



TEN SPEED PRESS

Food + Drink

SPRING AND SUMMER 2017

FORTHCOMING FALL 2016 TITLES



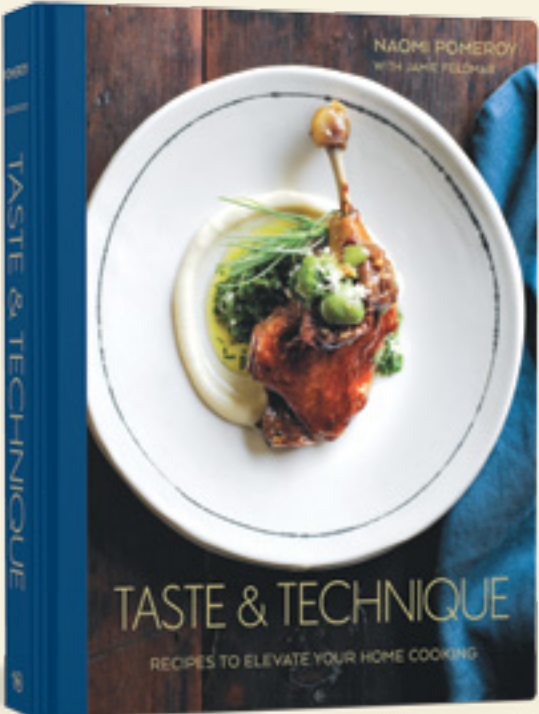
**DANIELLE WALKER'S
AGAINST ALL GRAIN CELEBRATIONS**
A Year of Gluten-Free, Dairy-Free, and Paleo
Recipes for Every Occasion
DANIELLE WALKER
ISBN: 978-1-60774-942-4

“Danielle Walker is nothing short of inspiring. Rather than allow autoimmune disease and food limitations to sideline her, she instead tackled them head-on, creating an approach to food that’s not only sustainable for her and her family, but also mouthwateringly delicious! Her new collection of special occasion recipes is a treasure trove for anyone—food sensitive or otherwise—who enjoys beautiful food.”
—Ree Drummond, #1 New York Times best-selling author of *The Pioneer Woman Cooks*



“From the enthralling and honest introduction to the enticing recipes, Naomi Pomeroy’s debut cookbook is simply outstanding. The recipes are so thoroughly written, it’s like Naomi is in your kitchen guiding you to success.”
—Nancy Silverton

“I believe the true essence of a chef is to be totally in tune with her inner muse. That is Naomi Pomeroy in a nutshell. Naomi’s self-taught confidence will inspire any cook to use this cookbook until it gets tattered, splattered, and torn—truly the sign of a great chef’s work.”
—Jonathan Waxman



TASTE & TECHNIQUE
Recipes to Elevate Your Home Cooking
NAOMI POMEROY
ISBN: 978-1-60774-899-1



IN MY KITCHEN

A Collection of New Vegetarian Recipes

DEBORAH MADISON

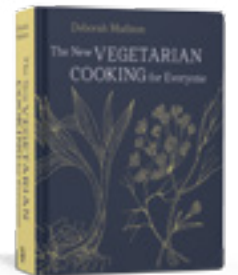
From the country's foremost authority on vegetarian cooking and one of the most trusted voices in food comes a carefully curated and updated collection of Deborah Madison's most beloved recipes.

Reflecting how she cooks at home today, Deborah Madison's newest book shares 100 of the most inspired and innovative recipes from her vast repertoire, all pared down to the key ingredients needed to achieve delicious, nuanced flavor. *In My Kitchen* is a vegetable-forward cookbook organized alphabetically and featuring recipes like Roasted Jerusalem Artichoke Soup with Sunflower Sprouts; Fennel Shaved with Tarragon and Walnuts; and Olive Oil, Almond, and Blood Orange Cake. Perfect for both weeknight dinners and special occasions, this is the ultimate collection for longtime fans and newcomers to Madison—and anyone who loves fresh, flavorful cooking.

Deborah Madison is the award-winning author of 13 cookbooks, including *The Greens Cookbook*, *Vegetable Literacy*, and *The New Vegetarian Cooking for Everyone*. She is well known for her simple, seasonal, vegetable-based cooking. She got her start in the San Francisco Bay Area at Chez Panisse before opening Greens. In 1994, Madison received the M. F. K. Fisher Mid-Career Award from Les Dames d'Escoffier and in 2016 she was inducted into the James Beard Foundation Cookbook Hall of Fame. She lives in New Mexico.



ALSO BY DEBORAH MADISON
VEGETABLE LITERACY
ISBN: 978-1-60774-191-6



THE NEW VEGETARIAN COOKING FOR EVERYONE
ISBN: 978-1-60774-553-2

Cooking - Vegetarian • On sale 3/28/2017 • \$30.00 hardcover (Can \$39.00) • ISBN: 978-0-399-57888-5
eBook ISBN: 978-0-399-57889-2 • 7 x 9; 256 pages; 100 full-color photos • All Rights: Crown

COVER TO BE
REVEALED

TARTINE ALL DAY

Modern Recipes for the Home Cook

ELISABETH PRUEITT

From James Beard Award-winner, best-selling author, and cofounder of San Francisco's acclaimed Tartine Bakery, comes this all-purpose, comprehensive cookbook for the whole-foods way people want to eat and bake at home today.

