

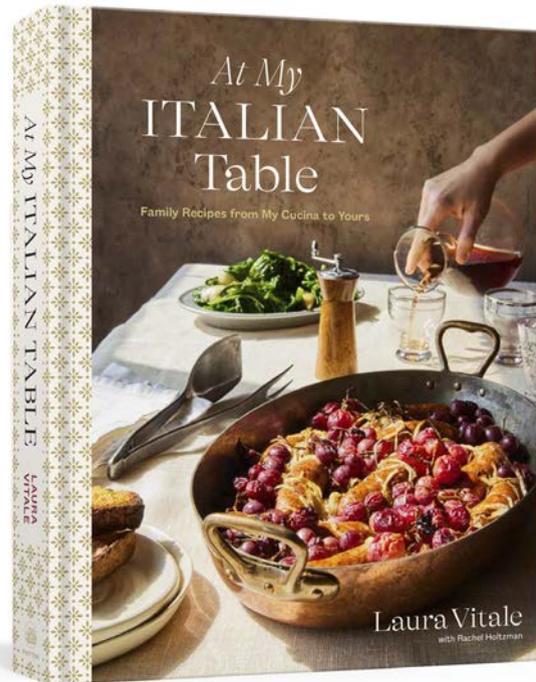


POTTER

# food, drink & home

SPRING 2024





# At My Italian Table

Family Recipes from My Cucina to Yours

BY LAURA VITALE WITH RACHEL HOLTZMAN

Bring the joy of Italian cooking to your kitchen with 100 classic and incredibly delicious Italian family favorites, from the star of *Laura in the Kitchen*.



When Laura Vitale moved to the United States from her native Italy as a teenager, she was homesick—not just for her family, but for her beloved Nonna’s cooking, and so began a quest to re-create Nonna’s delicious legacy in Laura’s New Jersey kitchen.

Ever since, Laura has spent countless hours on the phone with Nonna to learn her secrets for the crispiest fried Cacio e Pepe Arancini, Zia Mimma’s Focaccia Barese (mashed potatoes are the key to its fluffy texture), decadent four-cheese baked ziti, a Sunday supper go-to of Roasted Chicken and Potatoes with Herby Lemon Salsa, and a semolina cake to end all yellow cakes, topped with heaps of limoncello-soaked strawberries. Decades of Sunday suppers, holidays, and get-it-done-fast weeknights have perfected the flavors and techniques that represent Laura’s Italian table.

**Laura Vitale** is the host of *Laura in the Kitchen*, a popular cooking channel on YouTube, and the author of the cookbook *Laura in the Kitchen*. She hosted two seasons of *Simply Laura* on the Cooking Channel and hosted Fox’s *MasterChef* Season 4 Cook Alongs online. She lives in New Jersey with her husband, who produces her show, and their daughter.

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ALSO AVAILABLE



LAURA IN THE KITCHEN  
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MAKES ABOUT  
1 DOZEN

## Cacio e Pepe ARANCINI

- Rice**  
 1½ teaspoons freshly ground black pepper  
 1 tablespoon unsalted butter  
 1 tablespoon extra-virgin olive oil  
 1 small yellow onion, finely minced  
**Kosher salt**  
 2 garlic cloves, finely minced  
 1 cup Arborio rice  
 2½ cups low-sodium chicken stock  
 ½ cup freshly grated pecorino cheese  
 ½ cup freshly grated Parmigiano-Reggiano cheese

- Arancini**  
 1 cup all-purpose flour  
**Kosher salt**  
 3 large eggs  
 2 tablespoons freshly grated pecorino cheese  
 2 cups plain bread crumbs  
 4 ounces fresh mozzarella cheese, diced  
 Canola oil, for deep-frying  
 Tomato sauce (optional; see Notes), for serving

Recipe continues

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My uncle Tony has been a pivotal person in my life in general, but that goes double when it comes to food. He’s always owned some kind of restaurant, whether it was a pizza place or an osteria, a casual spot where they serve simple street foods like arancini, which are little balls of rice stuffed with things like meat and peas and then fried. I told Uncle Tony that I didn’t want to mess around with stuffing my arancini because—as you will come to learn—I can’t be bothered with fussy things. That’s when he told me that he’d been making his arancini with cacio e pepe, a classic combo of cheese and black pepper, and that they’d been selling like crazy. So, I did just that, and they turned out creamy and peppery and golden brown with that cheese pull that gets you every time—exactly what arancini dreams are made of.

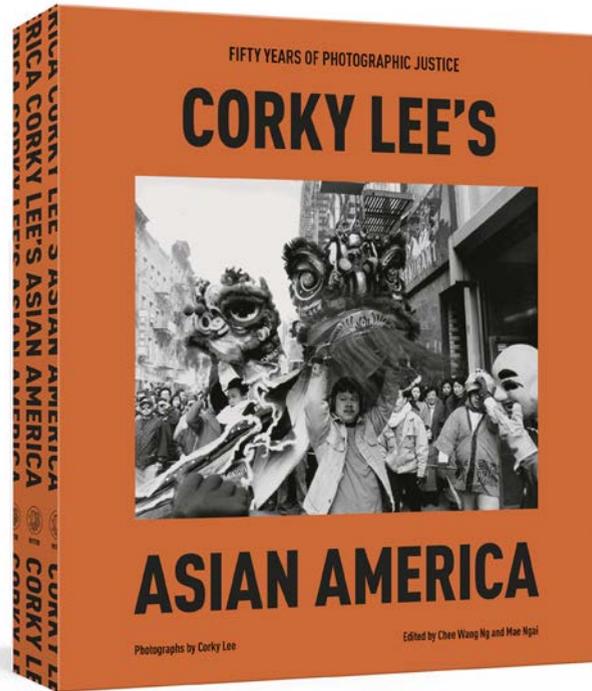
- ✦ **Cook the rice:** In a small dry skillet (not nonstick), toast the black pepper over low heat, stirring often, until fragrant, about 1 minute. Transfer to a small bowl or plate and set aside.
- ✦ In a medium saucepan, heat the butter and oil over medium heat. When the butter melts, add the onion and a small pinch of salt and cook until the onion is softened, about 5 minutes. Add the garlic and cook until fragrant, about 1 more minute.
- ✦ Add the rice and stock and bring to a boil. Reduce the heat to low, cover, and cook until the rice has absorbed the stock but is still slightly al dente, about 18 minutes.
- ✦ Stir in the pecorino, Parm, and toasted black pepper and give it all a good stir. Remove the pan from the heat and allow the rice to cool at room temperature. Transfer the rice to a container with a tight-fitting lid and refrigerate overnight, or for up to 24 hours (see Notes).
- ✦ **Make the arancini:** Set up a dredging station in three shallow bowls: In one bowl, stir together the flour and a pinch of salt. In a second bowl, whisk together the eggs and pecorino. Spread the bread crumbs in the third bowl.

AT MY ITALIAN TABLE



“*At My Italian Table* is exactly what it sounds like—  
all the recipes you need to capture the essence of  
what I think makes Italian meals so special.”





# Corky Lee's Asian America

Fifty Years of Photographic Justice

PHOTOGRAPHS BY CORKY LEE;  
 EDITED BY CHEE WANG NG AND MAE NGAI;  
 FOREWORD BY HUA HSU

From a beloved photographer who sought to change the world, one photograph at a time, this powerful collection celebrates the history and cultural impact of Asian American community life and activism.



Known during his lifetime as the “undisputed, unofficial Asian American photographer laureate,” the late photojournalist Corky Lee documented Asian American and Pacific Islander communities for 50 years, breaking the stereotype of Asian Americans as docile, passive, and, above all, foreign to this country. Corky Lee’s Asian America is a stunning retrospective of his life’s work—a selection of the best photographs from his vast collection, from his start in New York’s Chinatown in the 1970s to his coverage of diverse Asian American communities across the country until his passing in 2021.

Alongside his most striking photos, renowned Asian American writers, artists, activists, and friends of Lee reflect on his life and career, providing rich historical and cultural context to his images—including a foreword from writer Hua Hsu and contributions from artist Ai Weiwei, filmmaker Renee Tajima-Peña, journalist Helen Zia, photographer Alan Chin, historian Gordon Chang, playwright David Henry Hwang, and more.

**Corky Lee** (1947–2021), a native of Queens, New York, was an activist-photographer who documented Asian American communities and movements for social justice for 50 continuous years. **Mae Ngai** is Lung Family Professor of Asian American Studies and professor of history at Columbia University. She is the author of several books, most recently *The Chinese Question*. **Chee Wang Ng** is a New York-based visual artist and photographer.

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 BLACK-AND-WHITE PHOTOGRAPHS  
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At Diwali, the South Asian festival of lights, at South Street Seaport, New York, 2000s.



The Chinese Community Girls' Drill Team of Seattle was founded in 1962 by a Chinatown girl club called the Chinettes, under the guidance of Ruby Chow, a local restaurant owner and community leader. Wearing costumes inspired by the women warriors in traditional Chinese opera, the drill team has been performing military-style routines in summertime parades for seventy years, always submitting in Seattle's Seattle Torchlight parade, Seattle, circa 2000.



The New York City transit workers union pipes and drums corps marching in the Labor Day parade, New York, 2015.

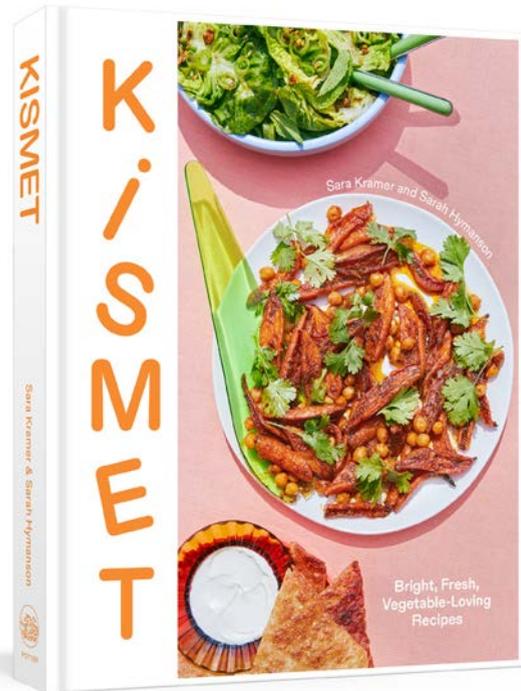




“For generations, Corky taught us how to see ourselves—as individuals and as a community.”

—from the Foreword by Hua Hsu, Pulitzer Prize-winning author of *Stay True*





# Kismet

Bright, Fresh, Vegetable-Loving Recipes

BY SARA KRAMER AND SARAH HYMANSON

Bold Mediterranean flavors and vegetable-centric California cuisine unite in 100+ bright, fresh recipes for everyday meals, from the chef-owners of Kismet and Kismet Rotisserie in Los Angeles.



Featuring more than 100 recipes, *Kismet* captures the casual, superfresh, vegetable-forward cooking the award-winning Los Angeles restaurants are known for. Thoughtfully adapted for home cooks, recipes like a Salty-Sweet Persimmon Salad and Harissa Party Wings are a tantalizing blend of casual California cool and vibrant Mediterranean-inspired flavors.

Host the perfect cocktail hour with the chapter devoted to dips and schmears with variations on labneh, tahini, and zhoug that pair beautifully with Flaky Bread (Malawach), plus recipes for Peanut Muhammara and Garlicky Bean Dip. In the Salady chapter, there's a modern Wedge Salad with Miso-Poppy Dressing, along with an inspired Marinated Feta topped with Dates and Rose Water Onions or with Spice-Roasted Tomatoes and Grapefruit, perfect for a summer picnic. And while vegetables may shine here, recipes such as Blistered Shishitos and Shrimp, Freekeh "Polenta" with Poached Eggs, Weeknight Steak with Grapes and Grilled Peppers, or Roast Chicken with Schmaltzy Potatoes will stun at any dinner spread.

