Noma 2.0
Vegetable, Forest, Ocean

RENÉ REDZEPI
WITH METTE SØBERG AND JUNICHI TAKAHASHI

René Redzepi shares the recipes, the ideas, the “sparkle” that make Noma the world’s most influential restaurant

There’s a reason Noma sits atop the list of the world’s best restaurants. Every bite, every dish, every course surprises, delights, challenges, and deeply satisfies in a way that’s unique in the world of dining. As the New York Times’ Pete Wells wrote recently in praising Noma’s flavors, “sauces are administered so subtly that you don’t notice anything weird going on; you just think you’ve never tasted anything so extraordinary in your life.” In Noma 2.0, René Redzepi digs deep into the restaurant’s magic through the creation of nearly 200 dishes, each photographed in spectacular beauty and detail.

Noma 2.0—the title is a reference to the reinvention of Noma after it closed in 2018 to move to its new compound across the water—is about true seasonality, from wild game in the fall to just-picked peas in the summer. It is about using only local ingredients, to build a cuisine that is profoundly situated in its place and culture. It is about transforming the ordinary—a mushroom, a chicken wing, often through fermentation—to develop haunting, memorable flavors. It is about composing a plate that delights the eye as much as the palate, whether through the tromp l’oeil of a “flowerpot” chocolate cake or a dazzling mandala of flowers and berries. It is about pushing the boundaries of what we think we want to eat—a baby pinecone, a pudding made of reindeer brain—to open our palates with a startling confidence. And it is about how to stay creative and challenge yourself over the course of a career.

For foodies, for chefs, for artists and art lovers, for thought-leaders and makers, and for the kind of reader who is compelled by the idea that sometimes one person can change everything, Noma 2.0 is the gift book of the season.

**Marketing & Publicity**
- Media focus: culinary and luxury lifestyle
- Major push for gift guides and best of the year lists
- National print and online features
- Large-scale tour events in New York and Los Angeles
- Bigmouth campaign targeting chefs and influencers
- Instagram advertising campaign

**OCTOBER 2022**
- 300 color photographs
- 352 pages
- 9½” x 13½”
- Paper-over-board
- $75.00 ($95.00 CAN/£60.00 UK)
- No. 86172
- COOKING

René Redzepi is the chef and co-owner of Noma in Copenhagen, five times recognized as the world’s best by the World’s 50 Best Restaurants and finally awarded a third Michelin star in 2021. He is the author of the New York Times bestseller The Noma Guide to Fermentation, with over 300,000 copies in print, and Noma: Time and Place in Nordic Cuisine, which won both an IACP and a James Beard Award. Redzepi has twice appeared on the cover of Time and has been profiled in two feature-length documentaries. He lives with his wife, Nadine Levy Redzepi, and their three children in Copenhagen. Find him on Instagram at @reneredzepinoma and @nomacph.
Ghetto Gastro Presents
Black Power Kitchen

JON GRAY, PIERRE SERRAO, AND LESTER WALKER
WITH OSAYI ENDOLYN
FOREWORD BY DR. JESSICA B. HARRIS

Meet the mega-influential collective and its mission to reclaim a culinary heritage

It’s a cookbook. It’s a manifesto. *Ghetto Gastro Presents Black Power Kitchen* is the first book from the Bronx-based culinary collective, and it does for the cookbook what Ghetto Gastro has been doing for the food world in general—disrupt, expand, reinvent, and stamp it with their unique point of view. Ghetto Gastro sits at the intersection of food, music, fashion, visual arts, and social activism. They’ve partnered with Nike and Beats by Dre, designed cookware sold through Williams Sonoma and Target, and won a Future of Gastronomy award from the World’s 50 Best.

Now they bring their multidisciplinary approach to a cookbook that combines recipes, immersive storytelling, diverse voices, and over 150 images and photographs that celebrate Black culture and provoke larger conversations about race, identity, and how food can be a tool for self-empowerment. The 75 recipes, which are mostly plant-based, are nourishing and layered with waves of crunch, heat, flavor, and umami. They are born of the authors’ cultural heritage and travels—from riffs on family dishes like Strong Back Stew and memories of Uptown with Red Velvet Cake to neighborhood icons like Triboro Tres Leches and Chopped Stease (their take on the classic bodega chopped cheese) to recipes redolent of the African diaspora like Banana Leaf Fish and King Jaffe Jollof. All made with a sense of swag.