When Elisabeth Prueitt and Chad Robertson opened Tartine Bakery in the heart of San Francisco's Mission District more than a decade ago, they forever changed the city's—and nation's—culinary landscape with their innovative, wholesome, and delicious recipes. In *Tartine All Day*, the first all-purpose Tartine cookbook, Prueitt shares 150 master recipes, genius variations, and pro techniques from her incredible repertoire for breakfasts, lunches, and dinners, all sure to transform daily home cooking. With recipes like Brined Pork Chops with Roasted Apples and Chicory Salad with Farro and Lemon-Buttermilk Dressing, this hardworking resource will inspire and instruct home cooks in new and enduring ways.

Elisabeth Prueitt is the co-owner of Tartine Bakery and the Manufactory, owner of Cookies & Cream, author of the original *Tartine* cookbook, and a James Beard Best Pastry Chef repeat nominee and winner (2008). She lives in San Francisco.

CHILTERN FIREHOUSE

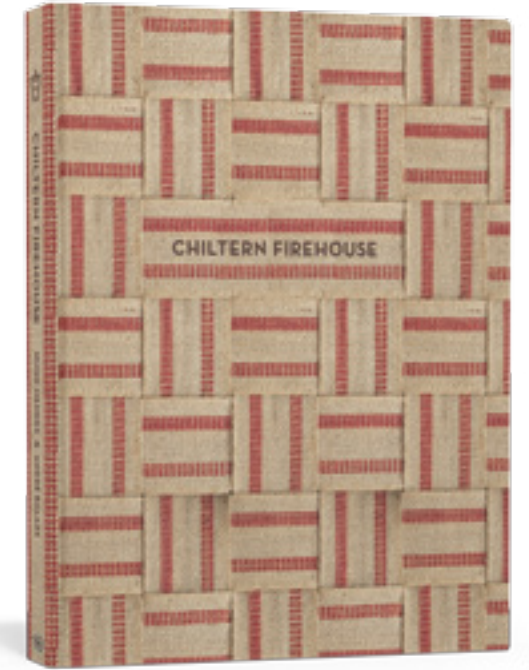
The Cookbook

NUNO MENDES AND ANDRÉ BALAZS

A gorgeously photographed cookbook featuring the food and atmosphere of London's white-hot Chiltern Firehouse.

Housed in a former fire station, Chiltern Firehouse has become the talk of London. Owned by famed hotelier André Balazs, the exquisitely designed space is overflowing with A-listers. What draws them in is the design, but they stay for chef Nuno Mendes's incredible food—crab doughnuts, monkfish cooked over pine, and wood-grilled Iberico pork. With a lush, transporting package, this book will bring the charm of Chiltern Firehouse to America's shores.

Nuno Mendes trained at the California Culinary Academy before working for chefs like Ferran Adrià and Wolfgang Puck. **André Balazs** is a world-renowned hotelier and restaurateur with properties in New York, Los Angeles, and Miami.





CANDY IS MAGIC

Real Ingredients, Modern Recipes

JAMI CURL

From candy-making extraordinaire—dubbed the “new Willy Wonka” by *Bon Appétit*—comes this remarkable and fresh approach to candymaking at home.

Candy Is Magic features the recipes that have made Jami Curl, owner of Portland-based candy company Quin, a local and national favorite. Curl’s innovative, ingredient-centric approach to candy forms the foundation for a world of confections—from Chocolate Caramel Coconut Marshmallows to Sweet Tea with Lemon Lollipops to a clever Chocolate Magic Dust used in everything from chocolate sea salt caramels to hot fudge with peanut butter. Packed with easy-to-follow instructions and serious tips and advice for making professional quality candy at home, *Candy Is Magic* offers hundreds of achievable recipes using real, natural ingredients, and reinvents the definition of candy creation.

Jami Curl was named one of the 100 most creative people in food, and the 71st most creative person in all of business by *Fast Company*. *O* magazine called Quin’s Smoked Cola Gumdrops one of the “must-try” foods of 2014. She lives in Portland.