*Kismet* has a delicious vibe that folds assertive, bright flavors into dishes that can be served any night of the week or made to celebrate special occasions.

**Sara Kramer** and **Sarah Hymanson** are the chef-owners behind the beloved Los Angeles restaurants Kismet and Kismet Rotisserie. Kismet was nominated for a James Beard Award for Best New Restaurant, and the pair were named *Food & Wine's* Best New Chefs as well as Best Chefs by *Eater LA*. Kismet Rotisserie, with multiple locations across Los Angeles, is a fan favorite and was *Caviar's* number-one restaurant.

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## Can't-Take-It-Off-the-Menu Cucumber Salad

SERVES 4

This salad's enduring popularity on the Kismet menu proves, year after year, that cucumbers are universally loved by all. There are few fruits that won't make a nice sidekick to bright, crisp cucumbers. If cherries aren't in season, celebrate the fruit of the moment: We've cycled through mandarin oranges, melons, mulberries, and persimmons. As for rosewater labneh, it's the sauce you never knew you needed.

**Get Ahead**  
 Make the parsley seed za'atar and rose water labneh up to 3 days ahead.

### Parsley Seed Za'atar

- 4 teaspoons sesame seeds
- 1 tablespoon dried rose petals, crumbled between your fingers<sup>1</sup>
- 1 teaspoon sumac
- ½ teaspoon parsley seeds<sup>2</sup>
- ½ teaspoon kosher salt

### Rose Water Labneh

- 1 cup labneh, store-bought or homemade (page 000)
- Grated zest of ½ lemon
- 1 teaspoon rose water
- ½ garlic clove, grated on a Microplane
- ¼ teaspoon kosher salt
- Pinch of ground black pepper

### Salad

- 2 tablespoons lemon juice (about 1 lemon)
- 1 tablespoon olive oil
- 2 teaspoons kosher salt
- 5 Persian (mini) cucumbers, shaved lengthwise on a mandoline into ½-inch-thick slices<sup>3</sup>
- 2 cups cherries, pitted and halved
- ¼ cup chervil, mint, or parsley leaves

- 1 **Make the parsley seed za'atar:** Preheat the oven to 300°F.
- 2 **Spread the sesame seeds** on a small sheet pan and toast for 30 minutes, stirring occasionally. Remove from the oven and let cool. Lightly grind in a spice grinder or mortar and pestle to a sandy texture (not a fine powder).
- 3 **In a small bowl,** stir together the ground sesame seeds, dried rose petals, sumac, parsley seeds, and salt. Set aside.
- 4 **Prepare the labneh:** In a small bowl, combine the labneh, lemon zest, rose water, grated garlic, salt, and black pepper and stir to distribute the ingredients thoroughly. Store in the fridge until ready to use.
- 5 **Assemble the salad:** In a medium bowl, whisk together the lemon juice, olive oil, and salt. Add the sliced cucumbers to the bowl and toss to coat.
- 6 **Spread the rosewater labneh** on the bottom of a serving dish or bowl. Using your hands, arrange the cucumber slices into loose curls and set on top of the labneh.
- 7 **Top with the cherries,** followed by the za'atar and chervil.

<sup>1</sup> Dried rose petals can be a little leathery. Slice them in a very low oven (200°F or less) for 10 to 15 minutes for a little extra drying. Once they're completely cool, they should be crumbly.

<sup>2</sup> We source our parsley seeds from garden supply stores—may we recommend the internet? Celery seed will make a fine sub, for something you can snag from a supermarket.

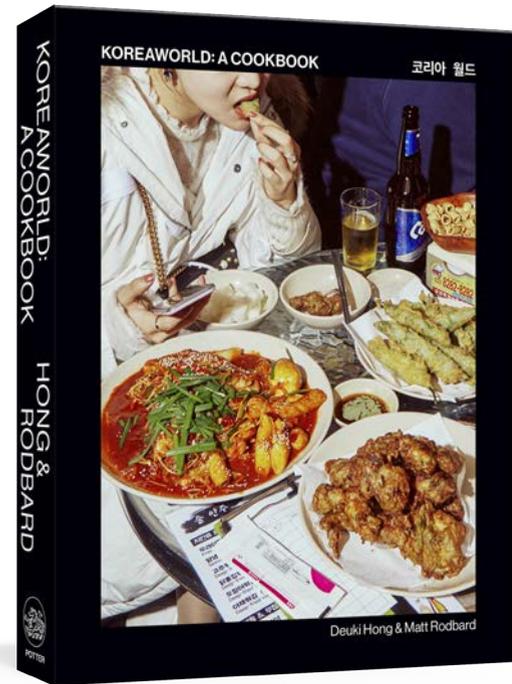
<sup>3</sup> Shaving on a mandoline is a little intimidating, especially when your palm ends up kissing the blade toward the end. In the name of safety, ditch the last slice. For an even more cautious approach, you can cut the cucumbers on a bias into 1½-inch pieces instead of shaving.





“Our recipes have broad-ranging influences—Mediterranean and Middle Eastern being the most prominent—and illustrate our obsession with produce, a penchant for assertive and bright flavors, and our love of family-style meals that become tapestries of little dishes.”





# Koreaworld

A Cookbook

BY DEUKI HONG AND MATT RODBARD

A vibrant exploration of Korean cuisine, both in Korea and in Koreatowns around the globe, with more than 75 bold, flavor-packed recipes and stunning photography from the *New York Times* bestselling authors of *Koreatown*.



Join chef Deuki Hong and journalist Matt Rodbard as they take an insider's look at the exciting evolution of Korean food through stories of chefs and home cooks, as well as recipes that are shaping modern Korean cuisine, including sweet-spicy barbecue, creative rice and seafood dishes, flavor-bombed stews, and KPOP-fueled street food.

*Koreaworld* takes readers into the bustling metropolis of Seoul, where the barbecue scene is pushing into new territory with recipes like Smoked Giant Short Ribs cooked over hay and where the city's third-wave coffee culture is exploding. Deuki and Matt explore the plant-based temple cuisine found in the rural province of Jeolla-do, with dishes such as Cold Broccoli Salad with Ssamjang Mayo. The tour continues with late-night food adventures in Los Angeles and stops in the kitchens of innovative chefs from New York City to Portland. *Koreaworld* is essential reading for anyone curious about the future of one of the world's most exciting cuisines.

**Deuki Hong** is the chef-owner of The Sunday Family Hospitality Group in San Francisco. He has been recognized as an Eater Young Gun and named to the Zagat 30 Under 30 list. **Matt Rodbard** is the founding editor of the online magazine TASTE, winner of two James Beard Awards.

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ALSO AVAILABLE



KOREATOWN  
HC: 9780804186131



## CHEESY CORN DOG ON A STICK

뭇난이 핫도그

SERVES 4

This is not a traditional American corn dog. But if you visit Korea, where foods on a stick can be seen as their own unique food group, corn dogs transcend the soggy county-fair foodstuff. These corn dogs, sometimes called Mandougi hot dogs, are hardly traditional and don't even always include an actual hot dog, with rice cakes, fish sausages, and mozzarella cheese occasionally standing in for the "dog."

During our time in Korea, we visited various locations of the Myungrang Hotdog chain, an experience that inspired this recipe. Myungrang was founded in 2016 as a small market stall near Busan, and the business has exploded to nearly eight hundred locations in Asia and multiple shops in the United States, including Los Angeles, Atlanta, and Columbus, Ohio. At Myungrang, the crispy casing is made with rice flour, which rewards the eater with a chewy texture, and the corn dogs are streaked with the traditional mustard and ketchup, encrusted with cubes of perfectly cut potatoes, and often dusted with honey butter powder, Parmesan cheese, seaweed, and (almost universally) sugar for a sweet-savory effect. They're incredible.

In this recipe, we leave the final seasoning up to you. You'll need four skewers (or disposable wooden chopsticks) for holding the corn dogs.

BATTER

1 cup all-purpose flour  
1 1/2 cup moolko (guinous rice flour)  
3 tablespoons sugar  
1 teaspoon kosher salt  
1 teaspoon instant dry yeast  
1 egg  
1/2 cup warm water  
2 hot dogs, halved lengthwise  
4 mozzarella balls (same size as hot dog halves), cut from a block  
1 cup panko  
Neutral cooking oil for deep-frying  
1/2 cup sugar

FINAL SEASONINGS AND COMDIMENTS

Ramen seasoning packets, crumbled kim (seaweed) ground cressant, cheese powder, ketchup, mustard—be creative!

- 1 Make the batter:** In a medium bowl, combine all the ingredients and mix well until smooth. Cover the bowl with plastic wrap and let sit at room temperature until the batter has almost tripled in size, 30 minutes to 1 hour.
- 2 Have ready four skewers.** Load each skewer with a hot dog half on the bottom and a mozzarella ball on top. Be sure to leave enough of the skewer uncovered on one end to use as a "handle" for frying. Keep refrigerated until ready to batter and fry.
- 3 When the batter is ready,** put the panko into a wide, shallow bowl. Coat the skewers with the batter until fully covered. The batter will be very thick, so you may need to use a spoon to help spread it on. One at a time, roll the batter-covered skewers in the panko and then set aside. Spread the sugar on a wide plate and set near the stove. Choose any other final dry seasonings you like and have ready on flat plates near the stove. Preheat the oven to 200°F if you want to hold the corn dogs before serving.
- 4 Pour oil to a depth of 2 to 3 inches** into a medium, heavy saucepan or Dutch oven and heat over medium-high heat to 350°F. When the oil is ready, holding the end of the skewer, carefully submerge the corn dog in the oil for a few seconds, then drop it into the oil and fry, turning occasionally with tongs, until golden brown, 2 to 3 minutes.
- 5 Using the tongs,** lift the corn dog from the oil and roll it in the sugar and other dry seasonings of choice. If not serving immediately, transfer to a sheet pan or overproof platter and hold in the warm oven until serving. Fry the remaining corn dogs the same way. Serve hot with condiments.

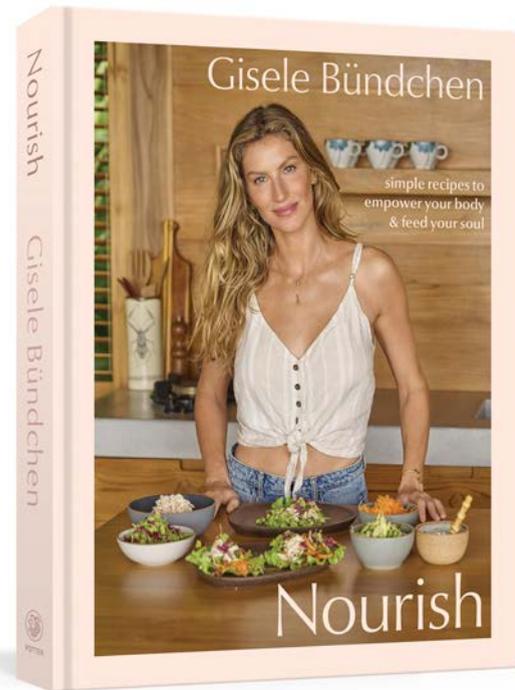
SEOUL IS ALIVE

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"Korean food and culture are at the epicenter of innovation, not just in the United States and Korea but around the world."





# Nourish

Simple Recipes to Empower Your Body and Feed Your Soul

BY GISELE BÜNDCHEN

Discover 100 delicious, approachable, and body-fueling recipes—plus ways to find emotional and physical well-being and balance.



In *Nourish*, Gisele shares her highly personal approach to cooking for herself and her family, which relies on whole foods and simple preparations. She focuses on lean, healthy proteins and nutrient-rich vegetables, and recipes that are gluten-free and rely on body-fueling ingredients like almond flour, avocado oil, and dates.

