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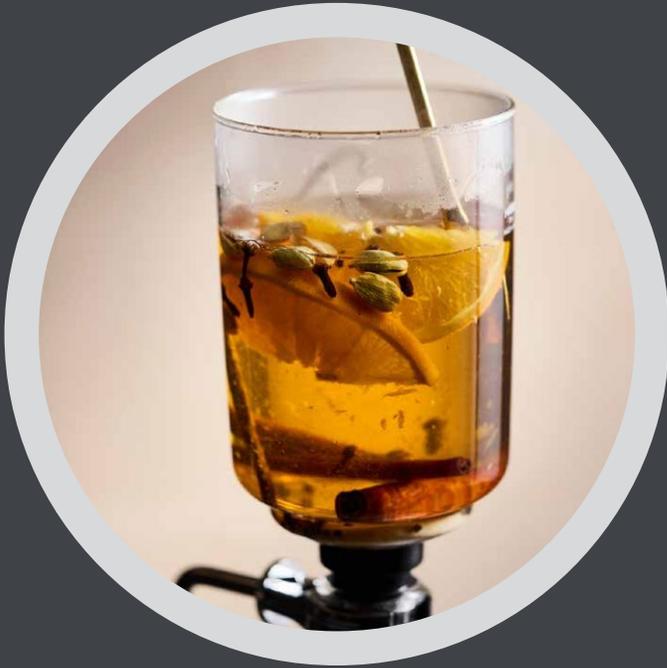
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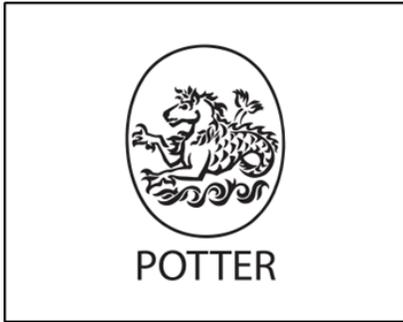
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COOKING



Photos from *Coffee, For Here*



EVERY LEAF, EVERY STEM
Craveable, Creative Vegetables All Year Round

by Pierce Abernathy
A Clarkson Potter Hardcover
On sale August 18th, 2026
Cooking – Specific Ingredients – Vegetables

Editor: Jennifer Sit
Rights: World
Status: Materials available

When Pierce Abernathy started sharing cooking videos on social media during the pandemic, he had one goal in mind: to get people more excited about eating plants. Turning to fresh, seasonal produce for inspiration, Pierce began experimenting with ways to make unfamiliar or overlooked vegetables more appealing. He soon attracted a devoted online following, beloved for his creativity in transforming healthy ingredients into dishes that feel luxurious and indulgent.

In ***Every Leaf, Every Stem***, Pierce shares 90 recipes that reflect his seasonal approach to plant-based cooking. With chapters for each season, the recipes are organized by craving—whether you want something raw and crunchy, creamy and cooked, or hearty and generous, you can follow your hunger to satisfying, vegetable-forward meal.

Pierce Abernathy is a recipe developer, content creator, and model. His path to the culinary arts was carved by a combination of insatiable curiosity, a seasonal approach to plant-forward cooking, and his Armenian heritage. He has cultivated a diverse career in front of and behind the camera, from walking in Gucci’s SS22 Love Parade runway show, cooking experiences for brands all over the world, to producing and editing videos for BuzzFeed and the *New York Times*.



Title Specs:

Trim: 189 x 254 mm (7-7/16 x 10 in)
Pages: 272
Illustrations: TK
Price: \$35.00

Scandinavian

Nichole Accettola



Vibrant, Simple Meals from Northern Europe

Everyday

SCANDINAVIAN EVERYDAY
Vibrant, Simple Meals from Northern Europe

by Nichole Accettola
A Ten Speed Press Hardcover
On sale May 26th, 2026
Cooking - Regional & Cultural – Scandinavian

Editor: Cristina Garces
Rights: World
Status: Materials available

In ***Scandinavian Everyday***, the Culinary Institute of America-trained chef and owner of San Francisco’s beloved Scandinavian-inspired eatery Kantine, shares more than 75 of her favorite homemade Scandinavian dishes for early mornings to late evenings. Written with expertise and warmth, these recipes, as well as personal essays about her life in Scandinavia, invite readers into Nichole’s kitchen. With a focus on hearty ingredients and simple preparations, these vibrant recipes can be an act of nourishment, meditation, and connection all at once.

Nichole Accettola is a CIA-trained chef and the owner of Kantine, a Scandinavian-inspired restaurant located in San Francisco serving breakfast, lunch, and snacks with a gorgeous menu of pastries, porridge and jewel-like smørrebrød sandwiches. Her café has garnered glowing reviews from media such as *San Francisco Chronicle*, *Time Out*, and *Eater*. Nichole is also the author of the IACP award-winning *Scandinavian from Scratch*.



Title Specs:

Trim: 189 x 254 mm (7-7/16 x 10 in)
Pages: 256
Illustrations: approx. 75 Photos
Price: \$29.99



A COZY KITCHEN COOKBOOK
100 Easy, Comforting Recipes for Every Mood and Desire

by Adrianna Adarme
A Ten Speed Press Hardcover
On sale September 29th, 2026
Cooking – Regional & Cultural – Central and South American

A Cozy Kitchen Cookbook is a celebration of mood cooking. Of cozy cravings. Of trusting yourself enough to say: “What do I actually want to eat right now?” and then making it happen in a way that feels good, not stressful. Whether you’re in lazy mode, party mode, I-just-need-to-get-dinner-on-the-table mode, or all three in the same week, the 100 recipes in this book contain the antidote.

Each chapter sets a vibe and a pace. Some are slow and meandering, like Weekend Baking Mode—perfect for when you want to lose track of time and end up with a kitchen full of warmth and powdered sugar. Others are built for speed and ease, like Quick to the Table, which exists for those nights when your brain is a little fried but you still want something that tastes like you tried.

There’s no one way to get cozy. Some days, it’s about standing at the stove while something bubbles away and makes your whole home smell like comfort.

Other days, it’s assembling something unfussy and eating it cross-legged on the couch. Regardless of mood, *A Cozy Kitchen Cookbook* will leave you feeling nourished, grounded, and a little more at home with yourself.

Adrianna Adarme is a home cook, food blogger, and bestselling author of *The Year of Cozy* and *A Cozy Coloring Cookbook*. Her work has been featured in *Buzzfeed*, *Bustle*, *O: The Oprah Magazine*, *Food & Wine*, and more. She lives in Los Angeles with her family and mischievous corgi, Amelia.



Title Specs:

Trim: 189 x 254 mm (7-7/16 x 10 in)
Pages: 272
Illustrations: 125 Photos
Price: \$35.00

Editor: Cristina Garces
Rights: World
Status: Material January 2026



GLOW-GETTER
by Olivia Adriance
A Clarkson Potter Hardcover
On sale March 9th, 2027
Cooking – Health & Healing – Gluten Free

Olivia Adriance is a popular content creator and blogger who shares delicious, healthy recipes to empower others to boost their vitality through mindful daily food choices. Inspired by her own experience with the transformational power of nutritious food, she’s passionate about creating recipes that nourish the body and spark a healthy glow from the inside out. She focuses on approachable, impactful diet changes: By swapping out highly processed and inflammatory ingredients in favor of whole, natural foods, you can experience more stable energy, more radiant skin, better sleep, improved digestion, and more.

In *Glow-Getter*, Olivia shares 100 nutritious, everyday recipes that are designed to be quick and easy, made with whole or minimally processed ingredients that are free from gluten, dairy, and refined sugar. Find joy in delicious and satisfying dishes that will energize and sustain you throughout your busy day,

Olivia Adriance is a recipe developer and content creator with a passion for creating wholesome, nutritious recipes free of gluten, dairy, and refined sugar. Her Instagram page is a lively destination for those looking to feed themselves well without sacrificing health for taste. She lives in Austin, Texas with her family.



Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 256
Illustrations:
Price: \$35.00

Editor: Susan Roxborough
Rights: World
Status: Material May 2026



NOW BISMILLAH
 by Ahmad Alzahabi
 A Ten Speed Press Hardcover
 On sale March 23rd, 2027
 Cooking – Regional & Cultural – Middle Eastern

Editor: Cristina Garces
Rights: World
Status: Material May 2026

Title Specs:

Trim: 189 x 254 mm (7-7/16 x 10 in)
 Pages: 272
 Illustrations: 120 photos
 Price: \$35.00

Influenced by flavors from the Middle East all the way to the Midwest, Ahmad Alzahabi of The Golden Balance fearlessly explores global cuisine from a perspective in the kitchen that is rich, creative, and appealing to a vast range of palates. In his debut cookbook, **Now Bismillah**, Ahmad invites readers into his Syrian-American kitchen to try 100 astoundingly flavorful recipes—all using approachable methods, readily available ingredients, and the equipment you already have at home.

Equal parts educational and resonant, **Now Bismillah** showcases the beauty of what it means to blend cultures and cook for a community. With tips for techniques, “food for thought” anecdotes, and vibrant photography woven throughout, **Now Bismillah** is a celebration of flavor-forward dishes that pay tribute to what it means to embody approachable—and crowd-pleasing—Middle Eastern American home cooking.

Ahmad Alzahabi is a Syrian-American Muslim home cook from Flint, Michigan. Inspired by childhood family meals, summers in the Middle East, and a love of The Food Network, he founded The Golden Balance in May 2020 to share his passion for food and help make the kitchen a less intimidating place. Ahmad and his viral recipes have been featured in *The New York Times*, *Good Morning America*, *Today*, *ABC News*, *Simply Recipes*, *The Washington Post*, *Food Network*, and many others.



FEEL GOOD VEGAN
Vegan Recipes that Taste As Good As They Make You Feel
 by Sadia Badiei
 A Clarkson Potter Hardcover
 On sale October 20th, 2026
 Cooking – Courses & Dishes

Editor: Jennifer Sit
Rights: World
Status: Materials available

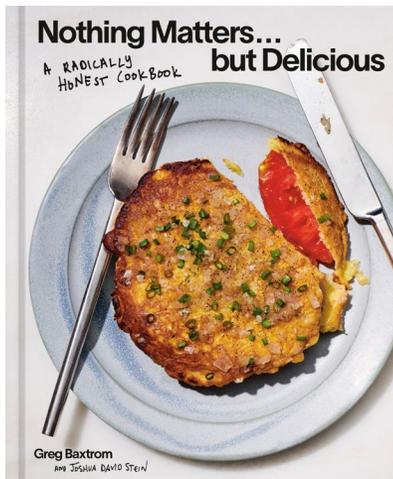
Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
 Pages: 272
 Illustrations: 4c photos
 Price: \$35.00

If you’re looking to eat more plants, start here. Pick Up Limes is a vegan YouTube channel that aims to make plant-based living more accessible to everyone, everywhere. Founder Sadia Badiei is a dietician with a passion for plant-based eating, and she shares simple and nutritious vegan recipes to her millions of followers. In **Feel Good Vegan**, Sadia offers a curated collection of recipes that encourage a kinder way of eating: rooted in nourishment, free from pressure, and full of flavor. Designed with simplicity in mind and backed by expert nutritional advice, these dishes are delicious enough to earn a spot in your regular rotation.

Sadia Badiei is the founder of vegan YouTube channel Pick Up Limes (4.38M subscribers) and received her Bachelor of Science in Dietetics from the University of British Columbia, Canada. She lives in the Netherlands with her partner, Robin.





NOTHING MATTERS BUT DELICIOUS

A Radically Honest Cookbook

by Greg Baxtrom and Joshua David Stein

A Ten Speed Press Hardcover

On sale March 10th, 2026

Cooking – Methods – Quick & Easy

Editor: Cristina Garces

Rights: World

Status: Materials available

Title Specs:

Trim: 197 x 232 mm (7 ¾ x 9-1/8 in)

Pages: 288

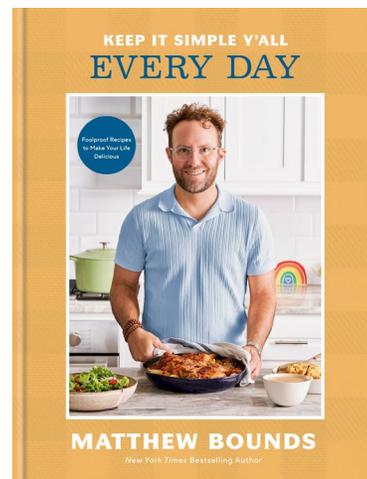
Illustrations: 100 photos + illos

Price: \$35.00

Nothing Matters But Delicious is a cookbook like no other, teaching you the techniques to make restaurant-quality dishes at home in a fraction of the time, all with common ingredients and kitchen items. Award-winning chef and restaurateur Greg Baxtrom invites you into his energetic kitchen, sharing his honest and encouraging methodologies for exquisite dishes. *Nothing Matters But Delicious* gives home cooks of all abilities the confidence and techniques to “never quit” on their culinary journey.

Greg Baxtrom is the chef-owner of the acclaimed restaurants Olmsted, Patti Ann’s Family Restaurant and Bakery, and Five Acres. Prior to opening Olmsted in 2016, Greg worked in some of the world’s most exciting kitchens, including Alinea, Blue Hill at Stone Barns, Per Se, and Lysverket in Norway.

Joshua David Stein is an editor, author, and journalist. He is the co-author of numerous books including *My America: Restaurants from a Young Black Chef*; *Notes from a Young Black Chef*, *The Nom Wah Cookbook*, *Vino: The Essential Guide to Real Italian Wine*; *Il Buco: Stories & Recipes* as well as many children’s books about food.



KEEP IT SIMPLE Y'ALL: EVERY DAY

Foolproof Recipes to Make Your Life Delicious

by Matthew Bounds

A Clarkson Potter Hardcover

On sale March 3rd, 2026

Cooking – Courses & Dishes

Editor: Susan Roxborough

Rights: World

Status: Materials available

With his delicious and doable recipes, *New York Times* bestselling author Matthew Bounds proves that the comfort of a home cooked meal is easier than you think. In *Keep It Simple Y'all*, Matthew is back with a brand-new set of easy-to-follow recipes for every occasion, delivered with his signature Southern charm and laid-back attitude. Along with more of his popular weeknight-friendly dinners, he shares next-level comfort food dishes perfect for cozy date nights and larger gatherings so you can learn how to impress your guests with minimal fuss. Matthew walks us through foundational basics, like how to reverse sear a steak and cook perfect-every-time rice, and offers tons of tasty recipes and tips for success to inspire your next meal.

Matthew Bounds, aka Your Barefoot Neighbor, is a content creator who believes that feeding our families and ourselves shouldn’t be too difficult. Matthew began teaching himself to cook in 2020, and two years later he started posting those efforts online. He is the author of the *New York Times* bestselling *Keep It Simple Y'all* and now shares his accessible, inclusive recipes with millions of people.

Title Specs:

Trim: 189 x 254 mm (7-7/16 x 10 in)

Pages: 224

Illustrations: 90 photos

Price: \$30.00





THE ZINGERMAN'S DELI COOKBOOK
 by Roger Bowser and Lindsay-Jean Hard
 A Clarkson Potter Hardcover
 On sale April 6th, 2027
 Cooking – Chefs & Restaurants

Editor: Francis Lam
Rights: World
Status: Material May 2026

Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
 Pages: 272
 Illustrations:
 Price: \$35.00

For over forty years, Zingerman’s Deli has been the culinary heartbeat of Ann Arbor, Michigan, serving simple pleasures so well-done, you really *can* taste the difference. For millions of Michiganders, visitors, and mail-order fans around the country, here, finally in their first-ever cookbook, are the long-kept secrets behind their classics, including their private-recipe corned beef and beloved Russian Dressing.

But this is more than just a cookbook—it’s a tribute to the vibrant community that has made the Deli a cherished institution since its inception in 1982. Chef and partner Roger Bowser and Lindsay-Jean share beloved memories of the Zingerman’s as well as recipes from the past and present, including traditional Jewish dishes like **Potato Kugel** and **Latkes**, deli staples like **Zingerman’s Reuben** with Russian dressing and **Zingerman’s Potato Salad**, innovative dishes like **Tunisian Chicken** and **Farr-Out Fall Salad**, and so much more. Each recipe is a story, bringing to life the dedication of the Deli’s employees, local farmers, producers, and customers.

Roger Bowser is the head chef and a managing partner at Zingerman’s Delicatessen, which opened in March of 1982. He trained at Ballymaloe Cookery School in Cork, Ireland, and staging at restaurants like Chez Panisse in San Francisco and Le Bernardin by Eric Ripert in New York City.

Lindsay-Jean Hard is the author of IACP award-nominated *Cooking with Scraps*. She has been featured in the *New York Times*, *Washington Post*, TASTE, CNN, The Splendid Table, and more.



THE KITCHEN I CAME HOME TO
Big Flavors and Tall Tales from My Kentucky Kitchen

by Sara Bradley and Emily Timberlake
 A Ten Speed Press Hardcover
 On sale September 15th, 2026
 Cooking – Individual Chefs & Restaurants

Editor: Kelly Snowden
Rights: World
Status: Material available

Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
 Pages: 272
 Illustrations: approx. 120 photos
 Price: \$35.00

Sara Bradley always knew the kind of food she wanted to cook. Growing up in Paducah, with her mom and grandma's Jewish twists on Kentucky classics, Sara developed a deep love for exploring different cuisines while also staying rooted in the regional traditions that make the city what it is: not just the Midwest, not just the south, but **The Kitchen I Came Home To**.

Sara's recipes don't use any fancy ingredients or tools and are based in useful techniques learned from childhood and culinary school. Like how to know when heirloom stone-ground grits are done cooking and what it takes to make a perfectly charred steak on the outside that stays medium-rare on the inside. Alongside techniques are tips on how to use up leftovers and make them into something new as well as pro tips that bring restaurant skills and logic into your home kitchen.

Sara Bradley has cooked professionally for over 20 years including for Michelin-starred chefs in New York and Chicago. In 2015, she opened her own restaurant, freight house, back home in Paducah, Kentucky. She’s since made a name for herself worldwide as a two-time runner-up on Bravo’s Top Chef television series. She has been a James Beard Award semi-finalist.

Emily Timberlake is the co-author of award-winning and bestselling books including *House of Nanking* with Kathy and Peter Fang, *I Sleep in My Kitchen* with Mariam Daud, *Foodheim* with Eric Wareheim, *Cure* with Neal Bodenheimer, and *Chapter One* with Bobby Flay. A former senior editor at Ten Speed Press, she has edited more than sixty-five books on food, beverage, and pop culture.





VAN WINKLE & COMPANY
Recipes and Lore from Kentucky Bourbon Country

by Louise Van Winkle Breen, Carrie Van Winkle Greener, and Chenault Van Winkle James

A Clarkson Potter Hardcover
On sale April 6th, 2027

Editor: Jen Sit
Rights: World English
Translation: Janis Donnaud Associates
Status: Material May 2026

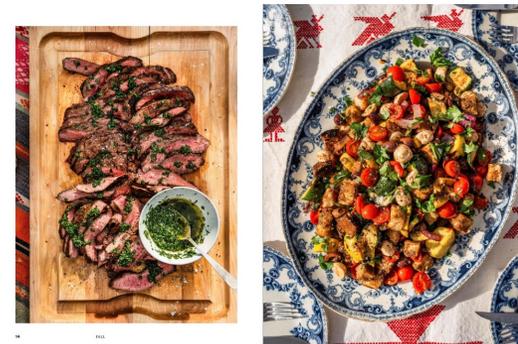
Title Specs:

Trim: 203 x 260 mm (8 x 10 ¼ in)
Pages: 288
Illustrations:
Price: \$40.00

Even as the great-granddaughters of Louisville bourbon icon Julian “Pappy” Van Winkle, Louise, Carrie, and Chenault understand that the most meaningful moments in life come from ingredients you just can’t bottle: family heritage and tradition. They may come from bourbon royalty, but the sisters’ most memorable moments growing up were occasions that did not remotely qualify as fancy.

Van Winkle & Company is the sisters’ tribute to these cherished traditions and a guide to creating gatherings that feel effortlessly special. Overflowing with stories and memories from the Van Winkle family, the book offers a behind-the-scenes look at the moments that shaped their legendary gatherings.

Louise Van Winkle Breen, Carrie Van Winkle Greener, and Chenault Van Winkle James are the great-granddaughters of bourbon legend Pappy Van Winkle. They co-founded the lifestyle brand Pappy & Company, where they work to continue the Pappy legacy and curate quality artisan-made products.



WITH RICE
75 Recipes for Flavors That Build

by Chuck Cruz
A Ten Speed Press Hardcover
On sale April 20th, 2027
Cooking – Methods – General

Editor: Molly Birnbaum
Rights: World
Status: Material June 2026

Title Specs:

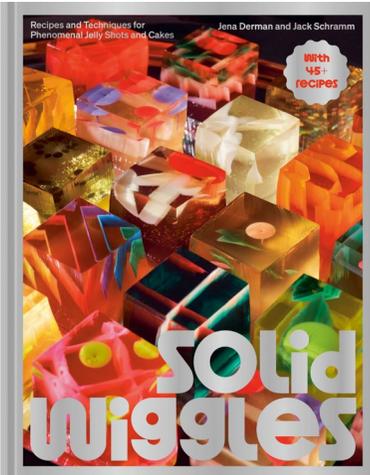
Trim Size: 178 x 254 mm (7 x 10 in)
Pages: 272
Illustrations: 100 photos
Price: \$37.00

Chuck Cruz’s calm demeanor and playful cooking style has earned him a deeply devoted audience. In his debut cookbook, he distills everything he’s learned—from culinary school to a broken-down buffet, fine-dining level bakeries to butcher shops—into 100 recipes that teach home cooks how to build big flavor, without overthinking it.

This is home cooking that meets cooks wherever they are, with dishes that deliver whether you have 20 minutes or all afternoon. There are speedy weeknight staples like **Fried Tofu with Citrus Soy Sauce** (ready before the rice cooker clicks) or go bigger with **Pork Adobo Carnitas** braised with 20 cloves of garlic. To tie each dish together, the book contains an entire chapter of creative condiments—whether you’re a fan of crunchy, sweet, spicy, or pickled, there is something for everyone.

Chuck Cruz is a chef, former restaurant cook, and social media phenomenon, both on his personal Instagram and his shared platform with his partner, Hailee Catalano. Growing up in a Filipino family in New Jersey, Chuck draws inspiration from his upbringing to make incredible food with rich, complex flavor profiles. After training at the Culinary Institute of America, he has set off to share his skillset with the world.





SOLID WIGGLES
Recipes and Techniques for Phenomenal Jelly Shots and Cakes
by Jena Derman and Jack Schramm
A Ten Speed Press Hardcover
On sale June 23rd, 2026
Cooking – Beverages – Alcoholic –
Bartending & Cocktails

Editor: Cristina Garces
Rights: World
Status: Material available

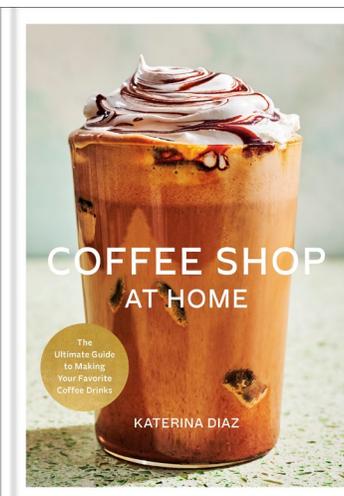
Title Specs:

Trim: 165 x 229 mm (6 ½ x 9 in)
Pages: 160
Illustrations: 45-50 photos
Price: \$19.99

Gelatin shots are back! Jena Derman and Jack Schramm of Solid Wiggles in Brooklyn, New York, have reimagined the nostalgic Jell-O shot. Unlike the saccharine shots of our youths, these cocktail jellies are flavored with natural ingredients, such as fresh-squeezed juices, and hand-crafted into works of edible art.

In **Solid Wiggles**, you will learn how to make 45 of your own bite-sized, delectable, and eye-catching jelly shots and cakes for any summer gathering or holiday soiree. Clear explanations for tools, prepping, and working with gelatin (easier than you think!) along with step-by-step decorating instructions, scaling, and alcohol-free variations will make you a jelly connoisseur in no time.

Pastry chef **Jena Derman** and master mixologist **Jack Schramm** are the co-founders of Brooklyn-based Solid Wiggles. Solid Wiggles's boozy and non-alcoholic cocktail jellies and cakes have been featured in *The New York Times*, *Bon Appetit*, *Food & Wine*, *The Hollywood Reporter*, and more. Their products ship nationwide and can be found on the menus of popular New York restaurants and bars such as Tatiana, Milady's, Porchlight Bar, Champer's Social Club, Jungle Bird, and others. They also write a monthly column for spirit website VinePair.



COFFEE SHOP AT HOME
The Ultimate Guide to Making Your Favorite Coffee Drinks
by Katerina Diaz
A Clarkson Potter Hardcover
On sale August 11th, 2026
Cooking – Beverages – Coffee & Tea

Editor: Jen Sit
Rights: World
Status: Material available

Title Specs:

Trim: 165 x 229 mm (6 ½ x 9 in)
Pages: 224
Illustrations: Approx. 120 4C Photos
Price: \$24.99

If you've ever felt like the coffee you make at home doesn't compare to your favorite store-bought specialty drinks, you're not alone. Content creator Katerina Diaz began sharing videos online after getting fed up with the sub-par coffee she'd make when trying to break the expensive habit of going to a coffee shop every morning. She has since become an at-home coffee expert, and she's here to teach you how make your own coffee exactly the way you like it.

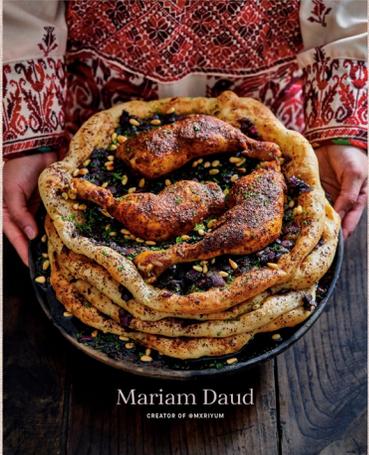
Coffee Shop at Home is the ultimate guide to making enticing, professional-level lattes, mochas, cold brews, and more at home. The world of coffee may seem intimidating, but the book begins with an approachable primer on coffee basics, breaking down coffee lingo, brewing methods, shopping for beans, and buying equipment before providing 60 recipes for delicious and doable drinks and syrups. Whether you're sick of feeling dependent on coffee chains or simply want to level up your coffee game, **Coffee Shop at Home** will give you the tools you need enjoy a perfectly personalized cup every single day.



Katerina Diaz is a content creator dedicated to teaching others that making restaurant-quality meals and beverages at home is both simple and achievable. Her mission is to empower her followers to gain confidence in the kitchen and find joy in creating their own meals, coffee, and tea at home, all while prioritizing balance and saving money.

I Sleep in My Kitchen

COMFORT FOOD RECIPES FROM MY PALESTINIAN AMERICAN HOME



Mariam Daud
CREATOR OF MARIYUM

I SLEEP IN MY KITCHEN Comfort Food Recipes from My Palestinian American Home

by Mariam Daud
A Clarkson Potter Hardcover
On sale March 17th, 2026
Cooking – Courses & Dishes

Editor: Susan Roxborough
Rights: World
Status: Materials available

Title Specs:
Trim: 203 x 254 mm (8 x 10 in)
Pages: 272
Illustrations: 110-115 4C Photos
Price: \$35.00

Mariam Daud has built a devoted following of 9.5M across platforms by sharing beautifully prepared, comforting meals that feel both timeless and entirely her own. In *I Sleep in My Kitchen*, she offers a collection of the recipes that have shaped her life—dishes that carry the flavors of her heritage and the ease and creativity of a home cook who simply loves to feed others, from cherished classics like her mother’s irresistible **Cheese Fatayer**, a savory cheese-stuffed pastry, to her takes on everyday favorites like **Triple Stack Smash Burgers** or tender **Cinnamon Rolls**.

At the heart of *I Sleep in My Kitchen* are the flavors Mariam Daud grew up with in her Palestinian American home, including celebratory dishes like **Msakhan**, the national dish of Palestine, of soft flatbread, caramelized onions, tender stewed chicken, and toasted pine nuts, alongside playful recipes infused with Middle Eastern flavor.

I Sleep in My Kitchen is an invitation to cook with generosity and curiosity, to explore the food that connects us to memory, place, and one another.

Mariam Daud, better known as mxriyum on Instagram, is a Palestinian American home cook based in California. Mariam has enjoyed global success online by sharing her relaxing, inspiring recipe videos that offer everything from baked goods to comfort food to traditional Palestinian cuisine.



kishta and pistachio-stuffed french toast

Recipe 4

This delicious morning treat pairs two of my favorite things: French toast and Israeli (see page 248). In traditional Arab homes, these two items appear with yogurt, pineapples, and cheese on kiblah (see recipe on page 248). In this recipe, you use a thicker slice of bread and then stuff it with an amazing nutty, kishka, and pistachio filling (see recipe on page 114). The bread adds every bit of the filling because it really soaks up the sauce and is wonderful to eat along with the other ingredients. In regular French toast and making a stack, this is a super treat.

Tip If you don't have a pastry bag for filling the bread slices, consider the filling in a resealable plastic bag. Then cut the bag corners and use the filling inside. Use a spoon to scoop the filling into the center of the bag. You don't have your own DIY pastry bag.

- 1 cup pistachios
- 1 egg white, beaten
- 1/2 cup kishka or other soft bread or cracker
- 1/2 cup pineapples, diced
- 1/2 cup cheese, shredded
- 1/2 cup yogurt
- 1/2 cup maple syrup
- 1/2 cup heavy cream
- 1 tablespoon ground sugar
- 2 tablespoons ground cinnamon
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cardamom (optional)

In a food processor, add the pistachios to small pieces. If you're using a blender, use 5 to 10 minutes, mechanical blades, to make the pistachios into a powder. Transfer to a small bowl and add the kishka and cracker.

Cut a horizontal slit into each bread slice to make a pocket, stopping about 1/2 inch from the edge of the bread. Use your hands or a knife to gently open up the pocket so you get an even space as possible. Use a spoon or piping bag to fill each pocket with the pistachio filling. Set aside.

In a shallow bowl, whisk together the eggs, cream, ground sugar, cinnamon, vanilla, and cardamom (if using) until smooth.

Preheat a large skillet over medium heat and add the butter. Dip each stuffed bread slice into the egg mixture, coating both sides and allowing the mixture to drip off. Fry until golden brown and crispy, 3 to 4 minutes per side.

To serve, arrange the French toast on plates and top with a dollop of whipped cream. Drizzle with maple syrup, sprinkle with pineapples and dried fruit (if using), and dust with cardamom sugar. If desired, serve with your favorite berries.



soups & stews

batata o baid (eggs with curry-spiced potatoes)

Recipe 4

One of my fave egg meals for those "Oh, crap, I don't know what to make for dinner and it's already 6 pm" nights—see all have them! The foundation is rice, peas, carrots, and chickpeas. Add a dash of spice (ground coriander, cumin, paprika, or turmeric) and a dash of heat (red pepper flakes) and you're done. It's a great meal for a busy weeknight, and you'll be glad to eat it again and again. This is a great meal for a busy weeknight, and you'll be glad to eat it again and again. This is a great meal for a busy weeknight, and you'll be glad to eat it again and again.

- 1/2 cup rice
- 2 tablespoons extra-virgin olive oil
- 1 large onion, finely diced
- 2 tablespoons ground coriander
- 2 tablespoons ground cumin
- 2 tablespoons ground turmeric
- 1/2 cup peas
- 1/2 cup carrots, sliced
- 1/2 cup chickpeas, drained and rinsed
- 1/2 cup ground beef (optional)
- 1/2 cup tomato sauce (optional)
- 1/2 cup cheese, shredded (optional)
- 1/2 cup yogurt (optional)
- 1/2 cup pineapples, diced (optional)
- 1/2 cup cheese, shredded (optional)
- 1/2 cup yogurt (optional)
- 1/2 cup pineapples, diced (optional)

In a large saucepan, heat the extra-virgin olive oil over medium heat. Add the onion and cook for 3 to 4 minutes, or until softened and translucent. Stir in the ground beef, vegetables, and peas with a spoon on a cooking rack until evenly browned, 5 to 7 minutes.

Add the peas and carrots along with the salt, curry powder, cumin, turmeric, and coriander. Stir to coat the beef and vegetables in the fragrant spices. Let the mixture cook for an additional 5 to 7 minutes, or until the flavors have melded. Remove from heat and set aside.

While the spices simmer, in a separate large pot, cook the rice over medium heat. Add the rice, stirring to coat each grain with oil. Taste the rice for 3 minutes, stirring occasionally to ensure it does not stick or burn.

Add the salt, extra-virgin olive oil, and cardamom. Stir well to evenly distribute the spices. Pour in 4 cups of water and bring the mixture to a rolling boil. Reduce the heat to low, cover the pot with a lid, and let the rice simmer for 15 to 20 minutes, or until fully cooked and tender.

Remove the pot from the heat and let it stand with the lid on for an additional 10 minutes. This resting time allows the rice to absorb any remaining moisture and become fluffier.

Fluff the cooked rice gently with a fork, then transfer to a serving platter. Layer the spiced beef mixture over the rice. Garnish with the peas and pineapples and serve.





ROMAN RECIPES
by Donnie Dodson
A Ten Speed Press Hardcover
On sale March 9th, 2027
Cooking - History

Editor: Dena Rayess
Rights: World
Status: Material May 2026

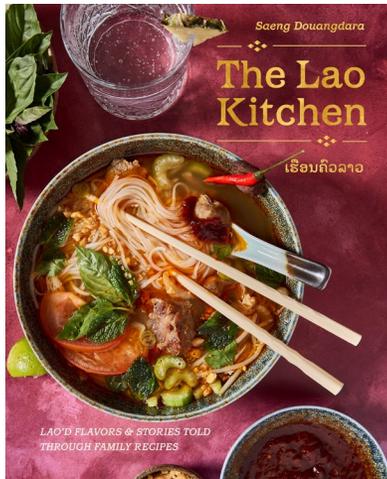
Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
Pages: 192
Illustrations: 70-80 photos
Price: \$29.99

From decadent feasts fit for an emperor to humble soldier's rations, each dish has been carefully adapted for the modern kitchen, keeping the spirit of ancient Roman cuisine intact while making it accessible for today's home cook. A journey from breakfast to snacks, appetizers, dinners, and finally desserts, the recipes inside, although over 2,000 years old, feel surprisingly familiar.

Throughout the curated collection of recipes are fascinating food history tidbits to bring the storied tale of the Roman empire to life and into your kitchen.

Donnie Dodson is the creator behind Eats History, a passionate storyteller who explores the past not through textbooks or lectures, but through the food that shaped it. Donnie's short-form videos breathe life into ancient recipes and presidential favorites, exploring food from every corner of history. Donnie produces longer-form historical documentary recipe videos on Youtube, as well as hosting Talks History with Donnie Dodson, a podcast where he explores longer-form historical themes, stories, and ideas that still resonate today.



THE LAO KITCHEN
Lao'd Flavors and Stories Told Through Family Recipes
by Saengthong Douangdara
A Ten Speed Press Hardcover
On sale April 21st, 2026
Cooking – Regional & Cultural – Southeast Asia

Editor: Zoey Brandt
Rights: World
Status: Materials available

Title Specs:

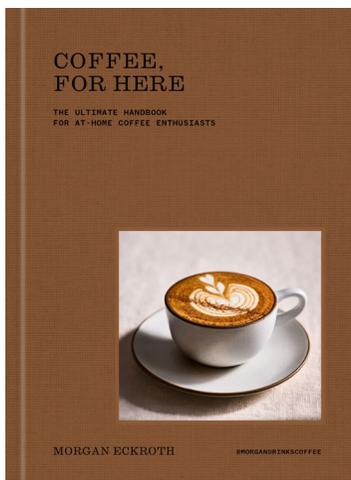
Trim: 203 x 254 mm (8 x 10 in)
Pages: 240
Illustrations: Approx. 115 4C Photos
Price: \$32.99

In Lao kitchens, every dish tells a story and every bite excites. The food culture of Laos has historically been preserved through oral tradition, and in this essential guide to Lao cooking, Saeng Douangdara draws on the food knowledge passed down from his family and his expertise as a personal chef to share the beauty and history of Lao cuisine. This cookbook dives into the heart of Lao foodways—often overlooked but deeply rooted in Southeast Asian traditions. Through thoughtful essays and memories connected to each recipe, Saeng tells his story, which begins in a Thai refugee camp, and illuminates the experiences of the Lao diaspora.

The Lao Kitchen is a celebration of community, the connection that food brings, and what it means to cook from the heart. Readers will discover rich flavors from recipes for dips, small plates, rice dishes, fermented foods and salads, laab, noodles, soups and stews, not-too-sweet desserts, and modern twists on traditional recipes.

Saengthong Douangdara is a content creator and personal chef specializing in Lao cuisine. As a first-generation Lao American, food has always been central to his life. Saeng's work has been featured in *Delish*, *Buzzfeed*, the *New York Times*, and *LA Times*, and he is the winner of an episode of TBS's cooking show *Rat In The Kitchen*. A proud member of the Lao Food Movement, Saeng aims to inspire others to explore the delicious flavors of his culture.





COFFEE, FOR HERE
The Ultimate Handbook for At-Home Coffee Enthusiasts

by Megan Eckroth
A Clarkson Potter Hardcover
On sale October 20th, 2026
Cooking – Beverages – Coffee & Tea

Editor: Susan Roxborough
Rights: World
Status: Material available

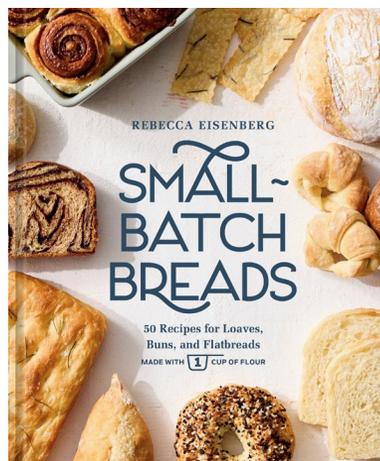
Title Specs:

Trim: 165 x 229 mm (6 ½ x 9 in)
Pages: 240
Illustrations: 40 4c photos/30 line illos
Price: \$28.00

Whether you're just beginning your coffee journey or want to take your at-home skills to the next level, you've come to the right café. This comprehensive but approachable handbook begins with the cultural significance of coffee, including its origins as well as the evolution of café culture. You'll learn about coffee-producing regions, varieties, and flavor profiles, as well as the processes of roasting and tasting coffee. You'll also find practical advice on building a coffee bar, from choosing a grinder to selecting and storing beans to mastering brewing methods like pour-over, French press, and cold brew. There's even a special section on espresso that shares the secrets to perfect extraction, milk steaming, and creating eye-catching latte art.

Then it's on to recipes for homemade syrups including chocolate and fruit syrups that will transform your coffee game, plus forty inventive, non-alcoholic beverages. Whether you're a coffee enthusiast or a professional barista, ***Coffee, for Here*** is your essential companion for brewing the perfect cup.

Morgan Eckroth (they/she) is an internationally awarded barista and video creator with the handle MorganDrinksCoffee on TikTok, Instagram, and YouTube. They specialize in signature coffee drink recipes and coffee education with an approach that's grounded in warm hospitality and inventive flavors.



SMALL-BATCH BREADS
50 Recipes for Loaves, Buns, and Flatbreads Made with One Cup of Flour

by Rebecca Eisenberg
A Ten Speed Press Hardcover
On sale August 18th, 2026
Cooking – Courses & Dishes - Bread

Editor: Kristin Sargianis
Rights: World
Status: Materials available

Title Specs:

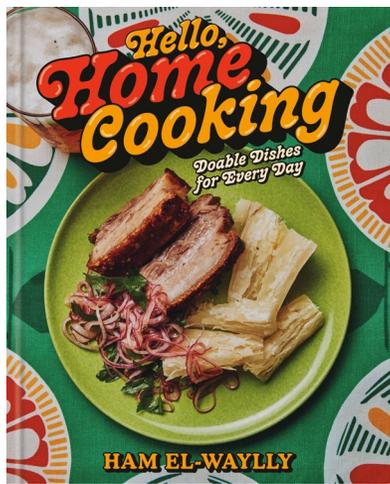
Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
Pages: 208
Illustrations: 150+ photos
Price: \$28.00

It all started with a recipe for miniature focaccia made in a loaf pan. That recipe went viral again, and again, and again. Now, trusted food blogger Rebecca Eisenberg brings her baking expertise, accessible recipe writing, and gorgeous food photography to this collection of sweet and savory small-batch breads made with just one cup of flour. Whether you're brand new to bread baking or a seasoned baker, ***Small-Batch Breads*** is for you.

With fifty easy-to-follow recipes, including 100+ step-by-step photos, you can make adorable crusty loaves; two bagels for brunch on demand; an oversized, Nutella-filled pop tart; and, of course, Rebecca's viral Loaf Pan Focaccia.

Rebecca Eisenberg is a food blogger, recipe developer, and food photographer who founded the popular baking blog The Practical Kitchen in 2019. Her recipes have been featured on *BuzzFeed*, *King Arthur Baking*, *The Kitchn*, and *Well+Good*. Thanks in part to her viral small-batch bread recipes, she has built a community of devoted social media followers and newsletter readers. She is the author of *Small-Batch Breads*.

