Grains for Every Season
Rethinking Our Way with Grains

Joshua McFadden with Martha Holmberg

A few years ago, Joshua McFadden changed the world of vegetable cookery with his James Beard Award–winning and perennially bestselling *Six Seasons*. But in addition to being a vegetable-whisperer, McFadden is a grain-whisperer, working as intuitively, as surprisingly, as deliciously with whole grains as he does with vegetables. *Grains for Every Season* will completely change the way we cook with those sexy, elemental foodstuffs like barley, buckwheat, brown rice, freekeh, whole wheat, and so much more.

Organized by grain, the book unlocks the magic of each ingredient: where it comes from, how to prepare it, and why the author—the multi-award-winning chef/owner of Ava Gene’s in Portland—can’t live without it. The information is impeccable, and the 200-plus recipes are extraordinary, using grains both whole and milled into flour (McFadden offers a clinic on pizza). There are superlative bowls and salads, of course, but truly unexpected dishes too—substituting farro for rice for Farrotto, folding quinoa into tempura batter for fried veggies with pop, or taking advantage of the nutty flavor of spelt flour for Cast-Iron-Skillet Cinnamon Rolls. It’s the world of grains, rethought and transformed.

**Joshua McFadden** is the founder of Submarine Hospitality in Portland, Oregon. He owns and manages Ava Gene’s, Cicoria, Medjool, and Tusk restaurants. In addition, he is bringing new life to Berry Farm, a historic 50-acre farm in Springdale, Oregon, with the goal of creating an agricultural complex that will host collaborations between farming, food, and design. His first book, *Six Seasons: A New Way with Vegetables*, won a James Beard Award in 2018. Follow him on Instagram at @jj_mc.

**Martha Holmberg** is a food writer who cowrote, with Joshua McFadden, *Six Seasons: A New Way with Vegetables*. Holmberg studied cooking in Paris at École de Cuisine La Varenne. She was the editor in chief of Fine Cooking magazine for a decade, followed by five years as the food editor of The Oregonian newspaper, in Portland, Oregon. Holmberg is an avid though undisciplined tomato grower and is working on a tomato cookbook.

- New cookbook, new subject, new magic from the authors of the James Beard Award–winning *Six Seasons*, which has 225,000 copies in print
- Over 200 recipes that transform the way we cook with barley, buckwheat, brown rice, farro, freekeh, quinoa, whole wheat, and so much more
- Whole grains are hot, and here is everything readers need to know to add more grains to their diet, in both original and milled form
Collective Wisdom
Lessons, Inspiration, and Advice from Women over 50
Grace Bonney

They’ve been there. They know the road. What can they teach us? In this much-anticipated follow-up to her New York Times bestseller, In the Company of Women, Grace Bonney turns her attention to trailblazing women over 40, who share their invaluable wisdom, advice, inspiration, and lessons.

A rich and multilayered tapestry of interviews, conversations, intimate photographs, images of handwritten notes and letters, and more, Collective Wisdom celebrates both the achievements and insights of these elders, and also the way in which bonds between women build community and support. Hear the rich and diverse voices of artists, activists, entrepreneurs, writers, teachers, Olympic athletes, and NASA team members, over 70 percent of whom are women of color, women with disabilities, or women from the LGBTQIA+ community. In a departure from In the Company of Women, the women are interviewed by other women—daughters, friends, colleagues—highlighting the power of shared multigenerational kinship, especially important in trying times.

So sit back and listen, to the ups and to the downs. Understand a different perspective, and the power of another woman’s experiences. And know that when she says Don’t leave this world without doing something you love, it is the gift of a lived truth. To own and to share.

