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**Fall 2014**

**The Countryman Press**

*A division of W. W. Norton & Company, Inc.*

COVER PHOTOGRAPHS: LARA JO REGAN

PAGE 1 PHOTOGRAPHS: TOP AND MIDDLE © RICHARD BROWN;  
BOTTOM © DAVID MIDDLETON



# DOGS

## IN CARS

Lara Jo Regan



# Dogs in Cars

*Lara Jo Regan*

**The pure joy of a dog on a car ride.**

First we had dogs underwater, then dogs shaking off water . . . so why not dogs soaking up the exhilarating no-holds-barred pleasure of a car ride? Photographer Lara Jo Regan began her pet project as a calendar, but the response was overwhelming and absolute: Her photographs of cruising canines, taken from incredible perspectives, with tongues hanging and ears flapping, became a global Internet sensation. This book will make you laugh out loud and want to share it with everyone you know. It's full-speed happiness.

**LARA JO REGAN** is a photographic artist and filmmaker. She is best known for her award-winning work for the world's leading magazines and for groundbreaking, imaginative animal photography that has achieved worldwide popularity and acclaim through books and collected artwork. Regan lives in Los Angeles, California.

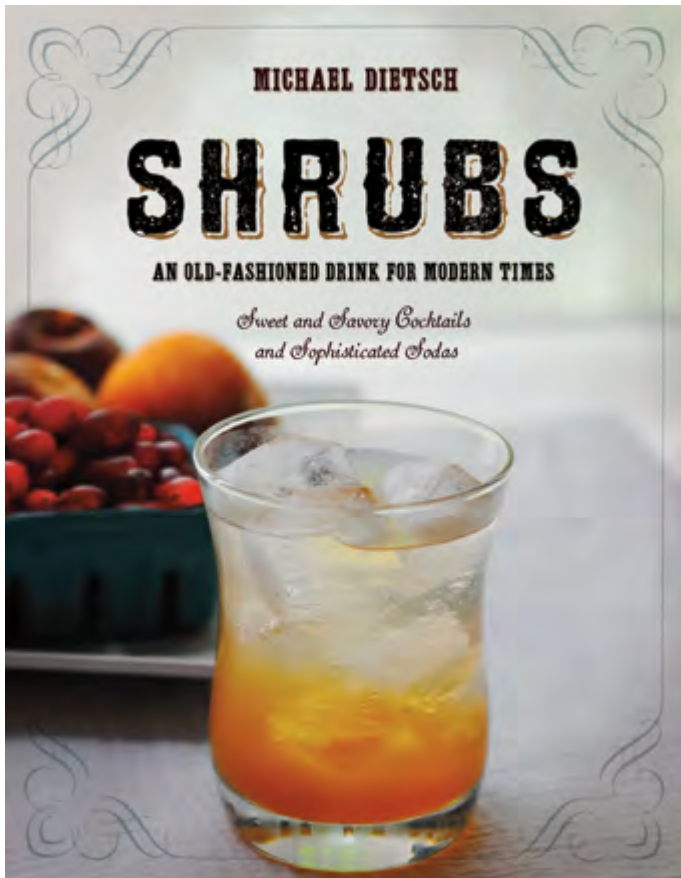


- As seen on Yahoo's Shine, Ellen's Good News, *Good Morning America*, Mashable
- Special chapter on how to photograph your dog
- The go-to holiday gift for 2014

\$19.95 (Can. \$22.95) | cloth | CQ 24  
Territory: W | 978-1-58157-279-7 |  
10.25 x 8 | 144pp | Color photographs throughout  
PETS / DOGS / GENERAL

**November 2014**





- The next new thing in vintage drink mixing
- Heating up blogosphere and print media as well
- Online promotion from [SeriousEats.com](http://SeriousEats.com), where author is the spirits columnist

\$24.95 (Can. \$27.95) | cloth | CQ 24

Territory: W | 978-1-58157-244-5 |

7 x 9 | 240pp | Color photographs throughout

COOKING / BEVERAGES / GENERAL

**October 2014**

## Shrubs

*An Old-Fashioned Drink for Modern Times*

Michael Dietsch

**A simple shrub is made from fruit, sugar, and . . . vinegar?**

Raise your glass to a surprising new taste sensation for cocktails and sophisticated sodas: shrubs. Not the kind that grow in the ground, but a vintage drink mixer that will knock your socks off. "Mixologists across the country are reaching back through the centuries to reclaim vinegar's more palatable past . . . embracing it as 'the other acid,' an alternative to the same-old-same-old lemons and limes," said the *New York Times*. The history of shrubs, as revealed here, is as fascinating as the drinks are refreshing. These sharp and tangy infusions are simple to make and use, as you'll discover with these recipes. Mix up some Red Currant Shrub for a Vermouth Cassis, or Apple Cinnamon Shrub to mix with seltzer, or develop your own with Michael Dietsch's directions and step-by-step photographs.

"Imagine a fizzy, soda-like drink that is drier and so much more sophisticated than soda, what with the sugar and botanical ingredients. Shrubs! Amazing! Wonderful!!"

—Amy Stewart, author of *The Drunken Botanist*

**MICHAEL DIETSCH** is a writer, editor, and accidental bartender in Brooklyn. He is a contributor at [seriousEats.com](http://seriousEats.com) and writes about spirits and cocktails at [adashofbitters.com](http://adashofbitters.com). When he's not mixing drinks, he's smoking meat, grilling vegetables, bicycling, or enjoying a fine cigar. Dietsch lives in Brooklyn with his family.



ALSO OF INTEREST

**Cider, Hard & Sweet**

\$16.95 (Can. \$18.00)

paperback

978-1-58157-207-0

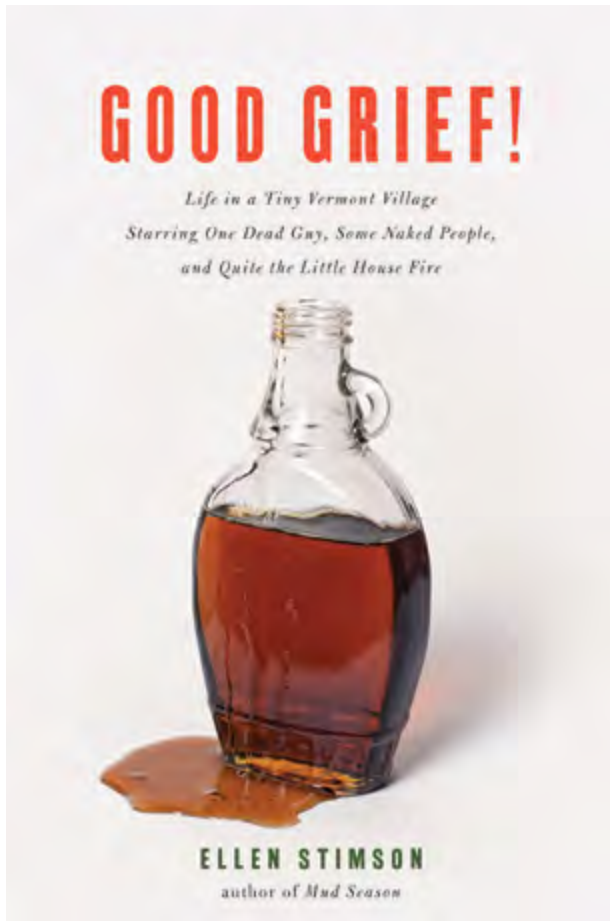


# Good Grief!

*Life in a Tiny Vermont Village, Starring One Dead Guy, Some Naked People, and Quite the Little House Fire*

Ellen Stimson

**An endless vacation becomes a way of life!**



\$23.95 (Can. \$26.95) | cloth | CQ24

Territory: W | 978-1-58157-255-1

5.5 x 8.25 | 256pp

BIOGRAPHY & AUTOBIOGRAPHY  
/ PERSONAL MEMOIRS

**October 2014**

One vacation changed everything.

Ellen Stimson and her husband had such a wonderful time in Vermont that they wondered what living there would really be like. "What if we stayed here . . . forever?" So began the series of adventures and misadventures of Ellen Stimson's hilarious first book, *Mud Season*.

