

# Smith Street Books

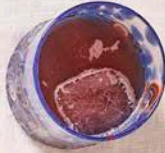
Autumn 2023



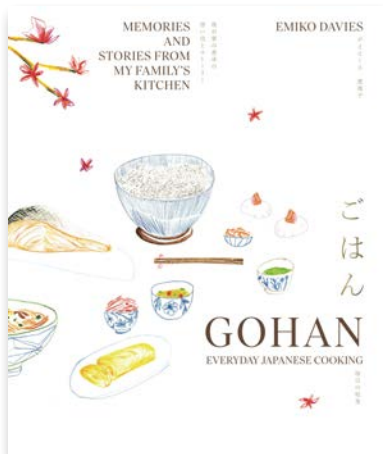




# Food & Drink



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## Gohan: Everyday Japanese Cooking

*Memories and stories from my family's kitchen*

By Emiko Davies

9781922754523

On Sale 14 September 2023

£26 | 240 x 200mm | 272 pages

Full-colour | Hardcover | Food

*Simple, everyday Japanese cooking from best-selling author Emiko Davies.*

Practically any home-cooked Japanese meal revolves around rice. It sits beside miso soup, pickles, tofu and a piece of grilled fish at breakfast. It soaks up the sauce in a comforting donburi bowl, or is wrapped in nori for the ultimate portable lunch – onigiri. And it's there for dinner, perhaps served with a pickled plum, some mild Japanese curry, braised fish or even a Japanese-style Hamburg steak.

The everyday meals, cooked in the homes of Japanese mothers and grandmothers, is the food that Emiko grew up with. They're the dishes she makes for her own children: simple, satisfying food like tamagoyaki (stir fried egg and rice), soba noodle soup, Japanese curry, yakisoba, and miso soup, prepared with whatever seasonal vegetables happen to be around.

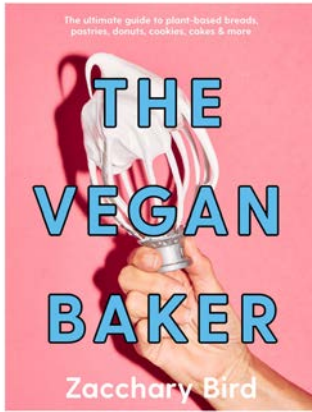
Unlike what many people think, Japanese home cooking is not fiddly, nor time consuming. It's quick and remarkably simple, thanks to the Japanese philosophy that fresh, seasonal food doesn't need much to enhance its natural flavor.

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**Emiko Davies** is an award-winning Australian-Japanese food writer, photographer and cookbook author. Emiko is the author of five cookbooks, *Florentine: The True Cuisine of Florence* (2016), *Acquacotta* (2017), *Tortellini at Midnight* (2019), *Torta della Nonna* (2021) and *Cinnamon & Salt: Cicchetti in Venice* (2022). She writes and develops recipes and travel guides for publications such as *Food52*, *Financial Times*, *Corriere della Sera*, *Good Food Australia*, *The Canberra Times*, *Saveur*, *Conde Nast Traveler*, *Gourmet Traveller*, *The Sunday Times*, *The Guardian*, *Newsweek*, *The Kitchn*, *delicious magazine*, and more.







## The Vegan Baker

*The ultimate guide to plant-based breads, pastries, cookies, cakes & more*

By Zacchary Bird

9781922754554

On Sale 28 September 2023

£26 | 254 x 200mm | 312 pages

Full-colour | Hardcover | Food

*The ultimate science-meets-magic guide to plant-based baked goods for vegans who want to have their cake and eat it.*

For any vegans struggling to veganize their favorite savory treats, sweets or desserts, Zacchary Bird is here to take you on a cooking experience like no other.

More than just a cookbook, *The Vegan Baker* is packed with over 100 recipes for all our baked favorites, made vegan. Whip up cherry pies, chocolate chip cookies, or chocolate cakes without butter, eggs, milk, cheese and honey. Learn how to make croissants – yes croissants! – from scratch, with step-by-step photos that show you how to laminate your own pastry. Bake fresh brioche, Japanese shokupan, and other traditionally dairy-laden breads. If you're feeling adventurous, learn how to make profiteroles, millefeuille, cannoli and even a croquembouche. Or if savory snacks are more your jam, Zac has recipes for sausage rolls, cornbread, meat-filled pies, scones and much more.

Each recipe is explained with Zac's signature humor and easy-to-follow instructions. Veganism isn't about missing out – it's about getting creative, and with Zacchary's ingenuity, baked goods are no longer forbidden.

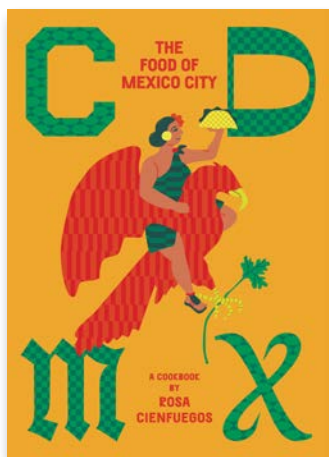
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**Zacchary Bird** is a vegan cookbook author, recipe developer, and social media personality living in Melbourne, Australia. His first full-length published cookbook *Vegan Junk Food: A Down & Dirty Cookbook* was released in 2020 by Smith Street Books and was called 'a real winner' by former New Zealand Prime Minister, Jacinda Ardern. His follow-up cookbook *The Vegan Butcher* was released November 2021 and was announced the winner of PETA's Best Vegan Cookbook 2021.









## CDMX

*The food of Mexico City*

By Rosa Cienfuegos

9781922754585

On Sale 12 October 2023

£26 | 273 x 200mm | 256 pages

Full-colour | Hardcover | Food

*Mexican recipes from one of the world's most vibrant cities.*

CDMX is the follow-up cookbook to *Comida Mexicana* by Rosa Cienfuegos. It is a celebration of the food of Mexico City, the dishes that Rosa grew up eating and now recreates in her two Sydney restaurants: Tamaleria and Icatate. It is the food that 'chilangos' (residents of Mexico City) enjoy at home and on the streets, in markets and cafes and bars. Authentic and often unique to Ciudad de México, as the locals call it, CDMX's colourful recipes reflect the vibrancy, history and modern urban life of Mexico's liveliest city.

