



FALL 2015
TEN SPEED PRESS
Food + Drink

FORTHCOMING SPRING 2015 TITLES

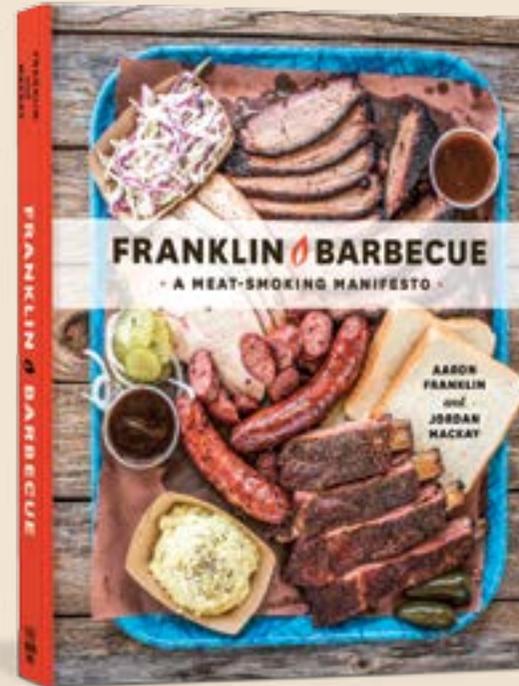
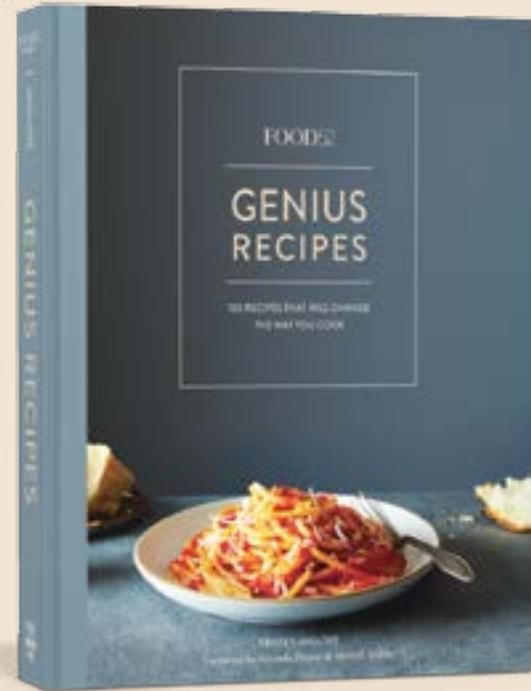
"[Kristen is] an indefatigable researcher and perfectionist who will test and retest recipes not only to make sure they work exactly as written, but to assess whether or not they're truly genius."

—AMANDA HESSER AND MERRILL STUBBS, from the Foreword

FOOD 52 GENIUS RECIPES 100 RECIPES THAT WILL CHANGE THE WAY YOU COOK

Kristen Miglore, Foreword by Amanda Hesser
and Merrill Stubbs

ISBN: 978-1-60774-797-0 • eBook ISBN: 978-1-60774-798-7



"Aaron Franklin makes the finest barbecue I've ever had, barbecue worth waiting for. His work and his words express a truly rare level of commitment and expertise. With *Franklin Barbecue*, he shares it all—in a book that, fortunately, you don't have to wait for."

—ANTHONY BOURDAIN

FRANKLIN BARBECUE A MEAT-SMOKING MANIFESTO

Aaron Franklin and Jordan Mackay

ISBN: 978-1-60774-720-8 • eBook ISBN: 978-1-60774-721-5



THE NOPI COOKBOOK

YOTAM OTTOLENGHI AND RAMAEL SCULLY

International phenomenon and *New York Times* bestselling author Yotam Ottolenghi returns with a highly anticipated collection of recipes from his blockbuster London restaurant NOPI.

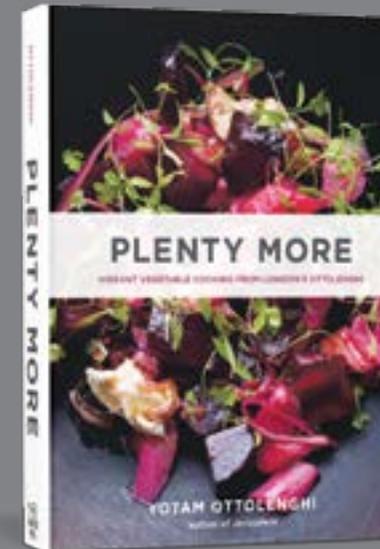
Yotam Ottolenghi is a food world superstar, admired for his beautiful, inspirational cookbooks, as well as his eponymous London delis and fine-dining restaurant, NOPI. In *The NOPI Cookbook*, head chef Ramael Scully's Asian roots collide with Ottolenghi's Middle Eastern influences to create gorgeous dishes—Burrata with Blood Orange, Corriander Seeds, and Lavender Oil; King Prawns with Pernod, Tarragon, and Feta; Persian Love Rice with Burnt Butter and Tzatziki—that are all within reach of the home cook.

YOTAM OTTOLENGHI is the author of *Plenty*, *Plenty More*, and co-author with Sami Tamimi of *Ottolenghi* and *Jerusalem*, which was awarded Cookbook of the Year by the International Association of Culinary Professionals and Best International Cookbook by the James Beard Foundation. He lives in London.

RAMAEL SCULLY was born in Kuala Lumpur, Malaysia, and started his culinary career at the age of seventeen in Sydney, Australia. Now head chef at NOPI, Scully first worked under Yotam Ottolenghi in 2004 at Ottolenghi.