Grace Bonney, author of the bestselling books In the Company of Women and Design*Sponge at Home, is passionate about equity, inclusivity, and supporting all members of the creative community. Her website, Design*Sponge, is now archived in the Library of Congress, and she also founded Good Company, a print magazine and podcast about creative entrepreneurs, and After the Jump, a podcast about creatives. Bonney lives in New York’s Hudson Valley with her wife and their three pets. Find her on Instagram and Twitter at @designsponge.
Cheryl Day’s Treasury of Southern Baking

Cheryl Day

Cheryl Day is one of the most important voices in baking today. This Black business owner, baking entrepreneur, and leader of the Southern Restaurants for Racial Justice movement is already a nationally acclaimed authority on Southern baking. She cowrote—with her husband, Griff—the beloved Back in the Day Bakery cookbooks, and she’s now about to make the kind of breakout leap that happens with only the rarest of authors. By any measure, Cheryl Day’s Treasury of Southern Baking will be the new bible of Southern baking, and with her expertise, multicultural background, and social justice leadership, Cheryl is positioned to be the most important voice in baking today.

Every baker will want this book, with its more than 200 tried-and-true recipes that share the pride of craft in from-scratch Southern baking while highlighting the ingredients and regional specialties that make Southern foodways unique. Readers will learn how to create buttery multilayered biscuits, light and crisp fritters, delicate cake layers and creamy frostings, silky puddings and custards, and pies, pies, and more pies. They’ll discover the secrets of working with benne, corn, rice, sorghum, and peaches, and learn—as if from the generations of bakers who taught the author—everything from mastering the technique of creaming butter to 12 tips for making a flawless piecrust.

Cheryl Day is a New York Times bestselling cookbook author, a James Beard Award semifinalist for Outstanding Pastry Chef, a self-taught scratch baker, and an entrepreneur. With her husband, Griffith Day, she is a cofounder of the Back in the Day Bakery in Savannah, Georgia, and coauthor of The Back in the Day Bakery Cookbook. Cheryl is a cofounder of Southern Restaurants for Racial Justice and a founding member of the leadership committee for the James Beard Foundation Investment Fund for Black and Indigenous Americans. Cheryl lives with Griff, her baking soul mate; Story, their beloved dog; and a vast collection of vintage cookbooks in Savannah. Keep up with Cheryl at backinthedaybakery.com and on Instagram at @cherylday, where she lives out her mantra to “slow down and enjoy the sweet life.”
Let’s Eat Italy!
Everything You Want to Know About Your Favorite Cuisine
François-Régis Gaudry and Friends

The pastas, the pizzas, the cheeses, the breads, the wines, the coffee, the gelato—of all the cuisines in the world, Italian may be hands down our very favorite. So how lucky are we that the author of the endlessly inventive and stunning Let’s Eat France! traveled south to celebrate Italy.

The Italians have a word for it: Abbondanza! Let’s Eat Italy! captures this joyous abundance in an oversize feast of a book, an obsessive encyclopedia of culinary delights chock-full of infographics, lists, stories, recipes, illustrations, biographies, photographs, enthusiasm, and surprises. There’s an ode to the panettone, the traditional Christmas sweet. A dedication to the magic of basil, Italy’s “royal” herb. A catalog of pasta and the fun of all its shapes, backstories included. The 27 different ways Italians drink espresso. How to emulate a Tuscan nonna and cook beans over a fire in a chianti flask. An in-depth guide to olives and olive oil, authentic balsamic vinegar, white truffles, Parmigiano-Reggiano. Recipes for making a proper Bolognese, a creamy risotto, a chewy focaccia. And culture too, of course, including how the Mafia eats according to Hollywood, as viewed through the lenses of Scorsese, Chase, and Coppola.

François-Régis Gaudry is the author of Let’s Eat France! and a food critic and host of the show On va déguster on the French public radio channel Inter France. He is also a food journalist at L’Express and the host of Très Très Bon on the French television channel Paris Première. He lives in Paris. Find him on Instagram at @frgaudry.
Kinfolk Travel
Slower Ways to See the World

John Burns

Explore the art of mindful travel with Kinfolk, the pioneers of “slow living,” their philosophy of simplicity, authenticity, intentionality, and community. With nearly 450,000 copies in print, the Kinfolk series has applied this philosophy to entertaining (The Kinfolk Table), interior design (The Kinfolk Home), and living with nature (The Kinfolk Garden). Now Kinfolk has turned their attention to “slow travel,” offering readers a road map for planning trips that offer meaningful connections to local people and authentic experiences of local culture.

