

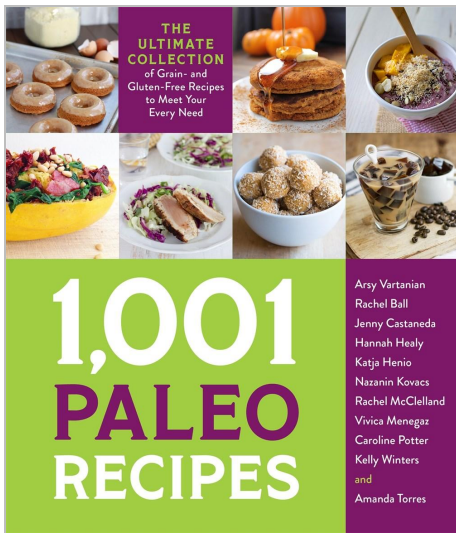
PAGE STREET PUBLISHING CO.

+ WINTER 2021 + JANUARY-APRIL +



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

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1,001 Paleo Recipes

The Ultimate Collection of Grain- and Gluten-Free Recipes to Meet Your Every Need

Arsy Vartanian, Rachel Ball, Jenny Castaneda, Hannah Healy, Katja Heino, Nazanin Kovacs, Rachel McClelland, Vivica Menegaz, Caroline Potter, Kelly Winters and Amanda Torres

COOKING / HEALTH & HEALING / GLUTEN-FREE

Page Street Publishing | 1/5/2021

9781645672371 | \$32.00

Trade Paperback | 554 pages | Carton Qty: 26

9 in H | 7 in W

80 photos

Other Available Formats:

Ebook ISBN: 9781645672388

MARKETING

Coordinate a social media and blog campaign with the authors, who have a combined social media following of over 250k

Select long lead pitching to men's, women's, food and healthy magazines
Outreach to paleo publications and blogs
Outreach to food, health and lifestyle media outlets

Outreach to food editors at top regional newspapers

Outreach to regional media in authors' hometowns from Pennsylvania to Hawaii

An incredible collection of recipes from eleven of the best-known bloggers in the Paleo community.

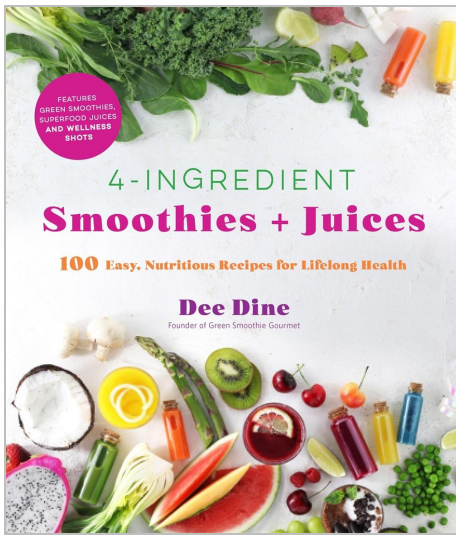
This is a new edition of *The Ultimate Paleo Cookbook* with 100 additional recipes.

Ten prominent Paleo practitioners come together to share their 1,000 favorite recipes. This collection has every recipe a Paleo cook could need—from crowd-pleasing Paleo meals to show-stopping appetizers and decadent desserts that won't derail a diet. The huge range of recipes will help readers avoid the temptations and convenience of dietary cheats, and because the recipes come from 11 different chefs, readers get a level of variety not found in any other Paleo cookbook.

This collection will answer every need for Paleo dieters. It conveniently assembles a huge and wide ranging collection of recipes in one doorstop of a book with more than double the number of recipes than the other big books on the market—and for only \$32! It includes recipes for Paleo lunches, slow cookers, kids, large groups, easy weeknight dishes, budget-conscious meals and desserts, along with a range of Paleo main dishes.

1,001 Paleo Recipes will be the largest printed collection of Paleo recipes to-date. These recipes are sure to become classics as Paleo continues to become the lifestyle-of-choice for the world's most health-conscious cooks.

Arsy Vartanian is the founder of the Paleo recipe and lifestyle blog, Rubies and Radishes (rubiesandradishes.com). She is also the author of the cookbooks *The Paleo Foodie* and *The Paleo Slow Cooker*. She has 37,000 Facebook followers and more than 22,000 Instagram followers. Arsy lives in Santa Cruz, California. The ten other authors are all Paleo leaders with well-known blogs and dedicated followings. Together the authors have a collective Facebook following of 143,614. They span the country fro...



COOKING / BEVERAGES / JUICES & SMOOTHIES

Page Street Publishing | 1/5/2021

9781645672296 | \$17.99

Trade Paperback | 192 pages | Carton Qty: 26

9 in H | 7.8 in W

60 photos

Other Available Formats:

Ebook ISBN: 9781645672302

MARKETING

Utilize the author's following from her blog, Green Smoothie Gourmet which has a combined social media following of 123k
Return to outlets that have covered the author previously including, BuzzFeed, MindBodyGreen, Well & Good, Marie Claire, and Hello Glow

Outreach to top food, health and lifestyle media outlets

Utilize Page Street's extensive food blogger network to increase social media promotions

Outreach to food editors at top regional newspapers

Local media outreach in DC-metro area
Included in N...

4-Ingredient Smoothies + Juices

100 Easy, Nutritious Recipes for Lifelong Health

Dee Dine

Boost your health the easy way with these simple, few-ingredient smoothies and juices, which can be made in your household blender in minutes for a delicious vitamin- and nutrient-rich meal, snack...

With Green Smoothie Gourmet founder Dee Dine's extensive collection of easiest-ever smoothies and juices, it's a breeze to incorporate more wholesome ingredients, vitamins and nutrients into your diet. These drink recipes are all only 4 ingredients or less and don't require a fancy blender or juicer—just add a couple ingredients to an everyday kitchen blender and blend for a delicious healthy choice that readers will *want* to make. And, with 100 recipes to choose from, you'll never run out of exciting new options to try!

Start your morning right with a Pineapple Tumeric Smoothie, a Microgreens Melon Juice or a Papaya Apricot Smoothie. Get your greens in with a Zucchini Key Lime Smoothie or tasty Spinach Carrot Juice. You can even indulge in a Mocha Peanut Butter dessert shake made with natural sweeteners and wholesome ingredients, for a sneakily healthy way to satisfy your sweet tooth. These smoothies and juices contain ingredients that to help manage your weight, boost your energy and immunity, decrease stress, deepen sleep, balance your hormones, sneak an extra serving of protein or veggies into your diet, and more. They're also all dairy-, gluten- and refined-sugar free, so everyone can add a nutritious sip to their day.

The book will feature 100 recipes and 60 photos.

Dee Dine is the founder of Green Smoothie Gourmet. She is also an editor at FeedFeed and has been published by BuzzFeed, Mind Body Green, Well & Good, Marie Claire, Hello Glow and more. She has a combined media following of 122.6k on Facebook and Instagram.

Keto Cooking for Healing and Weight Loss

80 Delicious Low-Carb, Grain- and Dairy-Free Recipes

Vivica Menegaz

Vivica makes the keto diet more delicious and approachable than ever with 80 delicious, easy-to-make recipes.



COOKING / HEALTH & HEALING

Page Street Publishing | 1/5/2021

9781645672616 | \$21.99

Trade Paperback | 176 pages | Carton Qty: 26

9 in H | 7.8 in W

60 photos

Other Available Formats:

Ebook ISBN: 9781645672623

Trade Paperback ISBN: 9781624144219

Ebook ISBN: 9781624144226

MARKETING

Utilize the author's reach from her blog, The Nourished Caveman, which has over 36k highly engaged followers on social media

Return to outlets that have covered the author's previous books, Keto Paleo Kitchen and The Ultimate Paleo Cookbook
Outreach to Page Street's robust keto and paleo authors and blogger list

Outreach to paleo, keto and specialty diets publications and blogs

Outreach to food, health and lifestyle media outlets

Outreach to food editors at top regional newspapers

Local media in Calif...