Now, having settled the family in Vermont's rich muddy soil, they are faced with new challenges of raising kids in the paradise of a very small, very rural town. *Good Grief* tells the tales of the hopes and dreams of parents just trying to do their best—and not always succeeding. Imagine being the mom of the kid who peed on his teacher's chair . . . On. Purpose. Now imagine the governor asking you about it! *Good Grief* is all about the inevitable moment right after somebody says, "What next?"

Ellen Stimson's irrepressible optimism and good humor prevail as she, her two husbands, their three kids, and various much-loved pets face down real life, and even death and grieving, with good humor intact. This is life in a state where everyone knows everything, and everything is everybody else's business.

**ELLEN STIMSON** lives in a beautiful old farmhouse nestled in a high valley in the mountains of Vermont with her wild pack of children, not-so-wild husband, and completely civilized group of chickens, sheep, dogs, and cats. She has a not-at-all-fashionable collection of muck boots.

- **ARC mailing to key editors and accounts**
- **Major review attention**
- **National media interviews**
- **20-city radio satellite tour**
- **Author pieces appearing in *Reader's Digest***
- **Co-op**
- **Regional Trade Shows**
- **Author Tour: Boston; New York; Chicago; St. Louis; Seattle; Miami; Washington, D.C.; San Francisco; Kansas City; Portland, OR**

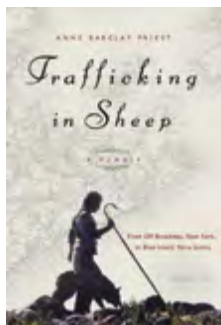
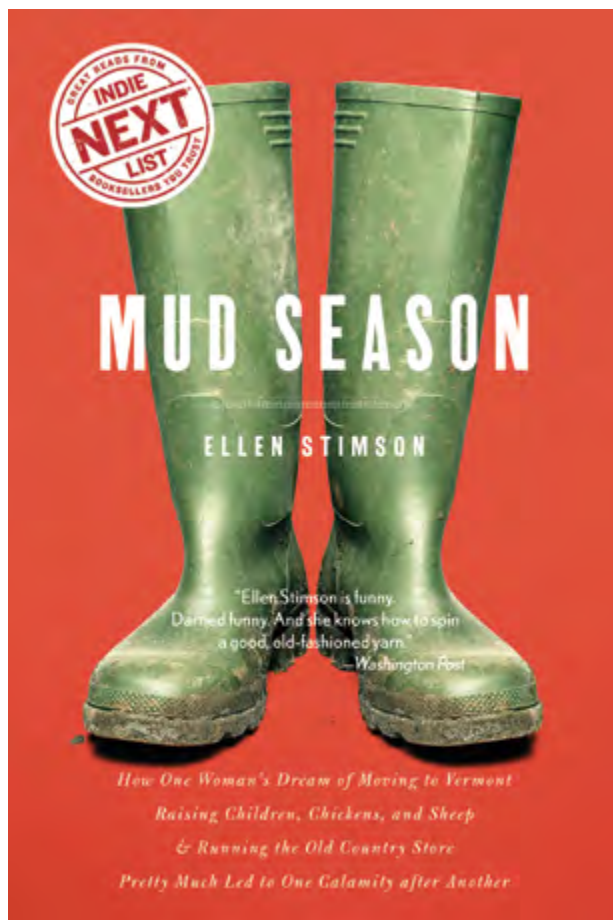
# Mud Season

*How One Woman's Dream of Moving to Vermont, Raising Children, Chickens, and Sheep, and Running the Old Country Store Pretty Much Led to One Calamity After Another*

Ellen Stimson

## Living the dream of the endless vacation

In self-deprecating and hilarious fashion, *Mud Season* chronicles Ellen Stimson's transition from city living to rickety Vermont farmhouse. When she decides she wants to own and operate the old-fashioned village store in idyllic Dorset, pop. 2,036, one of the oldest continually operating country stores in the United States, she learns the hard way that "improvements" are not always welcomed warmly by folks who like things just fine the way they'd always been. She dreams of patrons streaming in for fresh-made sandwiches and an old-timey candy counter, but she learns they're boycotting the store. Why? "The bread," they tell her, "you moved the bread from where it used to be." Can the citified newcomer turn the tide of mistrust before she ruins the business altogether? Follow the author to her wit's end and back, through her full immersion into rural life—swapping high heels for muck boots; raising chickens and sheep; fighting off skunks, foxes, and bears; and making a few friends and allies in a tiny town steeped in history, local tradition, and that dyed-in-the-wool Vermont "character."



## ALSO OF INTEREST

### Trafficking in Sheep

\$19.95 (Can. \$26.00)

hardcover

978-0-88150-636-5

- Major review attention
- National media interviews
- 20-city radio satellite tour
- Co-op available

\$16.95 (Can. \$18.95) | paperback | CQ24 | Territory: W  
| 978-1-58157-261-2 | 5.5 x 8.25 | 256pp |

PREV. ED. 978-1-58157-204-9

BIOGRAPHY & AUTOBIOGRAPHY  
/ PERSONAL MEMOIRS

**October 2014**

# KALE, GLORIOUS KALE



CATHY WALTHERS  
Photographs by Allison Shaw

## ALSO OF INTEREST

**Cooking with  
Coconut Oil**

\$16.95 (Can. \$18.00)

paperback

978-1-58157-236-0





# Kale, Glorious Kale

Cathy Walthers,  
with photographs by Alison Shaw

***Kale, Glorious Kale* is the gateway to the greatest green superfood we have. Rich in antioxidants, fiber, flavonoids, and more, kale has created a whole green food movement.**

Now, with the guidance of bestselling cookbook author Cathy Walthers and the stunning photography of Alison Shaw, every home cook can explore the multitude of ways this healthiest of foods can be made into delectable and satisfying meals. From Baked Eggs Over Kale for brunch to kale snacks and appetizers, salads, soups, side dishes, and main courses like Pork Braised with Kale and Cider for dinner, *Kale, Glorious Kale* will be your complete guide to the greatest of green vegetables.

**CATHY WALTHERS** is the author of several successful cookbooks, among them *Raising the Salad Bar*. She lives on Martha's Vineyard.

Well-known photographer **ALLISON SHAW** works out of her studio and gallery on Martha's Vineyard. She has provided gorgeous photographs for many books and is also the author of *Photographing Martha's Vineyard*.

- The kale craze continues
- Walther's track record with *Greens, Glorious Greens* is strong
- Stunning photography throughout by the best photographer on Martha's Vineyard, Alison Shaw

\$16.95 (Can. \$18.95) | paperback | CQ36

Territory: M | 978-1-58157-245-2

8 x 8 | 128pp | Color photographs throughout

COOKING / SPECIFIC INGREDIENTS  
/ VEGETABLES

**September 2014**





## Cooking with Pumpkin

*Recipes that Go Beyond the Pie*

Averie Sunshine

**Pumpkin is a delicious and nutritious addition to your diet—it's a versatile superfood that you can find at your supermarket!**

Delicious pumpkin is a healthy addition to any dish, whether in Cinnamon-Sugar Pumpkin Donuts, Spiced Pumpkin Latte, or Cheesy Pumpkin Mac 'n Cheese. Pumpkin tastes terrific, and its nutritional benefits are so impressive that it's been declared a superfood by people in the know.

Pumpkin is

- Packed with antioxidants
- High in fiber and low in calories
- Full of potassium and vitamins A and C

Here are more than 75 recipes to inspire and nourish home cooks (and their friends and families).

**AVERIE SUNSHINE'S** blog, [www.averiecooks.com](http://www.averiecooks.com), receives more than 1 million hits and 600,000 unique visitors every month. She has developed recipes for dozens of companies, including Nestle Tollhouse, Ghirardelli, Kraft Brands, Haagen-Dazs, and KitchenAid. Sunshine's recipes and photography have been featured in *Ladies Home Journal*, *Martha Stewart Living*, and *Better Homes and Gardens*, among other national magazines. She lives in San Diego, California.