Go museum-hopping in Tasmania, or bird-watching in London. Explore the burgeoning fashion community in Dakar. Take a bicycle tour through Idaho, or a train trip from Oslo to Bergen. Drawing on the magazine’s global community of writers and photographers, Kinfolk Travel takes readers to 30 locations across five continents, with travel tips from locals, stunning images, and thoughtful essays.

John Burns is the editor in chief of Kinfolk, a quarterly magazine based in Copenhagen, Denmark. Founded in 2011, Kinfolk delves into personal values and quality of life, and inspires its readers to approach life with intention, energy, and a sense of community. Burns is also the author of The Kinfolk Garden; other books in this series include The Kinfolk Table, The Kinfolk Home, and The Kinfolk Entrepreneur.
A Field Guide to Men’s Health

Eat Right, Stay Fit, Sleep Well, and Have Great Sex—Forever

Jesse N. Mills, MD

It used to be that unless a guy broke his arm or his penis, he never went to the doctor or gave two thoughts to self-care. But now a lot more men want to invest in optimizing their general health rather than leave it up to chance. Written for all adult men, from 20-year-olds to 80-year-olds, for the overweight or the overmedicated or the guy who wants to enjoy a better quality of life, A Field Guide to Men’s Health is the much-needed whole-body guide to managing the basic pillars of men’s health: cardiovascular health, sexual health, diet and nutrition, mental health, and lifestyle.

Dr. Jesse Mills has been practicing men’s medicine for 30 years and knows how to speak to men: he’s direct, authoritative, and understanding, and he makes it simple. If there’s one mantra to take away, it’s this: Eat less, move more, sleep more. But there’s also everything else: Why blood pressure is the most vital of signs. Why testosterone is the defining ingredient of men’s health. How to start an effective exercise program, decade by decade. A guide to age-appropriate eating and ideal size, including BMI. And, yes, how to get it up and keep it up.

Jesse N. Mills, MD, has had a medical practice devoted solely to men’s health since 2008. He also founded the first comprehensive men’s clinic in Colorado, the Center for Men’s Health at the Urology Center of Colorado, in 2013. He established the Men’s Clinic at UCLA (in 2016), and is on the faculty of the David Geffen School of Medicine at UCLA. In his role with UCLA Health, Dr. Mills serves as a medical consultant to the LA Lakers and LA Dodgers. He lectures internationally on men’s health topics, and lives with his family in Los Angeles.

• Finally—a much-needed guide to self-care for men

• An easy-to-follow whole-body approach to managing the basic pillars of men’s health: cardiovascular health, sexual health, diet and nutrition, mental health, and lifestyle

• From a doctor who’s been involved in men’s medicine for 30 years and knows exactly how to speak to his audience
Cabin Tripping
Where to Go to Get Away from It All
JJ Eggers

It’s the ultimate escapist fantasy: a dream cabin in a dream location, and all yours for the night—or the weekend, or a week, or whatever. A curated collection of 80 of the world’s most desirable cabins that are also available to rent, Cabin Tripping is as pleasurable to pore over as it is to use in planning your next trip.

Imagine a romantic cabin set in the misty mountains of Bali’s Gunung Agung volcano. A sleek escape just 80 minutes from Manhattan, overlooking a pond and 19 acres of woodland. A glass-domed Finnish hut offering unobstructed views of the northern lights. Divided into six chapters—Forest, Tropics, Mountain, Arctic, Water, and Desert—the book includes lush photographs and full descriptions to get the traveler’s heart racing, plus practical information about activities to enjoy in the area (hiking trails, fishing holes, thermal spas, and more) and tips like when to plan your visit. Whether readers are seeking a once-in-a-lifetime adventure or a quiet retreat, a cozy night around a firepit or a summery lakefront sojourn, it’s here, just a phone call or email away.

