Delightful Desserts

The Secrets to Achieving Incredible Flavor in Your Sweet Treats

Jane Soudah

Make exciting and incredibly flavorful desserts through an expert's insider tips to amaze your tastebuds.

Dessert will never be the same again. Why settle for the same old lemon bars or chocolate cake? With Jane Soudah, winner of the Spring Baking Championship, you can have exceptionally bold, mind-blowing desserts.

Jane shows readers how to create 60 incredibly delicious desserts with unexpected and amped up flavors. You can learn the secrets to boost the flavors in your baking, with each recipe demonstrating a tip from Jane’s many years of experience. The adventurous tastes come from utilizing multiple aspects of flavor, from juices and zests to citric acid, aromatic bitters, alcohol and extracts. Learn to balance and bring out the true flavors of the desserts, while adding new flavors to create root, herbal and floral notes, too. Recipes include Yuzu Key Lime Pie, Orange Bitters Olive Oil Cake with Aperol Glaze, Blackberry-Rose Geranium Pound Cake and Chinese Five Spice Snickerdoodles.

Expect the unexpected with Daring Desserts. This cookbook will have 60 recipes and 60 color photos.

Jane Soudah is the pastry chef for Eveleigh in West Hollywood, CA and the owner of Sweet Jane’s Bakeshop. She was a contestant on season 2 of the Spring Baking Championship on Food Network and won. She lives in South Pasadena, CA.
The Legal Guide for Writers, Artists and Other Creative People

Protect Your Work and Understand the Law

Kenneth P. Norwick

Ken Norwick, a veteran lawyer with 40 years of experience who specializes in publishing and communications law, presents a comprehensive yet accessible legal guide for creative people.

Ken Norwick has represented authors such as His Holiness the Dalai Lama and entities such as Calvin Klein, Inc.; Ralph Lauren, Inc.; the Humane Society of the United States and Rodale, Inc. With over 40 years of experience, Ken knows the ins and outs of copyright and contracts. Whether you are an artist, author or in another creative field, this approachable guide will help you become legally savvy without having to wade through dense legal jargon.

This book will cover areas that directly apply to creative people: copyright, contracts, libel, privacy, obscenity, business and tax matters.

Ken Norwick has been practicing law for over 40 years and is General Counsel to the Association of Authors’ Representatives. He has represented authors such as His Holiness the Dalai Lama and entities such as Calvin Klein, Inc.; Ralph Lauren, Inc.; the Humane Society of the United States and Rodale, Inc. He lives in New York City.
Edgy Embroidery

Transform Conventional Stitches into 25 Unconventional Designs

Renee Rominger

Unleash your creativity with 25 edgy designs that you can learn to do in no time.

Like coloring, embroidery is a way to de-stress and engage the imagination and has become trendy. After a quick tutorial, readers can create beautiful, quirky designs that they can display at home or give as gifts. Renee Rominger, the owner of Moonrise Whims, has created 25 edgy designs that go above and beyond traditional flowers. Instead of “Home Sweet Home,” readers can embroider “Smash the Patriarchy” or add a flower crown to a cow skull. Additional irreverent designs include Can U Not?, Anatomical Heart, Haunted House on a Hill and Crystal Ball.

Renee has over 60k followers on Instagram and 8k admirers on Etsy. Embroiderers, fans of her work and those who are looking for a new, relaxing hobby will not want to miss out on these beautiful, innovative and unconventional designs.

This book will have 25 projects and 150 photos, including detailed step-by-step shots.

Renee Rominger is the owner of the Etsy shop Moonrise Whims and has over 60k followers on Instagram. She lives in southern California.
Masala & Meatballs

Incredible Indian Dishes with an American Twist

Asha Shivakumar

Asha Shivakumar, the owner of Food Fashion Party, creates incredible new, must-try dishes by incorporating traditional Indian spices and creating exciting new flavor combinations.

Asha, the cook behind Food Fashion Party, believes that food is art and that cooks should always be experimenting with flavors. She invites both novice and experienced cooks to be bolder in the kitchen with recipes such as Orange-Cardamom Banana Bread, Yam and Potato Wedges with Cilantro Chutney, Feel Better Peppery-Cumin Lentil Soup, Shrimp and Mango Tacos, White Curry Pot Pie with Paratha and Wonton Dumplings with Minced Lamb and Sour Cream.

With 37k Facebook likes and 53k Instagram followers, Asha and her recipes have achieved worldwide popularity. As editor of The Feed Feed, she has helped develop an international community of cooks. Whether readers are looking to take their cooking in a new direction or they are just starting out, everyone will want to try the exciting new flavor combinations in this incredible collection of recipes.

This book includes 80 recipes and 60 photos.

Asha Shivakumar is the foodie, photographer and owner of Food Fashion Party. With 37k Facebook likes and 53k Instagram followers, she has gained an international following. Her recipes have been featured on The Kitchn, Foodgawker, Taste Spotting, Healthy Aperture and Tasteologie. She combines bold Indian spices and classic recipes in order to create beautiful dishes that transport and delight after the very first bite. She lives in San Francisco.
Awesome Vegan Soups
80 Easy, Affordable Whole Food Stews, Chilis and Chowders for Good Health

Vanessa Croessmann

Convenient and affordable soups that the whole family will enjoy.

Nourish your family with healthy, whole food vegan soups. Without processed flours or sugars, the recipes are effortless to throw together on the stovetop and are convenient, affordable and portable, making enjoyably filling meals for the whole family.

Vanessa Croessmann shows readers how to create beautifully balanced flavors that highlight a variety of textures (broths, creamy, chunky) and seasonal produce. The 80 recipes feature different soups for different seasons. Think warm soups for fall and winter (Mushroom Quinoa Chili, Chipotle Pumpkin Soup with Apple and Cauliflower Tikka Masala Soup) and cooling soups for spring and summer (Creamy Horseradish Parsley Soup, Celeriac Arugula Soup with Coconut Cream and Crispy Chickpeas and Chilled Creamy Borscht). Styles included are stews, chilis, chowders, gazpacho, curries, pho, goulash and even raw soups.

With the Extras and Toppings of Vegan Sour Cream, Homemade Croutons and Pestos, in Awesome Vegan Soups, there’s something even meat lovers will love. This book features 80 delicious recipes and 80 mouth-watering photos.

Vanessa Croessmann is the founder of Vegan Family Recipes. She is originally from Chicago, Illinois, but is currently living with her family in Frankfurt, Germany.
Holiday Slow Cooker

100 Incredible and Festive Recipes for Every Celebration

Leigh Anne Wilkes

Dynamic and unique entrée, side and dessert recipes for every holiday so you can use your slow cooker to make unforgettable holiday meals the easy way.

Create fantastic holiday fare with a twist fit for any celebration with Holiday Slow Cooker. Have more room for other dishes in your oven or eliminate using it by having a slow cooker take on some of the elements.

Leigh Anne Wilkes created 100 recipes that are extravagant and gourmet, yet easy to make for festivities. Make parties and entertaining less stressful on your oven by leaving your slow cooker in charge. Create feasts for summer holidays with the BBQ Brisket and Triple Berry Crisp; in the fall and winter, there’s Cornbread and Sausage Dressing and Herbed Turkey Breast. Also included are recipes for Valentine’s Day Dinner, Chinese New Year, St. Patrick’s Day, Easter, Cinco de Mayo and even recipes for appetizers and breakfast.

This book features 100 delicious recipes and 60 mouth-watering photos.

Leigh Anne Wilkes is the founder of Your Homebased Mom. She lives in Portland, OR.
The Poke Cake Cookbook
75 Delicious Cake and Filling Combinations

Jamie Sherman

Jamie Sherman of Love Bakes Good Cakes—which has 1.7 million followers on Facebook—updates the vintage 1970s poke cake recipe with unique flavor combinations that will wow dessert enthusiasts.

Poke cake is a 1970s recipe that has recently made a resurgence. While the original recipe involved poking holes into a cooked cake and adding Jell-O, Jamie Sherman, founder of Love Bakes Good Cakes, provides a new spin on the vintage favorite by incorporating ingredients like cream, caramel, Nutella, Kahlua and many others. Whether you want to try a poke twist on a classic like Boston cream or combine fun new flavors like eggnog or French toast, Jamie’s easy-to-make cakes will take your baking to the next level. With recipes like Death by Chocolate, Pumpkin Spice, Peppermint Mocha, Lemon Lovers, White Chocolate Raspberry and Guinness Chocolate Stout, there is a poke cake for every season.