- Author's blog, [averiecooks.com](http://averiecooks.com), gets 1.15 million hits a month
- Popularity of pumpkin at all-time high
- Gorgeous photography, good value
- Great new addition to **Cooking with** series

\$16.95 (Can. \$18.95) | paperback | CQ36

Territory: W | 978-1-58157-268-1

7 x 7 | 176pp | Color photographs throughout

COOKING / SPECIFIC INGREDIENTS  
/ VEGETABLES

**October 2014**

ALSO OF INTEREST:

See the *Cooking with* series on page 13



# Cooking with Gochujang

*Asia's Original Hot Sauce*

Naomi Imatome

**Move over, sriracha!**



Sriracha sauce arrived on the hot sauce scene a few years ago and swept away the competition. Now, the new kid on the hot sauce block is gochujang.

Dating back to 17th-century Korea, gochujang is arguably the keystone ingredient in Korean cuisine. Its rich flavor and distinctive, lustrous red color are unmistakable. Unlike many Western chili sauces that have heat and not much else, gochujang begins with hot chilies but combines those chilies with miso and sweet rice to make a rich, complex-tasting paste that has heat, sweetness, and umami all in one savory package.

*Cooking with Gochuchang* will open your eyes to the secret chefs around the world have been discovering—that this traditional Korean ingredient and its myriad off-label uses can transform your kitchen. From

eggs to meats, rice to vegetables—and even cocktails—your taste buds will never be the same.

**NAOMI IMATOME** is the Korean food editor for About.com.

- **Off-the-book-page features**
- **Digital outreach to food editors and bloggers**
- **Sample giveaway to select media**

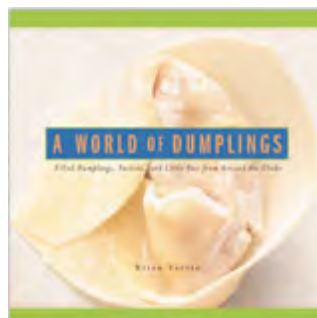
\$16.95 (Can. \$18.95) | paperback | CQ36

Territory: W | 978-1-58157-252-0

7 x 7 | 144pp | Color photographs throughout

COOKING / SPECIFIC INGREDIENTS  
/ HERBS, SPICES, CONDIMENTS

**September 2014**



**ALSO OF INTEREST**

**A World of Dumplings**

\$21.95 (Can. \$27.50)

paperback

978-0-88150-720-1

# OTHER TITLES IN THE COOKING WITH GREEN SERIES



## Cooking with Avocados

Elizabeth Nyland

**The avocado has broken out of guacamole to become a produce star.**

\$16.95 (Can. \$18.00) | paperback | CQ 36

Territory: W | 978-1-58157-251-3

7×7 | 176pp | Color photographs throughout

COOKING / Specific Ingredients / Natural Foods

## Cooking with Coconut Oil

Elizabeth Nyland

**The coconut's oil is vegan and helps burn fat, its flour is gluten-free and packed with potassium, and both taste great.**

\$16.95 (Can. \$18.00) | paperback | CQ 24

Territory: W | 978-1-58157-236-0 | 7×7 | 224 pp

Color photographs throughout

COOKING / Specific Ingredients / Natural Foods



## Cooking with Greek Yogurt

Elizabeth Nyland

**Greek yogurt grows more popular by the day; here are dozens of new ways to use it in your cooking.**

\$15.95 (Can. \$17.00) | paperback | CQ 36

Territory: W | 978-1-58157-239-1 | 7×7 | 160 pp

Color photographs throughout

COOKING / Specific Ingredients / Natural Foods



# Soup for Two

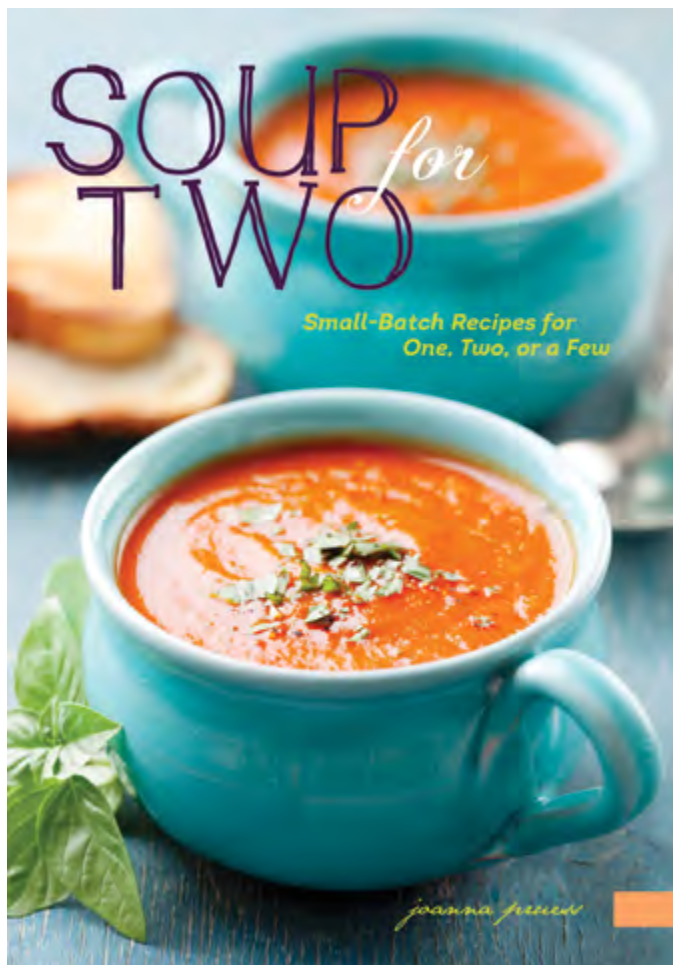
*Small-Batch Recipes for One, Two or a Few*

Joanna Pruess

**A veritable around-the-world of soup recipes, all scaled down to feed one, two, or a few.**

From Rainy Day Tomato Bisque with Mini Grilled Cheese Sandwiches to Tuscan White Bean Soup with Sage, the recipes in this innovative collection will sustain and nourish home chefs the way the best homemade soups should. The number of ingredients is modest and the techniques are easy, but the resulting dishes are nothing less than spectacular. The way Joanna Pruess cooks for two doesn't mean you're left with lots of half-empty containers cluttering your refrigerator shelves. In every case, from Mom's Chicken Noodle to Swiss Chard, Potato, and Sausage, these soups require ingredients that can be easily procured in small portions. Try them all!

**JOANNA PRUESS** is an award-winning food and travel writer and a recipe developer. Her cookbooks include *Dos Caminos Tacos*, *Cast Iron Cookbook*, and *Soup for Everybody*. Pruess has written extensively on food for many national publications, including the *New York Times Sunday Magazine* and *Food & Wine*. She lives in New York City.



- **Cooking for two is selling category for cookbooks**
- **Soup books have great sales precedent**
- **Put the two together (soup, for two) for a terrific and unique hook**
- **Author is well connected in media and food world**

