



Straus Literary

Translation Rights on Offer
Frankfurt Book Fair 2026



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Chantal Martineau

NONE BUT OURSELVES

Washington Square Press / Simon & Schuster • Spring 2028 (est.)



A thrilling literary debut and a sweeping multigenerational saga of Africville, the storied Black community outside Halifax often called the last stop on the Underground Railroad.

The historic settlement of Africville was founded in the early 1800s by escapees from American slavery, Jamaican Maroons, and Black Loyalists who had fought for the British Crown in the War of 1812. For more than a century it was a poor but vibrant and self-sufficient community — the epicenter of Black culture in the Canadian Maritimes — until, denied city services and infrastructure to the end, it was demolished in the 1960s in the name of urban renewal.

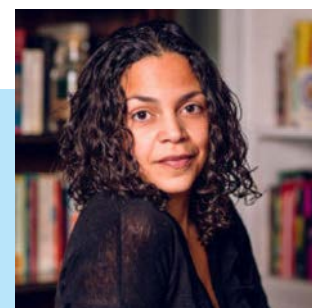
In her debut novel, Chantal Martineau charts the triumphant rise and tragic fall of the town through the story of its most famous founding family, following their descendants throughout the decades as they scatter across Canada, Europe, and the United States, carrying Africville's memory with them, and longing ever to return. A major new talent, Martineau writes in a lyrical style with an evocative sense of place and rich historical detail. For inspiration she looks to multigenerational tales of life at the margins of society like Min Jin Lee's *Pachinko*, and to the

historical and global sweep of the Black experience that unfolds in Esi Edugyan's *Washington Black* and Honorée Fanonne Jeffers' *The Love Songs of W.E.B. Du Bois*.

On the eve of heated auctions, the novel was preempted around the world by three Simon & Schuster editors: Jenny Xu in the US, who heads the Atria group's new literary imprint Washington Square Press, Adrienne Kerr at Simon & Schuster Canada, and legendary editor Ravi Mirchandani for Summit in the UK.

USA Washington Square Press / Simon & Schuster (\$175K Preempt) •
CANADA Simon & Schuster Canada (\$100K Preempt) • **UK** Summit UK (Preempt) • *Manuscript available*

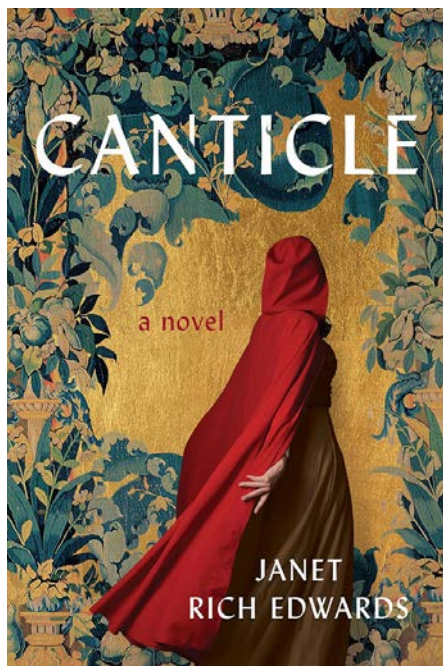
Chantal Martineau was born in Halifax and raised in Montreal where she studied journalism at Concordia University. She worked as a travel writer in London and now lives in the Hudson Valley outside New York City. She is completing an MFA in creative writing at the City College in Harlem under the guidance of Dalia Sofer and Emily Raboteau. She traces her lineage through the historically Black villages of the Canadian Maritimes.



Janet Rich Edwards

CANTICLE

Spiegel & Grau • December 2025



A debut novel of faith, danger, and defiance among the proto-feminist Beguines of medieval Bruges — in the vein of Lauren Groff and Hilary Mantel.

A debut novel set in medieval Belgium among the Beguines, a renegade women's religious order who resisted the patriarchy and corruption of the Catholic church of that era. In 1299, with the mercantile city of Brugge gripped by mounting religious fervor, a misunderstood young woman named Aleys runs off to join the monks. She slips out of her parents' house the night before her wedding, fleeing worldly nuptials for the Franciscan Order. Embraced by the friar but barred from the friary, Aleys is forced to lodge with the Beguines, a local commune of faithfully devoted lay women who refuse the rule of Rome, and who may be secretly translating scripture, a crime punishable by death. Aleys soon finds herself caught in a complex trap spun by manipulative religious authorities, forced into difficult choices that threaten her relationships and imperil her very life.

National Bestseller: Independent Press Top 40 Bestsellers • WORLD ENGLISH Spiegel & Grau (Dec 2025), Over 25,000 Copies Sold • ITALIAN Astoria/Mauri Spagnol • FRENCH Éditions Philippe Rey

"Atmospheric and unforgettable."

—People Magazine (Best Books of December 2025)

"A rich, enthralling novel that feels both historically grounded and strikingly modern."

—The New York Times Book Review

"A daring historical novel . . . a modern narrative that remains leashed to ancient experience and the evolving religious practices of the era."

—Ron Charles, The Washington Post

"A tale of immense beauty, kinship, and how vision can be gift and curse in a world where the belief of a few can stifle the truth of the many . . . a miraculous work of historical fiction."

—Kiran Millwood Hargrave, author of *The Mercies*

Janet Rich Edwards wrote *Canticle* in Grub Street's Novel Incubator program and during a Radcliffe Fellowship. She is also professor of epidemiology at Harvard and turned to fiction to tell new truths about the worlds and histories she has studied.



Tatjana Soli

THE SPEED QUEEN

World English, Manuscript on Submission Now



A California heiress races for the land-speed record on the Bonneville Salt Flats — then is swept into the revolutionary movements of the 1960s.

In the heady 1960s, the golden age of land speed records set by new jet-powered cars out on Utah's Bonneville Salt Flats, precocious California heiress Daisy Randall hides a secret life as a race car driver from her traditionally minded family. Daisy's dream is to break the women's land speed record out on the Salt Flats, but she is soon swept up in international anti-war revolutionary movements, from Washington, DC to Berlin to the jungles of Bolivia, in this expansive novel about one woman's search for the euphoria and meaning she first embraced out on the salt.

Tatjana Soli writes lush, character-driven novels that take readers on journeys across the globe, from war-torn 1960s Vietnam (*The Lotus Eaters*, St. Martin's Press, 2010) to a rural California citrus farm (*The Forgetting Tree*, St. Martin's Press, 2012), an isolated coral atoll in the South Pacific (*The Last Good Paradise*, St. Martin's Press, 2015), and to the pioneer-era American West (*The Removes*, Sarah Crichton Books / FSG, 2018).

"A haunting debut novel...quietly mesmerizing."

—Janet Maslin, *The New York Times* (on *The Lotus Eaters*)

"A splendid first novel ... Soli portrays these love stories so thoughtfully, and with such care, that they take precedence over the fireworks of battle."

—Danielle Trussoni, *The New York Times Book Review* (on *The Lotus Eaters*)

Tatjana Soli is the author of four previous novels. Her debut *The Lotus Eaters* was a *New York Times* bestseller and Notable Book, won the James Tait Black Prize, and was an *LA Times* Book Award finalist.



Chico Buarque

THESE PEOPLE (ESSA GENTE)

Companhia das Letras • 2019



A creatively blocked, twice-divorced novelist wanders a violent, polarized Rio in a mordant, tender portrait of contemporary Brazil, from the legendary singer-songwriter and novelist.

A novel from Brazil's legendary singer-songwriter and multi-award-winning novelist. A creatively blocked, twice-divorced novelist wanders a violent, polarized Rio de Janeiro, struggling to write the book he is contracted to deliver while his own life unravels — his aging mother, his estranged sons, his ex-wives, and the women he pursues all pulling him in different directions. Told through the novelist's diary in a voice by turns comic, lyrical, and self-lacerating, *These People* is a sharp, intimate portrait of contemporary Brazil and of a man out of step with it.

"Chico Buarque's songs and novels have made him a hero in Brazil. He has helped define Brazilian culture for the past four decades. He is nothing short of a national treasure."

—The Observer (London)

WORLD ENGLISH Preparing Offering • **BRAZILIAN PORTUGUESE (original)** Companhia Das Letras (2019) • **PORTUGUESE (Portugal/Europe)** Penguin Random House (2019) • **FRENCH** Éditions Gallimard (2020) • **ITALIAN** Feltrinelli (2020) • **SPANISH** Penguin Random House (2020) • **SIMPLIFIED CHINESE** Lijiang (2022) • *English sample pending*



YEARS OF LEAD (*Anos de chumbo e outros contos*)

Eight stories moving through the sordid and the pathetic of human life — alive to sex, perversity, and delirium, with glancing allusions to the barbarism of the present.

BRAZILIAN PORTUGUESE (original) Companhia das Letras (2021) • **PORTUGUESE (Portugal/Europe)** Penguin Random House (2021)



A BOY IN ROME (*Bambino a Roma*)

A tender, searching novel narrated by a young man looking back on a boyhood in Rio and Rome and an unresolved longing for the father he barely knew.

BRAZILIAN PORTUGUESE (original) Companhia das Letras (2024) • **PORTUGUESE (Portugal/Europe/Africa)** Penguin Random House (2024) • **FRENCH** Éditions Métailié (2024) • **ITALIAN** Feltrinelli (2024) • **SPANISH** Penguin Random House (2025) • **SLOVAKIAN** Portugalský inštitút (2024)

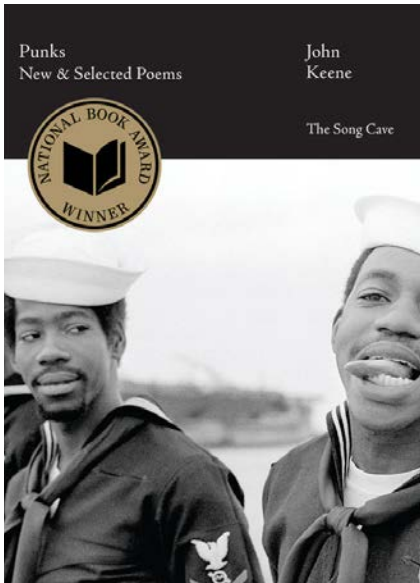
Chico Buarque (b. 1944, Rio de Janeiro) is a singer-songwriter, playwright, and novelist — winner of the Camões Prize, the highest honor for a writer in the Portuguese language, as well as the Jabuti and the Oceanos Prizes. His novels include *Budapest*, *Spilt Milk*, and *My German Brother*; *Budapest* was shortlisted for the Independent Foreign Fiction Prize and the Dublin Literary Award.



John Keene

PUNKS

The Song Cave • 2021



A National Book Award-winning poetry collection exploring queer loss, lust, and love from a MacArthur Fellow.

A landmark collection weaving historic narratives of loss, lust, and love, giving voice to a cast of characters who address desire, oppression, AIDS, grief, and more, with incomparable depth and nuance. Heralded for evoking both queer and Black experiences and a multiplicity of styles from Keene, a MacArthur “Genius” Fellow and Whiting Award Winner who teaches at Rutgers University.

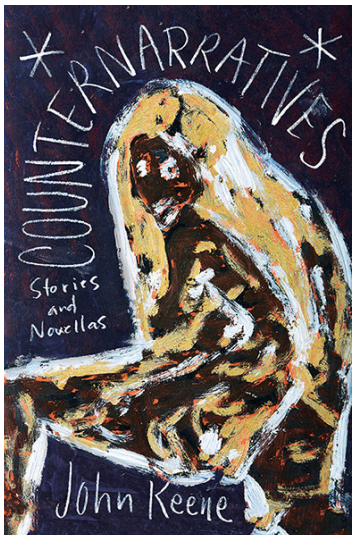
“Utterly brilliant. Keene’s masterfully inventive inquiry of self and history is queered, Blackened, and joyously thick with multitudes of voice and valence.”

—Tyehimba Jess, Winner of the 2017 Pulitzer Prize for Poetry

“Keene’s poems keep opening up, rippling dynamically outward, playing back and forth between self and other, scene and setting, softly encouraging you in each line to be more generous with your intimacy.”

—Ken Chen, *The Nation*

National Book Award, Lambda Literary Award, Thom Gunn Award • WORLD ENGLISH *The Song Cave* (2021) • **AUDIO** Recorded Books (2023) • **FRENCH** Cambourakis (2025) • **SWEDISH** Nirstedt (2023)



COUNTERNARRATIVES

Ranging from the 17th century to the present and crossing continents, the novellas and stories draw upon memoirs, newspaper accounts, detective stories, interrogation transcripts, and speculative fiction to reimagine the history of race and sexual orientation, and to create new and strange perspectives on our past and present.

“Has a Borgesian flair for invented texts and ephemera. From Reformation-era Brazil to Puritan New England to Langston Hughes’s Harlem, it is that rare book of short fiction with an epic intuition of time.”

—Julian Lucas, *The New York Times Book Review*

“An extraordinary work of literature. A dense, intricate, and magnificent writer.”

—Harper’s Magazine

American Book Award, Lannan Award, Windham-Campbell Prize • WORLD ENGLISH *New Directions* (2015) • **FRENCH** Cambourakis • **TURKISH** Alakarga • **GREEK** Loggia • **SWEDISH** Nirstedt • **SPANISH** Editorial Pálido Fuego • **AUDIO** Recorded Books (2023)

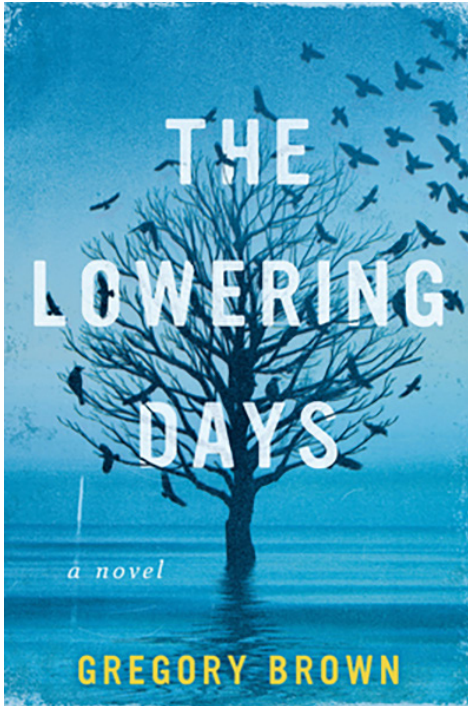
John Keene is the author of *Counternarratives*, *Annotations*, and the poetry collection *Punks*, among other works. A MacArthur “Genius” Fellow and Whiting Award winner, he has also received the National Book Award, the American Book Award, the Lannan Literary Award, and the Windham-Campbell Prize. He teaches at Rutgers University.



Gregory Brown

THE LOWERING DAYS

Harper • 2021



An evocative debut novel of family, myth, and the fight for Native rights and the natural world on Maine's Penobscot Bay.

Set along Maine's scenic Penobscot Bay, an evocative exploration of family love, the power of myths and storytelling, the intersection of land and Native American rights and cultural identity, and the fight to protect the environment. The novel follows two neighboring families, chronicling a feud between the two patriarchs that flares up from old animosities over military service and wounds of a past romance gone awry. The conflict reverberates destructively out on the docks and across the waters of the bay, and into the lives of a fugitive Native American teenager and her father.