Jamie has 1.7 million followers on Facebook and 32k on Instagram. She has been featured on the Huffington Post, BuzzFeed, Parade's Community Table, POPSUGAR, Foodgawker and Tastespotting.

This book will include 60 recipes and 60 photos.

Jamie Sherman is the creator of the popular blog Love Bakes Good Cakes, which has 1.7 million followers on Facebook and 32k on Instagram. She has been featured on Huffington Post, BuzzFeed, Parade's Community Table, POPSUGAR, Foodgawker and Tastespotting. She lives in Phoenix, Arizona.
Chefs & Company

75 Top Chefs Share More Than 180 Recipes To Wow Last-Minute Guests

Maria Isabella

This never-before-assembled group of 75 A-list chefs share their favorite recipes that you can make in less than an hour.

What would an award-winning chef cook if they were entertaining at their own home? Seventy-five award-winning chefs share their favorite go-tos for at home entertaining. This book will include recipes from celebrity chefs such as Hugh Acheson, Ming Tsai, Lidia Bastianich and Rick Bayless. It will also include a foreword by Ted Allen, Emmy Award winner and host of Chopped.

Throw an unforgettable dinner party with dishes like Seared Loin Lamb Chops with Aleppo, Pork Tenderloin with Roasted Tomatillos, Peppercorn Duck with Cranberry Chutney and Eight Treasure Rice, Goat Cheese Fritters with Green Apples and Pomegranate and Cast Iron Seared Sea Scallops with Pea Shoots and Kale Salad. With Chefs & Company, you can create meals for every occasion and taste. Whether you’re in the mood for French, Italian, Mediterranean, Mexican, Middle Eastern, Cajun, Chinese or Southern, you’ll never be without a recipe to inspire you.

Maria Isabella is a recipe tester for America's Test Kitchen and has been published in Woman's World, David Kay catalog, Cleveland Magazine and The Universe Bulletin.

This book will include 193 recipes and 150 photos.

Maria Isabella is a recipe tester for America's Test Kitchen, an award-winning author and a member of the International Association of Culinary Professionals. She runs her own marketing, public relations and advertising firm. She has been published in Woman's World, David Kay catalog, Cleveland Magazine and The Universe Bulletin. She lives in Cleveland, Ohio.
Epic LEGO Adventures with Bricks You Already Have

Build Crazy Worlds Where Aliens Live on the Moon, Dinosaurs Walk Among Us, Scientists Battle Mutant Bugs and You Bring Their Hilarious Tales to Life

Sarah Dees

This unique project book shows kids how to make new LEGO characters, toys and props, then entertains with hilarious things happening to the characters built into the projects.

Sarah Dees is back again with more fun and adventurous LEGO projects for kids, but this time with a fun twist. Each chapter features adventure scenes with characters and funny events; kids learn to build each element of the scene step by step, even the broken, smashed or destroyed things. For example, in the camping chapter, kids build an outdoor adventure scene gone wrong with a bear destroying a tent and eating all the food, while the family takes a joyride in a canoe that—oh no!—capsizes them into the lake! Kids build the broken canoe, the lake with splashes and the family floating downstream. Other adventure stories include dinosaur world where kids build life-like dinosaur characters and half-eaten buildings with a T-Rex chomping down on one. Kids can build a space scene with fearsome aliens and their awesome space blaster gun that shoots, of all things, pizzas! Kids will be rolling on the floor in laughter as they build the parts and act out the scenes with their own LEGOs.

The book is the best form of entertainment for kids—they use critical thinking and creativity to build the projects, laugh as they put together the funny parts and then play for hours on end with their new toys. This book is a dream-come-true for parents, babysitters and caretakers seeking new ways to inspire kids to entertain themselves.

Sarah Dees is the author of Awesome LEGO Creations with Bricks You Already Have. She’s also the founder of the blog Frugal Fun for Boys, which has more than 43k followers on Facebook. She and her husband have five children—four sons and a daughter—all of whom love LEGO building together. Sarah and her family live in Fort Worth, TX.
WTF is Tarot?

...& How Do I Do It?

Bakara Wintner

So much more than an introduction to tarot, Bakara Wintner’s gritty and relatable guide allows you to understand the cards on a new, deep level, rather than simply memorize their meanings.

Young Blood, Old Magic: A No-Nonsense Approach to the Ancient Art of Reading Tarot

You do not need to learn the tarot because you already know it. It is from this radical jumping off point that WTF Is Tarot breaks down the ancient art of cartomancy. This fresh, accessible and sometimes cheeky guide sheds a holistic light on how to read tarot, from the foundation of magic itself to understanding those tricky court cards to offering readings to others.

In WTF Is Tarot, author and tarot reader Bakara Wintner unpacks the magic of the Major and Minor Arcana with shamanic wisdom and girl boss wit, illuminating their meaning with thoughtful anecdotes and analogies that reveal how deeply rooted these symbols already are in our everyday lives: we can feel the Moon in a howling barefoot run through Prospect Park, accept the grace of Temperance in falling in love or a divine intervention, “ghost the haters” with the Six of Swords, or identify when it’s time to let go of an ex with the Hanged Man.

WTF is Tarot offers far more than a refreshingly candid tutorial on card reading. Bakara goes on to investigate the magic of crystal healing, chakras, meditation and other magical practices. This young witch offers not just a guide, but an invitation for even the most mundane Muggles to welcome magic into their lives, and for experienced wizards to rediscover it once again.

Bakara Wintner is a co-founder of the Brooklyn Fools and a professional tarot reader and teacher. She is the owner of Everyday Magic in Durham, NC and has been featured in Urban Outfitters, Refinery29 and Nylon. She lives in Durham, North Carolina.

Autumn Whitehurst has been illustrating for nearly two decades and amongst others counts amongst her clients Coca-Cola, Sapporo, the Principality of Monaco, Ray-Ban, Aveda, BBC and countless magazines, publishers, and consumer outlets. She hails from ...
The Art of Great Cooking With Your Instant Pot

80 Inspiring, Gluten-Free Recipes Made Easier, Faster and More Nutritious in Your Multi-Function Cooker

Emily Sunwell-Vidaurri

See all the wonders your Instant Pot can do to enhance your cooking with recipes that deliver unique flavors and simple techniques with nourishing ingredients made quickly and conveniently.

With Instant Pot sales rising by the day, owners of this special appliance are looking for fresh, inspired recipes to invigorate their cooking routines and save on time. Enter The Art of Great Cooking With Your Instant Pot! This book helps readers cook meals that sound, look and taste restaurant-quality, but are amazingly easy to prepare. With the pressure cooking feature of the Instant Pot, dishes that normally take hours in the oven or slow cooker get better flavor in half the time, such as Honey Braised Lamb Shanks and Garlic Herb Pork Loin with Caramelized Apples. Other features of the Instant Pot allow readers to “hit it and quit” to easily make fanciful soups such as Tuscan Beef Stew with Creamy Polenta and even desserts such as Sticky Toffee Pudding and Rose & Ganache Cheesecake.

All the recipes are gluten-free, and most follow the Weston A. Price Foundation’s philosophy of nourishing, whole-foods ingredients and traditional preparations. With the recipes already mouth-wateringly delicious and easy, the fact that they’re also healthy is the icing on the Christmas cake! The recipes in this book will elevate reader’s weeknight cooking to a fancy, yet healthy, delightful or make preparing for dinner parties and holidays a cinch. With this unique cookbook, readers can let the Instant Pot do all the work while they enjoy time with the ones they love. This cookbook has 80 recipes and 80 photos.

Emily Sunwell-Vidaurri is the creator of Recipes to Nourish. She has 22k followers on Instagram, 17k on Facebook and 21k on Pinterest. Her recipes have been featured in Food & Wine, The Fork Magazine and Foodista, and she has written for Nourished Kitchen, Delicious Obsessions, Homemade Mommy, Live Simply, With Food + Love, Scratch Mommy and others. She lives in Northern California with her husband and two daughters.
The 2% Rule to Get Debt Free Fast

An Innovative Method To Pay Your Loans Off For Good

Alex Michael and Cassie Michael

Alex and Cassie present their incredible, effective and revolutionary 2% rule to get you out of debt the way they did themselves.