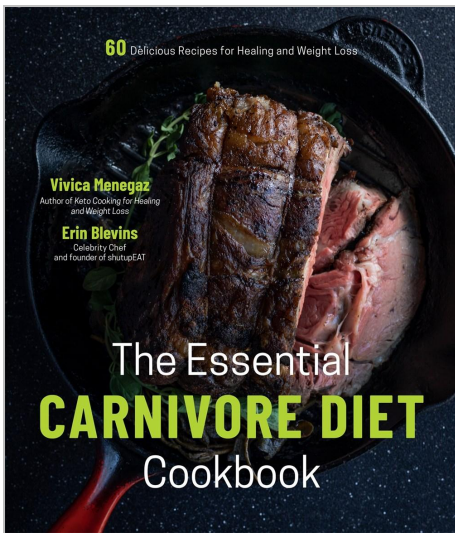
This is a new edition of our book *Keto Paleo Kitchen*, as it's a strong book, but it was originally confusing to the market with the combination of "keto" and "paleo" in the title. We have retitled the book and adjusted the copy to make this an easy, straightforward sell in the popular keto market.

Keto Cooking for Healing and Weight Loss amps up your metabolism to maximize fat burn. With her background in health and nutrition, Vivica shows readers how to reap the benefits of the keto diet in a healthy, sustainable way.

Easy and made with whole foods, Vivica's 80 mouthwatering recipes teach readers how to adjust their nutritional ratios to keep carbs, fat and protein within certain limits, all while avoiding allergens and processed ingredients. You'll enjoy delicious, restaurant-worthy meals like Prosciutto-Wrapped Rockfish, Seared Skirt Steak with Brazilian "Vinagrete," Butter Poached Scallops with Meyer Lemon Gremolata and Slow Cooker Korean Short Ribs. Vivica also includes "Keto-fied" versions of side dishes and soups, savory snacks and appetizers, breads and noodles, dressings and sauces, and even a few sweets, to satisfy all of your cravings.

Make a few small adjustments to your diet and feel the life-long benefits of a healthier you.

Vivica Menegaz is the founder of The Nourished Caveman and one of the authors of *The Ultimate Paleo Cookbook*. She is a Certified Technician in Whole Food Nutrition and is studying for her clinician certification. She lives in Oak View, California.



COOKING / HEALTH & HEALING / WEIGHT CONTROL

Page Street Publishing | 1/12/2021

9781645672630 | \$21.99

Trade Paperback | 168 pages | Carton Qty: 26

9 in H | 7.8 in W

60 photos

Other Available Formats:

Ebook ISBN: 9781645672647

MARKETING

Utilize the authors' reach from their blogs, The Nourished Caveman and shutupEAT, which have a combined 97k highly engaged followers on social media
Return to outlets that have covered Vivica's previous books, Keto Paleo Kitchen and The Ultimate Paleo Cookbook
Tap into Erin's network of athletes and celebrities to help promote the book
Outreach to Page Street's robust keto and paleo authors and blogger list
Outreach to paleo, keto and specialty diets publications and blogs
Outreach to food, health an...

The Essential Carnivore Diet Cookbook

60 Delicious Recipes for Healing and Weight Loss

Vivica Menegaz and Erin Blevins

The carnivore diet is the latest trend that's revolutionizing the way we eat, how we heal our bodies and how we lose weight.

Vivica Menegaz and Erin Blevins have created 60 recipes that will not only help you lose weight, but improve your energy, heal your gut, and help inflammation.

Built on the idea that our bodies are designed to primarily eat meat, the carnivore diet takes eating whole, unprocessed foods to another level by focusing on nutrient-rich beef, chicken, fish, organ meats, pork and lamb, as well as low-lactose dairy and eggs. Erin and Vivica provide a variety of bold-flavored recipes so that there is always something new to try.

Erin Blevins is the founder of shutupEAT, with a background in nutrition and fitness. She works with weightlifters, Navy SEALs, clients with autoimmune disorders, athletes and celebrities like Henry Cavill. Vivica is the creator of The Nourished Caveman and a respected member of the Paleo and Keto communities. She is certified in nutrition and is a clinician. Together, they show the science of why this diet works and how to do it safely and effectively to live a healthier, better life.

This book contains 60 recipes and 60 full-color photographs.

Vivica Menegaz is the founder of The Nourished Caveman and one of the authors of *The Ultimate Paleo Cookbook*. She is a Certified Technician in Whole Food Nutrition and is studying for her clinician certification. She lives in Oak View, California.

Erin Blevins is the creator of shutupEAT. She's a private chef and coach, working with athletes and celebrity clients who are looking to improve their overall health and well-being.

COVER NOT FINAL

THE NORDIC KNITTING PRIMER

A Step-by-Step Guide to Scandinavian Colorwork

KRISTIN DRYSDALE
Creator of Scandiwork



CRAFTS & HOBBIES / NEEDLEWORK / KNITTING

Page Street Publishing | 2/2/2021

9781645672197 | \$22.99

Trade Paperback | 192 pages | Carton Qty: 26

9 in H | 7.8 in W

60 photos

Other Available Formats:

Ebook ISBN: 9781645672203

MARKETING

Utilize the author's influencer network in the knitting community, as well as her Ravelry network

Create postcards for author to distribute at workshops, conferences and to her customers

Outreach to women's interest, craft, and knitting magazines

Utilize Page Street's strong network of knitting and sewing authors for social media campaigns

Pitch craft and lifestyle editors at top newspapers and online publications/blogs such as Mollie Makes, The Nest, Real Simple, DIY Magazine, etc.

Local media out o...

PAGE STREET PUBLISHING

FEBRUARY 2021

The Nordic Knitting Primer

A Step-by-Step Guide to Scandinavian Colorwork

Kristin Drysdale

This book busts the myth that colorwork knitting is hard by teaching knitters to create spectacular Scandinavian designs with easy-to-follow techniques and confidence-building tips.

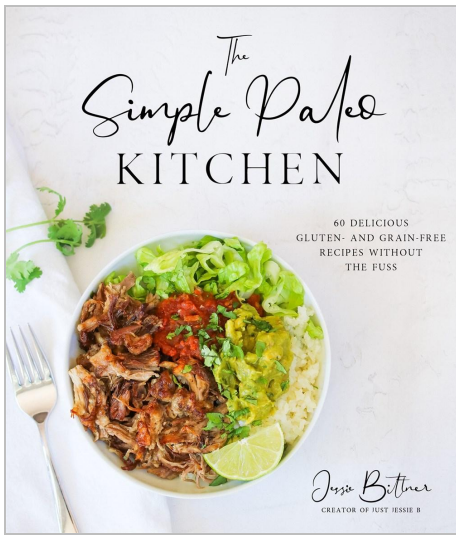
Kristin Drysdale, founder of Scandiwork, shares her innovative and approachable method for mastering colorwork knitting. With a family heritage in Denmark and Norway, Kristin is an expert in traditional Scandinavian knitting and has been teaching colorwork to beginners for years. Kristin's clear techniques make it easy for knitters of all levels to create the colorful designs of their dreams. Her unique, friendly instructions talk readers through each step, so achieving impressive results is fun and foolproof.

Beginners won't believe how easy it is to knit up gorgeous patterned mittens, slippers and hats. More advanced knitters will love creating beautifully ornate yoke sweaters with simple execution. Readers can create snowflakes, swirls, stars and other creative motifs, along with beautiful geometric designs. Plus knitting with multiple yarns creates a warmer knit fabric, for high-quality garments and accessories to gift or wear all winter long. With a wide range of sizes for adults and patterns for little ones, the whole family can enjoy the trendy yet timeless Scandinavian look.

