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+ SPRING 2017 + MAY-AUGUST +



+ INSPIRING READERS TO DO THE THINGS THEY LOVE *BETTER* +

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COOKING / METHODS / BARBECUE & GRILLING

Page Street Publishing | 5/2/2017

9781624143762 | \$21.99

Trade Paperback | 192 pages | Carton Qty: 20

9 in H | 8 in W

80 color photographs

Other Available Formats:

Ebook ISBN: 9781624143977

MARKETING

Utilize our existing barbecue/grilling network of contacts from Bill Gillespie's and Eric Mitchell's books

Reach out to barbecue newsletters, blogs and databases to promote book via giveaways and competition appearances

Pitch men's, food and lifestyle magazines (print and online) and websites

Outreach to food editors at top regional newspapers

Local media in Brooklyn and NYC

Showdown Soul Food Chili & BBQ

Untraditional Recipes Inspired by Brooklyn Cooking Competitions

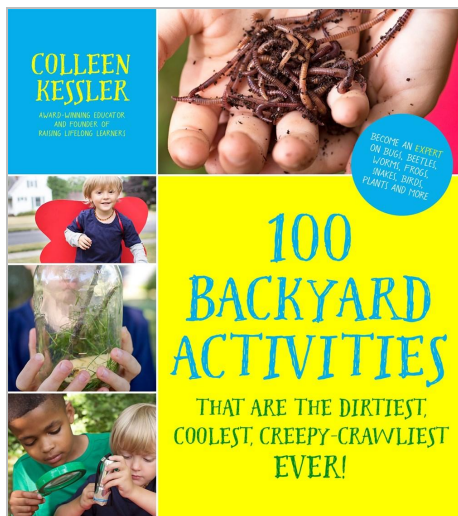
Jenn de la Vega

Recipes a hipster would cook for a competition barbecue tournament in Brooklyn... and win!

If ever there was a cookbook on a particular food from a certain region, most people would associate competition-worthy barbecue from a Southern chef. Chef and caterer Jenn de la Vega is out to change your mind about that. Known on the competition circuit and for her blog, Randwiches, Jenn creates uniquely flavorful and approachable barbecue that belongs at any Smorgasburg.

Make eccentric, yet mouth-watering barbecue with or without a smoker, including the specialty side dishes, sauces and pickles that go along with them. This competition cook goes one step further to provide recipes for what to do with the leftovers, too. This book has 100 recipes and 60 photos.

Jenn de la Vega is a private chef and caterer, as well as the founder of Randwiches, a curated food blog. Jenn has participated in many Brooklyn-based food competitions, including the 2014 Brooklyn Chili Takedown and won the 2013 Brooklyn Bacon Takedown and 2012 Project Parlor Summer BBQ Competition. She lives in Brooklyn, NY.



100 Backyard Activities That Are the Dirtiest, Coolest, Creepy-Crawliest Ever!

Become an Expert on Bugs, Beetles, Worms, Frogs, Snakes, Birds, Plants and More

Colleen Kessler

To all kids ages 5 to 12—Get outside and have a blast with this book full of fascinating activities and facts about bugs, snakes, reptiles, biology and nature in your own backyard!

100 Backyard Activities That Are the Dirtiest, Coolest, Creepy-Crawliest Ever! is going to be every nature-loving kid's new favorite book to take out into the wild where you live. No more big-city museums or boring encyclopedias—with this book your backyard is your new museum, and parents are only your assistants! The super awesome activities teach you about the plants and animals all around you in the ground, trees and sky. You'll get dirty, touch slimy things that make your parents squirm and become an expert on science!

You'll get to do experiments to find out if earthworms can smell or see colors, if a roly poly is smart enough to complete a maze and which flavors ants prefer to eat. Learn everything there is to know about birds and how to invite them into your yard with your own handmade feeders, bird baths and bird houses. Become a botanist and even grow your own vegetables all by yourself! Take it to the next level and learn the importance of caring for nature in ways that keep the animals and earth safe. With this book, your parents will love that you're learning, and you'll love exploring outside, having adventures and getting up close and personal with the coolest bugs, animals and plants out there!

Colleen Kessler is a mom, teacher, author, speaker and founder of the website Raising Lifelong Learners. Her site has 10k likes on Facebook. Colleen taught gifted elementary kids for more than a decade, and has homeschooled her own gifted children. She's self published several e-books for parents, teachers and children, including *Raising Creative Kids* and *Hands-On Ecology*. She's been a featured speaker at homeschooling conventions, events and podcasts. She lives with her family in Ohio.

JUVENILE NONFICTION / GAMES & ACTIVITIES

Page Street Publishing | 5/2/2017

9781624143731 | \$19.99

Trade Paperback | 208 pages | Carton Qty: 26

9 in H | 8 in W

60 color photos

Other Available Formats:

Ebook ISBN: 9781624143946

MARKETING

Utilize author contacts for online publicity and marketing campaign: giveaways, activities, live chats with mommy & education bloggers
Pitch parenting publications such as Parents magazine, Working Mother, FamilyFun, Parent & Child and Kiwi Outreach to top Mommy, education and parenting bloggers
Local media outreach in Ohio



The Search for the Lightbulb Burglar

A Steampunk Coloring Book Mystery

David Habben

Travel along with the lightbulb explorers on an epic journey through 50 steampunk-themed illustrations.

Escape the modern world and travel to a land of fantasy with *The Search for the Lightbulb Burglar*. David Habben's illustrations follow the journey of the lightbulb explorers through their steampunk world. Steampunk is a genre of fantasy/science fiction that reimagines Victorian era designs with modern technology, often through the use of steam. It spans from literature (Jules Verne; H.G. Wells) to fashion, music, lifestyle, etc. The style of the characters with lightbulbs on their heads can be seen as steampunk in style, with the goggles, Victorian-esque clothing, gears and backpack apparatus.

David takes readers to an exciting and inspiring fantasy world where the lightbulb explorers are on a journey to rescue a rare lightbulb from an evil collector, complete with gears and airships, often seen as hallmarks of the steampunk style. 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 a story. It features 50 unique illustrations and gold foil on the front cover.

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.

GAMES / ACTIVITY BOOKS

Page Street Publishing | 5/2/2017

9781624143748 | \$16.99

Trade Paperback | 108 pages | Carton Qty: 26

9 in H | 8 in W

50 illustrations

MARKETING

Pitch quirky lifestyle publications, including Buzzfeed, Gawker, VICE, Thrillist, etc.

Outreach to steampunk blogs and websites

Local media in Salt Lake City, UT



GAMES / ACTIVITY BOOKS

Page Street Publishing | 5/9/2017

9781624143687 | \$16.99

Trade Paperback | 82 pages | Carton Qty: 26

9 in H | 9.5 in W

50 illustrations

MARKETING

Build off of the anticipated success of Jade's two previous coloring books, *Island Escape* and *Rainforest Escape*. Go back to the same media outlets that covered Jade's two previous coloring books.