Cooking - Confectionery • On sale 3/14/2017 • \$35.00 hardcover (Can \$47.00) • ISBN: 978-0-399-57839-7
eBook ISBN: 978-0-399-57840-3 • 8 x 10; 288 pages; 150 full-color photos and 125 illustrations • All Rights: Crown





FOOD52 ICE CREAM & FRIENDS

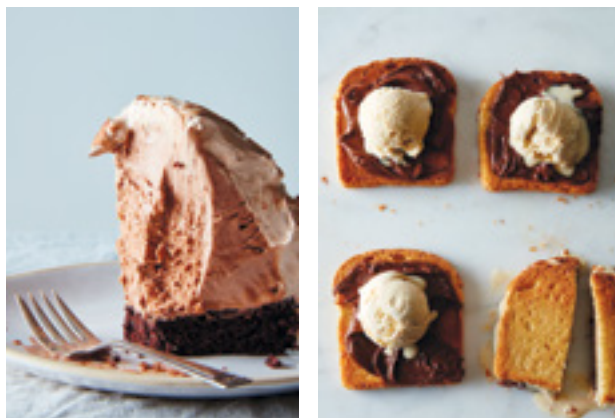
60 Recipes and Riffs for Sorbets, Sandwiches, No-Churn Ice Creams, and More

EDITORS OF FOOD52

A friendly collection of recipes, riffs, toppings, and serving ideas for ice creams of all styles.

In *Ice Cream & Friends*, the editors of Food52 unearth 60 recipes for everyday and special occasion frozen desserts—like coffee frozen custard, cinnamon roll ice cream, and grilled watermelon cremolada—and put their own spin on enduring favorites: spiced fudgesicles, cherry-mint snow cones, even a modern baked Alaska. There are also tips and tricks for reviving melted ice cream, getting even creamier scoops, and spiffing up the store-bought stuff, as well as homemade versions of cones, mochi, sprinkles, Magic Shell, and more.

The home and kitchen destination Food52.com was founded in 2009 by [Amanda Hesser](#) and [Merrill Stubbs](#), two authors, editors, and opinionated home cooks who formerly worked for the *New York Times*. Since then, Food52 has created a suite of cookbooks, a cooking and home shop, a podcast, and a cooking hotline—and has won many a James Beard and IACP award doing it.



Cooking - Ice Cream • On sale 4/11/2017 • \$22.99 hardcover (Can \$29.99) • ISBN: 978-0-399-57802-1
eBook ISBN: 978-0-399-57803-8 • 7¼ x 9; 160 pages; 75 full-color photos • All Rights: Crown

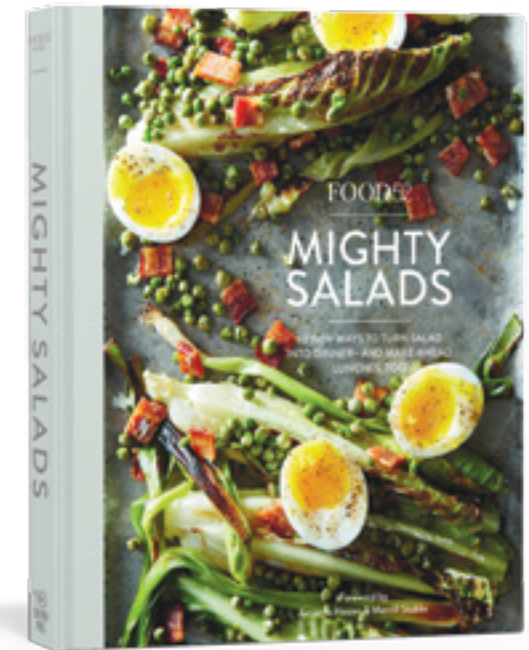
FOOD52 MIGHTY SALADS

60 New Ways to Turn Salad into Dinner—and Make-Ahead Lunches, Too

EDITORS OF FOOD52

Endless variations for turning the simplest of dishes into something meal-worthy and memorable.

White beans with charred lemon and fennel three ways; slow-roasted duck with grilled apples and spicy greens; seared scallops on a bed of citrus-spiked sprouts and greens. Here, salad is so much more than dressing on lettuce: Its components can be roasted, toasted, frittered, fried, slivered, shaved, marinated, wilted, charred, crisped, and more. With loose formulas for riffing at home, and genius tips that'll improve any old salad, *Mighty Salads* will set readers up to create dinners (and make-ahead lunches) that are satisfying and smart.



ALSO IN THE FOOD52 WORKS SERIES
FOOD52 GENIUS RECIPES
ISBN: 978-1-60774-797-0



FOOD52 A NEW WAY TO DINNER
ISBN: 978-0-399-57800-7



FOOD52 VEGAN
ISBN: 978-1-60774-799-4



FOOD52 BAKING
ISBN: 978-1-60774-801-4

Cooking - Salads • On sale 4/11/2017 • \$22.99 hardcover (Can \$29.99) • ISBN: 978-0-399-57804-5
eBook ISBN: 978-0-399-57805-2 • 7¼ x 9; 160 pages; 75 full-color photos • All Rights: Crown

COVER TO BE
REVEALED

BANGKOK

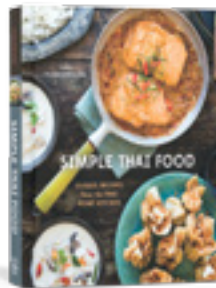
Recipes and Stories from the Heart of Thailand

LEELA PUNYARATABANDHU

From one of the most respected authorities on Thai cooking comes this beautiful and deeply personal ode to Bangkok, the top-ranked travel destination in the world.