This is more than a pattern collection—packed with essential techniques and clever tips, it's the ultimate guide to colorwork knitting.

This book will have 20 patterns and 60 photos.

Kristin Drysdale is a pattern designer, knitting educator and founder of Scandiwork. Known for making colorwork approachable, she has published over 50 popular Scandinavian patterns on Ravelry and teaches workshops nationally. Her patterns have been featured in *Laine Magazine*. She lives in Salt Lake City, Utah.



COOKING / HEALTH & HEALING / GLUTEN-FREE

Page Street Publishing | 1/12/2021

9781645672456 | \$21.99

Trade Paperback | 168 pages | Carton Qty: 26

9 in H | 7.8 in W

60 photos

Other Available Formats:

Ebook ISBN: 9781645672463

MARKETING

Utilize the author's following from her blog, Just Jessie B, which has a combined social media audience of 80k

Outreach to our strong Paleo media and blogger lists

Outreach to food, health and lifestyle media outlets

Outreach to food editors at top regional newspapers

Local media out of San Francisco

Included in New Year, New You

advertising and promotion on Amazon and Facebook

The Simple Paleo Kitchen

60 Delicious Gluten- and Grain-Free Recipes Without the Fuss

Jessie Bittner

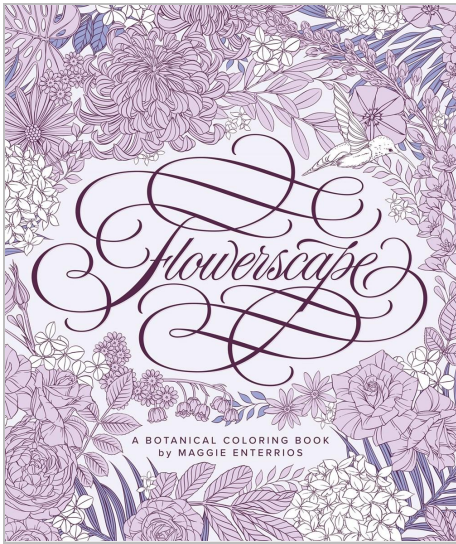
Simplify your Paleo lifestyle without sacrificing flavor with these 60 incredible recipes.

Discover the delicious simplicity of a Paleo diet with this fantastic collection of recipes. Whether you're new to the Paleo lifestyle and looking for an easy way to wade in, or a long-time lover of the Paleo life, *The Simple Paleo Kitchen* is your one-stop shop for scrumptious and easy gluten- and grain-free meals.

Divided into chapters that each tackle a time-saving cooking strategy, *The Simple Paleo Kitchen* caters to a variety of needs and preferences. Are you a sheet pan fanatic? Can't get enough of your Instant Pot? Prefer to cook meals with 5 ingredients or less? You'll find an entire chapter dedicated to every one of these cooking elements that are guaranteed to help you pull together mouthwatering Paleo meals in a fraction of the time. Whether you're constantly on the go, hate the hassle of cleaning up a dirty kitchen or are just looking to streamline your lifestyle, *The Simple Paleo Kitchen* is your no-muss, no-fuss guide to incredibly easy, incredibly tasty Paleo recipes.

This book will have 60 recipes and 60 photos.

Jessie Bittner is the creator of Just Jessie B, a food blog devoted to simple yet delicious Paleo recipes. Originally a pediatric speech language pathologist, Jessie is now a full-time food and lifestyle blogger who uses her platform to share her minimalist approach to cooking incredible Paleo recipes. She lives in the San Francisco Bay Area with her husband and son.



GAMES & ACTIVITIES / COLORING BOOKS

Page Street Publishing | 3/23/2021

9781645672166 | \$17.99

Trade Paperback | 96 pages | Carton Qty: 26

9 in H | 8 in W

30 illustrations

MARKETING

Utilize the author's following from her illustrator and lifestyle brand, Little Patterns, which has a combined social media following of more than 80k

Return to outlets that have covered the author in the past, including The Today Show, Martha Stewart, and Refinery29

Potential collaboration with brands that Maggie has previously worked with including Apple, Dandelion Chocolate, Beekman 1802, etc

Pitch lifestyle, DIY and art blogs and websites

Outreach to Page Street's strong network of crafting auth...

Flowerscape

A Botanical Coloring Book

Maggie Enterrios

Cultivate your creativity with 30 gorgeous floral coloring pages from accomplished illustrator Maggie Enterrios, known for her mesmerizing detailed drawings and signature, whimsical style.

In this immersive new coloring book, Maggie Enterrios, whose stunning illustrations inspire on Instagram and beyond, gives readers the opportunity to interact with her artwork first-hand and connect with their own creativity. Bold florals pop on every page and leave plenty of room for color, while intricate details keep things interesting. These designs go beyond simple florals, weaving in animals, shells and other natural elements for lush, unique scenes that provide a sense of discovery.

It's been proven that adult coloring books are the perfect way to de-stress, and Maggie's compositions are specifically designed to delight, engage and provide a haven of relaxation during busy days. Perforated pages and high-quality watercolor paper make it easy to display and gift personalized artwork. Maggie's stylish, imaginative pen and ink drawings will bring out everyone's inner artist.

This book will have 30 coloring projects.

Maggie Enterrios is a commercial illustrator, speaker, teacher and the founder of Little Patterns. She has created art for brands such as Apple, Crayola, Instagram and Penguin and her work has appeared on *The Today Show*, *Martha Stewart*, and *Refinery29* among others. She lives in Chicago, IL.



COOKING / HEALTH & HEALING

Page Street Publishing | 2/23/2021

9781645672470 | \$21.99

Trade Paperback | 168 pages | Carton Qty: 26

9 in H | 7.8 in W

60 photos

Other Available Formats:

Ebook ISBN: 9781645672487

MARKETING

Utilize the author's following from her popular cooking blog, Danilicious Dishes, which has a social media following of over 19K

Select long lead pitching to women's, food and healthy magazines

Outreach to lifestyle, health and wellness, and food media outlets

Outreach to food editors at top regional newspapers

Utilize Page Street's extensive author network to build awareness across social media channels

Local media out of Chicago, IL

The Healthy Swaps Cookbook

Easy Substitutions to Boost the Nutritional Value of Your Favorite Recipes

Danielle Davis

Eat cleaner with simple, nourishing swaps that cut back on processed ingredients and make your favorite dishes healthier—without sacrificing flavor.

Eating healthier foods doesn't always mean you have to toss aside your favorite dishes completely—sometimes all it takes is a tweak here and an ingredient swap there to give your go-to meals a healthier spin. And Danielle Davis is here to teach you exactly how to do that!

Danielle's library of swaps cover everything from leaner protein options (give her Thai Turkey Meatballs a try!) to more nutrient-rich alternatives to mayo, butter and oils (Avocado Chocolate Cupcakes do the trick) to healthier flours to try (Almond Flour-Crusted Chicken Tenders are a crowd favorite). So whether you're trying to cut back on refined sugars, find low carb options, limit your dairy or just fill your diet with more nutrients, her recipes have you covered.

These approachable, easy-to-make recipes prove that upping the nutritional value of your meals and eating more wholesome dishes can be quick, simple and satisfying.

This book has 60 recipes and 60 photos.

Danielle Davis is the creator of the blog Danilicious Dishes, where she shares healthier versions of popular dishes. She has worked with brands like Sir Kensington and lives in Chicago with her family.