\$24.95 (Can. \$27.95) | cloth | CQ24

Territory: W | 978-1-58157-228-5

7 x 9 | 240pp | Color photographs throughout

**COOKING / COURSES & DISHES  
/ SOUPS & STEWS**

**October 2014**



ALSO OF INTEREST

**EatingWell Serves Two**

\$24.95 (Can. \$31.00)

hardcover

978-0-88150-723-2

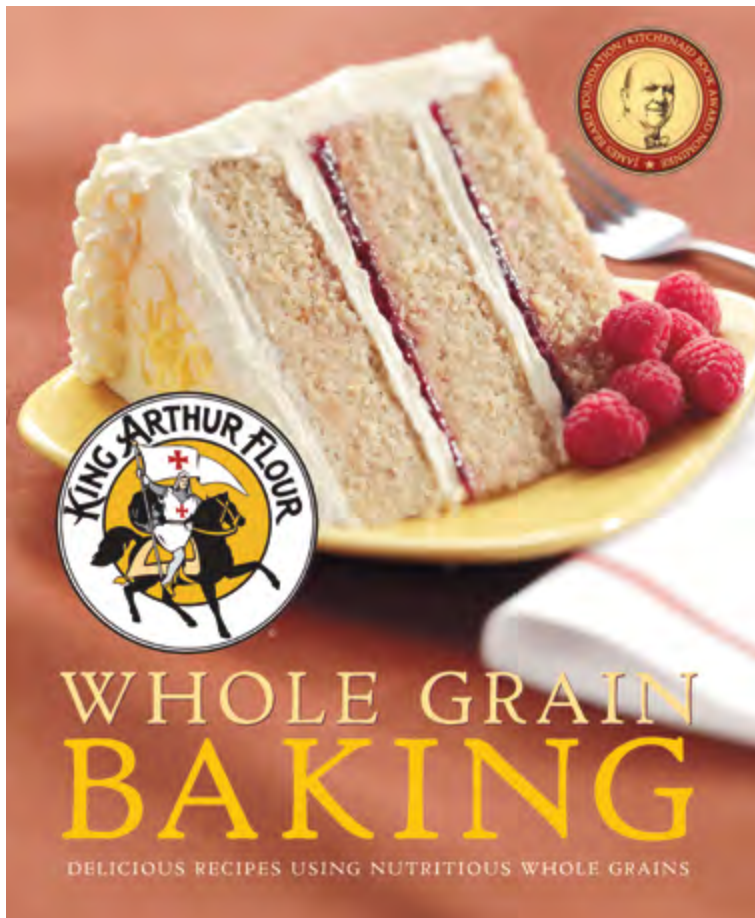


# Award-Winning King Arthur Flour Baking

## King Arthur Flour Whole Grain Baking

*Delicious Recipes Using Nutritious Whole Grains*

Hang on to your pie plate—*King Arthur Flour Whole Grain Baking* will change the way every baker thinks about whole grains.



*King Arthur Flour Whole Grain Baking* will open up the home baker's repertoires to new flours, new flavors, and new categories of whole-grain baked goods. It includes helpful tips, how-to illustrations, sidebars on history and lore, and more than 400 delicious, inviting, and foolproof recipes.

Founded in 1790 and employee-owned since 1996, **KING ARTHUR FLOUR**, the nation's oldest flour company, is also the largest educator of home bakers in the world through its nationwide baking-class tours as well as through its baking education center in Vermont.

- National TV, radio, and print campaigns
- National baking-class tour supported by regional 40-city radio tour
- Online marketing blitz to more than 200,000 home bakers
- Direct mail campaign to 3.2 million home bakers

\$24.95 (Can. \$27.95) | flexcover | CQ8 | Territory: W  
978-1-58157-262-9 | 8 x 10 | 640pp  
125 black & white illustrations, 16 color pages  
COOKING / METHODS / BAKING

**October 2014**



**WHERE IT ALL  
BEGAN**

**The Original King  
Arthur Flour Cookbook**

\$35.00 (Can. \$43.50)

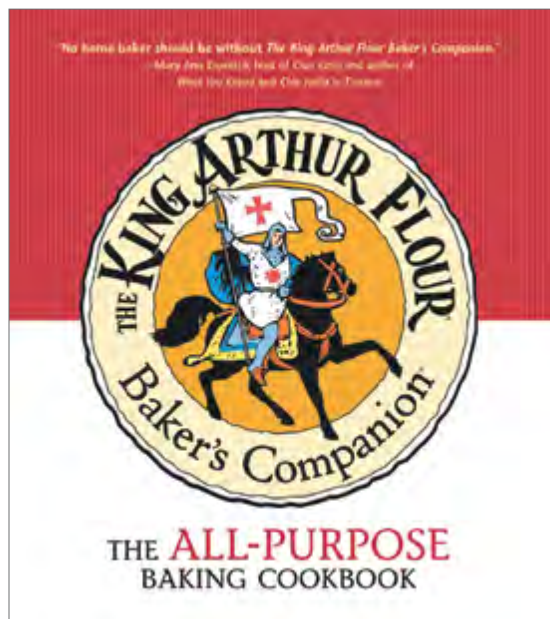
binder

978-0-88150-940-3



# Books Represent the Best in Baking

**The trusted series used by scores of home bakers**



## The King Arthur Flour Baker's Companion

hardcover: \$40.00 (Can. \$42.00)

978-0-88150-581-8

flexcover: \$24.95 (Can. \$26.00)

978-1-58157-178-3

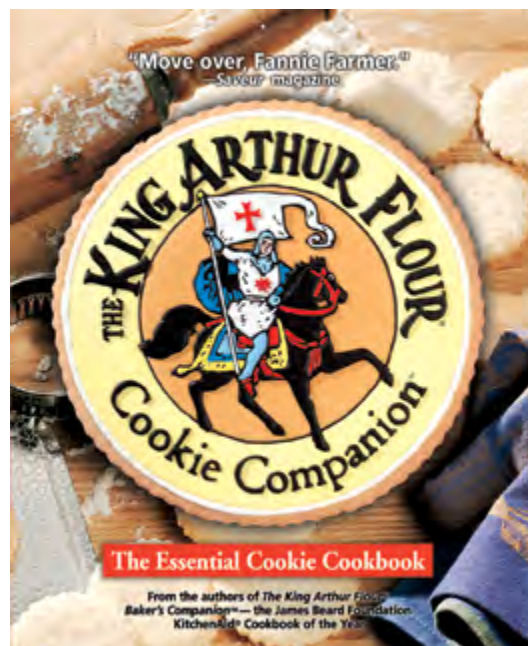
“Home bakers are incredibly lucky to have the King Arthur Flour Company. King Arthur does much more than mill the best flour in the U.S.; they truly care about home bakers and hold our hands every step of the way.”

—Maggie Glezer  
author of *Artisan Baking Across America*

“The King Arthur Flour Company understands the needs of the home baker and has dedicated itself and its products to bringing back the art and joy of home baking.

Bravo!”

—Mary Ann Esposito  
host of *Ciao Italia*



## The King Arthur Flour Cookie Companion

hardcover: \$29.95 (Can. \$44.00)

978-0-88150-659-4

flexcover: \$24.95 (Can. \$26.00)

978-1-58157-220-9

# Best Mug Cakes Ever

*Treat Yourself to Homemade Cake for One—Takes Just Five Minutes*

Monica Sweeney

**Make your cake and eat the whole thing, too!**



The mug cake is a warm, sweet little confection for one. And so quick and easy to make: A few spoonfuls of flour, sugar, butter, maybe some cocoa or fruit, sometimes egg, and in less than two minutes in the microwave, you'll be a believer. Here are the best of the best recipes, for cakes from decadent to healthy(ish), including

- Chocolate-Mint Mug Cake
- Raspberry Cobbler Mug Cake
- Apple Spice Mug Cake
- Nutella Mug Cake
- Coffee Crumb Mug Cake.

Try it, you've got nothing to lose—except the guilt you'd normally feel after eating an entire cake.

**MONICA SWEENEY** is a writer and editor who loves to make quick and easy sweet treats after a long workday, whether she's curling up with a book or binge-watching Netflix.