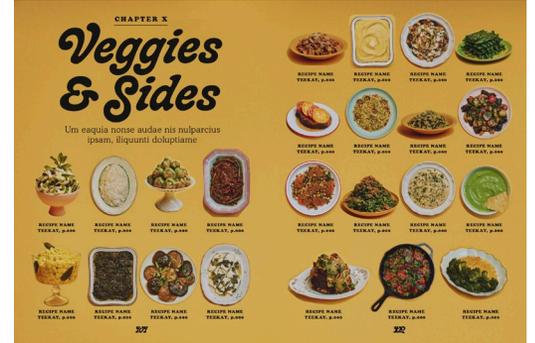




HELLO, HOME COOKING
Doable Dishes for Every Day
 by Ham El-Waylly
 A Clarkson Potter Hardcover
 On sale March 24th, 2026
 Cooking – Methods – Quick & Easy

Editor: Francis Lam
Rights: World
Status: Materials available

In *Hello, Home Cooking*, quirky, beloved, fun-loving NYT Cooking video star Ham El-Waylly combines his unique personal heritage—representing the cuisines of Qatar, Bolivia, Brazil, and Egypt—with his fifteen years as a professional chef to bring delicious, global recipes to home cooks. Ham teaches readers how flavors work so that you can swap in local or seasonal ingredients to any recipe. Deeply rooted in everyone’s nostalgia, Ham’s recipes center culture and community with beloved dishes from across different nations.

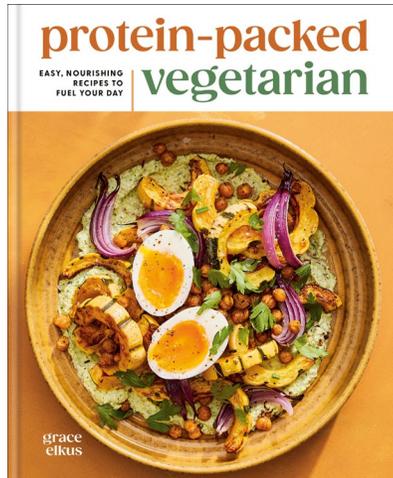


He teaches cooks of all experience levels about the base flavors of cuisines around the world, freeing them to mix, match, and alter classic dishes into something delicious and new. From the Macarona Bechamel that parallels American Mac n Cheese and Basbousa (a sweet, semolina cake) that would rival any Blondie, to Egyptian ta’amaya (like falafel but made with fava beans instead of chickpeas) and beyond, *Hello, Home Cooking* shows you how to highlight your own heritage in familiar recipes focusing on affordability and availability.

Ham El-Waylly is a chef, recipe developer, and video creator based in New York City. You may know him from the *NYT Cooking channel*, where he shares ingenious tips and whips up opulent feasts from niche ingredients.

Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
 Pages: 272
 Illustrations: 100-125 4C Photos
 Price: \$35.00



PROTEIN-PACKED VEGETARIAN
Simple, Satisfying Recipes to Energize Your Day
 by Grace Elkus
 A Clarkson Potter Hardcover
 On sale August 25th, 2026
 Cooking – Health & Healing – Protein

Editor: Susan Roxborough
Rights: World
Status: Material available
Rights sold: UK/BC: *Hardie Grant*

Maintaining a high protein diet doesn't mean you have to eat more meat. Whether you're looking to fuel your workouts or simply feel more energized throughout the day, *Protein-Packed Vegetarian* will help you load up on the nutrients you need to feel your best.

These quick, pantry-friendly recipes make it easy to get nourishing food on the table on even the most hectic days. *Protein-Packed Vegetarian* is filled with veggie-packed and creative meals with smart tips to boost protein in ways that aren't repetitive or boring—you'll find no-will salads to meal prep for the week, flavorful tofu dishes you'll crave, and sweet treats that pack a protein punch. With make-ahead options, short ingredient lists, and options for swaps and customization, these versatile vegetarian recipes will become your everyday go-to's.



Grace Elkus is a Pittsburgh-based food writer, recipe developer, and content creator with over a decade of experience in food media. Her work has been featured on The Kitchn, Epicurious, Food Network, Real Simple, and Cooking Light, among others. Grace has a passion for, and specializes in, easy, high-protein vegetarian recipes. She is a graduate of Elon University's School of Communications and The Natural Gourmet Institute's Chef's Training Program.

Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
 Pages: 256
 Illustrations: 100 4C Photos
 Price: \$32.99



COOKING FOR SPORTS
Energizing Recipes for Active Families and Young Athletes

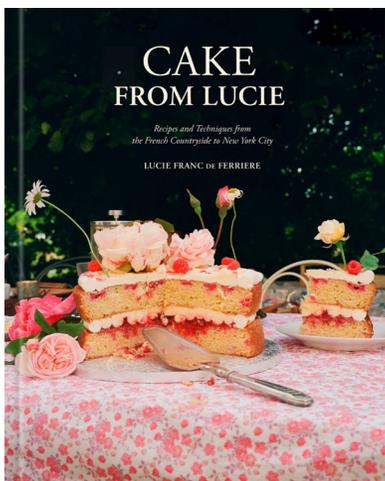
by Jill Fergus
A Clarkson Potter Hardcover
On sale February 23rd, 2027
Cooking – Cooking for Kids

Editor: Susan Roxborough
Rights: World
Status: Material April 2026

Title Specs:
Trim: 203 x 254 mm (8 x 10 in)
Pages: 272
Illustrations: 110 full color photos
Price: \$35.00

For parents of elementary school soccer players, high school track and field runners, and everything in between, it can be a challenge to provide kids with the fuel they need for practices, games, and tournaments. As a mom to two young athletes, Jill Fergus became an expert in creating delicious, satisfying meals that met her kids’ nutritional needs so they could perform their best. She started her popular blog, Feed the Swimmers, to share recipes that use nourishing ingredients to achieve maximal nutritional value (and deliciousness!). In **Cooking for Sports**, Jill compiles her wealth of nutritional research and firsthand experience to provide the ultimate resource for active families. Through 100 approachable, plant-forward recipes, you’ll learn how to nourish your family quickly and deliciously—each tasty, family-approved meal packs a nutritional punch and most can be made in under 30 minutes.

Jill Fergus is a professional food photographer and recipe developer. As the parent of two competitive swimmers, she has learned firsthand the key role nutrition plays in supporting the rigorous demands of daily athletics. Through her blog and Instagram, Feed the Swimmers, Jill has built a strong community of parents, coaches, and athletes seeking delicious meals that will meet their high caloric needs while also optimizing for peak performance.



CAKE FROM LUCIE
Recipes and Techniques from the French Countryside to New York City

by Lucie Franc de Ferriere
A Clarkson Potter Hardcover
On sale April 14th, 2026
Baking

Editor: Susan Roxborough
Rights: World
Status: Material available

Rights sold: UK/BC: *Hardie Grant*

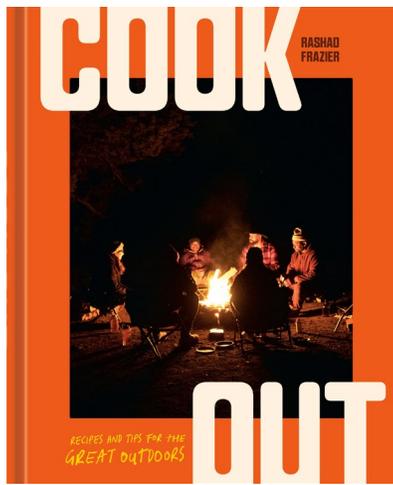
Title Specs:
Trim: 203 x 254 mm (8 x 10 in)
Pages: 256
Illustrations: 85-90 4C Photos
Price: \$40.00

Lucie Franc de Ferriere is the owner and head baker at From Lucie, a small bakery tucked away in the East Village that is known for its whimsical French pastries made with unexpected but delightful pairings of seasonal flavors and adorned with gorgeous fresh flowers. Born and raised in Southern France, Lucie grew up baking cakes alongside her mother at the bed-and-breakfast the family operated from their 150-year-old chateau in Bordeaux. After moving to New York City, she became homesick and turned to baking for a taste of home, experimenting with interesting flavor profiles and using fresh flowers and herbs in her creations. Eventually Lucie’s baked goods became so popular at café popups that she decided to take a leap of faith and open her own bakery.

Now in **Cake From Lucie**, Lucie opens the cheerful yellow doors of her little bakery, inviting home bakers to join her in creating cakes that range from simple to fancy in her signature style along with cookies, bars, pastries, and their accompanying frostings, fillings, and fruit curds.

Lucie Franc de Ferriere is a French baker living in New York City who founded her business From Lucie as a love story to the French countryside, where she was born and raised. When she opened her little yellow cake shop in the heart of the East Village, it instantly drew lines of customers, earned rave reviews, and became a beloved destination for dessert lovers.





COOK OUT
Recipes and Tips for the Great Outdoors [An Outdoor Cookbook]
by Rashad Frazier
A 4 Color Books Hardcover
On sale April 14th, 2026
Cooking – Methods – Outdoor

Editor: Claire Yee
Rights: World English
Translation: Eryn Kalavsky / Salky
Literary Management
Status: Materials available

Nothing motivates, comforts, energizes, and brings people together like a delicious meal. For Rashad Frazier, founder of outdoor adventure company Camp Yoshi, the outdoors is a place for celebration, and a hot meal at the end of a long day is one of the best ways to celebrate. A must-have guide for campers, explorers, and outdoor enthusiasts, **Cook Out** is a rallying cry for anyone who wants to diversify the outdoor space.

If you've ever felt intimidated by or excluded from the world of outdoor recreation and don't know where to begin, **Cook Out** is your first step to unlocking your next adventure. Frazier shares his wisdom and approach to embarking in the outdoors with step-by-step tips for formulating comprehensive packing lists to properly equip your camp kitchen, cooking both on an open flame and on a camping stove and setting yourself up for success with recipes you often start at home. Rashad Frazier encourages his readers to conquer each meal of the day—**Fish and Grits** to begin the morning, or **Banana Bread with Espresso Butter** for a meal on the fly.

A native of the Carolinas, **Rashad Frazier** discovered his passion for cooking in his twenties, and after successfully founding and running the Afro-Asian pop-up catering company Yoshi Jenkins for several years. Camp Yoshi was born as a way for him to continue sharing his passion for food, while also merging it with his love of the great outdoors. His work has been featured in various outlets.



Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
Pages: 224
Illustrations: 60-80 4C Photos
Price: \$29.99



FROM THE ROOTA TO THE TOOTA
A New School Guide to Traditional Whole Animal and Plant Cookery
by Amethyst Ganaway
A 4 Color Books Hardcover
On sale February 2nd, 2027
Cooking – Regional & Cultural –
American Southern

Editor: Claire Yee
Rights: World
Status: Material April 2026

In the South, sufficiency and minimizing waste live in tandem with respecting and caring for nature. **From the Roota to the Toota** serves up this vision of the South with a keen eye to Ganaway's own roots in the South Carolina Lowcountry. Interspersed among the 80 recipes utilizing ingredients you can forage, hunt, or source from local farms, you'll find practical knowledge passed down through generations that still hold true today on everything including foraging wild plants, catching a crab with a piece of chicken on a string, breaking down an animal into parts, and of course finding delicious ways to make all sorts of food.

From the Roota to the Toota is filled with country recipes made simple, but elegant. They're farm-to-table and sustainable; heirloom and nostalgic; resourceful and low-waste.

Amethyst Ganaway is a chef and food writer from North Charleston, South Carolina. Her southern roots are deep, branching from across the Lowcountry, to Georgia, North Carolina, and all the way across to Alabama and Mississippi. She has written for publications like *Serious Eats*, *TASTE*, *The Washington Post*, *Plate*, and her local *Charleston City Paper*. Her cultural archival work and events has been housed at MOFAD, the Smithsonian Institute, UNC Wilmington, The Mills House Hotel, the South Carolina Department of Agriculture and The Charleston Wine + Food Festival.



Title Specs:

Trim: 189 x 254 mm (7-7/16 x 10 in)
Pages: 256
Illustrations: Approx. 70 photos + 5-10 illos
Price: \$35.00



RECIPES FOR A HUNGRY LIFE

by Eduardo Garcia
A Ten Speed Press Hardcover
On sale August 31st, 2027
Cooking – Seasonal

Editor: Kelly Snowden
Rights: World
Status: Material October 2026

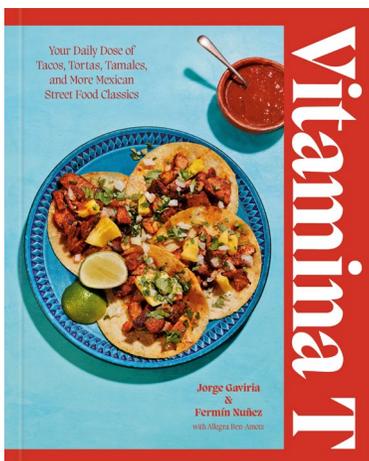
Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 272
Illustrations: 120 photos
Price: \$40.00

Eduardo's love of food is built on the connections we create, with one another and the ingredients we come across. It's in the little moments, like stumbling upon wild strawberries on the way back from a hike, or discovering the family recipe for an unbelievable salsa macha. In *Recipes for a Hungry Life*, the chapters are structured around the five seasons (summer is split into early and late) and each chapter is anchored by an essay that shows you the wonder and joy present in acts like foraging, eating offal, and cooking over fire.

Eduardo's mystical stories, bountiful recipes, and love for life will leave you filled with a sense of adventure, an appreciation of the land, and the feral joy of getting to experience nature as it comes.

Eduardo Garcia is a classically trained chef and hunter who is always on the search for exceptional food experiences only found through traveling around the world. He's flipped burgers, gone to culinary school, and even was a private chef on luxury yachts for a few years. Settled now in Montana, Eduardo founded MontanaMex, a condiments brand that blends his Mexican and Montana roots. Shortly after, Eduardo's path took a turn when he become an amputee due to a hunting accident. With patience and determination he made his way back into the kitchen. Since then, he's become globally recognized as a storyteller and acclaimed television host.



VITAMINA T *Your Daily Dose of Tacos, Tortas, Tamales, and More Mexican Street Food Classics*

by Jorge Gaviria and Fermín Nuñez
A Clarkson Potter Hardcover
On sale April 7th, 2026
Cooking – Regional & Cultural – Mexican

Editor: Francis Lam
Rights: World
Status: Materials available

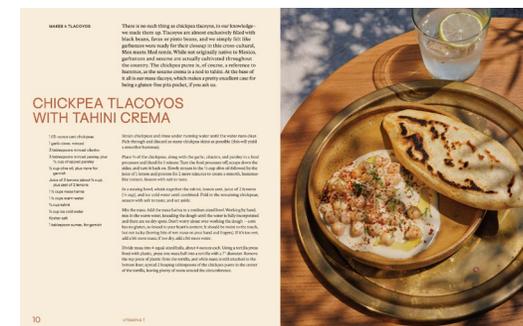
Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 272
Illustrations 80 4C Photos
Price: \$35.00

Celebrated chef Fermín Nuñez and tortilla and masa-purveyor-to-the-stars Jorge Giviria take us on a journey through the sizzling streets of Mexico and Mexican communities in the U.S. to show us how we can capture some of the magic of this cuisine in our home kitchens. These dishes are emblematic of what makes Mexico a culinary cornerstone, and *Vitamina T* translates them into approachable, easy-to-prepare recipes for home cooks. Through traditional techniques, and contemporary twists, this book explores the beautiful sights and bold flavors of a late-night taqueria, a charcoal-burning clay comal teeming with hoja-santa-wrapped tetelas, and all the tamales at all times.

Jorge Gaviria is the James Beard Award-winning founder of Masienda and the bestselling author of *MASA: Techniques, Recipes, and Reflections on a Timeless Staple*. He has been honored in the Forbes 30 Under 30 list for food and wine and has trained at top restaurants like Danny Meyer's Maialino and Blue Hill at Stone Barns.

A native of Torreon, Mexico, **Chef Fermín Nuñez** spent the last decade in Austin at local favorites where he honed his style before opening Suerte with restaurateur Samuel Hellman-Mass. He was named among Food & Wine's Best Chefs, Eater Austin Chef of the Year in 2018.





ASIAN AMERICANA

Rebellious Third-Culture Recipes

by Frankie Gaw

A Ten Speed Press Hardcover

On sale January 19th, 2027

Cooking – Regional & Cultural – Asian

Editor: Cristina Garces

Rights: World

Status: Materials March 2026

Asian Americana is a celebration of this food through 100 nostalgic and adventurous recipes and stories from multi-generational Asian families and immigrants across Central and North America.

Asians landed in the Americas as early as the 1580s, and they formed communities along the coasts of modern-day Mexico, founded fishing villages on lakes surrounding New Orleans, and established barrio chinos (Chinatowns) in Havana. It's both a rich and complicated history that has resulted in a landscape of food that is both exciting and yet rarely explored.

Award-winning blogger and food writer Frankie Gaw leans into the joy of creating unique culinary combinations, whether that be opposing cultures, flavors, textures, seasonings, or techniques, and finding commonality in the differences through recipes.

Frankie Gaw is a food writer, photographer, and designer. He is the blogger behind Little Fat Boy, which has won *Saveur* Blog of the Year and the IACP Individual Food Blog Award.



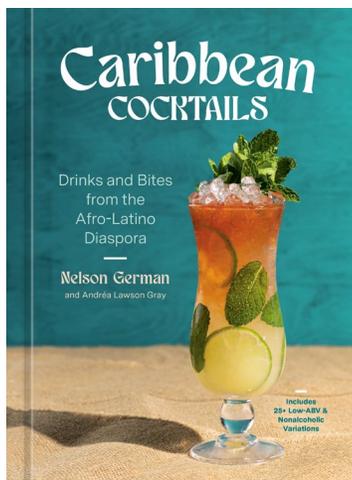
Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 240

Illustrations: 100 4C Photos

Price: \$35.00



CARIBBEAN COCKTAILS

Drinks and Bites from the Afro-Latino Diaspora

by Nelson German with Andréa Lawson Gray

A Ten Speed Press Hardcover

On sale June 2nd, 2026

Cooking – Beverages – Alcohol – Bartending

Editor: Claire Yee

Rights: World

Status: Material available

For Afro-Dominican chef Nelson German, drinks and food are about connection—whether it's sharing stories over cocktails on a stoop in Washington Heights or gathering with friends under the warm, buzzy lights of his restaurants. In *Caribbean Cocktails*, he brings the rich culinary history of the Afro-Latino diaspora straight to your home bar and kitchen, blending tradition, personal storytelling, and modern mixology. Inside, you'll find cocktail recipes easy enough for home bartenders yet inventive enough for seasoned mixologists, along with an ingredient index to help you make the most of every bottle on your bar cart, tips for batching drinks, plus low-ABV and alcohol-free variations for every kind of celebration.

Nelson German is the Dominican American chef-owner behind Oakland's alaMar Kitchen & Bar, the Afro-Latin cocktail lounge Sobre Mesa, and Meski, a soulful Afro-Latin brunch and dinner destination in San Francisco. His work has been featured in the *New York Times*, *SF Chronicle*, *Ebony*, *Forbes*, *KQED*, *KRON*, and more.

Andréa Lawson Gray is a James Beard Award-winning food writer who has shared the richness of Latino culture, history, and cuisine through her cookbooks *Convivir* and *Celebraciones Mexicanas*.



Title Specs:

Trim: 165 x 229 mm (6 ½ x 9 in)

Pages: 176

Illustrations: about 40 photos

Price: \$24.00



THE GOTO BARTENDER'S GUIDE *A Philosophy of Cocktails, Hospitality, and How to Make Great Drinks Every Time*

by Kenta Goto with Noah Rothbaum
A Ten Speed Press Hardcover
On sale October 6th, 2026
Cooking – Beverages – Alcohol –
Bartending

Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 320
Illustrations: approx. 125 photos
Price: \$40.00

Editor: Kelly Snowden
Rights: World
Status: Materials available

In *The Goto Bartender's Guide*, Kenta Goto distills down his methodology for building delicious cocktails time and time again, whether you're at home or behind one of the world's most famous bars.

Kenta spent seven years at the acclaimed Pegu Club, building his craft before opening Bar Goto in New York City. Over those years he developed his signature style that brings precision and intention into every step of the cocktail building process, from the number of stirs to the proof of the alcohol. Kenta accounts for how quickly standard freezer ice melts (versus industrial bar ice) and uses measuring spoons in addition to jiggers to get the proportions just right, ensuring that you'll nail the cocktail every time you make it.

Kenta Goto is the owner-bartender of two New York cocktail bars, Bar Goto and Bar Goto Niban. He practices his own unique brand of hospitality, dually influenced by his upbringing in Japan and his over twenty-year bartending career in New York.

Noah Rothbaum is one of the world's leading authorities on cocktails and spirits as well as a Kentucky Colonel, a James Beard Award winner and the author of the acclaimed drinks books, *The Art of American Whiskey* and *The Business of Spirits*.



EDIBLE ALCHEMY'S GUIDE TO CROSS-CULTURAL FERMENTATION

Techniques & Recipes for Your Home Kitchen
By Alexis Goertz
A Ten Speed Press Hardcover
On sale March 16th, 2027
Cooking – Canning & Preserving

Title Specs:

Trim: (7-3/8 x 9-1/8 in)
Pages: 272
Illustrations: Approx. 85 photos;
possible illus
Price: \$35.00

Editor: Kelly Snowden
Rights: World English
Translation: Europa Content
Status: Material May 2026

From preparing kimchi to extend the life of cabbage to using leftover bread to brew a bubbly glass of kvass, fermentation has long been a tool for giving ingredients a whole new life. This act of preservation, which limits food waste and is a boost for gut health, is the lifelong obsession of teacher Alexis Goertz, creator of the educational platform Edible Alchemy. She has spent decades studying this ancient and wild practice, and in *Edible Alchemy* she equips you with techniques and over 65 recipes for experimenting with your own ferments.

Edible Alchemy is divided into three parts: establishing the cultural (both microbial and human) foundations of the practice, delving into the techniques and science of fermentation, and the recipes that turn ordinary ingredients into living gold. All along the way Alexis encourages you to be playful and experimental, with the reminder that at the base of it all, every ferment is an opportunity to learn something new about this living, evolving practice.

Alexis Goertz is an herbalist, beekeeper, and lifelong learner who runs Edible Alchemy, a fermentation education platform based in Berlin, Germany. Alexis leads regular workshops and events that celebrate the art and science of fermentation.





WEEKDAY TABLE
No-Fuss Recipes for Modern Health
 by Gregory Gourdet with JJ Goode
 A Ten Speed Press Hardcover
 On sale April 20th, 2027
 Cooking – Seasonal

Editor: Claire Yee
Rights: World
Status: Materials May 2026

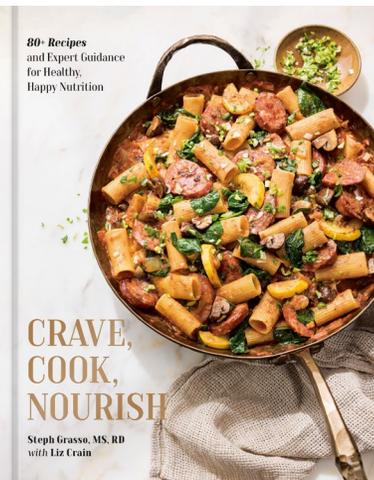
Title Specs:
 Trim: 203 x 254 mm (8 x 10 in)
 Pages: 288
 Illustrations: 125 photos
 Price: \$37.99

Simple, with complex flavor profiles. Stewed and roasted, rather than deep fried. Award-winning chef, restaurateur, and cookbook author Gregory Gourdet invites you to cook unapologetically flavorful, feel-good meals using the guidance provided in his second cookbook, **Weekday Table**. Gourdet leans into low-effort dishes that prune prep wherever possible, teaching readers to take full advantage of kitchen downtime and easing the minds of home cooks everywhere.

Weekday Table channels global flavors and wholesome ingredients with recipes that taste outstanding before anything else: Whether you realize it or not, you will be crafting recipes that are gluten-and dairy-free. These are recipes that hit the sweet spot where big flavor converges with accessibility and embraces seasonality. Regardless of which recipes you make first, this groundbreaking cookbook bursts with vibrant dishes, exploding with a wide breadth of globally inspired flavors.

Gregory Gourdet is a celebrated chef, best-selling author of James Beard award-winning *Everyone's Table*, and television personality. He is the chef and owner of Kann, a Haitian restaurant in Portland named The Best New Restaurant in America by Esquire.

JJ Goode is a writer and author, co-authoring several *New York Times* best-sellers with James Beard recognition.



Crave, Cook, Nourish
80+ Recipes and Expert Guidance for Healthy, Happy Nutrition
 by Steph Grasso; with Liz Crain
 A Ten Speed Press Hardcover
 On sale February 24th, 2026
 Cooking – Health & Healing

Editor: Claire Yee
Rights: World English
Translation: Jessica Mileo / Inkwell
Status: Materials available

Title Specs:
 Trim: 203 x 254 mm (8 x 10 in)
 Pages: 256
 Illustrations: approx. 95 Photos
 Price: \$32.99

The internet is filled with diet fads and nutrition misinformation, and registered dietitian Steph Grasso is here to steer you clear of all of it. In her debut cookbook and nutrition go-to, Steph debunks diet culture and offers up fun and easy ways to make healthy, accessible, and affordable food choices. **Crave, Cook, Nourish** subscribes to the notion that all bites are good bites when balanced: Why restrict your favorite foods when you can simply add more nutrients to your plate? Steph lays out the basic building blocks of nutrition so you can make healthful choices with ease. Starting with a brief history of diet culture, **Crave, Cook, Nourish** is packed with tips and hacks to make grocery shopping and meal prep feel like second nature. Included in the book are more than 80 of Steph's delicious, nutrient-packed, and easy-to-make recipes.

Steph Grasso is a Registered Dietitian and social media influencer, creating nutritional content to educate and inspire her millions of followers on how to make healthier lifestyle changes. She is known for delivering digestible TikToks that educate viewers on balanced eating. She uses her expertise and comedy to provide evidence-based nutrition advice and debunk trending nutrition myths.



Liz Crain is a writer on Pacific Northwest food and drink. She is the author of *Dumplings = Love* and *Food Lover's Guide to Portland*; and is coauthor of *Fermenter*, *Toro Bravo*, *Hello! My Name Is Tasty*, and *Grow Your Own*



CARLA BAKES
Sweet, Savory, and From the Heart
 by Carla Hall
 A 4 Color Books Hardcover
 On sale September 1st, 2026
 Cooking – Methods – Baking

Editor: Claire Yee
Rights: World
Status: Materials available

This is the book Carla Hall has been waiting to write. Baking is her creative outlet, her source of play, her first true passion. Carla was obsessed with baked goods as a kid, closely watching her grandmother make dinner rolls and muffins and making sure not to miss out on the desserts people brought to church suppers. But it wasn't until she was an adult that she actually started to make these creations she grew up eating and thinking about all the time.

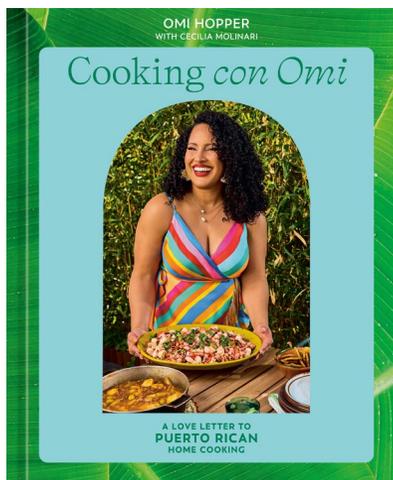
Carla Bakes is 100 recipes for baking savory and sweet goods rooted in her Southern traditions and world travels. Carla brings her warmth, earnestness, and pure sense of fun to every recipe showing you just how much fun it is to bake and bring your own twists to new recipes. Whether you're new to using an oven or a well-seasoned pro, Carla's expert guidance and encouragement will leave you feeling confident and inspired in the kitchen. Now let's go have fun with it!

Carla Hall first won over audiences when she competed on Bravo's *Top Chef* series and shared her philosophy to always "cook with love". She also spent seven years co-hosting ABC's Emmy award-winning series *The Chew*, and is currently featured on the *Food Network* in various shows. Carla is the author and co-author of five cookbooks and author of two children's books. Her last cookbook, *Carla Hall's Soul Food*, landed on annual "Best Cookbook" lists across the country and received an NAACP Image Award nomination.



Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
 Pages: 288
 Illustrations: about 130 photos
 Price: \$35.00



COOKING CON OMI
A Love Letter to Puerto Rican Home Cooking
 by Omi Hopper
 A Ten Speed Press Hardcover
 On sale August 11th, 2026
 Cooking – Regional & Cultural –
 Caribbean and West Indian

Editor: Cristina Garces
Rights: World English
Translation: Johanna Castillo / Writers House
Status: Materials available

Growing up in Puerto Rico, food had as much of an impact on Omi Hopper's life as the culture. When her family moved to the mainland, Omi began to lose her connection with the island. So, she started @cookingconomi to tie her life as a wife and mother to her desire to keep her culture alive and thriving.

Cooking con Omi is a celebration of Puerto Rican cooking with 100 classic and US-influenced Latino dishes that capture the vibrant, warm, and lively essence of Puerto Rican culture. Each section includes an introduction from Omi, sidebars about the origin of ingredients, headnotes with the stories behind each recipe, vibrant full-color photography, and an overall message of love and unity Omi communicates through her food. Ultimately, *Cooking con Omi* is a culinary record about the power of food to keep tradition alive. For some, it will be a chance to visit Puerto Rico through these mouthwatering dishes; for others, it will be a way back home.

Omalys "Omi" Hopper is a food entrepreneur and content creator known for putting Puerto Rican cuisine on the map. She's been featured on CBS Mornings, ABC News, The Today Show, Univision's "Despierta America," and was recently a semifinalist on FOX's *Next Level Chef* with Chef Gordon Ramsey. She has garnered more than 1M followers across Instagram, YouTube, and TikTok.



Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
 Pages: 256
 Illustrations: 60-70 photos
 Price: \$32.99



NO 1 BEST INDIAN COOKBOOK IN THE WORLD

At-Home Recipes from the Streets, Truck Stops, Villages, and Palaces of India

by Meherwan Irani and Jamie Feldmar

A Ten Speed Press Hardcover

On sale September 1st, 2026

Cooking – Regional & Cultural – Indian & South Asian

Entering Meherwan Irani's restaurants feels like walking into a party--and opening his cookbook is no different. With warmth, affection, and a bit of swagger, Irani makes a compelling, delicious case for why you should make Indian food at home. With clear instruction on how to build layers of flavor and texture, your favorites like bhel puri, vada pav, kathi rolls, and more are within your grasp. These dishes--and that festive atmosphere--are why you'll see lines out the door anytime you visit one of Irani's eight restaurants.

In the *No 1 Best Indian Cookbook in the World*, Irani takes you through the depths of this (liberally defined) subgenre of Indian cuisine, covering the classics like pakoras and chaats to stews at roadside cantinas and Chinese-Indian stir fries.

After spending time as a jewelry importer, car salesman, computer builder, and luxury real estate agent, **Meherwan Irani** is currently a chef and restaurant and spice mogul. Along the way he's been named one of *Time Magazine's* People Changing the South, a *Food & Wine* Gamechanger, Southerner of the Year, and won the James Beard Award for Outstanding Restaurant. Meherwan lives in Asheville, North Carolina, with his wife and business partner, Molly, and a minimum of two goldendoodles at all times.

Jamie Feldmar is the co-author of five previous cookbooks and one memoir, including the James Beard Award-winning *Taste & Technique* and IACP Award-recognized *Italian American*. She lives in Los Angeles, California.



Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 288

Illustrations: 120 photos

Price: \$38.00

Editor: Kelly Snowden

Rights: World English

Translation: David Black Agency

Status: Material available

BREADUCATION

The Fundamentals of Bread Baking with Ten Essential Formulas for a Lifetime of Loaves

by Andrew Janjigian

A Ten Speed Press Hardcover

On sale November 17th, 2026

Cooking - Courses & Dishes – Bread

Breaducation is for everyone! Whether you're just starting on your bread baking journey or you're looking to start creating your own recipes, Andrew Janjigian is here to meet you where you're at. For over 20 years, Andrew has been baking bread and teaching people how to do it. Now, he brings his years of experience, love for science, and detailed precision to this cookbook. Andrew covers the gamut, from describing the anatomy of a wheat berry and lifespan of a loaf to explaining how to adjust recipes when adding ingredients like milk or molasses. He even includes a multitude of charts for how things like temperature, flour type, and more impact your final loaf.

Andrew Janjigian is the head baker at *Wordloaf*, the IACP-nominated "breaducational" Substack newsletter focused on all things bread, baking, flour, and grains. Before launching *Wordloaf*, Janjigian was a test cook and senior editor at America's Test Kitchen's *Cook's Illustrated* magazine, where he worked for 11 years. Since leaving ATK, he continues to develop recipes and write about food and baking for venues including *Serious Eats*, *King Arthur Baking Company*, *Epicurious*, *Edible Boston*, *Anova*, and *Ooni*.



Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 320

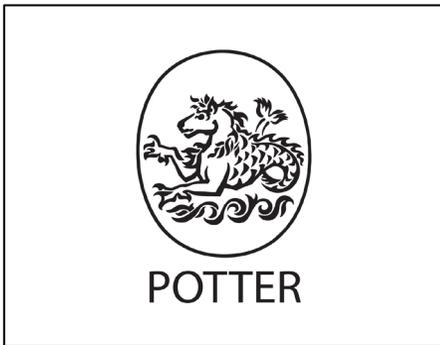
Illustrations: 120 photos

Price: \$35.00

Editor: Claire Yee

Rights: World

Status: Material March 2026



THE GREAT LITTLE PUMPKIN COOKBOOK

by Michael Krondl

A Clarkson Potter Hardcover

On sale August 18th, 2026

Cooking – Seasonal

Editor: Layla Schlack

Rights: World

Status: Material available

The Great Little Pumpkin Cookbook is a timeless tribute to one of America’s favorite fall ingredients, with cozy soups, stews, pastas, and baked goods, plus so much more. It includes comforting classics like pumpkin pie and pumpkin soups among other dishes that showoff the versatility of pumpkin, like Yucatan-Style Tacos and Chicken Tagine.

The Great Little Pumpkin Cookbook is your go-to guide for Thanksgiving and year-round. First printed in 1999, and beloved by pumpkin lovers ever since, this edition has new recipes, photography, and an attractive die-cut hardcover. This charming volume features recipes that bring out the natural richness and versatility of pumpkin, in both sweet and savory dishes.

Michael Krondl is a chef, food writer, and author of *The Taste of Conquest*, *Around the American Table: Treasured Recipes and Food Traditions from the American Cookery Collections of the New York Public Library*, and *The Great Little Pumpkin Cookbook*. He has published articles in *Good Food*, *Family Circle*, *Pleasures of Cooking*, and *Chocolatier*, and has contributed entries to *The Oxford Encyclopedia of Food and Drink in America*. He lives in New York City.



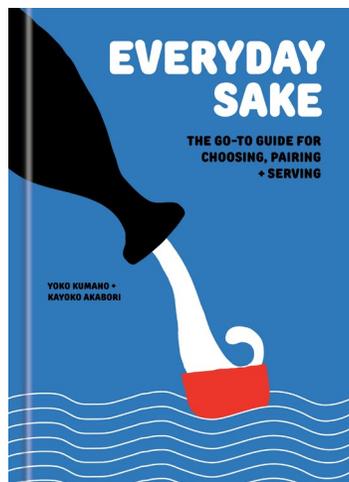
Title Specs:

Trim: 140 x 178 mm (5-1/2 x 7 in)

Pages: 144

Illustrations: 4c photos

Price: \$14.99



EVERYDAY SAKE

The Go-To Guide for Buying, Serving, and Enjoying

by Yoko Kumano and Kayoko Akabori

A Clarkson Potter Hardcover

On sale May 26th, 2026

Beverages

Editor: Jennifer Sit

Rights: World English

Translation: Jonah Straus / Straus Literary

Status: Materials available

Just like wine and beer, sake is a fermented beverage meant to pair with food. It is highly aromatic, drinks wonderfully in a wine glass, boasts a wide array of flavors, and pairs well with all sorts of dishes. You may have only had sake alongside sushi at a Japanese restaurant or perhaps your go-to drink is usually wine, but, if you’re curious to learn more about this unique Japanese drink made with rice, *Everyday Sake* is here to be your go-to resource.

As the owners of Umami Mart, a sake shop and bar in Oakland, California, they have spent over a decade selling sake and teaching classes on the subject. They know the answers to all the real-life, burning questions you may have, like, Can I use a wine glass for sake? Is hot sake bad? Can I eat pizza with sake? How to I store

sake? And now they’ve written *Everyday Sake* as a practical guide that will give you the confidence to choose the best sake for any occasion.

Yoko Kumano and Kayoko Akabori met in high school in Cupertino, California, and in 2007 they founded Umami Mart, then solely a food blog. In 2021, they both moved back to the Bay Area and decided to open Umami Mart, the store, in downtown Oakland. Umami Mart is a retail shop and bar that sells Japanese kitchen tools, barware, and drinks. It has been featured in the *New York Times*, *Wirecutter*, *New York Magazine*, and the owners are frequent guests on various drinks podcasts.

Title Specs:

Trim: 165 x 229 mm (6 ½ x 9 in)

Pages: 224

Illustrations: 65-100 full-bleed and spot

Price: \$26.99

SAKE STYLES

If sake styles are like nouns, sake styles are the adjectives. Most styles of sake are created after the main fermentation. For example, a brewer who makes an umami-rich jamal may decide to skip dilution to make it even stronger. Or one who makes a fruity grappa and wants to enhance its fruitiness may bottle it unpasteurized. But some styles developed earlier, when making the moto (fermentation starter).

Styles related to our discussion about Post-Fermentation on page 200 (brewers don't just bottle sake after it is fermented and kick off their shoes to watch cat videos on YouTube. Understanding how types and styles work in conjunction may take some time to grasp. But if you know the seven types of sake (see page 200) and apply a style on top of it, you can begin to get an idea of how they work together.

There are many more decisions producers make before they deliver the final product. Here are just a few key styles to look out for and how they affect the taste of the sake.





MORIBYAN'S KITCHEN
100 Craveable Comfort Food Recipes
by Hajar Larbah
A Clarkson Potter Hardcover
On sale October 13th, 2026
Cooking – Methods – Quick & Easy

Editor: Susan Roxborough
Rights: World
Status: Material available

Title Specs:

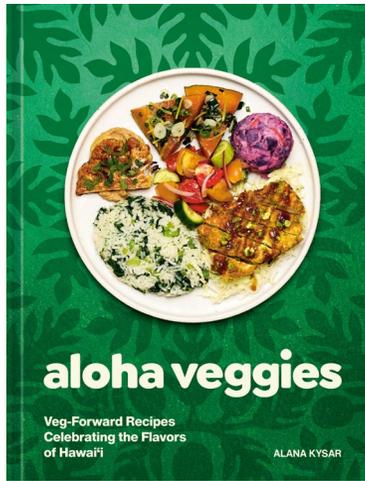
Trim: 203 x 254 mm (8 x 10 in.)
Pages: 272
Illustrations: 120 4c photos
Price: \$35.00

On her wildly popular platform, Moribyan (9M+ followers across platforms), Hajar Larbah is known for sharing crave worthy dishes that always deliver on flavor and quality without being overly complicated. With her carefully crafted recipes perfected for home cooks, from internet-famous comfort foods like **Lasagna Soup** to globally inspired dishes like **Creamy Butter Chicken**, Hajar's cooking brings big flavor without the fuss.

In **Moribyan's Kitchen**, Hajar presents 100 recipes that are bold, cozy, and super easy. You'll find cherished family recipes for the Moroccan and Libyan dishes she grew up eating in addition to inventive restaurant remakes that bring the excitement of viral dishes right into your kitchen.

Hajar Larbah is a recipe developer, content creator, and founder of the blog Moribyan, where she shares bold, flavorful recipes that make cooking at home feel exciting again. What began as a college passion project has grown into a community built on her belief that cooking is a love language and that food is always better at home and made from the heart. Her recipes range from quick and easy dinners to cozy comfort meals and restaurant favorites reimagined at home, as well as dishes inspired by her Moroccan and Libyan roots. Hajar currently lives in Los Angeles but was born and raised in Orange County and is a Californian at heart.





ALOHA VEGGIES
Veg-Forward Recipes Celebrating the Flavors of Hawai'i

by Alana Kysar
A Ten Speed Press Hardcover
On sale April 28th, 2026
Cooking – Regional & Cultural –
American – Western States

Editor: Kelly Snowden
Rights: World
Status: Materials available

When Maui native Alana Kysar returned to live on the island again as an adult she noticed a change: farmer's markets and community crop shares had popped up everywhere. As former sugar cane fields made way for family farms this new abundance led to unparalleled creativity in how Hawaiians eat and celebrate together. Highlighting Hawai'i's local food culture in new and exciting ways, ***Aloha Veggies*** provides simple recipes for easy everyday meals that are nutritious and satisfying.

Alongside Alana's recipes are profiles of farms across Hawai'i which will inspire you to not only seek out more vegetables, but a way to connect with and give back to the land.