Filled with stunning food photography and on-the-scene shots of Mexico City, this is a cookbook for those who crave authenticity and who strive to accurately recreate their favourite food memories. For anyone planning a trip to Mexico, CDMX also features a small travel guide recommending the best bars, restaurants, street eats and markets to be found in this sprawling modern metropolis.

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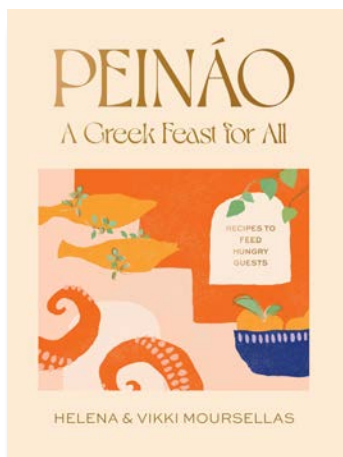
**Rosa Cienfuegos** was born in Azcapotzalco, a suburb of Mexico City. She grew up surrounded by friends and family in this vibrant suburb before eventually relocating to Sydney, Australia, to be close to her father. Once in Sydney, Rosa missed the food of her home country and began importing Mexican ingredients as a small business. This ignited the local Mexican community in Sydney, which encouraged Rosa to open her tamaleria and sell the street-food dishes she loved most in Mexico. Fast-forward several years and Rosa's second restaurant, and deli, Icatate, opened in popular Redfern, extending Rosa's food offerings and authentic ingredients from Mexico City. She regularly returns to Mexico to gain more knowledge and insight into her beloved cuisine. CDMX is Rosa's second cookbook.



Food & Drink







## Peináo: A Greek Feast For All

*Recipes to feed hungry guests*

By Helena & Vikki Moursellas

9781922754592

On Sale 26 October 2023

£26 | 254 x 200mm | 224 pages

Full-colour | Hardcover | Food

*Modern Greek feasts to feed those you love.*

*Peináo* is a contemporary celebration of traditional tried-and-tested Greek food, delivered feast style: cooking for roommates; brunch with your besties; or making Sunday dinner for the whole family. It isn't another taverna cookbook; authors Helena and Vikki Moursellas are here to share their fun and modern spins on the Greek classics, presented in a beautiful coffee table cookbook.

*Peináo* translates to 'I'm hungry' in Greek, and that's how you'll feel flipping through this book. Whether you're cooking for a dinner party, breakfast with the in-laws, a mezze with the neighbours ... Name the occasion or palate and there is a suitable, delicious feast to accompany it, presented by Helena and Vikki with love and a great story that will leave readers with warmth in their hearts and their stomachs.

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**Helena** and **Vikki Moursellas** are identical twins born in Adelaide, South Australia. They learned how to cook from their Greek grandmother, Koula, and grew up with a passion and love for Greek cuisine. Finalists on Australian TV show *My Kitchen Rules*, the twins won the hearts of the nation with their Greek family food. In 2015, they published their first cookbook *Taking You Home: Simple Greek Food for Friends & Family* with Hachette Books Australia.

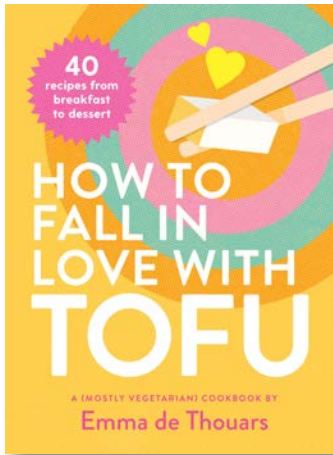
They have spent the last ten years working in the food industry in Sydney and currently work in publishing. Helena and Vikki Moursellas are freelance food photography chefs, recipe developers and content creators working with brands such as Bonnie and Neil, Bed Threads, WÜSTHOF and Olea Olive Oil.



Food & Drink







## How To Fall In Love With Tofu

40 recipes from breakfast to dessert

By Emma de Thouars

9781922754479

On Sale 31 August 2023

£20 | 235 x 170mm | 192 pages

Full-colour | Hardcover | Food

*Discover a new love for tofu with 40 recipes that let tofu shine.*

Tofu is the perfect canvas to soak up a pan's flavors. Much more than a meat substitute or a health food alternative, tofu is a delicious staple with endless, delicious possibilities.

Emma de Thouars shares 40 of these in her new book. From Scrambled Tofu and Omelettes with Chili Sauce to Sloppy Joes, Korean Tofu Pancakes, Stuffed Tofu with Minced Pork, and Dumplings, Emma shares how all the varieties of tofu can shine as the centerpiece of a meal that's very much worth eating, whether you're a vegan or a devoted meat eater.

Anyone can learn to love tofu, and Emma's here to show you how.

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**Emma de Thouars** is a culinary writer and recipe developer. She has a great fondness for Asian cuisines and spends as much time as possible in that part of the globe. She has previously written *Amazing Asia* and *Emma's Amazing Asia: Vegan*. You can find all her culinary inspiration on her Instagram (@emmadethouars), where she posts recipe videos almost daily, from simple scrambled eggs with tomato to homemade tofu.



## SILKEN TOFU WITH YUZU AND KATSUBUSHI

It's possible to cook silken tofu with Japanese-style toppings. It is the ideal snack for when it is hot outside, because it is wonderfully refreshing and doesn't require a heat source. In some of my toppings you can get in all directions, think spring onion, ginger, olive leaves, radish or sesame seeds. Almost always there is soy sauce on it, which I add. With your pair of chopsticks (or a citrus brush), but that is not necessary. You can also use pans. If you have experience use sauce, since it is the same for each. Honestly I think it's a shame, but because this dish is so basic you can taste the quality of the sauce very well.