JJ Eggers is the founder of @TheCabinChronicles, where he shares images of the most amazing cabins around the world with his nearly 600,000 followers on Instagram. The brand’s supporters and collaborators include Jennifer Garner, Ross Marquand, Dwell magazine, Airbnb, and Hydro Flask. Eggers is based out of Salt Lake City, Utah, where he and his family enjoy exploring the unique geography of the region.
The Snowy Cabin Cookbook
Meals and Drinks for Adventurous Days and Cozy Nights
Marnie Hanel and Jen Stevenson

It’s the ultimate winter fantasy: a cozy cabin in the woods, snow falling softly, friends gathered around a crackling fire, and just enough outdoor activity to have whetted everyone’s appetite for something warm, comforting, and delicious to eat and drink. And eat and drink some more. From the IACP Award–winning masters of the ultimate seasonal and situational cookbooks—including *Summer: A Cookbook*, *The Campout Cookbook*, and *The Picnic*—comes the one essential to pack for a winter holiday along with your long johns.

Here are 75 recipes for fondues, soups, hearty breakfasts, and essential snacks for fortification, whether you’re hitting the slopes or curling up with a good book. There are stick-to-your-ribs mains, including Brrrisket with Parsley and Pomegranate, a Chalet Cassoulet, and Ready, Set, Raclette (with a raclette etiquette primer). Easy baked treats, like Butter Buns and Fennel Flatbreads. Desserts to keep spreading the warmth, like Burnt Honey and Thyme Roasted Pears. And more than two dozen cocktails—Cranberry-Cardamom Glogg will take the chill out of being snowed in. Beyond food, these endlessly inventive authors offer a Hygge How-To, tips on building a snowperson, and a no-fail guide to lighting your fire. Throughout are delightful illustrations by Monica Dorazewski. Let it snow!

Marnie Hanel and Jen Stevenson are the coauthors of *Summer: A Cookbook*, *The Campout Cookbook*, and *The Picnic*, which won the IACP Award for Best General Cookbook in 2016. Hanel is a journalist who writes about the wild, wonderful way we live. Her essays and articles have been published by *The New York Times Magazine*, *Food & Wine*, and *Vanity Fair*. Stevenson eats and tells on her Portland food blog, Under the Table with Jen, and is the author of Portland’s 100 Best Places to Stuff Your Faces. Both authors live in Portland, Oregon.
The Martini
Perfection in a Glass
Matt Hranek

The martini. It’s like magic. Nothing could be simpler: two ingredients. Yet nothing could be more sublime, more sophisticated, more delicious. Though its origins are lost to history, it is the iconic cocktail, the drink of choice of writers, actors, politicians, bon vivants, and, of course, James Bond.

Matt Hranek loves his martini, a four-shots-to-one-splash marriage of gin and vermouth garnished with a twist of lemon peel. It is this passion for precision and excellence, and the smart and tasteful innovation, that makes The Martini an irresistible ode to a perfect cocktail. Filled with appreciation and anecdotes, recipes, photographs, and cultural ephemera, it’s a gift of joy for the cocktail lover. Readers learn the story of each component—the gin, preferably a juniper-forward London dry gin with its piney and citrusy notes; the white vermouth; and, if you insist, vodka (just make sure to call it a vodka martini). And from there, recipes for 35 martinis, from simple variations like a Dirty Martini, with olive brine and olives—a favorite of FDR’s—to the Vesper, a gin and vodka confection on the menu at Dukes in London and named after Bond’s double-agent girlfriend. Limit: two.

Matt Hranek is the author of The Negroni, as well as A Man & His Watch and A Man & His Car. He is also a photographer, a director, and the founder/editor of the men’s lifestyle magazine Wm Brown. He and his family divide their time between Brooklyn and the Wm Brown farm in upstate New York, though he can also be spotted quite often in old-school bars around Europe. Find him on Instagram at @wmbrownproject.