**Marketing & Publicity**

- Media focus: culinary, art, fashion, and entertainment
- National TV and radio interviews
- National print and online features
- Large-scale events in partnership with cultural institutions and bookstores
- Influencer campaign with artists, celebrities, and chefs
- Social media collaborations with major fashion, luxury, and culinary brands

**SEPTEMBER 2022**

150 color photographs
304 pages
8½" x 11"
Paper-over-board
$40.00 ($50.00 CAN/£31.99 UK)
No. 86016
COOKING

© JOSHUA WOODS

**Jon Gray, Pierre Serrao, and Lester Walker** are the Bronx-born culinary collective known as Ghetto Gastro, defining their own lane that transcends food, art, music, fashion, and design to address issues surrounding race, identity, and economic empowerment.

Since launching in 2012, Ghetto Gastro has gone from hosting underground parties to launching a namesake consumer goods brand of pantry items and a custom line of kitchen appliances, sold at Target, and a cookware line with Williams Sonoma. Follow along at @ghettogastro.

**Osayi Endolyn** is a James Beard Award–winning writer whose work has been published in the *New York Times*, the *Washington Post*, and the *Los Angeles Times*, among others. Endolyn is coauthor of the national bestseller *The Rise* with Marcus Samuelsson.
The World of Natural Wine
What It Is, Who Makes It, and Why It Matters

AARON AYSCOUGH

The most comprehensive and definitive guide to the trending world of natural wine

Natural wine has nothing to hide. Made from grapes alone—organically farmed, then harvested, fermented, aged, and bottled without additives—it’s wine that seeks to express, in every sip, its traditional and crucial link to nature. The World of Natural Wine is the book wine lovers need to navigate this movement—because it’s about so much more than labels and vintages.

And exploring natural wine has much in common with getting to know wine in general—you need a guide! Actually, you need Aaron Ayscough, who writes about natural wine with unmatched expertise and enthusiasm. In The World of Natural Wine, he covers it all. He explains the five principles that make a wine a natural wine, like the use of native yeast, and how winemakers rediscovered the wisdom of ancient practices. We meet the extraordinary cast of characters—quirky, obsessive, often outspoken—who tend the vineyards and make the wine. We learn where the wines are made—predominantly in France, but also in Spain, Italy, and the Republic of Georgia (prepare to be dazzled by its vast and ancient wine culture). All about the bottles and varieties we’ll want to taste. And most important: what we need to “unlearn” in order to taste naturally.

Aaron Ayscough is a wine writer based in Paris. Since 2010, he has maintained a blog and newsletter about natural wine called Not Drinking Poison. He is the English translator of two works by the French winemaker-scientist Jules Chauvet: Wine in Question and The Aesthetics of Wine, and has worked extensively as a sommelier building wine selections for restaurants in the United States and France. His experience in wine production has included work at wine estates in the Beaujolais, Burgundy, and the Languedoc. Find him on Instagram at @aaronayscough.
Cooking with Mushrooms
A Fungi Lover’s Guide to the World’s Most Versatile, Flavorful, Health-Boosting Ingredients

ANDREA GENTL

A visually stunning and groundbreaking global collection of recipes for the mighty mycelia

Mushrooms have come a long, long way from the generic white button so many of us grew up with. Today a decent grocery store will carry shitakes, chanterelles, cremini, enoki, king trumpets. Shop at a greenmarket or specialty grocer and the selection is even greater. A good part of the reason is that mushrooms stand at the intersection of several powerful food trends—cooking to explore new flavors and cultures, cooking for health (mushrooms are among the most heralded foods in the wellness world), cooking with less or no meat, and cooking to draw a deeper connection to nature and the outdoors.