According to Debt.org, the average American has over $15,000 in credit card debt alone. With such staggering debt, paying off loans can seem like a dream that will never be realized. Alex and Cassie, owners of the blog Thrifty Couple, were once $100,000 in debt, but were able to pay off over $85,000 in three and a half years just by adopting their life-changing 2% plan.

The 2% Rule to Get Debt Free Fast implements a plan that involves the incremental increase in income and a decrease in budget each month, with details about finding your own “why” for getting out of debt, how to overcome mistakes and how to ultimately change your lifestyle for good.

Alex and Cassie’s blog, The Thrifty Couple, has over 366k Facebook followers. While other plans can help you conquer debt in the short-term, the 2% rule will change your lifestyle so that you never have to struggle with debt again.

Alex and Cassie are the founders of The Thrifty Couple, a blog with over 366k followers on Facebook. Being over $100k in debt inspired them to develop their 2% plan, which allowed them to pay off their debts entirely. They live in Salt Lake City.
The Simple Kitchen

Quick and Easy Recipes Bursting With Flavor

Donna Elick and Chad Elick

Donna and Chad Elick, founders of The Slow Roasted Italian—which has over 635k Facebook followers—share how to make family-friendly dishes fast with simple one-pot and 15-minute entrée recipes.

Cooking wholesome, delicious meals shouldn’t have to be time consuming or difficult to master. Donna and Chad Elick, the founders of The Slow Roasted Italian, will show you their tips and tricks on how to make quality meals without the fuss. Prepare an entire three-course meal with an appetizer made in a slow cooker, a 15-minute entrée and top it off with a simple, flavor-packed dessert. Recipes include Slow Cooker Spicy & Sweet Sriracha Wings, Red Wine Braised Roast Beef with Rosemary, Restaurant-Style Mexican Rice, Cheesy Buffalo Chicken Beer Cheese Soup, Spicy Chili-Lime Steak Bites, Bourbon Bacon Pasta Marinara and Decadent Hot Chocolate Cookies.

Donna and Chad Elick have 635k Facebook followers, 26.5k Twitter followers and have been featured on the Food Network UK, the Cooking Channel, Parade, Women’s Health and many others. With the help of The Simple Kitchen, you will be amazed by the meals you can create for yourself or your family, all with little time or effort.

This book will have 80 recipes and 60 photos.

Chad and Donna Elick, founders of The Slow Roasted Italian, are dedicated to “taking complicated out of the kitchen.” With 635k Facebook followers and features on the Food Network UK, the Cooking Channel, Parade and Women’s Health, their simple and delicious recipes have garnered a huge following. Chad and Donna live in Arizona.
Artisan Sourdough Made Simple

A Beginner’s Guide to Delicious Handcrafted Bread with Minimal Kneading

Emilie Raffa

The ultimate beginner-baker’s guide to baking sourdough bread from scratch easily—including a tutorial to create your own starter and recipes from everyday rustic loaves to unique flavors.

Many bakers speak of their sourdough starter as if it has a magical life of its own, so it can be intimidating to those new to the sourdough world; fortunately with Artisan Sourdough Made Simple, Emilie Raffa removes the fear and proves that baking with sourdough is easy, and can fit into even a working parent’s schedule! Any new baker is inevitably hit with question after question. Emilie has the answers. As a professionally trained chef and avid home baker, she uses her experience to guide readers through the science and art of sourdough. With step-by-step master recipe guides, readers learn how to create and care for their own starters, plus they get more than 60 unique recipes to bake a variety of loaves that suit their every need. Sample specialty recipes include Bacon, Shallot & Black Pepper Bread, Blistered Asiago Bread, Cranberry Apple Cider Bread, Overnight Cinnamon Rolls, Share n’ Tear Garlic Rolls and Fool-Proof Focaccia with Rosemary.

With the continuing popularity of the whole foods movement, home cooks are returning to the ancient practice of bread baking, and sourdough is rising to the forefront. Through fermentation, sourdough bread is easier on digestion—often enough for people who are sensitive to gluten—and healthier. Artisan Sourdough Made Simple gives everyone the knowledge and confidence to join the fun, from their first rustic loaf to beyond. This book has 65 recipes and 65 photos.

Emilie Raffa is the creator, cook and photographer of The Clever Carrot. She is also the author of The Clever Cookbook. She was classically trained at the International Culinary Center and worked as a private chef. Emilie’s work has been featured online in Oprah Magazine, Women's Health Magazine, The Huffington Post, Food 52, Saveur, Food & Wine and Today Food, and she was a finalist for “best food photography” in the annual Saveur Blog Awards. Emilie lives on Long Island.
Bold & Beautiful Paper Flowers

More Than 50 Easy Paper Blooms and Gorgeous Arrangements
You Can Make at Home

Chantal Larocque

These amazingly simple step-by-step tutorials inspire crafters to decorate their lives with brightly colored and boldly textured flowers that never die.

Through her popular Etsy shop, Paper & Peony, Chantal Larocque creates custom paper flower arrangements for events, weddings and everyday, all infused with her signature bold style and fun colors. Now, with this book readers can learn how to make her flowers and favorite arrangements step by step using easy-to-find supplies and common cardstock. Chantal’s use of cardstock instead of the more common tissue or crepe paper gives the flowers a unique bold and full appearance that stands out. With this simple trick, no fancy tools or difficult-to-work-with papers are required, as in other paper flower books on the market. Readers will be amazed at how quick and easy it is to craft these stunning flowers and arrangements.

Not only do readers learn how to make each bloom step by step, they also learn to use a variety of those blooms for stunning statement arrangements. The photos showing each step reveal Chantal’s secret techniques that give a life-like look to the flowers. Templates are provided at the back of the book for readers to trace onto their cardstock and cut out the petals and leaves. With this helpful and inspiring guide, readers will love creating bold and colorful flower arrangements that last forever. This book has 65 paper flower projects, including arrangements and bouquets, and it has more than 100 photos.

Chantal Larocque is the paper flower artist and designer behind Paper & Peony. She has done floral designs for Kara Ross NY for their display tables and storefront window on Madison Avenue. She’s also designed flowers for events hosted by celebrities such as Lauren Conrad and Ali Larter. Most recently, her flowers were featured by HGTV celebrity Tiffany Pratt in her clothing line Canva. She has 11k followers on Instagram and 3.5k on Facebook. Chantal lives in Moncton, Canada.
Modern French Pastry

Innovative Technique, Tools and Design

Cheryl Wakerhauser

Cheryl Wakerhauser, the owner of Pix Patisserie, brings her amazing and award-winning recipes right into your kitchen.

Cheryl Wakerhauser, the award-winning chef and owner of Pix Patisserie, brings new artistry to classic French desserts. With recipes like Le Royale, Amélie, Pear Rosemary Tart, Pistachio Picnic Cake, Bûche de Noël, Crème Brûlée Cookies and Macarons, you will be sure to wow any guest with complex flavors and textures that are unique to French pastry.

French dessert is a study in components, and Cheryl breaks each recipe down, providing information on classic techniques while imbuing each recipe with a new twist. Her Amélie recipe, the winner of the Patis France Chocolate Competition, combines orange vanilla crème brûlée, glazed chocolate mousse, caramelized hazelnuts, praline crisp and orange liqueur génoise.

Cheryl trained with MOF Philippe URRACA, a prestigious patisserie located in southern France. She has been featured in World of Fine Wine, Delta Sky Magazine, Thrillist Portland, Food Network Magazine, The Wall Street Journal, USA Today and Bon Appétit.

This book will have 41 recipes and 80 photos.

Cheryl Wakerhauser is the executive chef and owner of Pix Patisserie and trained with MOF Philippe URRACA, a prestigious patisserie located in southern France. She has been featured in World of Fine Wine, Delta Sky Magazine, Thrillist Portland, Food Network Magazine, The Wall Street Journal, USA Today and Bon Appétit. She lives in Portland, OR.
The Ultimate Yankee Book

From the Beginning to Today: Trivia, Facts and Stats, Oral History, Marker Moments and Legendary Personalities—A History and Reference Book About Baseball’s Greatest Franchise

Harvey Frommer

This definitive Yankee resource is the new classic for every modern fan, including data through the 2016 season, written by Harvey Frommer, author of The New York Yankee Encyclopedia.