Every year, more than 16 million visitors flock to Thailand's capital city, and leave transfixed by the vibrant culture and unforgettable food they encounter along the way. Thai cuisine is more popular today than ever, yet there is no book that chronicles the real food that Thai people eat every day—until now. In *Bangkok*, award-winning author Leela Punyaratabandhu offers 120 recipes that capture the true spirit of the city—from heirloom family dishes to restaurant classics to everyday street eats to modern cosmopolitan fare. Beautiful food and location photography will make this a must-have keepsake for any reader who has fallen under Bangkok's spell.

Leela Punyaratabandhu is the author of the award-winning cooking blog *She Simmers* and the book *Simple Thai Food*. Her writing has appeared on CNN Travel and the food website *Serious Eats*. Punyaratabandhu divides her time between Chicago and Bangkok.



ALSO BY LEELA PUNYARATABANDHU
SIMPLE THAI FOOD
ISBN: 978-1-60774-523-5

Cooking - Thai • On sale 4/25/2017 • \$35.00 hardcover (Can \$47.00) • ISBN: 978-0-399-57831-1
eBook ISBN: 978-0-399-57832-8 • 7 1/16 x 10; 352 pages; 150 full-color photos • All Rights: Crown





From Bangkok





THE BOOK OF GREENS

A Cook's Compendium of 50 Varieties, from Arugula to Watercress, with 150 Recipes

JENN LOUIS

From one of Portland, Oregon's most acclaimed chefs comes this encyclopedic reference to the world of greens, with more than 150 creative recipes for every meal of the day.

For any home cook who is stuck in a “three-green rut”—who wants to cook healthy, delicious, vegetable-focused meals, but is tired of predictable salads with kale, lettuce, cabbage, and the other usual suspects—*The Book of Greens* has the solution. Chef Jenn Louis has compiled more than 150 recipes for simple, show-stopping fare, from snacks to soups to mains (and even breakfast and dessert) that will inspire you to reach for new greens at the farmers' market, or use your old standbys in totally fresh ways. Organized alphabetically by green, each entry features information on seasonality, nutrition, and prep and storage tips, along with recipes like Grilled Cabbage with Miso and Lime, Radish Greens and Mango Smoothie, and Pasta Dough with Tomato Leaves.

Jenn Louis is a former contestant on *Top Chef Masters*, a *Food & Wine* Best New Chef, and a James Beard Foundation semifinalist for Best Chef Northwest. Louis's culinary career spans nearly two decades, and she has appeared in publications including the *Wall Street Journal*, *Food & Wine*, *Bon Appétit*, and the *New York Times*. She lives in Portland.

Cooking – Vegetables • On sale 4/11/2017 • \$35.00 hardcover (Can \$47.00) • ISBN: 978-1-60774-984-4
eBook ISBN: 978-1-60774-985-1 • 8 x 10; 336 pages; 125 full-color photos • All Rights: Crown





NOPALITO

A Mexican Kitchen

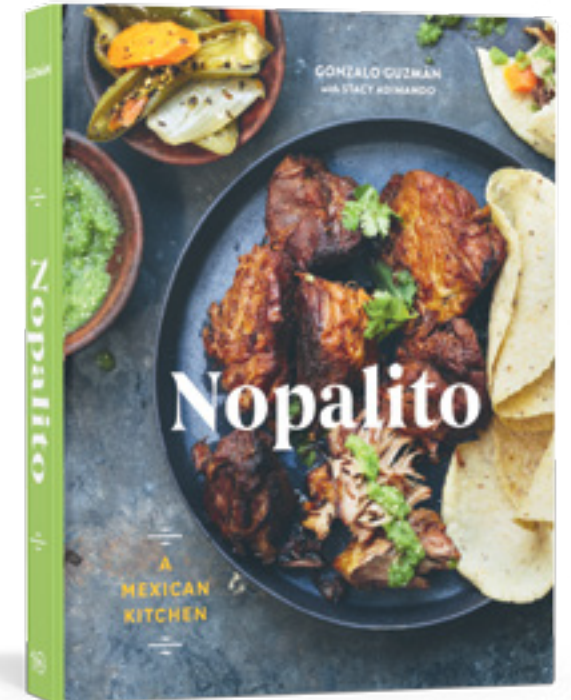
GONZALO GUZMÁN WITH STACY ADIMANDO

From the chef of the popular San Francisco restaurant Nopalito comes a snapshot of regional Mexican cuisine in all its freshness and variety.

Ranging from the simplest dishes to the more complex, *Nopalito* includes both the classic and the lesser-known regional gems from Puebla, Mexico City, Michoacan, the author's hometown of Veracruz, and beyond—all through a California lens with attention to fresh, seasonal ingredients. Sidebars explore the wide-ranging world of salsas, the vast uses of masa, and surprising and refreshing aqua frescas, all stunningly photographed. This cookbook brings the warmth of Mexican cooking into the kitchens of home cooks.