Andrea Gentl, who for over 30 years has given so many cookbooks their singular look through her award-winning food and travel photography, now presents her own first cookbook, celebrating the beauty and culinary possibilities of this magical ingredient. Cooking with Mushrooms opens with profiles of 16 mushrooms, guiding readers through the best uses of common and lesser-known varieties with expert advice on how to store, clean, and dehydrate them for your pantry. Then she follows with nearly 100 recipes showcasing mushrooms in all their glory, from pantry staples—use mushroom dust to create a sublime bowl of popcorn—to players in every meal of the day, like Morels on Fried Sourdough for breakfast and King Trumpet Schnitzel or Bucatini with Hen-of-the-Woods for dinner, including a section on using mushrooms specifically for a health boost, like in Lion’s Mane Broth. And even in one intriguing cocktail, the Mezcal Maitake Negroni, for a different kind of wellness.

Andrea Gentl is an award-winning food and travel photographer. Over the span of her 30-year career, she has photographed the food of the world’s leading chefs and culinary pioneers. Best known for her signature light and detailed compositions, Gentl tells a distinct story, entirely her own, through her images. It is from that perspective, as well as through extensive global travel, that she writes, cooks, and creates. Gentl works in collaboration with her husband and partner, Martin Hyers. Find her on Instagram at @andreagentl.
Kinfolk Islands

JOHN BURNS

Discover the world’s most inspiring island getaways

Escape. Explore. Unwind. With these three words, Kinfolk Islands celebrates the art of “slow travel,” an approach that extols the virtues of not only getting off the beaten track but doing so with the intention of seeking the authentic and relishing those rich encounters that come from being in a different place.

A new direction in the Kinfolk program—a series with nearly half a million copies in print, with stronger initial orders each year—Kinfolk Islands is the first in a trilogy of themed travel books, each designed with a bold, colorful cover and fresh format. In Islands, Kinfolk applies its unique lens to 18 unexpected destinations organized around those three goals of slow travel: in “Escape,” with its emphasis on stunning nature and active exploration, discover Scotland’s spectacular Isle of Lewis or Yemen’s Socotra, a jewel in the Arabian sea. “Explore” takes readers to Sri Lanka and Montreal (yes, it’s an island) in search of contemporary culture and strong communities. “Unwind” is all about simple pleasures and where to find them, from Spain’s secluded La Graciosa to Cheongsando, off the coast of South Korea.

Full of practical guidance, vibrant photography, and thoughtful reflections on why islands figure so prominently in our travel fantasies, Kinfolk Islands is both getaway and guide.

John Burns is the editor in chief of Kinfolk, the quarterly magazine based in Copenhagen, Denmark, that 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 Kinfolk Travel and The Kinfolk Garden; other books in this series include The Kinfolk Table, The Kinfolk Home, and The Kinfolk Entrepreneur.
Remodelista: The Low-Impact Home
A Sourcebook for Stylish, Eco-Conscious Living

MARGOT GURALNICK AND FAN WINSTON
WITH THE EDITORS OF REMODELISTA

How to greenify—and beautify—your life and home, from the renowned experts at Remodelista

Real change begins at home. Using the right paint or finding a gentler laundry routine may not solve the climate crisis, but it is a way of leading by example. And there's no need to sacrifice beauty. In this hardworking visual guide, the experts at Remodelista reveal a personalized, future-minded approach to creating a sustainable and stylish home by emphasizing conscientious consumerism and climate-aware choices.

Remodelista: The Low-Impact Home starts with an overview—a manifesto of 10 low-impact rules that spell out an entirely new ethos of living well while treading lightly. From there the authors visit a dozen homes and gardens where those rules come alive. There's an Australian couple's net-zero DIY house, a Brooklyn apartment filled with materials salvaged from the neighborhood, a farmhouse in the English countryside made entirely of hemp. We learn how to greenify our homes and the things we do inside them, room by room—a low-tech approach to cooking and the minimal tools we really need, strategies for turning a bedroom into a sustainable sanctuary. There are tips for upgrading windows, eliminating plastic, choosing non-off-gassing rugs, even picking the right lightbulbs. And, as in every Remodelista book, a list of favorite objects for everyday use. It's inspiring to learn how to change, especially when such big and small steps contribute to a greater good.