- Off-the-book-page features
- Food blogger giveaways
- Online advertising

\$14.95 (Can. \$16.95) | paperback | CQ36

Territory: W | 978-1-58157-273-5

6 x 9 | 160pp | Full-color photographs throughout

COOKING/METHODS/QUICK & EASY

**November 2014**

# Best Dump Cakes Ever

*Mind-blowingly Easy Fruit + Cake Mix + Butter Dump-and-Bake Recipes*

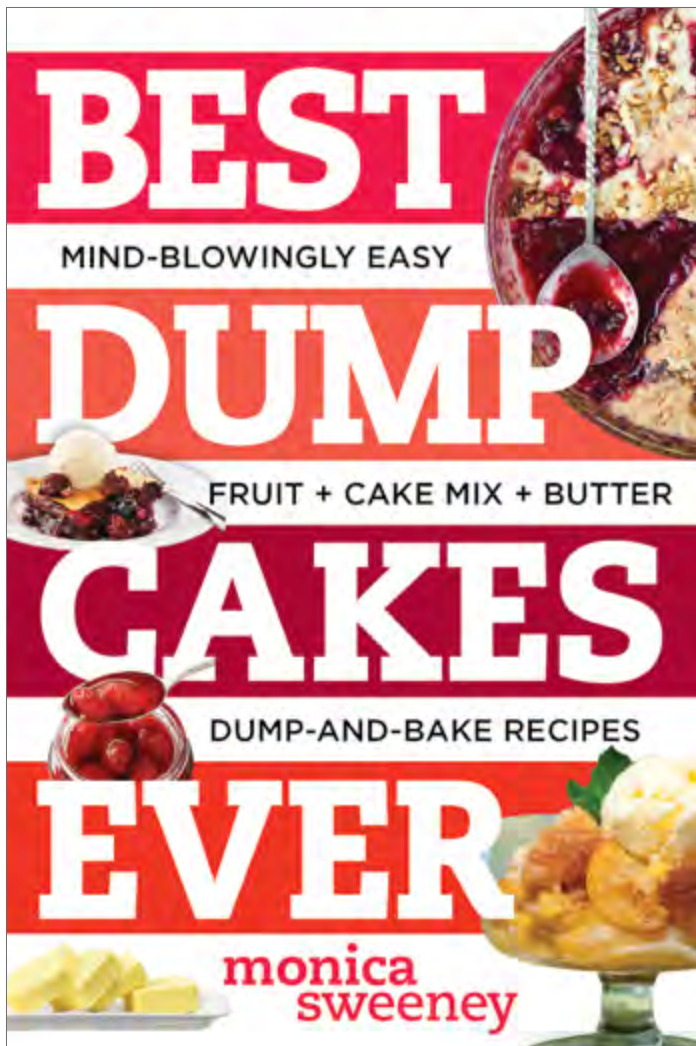
Monica Sweeney

**Imagine making a cake without measuring, mixing, or even breaking an egg**

Don't let the name fool you—a dump cake is a dream come true for any busy person. This effortless dessert will impress everyone because it's outstandingly delicious. Easy, too: you just pour canned fruit or pie filling into a baking dish, "dump" a dry cake mix over the fruit, and finish it off with pats of butter. It bakes up magically in the oven into something like a cobbler. You can mix and match at home, or use the handy recipes tried and tested here, including:

- Pineapple-Coconut Dump Cake
- Salted Caramel Dump Cake
- Peach-Raspberry Dump Cake
- Cherry Chocolate Chip Dump Cake.

Here at last is the perfect answer to last-minute potluck dinners, bake sales, school events, and even holiday parties.



- Off-the-page features
- Food blogger giveaways
- Online media advertising

\$14.95 (Can. \$16.95) | paperback | CQ36

Territory: W | 978-1-58157-270-4

6 x 9 | 160pp | Full-color photographs throughout

COOKING / METHODS / QUICK & EASY

**November 2014**

## Dry-Curing Pork

*Make Your Own Bacon, Ham, Prosciutto, Salami, and More*

Hector Kent

**Make your own dry-cured pork delicacies at home with the know-how you'll learn from this book.**



Dry-cured pork is the ultimate slow food. Preparation doesn't need to be complicated but it's important to have clear, step-by-step instructions. That's where Hector Kent comes in. Kent, a science teacher by trade, has written the book he wished he'd had when he made his first prosciutto: one that brings together the critical components of curing in the simplest form possible, with photographs and illustrations to assure the reader of safe and delicious results.

In addition to basic recipes, Kent offers readers interviews, advice, and recipes from several trend-setting dry-curing operations across the country.

**HECTOR KENT** has taught kayaking, rock climbing, math, and biology. He first began experimenting with dry-cured meats several years ago and has been obsessing about the details and nuances ever since. The new custom-built curing room in his basement is

filled with his delicious, handmade dry-cured pork. Kent lives with his family in Woodstock, Vermont.

- Radio book tour
- Promotion with established artisanal charcutiers
- Library marketing

\$19.95 (Can. \$22.95) | paperback | CQ36  
Territory: W | 978-1-58157-243-8  
8 x 8 | 224pp | Full-color photos throughout  
COOKING / METHODS  
/ CANNING & PRESERVING

**November 2014**



**ALSO OF INTEREST**

**Preserving Everything**

\$19.95 (Can. \$22.95)

paperback

978-1-58157-242-1

# Bread-Free Bread

*Gluten-Free, Grain-Free, Amazingly Healthy Veggie- and Seed-Based Recipes*

Nerissa Oden

**Finally, recipes for healthy, delicious, and easy gluten-free, grain-free breads, muffins, cookies, and more.**

Most, if not all, gluten-free and grain-free (paleo) baking cookbooks use flour substitutes that aren't healthy, because it's the only option. That is, until now. Nerissa Oden has developed recipes that use pure, wholesome ingredients in place of any type of flour, to make breads that look and act like the real thing—only much healthier. By blending vegetables with flaxseeds, pumpkin seeds, spices, and other natural ingredients, these “bread-free” breads are miraculously similar to traditional breads, with a great texture and taste. All of them are easy to make and packed with omega-3, fiber, and protein. The more than 75 recipes range from basic Acorn Squash Sandwich Bread to Lemon-Rosemary Flatbread to Sunflower Seed Cookies. Perfect for people following a paleo diet or trying to avoid gluten, grains, yeast, and sugar,

**NERISSA ODEN** unknowingly battled food sensitivity for many years before a nutritionist helped her discover the source of her reoccurring ailments: food allergies and sensitivities to dairy, yeasts, sesame, soy, pepper, and nuts. Since then, she has been developing and enjoying a variety of healthy-living, gluten- and yeast-free recipes. Oden and her husband, bestselling author Dr. Joe Vitale, live in Wimberley, Texas.



- **Radio, television, and print media in tandem with author's husband, bestselling author Dr. Joe Vitale**
- **Library marketing**
- **Off-the-book-page features**

**\$19.95 (Can. \$22.95) | paperback | CQ24**

**Territory: M | 978-1-58157-280-3**

**8 x 8 | 208pp | 50 Full-color illustrations**

**COOKING / HEALTH & HEALING  
/ GLUTEN-FREE**

**November 2014**

# Vintage Pies

*Classic American Pies for Today's Home Baker*

Anne Haynie Collins

**Now it's as easy as pie to make delectable desserts from centuries past**



*Vintage Pies* is a fabulous collection of recipes for pies that were popular in America's kitchens in the 18th and 19th centuries. Some are familiar, others are just waiting to be rediscovered, but all require simple preparations using basic ingredients.

From Wet Bottom Shoo Fly Pie to basic American Apple Pie, you'll find them all—transparent pies such as Butternut Maple; cake pies such as Quakertown Pie; custard pies such as Union Pie; cream pies such as Cherry Cream Pie; and fruit pies such as Crabapple Pie.

Each recipe has been carefully tested and brings with it a veritable trip down memory lane. Pies have graced American tables from the days of the Pilgrims, and variations have evolved into regional favorites around the country. Now you can recreate those pieces of history in your own kitchen.

**ANNE HAYNE COLLINS** has undergraduate and graduate degrees in engineering, but her true love is pie. She's been collecting recipes and baking pies since childhood.