Outreach to lifestyle editors at top newspapers and online lifestyle publications such as *InStyle*, *Buzzfeed*, *Huffington Post*, *Refinery29*, *MindBodyGreen*, etc.

Online campaign targeting style, travel and crafting bloggers

Thailand Escape

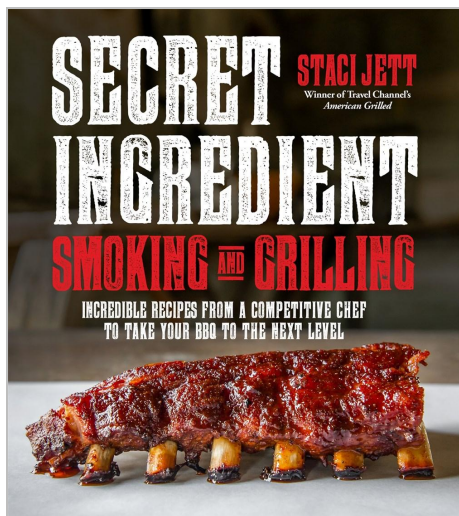
My Colorful Trip Through Exotic Lands

Jade Gedeon

Experience the culture and beauty of Southeast Asia while setting your imagination free with designs on thick premium art paper - perforated and one-sided so readers can tear them out to display.

Travel to tropical palm-lined beaches, picturesque soaring mountains and hidden temples in the lush jungle as you color to escape the stresses of modern life and experience the culture and beauty of Southeast Asia. Inspired by travels abroad, award-winning illustrator Jade Gedeon takes you on a tour through the many islands that make up this travel destination. Jade Gedeon's jewelry has been sold in Anthropologie and 900 other boutiques around the world, and her paintings have been exhibited in Trinidad where she was raised. Artists who enjoy other adult coloring books will love the high quality, thick premium art paper that highlights the varied effects of colored pencils, markers and paints. Blank backs to each design and perforated edges mean readers can tear out their finished artwork to display. It includes 5 large spreads that fold out. Readers can enjoy a grand, immersive coloring experience that sets our book apart from others on the market.

Jade Gedeon is the founder of *We Dream in Colour*, which specializes in handmade, one-of-a-kind adornments, and the author of *Beautiful Bracelets by Hand*. Her jewelry has been featured in *Vogue*, *The New York Post*, *Lucky*, *Self*, *In Style*, *Marie Claire* and *People*, and is sold in over 900 stores. She lives in Essex, Massachusetts when she's not in Port of Spain, Trinidad.



Secret Ingredient Smoking and Grilling

Incredible Recipes From A Competitive Chef To Take Your BBQ to the Next Level

Staci Jett

Learn how to smoke meats with bold, complex flavors under the guidance of Staci Jett, the competitive chef who appeared on Food Network's *Chopped Grill Masters*.

Readers can take Southern comfort food to the next level with Staci's special ingredient smoking recipes. Staci is a well-known competitive chef who has appeared on Food Network and the Travel Channel. She was the winner of American Grilled Louisville and is the owner of Hog Heaven BBQ.

This book includes smoking recipes that utilize special ingredients like beer and sweet chili sauce for chicken, pig, lamb, beef, bison and fish. Staci also includes delicious side dishes and decadent desserts. Southern food enthusiasts will learn that you don't need to smother ribs with BBQ sauce in order to get rich and complex flavors. Bold spices, slow cooking and the right combination of herbs will make savory, tender meat that will have at-home chefs licking their fingers.

Readers won't want to miss the chance to try these smoking recipes from an award-winning Southern chef.

This book will include 75 recipes and 75 photos.

Staci Jett is a butcher and competitive cook. She was a contestant on Food Network's *Chopped Grill Masters*, won Travel Channel's *American Grilled* and was awarded third place at the 2015 International BBQ Festival. In addition to competitions, Staci also owns a catering business, Hog's Heaven BBQ. She lives in Kentucky.

COOKING / REGIONAL & ETHNIC / AMERICAN

Page Street Publishing | 5/9/2017

9781624143892 | \$19.99

Trade Paperback | 160 pages | Carton Qty: 20

9 in H | 8 in W

60 color photos

Other Available Formats:

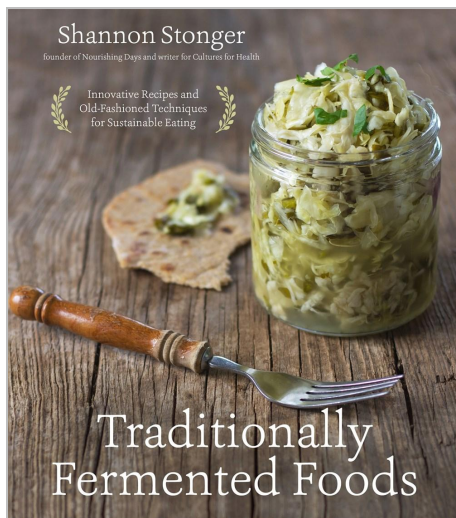
Ebook ISBN: 9781624144080

MARKETING

Utilize our existing barbecue/grilling network of contacts from Bill Gillespie's and Eric Mitchell's books

Reach out to barbecue newsletters, blogs and databases to promote book via giveaways and competition appearances

Utilize Staci's TV experience (on Food Network's *Chopped Grill Masters*) to pitch local TV in Kentucky, as well as national TV, including Today Show, GMA, The Chew and Rachael Ray
Outreach to food editors at top regional newspapers
Local media in Kentucky



**COOKING / METHODS /
CANNING & PRESERVING**

Page Street Publishing | 5/9/2017

9781624143304 | \$22.99

Trade Paperback | 224 pages | Carton Qty: 26

9 in H | 8 in W

80 color photos

Other Available Formats:

Ebook ISBN: 9781624143458

MARKETING

Outreach to top food and lifestyle blogs
Pitch top women's and food publications
(print and online) including Better Homes
& Gardens, Good Housekeeping,
Woman's Day, Redbook, etc.

Outreach to food and garden editors at
top newspapers

Local media outreach in Texas

Traditionally Fermented Foods

Innovative Recipes and Old-Fashioned Techniques for Sustainable Eating

Shannon Stonger

This unique take on fermentation is not dependent on refrigeration for nourishing, healthy and sustainable foods.

Harnessing traditions from previous generations to preserve food is not only a passion for Shannon Stonger, but a way of life. Shannon walked away from a career in chemistry to raise her family. Shortly thereafter, her and her husband moved their family off the grid to discover a more simple, agrarian life. With only minimal solar-powered electricity, Shannon relies on practical food preservation techniques, such as fermentation, to provide nutritious food for her family while cutting food costs.

In *Traditionally Fermented Foods*, Shannon shows readers how to preserve food using traditional fermentation techniques, often without refrigeration. An alternative to canning and freezing, traditionally fermented foods do not require modern technology to preserve. You can learn Shannon's authentic preservation technique, which she depends on daily to put food on the table, so you know they work. You can also learn how fermented foods work, how to make fermented foods and how to use fermented foods in recipes. This book contains over 80 recipes with corresponding photos.