From veggie-loaded tacos to a decadent banana cream pie, home cooks will find incredibly versatile recipes that are good for you, emphasize flexibility, and are infinitely mix and matchable. In addition to smoothies, stir-fries, and even a few naturally sweetened treats, Gisele includes practices for mindfulness and self-care, and guidance for creating positive habits to enhance your health, mindset, and overall well-being.

**Gisele Bündchen** is a world-renowned model, philanthropist, and wellness advocate and was named one of the top 100 fashion icons of all time. She lives in Miami with her children.

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## Grain-Free Granola

MAKES ABOUT 6 CUPS

- 3 tablespoons melted ghee, unrefined virgin coconut oil, or avocado oil
- 3 tablespoons pure maple syrup
- 1 tablespoon coconut sugar
- 1½ teaspoons ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon freshly grated nutmeg
- ½ teaspoon fine sea salt
- 1 cup mixed whole raw nuts, such as almonds, cashews, walnuts, skinned hazelnuts, or pecans (see Note)
- 2 cups unsweetened coconut chips
- ¾ cup raw pepitas (pumpkin seeds)
- ¾ cup raw sunflower seeds
- ¼ cup unhulled sesame seeds
- 2 tablespoons flax seeds

I love granola. If I have it in my kitchen, it's hard to stop myself from eating it. And this granola is my favorite kind: grain free and super crunchy, with clumps of nuts and seeds. Use any raw nuts you like, including soaked nuts (which is my preference; see page 000), or a mix. The granola is lightly sweetened with maple syrup and coconut sugar, and is heavy on the naturally sweet coconut chips (do not use dried grated coconut). It is easy to make, as all the ingredients come right from the pantry, and it will stay crispy for a week in an airtight mason jar—but good luck keeping it around that long!

Preheat the oven to 300°F. Line a baking sheet with parchment.

In a large bowl, stir together the ghee, maple syrup, coconut sugar, cinnamon, ginger, nutmeg, and salt. Add the nuts, coconut chips, pepitas, sunflower seeds, sesame seeds, and flax seeds and stir until everything is evenly and thoroughly coated.

Spread the mixture evenly onto the baking sheet. Bake, flipping carefully every 15 minutes, until evenly browned and very fragrant, about 45 minutes. (Refrain from stirring too vigorously, as it will break up the delicious clumps!) After 45 minutes, remove a small spoonful or clump of granola and let it cool for 3 or 4 minutes to test that it hardens; if it doesn't, keep baking for another 5 to 10 minutes, then test again. The granola will seem a bit wet even when it's done, but it will crisp up as it cools.

Let the granola cool completely and then transfer to an airtight container and cover with the lid. Granola will keep crisp for up to 1 week.

**Note:** If you'd like to use soaked nuts to increase digestibility and other benefits, soak the raw nuts for a few hours or overnight, depending on type, at room temperature in cold water. Drain, rinse, and drain again. Spread out on a baking sheet and bake for 15 to 20 minutes, just until dry to the touch. Let cool, then combine with the remaining ingredients and proceed with the recipe.

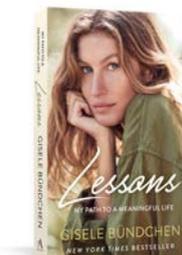
MAKE IT YOURS

**Light Pairings:** Sprinkle the granola on cut-up fruit or serve with a splash of nut or oat milk and a spoon.  
**Hearty Pairings:** Granola makes a great topping for an Acai Bowl (page 000), Coconut-Chia Seed Pudding (page 000), Frozen Banana "Ice Cream" (page 000), or your favorite yogurt and fruit.

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ALSO AVAILABLE



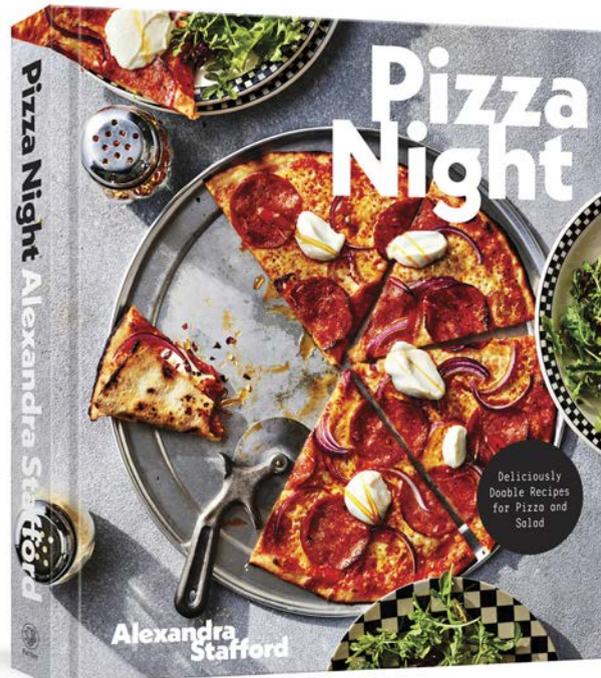
LESSONS  
 AVERY  
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“A good meal is one of the pleasures of life, something I really, really enjoy. It never felt like me to reject foods just because they weren’t ‘allowed’ in a certain way of eating. I needed to find balance and my own flow.”





# Pizza Night

Deliciously Doable Recipes for Pizza and Salad

BY ALEXANDRA STAFFORD

Make pizza night a weekly tradition with these 52 seasonal pizzas paired with salads for a complete meal—from the award-winning author of *Bread Toast Crumbs* and creator of the popular blog Alexandra’s Kitchen.



Making great pizza isn’t complicated. Whether you’re using a kitchen oven, a grill, or an outdoor pizza oven, it all starts with the dough. In *Pizza Night*, Alexandra Stafford presents four simple doughs—thin-crust, pan, Neapolitan-style, and gluten-free (plus sourdough variations)—and easy techniques for perfecting your crust. From there, you can create a variety of delicious pizzas, including Detroit-Style Pizza for a Crowd, Classic Margherita Pizza, and Winter White Pizza with Garlic and Herbs.

Arranged seasonally, each chapter includes the pairing of pizzas with salads, and to end your meal on a sweet note, there are also simple desserts to choose from (Loaf Pan Tiramisu, One-Bowl Lemon Ricotta Pound Cake). *Pizza Night* serves up a year’s worth of delicious, inspired, and satisfying meals.

**Alexandra Stafford** is the creator of the blog Alexandra’s Kitchen, which won a Saveur Blog Award for Most Inspired Weeknight Dinners. Her first cookbook, *Bread Toast Crumbs*, was nominated for the IACP Julia Child First Book Award. She lives in upstate New York with her husband and their four children.

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BREAD TOAST CRUMBS  
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## Salt-Roasted Beet Salad with Walnuts, Goat Cheese, and Chives

Serves 4

- 1 cup kosher salt
- 1/2 cup walnuts
- 6 tablespoons Citrus-Shallot Vinaigrette (page 000), plus more to taste
- 5 ounces mixed greens
- Freshly ground black pepper
- 3 ounces goat cheese (optional)
- 1/4 cup finely chopped fresh chives

Preheat the oven to 425°F.

I learned this method for cooking beets from the chef of the café where I waited for several years when I lived in California. One of his signature dishes was a “salt-roasted” beet salad, which he made by baking beets on a thin layer of salt in a foil-covered baking dish. I always thought his beets tasted particularly good, and what struck me when I tried the method at home was the absence of any liquid in the pan when I removed the foil. Having only ever steam-roasted beets, I was accustomed to finding lots of red liquid in the pan at the end of the cooking process. The salt-roasted experiment made me wonder if flavor (and nutrients) seep from the beets when steam-roasted and if the salt-roasting better preserves them. Though I’m not sure how I would do in a blind taste test, I find the salt-roasted method concentrates the beets’ flavor without making them the least bit salty. This salad combines a classic grouping—beets, goat cheese, and walnuts—along with a citrus-shallot vinaigrette. I like to spoon this dressing over the salad rather than toss it with the ingredients otherwise the beets turn the salad into one big red mess.

Pour the kosher salt into an 8- or 9-inch square baking pan. Place the beets on the salt bed. Cover the pan tightly with foil and roast until the beets are knife-tender, about 1 hour. Remove the beets but leave the oven on, reducing the temperature to 375°F.

Uncover the beets and let stand until cool enough to handle, about 15 minutes. Discard the salt.

Meanwhile, place the walnuts on a sheet pan and toast in the oven until they begin to turn light brown and smell toasty, 8 to 10 minutes. Transfer the walnuts to a cutting board and chop coarsely.

Trim off the rough (stem) end of the beets and use your hands or paper towels to rub off the skins and discard.

Cut the beets into 6 or 8 wedges, then cut each wedge in half crosswise.

Transfer the beets to a bowl. Toss with 2 tablespoons of the vinaigrette. Taste and adjust with salt if needed.

Arrange the greens in a large shallow serving bowl. Drizzle with the remaining 4 tablespoons dressing. Season lightly with salt and pepper and toss gently. Taste and adjust with more salt, pepper, and/or dressing. Scatter the dressed beets over the greens and sprinkle with the walnuts. If desired, crumble on the goat cheese.

Sprinkle with chives and season with pepper to taste. Resist the urge to toss—the beets will turn the salad into a big red mess. As you serve, the elements of the salad will all come together.

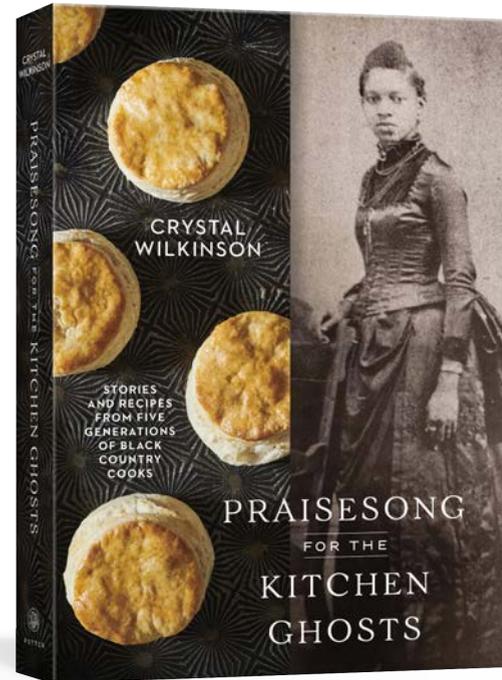
**NOTE**  
 While this is not a fast salad, pretty much everything can be prepared ahead of time, which will save for a swift last-minute assembly.

152 Pizza Night





“Pizza is what I find myself dreaming about before bed and the one food I plan trips around, because time has proven: pizza is worth it. It’s the ultimate comfort food.”



# Praisesong for the Kitchen Ghosts

Stories and Recipes from Five Generations of Black Country Cooks

BY CRYSTAL WILKINSON

A lyrical culinary journey that explores the hidden legacy of Black Appalachians, through powerful storytelling alongside nearly 40 comforting recipes, from the former poet laureate of Kentucky.