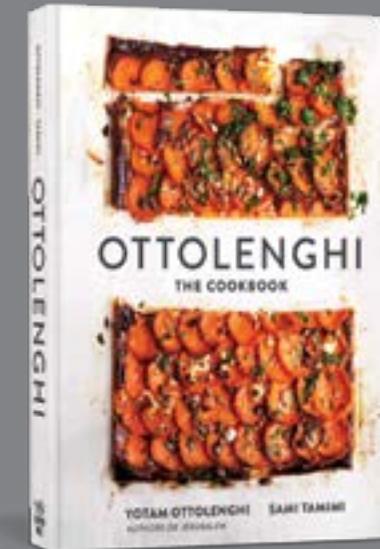
ALSO BY YOTAM OTTOLENGHI



"No chef captures the flavors of the moment better than Yotam Ottolenghi."

—BON APPÉTIT

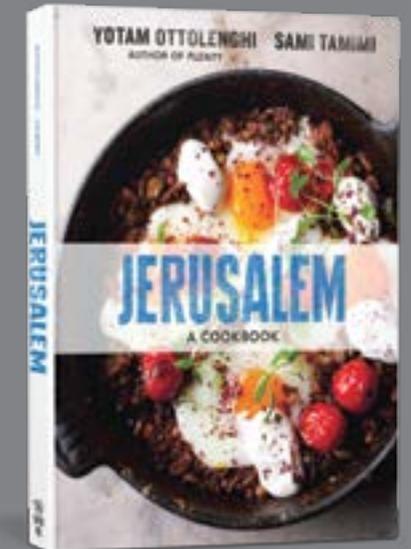
PLENTY MORE
\$35.00 hardcover
ISBN: 978-1-60774-621-8
eBook ISBN: 978-1-60774-622-5
7²/₃ x 10²/₃; 352 pages; full color



"This is simply wonderful cooking... modern, smart, and thoughtful. I love it."

—NIGEL SLATER, author of *Tender and Ripe*

OTTOLENGHI
\$35.00 hardcover
ISBN: 978-1-60774-418-4
eBook ISBN: 978-1-60774-419-1
7²/₃ x 10²/₃; 304 pages; full color



"Creative, splendidly illustrated recipes that you are unlikely to find in any other single cookbook—or any other single city—in the world."

—WALL STREET JOURNAL

JERUSALEM
\$35.00 hardcover
ISBN: 978-1-60774-394-1
eBook ISBN: 978-1-60774-395-8
7²/₃ x 10²/₃; 320 pages; full color



NEAR & FAR

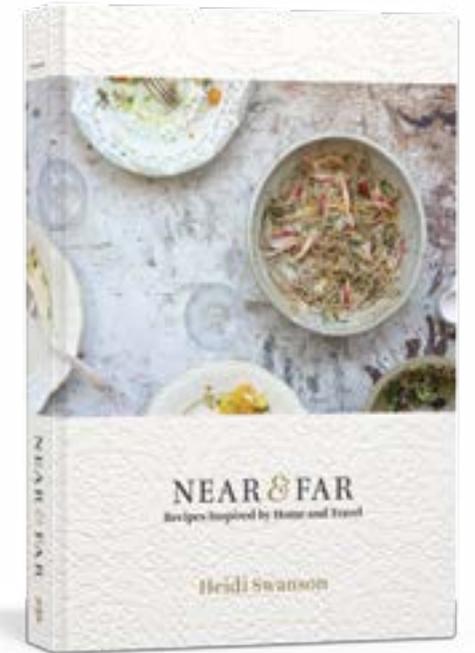
Recipes Inspired by Home and Travel

HEIDI SWANSON

A recipe journal and photo album featuring 120 natural foods recipes and photographs from Heidi Swanson's travels near (San Francisco) and far (Italy, Morocco, France, India, Japan).

In this deeply personal collection, Swanson turns to the dog-eared recipe journals she has kept for years to chronicle details she wants to remember: from a paprika-spiked tomato soup in Amsterdam to the pattern of an Italian olive grove on the way to the Bari airport. Vegetarian recipes such as Carrot and Sake Salad, Mung Bean Stew, Rye Buttermilk Cakes, Turmeric Miso Soup, and Fennel Frond Orzo use healthy, whole foods ingredients and approachable techniques. And photographs taken at home and around the world reveal the places that inspire her warm and nourishing cooking.

HEIDI SWANSON is the *New York Times* bestselling author of *Super Natural Every Day* and *Super Natural Cooking*, creator of the award-winning blog *101 Cookbooks*, curator of the online shop *Quitokeeto*, and a photographer. Her work has appeared in *Food & Wine*, *Saveur*, *Glamour*, *Washington Post*, *Time*, *Fast Company*, and *Vegetarian Times*. Heidi lives, cooks, and writes in San Francisco.