Shannon Stonger is the founder of Nourishing Days and a writer for Cultures for Health. She holds a bachelor's degree in chemistry and science. Shannon and her family have lived on an off-grid homestead since 2011. She lives in Santa Anna, Texas.



Ugly Little Greens

Gourmet Dishes Crafted From Foraged Ingredients

Mia Wasilevich

Serve incredible meals and flavors few chefs can achieve with wild food recipes and foraged ingredients right from the backyard or local forests.

The ingredients for unique and exciting recipes are waiting to be foraged from local forests. Adventurous cooks can try incredible meals with wild food ingredients such as berries, fennel, mustards, nettles, plantain and watercress. With *Ugly Little Greens*, readers can discover new flavors and forgotten foods that many chefs haven't tried before. Mia Wasilevich – a professional chef and wild food educator – provides extensive foraging how-tos to ensure readers select the correct wild ingredients and provides creative recipes that range from easy to advanced. With recipes such as Acorn Burgers, White Fir Beignets, Pine Smoked Mussels with Pine Mignonette, Watercress Granita and Nettle and Dandelion Chimichurri, there are options for meat eaters as well as vegans and vegetarians.

Ugly Little Greens provides a new adventurous side to food that foodies, farmers and nature lovers will not want to miss out on. With the help of Wasilevich, they can elevate their cooking and hone new skills.

This book includes 80 recipes and 80 photos.

Mia Wasilevich is a chef, forager and educator living in Los Angeles, California. She is one of the minds behind the blog Urban Outdoor Skills and she has been featured in publications such as *Los Angeles Magazine*, *Time Magazine*, *The Los Angeles Times* and *Tastemade*. Her company, Transitional Gastronomy, provides workshops on the art of foraging and offers unique dining experiences that bring nature right to the table.

COOKING / METHODS / OUTDOOR

Page Street Publishing | 5/16/2017

9781624143878 | \$22.99

Trade Paperback | 224 pages | Carton Qty: 26

9 in H | 8 in W

170+ color photos

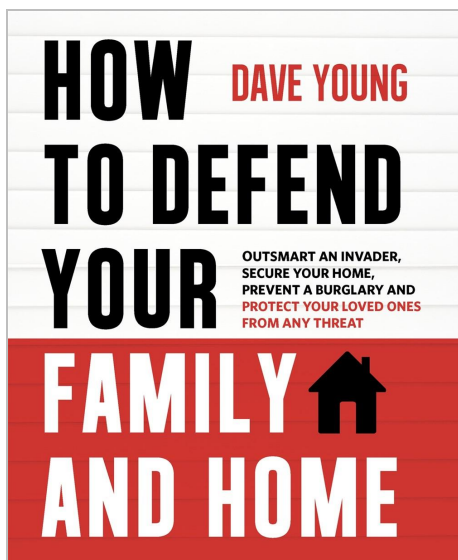
Other Available Formats:

Ebook ISBN: 9781624144066

MARKETING

Return to media outlets that have covered the author in the past, including Los Angeles Magazine, Time Magazine, The Los Angeles Times and Tastemade Outreach to top food and lifestyle blogs Outreach to food editors at top regional newspapers

Local media out of Los Angeles, CA

**HOUSE & HOME / SECURITY**

Page Street Publishing | 6/6/2017

9781624143632 | \$19.99

Trade Paperback | 192 pages | Carton Qty: 20

9 in H | 6 in W

60 photos, b&w

Other Available Formats:

Ebook ISBN: 9781624143724

MARKETING

Outreach to outdoors and men's magazines (both print and online versions) such as Outside, Backpacker, GQ, Men's Fitness, Men's Health, Playboy, Popular Mechanics, Men's Journal and Esquire

Pitch niche publications, including American Frontiersman, Self-Reliance Illustrated, Backwoodsman and Army/Military media outlets

Pitch outdoor/survival-related radio shows and podcasts

Local media in Milwaukee, WI

How to Defend Your Family and Home

Outsmart an Invader, Secure Your Home, Prevent a Burglary and Protect Your Loved Ones from Any Threat

Dave Young

A Marine Corps vet, police trainer, home defense teacher and martial arts expert shares effective techniques & essential insider knowledge to help anyone prevent or survive a home invasion.

Renowned defense instructor Dave Young teaches police and military units self-defense and home-defense tactics; his book *How to Defend Your Family and Home* puts this long-overdue information into the hands of civilians so they can protect themselves *before* police arrive on the scene.

Learn the psychology of a home invader, how they select targets and what you can do to keep them out. If a stranger knocks at the door, learn what to look for to know if they're a threat and how to guard the entry so they can't get in. If you hear a bump in the night, Dave teaches how to know if it's an invader in your home and exactly what to do to ensure the survival of you and your family members. The book covers mental strength as well as escape tactics, hiding places and physical self-defense tactics if you have to fight the threat. Though guns should be used only as an absolute last resort, many of the book's readers undoubtedly have guns in their homes, so Dave touches on how to use one safely in an intense emotional situation.

With seemingly more violent acts happening around the world and controversial stories of police on the news, more people are choosing to take their safety into their own hands. This book shows them how with tips, tactics, information and 60 photos that teach life-saving defense techniques to the everyday homeowner.

Dave Young is a renowned defense trainer with 30 years of experience. His background includes being a law enforcement officer as well as a Special Reaction Team (SRT) commander in the U.S. Marine Corps. From 2005–2008, Dave hosted a TV series for National Geographic, "Crash Test Human." Most recently, he has developed civilian safety programs, including Vistelar Training Group and YourFamilyDefense.com. More information about Dave can be found on armatraining.com. He lives in Milwaukee, WI.

Adorkable Bubble Bath Crafts

The Geek's DIY Guide to 50 Nerdy Soaps, Suds, Bath Bombs and other Curios that Entertain Your Kids in the Tub

Brittanie Pyper

Epic homemade bath bombs, soaps and lotions in fun shapes and designs from alien hand soap to wizard potion bubble baths.

Kids can have a blast making epic homemade bath products everyone will enjoy. Themed around today's most popular movies, games and television shows, crafts include a Superhero Sugar Scrub, Alien Hand Soap, Wizard Potion Bubble Bath, Building Block Bath Crayons and Unicorn Lip Balm. These crafts are designed to make bath time extra fun with creations kids will never forget, while letting their imaginations run wild AND getting squeaky clean.

Tub Time Fun features 80 cool bath crafts, each with their own photograph, for making bath time super fun and are perfect to share with friends as gifts. Kids and their parents can create sugar scrubs, soaps, bath bombs, bath salts, bath crayons and paints and after bath care like lotions, body gel and lip balm.

Brittanie Pyper is the founder of Simplistically Living, a craft and recipe blog. She lives in Sandy, Utah.