Alana Kysar was born in Hawai'i, and currently resides in Maui with her husband and miniature dachshunds. In 2015, she started her blog *Fix Feast Flair* and won *Saveur* magazine's blog award for "Best New Voice." Since then, her photos and recipes have been picked up everywhere: *Food & Wine*, *Saveur*, *Country Living*, *BuzzFeed*, and *Yahoo Food*. She is the bestselling author of *Aloha Kitchen*.



Title Specs:

Trim: 187 x 254 mm (7-1/2 x 10 in)
Pages: 240
Illustrations: approx. 120 photos
Price: \$32.99



THE GREAT BOOK OF CHOCOLATE,
REVISED EDITION
The Chocolate Lover's Guide with More Than 50 Recipes

by David Lebovitz
A Ten Speed Press Hardcover
On sale May 5th, 2026
Cooking – Specific Ingredients -
Chocolate

Editor: Julie Bennett
Rights: World
Status: Materials available

In this fully updated edition of *The Great Book of Chocolate*, Lebovitz discusses the history of chocolate, the best bean-to-bar producers, and how to choose, store, and use this diverse and delicious ingredient. Fifteen new recipes join David's classics, for a total of nearly forty recipes for such favorites as **Chocolate Tart de Rue Tatin**, **Homemade Rocky Road**, **Deep Dark Chocolate Truffles**, **Downtown Bakery Brownies**, and **Mocha Pudding Cake**.

Featuring all new photography shot on location in Paris and San Francisco, ***The Great Book of Chocolate, Revised***, is a sweet treat for home bakers and chocolate lovers alike.

David Lebovitz has been a professional cook and baker for most of his life; he spent nearly thirteen years at Chez Panisse until he left the restaurant business in 1999 to write books. He moved to Paris in 2004 and turned his website into a phenomenally popular blog. He is the author of numerous cookbooks, including *My Paris Kitchen*, *The Perfect Scoop*, *Ready for Dessert, Revised*, and *Drinking French*, and two memoirs, *The Sweet Life in Paris*, and *L'Appart*. He was named one of the top five pastry chefs in the Bay Area by the *San Francisco Chronicle*. Lebovitz has also been featured in *Bon Appétit*, *Food & Wine*, *Cook's Illustrated*, *The New York Times*, *Saveur* and more.



Title Specs:

Trim: 178 x 229 mm (7 x 9 in)
Pages: 192
Illustrations: 75 4C Photos
Price: \$24.99



THE PERFECT PIZZA
The Craft and Science of Sourdough
Pizza, Focaccia, Flatbreads, and More

by Maurizio Leo
A Clarkson Potter Hardcover
On sale October 13th, 2026
Cooking – Dishes – Pizza

Editor: Jen Sit
Rights: World
Status: Materials available

Rights sold: Polish: *Znak*

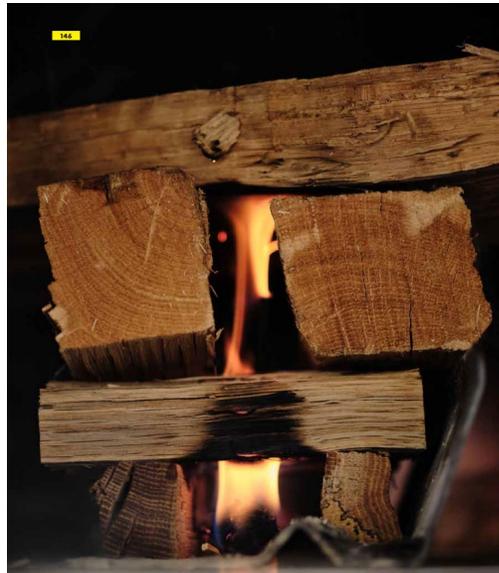
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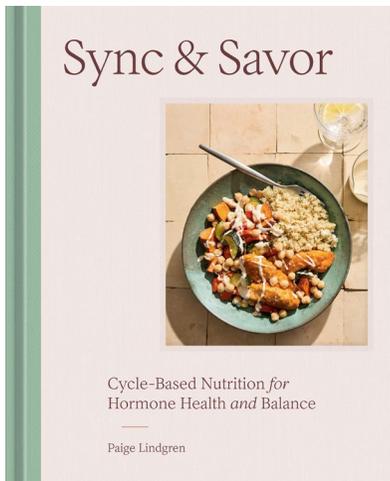
Trim: 229 x 260 mm (9 x 10 ¼ in)
Pages: 400
Illustrations: 4c Photos
Price: \$40.00

In his beloved, award-winning debut cookbook, *The Perfect Loaf*, sourdough expert Maurizio Leo demystified the process of baking naturally leavened bread with approachable, step-by-step guidance and encyclopedic attention to detail. In ***The Perfect Pizza***, he returns to his roots, tackling pizza with his signature in-depth, technique-driven approach. You can learn to make unbelievable homemade pizza using sourdough starter, and Maurizio is here to show you how.

The key to making incredible pizza at home lies in making a great dough, and ***The Perfect Pizza*** focuses on perfecting that element. Rather than relying on a few master dough recipes and a plethora of topping ideas like most pizza books, Maurizio provides unique recipes for over 40 specialty pizza styles, meticulously tested to achieve the best flavor and texture for that approach. Whether you've never made pizza before and just love to eat it or you're a bread baker looking to expand into pizza, ***The Perfect Pizza*** is designed to meet you wherever you are.

Maurizio Leo is the creator of the independent sourdough baking website The Perfect Loaf. His cookbook, *The Perfect Loaf — The Craft and Science of Sourdough Breads, Sweets, and More*, is a James Beard Award-winner and a *New York Times* bestseller. He lives in Albuquerque, NM, with his wife and two sons, where he's been baking sourdough for over a decade. He's been labeled "Bob Ross but for bread."





SYNC & SAVOR
Cycle-Based Nutrition for Hormone Health and Balance

by Paige Lindgren
A Ten Speed Press Hardcover
On sale April 14th, 2026
Cooking – Health & Healing

Editor: Thea Diklich-Newell
Rights: World
Status: Materials available

Between menstrual cramps, PMS blues, PCOS or Endometriosis symptoms, and hormonal fluctuations, many of us feel like we have one good week a month. But it doesn't have to be that way, and women everywhere are discovering the empowerment of living in tune with your cycle. Cycle syncing - the practice of living in sync with the four phases of the menstrual cycle - is a paradigm-shifting approach to honoring, nurturing, and supporting your body by focusing on the key foods and daily mindset and lifestyle shifts that will help you feel your best every day of the month. With her debut cookbook, Holistic Nutritionist and Certified Hormone Specialist Paige Lindgren provides readers with all the tools they need to support their hormone health through lifestyle and nutrition.

Sync & Savor is a collection of steadfast, delicious recipes, highlighting Paige's signature philosophy for affordable, accessible cooking that will make honoring your body feel intuitive and easy, even on busy ovulation-phase weeknights and zero-energy menstrual mornings.

Paige Lindgren is an LA-based Certified Hormone Specialist, Holistic Nutritionist, and social media creator with 550,000 followers across Instagram, YouTube, TikTok, and Substack. She is on a mission to empower women with knowledge about their bodies, promote holistic well-being, and help them find balance in their lives.



Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
Pages: 256
Illustrations: 85-95 Photos
Price: \$30.00



THE LITTLE GREEN BOOK OF CHARTREUSE

Devotion, Libation, and the Holy Spirit, with Recipes

by Jordan Mackay
A Ten Speed Press Hardcover
On sale November 10th, 2026
Cooking – Beverages – Alcoholic

Editor: Cristina Garces
Rights: World
Status: Material March 2026

Chartreuse, a spirit based on a 400-year-old secret recipe and made exclusively by Carthusian monks in the French Alps, is recently enjoying a huge surge in popularity. Stores can hardly stock the product, as the monks refuse to up their production to meet global demand. **The Little Green Book of Chartreuse** is the first book in English on the topic in ages, and the first since its newfound popularity. Written by Jordan Mackay, an expert veteran in the space, paired with Paul Einbund, a bar director known for championing Chartreuse, this book will be the first of its kind to look at its storied history and current resurgence.

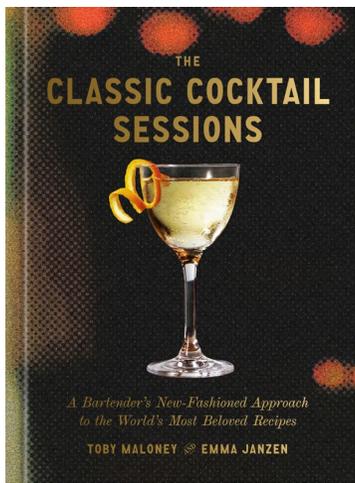
25 cocktail recipes offer new and vintage ways to use the spirit, including the pre-prohibition Brandy Daisy, a breezy and light alternative to the Sidecar; the martini-adjacent Alaska Cocktail made with gin and chartreuse; and The Last Word, the cocktail that saved Chartreuse from the dustbin of forgotten spirits. The innovative cocktail recipes are accompanied by 10 sweet and savory food recipes including a Coconut Chartreuse Marshmallow, Chartreuse Sorrel Sauce, Elixir Végétal Asparagus with Butter, and a Chartreuse Chocolate Pot de Crème.

Jordan Mackay is an Andre-Simon- and James-Beard-award winning journalist on food, wine, and spirits. His work has appeared in *Food & Wine*, *The New York Times*, *Los Angeles Times*, *San Francisco Chronicle*, *Decanter*, *The Art of Eating*, *Wine and Spirits*, and many others. He is the author and co-author of nine books.

Paul Einbund is a well-known sommelier and restaurateur, notably the creator of the acclaimed San Francisco institution The Morris, a restaurant celebrated not only for its amazing beverage programs and excellent kitchen but also for being one of the world's great Chartreuse destinations.

Title Specs:

Trim: 152 x 203 mm (6 x 8 in)
Pages: 176
Illustrations: approx. 50 photos possible illos
Price: \$24.99



THE CLASSIC COCKTAIL SESSIONS
A Bartender's New-Fashioned Approach to the World's Most Beloved Recipes

by Toby Maloney & Emma Janzen
A Clarkson Potter Hardcover
On sale June 16th, 2026
Beverages – Alcoholic – Bartending

Editor: Jennifer Sit
Rights: World
Status: Materials available

In *Classic Cocktail Sessions*, you'll learn how to conquer these classic recipes with confidence. Bartender Toby Maloney has been honing his approach to these drinks for decades, and here, he invites you to join him behind the bar for a "session" with each cocktail—a captivating, in-depth tutorial on each of the classics. Anybody can learn to master these cocktails, but it takes a bit of practice. You'll learn how to create good balance, texture, and temperature in a cocktail, how different brands of ingredients impact a drink, and how to personalize the classic formulas with tiny adjustments and twists. There is no one right way to make a Southside or a Mai Tai—but you'll learn how to make the version that speaks to you.

Toby Maloney is a James Beard Award-winning bartender with over twenty-five years of experience in the bar industry, from dive bars to Milk & Honey, Flatiron Lounge, Pegu Club and beyond.

Emma Janzen is a journalist, editor, and photographer specializing in all things drinks and design. She co-authored the James Beard Award-winning books *The Way of the Cocktail* with Julia Momosé and *The Bartender's Manifesto* with Toby Maloney.



Title Specs:

Trim: 178 x 241 mm (7 x 9 ½ in)
Pages: 304
Illustrations: 75 photos + infographs
Price: \$35.00



NIXTA TAQUERIA PRESENTS:
FROM TACOS TO TAHDIG
Recipes and Stories from Mexico, Iran, and the In-Between

by Sara Mardanbigi and Edgar Rico
A Ten Speed Press Hardcover
On sale October 6th, 2026
Cooking – Regional & Cultural

Editor: Claire Yee
Rights: World
Status: Material available

Edgar Rico and Sara Mardanbigi are proud hyphenated Americans: Mexican and Iranian respectively. It's their superpower and what they've built their award-winning restaurant Nixta Taqueria on. Pulling from their rich culinary heritages, they've created twists on American, Mexican, and Iranian classics. In *Nixta Taqueria Presents: From Tacos to Tahdig*, they sling tacos and hotdogs alongside platters of golden, fluffy rice and rich stewed meats.

The book takes you through recipes from Edgar's childhood, growing up in Visalia, California with family dishes like **Tortas de Milanesa de Pollo** and **Chicharrones en Salsa Verde**. Then it's Sara's turn, sharing recipes from the Ozarks and family trips to Iran for **Maman's Fish with Kuku Sabzi** and **Aush Reshteh**. Lastly, they bring it all together, showing the full-force beauty that comes from bringing rich culinary cultures together.

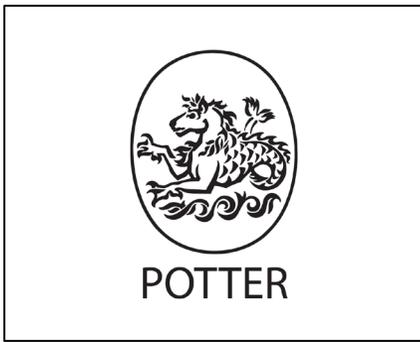
Edgar Rico is a James Beard Award winner, a TIME 100 recipient, a *Food & Wine* Best New Chef, winner of *Food & Wine's* Best New Restaurant, a Culinary Corps Ambassador for the U.S. State Department, and proud World Central Kitchen member. He is the co-owner of Nixta.

Sara Mardanbigi is a JBF WEL alum and does a little bit of everything at Nixta from co-owning to operations. She began her career in international education at ISA as the Director of Alumni Relations, then in event management with a specialty in SXSW and ACL, then was formerly in HR at Torchy's Tacos as their Talent Engagement Manager.



Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 256
Illustrations: approx. 80 photos possible illos
Price: \$35.00



MEDITERRANEAN ALL THE WAY
Bold, Vibrant Meals to Gather Around

by Ayesha Nurdjaja

A Clarkson Potter Hardcover

On sale October 20th, 2026

Cooking – Regional & Cultural – Mediterranean

Editor: Jen Sit

Rights: World English

Translation: Kim Witherspoon / Inkwell Management

Status: Material available

Title Specs:

Trim: 209.55 x 254 mm (8-1/4 x 10 in)

Pages: 304

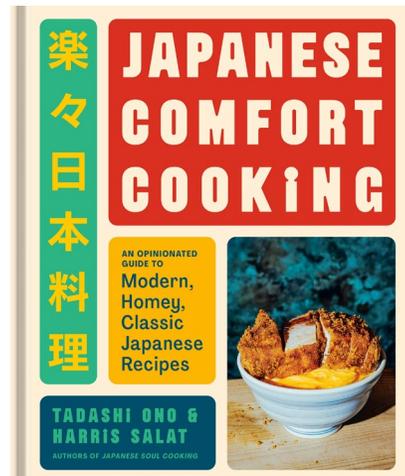
Illustrations: 130 4C photos

Price: \$40.00

At her hit restaurants, Shuka and Shukette, Chef Ayesha Nurdjaja brings the party with bold, colorful, vegetable-forward Middle Eastern food. In her debut cookbook, she’s doing the same—sharing 115 flavor-packed, foolproof recipes that let peak-season produce steal the show. No fussy steps, no endless ingredient lists—just big herbs, bold spices, and plenty of sauces to swipe, drizzle, and drag your bread through. This is food meant to be ripped, dipped, and devoured. You’ll find silky-smooth hummus, rich and creamy labne, and easy to make flatbreads to swipe it all up. The heart of *Mediterranean All the Way* is seasonal produce, and Ayesha brings it hard with knockout combos like **Shaved Fig & Burrata** and grilled halloumi, studded with strawberries and sumac. There’s tahini-drizzled Roasted Cauliflower with Dates & Pistachio Chermoula that hits every note—sweet, nutty, crunchy, caramelized—and a springy Pea Party that’s exactly as fun as it sounds.

Whether you’re cooking for two or for a crew, Ayesha’s menus and mix-and-match dishes make it easy to build a table that’s as generous and joyful as the food itself.

Ayesha Nurdjaja is a James Beard Award Finalist (2022 Best Chef, New York State) and the executive chef and partner at Shuka, the Eastern Mediterranean restaurant in SoHo, and Shukette, the faster, looser, louder sister restaurant in Chelsea. Ayesha Nurdjaja is a Brooklyn native of Italian-Indonesian heritage.



JAPANESE COMFORT COOKING
An Opinionated Guide to Modern, Homey, Classic Japanese Recipes

by Tadashi Ono and Harris Salat

A Ten Speed Press Hardcover

On sale June 9th, 2026

Cooking – Regional & Cultural – Japanese

Editor: Dena Rayess

Rights: World

Status: Material available

Title Specs:

Trim: 189 x 229 mm (7-7/16 x 9 in)

Pages: 256

Illustrations: about 70 photos

Price: \$32.99

Brought to you by a celebrated chef and a James Beard Award–nominated food writer, *Japanese Comfort Cooking* features scalable recipes for everyone to enjoy. Authors Tadashi Ono and Harris Salat show you how to create mouthwatering dishes in your own home kitchens, demystifying Japanese ingredients along the way. The cookbook dives deep into what Japanese comfort food really is—it’s the fuel that gets pumped out of home kitchens and neighborhood joints, and what people in Japan *actually* eat every day. Packed with stories about home cooks, butt-kicking grandmas, corner joints, pushcarts, and the morning markets where this food comes alive, *Japanese Comfort Cooking* will help you gain a deep love and understanding of the rich culture and cuisine.

Tadashi Ono is a celebrated chef who has won acclaim for both his Japanese and French cooking in *The New York Times* and other major publications. Born and raised in Tokyo, he began training as a chef at the age of sixteen.

Harris Salat’s stories have appeared in *The New York Times* and the late, great *Gourmet* and *Savour*, as well as other glossy magazines of yore.





DRINKING ITALIAN
The Spirited Traditions, Rituals, and Recipes of Italy's Drinking Culture

by Brad Thomas Parsons
 A Ten Speed Press Hardcover
 On sale May 4th, 2027
 Beverages – Alcoholic – Bartending

Editor: Julie Bennett
Rights: World
Status: Materials May 2026

Title Specs:
 Trim: 178 x 229 mm (7 x 9 in)
 Pages: 240
 Illustrations: 150 photos
 Price: \$29.99

Italy is a country where food and drink is driven by rituals, and the hiss of steam from the espresso machine, the clatter of plates and cups, and the chatter of customers shouting out their orders combine to make visiting the boot-shaped country the destination of so many.

In *Drinking Italian*, expert author of *Bitters* and *Amaro* Brad Thomas Parsons presents the world of Italy's drinking culture, from espresso to digestivo, and beyond. It is about the observations, customs, rituals, and traditions of what it means to drink like an Italian. Filtered through Parsons's own point of view and his efforts to adopt that undeniable Italian sprezzatura charm into daily life, readers will witness that first, standing-up-at-the-bar sip of espresso to the last amaro before bed. Parsons explores Italy's robust caffè culture the rich history of vermouth, regionally driven liqueurs like mirto, grappa, and the country's diverse wine offerings.

Brad Thomas Parsons is the author of *Bitters* (winner of the James Beard and IACP Cookbook Awards, and a finalist for the Tales of the Cocktail Spirited Awards), *Last Call*, *Amaro*, and *Distillery Cats*. Parsons received an MFA in writing from Columbia University, and his work has appeared in *Bon Appétit*, *Lucky Peach*, *Food & Wine*, *Travel + Leisure*, *PUNCH*, *Vinepair*, *Substack*, and more. He lives in Brooklyn.



APRÈS
75+ Cozy Winter Recipes for the Perfect Post-Ski Gathering

by Maureen Petrosky
 A Ten Speed Press Hardcover
 On sale October 27th, 2026
 Cooking - Beverages – Alcoholic

Editor: Kausaur Fahimuddin
Rights: World
Status: Material available

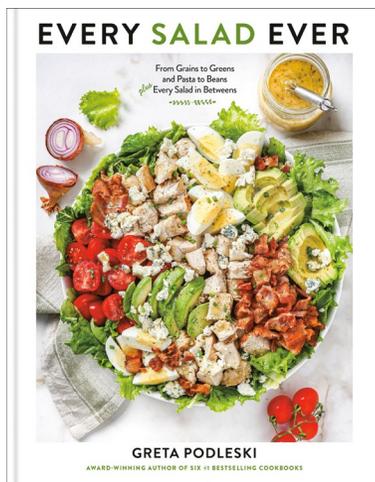
Title Specs:
 Trim: 178 x 229 mm (7 x 9 in)
 Pages: 160
 Illustrations: approx. 30 photos/ illos
 Price: \$19.99

Après ski is the French term for “after ski.” It’s the time when everyone gets off the mountain, sheds their gear, and changes into comfy clothes to decompress from the long day of skiing. For some, après ski means cozy cocktails, chunky sweaters, and charcuterie boards at the ski lodge. Others prefer the party atmosphere of a shot ski belly up at a bar while a DJ spins. But whether you’re toasting with champagne coupes and caviar or cuddling into a furry throw with a boozy hot chocolate, après ski has become an occasion, with or without the skiing.

Whether you feel like comfort, luxury, or dancing on tables in your ski boots, **Après** has you covered with 75 great drink and delicious snack recipes inspired by ski culture. Whether you think of Après as an occasion or a vibe, **Après** is the quintessential guide to cool-weather gathering and imbibing, on or off the slopes.

Maureen Petrosky appears regularly as an Entertaining and Lifestyle Expert on NBC's Today Show. Author of *The Wine Club*, *The Cocktail Club*, and *Zero-Proof Drinks and More*, she's also a popular columnist for today.com and thekitchn.com. She currently resides in Bucks County, Pennsylvania.





EVERY SALAD EVER
From Grains to Greens and Pasta to Beans Plus Every Salad in Between

by Greta Podleski
A Clarkson Potter Hardcover
On sale May 12th, 2026
Cooking – Courses & Dishes – Salads

Editor: Jen Sit
Rights: World
Status: Material available

Title Specs:

Trim: 213 x 276 mm (8-3/8 x 10-7/8 in.)
Pages: 288
Illustrations: 4c photos
Price: \$35.00



With over 100 relatable, reliable, and ridiculously tasty recipes—each with a gorgeous, full-page photo—*Every Salad Ever* is the ultimate collection of flavor-packed, good-for-you salads for any occasion. Whether you're craving a bright and fresh summer side, a cozy fall creation or a showstopper guaranteed to impress at your next dinner party, this is your go-to guide for endlessly creative and deliciously inspiring salads. Filled with fresh ideas, bold flavors, and Greta's signature casual style, this cookbook serves up *Every Salad* recipe you'll *Ever* need.

Greta Podleski is the author of five #1 national bestselling cookbooks, winning the Taste Canada Awards Gold for her 2017 smash hit *Yum & Yummer*. Together with her sister Janet, Greta co-authored four blockbuster bestselling cookbooks: *Looneyspoons*; *Crazy Plates*; *Eat, Shrink & Be Merry*; and *The Looneyspoons Collection*, with combined sales of over two million copies. Her incredible self-publishing success story and outrageously delicious healthy recipes have been featured on national TV and radio shows and in major media outlets across Canada and the United States. Greta lives on Lake Huron with her best buddy and faithful kitchen companion, King Rico, the rescue dog.



FILIPINO STYLE
80 Easy and Comforting Recipes for Home-Cooked Eats

by Ian Rivero
A Ten Speed Press Hardcover
On sale February 16th, 2027
Cooking – Regional & Cultural – Southeast Asian

Editor: Gabby Urena
Rights: World
Status: Material April 2026

Title Specs:

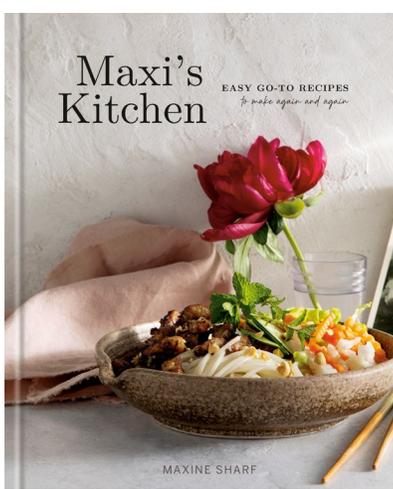
Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
Pages: 256
Illustrations: 65-70 photos
Price: \$35.00

While Ian Rivero was in nursing school, he needed recipes that could come together in a matter of minutes. He would throw together adobo rice bowls and spicy calamansi noodles, using dishes and ingredients he had readily available in his fridge and pantry. What started off as sharing his go-to Filipino-inspired meals has grown into the massive platform *IanKewks*, where Ian connects with followers around the world who are looking for easy ways to recreate Filipino flavors at home. In *Untitled Filipino Home Cooking*, Ian shares the best tips and tricks for bringing classic and reimagined Filipino dishes to the table with minimal time or effort.

The 80 recipes reflect Ian's fluid style of cooking, offering clear measurements and detailed methods, while also encouraging you to create your own swaps and additions based off what's around and what tastes good to you. Sprinkled throughout are sidebars and essays on techniques and dishes like how to best prepare banana leaves and what various types of sawsawans you can prep to serve alongside your meal.

Ian Rivero is the voice and recipe developer behind *IanKewks*, a platform dedicated to sharing Filipino culture and everyday recipes. When he's not cooking, he's working part-time as a nurse in the cardiac unit and co-running a photography and videography business.





MAXI'S KITCHEN
Easy Go-To Recipes to Make Again and Again: A Cookbook

by Maxine Sharf
A Clarkson Potter Hardcover
On sale March 3rd, 2026
Cooking – Courses & Dishes

Editor: Jen Sit
Rights: World
Status: Materials available

Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 256
Illustrations: 120 4C photos
Price: \$35.00

Culinary creator Maxine Sharf has amassed over 3 million fans who flock to her for recipes that strike the perfect balance between healthy and comforting. Whether you're in the mood for something light and fresh or want to lean a little indulgent, **Maxi's Kitchen** is serving up exactly what you want to eat. With many dishes inspired by her Asian and Eastern European roots, Maxine's cooking is infused with the warmth of family tradition and driven by vibrant flavors and nourishing ingredients.

Her debut cookbook is all about finding your weekly go-to's: the easy, delicious recipes that you'll make on repeat to nourish yourself and your family. The book is organized by day of the week, with intentions for each day that help you pick the perfect recipe to match your mood. Covering a wide variety of flavors, ingredients, and cuisines to inspire your next meal with recipes you can turn to again and again. Maxine invites you into her kitchen with the hope that her cherished recipes will become part of your family's traditions, too.

Maxine Sharf is a culinary creator and recipe developer who is passionate about bringing comfort, confidence, and community to cooking. She takes inspiration from her diverse background as Korean, Chinese, Russian, Romanian, and Polish with a California upbringing. She recently left her 10-year career in tech sales to pursue her mission to help others feel less intimidated in the kitchen by providing approachable meals, tips, and practices that empower a wider audience.



VEG EVERYTHING
Recipes for Weeknights, Parties, and the Bites in Between

by Tanya Sichynsky and New York Times Cooking
A Ten Speed Press Hardcover
On sale September 15th, 2026
Cooking – Vegetarian

Editor: Molly Birnbaum
Rights: World English
Translation: Kari Stuart/CAA
Status: Material available

Whether you're a devoted vegetarian or just veg-curious, **Veg Everything** is your invitation to discover just how bold, satisfying, and weeknight-ready vegetable-based cooking can be—no meat, no compromises. Based on Tanya Sichynsky's beloved newsletter *The Veggie*, this collection of 100 recipes redefines how you cook with plants. Learn clever, craveable techniques for getting tofu crispy and golden, or stretch a single can of white beans into multiple irresistible meals.

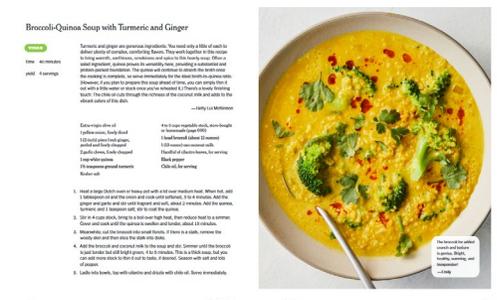
The third cookbook from NYTimes Cooking again features time-tested recipes and expert guidance from trusted writers Hetty Lui McKinnon, Yossy Arefi, Melissa Clark, Dorie Greenspan, Eric Kim, Genevieve Ko, Yewande Komolafe, Samantha Seneviratne, Susan Spungen, and more.

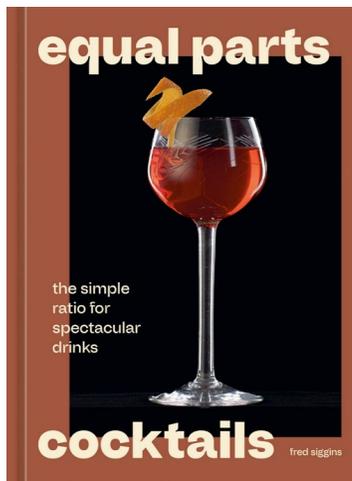
Tanya Sichynsky is an editor for the Food and Cooking sections at *The New York Times* and the author of *The Veggie*, a weekly vegetarian newsletter.

New York Times Cooking is a subscription service of *The New York Times*. It is a digital cookbook and cooking guide alike, available on all platforms, that helps home cooks of every level discover, save and organize the world's best recipes, while also helping them become better, more competent cooks.

Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
Pages: 240
Illustrations:
Price: \$35.00





EQUAL PARTS COCKTAILS
The Simple Ratio for Spectacular Drinks

by Fred Siggins
 A Ten Speed Press Hardcover
 On sale July 7th, 2026
 Cooking – Beverages – Alcoholic – Bartending & Cocktails

Editor: Claire Yee
Rights: World
Status: Material available

Rights sold: UK/BC: *Hardie Grant*

Title Specs:

Trim: 165 x 229 mm (6 ½ x 9 in)
 Pages: 160
 Illustration: approx. 35 photos
 Price: \$22.00

Love making drinks but hate measuring out each ingredient? In *Equal Parts Cocktails*, you'll find classic reimagined cocktail recipes with simple formulas where all the ingredients have the same measurements without compromising on flavor. They're easy to make, easy to remember, and all you need is a few simple tools, plus ingredients you can find at your local liquor store or supermarket.

Bar veteran and writer Fred Siggins sets you up for success by walking you through the basic techniques of making a cocktail (mix, chill, and dilute), the tools of the trade, easy garnishes, and advice from the professionals (use lots of ice!) to serve the best drinks possible. He also includes smart tips on how to stock your bar depending on the types of drinks you like and how to make cocktails in bulk so you can serve a group of friends and still relax when it's party time.

Fred Siggins is a Melbourne-based writer and drinks expert with over twenty-five years of experience in the drinks and hospitality industry. His articles can be found in various local and international lifestyle publications including *T Magazine*, the *New York Times* Australia style magazine, *PUNCH*, and *A+ Insights*.

charlie chaplin

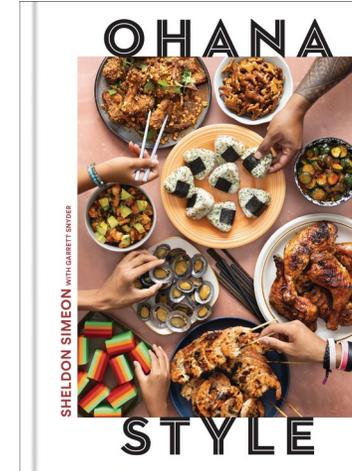
equal parts cocktails

side gin
 Tosses
apricot liqueur
 Tosses
lime juice
 Tosses
ginger
 shake
ginger
 cocktail

This wonderful classic, named after the famed silent movie actor, has always been a standard for bartenders. It's a simple ratio for spectacular drinks, but you don't have any fresh fruit on hand and you want to make it with a little twist from time to time. In the original, a traditional style of gin is combined and infused with chocolate, the kind of blackberry one, offering the complexity of gin with the sweetness of fresh berries. In the early days of bartending at classic cocktail bars, the complexity of gin was often a lot of Australian women's excitement for American cocktails, but they were really used to the like the Karibou. In other than saying "We don't like that!" when someone asked for a couple of ounces, I'd mix up a Charlie Chaplin and pour it into a lowball glass. I'd then top it with the top of the classic cocktail.

Add everything to a cocktail shaker with ice.
 Shake hard for 10 seconds or so, until the contents of the shaker start to get frothy.
 Pour into a lowball glass and garnish with a slice of lime peel.

REMEMBER THE OLD FASHION
 This cocktail is a classic, and the name says it all. It's a simple ratio for spectacular drinks, but you don't have any fresh fruit on hand and you want to make it with a little twist from time to time. In the original, a traditional style of gin is combined and infused with chocolate, the kind of blackberry one, offering the complexity of gin with the sweetness of fresh berries. In the early days of bartending at classic cocktail bars, the complexity of gin was often a lot of Australian women's excitement for American cocktails, but they were really used to the like the Karibou. In other than saying "We don't like that!" when someone asked for a couple of ounces, I'd mix up a Charlie Chaplin and pour it into a lowball glass. I'd then top it with the top of the classic cocktail.



OHANA STYLE
Food from Hawai'i, for Your Family

by Sheldon Simeon with Garrett Snyder
 A Clarkson Potter Hardcover
 On sale March 31st, 2026
 Cooking - Regional & Cultural – Asian

Editor: Francis Lam
Rights: World
Status: Materials available

Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
 Pages: 272
 Illustrations: 100-120 4C Photos
 Price: \$35.00

Beloved chef and two-time Top Chef fan favorite Sheldon Simeon's food joyfully reflects Hawai'i's flavors and cooking styles, a mixture of island influences including Native Hawai'ian, Filipino, Japanese, Korean, Portuguese, and other cuisines. The author brings the essence of Hawai'i cuisine with unfussy and flavorful recipes featuring easy ingredient substitutions, clever new techniques, and creative (and often plant-based) spins. Sheldon's recipes show how to blend sweet, savory, and tangy Hawai'ian flavors into everyday meals, all the while centering the cuisine's legacy of communal-style eating, reminiscent of the traditions and memories of foods we all grew up with.

In *Ohana Style* you'll find umami-packed recipes meant for family—that's what ohana means in Hawaiian—weeknight dinners, quick lunches, snacks, cookouts, and barbecues. **Sheldon Simeon** is the chef and owner of Lineage, a restaurant that explores the ancestral roots of Hawaiian cuisine, as well as Tin Roof, where he serves contemporary Hawaiian dishes in a casual setting, both in Maui. Sheldon's first book, *Cook Real Hawai'i*, was named one of the best cookbooks of 2021 by *The New York Times*, *The Washington Post*, *NPR*, *Taste of Home*, *Vice*, and *Serious Eats*.





BOURBON AND RYE COCKTAILS *The History of American Whiskey in 70 Recipes*

by Robert Simonson
A Ten Speed Press Hardcover
On sale October 13th, 2026
Cooking - Beverages - Alcoholic

Editor: Julie Bennett
Rights: World
Status: Material available

Title Specs:

Trim: 140 x 203 mm (5-1/2 x 8 in)
Pages: 192
Illustrations: 50 photos
Price: \$19.99

A must-have for whiskey enthusiasts and cocktail aficionados, *Bourbon and Rye Cocktails* chronicles the rich, centuries-long history of American whiskey and offers a curated collection of expertly crafted cocktails.

Award-winning spirits writer Robert Simonson discusses the early days of American whiskey, from pioneers like Elijah Craig and Abe Overholt to the impact of Prohibition and the rise of modern craft distilleries. More than 70 recipes contributed by some of the best bartenders in America include riffs on classic cocktails—the Old-Fashioned, Manhattan, Mint Julep, Sazerac, and Whiskey Sour—as well as new favorites such as the Barrel Hopper (refreshing and boozy with chocolate bitters and cinnamon), Autumn Leaves (a hot toddy, but cold), The Ninth Ward (a tropical quaff featuring fresh lime and elderflower liqueur), and Soba Sour (starring buckwheat tea, sherry, and honey).

Robert Simonson writes about cocktails, spirits, bars, and bartenders for the *New York Times*. He is the author of *A Proper Drink*, *The Old-Fashioned*, *3-Ingredient Cocktails*, *The Martini Cocktail*, *Modern Classic Cocktails*, *Encyclopedia of Cocktails*, and *Mezcal and Tequila Cocktails* and his writing has also appeared in *Saveur*, *Food & Wine*, *GQ*, *Lucky Peach*, *Whisky Advocate*, *Imbibe*, and *PUNCH*, where he is a contributing editor. A native of Wisconsin, he has lived in New York City since 1988.



SUNNY WITH A CHANCE OF BROCCOLI *Easy, Healthy Dinners*

by Ali Slagle
A Clarkson Potter Hardcover
On sale February 16th, 2027
Cooking – Methods – Quick & Easy

Editor: Jen Sit
Rights: World
Status: Material April 2026

Title Specs:

Trim: 184 x 222 mm (7 ¼ x 8 ¾ in)
Page: 304
Illustrations:
Price: \$35.00

Imagine the ideal dinner: super easy, extremely satisfying, and on top of that, good for you. This might sound like a weeknight fantasy, but recipe developer Ali Slagle is an expert at dreaming up delightful, streamlined dinners that meet your needs. In *Sunny with a Chance of Broccoli*, she shares a new set of do-it-all dinner recipes designed to make eating healthier a habit.

Since Ali's recipes are developed for busy home cooks, every recipe makes a nutritionist-vetted, complete meal in fewer than ten ingredients and one hour, leans on pantry and supermarket staples, and offers swaps and substitutions. Along with the 100 simple, surprising recipes, Ali also provides quick tricks to seamlessly, swiftly, and joyfully bring more plants into any meal. For instance, garnish extravagantly. Eat more pickles. And if you didn't eat plants today, don't let it dim your day—tomorrow's also sunny with a chance of broccoli.

Ali Slagle is a recipe developer, stylist, and—most of all—home cook. She's a frequent contributor to the *New York Times* and *Washington Post*, where she's published hundreds of low-investment, high-reward recipes. Previously, she cut her teeth on the editorial and creative teams at Food52 and Ten Speed Press. You'll find her in Brooklyn, without a dishwasher, food processor, or stand mixer.





UNTITLED SOMETHING AMAZING

by Mackenzie Smith
A Clarkson Potter Hardcover
On sale April 27th, 2027
Cooking – Comfort Food

Editor: Layla Schlack
Rights: World
Status: Material June 2026

MacKenzie Smith is ready to be your best friend in the kitchen. She wants to make dinnertime easy by sharing the tips and tricks she’s learned as a professional cook and content creator while helping home cooks add bold flavors to their repertoires. MacKenzie is all about comfort and fun, channeling the creativity of popular viral dishes and classic comfort food into quick, easy weeknight family meals.

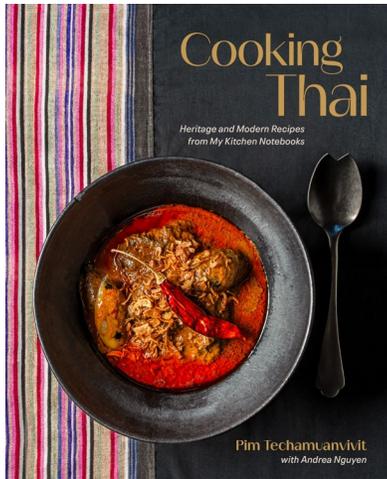
In *Untitled Something Amazing*, 100 fast, flavor-packed recipes will take you through the seasons. There are “Hot Weather” and “Cold Weather” dishes for every meal of the day, from 15-Minute Migas and Hawaiian Roll Churro French Toast Bites, to lunches like Manchego Grilled Cheese con Tomato and Parmesan-Crusted Popcorn Chicken Caesar Salad, and dinners like Jammy Tomato Carbonara and

Baked Feta Butternut Squash Pasta—a wintry riff on her original baked-feta pasta. MacKenzie doesn’t skimp on dessert, either, although she’ll be the first to tell you that she likes to take the easy route. Lucky Charms Tres Leches and Salted Pistachio Chocolate Chip Cookies will impress the family with minimal effort.



Title Specs:

Trim: 189 x 254 mm (7-7/16 x 10 in)
Pages: 272
Illustrations:
Price: \$35.00



COOKING THAI
Heritage and Modern Recipes from My Kitchen Notebooks
by Pim Techamuanvivit with Andrea Nguyen

A Ten Speed Press Hardcover
On sale August 25th, 2026
Cooking – Regional & Cultural – Thai

Editor: Molly Birnbaum
Rights: World
Status: Material available

Having immigrated to America as an adult with a deep respect for the savors and traditions of her native country, Pim Techamuanvivit noticed assumptions around Thai cuisine being cheap or foreign. Driven to change that perception, she opened three award-winning restaurants and now brings that approach to her first ever cookbook. *Cooking Thai* presents a collection of Techamuanvivit's best recipes and breaks down traditional Thai techniques with simple dishes and cultural insights, encouraging readers to craft their own Thai culinary journeys. This is the go-to cookbook that adequately explains the cuisine to excited and curious modern cooks. With an explanation of how to source the book’s core ingredients, home cooks will be whipping up incredible dishes without a hitch. *Cooking Thai* showcases Pim’s award-winning culinary prowess as she guides you through the landscape of Thai cuisine, helping you understand the veracity, complexity, and deliciousness it has to offer.