Also by Heidi Swanson

SUPER NATURAL COOKING

\$20.00 trade paperback (Can \$24.95)

ISBN: 978-1-58761-275-6

eBook ISBN: 978-1-60774-323-1

7 x 10; 224 pages; full color



SUPER NATURAL EVERY DAY

\$23.00 trade paperback (Can \$25.95)

ISBN: 978-1-58008-277-8

eBook ISBN: 978-1-60774-324-8

7 x 10; 256 pages; full color



THE NOMAD COOKBOOK

Food and Drink

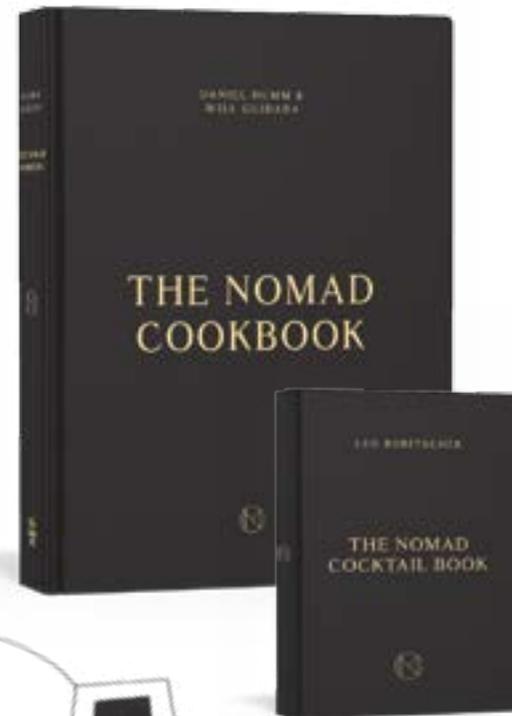
DANIEL HUMM AND WILL GUIDARA, WITH LEO ROBITSCHKEK

A uniquely packaged cookbook and cocktail book from the proprietors of the wildly popular restaurant and bar at The NoMad Hotel.

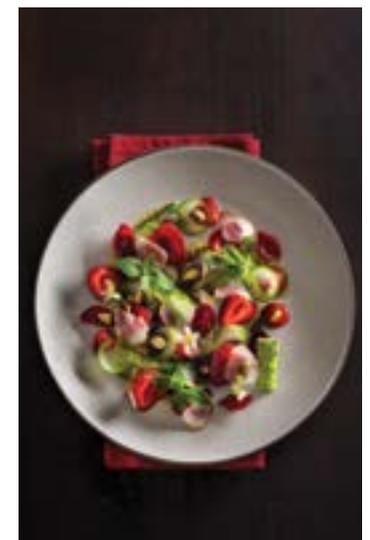
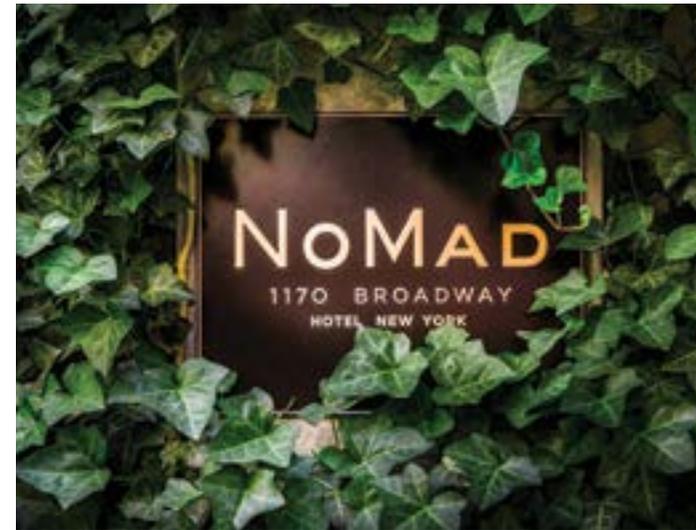
Daniel Humm and Will Guidara run two of New York's most pioneering restaurants: Eleven Madison Park and The NoMad. Their team is known for perfectly executed, innovative cooking, and creating extraordinary, genre-defying dining experiences. *The NoMad Cookbook* translates the unparalleled and often surprising food and drink of the award-winning restaurant into book form. What appears to be a traditional cookbook is, in fact, two books in one: upon opening, readers discover a smaller cocktail recipe book hidden in the back. The result is a wonderfully unexpected collection of both food and drink recipes, with the striking photography and impeccable style for which the authors are known.

DANIEL HUMM and WILL GUIDARA are the proprietors of the three-Michelin starred Eleven Madison Park and operate the restaurant and bars at The NoMad Hotel in Manhattan.

LEO ROBITSCHKEK is an award-winning mixologist and bar manager at The NoMad, which won a James Beard Award for Outstanding Bar Program in 2014.



The format is inspired by a Prohibition-era "book safe," with the cocktail book tucked into a secret back panel.



Also by Daniel Humm and Will Guidara
I LOVE NEW YORK
\$50.00 hardcover (Can \$58.00)
ISBN: 978-1-60774-440-5
eBook ISBN: 978-1-60774-441-2
8 1/16 x 10 5/8; 512 pages; full color





OLYMPIC PROVISIONS

Cured Meats and Tall Tales from an American Charcuterie

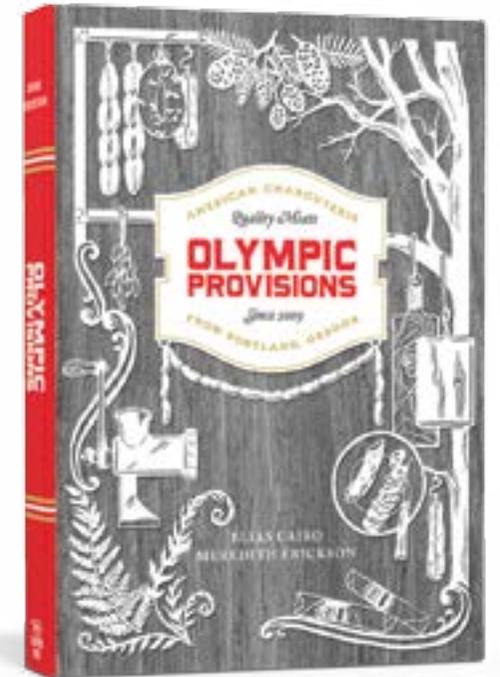
ELIAS CAIRO AND MEREDITH ERICKSON

An elegant yet irreverent cookbook exploring the story behind Olympic Provisions' American charcuterie, featuring essays and recipes for cured meats, restaurant dishes, and Alpine meals.