CRAFTS & HOBBIES / CANDLE & SOAP MAKING

Page Street Publishing | 6/13/2017

9781624143755 | \$19.99

Trade Paperback | 144 pages | Carton Qty: 26

9 in H | 8 in W

80 full color photographs

Other Available Formats:

Ebook ISBN: 9781624143960

MARKETING

Pitch parenting publications such as Parents magazine, Working Mother, FamilyFun, Parent & Child and Kiwi Pitch outlets such as Rodale's Organic Life, Organic Spa Magazine, Natural Health, Herbal Living and other publications with an emphasis on organic and natural living

Outreach to DIY, Mommy and organic bloggers

Local media outreach in Utah (author lives in Sandy, UT)

Glowing Skin from Within

How to Nourish Your Body for a Clear, Naturally Gorgeous Complexion

Nadia Washlick

An incredible and effective skincare program that gives you that glow using natural homemade products and targeted nutrition.

For readers who fight with their problem skin and feel out of control, Nadia Washlick proves that everyone's skin can glow from the inside out by making a switch to a real-food diet and all-natural skin care routine. Nadia cured herself of the skin issues that plagued her for much of her life—including acne and constantly inflamed, irritated skin—through diet, detoxing her skin of chemical-laden beauty products and lifestyle changes. In *Glowing Skin from Within*, Nadia presents the knowledge and experience she gained on her journey, backed by cutting-edge scientific research.

Nadia's approach is two-fold. She presents practical nutrition information and recipes to inform and help readers reduce inflammation, regulate blood sugar, heal their guts and balance hormones in their bodies that affect skin. She then exposes the “ugly side” of the beauty industry and teaches readers how to detox their skin from harsh, commercial products and transition to a natural skin care routine. The book includes 20 delicious and simple cooking recipes using superfood ingredients that nourish skin from the inside, as well as 20 tried-and-true DIY skin care products that nourish skin from the outside. All together, readers get a winning formula that will make their body radiate with natural beauty, give them more confidence and transform their lives. The book has 20 food recipes, 20 DIY skin products and 60 photos.

Nadia Washlick is a Nutritional Therapy Practitioner and the founder of BodyUnburdened.com. She has more than 30k followers on Facebook and 35k on Pinterest. She lives in San Jose, California.



HEALTH & FITNESS / HEALTHY LIVING

Page Street Publishing | 6/20/2017

9781624143830 | \$19.99

Trade Paperback | 192 pages | Carton Qty: 26

9 in H | 8 in W

60 color photos

Other Available Formats:

Ebook ISBN: 9781624144042

MARKETING

Targeted social media promotion, taking advantage of the author's followers (30k on Facebook, 35k on Pinterest)

Pitch outlets such as Rodale's Organic Life, Organic Spa Magazine, Natural Health, Herbal Living and other publications with an emphasis on organic and natural living

Outreach to health, nutrition, and organic bloggers



Frugal Vegan

Affordable, Easy & Delicious Vegan Cooking

Katie Koteen and Kate Kasbee

Create the best, easy vegan meals from affordable and easy-to-find ingredients.

While many consider vegan to be an expensive diet due to all of the pricey perishables and special ingredients, Katie Koteen and Kate Kasbee show readers the best new tips, tricks and techniques to follow a plant-based diet on a budget. You can use flavorful but less expensive vegan ingredients to create stunning vegan meals with *Frugal Vegan*. Follow their innovative techniques beyond bulk cooking, typical vegan ingredients and meat substitutions to keep things fresh for many meals to come with the brilliant options they provide for each recipe.

The incredibly delicious and practical recipes make eating healthy and cruelty-free a reality. Your whole day can be an affordable feast, from Budget-Friendly Breakfast and Brunch to Leftovers Galore Casseroles. Please picky eaters, learn how to be savvy on-the-go and fill yourself up without weighing yourself down with economical meals. The book will have 80 recipes, each photographed.

Katie Koteen is the founder of Well Vegan, a vegan meal planning and recipe site. She lives in Portland, Oregon. Kate Kasbee is a writer and contributor for Well Vegan. She lives in Los Angeles, California.

COOKING / VEGAN

Page Street Publishing | 6/20/2017

9781624143779 | \$21.99

Trade Paperback | 192 pages | Carton Qty: 20

9 in H | 8 in W

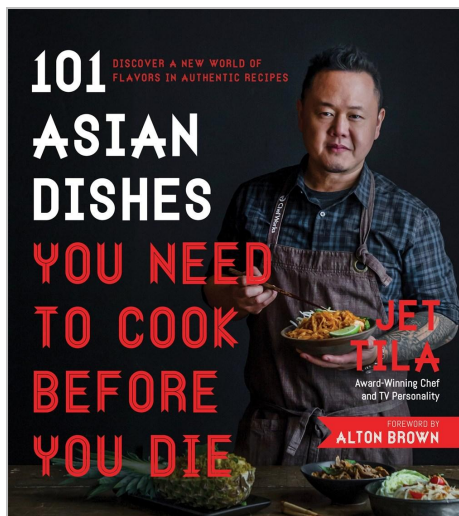
80 color photographs

Other Available Formats:

Ebook ISBN: 9781624143984

MARKETING

Outreach to vegetarian, vegan, and gluten-free publications and blogs
 Select long lead pitching to women's, food and healthy magazines
 Outreach to food editors at top newspapers
 Local media in Los Angeles, CA and Portland, OR



101 Asian Dishes You Need to Cook Before You Die

Discover a New World of Flavors in Authentic Recipes

Jet Tila

Become an expert on the full spectrum of Asian cuisine with the top home cooking recipes presented by celebrity chef Jet Tila.

Celebrity chef, Asian cooking expert and TV personality Jet Tila has compiled the best-of-the-best 101 Eastern recipes that every home cook needs to try before they die! The dishes are authentic yet unique to Jet—drawn from his varied cooking experience, unique heritage and travels. The dishes are also approachable—with simplified techniques, weeknight-friendly total cook times and ingredients commonly found in most urban grocery stores today. Sample recipes include: The Last Pad Thai Recipe You'll Ever Need, Grandma's Lo Mein, Classic Korean BBQ Shortribs on Coke and G'Day Satay Lamb Chops.

Chef Jet was raised in a diverse family—half Chinese and half Thai—and in a diverse part of Los Angeles, where he was exposed to both restaurant and home-cooked foods from all the major food cultures of Asia, giving him a uniquely broad experience in Asian food culture. He battled legendary Chef Masaharu Morimoto on *Iron Chef America* and is currently a judge on *Cutthroat Kitchen* on the Food Network. Jet Tila's first book presents his best versions of the best dishes from Asian cuisine. The book will have 101 recipes and 60 photos.

Chef Jet Tila is a nationally-known chef and media personality. He is the executive chef of two Thai restaurants—The Charleston and Pakpao Thai. He's competed on *Iron Chef America*, he has appeared on *Chopped* and *The Best Thing I Ever Ate*, and he is currently a judge on *Cutthroat Kitchen*. He has a devoted following through his website (chefjet.com) and social media, with over 118k followers on Facebook. He lives with his wife in Los Angeles, California.