WORLD ENGLISH Harper (2021, Preempt, \$170k) •
FRENCH Éditions Gallmeister (Preempt, €25k)

"A lush, almost mythic portrait of a very specific place and time that feels all the more universal for its singularity. There's magic here."

—Richard Russo, winner of the Pulitzer Prize for Fiction

"Graceful and compassionate, a look into the heart of a small Maine community, its future and its past."

—Boston Globe

"Brown writes a fluid, lyrical prose that escorts us deep into the emotional lives of his characters."

—Minneapolis Star Tribune

A Maine native and Iowa Writers' Workshop graduate, Gregory Brown has published in *Tin House*, *Alaska Quarterly Review*, and *Shenandoah*, and received fellowships from Bread Loaf and MacDowell.



Achy Obejas

THE BOY KINGDOM

Beacon Press • 2025

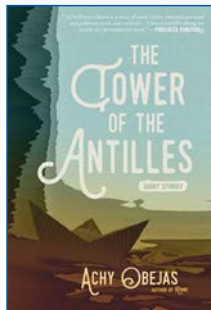


A raw, tender collection of prose poems on raising sons as a queer woman — and on breaking free of the past.

A raw and tender exploration of the bonds that shape us, the wounds that haunt us, and the strength we discover when we dare to break free from the confines of the past. Amidst the turmoil of divorce and co-parenting, Obejas penned these poems in reflection of what it means to raise sons as a queer woman and under the strain of oppressive gender expectations. Written in short prose takes, it's a transformative journey in which love, resilience, and the unwavering spirits of mothers and sons converge to challenge the foundations of our understanding of family, identity, and the untapped potential within us all.

"Obejas unravels the myth of family kingdoms. . . . What a gift she has given us!"
—Tim Z. Hernandez, author of *Some of the Light*

WORLD ENGLISH Beacon Press (2025)

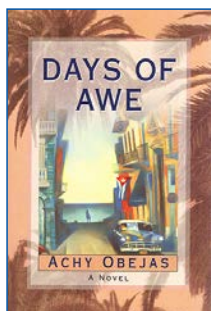


THE TOWER OF THE ANTILLES

The Cubans in this story collection are haunted by islands: the island they fled, the island they long for, and the island that can never be home again.

"Like a long dream of many parts—Obejas is a master of the human, able to conjure her characters' heartbeats right under your fingertips, their breaths in your ears."
—Alexander Chee, author of *The Queen of the Night*

Pen/Faulkner Finalist • WORLD ENGLISH Akashic Books (2017)



DAYS OF AWE

On New Year's Day 1959, as Castro seized power in Cuba, Alejandra San José was born in Havana; her family fled to America. As an adult, a work trip back to Cuba leads her to a surprising truth: the San Josés, ostensibly Catholics, are conversos — Jews who became Christian during the Spanish Inquisition. As Alejandra struggles to confront what it is to be Cuban and American, Catholic and Jewish, Obejas illuminates her journey and the tempestuous history of Cuba with intelligence and affection.

Lambda Literary Award • NORTH AMERICA Ballantine (2001)

Achy Obejas is one of the Cuban diaspora's most important writers, often covering the queer subculture. She is the author of three novels and numerous collections and has won a Pulitzer Prize for her reporting and a Lambda Literary Award for her fiction. *The Boy Kingdom* follows the acclaimed *Boomerang/Bumerán* (Beacon Press, 2021), a poetry collection that addresses immigration, displacement, love, and activism.



Graison Gill

BREAD CRUMBS: A Baker's Journey Through Soil and Soul

Harper • 2028



An ambitious work of creative nonfiction telling the story of humanity's oldest prepared food through a blend of thoughtful narrative journalism and poignant memoir.

Graison Gill's debut book pulls readers into intimate connection with a staple that is both trendy and timeless, following a pair of tightly intertwined paths: the history of humanity transforming wheat into loaves with ever-increasing efficiency, and his own transformation from directionless delinquent into renowned master of a vital craft. *Bread Crumbs* probes the full complexity of these changes, showcasing the power and beauty of baking while illustrating the mounting harm caused by the agricultural and economic forces that support it. Gill describes how bread-making has not only inadvertently damaged our environment and our health, but also ravaged his personal well-being by fueling his obsessive and addictive impulses. Brimming with evocative prose, fascinating details, and emotional vulnerability, the narrative crisscrosses the globe and reaches back in time as Gill traces the advancements that brought bread to prominence while laying bare his unrelenting desire to better align his own bread with its venerable origins. Editor: Karen Rinaldi, Anthony Bourdain's editor for *Kitchen Confidential*.

NORTH AMERICA Harper (2028) • *Proposal available*

"Graison Gill is a true American Maker and original: a conjurer of words and sentences which he weaves into lyrical prose, and a craftsman who harnesses flour, water, and fire to make incredible daily bread. He is one of the most talented people in food I've ever met—I cannot wait to read and share his book."

—Hunter Lewis, Editor, Food & Wine

"Few voices in baking can speak with real authority across craft, sustainable agriculture, and the push for whole, nourishing grains in our diets. Graison Gill is one of them. After many years of knowing him, it's clear these aren't just interests—they're principles he lives by, not just talks about. He's a compelling writer whose ideas need to be brought to a wider audience."

—Maurizio Leo, baker and James Beard Award winner, best-selling author of *The Perfect Loaf*

Graison Gill is a James Beard Award finalist for Best Baker in the United States and a Pushcart Prize winner now enrolled in the University of Iowa's prestigious MFA Nonfiction Writing Program. He is the founder of Bellegarde Bakery in New Orleans and the co-founder of Alma Mill & Bakery in London.

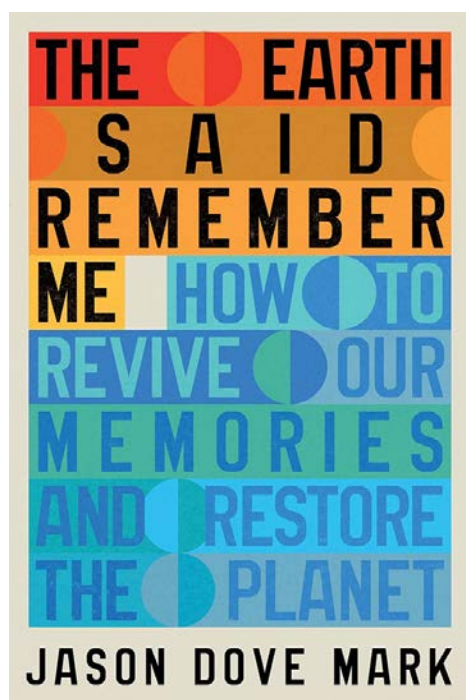


Jason Dove Mark

THE EARTH SAID REMEMBER ME

How to Revive Our Memories and Restore the Planet

W.W. Norton • July 2026



A manifesto about environmental memory — and a journey to discover how we forget the nature we’ve lost, from the longtime editor of the Sierra Club magazine.

Following in the tradition of environmental literature that fuses science with emotion and combines urgency with thoughtfulness, *The Earth Said Remember Me* is a wakeup call and a warning, a manifesto about environmental memory examining the concept of the “shifting baseline syndrome”, which describes our human tendency to forget past environmental circumstances and heedlessly accept new, damaging ecological conditions as normal. This phenomenon undermines our attempts to conserve wildlife and protect a stable climate. As a solution, Mark has penned this heartfelt book outlining the importance of memory as an essential tool for stewarding nature and the planet. Weaving together neuroscience, behavioral psychology, literature, and history into profiles of citizen scientists, amateur meteorologists, bird watchers, butterfly lovers, and fisherfolk, Mark also shares his personal experience to provide readers around the world with strategies for resisting ecological amnesia.

WORLD ENGLISH W. W. Norton (2026)

“This beautiful and urgent book will convince you that tending to our memories of the earth—done together, with our hands in the dirt and our eyes lifted—is not only resistance, but a kind of joy.”

—Aimee Nezhukumatathil, author of *World of Wonders*

“Names and explores some key practices for shaping a good Anthropocene, and also for experiencing a fulfilled human life within that shared project. A kind of cognitive and emotional map.”

—Kim Stanley Robinson, author of *The Ministry for the Future*

“Perhaps art will be the thing that preserves the environment. An eloquent, impassioned plea.”

—Los Angeles Times

A veteran environmental journalist (*New York Times*, *Washington Post*, *The Atlantic*), Jason Dove Mark was editor in chief of *Sierra* magazine (the largest circulation environmental magazine) for nearly a decade and now edits *Earth Island Journal*. His 2015 book *Satellites In The High Country* explored wildness in the Anthropocene.



Sarah DiGregorio

WOMEN IN THE TIME OF MONSTERS

The Incredible True Story of the Ordinary Teachers, Mothers, and Nurses Who Fought Fascism in Vichy France

Abrams Press • Spring 2028



The first grass roots women's history of Vichy France, revealing how ordinary women transformed their everyday lives into acts of resistance against one of history's most brutal regimes. When Nazi Germany occupied France in 1940, the Vichy government built a fascist state on patriarchal propaganda idealizing traditional womanhood while criminalizing abortion, barring women from jobs and promotions, and policing gender at every level of society. But women fought back in ways both public and private. DiGregorio profiles several remarkable figures: Marie-Louise Giraud, who ran the abortion underground in Cherbourg and was guillotined for performing 27 such procedures; Berty Albrecht, a nurse who founded the resistance newspaper *Combat*; nurse Élisabeth Rioux-Quintenelle, who took the code name Marianne and treated wounded partisans in the Alps; and teacher Madeline Marzin, who organized a Mother's Day protest by throwing cans of sardines into a hungry crowd and was sentenced to death as a "terrorist."

WORLD ENGLISH Abrams Press (Spring 2028) (\$85k) • *Proposal available*



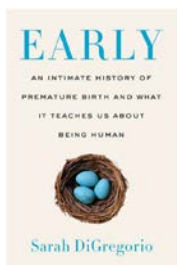
TAKING CARE: The Story of Nursing and Its Power to Change Our World

An ambitious cultural history of nursing, from the priestesses of ancient Egypt and the healers of the Middle Ages to the birth of modern nursing in the Crimean War and today's pandemic wards.

"A revelation... Taking Care shows that nurses make the world a better place."

—Theresa Brown, RN, New York Times bestselling author

WORLD ENGLISH HarperCollins (2023, \$220K on Option) • **JAPANESE** Igaku-Shoin



EARLY: An Intimate History of Premature Birth and What It Teaches Us About Being Human

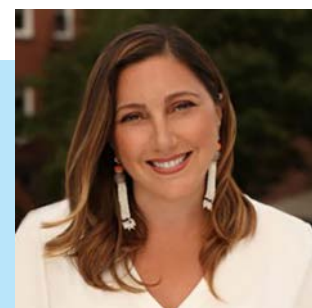
A groundbreaking deep dive into the rarefied field of premature birth: Its history, science, politics, emotional impact, and embattled ethics, and the surreal world of the NICU, inspired by the author's own experience.

"DiGregorio is such a beautiful storyteller"

—The New York Times Book Review

NORTH AMERICA HarperCollins (2020, \$350K Preempt) • **UK & COMM.** Fourth Estate

Sarah DiGregorio is a journalist who has written on health care and politics for *The New York Times*, *The Washington Post*, and *Slate*. She is the author of *Early*, a history of premature birth, and *Taking Care*, a cultural history of nursing.



Edward McClelland

VOICES OF AMERICA

A Journey in Search of Our Nation's Disappearing Accents

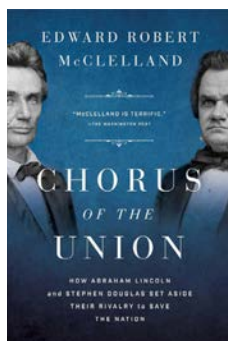
St. Martin's Press • 2027



A street-level survey of American accents, how they evolved, migrated, and impacted culture; and how we reckon with the fact that many are being lost.

A lively coast-to-coast tour of American accents and dialects and an entertaining street-level history of how the residents of each region came to sound the way they do — from the vowel-heavy dialects of the Great Lakes and Inland North to the urban accents of Boston and New York, the Valley Girls of the West Coast, and the drawl of the Deep South — with a fascinating look at African American speech and the bilingual regions of South Florida and South Texas.

NORTH AMERICA St. Martin's Press (2027) • *Proposal available*

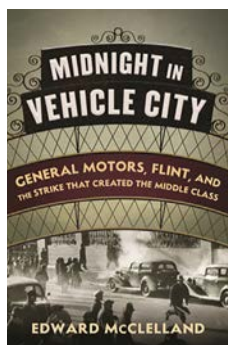


CHORUS OF THE UNION

How Abraham Lincoln and Stephen Douglas Set Aside Their Rivalry to Save the Nation

An engaging new exploration of Abraham Lincoln's long rivalry and eventual alliance with the senator Stephen Douglas, highlighting the role that graceful concession serves in the electoral process, and also challenging the "great man" theory that attends Lincoln's legend, investigating his complicated views on race and slavery, as well as the outsized part that his Illinois origins played in his rise, the state being (then as now) a microcosm of the nation, and the crucible of the slavery debate.

NORTH AMERICA Pegasus Books (2024)



MIDNIGHT IN VEHICLE CITY

General Motors, Flint, and the Strike That Created the Middle Class

In the most pivotal labor dispute in American history, autoworkers in the Flint Sit-Down Strike of 1936 defeated General Motors, the largest corporation in the world at the time. The strike marked the beginning of the golden age of the American middle class, which rippled throughout the world economy and lasted until the early 1970s. McClelland contends that to restore the now-dwindling middle class, we must better understand how it was created — and along the way better understand the discontent in the Rust Belt. He also examines more recent developments in Flint, whose water crisis brought it international attention.

NORTH AMERICA Beacon Press (2021)

Edward McClelland is a Chicago-based journalist and Harvard-trained historian who writes for the *Chicago Tribune*, *Salon*, and *The Washington Post*. He is the author of six books, including the rust belt cultural history *Nothin' But Blue Skies* (Bloomsbury, 2010).

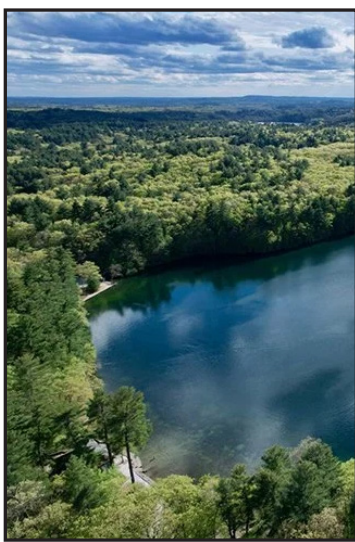


Kyle Paoletta

OUT TO PASTURE

How Reviving the Wilderness Can Save America from Itself

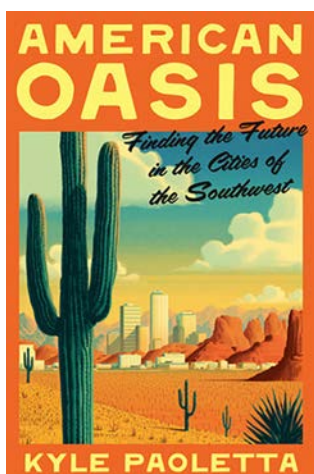
Pantheon • Spring 2028



A history of the fraught American relationship to the natural world, from homesteading and urban sprawl to conservation and the Back-to-the-Land movements, and a vision for a sustainable future.