Olympic Provisions is one of the driving forces behind Portland's bustling food scene. What began as a simple salumeria has grown into a mini-empire, encompassing two restaurants, a robust mail order business, and distribution to all fifty states. Here co-owner Elias Cairo dives deep into his proudly American charcuterie, offering step-by-step recipes for confits, pâtés, fresh sausages, dry-cured and fermented salumi, and more. Also included are unexpected but inspiring stories of Cairo's training and travels in Switzerland, as well as recipes from Olympic Provisions' two restaurants, such as Apple and Kielbasa Strata and Whole-Roasted Astoria Sardines.

ELIAS CAIRO is Olympic Provisions' co-owner and salumist. He studied charcuterie and butchery under Swiss master chef Annegret Schlumpf. He lives in Portland, OR.

MEREDITH ERICKSON is co-author of the James Beard–nominated book *The Art of Living According to Joe Beef*, as well as *Le Pigeon*. Her writing has appeared in the *New York Times*, *Elle*, *Monocle*, and *Lucky Peach*. She splits her time between Montreal and London.



Also by Meredith Erickson

LE PIGEON

\$40.00 hardcover (Can \$46.00)

ISBN: 978-1-60774-444-3

eBook ISBN: 978-1-60774-445-0

8½ x 10⅞; 352 pages; full color



THE ART OF LIVING ACCORDING TO JOE BEEF

\$40.00 hardcover (Can \$40.00)

ISBN: 978-1-60774-014-8

eBook ISBN: 978-1-60774-077-3

9 x 10; 304 pages; full color



From Olympic Provisions

FOOD52 BAKING

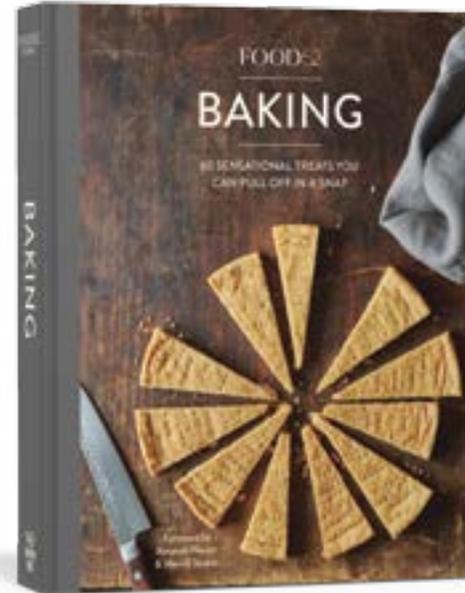
60 Sensational Treats You Can Pull Off in a Snap

EDITORS OF FOOD52, FOREWORD BY AMANDA HESSER AND MERRILL STUBBS

From the team behind the blockbuster site Food52 comes this essential collection of 60 fuss-free recipes for everyday baking.

This next book in the Food52 Works series features tempting, foolproof recipes for spur-of-the-moment baking. Treats like Brown Butter Cupcake Brownies and Pumpkin Pie Crumble are approachable enough to turn to on weekday evenings, yet presentable enough to serve to guests. And while these recipes don't call for special equipment or obscure ingredients, they certainly aren't run-of-the-mill either. Exquisitely photographed and with ample variations and tips, this collection of cakes, cookies, tarts, puddings, breads, and more is for anyone who craves more fresh-baked treats.

Founded by Amanda Hesser and Merrill Stubbs in 2009, FOOD52.com has become the premier online community for cooks at all levels, with more than thirty thousand recipes, cooking contests, a hotline, and an integrated kitchen and home shop. It was named Best Food Publication at the 2012 James Beard Awards and Best Culinary Website at the 2013 IACP Awards.



Also in the FOOD52 Works series

FOOD52 GENIUS RECIPES

\$35.00 hardcover (Can \$41.00)

ISBN: 978-1-60774-797-0

eBook ISBN: 978-1-60774-798-7

8 x 10; 272 pages; full color



FOOD52 VEGAN

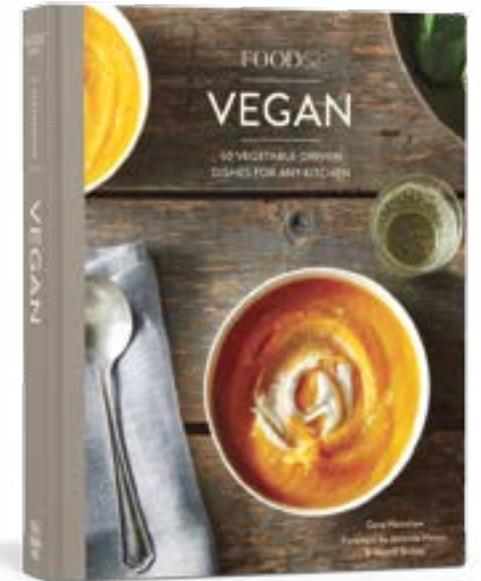
60 Vegetable-Driven Recipes for Any Kitchen

GENA HAMSHAW, FOREWORD BY AMANDA HESSER AND MERRILL STUBBS

From the author behind Food52's wildly popular The New Veganism column comes this accessible collection of easy, vibrant vegan recipes.