COOKING / REGIONAL & ETHNIC / ASIAN

Page Street Publishing | 6/27/2017

9781624143823 | \$21.99

Trade Paperback | 192 pages | Carton Qty: 26

9 in H | 8 in W

60 color photos

Other Available Formats:

Ebook ISBN: 9781624144035

MARKETING

Take advantage of the author's extensive media experience and social media following
Pitch National TV
Select long lead pitching to men's, women's, lifestyle and food magazines (both print and online)
Outreach to top food and lifestyle blogs, including theKitchn, Lucky Peach, Food52, Epicurious, etc.
Outreach to food editors at top regional newspapers
Special 3+/3% offer

Hand Lettering for Relaxation

An Inspirational Workbook for Creating Beautiful Lettered Art

Amy Latta

Simple lettering designs and techniques and inspiring motivations teach readers a new creative skill in a way that helps them relieve stress.

Hand-Lettering for Relaxation presents 52 beautiful, whimsical and fun hand-lettering techniques based on motivational themes. Readers will love the opportunity to practice the creative art of hand-lettering in a way that inspires them and helps them relax.

As an example of what's inside, Workshop 1 encourages readers to renew & recharge by writing, "It's me time," with the easiest technique for a scripted, calligraphy look. Workshop 2 builds on the theme as readers use their skills from Workshop 1 to write, "Practice makes progress," and add a new skill of drawing laurels and wreaths that take their calligraphy to the next level. With each workshop, readers are inspired with a brief introduction reminding them to relax and cultivate joy, then learn step by step how to letter each word of an example lettered design and draw embellishments. With plenty of practice space and a page to draw their own final design, this interactive workbook meets readers' every need. High-quality, thick art paper allows readers to utilize their favorite pens and markets, then cut out their finished hand-lettered art if they wish. This book is the perfect gift for yourself or friends and family who love crafts, drawing and coloring.

Amy Latta is an artist, hand-lettering designer and the founder of OneArtsyMama.com. She has more than 18k followers on Facebook, 14k on Pinterest and 6k on Instagram. Amy self-published an ebook, *A Hand Lettered New Year*, in January 2016. In 2015, one of Amy's hand-lettered gift tag designs was featured in a Christmas wrapping kit for sale in GAP stores across the U.S. Amy was awarded The Craftys' 2015 "Best Craft Blogger" in 2015. Amy lives in Hampstead, MD.



ART / TECHNIQUES / CALLIGRAPHY

Page Street Publishing | 7/11/2017

9781624143854 | \$21.99

Trade Paperback | 208 pages | Carton Qty: 20

9.5 in H | 9 in W

MARKETING

Utilize the author's social media network (founder of OneArtsyMama.com)

Outreach to craft and design bloggers and media outlets, including Craftsy, where the author contributes

Outreach to lifestyle editors at top newspapers and online lifestyle

publications such as InStyle, BuzzFeed, Huffington Post, Refinery29, MindBodyGreen, etc.

Local media in author's hometown

Ditch the City and Go Country

How to Master the Art of Rural Life From a Former City Dweller

Alissa Hessler

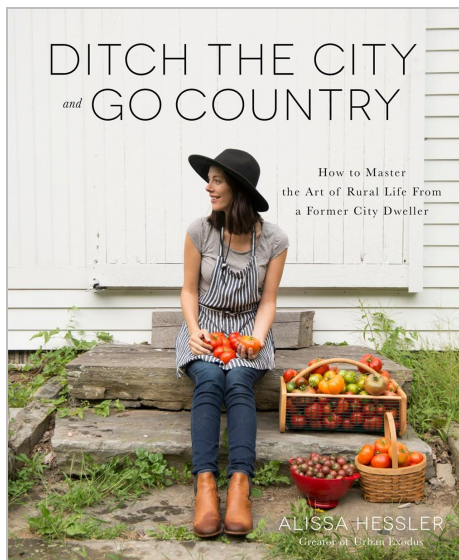
Readers can transform the dream of rural living into reality with frank advice on making money and friends, raising animals and other realities of relocating to the country.

Relocating from the city to the country is becoming increasingly popular due to the rising cost of living, cramped apartments and the “live to work” mentality of the city. There are, however, realities of country living that many urbanites are unaware of. Alissa, ex-urbanite and writer behind *Urban Exodus*, presents all of the realistic aspects that potential farm and country house owners need to know in this intriguing and inspirational read.

Ditch the City and Go Country will save readers from some of the pitfalls that Alissa and others have encountered, as well as chart a path to best and successfully enjoy rural life, which can be surprisingly hard to navigate for former city folk turned aliens in a small community. Chapters include Farming, Homesteading, Gardening...Oh My, Making That Money, What to Look for in a Home Base, Heavy Machinery and Power Tools, Staying Alive: Preparing for Natural Disasters, the Zombie Apocalypse and Other Emergency Situations and The Long Game: Slow Down, Settle Down, Learn to Love the Good Life.

Not only has Alissa gained momentum by sharing honest stories about people who have made the transition from city to country life, but she has also been featured on *Modern Farmer*, which has 146k Facebook likes and 46k Twitter followers. This book is a valuable resource for anyone considering moving to the country or those who have recently moved.

Alissa Morris is the creator of *Urban Exodus* and co-runs Hessler Creative, a boutique creative agency. She has been featured in *Modern Farmer*, *Popular Photography*, *Click Magazine* and *Maine Home*. After relocating to Maine in 2011, she created *Urban Exodus* to showcase not only the “living the good life” aspect of farming, but also the everyday struggles. The realistic profiles featured on *Urban Exodus* have created a new and growing community of ex-urbanites.



HOUSE & HOME / SUSTAINABLE LIVING

Page Street Publishing | 7/18/2017

9781624143915 | \$21.99

Trade Paperback | 208 pages | Carton Qty: 26

9 in H | 7.4 in W

100 color photos

Other Available Formats:

Ebook ISBN: 9781624144103

MARKETING

Pitch media outlets that have covered the author before, including *Modern Farmer*, *Popular Photography*, *Click Magazine* and *Maine Home*
Outreach to Edible community of publications
Local media in Maine

Bold Flavored Vegan Cooking

Healthy Plant-Based Recipes with a Kick

Celine Steen

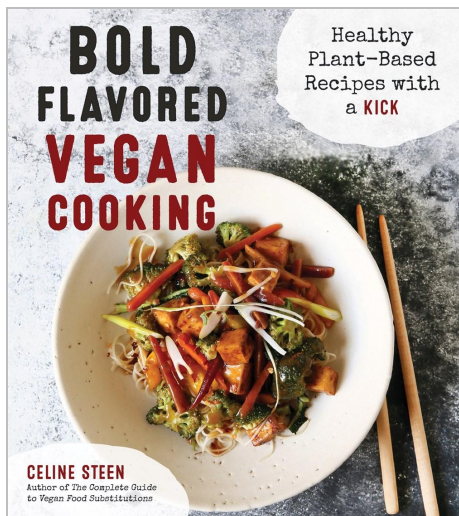
Bold and exciting vegan dishes from a bestselling veteran author who teaches readers how to amp up the flavors of vegan cooking.