Other tasty (non-vegetarian) toppings are: minced egg, sea sauce and spring onion, parmesan or string cheese (see page 86), with spring onion or corn salad. Or: spoon over the miso-based sauce (see page 87), spring onion, ginger, chili oil (see page 81) or spicy sauce (see page 82).

**SERVES 2**  
**PREPARE TIME** 5 minutes  
**COOKING TIME** 5 minutes  
**TOFU** 100g  
**SOY SAUCE** 100g  
**YUZU JUICE** 100g  
**CHOPPED SPRING ONION** 100g  
**CHOPPED GINGER** 100g  
**CHOPPED OLIVE LEAVES** 100g  
**CHOPPED RADISH** 100g  
**CHOPPED SESAME SEEDS** 100g

Remove the tofu from the packaging and place it on a plate or in a bowl. Cut the spring onion into thin rings and mix in a bowl with the ginger. In another bowl, mix the rice sauce with the yuzu juice.

Place the water that has drained from the tofu, all the juice (both dashi and yuzu) and half of the olive leaves in the bowl. Place the spring onion and ginger on top, and carefully pour the sauce over it. Finish with a handful of sesame seeds and serve.



## CRACK TOFU

This dish originated when I found myself with little cognitive capacity after the launch of Emma's album by Tiger. I then left this period for the book 'The Book of David', but with a lot of tofu in the fridge. In total 100g of tofu, I added to my friend's recipe, who was usually told me that they had cooked with the soy before in cornflour, pepper and MSG. Add black beans to the pan and that's it. I decided to try it, but I found it a bit bland. MSG gave it more flavor. Normally I use fermented black beans to add the flavor, but I recently decided that this would be the ultimate anti-vegetarian dish. So I used the beans, cut into pieces and fried the dish with soy sauce. I found the book 'The Book of David' which also has a lot of MSG in it. Due to the aforementioned anti-vegetarianism, I accidentally threw spring onion, which I had wanted to keep as a fresh topping, in the pot at the same time as the beans and parmesan. A blessing in disguise, because finally trying the spring onion gives it a rounded taste that comes down to eat.

**SERVES 2**  
**PREPARE TIME** 5 minutes

**TOFU** 100g  
**SOY SAUCE** 100g  
**CHOPPED SPRING ONION** 100g  
**CHOPPED GINGER** 100g  
**CHOPPED OLIVE LEAVES** 100g  
**CHOPPED RADISH** 100g  
**CHOPPED SESAME SEEDS** 100g  
**CHOPPED CORN SALAD** 100g  
**CHOPPED CORN SALAD** 100g  
**CHOPPED CORN SALAD** 100g

Mix the cornflour in a bowl with the MSG, with pepper and salt.

Add the tofu and mix to coat it well.

Heat a generous layer of oil in a wok or frying pan over high heat

and fry the tofu for 2-3 minutes to crisp it up. Remove the oil and drain the beans and chips.

Drain the oil from the pan, leaving a tablespoon. Add the black

beans, parmesan and spring onion to the pan and cook over a

medium heat for a minute. Do not stir to burn the parmesan,

and let the spring onion and soy sauce to brown. Remove the

tofu from the pan and serve with soy sauce.

Use the book 'The Book of David'.

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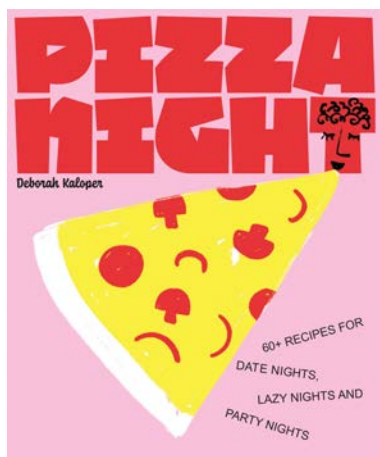
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## Pizza Night

60+ recipes for date night, lazy nights and party nights

By Deborah Kaloper

9781922754455

On Sale 31 August 2023

£15 | 240 x 200mm | 140 pages

Full-colour | Hardcover | Food

Explore the delicious world of pizza with this fun cookbook.

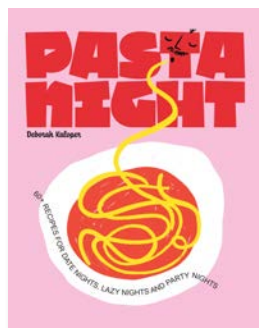
Deborah Kaloper provides over 60 incredible recipes, from Neapolitan classics and deep-dish pies to the sweet and fried.

Get the party started with Sopressa & Olive Panzerotti or Pizzette Fritte. Satisfy the whole family with a fan-favorites like Pepperoni, Margherita, or Hawaiian. Experiment with new pizza combinations like Kimchi Gochujang or Peach with Goat's Cheese, Radicchio & Candied Walnuts. Dig into a Detroit-style Hottie or a Chicago Veggie Pie, and finish the night off with a Banana Nutella Calzone with Mascarpone.

With pizza to suit any night – whether you're making pizzas with friends, have a date to impress, or want to curl up on the couch with a calzone for one – this book has thin pizza, thick pizza, focaccia pizza, sweet pizza, and the best of pizza's cousins. So, get out the cheese and toppings, and get ready to slice up a great time.

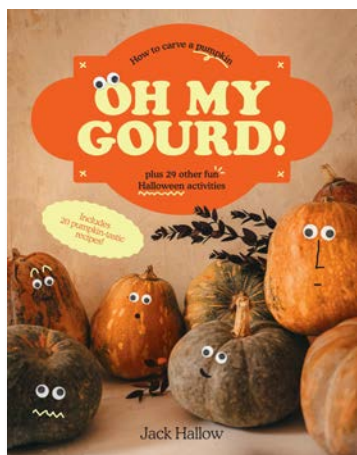
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**Deborah Kaloper** is a California-raised, Melbourne-based food stylist, prop stylist and recipe developer. A former breakfast and pastry chef, Deb works with top chefs, photographers, food writers, and brands, styling their food for books, magazines, and advertising. She is the author of *Good Mornings*, *Pasta Night*, *Ramen-topia*, and *Taco-topia* published by Smith Street Books.