This gorgeous cookbook features sixty dependable and fresh vegan recipes including the sorts of food we all want more of: hearty salads and whole grains, bold stews and pastas, inventive burgers, and rich desserts. Food52 columnist, certified clinical nutritionist, and cookbook author Gena Hamshaw approaches vegan cooking in a way that appeals to vegans, omnivores, and everyone in between, acknowledging that at its heart, vegan food is just *food*. Creative, satisfying, and colorful, the recipes in this book will become staples for any home cook. With beautiful photos for each dish and abundant "kitchen confidence" tips, this will be every cook's go-to guide for incorporating more plant-based dishes, and more flavor, into their daily routine.

GENA HAMSHAW is a certified clinical nutritionist who runs The New Veganism column at Food52. She is the author of *Choosing Raw* and has been published in *O Magazine*, *VegNews*, and *Whole Living Daily*. She lives in New York City.



Also in the FOOD52 Works series

FOOD52 GENIUS RECIPES

\$35.00 hardcover (Can \$41.00)

ISBN: 978-1-60774-797-0

eBook ISBN: 978-1-60774-798-7

8 x 10; 272 pages; full color

THIS IS CAMINO

RUSSELL MOORE AND ALLISON HOPELAIN, WITH CHRIS COLIN

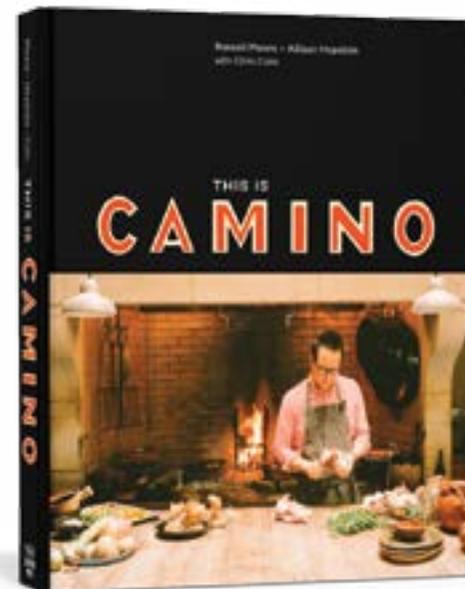
A cookbook about the unique, fire-based cooking and ingredient-focused philosophy of Camino restaurant in Oakland, CA, with approximately 100 recipes.

After a visit to Camino, *New York Times* writer Mark Bittman wrote of chef Russell Moore, "What's important but is impossible to describe is the strength and utter brilliance of his flavor combinations and the downright simplicity of it all. Moore has a palate that cannot be stopped; everything tastes as if it were created to go with everything seasoning it." Camino is no stranger to this kind of praise—the locally beloved and nationally acclaimed restaurant is known and respected in food and chef circles, and such food luminaries as Yotam Ottolenghi, Sean Brock, Francis Mallmann, David Lebovitz, and Deborah Madison are fans. In *This Is Camino*, fundamental cooking skills, like how to stock a larder, make staples like vinegar and preserved lemons, and build and cook over a fire, sit alongside recipes like Grilled Belgian Endive with Fresh Turmeric and Walnuts, Sheep's Milk Ricotta with Herb Salad and Tarragon Toast, and Grilled Fig Leaf Ice Cream with Grilled Figs. Capped off by cocktail recipes from Camino's stellar bar, *This Is Camino* is the must-have cookbook of the season.

RUSSELL MOORE cooked at Chez Panisse for twenty-one years and is now chef and co-owner of Camino. His recipes have been featured in the *New York Times Magazine*, *The Art of Eating*, and *Food & Wine*, and on the Cooking Channel and the *Today* show.

ALLISON HOPELAIN is co-owner and general manager of Camino.

CHRIS COLIN has written for the *New York Times Magazine*, *Wired*, *Mother Jones*, *McSweeney's*, and *Afar*, where he is a contributing writer. He lives in San Francisco.







FIRE & ICE

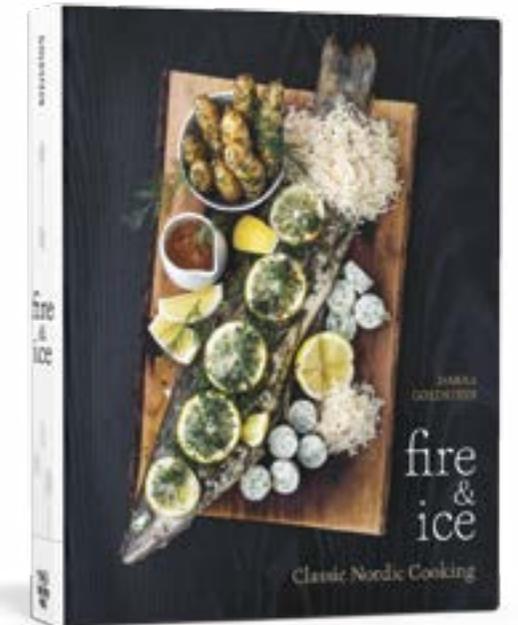
Classic Nordic Cooking

DARRA GOLDSTEIN

A beautifully curated and approachable collection of recipes and essays showcasing the culinary heritage of Scandinavia, from the founding editor of *Gastronomica*.