Celine Steen, owner of Have Cake Will Travel, is bringing dynamic new flavors to vegan dishes. With recipes like Shiitake Waffles, Orange Seitan Wraps, Mushroom Chickpea Chorizo Stir-Fry, Teriyaki Tempeh Tacos, Miso Chili Rubbed Sweet Potato Wedges, Tequila Jalapeno Poppers and Smoky Espresso Caramel Fudge, readers can reap all the healthy benefits of a vegan diet while still enjoying bold flavors. Celine's recipes utilize natural techniques and ingredients and enhance dishes by incorporating umami savories or adding spicy chili peppers.

Celine Steen has been featured on popular blogs such as decor8, which has 178k Facebook likes and 75k Instagram followers. She has co-authored several books including *The Complete Guide to Vegan Food Substitutions*, *Whole Grain Vegan Baking* and *Vegan Sandwiches Save the Day*.

This book will include 75 recipes and 75 photographs.

Celine Steen is the mind behind the blog Have Cake Will Travel. Celine and her delicious recipes have been featured on many blogs, including decor8, which has 178k Facebook likes and 75k Instagram followers. She has co-authored several books including *The Complete Guide to Vegan Food Substitutions*, *Whole Grain Vegan Baking* and *Vegan Sandwiches Save the Day*. She lives in California.



COOKING / VEGAN

Page Street Publishing | 7/25/2017

9781624143908 | \$19.99

Trade Paperback | 208 pages | Carton Qty: 26

9 in H | 8 in W

75 color photos

Other Available Formats:

Ebook ISBN: 9781624144097

MARKETING

Outreach to vegetarian, vegan, and gluten-free publications and blogs
 Select long lead pitching to women's, food and healthy magazines
 Outreach to food editors at top newspapers
 Local media in California

EPIC LEGO[®] ADVENTURES

with Bricks You Already Have



Epic LEGO Adventures with Bricks You Already Have

Build Crazy Worlds Where Aliens Live on the Moon, Dinosaurs Walk Among Us, a Mad Scientist Clones an Army of 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, Texas.

JUVENILE NONFICTION / GAMES & ACTIVITIES

Page Street Publishing | 7/25/2017

9781624143861 | \$19.99

Trade Paperback | 192 pages | Carton Qty: 26

9 in H | 8 in W

150 color photos

Other Available Formats:

Ebook ISBN: 9781624143953

MARKETING

Utilize Sarah's online community for outreach to top Mommy Bloggers
Build on the anticipated media and blogger coverage for Sarah's first Lego book

Pitch parenting publications such as Parents magazine, Working Mother, FamilyFun, Parent & Child and Kiwi
Local media in author's hometown of Fort Worth, TX

Simple Natural Soapmaking

Create 100% Pure and Beautiful Soaps with The Nerdy Farm Wife's Easy Recipes and Techniques

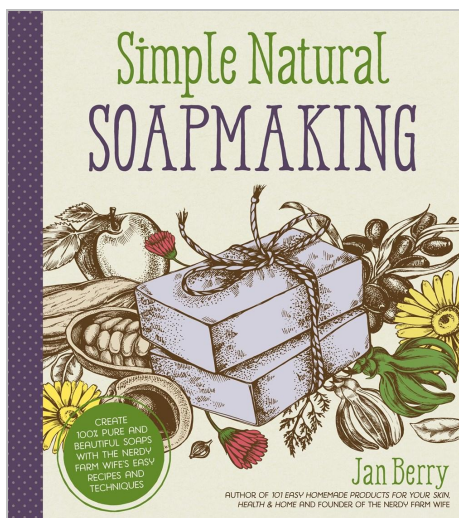
Jan Berry

Jan Berry, known through her popular blog The Nerdy Farm Wife, reveals her coveted soapmaking secrets to make easy, nourishing soaps with 100% all-natural ingredients.

From the author of *101 Homemade Products for Your Skin, Health & Home* comes an amazing collection of 50 recipes and step-by-step tutorials to create easy, quick and beautiful soaps the truly natural way. With more and more people turning to natural skincare products crafted by hand, Jan Berry delivers soap recipes that come together easily, use sustainable nature-derived ingredients and utilize simple decorations that take your soap to the next level without the headache. Sample recipes include Blue Agave Soap, Wild Rosehips Soap, Double Mint Sage Soap and Dead Sea Mud Spa Bar. The recipes are in tune with today's trends—such as vegan options, shampoo and shaving bars, seasonal soaps such as Pumpkin Spice Soap and soaps highlighting popular ingredients such as goat's milk and sea salt—while still retaining a rustic, old-fashioned feel.

Many soapers like to adapt recipes adding their own twist, but the chemistry involved can be a challenge. In addition to the recipes, Jan removes the mystery and shares her expertise, gathered from years of natural soapmaking, on valuable topics such as using plant colorants and herbs, substituting oils, resizing a recipe, making hot versus cold process soap and troubleshooting common issues. This book is perfect for beginners, but even more than that, Jan's unique ingredient combinations and techniques make the book a practical and inspiring choice for the modern-day soapmaker.

Jan Berry is the author of *101 Homemade Products for Your Skin, Health & Home*. She is also the writer and photographer of the blog The Nerdy Farm Wife, which has more than 41k followers on Facebook. She writes regularly for HobbyFarms.com and *Natural Herbal Living* magazine. Her projects have been featured on Natural Living Mama, Empress of Dirt, Lovely Greens, BuzzFeed, Money Saving Mom, the Bulk Herb Store Blog and more. She lives on a farm in the Blue Ridge Mountains of Virginia.



CRAFTS & HOBBIES / CANDLE & SOAP MAKING

Page Street Publishing | 8/8/2017

9781624143847 | \$22.99

Trade Paperback | 192 pages | Carton Qty: 26

9 in H | 8 in W

100 color photos

MARKETING

Utilize the author's extensive blogger community and build off of the success of 101 Easy Homemade Products for your Skin, Health and Home Pitch outlets such as Rodale's Organic Life, Organic Spa Magazine, Natural Health, Herbal Living and other publications with an emphasis on organic and natural living Outreach to health, nutrition, and organic bloggers

The Superkids Activity Guide to Conquering Every Day

Awesome Games and Crafts to Master Your Moods, Boost Focus, Hack Mealtimes and Help Grownups Understand Why You Do the Things You Do

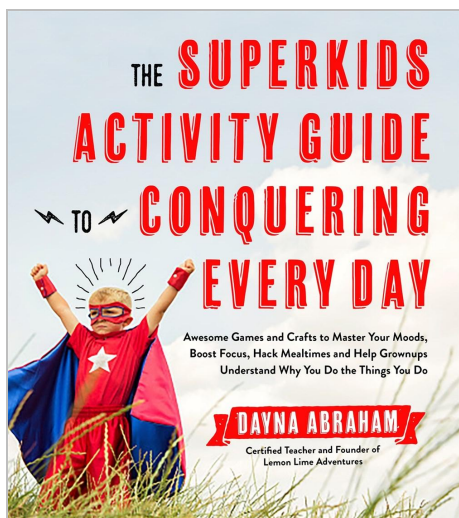
Dayna Abraham

A brilliant and effective way to calm kids with activities for sensory play and focus.