- **National review coverage**
- **Outreach to food editors and bloggers**
- **Off-the-book-page features**

\$21.95 (Can. \$24.95) | cloth | CQ36

Territory: W | 978-1-58157-264-3

8 x 9 | 176pp | 75+ full-color photographs

COOKING / METHODS / BAKING

**October 2014**

# Yankee Magazine's Lost & Vintage Recipes

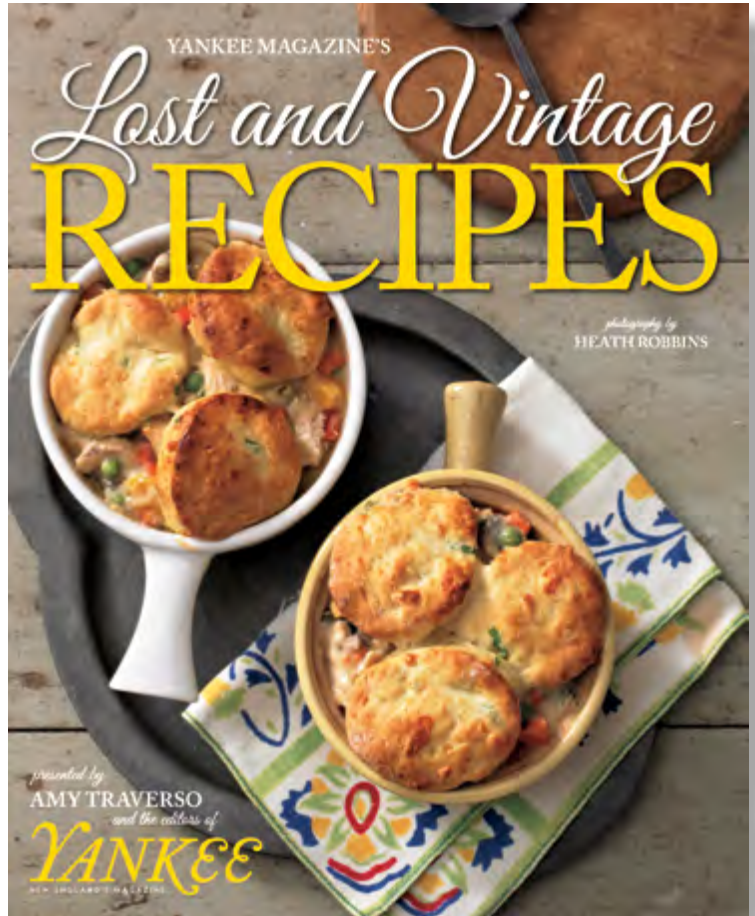
Amy Traverso and the editors of *Yankee Magazine*

**The most delicious recipes of the past recast for today's home cook**

New Englanders know their heirlooms—clocks, quilts, vegetables, and more. Now *Yankee Magazine* rediscovers and updates their most delectable classic recipes, like Chicken and Dumplings, Roquefort Biscuits, Red Flannel Hash, Corn Pudding, and Snow Cake, for today's home cooks who appreciate a great heirloom when they see one. Starters and soups, sides and meats and fish, breads and desserts, and more have been retested and updated for today's cooks and today's palates. To enhance the fun, retro sidebars feature excerpts from the magazine dating back to the 1930s, and you'll find the stories and histories behind many of the recipes as well. No publication better captures the essence of New England than *Yankee Magazine*. No book better captures the essential recipes of classic New England than *Yankee Magazine's Lost and Vintage Recipes*.

*Yankee* food editor **AMY TRAVERSO** is also the author of *The Apple Lover's Cookbook*.

**YANKEE MAGAZINE** has covered the New England scene for decades.



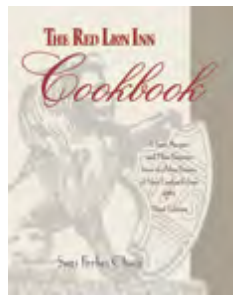
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**The Red Lion Inn Cookbook**

\$29.95 (Can. \$37.50)

hardcover

978-1-58157-031-1



- Off-the-book-page features
- Media interviews
- Regional author events

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Territory: W | 978-1-58157-258-2

8 x 10 | 192pp | Full-color photos throughout

PREV. ED. 978-1-58157-181-3

COOKING / GENERAL

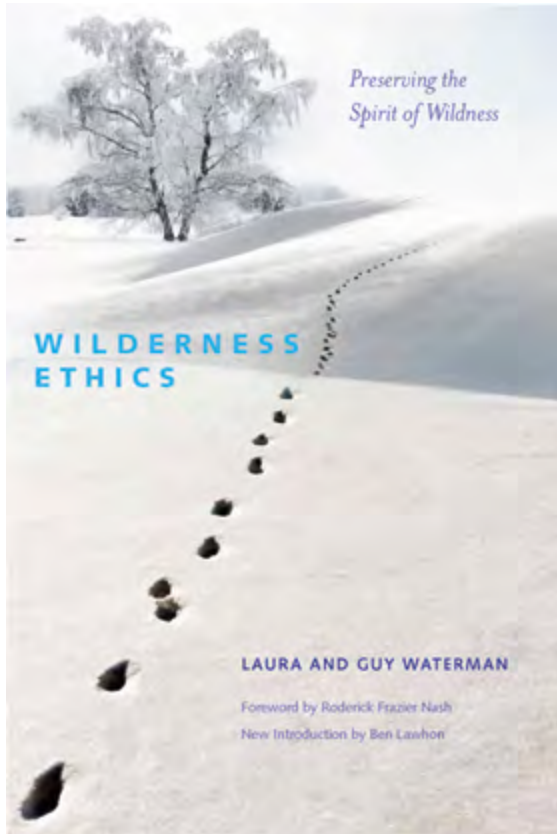
**September 2014**

# Wilderness Ethics

*Preserving the Spirit of Wildness*

Laura and Guy Waterman

**The classic environmental call to action**



2014 marks the 50th anniversary of the passing of the Wilderness Act—the landmark piece of legislation to set aside and protect pristine parts of the American landscape. This anniversary edition of *Wilderness Ethics* should help put the many issues surrounding wilderness in focus.

**LAURA WATERMAN** is co-author of several books with her husband, Guy. She lives near their original homestead in Vermont.

*Wilderness Ethics* was **GUY WATERMAN**'s most determined and philosophical statement. He died in the White Mountains of New Hampshire.

- **Off-the-book-page features**
- **Outreach to environmental organizations and bloggers**
- **Promotion in conjunction with big environmental conference in Albuquerque, NM, to commemorate the 50th anniversary of Wilderness Act (Oct. 15-19, 2014)**

\$16.95 (Can. \$18.95) | paperback | CQ36

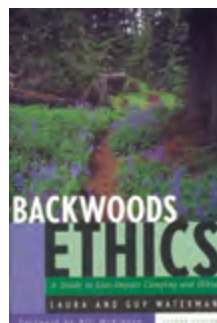
Territory: W | 978-1-58157-267-4

5.5 x 8.25 | 240pp

PREV. ED. 978-0-88150-256-1

**NATURE / ENVIRONMENTAL CONSERVATION  
& PROTECTION**

**September 2014**



**ALSO OF INTEREST**

**Backwoods Ethics**

\$15.95 (Can. \$23.50)

paperback

978-0-88150-257-2



# Baking with Artisan Grains

## Discovering the Mills of the South

Paul and Angela Knipple

**Recipes for baked goods made with boutique flours ground in the south's historic mills**

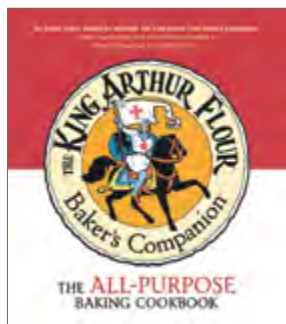
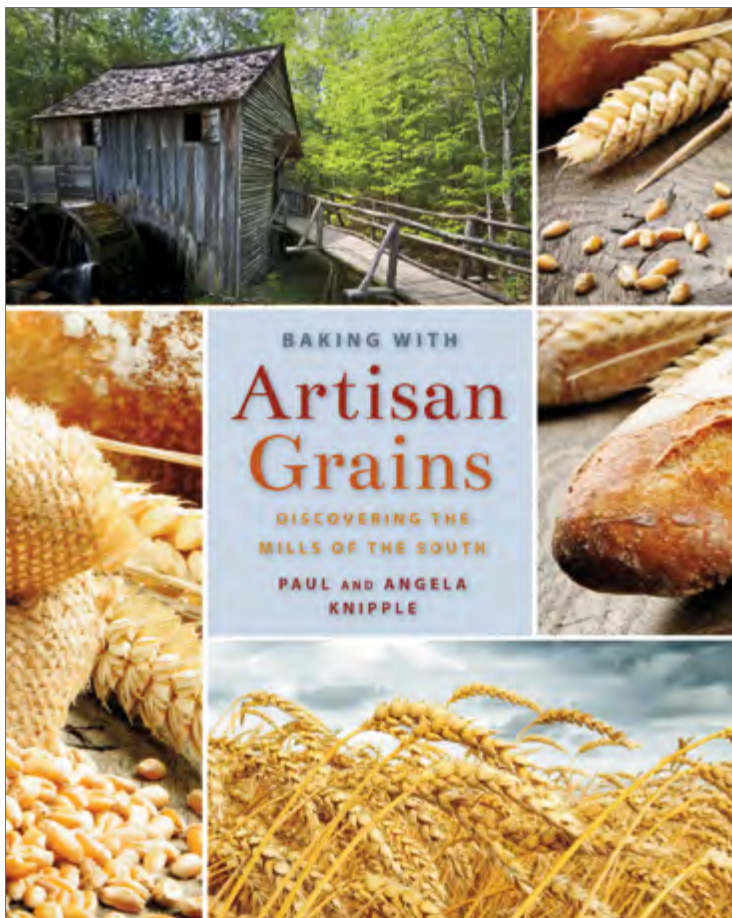
The southern United States has a long tradition of small, independent flour mills that operate on a local or regional basis. Many of these mills have now been in continuous operation for decades, dating back as far as 1682.