In this evocative cookbook, Darra Goldstein, the West's leading culinary authority on the cuisines of the European North, explores the food and cultures of Denmark, Finland, Norway, and Sweden. Richly photographed and warmly written, *Fire & Ice* features 100 accessible recipes like Slow-Roasted Salt Beef, Mushroom Toasts, Salt- and Ash-Baked Celery Root, and Strawberry Meringue Cake that introduce home cooks to the glorious flavors of Nordic cooking, alongside essays and anecdotes that add an intimate look into the region and its iconic dishes.

DARRA GOLDSTEIN is founding editor of *Gastronomica* magazine and a professor of Russian at Williams College. She earned her PhD in Slavic languages and literatures from Stanford University and has written and spoken extensively on the intersections between culture and cuisine. She is the author of five cookbooks, including *The Georgian Feast*, which won the 1994 IACP Julia Child Award for Cookbook of the Year. She lives in Williamstown, MA.



DONABE

Traditional and Modern Japanese Clay Pot Cooking

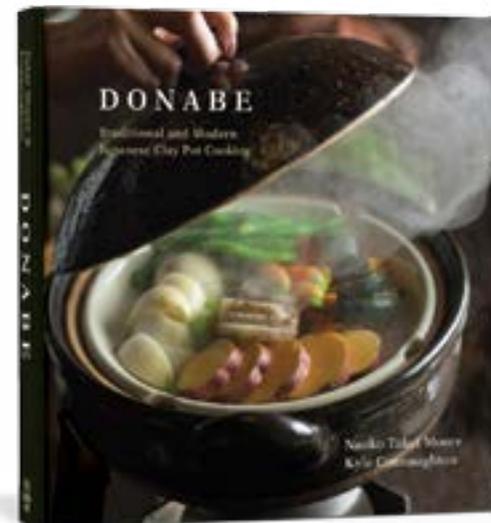
NAOKO TAKEI MOORE AND KYLE CONNAUGHTON

A beautiful and lavishly photographed cookbook on authentic Japanese clay pot cooking, showcasing beloved recipes and updates on classics.

Japanese clay pot (*donabe*) cooking has been refined over centuries into a versatile and simple, one-vessel method of cooking that can be used for rice cooking, simmering, steaming, or even smoking. In *Donabe*, Tokyo native and *donabe* professional Naoko Moore and noted chef Kyle Connaughton present both Japanese home-style dishes, such as Steamed Green Tea Chicken and Sake Lovers' Ginger Pork Sukiyaki, and chef-style, California-inspired dishes including Crab Rice with Charred Scallion and Tat Soi—all rich in flavor and simple to prepare. The book also features non-traditional recipes from luminary chefs such as David Kinch, Namae Shinobu, Cortney Burns, and Nick Balla, all of whom utilize *donabe* in their own kitchens.

NAOKO TAKEI MOORE is a Japanese home-cooking expert based in Los Angeles. She operates an online shop of Japanese artisan products at toirokitchen.com and has a blog about home-style *donabe* cooking called *Happy Donabe Life*.

KYLE CONNAUGHTON is a chef, cookbook author, and culinary educator. He was the Head Chef of Research and Development for Heston Blumenthal at the three-star Michelin restaurant The Fat Duck, contributor and editor for *Modernist Cuisine* by Nathan Myhrvold, and curriculum author for the Culinary Institute of America's Culinary Science Program. He is currently working on opening a farm/restaurant/inn in Healdsburg, CA.





SUGAR & SPICE

Bold, Flavorful Recipes for Desserts with a Twist

SAMANTHA SENEVIRATNE

A delightful and unexpected collection of desserts that showcase spice over sugar, with eighty recipes that both reinvent classic sweets and introduce more unusual spice-infused desserts.

In *Sugar & Spice*, readers are invited to explore a bold new world of sophisticated desserts. Each chapter centers on a different spice—some familiar, like vanilla, cinnamon, and ginger; others less expected (especially in sweet preparations), such as peppercorns, chiles, and cardamom. With fascinating histories, origin stories, and innovative uses for each spice, this book will inspire readers to look at their pantries in a different light, and raise their desserts up to a whole new level of flavor. Many of the recipes are naturally lower in sugar than their conventional counterparts, so this book will appeal to health-conscious consumers looking for alternatives to highly refined cane sugar and high-fructose corn syrup.

SAMANTHA SENEVIRATNE is a food editor and recipe developer at *Everyday Food*. She developed recipes and styled food for Martha Stewart's *One Pot* cookbook, served in the pastry kitchen at Daniel, and has worked in the kitchens of *Good Housekeeping* and *Fine Cooking*. She lives in New York City.



THE VIOLET BAKERY COOKBOOK

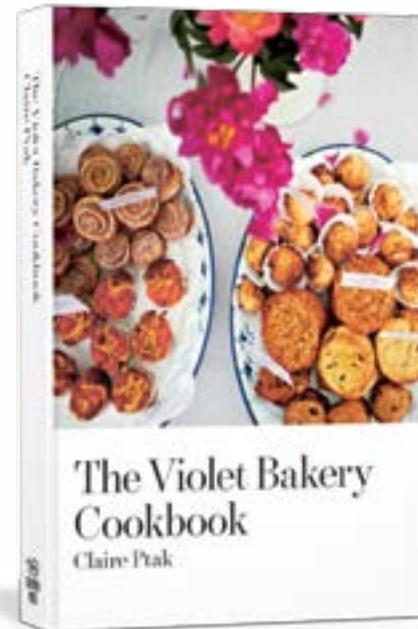
Baking All Day on Wilton Way

CLAIRE PTAK, FOREWORD BY ALICE WATERS

From London's popular Violet Bakery comes a design-forward cookbook with recipes for sweet and savory baked goods that focus on quality ingredients and balanced flavors as the keys to creating delicious, delightful pastries, tarts, sweets, and more.