The perfect gift for the diehard fan in your life or an enviable treasure for yourself, The Ultimate Yankee Book is the most current and comprehensive resource of trivia, people and stories from the team’s creation in 1901 to today. Harvey Frommer is a renowned baseball historian and the author of eight books about the Yankees, including The New York Yankee Encyclopedia and Remembering Yankee Stadium. A fountainhead of all things Bronx Bombers, The Ultimate Yankee Book has much new material and combines oral history with stories of legendary figures and epic Yankee feats. Featuring an inclusive timeline, a 150-question Yankee quiz and Yankees by the Numbers, this highly readable book has enough data and facts to please serious baseball trivia junkies.

Fans of the Yankees are proud to call their team the greatest of all time—not only have they boasted the most World Series championships and the most players in the Hall of Fame, they’re also the most hotly discussed team in the news media, social media and in books. This book gives fans what they love—the best stories and winning data about the Yankees that fuel their pride—all the way up to 2016. This book has 125 photos.

Harvey Frommer is one of the country’s leading authorities on baseball history. He has written such books as The New York Yankee Encyclopedia, Old Time Baseball, Rickey and Robinson, Remembering Yankee Stadium, Red Sox vs. Yankees, Remembering Fenway Park and others. He also wrote for Yankees Magazine for 18 years. He and his wife live in Lyme, New Hampshire.
Eat More Dessert

More than 100 Simple-to-Make & Fun-to-Eat Baked Goods
From the Baker to the Stars

Jenny Keller

Get delicious and exciting baked goods without the hassle of starting from scratch.

Jenny Keller, creator of JennyCookies.com and baker to the stars, is best known for her amazing dessert tables she makes for celebrity parties. With this cookbook you'll be able to bring the party home, but don't tell anyone it started from a box.

With chapters dedicated to baby showers, weddings, holidays and all kinds of themed parties, you'll have a dessert ready to please any crowd. And since you don't have to start from scratch, you'll have time to enjoy yourself at the gathering instead of spending all your time in the kitchen.

Jenny has created tasty treats for celebrities such as Tori Spelling, Dean McDermott and Tiffani Thiessen and her desserts have been featured on popular shows such as E! News, Extra, Entertainment Tonight, The Insider and in Brides Magazine.

Recipes range from simple, crowd-pleasing sugar cookies and mini apple pies, to show-stopping, over-the-top white chocolate-dipped sparkle cake pops and pink drizzled peanut butter cracker cookies. With the exceptional treats from this dazzling dessert guide you'll be the hit of any occasion.

Jenny Keller is the creator of Jenny Cookies. She has created one-of-a-kind dessert tables for celebrities such as Tori Spelling, Dean McDermott and Tiffani Thiessen and her desserts have been featured on people.com, HuffingtonPost.com and E! Online and at the Emmy Awards. Her desserts have also been featured on popular shows such as E! News, Extra, Entertainment Tonight, The Insider and in Brides Magazine. Jenny lives in Washington State. You can find her online at jennycookies.com.
Against All Hops

Techniques and Philosophy for Creating Extraordinary Botanical Beers

George Heilshorn

Rediscover beer that goes against the grain and hops for unique flavors through ancient techniques reinvented for the modern craft beer brewer.

This revolutionary brewing guide features unique botanical beers brewed without hops for a distinct, invigorating flavor. The technique is highlighted by George “Butch” Heilshorn, who brews this ancient ale regularly for his popular brewery in Portsmouth, NH, Earth Eagle Brewings. This throwback to traditional German brewing is technique-based and full of unexpected flavors that will blow a brewer’s mind and palate. Butch serves the beer to packed crowds of beer enthusiasts.

This back-to-the-future brewing features gruits – beers brewed with little or no hops— that rely on foraged roots, herbs and spices to flavor beer. These unique ingredients give the beer earthy, herbal notes instead of hops, fruit and spruce. At the brewery, a forager collects from woods, swamps and seacoasts for ingredients that provide an expression of locale; a reflection of time and place.

Home brewers and professionals, looking for different flavor choices, can expand their horizons and push their brewing to new places with this outside-the-box technique for great beer. This book features 12 main recipes plus a myriad of variations and suggestions, with 60 photographs.

George “Butch” Heilshorn and his brother-in-law run Earth Eagle Brewings, a gruit bar, in Portsmouth, NH. He lives in Maine.
Vegan Burgers & Burritos

*Plant-Based Yum Between Two Buns...Or in a Tortilla*

Sophia DeSantis

Amazingly delicious, easy, whole food vegan burgers and burritos even non vegans will love.

Say goodbye to dry, boring and overly processed and hello to easy, fun and delicious veggie burgers and burritos from Sophia DeSantis. These next level veggie burgers and burritos are approachable for any chef, and Sophia’s mind blowing flavor combinations are unlike any other you’ve ever had.

All burgers and burritos are plant-based, gluten-free and refined-sugar free, and feature real, whole food ingredients, as well as side dish and sauce pairings. Excite your taste buds and feel satisfied and nourished with the unique and internationally inspired combinations that bring to together flavors even meat eaters will enjoy. Recipes include Smoky Hawaiian, Tangy Black Bean and Chiles and Curry burgers to burritos like Crispy Cauliflower “Fish”, Greek Orzo and Thai Burritos. Sophia also includes notes on how to make some of the more exotic burgers and burritos accessible for kids and babies, and sauces like Sriracha Mayo and her coveted vegan sour cream recipe that she’s been perfecting for years.

This book features 75 delicious recipes and 75 mouth-watering photos.

Sophia DeSantis is the founder of Veggies Don’t Bite. She is a former teacher with her masters in education. Sophia lives in San Diego, CA.
No-Prep Slow Cooker

*Easy, Few-Ingredient Meals Without the Browning, Sauteing or Pre-Baking*

Chrissy Taylor

Exceptionally delicious meals from the slow cooker without browning or long shopping lists, thanks to innovative shortcuts.

What could you do with 5 ingredients or less? Could you create an incredibly delicious, easy, no prep meal for your whole family? Chrissy Taylor will show you how.

This special and unique collection of 100 slow cooker recipes features traditionally-based recipes with a twist, taken up a notch thanks to surprising flavor additions and using different spices. Chrissy’s recipes require no browning, no prep and no special ingredients. Mouthwatering favorites include Slow Cooker Jerk Chicken, Enchilada Quinoa and Homemade Bread. Also included are Vegetarian, Fish & Seafood, Breakfast and Sauce options.

Give your oven a break and impress your family with *Five Ingredient Slow Cooker*. This book features 100 delicious recipes and 60 mouth-watering photos.

Chrissy Taylor is the founder of the blog The Taylor House, where she shares simple recipes for fun, food and family. She lives in Iowa.
Modern Israeli Cooking

100 New Recipes for Traditional Classics

Danielle Oron

Family-style meals inspired by Israeli flavors and modern adaptations from a professional chef and successful restaurateur.

Oron studied at The French Culinary Institute—now the International Culinary Center—and draws cooking inspiration from her Israeli and Moroccan background. Oron is the chef and owner of Moo Milk Bar in Toronto. In Modern Israeli Cooking, Oron offers an incredible collection of Israeli recipes for the modern home cook.

Oron takes inspiration from dishes like Schnitzel platters, potato latkes and falafel and adapts them with a modern eye to create Israeli-inspired recipes like Cornflake-Crusted Schnitzel Sandwiches with Pickled Radishes and Spicy Mayo, Latkes Eggs Benedict with Smoked Salmon and Herby Sour Cream Sauce, and Green Spinach Falafel.

Even the format gets a modern twist with chapters like Weekdays—Everyday Kind of Food; Friday—Special dishes made on Shabbat or holidays; Beach—Just like sitting in Tel Aviv on the beach; Midnight—It's late, and you're hungry aka the carb chapter; and more.

Danielle Oron is the chef and owner of Moo Milk Bar, a "milk & cookies bakery" in Toronto. Obsessed with food and family-style meals, Danielle studied at The French Culinary Institute—now the International Culinary Center—and founded the blog I Will Not Eat Oysters. She also contributes to FoodNetwork.ca and Pepper Passport. Danielle splits her time between Toronto, Canada and Atlanta, Georgia.
The New Mediterranean Table

Modern and Rustic Recipes Inspired by Traditions Spanning Three Continents

Sameh Wadi

Utilize the Mediterranean way of cooking to make delicious and inspiring dishes.