The Martini
50 full-color photos throughout; 160 pages; 5 1/2” x 8”
Paper over board: $16.95/$22.95 Can./£12.99 UK
No. 85963
Ships: August
Restorative Rituals
Ideas and Inspiration for Self-Care

Morning Rituals
Ideas and Inspiration to Get Energized

Love Rituals
Ideas and Inspiration for Intimacy

Leslie Koren

In this accessible little library of self-care, author Leslie Koren offers readers a road map to creating wellness rituals that will enrich their lives, day in and day out. Separately and together, the books make a wonderful gift—brimming with beautiful images and inspiring ideas, all in an impulse-friendly format.

Restorative Rituals is a daily dose of calm. Koren shows readers how to quiet their minds, recharge, and reconnect with themselves, including with an at-home steam facial, a loving-kindness meditation, forest bathing, and writing a “not gonna do it” list.

In Morning Rituals, readers will learn how to start their day feeling centered and energized through invigorating, empowering exercises for the body and spirit: Set an intention for the day. Write morning pages. Do a set of push-ups, or a series of yoga poses. Whip up an acai smoothie bowl. Take a moment to be still over a cup of tea or a book of poetry.

And finally, in Love Rituals, readers will find dozens of sweet, surprising, sexy ideas for building a stronger, more intimate relationship, from exchanging haikus to tackling a big cooking project, practicing gratitude to giving a massage.

Leslie Koren, a longtime crime reporter, took her career in a new direction when she started writing about more joyful things: cooking, design, family, and happiness. The former editor of Crain’s Sboros, Koren has written for various national and local publications. She lives in Brooklyn, New York, with her husband and two daughters.
John Derian Paper Goods

The bestselling magic of John Derian Paper Goods continues with a new season of stationery products, puzzles, and a very special sticker book that captures the ineffable appeal of his collectibles. The designs for this group are based around some of his most popular themes: the heavens and heavenly bodies, the rose—nature’s most enchanting flower—and books and household objects.

John Derian Sticker Book

John Derian is the founder and owner of the John Derian Company and author of John Derian Picture Book. His signature decoupage plates, platters, paperweights, coasters, bowls, and more are sold in four John Derian shops in New York and Massachusetts, and in hundreds of stores worldwide. He has also designed exclusive collections for Cisco Brothers, Astier de Villatte, Target, and more. His work, along with his retail shops, studio, and homes, has been featured in Vogue, Vogue Living, T: The New York Times Style Magazine, The World of Interiors, Elle Decor, Vanity Fair, Domino, Lucky, House & Garden, Country Living, House Beautiful, Gourmet, Bon Appétit, Victoria, Garden Design, New York magazine, GQ, Details, and W.
**John Derian Wrapping Paper & Gift Tags**

12 folded sheets of full-color wrapping paper with 1 sheet of 12 punch-out gift tags. Package size: 9¼” x 13”; unfolded paper size: 10” x 26”

Paperback: $19.95/$26.95 Can./£12.99 UK

ISBN: 978-1-64829-017-6

SHIPS: September

**Notebooks**

Each set contains 3 blank, unruled notebooks; 6 unique front and back cover illustrations; 64 pages each; 6” x 8½”

Paperback: $14.95/$19.95 Can./£12.99 UK

**John Derian Notebooks**

**EVERYTHING ROSES**

ISBN: 978-1-64829-124-1

SHIPS: September

**HEAVENLY BODIES**

ISBN: 978-1-64829-123-4

SHIPS: September

**IN THE GARDEN**


SHIPS: September

**OBJECT LESSONS**

ISBN: 978-1-64829-041-1

SHIPS: September

**KITCHEN DELIGHTS**

ISBN: 978-1-64829-042-8

SHIPS: September
John Derian Notepads

Notepads
80 ruled, easy tear-off pages; 4 different designs repeat throughout; 4 1/8” x 8 1/2”
Paperback: $10.95/$14.95 Can./£9.99 UK