## Oh My Gourd!

*How to carve a pumpkin plus 29 other fun Halloween activities*

By Jack Hallow

9781922754028

On Sale 31 August 2023

£15 | 210 x 170mm | 72 pages

Full-colour | Hardcover | Food

*Learn how to make the most of a beloved seasonal delight: the pumpkin!*

When the sun sets on summer, there's no need to be sad. Autumn is here, and it's time to carve some gourds! Pumpkins aren't just for teenagers to smash on Halloween – there are a multitude of uses for this versatile produce.

Get back to the basics with a handy step-by-step for carving a pumpkin that will have your callers commenting on your crafty cutting. Use one of the included templates to carve your creation! Then discover how to turn a simple gourd into a water bottle, or a colorful animal feeder that will bring all sorts of critters to your garden. After, why not whip up a batch of smoky pumpkin deviled eggs, pumpkin chips or a warming pumpkin spiced latte to sip while you watch your favorite holiday movie?

Transform your festive fun with 29 ideas that will have you saying, 'Oh my Gourd!'

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**Jack Hallow** lives in Melbourne, Australia, and has been a Halloween fan since he was born.



## HOW TO CARVE A PUMPKIN

Here's a simple guide that can be turned into just about any dish you can imagine. But you should see, this isn't a stew. Although, whether you've got a pumpkin, winter squash or a calabash, there's one thing you can do with these fruits that has anything you can cook. (Yes, they're fruits.)

Carving a jack-o'-lantern is a time-honored tradition, one that still exists around the world. The practice is widely competing to stay around the world, as Halloween is celebrated by more people in more countries with each passing year. So, here's a little information.

Welcome to Good Carving 101.



### STEP 1: PREPARE

Choose your good of choice. These can be found in places as whimsical as pumpkin patch, or as commonplace and wholesome as a supermarket. You'll want to avoid any green that has black or rot. Also make sure you've got a smallish seeded hole on hand.

### STEP 2: BEHEAD

You'll start by removing the crown. Using the knife, make a wide circle around the stem. Technically the "pedicel" of your good. Pry this crown off so you would the lid to a can of Pringles and sit wide for best.



### STEP 3: DISEMBOWEL

Using a spoon, ladle or your bare anatomical hands, remove the insides of your good. Don't discard the seeds, fiber and flesh, as you'll find plenty of uses to use every last source. Now to cut, if you will.



## PUMP-CHOC BROWNIES

Or should we say, Chocolate Orange isn't probably depends on how precisely you read the pumpkin and chocolate better together. But if you agree at the result, it's going to look good regardless. Congratulations.

Makes 6-12

120 g (4 1/2 oz) dark chocolate  
 20% cocoa, chopped  
 115 g (4 oz) butter  
 200 g (7 oz) maple palm salt  
 pumpkin flour  
 1 teaspoon baking powder  
 1 teaspoon salt  
 150 g (5 1/2 oz) maple sugar  
 4 eggs  
 1 tablespoon vanilla  
 extract  
 100 g (3 1/2 oz) maple Pumpkin  
 puree. See page 110  
 or blend  
 50 ml (1 1/2 oz) maple vanilla oil  
 1 teaspoon Pumpkin pie  
 spice See page 110

Preheat oven to 180°C (350°F). Line a 21 x 31 cm (8 1/4 x 9 1/2) baking tray with baking paper and set aside.

Melt the chocolate and the butter in a bowl, then pour in the microwave and heat for 15 seconds. Stir, then continue to heat and stir until the chocolate and butter are both melted and combined.

Place the flour, baking powder and salt in a bowl and mix to combine. Place the sugar, eggs and vanilla in a separate bowl, then use an electric mixer to beat until pale, about 3-4 minutes. In three batches, add the flour mixture to the wet mixture, scraping and mixing between each addition.

Remove half the batter to a separate bowl. Add the chocolate to one bowl and stir to combine. Add the puree, oil and pumpkin pie spice to the other bowl and stir well.

Pour the chocolate mixture into the prepared tray and smooth the top with a rubber spatula. Then pour the pumpkin mixture over the chocolate in a semi swirl top. Use a spatula to gently mix the two mixtures, creating a marbled effect. Transfer to the oven and bake for 30-40 minutes, until cooked and a skewer comes out clean.

Remove from the oven and allow to cool on a wire rack before cutting to your desired size.



## ANIMAL SNACK-O'-LANTERN

With this seasonal feed feeder, your backyard will become a delicious reserve for the more beautiful birds in the area. To decorate any wildlife there coming to only a few, use and attempt your creation to be a simple and the pumpkin is falling.

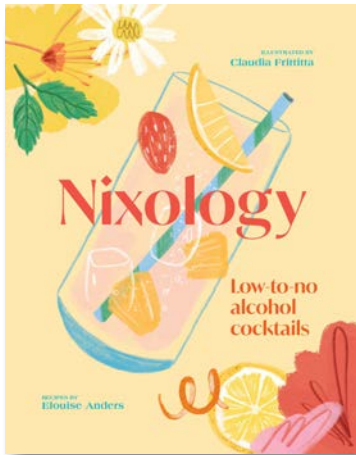
What you need  
 small pumpkin or good  
 alone hole  
 twine  
 4-6 decored wood rings

**Step 1: Make the feeder**  
 Take a fresh pumpkin or gourd and cut it in half. There's no real need to hollow them out, as the whole pumpkin is edible, but if you wanted the seeds for something else, such as a mulling delicious Pumpkin seed brittle (see page 61) or to Pumpkin seed loaf (see page 28), then scrape them out. Use a sharp knife to poke a evenly spaced hole around the pumpkin, each about 2 cm (1/2 in) from the cut edge. Push your twigs into these holes. Cut two long pieces of twine and tie one end of the twine around one twig, and the other end around the next, then repeat on the opposite side so that they are evenly balanced.