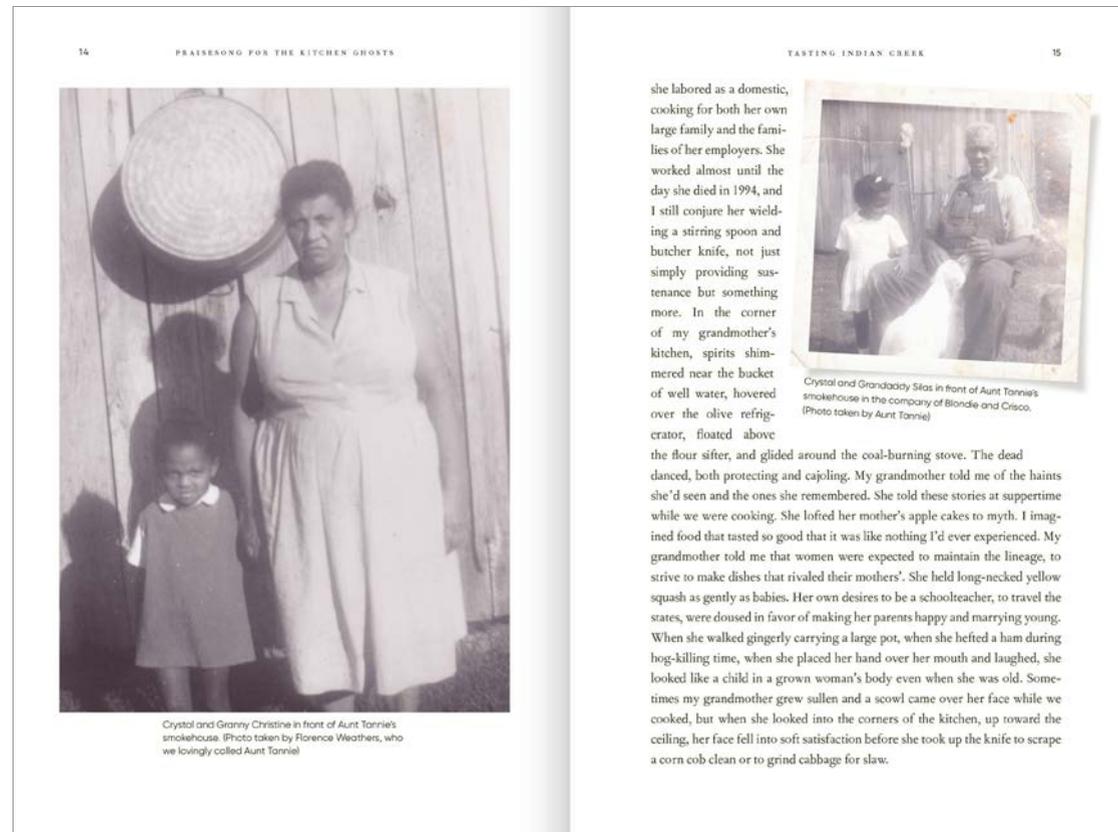
Years ago, when Crystal Wilkinson was baking a jam cake, she felt her late grandmother's presence. She soon realized that she was not the only cook in her kitchen; there were her ancestors, too, stirring, measuring, and braising alongside her. These are her kitchen ghosts, five generations of Black women who settled in Appalachia and made a life, a legacy, and a cuisine.

An expert cook, Wilkinson shares nearly 40 family recipes rooted deep in the past, full of flavor—including Corn Pudding, Chicken and Dumplings, Granny Christine's Jam Cake, and Praisesong Biscuits, brought to vivid life through stunning photography. *Praisesong for the Kitchen Ghosts* honors the mothers who came before, the land that provided for generations of her family, and the untold heritage of Black Appalachia.

As the keeper of her family's stories and treasured dishes, Wilkinson shares her inheritance in *Praisesong for the Kitchen Ghosts*. Part memoir, part cookbook, she weaves those stories together with recipes, family photos, and a lyrical imagination to present a culinary portrait of a family that has lived and worked the earth of the mountains for over a century.

**Crystal Wilkinson**, Kentucky's poet laureate from 2021 to 2023, is the award-winning author of *Perfect Black*; *The Birds of Opulence*; *Water Street*; and *Blackberries, Blackberries*. She is the recipient of an NAACP Image Award for Outstanding Poetry, an O. Henry Prize, a USA Artists Fellowship, and an Ernest J. Gaines Prize for Literary Excellence. She currently teaches at the University of Kentucky.

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 40 FULL-COLOR PHOTOGRAPHS  
 6 1/8 X 9 1/8 • 256 PAGES  
 01/23/2024



Crystal and Granny Christine in front of Aunt Tannie's smokehouse. (Photo taken by Florence Weathers, who we lovingly called Aunt Tannie)

TASTING INDIAN CREEK 15

she labored as a domestic, cooking for both her own large family and the families of her employers. She worked almost until the day she died in 1994, and I still conjure her wielding a stirring spoon and butcher knife, not just simply providing sustenance but something more. In the corner of my grandmother's kitchen, spirits shimmered near the bucket of well water, hovered over the olive refrigerator, floated above the flour sifter, and glided around the coal-burning stove. The dead danced, both protecting and cajoling. My grandmother told me of the haints she'd seen and the ones she remembered. She told these stories at suppertime while we were cooking. She loved her mother's apple cakes to myth. I imagined food that tasted so good that it was like nothing I'd ever experienced. My grandmother told me that women were expected to maintain the lineage, to strive to make dishes that rivaled their mothers'. She held long-necked yellow squash as gently as babies. Her own desires to be a schoolteacher, to travel the states, were doused in favor of making her parents happy and marrying young. When she walked gingerly carrying a large pot, when she hefted a ham during hog-killing time, when she placed her hand over her mouth and laughed, she looked like a child in a grown woman's body even when she was old. Sometimes my grandmother grew sullen and a scowl came over her face while we cooked, but when she looked into the corners of the kitchen, up toward the ceiling, her face fell into soft satisfaction before she took up the knife to scrape a corn cob clean or to grind cabbage for slaw.

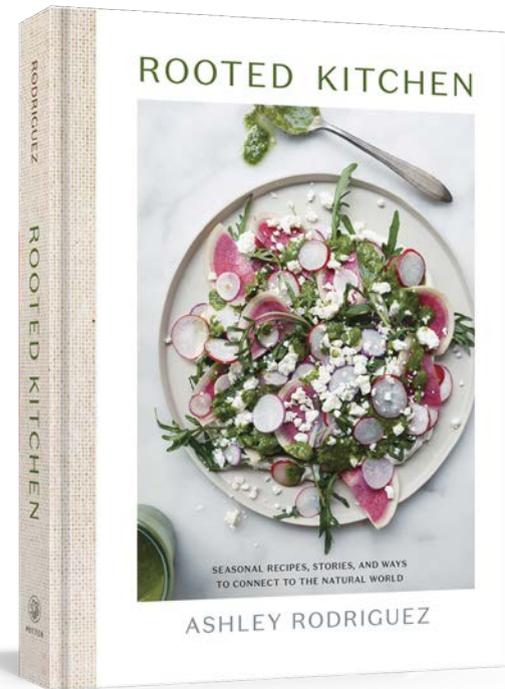


Crystal and Granddaddy Sikas in front of Aunt Tannie's smokehouse in the company of Blondie and Cisco. (Photo taken by Aunt Tannie)



“People are always surprised that Black people reside in the hills of Appalachia. Those not surprised that we were there are surprised that we stayed.”





# Rooted Kitchen

Seasonal Recipes, Stories, and Ways to Connect with the Natural World

BY ASHLEY RODRIGUEZ

Deepen your relationship with the natural world through more than 80 delightfully inventive recipes featuring seasonal ingredients, plus thoughtful ideas, tips, and basic techniques for foraging, preserving, and cooking over an open fire.



At a time when we urgently need to connect with the earth, *Rooted Kitchen* offers a fresh way to appreciate nature and the treasures it provides. Organized seasonally, the recipes make the most of your farmers' market or neighborhood foraging haul, such as a comforting Nettle Orecchiette with Sausage and Mint in spring (and how to use nettle leaves to make a nutritious, soothing cup of tea on chilly mornings); Nectarine Salad with Cucumber, Fennel, Feta, and Herbs in summer; and Fire-Roasted Pumpkin Fondue with Chanterelles in fall.

You'll also find tips for harvesting ingredients, from mushrooms to nettles to edible flowers, along with preserving and fermenting instructions, beginner foraging techniques, and mindfulness activities. Seasonal ingredients are spotlighted with ease in mind. It can be as simple as pairing salmon with the distinct flavor of spruce tips snipped from a tree or plucking lilac blossoms and making Rhubarb-Lilac Jam to dollop on a pavlova. From small urban backyards to nearby parks to forests and beyond, when we become more connected to the outdoors through our food, it sparks a deeper connection to ourselves.

When not writing about food, you can find author **Ashley Rodriguez** foraging, fly-fishing, and spending as much time outside as possible. A Seattle-based, award-winning food writer and photographer, Ashley is the host and cocreator of the James Beard-nominated video series *Kitchen Unnecessary* and has been featured in *Outside*, *Food & Wine*, *Saveur*, *Epicurious*, and more. She is a certified nature and forest therapy guide and an integrative wellness and life coach focusing on deepening the ecospiritual connection. She is also the author of two cookbooks, *Date Night In* and *Let's Stay In*.

HC ISBN: 9780593579329  
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 7 1/16 X 10 • 272 PAGES  
 03/05/2024



The rosemary in my garden continues to provide fragrant leaves all through the winter. Perhaps that's why I find myself tucking that woody scent into much of this season's cooking. That, and the fact that rosemary, pears, and pork make a lovely combination of flavors. While stuffing a tenderloin makes a beautiful presentation (and also flavors the pork throughout), you could just as easily skip the butterflying and stuffing steps and serve a simple roasted tenderloin with the relish on the side, or you could ask your butcher to butterfly the tenderloin for you.

## stuffed pork tenderloin with pear, date, and rosemary relish

### RELISH

- 2 tablespoons extra-virgin olive oil
- 1 large shallot, finely chopped (about 1/2 cup)
- 2 teaspoons mustard seeds
- 1/4 cup apple cider vinegar
- 1 tablespoon chopped fresh rosemary
- 5 1/2 ounces pitted dates, chopped (about 1 cup)
- 1 medium pear, diced (about 1 1/4 cups)
- 1 tablespoon Dijon mustard
- 3 scallions, white and green parts, thinly sliced
- Kosher salt

- 1 pork tenderloin (about 1 1/2 pounds)
- Kosher salt
- Freshly ground black pepper
- 2 tablespoons extra-virgin olive oil
- 1/2 cup chicken or vegetable stock
- Fennel-Braised White Beans (page 000), for serving

SERVES 8 TO 10

**MAKE THE RELISH.** In a medium saucepan, heat the oil over medium heat. Add the shallots and sauté until tender and translucent, 3 to 5 minutes. Add the mustard seeds and sauté a minute more.

Add the vinegar and use a wooden spoon to scrape up any browned bits from the bottom of the pan. Stir in the rosemary, dates, and pear. Remove from the heat and stir in the Dijon mustard, scallions, and 1/2 teaspoon salt.

Divide the mixture in half. Set aside half to be turned into relish after the pork is done. The other half will be used to stuff the pork. Let the mixture cool completely before stuffing the tenderloin.

Preheat the oven to 400°F.

Lay the tenderloin on a clean nonporous cutting board. If your tenderloin is in two pieces, follow the same process for both pieces. Butterfly the pork by using a very sharp knife to cut into the side of the tenderloin and slice horizontally, making sure to stop about 1/2 inch from the other side (you don't want to cut all the way through; the tenderloin should stay in one piece). Open up the tenderloin like a book, so it lies flat. Season the tenderloin with 1 1/2 teaspoons salt and 1/2 teaspoon pepper.