**COOKING / VEGAN**

Page Street Publishing | 4/6/2021

9781645672395 | \$21.99

Trade Paperback | 168 pages | Carton Qty: 26

9 in H | 7.8 in W

60 photos

Other Available Formats:

Ebook ISBN: 9781645672401

MARKETING

Utilize the author's following from her blog, Delicious and Healthy by Maya, which has a combined social media following of over 170k

Select long lead pitching to women's, food, vegan, dessert and healthy magazines

Outreach to top food, health and lifestyle media outlets (web, print, podcast, etc.)

Outreach to top vegan, dessert, lifestyle and healthy blogs

Utilize Page Street's extensive vegan blogger network to increase social media promotions

Outreach to food editors at top regional newspapers

Bake It Vegan

Simple, Delicious Plant-Based Cakes, Cookies, Brownies, Chocolates and More

Maja Brekalo

Indulge your sweet tooth the better, plant-based way with Maja Brekalo's amazing vegan desserts, made with natural, refined sugar-free sweeteners.

Who says going vegan means having to give up your favorite desserts? With Maja Brekalo's plant-based, refined sugar-free recipes, you can savor all the sweets you love while still following a healthy vegan lifestyle.

Maja, the founder of the Delicious and Healthy by Maya blog, shows readers how to make incredible vegan desserts without a miles-long shopping list or overcomplicated recipe—all you need are all-natural ingredients, her simple, straightforward instructions and a sweet tooth, and you're ready to go!

Readers will go crazy for classic baked goods like Double-Chocolate Vegan Cake, Flourless Chocolate Chip Cookies, Fudgy Vegan Brownies, Raspberry Thumbprint Cookies and more. Maja also shares her most popular raw recipes, such as No-Bake Nutella Cake and Vegan Chocolate Mousse, making this book a comprehensive collection of any vegan dessert your heart desires. The book will feature 60 recipe and 60 photos.

Maja Brekalo is the founder of Delicious and Healthy by Maya. She teaches healthy vegan cooking and baking workshops, and has been featured in Eluxe Magazine, The Chalkboard Magazine, the Thrive Magazine, and more. She lives in Zagreb, Croatia, with her family.



COOKING / METHODS / PRESSURE COOKING

Page Street Publishing | 3/16/2021

9781645672531 | \$22.99

Trade Paperback | 272 pages | Carton Qty: 26

9 in H | 7.8 in W

60 photos

Other Available Formats:

Ebook ISBN: 9781645672548

MARKETING

Utilize the author's following from her blog, More Momma which has 66k Instagram followers

Select long lead pitching to women's, food and healthy magazines

Outreach to top food, health and wellness and lifestyle media outlets

Outreach to food editors at top regional newspapers

Local media out of Los Angeles, CA

The No-Shop Instant Pot®

240 Options for Amazing Meals with Ingredients You Already Have

Meg Dow

Add incredible variety to your meal rotation the easy way with quick, customizable pressure cooker recipes from blogger Meg Dow.

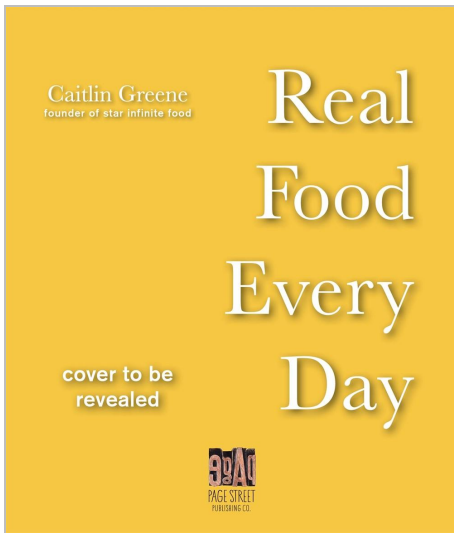
It's never been easier to make standard recipes and staple ingredients new and exciting again than with Meg Dow's quick and easy Instant Pot recipes. This compilation offers 60 basic recipes or base ingredients, each of which offers four variations for a total of 240 exciting recipes that help you answer the question: "What can I cook with the ingredients in my fridge and pantry?"

Have some chicken breasts and salsa on hand? Whip up some Salsa-Ranch Chicken in a flash. Have the chicken but mangos instead of salsa? Just give her Coconut-Mango-Lime Chicken a try! No matter what you have filling your shelves—or what flavor profiles you're craving—you'll be able to find a recipe that fits the bill using ingredients you probably already have. And since they all use the Instant Pot, you can throw a delicious meal together in a flash.

Choose the best recipe for you and your pantry with handy infographics that show you all your options at a glance. No matter what kind of recipe you're seeking—a quick breakfast recipe, a warming soup or the perfect side to accompany your meal—or what ingredients you have in your kitchen, you'll be able to get something delicious on the table in no time at all.

This book contains 240 recipes (60 base recipes, each with 4 variations) and 60 photos.

Meg Dow is the creator of the popular cooking blog More Momma. She went to culinary school in Florence, Italy, and currently lives in Los Angeles with her family.



Real Food Every Day

Simple, Delicious & Nutrient-Dense Meals in 30 Minutes or Less

Caitlin Greene

Anyone who is keen on healthy living but doesn't have time to prepare elaborate meals will find endless inspiration and nutrient-dense swaps in this nutrition-focused cookbook by a well-known Ins...

In just 30 minutes, you can have a delicious balanced meal that boosts your energy and your physical and mental health—and tastes amazing to boot! Caitlin Greene, creator of Star Infinite Food with 200k followers on Instagram, shows you just how tasty a holistic approach to nutritious eating can be.

Caitlin takes the best of paleo, gluten-free and vegan cooking to make practical and delicious foods like Chicken Fingers with Cashew Crust, Cauliflower Wings 3 Ways (BBQ, buffalo and harissa), Sweet Potato Crust Pizza, Savory Breakfast Buddha Bowls and Apple Plantain Coffee Cake. Making healthier ingredient swaps into the meals you already love means you can cut the filler from your diet for great tasting, nutrient-dense meals. Add mushrooms to your meatballs for micronutrients instead of junky, refined all-purpose flour. Choose heart healthy turkey over fattier ground beef. Or give deviled eggs a makeover with wholesome avocados and a tasty spice blend. Featuring tons of flavor variation ideas, this book provides endless inspiration and knowledge to incorporate more lean proteins, healthy fats and fresh greens into every meal of the day!

This book contains 60 recipes and 60 photos.

Caitlin Greene is the creator of Star Infinite Food, where she shares modern healthy recipes. She's a private chef, food photographer and recipe developer with 201k Instagram followers. Her recipes have been featured on feedfeed and Whole Foods Market. She lives in Boston, Massachusetts.

COOKING / METHODS / QUICK & EASY

Page Street Publishing | 3/9/2021

9781645672234 | \$21.99

Trade Paperback | 168 pages | Carton Qty: 26

9 in H | 7.8 in W

60 photos

Other Available Formats:

Ebook ISBN: 9781645672241

MARKETING

Utilize the author's following from her blog, Star Infinite Food, which has over 200k followers on Instagram

Select long lead pitching to men's & women's, food and healthy magazines

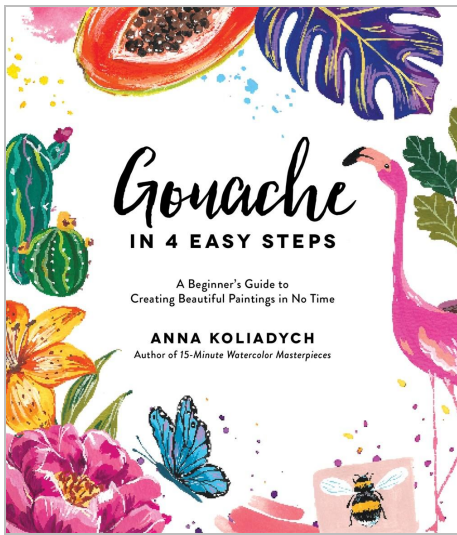
Utilize Page Street's strong network of vegan, paleo, and fast-cooking authors for social media campaigns

Outreach to top food, health and lifestyle media outlets

Outreach to food editors at top regional newspapers

Outreach to vegan and paleo blogs

Local media out of Boston, MA



ART / TECHNIQUES / PAINTING

Page Street Publishing | 3/16/2021

9781645672333 | \$21.99

Trade Paperback | 192 pages | Carton Qty: 26

9 in H | 7.8 in W

Fully illustrated

Subrights: *15-Minute Watercolor Masterpieces*, Anna's first book, is one of our strongest selling titles. She made watercolor approachable, fun and easier than ever—and now she's doing the same with the latest painting trend, gouache. A marriage between acrylics and watercolor, gouache is the next big thing in the art world—it's easier to control than watercolor and allows for richer pigments and easy fixes, making it a great option for beginners.