With this unique kids' activity book, parents can finally stop fighting their kids and inspire them to actually *want* to get dressed in the morning, brush their teeth, eat their dinner, finish their homework, clean their room and sit still in the car. Dayna Abraham, a certified child educator, was successfully using sensory activities with her son who has Sensory Processing Disorder when she discovered that they also made a difference in her other children who didn't have the disorder. She now shares 101 of the best sensory activities to help all kids succeed during times of the day when they have the most trouble focusing and being patient, whether it's getting out the door on time in the morning or peacefully eating a meal with their family at a restaurant. These activities are lifesavers to parents and caretakers, as they engage kids' senses in a unique way that helps the kids remain calm and focus on the task at hand.

Example activities and useful crafts include 2-Ingredient Focus Dough to help kids focus on homework, Blindfold Taste Tests and Moody Meals to help them try new foods, DIY Worry Stones to help them battle separation anxiety at school or daycare, and Rainbow Sensory Rug to help them wind down at the end of the day. The book is written to kids in a fun superhero theme that encourages and helps them let their true awesomeness shine all day long!

Dayna Abraham is a certified early childhood teacher turned homeschooling mom of three. She's the creator of the kids' activity blog Lemon Lime Adventures, which has an audience of nearly 85k followers on Facebook. As a stay-at-home mom, she also supports her oldest son who has Sensory Processing Disorder. In 2015, she co-authored a self-published book, *Sensory Processing 101*. Dayna lives with her family in Naperville, Illinois, just outside Chicago.



JUVENILE NONFICTION / ACTIVITY BOOKS

Page Street Publishing | 8/15/2017

9781624144158 | \$21.99

Trade Paperback | 192 pages | Carton Qty: 26

9 in H | 8 in W

60 color photos

MARKETING

Utilize author contacts for online publicity and marketing campaign: giveaways, activities, live chats with mommy & education bloggers

Pitch parenting publications such as Parents magazine, Working Mother, FamilyFun, Parent & Child and Kiwi Outreach to top Mommy, education and parenting bloggers

Pitch family and parenting editors at top newspapers

Latin American Paleo Cooking

Over 80 Traditional Recipes Made Grain and Gluten Free

Amanda Torres, Milagros Torres

New, different and delicious food to serve to the still large audience of Paleo dieters.

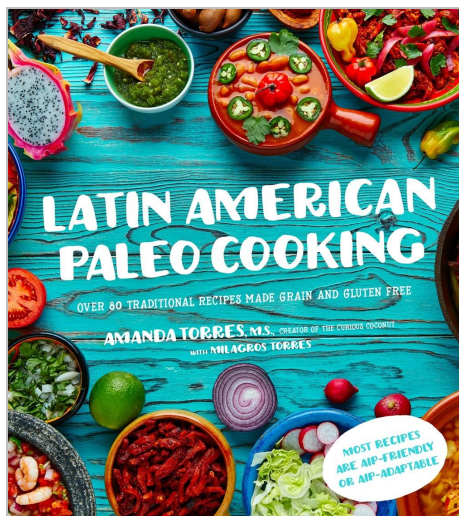
Latin American Paleo Cooking combines exciting, new flavors and unique ingredients that adventurous paleos and foodies will not want to miss out on. With the help of co-author Millie, Amanda's Puerto Rican mother-in-law, Amanda provides authentic recipes inspired by Puerto Rican, Cuban, Haitian and Caribbean flavors. Recipes include *Anticuchos* (Peruvian Beef Heart Kebabs), *Carne Molida* (Puerto Rican Seasoned Ground Beef), *Chicharrones* (Pan-Latin Fried Pork Belly), *Mofongo Relleno de Camarones* (Puerto Rican Plantain Stuffed with Stewed Shrimp), *Carimañolas* (Columbian Stuffed Yuca Fritters), *Mangú* (Dominican Mashed Plantains) and *Hojaldre* (Puerto Rican Spice Cake), all as flavorful as they are healthy.

Amanda has achieved life-changing success with the Paleo diet, losing 80 pounds in one year. She has 24k Facebook followers and has been featured in *Redbook*, *The Huffington Post*, *First for Women*, *Buzzfeed* and *PopSugar*. With Amanda's incredible Paleo recipes, readers can enjoy the flavors of Latin home cooking right in their very own kitchens.

This book will have 75 recipes and 75 photos.

Amanda Torres, founder of *The Curious Coconut*, has achieved life-changing results from adopting a Paleo diet. Not only was she able to reverse many of her chronic illnesses, but she was also able to lose 80 pounds in one year. She has been featured in *Redbook*, *The Huffington Post*, *First for Women*, *Buzzfeed*, *PopSugar* and has 24k followers on Facebook. She lives in Memphis, TN.

Milagros Torres is Amanda's Puerto Rican mother-in-law. She has been cooking authentic Latin cuisine for over a decade.



COOKING / HEALTH & HEALING / GLUTEN-FREE

Page Street Publishing | 8/22/2017

9781624143922 | \$21.99

Trade Paperback | 192 pages | Carton Qty: 26

9 in H | 8 in W

75 color photos

MARKETING

Return to media outlets that have covered the author in the past, including *Redbook*, *The Huffington Post*, *First for Women*, *Buzzfeed* and *PopSugar*
 Outreach to our strong Paleo media and blogger lists
 Pitch Latino and Hispanic media outlets, print and online
 Outreach to food editors at top regional newspapers
 Local media outreach in Memphis, TN



Cast Iron Gourmet

80 Amazing Recipes with Less Fuss and Fewer Dishes

Megan Keno

Serve innovative, easy gourmet recipes whether you have 30 minutes or less or only want to wash one pot, all with a cast iron pan.

Megan Keno, creator of the blog Country Cleaver, has created recipes that combine convenience, gourmet flavors and the popular trend of traditional cooking. With the bestseller *Cook It in Cast Iron* by Cook's Country and *The Lodge Cast Iron Cookbook* by The Lodge Company, which has sold over 50k copies, this old fashioned cookware is becoming trendy once again.

In *Cast Iron Gourmet*, Megan shows that you don't need dozens of dishes or tons of time in order to create gourmet meals. She showcases the unique, all-purpose nature of cast iron with recipes like Gorgonzola and Herb Skillet Grilled Strip Steak, Summer Vegetable Baked Polenta with Eggs, Czech Slow Roasted Pork Shoulder, Rosemary Focaccia, No Pit Hawaiian Kalua Pork, Bacon Wrapped Filet Mignon and Sweet Potato with Glazed Coconut Pecan Crust. With one-pot meals and recipes that can be made in 30 minutes or less, you will be amazed by the meals you can produce with such little time and effort.