Marketing & Publicity

• Media focus: home, lifestyle, and sustainability
• National print and online features
• Preorder campaign in partnership with Remodelista (2 million followers)
• Brand partnerships including newsletter features, content sharing, and giveaways
• Influencer campaign with design and sustainable living ambassadors
• Sponsored features on Remodelista.com

AUGUST 2022

350 color photographs
352 pages
7½” x 10¼”

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No. 86014
INTERIOR DESIGN/SUSTAINABILITY

Margot Guralnick is a coauthor of Remodelista: The Organized Home, the writer/producer of Remodelista: A Manual for the Considered Home, and a long-standing member of the Remodelista team. Now based in the Bronx, she grew up outside of Boston and practices New England thriftiness as a way of life. She has been a vintage collector since childhood and makes botanical art from fallen leaves and branches.

Fan Winston is a longtime magazine editor and founding editor of the Organized Home, a companion website to Remodelista. She is also a library board trustee in her town of Maplewood, New Jersey, where she’s helping shepherd the construction of an all-electric, LEED-certified public library.
The Miracle of Salt
Recipes and Techniques to Preserve, Ferment, and Transform Your Food

NAOMI DUGUID

Everyone who cooks needs to care about salt. And will want this extraordinary book.

Naomi Duguid, the author who’s brought food-loving readers to all corners of the earth with titles like Burma and Taste of Persia, now takes us on a very different journey—a deep dive into our single most important ingredient, and a celebration of its essential role in transforming food by preserving, fermenting, or enhancing it. Bringing together her gifts as researcher, storyteller, cook, and photographer, with The Miracle of Salt, Duguid will change not only the way you look at salt but also how you use it. Read the stories, then learn age-old techniques to make butter, soy sauce, sauerkraut, kimchi—actually five different types, like White Radish Kimchi and Classic Red Kimchi. Create a vibrant “salt larder” filled with amazing sauces and condiments like Dried Shrimp and Garlic Chutney.

In the panoply of simple, international recipes that follow, we use this larder, and its depths of umami, to enhance vegetables, soups, mains, even desserts. Orange and Black Olive Salad balances tangy and salty. A Bacalao Tortilla is a nod to salt cod as a cornerstone of European kitchens. Shio Koji–Marinated Grilled Fish teaches how salt-based products can flavor a dish with subtlety and power. Working with salt and salt-preserved ingredients in this way not only opens a new world of flavors but is the kind of life-changing revelation that cooks long to experience as they discover old ways made new.

Naomi Duguid is a writer, photographer, teacher, cook, and world traveler. Her most recent cookbooks, Burma and Taste of Persia, transported readers into cultures and flavors not yet celebrated in the West, and respectively won the 2013 IACP Cookbook Award for Culinary Travel and both the 2017 IACP Cookbook Award for Culinary Travel and the 2017 James Beard Award for Best Book of the Year, International. She is a frequent guest speaker and presenter at food conferences. She is the host of Toronto’s Food on Film series and her stock photo agency, Asia Access, is based in Toronto, where she lives when she is not on the road. Find her on Instagram at @naomiduguid.
The Houseplant Book
An Insider’s Guide to Cultivating and Collecting the Most Sought-After Specimens

MELISSA LOWRIE
AND THE PLANT TEAM AT TERRAIN

A next-level guide to houseplants from the beloved experts at Terrain

Houseplant lovers have their monsteras, their pileas, their fiddle-leaf figs. All wonderful “it” plants, but it’s time to broaden those horizons. Enter Terrain, the nationally acclaimed garden, home, and lifestyle brand that brings an entirely fresh approach to living with nature. And specifically, in this case, to the never-more-popular world of houseplants.