Gonzalo Guzmán was born in Veracruz, Mexico, and immigrated to the United States as a young child. Working his way through the kitchen hierarchy in an impressive resume of restaurants, Guzmán partnered with Laurence and Allyson Jossel and Jeff Hanak in 2009 to open Nopalito in San Francisco. He is now the chef/partner of both the original Nopalito and its second location.

Stacy Adimando is a food and travel journalist, and the test kitchen director at *Saveur* magazine. Her work has been published by NPR, *Bon Appétit*, *Conde Nast Traveler*, *Food & Wine*, *Forbes*, and many more.



Cooking - Mexican • On sale 4/11/2017 • \$30.00 hardcover (Can \$40.00) • ISBN: 978-0-399-57828-1
eBook ISBN: 978-0-399-57829-8 • 8 x 10; 256 pages; 100 full-color photos • All Rights: Crown



From Nopalito





MEXICAN ICE CREAM

Beloved Recipes and Stories

FANY GERSON

Rooted in Mexico's rich and revered ice cream traditions, this collection of flavorful and fun recipes for frozen treats comes from the powerhouse behind Brooklyn's La Newyorkina and Dough.

Mexico is the birthplace of vanilla and chocolate, so it's no wonder that the country has a storied and obsessive ice cream culture. But the flavors go well beyond the standards to include exotic fruits, chiles, and nuts. Here, Mexico City native Fany Gerson explores incredibly diverse flavors such as Oaxacan-style Lime Sorbet, Tres Leches Ice Cream, and Horchata Ice Cream with Cinnamon. Her recipes are created with the home cook in mind, while still capturing the authentic Mexican *heladerías* that Gerson has been visiting for years.

Fany Gerson is a graduate of the Culinary Institute of America, and has worked in a range of fine-dining kitchens around the world. She is the founder of La Newyorkina, a company and roving food truck selling paletas, ice creams, and other sweets, soon to become a brick and mortar shop in Manhattan. She also founded the doughnut shop, Dough. Her work has been featured in the *New York Times*, *Gourmet*, and more. She has also written *Paletas* and the James Beard Award-nominated *My Sweet Mexico*.



ALSO BY FANY GERSON

PALETAS

ISBN: 978-1-60774-035-3



MY SWEET MEXICO

ISBN: 978-1-58008-994-4

Cooking - Ice Cream • On sale 4/25/2017 • \$22.00 hardcover (Can \$29.00) • ISBN: 978-1-60774-777-2
eBook ISBN: 978-1-60774-778-9 • 7 x 8; 160 pages; 40 full-color photos • All Rights: Crown





BURMA SUPERSTAR

Addictive Recipes from a Beloved
San Francisco Restaurant

DESMOND TAN AND KATE LEAHY

From the famed Bay Area restaurants comes a fun and flavor-packed collection of the best of Burmese food.

For years, Bay Area residents and out-of-towners have packed the house—and lined up out the door—for the food served at Burma Superstar. Sharing borders with Thailand, China, India, and Laos, Burma has long been a place where cultures come together at the table. The collection of recipes in *Burma Superstar* includes restaurant favorites like Tea Leaf Salad, Samosa Soup, and Pumpkin Pork Stew, and takes readers into the kitchens of Burmese home cooks, whose style of cooking drives menu inspiration. Each recipe has been perfected for home cooks, with easy-to-find ingredients and straightforward techniques.

Desmond Tan was born in Burma and came to San Francisco when he was 11 years old. He has grown the three Burma Superstar restaurants into thriving, unique destinations, with more on the way. He has also launched Burma Love Natural Foods Company, the first Bay Area company to import and produce Burmese ingredients.

Kate Leahy co-authored *A16 Food + Wine*, the IACP Cookbook of the Year and recipient of the IACP Julia Child First Book Award; *SPQR*; *The Preservation Kitchen*, which Eater.com ranked as one of the most notable books of the year; and *Cookie Love*, an NPR top book of 2015.



Cooking - South Asian • On sale 3/28/2017 • \$29.99 hardcover (Can \$39.99) • ISBN: 978-1-60774-950-9
eBook ISBN: 978-1-60774-951-6 • 8 x 10; 256 pages; 150 full-color photos • All Rights: Crown



ALSO BY STEFANI BITTNER
THE BEAUTIFUL EDIBLE GARDEN
 ISBN: 978-1-60774-233-3



Gardening – Herbs • On sale 2/7/2017 • \$22.00 hardcover (Can \$29.00) • ISBN: 978-0-399-57833-5
 eBook ISBN: 978-0-399-57834-2 • 7¼ x 10; 224 pages; 150 full-color photos • All Rights: Crown