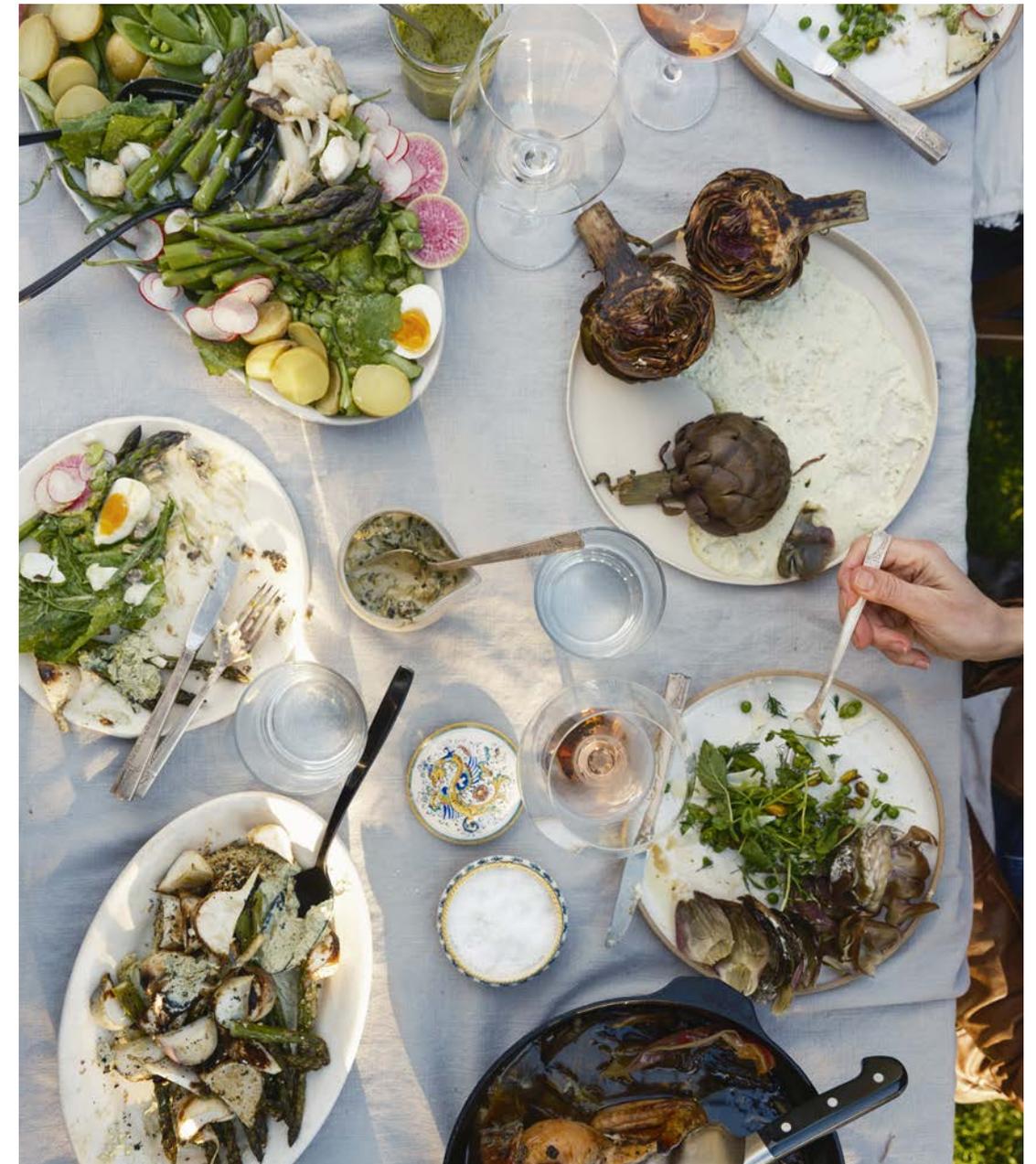
Spoon half of the prepared relish along the spine (the middle) of the tenderloin, fold it over, and pull the pork around the stuffing. Using 10-inch lengths of kitchen twine, tie the pork together every 2-inches to enclose the relish.

In a large cast-iron skillet or other ovenproof skillet, heat the oil over high heat. Sear the stuffed pork tenderloin on all sides, about 2 minutes per side for a total of 8 minutes, ending with the seam side down. Transfer the skillet to the oven and roast until an instant-read thermometer reaches 140°F when inserted into the pork, 30 to 35 minutes. Transfer the pork to a cutting board to rest while you finish the relish.



In the same skillet, pour in the stock and use a wooden spoon to scrape up any browned bits from the bottom of the skillet. Stir in the reserved relish mixture and cook over medium heat for 5 minutes.

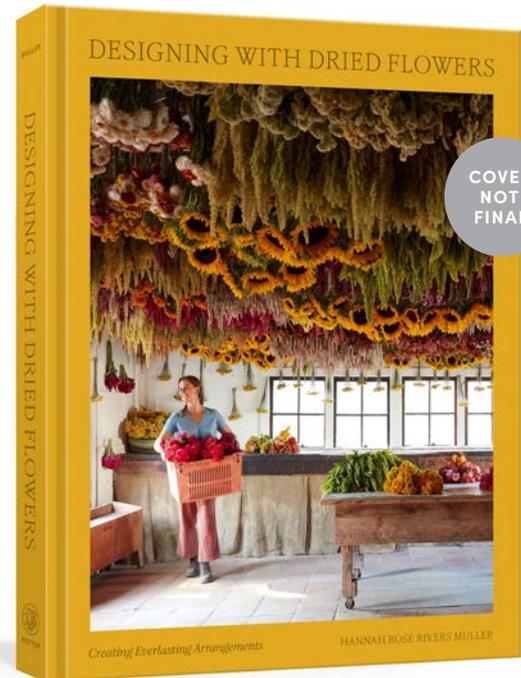
Spread the relish on the bottom of a serving platter. Slice the pork tenderloin and arrange on top of the relish. Serve with the white beans.



“I believe that by truly understanding where our food comes from, we can develop a caring, more loving relationship with the Earth and see our interconnectedness with it all. This book is a love letter to nature.”



# home & garden



# Designing with Dried Flowers

The Art of Creating Everlasting Arrangements

BY HANNAH MULLER

Step into the world of beautiful everlasting blooms with this book of dried flower arrangements that can be made all year round.



The beauty of flowers is often fleetingly lovely, but a dried bouquet is a gift that can last for years. In *Designing with Dried Flowers*, farmer-florist Hannah Muller of The Wreath Room at Full Belly Farms shares her everlasting floral arrangements that are full of color and texture. Bursting with images of her stunning creations, from small vases and centerpieces to wreaths and wall hangings, *Designing with Dried Flowers* is for anyone looking to learn the art of dried flower arranging.

Hannah walks readers through the process of growing and drying flowers as she does at Full Belly Farm, with plenty of tips and suggestions, whether you're an avid gardener or just picking up blooms at the supermarket. Dried arrangements are a natural and sustainable way to add beauty to your home, and *Designing with Dried Flowers* offers more than 30 floral designs for every occasion. Hannah shares her suggestions of what flowers to use and how to dry them—including sunflowers, lavender, marigolds, and many more that hold their color and look beautiful when dried.

With step-by-step instructions for every arrangement, gorgeous photography to inspire you and helpful information along the way, *Designing with Dried Flowers* is a must-have for every flower lover.

**Hannah Muller** is a farmer and florist in Northern California. She was born and raised on Full Belly Farm, which is located in the beautiful Capay Valley in Yolo County. Full Belly Farm grows more than 350 acres of certified organic fruits, vegetables, animals, and flowers. Over the last decade, she has helped to pioneer the Field To Vase movement in Northern California, reminding supporters of local organic farming to not only eat local produce but to enjoy locally grown flowers as well.

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 150 FULL-COLOR PHOTOGRAPHS  
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## Whimsical Wildflower Bridal Bouquet

### MATERIALS

- Clippers
- Floral tape
- A rubber band
- About 7K stems total of filler flowers
- About 7K stems total of focal flowers
- About 7K stems total of grains and grasses
- Ribbon

EVERY TIME I CREATE a bridal bouquet, I get a bit sentimental. There is a sweetness and stillness that comes with bridal bouquet designs. It is always the last thing I create when I am arranging flowers for a wedding. I turn on music that I think the bride would enjoy and try to lose myself in the flowers and design. I allow myself a moment with each flower throughout the entire process, from harvesting to arranging the bouquet. Most often than not, the bridal bouquets I create are made with fresh flowers. But when I get the occasional request for a dried bridal bouquet, or even a mix of dried and fresh flowers, I feel excited at the opportunity to include all of the wonderful textures, smells and blending tones that dried flowers provide.

When creating a bridal bouquet with dried flowers it's important that a few things are taken into account. Rehydrating the flowers by placing the stems under a damp cloth or placing them in a refrigerator for a couple of hours before you try to design with them, can help make the flowers less brittle and make the task a little easier. Another important thing to think about is the movement of your bouquet. Dried flowers are often more rigid than their fresh flower counterparts. It's important to use texture, height and negative space between your flowers to help create an airy bouquet, rather than something that feels stiff and overly constructed.

### FOR THIS DESIGN

1. You will need to prep your flowers by removing any remaining foliage that will reside within or below the wrapping around the bouquet. This will help keep your arrangement looking uniform and make wrapping and holding it easier.

*continues*

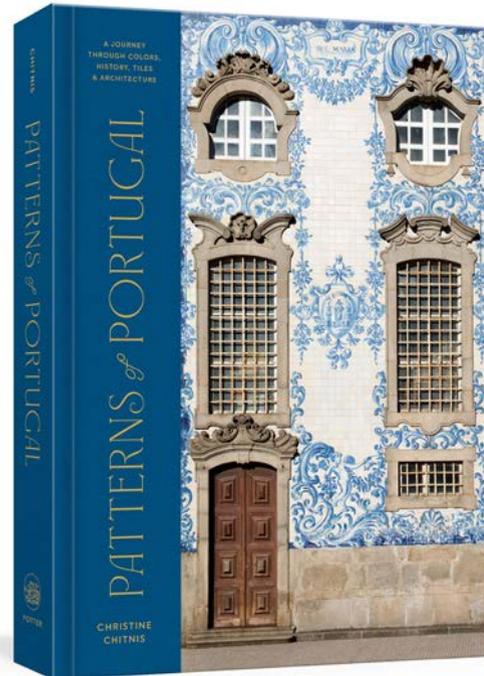
LIVING WITH DRIED FLOWERS

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“Dried flowers have a way of connecting us to the past through sights and smells that remind us of the special moments of our lives while simultaneously allowing us to create something that will last far into the future.”

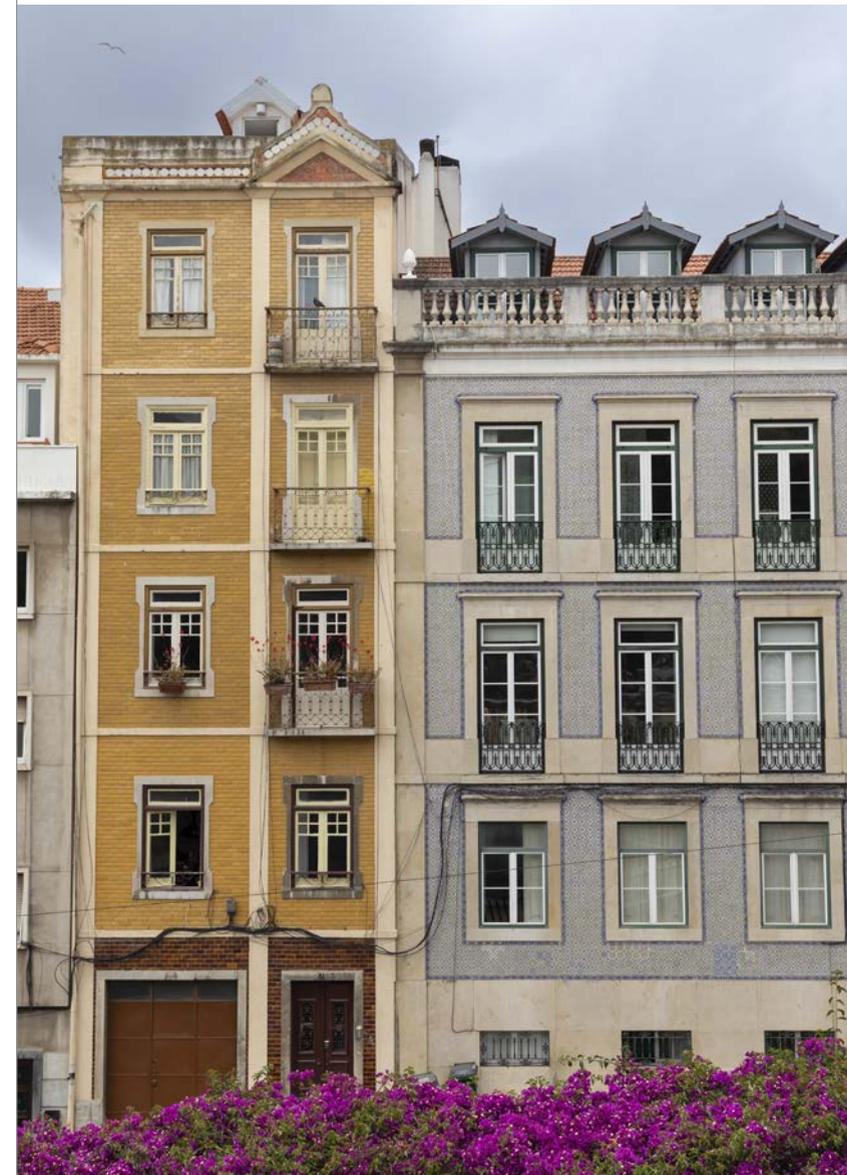


# Patterns of Portugal

A Journey Through Colors, History, Tiles, and Architecture

BY CHRISTINE CHITNIS

A vibrant tour of Portugal, featuring more than 200 photographs that bring to life one of the most beautiful countries in the world.