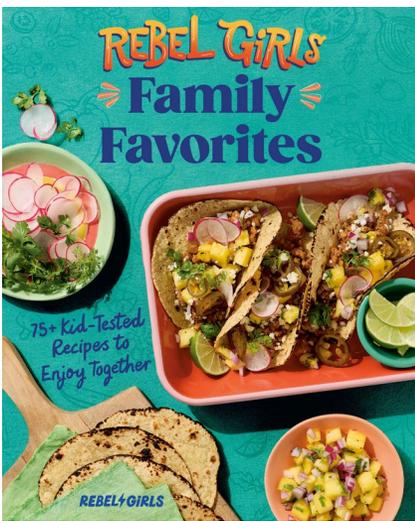
Pim Techamuanvivit has fearlessly pushed boundaries, as noted by the *New York Times*, *San Francisco Chronicle*, *Food and Wine*, and many others. Having successfully sustained her restaurants on both sides of the Pacific while also maintaining cancer remission and negotiating the global pandemic, she’s now energized to advance Thai cuisine by sharing my knowledge in printed, bound form.



Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 288
Illustrations: 100 food heroes + 35 lifestyle photos
Price: \$40.00

Andrea Nguyen is an author, teacher, podcaster, and consultant based in the San Francisco Bay Area. Born in Vietnam, Nguyen considers herself Thai adjacent, and she came to the United States at the age of six.



REBEL GIRLS FAMILY FAVORITES
75+ Kid-Tested Recipes to Enjoy Together
by Rebel Girls Inc.
A Ten Speed Press Trade Paperback
On sale August 18th, 2026

Editor: Gabby Urena
Rights: World
Status: Materials available

Rights sold: German: *DK Verlag*;
Spanish: *DK Spain*; UK/BC: *DK / PRH UK*

Title Specs:

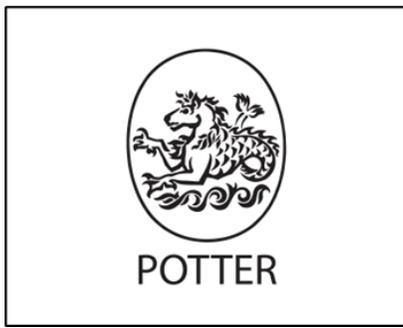
Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
Pages: 224
Illustrations: 80 photos
Price: \$22.99

Did you know the fastest way to get lasagna on the table is to use store-bought ravioli instead of lasagna sheets? Or that date and coconut energy bites and breakfast burritos with cheesy refried beans are make-ahead wonders that can streamline mealtimes on busy weeks? If you want to share moments of creativity and cooperation at home, this fun family cookbook offers tips, stories, and recipes to bring everyone together in the kitchen.

Rebel Girls Family Favorites guides you through more than 75 recipes, from **Muffin Tin Pizza Bites** and **Raspberry French Toast Breakfast Casserole** to **Ground Pork Tacos with Pineapple Salsa** and **Kale and Gruyere Cheesy Rice Bake**—with plenty of vegan and vegetarian options, too. These recipes are easy, approachable and designed to make cooking for or with your family as seamless as possible. Alongside recipes are tips for creating a richer learning experience, including recipe variations, family bonding questions to chat about while cooking and eating together, and notes on which steps kids can tackle fully on their own. Throughout, advice, stories, and recipes from celebrated women chefs like Carla Hall (**Peanut Butter Cornbread Muffins with Crunchy Crumble**), Melissa Clark (**Lemony Glazed Banana Loaf Cake with White Chocolate**), and Catherine McCord (**Buttermilk-Brined and Roasted Whole Chicken**) will empower Rebel Girls everywhere to try new techniques and find confidence in trying something together. *Rebel Girls Family Favorites* also includes a list of recipes to make when you need meals on-the-go, when you need a rainy-day project, and more.

Rebel Girls is a global, multi-platform empowerment brand dedicated to helping raise the most inspired and confident generation of girls. Rebel Girls amplifies stories of real-life, extraordinary women throughout history, geography, and field of excellence. To date, we've sold more than 11 million books in 62 languages and reached 100 million digital listens/view. Their books *Good Night Stories for Rebel Girls* and *Good Night Stories for Rebel Girls 2* were *New York Times* bestsellers.





UNTITLED JUBILEE BAKING BOOK

by Toni Tipton-Martin
A Clarkson Potter Hardcover
On sale September 7th, 2027
Cooking – Regional & Cultural
– American – Southern

Editor: Francis Lam
Rights: World
Status: Material October 2026

Title Specs:

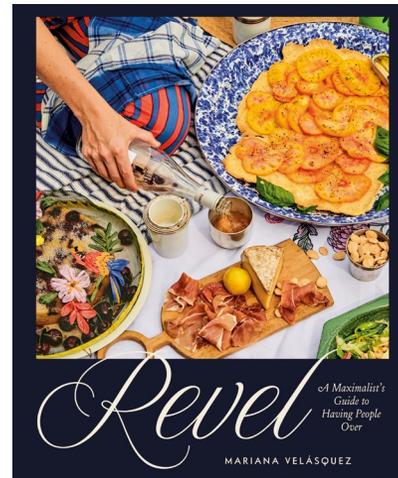
Trim: 203 x 254 mm (8 x 10 in.)
Pages: 304
Illustrations: 85 4c photos
Price: \$35.00

The three-time James Beard Award winner Toni Tipton-Martin is one of the preeminent historians and storytellers of Black culinary excellence.

Combing through the vast canon of Black cookbooks, Toni has shone new light on iconic and forgotten Black cooks through history, learning why their recipes are so enriching and vital for us to understand—and make—today. After the nourishing meals of her cookbook *Jubilee*, and the celebratory libations of *Juke Joints, Jazz Clubs, and Juice*, Toni turns to the joy of dessert in ***Untitled Jubilee Baking Book***.

Adapted for contemporary kitchens, this collection of desserts showcases the art of Black baking in America and its enduring legacy. From the French pastry brought to America by enslaved cooks, and vanilla ice cream—which was invented by a Black chef in Philadelphia—to the beloved pies, cobblers, and cakes that have become American classics, Toni shares recipes that are not only delicious but have deep historical and cultural significance.

Toni Tipton-Martin is author of the James Beard Award-winning books *The Jemima Code* and *Jubilee*, and is the winner of the James Beard Foundation’s Lifetime Achievement Award. She is Editor in Chief of America’s Test Kitchen’s *Cook’s Country* magazine. Her collection of more than 300 African-American cookbooks has been exhibited at the James Beard House, and she has twice been invited to the White House to participate in First Lady Michelle Obama’s programs to raise a healthier generation of kids. Tipton-Martin is a founding member of the Southern Foodways Alliance and Foodways Texas.



REVEL A Maximalist’s Guide to Having People Over

by Mariana Velásquez Villegas
A Ten Speed Press Hardcover
On sale March 17th, 2026
Cooking – Entertaining

Editor: Gabby Urena
Rights: World
Status: Materials available

Title Specs:

Trim: 203 x 254 mm (7-3/8 x 9-1/8 in.)
Pages: 288
Illustrations: Approx. 100 4c photos
Price: \$36.00

The art of entertaining starts long before your guests arrive. **Revel** is chef, food stylist, and housewares designer Mariana Velásquez playbook for setting up a headache-free affair. Her starting place is always the why—why are you inviting people over? This answer becomes your north star, guiding you through planning from what mood you’d like to set to how many people to invite. Mariana provides fifteen tried-and-true menus for any type of event. Organized by time of day, each menu is accompanied by a detailed plan and set up, where Mariana pulls from her countless hours of hosting experience to suggest her preferred order to buy and prep as well as how she sets up the space to create the tone she envisions for the affair. You’ll have recipes for Morning Rituals like a **Cardamom Labneh with Lemon Verbena Poached Rhubarb for breakfast in bed**.

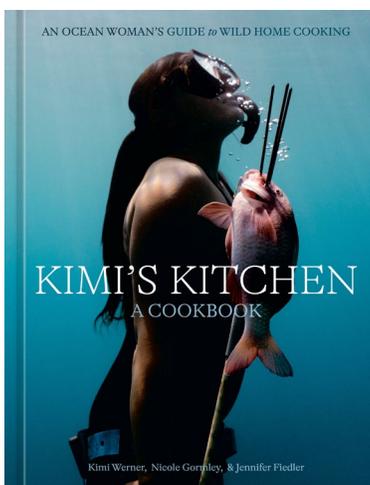
A **Fragrant Soupy Salmon Rice with Chorizo and Citrus Pork Belly and Radicchio Salad** grace the table for a fun sit-down lunch fit for Midday Affairs. With 85 delicious and dreamy recipes alongside gorgeous photography by Gentl & Hyers, Revel invites you to enjoy every aspect of throwing a party.

Mariana Velásquez Villegas is a trained chef, stylist, designer and passionate hostess with decades of experience in the realm of food. A tastemaker who explores the juxtaposition of food, fashion and art, Mariana’s work is an edible canvas where she invites the viewer to eat with their senses. She is the author of *Colombiana* which was named one of the best cookbooks of the year by *Real Simple* and many more.

When in Doubt: Red Wine, Red Lips, and A Roast Chicken

The Menu
Whiskey Sazerac Cocktail
Stuffed Artichokes with Saffron Aioli
Spicy Roasted Chicken with Fresno Sauce
Braised Lamb with Cauliflower
Rhubarb Crisp with Classic Vinaigrette





KIMI'S KITCHEN

An Ocean Woman's Guide to Wild Cooking

by Kim Werner, Nicole Gormley, and Jennifer Fiedler

A Ten Speed Press Hardcover

On sale March 10th, 2026

Cooking – Specific Ingredients – Fish & Seafood

Editor: Kelly Snowden

Rights: World

Status: Materials available

Title Specs:

Trim: 203 x 254 mm (8 x 10 ½ in)

Pages: 256

Illustrations: 100 4c photos

Price: \$35.00

Kimi grew up getting lost in the magic of the ocean while tagging along with her dad on his spearfishing dives off the coast of Maui. She's now one of the most celebrated spearfishers in the world.

Kimi's Kitchen, a collaboration with award-winning filmmaker Nicole Gormley and food writer Jennifer Fielder, is both an intimate biography and a collection of recipes drawn from a lifetime in the ocean. From her roots in Hawaii and the food that raised her to the lessons and meals she's learned from adventures around the globe, Kimi invites you into her world with each recipe, where sustenance is earned, gratitude is practiced, and every meal tells a story of connection. Every chapter is full of practical swaps and simple techniques, making the book accessible to beginners, seasoned cooks, and hunters alike.

Kimi Werner is a national champion free-diving spearfisher, chef, and an advocate for environmental conservation. She has been featured in *Bon Appetit*, *National Geographic*, and more.

Nicole Gormley is an award-winning filmmaker, photographer, and ocean advocate inspiring people to rethink their relationship with the natural world.

Jennifer Fiedler is a Hale'iwa-based food-and-drink writer, recipe tester, and author of *The Essential Bar Book* and co-author of *Lei Aloha*.



YACHT ROCK COCKTAILS

by Chris Vola

A Clarkson Potter Hardcover

On sale November 24th, 2026

Cooking – Beverages – Alcoholic

Editor: Emma Brodie

Rights: World

Status: Material June 2026

Title Specs:

Trim: 165 x 203 mm (6-1/2 x 8 in)

Pages: 144

Illustrations: 100 4c photos

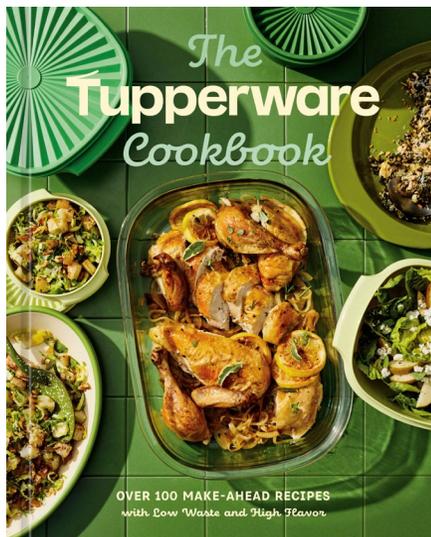
Price: \$19.99

Drop anchor, dust off your captain's hat, and pull out your cocktail shaker. **Yacht Rock Cocktails** is your invitation to the golden age of good vibes. Whether you're hosting *the* soiree of the summer or settling in for an evening of easy listening, this is your ticket to beachy drinks, watercolor sunsets, and that breezy West Coast sound.

Part cocktail book and part soundtrack, each of these fifty iconic Yacht Rock hits has been paired with a delicious drink so transportive, it might just trick you into thinking you're on a boat with Kenny Logins or Steely Dan.

With cocktail expert and Yacht Rock connoisseur Chris Vola at the helm, you will be laughing into your shaker as you mix an "I Keep Forgettin" while contemplating the deep, blue depths of the ocean...and Michael McDonald's eyes. Each recipe is delivered with Chris's trademark wit and delightful trivia any Yacht Rock aficionado will appreciate.

Chris Vola, a graduate of the Columbia University MFA Writing Program, was formerly the head bartender at New York City's neo-speakeasy Little Branch, where he trained under the late cocktail pioneer Sasha Petraske. His writings about drinks, literature, food, and pop culture have appeared in print and online journals, including *The Brooklyn Rail*, *Thrillist*, *Supercall*, and *Timothy McSweeney's Internet Tendency*. He lives in New York City.



TUPPERWARE COOKBOOK
Over 100 Make-Ahead Recipes with Low Waste and High Flavor

by Tupperware; with Theresa Gambacorta

A Ten Speed Press Hardcover

On sale April 14th, 2026

Cooking – Methods – Quick & Easy

Editor: Dena Rayess

Rights: World

Status: Materials available

Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 272

Illustrations: 75-100 4c photos

Price: \$35.00

In this accessible, contemporary cookbook, you'll find more than 100 recipes for make-ahead, meal-prep (and kid-) friendly breakfasts, lunches, snacks and dinners from the makers of Tupperware. Feel good about **Sheet Pan Baked Eggs for Easy Breakfast Sandwiches** to **No Bake Cereal Bars** for Breakfast On the Go; **Kale and Cannellini Caesar with Torn Croutons** to **Backyard Burger Salad with Smoky BBQ Ranch** for Sensational Salads & Bowls; **Chicken Schnitzel with Cole Slaw** to **Spinach and Cheese Stuffed Shells** for Weeknight Winners. As a nod to Tupperware's party past, throw your own gathering with recipes for **Deviled Eggs**, **Baked Cheese Bread Bowls**, **No Bake Ambrosia Cheesecake**, and more. Each recipe contains tips for using Tupperware for prepping, cooking, and/or storing—but each recipe has been developed for use with whatever home cooks have in their kitchens already.

Tupperware was founded in 1946, selling preparation, storage, and serving containers for the kitchen. Sold almost exclusively by direct salespeople from their homes and at parties, Tupperware originated the concept of social selling. Over the last 70 years, they've used their products to help solve food waste and enable the gig economy by empowering women.





CHRISTMAS COCKTAILS
50 Recipes for Holiday Celebrations
and Making Spirits Bright

by Camille Wilson

A Ten Speed Press Hardcover

On sale September 8th, 2026

Cooking – Holiday – Beverages –
Alcoholic

Editor: Dena Rayess

Rights: World

Status: Materials available

Title Specs:

Trim: 165 x 203 mm (6-1/2 x 8 in.)

Pages: 144

Illustrations: photos

Price: \$19.99

Christmas Cocktails is your helpful guide to holiday cocktail-making and keeping spirits bright through 50 recipes. Each of the cocktails in these pages use beloved seasonal ingredients and flavors.

All of these are simple and impactful recipes that any level of cocktail-maker can whip up in a flash. In addition to the delicious cocktail recipes, you'll find lots of tips on making the most of these delicious drinks, like how to gift your cocktails, tips on leveling up your cocktail glass decorating, a guide to making your holiday cocktail-making spread, a quick primer on pairing cookies with your cocktails, and more.

Camille Wilson is an author and recipe developer based in New York, NY. Her books include *Christmas Cocktails*, *Dinks & Drinks*, and *Free Spirit Cocktails*.



THE MEATBALL COOKBOOK
A Global Journey in 50 Simple Recipes

by Amanda Yee

A Ten Speed Press Hardcover

On sale February 9th, 2027

Cooking – Specific Ingredients – Meat

Editor: Claire Yee

Rights: World

Status: Material April 2026

Title Specs:

Trim: 178 x 203 mm (7 x 8 in)

Pages: 128

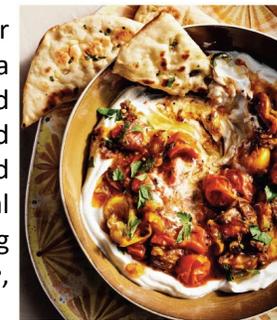
Illustrations: about 30 photos

Price: \$22.00

Everyone has a favorite meatball. Maybe it's the classic Italian-American polpetta, drowning in red sauce and heaped onto a pile of spaghetti or maybe it's fishballs bobbing around in a richly-hued curry sauce. A dish that's rooted in resourcefulness and abundance, meatballs have a place at almost every table around the world. In ***The Meatball Cookbook***, chef Amanda Yee takes you through 50 recipes for the ever-popular and versatile meatball.

Before diving into the recipes, Amanda give you a brief overview of the basic components of a meatball and the science of how they keep together and stay juicy. Recipes include Lamb Kofta, Swedish Köttbullar with Lingonberry Cream, Albóndigas Verde con Frijoles de Olla, Cauliflower and Chickpea Cheatballs, Jamaican-Inspired Meatballs in Cocobread, and Teriyaki Meatballs Donburi.

Amanda Yee is a chef, writer, and creative director whose career bridges the worlds of food, culture, and storytelling. A California native now based in Berlin, Amanda trained in culinary arts and has worked in celebrated restaurants across California and Denmark. She is the author of *Friends: The Official Cookbook*, and her work has been featured in numerous international publications. Amanda has been featured in outlets including *Vogue*, *Time Magazine*, *Business Insider*, *For The Culture*, *Whetstone*, and more.





TODAY WE ARE COOKING...

Recipes That Teach You to

Think Like a Chef

by Tini Younger

A Clarkson Potter Hardcover

On sale October 20th, 2026

Cooking – Methods

Editor: Jen Sit

Rights: World

Status: Material available

Title Specs:

Trim: 203 x 254 mm (8 x 10 in.)

Pages: 288

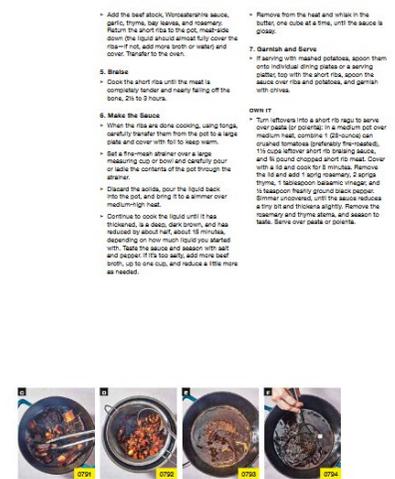
Illustrations: 120 4c photos

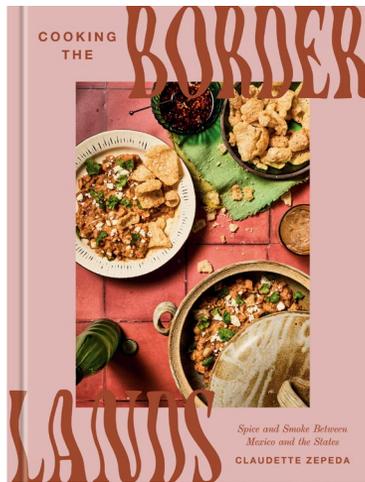
Price: \$36.00

Tini became a pro in the kitchen through years of training in culinary school and on the line in restaurants—but she firmly believes that anyone can learn to cook. If she can do it, you can too! She’s shared her philosophy and techniques with her 13M+ followers, and now, she’s sharing everything she’s learned in a cookbook that makes mastering the basics simple and fun.

In **Today We Are Cooking...**, Tini shares over 100 recipes that build a strong foundation for beginner cooks. With learning opportunities baked into every recipe, Tini teaches you *why* you are doing something rather than just how, all with her casual, unfussy approach to instruction. **Today We Are Cooking...** is packed with plenty of approachable, everyday meals that you’ll want to cook time and time again.

Tineke “Tini” Younger is a chef and digital creator whose warm, relatable approach to cooking has made her one of the most beloved culinary personalities on social media today. Tini first caught the nation’s attention in 2023 as a fan favorite on Gordon Ramsay’s Next Level Chef. After the show, she posted a mac and cheese tutorial to TikTok that would go on to break the internet — drawing more than 100 million views and sparking a viral trend around her creamy, no-frills recipe. Since then, Tini has been profiled by *Forbes*, *People*, *Rolling Stone*, *EatingWell*, *Food & Wine*, and more. She lives in Augusta, Georgia.





COOKING THE BORDERLANDS
Spice and Smoke Between Mexico and the States

by Claudette Zepeda

A Clarkson Potter Hardcover

On sale June 2nd, 2026

Cooking - Regional & Cultural – Mexican

Editor: Francis Lam

Rights: World

Status: Materials available

Title Specs:

Trim: 189 x 254 mm (7-7/16 x 10 in)

Pages: 288

Illustrations: 100 4C Photos

Price: \$35.00

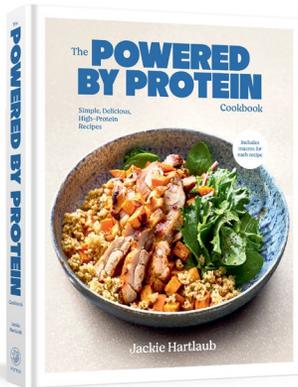
A culinary journey along the Mexican American border, telling the story of its intertwined cultures and communities with more than 100 vibrant, flavor-packed recipes from Top Chef star, Iron Chef Mexico finalist, and Tijuana-San Diego border kid Claudette Zepeda.

The Mexican American border has been an inflamed political focal point within the US; at the same time, Mexican food has long been the most popular “ethnic” cuisine in America. A child of the border herself, Claudette Zepeda grew up in both California and Mexico and sees the border as a vibrant, vital, and unique cultural and culinary place. A gifted storyteller and chef, Claudette’s recipes and ruminations humanize border culture through 100 accessible and beloved dishes.

Claudette Zepeda is an award-winning, San Diego-based chef and culinary entrepreneur known for her fearless style and bold approach to regional Mexican cuisine. She has more than 20 years of experience working in restaurant kitchens and has garnered many accolades over the years: inclusion on Esquire’s 2018 Best New Restaurants, recognition from Michelin on their 2019 Bib Gourmand list, named Eater San Diego and San Diego Union Tribune’s Chef of the Year in 2018, and was a James Beard Best Chef West semifinalist in 2019.



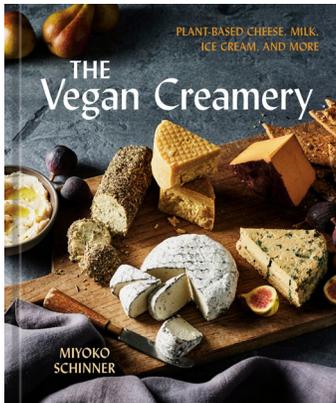
RECENTLY PUBLISHED



THE POWERED BY PROTEIN COOKBOOK
Simple, Delicious, High-Protein Recipes
by Jackie Hartlaub
A Clarkson Potter Hardcover
On sale November 4th, 2025
Cooking – Health & Healing – High Protein

Editor: Francis Lam
Rights: World
Status: Materials available

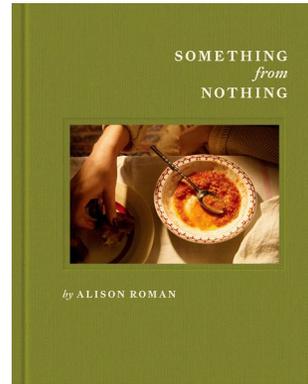
Rights sold: UK/BC:
Hardie Grant



THE VEGAN CREAMERY
Plant-Based Cheese, Milk, Ice Cream, and More
by Miyoko Schinner
A Ten Speed Press Hardcover
On sale September 16th, 2025
Cooking – Vegan

Editor: Claire Yee
Rights: World
Status: Materials available

New York Times bestseller!

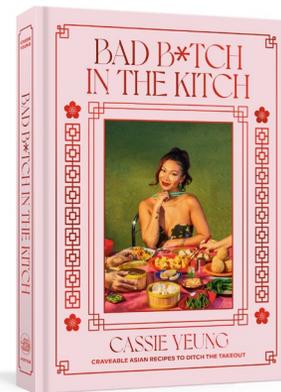


SOMETHING FROM NOTHING: A COOKBOOK
by Alison Roman
A Clarkson Potter Hardcover
On sale November 11th, 2025
Cooking

Editor: Francis Lam
Rights: World
Status: Materials available

Rights sold: Dutch: Uitgeverij Unieboek; German: DK Verlag; UK/BC: Quadrille

New York Times bestseller!



BAD B*TCH IN THE KITCH
Craveable Asian Recipes to Skip the Takeout
by Cassie Yeung
A Clarkson Potter Hardcover
On sale October 7th, 2025
Cooking - Regional & Cultural – Chinese

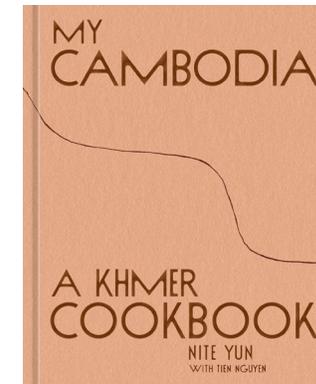
Editor: Susan Roxborough
Rights: World
Status: Materials available

New York Times bestseller!



SALLY'S BAKING 101
Foolproof Recipes from Easy to Advanced
by Sally McKenney
A Clarkson Potter Hardcover
On sale September 2nd, 2025
Cooking – Methods – Baking

Editor: Susan Roxborough
Rights: World
Status: Materials available



MY CAMBODIA
A Khmer Cookbook
by Nite Yun with Tien Nguyen
A 4 Color Books Hardcover
On sale September 23rd, 2025
Cooking – Regional & Cultural – Southeast Asian

Editor: Claire Yee
Rights: World
Status: Materials available

GIFT BOOKS

*Let muddy water be still, and it will
gradually become clear.*

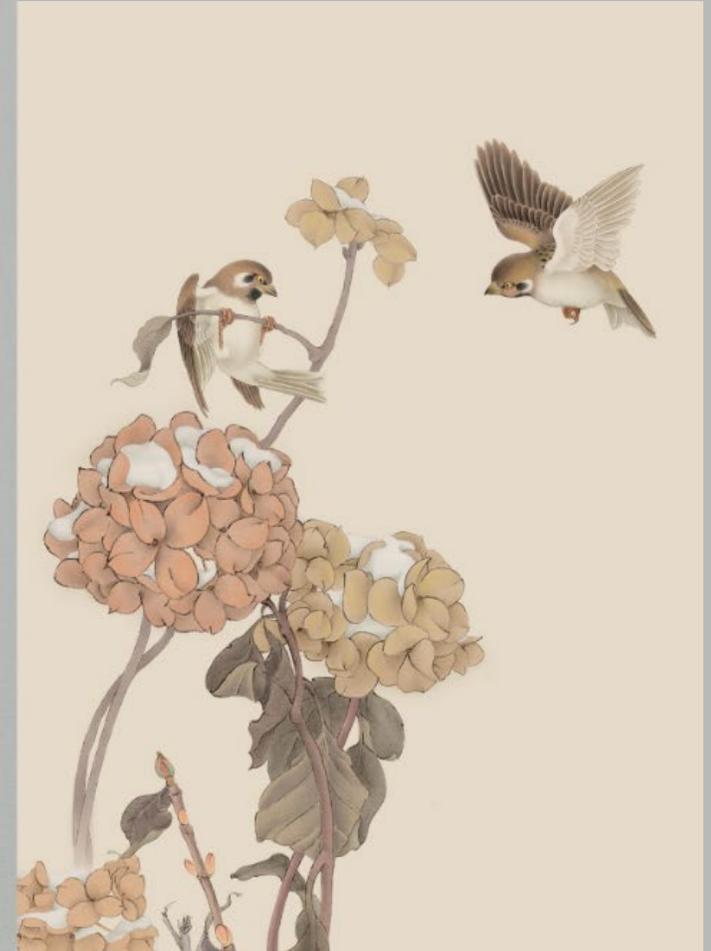
TAO TE CHING



When things are unclear, it's natural to want to make things clear again. But muddy water doesn't clear by stirring things up. It clears only by being still. Let the reactions and emotions that cloud your vision come and go before charting your course. Exercise restraint, patience, and observation.

No one more valuable than another.

LIEH TZU

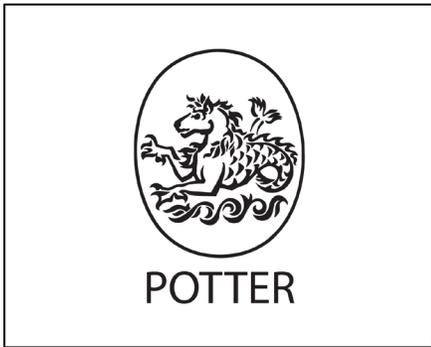


Straight trees are the first felled.

CHUANG TZU

A tree that grows straight is cut for timber. Another with medicinal bark is stripped for remedies. While it's easy the advantage of being useful, there can also be an advantage to being useless. Something useless cannot be roped into fulfilling other's purposes or desires. A tree that serves no other purpose than to fulfill its own existence, outlasts a forest.

A rabbit can be hunted by a hawk. A boar can be caught by a jaguar. A man can be bitten by a mosquito. But none is born less than the other. No one being is meant to be harvested without limits. Love and enjoy the abundance of our world, not as a tool for our exclusive benefit, but as a family of equals that sustain one another in harmony.



UNTITLED CHILD CARE BOOK
by Chelsea Anderson
A Clarkson Potter Hardcover
On sale April 13th, 2027
Family & Relationships –
Babysitting, Day Care & Child Care

Editor: Francis Lam
Rights: World
Status: Materials June 2026

Title Specs:

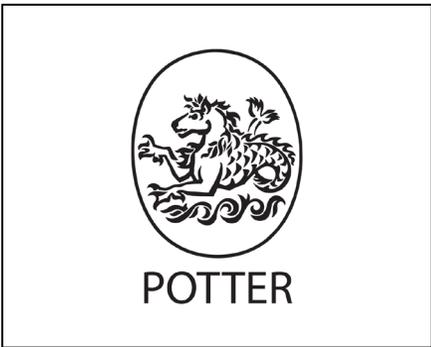
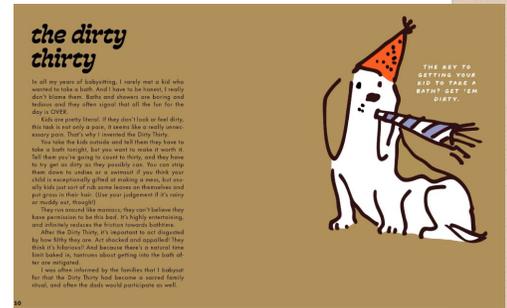
Trim: 178 x 229 mm (7 x 9 in)
Pages: 272
Illustrations: 50 illos
Price: \$30.00

In *Untitled Child Care Book*, Chelsea Anderson (aka the greatest babysitter of all time) shares her most practical advice and innovative (some would say chaotic good) solutions to everyday challenges, ensuring that caregivers can navigate the ups and downs of kid time with confidence and joy. Inside you'll find beautiful illustrations alongside tips for managing many of the trickiest moments.

Organized by situations like bedtime, hygiene, independent playtime, mealtime, travel, tantrums, and even tantrums while traveling, *Untitled Child Care Book* has dozens of ways to help you handle any situation with confidence. The secret ingredient behind Chelsea's games and tips is a truly child-centric worldview, where she teaches us not just how to convince and cajole our kids, but

how to get ourselves to imagine and communicate with their childlike wonder. Whether you're a new parent or a seasoned caregiver, this book is your go-to resource for making the most out of helping kids learn and grow...and maybe you'll learn and grow a little yourself, too.

Chelsea Anderson, aka the Michael Jordan of babysitting, is a content creator who turns her years of babysitting experience into viral content, sharing her brilliant childcare tips and hacks.



WOMEN WRITING DANGEROUSLY
by Nava Atlas
A Clarkson Potter Hardcover
On sale February 16th, 2027
History – Reference

Editor: Emma Brodie
Rights: World
Status: Material March 2026

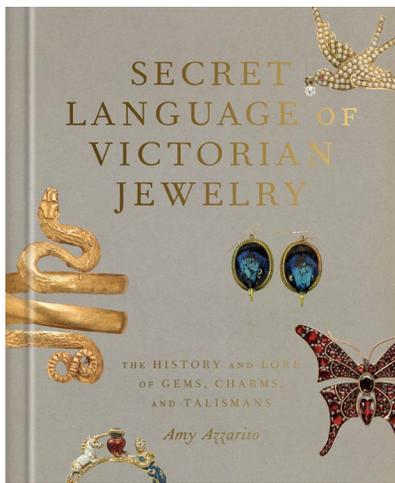
When it comes to censoring women's writing, everything old becomes new again. *Women Writing Dangerously* is an astonishing, colorful exploration of the consequences women writers have faced when their books become controversial, honoring those who fought the system by using their pens and typewriters as weapons. Books by women have long been targeted, from *Uncle Tom's Cabin* to *The Hate U Give*. There is an uncanny resemblance between the invective used against *Gender Queer* (2021-2022's most widely banned book) and that against 1928's *The Well of Loneliness* by Radclyffe Hall. *Untitled on Banned Books* traces the histories of these publications, alongside many others that dared to bring sexuality, race, and gender before novel audiences—even if it meant disastrous consequences for their authors. Readers will come away from *Women Writing Dangerously* with a more enriched literary history and a list of important books to read and support.

Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
Pages: 224
Illustrations: 120 photographs & illustrations
Price: \$28.99

Nava Atlas is the creator and editor of *Literary Ladies Guide*, a platform that explores and archives women's classic literature with a dedicated following and millions of views logged. Her twenty trade books published span the culinary world and the visually driven non-fiction genres.





SECRET LANGAUGE OF VICTORIAN JEWELRY
65 Victorian Gems and Their Meanings

by Amy Azzarito
A Clarkson Potter Hardcover
On sale August 18th, 2026
Antiques & Collectibles – Jewelry

Editor: Emma Brodie
Rights: World
Status: Material available

Title Specs:
Trim: 165 x 203 mm (6-1/2 x 8 in)
Pages: 224
Illustrations: 250 4c photos
Price: \$19.99

Hearts, butterflies, buckles...these are the stock and trade of today's trendiest jewelers. But did you know that these jewelry motifs, from the heart earrings you bought as a teenager at Claire's, to the hair brooches popular at the Met Gala, all take their cues from the Victorian era? Taking readers into the secret history of more than sixty jewelry symbols, motifs, and jewels, **Secret Language of Victorian Jewelry** is the first of its kind—a guide that marries the past and present, helping us better understand our wardrobe choices and choose the most meaningful and intentional gifts.

Written in a wry, engaging tone that brings the past to life, this book features stunning art with vivid historic examples of each topic. All jewelry makes a statement—**Secret Language of Victorian Jewelry** will empower readers to choose theirs.

Amy Azzarito is a material culture historian and author who has taught courses for the School of Visual Arts, Pratt Institute and Bard Graduate Center. She has written for Design*Sponge, Architectural Digest, Apartment Therapy, and more and been featured in the Washington Post and New York Magazine. She published *The Elements of a Home: Curious Histories behind Everyday Objects, from Pillows to Forks* in 2020 with Chronicle Books. She lives in San Francisco, California.



JANE AUSTEN WORKOUTS

by Jolanta Benal
A Ten Speed Press Hardcover
On sale March 2nd, 2027
Humor – Form – Parodies

Editor: Dena Rayess
Rights: World
Status: Material May 2026

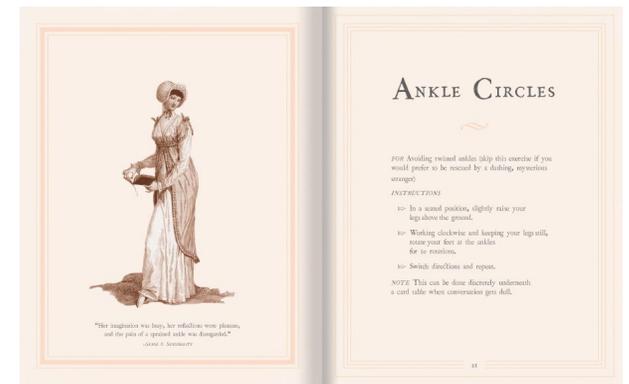
Title Specs:
Trim: 140 x 178 mm (5 ½ x 7 in)
Pages: 112
Illustrations: about 100 illos
Price: \$15.99

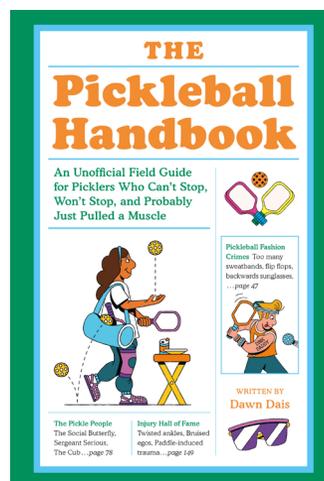
The characters of Jane Austen live a spirited and active lifestyle—from taking turns about the room to walking (or running) through the grounds of a potential suitor's estate, scribbling countless hastily written letters, spending hours in carriage rides, and chasing wayward sisters at country balls.

Playing off of the tropes found in Austen's books and beyond, each of the 25 workouts includes gorgeous illustrated scenes and step-by-steps, a quote from one of Austen's beloved books, a list of benefits to be had from performing these exercises, and helpful(ish) instructions.

Jane Austen Workouts includes exercise circuit suggestions based on a selection of popular Austen books so you can model a day of workouts around titles like *Pride and Prejudice*, *Emma*, *Sense and Sensibility*, and more. What these workouts lack in earnestness they make up for in amusement, perfect for gifting and receiving—you're not expected to get ripped here, just a laugh!

Jolanta Benal is a writer based in New York.





THE PICKLEBALL HANDBOOK
An Unofficial Field Guide for Picklers Who Can't Stop, Won't Stop, and Probably Just Pulled a Muscle

by Dawn Dais

A Ten Speed Press Trade Paperback

On sale June 23rd, 2026

Humor – Topic – Sports & Recreation

Editor: Julie Bennett

Rights: World

Status: Material available

Title Specs:

Trim: 140 x 210 mm (5 ½ x 8 ¼ in)

Pages: 224

Illustrations: about 100 illos/photos

Price: \$19.99

The Pickleball Handbook is your ultimate guide to surviving and thriving in the world's fastest-growing obsession. Whether you're a pickleball newbie who got ambushed by an overly enthusiastic friend or a seasoned player who has more than one custom game shirt, this book is for you.

- The rules, which are both overly complicated and oddly arbitrary.
- The essential (and often unnecessary) gear you need to fit in.
- The many, many types of pickleball players, including the tournament junkie and the person who is mostly here for selfies and social hour (and all the ways these many types of players will humble you along your pickleball journey).
- The secret language of pickleball, from "dink" to "Nasty Nelson."
- How to know when you've crossed over from casual player to full-blown addict (hint: if you own a custom paddle, it's too late).



Dawn Dais is a freelance writer and designer who has made a career out of making fun of the "newbie experience." Whether she's tackling pregnancy, parenting, or running, Dawn has been there, stumbled through it, and somehow survived to tell the tale—usually with a healthy dose of sarcasm.



THE EMERGENCY PLAYBOOK
A Practical Survival Guide for Today's Catastrophes

by Amy Holman Edelman and Chris Begley

A Ten Speed Press Trade Paperback

On sale June 9th, 2026

Self-Help – Safety & Security – Survival & Emergency Prep

Editor: Julie Bennett

Rights: World

Status: Materials available

In *The Emergency Playbook*, writer/mom Amy Holman Edelman has teamed up with survival expert Chris Begley to help you—and your family, friends, parents, and neighbors—survive the immediate threat and rebuild afterwards, whether you live in the city, a rural area, or the suburbs. *The Emergency Playbook* emphasizes the importance of good mental health and community building—because when disaster strikes, we all have to lean on each other.

With commonsense checklists, informative illustrations, and reasonable plans, this fact-filled handbook prepares you for disrupted access to food and clean water, lengthy power outages, lack of easy communication, housing loss, and much more. Organized in four parts to help you evaluate, prepare, survive, and then thrive, *Prepping for Everyone* is the practical guide you need before things go sideways.

Amy Holman Edelman is a PR and marketing professional and the author of *The Little Black Dress* and *Manless in Montclair*. She has appeared on *Today* and been featured in *The New York Times*, *USA Today*, *Los Angeles Times*, *New York Daily News*, *Chicago Tribune*, and others. **Chris Begley, PhD**, is an archeologist, professor, wilderness survival instructor, and the author of *The Next Apocalypse*. He was a Fulbright Scholar and a National Science Foundation Graduate Fellow and was named a National Geographic Explorer and one of the "World's 50 Most Adventurous Men" by *Men's Journal* magazine. He has also been featured in *The New Yorker*, *National Geographic*, and *American Archaeology* magazine, and in documentaries on the BBC, Discovery Channel, and elsewhere.