Everything Roses
No. 86127
Ships: September

Heavenly Bodies
No. 86126
Ships: September

The Library
ISBN: 978-1-64829-125-8
No. 86125
Ships: September

Color Studies
No. 86086

In the Garden
ISBN: 978-1-64829-084-8
No. 86084

Kitchen Delights
No. 86085
John Derian Puzzles

**Painters Palette**
ISBN: 978-1-64829-080-0
No. 86080

**Dancing Butterflies**
No. 86018

**Puzzles**
Each puzzle contains full-color interlocking puzzle pieces with poster for reference.
Box sizes: 10 3/4" x 7 1/4" x 2 1/4" (horizontal); 7 3/4" x 10 3/4" x 2 1/4" (vertical)
Puzzle sizes: 26 3/8" x 18 7/8" (horizontal); 18 7/8" x 26 3/8" (vertical)
Boxed puzzle with poster: $19.95/$24.95 Can./£16.99 UK each

**The Bower of Roses**
ISBN: 978-1-64829-103-6
No. 86103
Ships: September

**Planet Earth**
No. 86102
Ships: September

**The Library**
ISBN: 978-1-64829-104-3
No. 86104
Ships: September

**The City of New York**
No. 86021

**Calm Cat**
ISBN: 978-1-64829-019-0
No. 86019

**Garden Rose**
ISBN: 978-1-64829-081-7
No. 86081

**Three Carrots**
ISBN: 978-1-64829-079-4
No. 86079
The Jewish Foods Memory Game

Play with your food!

Introducing a new line of gift and stationery products inspired by and adapted from The 100 Most Jewish Foods, Tablet's highly debatable, thoroughly pleasurable, strikingly photographed celebration of the one unwavering joy of Jewish life: food!

It’s the book the New York Times called “Amusing yet serious.” But for this new program, almost all the seriousness is gone, and what remains is pure amusement: the fun of playing a memory game, the delight of putting stickers anywhere and on everything, and the challenge of solving a 500-piece circular puzzle (which will afford plenty of time for nosh breaks).

Designed for players of any age, The Jewish Foods Memory Game is a classic riff on Concentration with 40 cards for 20 matches of favorite Jewish foods. Match bagel to bagel, lox to lox, borscht to borscht. One side of the card is a photograph of the food. On the back, it’s all matzo. As a nice bonus, each item is labeled with its Hebrew name, so not only will you improve your memory—you might learn a little something too.

The Jewish Foods Sticker Book features nearly 300 stickers to proclaim your favorite (and perhaps not so favorite) foods, from the iconic—matzo ball soup, chopped liver, pastrami—to the surprising: container of leftovers, the ubiquitous used tea bag.

And finally, a jigsaw puzzle. But not just any regular old puzzle. When Tablet first launched its 100 Most Jewish Foods theme, the central image was of a big round table with all 100 foods on it. That image is now The 100 Most Jewish Foods 500-Piece Circular Puzzle. Gather friends and family and have fun arguing while putting it together.
The Jewish Foods Sticker Book

Tablet, launched in 2009 by editor in chief Alana Newhouse, is a daily online magazine of Jewish news, ideas, and culture. Tablet’s recent books include The Passover Haggadah; The 100 Most Jewish Foods by Alana Newhouse; and The Newish Jewish Encyclopedia by Stephanie Butnick, Liel Leibovitz, and Mark Oppenheimer, cohosts of the magazine’s Unorthodox podcast, the most popular Jewish podcast on iTunes with more than 4 million downloads. Follow @tabletmag on Instagram and Twitter.
More Artisan Puzzles!

Featuring the work of well-known artists, designers, and photographers, Artisan Puzzles are produced with great intention and quality to create hours of pure pleasure. New this season are two stunning puzzles from Frances Palmer and a pair of puzzles showcasing the gorgeous watercolor florals of British artist Helen Dealtry. Along with the compelling and mysterious images from the studio of Nathalie Lété and sophisticated offerings from bestselling author Matt Hranek, Artisan has a gorgeous, engaging puzzle no matter what your taste or interest.