Mediterranean dishes are known for their fresher, lighter ingredients and unique and inspiring spices. The recipes in The New Mediterranean Table are no different, giving readers tons of delicious and one-of-a-kind meals that'll impress everyone at the dinner table.

Sameh Wadi, chef and co-owner of the popular Minneapolis restaurant Saffron and Iron Chef contestant, provides recipes that are simple enough for home cooks but that still represent the flavors and cooking techniques that define the Mediterranean. Recipes include Duck Kefta Meatballs with Sweet & Sour Tomato Sauce, Whole Roasted Lamb Shoulder with Ancient Arab Spices, Goat Cheese Manti with Light Herb Broth, and Spanish-Inspired Braised Chicken & Prawns.

These recipes span the Mediterranean—from Lebanon and Morocco to Egypt and Turkey—and everywhere in between, making this cookbook the perfect companion for anyone who wants to explore the region without ever leaving their kitchen.

Sameh Wadi is the chef and co-owner of Saffron Restaurant & Lounge and World Street Kitchen in Minneapolis. Saffron was voted one of "America's Top Restaurants" by Zagat for 2011 and 2012. Bon Appetit named World Street Kitchen one of the "50 Best New Restaurants in America 2013." Sameh is the youngest contestant to compete on Iron Chef America and he was a semifinalist for the James Beard Foundation "Best Chef" and "Rising Star" awards. He lives in Minneapolis, Minnesota.
All-American Paleo Table

Classic Homestyle Cooking from a Grain-Free Perspective

Caroline Potter

These amazing grain-, gluten- and refined sugar-free recipes are healthy, timeless twists on America's favorite dishes.

Traditional American food gets a bad rap, but it doesn't have to be unhealthy. In All-American Paleo Table, Caroline Potter, the blogger and nutritional therapist behind Colorful Eats (colorfuleatsnutrition.com), presents healthy, grain- gluten- and sugar-free twists on classic American dishes. Whether readers have dietary restrictions or are just looking to make healthier meals and lose weight, this book has something for them.

All-American Paleo Table makes nutritious ingredient swaps and gets creative with technique, texture and flair. The recipes range from savory favorites like Smoked Ribs, Fried Chicken and Waffles and Sausage Stuffed Biscuits and Gravy to sweet favorites like Creamy Coffee Ice Cream, Peppermint Patties and Pumpkin Cheesecake.

The large audience for All-American Paleo Table includes the people with both food sensitivities or restrictions and patriotic memories of food – people who need to eat healthy but don't want to sacrifice the foods that are so important to their American identity.

Caroline Potter is a Nutritional Therapy Practitioner, founder of the blog Colorful Eats and type 1 diabetic, encouraging people to live a healthy and joyful lifestyle. She lives with her husband, who currently serves in the US Navy at Pearl Harbor, Hawaii.
The American Duchess Guide to 18th Century Dressmaking

How to Hand Sew Georgian Gowns and Wear Them With Style

Lauren Stowell

Create authentic, show-stopping 18th century gowns for reenactment or cosplay by using traditional hand sewing techniques from the era.

With the popularity of Outlander, Penny Dreadful and Game of Thrones—as well as the popularity of conventions like San Diego Comic Con—fans are eager to create period gowns that emulate the characters they love. Lauren Stowell and Abby Cox, owners of the popular online store American Duchess, have teamed together to recreate four complete dresses from the 18th century. Whether readers are experienced seamstresses or are new to hand sewing, they won’t want to miss this comprehensive guide.

The projects include The English Gown, The Sacque, The Italian Gown and The Round Gown. Each project is broken down into easy-to-follow steps and Lauren and Abby tackle every detail—fabric, patterns, stitch techniques, accessories, shortcuts and troubleshooting. Whether you choose a romantic 1790s muslin gown or a grand sacque gown of silk taffeta, you will feel like you just stepped out of your favorite novel or period of history.

Lauren and Abby’s company, American Duchess, has been featured on Late Night with Seth Meyers, Reno Gazette Journal, the Today Show and Garmz.com. Their historically accurate shoes have been used in productions by the New York Metropolitan Opera, Ford’s Theater, Broadway’s Cinderella, The Jimmy Fallon Show and The Knick. Lauren and Abby have over 32k Facebook followers and over 34k followers on Instagram.

Lauren Stowell and Abby Cox are the women behind American Duchess, a company that designs historically accurate shoes. They have 32k Facebook followers, over 34k Instagram followers, and have been featured on Late Night with Seth Meyers, Reno Gazette Journal, the Today Show and Garmz.com. They live in Reno, Nevada.
The Paleo Foodie Cookbook

120 Food Lover's Recipes for Healthy, Gluten-Free, Grain-Free & Delicious Meals

Arsy Vartanian with Amy Kubal

Paleo power player, Arsy Vartanian, brings you only the most impressive gluten-free recipes for the gourmet Paleo palate.

Paleo Foodie and author of the bestselling cookbook The Paleo Slow Cooker, Arsy Vartanian is ready to share only the best of the best Paleo recipes that'll have your inner food lover raving.

Her recipes range from modern twists on traditional fare to a wide range of ethnic influences from both her Peruvian background and her culinary curiosity including her favorite Parisian Chicken with Pomegranate and Walnut to lemongrass and cashew beef to beef brisket with espresso bean barbecue sauce.

If you're looking for the perfect gluten-free recipes to keep you healthy while impressing family and friends then look no further because The Paleo Foodie Cookbook is jam-packed with recipes that don't skimp on nutrition or taste.

Arsy Vartanian is a Paleo Foodie and creator of the blog Rubies & Radishes, which teaches the Paleo lifestyle and provides nutritional and delicious Paleo recipes. Her previous book, The Paleo Slow Cooker, is a breakout hit among the Paleo community. Arsy resides in Santa Cruz, California. Visit her online at www.rubiesandradishes.com.
The Explorer's Journey

* A Coloring Book to the Ends of the Earth and Beyond

David Habben

This wildly unique take on coloring books features the exciting and inspiring journeys of two explorers, and what happens when their paths finally cross.

Unlike any coloring book out there, *The Explorers' Journey* follows the journeys of two explorers. Each in an immersive, alien terrain—one explorer delves into the lush rainforests of a volcano-strewn island; the other surveys the universe from a celestial campground—readers can experience the adventures each explorer has. While their stories seem separate, readers can discover what happens when the explorers’ paths finally cross.

Featuring the amazing artwork of celebrated artist David Habben, David takes readers to two separately enchanting and enveloping worlds where the explorers work to examine their environments. This coloring book is unique because it not only provides a topic that has not been used in the coloring book world, but it also tells two separate stories that become interwoven in the mid-point of the book. It features 50 unique illustrations.

David Habben is an artist and illustrator who creates artwork for children’s books, interactive campaigns, apparel and galleries throughout the world, and is the founder of HABBENINK. David received his BFA from Brigham Young University and MFA Studio Art at the University of Utah. He lives in Salt Lake City, Utah.
Alternative Vegan

Plant-Based Recipes Lenient on Rules but Great for Your Health

Marie Reginato

Stick to your healthy commitment, without being confined to strict veganism, by incorporating alternative recipes that include fish and eggs.

Committing to an entirely vegan diet is difficult or impossible for many people, whether it’s due to health issues or habit. If you want to slowly transition to a vegan diet or if you simply want a plant-based diet that’s supplemented with fish and eggs, Marie Reginato, founder of 8th and Lake, will show you just how delicious a healthy diet can be.

According to Marie, food should make you enthusiastic and not frustrated. In these recipes, the veggies are the star. Recipes include Banana & Coconut Pancakes with Caramel Sauce, Moroccan Spiced Shakshuka with Spinach and Eggs, Crunchy Asparagus and Carrot, Edamame, Hazelnut and Quinoa Bowl, Butternut Squash and Apricot Curry and Shrimp and Chive Dumplings. With Alternative Vegan the possibilities are endless, as the non-vegan ingredients can be easily swapped in and out of every recipe.

Marie Reginato is the founder of 8th and Lake, a food blog with over 67k Instagram followers. Her work has been featured on Mindbodygreen, Food52 and many others. She lives in San Francisco.

This book includes 75 recipes and 75 photos.