In this gorgeous book, writer and photographer Christine Chitnis invites you to celebrate the unique, timeless beauty of Portugal through the stunning designs and hues that define its countryside, coast, small towns, and cosmopolitan cities.

This collection features hundreds of stunning photographs that illustrate the ways color and pattern are woven into the very fabric of the country's culture, history, architecture, and traditions. Each section features insightful essays that explore the artistry of azulejos, the colorful ceramic tiles covering much of Portugal's architecture; the intricately embroidered details of traditional lavradeira costumes; the rich flavors of Portuguese cuisine; and so much more.

Throughout these vibrant pages, you'll discover the vivid stories behind each color and pattern, transporting you to the gorgeous fields of Alentejo, the sparkling waters of the Algarve, the busy streets of Lisbon, the lush valleys of the Douro, and beyond.

**Christine Chitnis** is a writer, a photographer, and the author of *Patterns of India*. As a contributor to such publications as the *New York Times*, *Elle*, and *Condé Nast Traveler*, Christine has earned a reputation as a multitasking storyteller.

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**PATTERNS OF INDIA**  
HC: 9780525577096



**EMBROIDERY, WEAVING,  
AND THE CLOTHING  
OF VIANA DO CASTELO**

THE STREETS OF VIANA DO CASTELO, a coastal city in Northern Portugal, echo with celebratory drumbeats during the annual Feast of Senhora da Agonia, the pilgrimage and festival of Our Lady of Sorrows. From every corner the nostalgic, melancholy strains of the famed song "Havemos de ir a Viana," by "the Queen of Fado," Amália Rodrigues, fill the air and instill a sense of pride for the Viana region. Parades, concerts, cultural performances, and religious processions make up the week-long summer celebration, which draws hundreds of thousands of attendees from across the country. The highlight of the week for textile enthusiasts is the Mordomia Parade, a living ethnographic display of more than six hundred women walking through the streets in traditional festive costumes known as *Traje à Vianesa*.

The Portuguese can trace their origins back to the mountainous North Region. It is here, in the land of medieval coastal villages and verdant landscapes, that Portugal is said to have been founded in the twelfth century. Because of the area's historical significance, the *Traje à Vianesa* is the most highly regarded of local Portuguese costumes, and it was traditionally worn by country girls from the rural villages around Viana do Castelo on special occasions, such as festivals and holidays. The floral embroidery on blouses indicated the home village of the wearer as well as her economic status.

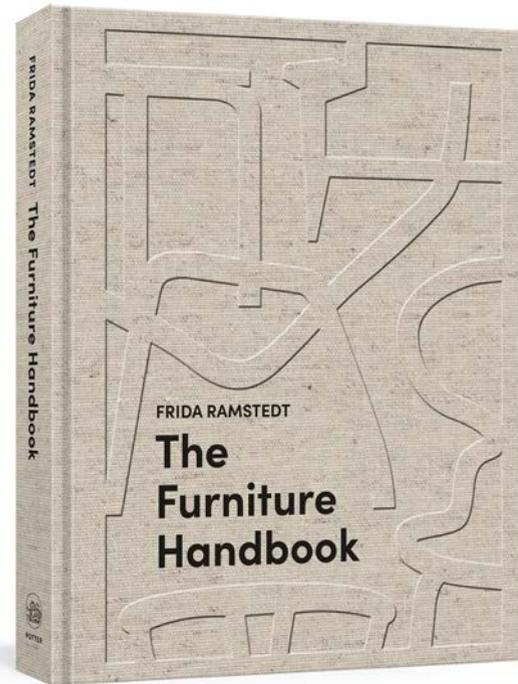
The region's self-sufficient farming families produced the wool and linen fabrics necessary for the making of the costumes, while the skilled weavers and embroiderers added their artistry. Motifs depicting camellias, brambles, and hearts were traditionally captured in blues and reds, though as time went on, the palette expanded to include orange, yellow, green, and purple, and sequins and glass beads were often used as accents. This layered costume consists of the following items: a linen shirt with smocked shoulders, a corset, an underskirt and richly embroidered woolen skirt, scarves, an apron, lisle stockings, leather mules, and traditional gold filigree jewelry.

A must-see for visitors to Viana do Castelo's Museu do Traje (Costume Museum), which opened in 1997, is dedicated to highlighting, in great detail, the costumes, artistry, and embroidery of the region.

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“Weaving from the honeyed fields of Alentejo and sparkling shores of the Algarve, to the heart of cosmopolitan Lisbon and verdant valleys of the Douro, color and pattern bring to life the complex history of Portugal, a country whose fortunes have always been tied to the sea.”



# The Furniture Handbook

A Guide to Choosing, Arranging, and Caring for the Objects in Your Home

BY FRIDA RAMSTEDT

Learn how to select and arrange the perfect pieces for your home using this incredible guide to designing with furniture, from the author of *The Interior Design Handbook*.

## HOW DO YOU SIT?

We don't always try out sofas in the shop in the way we actually use them at home. Do you recognize yourself in any of the following positions?



Don't choose a sofa that is too deep. If you do, you'll end up sitting like a doll with your legs sticking straight out in front of you.



Choose a sofa with cushions that will take loading on the front edge without deforming or losing their bounce.



Do not choose a model with arms that are too narrow or too low—or, worse still, has no arms at all.



Choose a model with a frame that is padded and soft at the front edge below the seat cushions. This will give your back more comfortable support when you are sitting on the floor and leaning back.



Sitting on the arms is not to be recommended, but children and teenagers tend to do so when you are not looking. If you know that the sofa will be used by unruly occupants, avoid models that have very flimsy arms.



If you are one of those people who eat on the sofa or perch on the front edge (or if you live with someone who does), choose a sofa with washable covers. Remember, too, that you will overload the front edge of the seat cushion when you sit and lean forward while eating on the sofa; in this case, make sure you do not choose a model on which the seat cushions protrude beyond the frame, as they will have a tendency to slide down and lose their shape.

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### Advantages and Disadvantages of Different Seats



#### Solid Wood Seats

- + Wooden seats reflect body heat and tend to feel more pleasant because the temperature of the body is quickly transferred to the surface of the wood, unlike those with metal components that can feel cold.
- + Wooden seats can be easily maintained, sanded, and repainted. Wood can be affected by changes in temperature and humidity; damp can lead to swelling, and heat to drying and shrinkage. You should avoid placing wooden chairs close to sources of heat, such as radiators and fireplaces, as this may cause cracking.
- The color of wood can be affected by sunlight. If your dining table and chairs are located by a window, you should remember to change them around at intervals in order to even up color changes.
- Depending on how the surface has been treated, wooden seats may be liable to staining. Spilled liquid and pieces of food should be wiped off immediately, as liquid left lying on the seat may penetrate under the surface and cause staining that is then difficult to remove.



#### Woven Seats

- + The advantage with chairs that are woven, usually with cord made from jute or twisted paper, is that they are significantly lighter and easier to move around than chairs with solid wooden seats.
- + Rather than being rigid, corded seats have a natural flexibility that follows your contours and that many people find more comfortable. Cording is a craft that calls for precision if the final result is to look even and elegant. Given cheap and cost-cutting means of production, however, on close inspection the finish often leaves a good deal to be desired. The cording on a wishbone chair demands about an hour's concentrated work, and the employees in Carl Hansen's

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factories in Denmark are offered regular massage sessions to keep their bodies in shape. Do low-cost producers show the same level of consideration for their workers?

- Over time, corded seats can sag, thus becoming less comfortable and needing regular re-cording. It is quite possible to do this on good-quality chairs, but it is not so easy on cheaper models, where the structure of the frame may not be strong enough to allow re-cording.
- Corded seats often make a slight creaking noise and may even sound a little like flatulence when you move. That, of course, can be embarrassing in certain situations.
- If you wear a skirt or shorts, corded seats may leave marks on your skin.
- Corded seats are more difficult to wipe clean if, for instance, someone spills oatmeal on them. (I'm speaking from personal experience.)

#### Rattan Seats

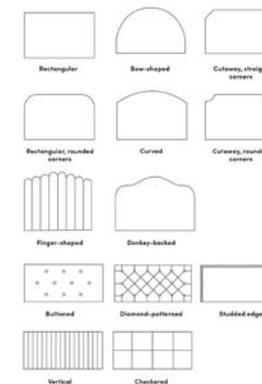
- + Rattan is a natural material that breathes and allows for airflow.
- + It weighs very little, so it's easy to move a rattan chair with just one hand.
- + It is relatively simple and cheap to re-cover rattan seats yourself. Rattan can be bought by the yard.
- It is sensitive to localized loads, for example, standing on the seat.
- Rattan is a natural material and with time can become brittle. This may be avoided by moistening the material at regular intervals.
- Rattan should not be placed in the sun or close to sources of heat.



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### Shapes and Lines

Depending on the style and shape you prefer, there is a wide range of headboards to choose from. Here are a number of the most common varieties and their names:



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Never regret another furniture investment or wonder whether you bought the right piece. From beloved Scandinavian designer Frida Ramstedt comes a comprehensive, authoritative guide to furnishing a home for beautiful, cohesively designed interiors. In the vein of her groundbreaking first book, *The Interior Design Handbook*, this book focuses on the foundational rules, helpful how-tos, and practical advice for making the most of your furniture.

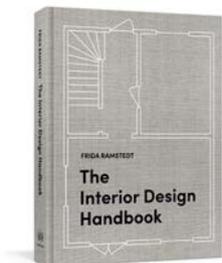
Whether you're looking to rearrange furniture you already own or buy something new, Ramstedt guides you through choosing chairs, couches, tables, bookshelves, and beds, with additional information on rugs, lighting, decor, and more. With an emphasis on finding what works for every space and situation and helpful illustrations that can easily be applied to any style, *The Furniture Handbook* will help you think like a designer to get the look you love.

**Frida Ramstedt** is the founder of Trendenser, one of Sweden's largest and most long-standing blogs on interior design. She is also the author of *The Interior Design Handbook*.

HC ISBN: 9780593796153  
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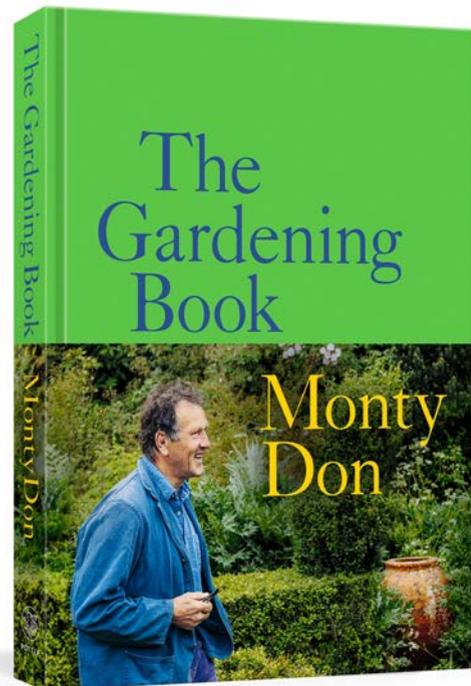


### ALSO AVAILABLE



THE INTERIOR DESIGN HANDBOOK  
HC: 9780593139318





# The Gardening Book

An Accessible Guide to Growing Houseplants, Flowers, and Vegetables for Your Ideal Garden

BY MONTY DON

A fresh approach to gardening by bestselling author and England's favorite gardener Monty Don.