In *Out to Pasture*, Paoletta imagines a version of America where human civilization and the natural world thrive and exist in mutual harmony. So many Americans are disenchanted with mainstream society and following the paths of their ancestors, seeking new opportunities in rural spaces. Yet even these pursuits have become monetized by the same forces, attracting those who seek to profit off the natural world, rather than coexist with it. Structured around the story of how the landscape of three states has been repeatedly reimagined and altered over the past two centuries, this book will consider the overlapping, entangled histories of westward expansion, extractive industry, political polarization, and conservationism to showcase our shifting attitudes about the landscapes we call home.

NORTH AMERICA Pantheon (Spring 2028) • *Proposal available*



AMERICAN OASIS: Finding the Future in the Cities of the Southwest

Interwoven narratives of the Indigenous and colonial history, unique modern culture, noted local characters, and shifting future of the urban Southwest, the fastest growing region of the United States, and a “canary in the coal mine” for the climatic and demographic change we will soon be experiencing around the world. Editor: David Treuer.

“An elegant book. Through a series of sensitive portraits of the region’s biggest cities, demonstrates how Southwesterners’ centuries of experience can impart lessons for other cities.”

—The New Yorker

“What a wonder this book is! Paoletta’s deep thinking about the American West—across red mesas, scant waters and improbable cities—is as essential as it is companionable.”

—Rivka Galchen, author of *Everyone Knows Your Mother Is a Witch*

NORTH AMERICA Pantheon (January 2025)

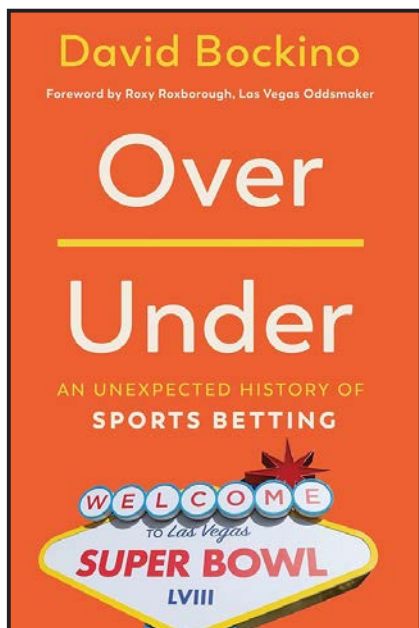
Kyle Paoletta is a New Mexico native and a contributor to *Harper’s*, *The New York Times*, and *The Nation*, among many others. His debut, *American Oasis*, was reviewed in *The New Yorker* and featured on multiple NPR shows and C-SPAN.



David Bockino

OVER / UNDER: An Unexpected History of Sports Betting

Pegasus Books • June 2026

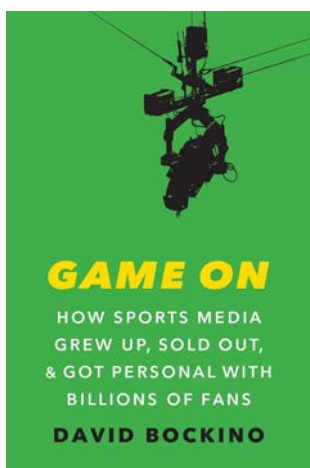


A rollicking two-hundred-year history arguing that gambling is the beating heart of the professional sports industry.

Over / Under proposes an interesting theory: what if gambling were actually the main catalyst—the beating heart—of the multi-billion-dollar sports industry? This rollicking page-turner takes readers from the shadowy gambling halls of 19th century New York, to the glitz and glamour of Churchill Downs in the 1920s, the twinkling lights of Las Vegas casinos in the 1970s, and offshore Caribbean sportsbooks in the 1990s, with a cast of colorful characters—hustlers, wise guys, moguls, opportunists, grifters, speculators, and touts. With legalized sports betting now poised as a financial bonanza or an impending social disaster (or both), *Over / Under* is a timely arrival. Optioned by Steve Rotfeld Productions.

“After digging into decades of data, and following fans, speculators and grifters across the country, Bockino makes the case that gambling isn’t just entangled with the history of American sports culture—it’s practically responsible for it.”
—The New York Times Book Review

A New York Times Most Anticipated Book of 2026 • WORLD ENGLISH Pegasus Books (June 2026)



GAME ON

How Sports Media Grew Up, Sold Out, and Got Personal with Billions of Fans

A fan’s history of global sports media and its outsize cultural impact, from the 1921 Jack Dempsey radio broadcast and the 1936 Berlin Olympics to the Premier League, the NBA’s global expansion, and Cristiano Ronaldo on Instagram.

“An excellent, comprehensive exploration into the evolution of sports media that takes the reader to all corners of the globe, and from Times Square in the 20th century to the social media square of the 21st.”

—Peter Leimbach, senior vice president at Fox Sports Research

NORTH AMERICA University of Nebraska Press (2024)

David Bockino is a former ESPN analyst and a professor of sport management at Elon University in North Carolina.

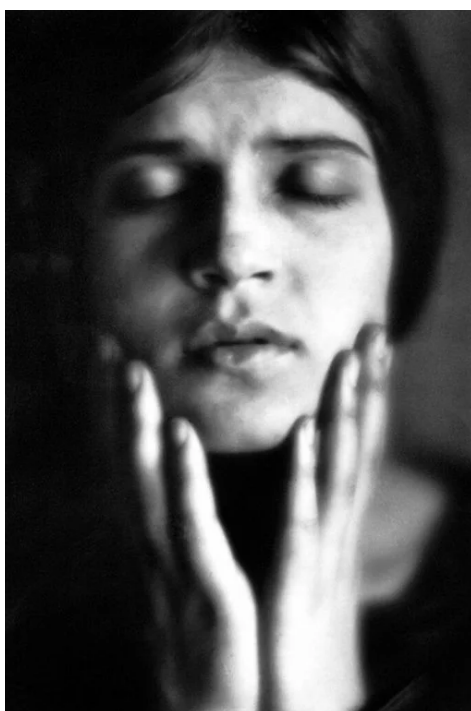


Mark Eisner

ART AS A WEAPON

Tina Modotti and the Mexican Cultural Renaissance

Yale University Press • Fall 2027



The cinematic life of Tina Modotti — photographer, actress, Soviet spy, and revolutionary at the heart of Mexico's cultural renaissance.

Through the lens of Modotti's highly cinematic life, a vivid look at the pivotal period in 1920s Mexico City when she joined a group of artists and activists—including Frida Kahlo, Diego Rivera, José Clemente Orozco, and David Siqueiros—who married art and politics amid the intellectual ferment following the Mexican Revolution, giving rise to an artistic renaissance and indigenous cultural movement that continues to resonate throughout the world. Modotti was one of the most fascinating and influential photographers of the twentieth century but remains relatively little-known outside of Mexico and the art world. Born into humble circumstances in a small Italian city, she immigrated to the US and became at various times a Hollywood silent film actress; the lover, model, and protégée of famed photographer Edward Weston; a communist activist in Franco's Spain and Soviet agent in Moscow, before dying suddenly in her mid 40s. A self-made revolutionary artist, she was a woman far ahead of her time. The book will feature unpublished photographs by Modotti unearthed from the archives.

World English Yale University Press (Fall 2027) • Manuscript available soon

"A keenly relevant, timely book, poised to enthrall a wide audience."

—Carolina De Robertis, author, *The President and the Frog*

"People don't realize that Frida wasn't the only Frida of her time. There was Tina Modotti, among a whole generation of revolutionary women, more liberated than women today. This biography will rescue them from the rubble of history."

—Sandra Cisneros, author, *The House on Mango Street*

"Tina Modotti's life story is a Hollywood screenwriter's gift from the gods."

—The New York Times

Mark Eisner is a Latin American studies scholar, translator, and biographer, best known for *Neruda: The Poet's Calling* (Ecco, 2018), a PEN/Bogard Weld Prize finalist.



Jeremy Miller

INTO THE DARK SKY

Journeys with the Meteorite Hunters, Stargazers, and Desert Nomads Striving to Save the Night

Liveright / W.W. Norton • 2028



A timely look at the scourge of light pollution and what we have lost when we can no longer see the stars, and a profile of the movement and the people struggling to preserve the night sky.

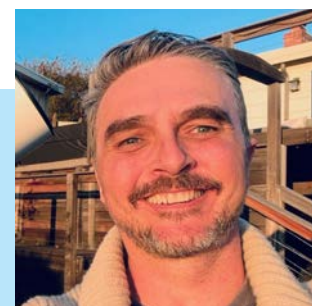
Explores the cost of light pollution, which impacts all living things on Earth, including animals' migratory routes and behaviors and the health of humans. In accessible storytelling, Miller takes readers into the ancient past, to archaeological sites in South America and the southwestern U.S. where early humans looked to the skies for a host of practical and religious reasons, then explores the more recent history of 1900s astronomer Edwin Hubble and the famed Mount Wilson Observatory. He also profiles the scientists, philosophers, and tinkerers who are striving to reestablish our ancient connection with the night, while highlighting the potential consequences that current disinformation, conspiracy theories, and pseudoscientific ideas could have on our collective future.

NORTH AMERICA *Liveright* / W. W. Norton (2028) •
Proposal available

"In our world, darkness, silence and solitude are luxury goods. But as this fascinating book shows, darkness at least is something we all need—and can have!"

—Bill McKibben, author of *The End of Nature*

Jeremy Miller is an award-winning journalist and amateur astrophotographer who for several years wrote the monthly astronomy column for *Sierra*, the largest-circulation environmental publication in the world. He has been a media fellow at Stanford University and an environmental reporting fellow at Middlebury College. His stories have appeared are forthcoming in *Harper's*, *The New Yorker*, *Time*, and *The Guardian*, among others.



Michael Parks

GRASS PEOPLE

A Journey Through Savanna, Steppe, and Prairie to Discover How Grasslands Shaped Our Species and Why They Hold the Key to Our Climate Future

Bloomsbury • Fall 2027



An adventure through the world's grasslands — the largest terrestrial biome and the source of most of our food, which gave rise to human civilization.

A chronicle of journeys through the African savanna, the Mongolian steppe, the American prairie, the Brazilian cerrado, the Patagonian plains, and the pastures of France and Spain. On the way, Parks will show how grasslands have shaped human history, and how scientists, herders, ranchers, farmers, and Indigenous leaders are using ancient knowledge and modern research to protect a vital habitat whose preservation will be critical to preventing species loss and fighting climate change. Sharing common ground with Robert Macfarlane's *Underland* and Helen MacDonald's *H Is for Hawk*, the book is at once an engaging travelogue, a fascinating history, and a timely work of climate reporting that promises to rekindle our love for wide open spaces, help us weather the coming storms, and remind us that we are all, in one way or another, grass people.

WORLD ENGLISH Bloomsbury (Fall 2027) • *Proposal available, manuscript due November 2026*

"An epic, globe-spanning exploration of the savannas, steppes, and prairies upon which the human species was forged ... the vital importance of protecting and restoring the grassy inland oceans that sustain us all."

—Ben Goldfarb, PEN / E.O. Wilson Award Winner

Michael Parks is a graduate of the Yale School of the Environment and a contributor to *High Country News*, *The Atlantic*, and *Sierra*. *Grass People* is his debut.



Lindsey J. Smith

LEAVING FOR GOOD

The Heartbreak and Hope of Climate Retreat

University of California Press • Spring 2028



A timely and passionate look at “managed retreat” in California—the coordinated movement of people and settlements away from wildfire, flood, and drought—with lessons for communities around the world.

As climate change brings ever worsening wildfires, floods, storms, and drought, more and more people are asking themselves whether the time has come to leave home. This choice is at the heart of one of the boldest responses to the climate crisis: managed retreat, the coordinated movement of humans and their infrastructure away from threats. A tinderbox issue that sparks lawsuits and backlash, managed retreat will nevertheless be the only recourse in certain places, and can in fact be an act of hope — an opportunity to rethink lifestyles and redesign communities with equity and justice. Journalist Lindsey Smith combines rigorous reporting on wildfire survivors, homeowners, planners, and scientists with a poignant account of her own reckoning as a native Californian facing the loss of her childhood home. This unflinching examination of life on the frontlines of an emerging worldwide dilemma — stay or leave? — will serve as both a warning and a beacon to communities everywhere as they reckon with tough choices ahead.

WORLD ENGLISH University of California Press (Spring 2028) • *Manuscript available*

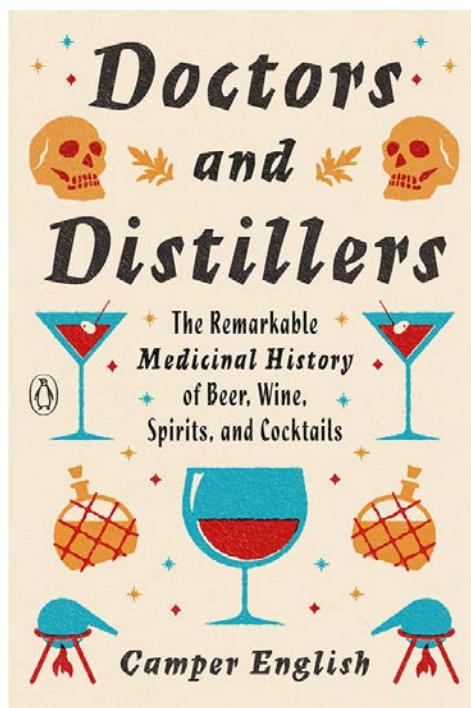
Lindsey J. Smith is a native Californian raised on the wild Sonoma coast who has written on climate change and community for the *San Francisco Chronicle*, *Smithsonian*, and the BBC. She earned a master’s degree in journalism from NYU’s Literary Reportage program and has served as an editor at *Alta*, *DeSmog*, and *San Francisco* magazine, where she was part of the team that won a National Magazine award.



Camper English

DOCTORS AND DISTILLERS The Remarkable Medicinal History of Beer, Wine, Spirits, and Cocktails

Penguin • 2022



Beer-based wound care, deworming with wine, whiskey for snakebites, and medicinal mixers to defeat malaria, scurvy, and plague: how today's tipples were the tonics of old.

Reveals the fascinating medicinal origins of popular spirits and cocktails, including gin (the juniper ward off bubonic plague) and tonic (the quinine came from a rare Peruvian bark that prevents malaria), Chartreuse (only two monks in the French Alps know the 120 botanicals in this purported “elixir of long life”), the Corpse Reviver cocktail (an early hangover cure), and the Gimlet, where the lime was to protect the sailors of the Royal British Navy (Limeys!) from everyone’s favorite nautical ailment, scurvy. This is a major history on alcohol (like NYT Bestsellers *The Drunken Botanist* and *Hung Over*) that is also a tale of culture and progress.