Marie Reginato is the founder of the food blog 8th and Lake, which has over 67k Instagram followers. Her work has been featured on Mindbodygreen, Food52 and many others. She lives in San Francisco.
**Nourish: The Paleo Healing Cookbook**

*Easy Yet Flavorful Recipes that Fight Autoimmune Illnesses*

Rachael Bryant

**Heal autoimmune illness with a specialized version of the Paleo diet.**

Autoimmune illnesses affect more than 23 million Americans, causing numerous reactions, anywhere from fatigue and itchy skin to enlarged liver and blood clots. One of the leading ways to deal with these problems is to adjust your diet.

With these outstanding and nutrient-dense Paleo recipes such as Pork Belly Carnitas, Glazed ‘n Baked Chicken Wings and Calamari Ceviche Salad, you won't even know you're adjusting your diet. Plus, this book includes simple lists of different foods you can and cannot eat so there is no grey area, how to source your meats to get the most nutritional benefits and batch-cooking guides to save you time and money.

Easing the symptoms of autoimmune illnesses has never been easier with these delicious Paleo recipes. This cookbook is the perfect companion for anyone who is looking to heal his or her body with nutrition.

Rachael Bryant is the creator of the Paleo blog, Meatified.com, which gets over 140,000 hits a month. She lives in Flagstaff, Arizona.
Modern Comfort Cooking

Feel-Good Favorites Made Fresh and New

Lauren Grier

Wow your friends and family by cooking their favorite classic comfort foods but with delicious, fresh and modern twists that make them epic.

Homestyle: A Cookbook is the easiest and most fun way for today’s home cooks to inspire their weeknight cooking routines. 75 of the most popular comfort foods get a super tasty twist using modern ingredients, flavors and techniques.

Some recipe twists are unexpected mash-ups in global favorites, such as Thai “Stir-Fry” Nachos and Lamb Curry Gnocchi. Some are healthier versions of comforting favorites such as Quinoa Cake Huevos Rancheros. Others are sinfully delicious revisions on drive-through cravings such as Chorizo Cheeseburger with Chimichurri Aioli. And of course, no modern foodie’s manifesto is complete without a kombucha recipe (hello Pomegranate Kombucha Floats) and spiralized zucchini noodles (Shrimp Scampi Zoodle Bake is a must-try!). This cookbook is the perfect way to bring your home cooking to life, have a blast in the kitchen and create unforgettable meals.

This book will have 75 recipes and 75 color photos.

Lauren Grier is the founder, recipe developer and photographer of the food blog Climbing Grier Mountain. She has worked with national food brands such as Coca-Cola, General Mills, Sabra and Lindt Chocolate. She has featured recipes on NBC and CBS Denver, and her blog has received recognition from national publications and websites including Food Network, Bon Appetit, BuzzFeed and The Huffington Post. She lives in Denver, Colorado.
Secret-Layer Cakes
Hidden Fillings and Flavors that Elevate Your Desserts

Dini Kodippili

Secret-Layer Cakes brings a new creativity and excitement to baking by adding surprising flavors and textures like a chocolate chip cookies pie crust.

Dini Kodippili, the creator of the blog The Flavor Bender, describes herself as a mad scientist in the kitchen. Through her experimentation, she developed secret-layer cakes. These unique cakes, which appear traditional at first, all have a hidden middle or bottom layer that will delight any dessert enthusiast. Her creations include blueberry cheesecake with a surprise lemon blondie layer, black forest mousse cake with a surprise layer of sour cherries and maple cheesecake with a hidden bacon brittle layer. Because why should you have to choose between pumpkin cheesecake and decadent brownies? With Dini’s recipes, you can have both.

Dini has gained a social media following with her kitchen experiments and daring combinations. Between Pinterest, Facebook and Instagram, Dini has over 30k followers. Her recipes have been featured on Food & Wine.

This book will have 60 recipes and 60 photos.

Dini is the founder of The Flavor Bender and a self-proclaimed mad scientist in the kitchen. With her philosophy that cooking should be fun and wildly creative, she has gained over 30k followers across her social media outlets. She lives in Columbia, Missouri.
Life Without Plastic

The Practical Step-by-Step Guide to Avoiding Plastic to Keep Your Family Healthy

Jay Sinha and Chantal Plamondon

A unique look and approach to eliminating plastic from everyday life to stop poisoning yourself.

After the birth of their son, Jay Sinha and Chantal Plamondon set out on a journey to eliminate plastic baby bottles as the Canadian government banned BPA. When they found it was difficult to procure glass baby bottles, Jay and Chantal made it their mission to not only find glass and metal replacements for plastic, but to make those products accessible to the public as well.

Printed on wood-free FSC (sustainable certified) paper and with BPA-free ink, Life Without Plastic strives to create more awareness on the issue of BPA, polycarbonates and other single-use plastics, and provides readers with safe, reusable and affordable alternatives. While plastic has its uses in technology, medical and some products around the home, certain single-use plastics release chemicals when put in contact with food and water. These disposable plastics are also found in produce and cleaning products. Jay and Chantal show readers how to analyze their personal plastic use, find alternatives and create easy replacements in this step-by-step guide. Get your family healthier, spread consciousness and create positive reflection on you for helping the environment by taking action.

Jay Sinha and Chantal Plamondon are the founders of Life Without Plastic. They live in Wakefield, Quebec, Canada.
Methods of Modern Homebrewing

The Comprehensive Guide to Contemporary Craft Beer Brewing

Chris Colby

Improve technique to reveal the absolute best as well as unique beers using any modern method.

Hey homebrewers—make better beer! Returning for his second book, Chris Colby highlights technique-driven brewing methods and procedures that homebrewers use to make modern beer. Geared towards more advanced techniques and tests like hopped wort products . . . A beer geek’s dream!

There is not a book like this on the market and a brewer would have to pore through numerous brewing texts, magazine articles and website posts to find all this information. Methods of Modern Homebrewing gives step-by-step instructions, and the major methods have photos for every step. The book also features useful charts for brewers to get information at a glance. For most of the major methods, a top-notch example recipe will be given. Learn the variety of ways to brew with malt extract; how all-grain brewing leads to mashing; when to lauter and boil and much more.

This book will feature 100 recipes and 60 photos.

Chris Colby is the editor of Beer & Wine Journal. He holds Bachelor of Arts degrees in biology and chemistry, and a PhD in biology. He previously served as editor for Holt, Rinehart and Winston and as editor of Brew Your Own and WineMaker magazines. He lives in Bastrop, Texas.
Vegan Weight Loss Manifesto

An 8-Week Plan to Change Your Mindset, Lose Weight and Thrive

Zuzana Fajkusova and Nikki Lefler

Lose the weight and keep it off with this unique 8 week program to change your mindset for a new, beautiful, plant-based you.

Make the transition to a healthy plant-based lifestyle easier and learn how to change your whole approach to life one step at a time over the course of this 8 week program. Zuzana Fajkusova and Nikki Lefler, two professional personal trainers and lifestyle coaches, show you how to nourish your body and mind through recipes and exercises that radically change your mindset for incredible transformation.

Part manifesto, part diet and exercise plan, Vegan Weight Loss Manifesto helps readers thrive through the transition to the plant-based lifestyle and keep the weight off long-term by fueling your mind and body, without just eating pasta or going too extreme. Zuzana and Nikki motivate readers to change their lives without animal products, how to eat and connect your body and mind, while getting in the best shape of your life. You can achieve balance through changing your mindset and with the inclusive menu of protein, carbs and fat, you’ll use food as medicine to heal yourself and evolve your relationship with food. Readers experience what Zuzana and Nikki do with their clients – follow weekly challenges where you can learn a lesson about the diet, in the exercise program and in the mental and spiritual implications. Feel your best, find your happiness and make your life over with these 100 recipes and exercises.

Zuzana Fajkusova and Nikki Lefler are personal trainers who founded the blog, Active Vegetarian, a plant-based eaters guide to fitness, nutrition and lifestyle. They live in Vancouver, Canada.
Lean Habits For Lifelong Weight Loss

Mastering 4 Core Eating Behaviors to Stay Slim Forever

Georgie Fear, foreword by Chandra Crawford

End the battle with your weight for good by mastering four easy behaviors with this non-diet weight loss book.