If you are new to gardening, it can seem daunting—with Latin names, various soil types, and seasonal requirements, it feels like a lot to learn. But with Monty Don's new book, you will discover how rewarding gardening can be.

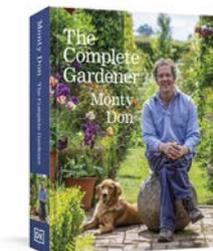
Whether you want to grow your own vegetables, create a child-friendly garden, or make the most of houseplants, Monty will help you unlock your space's potential, showing you what, where, and when to plant. *The Gardening Book* gives you the basics to grow more than 100 popular flowers, foods, shrubs, houseplants, and more—each has a clear, concise format: what you need, timing, method, and step-by-step photos, all on one spread. It's a refreshingly accessible approach to help you build a garden that best serves your needs and enhances your lifestyle.

**Monty Don** O.B.E. is the UK's leading garden writer and broadcaster. He has been lead presenter of *Gardeners' World* since 2003 and since 2011 the program has come from his own garden, Longmeadow, in Herefordshire. He has written a weekly gardening column for the *Daily Mail* since 2004 and has published over twenty books, including the bestsellers *Down to Earth*, *Nigel: My Family and Other Dogs*, and *My Garden World*. *Japanese Gardens*, his book with Derry Moore, was shortlisted for the Edward Stanford Travel Writing Award.

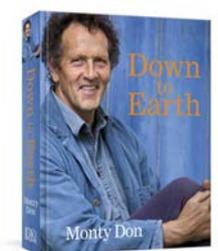
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### ALSO AVAILABLE



THE COMPLETE GARDENER  
 HC: 9780241424308



DOWN TO EARTH  
 HC: 9780241318270



## LATE PERENNIAL PLANTS

PLANT: AUTUMN OR SPRING  
 FLOWER: SUMMER TO AUTUMN

As summer moves into August and September the whole palette and range of perennial plants changes. Oranges, caramels, purples, burgundies, magentas, coppers and golds run like velvet threads through our borders. The quality of the light changes too, with the sun lower in the sky and picking up the richness of the new shades.

At the same time the exuberance of June and early July has gone. The fullness of high summer starts to hang heavy and the brilliance of new spring green has become tired, ready to start turning autumnal. The skill here is to use all this to make the most of your garden and select those plants that are happiest at this time of year and look really good.

### METHOD

1. Many of these are vigorous plants and are best in the middle or back of a border where their growing foliage and stems make a good backdrop and fill for the earlier-flowering perennials. Plant them in spring in cooler areas and autumn if you live in a sheltered, milder part of the country.

2. Plants like rudbeckia, imula, helianthus, crocosmia and some heleniums can make substantial clumps, so give them room but also be prepared to lift and divide and redistribute them every few years – which will also invigorate them and make them grow even more strongly. Because these plants grow tall, most will need support and this should be – like all garden supports – put into place before they need it rather than as a recovery action.

3. For the front of a border or along a path, sedums (many are now called Hylotelephium) like 'Woodoo' or 'Purple Emperor' are dramatic, very tough (they thrive in poor soil with very good drainage) and attract butterflies like no other plant.

4. The coneflowers – rudbeckia and echinacea – are prairie plants that like to be out in the open in full sunshine and make superb companions for grasses.

5. Heleniums – also coneflowers and also from North America – originate from the banks of rivers and like sunshine but dampish soil. Dry shade is hopeless for them whereas, once established, Japanese anemones are remarkably tolerant of dry, slightly shady conditions, and penstemons positively hate sitting in wet soil. Asters like moist but well-drained soil in sun and light shade. Trying to find the ideal spot for every plant in a garden, especially in one border, is impossible, but if you can please some and particularly the more fussy ones like heleniums or penstemons, then so much the better.

### YOU WILL NEED

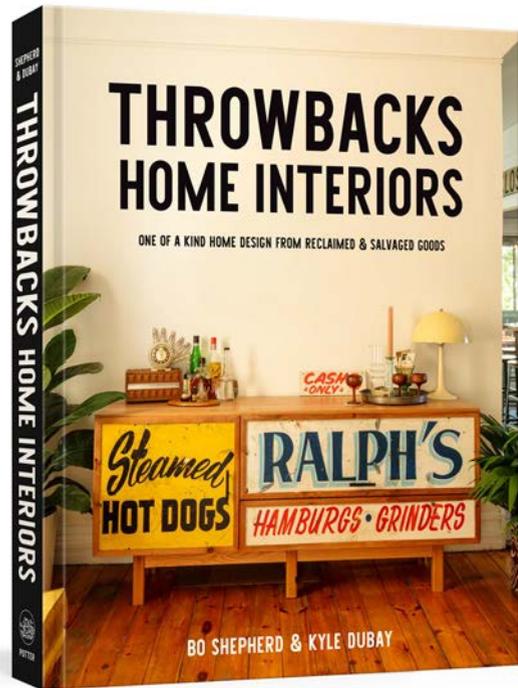
Selection of plants such as:

- Rudbeckia
- Heleniums
- Echinacea
- Aster
- Helianthus 'Lemon Queen'
- Japanese anemone
- Agastache
- Imula
- Penstemon
- Crocosmia
- Red hot poker
- Anchusa
- Cardinal flower
- Geranium Ann Folkard'
- Sedums
- Patrinia





“Think of your garden like a meal. When you select a recipe, you’re choosing it based on inclination, experience, and circumstance. Making a garden, big or small, uses exactly the same process.”



# Throwbacks Home Interiors

One of a Kind Home Design from Reclaimed and Salvaged Goods

BY BO SHEPHERD AND KYLE DUBAY

A stunningly photographed collection of homes featuring sustainable designs that celebrate the ingenuity of reclaimed materials and unexpected antiques, from the founders of the Detroit-based furniture design brand Woodward Throwbacks.



In an effort to celebrate the unique and beautiful material that is often scrapped in renovations, Bo Shepherd and Kyle Dubay founded Woodward Throwbacks, which creates original furniture and home goods using reclaimed materials salvaged in Detroit. In *Throwbacks Home Interiors*, they dive into the creativity of home salvage, showing readers how to incorporate found and reclaimed materials into their home decor and furniture.

Along the way, the authors give readers the tools to bring that unique style home. For fans of historic details and homes with a story, *Throwbacks Home Interiors* offers plenty of inspiration for reusing, restyling, and elevating items that you find or love, matching modern with antique for a home that is stylish and personal.

**Bo Shepherd** and **Kyle Dubay** are the founders and owners of Woodward Throwbacks, a Detroit-based furniture and design company that creates original products using reclaimed and recycled materials.

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## THE DREAMY HOUSE

HOMEOWNERS: STEPHEN AND CHRISTINA  
ENGLISH VILLAGE

**W**ere in for a surprise when we stepped through the front door of this relatively unassuming American Foursquare-style house on Detroit's East Side. With a warm, all-white color palette, plentiful natural light streaming in through the windows, and beautiful, unique objects artfully displayed everywhere you look, this place feels like a serene oasis. It's the kind of aspirational space that immediately makes you dream of living there—hence the name, the Dreamy House. It's minimal, while still feeling homey and intimate—the result of a thoughtful and meticulous renovation that preserved and added so much personal character.

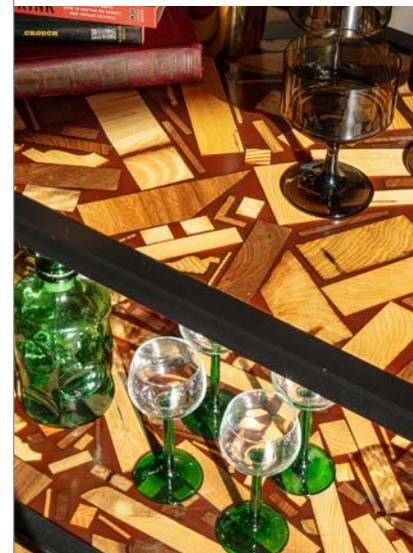
Owners Christina and Stephen spent a long time searching for a house with some original details intact—and saw a lot of homes that had been through play-it-safe, cheap facelifts in the process. After finally finding this 1907 house with original floors, trim, and doors, they spent just as much time selecting materials and furniture that make the home truly their own. They salvaged and reused wherever they could, made the best of some renovation snafus, and indulged in a few splurges where they'd really pack a punch. Intelligent design decisions and carefully chosen materials and objects make this space unique and unforgettable, worlds away from a typical, gray, plain Jane house flip.



### FAVORITE MOMENTS

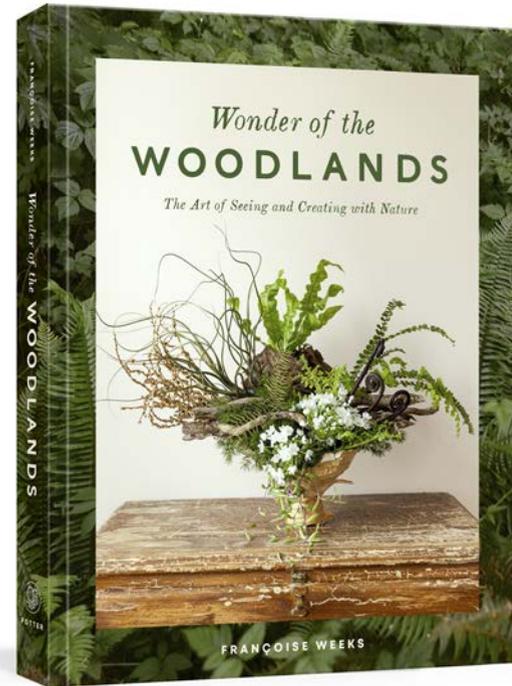
Let's start with the beautiful staircase that greets you when you come through the front door. The red oak of the posts, balustrades, and handrails is unpainted; the rich, warm wood and well-worn texture are a beautiful contrast to the white paint the owners chose for the walls, floors, and trim.

Looking up, a long, sculptural lamp floats down from the second floor to the entryway. Designed by iconic artist and architect Isamu Noguchi, the lamp is a great example of an intentional splurge placed for maximum impact. The relatively simple white



“Reclaiming old materials is a way of honoring parts, pieces, and moments of history, while also acknowledging that we live in the 21st century and that convenience and functionality are key.”





# Wonder of the Woodlands

The Art of Seeing and Creating with Nature

BY FRANÇOISE WEEKS

Bring home the charm of the wild woods with creative botanical arrangements that are so much more than just bouquets of flowers.



**TABLE MOSS II** – Another view of the dramatically arched log that dominates the dinner table seen on page 90. Dried bear pods dangle from a branch that's been decorated with a "kitchen sink" of forest detritus: acorns, berries, seedpods, mushrooms, even a pair of desiccated Venus flytraps. I collect many of these dried elements throughout the year, shopping through forest and flower market, gathering and sorting my collection into large baskets. Sitting down to "dress" a log, I have plenty of elements from which to choose.



In this gorgeous celebration of nature, Françoise Weeks shares the magic of slowing down and creating lush arrangements that capture the beauty of the forest. With an eye to combining and contrasting textures and tones, *Wonder of the Woodlands* provides inspiration and ideas for weaving and combining natural materials into simple and creative designs—from tabletop arrangements and wreaths to artful centerpieces and framed botanical pieces to adorn a wall. In this book, you will experience the joy of making art with what you find and finding art in what you see.