Title Specs:

Trim: 140 x 210 mm (5-1/2 x 8-1/4 in)

Pages: 272

Illustrations: 40-50 b&w illustrations

Price: \$18.99



NEW HAMPSHIRE DELUXE EDITION

by Robert Frost

A Clarkson Potter Hardcover

On sale September 1st, 2026

Poetry - Subjects & Themes - Animals & Nature

Editor: Emma Brodie

Rights: World

Status: Material available

Title Specs:

Trim: 146 x 222 mm (5-3/4 x 8-3/4 in)

Pages: 144

Illustrations: 15 illustrations throughout

Price: \$26.00

Robert Frost is one of America’s most celebrated poets. Known for pastoral imagery and deep themes, Frost has an unparalleled legacy as the quintessential New England poet.

A celebration of Frost’s beloved, Pulitzer Prize-winning work, *New Hampshire*, this deluxe edition features a cloth cover, a ribbon marker, and stunning sprayed edges. Original art brings this work to vibrant life and gives readers new ways to engage with Frost’s seminal poems, including “Fire and Ice,” “Nothing Gold Can Stay,” “Stopping By Woods on a Snowy Evening,” “Evening in Sugar Orchid,” and “The Need of being Versed in Country Things.”

The collection also includes a foreword from renowned Frost biographer, Adam Plunkett. A must-have, gorgeously packaged edition of a timeless classic, *New Hampshire* is the perfect gift for poetry lovers, students, and book collectors.

NEW HAMPSHIRE
Have had to do with it—the sometimes wonderer,
To tell the forest how it is a strange place
For the same Magic to have brought her to,
Taking dictation on a paper pad,
And in the quiet when she closed her eyes
Watching out of a window with a view
The maple leaning with its wings like a creature
And a vapor all discharging over the river
Expressing the light of the dark with words
Someone was saying in such naked tones
She almost wrote the words down on her knees,
The pen having gone vertical out of her hand.
A single tree?
“Remember me to Magic?”
“Isn’t it Magic? I thought it was Magic!”
“No doubt you’ve heard the office call me Magic.
I have to let them call me what they like.”
They were both silent that he should have thought
Without the name the general meaning.
It made it seem as if there must be something
The most have missed heard. So they were silent,
And took the ferry home with them to live by.
They went on flights to see to her father’s
The house once they high in frost, three stories.



Robert Frost was born in San Francisco, but his family moved to Lawrence, Massachusetts, in 1884 following his father’s death. The move was actually a return, for Frost’s ancestors were originally New Englanders, and Frost became famous for his poetry’s engagement with New England locales, identities, and themes.

Robert Frost is one of America’s most celebrated poets, a household name and classroom staple. Known for pastoral imagery and deep themes, Frost’s poetry has an unparalleled legacy as the quintessential New England poet. One of the first collections to put him on the map was his 1916 publication, *Mountain Interval*.

In celebration of this beloved work, and Frost’s love of nature, this deluxe edition includes an original, classic-looking woodcut art by illustrator Andrew Davidson. Frost fans and poetry enthusiasts alike will delight in seeing illustrated versions of seminal poems, including “The Road Not Taken,” “Christmas Trees,” and “Birches.”

This beautiful edition comes packaged with a cloth cover, ribbon marker, and dyed edges—a stunning tribute to one of America’s dearest poets and a memorable gift for the nature admirer, teacher, recent graduate, English lover, or poetry enthusiast in your life.

MOUNTAIN INTERVAL
THE ROAD NOT TAKEN
Two roads diverged in a yellow wood,
And sorry I could not travel both
And be one traveler, long I stood
And looked down one as far as I could
To where it bent in the undergrowth;
Then took the other, as just as fair,
And having perhaps the better claim,
Because it was grassy and wanted wear;
Though as for that the passing there
Had worn them really about the same,
And both that morning equally lay
In leaves no step had trodden back.
Oh, I kept the first for another day,
Yet knowing how soon leads to two,
I doubted if I should ever come back.
I shall be telling this with a sigh
Somewhere ages and ages hence:
Two roads diverged in a wood, and I—
I took the one less traveled by,
And that has made all the difference.



MOUNTAIN INTERVAL DELUXE EDITION

by Robert Frost

A Clarkson Potter Hardcover

On sale March 30th, 2027

Poetry - Subjects & Themes - Animals & Nature

Editor: Emma Brodie

Rights: World

Status: Material May 2026

Title Specs:

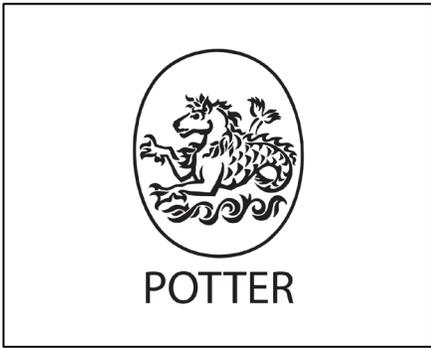
Trim: 146 x 222 mm (5-3/4 x 8-3/4 in)

Pages: 144

Illustrations: 15 illustrations throughout

Price: \$26.00

Robert Frost was born in San Francisco, but his family moved to Lawrence, Massachusetts, in 1884 following his father’s death. Frost’s first book was published around the age of 40, but he would go on to win a record four Pulitzer Prizes and become the most famous poet of his time, before his death at the age of 88.



TRIPPING POINT
The Gossamer Guide to Psychedelics
 by Gossamer
 A Clarkson Potter Hardcover
 On sale June 22nd, 2027
 Science – Life Sciences - Mycology

Editor: Emma Brodie
Rights: World
Status: Materials July 2026

Title Specs:
 Trim: 191 x 241 mm (7-1/2 x 9-1/2 in)
 Pages: 304
 Illustrations: 250 4c photos
 Price: \$40.00

From the indigenous use of Iboga in Central Africa, to the medicinal use of ketamine among cult survivors, to the self-optimizing use of psilocybin in Silicon Valley, psychedelics have long been taken to heal, expand, and explore. ***Tripping Point: The Gossamer Guide to Psychedelics*** is an illuminating, humorous, and eye-catching guide to the wide and varied world of these drugs—both legal and illegal.

Tripping Point will feature chapters on Psilocybin, Ketamine, Ayahuasca, DMT, Iboga, LSD, MDMA, Mescaline, and Digital Psychedelics, each containing an overview of the drug’s discovery, history, and use, as well as a larger discussion of its current and future impact on culture, business, and medicine. Interspersed throughout will be profiles of growers, dealers, researchers, practitioners, creatives, common users, and celebrities including Adam Pally, Sarah Goldberg, Zazie Beetz, and Esther Perel.

Gossamer is an award-winning lifestyle brand for the modern drug user, whose products and print magazines can be found in 26 countries and over 200 stockists. They have been featured in *The New York Times*, *Goop*, *New York Magazine*, *Fast company*, and *Elle*, among others and are the winners of the *Forbes’ 43.0 in Cannabis 2023*, *Best American Food Writing, 2021*, and *NY Press Club’s Best Travel Writing 2020*.



THE ROYAL-TEA
A Commoner’s Guide to the British Monarchy
 by Amanda Matta
 A Ten Speed Press Hardcover
 On sale April 6th, 2027
 Biography & Autobiography – Royalty

Editor: Kaitlin Ketchum
Rights: World
Status: Material May 2026

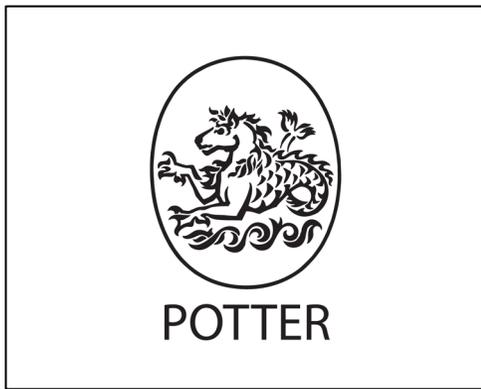
Title Specs:
 Trim: 203 x 229 mm (8 x 9 in)
 Pages: 304
 Illustrations: 35 full-page illustrations
 Price: \$35.00

Let’s be honest—we all have a favorite British royal, whether it’s Princess Diana, Kate Middleton, Meghan Markle, or even the late Queen Elizabeth. But how many of you *really* understand the ins and outs of the royal family? Royal commentator and TikTok star Amanda Matta answers all your burning questions about the royals in ***The Royal-TEA***. Settle in for a captivating journey filled with discerning definitions, insightful analyses, and interesting anecdotes as you delve into the storied past and fascinating present of the British monarchy.

You’ll discover the meaning of the various ranks and titles, the intricate rules of succession, and all the juicy details of royal finances, education, and protocol. ***The Royal-TEA*** also explores the grandeur of royal ceremonies—from coronations and weddings to state visits and garden parties—and the rich tapestry of royal fashion, jewels, and pastimes. And of course, the most infamous scandals! Whether you’re a seasoned royal watcher (enthusiast or critic) or just looking for a good bit of tea, ***The Royal-TEA*** is a must-read for anyone fascinated by the legacy, power, complexities, and future of the British royal family.

Amanda Matta, perhaps better known as *matta_of_fact*, is TikTok’s #1 royal commentator. Her commentary encompasses all things royal: news, history, culture, fashion, and even the occasional spot of royalTEA—all with an intersectional, no-nonsense twist. A lifelong lover of history and culture, Matta has an M.S. in Arts Administration & Museum Leadership and currently resides in Harrisburg, Pennsylvania.





THE TAO OF NATURE

by Regina Linke

A Clarkson Potter Hardcover

On sale April 6th, 2027

Philosophy – Ethics

Editor: Angelin Adams

Rights: World

Status: Material August 2026



Rights sold to *The Oxherd Boy*: Czech: Vydavatelstvo Tatran; Dutch: Uitgeverij Luitingh-Sijthoff; French: Editions de la Maisnie; German: Kosel Verlag; Hungarian: Scolar Kiado; Italian: Ubiliber; Romanian: Pandora Publishing; Slovak: Vydavatelstvo Tatran; Turkish: Pegasus Yayincilik; Vietnamese: First News Co.

Title Specs:

Trim: 127 x 178 mm (5 x 7 in)

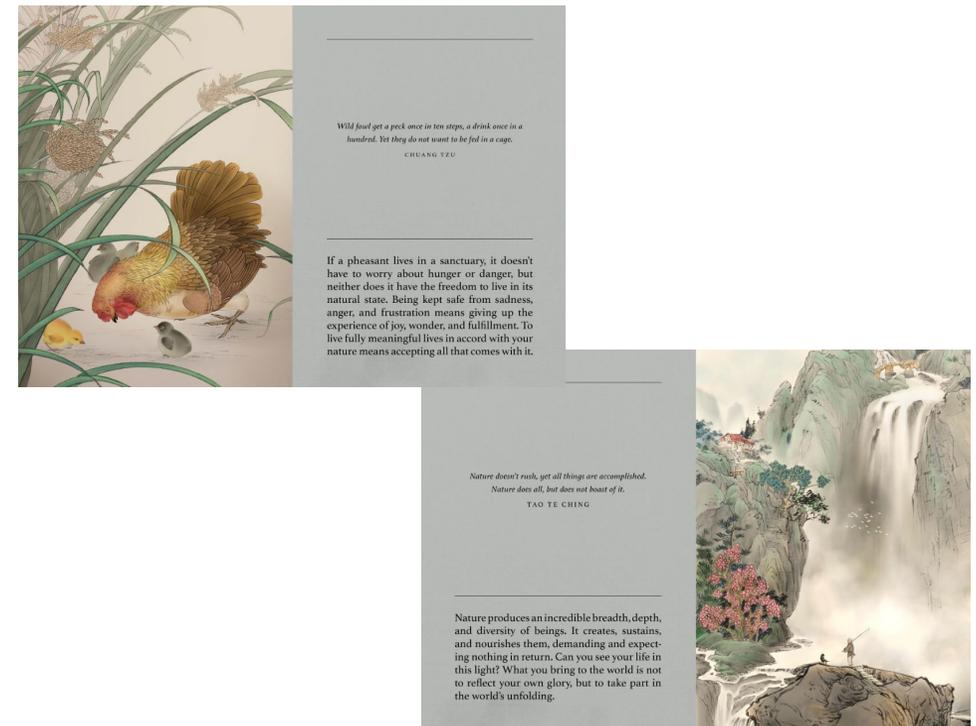
Pages: 112

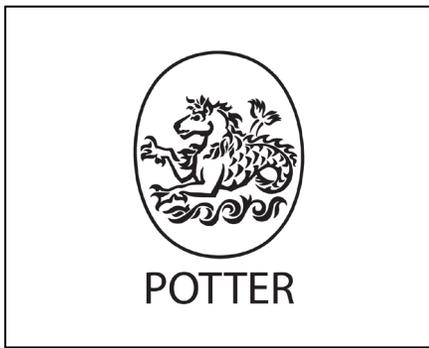
Illustrations:

Price: \$15.99

From the author of *The Oxherd Boy*, comes a selection of classic Taoist texts beautifully illustrated and packaged as a gift book that taps into the wisdom of nature. ***The Tao of Nature*** guides the reader through a visually arresting tour of sixty inspirational examples of balance and resilience found outdoors. Each text selection comes with a brief, modern interpretation, and is paired with beautiful, original artwork reflecting the Chinese painting traditions that readers have come to expect from Regina Linke's unique illustration style. The book is envisioned as a one-of-a-kind gift, as well as a timeless keepsake, for the meditation practitioner, gardener-philosopher, and anyone who appreciates quiet contemplation and connection to the natural world.

Regina Linke is a Taiwanese American artist specializing in contemporary Chinese gongbi painting, an ancient form of brush painting that depicts narrative subjects in colorful high detail. She writes and illustrates stories that celebrate East Asian folklore and philosophy in an accessible and modern way. She lives with her family in Westerly, Rhode Island.





DEAR NEWLYWEDS
by Charles McEnerney and Adam Larson

A Clarkson Potter Hardcover
On sale September 1st, 2026
Self-Help – Motivational & Inspirational

Editor: Emma Brodie
Rights: World
Status: Material available

Title Specs:

Trim: 152 x 152 mm (6 x 6 in)
Pages: 88
Price: \$15.99

In a culture that increasingly emphasizes weddings as a symbol of status rather than of love, *Dear Newlyweds* offers a genuine moment to reflect on the commitment you are making and the life you are building with the person you most cherish. The thirty heartfelt musings in this bite-sized and emotional book encourage newlyweds to embrace both the wedding day itself and all the days that follow.

With sentiments that offer us an opportunity to remember the past, dwell in the present, and plan for the future, *Dear Newlyweds* is a compact and colorful gift book that celebrates one of life's most profound commitments.

Charles McEnerney is a writer, musician, marketer, and, most importantly, a dad to Adacie and Declan. Throughout his career, he has worked at HBO, GBH/PBS, Fast Company, Inc. and MovieMaker magazines, Seattle International Film Festival, Emerson College, The Grommet, and 826 Boston. He lives in Jamaica Plain, Massachusetts.

Adam Larson is an award-winning artist, creative director, designer, and illustrator. He founded the multi-disciplinary brand design studio Adam&Co, whose clients have included Absolut, Beyoncé, Taylor Swift, Fleetwood Mac, Herbie Hancock, Hoka, Nike, Puma, Saucony, Converse, The Boston Public Library, Harvard, MIT, Syracuse University, The Isabella Stewart Gardner Museum, and many others.

Your bond will
be your compass
to navigate whatever
lies ahead.



THE CREATIVE CALL
A Visual Journal of Creativity, Inspiration, and Freedom

by Andrea Pippins
A Ten Speed Press Hardcover
On sale December 29th, 2026
Self-Help – Creativity

Editor: Julie Bennett
Rights: World
Status: Material available

Title Specs:

Trim: 178 x 203 mm (7 x 8 in)
Pages: 176
Illustrations: 100-200 illustrations
Price: \$22.00

How do you balance your everyday obligations with your need for artistic time and expression? How do you navigate creative ruts? And, if you're a person of color in a world that often overlooks those stories, where do you go to feed your creative soul? *The Creative Call* will help you find solutions that align with the vision for your creative path. Pippins shares a wealth of tools here, using her bold artwork to decorate this collection of insightful advice, helpful rituals, and relatable stories that will help you discover new parts of yourself and manifest your creative dreams.

Andrea Pippins is a visual storyteller who creates images that empower people, especially women and girls, to nurture their creativity and themselves through artistic expression and wellness practices. She illustrated *Young, Gifted, and Black*, a bestselling book series by Jamia Wilson; designed promotional social media graphics for HBO's Tina Turner documentary; illustrated a national Kwanzaa stamp for the USPS; and partnered with Young People's Poet Laureate Elizabeth Acevedo to illustrate her world-renowned poem, "Inheritance". She has also worked on projects for Lincoln Center, the Malala Fund, Instagram, Apple, National Geographic, and many more.





HOW TO WIN AT CHESS, NEXT LEVEL

The Ultimate Guide for Intermediate Play

by Levy Rozman

A Ten Speed Press Hardcover

On sale October 6th, 2026

Games & Activities – Chess

Editor: Kaitlin Ketchum

Rights: World

Status: Material available

Rights sold: Spanish: *Arpa & Alfil*; UK/BC: *Penguin Books*

Title Specs:

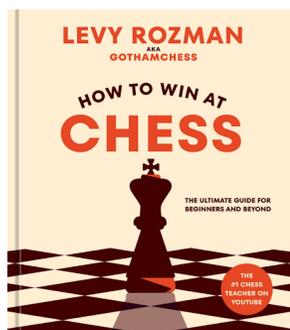
Trim: 178 x 203 mm (7 x 8 in)

Pages: 256

Illustrations: 475-500 chess board illos

Price: \$29.99

New York Times bestseller!



Rights sold to *How to Win at Chess* by Collins Literary:
Bulgarian: *Riva*; Czech: *Albatros*; French: *Marabout*; German: *MVG*; Greek: *Chess Lab*; Hungarian: *Alexandra*; Italian: *Vallardi*; Lithuanian: *Obuolys*; Polish: *SNQ*; Portuguese (Portugal): *Presença*; Slovak: *Albatros*; Spanish: *Arpa & Alfil*; Turkish: *Pegasus*

20 HOW TO WIN AT CHESS, NEXT LEVEL

worry about? How does White make a move here that doesn't have a negative impact? Without some form of pre-existing knowledge of heuristics, which you will build up in this book, it's hard to decide on a plan. As a starting point, take a look at these four plans and try to work out which are acceptable, and which are a little too dangerous.



Plan A: White castles queenside, creating an imbalanced, opposite side castling situation, potentially allowing White to march their kingside pawns up the board and start an attack.



Plan B: White plays pawn to e4, opening up the center and offering a trade with the Black pawn on d5. This potentially gets rid of Black's central pawn and opens up more space.



Plan C: White castles short, not committing to anything yet and getting the king to safety.

HOW TO MAKE A PLAN, PART ONE 23



Plan D: White plays pawn to g4. Similar to a previous example, White is offering Black a free pawn—the light-squared bishop can capture the pawn for free. White's purpose would be to then move the rook to g1 and have the open g file, aimed directly at the Black king. There's no one right answer, but try to consider the benefits and drawbacks of each of these plans. We will come back and revisit this scenario—as well as make plans in many other kinds of positions—in the last chapter of the book.

Summary

Chess is hard, but it's even harder if you don't think before making moves. To take your chess to the next level, you need a consistent thought process. When your opponent makes a move, analyze it carefully to figure out if there's an idea or threat behind it. If there is, decide whether it's something you need to deal with it or not. Using the CCA checklist: before any move you make will immediately improve your game and lead to finding moves you wouldn't have seen otherwise. And before making any move, make sure to evaluate how your opponent might respond, and whether there's any potential negative impact to the move you want to play.

Thinking this way will help you make plans in chess. Formulating a plan of how you're going to win the game—either through an attack, dominating positionally, or winning material—gives you something to focus on. The flipside is identifying your opponent's plan (if they have one). Is their plan more dangerous than yours? Is theirs faster? Should you address what your opponent is doing or continue with your own play? As with most things in chess, there are no easy answers. So much depends on the specific position. This book will give you the tools you need to examine a position and evaluate these questions, so you can ultimately make better decisions.

Unlock the secrets to mastering chess and face your opponents with confidence and skill with *How to Win at Chess, Next Level*. This comprehensive guide teaches intermediate and advanced players how to transform the way they think about chess, helping them elevate their gameplay as they begin to take on increasing challenging matches.

Full of the signature wit and humor that earned Levy Rozman the moniker "the internet's favorite chess teacher," *How to Win at Chess, Next Level* takes a deep dive into the important aspects of improving your chess game: pawn play, piece play, tactics, attacking, defending, converting winning positions, and endgames. Rozman also introduces players to helpful tools to increase their skills, including chess engines, game analysis, chess bots, and training puzzles, encouraging players to broaden their chess knowledge to attain more victories.

Packed with practical and approachable advice and strategies for enriching your understanding of the game, *How to Win at Chess, Next Level* includes over 500 instructional gameplay illustrations, as well as exclusive bonus content on Chessly, Rozman's online teaching platform.

We also have *Chess for Babies* by Levy, a board book on the Ten Speed Young Reader's list, publishing in Spring 2026.

Levy Rozman, more popularly known as GothamChess, is an online chess streamer who earned the International Master title in 2018. A former scholastic chess coach, he is passionate about chess accessibility and has donated \$100,000 in scholarship funds for chess programs in education. He currently boasts the biggest chess channel on YouTube, where he focuses on creating fun and educational content.





ROLLING DEEP
An Illustrated Guide to Weed and Rap
 by Noah Rubin
 A Ten Speed Press Hardcover
 On sale March 9th, 2027
 Music – Genres & Styles – Rap & Hip Hop

Editor: Dena Rayess
Rights: World
Status: Material May 2026

Title Specs:
 Trim: (8 x 10 in)
 Pages: 176
 Illustrations: 50-70 illustrations
 Price: \$30.00

Boasting a wide range of how-tos, charts, graphs, quizzes, lists, interviews and more, ***Rolling Deep: An Illustrated Guide to Weed and Rap*** brings to life the edu-taining story of weed and rap— and how they've been intertwined since the very beginning. Readers will learn the answers to a wide range of important questions like, “How do you roll a blunt, Houston-style?” “Does weed make rappers more creative?” and “Is it safe to smoke a joint with Wu-Tang?” All of these questions, and many more, will not only be answered in a fun, graphical style, but will also leverage first-person insights from a wide range of hip-hop and weed superstars, like Snoop Dogg, Wiz Khalifa, The Mexican OT, Tony Greenhand, and more.

Noah Rubin is a writer and editor for *Hypebeast* magazine. He is the editor of Snoop Dogg's hit cookbook *From Crook to Cook* and the author of *How We Roll*. Rubin is the former editor-in-chief of Snoop's media platform, Merry Jane. In addition to his writing and editorial work, Rubin has an extensive music background. He is the former VP of Music at Decon Records (now Mass Appeal Records), home to artists like Run the Jewels, Pusha T, and the Hood Internet.



MASTERING AMERICAN MAHJONG
A Complete Guide to Rules and Strategy
 by Megan Trottier
 A Ten Speed Press Hardcover
 On sale October 13th, 2026
 Games & Activities - Mahjong

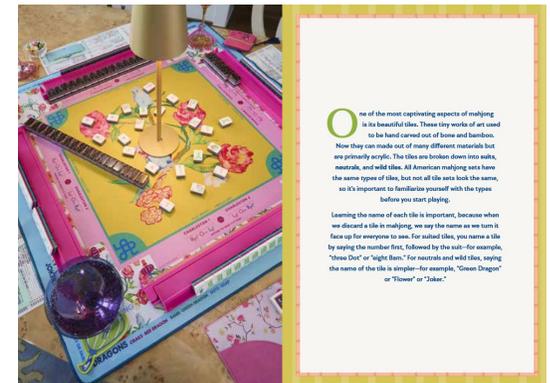
Editor: Kaitlin Ketchum
Rights: World
Status: Material available

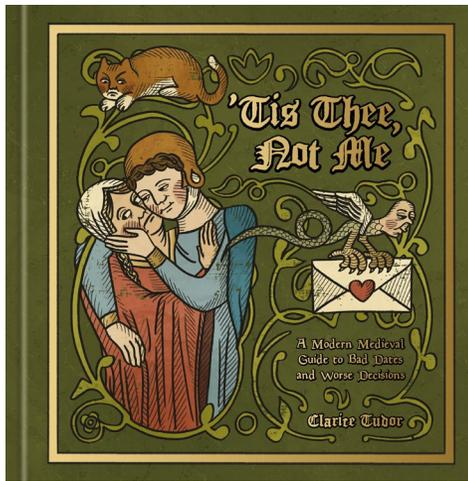
Title Specs:
 Trim: 140 x 203 mm (5 ½ x 8 in)
 Pages: 128
 Illustrations: 50+ illustrations
 Price: \$24.99

Whether you're new to mahjong or looking to enhance your skills, ***Mastering American Mahjong*** is the perfect fun and accessible guide to the world of American mahjong. This comprehensive handbook is meticulously crafted to provide you with everything you need to know about the game, including engaging gameplay illustrations for a visually immersive learning experience.

Now newly expanded, ***Mastering American Mahjong*** provides you with a step-by-step, easy-to-understand overview of the rules and basic elements of mahjong, encouraging you to elevate your strategy with useful insights about tile combinations, scoring tactics, and key moves that will set you apart at the mahjong table. You'll learn the significance of each type of tile, recognize patterns, and develop a keen eye for winning plays.

Megan Trottier is the founder of the high-end, women-owned American mahjong brand Oh My Mahjong. Megan began designing her own tiles, mats, racks, and pushers during the pandemic as a way of uniting her community around mahjong. Her products honor the game's rich heritage, igniting imagination and empowering players to create their own mahjong traditions. Oh My Mahjong's products are available in over 1,200 stores nationwide, and Megan and her team also run the mahjong teacher certification program Mahji Mentors.





'TIS THEE, NOT ME
A Modern Medieval Guide to Bad Dates and Worse Decisions
by Clarice Tudor
A Clarkson Potter Hardcover
On sale May 5th, 2026
Humor – Form – Comic Strips & Cartoons

Editor: Emma Brodie
Rights: World
Status: Material available

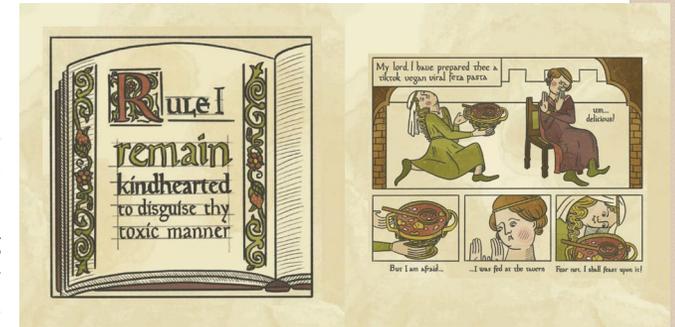
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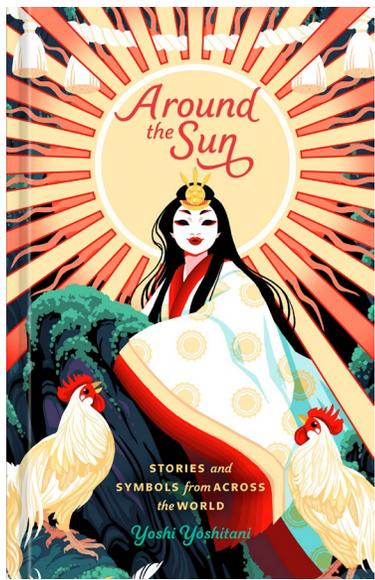
Trim: 178 x 178 mm (7 x 7 in)
Pages: 144
Illustrations: 100 full-color comics
Price: \$17.99

Inspired by artist Clarice Tudor's viral illustrated post, "The Fart," ***'Tis Thee, No Me*** is a fresh look at an evergreen topics: love, dating, and relationships, illustrated by Clarice in a medieval, illuminated manuscript style. Drawn in full color, ***'Tis Thee, Not Me*** tackles the complexities of modern dating, including the Ick, toxic relationships, polyamory, Extinction Rebellion, Instagram stalking, bisexual confusion, TikTok viral recipes, inflatable mattresses, tipping culture, and mullets in a way that leaves no medieval peasant behind.

Hilariously illustrated in vibrant color, these haunting tales are enough to make any maiden yearn for singledom.

Clarice Tudor is a British cartoonist and comic artist who draws inspiration from illuminated manuscripts, medieval tapestries, and stained glass to dress these modern stories in the fashions of the Middle Ages. When she's not drawing weird medieval animals and people, she publishes wildly popular web comics and works on artwork for places like the *New York Times*, the *Guardian*, Adobe, Hello Kitty, and Tumblr.





AROUND THE SUN
Stories and Symbols from Across the World

by Yoshi Yoshitani
A Ten Speed Press Hardcover
On sale May 5th, 2026
Social Science – Folklore & Mythology

Editor: Kim Keller
Rights: World
Status: Materials available

Title Specs:
Trim: 152 x 241 mm (6 x 9 ½ in)
Pages: 160
Illustrations: 60 illustrations
Price: \$18.99

Around the Sun is a storybook comprised of twelve illustrated folktales from all around the world and across time, each featuring a Hero, a Challenge, an Advisor, and a Desire. The stories unfold over several spreads, with beautiful illustrations running throughout to set the stage of an immersive reading experience. For an additional layer of depth, background information on iconic recurring symbols, objects, and mythical tokens—such as the mirror, the sword, or the fruit—will be interspersed throughout. *Around the Sun* explores foundational themes of conquering evil, overcoming adversity, and finding love and companionship. Yoshi Yoshitani's art style is dynamic and vibrant, featuring diverse and multicultural characters. Readers will be transported by *Around the Sun*'s lush artistic details and gripping mythologies.

The illustrations will also be featured in *Oracle of The Divine*, scheduled for May 19th, 2026.

Yoshi Yoshitani is a California-based artist whose vibrant illustrations draw on inspiration from across the globe, with a particular focus on multicultural identity. Past clients include Disney, DC Comics, Valiant, Image, DreamWorks, and Netflix. Yoshi spends time researching world mythologies, listening to audiobooks, creating fashion inspiration boards, and attending comic conventions and art expos across the country.



Publishers of BENEATH THE MOON: Dutch: *Pelckmans Uitgevers*; German: *PRH Verlagsgruppe*; Italian: *Mondadori Libri*; Russian: *MIF*; Spanish: *Editorial OB Stare*



There was once a time when Ishtar, Queen of Heaven and Earth, goddess of beauty, power, and ambition, wished to expand her domain to include the Underworld, which was ruled by her older sister the goddess Ereshkigal.

This was not the first time Ishtar coveted what she had. She had once wished for the god of wisdom Me, the divine objects of power that deities used to universal order, such as the crown or throne of her holy meadow and the sword, and the divine one Ishtar had Me of her own and the power to destroy or not be destroyed and create what should not be created many more Me than she did. So one day, she and war arrived at Enki's home and challenging a drinking contest which he happily accepted. A competition, Ishtar easily won, and a drunken Enki



Ereshkigal saw her sister approaching and was not deceived. Though Ishtar might claim she had arrived for the funeral, she was dressed too brilliantly. The Queen of the Underworld ordered each of the seven gates barred right against Ishtar, and each one only opened if Ishtar relinquished one of her seven Me. Ishtar, blinded by desire for a new kingdom, did not give in.

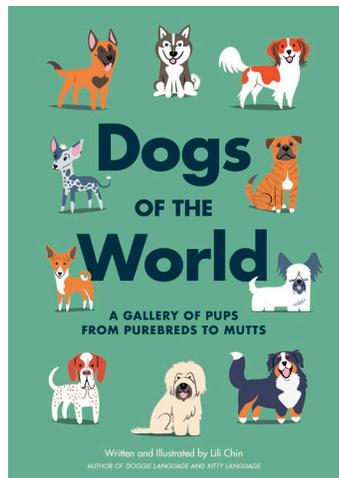
Instead, Ishtar undressed and appeared before Ereshkigal. Unashamed and without hesitation, Ishtar ascended the stairs and sat down on the throne and prepared to rule. But Ishtar, in her haste and greed, forgot that she had been willingly stripped of power when she removed her clothing. Ereshkigal's wrath struck Ishtar dead, and she hung the goddess of beauty's corpse on a hook to rot.

Three days later Ishtar had still not returned home. So Ninshubur did as Ishtar had instructed and began to loudly mourn the death of the goddess. In sorrow the attendant tore at her wailing eyes and dressed in simple rags and beseeched Enki to save Ishtar. Enki, moved by Ninshubur's devotion, helped to resurrect Ishtar. Down to the Underworld, Ereshkigal reluctantly agreed to let Ishtar go free, but only if someone were to take her place.

So Ishtar scoured the Earth, searching for someone to send to the Underworld in her stead. But all she found were her loyal and devoted followers all crying and dressed in rags mourning her. She could not have any of them replace her. That is, not until she walked into her palace and found her husband, Dumuzid, dry-eyed, dressed in his fine Me and sitting upon her very own throne. Enraged at his disregard of her, Ishtar slew her husband, and he was dragged down into the Underworld while Ishtar roamed free once more.



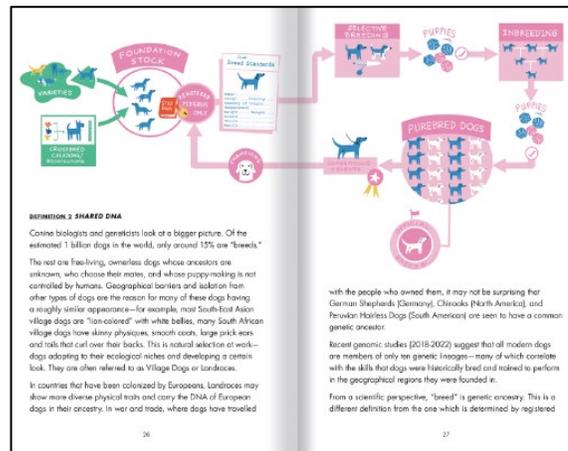
DON'T FORGET ABOUT...



DOGS OF THE WORLD
A Gallery of Pups from Purebreds to Mutts by
 Lili Chin
 A Ten Speed Press Hardcover
 On sale April 15th, 2025
 Pets – Dogs

Editor: Julie Bennett
Rights: World
Status: Final files available

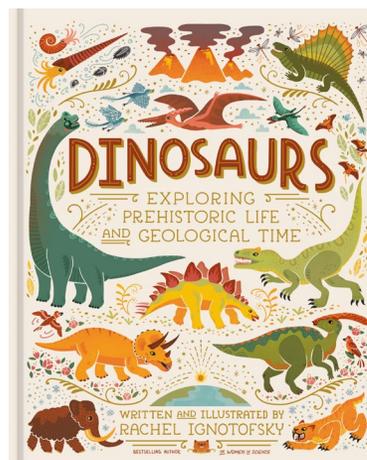
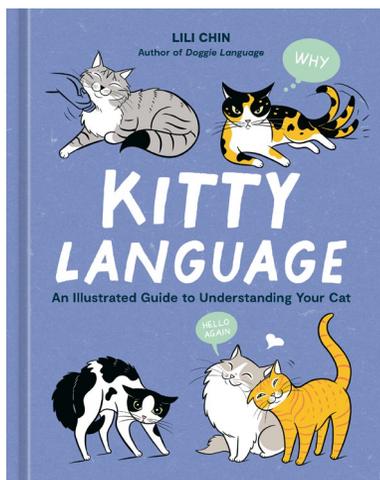
Rights sold: Complex Chinese: *Oak Tree Publishing*; Dutch: *BBNC*;
 Spanish: *Edogtorial*; UK/BC: *Penguin Books / PRH UK*



KITTY LANGUAGE
An Illustrated Guide to Understanding Your Cat
 by Lili Chin
 A Ten Speed Press Hardcover
 On sale June 13th, 2023
 Pets – Cats

Editor: Julie Bennett
Rights: World
Status: Final files available

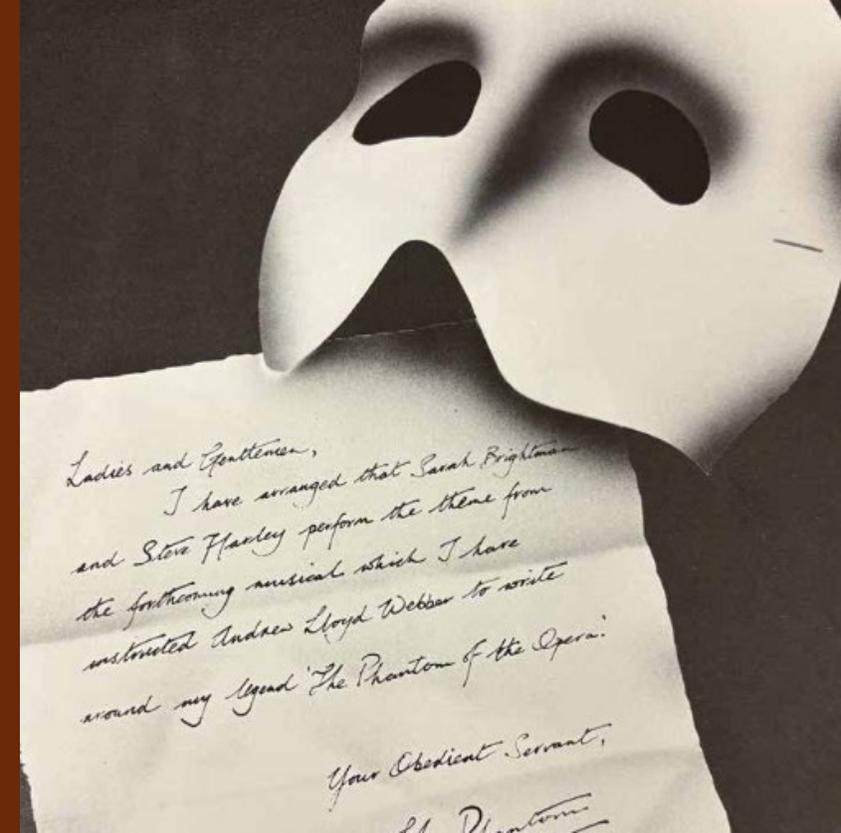
Rights sold: Chinese (complex): *Beijing Phoenix-Power*; Chinese (simplified): *Oak Tree*; Czech: *Euromedia*; Dutch: *BBNC*; French: *Editions Ulmer*; German: *Ulmer Verlag*; Greek: *Pedio Publishing*; Hungarian: *Lingea*; Indonesian: *Renebook*; Japanese: *Kadokawa*; Korean: *Youngjin.com*; Polish, Romanian, Slovak: *Lingea*; Spanish: *Edogtorial*; Turkish: *Halkkitabevi Basim*; UK/BC: *Penguin Books*; Vietnamese: *Saigon Books*



DINOSAURS
Exploring Prehistoric Life and Geological Time
 by Rachel Ignotofsky
 A Ten Speed Press Hardcover
 On sale October 14th, 2025
 Young Adult Nonfiction – Science & Nature

Editor: Kaitlin Ketchum
Rights: World
Status: Materials available

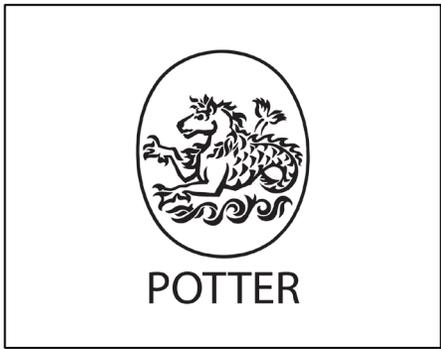
Rights sold: Complex Chinese: *Inno-Fair*;
 Japanese: *Sogensha*; Polish: *Wydawnictwo*;
 Spanish (Spain only): *Nordica Libros*; UK/BC: *Hachette Children's Group*



COFFEE TABLE BOOKS

- Images from Andrew Lloyd Weber's *Phantom of the Opera*





ON THE RECORDS
80 Musicians on Beloved and Overlooked Albums

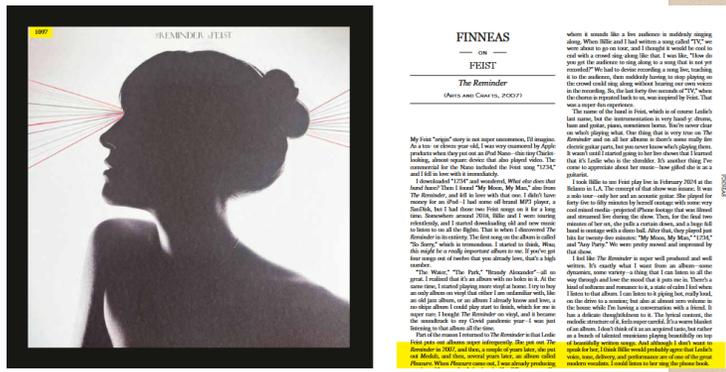
by Brian Beck
A Clarkson Potter Hardcover
On sale October 13th, 2026
Music – Essays

Editor: Deanne Katz
Rights: World
Status: Material available

Title Specs:
Trim: 203 x 203 mm (8 x 8 in)
Pages: 224
Illustrations: 100+ 4C photos
Price: \$29.99

On the Records is a collection of musical gems from 80 artists who influence music culture at large. Written through essays by big names in music across genres, like Erykah Badu, Bon Iver, Brittany Howard and many more, the book offers an intimate look at the music that has privately influenced and moved these artists. Each essay features an album, artist, or a set of songs that the artist feels should have been considered classics among the collective consciousness but have been ignored or underappreciated. And alongside the essay is unique artwork related to the album, whether that’s cover art, liner photos, or something more personal.