NORTH AMERICA Penguin (2022) • **UK & COMM.** William Collins •
JAPANESE Kashiwa Shobo • **RUSSIAN** Portal •
TRADITIONAL CHINESE Ten Points •
SIMPLIFIED CHINESE China S&T • **ITALIAN** under negotiation

“A cheerfully informative highlights tour — the literary equivalent of a bowl of tasty bar snacks to consume between sips of social history.”

—The New York Times Book Review

“A rollicking, quirky story from ancient Greek health treatises on wine to elixirs concocted by medieval monks ... to early-20th-century soda fountains where you could buy laudanum and soda spiked with cocaine.”

—The Washington Post

“At last, a definitive guide to the medicinal origins of every bottle behind the bar! This is the cocktail book of the year, if not the decade.”

—Amy Stewart, author of *The Drunken Botanist*

A premier cocktail and spirits writer, Camper English has been an editor at *Saveur*, and written for *Wired*, *Popular Science*, *Modern Farmer*, and the *San Francisco Chronicle*, and his website *Alcademics.com* is one of the leading spirits info destinations (over 90,000 visitors per month).

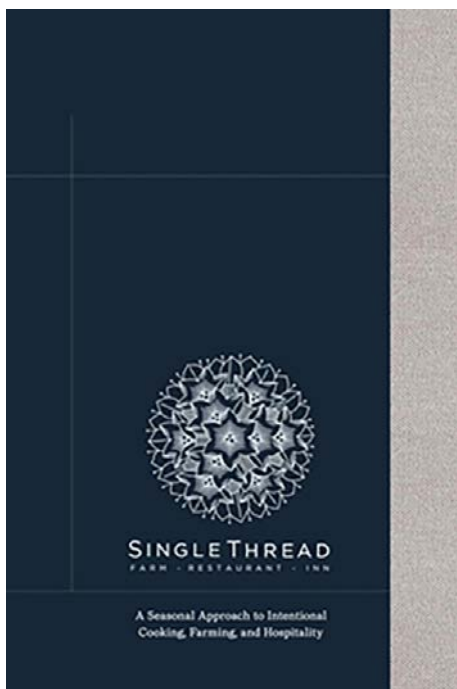


Kyle and Katina Connaughton with Georgia Freedman

SINGLETHREAD

A Seasonal Approach to Intentional Cooking, Farming, and Hospitality

DK / Penguin Random House • November 2026



A magnum opus from the revolutionary three-Michelin-starred Sonoma restaurant, farm and inn.

At SingleThread in Healdsburg, California the menu is built on the principle that there are 72 micro-seasons each year, the same structure that informs Japanese kaiseki. For Kyle in the kitchen, the goal of each night's menu is to reflect the exact moment of time in that exact spot on the earth, using ingredients Katina has grown on their farm at peak ripeness. Now they open up that conversation with this bold cookbook, sharing their story and their vision for growing, sourcing, and preparing food, along with their philosophy of hospitality. With 200 photos and 15 botanical illustrations, each of the 120 recipes is presented as a kind of cooking lesson appealing to a broad range of readers who are interested in cooking seasonally, using local ingredients, and sourcing their food in environmentally and ethically responsible ways.

WORLD ENGLISH DK Publishing / PRH (Nov 2026, \$350k Preempt) •
German, Simplified Chinese, Spanish Options to DK •
Finished books available

This book is a pattern language for a way of living in harmony with nature we need now more than ever.

—Alice Waters, author and owner of Chez Panisse

SingleThread is not a restaurant but an entire universe. A true Gesamtkunstwerk.

—Daniel Humm, Chef / Owner of Eleven Madison Park

This book reflects the same values that define SingleThread: respect for the land, devotion to craft, and a deep understanding that hospitality begins long before a guest arrives at the table.

—JP & Ellia Park, Chefs / Owners, Atomix

An entirely new genre of cuisine that puts into practice the fundamental principles of cooking: loving nature and respecting people.

—Yoshihiro Murata, Chef / Owner, Kikunoi, Kyoto, Japan

Kyle and Katina Connaughton are the chef-farmer couple behind SingleThread in Healdsburg, California, one of only two American restaurants on the World's 50 Best list. It achieved three Michelin stars faster than any debut in the guide's history.

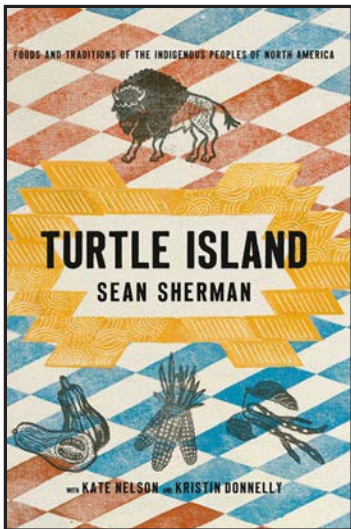


Sean Sherman

TURTLE ISLAND

Foods and Traditions of the Indigenous Peoples of North America

Clarkson Potter • November 2025



The most comprehensive book yet on Indigenous food — a continent-spanning look at the foodways of North America's tribes and first nations, with over 200 recipes.

A revolutionary look at the foodways and history of the numerous tribes and first nations of what is now the United States, Mexico, and Canada, as well as the cooks, farmers, seed savers, and artisans that have kept these traditions alive and form a growing revival of pre-colonial Indigenous food culture, with 200 ancestral and modern recipes, featuring venison and rabbit, river and lake trout, duck and quail, wild turkey, blueberries, sage, sumac, wild turnips, plums, purslane, and wildflowers. Written with Kate Nelson (Alaska Tlingit) and Kristen Donnelly.

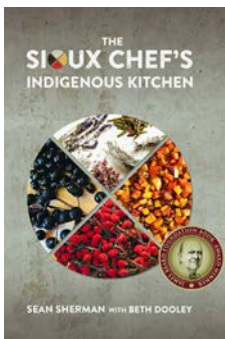
James Beard Nominee and National Bestseller; NYT Best Cookbook of the Year • **WORLD ENGLISH EXC. CANADA** Clarkson Potter / PRH (Nov 2025, Over \$800K at Auction) • **CANADIAN ENGLISH** Penguin Canada (Over \$100K at Auction)

"These pages are an expression of Indigenous identity and a pathway for reconnection to the land."

—Robin Wall Kimmerer, author of *Braiding Sweetgrass*

"There's an inescapable and revolutionary feeling of reclamation here, of return ... you start to understand just how much Owamni means."

—Vogue



THE SIOUX CHEF'S INDIGENOUS KITCHEN

The groundbreaking, James Beard Award-winning cookbook that launched the modern Indigenous foodways movement — boldly seasoned, healthful, elegant dishes rooted in Native tradition, with a focus on the Great Plains and Great Lakes regions.

"Sean Sherman is doing some of the most important culinary work in America ... bringing his culture into the light to share with the rest of the world."

—Sean Brock, James Beard Award Winner, author of *Heritage*

2018 James Beard Award; Gourmand Award • WORLD ENGLISH University of Minnesota Press (2017), 80,000+ Copies Sold • **GERMAN** Kanon Verlag (2023)

Sean Sherman is the Oglala Lakota chef-owner of Indígena by Owamni in Minneapolis, one of TIME's 100 Most Influential People and a James Beard Leadership Award winner, profiled in *The New Yorker*. Sherman is leading a worldwide movement to rediscover Indigenous culture through food.



David Kaplan, Alex Day, and Nick Fauchald

DEATH & CO COMPENDIUM

Ten Speed Press / Crown • Fall 2027



A 20th-anniversary deluxe volume collecting the complete works of Death & Co — two decades of the world's most influential cocktail bar in one beautiful package. Collecting the recipes and philosophy of the original *Death & Co* (2014) and the home-focused *Welcome Home* (2021), plus a wealth of never-before-published drinks that are canon among Death & Co's classics, assembled into one oversized offering (~560 pages, ~2,000 recipes). *Compendium* offers a unique opportunity to publish the whole of Death & Co's oeuvre in a single ambitious volume — along with a chance to bring one of the most influential names in the modern cocktail renaissance to readers in a bigger way than ever before.

WORLD ENGLISH Ten Speed Press / Crown (Fall 2027)



DEATH & CO: Welcome Home

The ultimate guide to leveling up your home cocktail game — more than 600 recipes, from classics to low-ABV and nonalcoholic drinks, plus signature creations from Death & Co's New York, LA, and Denver bars. IACP and James Beard finalist.

NORTH AMERICA Ten Speed Press (2021) (\$300k on Option) • **FRENCH** Hachette Pratique • **SIMPLIFIED CHINESE** Beijing S&T



COCKTAIL CODEX: Fundamentals, Formulas, Evolutions

The six root cocktails from which all others descend — taking the Old Fashioned, Martini, and more to show how virtually every drink derives from a basic formula. James Beard Book of the Year, and the first beverage book to win it.

WORLD ENGLISH Ten Speed (2018), Over 280,000 Copies Sold • **ITALIAN** Readrink • **RUSSIAN** Eksmo • **SIMPLIFIED CHINESE** Beijing S&T • **TRADITIONAL CHINESE** My House / Cite • **FRENCH** Éditions First • **KOREAN** Sigongsa • **SPANISH** Alfaomega • **BRAZILIAN PORTUGUESE** Senac-Sp



DEATH & CO: Modern Classic Cocktails

The ultimate guide to cocktail philosophy and technique, with over 500 recipes from the famed East Village bar — the most important cocktail book in a century.

"Death & Co changed the way we drink. This book will make sure nobody could possibly forget that."
—David Wondrich, author of *Imbibe!*

WORLD ENGLISH Ten Speed Press (2014), Over 360,000 Copies Sold • **JAPANESE** Rakkousha

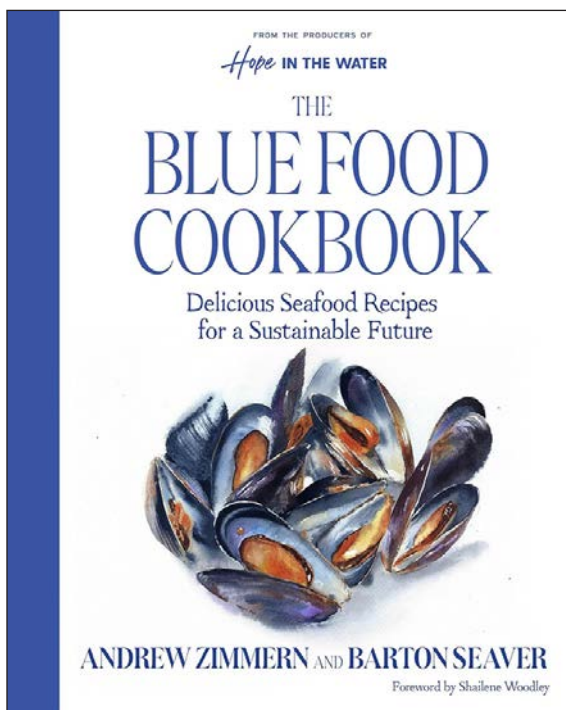
David Kaplan, Alex Day, and Nick Fauchald are the team behind Death & Co, widely considered one of the most influential bars in the world, now with five locations, and the bestselling cocktail book trilogy of all time.



Andrew Zimmern and Barton Seaver

THE BLUE FOOD COOKBOOK: HOPE IN THE WATER Delicious Seafood Recipes for a Sustainable Future

Harvest / HarperCollins • October 2025



A global look at sustainable seafood — with over 170 recipes and a toolkit for restoring abundance to our waters, from the PBS docuseries.

The world's rivers, seas, and oceans have long been a key source of human sustenance; today more than 3 billion people rely on their bounty for vital nutrients and protein. More than a cookbook, this practical toolkit supports the return of abundance to our waters while delivering nourishment to our plates. Emmy and James Beard–winning TV host Andrew Zimmern (Bizarre Foods) and chef and seafood expert Barton Seaver (*The Joy of Seafood*) offer over 170 recipes for fish, shellfish, seaweed, and sea vegetables, telling stories from around the world about modern and traditional fishing and aquaculture. Produced alongside the PBS docuseries *Hope in the Water*, the project brings the expertise of leading nonprofit Fed By Blue, a foreword by Shailene Woodley, and images by Eric Wolfinger.

WORLD ENGLISH Harvest / HarperCollins (October 2025, \$275K at Auction)

“Buy it not only because you love to eat, but also because you care about our planet.”

—Dan Buettner, #1 New York Times bestselling author of *The Blue Zones*

“A must-have guide to enjoying delicious, ocean-friendly meals while helping protect our blue planet.”

—Dune Lankard, founder of the Native Conservancy

Andrew Zimmern is an international food celebrity and an Emmy and James Beard Award–winning TV host, best known for *Bizarre Foods*. Barton Seaver is a veteran chef, author, and seafood expert whose books include *The Joy of Seafood* and *For Cod and Country*.

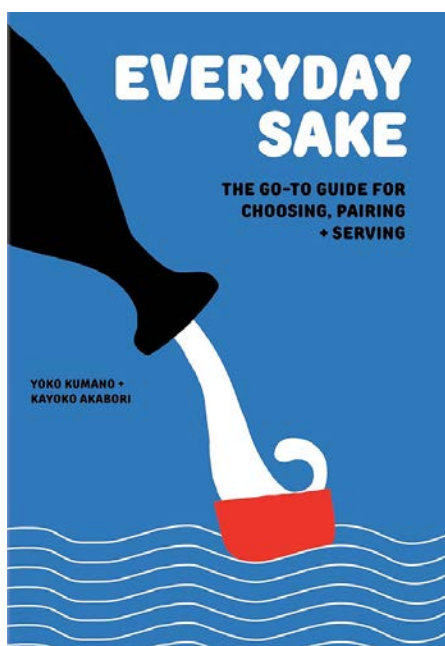


Yoko Kumano and Kayoko Akabori

EVERYDAY SAKE

The Go-To Guide for Choosing, Pairing, and Serving

Clarkson Potter • May 2026



The first approachable guide to understanding and enjoying this ancient drink now exploding in popularity, rich with knowledge and playful design

Sake has been brewed in Japan for two millennia — but only recently has it begun to enjoy real popularity around the globe, with nearly 2,000 breweries in Japan, many more opening around the world, and exports tripling in the past decade. *Everyday Sake* meets the pressing need for a guide covering sake history, production, and varieties, plus how to select it and pair it with food. The book offers food pairings, sake cocktail recipes, playful illustrations and infographics by Danish illustrator Anders Arhoj, and tasting notes from Umami Mart's sake classes.

WORLD ENGLISH Clarkson Potter (May 2026, \$90K at Auction)

"Yoko and Kayoko have distilled the complexity of sake into pure joy—Everyday Sake is as refreshing and illuminating as the drink itself."