Megan has 26k Facebook followers and has been featured on many popular food blogs such as The Pioneer Woman and Simply Recipes.

This book includes 80 recipes and 80 photos.

Megan Keno is the founder of Country Cleaver, a food blog with an emphasis on southern cuisine. She has 26k Facebook followers and has been featured on The Pioneer Woman and Simply Recipes. She lives in Seattle, WA.

COOKING / METHODS / SPECIAL APPLIANCES

Page Street Publishing | 8/29/2017

9781624144127 | \$21.99

Trade Paperback | 192 pages | Carton Qty: 26

9 in H | 8 in W

80 color photos

MARKETING

Build off of the author's existing following on her site, Country Cleaver (26k Facebook likes)

Pitch top women's and food publications (print and online)

Outreach to top food and lifestyle blogs
Outreach to food editors at top regional newspapers

Local media outreach in Seattle, WA

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+ PAGE STREET RECENTLY PUBLISHED +



HOW TO BE H.O.T.

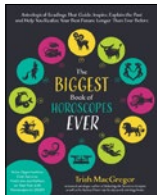
Christal Fuentes, founder of The Ladies Coach

PRICE: \$16.99

ISBN: 978-1-62414-286-4

SPECS: 7^{3/8} x 9, 192 pages, paperback, 40 color photos

PUB DATE: September, 2016



THE BIGGEST BOOK OF HOROSCOPES EVER

Trish MacGregor, renowned astrologer, author of *Unlocking the Secrets to Scorpius* as well as the Sydney Omarr day-by-day year astrology books

PRICE: \$30.00

ISBN: 978-1-62414-293-2

SPECS: 7 x 9, 528 pages, paperback

PUB DATE: September, 2016



HOME BREW RECIPE BIBLE

Chris Colby, editor of Beer & Wine Journal

PRICE: \$24.99

ISBN: 978-1-62414-314-4

SPECS: 8 x 9, 192 pages, lay-flat paperback, 130 color photos

PUB DATE: September, 2016



NIGHT SKY WITH THE NAKED EYE

Bob King, creator of Astro Bob

PRICE: \$21.99

ISBN: 978-1-62414-309-0

SPECS: 8 x 9, 192 pages, paperback, 200 color photos

PUB DATE: September, 2016



EFFORTLESS ENTERTAINING COOKBOOK

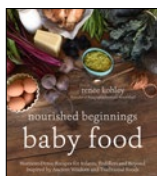
Meredith Steele, founder of the blog SteeleHouseKitchen.com

PRICE: \$22.99

ISBN: 978-1-62414-264-2

SPECS: 8 x 9, 224 pages, lay-flat paperback, 80 color photos

PUB DATE: October, 2016



NOURISHED BEGINNINGS BABY FOODS

Renee Kohley, founder of Raising Generation Nourished

PRICE: \$22.99

ISBN: 978-1-62414-301-4

SPECS: 8 x 9, 208 pages, lay-flat paperback, 60 color photos

PUB DATE: October, 2016



TRADITIONAL JEWISH BAKING

Carine Goren, author of *Sweet Secrets*, *Sweet Secrets 2* and *Baking Child's Play*

PRICE: \$21.99

ISBN: 978-1-62414-279-6

SPECS: 8 x 9, 192 pages, lay-flat paperback, 80 color photos

PUB DATE: October, 2016



REAL FOOD SLOW COOKER SUPPERS

Samantha Skaggs, founder of FiveHeartHome.com

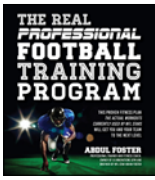
PRICE: \$21.99

ISBN: 978-1-62414-265-9

SPECS: 8 x 9, 208 pages, lay-flat paperback, 80 color photos

PUB DATE: October, 2016

+ PAGE STREET RECENTLY PUBLISHED +



THE REAL PROFESSIONAL FOOTBALL TRAINING PROGRAM

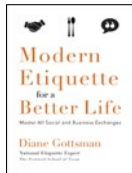
Abdul Foster, professional trainer and fitness coach, owner of IX Innovations Gym and brother of NFL Star Arian Foster

PRICE: \$24.99

ISBN: 978-1-62414-240-6

SPECS: 8 x 9, 308, paperback, 200 color photos

PUB DATE: March, 2017



MODERN ETIQUETTE FOR A BETTER LIFE

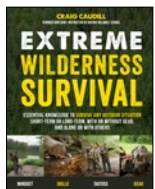
Diane Gottsman, National Etiquette Expert, The Protocol School of Texas

PRICE: \$15.99

ISBN: 978-1-62414-325-0

SPECS: 5 x 7, 192, paperback

PUB DATE: March, 2017



EXTREME WILDERNESS SURVIVAL

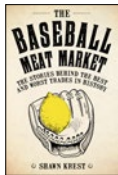
Craig Caudill, founder and chief instructor of Nature Reliance School

PRICE: \$21.99

ISBN: 978-1-62414-336-6

SPECS: 6 x 8, 192, lay-flat paperback, 100 color photos

PUB DATE: March, 2017



THE BASEBALL MEAT MARKET

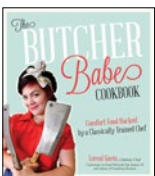
Shawn Krest, award-winning sportswriter for the *ACC Sports Journal*, CBS Sports, ESPN and the MLB official website

PRICE: \$22.99

ISBN: 978-1-62414-238-3

SPECS: 6 x 9, 288, jacketed hardcover

PUB DATE: March, 2017



THE BUTCHER BABE COOKBOOK

Loreal Gavin, celebrity chef, contestant on *Food Network Star* season 10 and winner of *Cutthroat Kitchen*

Price: \$21.99

ISBN: 978-1-62414-327-4

SPECS: 8 x 9, 192, lay-flat paperback, 80 color photos

PUB DATE: April, 2017



BIG IMPACT LANDSCAPING

Sara Bendrick, landscape designer and contractor, host of DIY Network's *I Hate My Yard!*

PRICE: \$21.99

ISBN: 978-1-62414-339-7

SPECS: 8 x 9, 192, lay-flat paperback, 100 color illustrations

PUB DATE: April, 2017



FORGED FLOWER ARRANGING

Rebekah Clark Moody, floral designer and owner of Forage and Fleur

PRICE: \$21.99

ISBN: 978-1-62414-364-9

SPECS: 8 x 9, 192, lay-flat paperback, 150 color photos

PUB DATE: April, 2017



EPIC RECIPES THAT MADE A COOKING CAREER

Jay Hajj, owner of Mike's City Diner

PRICE: \$21.99

ISBN: 978-1-62414-342-7

SPECS: 8 x 9, 192, lay-flat paperback, 80 color photos

PUB DATE: April, 2017