Brian Beck has held almost every role in artist relations within the music world. He worked for record labels, moved into artist management, and then was the Global Head of Music and Entertainment for Sonos. Throughout his career, he has partnered with critically acclaimed artists to create world-class curated radio stations.



NALU
History, Legends, and Wisdom from 1000 Years of Hawaiian Surfing

by Marie Alohani Brown and Ian Lendler
A Clarkson Potter Hardcover
On sale August 4th, 2026
Sports & Recreation – Watersports - Surfing

Editor: Angelin Adams
Rights: World English
Translation: McKinnon Literary
Status: Material available

Title Specs:
Trim: 203 x 254 mm (8 x 10 in)
Pages: 304
Illustrations: 200 4C photos
Price: \$40.00

Today's popular surfing culture in America has existed for only about 100 years. Even the word “surfing” was a Western invention, created by early visitors to Hawaii in the late 1800s, who had no idea how to describe the sight of Hawaiians riding waves. Little did Westerners know that Hawaiians already had a name for it: he’e nalu, or wave-sliding.

For ancient Hawaiians, this indigenous pastime was more than just a sport or recreation; it was a vital aspect of their society. He’e nalu had its own rituals, holidays, shrines, and mythology. When the waves were right, entire villages would abandon their duties to play in the ocean. Men, women, and children would all dive in—riding, competing, flirting, and socializing in the water.

Dr. Marie Alohani Brown, Kanaka ‘Ōiwi (Hawaiian), is one of the world's leading experts on Hawaiian mythology and one of a handful of scholars who focuses on primary Hawaiian-language resources such as nineteenth-century Hawaiian-language newspapers.

Ian Lendler has written many award-winning children’s picture books and graphic novels. His writing has appeared in *The San Francisco Chronicle*, *Mental Floss*, and on CNN. He lives in Northern California, where he is an avid surfer.



© Ian Lendler, permission on 'he'e nalu'
© Ian Lendler, permission on 'he'e nalu'
© Ian Lendler, permission on 'he'e nalu'



AMERICA OBSCURA
An Explorer's Guide to the Hidden Wonders of the United States
 by Joshua Foer, Dylan Thuras, and Atlas Obscura
 A Ten Speed Press Hardcover
 On sale October 20th, 2026
 Travel – United States

Editor: Molly Birnbaum
Rights: World English
Translation: Elyse Cheney / Elyse Cheney
 Literary Associates
Status: Material available

Title Specs:
 Trim: 203 x 254 mm (8 x 10 in)
 Pages: 320
 Illustrations: 300 photos and illustrations
 Price: \$40.00

Inspiring equal parts awe and wanderlust, **America Obscura** is the definitive travel guide to the United States that takes readers on a road trip from coast to coast, exploring the zany, the wondrous, and the beautiful. Every beloved region of America is celebrated in this travel guide of curiosities. **America Obscura** revels in the unexpected, the overlooked, the bizarre, and the mysterious, with maps and proposed travel routes inspiring readers to pack their bags and head out onto the open road. This is the first of several books that Ten Speed will be publishing with Atlas Obscura.

Atlas Obscura is a global community of explorers who have created an extensive library of the world's most wondrous places and foods. They are the publisher of best-in-class journalism about hidden places, incredible history, scientific marvels, and gastronomical wonders. Their first book, *Atlas Obscura: An Explorer's Guide to the World's Hidden Wonders*, was a #1 *New York Times* bestseller.



THE DRAGONS
 by Rich Harris
 A Clarkson Potter Hardcover
 On sale February 2nd, 2027
 Social Science – Cultural & Ethnic Studies – African American & Black Studies

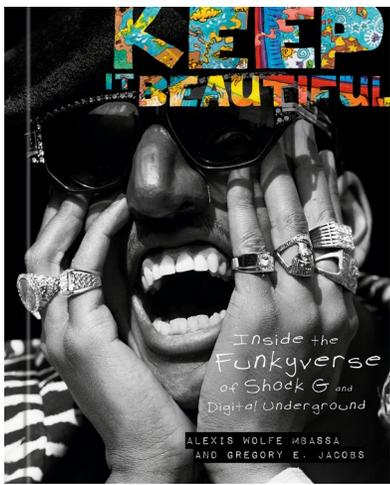
Editor: Darian Keels
Rights: World
Status: Material May 2026

Title Specs:
 Trim: 216 x 267 mm (8 ½ x 10 ½ in)
 Pages: 288
 Illustrations: 200-250 photos
 Price: \$40.00

Filled with stunning photography and immersive writing, **The Dragons** takes readers along the remarkable journey of The East Bay Dragons motorcycle club, from its founding in 1959 in Oakland, California, by Tobie Gene Levingston to the present day. Author and photographer Rich Harris gives an inside look to the iconic club and dives into the lives of the club's members, ranging from engineers and teachers to (retired) bank robbers and street hustlers, all united by their passion for motorcycles, community, and brotherhood.

Rich Harris is a writer and photographer who graduated in journalism from the University of North Carolina as a Morehead Scholar. After working in documentary film and advertising production, he earned his MA from Stanford in Documentary Film where he received a Kodak award for cinematography. Rich grew up in the Bay Area and currently resides in London with his family.





KEEP IT BEAUTIFUL
Inside the Funkyverse of Shock G and Digital Underground

by Alexis Wolfe Mbassa and Estate of Gregory Jacobs

A Clarkson Potter Hardcover
On sale August 25th, 2026
Biography & Autobiography – Music

Editor: Angelin Adams
Rights: World
Status: Materials available

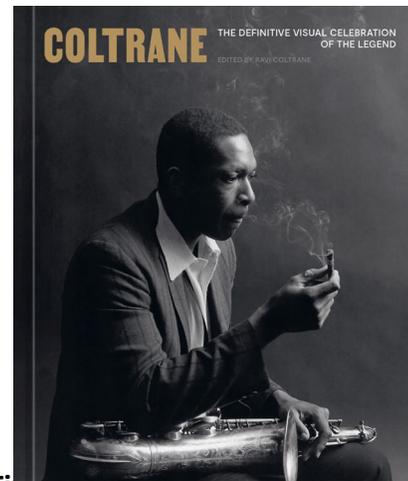
Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 240
Illustrations: Fully illustrated
Price: \$35.00

In *Keep It Beautiful*, music lovers and 80s and 90s nostalgists will find a rare lens into the early days of hip-hop when it was an underground urban movement flirting with mainstream culture—bringing new takes on club classics and new style to the nightlife and street scenes. Curated by close friend and artist, Alexis Wolfe Mbassa, this stunning, full-color work offers a never-before-seen glimpse into the genesis of Shock G's group, Digital Underground, which launched the music career of rap icon Tupac Shakur. *Keep It Beautiful* (one of Shock G's well-known sayings) combines traditional memoir, photographs, lyrics, the artist's own illustrations and storyboards, handwriting, and photography to create an appealing package that is both keepsake book and a deeper look into the mind of an artist.

Gregory Edward Jacobs, known professionally as Shock G and by his alter ego Humpty Hump, was an American rapper and musician who was best known as the lead vocalist of the hip hop group Digital Underground.

Alexis Wolfe Mbassa is a music and portrait photographer with 20+ years experience in the industry documenting hip-hop artists, bands, individuals, organizations, and families. In 2008, Alexis published her first book, *Emerald City Hip Hop, Seattle*.



COLTRANE
The Definitive Visual Celebration of the Legend

edited by Ravi Coltrane with essays by Wayne Coyne, Dev Hynes, Phil Lesh, Julie Mehretu, Carlos Santana, Patti Smith, and Ravi Coltrane

A Ten Speed Press Hardcover
On sale September 1st, 2026
Music – Individual Composer & Musician

Editor: Kimmy Tejasindhu
Rights: World English
Translation: Shukat, Arrow, Hafer & Weber
Status: Material available

Title Specs:

Trim: 229 x 279 mm (9 x 11 in)
Pages: 288
Illustrations: 200 4C Photos
Price: \$60.00

John Coltrane's impact on music and culture endures far beyond his prolific career and untimely death in 1967 at age forty. His masterful saxophone style and groundbreaking jazz compositions had a profound effect on the evolution of music through the decades, and it continues to resonate across styles and genres to this day.

This beautiful photography book offers an intimate and in-depth look at his life with over one hundred expertly curated images taken by renowned photographers such as Francis Wolff and Chuck Stewart. The selection includes outtakes from the album cover photoshoot for Ascension, in-studio candid shots taken during the recording of Blue Train, a glimpse backstage with Alice Coltrane before their first performance together, and more.

Ravi Coltrane is a critically acclaimed Grammy-nominated saxophonist, bandleader, and composer. Born on Long Island, the second son of John Coltrane and Alice Coltrane, Ravi was named after Indian sitar legend Ravi Shankar. He leads the effort to restore the John Coltrane Home in Dix Hills, Long Island, and presides over important reissues of his parents' recordings.





ANDREW LLOYD WEBBER'S PHANTOM OF THE OPERA

A Behind-the-Mask Look at the Global Phenomenon

by Andrew Lloyd Webber

A Ten Speed Press Hardcover

On sale September 22nd, 2026

Performing Arts – Theater – Broadway & Musicals

Editor: Dena Rayess

Rights: World

Status: Material available

Title Specs:

Trim: 241 x 305 mm (9 ½ x 12 in)

Pages: 320

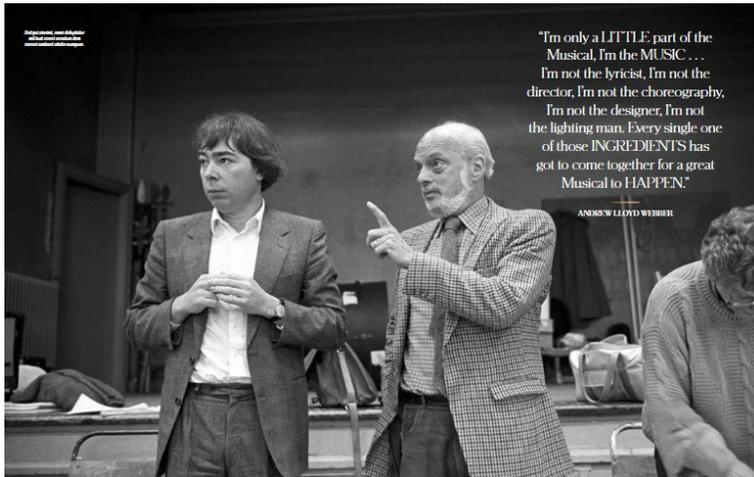
Illustrations: 250-300 full color photos

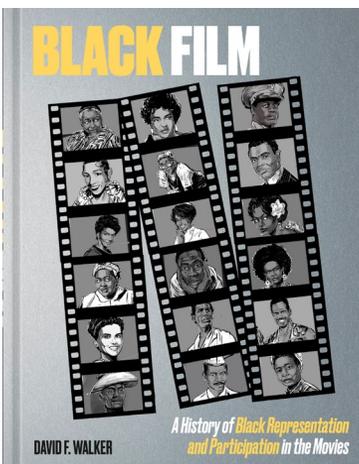
Price: \$50.00

Rights sold: UK/BC: *Ebury/PRH UK*

Featuring exclusive stories from the cast and crew, unearth archival photography and pieces, and an in-depth look at how the story came to be and the expansive future it holds, *The Phantom of the Opera* is an exciting exploration into the power and global phenomenon of the ever-popular musical. From The Phantom's labyrinthine underworld to Christine's lamplit dressing room to the dreamlike grandeur of the Opera House rooftop at twilight, the evocative power of Andrew Lloyd Webber's *The Phantom of the Opera* has always extended far beyond its intimate setting. Visually rich and packed with enchanting and fascinating story-telling, this book will delight Phantom fans, both new and old.

Andrew Lloyd Webber has composed the scores of some of the world's most famous musicals. His shows have run continuously in London's West End for 50 years and ran for 43 uninterrupted years on Broadway.





BLACK FILM
A History of Black Representation and Participation in the Movies
 by David F. Walker
 A Ten Speed Press Hardcover
 On sale March 24th, 2026
 Performing Arts – Film – History & Criticism

Editor: Kimmy Tejasindhu
Rights: World
Status: Materials available

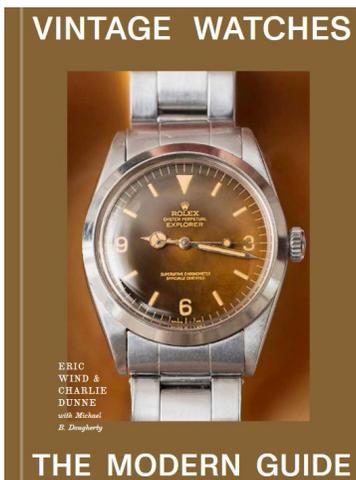
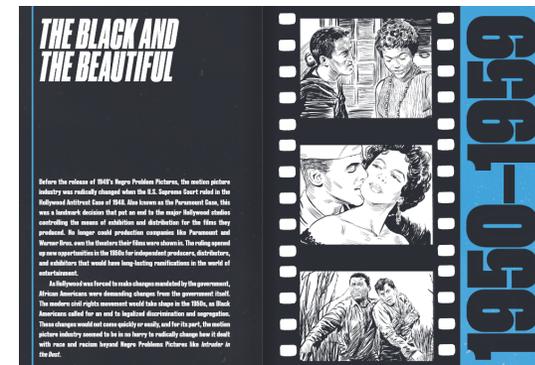
Title Specs:

Trim: 178 x 229 mm (7 x 9 in)
 Pages: 208
 Illustrations: 25 illustrations
 Price: \$24.99

In **Black Film**, Eisner Award-winning author David F. Walker presents an immersive dive into the crucial history of Black actors, films, and filmmakers, dating all the way back to the very first moving picture captured by Edweard Muybridge in 1872. Following closely behind, Thomas Edison's thirty-second "actualities" from 1895, including *A Watermelon Contest* and *Dancing Darkey Boy*, are among the first short films to depict Black people and can be considered the earliest examples of how the film industry would go on to heavily exploit and appropriate Black people for the duration of its development.

Divided by decade, each section of the book covers an important era and milestone for Black film, highlighting both difficulties and triumphs through time. With gorgeous illustrations, film stills, and rare pieces of ephemera, Black Film celebrates the glowing contributions of Black actors and filmmakers.

David F. Walker is an award-winning comic book writer, author, filmmaker, journalist, and educator. His work in comic books includes *Shaft*, winner of the Glyph Award for Story of the Year, *Power Man and Iron Fist*, *Nighthawk*, *Fury*, *Secret Wars: Battleworld*, *Cyborg*, *The Army of Dr. Moreau*, and *Number 13*.



VINTAGE WATCHES
 by Eric Wind & Charlie Dunne
 A Ten Speed Press Hardcover
 On sale October 20th, 2026
 Antiques & Collectibles – Clock, Watch

Editor: Eric Klopfer
Rights: World
Status: Materials available

Title Specs:

Trim: 190 x 254 mm (7-1/2 x 10 in)
 Pages: 304
 Illustrations: 250-300 full-color photos
 Price: \$60.00

For enthusiasts, collectors, and those new to watch culture comes **Vintage Watches**, the ultimate exploration of vintage watch culture and collecting. These beautifully curated pages present an abundance of information surrounding the most popular watch brands and models that define today's collector market. Woven throughout, you'll find essays from notable hobbyists and experts on their prized timepieces; a comprehensive look at watch patina; the dos and don'ts of buying a vintage watch, and a deep dive into watch collecting journeys and the obsessive culture that surrounds these vintage pieces. Whether you're just starting your foray into the world of vintage watches or you're a seasoned collector who's been at it for decades, **Vintage Watches** is an indispensable companion.

Eric Wind is one of the world's leading experts on vintage watches. Eric founded and owns Wind Vintage, a company he started in 2017 that is dedicated to offering exceptional watches for sale at all price points. Eric previously served as Vice President, Senior Specialist for Christie's.

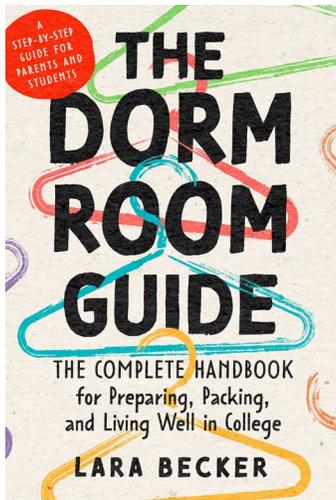
Charlie Dunne is the Vice President, Senior Watch Specialist for Wind Vintage. Prior to transitioning to the watch industry, he worked as the Senior Digital Analyst at the largest Google Ad Grants Partner agency, Cause Inspired, where he personally managed over 250 non-profits during his 4-year tenure.



cover not final



ARTS, CRAFTS, GARDENING & DESIGN



THE DORM ROOM GUIDE
The Complete Handbook for Preparing, Packing, and Living Well in College

by Lara Becker
A Ten Speed Press Trade Paperback
On sale May 5th, 2026
House & Home – Do-It-Yourself

Editor: Molly Birnbaum
Rights: World
Status: Material available

Title Specs:

Trim: 140 x 210 mm (5 ½ x 8 ¼ in)
Pages: 336
Illustrations: 10-15 b/w illos
Price: \$18.99



HIGH VIBE DESIGN
Redefining Maximalism
by Sasha Bikoff Interior Design LLC
A Clarkson Potter Hardcover
On sale September 8th, 2026
House & Home – Decorating & Furnishing

Editor: Deanne H. Katz
Rights: World
Status: Material available

Title Specs:

Trim: 229 x 305 mm (9 x 12 in)
Pages: 288
Illustrations: 4C photos
Price: \$60.00



When Lara Becker helped her oldest child move into college in 2021, she searched online for reliable tips about dorm life, only to find unrealistic and misleading information. So she turned herself into the expert. As founder of The Dorm Guide, an online platform trusted by thousands of college-ready families, Lara offers practical and timeless advice for parents and students alike. She even built a "dorm lab" in her home to test products and find solutions for the questions that both parents and students are asking today.

The Dorm Room Guide is a modern, step-by-step framework for affordable and stress-free dorm living. Spanning senior year of high school through college move-in day and beyond, Lara provides calm, friendly advice with clear checklists, illustrated setup strategies, and money-saving insights you won't find anywhere else.

This thoughtfully detailed guide is perfect for traditional dorm rooms and apartment-style suites alike, for local or cross-country moves, and for first-timers or those with experience.

Lara Becker is the founder of The Dorm Guide, an all-encompassing online platform providing expert tips to parents and students preparing for college dorm life. Recognizing the growing cycle of trend-driven dorm shopping and unnecessary spending, Lara aims to provide timeless, practical advice, optimizing the college dorm room experience from planning and setting up to moving out. Lara has been featured in *The New York Times* for her dorm room living solutions.

Step into a world of curated excess, where every project begins with a feeling. ***High Vibe Design*** invites you to explore the art of creating vibrant, eclectic interiors that tell deeply personal and transformative stories. Whether it's the specific vibe of 1970s Italian modern meets gritty American 2000s or the blend of Marie Antoinette and Studio 54, each design is a celebration of individuality.

Sasha's bold design perspective brings together color, texture, pattern, and objects to create balanced and yet wildly imaginative interiors that embrace the joy of living fully. For the first time, she delves into her process of layering meaning, building suspense, and creating rhythm and tension within a space to bring a next-level vibe to any room. Whether you're a designer, a collector, or simply looking for dopamine-infused inspiration, ***High Vibe Design*** will unlock an entirely new way to think about interiors.

Sasha Bikoff has made a name for herself with her unapologetically maximal, imaginatively bold interiors. She has produced collaborations with the likes of Vervain, Versace, Fabricut, Rug Art, New Ravenna, and Currey & Company, to name a few. Her work has made a splash at Salone del Mobile and Art Basel in addition to the illustrious Kips Bay Decorator Show House. Sasha splits her time between Manhattan and a—surprisingly subdued—modern farmhouse in the Hamptons.



HOMEMAKING WITH BABS
Tips and Tricks for Making a House a Home

by Barbara Costello
A Clarkson Potter Hardcover
On sale September 1st, 2026
Cooking – Courses & Dishes

Editor: Angelin Adams
Rights: World
Status: Materials April 2026

Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 272
Illustrations: 120 4C photos
Price: \$35.00

Everyone's favorite grandma is back with a comprehensive guide to caring for the home. Through their decades of experience as homeowners, Babs and her husband TK (aka Mr. Babs) have figured out the most efficient way to manage a home with ease. From daily routines to seasonal cleaning, organizing, and home maintenance, Babs shares her innovative methods and family traditions that make homemaking simple and enjoyable.

Homemaking with Babs also includes DIY solutions for natural cleaning and pest control, making it a valuable resource for anyone looking to create a peaceful and well-maintained home. With more than 100 easy home hacks, practical tips, and seasonal checklists to help readers manage their homes with ease, ***Homemaking with Babs*** makes managing the home feel, well, manageable!

Barbara Costello, known as BrunchwithBabs on social media (7M+ followers across platforms), is a mother of four and grandmother of nine. Babs has taken the internet by storm with her warmth, enthusiasm, practical tips, and motherly wisdom, earning her the title of "the internet's favorite grandma." The bestselling author of *Celebrate with Babs* and *Everyday with Babs*, she's also a regular guest on *Today*, *Good Morning America*, and *The Drew Barrymore Show*, where she shares her household tips, tricks, hacks, and delicious recipes. A former teacher and preschool founder, she is also a wife to her loving husband, Mr. Babs.



UNTITLED SMALL SPACES BOOK
by Shavonda Gardner
A Ten Speed Press Trade Paperback
On sale August 31st, 2027
House & Home – Small Spaces

Editor: Angelin Adams
Rights: World
Status: Materials June 2026

Title Specs:

Trim: 191 x 241 mm (7-1/2 x 9-1/2 in)
Pages: 288
Illustrations: 300 4C photographs
Price: \$32.99

The promise of a well-designed space is that you don't actually think about the size of the home. Rather, the focus is on the people interacting within: the memories being made and how much fun you're having. In ***Untitled Small Spaces Book***, Shavonda Gardner features homes less than 1,200 square feet that don't sacrifice on style. Here are downsizers, collectors, creative entrepreneurs, and more folks who have maximized their home to perfectly fit their needs--where their personal style reigns and every space has a purpose.

Through tours of fifteen homes located around the country, Shavonda takes you room by room while giving voice to people doing things in their own way--and in a way that feels achievable for anyone. With more than 200 full-color photographs and tips for transforming any space to be more functional and stylish, ***Untitled Small Spaces Book*** is inspiration for those looking to transform their home to suit their lifestyle.

Shavonda Gardner is an interior designer, blogger, and social media content creator. Through her unique and authentic voice, she shares inspiring ideas for living large in small spaces, curating colorful layered interiors, living in a sustainable way, and designing a home with intention. She lives with her wife, Naomi, and their family in Sacramento, California.



THE POWER OF SMALL
Build a Thriving Creative Business on Your Own Terms

by Shira Gill

A Ten Speed Press Hardcover

On sale April 6th, 2027

Business & Economics – Entrepreneurship

Editor: Cristina Garces

Rights: World

Status: Material May 2026

Title Specs:

Trim: 165 x 216 mm (6 ½ x 8 ½ in)

Pages: 256

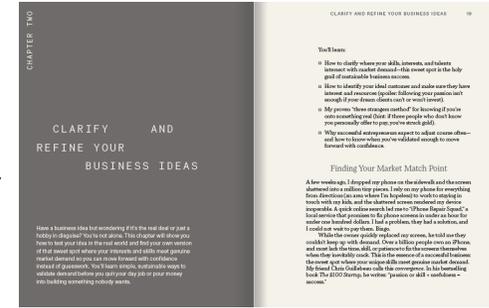
Illustrations: 35-40 illos and/or photos

Price: \$32.00

Shira Gill is best known for her renowned perspective on personal style and home organization—but the building of her business had to start somewhere. With a desire for financial freedom, creative fulfillment, and a sense of purpose, Shira created a thriving—and now globally recognized—business, and now she’s ready to share her wisdom with the world.

The Power of Small is a strategic guide to starting a small business that enables you to afford the life you want and gives you space to live it on your terms. By utilizing the proven *Minimalista* framework, *The Power of Small* teaches you how to pave a roadmap in entrepreneurship that builds—and sustains—a deeply satisfying small business of your own making, leveraging your unique talents while maximizing freedom, ease, and focus without burning out.

Shira Gill is a globally recognized home organizing expert, speaker, coach, and content creator with a less-is-more philosophy. She is the author of, *LifeStyled*, *Minimalista*, and *Organized Living*. Her work and home have been featured in *Vogue*, *Better Homes & Gardens*, *Architectural Digest*, *Domino*, *Forbes*, *Goop*, *Harper's Bazaar*, *HGTV*, *InStyle*, *Parents*, *Real Simple*, and the *New York Times*.



FREE STYLE
Unlock Creative Home Designs: An Interior Design Book

by Liz Kamarul

A Clarkson Potter Hardcover

On sale April 21st, 2026

House & Home – Decorating & Furnishing

Editor: Deanne H. Katz

Rights: World

Status: Materials available

Creating the perfect home design comes down to unlocking your own personal style and designing a home that reflects it. Designer and artist Liz Kamarul has always believed this, and in *Free Style* she shares her methods for creating uniquely beautiful homes.

Rather than rules and checklists, Liz offers a different approach for home design. She asks readers to start with questions that can help them start the design process. With gorgeous photos of homes that put these methods into action, you’ll be inspired to create your own unabashedly beautiful and personal space. Make mistakes, use materials in weird ways, work with what’s around, and in the end you’ll have a home that is amazingly and uniquely yours. Whether it’s a rental or a forever home, a full redesign or a budget project, *Free Style* is your guide to designing a personalized home that you’ll love living in.

Liz Kamarul is a follow-no-rules, go-with-your-gut, New Orleans-based designer and muralist. She’s been featured in publications and on websites like *Dwell*, *Design Milk*, *Coveteur*, *Apartment Therapy*, *Better Homes and Gardens*, *The Jungalow*, *Architectural Digest’s Get Clever*, *Domino*, and more.

Title Specs:

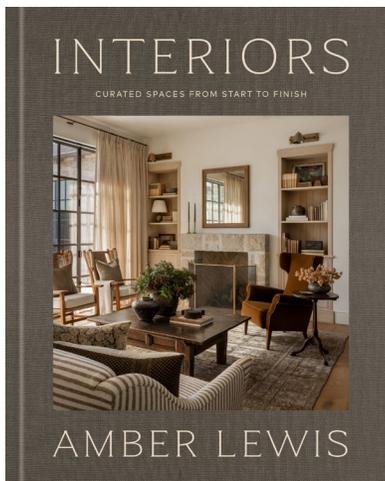
Trim: 191 x 241 mm (8 x 10 in)

Pages: 256

Illustrations: 100 4C photos

Price: \$26.00





INTERIORS

Curated Spaces from Start to Finish

by Amber Lewis

A Clarkson Potter Hardcover

On sale October 6th, 2026

House & Home – Decorating & Furnishing

Editor: Angelin Adams

Rights: World

Status: Material available

Rights sold: UK/BC: *Hardie Grant*

Title Specs:

Trim: 191 x 241 mm (8 x 10 in)

Page: 288

Illustrations: 200 4C photos

Price: \$40.00



Amber Lewis, the bestselling author of *Made for Living* and *Call It Home*, invites you to join her journey from idea to installation in her latest design book. Offering bite-sized takeaways that anyone can apply to their own living spaces, Amber breaks down her extensive Process (with a capital P) from her professional point of view, showcasing projects she and her team created since the start of the pandemic.

With home tours of nine gorgeous homes around the country, from the coast to the mountains and the desert, *Interiors* takes you through the six stages that define an Amber Interiors project: Ponder, Play, Procure, Patience + Panic, Pull It Together, and Pride. Guiding you from the beginning of each new build or renovation project to the end—referred to as the install, when all

the design details come together in gorgeous styling of the home—each chapter reveals the unique nature of the home.

Interior designer and author of *Made for Living* and *Call It Home* **Amber Lewis** is also the principal and founder of Amber Interiors, a full-service firm that provides designs for everything from large-scale residences to extensive commercial projects. Amber and her team collaborate with architects and contractors to bring to life the distinct visions seen in her work, on her blog, and in her retail shop.



DOPAMINE DESIGN

Creating a Home That Makes You Happy

by Maitri Mody

A Ten Speed Press Hardcover

On sale August 25th, 2026

House & Home – Decorating & Furnishing

Editor: Cristina Garces

Rights: World

Status: Material available

Brilliantly bold colors and patterns, eclectic prints, inviting textures, and a nostalgia-infused vibe—these design elements lay at the heart of dopamine decorating.

More than just an interior design handbook, *Dopamine Design* (named after the feel-good neurotransmitter) inspires you to embrace the colorful, daring, and lively to create a space, and a life, filled with things that invoke pleasure and joy. Social-media star designer Maitri Mody guides readers through the pillars of dopamine living in five chapters: *Learning, Pleasure, Mood, Movement, and Motivation*.



Studded with 100 smile-inducing photographs, eight home tours from popular designers, and actionable, step-by-step tips and renter-friendly advice, *Dopamine Design* is the only guide you need for crafting your own unique happy place.

Maitri Mody is a content creator and interior designer based in New York City. She attended the Fashion Institute of Technology and has worked in Mumbai, India, as an editorial and costume stylist. Her background in fashion informs her home design work, helping her create colorful, functional spaces that bring her clients joy. Her work has been featured in *The New York Times*, *Apartment Therapy*, *Better Homes & Gardens*, and more.

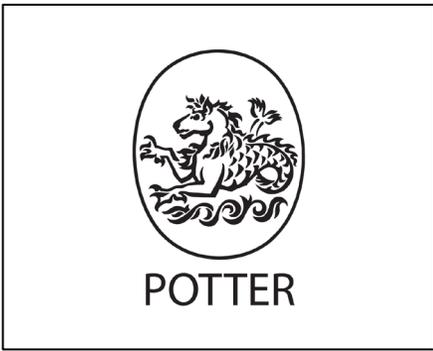
Title Specs:

Trim: 191 x 241 mm (8 x 10 in)

Pages: 256

Illustrations: about 100 photos

Price: \$35.00



WIRECUTTER: HOW TO CLEAN EVERYTHING
Tested Advice for Taking Care of Your Home (and Stuff)

by The New York Times and Christine Cyr Clisset

A Clarkson Potter Hardcover

On sale January 19th, 2027

House & Home – Cleaning, Caretaking, & Organizing

Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)

Pages: 304

Illustrations: 4c photos

Price: \$35.00

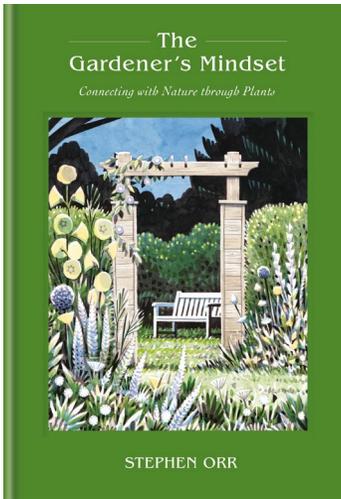
Editor: Angelin Adams

Rights: World

Status: Material April 2026

Wirecutter’s best-in-class journalists know their stuff. They’ve spent decades working in professional kitchens, audio studios, and construction sites, among other places, and they can tell you exactly how to get the job done right. Now the editors collect their tremendous expertise into an indispensable resource for renters and homeowners alike. With more than one hundred projects, **How To Clean Everything** offers expert advice on everything from removing baked-on food or rust from cast iron skillets to laundering almost anything in your closet (yes, even removing stubborn sweat stains that won’t come out).

Christine Cyr Clisset is an editorial director at Wirecutter. She previously edited cookbooks and craft books for Martha Stewart Living Omnimedia, and she started reviewing kitchen gear for Wirecutter back in 2013. She’s written for *The New York Times*, *The New Yorker*, *Martha Stewart Living*, *Outside*, *Backpacker*, and many more.



THE GARDENER’S MINDSET
Connecting with Nature Through Plants

by Stephen Orr

A Clarkson Potter Hardcover

On sale April 21st, 2026

Gardening – Essays & Narratives

Editor: Angelin Adams

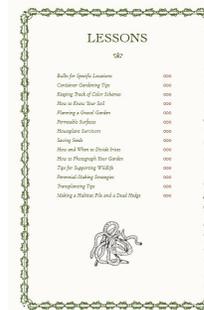
Rights: World

Status: Materials available

Stephen Orr has written about gardening most of his career and now, in **The Gardener’s Mindset**, he brings his musings and advice to gardeners everywhere, no matter their skill level. With distinct lessons on topics that range from how to be waterwise to cultivating plants in woodland and deer-plagued lands, from creating containers in an urban setting to struggling with less-than-ideal soil in the suburbs, **The Gardener’s Mindset** explores our relationship to plants and nature. Taken together, Orr’s essays tap into the emotional sense of well-being that gardeners experience while digging in the soil: getting closer to nature while entering a state of creative flow where their thoughts are allowed free rein.

With easy gardening projects that include informative takeaways and full-color photographs printed throughout, **The Gardener’s Mindset** is a beautiful gift book for anyone interested in the analog pleasures of being outdoors.

Stephen Orr writes about gardening, food, and travel. He is the author of *Tomorrow’s Garden* and *The New American Herbal* and is the editor of several books on cooking and landscape design. The former editor-in-chief at *Better Homes and Gardens*, Orr was previously editorial director for gardening for *Martha Stewart Living*, the garden editor for *House & Garden* and *Domino* magazines and has written for the *New York Times* and the *Wall Street Journal*.



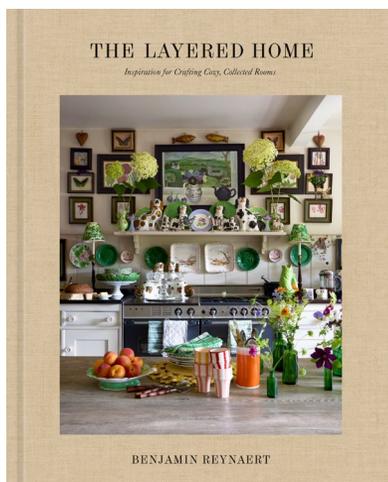
Title Specs:

Trim: 152 x 229 mm (6 x 9 in)

Pages: 288

Illustrations: 250 4C photos; 30 illos

Price: \$29.99



THE LAYERED HOME
Inspiration for Crafting Cozy, Collected Rooms

by Benjamin Reynaert
A Clarkson Potter Hardcover
On sale March 17th, 2026
House & Home – Decorating and Furnishings

Editor: Angelin Adams
Rights: World
Status: Materials available

Rights sold: UK/BC: *Octopus*

Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 304
Illustrations: 250 4C photographs
Price: \$38.00

Renowned interior design editor and stylist Benjamin Reynaert loves the cozy, highly personalized interiors found in British maximalist design, and in *The Layered Home*, takes you on a journey through exquisitely decorated homes lived in by creative and curious people. From the United Kingdom and Paris to Delaware, Mississippi, and California, these homes artfully integrate patterns, colors, textures, art, furniture, and objects to create immersing interiors that are as unique as the people who live in them. With more than 200 photographs Benjamin talks with his favorite tastemakers and reveals tips and tricks on collecting, arranging objects, and modifying rooms over time. Maximalism is more than just a design trend—it's a way of life that embraces abundance and personality. *The Layered Home* shares how to curate interiors filled with warmth and endless visual interest by embracing abundance, imperfection, and craft.

Benjamin Reynaert runs his own studio focusing on interior styling and creative direction, where he directs editorial shoots, develops visual branding languages, and creates product. He has held top editorial posts and contributes regularly to publications including *Architectural Digest*, *Elle Decor*, *Domino*, *House Beautiful* and *Veranda*. With a BFA and bachelor's in architecture from Rhode Island School of Design, he is a contributing editor at *Frederic Magazine* and is a co-founding board member of the Asian American Pacific Islander Design Alliance (AAPIDA).



THE ART OF KITCHENS
Creating a Beautiful and Functional Kitchen for Your Home

by Sarah Robertson
A Clarkson Potter Hardcover
On sale April 13th, 2027
House & Home – Decorating & Furnishings

Editor: Deanne Katz
Rights: World
Status: Material June 2026

Title Specs:

Trim: 216 x 254 mm (8 ½ x 10 in)
Pages: 304
Illustrations: photos & illustrations
Price: \$45.00

Your kitchen should be the jewel of your home while also being a dream to cook in. But how do you achieve an elevated kitchen that is filled with unique touches and artisanal details, while also ensuring that it works hard as a space for cooking, chopping, and storing food? *The Art of Kitchens* is the answer. Sarah Robertson of Studio Dearborn shares her insights behind the award-winning design principles and sneaky space solutions that have inspired industry professionals and homeowners alike.

Sarah Robertson is the founder and principal of Studio Dearborn, a boutique kitchen design firm based in Westchester County, New York. A three-time NKBA Best Overall Kitchen Design award winner, Sarah is widely recognized for her expertise in functional kitchen design and finely crafted cabinetry. Her work has been extensively published and followed by a global audience.





FIRST HOME

by iO Tillett Wright
A Clarkson Potter Hardcover
On sale March 23rd, 2027
House & Home – Decorating and
Furnishings

Editor: Angelin Adams
Rights: World
Status: Materials July 2026

Title Specs:

Trim: 191 x 241 mm (7-1/2 x 9-1/2 in)
Pages: 288
Illustrations: 200 4C photographs
Price: \$35.00

To iO Tillett Wright, home is the center of everything—calm, safety, nourishment, family, community, creativity—it’s also the key to obtaining financial stability and generational wealth. Unfortunately, too many adults have felt left out of the home ownership conversation, including iO, who became the first person in his immediate family to hold a mortgage. In **First Home**, iO walks you through everything you need to think about when it comes to home ownership—from saving up for a down payment to inspecting the home to budgeting for renovations. This essential guide offers a soup-to-nuts approach to buying and owning a home, breaking down different mortgages to investigate, conversations you’ll want to have with your realtor, renovation projects anyone can tackle, and interior design details that will make the space your own. This is the ultimate book for anyone who ever thought owning a home would be forever out of reach.

iO Tillett Wright is an artist, activist, actor, speaker, TV host, and writer dealing mostly with identity. He and his work have been featured in *GQ*, *Elle*, *New York*, *Vogue*, and *The New York Times Magazine*.



GROUNDING LIVING

Harmonizing Design and Nature in the Home

by Anita Yokota
A Clarkson Potter Hardcover
On sale April 7th, 2026
House & Home – Decorating and
Furnishings

Editor: Angelin Adams
Rights: World English
Translation: Kim Perel / High Line
Literary Collective
Status: Materials available

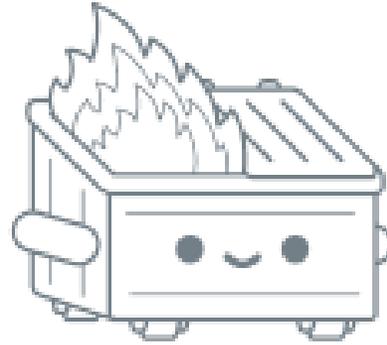
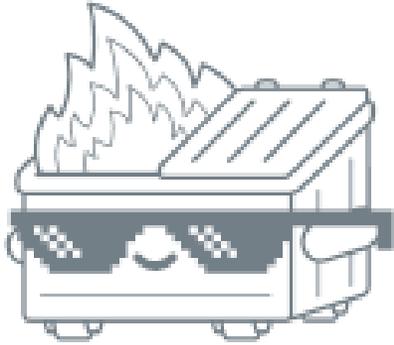
Title Specs:

Trim: 191 x 241 mm (7 ½ x 9 ½ in)
Pages: 288
Illustrations: 100 4C photos
Price: \$36.00

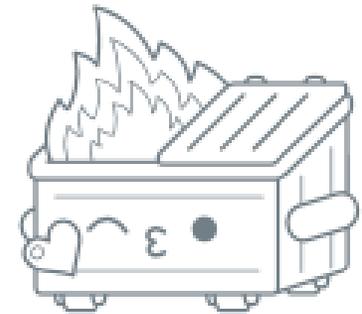
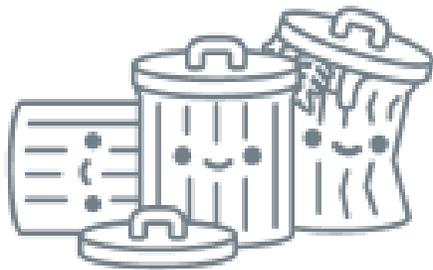
Bring the outside in with **Grounded Living**, a design book that explores nature-centered interior design. A design philosophy that's traditionally used in architecture and city planning to help improve physical and mental wellness, biophilic design, when applied to the home, can help you create spaces that foster tranquility, connection, and longevity and a home that's set up for a more sustainable future. Therapist turned interior designer Anita Yokota takes you through the process with chapters that introduce design elements to stimulate your senses and deepen your experience of nature while indoors. For instance, styling houseplants and earthy elements in clusters to emulate the essence of a forest creates a cozy areas that promotes better relaxation. Anita also reveals ways you can minimize your carbon footprint with ideas for insulating windows, reducing your reliance on fossil fuels, and more. With more than 200 full-color images of homes, this book helps you set up your home to be the ultimate escape from our increasingly digital world.