In this beautiful, inspirational cookbook, American chef and Chez Panisse alum Claire Ptak shares recipes and stories from her well-loved East London bakery. A gifted pastry chef with an artist's eye, Ptak's approach to sweets is both aspirational and doable: Her recipes are made with familiar ingredients and focus on simple flavors that satisfy the craving for something delicious and homemade. The heart of the book addresses the most important aspect of baking—flavor—and appeals to both experienced and occasional bakers. Organized from morning till night, Ptak's recipes cover the baking spectrum, including Honey and Rosewater Madeleines, Olive Oil Sweet Wine Cake, and Raspberry and Star Anise Crumble Muffins.

CLAIRE PTAK opened Violet Bakery in 2010 after staging at many top London restaurants and food and prop styling for such top chefs as Jamie Oliver and Yotam Ottolenghi. Her bakery has been featured in *Edible Selby*, *Elle*, *Food & Wine*, the *New York Times*, and *Jamie*, among other publications. She lives in London.



CITRUS

Sweet & Savory Sun-Kissed Recipes

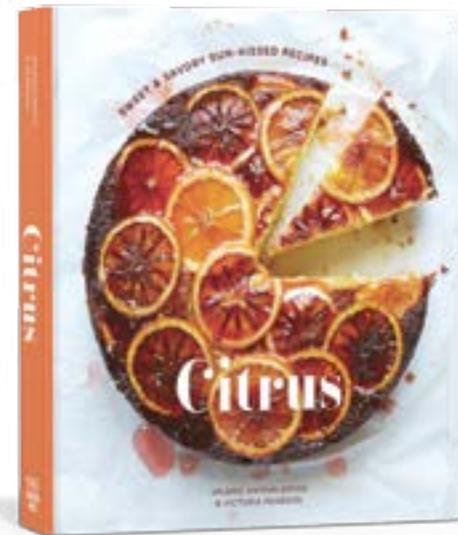
VALERIE AIKMAN-SMITH AND VICTORIA PEARSON

A visually stunning collection of 75 elegant recipes that highlight the sunny ingredient of citrus.

From Pixies and Eureka lemons to Valencia oranges, kumquats, and yuzu, a love for all things citrus is chronicled in this vibrant collection of recipes. Accessible yet sophisticated dishes including Grapefruit and Gin Marmalade, Tangerine Sticky Ribs, and Burnt Sugar Lemon Tart highlight the versatility of this juicy ingredient. Zest the skin to make salt, peel the skin and candy it, cut up the flesh and add it to salads, or bake it with roast duck. The beauty of these fruits at the market, on the plate, and in the grove is captured in exceptional photography throughout, enticing readers into their kitchens to fully savor winter's bounty.

VALERIE AIKMAN-SMITH cooked at Greens restaurant in San Francisco before applying her chef skills to food styling and writing. She is the author of *Salt, Smoke & Spice*, *Juicy Drinks*, *Pickled & Packed*, and *Cooking in Cast Iron*. She lives in Los Angeles.

Photographer VICTORIA PEARSON specializes in food, still life, travel, and beauty. Her extensive client list includes Crate & Barrel, *Food & Wine*, Giada De Laurentiis, *Gourmet*, *Martha Stewart Living*, Pottery Barn, *Town & Country*, *Travel & Leisure*, and Williams-Sonoma. She lives in Ojai, CA.



THE WHOLE COCONUT COOKBOOK

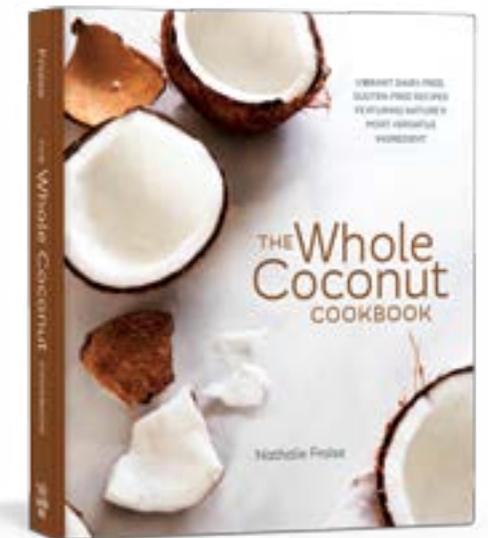
Vibrant Dairy-Free, Gluten-Free Recipes Featuring Nature's Most Versatile Ingredient

NATHALIE FRAISE

A beautiful collection of more than 60 recipes showcasing the coconut in all its glorious forms: oil, milk, water, flour, meat, sugar, cream, butter, vinegar, and aminos.

Coconuts have established their place in the American pantry. With all of their creamy goodness and adaptability, they are an indispensable ingredient in many recipes, from smoothies and curries to cookies and salads. Moreover, they are an incredible superfood, providing essential nutrients and fats in recipes that are naturally gluten-free and dairy-free. In this stunningly photographed book, the coconut is celebrated in all its glory, from the familiar coconut water all the way to coconut nectar. With a primer on the different parts of the fruit and a guide for using fresh coconuts at home, this will be the go-to book for anyone looking to incorporate this nutritional powerhouse into their daily home cooking with recipes like Coconut Yogurt with Raspberry Pomegranate Coulis and Toasted Seeds, Spicy Coconut Ceviche, and Herbed Coconut Hummus.