Anna shows you just how magical gouache can be—and each of her 50 projects can be completed in just five easy-to-follow steps. Divided into chapters on beautiful landscapes, colorful flowers and plants, cute animals and more, readers will have a big variety of projects to choose from. And each step is accompanied by an image, making it even easier for readers to follow along.

Anna is the founder of DearAnnArt, an online art community with hundreds of thousands of followers.

Other Available Formats:

Ebook ISBN: 9781645672340

MARKETING

Utilize the author's following from her blog, DearAnnArt, which has over 225K followers on Instagram

Create postcards for author to distribute at workshops, conferences and to her clients
Return to outlets that covered the author's first book, *15-Minute Watercolor Masterpieces*, including *Crafts Beautiful*, *Red Tricycle* and *Ofamily Learning*
Pitch lifestyle, DIY and art blogs and websites

Pitch craft and lifestyle editors at top newspapers and online publications/blogs such as *InStyle*, *DIY Magazine*, *The*

Gouache in 4 Easy Steps

A Beginner's Guide to Creating Beautiful Paintings in No Time

Anna Koliadych

From colorful birds and beautiful peonies to starry skies and dreamy sunsets, Anna teaches you how to master gouache in just five easy steps.

15-Minute Watercolor Masterpieces, Anna's first book, is one of our strongest selling titles. She made watercolor approachable, fun and easier than ever—and now she's doing the same with the latest painting trend, gouache. A marriage between acrylics and watercolor, gouache is the next big thing in the art world—it's easier to control than watercolor and allows for richer pigments and easy fixes, making it a great option for beginners.

Anna shows you just how magical gouache can be—and each of her 50 projects can be completed in just five easy-to-follow steps. Divided into chapters on beautiful landscapes, colorful flowers and plants, cute animals and more, readers will have a big variety of projects to choose from. And each step is accompanied by an image, making it even easier for readers to follow along.

Anna is the founder of DearAnnArt, an online art community with hundreds of thousands of followers.

Anna is the author of *15-Minute Watercolor Masterpieces* and the founder of DearAnnArt—a website where she offers watercolor workshops and online courses. She has 225K followers on Instagram and currently lives in Ukraine.



COOKING / SPECIFIC INGREDIENTS

Page Street Publishing | 4/6/2021

9781645672517 | \$21.99

Trade Paperback | 168 pages | Carton Qty: 26

9 in H | 7.8 in W

60 photos

Other Available Formats:

Ebook ISBN: 9781645672524

MARKETING

Return to outlets where the author has previously contributed including NPR, Saveur, Bon Appetit, and more as well as those that covered her first book, *The Art of the Perfect Sauce*

Select long lead pitching to women's, food, vegan and healthy magazines Outreach to vegetarian and vegan publications and blogs, as well as top food and lifestyle blogs

Outreach to food editors at top regional newspapers

Utilize Page Street's robust network of vegan bloggers and authors to increase social media promotion...

Cooking with Beyond and Impossible Meat

60 Vegan Recipes Using Plant-Based Substitutions

Ramin Ganeshram

Keep the flavor and mouth-feel of your favorite meat-centric dishes while upping the nutritional value with Ramin's inspired plant-based meat creations.

Now more than ever, people are seeing the benefits of switching to a plant-based diet but many don't know where to start. With *The Plant-Based Meat Cookbook*, Ramin Ganeshram helps readers sift through all of the plant-based meat products, and learn how to cook delicious meals for any night of the week.

Ramin breaks down the different plant-based ground meats, focusing on the flavors, textures and overall nutritional value of her favorites, while also advising on which to stay away from. She also provides 60 incredible recipes so readers can enjoy their favorite dishes, but with a healthier base. This is a great resource for vegans, vegetarians, and also meat eaters who are just looking to make better choices.

With tasty, easy-to-make dishes like Bourbon Brown Sugar Glazed Meatloaf, Jamaican-Style Burgers and Persian Pasta Bolognese, readers will be wondering why they didn't buy this book sooner.

This book will include 60 recipes and 60 photos.

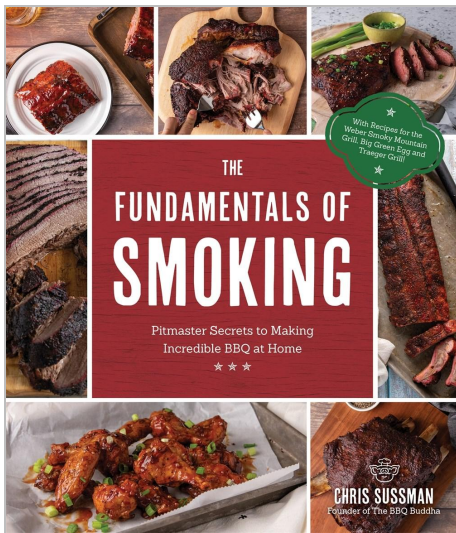
Ramin Ganeshram is a professionally trained chef and the co-author of *The Art of the Perfect Sauce*. She has written for NPR, Forbes Traveler, *Saveur*, *Bon Appetit* and many others. Her 2015 cookbook *FutureChefs* won an IACP Cookbook Award. She lives in New York City.

The Fundamentals of Smoking

Pitmaster Secrets to Making Incredible BBQ at Home

Chris Sussman

BBQ beginners and enthusiasts alike will learn the fundamental principles and key techniques to make outstanding BBQ every time using the most popular smokers on the market.



COOKING / METHODS / BARBECUE & GRILLING

Page Street Publishing | 4/6/2021

9781645672418 | \$21.99

Trade Paperback | 168 pages | Carton Qty: 26

9 in H | 7.8 in W | 1 in T | 1 lb Wt

50 photos

Other Available Formats:

Ebook ISBN: 9781645672425

MARKETING

Utilize our existing barbecue/grilling network of contacts from previous books in this category

Utilize the author's following from his blog, The BBQ Buddha, which has 53k followers on Instagram

Reach out to barbecue newsletters, blogs and databases to promote book via reviews, giveaways and recipe placements Pitch men's, food and lifestyle magazines (print and online), websites, blogs, podcasts, etc

Outreach to food editors at top regional newspapers

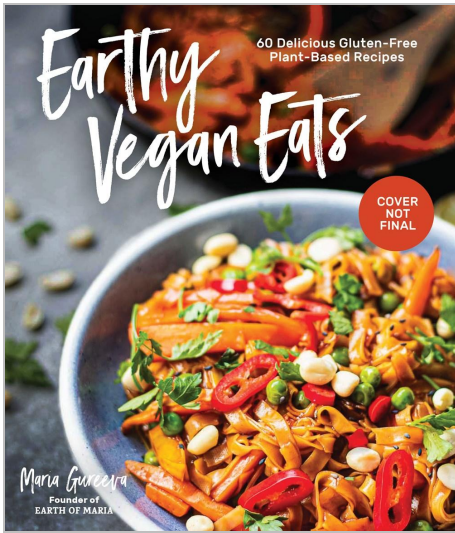
Create postcards for author to use at pitmaster c...