Simple, Everyday Habits for a Lifetime of Leanness

If you feel like you’ve tried every fad diet in town and you’re still carrying extra weight, *Lean Habits* is your answer. With easy tweaks to everyday decisions, you’ll enjoy your meals, have tons more energy and most of all, you’ll achieve long-term weight loss success without food restrictions.

Georgie Fear is a registered dietitian and nutrition expert whose specialty is one-on-one coaching to help people lose weight permanently. *Lean Habits* is her personalized plan. It is not a diet; it’s a lifestyle. Other diets that dictate calorie counting or food restrictions simply don’t work because they’re not sustainable. You lose the weight only to gain it back when you get sick of avoiding all your favorite foods. What does work are small, personalized changes to your lifestyle—like learning to sense when you are truly hungry, and recognizing the signs to stop eating at “just enough”—which lead to healthier eating habits that you practice every day.

*Lean Habits* will help you understand your relationship with food, your habits that are keeping you from weight loss and how you can start listening to your body’s real needs. Simple modifications will be your stepping-stones to a healthy life in which you lose weight while still eating the food you love. Georgie’s strategy is founded on rock-solid modern scientific data and is accessible to everyone—even those who love chocolate.

This...

Georgie Fear is a registered dietitian and professional weight loss coach. Her site, AskGeorgie.com has received over 1.2 million visits. She co-authored *Racing Weight Cookbook*. Georgie's work has been featured in *Outside* magazine, *Glamour*, *SELF*, *Women's Health* and many other publications. She lives in Vancouver, Canada.

Chandra Crawford is a Canadian cross-country skier who has won an Olympic gold medal four times, most recently in 2008, and a silver medal three times, most recently in 2011.
Power Vegan Meals

High Protein Plant-Based Recipes for a Stronger, Healthier You

Maya Sozer

Combining two proven health trends, this recipe collection will fight hunger and fuel you with delicious high-protein, gluten-free, soy-free and probiotic-rich vegan meals.

A common concern among vegans is how to eat a lot of protein and still remain faithful to the diet. Maya Sozer, private chef and author of the popular Page Street bestseller Easy Vegan Breakfasts and Lunches, will show you how to get the calories and protein you need to keep full and energized throughout the day.

Maintaining a healthy and athletic lifestyle like Maya can be challenging, but the key to success is proper nutrition. With Power Vegan Meals you are covered for breakfast, lunch and dinner. Recipes include Golden Turmeric Smoothie, Buff Burger, Sri Lankan Red Lentil Curry, Tuscan Bean & Veggie Soup and One-Pot Red Lentil Chili. Veteran vegans, as well as those who are new to the diet, will appreciate the diverse flavors and recipes that pack in the nutrition without taking too long to prepare.

Maya Sozer, co-founder of Dreamy Leaf, has over 71k Instagram followers and has been featured in Thrive magazine and the Huffington Post.

This book will have 75 recipes and 75 photos.

Maya Sozer is a food photographer, and the co-founder of the vegan food blog Dreamy Leaf. She has over 71k Instagram followers and has been featured in Thrive magazine and the Huffington Post. Her culinary background includes chef positions in two San Francisco Bay Area restaurants, where she worked on recipe development. She lives in Palo Alto, California.
The Keto Paleo Miracle

Shift Your Diet Ratios for Long-Term Weight Loss

Vivica Menegaz

The diet to end all diets: A hot take on the Paleo diet by combining it with Ketogenics.

Heal your metabolism and lose weight fast with *The Keto Paleo Miracle*. These 80 recipes are designed to shift your fat, carb and protein ratios so you are eating a Paleo diet, but with Keto ratios. The focus is to create a diet that’s 65-70% fat, 25% protein and 10% carbs to maximize fat burn and get the weight off in a good way but fast.

A member of our respected Paleo program as well as a high profile member of the large Paleo community, Vivica Menegaz designed and uses this program with her patients as a sustainable way of eating for health and long-term weight loss. Dairy-free and with no processed ingredients, she teaches readers how to combine their ratios to keep carbs under a certain limit and avoid allergens, all with easy recipes and meal plans. Vivica even includes Basics for making your favorite recipes Keto Paleo friendly.

Start and lead a balanced and healthy lifestyle today!

This book features 80 delicious recipes and 60 mouth-watering photos.

Vivica Menegaz is the founder of The Nourished Caveman and one of the authors of *The Ultimate Paleo Cookbook*. She lived in Italy and Spain before moving to the United States and becoming a food photographer and working for national and local magazines. Vivica is a Certified Technician in Whole Food Nutrition and is studying for her clinician certification. She lives in California.
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WTF is Tarot?: ...& How Do I Do It? Bakara Wintner. 11
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Trish MacGregor, renowned astrologer and author of The Biggest Book of Horoscopes Ever, and Rob MacGregor, author of Psychic Power
PRICE: $21.99
SPECS: 8 x 9, 192 pages, paperback
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28 DAY PLANT-POWERED HEALTH REBOOT
Jessica Jones and Wendy Lopez, founders of the blog Food Heaven Made Easy
PRICE: $22.99
ISBN: 978-1-62414-358-8
SPECS: 8 x 9, 224 pages, paperback, 80 color photos
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THE ULTIMATE VEGAN COOKBOOK FOR YOUR INSTANT POT
Kathy Hester, bestselling author of The Easy Vegan Cookbook and The Great Vegan Bean Book
PRICE: $22.99
ISBN: 978-1-62414-338-0
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PUB DATE: January, 2017

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Courtenay Hartford, founder of The Creek Line House
PRICE: $15.99
SPECS: 6 x 9, 160 pages, paperback
PUB DATE: January, 2017

THE ESSENTIAL OILS COMPLETE REFERENCE GUIDE
KG Stiles, BA, LMIT, CBT, CBP, Aromatherapist to the Stars
PRICE: $30.00
SPECS: 7 x 9, 464 pages, lay-flat paperback, 1000 color photographs
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NATURAL SOLUTIONS FOR CLEANING & WELLNESS
Halle Cottis, holistic life coach and founder of Whole Lifestyle Nutrition
PRICE: $19.99
SPECS: 8 x 9, 192 pages, lay-flat paperback, 80 color photos
PUB DATE: February, 2017

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Jade Gedeon, author and illustrator of Island Escape and Rainforest Escape, and founder and designer of We Dream in Colour
PRICE: $16.99
ISBN: 978-1-62414-319-9
SPECS: 9.5 x 9, 82 pages, lay-flat paperback, 50 illustrations
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Abdul Foster, professional trainer and fitness coach, owner of IX Innovations Gym and brother of NFL Star Arian Foster
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Diane Gottsman, National Etiquette Expert, The Protocol School of Texas
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Shawn Krest, award-winning sportswriter for the ACC Sports Journal, CBS Sports, ESPN and the MLB official website
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ISBN: 978-1-62414-238-3  
SPECS: 6 x 9, 240 pages, jacketed hardcover  
PUB DATE: March, 2017

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Loreal Gavin, celebrity chef, contestant on Food Network Star season 10 and winner of Cutthroat Kitchen
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Rebekah Clark Moody, floral designer and owner of Forage and Fleur
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Jay Hajj, owner of Mike’s City Diner
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Jenn de la Vega, founder of Randwiches
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Colleen Kessler, award-winning educator and founder of Raising Lifelong Learners
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David Habben
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Shannon Stonger, founder of Nourishing Days and writer for Cultures for Health
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ISBN: 978-1-62414-368-7
SPECS: 9.5 x 9, 82 pages, lay-flat paperback, 50 illustrations
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Mia Wasilevich, professional chef and founder of Transitional Gastronomy
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ISBN: 978-1-62414-387-8
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Dave Young
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Brittanie Pyper, founder of Simplistically Living
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PUB DATE: June 2017

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Nadia Washlick, nutritional therapy practitioner and founder of Body Unburdened
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Katie Koteen and Kate Kasbee of Well Vegan
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Jet Tila, award-winning chef and TV personality
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Amy Latta, founder and designer of One Artsy Mama
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Alissa Hessler, creator of Urban Exodus
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Jan Berry, author of 101 Easy Homemade Products for Your Skin, Health & Home and founder of The Nerdy Farm Wife
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ISBN: 978-1-62414-384-7
SPECS: 8 x 9, 192 pages, lay-flat paperback, 100 photos
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Dayna Abraham, certified teacher and founder of Raising Lifelong Learners
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ISBN: 978-1-62414-415-8
SPECS: 8 x 9, 192 pages, lay-flat paperback, 60 photos
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Amanda Torres, M.S., creator of The Curious Coconut with Milagros Torres
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Babette Haggerty, owner and head trainer of the Haggerty School for Dogs
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EASY AS PIE POPS
Andrea Smetona, founder of Cakewalk Desserts
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Jenny Heid & Aaron Nieradka, from the blog Everyday is a Holiday
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Jeremy LeBlanc, San Diego's top bartender, and Christine Dionese, food writer
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Dan Whalen, creator of popular food site The Food in My Beard
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PUB DATE: January, 2014