Terrain’s houseplant hunters travel the world in search of the most unusual, interesting, covetable plants. Now they take readers along for the ride. Photograph by beautiful photograph, category by category—ferns, vines and trailing plants, tropicales and succulents, and special favorites of Terrain like the caudex and variegated white aloe—The Houseplant Book reveals a new and exciting world of houseplants. Along the way, we learn tips and tricks from the professionals for how to care for these varieties. Designers share ideas on how and where to use these plants in our homes, both for the health of the plants and the look they bring. Growers, collectors, and curators write about sustainable practices, secrets of propagation, the passion to learn more.

As practical as it is inspirational, so satisfying to read and gorgeous to page through, The Houseplant Book is a new bible for everyone who loves houseplants.
The Space Shuttle
A Mission-by-Mission Celebration of NASA’s Extraordinary Spaceflight Program

ROLAND MILLER

The ultimate gift book for space obsessives

Space is back, big-time. The recent launch of the James Webb Space Telescope, Perseverance on Mars, the around-the-corner reality of space tourism—we’re living in an era with a renewed interest in all things space-related. Perfect to serve this fascination is The Space Shuttle, a big, beautiful photographic celebration of America’s space shuttle program. Using exceptional photographs, it tells the story of NASA’s thirty-plus-year program in a compellingly clear and evocative way.

What power those images have. Curated by Roland Miller and mostly drawn from NASA’s archives, they range from the unforgettable photograph of astronaut Bruce McCandless taking the first untethered spacewalk to a candid picture of Mae Jemison, the first Black woman in space, to the momentous launch and release of the Hubble Space Telescope into orbit. Each photograph is accompanied by a short text that includes quick facts about crew members, launch date, and an overview of the mission’s highlights and purpose.

NASA flew 140 space shuttle flights, carrying hundreds of astronauts, and logging over half a billion miles. By telling the story of each mission, one by one, through sensational images, The Space Shuttle truly captures, and honors, the significance of this historic program.

Roland Miller is the photographer and author of Abandoned in Place: Preserving America’s Space History and Interior Space: A Visual Exploration of the International Space Station, a collaboration with Italian astronaut Paolo Nespoli. Miller’s photographs have been exhibited in major art and science museums, including the Galleria del Cembalo in Rome, Italy, and are in numerous permanent collections, including at the Museum of Contemporary Photography in Chicago and the NASA Art Collection in Washington, DC. His work has been featured in major publications, including the New York Times and National Geographic UK. He lives in Ogden, Utah.

Marketing & Publicity

• Media focus: men’s interest, science, and pop culture
• National print & online features
• Targeted outreach to science and space podcasts, Reddit threads, thought leaders, and other influencers
• Speaking engagements by request

SEPTEMBER 2022

150 color photographs
320 pages
8½” x 11¼”
Paper-over-board with slipcase
$50.00 ($63.00 CAN/£40.00 UK)
No. 86135
SPACE/PHOTOGRAPHY
Patina Modern
A Guide to Designing Warm, Timeless Interiors

CHRIS MITCHELL AND PILAR GUZMÁN

A tastemaking couple shares their playbook for creating a home that’s beautiful and comfortable

Patina Modern is an ingenious approach to design, cracking the code of how to go modern without being cold and achieve real hominess without being fussy or messy. Patina Modern rooms are spare and warm, clean and layered, current and timeless. They’re rooms that never forget that real people—with all their moods, hopes, needs, and aspirations—live in these spaces. And the formula is simple: a mix of four key lessons (like Decorate by Mood, and Borrow from the Best), three essential materials (white oak, brass, bridle leather), and a nine-point manifesto covering everything from lighting (“rooms should feel like lanterns at night”) to the use of black as an accent to the intention that every space should serve multiple purposes.

Written by Chris Mitchell and Pilar Guzmán, who’ve renovated and designed seven homes while working at the top of the New York media world, Patina Modern inspires readers to identify the things they love most, then gives them the tools and guiding principles that will help them put those pieces together into beautiful spaces. It leads by example, revealing, step by step, room by room, the evolution of the authors’ homes, from their Brooklyn brownstone to classic Hamptons “cottages.” And Mitchell and Guzmán share all the details, giving an education in color, paint, proportion, rules and when to break them, and, especially, the world of modern furniture design.