For those curious about what's going on under the surface of great BBQ, this introductory guide lays out fundamental techniques, helping even the most novice griller transform into a pit master. Chris Sussman, a.k.a. The BBQ Buddha, demystifies concepts like controlling air flow and humidity, maintaining ideal BBQ zone temperature and the secrets to knowing when a cook is done, which go beyond internal temperature. Chris gives readers a sturdy foundation of knowledge, then shares foolproof recipes demonstrating these techniques, so your BBQ comes out perfectly tender with incredible smoky flavor.

Chris teaches people the basics of BBQ on his blog and is able to explain complicated food science in plain, easy-to-grasp language. Readers apply their newfound skills in recipes like Smoked Spare Ribs with Big Red Sauce, Grilled Fish Tacos and Grilled Elote Corn Salad. This guide includes the most popular types of grills—Weber Smoky Mountain, Big Green Egg and other kamado style cookers, and the trending Traeger grill—not only making it applicable to an array of readers, but translatable to readers who own different styles. Each recipe is adapted for every grill listed, written with specifications on applying the fundamental skills to each cooker. With this manual, aspiring grillers and smokers won't be following recipes but learning to truly master the art of smoking.

This book with have 50 recipes and 50 photos.

Chris Sussman is the founder of the blog The BBQ Buddha (with 53k Instagram followers), where he teaches the ins and outs of barbecuing at home. Chris is sponsored by The Big Green Egg and Snake River Farms. He has been featured in Thrillist, The Huffington Post and more. Chris, his family and their two French bulldogs live in Louisville, Kentucky.



COOKING / VEGAN

Page Street Publishing | 4/6/2021

9781645672678 | \$21.99

Trade Paperback | 152 pages | Carton Qty: 26

9 in H | 7.8 in W

60 photos

Other Available Formats:

Ebook ISBN: 9781645672685

MARKETING

Utilize the author's following from her blog, Earth Maris, which has a combined social media following of nearly 175k followers

Select long lead pitching to women's, food, vegan and healthy magazines

Outreach to vegetarian and vegan publications and blogs, as well as top food and lifestyle blogs

Outreach to food editors at top regional newspapers

Utilize Page Street's robust network of vegan bloggers and authors to increase social media promotion

Earthy Vegan Eats

60 Delicious Gluten-Free Plant-Based Recipes

Maria Gureeva

Maria Gureeva, creator of the popular vegan blog Earth of Maria, makes gluten-free, vegan cooking manageable for everyone with simple whole food recipes that are a snap to prepare.

Fast and flavorful gluten-free, vegan meals are so easy to whip up with Maria Gureeva, creator of Earth of Maria. As a busy college student, she doesn't have time for fussy ingredients or time-consuming prep and so her meals are meant to maximize deliciousness while minimizing the time you spend in the kitchen.

Maria shows you how to get the most flavor out of a few simple ingredients, like sauces and marinades that take tofu from blah to wow and a range of staples to keep your kitchen stocked from Nut-Free Parmesan and Homemade Coconut Yogurt to Spicy Garlic Mayonnaise and Olive and Rosemary Focaccia. This cookbook even includes tasty, quick substitutions for oil-free and soy-free ingredients so that everyone can enjoy fresh and wholesome vegan cooking. Whether you are gluten-free or vegan, both or neither, everyone will go wild for "Honey" Glazed No-Beef Burgers, Lentil Shepherd's Pie Smoked and Homemade Vegan Sausages. Full of delightful recipes and gorgeous photography, this cookbook is a feast for the eyes (and the stomach)!

This book contains 60 recipes and 60 photos.

Maria Gureeva is the creator of Earth of Maria, a popular vegan cooking blog. Her recipes have been featured on feedfeed and *Thrive* magazine. She lives in Brighton, UK.



The Easy Dutch Oven Cookbook

60 Delicious Recipes for Braises, Roasts, Stews and Other One-Pot Meals

Emily and Matt Clifton

One of the most popular kitchen essentials for generations, Emily and Matt show you just how versatile the Dutch oven can be.

J. Kenji Lopez-Alt said of their first book, *Cork and Knife*, “Matt and Emily’s work isn’t just great ideas and pretty photos, they back up those great ideas with recipes that *work*.” This time, they are bringing their ingenuity to the best pot in your kitchen.

Dutch ovens are the perfect go-to kitchen tool for delicious one-pot cooking. Emily and Matt know how to elevate weeknight cooking and make unforgettable dishes that are also easy to make.

From soups, stews and braises to pastas, deep-fried dishes and savory pies—you’ll learn all of the amazing things you can do with your Dutch oven. Emily and Matt are masters of flavorful cooking, making exciting combinations that are approachable and absolutely delicious. Recipes include: Jambalaya, Wonton Soup with Homemade Dumplings and Bok Choy, White Chicken Chili, Spicy Brisket Sandwiches and Baked Risotto.

This book will include 60 recipes and 60 full-color photographs.

Emily and Matt Clifton are the authors of *Cork and Knife* and founders of the blog Nerds with Knives. They have contributed to Serious Eats and written articles for *Valley Table*. They live in the Hudson Valley of New York.

EMILY and MATT CLIFTON, AUTHORS OF *CORK AND KNIFE*

THE EASY DUTCH OVEN COOKBOOK

60 DELICIOUS RECIPES FOR BRAISES, ROASTS, STEWS and Other One-Pot Meals

FINAL COVER TO BE REVEALED

COOKING / METHODS / SPECIAL APPLIANCES

Page Street Publishing | 4/13/2021

9781645672319 | \$21.99

Trade Paperback | 168 pages | Carton Qty: 26

9 in H | 7.8 in W

60 photos

Other Available Formats:

Ebook ISBN: 9781645672326

MARKETING

Utilize the authors’ following from their blog, Nerds with Knives, which gets nearly 100K views per month and has a combined social media following of 20K. Return to outlets that covered the authors’ previous book, *Cork and Knife*, including Atlanta Journal-Constitution, Closer Weekly, Pittsburgh Post-Gazette, and more.

Outreach to top food and lifestyle media outlets, including Serious Eats, where the authors are contributors.

Utilize Page Street’s extensive network of food bloggers to promote book on...



Insane Cake Shop

Next-Level Treats for the Modern Baker

Vinesh Johny and Andres Lara

Up your baking game with Vinesh Johny and Andres Lara, two trend-setting pastry chefs.

Experiment with new flavors and ingredients in this exciting collection of next level desserts. Vinesh Johny and Andres Lara are innovators at the forefront of modern pastry, and in this book, they help motivated bakers find all the inspiration and instruction to bake impressive professional-quality pastries at home.

Johny and Lara bring their signature flair to this fantastic cookbook to reimagine a variety of baked goods from a Banana Tahini Loaf and Cheesecake Pie to Flourless Black Forest Cake and Saffron Brioche. This book will expand your palate with unique international flavors all while it helps you hone the techniques of a pastry pro. The book opens up the world of patisserie with recipes that are anything but ordinary.

This book includes 70 recipes and 70 photos.

Vinesh Johny is the co-founder of the pastry school Lavonne Academy India. He has been featured in *So Good Magazine*, *Forbes* and *Verve Magazine India*. He lives in Bangalore, India. Andres Lara is a pastry chef at Melissa Coppel School. He has been featured in *StarChefs.com* and *So Good Magazine*. He lives in Las Vegas, Nevada.