—Aldo Sohm, sommelier and author of *Wine Simple*

"Yoko and Kayoko have a remarkable talent for making sake approachable for everyone ... such a fun teaching tool and reference book all in one."

—Tanya Holland, author of *California Soul*

"Everyday Sake is the guide I wish everyone had when discovering sake for the first time—warm, clear, and refreshingly unpretentious."

—Julia Momosé, author of *The Way of the Cocktail*

Yoko Kumano and Kayoko Akabori are the founders of Umami Mart, the beloved Japanese bar, sake bottle shop, and online retailer in Oakland, California. Kumano is a certified Kikizakeshi sake sommelier; Akabori bartended at Oakland's Camino.

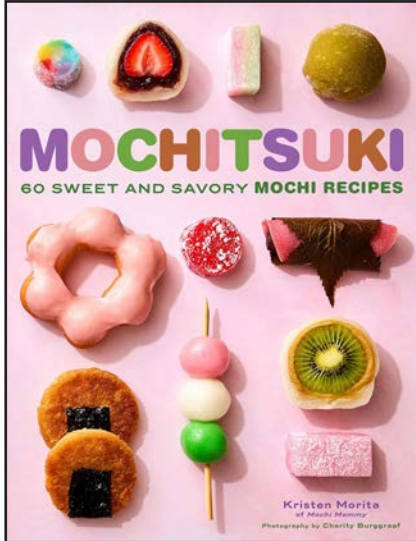


Kristen Morita

MOCHITSUKI

60 Sweet and Savory Mochi Recipes

Chronicle Books • September 2026



A joyful love letter to mochi, the first ever from a Japanese American kitchen, with sparkling narrative and design and 60 irresistible recipes.

Mochi, a rice-based staple of Japanese cuisine and culture, comes in endless forms for endless occasions: sweet or savory; baked, steamed, broiled, grilled, boiled, or stuffed; for breakfast through dessert. Long vital in Japan and among Japanese Americans, it has lately gone mainstream through waffles, donuts, muffins, and ice cream. *Mochitsuki* captures the dazzling spectrum of this beloved food in recipes that reflect both a deep understanding of tradition and an eye for innovation, with author Kristen Morita instructing home cooks to make mochi magic with minimal fuss and maximum fun.

WORLD ENGLISH Chronicle Books (September 2026)

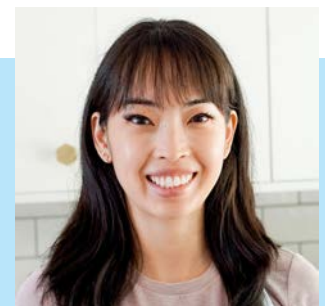


LET'S MAKE MATCHA

The first matcha cookbook by a Japanese American author from a major trade publisher — 60–70 recipes honoring matcha's deep cultural roots and its modern, viral popularity, from iced lattes and cold foam to matcha tiramisu, butter mochi, and crinkle cookies. Unlike existing books mainly include drinks, this book celebrates matcha as an everyday food deeply entwined with Japanese culture and history. Covering cookies, cakes and bakes, mochi and jellies, and other desserts as well as drinks, it features beginner-friendly recipes like matcha tiramisu, matcha butter mochi, matcha crinkle cookies, iced matcha lattes with matcha cold foam, and matcha Rice Krispies treats.

WORLD ENGLISH Chronicle Books (Fall 2027) • *Proposal available*

Kristen Morita, a fourth-generation Japanese American, learned to make mochi from her grandmother. She is the founder of the blog Mochi Mommy, with over 100,000 Instagram followers and 200,000 monthly pageviews, and sponsored partnerships with Nutella, See's Candies, Netflix, and Safeway. She lives in Seattle with her family.

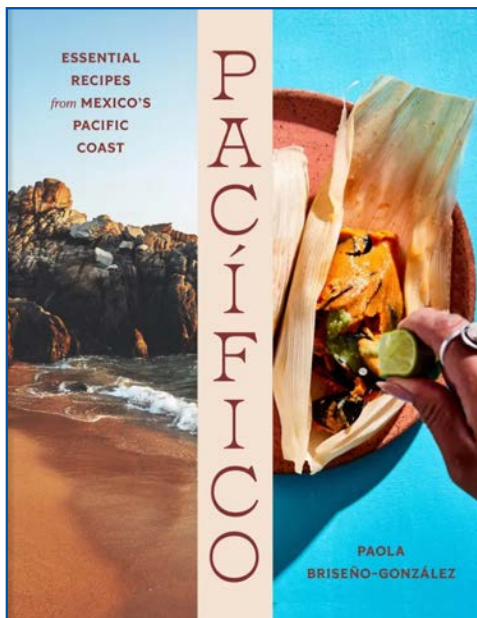


Paola Briseño-González

PACIFICO

Essential Recipes from Mexico's Pacific Coast

Voracious / Little, Brown • March 2027



Bright recipes from Puerto Vallarta and the Mexican Pacific coast — the first book to fully explore this thrilling coastal cuisine.

The first book to document the cuisine of this region, introduces traditional recipes with approachable flavors — sweet corn pancakes with cajeta and papaya, minty chicken stew, slow-roasted whole fish, Vallarta-style churros — along with salsas and Pacific Coast essentials like tostadas, ceviches, and seafood cocktails, plus cultural and historical context, cooking tips, pairing suggestions, and personal anecdotes about her journey from Puerto Vallarta to the United States.

WORLD ENGLISH Voracious / Little, Brown
(March 2027, \$135K at Auction) • *Designed manuscript available*

“Paola has written a beautiful tribute to the ingredients, the culture, and the people of her home. Pacífico will encourage home cooks to go deeper into the foods of the region—I want to cook everything in this book, and then take a long trip down the Pacific coast of Mexico!”

—José Andrés, chef, cookbook author, and humanitarian

“Paola cooks with love ... u can feel it thru the page ... she cooks from the soul with vibrant flavors that smack u right in the face and keep u coming back for more!!!”

—Benny Blanco, author of *Open Wide* and music producer, songwriter, and actor

“I can think of nobody better to get at the essence of the food of the west coast of Mexico than Paola. Pacífico is a great cookbook based on years of research and travel, and shows off its value with a demure confidence that belies the years of hard work.”

—Christopher Kimball, author of the Milk Street cookbooks and editor and publisher of Milk Street

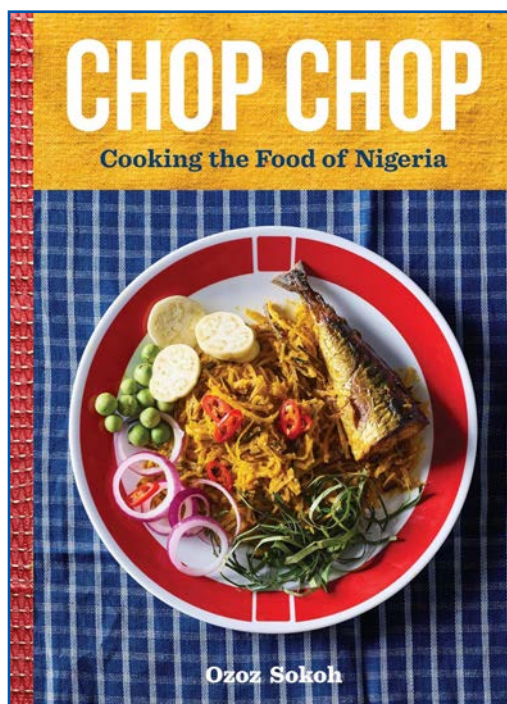
Paola Briseño-González is a Puerto Vallarta native from a long line of cocineras and learned the foundations of coastal cooking from her mother and ten aunts in their family's restaurant. She is the former private chef for Latin superstars Rosalía, Juanes, and J Balvin, and has a background in food anthropology. Now based in Los Angeles, her recipes have appeared in the *New York Times*, *Los Angeles Times*, and *Epicurious*.



Ozoz Sokoh

CHOP CHOP Cooking the Food of Nigeria

Artisan • March 2025



The first high-profile North American book on the rich cuisine of Africa's most populous country, with 120 recipes.

Chop Chop introduces for the first time in a high-profile North American book the traditional regional styles and historical influences of Nigerian food — the incredibly rich cuisine of the continent's most populous country — with long-held native techniques as well as Afro-Brazilian, British, French, Indian, and Lebanese elements. The book features full-color photography and 120 recipes, including jollof rice, smoky-spicy beef suya skewers, egusi soup with greens, sweet-tart hibiscus drinks, and golden-fried puff puff, all representing the knowledge, experience, and research of Ozoz Sokoh, a West African food expert and Warri native who runs the authoritative Kitchen Butterfly blog.

James Beard Award Winner for Emerging Author; Nautilus Award Winner; NYT Best Cookbook of the Year • WORLD ENGLISH EXC. CANADA Artisan (March 2025, \$150K at Auction) • CANADA ENGLISH Appetite / PRH Canada • WEST AFRICAN ENGLISH Narrative Landscape Press

"A rich and loving culinary picture of the food of Africa's most peopled country, filled with glorious photographs of individual dishes, local markets, and more."

—Jessica B. Harris, PhD, culinary historian, professor, lecturer, and author of *High on the Hog*

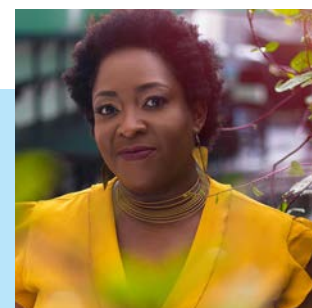
"Ozoz writes like a dream as she invites us to engage with the rich, delicious food cultures of Nigeria."

—Naomi Duguid, author of *The Miracle of Salt*

"Sokoh poured nearly two decades of experience exploring Nigerian food into these vibrant pages. She organizes a broad survey of this robust, piquant and balanced cuisine into a guide that supports and empowers the home cook."

—Yewande Komolafe, New York Times (Best Cookbooks of 2025)

Ozoz Sokoh is a West African food expert and Warri native who runs the authoritative and engaging Kitchen Butterfly blog. *Chop Chop* is her first major cookbook. She lives outside Toronto, Canada.



Kristin Donnelly

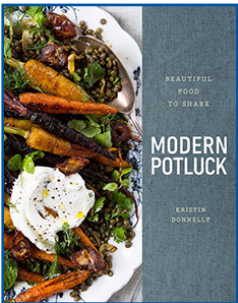
GOOD SH*T High-Fiber Recipes for Every Day *Chronicle Books • Spring 2028*



Upbeat, flavorful dishes add fiber to your plate without it feeling like a chore.

Many say, “fiber is the new protein.” This book offers 65 to 75 upbeat, everyday dishes that just happen to be packed with fiber, from breakfasts that get things going to snacks, meatless and meaty mains, and simple sweets that sneak it in. As the world recovers from protein fatigue and wakes up to fiber — searches for “high-fiber diet” are up 300% year over year, and about 90% of Americans still don’t get enough — *Good Sh*t* rides the wave without the clinical baggage, pairing vibrant food and an upbeat, funny tone with sidebars from dietitians.

WORLD ENGLISH Chronicle Books (Spring 2028, \$90K) • *Proposal available*



THE MODERN POTLUCK **Beautiful Food to Share**

Reinvents the potluck for a new generation, with over 100 boldly flavored, easy-to-transport dishes — many vegan, gluten-free, and vegetarian — from Jerusalem artichoke chips to kale and kimchi Caesar salad.

“With ease and authority, delivers a collection of inspired recipes for our generation of conscientious home entertainers and cooks. Packed full of tips, potluck party strategies, and instructions for even the most hesitant home cook, it’s as unfussy and approachable as it is enticing. Modern Potluck is, put simply, exactly how I want to eat. And I know my hungry family and friends will agree!”

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

“Isn’t it time to share dishes that represent how people cook today, full of vibrant seasonal vegetables and punchy flavors? ... If you need to wow your gluten-free, allergy-ridden, dairy-free, soy-free, vegan cousin and make your meat-happy carnivore brother-in-law happy with the same dish, this is the book for you.”

—Epicurious (Best Books of the Year)

NORTH AMERICA Clarkson Potter (2016)

Kristin Donnelly is the author of *Modern Potluck* and co-writer of *Turtle Island* and *The Chef’s Garden*. A former senior editor at *Food & Wine* magazine, she co-hosts the hit publishing podcast “Everything Cookbooks”.



Bricia Lopez

MUERTOS

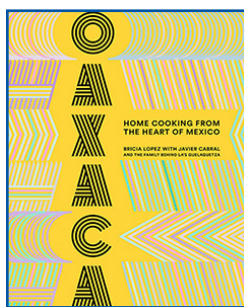
Abrams • Fall 2028



A journey through the foods and colorful traditions of Día de los Muertos — the first food book devoted to the Day of the Dead.

A journey through the traditional foods of Día de los Muertos, the quintessential Mexican celebration of the Day of the Dead, with all its festivals, colors, and recipes. This iconic celebration has never before been represented in a food book. Explores the foods that sustain a time-honored tradition and a reflection on the culture, history, and spirit of the holiday, *Muertos* gathers recipes including pan de muerto, the season's signature banana-leaf tamal filled with mole negro, spiced atoles, silky nicuatole, puffed amaranth alegrías, and candied pumpkin that glows like stained glass. Woven throughout, Lopez shares the stories of her family and the ways food and memory are inseparable. Sold as a two-book deal with *Sweet Mexico*.

WORLD ENGLISH Abrams (Fall 2028, \$300K)



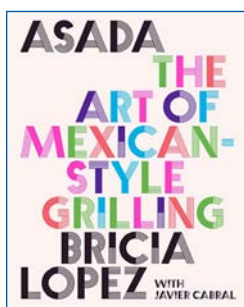
OAXACA: Home Cooking from the Heart of Mexico

The Lopez family's definitive introduction to the crown jewel of Mexican regional cuisines, from their James Beard "America's Classics"–winning restaurant Guelaguetza. Written in a warm, personable tone that demystifies Oaxacan cooking for the home kitchen. With Javier Cabral.

"This thrilling new cookbook accomplishes that rare feat of capturing a place so vividly it not only makes you want to go there, it brings you there."

—Nancy Silverton, chef and co-owner of Mozza Restaurant Group

WORLD ENGLISH Abrams (2019, \$160K at Auction, Over 80,000 Copies Sold) • **GERMAN** Knesebeck



ASADA: The Art of Mexican-style Grilling

100 recipes celebrating the backyard barbecues of Mexican American communities, from Smoked Lamb Barbacoa to Elote Asado, plus sides, salsas, drinks, and sweets. NY Times and LA Times Best Cookbooks of the Year. With Javier Cabral.