**Step 2: Season your feed**  
 You can make up your own seed mix from pet stores or outdoor centers, but it's just as easy to make at home. You can mix together animal friendly ingredients, just make sure to check what local animal care can't eat before you start.

**Step 3: Hang, fill and enjoy**  
 Find a nice spot for your feeder - somewhere you can see it and that's high up, away from the reach of domestic animals. The area of a nice tree branch are perfect. Use the twine to hook the feeder over the branch, adjusting the twine length if needed so that the pumpkin sits level. Fill it with some feed. Step back and watch as local birds flock to your good like something from a cooking show.





## Nixology

*Low-to-no alcohol cocktails*

By Elouise Anders

Illustrated by Claudia Frittitta

9781922754547

On Sale 31 August 2023

£15 | 210 x 170mm | 152 pages

Full-colour | Hardcover | Food

*Classic cocktails remixed with low to no alcohol.*

For anyone looking to drink less, to leave alcohol permanently on the shelf, or to wake up a little less hung over on Sunday, shake and stir up your next party with *Nixology*.

Full of classics like the Martini, Negroni, and Cosmo, as well as modern twists like the Pomegranate Mule and Springtime Fizz, *Nixology* is packed with recipes that are full of flavor instead alcohol. Whip up single cocktails, batches to share, or low-ABV drinks for a tiny buzz.

Whether it's a sunny afternoon, a dinner with friends, a big bash, or a quiet night in, *Nixology* has the perfect drink to sip.

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**Elouise Anders** is a mixologist-turned-culture-writer based in Melbourne. She consults the city's finest bars and restaurants on how to best curate drinks lists. Previously, she has published *Cocktail Botanica*, *Spritz Fever!* and *Drinks on the Lanai* with Smith Street Books.

**Claudia Frittitta** is an illustrator and graphic designer working in Melbourne, Australia. Her passion lies in creating contemporary, playful & innovative design.





## BITTER SALTY DOG

SERVES 1



Salty dogs may or may not call for Campari, and the liquor choice is up to your gin or vodka? Mixology is often a choose-your-own-adventure and, in this one, we're setting sail with Sanbitter. The Italian soda's bitter notes of grapefruit and orange, which mimic Campari, are a natural choice to recreate the cocktail. The salty rim balances the palate as you sip the afternoon away.

Himalayan pink salt, to garnish  
2 grapefruit wedges  
1/2 cup ice, plus 1 large cube  
to garnish  
45 ml (1 1/2 fl oz) Sanbitter  
100 ml (3 1/2 fl oz) gin  
grapefruit juice

Sprinkle some salt onto a small plate. Run a grapefruit wedge around the rim of an old-fashioned glass and dip the rim into the salt to coat. Place the large ice cube in the glass. Fill a cocktail shaker with ice. Add the Sanbitter and grapefruit juice, and shake for 30 seconds. Strain into the prepared glass.  
Garnish with the remaining grapefruit wedge.



## POMEGRANATE MULE

SERVES 1



ice cubes  
80 ml (2 1/2 fl oz) pomegranate  
juice  
1 tablespoon lime juice  
1 ginger beer wedge, to top  
1 tablespoon pomegranate  
seeds, to garnish

A ruby red riff on the cocktail classic. There's no need to purchase copper mugs to serve a mule, though the metal will keep your drink cooler and enhance the flavor. Served in a glass, this mix of pomegranate and ginger beer is still delicious.

Fill a cocktail shaker with ice. Pour in the pomegranate and lime juices, and shake for 15 seconds. Strain into a rocks glass filled with ice.  
Top with ginger beer and sprinkle with the pomegranate seeds.



## PIÑA COLADA

SERVES 4-6



1 pineapple (about  
1 kg/2 lb 3-oz, peeled  
and cored), sliced  
1 kg (2 lb 3-oz) pineapple flesh  
80 ml (2 1/2 fl oz) coconut cream  
80 ml (2 1/2 fl oz) light rum  
140 g (5-oz) marinated ice

Like other cocktails that put non-alcoholic ingredients forward, the piña colada doesn't suffer from a lack of liquor. As its alcoholic best, this drink features white rum, with a more neutral flavour, the spirit doesn't overpower the other ingredients. In this version, there's nothing getting in the way of that delicious, creamy blend of coconut and pineapple.

Put three-quarters of the pineapple (about 750 g/1 lb 11 oz) in a blender, and blitz into a fine puree. Strain through a fine-mesh sieve into a bowl, discarding the solids. Stir the remaining pineapple into wedges and set aside.  
Place the coconut cream, rum and 100 ml (3 1/2 fl oz) of the pineapple juice in a high-speed blender with the ice. Blend until smooth.  
Pour into four granite glasses and garnish with pineapple wedges and leaves.  
The remaining pineapple juice will keep in an airtight container in the fridge for 3 days.



## Juniperlooza

*Gin-soaked cocktails and concoctions*

By Elouise Anders

Illustrated by Anna Manolatos

9781922754486

On Sale 28 September 2023

£15 | 210 x 170mm | 152 pages

Full-colour | Hardcover | Food

*Juniperlooza is the book for lovers of gin and great cocktails.*

Whether you prefer the humble Gin and Tonic, the iconic French 75, or more modern creations like the Honeysuckle Sour, gin is the foundation to some truly great libations. Without it, we wouldn't have the Martini, the Tom Collins, or the Negroni.

*Juniperlooza* distills the best of gin cocktails, featuring 60 recipes for any mood, whether you'd like to get effervescent with a Rosewater Fizz, sip on an Aviation or infuse gin with botanicals. With recipes for every palette, get ready to shake, mix and stir your way through the world of juniper.

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**Elouise Anders** is a mixologist-turned-culture-writer based in Melbourne. She consults the city's finest bars and restaurants on how to best curate drinks lists. Previously, she has published *Cocktail Botanica*, *Spritz Fever!* and *Drinks on the Lanai* with Smith Street Books.