COOKING / COURSES & DISHES / PASTRY

Page Street Publishing | 4/20/2021

9781645672494 | \$21.99

Trade Paperback | 168 pages | Carton Qty: 26

9 in H | 7.8 in W

70 photos

Other Available Formats:

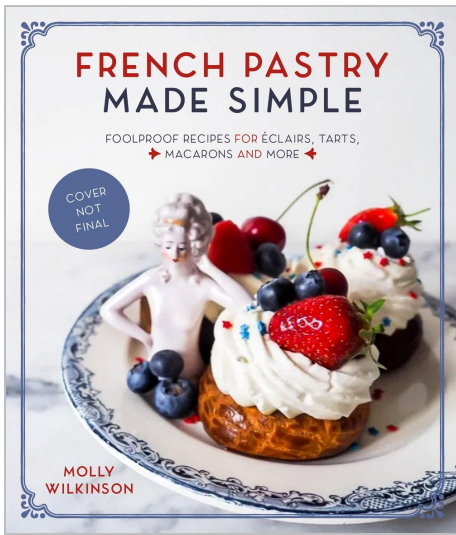
Ebook ISBN: 9781645672500

MARKETING

Utilize the authors' followings from Lavonne Academy and Andres Lara, which have a combined 109k followers on social media

Select long lead pitching to men's and women's, food, baking and dessert magazines, including *Bake from Scratch* Return to outlets that have covered the authors previously, including *StarChefs.com*, *So Good Magazine*, *Forbes*, etc.

Create postcards for authors to distribute at workshops, classes, and to customers Outreach to top food, lifestyle, baking and dessert bloggers Outreach t...



French Pastry Made Simple

Foolproof Recipes for Éclairs, Tarts, Macarons and More

Molly Wilkinson

Making French pastry at home is fun and easy with this approachable book full of foolproof recipes, smart shortcuts and pro tricks to make every home cook feel like a true pastry chef.

Beautiful, authentic French pastry is easier than it looks! Molly Wilkinson, a Texas transplant running sold-out pastry workshops in Versailles, was trained at Le Cordon Bleu, but takes a refreshingly relaxed approach to pastry. Readers won't find long, fussy recipes and tricky techniques here. With Molly's recipes, anyone can get delicious, impressive results without sweating the details. Readers can follow her easy methods and foolproof tips and tricks, to amaze their friends and family with spectacular bakery-worthy creations.

Molly covers the basics, with time-saving recipes like her magically flakey 30-minute puff pastry and her perfect, fail-safe pastry cream, and then moves on to ganache, caramel, meringue and more. Readers can use their new skills to make classis like Eclairs, Mille Feuille and Tarte Tatin or try their hand at showstoppers like Mixed Berry Macaron Cake and Bûche de Noël. Shortcuts cut down on steps, but never flavor. With Molly's quintessential recipes and laid-back approach, it's easy to skip the bakery and whip up these irresistible desserts with confidence, humor and *je ne said quoi*.

This book will have 60 recipes and 60 photos.

Molly Wilkinson is a pastry Chef trained at Le Cordon Bleu in Paris. She teaches pastry and cooking workshops out of her 18th century home in Versailles. She has been featured in *Vogue* and *The Wall Street Journal* and on Skillshare. She lives in Versailles, France.

COOKING / COURSES & DISHES / PASTRY

Page Street Publishing | 4/27/2021

9781645672173 | \$21.99

Trade Paperback | 168 pages | Carton Qty: 26

9 in H | 7.8 in W

60 photos

Other Available Formats:

Ebook ISBN: 9781645672180

MARKETING

Utilize the author's costumer base for her pastry making classes, as well as her industry/baking and Le Cordon Bleu connections to build awareness

Return to outlets that have covered the author in the past, including Inspirelle, Vogue, The Wall Street Journal, and Skillshare

Outreach to top food/dessert/ baking bloggers and online media outlets

Outreach to baking/pastry social media influencers

Pitch food editors at top newspapers

Picture Perfect Food

Master the Art of Food Photography with 52 Bite-Sized Tutorials

Joanie Simon

Learn to shoot like a pro with photography tutorials that will have your food photos looking professional and scrumptious, whether you're on the go with only your phone or have time to set up you...

Snapping gorgeous food photos has never been simpler than with this book of bite-sized lessons from a professional food photographer. Through 52 quick and easy tutorials, Joanie Simon will provide you with the knowledge needed to take your photos from *meh* to mouthwatering. With chapters devoted to Light, Composition, Styling and Story, Joanie walks you through every element that goes into a stunning food photo. Each page also poses a unique photography challenge that will make you a better photographer through firsthand experience and infuse your photos with your own sense of self and story.

You will learn the hidden secrets of food styling, how to use natural light to your advantage and a few simple recipe tweaks to get the perfect shot of whatever meal you're making! Even better, you'll gain new skills for photography mastery on both a DSLR or phone, as well as the knowledge for when to use either type of camera. Whether you're capturing food for pure enjoyment or looking to get more eyeballs on your blog, let this book be your guide to beautiful, professional photos that look good enough to eat.

This book will have 52 projects and at least 75 photos.

Joanie Simon is the creator of The Bite Shot, a YouTube channel focused on teaching viewers the ins and outs of food photography through quick, easy "bite-sized" tutorials. She is also a commercial food photographer, recipe developer, blogger and educator, and her photography has been featured on TODAY, the Food Network, Shutterstock, *Capture Magazine*, *Arizona Foothills Magazine* and Food52, among others. She lives with her husband and two sons in Phoenix, AZ.



PHOTOGRAPHY / SUBJECTS & THEMES / FOOD

Page Street Publishing | 4/20/2021

9781645672555 | \$21.99

Trade Paperback | 152 pages | Carton Qty: 26

9 in H | 7.8 in W

75 photos

Other Available Formats:

Ebook ISBN: 9781645672562

MARKETING

Utilize the author's following from her brand, The Bite Shot, which has a combined social media following of more than 260k

Return to outlets that have covered the author in the past, including Today, Food Network, Shutterstock, Capture Magazine, Arizona Foothills Magazine, Food52 and more

Pitch lifestyle, DIY, art, photography, food blogs and websites

Outreach to food, health and lifestyle media outlets

Pitch lifestyle and food editors at top newspapers and online publications/blogs such as InStyle...

Baby-Led Weaning Made Easy

The Busy Parent's Guide to Feeding Babies and Toddlers with Delicious Family Meals

Simone Ward

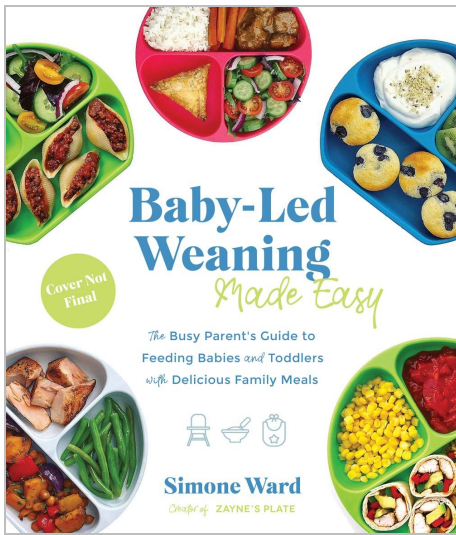
This ultra-practical, one-stop resource will guide parents through the process of transitioning to baby-led feeding with recipes and tips from a mother of four, in tangent with a nutritionist.

Baby-led weaning is the go-to practice today for parents to transition their baby's diet to solids food by teaching them to feed themselves from one family meal, and here to carefully walk parents through that confusing and intimidating process is Simone Ward, creator of one of the most popular toddler food blogs, Zayne's Plate. Simone, who guided each of her four children through baby-led feeding, will work closely with a nutritionist to cover the basic principles and answer common questions. The best part of the book is Simone's recipes that perfectly balance baby's nutrition needs with time-saving methods like one-pot and batch cooking, or utilizing an instant pot.