WORLD ENGLISH Abrams (2023, Sold on Option for \$175K, Over 35,000 Copies Sold)

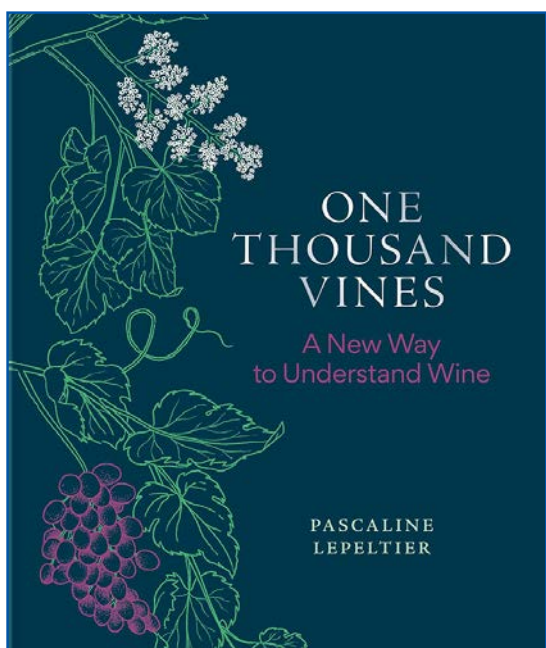
Bricia Lopez is the owner of Guelaguetza in Los Angeles and Mama Rabbit bar in Las Vegas, and co-author of the acclaimed *Oaxaca* and *Asada*. A leading voice in Mexican American food, she co-hosts the Super Mamás podcast.



Pascaline Lepeltier

ONE THOUSAND VINES A New Way to Understand Wine

Mitchell Beazley / Hachette • 2024



A master class in botany, soil, climate, and history from one of the world's foremost sommeliers.

Published to resounding acclaim in France as *Mille Vignes: Penser le Vin de Demain*, this book is aimed at the ambitious lay reader — those who read *Wine Folly* and Aldo Sohm's *Wine Simple* and are ready to explore further. It is a magnum opus that synthesizes the major fields of study — botany, soil, climate, politics, history, geography, even psychology — to frame our present understanding of wine in all its expressions, and chart a course for the future of wine in a changing world.

OIV Award 2024; IACP Award Winner 2025 •
WORLD ENGLISH Mitchell Beazley / Hachette (2024) •
FRENCH Hachette Pratique (2022) •
SIMPLIFIED CHINESE Beijing S&T • **ITALIAN** Topic S.R.L

“Nothing short of an astonishing work of genius. This is an essential resource for understanding wine in all its marvelous complexity.”

—Alice Feiring

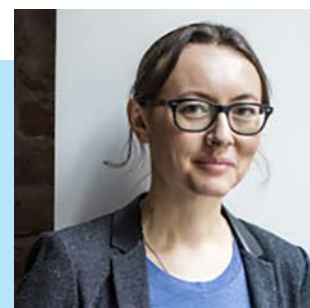
“Wine is easy to drink but complicated to understand. Most modern books focus on one element. Few seek to explain it in its totality. That’s what makes this book so extraordinary. It examines every aspect of wine, starting with the domestication of the grape vine thousands of years ago through the nature of the vine, the geology, flora and fauna of vineyards, the production and serving of wine, how we taste it and how we talk about it. It’s a remarkable synthesis. Wine lovers who read this book will deeply, richly profit.”

—Eric Asimov, *The New York Times* (Best Wine Books of the Year)

“This book is every wine book you ever needed and every wine book you could ever want.”

—JancisRobinson.com

Pascaline Lepeltier is among the most admired and decorated sommeliers in the world, one of only 25 women certified a Master Sommelier and the first woman named Meilleur Sommelier de France (MOF). Born in the Loire Valley, she built the list at Rouge Tomate, and now at Chambers, in New York, which many consider some of the best and most exciting wine lists this country has ever seen. Heralded one of the “New Prophets of Wine” by *TimeOut* and a “Natural Wine Evangelist” by *Food & Wine*, Lepeltier is adept at making wine interesting and approachable to enthusiasts of all levels.

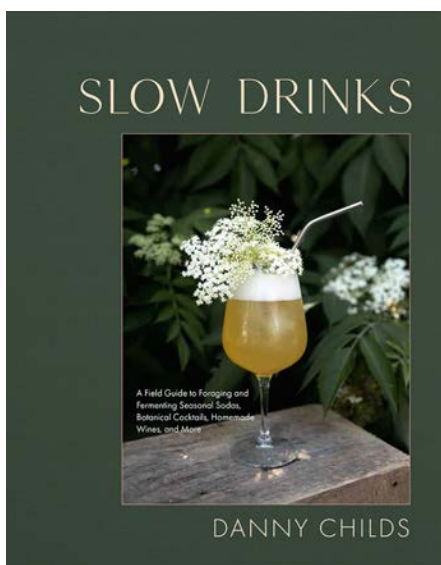


Danny Childs

SLOW DRINKS

A Field Guide to Foraging and Fermenting Seasonal Sodas, Botanical Cocktails, Homemade Wines, and More

Hardie Grant • 2023



A comprehensive guide to growing and foraging seasonal ingredients to make your own unique beverages — sodas, beers, shrubs, fruit and flower wines, liqueurs, and digestifs — featuring Dandelion Wine, Black Walnut Nocino, Pawpaw Shrub, Juniper Soda, and Rye-Beet Kvass, alongside inventive cocktails, non-alcoholic drinks, and rich photography. Adaptable across the Northern Hemisphere and especially suited to European climates.

James Beard Award 2024; Guild of Food Writers Award 2024; André Simon Shortlist 2023 • WORLD ENGLISH Hardie Grant (Fall 2023) • ITALY Slow Food Editore (2024) • SIMPLIFIED CHINESE Beijing S&T

“With a methodical attention to detail, Childs presents traditional recipes for botanical fermentation along with inventive applications for them. Raise a glass to this gem of a book that feels as much like a guide as it does an inspiration.”

—David Zilber, author of *The Noma Guide to Fermentation*

“Danny Childs is uniquely situated to shepherd readers from farms and foraging trips into the kitchen, where he combines those ingredients into spirited history lessons and handcrafted mixes. Slow Drinks is a deeply researched modern cookbook that sows the seeds for a seasonal mixology practice grounded in farm to table tenets like no bartending book has before.”

—Jim Meehan, author of *The PDT Cocktail Book* and *Meehan’s Bartender Manual*

“Childs approaches bartending with the natural curiosity of an anthropologist and the heart of a farmer.”

—Emma Janzen, co-author of *The Way of the Cocktail*

Danny Childs trained as an anthropologist and ethnobotanist, performing field research in the Amazon, and owns the cocktail bar Field Day in Philadelphia. He is a prominent member of Slow Food International.



LP O'Brien

COOKING UP COCKTAILS

Union Square & Co / Hachette • 2028



Bar-quality cocktails using everyday kitchen equipment, from the winner of Netflix's Drink Masters.

A comprehensive guide to making bar-quality cocktails using everyday kitchen equipment, that shows readers how to use their refrigerators, freezers, ovens, stovetops, and blenders to craft drinks as layered as those at the best bars in the world. Uniquely organized by kitchen equipment rather than cocktail type, the book runs from fat-washed spirits to jello shots, granitas to clarified milk punches, with sections on rapid infusions, aromatic oils, and dehydrated garnishes — proving you don't need a fancy bar setup, just a freezer, a blender, and some creativity. Written with Megan Krigbaum and Carley Hansen.

WORLD ENGLISH Union Square & Co / Hachette (2028, \$90K)

• *Proposal available*

LP O'Brien is an award-winning Afro-Boricua mixologist, founder of LP Drinks, and co-owner of Siponey Spritz Co. She won the first season of Netflix's Drink Masters after years in R&D under Mr. Lyan at Silver Lyan in Washington, DC one of the nation's most innovative bars.

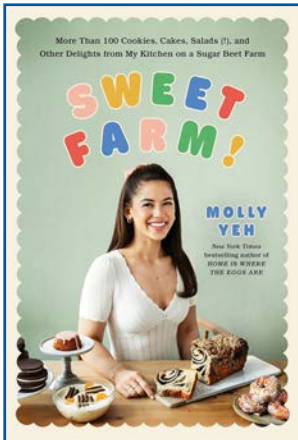


Molly Yeh

SWEET FARM!

More Than 100 Cookies, Cakes, Salads (!), and Other Delights from My Kitchen on a Sugar Beet Farm

William Morrow • March 2025



The book that Molly Yeh was born to write, and the one her fans have most requested. Yeh lives on a farm that has grown sugar beets in her husband Nick's family since the 1870s, and for over a decade she has been immersed in the world of sugar — first as a baker, now as a recipe developer and Food Network personality. *Sweet Farm!* offers a mix of church-cookbook-inspired gems, from-scratch versions of nostalgic sweets, and new concoctions drawing on her Asian and Jewish backgrounds and beloved Midwestern traditions — Red Bean Newtons, Black Sesame Babka, Macadamia Pudding Pops, Strawberries and Cream Frozen Cocktail — all supplemented with charming, funny stories of family life built around the agricultural year.

WORLD ENGLISH William Morrow (March 2025, \$1.1M at Auction for 2 Books) • Cookware Line Now Selling in Anthropologie Stores

“Oh boy, I’ve been waiting for Molly to write this book! ... all her recipes actually work because Molly truly knows her stuff. And don’t let the ‘Salad’ chapter scare you. I’m a convert.”

—Duff Goldman

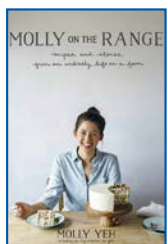


HOME IS WHERE THE EGGS ARE

Farmhouse Food for the People You Love

An intimate collection of farmhouse recipes — 150 in all — inspired by Yeh's Chinese and Jewish heritage and her rural Midwestern community, from the Emmy-nominated host of “Girl Meets Farm.” A New York Times bestseller.

WORLD ENGLISH William Morrow (2022); NYT Bestseller



MOLLY ON THE RANGE

Recipes and Stories from an Unlikely Life on a Farm

Recipes and stories from a Juilliard-trained musician turned Food Network star, on an unlikely life on a Minnesota/North Dakota border farm. Winner of the IACP Judge's Choice Award.

IACP Judge's Choice Award • **WORLD ENGLISH** Rodale (2016, \$250K at Auction, 100,000 Copies Sold) • **GERMAN** Südwest / Random House

Molly Yeh is the Emmy-nominated host of Food Network's “Girl Meets Farm” and creator of the food website my name is yeh. A New York Times–bestselling cookbook author, she lives on a sugar-beet farm on the Minnesota/North Dakota border.

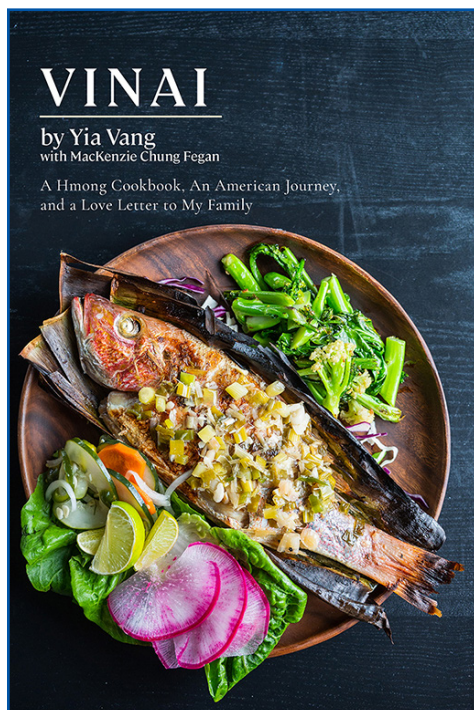


Yia Vang

VINAI

A Hmong Cookbook, an American Journey, and a Love Letter to My Family

Voracious / Little, Brown • Fall 2028



The first major cookbook celebrating Hmong cuisine, from a James Beard Award–winning chef.

The first major cookbook celebrating Hmong cuisine and culture, from James Beard Award–winning chef Yia Vang, owner of Vinai in Minneapolis — named to the New York Times’ 50 Best Restaurants in America, with Vang recognized as Chef of the Year by Esquire. Born in the Ban Vinai refugee camp in Thailand, Vang’s family fled persecution in Laos and resettled in Wisconsin. At Vinai he honors his parents’ journey by serving the Hmong food his mother made. The book features 80–100 recipes across eight sections — pantry staples, small bites, grilled meats, braised dishes, rice, vegetables, and hot sauces — alongside the deeply personal story of Vang’s family and the Hmong diaspora, with lush photography and cultural context.

WORLD ENGLISH Voracious / Little, Brown (Fall 2028, \$150K at Auction) • Proposal available

“Vinai takes its name from a refugee camp in Thailand where the chef-owner Yia Vang was born ... a restaurant that is, above all else, ebullient, thanks in no small part to the affable presence of Mr. Vang.”

—The New York Times

“The Hmong are a stateless, nomadic people whose history reveals itself in their cuisine, which marries influences from Thailand, Laos, Vietnam, and Southern China. It is those spicy, smoky, mouth-walloping flavors that Chef Vang has worked tirelessly to bring to the national table.”

—Bon Appétit

“Vang says food is his story-telling medium.”

—NPR

Yia Vang is a James Beard Award–winning chef and owner of Vinai in Minneapolis, named to the *New York Times*’ 50 Best Restaurants in America. Born in the Ban Vinai refugee camp in Thailand, he was named Chef of the Year by *Esquire*.

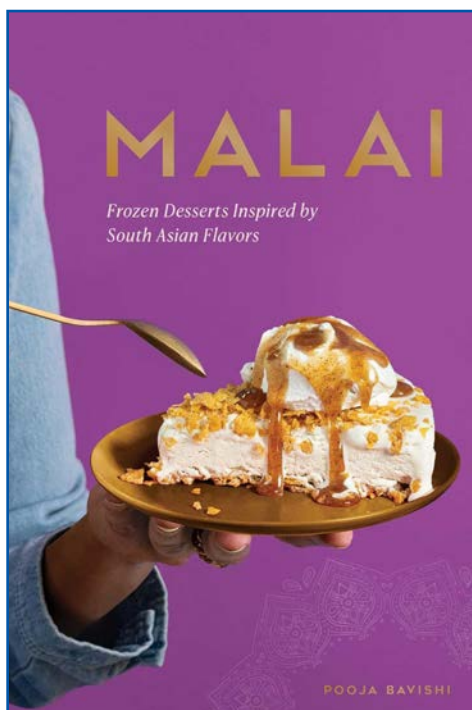


Pooja Bavishi

MALAI

Frozen Desserts Inspired by South Asian Flavors

Weldon Owen • March 2025



Stories and recipes for ice creams and other unusual desserts with scintillating Indian and South Asian spices and flavors, from the acclaimed Brooklyn ice-cream company.

Showcasing South Asian spices like ginger, nutmeg, cardamom, and saffron, the flavor combinations offered by Brooklyn-based artisanal ice cream company Malai have been relished for generations — but never before in a pint of chilled decadence. Inspired by the ingredients of her childhood kitchen, founder Pooja Bavishi brought her Indian heritage to the world of ice cream to growing acclaim. Malai gathers some 90 recipes covering ice creams, non-dairy treats, frozen desserts, baked goods, and toppings, with the stories and inspiration behind each and mouth-watering color photography.

WORLD ENGLISH Weldon Owen (March 2025)

“So rich and authentic, you’ll get a taste of India in every spoonful.”