HARVEST

Unexpected Projects Using 47 Extraordinary Garden Plants

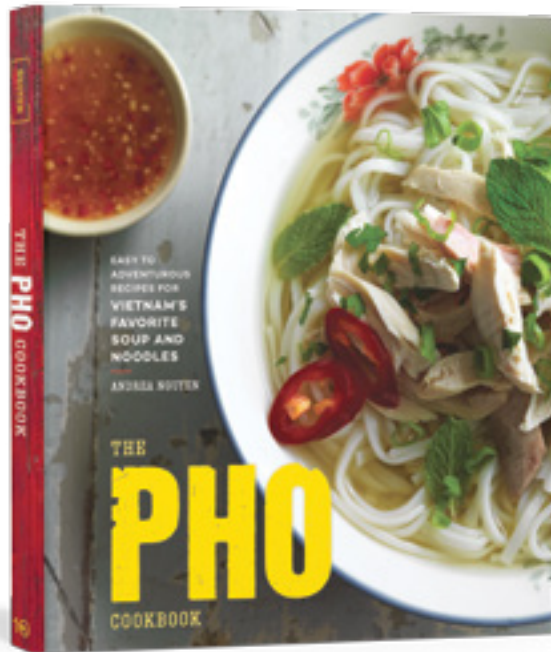
STEFANI BITTNER AND ALETHEA HARAMPOLIS

A beautiful guide to growing, harvesting, and utilizing flowers, herbs, and other edible garden plants to make organic pantry staples, beauty products, floral arrangements, and cocktails.

Every garden, not just vegetable plots, can produce a bountiful harvest. This practical, inspirational, and seasonal guide will help make any garden more productive with a variety of projects using unexpected and often common garden plants, some of which may already be growing in the backyard. Discover the surprising usefulness of petals, leaves, roots, seeds, and fruits. With the remarkable, multi-purpose plants in *Harvest*, there is always something for gardeners to harvest from one growing season to the next.

Stefani Bittner and **Alethea Harampolis** are the owners of Homestead Design Collective, a San Francisco Bay Area landscape design firm. Bittner is the co-author of *The Beautiful Edible Garden*. Harampolis is co-author of the bestselling *The Flower Recipe Book* and *The Wreath Recipe Book*, and a co-founder/owner of the floral design company Studio Choo.





THE PHO COOKBOOK

Easy to Adventurous Recipes for Vietnam's Favorite Soup and Noodles

ANDREA NGUYEN

Vietnam's most beloved culinary export—pho—is now within the reach of any home cook.

Andrea Nguyen first tasted pho on the streets of Saigon as a child, an experience that sparked a lifelong love of these iconic noodles. Here she dives deep into pho's past, visiting the dish's birthplace and teaching Americans how to make numerous versions. With a thoughtful primer on ingredients and techniques, plus tantalizing location photography and over 50 versatile recipes, *The Pho Cookbook* will teach anyone how to make this comforting classic.

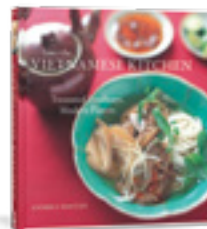
Andrea Nguyen is an author, teacher, and consultant based in the San Francisco Bay Area. Her writing has appeared in the *Wall Street Journal*, *Lucky Peach*, *Cooking Light*, *Saveur*, and Rodale's *Organic Life*.



ALSO BY ANDREA NGUYEN

THE BANH MI HANDBOOK

ISBN: 978-1-60774-533-4



INTO THE VIETNAMESE KITCHEN

ISBN: 978-1-58008-665-3

Cooking - Vietnamese • On sale 2/7/2017 • \$20.00 hardcover (Can \$27.00) • ISBN: 978-1-60774-958-5
eBook ISBN: 978-1-60774-959-2 • 8 x 9; 168 pages; 60 full-color photos • All Rights: Crown

VIBRANT INDIA

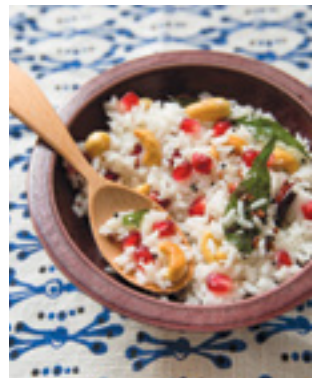
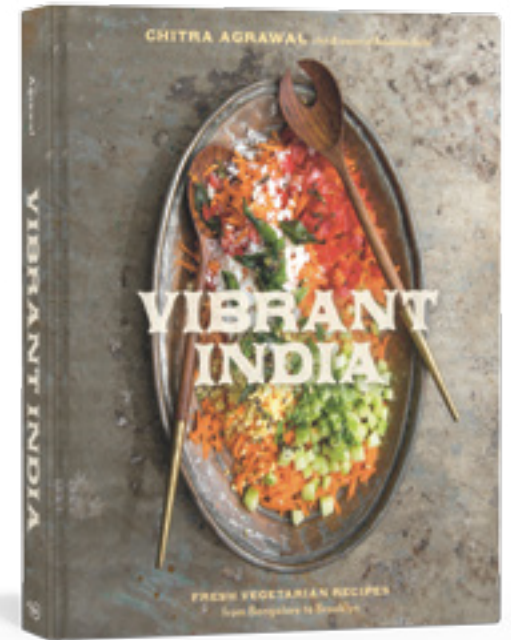
Fresh Vegetarian Recipes from Bangalore to Brooklyn

CHITRA AGRAWAL

An insider's guide to the celebrated vegetarian fare of South India.