Unlike nutritionist-led cookbooks in this arena, Simone's recipes are tasty for the whole family and include lots of variety and spices to prevent picky eating. You and your baby will love sharing meals like Carrot Cake Steel Cut Oatmeal and One-Pot Mexican Chicken & Rice. Simone's extensive background in preparing food toddlers love, both as a mom and the creator of Zayne's Plate, combined with the authoritative voice of a nutritionist will make this manual the number 1 resource for baby-led weaning.

This book will have 50 recipes and 50 photos.

Simone Ward runs Zayne's Plate, a popular Instagram account with 125k followers, helping parents plan easy, healthy meals for their babies and toddlers. Simone is a mother of four and lives in England.



COOKING / BABY FOOD

Page Street Publishing | 4/27/2021

9781645672272 | \$21.99

Trade Paperback | 168 pages | Carton Qty: 26

9 in H | 7.8 in W

60 photos

Other Available Formats:

Ebook ISBN: 9781645672289

MARKETING

Utilize the author's following from her Instagram, Zayne's Plate, which has an engaged audience of 124k

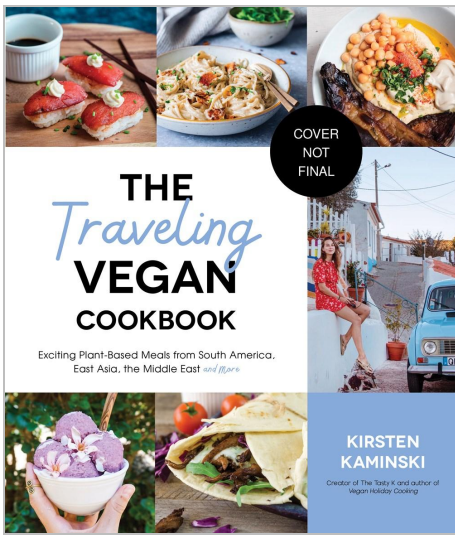
Pitch parenting publications such as Parents magazine, Working Mother, Parent & Child and Kiwi

Outreach to top food, health, parenting and lifestyle media outlets (print, online, podcast, etc.)

Outreach to food and parenting editors at top regional newspapers

Outreach to nutritionist-focused publications

Outreach to top mommy and parenting bloggers

**COOKING / VEGAN**

Page Street Publishing | 4/27/2021

9781645672692 | \$21.99

Trade Paperback | 168 pages | Carton Qty: 26
 9 in H | 7.8 in W
 60 photos

Other Available Formats:

Ebook ISBN: 9781645672708

MARKETING

Utilize the author's following from her blog The Tasty K, where she has a combined social media following of over 475K
 Potential partnerships with brands the author has collaborated with, including Athleta, Frootie, One Green Planet, Thrive magazine and sisterMAG
 Return to publications that covered the author's previous book, Vegan Holiday Cooking
 Select long lead pitching to women's, food and healthy magazines
 Outreach to vegetarian and vegan publications and blogs
 Outreach to food editors at top r...

The Traveling Vegan Cookbook

Exciting Plant-Based Meals from South America, East Asia, the Middle East and More

Kirsten Kaminski

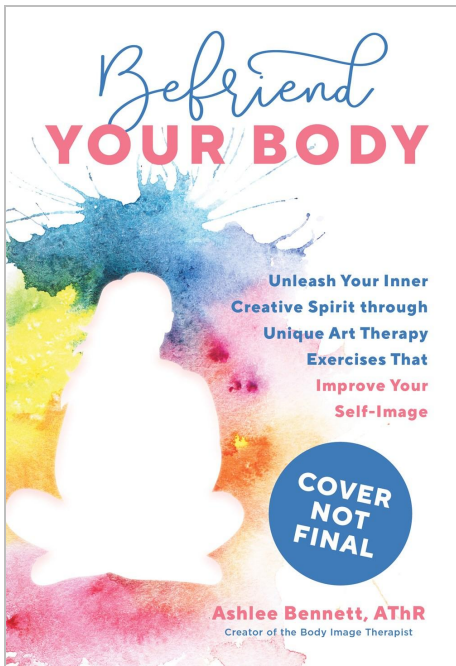
Kirsten Kaminski, author of *Vegan Holiday Cooking*, teaches vegans adventurous new cuisine with accessible international recipes that they can enjoy no matter where they are.

Kirsten Kaminski, author of *Vegan Holiday Cooking*, opens up a new world of flavor to vegan cuisine with her new travel-inspired cookbook. Kirsten traveled all over the world to compile stunning photos and exciting vegan recipes for this cookbook; from Middle Eastern Mushroom Schwarma and Baba Ganoush to Vegan Sushi and Pad Thai, so many exciting plant-based meals await you.

Break away from boring staple cooking by reinventing heavy animal-based dishes from across the globe. No food is off-limits with exciting plant-based versions of all your ethnic favorites from fluffy challah, to cozy carbonara and delicious enchiladas—or even international desserts like Matcha Ice Cream and Date Cookies. Kirsten even includes tips and tricks on how and where to eat abroad so you can enjoy inspired plant-based cuisine no matter where you are. With the world as her inspiration, Kirsten provides unique vegan meals that jump off the page with flavor.

This book contains 60 recipes and 60+ photos.

Kirsten Kaminski is the author of *Vegan Holiday Cooking* and the founder of the vegan cooking blog, The Tasty K. Her recipes have been featured in *Thrive* magazine, Best of Vegan and feedfeed. She lives in Berlin, Germany.



The Art of Body Acceptance

Strengthen Your Relationship with Yourself through Therapeutic Creative Exercises

Ashlee Bennett

Making art isn't about being "good"—it's about tapping into our innate creativity to ditch unhealthy self-perceptions and build body confidence.

Licensed art therapist and creator of the popular Instagram account The Body Image Therapist Ashlee Bennett uses mindful art therapy to help you improve your body image and promote better mental health. Her knack for simplifying complex issues and promoting overall healing through art is transformative—and the best part is that your art doesn't have to be "good" to change your life.

Through a variety of art prompts—like expressive self-portraits, sculptures and visual timelines—therapeutic techniques and approachable psychoeducation, Ashlee aids you in reclaiming your creativity and harnessing that creative energy to examine how you feel about your body, investigate the ways in which social constructs affect your sense of self and explore the layers of your identity.

Even if you don't consider yourself an "artist," Ashlee's prompts and endless knowledge help you untangle your emotions, personal history and social conditioning and guide you every step of the way in your journey to better body image and self-acceptance. With warmth and understanding, Ashlee gives you all the artistic and therapeutic tools you need to manage your perception of self from the outside in.

Ashlee Bennett, ATThR, is a registered art psychotherapist, counsellor and coach who specializes in helping clients develop a positive relationship with their bodies. She regularly presents workshops and events that relate to topics such as body image, embodiment, mental health and wellbeing. She lives in Melbourne, Australia.

SELF-HELP / EATING DISORDERS & BODY IMAGE

Page Street Publishing | 4/27/2021

9781645672715 | \$16.99

Trade Paperback | 168 pages | Carton Qty: 26

8 in H | 5.5 in W

Fully illustrated

Other Available Formats:

Ebook ISBN: 9781645672722

MARKETING

Utilize the author's following from her blog, Body Image Therapist, which has a highly engaged audience of over 85k on social media

Pitch lifestyle, art, health and wellness, and women's interest blogs websites, magazines, podcasts, etc.

Outreach to select alternative and spiritual/wellbeing long leads such as Meditation Magazine, Mindful Magazine and Yoga Journal

Pitch lifestyle and wellness editors at top newspapers

Local media in Australia

Utilize Page Street's growing network of alternative well...

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