Frances Palmer

Hello, Dahlias!
1,000 full-color interlocking pieces with poster for reference
Box size: 7½” x 10⅜” x 2¼”; puzzle size: 18½” x 26⅜”
Boxed puzzle with poster: $19.95/$24.95 Can./£16.99 UK
ISBN: 978-1-64829-105-0
No. 86105
Ships: August

Garden Bounty
1,000 full-color interlocking pieces with poster for reference
Box size: 7½” x 10⅜” x 2¼”; puzzle size: 18½” x 26⅜”
Boxed puzzle with poster: $19.95/$24.95 Can./£16.99 UK
No. 86106
Ships: August

Dahlias
750 full-color interlocking pieces with poster for reference
Box size: 10⅜” x 7½” x 2¼”; puzzle size: 28½” x 18½”
Boxed puzzle with poster: $19.95/$24.95 Can./£16.99 UK
No. 86043

Matt Hranek

1964 Land Rover Series IIA
500 full-color interlocking pieces with poster for reference
Box size: 10¼” x 8” x 2”; puzzle size: 23½” x 19”
Boxed puzzle with poster: $19.95/$24.95 Can./£16.99 UK
No. 86044

Iconic Watches
500 full-color interlocking pieces with poster for reference
Box size: 8” x 10⅛” x 2”; puzzle size: 19” x 23½”
Boxed puzzle with poster: $19.95/$24.95 Can./£16.99 UK
No. 86045
**A Field of Pansies**
1,000 full-color interlocking pieces with poster for reference
Box size: 10½" x 7½" x 2½"; puzzle size: 26½" x 18¼"
Boxed puzzle with poster: $18.95/$24.95 Can./£16.99 UK
ISBN: 978-1-64829-129-6
No. 86129
Ships: August

**Pansy Dreams**
1,000 full-color interlocking pieces with poster for reference
Box size: 7⅞" x 10⅜" x 2⅜"; puzzle size: 18⅞" x 26⅛"
Boxed puzzle with poster: $19.95/$24.95 Can./£16.99 UK
No. 86130
Ships: August

**The Girls Who Reads to Birds**
500 full-color interlocking pieces with poster for reference
Box size: 8" x 10¼" x 2"; puzzle size: 19" x 23¼"
Boxed puzzle with poster: $19.95/$24.95 Can./£16.99 UK
ISBN: 978-1-64829-048-0
No. 86046

**Bambi**
1,000 full-color interlocking pieces with poster for reference
Box size: 8" x 10¼" x 2"; puzzle size: 19" x 23¼"
Boxed puzzle with poster: $19.95/$24.95 Can./£16.99 UK
ISBN: 978-1-64829-088-6
No. 86088

**In the Dark Garden**
500 full-color interlocking pieces with poster for reference
Box size: 8" x 10¼" x 2"; puzzle size: 19" x 23¼"
Boxed puzzle with poster: $19.95/$24.95 Can./£16.99 UK
No. 86087

**Mushrooms**
1,000 full-color interlocking pieces with poster for reference
Box size: 8" x 10¼" x 2"; puzzle size: 19" x 23¼"
Boxed puzzle with poster: $19.95/$24.95 Can./£16.99 UK
No. 86089

**Rabbits**
500 full-color interlocking pieces with poster for reference
Box size: 10½" x 8½" x 2"; puzzle size: 23½" x 19"
Boxed puzzle with poster: $19.95/$24.95 Can./£16.99 UK
ISBN: 978-1-64829-047-3
No. 86047

**Still Life with Pineapple**
1,000 full-color interlocking pieces with poster for reference
Box size: 10½" x 8½" x 2"; puzzle size: 23½" x 19"
Boxed puzzle with poster: $19.95/$24.95 Can./£16.99 UK
ISBN: 978-1-64829-088-6
No. 86089
FPO Artisan logo page
to be placed Jennifer Mears