**Anna Manolatos** is a Brisbane-born artist and illustrator, based in Abu Dhabi, who has been creating playful illustrations working with paint, wood and mixed media since her hands could pick up a pencil. Her work has been exhibited internationally and draws from her keen eye for color.







# FRENCH 75

## FRENCH 75

SERVES 1

Taking its name from a gun, this potent combination of gin and Champagne is known to throw drinkers back. Finessed through the decades, the contemporary version is sipable but delicious. Little work goes into making a French 75, but there's plenty of payoff from this glass of effervescent gin.

### INGREDIENTS

- ice cubes
- 80 ml (1/4 cup) gin
- 30 ml (1 fl oz) Sugar syrup (page 143)
- 30 ml (1 fl oz) lemon juice
- chilled Champagne, to top
- lemon twist, to garnish

### HOW TO

Fill a cocktail shaker with ice and add the gin, sugar syrup and lemon juice. Shake for 30 seconds, then strain into a champagne flute.

Top with Champagne and garnish with a lemon twist.

PHOTO: SHUTTER



# CUCUMBER GIN SPRITZ

## CUCUMBER GIN SPRITZ

SERVES 1

There are few things as refreshing as a spritz. Classics of citrus, fizzy white wine and sparkling water, and citrusy melon pairs its best with—particularly when they're made with cucumber. For a bit of serenity, sip your spritz away with this one for white pin thoughts in some shade.

### INGREDIENTS

- 80 ml (1/4 cup) gin
- 1 tablespoon Sugar syrup (page 143)
- ice cubes
- 2 cucumber ribbons
- 120 ml (1/2 cup) chilled dry Prosecco
- chilled sparkling water, as top

### HOW TO

Combine the gin and sugar syrup in a cocktail shaker filled with ice. Shake for 30 seconds, then strain into a rocks glass filled with ice.

Rewet the cucumber ribbons between the ice, then top with the Prosecco and a splash of sparkling water.

PHOTO: SHUTTER



# BREAKFAST MARTINI

## BREAKFAST MARTINI

SERVES 1

Marmalade is as delicious in a drink as it is spread on toast. Its tangy character to cocktails provides the modern eye, but this particular drink came into greater use in the 1950s. Of course, the breakfast martini isn't really a martini at all. However, it's a drink and citrus treat worth sipping on any time of the day.

### INGREDIENTS

- 1 teaspoon good-quality orange marmalade
- 80 ml (1/4 cup) gin
- 1 tablespoon Grand Marnier
- 2 tablespoons lemon juice
- 2 dashes of orange bitters
- ice cubes
- orange twist, to garnish

### HOW TO

Add the marmalade and gin to a cocktail shaker. Stir for 10 seconds, or until the marmalade dissolves. Add the Grand Marnier, lemon juice, bitters and ice. Shake for 30 seconds, then double strain into a chilled cocktail glass.

Garnish with an orange twist.

PHOTO: SHUTTER







**Pop Culture,  
Humour &  
Non-fiction**



## New York Style: Look, Shop, Eat & Play

*As guided by locals*

By Giuseppe Santamaria

9781922754530

On Sale 14 September 2023

£15 | 210 x 148mm | 192 pages

Full-colour | Flexibound | Lifestyle

*Explore New York City through its residents, from the places they love to the fashion they wear, in this guidebook like no other.*

Giuseppe Santamaria has photographed the evolution of street style across the world. As he's snapped, he's asked his subjects about the cities they live in and the places they love to visit. *New York Style* is the culmination: part fashion book, part city guide, and all NYC.

*New York Style* features photos of NYC's residents and asks them one question: what's their 'third place'? What is the spot they love to go when they're not at work or home?

Flick through the pages and take a tour of New York's street fashion and the best picks of cafés, bars, stores, and much more, picked by the people who live in the city. A guide to New Yorkers' New York, and a must-have for anyone exploring the five boroughs.

Santamaria's book marries fashion and city guide in a collection of everything that makes NYC what it is, from its people to its places.

-----  
**Giuseppe Santamaria** is a Sydney-based writer, fashion photographer and creator of *Men in this Town*. Traveling the globe, he photographs and features street fashion across the big cities on his blog and in his magazines. He has previously published several books, including *Men in This Town: A Decade of Men's Street Style* with Smith Street Books in 2021.





LOOK  
WILLIAMSBURG BRIDGE  
DELANEY ST AND CLINTON ST, LOWER EAST SIDE

*"There's an underhang for two on the Williamsburg Bridge that overlooks the Lower East Side. It's a bit scary, but it has sick views - Google it."*

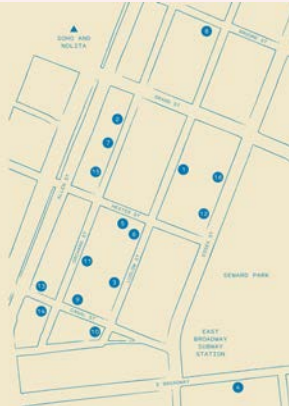
DONTA IN SINGH



WALK  
*Lower East Side*

*The Lower East Side was previously known for its locally owned Asian eateries and secondhand electronic goods. But an injection of new blood is giving a fresh take on this old-school downtown neighbourhood.*

- 1. BENTON'S 2. LARSEN BROS STORE AT MILLS BUILDING
- 3. MITSUBISHI MOTORS 4. JORDAN'S BOUTIQUE 5. BORG
- 6. JANE BRONKHORST 7. JILLIAN 8. THE PAT 9. ZANNO
- 10. THE BARBERS 11. BROADWAY STORE 12. BUCKLE SHOPPING
- 13. THE STATION 14. JANE BORG 15. BROADWAY STORE
- 16. THE BARBERS 17. BROADWAY STORE 18. 10-10



*If you're like me and nostalgic for the New York of times gone by, visit one of these vintage shops to find a piece of it.*

WALK  
*I miss the old New York*

LEISURE CENTRE

40 WELLS ST  
With a spacious interior, an impressive collection of vintage and collectible items, and a vintage record store, this is a must-visit.