—Forbes

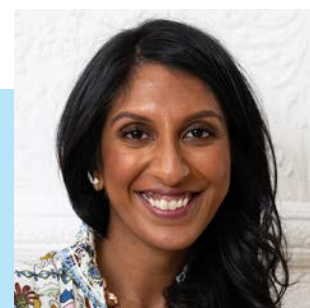
“The recipes blend spices and ingredients in a way that’s both innovative and nostalgic.”

—Kristen Kish, host of Top Chef

“There’s excitement, discovery and joy on every page of this splendid book – it will set you spinning with delight.”

—Dorie Greenspan, New York Times bestselling cookbook author

Pooja Bavishi is a 2018 Tory Burch Fellow named to Inc.’s Top Female Founders list, and is the founder of the fast-growing South Asian ice cream company Malai, with stores in New York, Washington, DC, and Philadelphia.

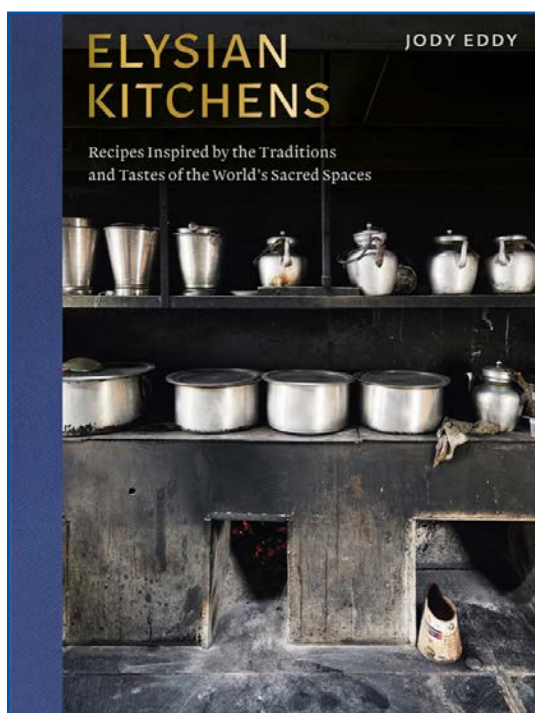


Jody Eddy

ELYSIAN KITCHENS

Recipes Inspired by the Traditions and Tastes of the World's Sacred Spaces

W.W. Norton • 2024



A beautiful and meditative journey into the living food cultures of monasteries, temples, and sacred places around the world.

Monasteries have long safeguarded culinary traditions — not only ensuring a region's gastronomic heritage endures, but in many cases defining it. Yet monastic cooking is no relic: monks and nuns, rabbis and imams the world over relish their roles as modern cooks, farmers, and food and beverage producers, reflecting the do-it-yourself trend sweeping home kitchens everywhere. From IACP-award-winning author Jody Eddy, *Elysian Kitchens* opens the doors to a fascinating network of foods and destinations including fermented vegetables in Fukui, butter in Ladakh, honey in Ireland, crepes in Normandy, harira in Fes, paella in Catalonia, johnnie cakes in Minnesota, and cider in Québec.

WORLD ENGLISH W. W. Norton (October 2024)

"Eddy's quietly beautiful book shines with the hope that, by reminding people of their common need for daily bread, Earth's spiritual traditions can forge a deeper human solidarity."

—Daniel Walton, *Civil Eats*

"A celebration of the intersection between culinary practices and religion and spirituality."

—Kenden Alfon, Jewish Book Council

Jody Eddy is an IACP-award-winning author and prolific food writer. Her books include *Chaat* (with Maneet Chauhan), and she writes on the intersection of food, culture, and tradition around the world.



Nicole A. Taylor

THE MAROON HOUSE

My Glorious World of Cooking & Entertaining

Abrams • Fall 2027



A guide to cooking, entertaining and hosting soul-nourishing gatherings that celebrate Black joy.

An inspiring guide to hosting gatherings of family and friends and orchestrating meals that nourish the soul, The book features recipes for every season — Sweet Potato Cake Donuts with Boiled Cider Glaze; Tofu, Blackberry & Pea Salad; Green Hot Chiles and Maple Chicken Wings — and, with images by photographers Lynsey Weatherspoon and Brittany Conerly, demonstrates the essential connection between culinary experience and home interiors, highlighting African American design sensibilities. A proud expression of Black joy and cultural heritage.

WORLD ENGLISH Abrams (Fall 2027) • Proposal available

Praise for *Watermelon & Red Birds*:

“Juneteenth is a celebration of freedom--to choose, to experiment and to enjoy. Nicole Taylor exemplifies soul food as construct rather than canon--a place where dynamic ideas about food keep us grounded in the tradition while unfettering us from the expected and overplayed. The dance she takes us on in our kitchens is a thrill.”

—Michael W. Twitty, James Beard Award-winning author of *The Cooking Gene, Rice, and Koshersoul*

“Nicole Taylor has a curiosity that is infectious and tenacious, and matched only by her love for her people. These recipes are illustrative of her gifts, moving us seamlessly from the historic to the contemporary.”

—Stephen Satterfield, founder of Whetstone Media, host of *High on the Hog*

“Nicole Taylor liberates us from the limitations and labels that have narrowly defined African American cooks and their cooking for generations ... cooking with joy.”

—Toni Tipton-Martin, Editor-in-Chief of *Cook’s Country*

Nicole A. Taylor is a James Beard Award–nominated food writer and the author of *Watermelon & Red Birds* (the celebrated first Juneteenth cookbook) and *The Up South Cookbook*. She has contributed to *The New York Times*, *Bon Appétit*, and *Food & Wine*, and works across film, podcasting, and hospitality.

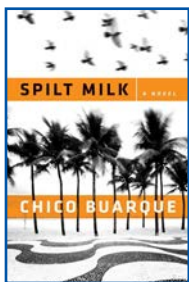




MY GERMAN BROTHER — *Chico Buarque*

BRAZILIAN PORTUGUESE Companhia Das Letras (2014, Original) • **UK & COMM.** Picador (2015) • **USA** Farrar & Straus & Giroux (2018) • **HEBREW** Yedioth Books (2023) • **FRENCH** Gallimard (2014, Exp.) • **SPANISH** PRH Editorial (2014, Exp.) • **PORTUGUESE** PRH Portugal (2014, Exp.) • **ITALIAN** Feltrinelli (2014, Exp.) • **DUTCH** De Bezige Bij (2014, Exp.) • **GERMAN** S. Fischer Verlag (2015, Exp.)

In 1960s São Paulo, a teenager finds a hidden letter revealing that his scholarly father left a son behind in prewar Berlin — and begins a comic, sordid, decades-long search for his half-brother.



SPILT MILK — *Chico Buarque*

BRAZILIAN PORTUGUESE Companhia Das Letras (2009, Original) • **UK & COMM.** Atlantic Books (2010) • **US & CANADA** Grove/Atlantic (2010) • **PORTUGUESE** PRH Portugal (2023) • **PORTUGUESE** Dom Quixote (2009, Exp.) • **FRENCH** Gallimard (2009, Exp.) • **ITALIAN** Feltrinelli (2009, Exp.) • **GERMAN** S. Fischer Verlag (2009, Exp.) • **KOREAN** Open Books (2010, Exp.) • **DUTCH** Meulenhoff (2010, Exp.) • **FRENCH** Gallimard (Folio) (2012, Exp.) • **HEBREW** Xargol Books / Modan (2014, Exp.) • **PORTUGUESE** PRH Portugal (2015, Exp.)

A hundred-year-old patriarch, dying in a Rio public hospital, rambles through the rise and ruin of his once-grand family — and of Brazil itself — in a ribald, unreliable, and quietly devastating deathbed monologue.

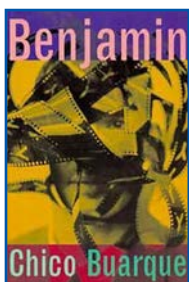


BUDAPEST — *Chico Buarque*

BRAZILIAN PORTUGUESE Companhia Das Letras (2003, Original) • **UK & COMM.** Bloomsbury (2003) • **USA** Grove Atlantic (2004) • **HEBREW** Yedioth Books (2023) • **RUSSIAN** Arkadia (2023) • **SLOVAK** Portugalský Inštitút (2024) • **CATALAN** Edicions De La Magrana (2003, Exp.) • **DUTCH** Meulenhoff (2003, Exp.) • **ITALIAN** Feltrinelli (2003, Exp.) • **GERMAN** S. Fischer Verlag (2003, Exp.) • **POLISH** Muza (2003, Exp.) • **SPANISH** Salamandra (2003, Exp.) • **NORWEGIAN** Aschehoug (2004, Exp.) • **TURKISH** Doğan (2004, Exp.) • **HEBREW** Miskal (2004, Exp.) • **SERBIAN** Alfa-Narodna Knjiga (2004, Exp.) • **HUNGARIAN** Athenaeum 2000 (2004, Exp.) • **JAPANESE** Hakusui-Sha (2004, Exp.) • **SWEDISH** Tranan (2005, Exp.) • **DANISH** Athene (2005, Exp.) • **GALICIAN** Faktoria K (2007, Exp.) • **KOREAN** Prunsoop (2008, Exp.) • **CZECH** Torst (2009, Exp.) • **CROATIAN** Hrvatsko Filološko Društvo (2009, Exp.) • **SLOVENE** Študentska Založba (2011, Exp.) •

KOREAN Prunsoop (2013, Exp.) • **DANISH** Jensen & Dalgaard (2015, Exp.) • **GREEK** Kastaniotis (2017, Exp.)

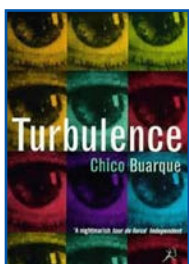
A Rio ghostwriter stranded in Budapest becomes obsessed with the Hungarian language and the woman who teaches it to him, in a slippery, seductive novel of authorship, identity, and belonging. Shortlisted for the Independent Foreign Fiction Prize and the Dublin Literary Award.



BENJAMIN — *Chico Buarque*

BRAZILIAN PORTUGUESE Companhia Das Letras (1995, Original) • **UK & COMM.** Bloomsbury (1996) • **PORTUGUESE** Presença (1996, Exp.) • **NORWEGIAN** Aschehoug (1996, Exp.) • **ITALIAN** Mondadori (1997, Exp.) • **PORTUGUESE** Dom Quixote (2009, Exp.) • **PORTUGUESE** PRH Portugal (2017, Exp.)

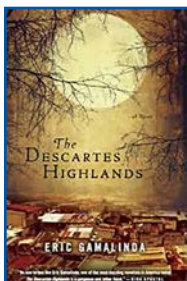
A faded former model, haunted by the death of the woman he loved, is drawn toward a tragic end when a young woman who resembles her enters his life in this dark, cinematic novel of memory and guilt.



TURBULENCE — *Chico Buarque*

BRAZILIAN PORTUGUESE Companhia Das Letras (1991, Original) • **UK & COMM.** Bloomsbury (1991) • **USA** Pantheon (1992) • **SWEDISH** Lusima Books (2023) • **FRENCH** Gallimard (1991) • **PORTUGUESE** Dom Quixote, Pocket (N.D.) • **GERMAN** Hanser (1991, Exp.) • **SPANISH** Tusquets (1991, Exp.) • **DANISH** Samlerens (1991, Exp.) • **DUTCH** Meulenhoff (1991, Exp.) • **NORWEGIAN** Aschehoug (1991, Exp.) • **PORTUGUESE** Dom Quixote (1991, Exp.) • **ITALIAN** Mondadori (1991, Exp.) • **GREEK** Magia (1993, Exp.)

In Buarque's nightmarish debut, a man wakes to a stranger at his door and slides into a paranoid, hallucinatory odyssey through the underbelly of Rio.



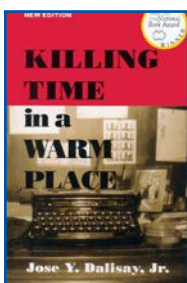
THE DESCARTES HIGHLANDS — *Eric Gamalinda*

Shortlisted, Man Asian Literary Prize; Winner, National Book Award of the Philippines • NORTH AMERICA Akashic Books (2014)

A sweeping novel of identity spanning Marcos-era Manila, contemporary New York, and France, as two brothers separated at birth seek the truth of their origins. Shortlisted for the Man Asian Literary Prize.

"I have been obsessively reading books by Eric Gamalinda. They are absolutely riveting, deeply intelligent, with such a panoply of global ideas."

—Amy Tan, bestselling author of *The Joy Luck Club*



KILLING TIME IN A WARM PLACE — *Jose Dalisay*

Winner, National Book Award of the Philippines • USA Schaffner Press (2011) • SPANISH Libros Del Asteroide

A haunting story of protest, love, and identity set during the Marcos years, from a leading Filipino writer once imprisoned for his student activism.

"An unparalleled stylist from a lyrical country. Focuses on characters swept up in the tides of history."

—Miguel Syjuco, author of *Ilustrado*, winner of the 2008 Man Asian Literary Prize



SOLEDAD'S SISTER — *Jose Dalisay*

USA Schaffner Press (2011) • ITALY Isbn Edizioni • FRANCE Mercure De France / Gallimard

A mystery of mistaken identity and Filipino migrant labor, winner of the National Book Award of the Philippines and shortlisted for the Man Asian Literary Prize.

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

—South China Morning Post



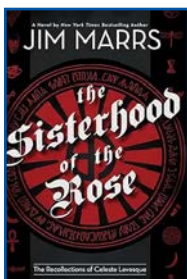
LUNAR ATTRACTIONS — *Clark Blaise*

NORTH AMERICA FIRST ED. Doubleday (1979) • NORTH AMERICA REISSUE Biblioasis (2014)

A reissue of a canonical coming-of-age novel by a Canadian American Iowa Writers' Workshop master — a strange, sensual boyhood on the dark underside of American life.

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

—The New York Times Book Review



THE SISTERHOOD OF THE ROSE — *Jim Marrs*

USA Disinformation (2009) • POLAND Qbook • BULGARIA Ciela • ALBANIA Bota Shqiptare • PORTUGAL Luxcitania • CZECH Plejáda

A paranormal thriller about a secret sisterhood subverting the Nazi regime, from a New York Times–bestselling master of the occult.



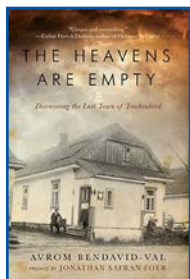
FACE BLIND — *Lance Hawvermale*

NORTH AMERICA Minotaur / St. Martin's (2016) • FRENCH Actes Sud • ROMANIAN Rao

A tightly wound thriller in Chile's Atacama Desert, where an American astronomer with face blindness witnesses a murder he cannot identify.