Chris Mitchell and Pilar Guzmán are a media power couple. A former executive at Condé Nast, Mitchell was the publisher of Vanity Fair, The New Yorker, and GQ. He is now designing and restoring houses full-time. Guzmán is a writer and the award-winning former editor in chief of Condé Nast Traveler and Martha Stewart Living, and founding editor of Cookie. Her cookbook, Time for Dinner, was named by the New York Times as a favorite among food reporters and editors. Their homes have been featured in Architectural Digest, the New York Times, and Martha Stewart Living, and in the books Brooklyn Modern and Restoring a House in the City. Follow them on Instagram at @chrismitchellofficial and @pilar_guzman, and @patina.modern.
The WM Brown Cocktail Collection

The Negroni & The Martini Book & Coaster Set

MATT HRANEK

A sophisticated gift for the man in your life

What to give the man who has everything? Matt Hranek, the author who has his finger on the pulse of what men want—see the runaway success of A Man & His Watch and the recently published The Negroni, already in its fifth printing—brings together his two perfect cocktail books with a collection of eight coasters, and offers the set in a beautifully designed clamshell box that is itself a keepsake.

The Negroni, an illustrated love song to the author’s favorite drink, offers a curated collection of recipes, including both the classic that achieved cocktail perfection in Florence, Italy, and 30 variations, deviations, and delicious reinterpretations. In the visually stunning The Martini, Hranek celebrates the iconic cocktail of choice among writers, actors, politicians, bons vivants—and 007. The coasters, four Martini and four Negroni, are swanky-cocktail-bar quality with a striking image over a cork base. As a package, it’s a covetable joy for every cocktail lover.

Matt Hranek is the author of The Negroni, The Martini, A Man & His Watch, and A Man & His Car, as well as 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, Negroni in hand. Find him on Instagram at @wmbrownproject.
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WES MARSHALL
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Recently Released

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FRANCIS MALLMANN WITH PETER KAMINSKY AND DONNA GELB

A groundbreaking new approach to grilling vegetables and fruit from the author of *Seven Fires* and *Mallmann on Fire*. The legendary chef turns his fire “green” and offers 75 recipes that are sumptuous, satisfying, and completely vegetarian.

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Al Fresco
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JULIE POINTER ADAMS

With its fresh, delicious recipes and unexpected ideas, its tips for exploring new ways to get outdoors, its interviews with dozens of kindred spirits, *Al Fresco* is an inspiring and beautiful playbook for anyone who wants to spend more time outside with friends and family.

100 color photographs • 320 pages • 7½" x 9¾” • Paper-over-board • $35.00 • ISBN 978-1-64829-082-4 • No. 86082

The Little Flower Recipe Book
148 Tiny Arrangements for Every Season and Occasion

JILL RIZZO

This oh-so-adorable follow-up to the bestselling *Flower Recipe Book* includes over 140 easy-to-follow recipes (ingredients lists specify the type and quantity of blooms needed; clear instructions detail each step; and hundreds of photos show how to place every stem).

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BENEDETTA JASMINE GUETTA

Explore the centuries-long but little-known tradition of Jewish cooking in Italy, with over 100 recipes from every region of the country. Beautifully photographed and filled with history, memories, and holiday moments, *Cooking alla Giudia* celebrates the best of two extraordinary food cultures and how they intersect.

150 color photographs • 352 pages • 7½" x 10" • Paper-over-board • $40.00 • ISBN 978-1-57965-980-6 • No. 86980
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A Modern Guide to the Age-Old Wisdom of the Stars

CARLOTA SANTOS
This beautifully illustrated astrology handbook guides readers on an astral journey through the constellations. Included are expansive zodiac sign profiles that cover the important details, as well as tarot cards, amulets to balance each sign’s qualities, and rituals to nurture positive traits.

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VIRGINIA JOHNSON
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ANNIE P. QUIGLEY WITH THE EDITORS OF REMODELISTA
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DANIELLE CENTONI
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