In *Vibrant India*, Chitra Agrawal takes you on a culinary journey to her mother's hometown of Bangalore and back to Brooklyn where she interprets her family's recipes (including the popular savory crepe dosa) for home cooks. Grains, legumes, produce, and yogurt—along with coconut, fresh herbs, citrus, and spices—form the cornerstone of this delectable cuisine, rooted in vegetarian customs and honed over centuries for optimum flavor and nutrition.

Chitra Agrawal is a chef, culinary instructor, and food writer. She is the founder of Brooklyn Delhi, an award-winning Indian condiments line. Her work has been featured in *Food & Wine*, the *New York Times*, and *Saveur*.



Cooking - Indian • On sale 3/7/2017 • \$24.99 hardcover (Can \$33.99) • ISBN: 978-1-60774-734-5
eBook ISBN: 978-1-60774-735-2 • 7 1/8 x 9; 208 pages; 45 full-color photos • All Rights: Crown

COVER TO BE
REVEALED

PEPPERS OF THE AMERICAS

Exploring the Remarkable Capsicums that Forever Changed Flavor

MARICEL E. PRESILLA

A visually rich culinary and ethnobotanical survey of the punch-packing ingredient central to today's multicultural palate.

Showcasing over 150 varieties, from piquillos and shishitos to padrons and poblanos, *Peppers of the Americas* presents the most flavorful and striking peppers now found in markets and on menus everywhere. With detailed descriptions, tasting notes, and ideas for cooking, plus 40 pepper-forward recipes, such as easy-to-make sriracha and authentic mole, Presilla has created the ultimate reference for cooks and aficionados.

Maricel E. Presilla is a culinary historian and the chef owner of the restaurants Cucharamama and Zafra, as well as the cooking atelier, Ultramarinos. Presilla was named the James Beard Best Chef Mid-Atlantic in 2012, her *Gran Cocina Latina* won the James Beard Book of the Year in 2013, and she was inducted into the Beard Foundation's Hall of Fame in 2015. She lives in Hoboken, NJ.



ALSO BY MARICEL E. PRESILLA
GRAN COCINA LATINA
ISBN: 978-0-393-05069-1

Cooking - Vegetables • On sale 6/13/2017 • \$30.00 hardcover (Can \$40.00) • ISBN: 978-0-399-57892-2
eBook ISBN: 978-0-399-57893-9 • 8 x 10; 288 pages; 200 full-color photos • All Rights: Crown

BY THE SMOKE AND SMELL

My Search for the Rare and Sublime on the Spirits Trail

THADDEUS VOGLER

Kitchen Confidential meets *Adventures on the Wine Route* in this thoughtful, raw, and at times incendiary memoir/manifesto from the country's foremost expert on sustainable, responsibly-sourced, and grower-produced spirits.

Thaddeus Vogler is one of the most important people in the beverage industry today. He is a man on a mission to bring "grower spirits"—spirits with provenance, made in the traditional way by individuals rather than by mass conglomerates—to the public eye. *By the Smoke and the Smell* is Vogler's remarkable debut: just as *The Omnivore's Dilemma* and *Fast Food Nation* kick-started a national conversation about the industrialization of our country's agricultural system, this book will change the way Americans think about and buy spirits. Alternately hilarious and heartfelt, Vogler's memoir will inspire readers to seek out wonderful and wonderfully-made products that matter.

Thaddeus Vogler is the owner of Trou Normand and the James Beard award-winning Bar Agricole in San Francisco. In 2011, Vogler was named one of *Forbes* magazine's most interesting people.

Cooking - Essays & Narratives • On sale 5/9/2017 • \$27.00 hardcover (Can \$36.00) • ISBN: 978-0-399-57860-1
eBook ISBN: 978-0-399-57861-8 • 6¼ x 9; 352 pages; 1 color • All Rights: Crown