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

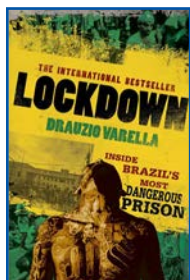
—Publishers Weekly



THE HEAVENS ARE EMPTY — *Avrom Bendavid-Val* • Preface by Jonathan Safran Foer

WORLD ENGLISH Pegasus Books (2010) 15,000 Copies Sold • **POLAND** Swiat Ksiazki • **ITALY** Guanda Editore / Mauri Spagnol • **CZECH** Prostor

A powerful history of the town of Trochenbrod in the Ukrainian pale of settlement, the cultural hub of the region, the only freestanding Jewish town outside of Israel, and the setting for Jonathan Safran Foer's celebrated novel and film *Everything Is Illuminated*.



LOCKDOWN — *Drauzio Varella*

WORLD ENGLISH Simon & Schuster UK (2012) 25,000 Copies Sold • **POLAND** Czarne (Kapuściński Award Shortlist) • **BRAZIL** Companhia Das Letras, 700,000 Copies Sold • **PORTUGAL** Palavra • **GREECE** Fantastikos Kosmos • **JAPAN** Shumpusha • **FILM** Sony Pictures Classics

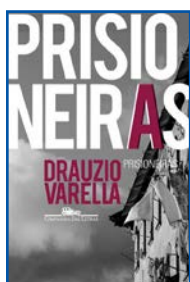
A prison doctor's unforgettable account of Carandiru, São Paulo's vast inmate-run penitentiary, and the surprising humanity he found therein — winner of two Jabuti awards and the basis for Héctor Babenco's acclaimed film.



THE JAILERS — *Drauzio Varella*

BRAZIL Companhia Das Letras (2012) 155,000 Copies Sold • **POLAND** Czarne

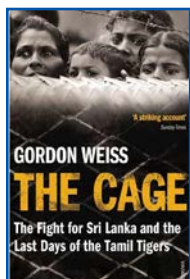
The sequel to Lockdown, told from the point of view of the wardens who guard Brazil's most dangerous prisons.



THE PRISON WOMEN — *Drauzio Varella*

BRAZIL Companhia Das Letras (2017) • **POLAND** Czarne • **JAPAN** Susei-Sha

Varella closes his Brazilian prison trilogy inside the São Paulo women's penitentiary and its 2,000 inmates, and the complex code that governs their lives.

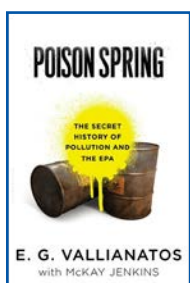


THE CAGE — *Gordon Weiss*

UK/COMM. Bodley Head / Random House (2011) • **USA** Bellevue Literary Press (2012) • **ANZ** Picador / Pan Macmillan • **TAMIL (INDIA)** Kalachuvadu

A riveting eyewitness account of the final, catastrophic days of Sri Lanka's civil war and the last stand of the Tamil Tigers, from the UN's spokesman on the ground, with unique access to survivors and officials.

"A riveting cautionary tale about the consequences of unchecked political power in a country at war."
—Jon Lee Anderson, staff writer, The New Yorker

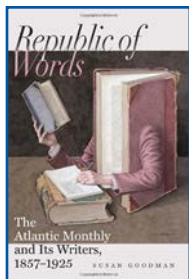


POISON SPRING — *E. G. Vallianatos with McKay Jenkins*

USA / UK Bloomsbury Press (2014)

A whistle-blowing exposé of how the EPA became captive to the chemical industry, from a 25-year agency analyst and journalist McKay Jenkins. In the vein of *Merchants of Doubt*.

"Riveting. A resounding call for genuine and sustained environmental responsibility."
—Booklist (starred review)



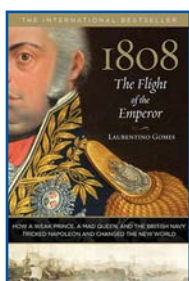
REPUBLIC OF WORDS — Susan Goodman

WORLD ENGLISH University Press of New England (2011)

A cultural history of The Atlantic Monthly magazine and the writers who shaped a nation — Wharton, James, Twain, Douglass, Du Bois — from a Guggenheim Fellow.

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

—Miranda Seymour, author of Ring of Conspirators



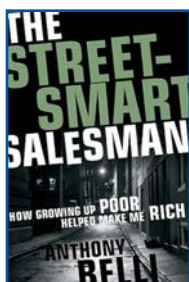
1808: THE FLIGHT OF THE EMPEROR — Laurentino Gomes

BRAZIL/PORTUGAL Planeta (2007), 900,000 Sold • **NORTH AMERICA** Lyons Press (2013) • **SIMPLIFIED CHINESE** Shanghai People's • **RUSSIA** Innostranaya

The gripping true story of the Portuguese court's flight to Brazil — the only time a European sovereign held court in the New World. Over 800,000 sold in Brazil.

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

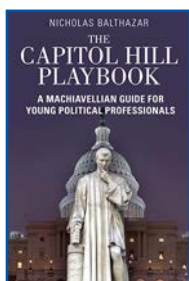
—Foreword



THE STREET-SMART SALESMAN — Anthony Belli

WORLD ENGLISH John Wiley & Sons (2012) • **TRADITIONAL CHINESE** Business Weekly (Taiwan) • **SIMPLIFIED CHINESE** Changsha Senxin

A rags-to-riches business memoir: how growing up dirt poor in East Harlem made a multimillionaire salesman.



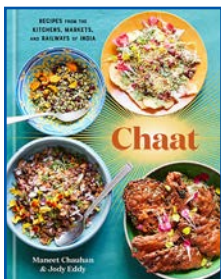
THE CAPITOL HILL PLAYBOOK — Nicholas Balthazar

WORLD ENGLISH Skyhorse Publishing (2013)

A Machiavellian guide for young political professionals, adapting The Prince and The Courtier to the modern political era.

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

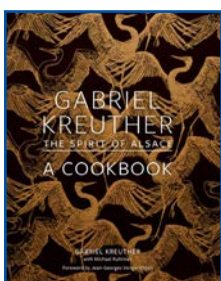
—Anonymous, Chief of Staff to a member of Congress



CHAAT — *Maneet Chauhan and Jody Eddy*

WORLD ENGLISH Clarkson Potter (2020), Over 40,000 Copies Sold • **IACP Award**

Recipes from the kitchens, markets, and railways of India, from a Food Network star — a romantic culinary train journey across the subcontinent.

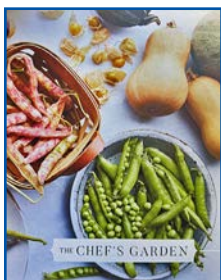


GABRIEL KREUTHER: THE SPIRIT OF ALSACE

Gabriel Kreuther with Michael Ruhlman

WORLD ENGLISH Abrams (2021)

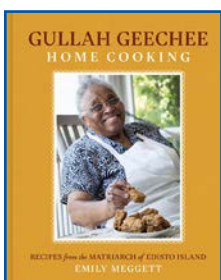
A journey through Alsace and a culinary master class with both traditional and modern recipes from the two-Michelin-star New York chef, tracing his Alsatian roots. Foreword by Jean-Georges Vongerichten.



THE CHEF'S GARDEN — *Farmer Lee Jones with Kristin Donnelly*

WORLD ENGLISH Avery (2021) (\$385k at Auction)

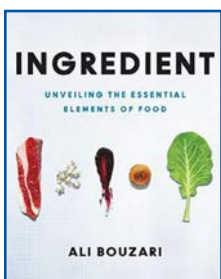
The ultimate 640-page modern guide to the world of vegetables from the preeminent specialty grower, with recipes from Thomas Keller, Grant Achatz, and others. Foreword by José Andrés.



GULLAH GEECHEE HOME COOKING — *Emily Meggett*

WORLD ENGLISH Abrams (2022) (\$185K at Auction) • **New York Times Bestseller**

The first major Gullah Geechee cookbook, from a revered 90-year-old matriarch of Edisto Island — heirloom rice, fresh seafood, and Lowcountry classics, with the history of an overlooked African American community.



INGREDIENT — *Ali Bouzari*

WORLD ENGLISH Ecco (2016) • **RUSSIAN** Alpina • **SPANISH** Planeta Gastro • **JAPANESE** Rakkousha • **IACP Award 2017**

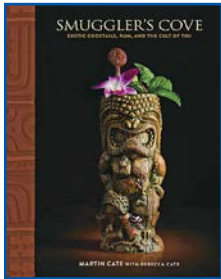
The food-science book the world was waiting for — what Harold McGee did for an earlier generation, from a PhD food scientist who consults for The French Laundry and Noma. With illustrated infographics.



A SUPER UPSETTING COOKBOOK ABOUT SANDWICHES — *Tyler Kord*

NORTH AMERICA Clarkson Potter (2016), Over 30,000 Copies Sold

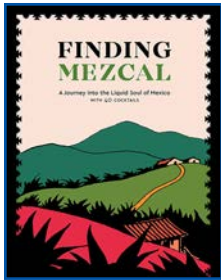
Off-the-wall sandwiches that really work, plus humorous rants on food and life, from the chef of No. 7 Sub — with artwork by William Wegman and a foreword by Emma Straub.



SMUGGLER'S COVE — *Martin Cate*

James Beard Award-winner • NORTH AMERICA Ten Speed Press (2016), Over 215,000 Copies Sold • **ITALIAN** Readrink

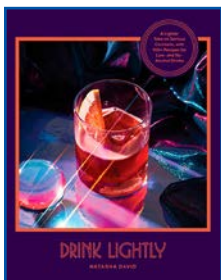
Exotic cocktails, rum, and the cult of tiki — the magnum opus of the tiki renaissance, from the world's preeminent craft tiki bar.



FINDING MEZCAL — *Ron Cooper*

NORTH AMERICA Ten Speed Press (2018)

A gonzo memoir and spirit guide to Mexico's liquid soul, from the artist who first brought artisanal mezcal to the world with Del Maguey. Film in development.



DRINK LIGHTLY — *Natasha David*

WORLD ENGLISH Clarkson Potter (2022)

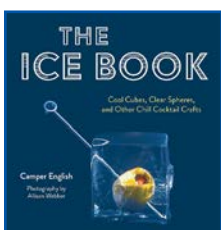
A disco-inspired take on low- and no-alcohol cocktails — 100+ genre-pushing recipes from the acclaimed co-owner of Nitecap in New York.



THE CRAFT COCKTAIL PARTY — *Julie Reiner with Kaitlyn Goalen*

WORLD ENGLISH Grand Central Life & Style (2015)

Simple, delicious drinks for every season, from a pioneer of the craft cocktail renaissance and a judge on Netflix's "Drink Masters."



THE ICE BOOK — *Camper English*

WORLD ENGLISH Red Lightning / Indiana University Press (2023) • **Spirited Award 2024**

A home bartender's guide to crystal-clear ice via directional freezing — spheres, diamonds, embedded garnishes, and the cocktails to match.



JENI'S SPLENDID ICE CREAMS AT HOME — *Jeni Britton Bauer*

NORTH AMERICA Artisan (2011), Over 170,000 Copies Sold • **GERMAN** Neue Umschau • **SIMPLIFIED CHINESE** Beijing S&T • **James Beard Award; NYT Bestseller**

Groundbreaking recipes for artisanal-quality ice cream at home, from one of America's most celebrated ice cream makers.



JENI'S SPLENDID ICE CREAM DESSERTS — *Jeni Britton Bauer*

WORLD ENGLISH Artisan (2014), Over 40,000 Copies Sold

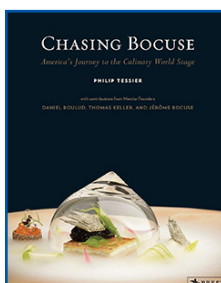
Beautiful composed desserts built on Jeni's famed ice creams — cakes, pies, sundaes, new flavors, and a breakthrough vegan recipe.



THE ARTISANAL KITCHEN: Perfect Homemade Ice Cream — *Jeni Britton Bauer*

WORLD ENGLISH Artisan (2019)

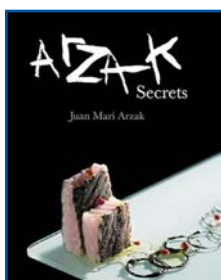
A gift-edition collection of accessible ice-cream, sorbet, and sundae recipes for a simple home machine.



CHASING BOCUSE — *Philip Tessier*

WORLD ENGLISH Prestel / Random House (2017), Over 10,000 Copies Sold

America's journey to the culinary world stage through the Bocuse d'Or, with 45 recipes from Team USA — Keller, Boulud, Achatz, and more. Contributions from Thomas Keller and Daniel Boulud.



ARZAK SECRETS — *Juan Mari Arzak*

WORLD ENGLISH Grub Street Books (2015) • **WORLD SPANISH** Baint Media

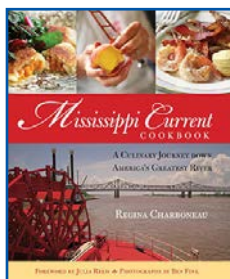
The bestselling cookbook from the grandfather of nouveau Spanish cuisine, whose San Sebastián restaurant was Spain's first to have three-Michelin-stars.



ADVENTURES IN SLOW COOKING — *Sarah DiGregorio*

WORLD ENGLISH William Morrow / Harpercollins (2017)

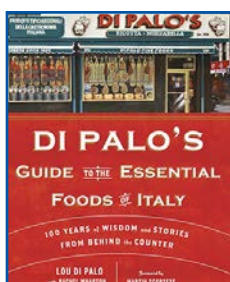
105 slow-cooker recipes for people who love food, reflecting how we cook today. Foreword by Grant Achatz.



MISSISSIPPI CURRENT — *Regina Charboneau*

WORLD ENGLISH Lyons Press (2014)

A culinary steamboat journey down the Mississippi, from Minnesota to New Orleans, with the executive chef of the American Queen. Foreword by Julia Reed.

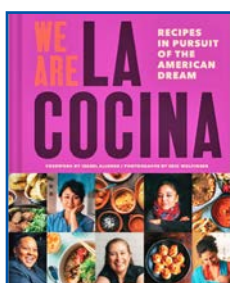


DI PALO'S GUIDE TO THE ESSENTIAL FOODS OF ITALY

Lou Di Palo with Rachel Wharton

WORLD ENGLISH Ballantine (2014)

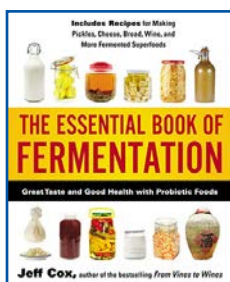
A century of wisdom and stories from behind the counter of New York's preeminent Italian foods shop, with family recipes and buying guides. Foreword by Martin Scorsese.



WE ARE LA COCINA — *Caleb Zigas and Leticia Landa*

WORLD ENGLISH Chronicle Books (2019) • **IACP Award Finalist 2020**

Recipes in pursuit of the American dream from San Francisco's preeminent nonprofit incubator kitchen, featuring nearly 40 women food entrepreneurs. Foreword by Isabel Allende.



THE ESSENTIAL BOOK OF FERMENTATION — *Jeff Cox*

NORTH AMERICA Avery / Penguin (2013) • **ITALIAN** Tecnico Nuove

Great taste and good health with probiotic foods — the science of fermentation plus easy recipes for pickles, kimchi, sauerkraut, and more, from the author of 19 books.