Southern food experts Paul and Angela Knipple have assembled and tested a delectable array of 160 recipes that make the most of the boutique flours that are now available—from standard yeast breads to muffins, biscuits, and local favorites like Classic Southern Buttermilk Cornbread. Included are a wide array of cakes, pies (sweet and savory), cookies, and more.

“Local” will never mean the same thing again, when it comes to food.

While America has been swept by the storm of local foods and farm-to-table suppers, one of the last big holdout commodities in the food world has been flour. Now, for the first time, you can explore the phenomenon of local flours.

**PAUL** and **ANGELA KNIPPLE** are the authors of several cookbooks and of their blog, From the Southern Table.



### ALSO OF INTEREST

**King Arthur Flour  
Baker's Companion**

\$24.95 (Can. \$26.50)

flexcover

978-1-58157-178-3

- Author events
- Promotion at select southern mills
- Off-the-book-page features

\$29.95 (Can. \$34.95) | cloth | CQ16

Territory: W | 978-1-58157-215-5 |

8 x 10 | 256pp | Full-color photos throughout

COOKING / METHODS / BAKING

**October 2014**



- In [KatrinasKitchen.com](http://KatrinasKitchen.com) has 100,000 Facebook likes; 15,000 in Google+ circles; and 13,000 followers on Pinterest
- Web campaign
- Food blogger giveaways



ALSO OF INTEREST  
**The Great American Chocolate  
 Chip Cookie Book**  
 \$19.95 (Can. \$21.00)  
 paperback  
 978-1-58157-162-2



# The Biscoff Cookie & Spread Cookbook

*Irresistible Cupcakes, Cookies, Confections, and More*

Katrina Bahl

**Baking with Biscoff spread—the addictive and gingery cookie butter—and Biscoff cookies.**

Who can say no to something called “cookie butter”? Especially when it’s baked into such treats as Caramel Biscoff Brownies, Crunchy Biscoff Pretzel Cups, or Biscoff Buttercream Cupcakes?

Home chefs everywhere have embraced the spread and the cookies as go-to ingredients for cakes, mousses, candies, and more. Blogger Katrina Bahl helped spark the trend. Here she offers more than 70 simple yet unique recipes starring Biscoff spread and cookies, as well as the gorgeous photographs her readers have grown to expect.

**KATRINA BAHL**’s blog, InKatrinasKitchen.com, has built a loyal following. It was named a 2012 and 2013 Babble .com Top 100 Mom Food Blog, a Pinterest Top 20 Food Blog, and has been featured in *Parents Magazine*, *Yummly*, *Foodgawker*, *Tastespottin*g, and many more periodicals online and in print. Bahl discovered Biscoff spread when one of her sons was diagnosed with a peanut allergy. She lives in Ohio with her family.

“Imagine a not-too-sweet  
gingersnap, spicy and bold,  
that you can smear over  
a piece of baguette.  
Or lick right off the spoon.”

—David Lebovitz



\$16.95 (Can. \$18.00) | paperback | CQ36

Territory: W | 978-1-58157-226-1

7 x 7 | 192pp | Full-color photographs throughout

COOKING / COURSES & DISHES / DESSERTS

**November 2014**

# Apples of New England

## A User's Guide

Russell Powell

**A guide to more than 200 varieties of apples!**



This fascinating and helpful guide offers practical advice about rare heirlooms and newly discovered varieties, chapters on the rich tradition of apple growing in New England and on the “fathers” of American apples—Massachusetts natives John Chapman (“Johnny Appleseed”) and Henry David Thoreau. *Apples of New England* will present the apple in all its splendor: as biological wonder, superfood, work of art, and cultural icon.

*Apples of New England* is an indispensable resource for anyone identifying apples in New England orchards, farm stands, grocery stores—or their own backyard. Photographs of the more than 200 apples discovered, grown, or sold in New England are accompanied by notes about flavor and texture, history, ripening time, storage quality, and best use.

- Off-the-book-page features
- Events at New England orchards
- Author appearances during apple season

\$19.95 (Can. \$22.95) | cloth | CQ16

Territory: W | 978-1-58157-223-0

7 x 7 | 224pp | Full-color photos throughout

GARDENING / FRUIT

**September 2014**

**RUSSELL POWELL** is the head of the New England Apple Growers Association. He lives in Hatfield, MA.



## ALSO OF INTEREST

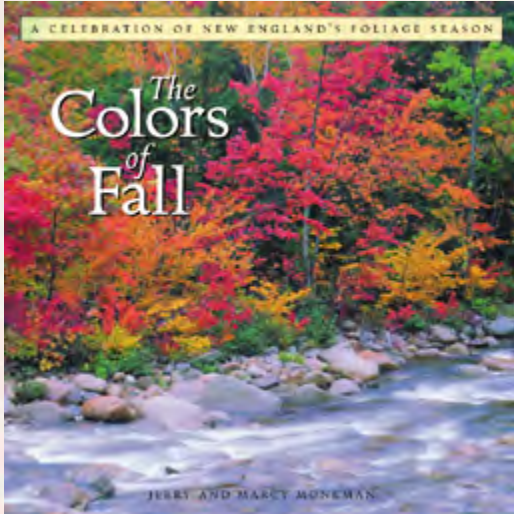
### **The Apple Orchard Cookbook**

\$12.95 (Can. \$16.00)

paperback

978-0-93639-932-4

# Reintroducing Two Beautiful Books on Fall



\$19.95 (Can. \$25.00) | cloth | CQ32 | Territory: W  
978-0-88150-542-9 | 8.25 x 8.25 | 96pp  
Full-color photography throughout  
NEW ENGLAND / NATURE  
/ PHOTOGRAPHY

**September 2014**

## The Colors of Fall

Jerry and Marcy Monkman

**A photographic celebration of the most colorful time of year in New England**

Every autumn, millions of travelers flock to New England—to look at leaves. During peak foliage, the intensity of color can be breathtaking, the landscape seemingly on fire, muted only by woodsmoke or an early morning wisp of fog. This gorgeous new collection of photographs celebrates this most iconic of New England seasons, when the climate, forests, and topography combine to create some of the most spectacular fall foliage in the world.

Professional photographers Jerry and Marcy Monkman have selected the most stunning shots from their years of photographing New England foliage to create this beautiful, appealing gift book. Appendixes show where to go to view the best foliage.