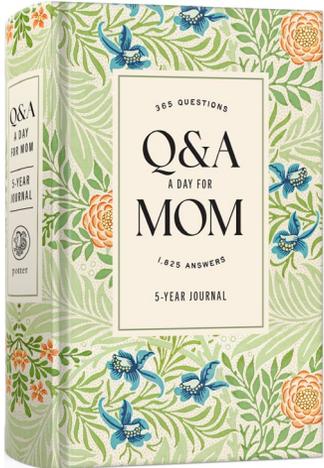
Anita Yokota is a licensed family and marriage therapist turned interior designer who develops intentional designs that emphasize wellness from the inside out. *Domino* named Anita’s site the Best New Design Blog and her work has been featured in *MyDomaine*, *Apartment Therapy*, *Real Simple*, and many others. Her first book, *Home Therapy*, published in 2022.





JOURNALS, CARD DECKS, AND COLORING BOOKS





Q&A A DAY FOR MOM (Larkspur)

A 5-Year Journal

by Potter Gift

A Clarkson Potter Hardcover

On sale April 7th, 2026

Family & Relationships – Parenting –
Motherhood

Editor: Deanne H. Katz

Rights: World

Status: Materials available

Rights sold: French: *Hachette*

Livre; Portuguese (Brazil): *Editora*

Intrinseca; Russian: *Exem Licence*
Ltd.

Title Specs:

Trim: 102 x 152 mm (4 x 6)

Pages: 368

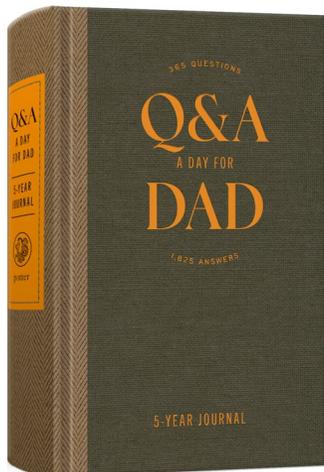
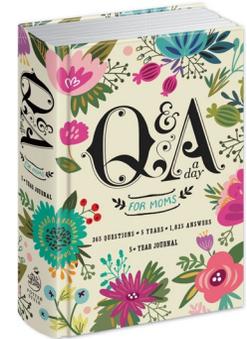
Price: \$16.99

Motherhood is full of moments you want to remember forever. *Q&A a Day for Moms* provides a question for every day of the year so you can capture where you are in this moment of your motherhood journey. Turn to the day's date and respond to the writing prompt. Then see how your answers change year after year.

Over a five-year period, you can see how your answers change as you grow as a mother. Together they create a lasting keepsake of your family, with you are the center. *Q&A a Day for Moms* offers a unique opportunity to capture the myriad moments, changes, and milestones that you experience with your child year after year.

Potter Gift, a lifestyle imprint of Crown Publishing, specializes in design, fashion, humor, health, stationery, and other paper and gift products.

Publishers of Q&A A DAY FOR MOMS (2015): Finnish: *Werner Soderstrom*; French: *Editions Hachette Livre*; German: *Riva / Munchner Verlag*; Korean: *Midnight Bookstore*



Q&A A DAY FOR DAD

A 5-Year Journal

by Potter Gift

A Clarkson Potter Hardcover

On sale April 7th, 2026

Family & Relationships – Parenting –
Fatherhood

Editor: Deanne Katz

Rights: World

Status: Materials available

Title Specs:

Trim: 102 x 152 mm (4 x 6)

Pages: 368

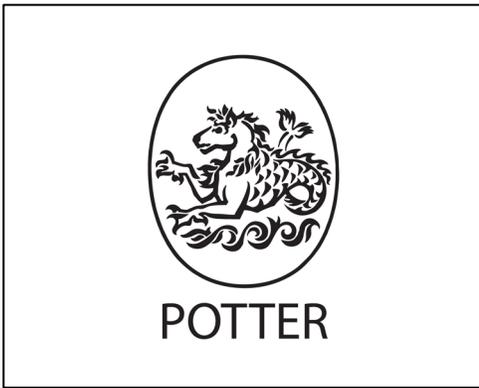
Price: \$16.99

Fatherhood is made up of moments big and small with your kids. *Q&A a Day for Dad* asks a question for every day of the year so you can take stock of your relationship with your child in this moment and look back on how far you've come as a parent. Turn to the day's date and respond to the writing prompt. Questions include:

- What's the last thing that made your kid laugh?
- The coolest place I've been with my child so far this year was:
- What is your kid's latest fascination?
- As a parent, what makes you proud?

Over a five-year period, you'll come back to the same questions and see how your answers change as your kids grow—and as you continue to grow as their dad. At the end you'll have a lasting keepsake of your family, with you at the center. The perfect gift for any father, *Q&A a Day for Dads* gives you the key to capturing the many moments, changes, and milestones of parenthood so you can remember them forever

Potter Gift, a lifestyle imprint of Crown Publishing, specializes in design, fashion, humor, health, stationery, and other paper and gift products.



THE WITCHER ORACLE DECK
A 56-Card Deck and Guidebook

by CD Projekt Red
A Clarkson Potter Card Deck
On sale October 20th, 2026
Body, Mind, & Spirit – Divination – Tarot

Editor: Deanne H. Katz
Rights: World
Status: Materials April 2026

Title Specs:

Trim: 124 x 162 mm (4-7/8 x 6-3/8 in)
Cards: 56
Illustrations: 56 4C illustrations
Price: \$27.99

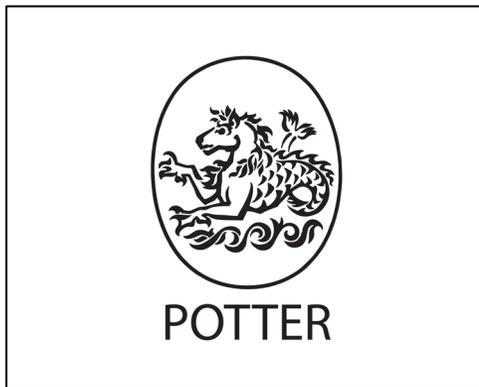
This officially licensed oracle deck features 56 original illustrations that celebrate the characters, creatures, and lore of the world’s largest trading card game. Set in a world of monsters and those that hunt them, this Witcher-themed deck features exclusive art of Geralt, Dandelion, The Lady of the Lake, The King of the Hunt, the Gwent Deck, The Wolf School Medallion, and more.

With stunning illustrations, this deck also includes a guidebook that introduces readers to oracle cards, including instructions on how to use and interpret the cards and descriptions of each card image. Confront the monsters within, uncover the unexpected, and find deeper meaning in the everyday as you explore **The Witcher Oracle Deck**.

CD PROJEKT RED is an award-winning video game developer known for the futuristic RPG *Cyberpunk 2077* and *The Witcher* series of games including *The Witcher 3: Wild Hunt*, its two expansions, and the upcoming *The Witcher 4*.



THE WITCHER



MYTHIC WHISPERS
A Pop Manga Oracle Deck and Guidebook

by Camilla d’Errico
A Clarkson Potter Card Deck
On sale September 29th, 2026
Body, Mind, & Spirit – Divination – Tarot

Editor: Harry Tunggal
Rights: World
Status: Material April 2026

Title Specs:

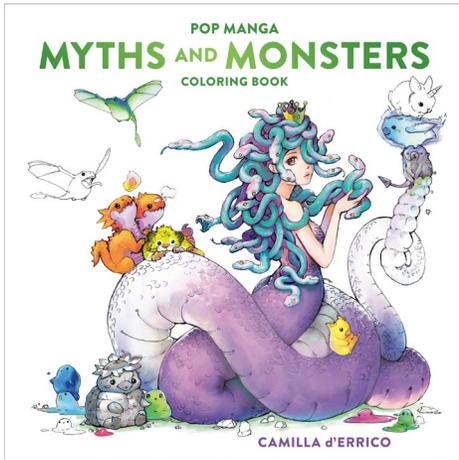
Trim: 124 x 162 mm (4-7/8 x 6-3/8 in)
Cards: 52
Illustrations: 56 4C illustrations
Price: \$24.99

With a panoply of mythological creatures and ethereal beings, this oracle deck from the hugely popular artist Camilla d’Errico will help you find meaning and clarity in your day-to-day life. Illustrated in d’Errico’s signature, mind-bending style, this full color deck is comprised of both fan-favorite paintings and a dozen never-before-seen pieces. Spanning dragons, griffins, zodiac-inspired artwork, and other fantastical imagery, this card deck will be a beautiful tool for your spiritual practice.

This oracle deck is accompanied by a 128-page booklet that provides information on how to read oracle cards, guidance for interpreting each card, and suggestions for card spreads. Whether you’re reframing your thoughts or simply setting an intention for your day, *Mythic Whispers* is as stunning as it is insightful.

Camilla d’Errico is the creator of the bestselling Pop Manga series, which includes *Pop Manga Cute and Creepy Coloring Book*, *Pop Manga Drawing*, and many more. She has also authored multiple titles with Dark Horse Comics, Image Comics, and Boom! Studios. She is well known for her melting rainbow and big-eyed girl oil paintings, which have made her a hit in the international Pop Surrealism movement.

Pop Manga Coloring Books by Camilla d'Errico



Watson-Guption Trade Paperback
Games & Activities - Coloring Books

Title Specs:

Trim: 249 x 249 mm (9-13/16 x 9-13/16 in)

Pages: 80

Illustrations: fully illustrated

Price: \$16.99

Editor: Zoey Brandt

Rights: World

Drawn in Camilla d'Errico's signature Pop Surrealism, manga-inspired style, these adult coloring book include 80 black-and-white images of wide-eyed girls and fantastic creatures printed on non-bleed paper—all that's missing is your creative touch! In these titles, you'll find charming full-page illustrations, with select drawings on patterned backgrounds for extra mesmerizing fun. Take these black-and-white beauties and beasties and bring them to life. The POP MANGA series has sold over 1 million copies since the first title; POP MANGA COLORING BOOK was published in 2013.

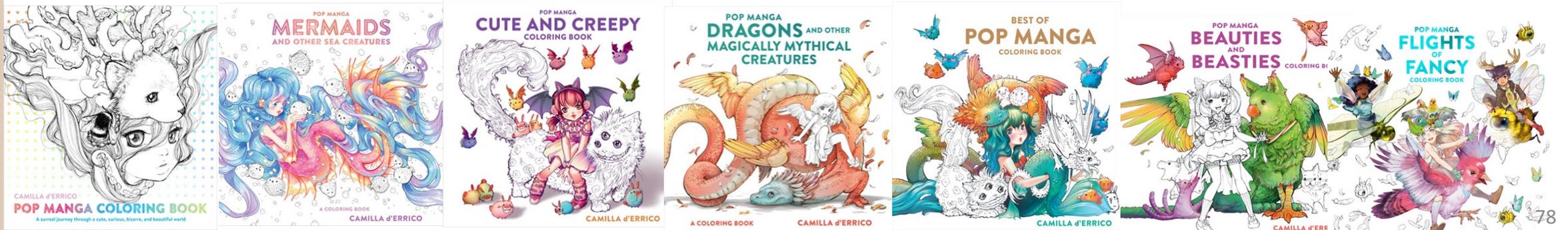
Publishers of Camilla d'Errico: German: *Michael Fischer & Altraverse*; Polish: *Wydawnicza Foksal*; Portuguese (Portugal): *Distrito Manga/PRHGE*; Russian: *Eksmo*; Spanish: *Anaya*

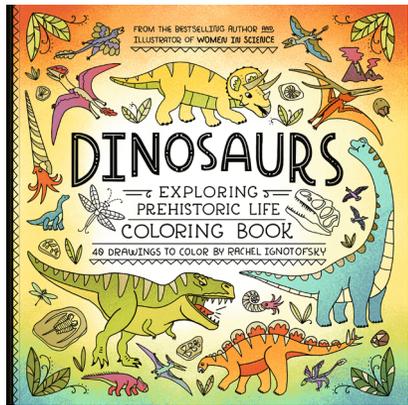
POP MANGA MYTHS & MONSTERS COLORING BOOK

On sale June 9th, 2026

Status: Materials available

In Pop Manga Paint and Ink Coloring Book, you'll find magical creatures, cute animals, and charming manga-inspired characters all drawn in Camilla's signature pop surrealistic style. Use paint, markers, colored pencils, or crayons to add your own artistic flair to eleven brand-new drawings and some of Camilla's favorite pieces from her previous coloring books.. Printed in black-and-white on thick, watercolor-friendly paper, this 48-page perforated coloring book contains 24 colorable images. Patterned backgrounds add even more coloring fun, giving you the perfect playground for your creativity to run wild.





DINOSAURS!: SCIENCE AND NATURE COLORING BOOK

40 Drawings to Color

by Rachel Ignotofsky

A Clarkson Potter Coloring Book

On sale March 3rd, 2026

Games & Activities - Coloring Books

Editor: Deanne H. Katz

Rights: World

Status: Materials available

Title Specs:

Trim: 248 x 248 mm (9-3/4 x 9-3/4 in)

Pages: 80

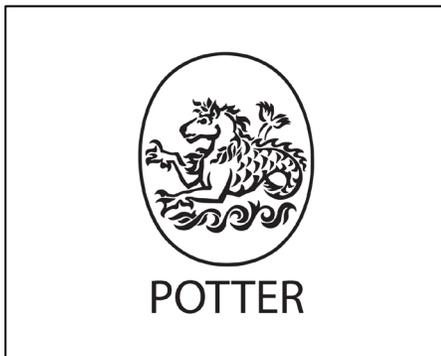
Illustrations: 40 line-art illustrations

Price: \$14.99

From the seafaring vertebrates that swam in the seas to the wolf-like *Mesonyx* that roamed the land, each of the forty illustrations you can color in *Dinosaurs!: Science and Nature Coloring Book* feature detailed drawings of dinosaurs and maps of the prehistoric world. Journey from when life began as we know it through to the time when Tyrannosaurus Rex stomped around as you color in the plants, animals, and other creatures on each page.

With its sturdy, perforated pages, this coloring book can handle colored pencils, crayons, or markers without bleeding or tearing. Pull out your finished artwork to share with friends or feature as art in your home. A perfect gift for dino lovers, archeology enthusiasts, students, and nature lovers of all ages, *Dinosaurs Coloring Book* lets us all explore the wild and wonderful prehistoric world.

Rachel Ignotofsky is a *New York Times* bestselling author, illustrator, and designer. She graduated from Tyler School of Art's graphic design program and formerly worked as a senior designer and illustrator at Hallmark Greetings. Rachel and her work have been featured in many print and online media outlets such as *The New York Times*, *Los Angeles Times*, *Scientific American*, *Science Friday*, *Brain Pickings*, and more. She is the author of *Women in Science*, *Women in Sports*, *I Love Science*, *The Wondrous Workings of Planet Earth*, and *Women in Art*.



MY DAY WAS A DUMPSTER FIRE

A Journal for Venting, Drawing, and More

by Truck Torrence

A Clarkson Potter Hardcover

On sale October 6th, 2026

Self-Help – Journaling

Editor: Harry Tunggal

Rights: World

Status: Material available

Title Specs:

Trim: 152 x 203 mm (6 x 8 in)

Pages: 176

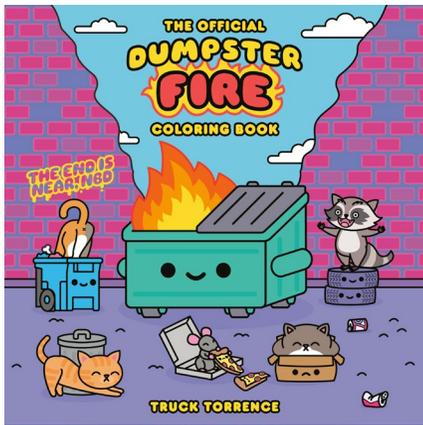
Illustrations:

Price: \$17.99

This papercraft Dumpster Fire doesn't just contain the happy nihilism that made it an internet sensation—it includes 52 displayable affirmation cards! Each card features an inspiring yet humorous message that will help make life just a little bit more comforting, from messages that encourage mindful self-care to gentle reminders that you are enough as you are.

For each week of the year, draw a card from its compartment. Then, flip open the Dumpster Fire's lid, watch the flame "ignite" as it pops up, and place the card in its display slot. Full of compassion and snark in equal measure, this affirmation deck will be there for you whenever life feels like a dumpster fire.

Truck Torrence, better known as 100% Soft, has made a career of taking pop culture icons and making them unbelievably, almost excruciatingly cute. He is the founder of kawaii pop art brand Dumpster Fire, and he is currently based in Los Angeles, California.



THE OFFICIAL DUMPSTER FIRE COLORING BOOK

by Truck Torrence

A Clarkson Potter Trade Paperback

On sale June 23rd, 2026

Games & Activities – Coloring Books

Editor: Harry Tunggal

Rights: World

Status: Material available

Title Specs:

Trim: 203 x 203 mm (8 x 8 in)

Pages: 80

Price: \$14.99

Feel like your life is a waking nightmare? You're in luck, 'cause Dumpster Fire is here to cheer you up! Cute, chaotic, and endlessly relatable, Dumpster Fire is the mascot that keeps you going when everything has gone from bad to worse. They are a symbol of happy nihilism, embodying all of your most sassy thoughts as you plow through life's disasters, and they're ready to turn your day around!

Filled with 38 black-and-white illustrations on high-quality, bleed-resistant paper, The Official Dumpster Fire Coloring Book is the official coloring book by internet sensation Dumpster Fire's founder, Truck Torrence (aka 100% Soft). Get to know Dumpster Fire and their garbage-loving friends like Trash Panda, Trash Kitties, and Pizza Rat as you follow them through nuclear explosions, torrential floods, alien abductions, and everything in between!

Truck Torrence, better known as 100% Soft, has made a career of taking pop culture icons and making them unbelievably, almost excruciatingly cute. He is the founder of kawaii pop art brand Dumpster Fire, and he is currently based in Los Angeles, California.



OUR LIFE AND TIMES

A Guided Journal from The Moth

by The Moth

A Clarkson Potter Hardcover

On sale April 6th, 2027

Self-Help – Personal Growth – Success

Editor: Harry Tunggal

Rights: World English

Translation: Melissa Esner / Levine Greenberg Rostan

Status: Material June 2026

Title Specs:

Trim: 178 x 229 mm (7 x 9 in)

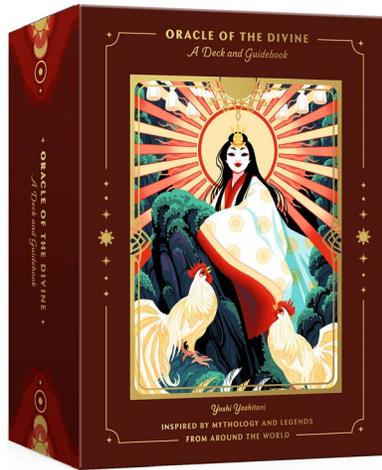
Pages: 208

Price: \$25.00

For over twenty-five years, The Moth has offered a platform for speakers of all backgrounds to tell their truest life stories. With this guided journal, The Moth's storytelling experts invite you to put your story to paper. Thought-provoking prompts will help you reflect on a broad range of themes, from exploring the unknown to the impact of important milestones and beyond.

Portable and beautifully bound, My Life in Stories will be a true keepsake that you can look back on—a volume that encapsulates the breadth of who you are. No matter what it is, your story is a powerful one. This journal will help you tell it.

The Moth is an acclaimed nonprofit organization dedicated to the art and craft of storytelling. Since its launch in 1997, The Moth has presented more than 50,000 stories and received the MacArthur Award for Creative and Effective Institutions and a Peabody Award for The Moth Radio Hour, which airs on over 550 stations nationwide.



ORACLE OF THE DIVINE
*A Deck and Guidebook Inspired by
 Mythology and Legends from Around
 the World*

by Yoshi Yoshitani
 A Clarkson Potter Card Deck
 On sale May 19th, 2026
 Body, Mind, and Spirit – Divination – Tarot

Editor: Harry Tunggal
Rights: World
Status: Materials available

Title Specs:

Trim: 124 x 162 mm (4-7/8 x 6-3/8 in)
 Cards: 60
 Illustrations: 4C illustrations
 Price: \$19.99



From the ancient Greek epic of the *Iliad* to the stories of the Japanese sun goddess Amaterasu, mythology has provided us with wisdom for generations upon generations. In *Oracle of the Divine*, Yoshi Yoshitani brings the most enduring legends from around the world to vibrant life through illustrations that are modern and dynamic in style yet grounded in thorough research.

With an approach that is truly global in scope, this deck is filled with insight from a diverse range of cultures, taking inspiration from the myth of Bida (Ghana), the Panji tales (Indonesia), the story of the Industrious Daughter Who Would Not Marry (the Cochiti people of New Mexico), and many more. Accompanied by a 72-page guidebook that provides guidance on how to interpret each card, *Oracle of the Divine* looks to our rich past to help you find meaning in your present.

Yoshi Yoshitani is a California-based artist whose vibrant illustrations draw on inspiration from across the globe, with a particular focus on multicultural identity. Past clients include Disney, DC Comics, Valiant, Image, DreamWorks, and Netflix. Yoshi spends time researching world mythologies, listening to audiobooks, creating fashion inspiration boards, and attending comic conventions and art expos across the country.

Vanity ♦♦♦♦ THE SUITORS

STORY: The Industrious Daughter
ORIGIN: American Southwest, Cochiti Legend
SUIT: Challenge
MEANING: The suitors of the village were impressed with the Industrious Daughter's skill and wealth, so they sought to beguile her with what they liked best. They bought and wore her beautiful garments, danced their favorite dances, and decorated their houses with their most cherished flowers—all without asking her what she wanted. When she ignored their efforts, they shunned her.

Upright, this card represents being self-absorbed. Don't assume that your world view is universally shared. Avoid being boastful, but don't forget to appreciate yourself.

Reversed, this card represents letting others take credit for your achievements. Stand up for yourself and avoid feelings of self-loathing so that you won't fade into the background.

LOVE YOURSELF
UPRIGHT: Narcissism
REVERSED: Submission, Self-Deprecation, Invisibile

Trickster ♦♦♦♦ COYOTE

STORY: The Industrious Daughter
ORIGIN: American Southwest, Cochiti Legend
SUIT: Desire
MEANING: Coyote heard of the accomplishments of the Industrious Daughter and set out to charm her. He traveled far to gather the sweetest cherries and he danced with them in the village square. Impressed with his display, the Industrious Daughter invited him home with her. Despite everyone warning her against him, she moved to his home and bore his children.

Upright, this card represents upheaval, an unexpected event, or rebellion. A misconstrued truth might be following your heart.

Reversed, this card represents lingering on the past, or being overly literal. You might be stuck in the doldrums, feeling trapped with no good options. Don't be unwilling to change your circumstances.

DISRUPT THE ESTABLISHMENT
UPRIGHT: Change, Freedom, Subversion
REVERSED: Stagnation, Malice, Forgetting

For our full catalog of coloring books, journals, card decks, games, and more, check out the links below!



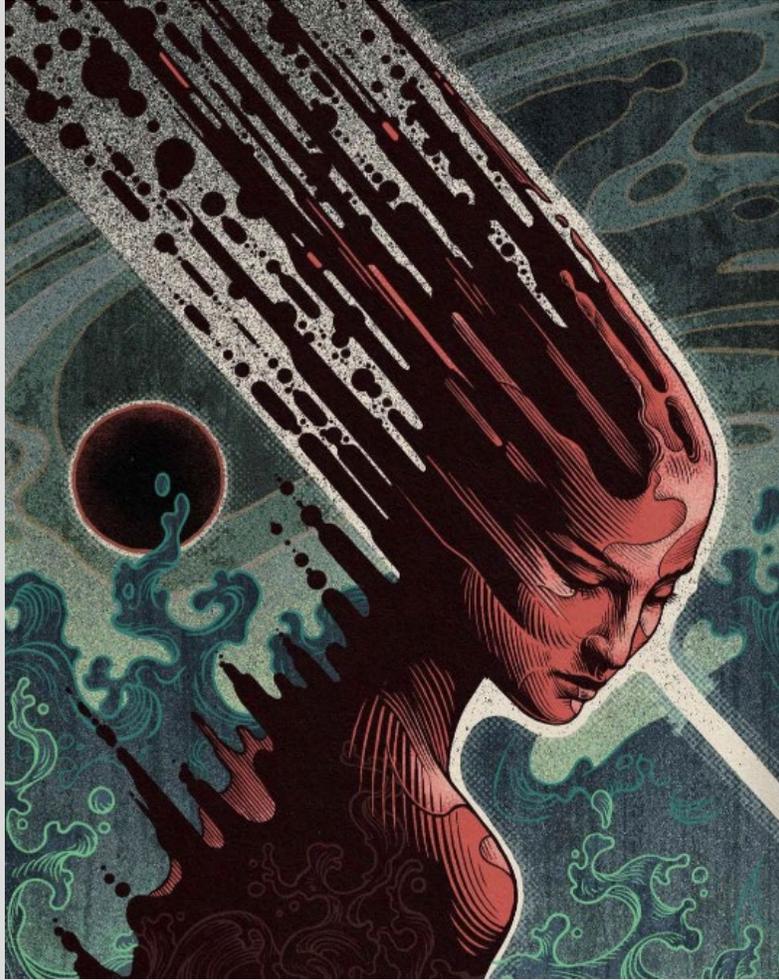
[Clarkson Potter & Ten Speed Press Gift Spring 2026](#)



[Clarkson Potter & Ten Speed Press Gift Fall 2025](#)

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LICENSED PROPERTIES



Star Trek

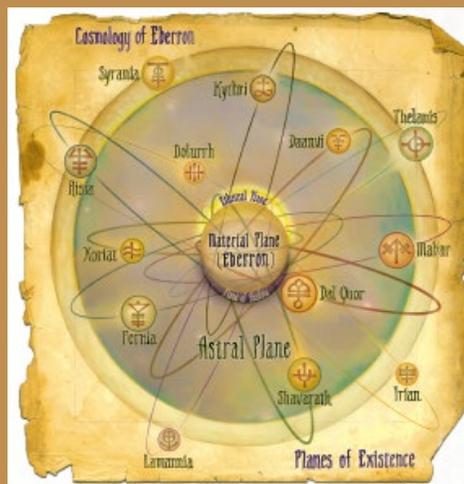


Dungeons & Dragons



SpongeBob SquarePants

DUNGEONS & DRAGONS®





DUNGEONS & DRAGONS HOST TOWER ESCAPE

A D&D Dungeon Adventure

by Bodie Hartley, Official Dungeons & Dragons Licensed

A Ten Speed Press Hardcover

On sale April 6th, 2027

Games & Activities – Role Playing & Fantasy

Editor: Shaida Boroumand

Rights: World

Status: Material May 2026

Title Specs:

Trim: 165 x 165 mm (6 ½ x 6 ½ in)

Pages: 64

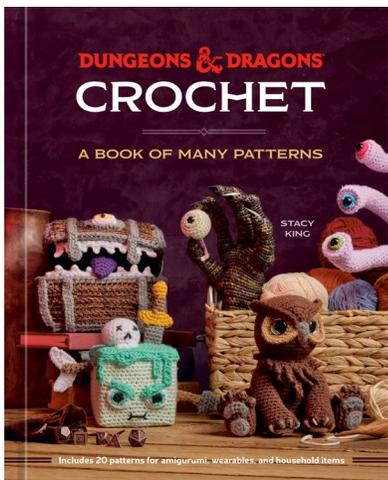
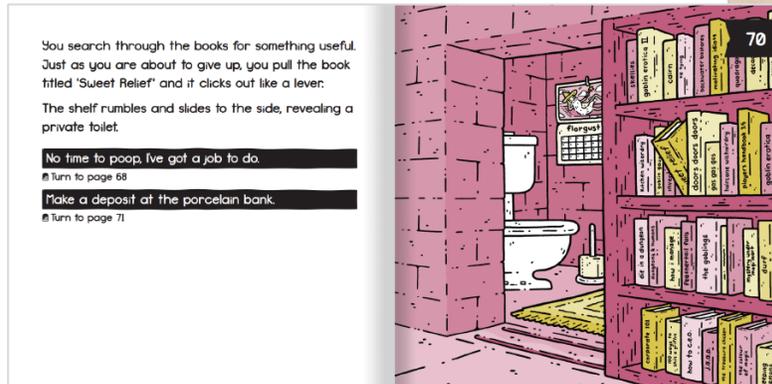
Illustrations: 64

Price: \$18.99

You're a frog named Gort, plucked from your swamp and brought to the Host Tower of the Arcane, where a rather unkind wizard has been using you in her magical experiments. Or at least you were...and she was...until she absolutely botched a spell and accidentally swapped your bodies, exploding the entire laboratory in the process. Your frog body is no more, but you're still a frog at heart and want nothing more than to escape the tower and get back to your favorite swamp. You peek out into the hall, and there's a crowd of wizards passing by...**What will you do?**

Featuring quirky, funny, full-color illustrations of each situation and choice, *Dungeons & Dragons Host Tower Escape* is the perfect pick-your-path story for D&D fans.

Bodie Hartley is an Ennie award-winning illustrator and dungeon master originally from Australia and currently residing in the Netherlands.



DUNGEONS & DRAGONS CROCHET

A Book of Many Patterns

by Stacy King, Official Dungeons & Dragons Licensed

A Ten Speed Press Hardcover

On sale March 31st, 2026

Crafts & Hobbies – Needlework – Crocheting

Editor: Claire Yee

Rights: World

Status: Materials available

Dive into a world of crochet and adventure with this delightful collection of patterns. *D&D Crochet* gives fans and crocheters of all skill levels a chance to bring their favorite in-game elements to life. Create your own dangerously cute **Owlbear Cub** plushie, arm yourself with the **Gloves of Missile Snaring**, and pack your belongings in the **Bag of Holding**. In addition to the lore-related items, enjoy classic visual elements, like the **Schools of Magic's symbols granny squares**, and a larger-than-life **D20 pillow**. Filled with gorgeous photography and step-by-step instructions with pages that lay flat when open, D&D Crochet will have adventurers everywhere picking up their new favorite weapon: the crochet hook.

Stacy King is a freelance writer, editor and seamstress based in Toronto, Ontario. Her most recent work includes the *Dungeons and Dragons' Young Adventurer's Guide* series for Ten Speed Press, a new-player friendly introduction to the world and concepts of the iconic role-playing game.

Dungeons & Dragons launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences.



Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 160

Illustrations: 60 photos

Price: \$29.99



A FEAST FOR A TENDAY
An Official Baldur's Gate 3 Cookbook
 by Official Dungeons & Dragons Licensed
 A Ten Speed Press Hardcover
 On sale November 3rd, 2026
 Cooking - Celebrities & Media Tie-In

Editor: Shaida Boroumand
Rights: World
Status: Material available

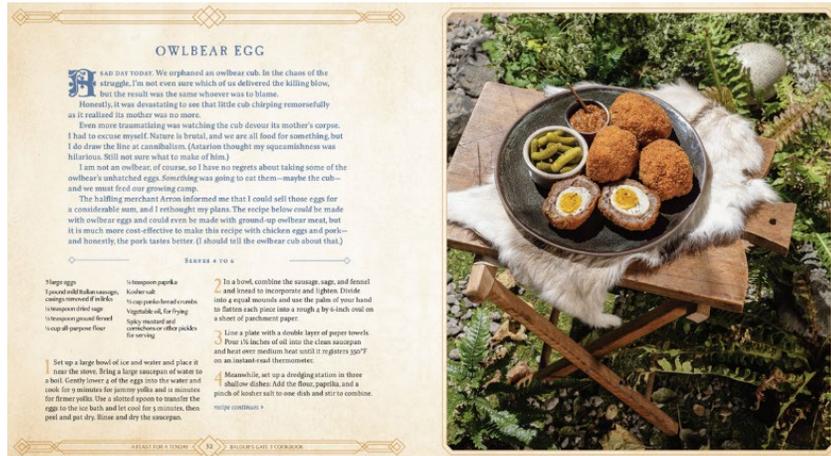
Title Specs:

Trim: 216 x 241 mm (8-1/2 x 9-1/2 in)
 Pages: 208
 Illustrations: 4c photos and illustrations
 Price: \$32.99

Join the adventure as a cook travelling with Lae'zel, Shadowheart, Astarion, Gale, Wyll, and Karlach from the Wilderness, through the Underdark and the Shadow-Cursed Lands, all the way to Baldur's Gate, transforming their hard-won camp supplies into delicious meals that fuel their magic and fill your hunger.

Serve the same camp supplies, ingredients, and prepared meals found within the game at your own table with these mouthwatering and immersive recipes from *Baldur's Gate 3*. Recipes are organized by course and camp location, and dishes that are perfect for sharing are marked as Romanceable.

Begin at the Wilderness Camp with a **Beregost Blue Cheese Souffle**, some **Garlicky Buttery Potatoes**, or perhaps even a scotched **Owlbear Egg**. Soups and stews are on the menu in the Underdark Camp, from a bubbling pot of frugal **Everything Soup**, a hearty bowl of **Neverwinter Stew**, to a vibrant serving of **Emperor's Fiddlehead Soup**. Camp at the Last Light Inn and tuck into a **Hearty Dinner**, grill a **Campfire Pizza**, or indulge in an aromatic **Sun-Dappled Paella**. Finish your meal with something from the bakery in Baldur's Gate Harbor, whether it's a fresh **Berry Tart** or a batch of **Bex's Handmade Cookies**, and don't forget to quaff a **Frostkiss Ale** or **Turmishan Tea** from the Elfsong Tavern.





HEROES' FEAST LEGENDS OF THE TABLE

An Official D&D Cookbook

by Kyle Newman, Jon Peterson, Michael Witwer, Sam Witwer and Official Dungeons & Dragons Licensed

A Ten Speed Press Hardcover

On sale September 15th, 2026

Cooking - Celebrities & Media Tie-In

Editor: Claire Yee

Rights: World

Status: Material available

Title Specs:

Trim: 216 x 241 mm (8-1/2 x 9-1/2 in)

Pages: 240

Illustrations: 50 photos, 12 illustrations

Price: \$37.99

Rights sold to *Heroes' Feast*: Chinese (Simplified): *Beijing Labyrinth Culture Ltd.*; Czech: *Mytago (Jiri Reiter)*; French: 404 Editions; German: *Zauberfeder*; Italian: *Raven Distribution*; Japanese: *Born Digital*; Polish: *Spoleczny Instytut Wydawniczy*; Spanish: *Editorial Planeta*; Russian: *Hobbyworld*; Ukrainian: *Mal'Opus*

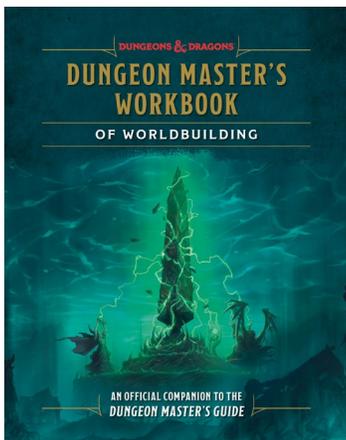
Rights sold to *Heroes' Feast Flavors of the Multiverse*: German: *Zauberfeder*; Italian: *Raven Distribution*; Japanese: *Born Digital*; Spanish: *Editorial Planeta*



The third cookbook in the bestselling *Heroes' Feast* series, ***Heroes' Feast Legends of the Table*** brings you into the tastes and delights of each playable class. The expert D&D team dive into the culinary traditions of druids, bards, sorcerers, and more. The 80 recipes are pulled from beloved inns, magical colleges, ancient scrolls, and the regions that span the realms. Each recipe, developed by a professional chef from one of the country's top test kitchens, is delicious, easy to prepare, and composed of ingredients readily found in our world.

Dungeons & Dragons launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences and influencing numerous writers, directors, and game designers by tapping into an innate human need to gather with friends and tell an exciting story together.





**THE DUNGEON MASTER'S WORKBOOK OF
WORLDBUILDING**
An Official Companion to the Dungeon Master's Guide
by Andrew Wheeler & Official Dungeons & Dragons
Licensed

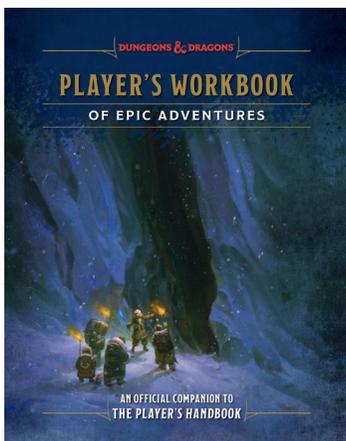
A Clarkson Potter Hardcover
On sale May 5th, 2026
Games & Activities – Role Playing & Fantasy

Editor: Harry Tunggal
Rights: World
Status: Materials available

Title Specs:
Trim: 179 x 229 mm (7 x 9 in)
Pages: 176
Price: \$26.00

Whether you're a new Dungeon Master or an expert worldbuilder, *The Dungeon Master's Workbook of Worldbuilding* helps you envision an unforgettable adventure for fifth edition Dungeons & Dragons. Integrating the gameplay enhancements from the revised and expanded *Dungeon Master's Guide*, this workbook is a helpful companion for embracing D&D's new magic items, the Bastions system, and more. Both an insightful storytelling tool and a beautiful volume to display in any D&D library, this workbook will help Dungeon Masters level up their game.

Dungeons & Dragons launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences.



THE PLAYER'S WORKBOOK OF EPIC ADVENTURES
An Official Companion to the Player's Handbook
by Andrew Wheeler & Official Dungeons & Dragons
Licensed

A Clarkson Potter Hardcover
On sale May 5th, 2026
Games & Activities – Role Playing & Fantasy

Editor: Harry Tunggal
Rights: World
Status: Materials available

Title Specs:
Trim: 179 x 229 mm (7 x 9 in)
Pages: 176
Price: \$26.00

Never played Dungeons & Dragons before? Fear not, adventurer! Simply looking to level up your game? Hail and well met! Intended to both introduce new players to the world's greatest roleplaying game as well as provide new insights for experienced players, this interactive workbook guides you through the basics of fifth edition D&D.

Integrating the gameplay enhancements from the revised and expanded *Player's Handbook*, this workbook is a helpful companion for embracing D&D's new class and subclass options, spells, weapon mechanics, and more. There's never been a better time to gather your party and begin your adventures!

Dungeons & Dragons launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences.





BALDUR'S GATE 3: THE NECROMANCY OF THAY
A Grid-Paper Notebook for Journaling, Sketching, Adventuring, and More

Official Dungeons & Dragons Licensed
A Clarkson Potter Hardcover
On sale July 7th, 2026
Games & Activities – Role Playing & Fantasy

Editor: Harry Tungal
Rights: World
Status: Materials available

Title Specs:

Trim: 184 x 235 mm (7-1/4 x 9-1/4 in)
Pages: 272
Price: \$25.00

As seen in *Baldur's Gate 3*, the secrets of life death are held within a macabre volume: the *Necromancy of Thay*. A faithful recreation of the unforgettable artifact, this blank notebook brings a piece of the Forgotten Realms to your tabletop or bookshelf. Use its gridded pages to sketch characters, brainstorm campaigns, or channel your inner Red Wizard and commit arcane knowledge to paper.

This reproduction of the *Necromancy of Thay* comes to vibrant, sinister life with deluxe features including an embossed skull set among a cover of dark, shimmering amethysts and imitation clasps to protect the book's unholy content from prying eyes.

Unlike its in-game counterpart, this notebook doesn't grant you the ability to cast "Speak with Dead." However, it does make for a perfect gift to bestow upon any D&D player in your life or an impressive addition to your own collection!

Dungeons & Dragons launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences.



BALDUR'S GATE 3: THE COMPANIONS'
NOTEBOOK SET
8 Mini Notebooks

Official Dungeons & Dragons Licensed
A Clarkson Potter Journal
On sale July 6th, 2027
Games & Activities – Role Playing & Fantasy

Editor: Harry Tungal
Rights: World
Status: Materials available

Title Specs:

Trim: 97 x 141 mm (3-13/16 x 5-9/16 in)
Pages: 384
Price: \$19.99

Inspired by the beloved companion characters of Baldur's Gate 3, this boxed set includes eight graph, dotted, lined, and blank notebooks that are ready to go with you on any adventure.

Who will you bring on your quest to save the Sword Coast? This notebook set compiles eight mini notebooks, with each one featuring art and a brief biography of your favorite Baldur's Gate 3 companions, including Astarion, Karlach, Shadowheart, Wyll, Lae'zel, Gale, Jaheira, Minsc, Boo, Halsin, and Minthara.

Each of these eight notebooks is comprised of graph, dotted, lined, or blank pages, and is compact enough to fit in your pocket or amid an epic tabletop game. Held in a deluxe slipcase featuring original art, this set is designed to suit all your adventuring needs.

Dungeons & Dragons launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences.



DUNGEONS & DRAGONS FIENDS & FOES
Beasts, Villains, and Monstrosities from Across the Planes

by Erin M. Evans and Official Dungeons & Dragons Licensed

A Ten Speed Press Hardcover

On sale November 10th, 2026

Games & Activities – Role Playing & Fantasy

Editor: Shaida Boroumand

Rights: World

Status: Material March 2026

Title Specs:

Trim: 229 x 302 mm (9 x 11-7/8 in)

Pages: 368

Illustrations: 250

Price: \$50.00

Fiends & Foes is an illustrated, story-driven exploration of the evil masterminds, terrifying monsters, and mysterious entities that plague the Dungeons & Dragons multiverse with disaster, crime, and peril. Framed by the narrators' quest to deliver a letter to an unknown and extremely powerful character, readers will be guided on a dangerous journey through the realms, delving into memorable and fascinating lore about the malevolent forces that shape D&D adventures.