With stunning photography and magnificent botanical arrangements, *Wonder of Woodlands* brings the vibrant experience of the forest into your home and everyday life—a beautiful gift for nature lovers, crafters, and creatives.

**Françoise Weeks**, a Belgium-born Portland-based botanical designer, creates unexpected odes to the natural world. Françoise has a devoted following on Instagram. Her popular courses are taught across the globe. She is the author of *The Herbal Keeper*.

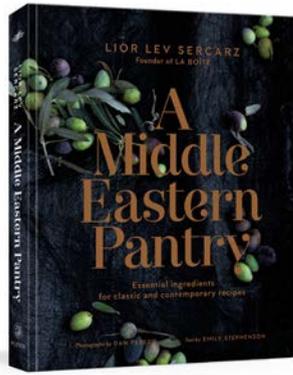
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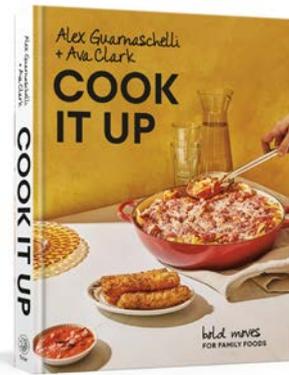
“Here is the beauty of walking in the woods: You see small moments with great clarity.”



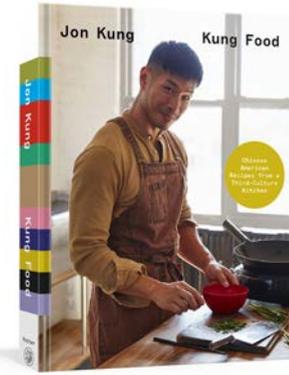
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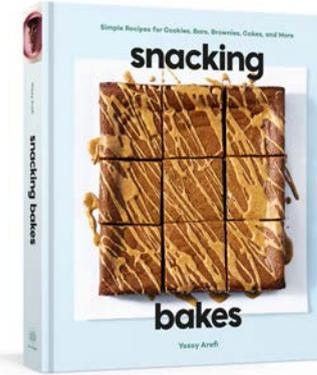
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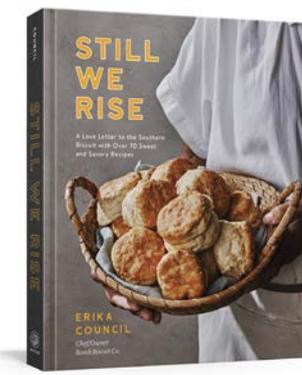
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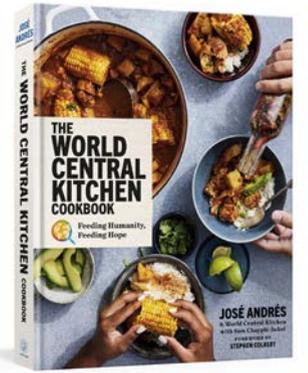
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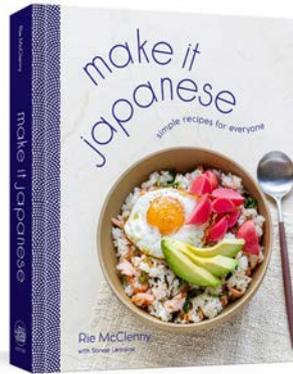
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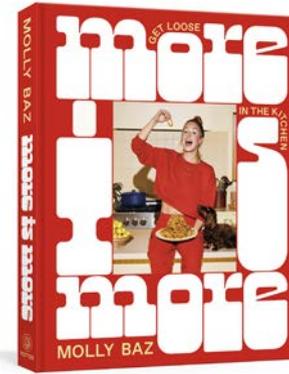
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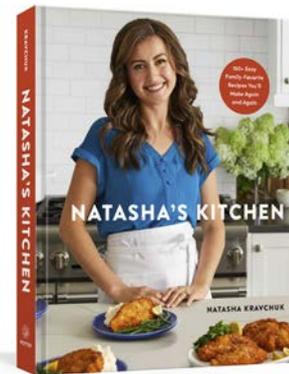
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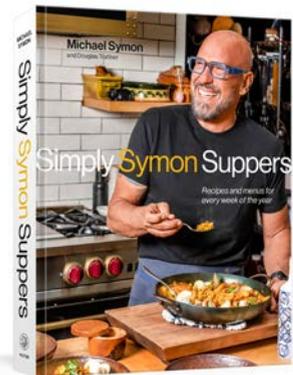
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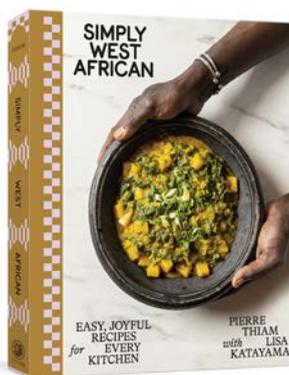
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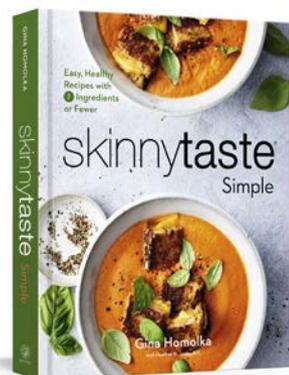
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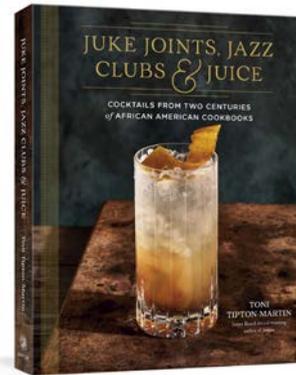


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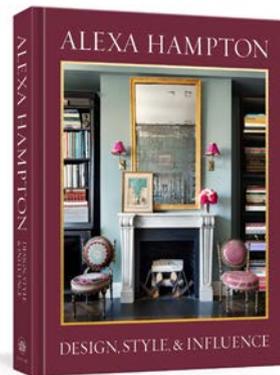


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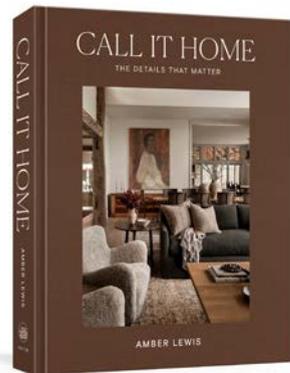
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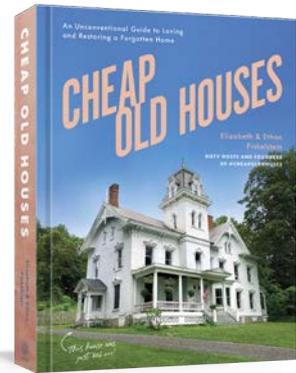
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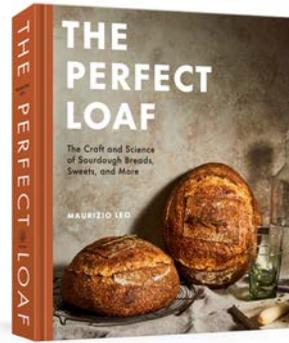


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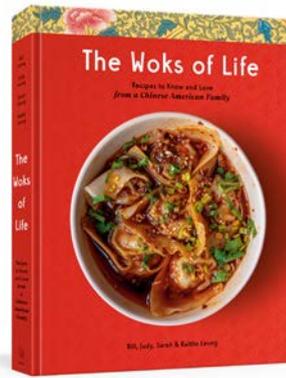
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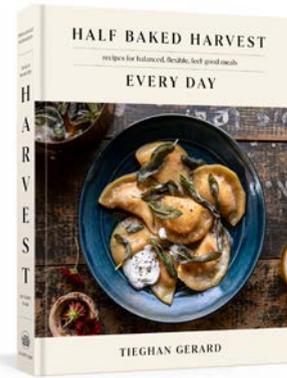
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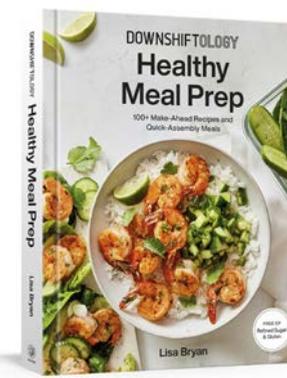
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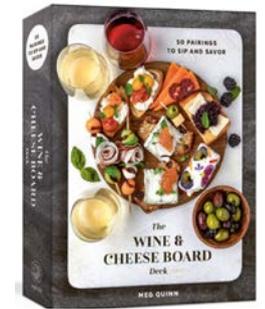
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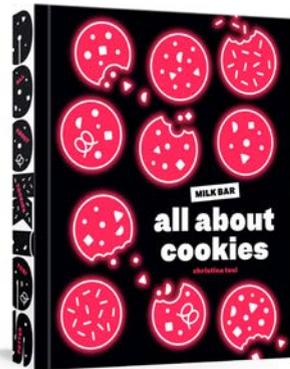
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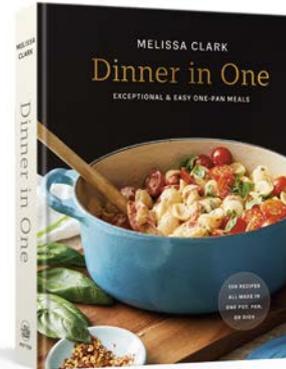
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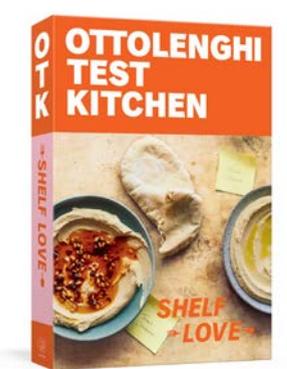
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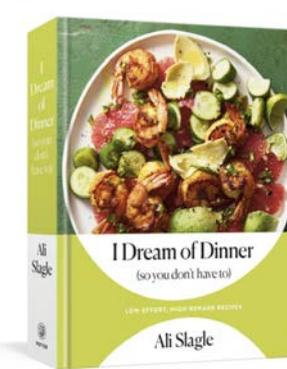
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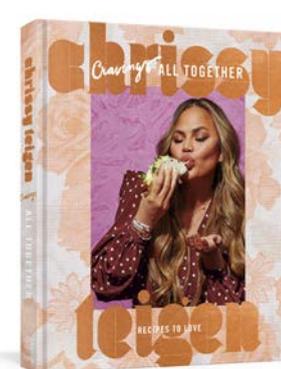
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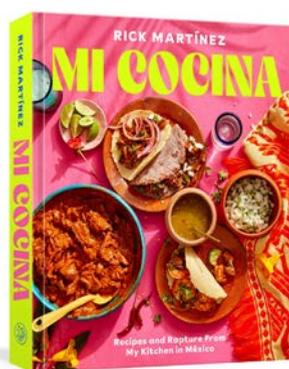
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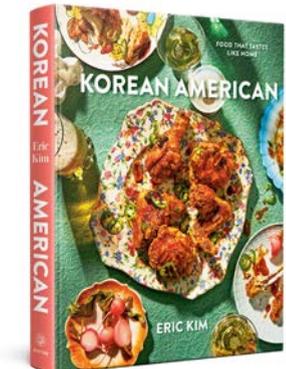
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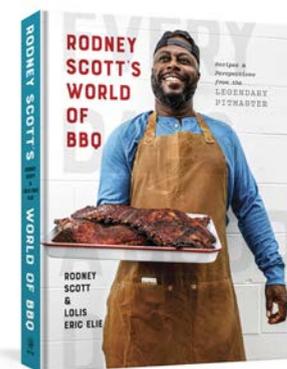
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FROM *WONDER OF THE WOODLANDS*  
(P. 54)