10 FT. SQUARE BY

STELLA BELLAS  
280 NORTH 4TH ST  
A vintage record store, a vintage clothing store, and a vintage record store.

SECRET VENTAGE

30 PRINCE ST  
A vintage clothing store, a vintage record store, and a vintage record store.

WHAT DOES AROUND

101 WEST BROADWAY  
A vintage clothing store, a vintage record store, and a vintage record store.

EMERALD BORG

154 BROOME ST  
A vintage clothing store, a vintage record store, and a vintage record store.

WOODS

51 STANTON ST  
A vintage clothing store, a vintage record store, and a vintage record store.





## Organic Beauty

*An illustrated guide to making your own skincare*

By Maru Godas

9781922754783

On Sale 31 August 2023

£20 | 270 x 216mm | 128 pages

Full-colour | Hardcover | Lifestyle

*A beautifully illustrated guide to creating your own natural skincare.*

*Organic Beauty* unites Maru Godas' passion for flowers, body care, and art. Complete with playful illustrations and step-by-step guides, this book will teach how you to create your own skincare using only natural products.

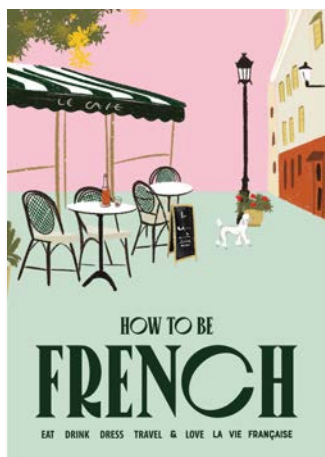
Learn what plants to use, how to collect and prepare them, and create your own masks, scrubs, balms, butter, hair lotions and much more with detailed recipes and illustrative guides that stretch across the page.

*Organic Beauty* will help you help you take control of what you put on your skin and in your body — say goodbye to indecipherable labels with nine syllable words. Get back in touch with nature and celebrate the planet as you celebrate yourself.

-----  
**Maru Godas** is extremely passionate about illustration, painting and urban sketching and has worked for over eighteen years as a designer and illustrator across a number of international publishers. Based in Barcelona, Maru combine her creative activities with workshops and trips where she teaches and practices urban sketching. *Organic Beauty* is her fourth book.







## How To Be French

*Eat, drink, dress, travel & love  
la vie française*

By Janine Marsh

9781922754707

On Sale 26 October 2023

£15 | 195 x 140mm | 216 pages

Full-colour | Hardcover | Lifestyle

*Delve into the art of loving and living in every moment.*

What does it mean to be French? Is it pausing to enjoy a glass of good wine or a spread of cheese? A flâneur down laneways steeped in history? Knowing just how to dress so you always look effortlessly chic?

This book is a celebration of the French lifestyle – an education in drinking to savour the moment, travelling indulgently, and cherishing food and culture. A lesson in the joy of taking things slowly. We may not all live in France, but anyone can learn how to be un petit plus français with this guide by Janine Marsh.

-----  
**Janine Marsh** is a writer and Francophile with one foot in France and one foot in the UK. In 2012, she set up *The Good Life France* to keep in touch with family and friends. Today, she reaches millions of readers, has written three best-selling books, publishes *The Good Life France* as a quarterly magazine, and hosts *The Good Life France* podcast.







#### WHAT THE FRENCH EAT AND WHEN

Unlike so many other western countries, breakfast is not an important meal in Italy. Before you've even woken - usually a croissant or a slice of cake, like *chocolonade* - and a coffee at the bar, while at home it might be biscuits with milk and coffee. It's usually a moment of stillness and never quite begins. Traditionally lunch is the big meal of the day and starts around 1 pm. There is often a second meal, in a separate dining room - particularly in the home. Dinner starts in light, often pastries and vegetables in the summer months, perhaps a little more game and meat in the winter. It might be soup, but no matter the time of the year, dinner is rarely eaten before 8 pm.

Sundays, young working fathers especially in the bigger cities, often eat on the run. As a result, street food - while not a new concept in Italy - has become a feature of the last decade. The common, modern still has a *salade* lunch at a cafe, a croissant or even a simple salad. It's generally an evening affair, although most meals are open to lunch as a snack. Whatever the choice, lunch is usually fast and quality isn't a question.

Despite any modern changes, however, there are many sacred and common traditions for lunch, tea or dinner. This extends to family and friends, and whether it's at home or at a restaurant, it's usually a long haul. And by this point in the day, Italians practice the common rule of not eating *dinner* after lunch - or, if the menu so requires, with lunch and dinner.

Italians do admit, sometimes, yet their underlying respect for tradition is demonstrated by the complete avoidance of a *passatempo* or *picnic* between plates. There are the *bruschette* or *aperitivo* if a person is going to a meal. What is common to most, in particular, is *digestivo*, which comes down to the dough. After they've eaten, such things as *bruschette* and *aperitivo* is usually a gesture.

007 75



#### HOW TO EAT LIKE THE FRENCH

1. *Don't eat and drink in one of the most joyful pleasures to life.*

2. *Eat naturally and choose dishes that are local to your area.*

3. *Don't overcomplicate dishes with an excessive number of ingredients.*

4. *Eat in the company of people you love.*

5. *Have a rest, no necessary breakfast, and eat lighter in the evening.*

### THE FRENCH CALENDAR

#### WINE MONTH

While all of Italy makes the perfect before lunch with special pastries and goods, Venice pulls out all the stops with elaborate costumes, music and a full on party atmosphere.



DEC 31

#### PAstry MONTH

While all of Italy makes the perfect before lunch with special pastries and goods, Venice pulls out all the stops with elaborate costumes, music and a full on party atmosphere.



APR 31

#### WINE MONTH

While all of Italy makes the perfect before lunch with special pastries and goods, Venice pulls out all the stops with elaborate costumes, music and a full on party atmosphere.