THE SKINNY CONFIDENTIAL
Lauryn Evarts, creator of popular lifestyle blog The Skinny Confidential
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SPECS: 8 x 9, 176 pages, lay-flat paperback, 60 color photos
PUB DATE: March, 2014

RAWSOME VEGAN BAKING ✶ BACKLIST BESTSELLER ✶
Emily von Euw, founder of thisrawsomeveganlife.com
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SPECS: 8 x 9, 224 pages, lay-flat paperback, 97 color photos
PUB DATE: March, 2014

SCOOP ADVENTURES
Lindsay Clendaniel, creator of popular ice cream blog Scoop Adventures
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PUB DATE: March, 2014
THE PALEO FOODIE COOKBOOK
Arsy Vartanian, creator of Rubies & Radishes and author of The Paleo Slow Cooker
PRICE: $28.00
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PUB DATE: March, 2014

EAT MORE DESSERT
Jenny Keller, creator of the popular site JennyCookies.com
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SPECS: 8 x 9, 224 pages, paper over board, 162 color photos
PUB DATE: April, 2014

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Holly Homer and Rachel Miller, of kidsactivitiesblog.com
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Dimitri Syrkin-Nikolau, founder of Dimo’s Pizza, home of Chicago’s most distinctive pies
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PUB DATE: August, 2014

DUMPLINGS ALL DAY WONG
Lee Anne Wong, former producer and judge for the Food Network’s Chopped
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EASY GOURMET
Stephanie Le, creator of I am a Food Blog
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THE NEW CHARCUTERIE COOKBOOK
Jamie Bissonnette, chef and owner of restaurants Coppa and Toro
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SPECS: 8 x 9, 176 pages, paperback, 122 color photos
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Kathy Hester, bestselling author of The Great Vegan Bean Book
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Kerry Altiero, chef/owner of Cafe Miranda, with Katherine Gaudet
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Cindy Sexton, founder of PALEOdISH
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Kim Pham and Philip Shen, creators of Behind the Food Carts, with Terri Phillips
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Chad Berkey, head mixologist of Aero Club, and Jeremy LeBlanc, San Diego's top bartender
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Emily von Euw, author of Rawsome Vegan Baking
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THE PERFORMANCE PALEO COOKBOOK
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SPECS: 8 x 9, 224 pages, paperback, 80 color photos
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Shannon Bard, chef/owner of Zapoteca Restaurant and Tequeria
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John Delpha, winner of nine Jack Daniels BBQ Championship Grilling and BQQing Awards
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Bill Gillespie, Pitmaster of the Smokin’ Hoggz BBQ team
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Eric Mitchell, founder of the Yabba Dabba Que! Barbecue team
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Rachael Bryant, founder of Meatified
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Georgie Fear, Registered Dietician, Nutrition Expert, and co-author of Racing Weight Cookbook
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PUB DATE: April, 2015

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Kimberly Yorio, founder of YC Media
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PUB DATE: May, 2015

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Jenny Castaneda, founder of Paleo Foodie Kitchen
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Kyndra Holley, founder of Peace, Love and Low Carb
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Jennifer Robins, founder of the blog Predominantly Paleo
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SPECS: 8 x 9, 208 pages, lay-flat paperback, 60 color photos
PUB DATE: August, 2015
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Nate Swick, editor of the ABA Blog and writer at 10,000 Birds
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ISBN: 978-1-62414-118-8
SPECS: 6 x 9, 176 pages, paper over board, 100 color photos
PUB DATE: September, 2015

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Lisa Howard, creator of TheCulturedCook.com
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Danny Peary, co-author of the bestselling Tim McCarver’s Baseball for Brain Surgeons and Other Fans
PRICE: $19.99
ISBN: 978-1-62414-162-1
SPECS: 6 x 9, 368 pages, paper over board
PUB DATE: September, 2015

ALL-AMERICAN PALEO TABLE
Caroline Potter, Nutritional Therapy Practitioner, creator of the blog ColorfulEatsNutrition.com and contributing author of The Ultimate Paleo Cookbook
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ISBN: 978-1-62414-172-0
SPECS: 8 x 10, 256 pages, paper over board, 100 color photos
PUB DATE: October, 2015

THE NEW NEW ENGLAND COOKBOOK
Stacy Cogswell, Top Chef contestant and finalist for Eater Boston’s Best Chef of the Year award
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PUB DATE: October, 2015
PREPARE YOUR FAMILY FOR SURVIVAL
Linda Loosli, founder of Food Storage Moms
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ISBN: 978-1-62414-175-1
SPECS: 7 ⅛ x 9, 192 pages, paperback, 60 color photos
PUB DATE: December, 2015

THE SIX WEEKS TO SEXY ABS MEAL PLAN
Ella Magers, founder of Sexy Fit Vegan
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SPECS: 8 x 9, 208 pages, lay-flat paperback, 100 color photos
PUB DATE: December, 2015

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Jeffrey Dunham, M.D., Harvard, Ph.D, M.I.T.
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SPECS: 6 x 9, 192 pages, jacketed hardcover, 60 photos
PUB DATE: December, 2015

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Arsy Vartanian, author of The Paleo Foodie and The Paleo Slow Cooker, with Rachel Ball, Jenny Castaneda, Hannah Healy, Katja Heino, Nazanin Kovacs, Rachel McClleland, Vivica Menegaz, Caroline Potter and Kelly Winters
PRICE: $30.00
ISBN: 978-1-62414-140-9
SPECS: 7 x 9, 528 pages, paperback, 80 color inserts
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THE 28-DAY BLOOD SUGAR MIRACLE
Cher Pastore, MS, RD, CDE
PRICE: $21.99
SPECS: 8 x 9, 192 pages, lay-flat paperback
PUB DATE: January, 2016

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Valentina Rice, founder of Many Kitchens
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ISBN: 978-1-62414-202-4
SPECS: 8 x 9, 192 pages, paperback, 80 color photos
PUB DATE: January, 2016

PREP-AHEAD MEALS FROM SCRATCH
Alea Milham, founder of the blog Premeditated Leftovers
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ISBN: 978-1-62414-204-8
SPECS: 8 x 9, 208 pages, lay-flat paperback, 80 color photos
PUB DATE: January, 2016

THE CLEVER COOKBOOK
Emilie Raffa, founder of the blog The Clever Carrot
PRICE: $21.99
ISBN: 978-1-62414-216-1
SPECS: 8 x 9, 208 pages, paperback, 80 color photos
PUB DATE: February, 2016
DR. JOE’S MAN DIET
Joseph Feuerstein, MD, Director of Integrative Medicine at Stamford Hospital
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SPECS: 8 x 9, 208 pages, lay-flat paperback, 60 color photos
PUB DATE: March, 2016

THE NEW YIDDISH KITCHEN
Simone Miller, bestselling author of Zenbelly Cookbook and owner of Zenbelly, and Jennifer Robins, bestselling author of Down South Paleo and founder of the blog Predominantly Paleo
PRICE: $28.00
SPECS: 8 x 10, 256 pages, paper over board, 100 color photos
PUB DATE: March, 2016

THE SMOKING BACON & HOG COOKBOOK ✶ BACKLIST BESTSELLER ✶
Bill Gillespie, author of Secrets to Smoking on the Weber Smokey Mountain Cooker and Other Smokers and pitmaster of the Smokin’ Hoggz BBQ Team
PRICE: $21.99
ISBN: 978-1-62414-224-6
SPECS: 8 x 9, 192 pages, lay-flat paperback, 60 color photos
PUB DATE: March, 2016

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Amy Renea, founder of the blog A Nest For All Seasons
PRICE: $21.99
ISBN: 978-1-62414-198-0
SPECS: 8 x 9, 208 pages, lay-flat paperback, 60 color photos
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