COVER TO BE
REVEALED



THE BLOODY MARY

The Lore and Legend of a Cocktail Classic,
with Recipes for Brunch and Beyond

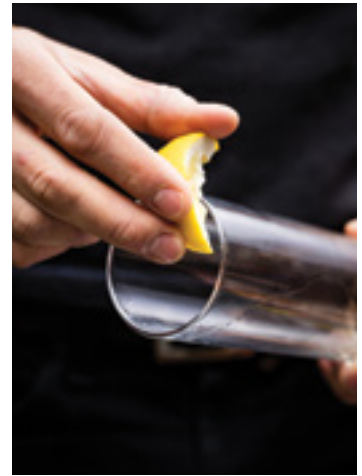
BRIAN BARTELS

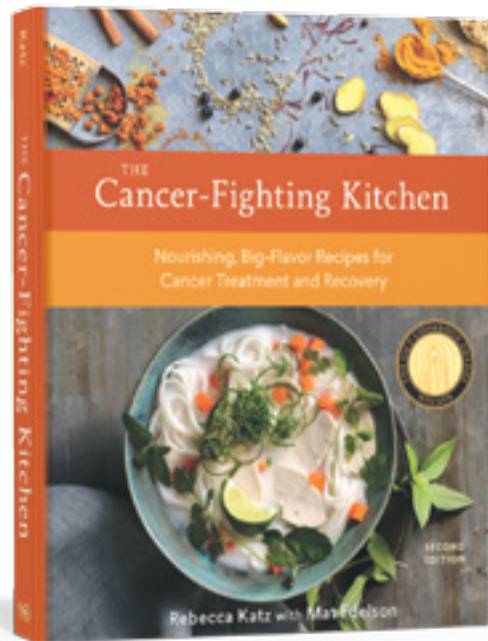
The first book to dive into the history of the brunch-time classic, with 50 recipes for modern variations.

Perfect for backyard barbecues, sporting events, Mother's Day, Father's Day, birthday parties, or just a lazy Sunday, there simply isn't a wrong time for a Bloody. In *The Bloody Mary*, Brian Bartels offers 50 eclectic recipes, culled from top bartenders around the country, that will inspire readers to take their Bloody Mary game to the next level.

Brian Bartels is the beverage director for New York's beloved West Village restaurants Jeffrey's Grocery, Joseph Leonard, Fedora, Perla Cafe, and Bar Sardine. His tomatillo-cucumber Green (Bay) Bloody Mary recipe was included in *Time-Out New York's* 100 Best Dishes and Drinks.

Cooking - Wine & Spirits • On sale 3/28/2017 • \$18.99 hardcover (Can \$24.99) • ISBN: 978-1-60774-998-1
eBook ISBN: 978-1-60774-999-8 • 5½ x 8; 176 pages; 50 full-color photos • All Rights: Crown





THE CANCER-FIGHTING KITCHEN, SECOND EDITION

Nourishing, Big-Flavor Recipes for Cancer Treatment and Recovery

REBECCA KATZ

This new and revised edition of the IACP award-winning cookbook brings the healing power of delicious, nutritious foods to those whose hearts and bodies crave a revitalized meal.

Featuring science-based, nutrient-rich recipes for soups, salads, main meals, desserts, and snacks that are easy to prepare and bursting with flavor, *The Cancer-Fighting Kitchen, Second Edition* is designed to help patients thrive through all phases of treatment.

Rebecca Katz is an accomplished San Francisco Bay Area chef and national speaker who has worked with the country's top wellness leaders, including Andrew Weil, Deepak Chopra, and Michael Lerner.



ALSO BY REBECCA KATZ
CLEAN SOUPS
ISBN: 978-0-399-57825-0



THE LONGEVITY KITCHEN
ISBN: 978-1-60774-294-4

NO EXCUSES DETOX

100 Quick-and-Easy, Budget-Friendly, Family-Approved Recipes to Help You Eat Healthy Every Day

MEGAN GILMORE

The author of *Everyday Detox* presents 100 delicious recipes that make it easy to follow a healthy lifestyle everyday.

No Excuses Detox is a collection of satisfying, gluten-free recipes developed with speed, convenience, and optimum digestion in mind. Because enjoying what you eat is crucial to maintaining health goals, these recipes for comfort food favorites—from Sloppy Joe-Stuffed Sweet Potatoes and Loaded Nacho Dip to Deep Dish Chocolate Chip Cookie and Strawberries and Cream Freezer Pops—taste just as good as their traditional counterparts. This artfully photographed book gives readers no excuse to *not* eat well year-round.

Megan Gilmore is a certified health coach, nutritionist consultant, and the creator and recipe developer behind Detoxinista.com. She lives in Leawood, KS.



ALSO BY MEGAN GILMORE
EVERYDAY DETOX
ISBN: 978-1-60774-722-2





SUPER SMOOTHIES

61 Recipes and 12 Detox Plans

FERN GREEN

A collection of more than 60 recipes with step-by-step instructions to create custom smoothies.

This easy-to-follow guide pares back smoothie-making to its essence. The recipes are presented in highly visual spreads, with each ingredient photographed for at-a-glance instruction. Detox plans target specific concerns, such as metabolism, digestion, and clear skin, and the smoothies are optimized to enhance well-being. *Super Smoothies* provides the perfect introduction for the new smoothie maker, as well as inspiration for the experienced blender.

Fern Green is a food stylist, writer, chef, and boutique hotel owner. She regularly writes and styles for magazines and works with various high-profile brands on food styling. She is the author of *Green Smoothies* and *Breakfast Morning, Noon and Night*. She divides her time between London and Italy.



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ANNA HELM BAXTER

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Anna Helm Baxter is a food writer, recipe developer, and food stylist. She lives, cooks, and writes in Brooklyn with her husband and two young children. She likes insanely spicy food, making elaborate birthday cakes, and always saving room for dessert.



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A Complete Guide to Modern Drinks
with 150 Recipes

MEGAN KRIGBAUM

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Megan Krigbaum is a contributing editor at PUNCH and the former wine editor at *Food & Wine*. She lives in Brooklyn.



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