NATHALIE FRAISE is a certified holistic health coach, nutrition educator, and natural chef who currently blogs at *Vanilla Verte* and writes periodically for *MindBodyGreen*. She lives in Marin County, CA.



THE CHILI COOKBOOK

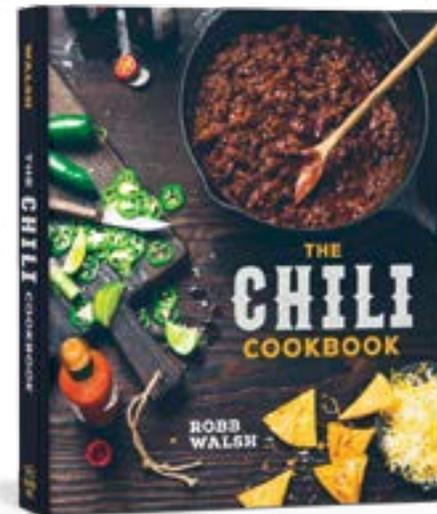
A History of the One-Pot Classic, with Cook-off Worthy Recipes from Three-Bean to Four-Alarm and Con Carne to Vegetarian

ROBB WALSH

Recipes for the family-friendly, tailgate party classic from veteran author and Americana expert Robb Walsh.

Chili is one of the most universally loved, all-American foods around. It is perfect for nearly every occasion—a sports- or TV-viewing party, casual dinner with the family, church potluck, or dorm room snack. In *The Chili Cookbook*, Tex-Mex sage and three-time James Beard Award-winner Robb Walsh collects 65 delightfully eclectic chili recipes—ranging from Aztec Lobster Chili to classic Texas Chili Con Carne to Midwestern Chili Mac. Chapters devoted to modern chili riffs—think lamb and shrimp chili—and vegetarian chilis showcase the diversity of the one-pot favorite, and the many slow cooker-friendly recipes will ensure that this becomes one of the best-used cookbooks on the shelf.

Veteran food writer ROBB WALSH is the author of more than a dozen cookbooks, including the iconic *Tex-Mex Cookbook* and *Legends of Texas Barbecue*. A former restaurant reviewer for the *Houston Press* and the *Austin Chronicle*, Walsh lives in Houston, TX, and currently co-owns the Tex-Mex restaurant El Real with chef Bryan Caswell. He is a cofounder and board member of Foodways Texas.



Also by Robb Walsh

THE HOT SAUCE COOKBOOK
\$16.99 hardcover (Can \$19.99)
ISBN: 978-1-60774-426-9
eBook ISBN: 978-1-60774-427-6
7 x 7; 144 pages; full color



TEXAS EATS

\$25.00 trade paperback (Can \$28.95)
ISBN: 978-0-7679-2150-3
eBook ISBN: 978-1-60774-113-8
7 1/16 x 9 1/2; 304 pages; full color

A JEWISH BAKER'S PASTRY SECRETS

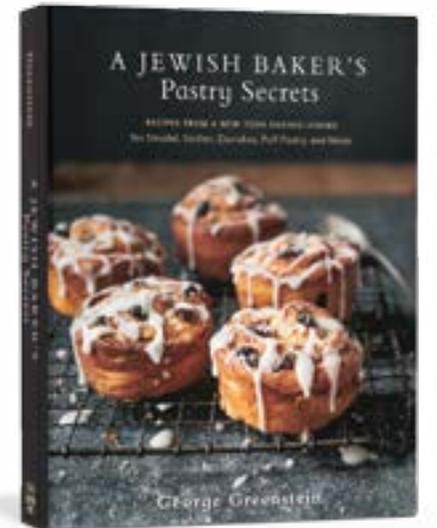
Recipes from a New York Baking Legend for Strudel, Stollen, Danishes, Puff Pastry, and More

GEORGE GREENSTEIN

This follow-up to the author's James Beard Award-winning *Secrets of a Jewish Baker* is a charming collection of European-style bakery classics, such as coffee cake and strudel.

George Greenstein has a gift for teaching home bakers to think, work, and bake like the pros with his evocative and tactile descriptions of baking. In *A Jewish Baker's Pastry Secrets*, he crafts master dough recipes for European classics, creating a comprehensive set of building blocks for both beginners and baking enthusiasts. Greenstein's expert guidance for making doughs like bundt, babka, strudel, gugelhopf, stollen, pressburger, puff pastry, and Danish create a jumping-off point for more than 200 variations of favorite pastries, including napoleons, dozens of sweet buns, and rugelach. The book also offers an in-depth guide to ingredients and equipment, including both professional and home ovens, as well as basic recipes for fillings, icings, and glazes. With Greenstein's steady guidance and familiar voice, home bakers and professionals alike will be encouraged to turn out flawless pastry creations for any occasion.

GEORGE GREENSTEIN was a third-generation professional baker who owned and ran a Jewish bakery, The Cheesecake King, on Long Island for twenty years. He passed away in 2012. This is his second book.



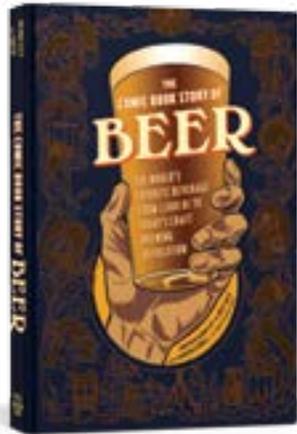
Also by George Greenstein

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