Beginning with the Devils of the Nine Hells, each chapter presents a rogues' gallery of D&D's best-known and most intriguing "big bad evil guys," with quick information about each category of villain, deeper spotlights on significant characters, and an immersive encounter with a significant scoundrel as the narrators pursue their quest. Starting with a request from Glasya, this path leads to Tiamat, Vecna, Strahd, Halaster Blackcloak, Lolth, Xanathar, Demogorgon, and many more sinister figures that fans will want to incorporate into their own games after reading.

Erin M. Evans is the author of the Books of the Usurper series, beginning with *Empire of Exiles*, and the award-winning Brimstone Angels Saga, set in the Forgotten Realms. She is a co-host of the podcast *Writing about Dragons and Shit*, and a cast member of the actualplay series, *Dungeon Scrawlers*. Erin lives in the Seattle area with her husband and sons.



THE OFFICIAL BALDUR'S GATE 3 COLORING BOOK

80 Adventurous Line Drawings

by Magic: The Gathering

A Clarkson Potter Coloring Book

On sale August 11th, 2026

Games & Activities – Coloring Books

Editor: Zoey Brandt

Rights: World

Status: Materials available

Title Specs:

Trim: 249 x 249 mm (9-13/16 x 9-13/16 in)

Pages: 80

Illustrations: fully illustrated

Price: \$17.99

Explore the characters, creatures, and settings of *Baldur's Gate 3* through 40 gorgeous black-and-white line drawings. Add your colorful touch to portraits of the roughish Astarion and strategic Shadowheart, emphasize the details of terrifying mindflayers, and bring key scenes from the game to life. Featuring illustrations printed on their own pages of thick, non-bleed paper with perforations so you can easily tear them out, this adult coloring book is the perfect way to revisit the stories and adventures of this immersive game world.

Dungeons & Dragons launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences and influencing numerous writers, directors, and game designers by tapping into an innate human need to gather with friends and tell an exciting story together.



DUNGEONS!

Illustrated Maps of Classic D&D Adventures

by Jason Thompson and Official Dungeons & Dragons Licensed

A Ten Speed Press Hardcover

On sale February 2nd, 2027

Games & Activities – Roleplaying & Fantasy

Editor: Shaida Boroumand

Rights: World

Status: Materials July 2026

Title Specs:

Trim: 229 x 305 mm (9 x 12 in)

Pages: 80

Illustrations: 80 illustrations

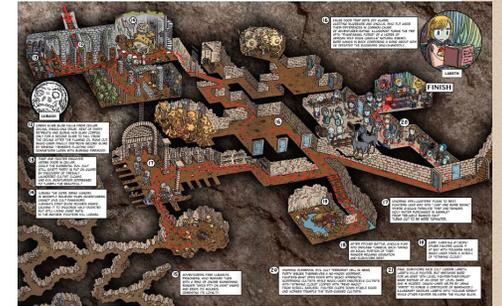
Price: \$29.99

From the village of Hommlett to the lost caverns of Tsojcanth to the Tomb of Horrors, *Dungeons!* takes adventurers on an exciting, action-packed—and often humorous—journey through eight classic Dungeons & Dragons regions. Explore each area's iconic dungeon through deeply detailed full-color maps that are annotated with helpful tips, valuable guidance, and cheeky asides about the monsters, villains, and traps that lurk within.

Perfect for fans old and new, experienced players and beginners alike will love *Dungeons!*'s immersive maps, illustrated walkthroughs, and clever gameplay notes. Discover (or revisit) the thrilling treasures and dangerous foes hidden within these quintessential D&D locations.

Many have dared brave these dungeons. Will *you* survive to the end?

Jason Thompson is an ENNIE award-winning artist, illustrator, editor, and game designer who has worked for VIZ Media, Random House, *Anime News Network*, *WIRED*, and others. He has drawn and self-published numerous comics and has created artwork for Illumination Entertainment, Universal Pictures, Wizards of the Coast, and more.





STAR TREK

Directional art from *Once Upon a Stardate*



ONCE UPON A STARDATE

Star Trek Fairy Tales

by Robb Pearlman

A Ten Speed Press Hardcover

On sale October 13th, 2026

Fiction – Fairy Tales, Folk Tales, Legends & Mythology

Editor: Shaida Boroumand

Rights: World

Status: Materials available

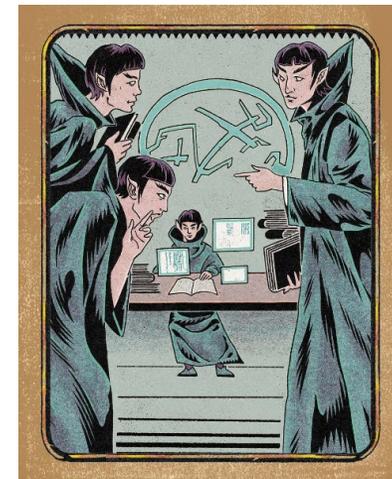
Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 176

Illustrations: 10 full page + 8 quarter page illustrations

Price: \$29.99



Once Upon a Stardate is a collection of fairy tales from around the world, recast and retold within the Star Trek universe. Written by none other than Data, familiar stories such as "Pinocchio," "The Emperor's New Clothes," and "Hansel and Gretel" take on new meaning on Data's journey to understand humanity's lasting connection to storytelling.

Each tale features characters, locations, and events from every era of Trek's live-action television series (the original series, *The Next Generation*, *Deep Space Nine*, *Voyager*, *Enterprise*, *Discovery*, and *Strange New Worlds*) and are enhanced with original storybook-style illustrations. Most of the parables focus on officers and crew (the captains are already mythologized enough), but shorter fables also impart some wisdom from Starfleet's best-known captains: Kirk, Picard, Sisko, Janeway, Archer, Pike, and Burnham.

To complete the in-world framing, sections written in character as Picard and LaForge add context for the mixture of canonical source material, narrative elements from the fairy tales, and original elements.

Robb Pearlman is a pop culturalist and the #1 New York Times bestselling author of more than 70 books for adults and children. He is a regular speaker at sold-out pop culture conventions and events cross the country and is a crewmember on the annual Star Trek: The Cruise. He was an on-air commentator in National Geographic's "Generation X" series, has contributed to HuffPost and startrekdotcom, and has been featured on several pop culture blogs and SiriusXM radio shows. Pearlman is also a member of the International Association of Media Tie-In Writers and serves on the advisory board of the Masters of Science in Publishing Program at Pace University.

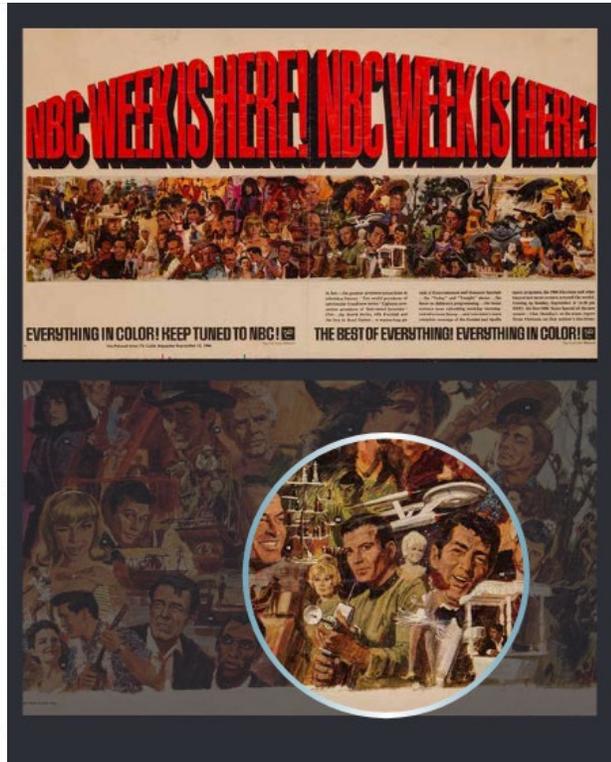
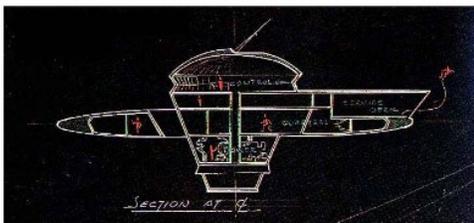
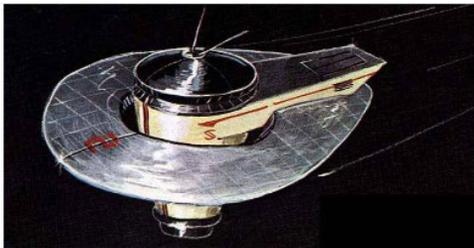


THE STAR TREK ARCHIVES: 1966-1991
by Kyle Newman, Jeff Bond, and Official
Star Trek Licensed
A Ten Speed Press Hardcover
On sale October 6th, 2026
Performing Arts – TV – General – Sci-Fi,
Fantasy, & Horror

Editor: Shaida Boroumand
Rights: World
Status: Materials available

Title Specs:

Trim: 229 x 302 mm (9 x 11-7/8 in)
Pages: 412
Illustrations: TK
Price: \$60.00



It began as a “five-year mission,” but for nearly sixty years Star Trek has captivated the world. When *Star Trek: The Original Series* burst onto the small screen in 1966, few could have anticipated the beloved and enduring legacy it would create. Although it only lasted a mere 3 seasons and 79 episodes, *Star Trek* left an indelible mark on the zeitgeist, and a few short years after its unceremonious cancelation soon spawned an animated television series, a blockbuster major motion picture franchise, and for its most dedicated fans, a way of life.

The story of the *USS Enterprise* and her crew—James T. Kirk (William Shatner), Spock (Leonard Nimoy) Leonard McCoy (DeForest Kelley), Montgomery Scott (James Doohan), Nyota Uhura (Nichelle Nichols), Pavel Chekov (Walter Koenig), and Hikaru Sulu (George Takei)—as well as the behind-the-scenes story of its creators, The Great Bird of the Galaxy Gene Roddenberry and his many collaborators, is extraordinary.

The story of the brand itself is every bit as extraordinary and, in many ways, even stranger than the fiction. Featuring hundreds of both quintessential and rare images, ***The Star Trek Archives: 1966–1991*** is an official document of and tribute to the brand’s sixty year journey through television, film, art, apparel, merchandise, advertisements, video games, novels, comic books, theme parks, promotions, events, food products, news media, and more.

Timed for Star Trek's 60-year anniversary, ***The Star Trek Archives: 1966–1991*** will be a must-have for every fan: a document and commemoration of how Star Trek's original cast have touched our lives and changed our culture.

Jeff Bond is an author, magazine editor and freelance writer living in Southern California. He is the author of *The Music of Star Trek*, *Danse Macabre: 25 Years of Danny Elfman and Tim Burton*, *The Fantasy Worlds of Irwin Allen*, and several Titan Books including (with Gene Kozicki) *The Art and Visual Effects of Star Trek - The Motion Picture* and *Cowboy Bebop: The Making of the Netflix Series*, as well as *The World of the Orville*, *The Art and Making of Narcos*, *The Art of Star Trek: The Kelvin Timeline*, and others. He has edited various incarnations of *Geek* magazine since 2006 and covered film music for *The Hollywood Reporter* for ten years.

Kyle Newman is an author and award-winning filmmaker who has directed numerous feature films including the Star Wars-fueled comedy *Fanboys*, A24 Films’ *Barely Lethal*, and the e-sports comedy *1UP*. He has directed the music industry’s top artists, and produced films such as *Raiders!: The Story of the Greatest Fan Film Ever Made*. As an author, he is known for his work on *Dungeons & Dragons: Art & Arcana*, the *New York Times* bestselling cookbook *Heroes’ Feast*, and its follow-up, *Heroes’ Feast: Flavors of the Multiverse*. An honors graduate of NYU’s Tisch School of Film/Television and a member of the Directors Guild of America, Newman resides in Los Angeles with his partner, Cynthia, and their three sons.



**STAR TREK: THE OFFICIAL
COLORING BOOK**

by Official Star Trek Licensed
A Ten Speed Press Trade Paperback
On sale August 11th, 2026
Games & Activities – Coloring Books

Editor: Shaida Boroumand

Rights: World

Status: Materials available

Title Specs:

Trim: 248 x 248 mm (9 ¾ x 9 ¾ in)

Pages: 80

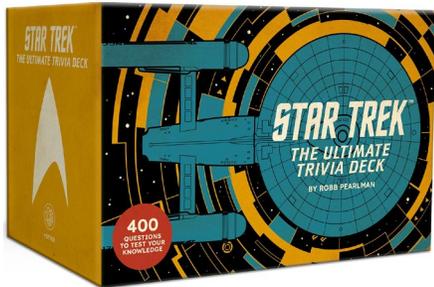
Illustrations: 80 illos

Price: \$18.99

Illuminate sixty years of Star Trek's search for new life and new civilizations with 80 pages of bold illustrations from across the galaxy. Engage your imagination by coloring in scenes and artwork from each Star Trek motion picture and television series. Whether your favorite ship's crew includes Kirk, Spock, and Bones, or Picard, Data, and Worf—or if they don't hail from the *Enterprise* at all—Trek fans from every era will be transported to strange new worlds to color.

Featuring thick, bleed-resistant paper, it would be highly illogical to leave this adult coloring book blank.

Star Trek is one of America's most recognizable science fiction media franchises. Created by Gene Roddenberry in 1966, *Star Trek* became a worldwide pop-culture phenomenon, expanding into numerous films, television series, video games, novels, and comic books. The tales woven by *Star Trek* since its inception transcend the ordinary and beckon us to embark on a profound journey of exploration and enlightenment, presenting a future without racism, sexism, intolerance, poverty, or war.



**STAR TREK: THE ULTIMATE TRIVIA DECK
400 Questions to Test Your Knowledge**

by Robb Pearlman and Official Star Trek
Licensed

A Clarkson Potter Game
On sale August 18th, 2026
Games & Activities – Trivia

Editor: Harry Tunggal

Rights: World

Status: Materials available

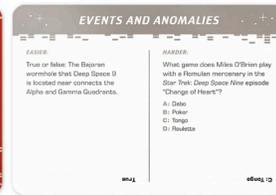
Title Specs:

Trim: 140 x 89 mm (5 ½ x 3 ½ in)

Cards: 200

Price: \$25.00

How many nacelles does the Enterprise-D have? What conflict marked the start of the Federation-Klingon War? Can you name the crystalline mineral that is essential for warp drive technology? As the most comprehensive Star Trek trivia game in the universe, *Star Trek: The Ultimate Trivia Deck* features these questions and many more. This deck has something for all Star Trek fans, covering every film and television show from the original series *Star Trek*, *The Next Generation*, *Strange New Worlds*, and beyond!



Robb Pearlman is a pop culturalist and the #1 New York Times bestselling author of more than 70 books for adults and children. He is a regular speaker at sold-out pop culture conventions and events cross the country and is a crewmember on the annual Star Trek: The Cruise. He was an on-air commentator in National Geographic's "Generation X" series, has contributed to HuffPost and startrekdotcom, and has been featured on several pop culture blogs and SiriusXM radio shows. Pearlman is also a member of the International Association of Media Tie-In Writers and serves on the advisory board of the Masters of Science in Publishing Program at Pace University.

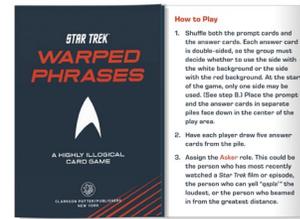


STAR TREK: WARPED PHRASES
A Highly Illogical Card Game
 by Robb Pearlman and Official Star Trek
 Licensed
 A Clarkson Potter Game
 On sale October 6th, 2026
 Games & Activities – Card Games

Title Specs:

Trim: 140 x 89 mm (5 ½ x 3 ½ in)
 Cards: 600
 Price: \$25.00

Editor: Harry Tunggal
Rights: World
Status: Materials available



What started the Federation-Klingon war? If you answered "Q's mariachi band," then this game is for you! In **Star Trek: Warped Phrases**, a judge deals out a prompt card and each player must complete the phrase with an answer card. The more ridiculous, the better.

A judge picks the best answer, and the player who wins the most rounds will emerge victorious. Designed for endless replayability, this game includes 400 cards spanning 100 questions and 600 answers so that you can explore a myriad number of combinations. Plus, the game's portable packaging means that you can bring it to your next party or aboard any five-year mission.

With **Star Trek: Warped Phrases**, you'll share a laugh with friends and family, celebrate the most enduring science-fiction universe of all time, and most importantly, ponder life's truly profound questions, like "Duuuuude... what was in that hypospray?"

Robb Pearlman is a pop culturalist and the #1 New York Times bestselling author of more than 70 books for adults and children. He is a regular speaker at sold-out pop culture conventions and events cross the country and is a crewmember on the annual Star Trek: The Cruise.

And more Star Trek gift products coming in 2028!

Let us know if you have any questions!

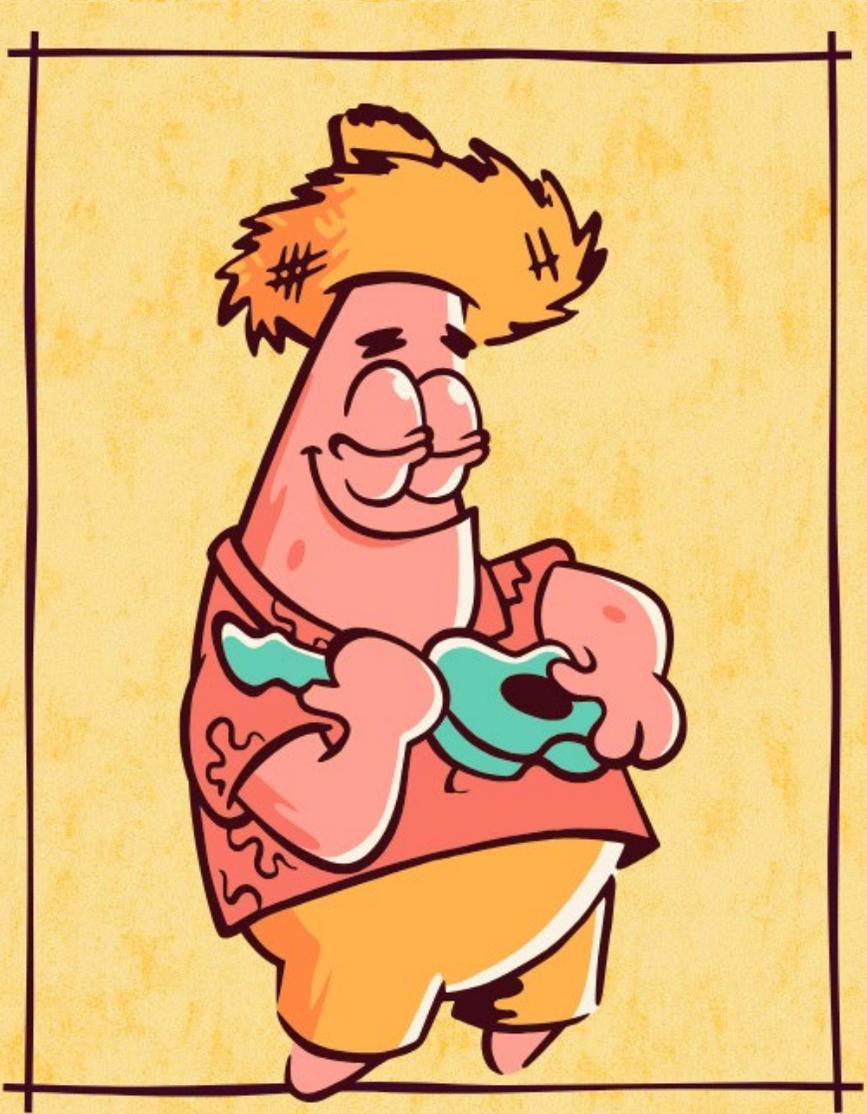


STAR TREK NOTEBOOK SET
 On sale May 23rd, 2028

STAR TREK KINGON FLASHCARDS
 On sale May 23rd, 2028

STAR TREK ORACLE DECK
 On sale March 14th, 2028

SPONGEBOB SQUAREPANTS





THE OFFICIAL SPONGEBOB SQUAREPANTS COOKBOOK

by Jarrett Melendez and Official Paramount Licensed

A Ten Speed Press Hardcover

On sale November 3rd, 2026

Cooking - Celebrities & Media Tie-In

Editor: Dena Rayess

Rights: World

Status: Materials available

Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)

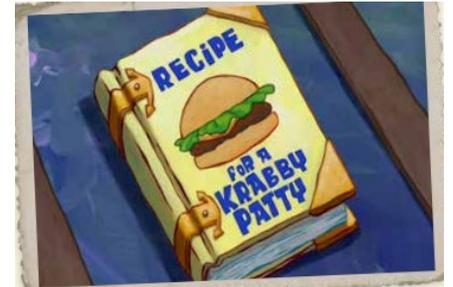
Pages: 176

Illustrations: approx. 50 photos

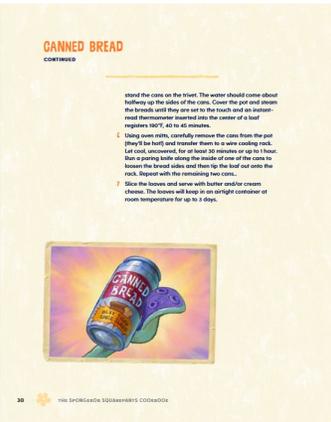
Price: \$25.00

For the first time ever, the community of Bikini Bottom has come together to share its most treasured recipes! Over 50 in all, fans will get to recreated famous (or infamous) foods featured in the show – like Hot Crossed Nuts, Golden Loaf, Canned Bread, Radioactive Popcorn, and other surprises (you’ll have to get the book to see if the Krabby Patty is revealed!). Also featured are recipes that feel authentically like you’re eating within the show; tiki-inspired meals, colorful drinks, gooey, decadent desserts, and a healthy dose of silliness:

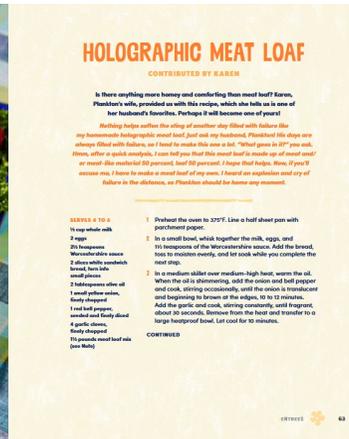
- Sea Pickle Chips
- Swedish Barnacle Balls
- Sandy’s Texas Style Chili Con Carne
- Double Dark Deep Sea Cake (CHOCOLATE!!)
- Mini Pineapple Upside Down Cakes
- Patrick’s Pink Punch



Bring the world of SpongeBob SquarePants home with this cookbook perfect for cooks of all levels—no Krusty Krab fry cook training required.



Jarrett Melendez is a GLAAD Media Award- and Eisner Award-nominated comic and graphic novel writer, cookbook author, and food journalist. Jarrett has written countless articles and developed hundreds of original recipes that have appeared on Bon Appetit, Epicurious, Saveur and Food52. He’s written a total of seven cookbooks to date, including *My Pokémon Baking Book*, *RuneScape: The Official Cookbook*, *Percy Jackson and the Olympians: The Official Cookbook*, *The Official Wednesday Cookbook*, and *The Official Borderlands Cookbook*.





SPONGEBOB SQUAREPANTS KEEPSAKE NOTEBOOK SET

8 Mini Notebooks

by Official Paramount Licensed

A Ten Speed Press Paperback

On sale October 6th, 2026

Cooking - Celebrities & Media Tie-In

Editor: Angelin Adams

Rights: World

Status: Materials available

Title Specs:

Trim: 89 x 140 mm (3 ½ x 5 ½ in)

Pages: 384

Illustrations: none

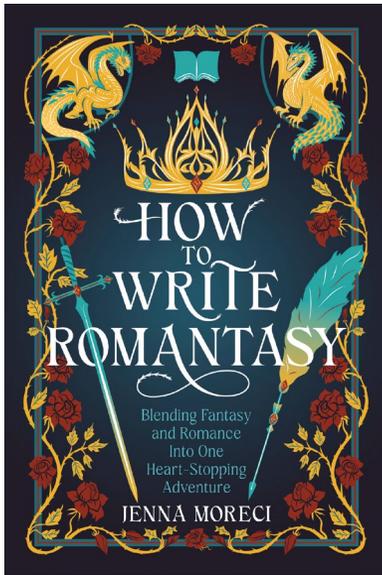
Price: \$19.99



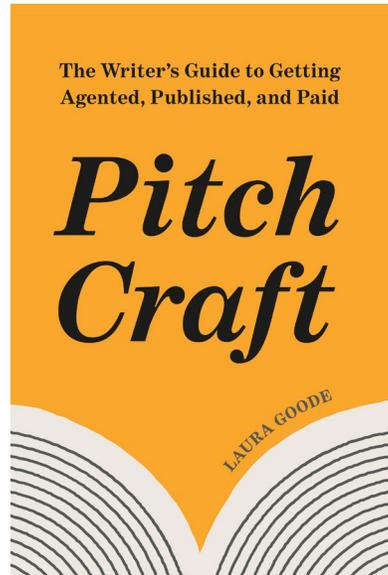
Ahoy there, matey! Grab your favorite pen or magic pencil and get to writing. Tucked into a slipcase designed to look like SpongeBob's iconic pineapple house, these eight notebooks depict your favorite characters from the beloved television series.

Once you've used the notebooks, the box can hold notes, mementos, clarinet reeds, pens, and much more—just use your imagination! With dotted, lined, blank, or gridded pages, these notebooks are perfect for writing down secrets, drawing pictures, or tracking tasks at the Krusty Krab—truly a must-have collector's item for all SpongeBob fans.

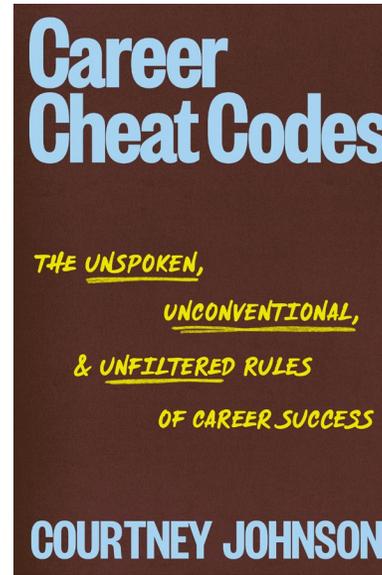
Potter Gift, an imprint of The Crown Publishing Group, is a lifestyle imprint specializing in design, fashion, humor, health, stationery, and other paper and gift products.



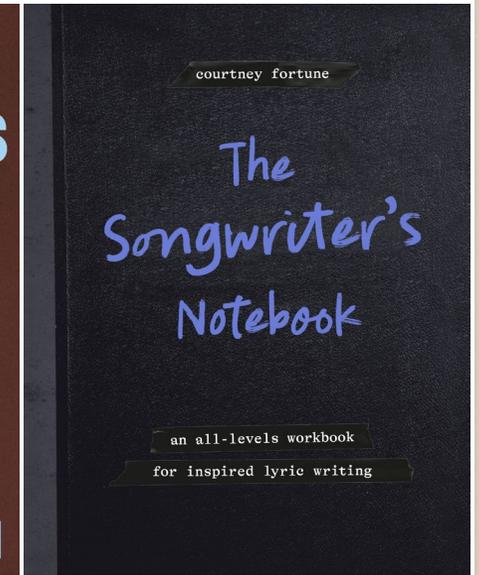
Don't forget about...



Ten Speed Press One-color list



these new and upcoming titles!



The mission of Ten Speed's one-color initiative is to publish books that open minds and invite change. Our authority-driven titles provide tools for personal growth, interpersonal connection, and cultural conversation—for readers who want to understand the world and their place in it. With an instinct for the emerging and enduring, our books don't just reflect the moment, they help shape what's next.



THE REMARKABLE FACTOR
How Your Kid's Authenticity Will Get Them Into College

by Dr. Sheila Akbar
A Ten Speed Press Trade Paperback
On sale July 20th, 2027
Education – Counseling – Academic Development

The Remarkable Factor is a timely, first-of-its-kind guide that reframes the high-stakes college admissions process as an opportunity for teens to cultivate authenticity, purpose, and resilience rather than chase perfection, offering parents a practical, values-driven alternative to the pressure-fueled status quo. Drawing on fifteen years of experience and insights from guiding more than 10,000 students worldwide, Harvard-trained educator and Signet Education CEO Dr. Sheila Akbar introduces her “Match Pyramid” framework to help families stand out strategically—by aligning a student’s genuine identity and passions with the right institutions, rather than trying to game an increasingly competitive system.

Sheila Akbar, PhD is the President and CEO of Signet Education, a leading educational consultancy that has worked with over 10,000 students worldwide. A Harvard graduate and daughter of Bangladeshi immigrants, Dr. Akbar combines lived experience with professional authority to reach a wide range of parent audiences.

Title Specs:

Trim: 132 x 203 mm (5-3/16 x 8 in)
Pages: 240
Price: \$18.99

Editor: Thea Diklich-Newell
Rights: World
Status: Material August 2026



THE PLEASURE PROTOCOL
A Contemporary Guide to BDSM

by Shelby Devlin
A Ten Speed Press Trade Paperback
On sale December 8th, 2026
Self-Help – Sexual Instruction

Drawing on over two decades of experience as a BDSM educator and intimacy coach, Shelby M. Devlin, M.A., blends practical tools, psychological insight, and real-world techniques to demystify dominance and submission. This groundbreaking guide shows you how to negotiate boundaries, build trust, master hands-on skills, and create unforgettable erotic experiences grounded in consent and care.

From rope play and scene-building to aftercare and navigating common fantasies, *The Pleasure Protocol* offers a step-by-step pathway for both beginners and seasoned kinksters to explore deeper connection, greater intimacy, and limitless pleasure.

Shelby M. Devlin, M.A., is a sex and intimacy coach, educator, and author specializing in BDSM, kink, and fetish. With over twenty years of experience in the BDSM community, she blends academic expertise—a Master’s in Sexuality Studies from San Francisco State University and certification in the Somatica Method—with hands-on practice as a coach and instructor at the Somatica Institute.

Title Specs:

Trim: 140 x 210 mm (5 ½ x 8 ¼ in)
Pages: 320
Price: \$19.99

Editor: Thea Diklich-Newell
Rights: World
Status: Material available

Career Cheat Codes

THE UNSPOKEN,
UNCONVENTIONAL,
& UNFILTERED RULES
OF CAREER SUCCESS

COURTNEY JOHNSON

CAREER CHEAT CODES *The Unspoken, Uncomfortable, and Unfiltered Rules of Career Success*

by Courtney Johnson

A Ten Speed Press Trade Paperback

On sale April 14th, 2026

Business & Economics – Careers – Career
Advancement & Professional Development

Editor: Thea Diklich-Newell

Rights: World

Status: Material available

Rights sold: UK/BC: *Piatkus*

Title Specs:

Trim: 140 x 210 mm (5 ½ x 8 ¼ in)

Pages: 288

Price: \$17.99

If you've ever felt like the rules of getting ahead at work were written for someone else, or like you're constantly working twice as hard for half the recognition, this is the book for you.

Whether you're focusing on negotiating your first salary or just trying to stay sane between the hours of 9 and 5, Courtney Johnson pulls back the curtain on what the A players already know: it's not about working *harder*, it's about working *smarter*. With her signature, no-BS delivery and years of experience climbing the corporate ladder, Johnson delivers the blueprint for modern-day career success you didn't know you need.

Career success shouldn't be reserved for a select few. With the tips and strategies in ***Career Cheat Codes***, anyone can rewrite the rules and claim their seat at the table. It's time to stop waiting for opportunities and start creating them instead.

Courtney Johnson is a career content creator, personal brand educator, entrepreneur, and creator of the viral "Problematic Career Cheat Codes" series on TikTok. Her unfiltered, "no-BS" advice has garnered a loyal following of over half a million career-focused individuals across social media platforms. With a background in navigating the complexities of corporate culture and building a personal brand that stands out in an overcrowded market, Courtney knows firsthand the limitations of traditional career advice. Courtney has alchemized her decades of real-world corporate experience into her personal mission: to teach others how to thrive by un-gatekeeping traditionally gatekept advice.



THE NEURODIVERGENT LEARNER *A New Approach to Your Child's Success in the Classroom and Beyond*

by Dr. Emily King

A Ten Speed Press Trade Paperback

On sale September 8th, 2026

Education – Schools – Levels - Elementary

Editor: Thea Diklich-Newell

Rights: World English

Translation: Linda Kaplan / DeFiore and Co.

Status: Material available

Title Specs:

Trim: 156 x 235 mm (6 1/8 x 9 ¼ in)

Pages: 320

Price: \$30.00

Your child is growing up in a world that wasn't built for them. A world that asks them to sit still, learn in the same way as everyone else, and thrive in a system that too often ignores their unique strengths. Because of the way their brain is wired, school can feel overwhelming—for them and for you. But your child is not broken. They are brilliant.

Child psychologist and mom of two neurodivergent sons, Emily W. King, PhD, has spent twenty years listening to kids, parents, and teachers, and building bridges between them. In ***The Neurodivergent Learner***, she combines cutting-edge neuroscience with real-life stories to show parents how to stop pushing their children into a mold—and instead help them flourish on their own path.

With warmth, expertise, and a deep understanding of how kids actually learn, Dr. King gives families the confidence and tools to partner with educators, reduce stress at home, and nurture the whole child.

Emily King, PhD, is a child psychologist, speaker, and parent educator. She received her PhD in school psychology from the University of North Carolina at Chapel Hill.



HOW TO GET HIRED WITHOUT A DEGREE
An Alternative Path to a Successful Career

by LaShana Lewis

A Ten Speed Press Trade Paperback

On sale May 18th, 2027

Business & Economics – Careers –
Advancement & Professional Development

Editor: Thea Diklich-Newell

Rights: World

Status: Material June 2026

Title Specs:

Trim: 140 x 210 mm (5 ½ x 8 ¼ in)

Pages: 224

Price: \$18.00

How to Get Hired Without a Degree is a timely, practical career roadmap for the millions of skilled workers shut out by degree requirements, offering step-by-step guidance on how to identify transferable skills, position lived experience as professional value, and compete strategically in a tightening job market. Written by technologist, CEO, and nationally recognized STAR advocate LaShana M. Lewis—who rose from server engineer to CTO without a bachelor’s degree—the book combines personal narrative with actionable hiring insight to help readers break through the “paper ceiling,” while also speaking to employers embracing skills-based hiring in a rapidly evolving global workforce.

LaShana M. Lewis is a technologist, CEO, and nationally recognized advocate for diversity, equity, and inclusion with more than 25 years of experience. She serves as CEO of L. M. Lewis Consulting and has held roles from Server Engineer to Director of IT to CTO—all without a bachelor’s degree. Her story was highlighted by President Barack Obama during the launch of the TechHire Initiative, and she has led national conversations on STARs talent as Chair of the STARs Advisory Council.



GOOD INFLUENCE
Harnessing the Science to Support Your Loved Ones in Changing Their Behaviors

by Jay Maddock and Justin Moore

A Ten Speed Press Hardcover

On sale August 3rd, 2027

Social Science – Communication Theory

Editor: Thea Diklich-Newell

Rights: World

Status: Material September 2026

Title Specs:

Trim: 152 x 229 mm (6 x 9 in)

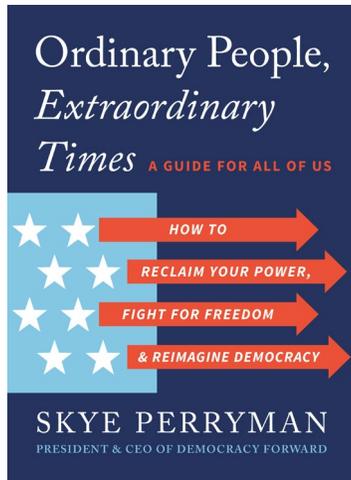
Pages: 272

Price: \$30.00

Good Influence is a science-driven, practical guide that equips readers to help partners, parents, children, and friends make healthier choices in a culture that increasingly normalizes addiction, chronic disease, and self-sabotaging habits, offering a compassionate alternative to nagging, ultimatums, and failed interventions. Drawing on fifty years of combined expertise in behavioral health, Professors Jay E. Maddock and Justin B. Moore translate cutting-edge research into an accessible, stage-based framework—guiding readers from understanding the psychology of change to applying tailored, real-world strategies that support lasting transformation across issues from substance use to obesity and stress.

Jay E. Maddock is one of the world’s leading experts on health behaviors. He holds a Ph.D. in experimental psychology from the University of Rhode Island and is a Regents Professor of Public Health at Texas A&M University. He has published over 150 scientific articles on a variety of health behaviors including physical activity, nutrition, smoking, alcohol abuse, stress management, safe sexual behaviors, and many more.

Justin B. Moore is a behavioral scientist with advanced training in epidemiology and implementation science. He earned a Ph.D. in Health Education (Health Behavior) from the University of Texas at Austin and is a Professor in the Department of Implementation Science at the Wake Forest University School of Medicine. He has published over 200 scientific articles on a variety of health behaviors including physical activity, nutrition, obesity prevention¹⁰³ and treatment, substance use, prenatal care, breastfeeding, and others.



ORDINARY PEOPLE, EXTRAORDINARY TIMES

How to Reclaim Your Power, Fight for Freedom, and Reimagine Democracy

by Skye Perryman

A Ten Speed Press Trade Paperback

On sale August 25th, 2026

Social Science – Activism & Social Justice

Editor: Thea Diklich-Newell

Rights: World

Status: Material available

The future of our country lies in all of our hands. From protecting voting rights and public schools to finding courage in the face of fear, Skye Perryman makes the case that defending democracy isn't the job of lawyers or politicians alone—it's a role for every one of us, seasoned and brand-new activists alike.

Drawing on her frontline experience challenging threats to democracy in courtrooms across the nation, Perryman combines gripping personal stories with practical “how-to” guides that empower readers to take action in their own communities.

Accessible, hopeful, and deeply practical, this inspiring book shows that the path forward begins not in the halls of power but at our kitchen tables, in our neighborhoods, and through the everyday choices we make to speak up, build community, and protect our future.

Skye Perryman, president & CEO of Democracy Forward and a *TIME 100* honoree, is a nationally recognized attorney and leader advancing democracy and individual rights. Under her leadership, Democracy Forward has secured major court victories protecting healthcare, education, and reproductive freedom. Her work has been featured in *The New York Times*, *The Washington Post*, *The Atlantic*, *Time*, and *Newsweek*.

Title Specs:

Trim: 148 x 203 mm (5-13/16 x 8 in)

Pages: 176

Price: \$16.99



WRITE A NOVEL IN 100 DAYS

by Kim Purcell

A Ten Speed Press Trade Paperback

On sale September 22nd, 2026

Language Arts – Writing – Fiction
Writing

Editor: Thea Diklich-Newell

Rights: World

Status: Material available

Do you dream of writing a novel but can't seem to find the time? Maybe you've started and stalled, or you've been waiting for the “perfect” moment that never comes. With humor, proven strategies, and inspiration from your favorite authors, novelist and writing teacher Kim Purcell shows you how to finish your book—even if you only have 15 minutes a day.

Whether it's your first book or your fifth, this guide will help you finally write forward with confidence. Fun, supportive, and practical, *The Busy Writer's Guide* will get your story out of your head and onto the page, so you can hold your finished book in your hands.

Kim Purcell is the acclaimed author of *This is Not a Love Letter* (Disney-Hyperion) and *Trafficked* (Penguin). She also runs novel writing classes for adults and children.

Title Specs:

Trim: 140 x 210 mm (5 ½ x 8 ¼ in)

Pages: 240

Price: \$16.99



THE SUCCESS TRAP
***How the Pressure to Stand Out is Fueling
Anxiety, Depression, and Burnout in Teens – and
the Radical Fix They Deserve***

by Dr. Stuart Slavin
A Ten Speed Press Trade Paperback
On sale August 25th, 2026

Editor: Thea Diklich-Newell
Rights: World
Status: Material available

Title Specs:

Trim: 152 x 229 mm (6 x 9 in)
Pages: 320
Price: \$30.00

In recent years, the conversation around teen mental health has centered on social media and technology, but what if we're missing a bigger piece of the puzzle? In ***The Success Trap***, pediatrician, researcher, and former Dean of Curriculum at the Saint Louis University School of Medicine Dr. Stuart Slavin shifts the focus to the relentless drive for achievement placed on today's youth. From school and sports to college admissions and parental expectations, young people are navigating an environment where success is demanded at every turn—often at the cost of their well-being.

The Success Trap lays out this exact three-pronged approach for a proven path to improving teen mental health during key high school years and into college without sacrificing outcomes. With a deep understanding of the stakes at hand, Dr. Slavin offers gentle guidance and research-backed takeaways so that parents, educators, and students themselves can begin to break the cycle and foster a more balanced approach to success for mentally resilient, healthy, and happy teens.

Stuart Slavin, MD, MEd, a nationally recognized well-being expert, has several lenses that inform his view of the current child and adolescent mental health crisis. A board-certified pediatrician, Dr. Slavin practiced general pediatrics for seventeen years at UCLA.

Co-Agents

Clarkson Potter, Compendium, Ten Speed Press, Ten Speed Graphic, Ten Speed Young Readers, Watson-Guption, 4 Color Books

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