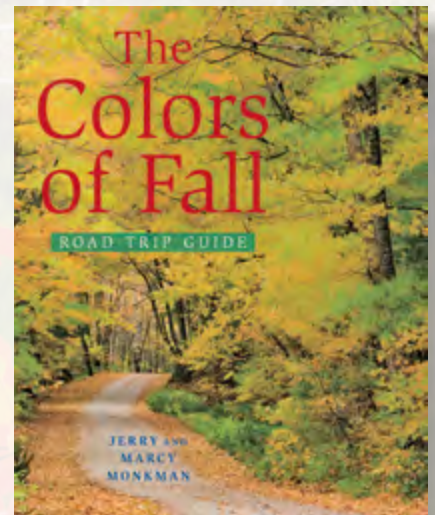
## The Colors of Fall Road Trip Guide

Jerry and Marcy Monkman

**On the coffee table or in the glove compartment, it's the perfect fall foliage road trip companion**

The *Colors of Fall Road Trip Guide* details 25 of the best scenic tours during fall foliage season in New England. Trips vary from short drives on the coast to all-day excursions in the region's mountains and forests. Detailed maps and itineraries compliment trip descriptions that tell you what you'll find along the route. GPS coordinates are also included for trip "hot spots." In addition, sidebars suggest short walks and hikes that are great diversions when a little leg-stretching is required. This is the perfect companion for any leaf-peeping excursion.

**JERRY** and **MARCY MONKMAN** are professional photographers who are well-known for their New England conservation photography. They are also the authors of several other books, including *The Photographer's Guide to Acadia National Park* (Countryman Press). The Monkman's live in Portsmouth, New Hampshire.



\$16.95 (Can. \$21.00) | paperback | CQ30  
Territory: W | 978-0-88150-869-7 | 7.25 x 9  
144pp | Full-color photography throughout  
TRAVEL / UNITED STATES  
/ NORTHEAST / NEW ENGLAND

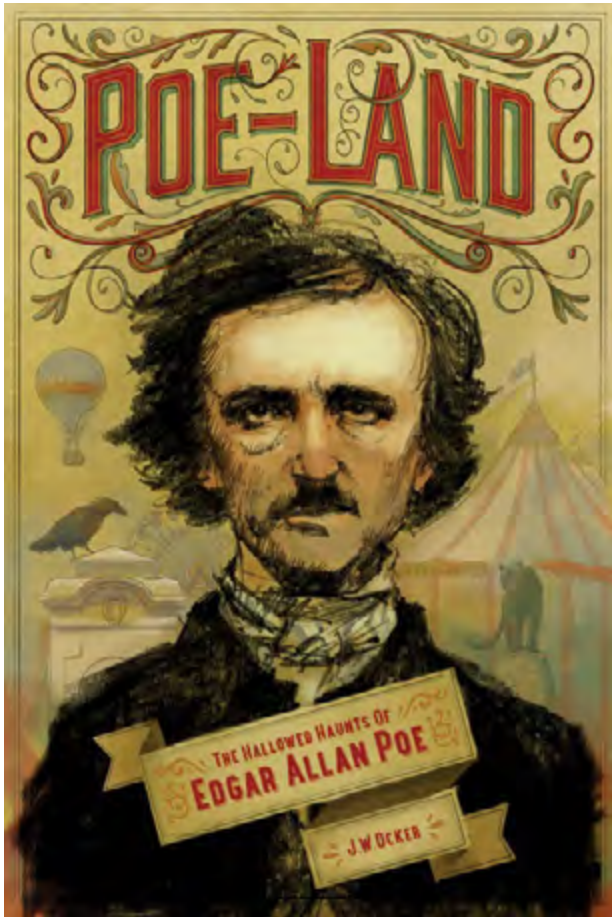
**September 2014**

# Poe-Land

## *The Hallowed Haunts of Edgar Allan Poe*

Jason Ocker

**Follow the footsteps of the father of American horror fiction!**



Edgar Allan Poe was an oddity: his life, literature, and legacy are all, well, odd. In *Poe-Land*, J. W. Ocker explores the physical aspects of Poe's legacy across the East Coast and beyond, touring Poe's homes, examining artifacts from his life—locks of his hair, pieces of his coffin, original manuscripts, his boyhood bed—and visiting the many memorials dedicated to him.

Along the way, Ocker meets people from a range of backgrounds and professions—actors, museum managers, collectors, historians—who have dedicated some part of their lives to Poe and his legacy. *Poe-Land* is a unique travelogue through the afterlife of the poet who invented detective fiction, advanced the emerging genre of science fiction, and elevated the horror genre with a mastery over the macabre that is arguably still unrivaled today.

**J. W. OCKER** is the author of *The New England Grimpendium* and *The New York Grimpendium* and of the popular blog O.T.I.S.: Odd Things I've Seen.

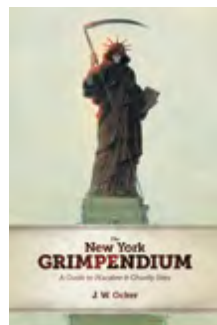
- Poe continues to have a huge cult following
- *Mrs. Poe* marked out a new Poe audience
- Fabulous original art cover design makes great package for retail

\$18.95 (Can. \$21.95) | paperback | CQ24

Territory: W | 978-1-58157-221-6 | 6 x 9 | 288pp

TRAVEL / UNITED STATES / NORTHEAST  
/ MIDDLE ATLANTIC

**October 2014**



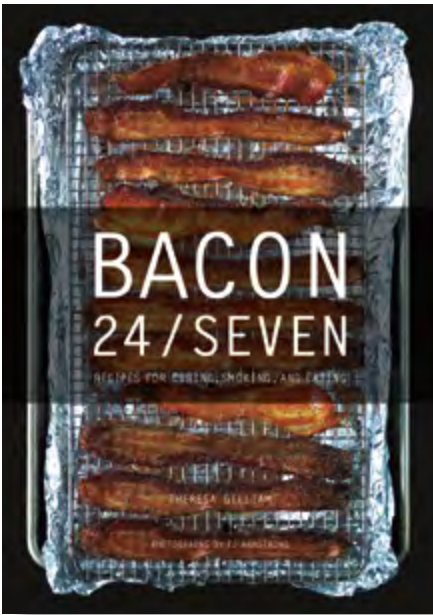
ALSO OF INTEREST

### **The New York Grimpendium**

\$18.95 (Can. \$20.00)

paperback

978-0-88150-990-8



## Bacon 24/Seven

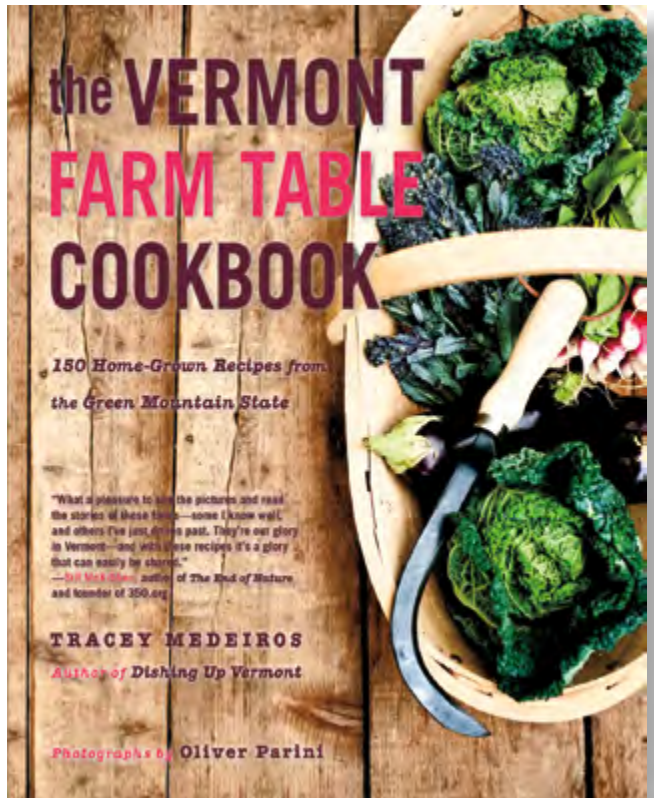
*The average American eats about 18 pounds of bacon a year: Clearly, bacon isn't just for breakfast anymore!*

\$22.95 (Can. \$24.00) | hardcover  
978-1-58157-237-7

## The Vermont Farm Table Cookbook

*Farm-to-table dining like you've never experienced it!*

\$19.95 (Can. \$21.00) | paperback  
978-1-58157-166-0



## Best Green Drinks

*Give your green drinks a healthy boost or two and you—like this cookbook—will stand out from the crowd!*

\$14.95 (Can. \$16.00) | paperback  
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