DEC 31

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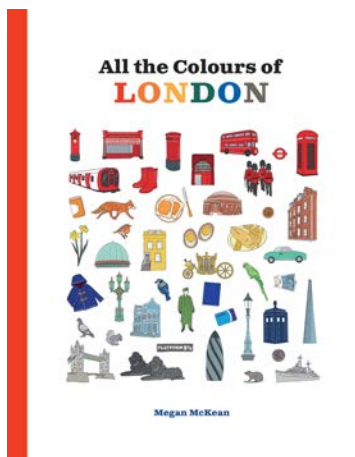
DEC 31

#### PAstry MONTH

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APR 31



# All the Colours of London

By Megan McKean

9781922754776

On Sale 31 August 2023

£10 | 215 x 165mm | 24 pages

Full-colour | Hardcover

*Explore the familiar sights of London via their iconic colours in this illustrated tour of the city.*

*All the Colours of London* is an illustrated exploration of the iconic objects that define the city, through the colours that weave through its streets and define its landmarks.

Explore London in a brand-new way, its objects catalogued into colour groupings – individually observe the components of city life and watch how they create a vibrant kaleidoscope of colour when they all come together.

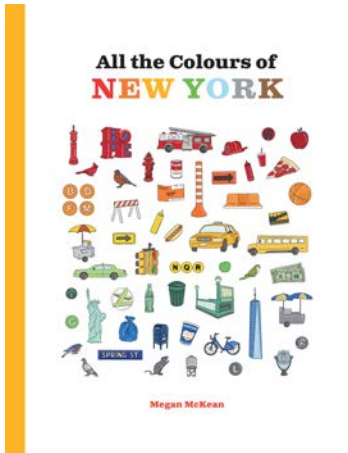
From double-decker bus red and pigeon grey to Hyde Park green and Big Ben brown, London lovers can spot the whole rainbow through the pages of this book.

-----  
**Megan McKean** is an Australian designer, illustrator and author with permanently itchy feet – her work is focussed primarily on travel and depicting colourful cities around the world. Megan's illustrations are characterised by bright colour palettes, strong line work and surprising details hidden within each piece, encouraging the viewer to go back for another look to see what they may have missed.

Her best-selling children's books have been shortlisted for several awards. The *Hello...!* series, published in Australia by Thames & Hudson, has been reprinted multiple times, and is available in English and Chinese language editions. Megan has lived in Sydney for most of her adult life but relocated to Sweden in 2020.







# All the Colours of New York

Megan McKean

9781922754769

On Sale 26 October 2023

£10 | 215 x 165mm | 24 pages

Full-colour | Hardcover

*Explore the familiar sights of New York City via its iconic colours in this illustrated tour of the city.*

*All the Colours of New York* is an illustrated exploration of the iconic objects that define the city, through the colors that weave through its streets and define its landmarks.

Explore NYC in a brand-new way, its objects catalogued into colour groupings – individually observe the components of city life and watch how they create a vibrant kaleidoscope of colour when they all come together.

From pepperoni pizza red and subway seat orange to dill pickle green and Brooklyn brownstone brown, New York lovers can spot the whole rainbow through the pages of the book.

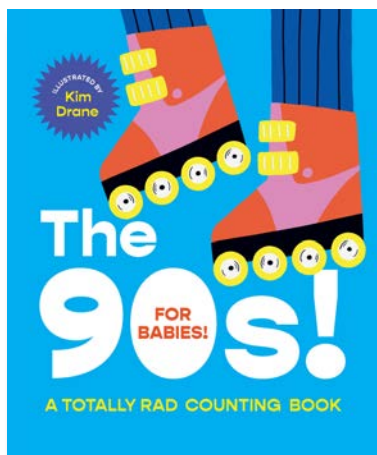
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**Megan McKean** is an Australian designer, illustrator and author with permanently itchy feet – her work is focussed primarily on travel and depicting colourful cities around the world. Megan's illustrations are characterised by bright colour palettes, strong line work and surprising details hidden within each piece, encouraging the viewer to go back for another look to see what they may have missed.

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## The 90s! For Babies!

*A totally rad counting book*

Illustrated by Kim Drane

9781922754561

On Sale 9 November 2023

£15 | 218 x 180mm | 20 pages

Full-colour | Board book | Children's

*A counting book for babies, toddlers, and any fan of the decade that knew how to keep it real.*

It's never too early to introduce your little home skillet to the raddest decade – the 90s!

This hella cute counting book is great to read with little ones learning about numbers. The vibrant illustrations feature bucket hats, roller blades, VHS tapes, classic 90s toys, and other icons from the zenith of human history that will pop off the page with Kim Drane's happy and colourful style. Learn about numbers and the best decade with your little ones, all at the same time!

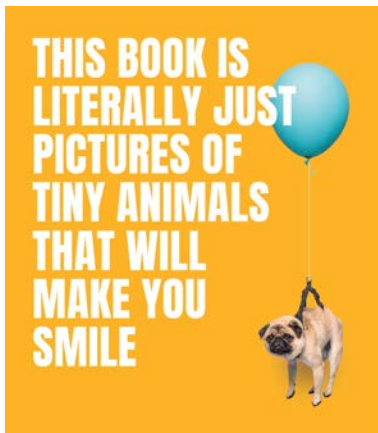
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**Kim Drane** is a 2D animator and illustrator based in Melbourne Australia. She creates designs that are bright, colorful, and full of happiness.



Pop Culture, Humour & Non-fiction





## This Book is Literally Just Pictures of Tiny Animals That Will Make You Smile

By Smith Street Books

9781922754578

On Sale 28 September 2023

£10 | 185 x 160mm | 96 pages

Full-colour | Hardcover | Humour

*The only thing more likely to put a smile on your face than a cute animal is a TINY cute animal.*

Science has proved that smiling not only gives your mood a boost but helps your body release cortisol and endorphins that provide numerous health benefits – including literally lengthening your lifespan.

That's right. By harnessing the incredible life-improving powers of adorable, tiny animals, this book will help you live longer. Featuring pint-sized pigs, teensy kittens, miniature bunnies and the smallest, cutest creatures out there, we've compiled this collection for whenever you need a pick-me-up.

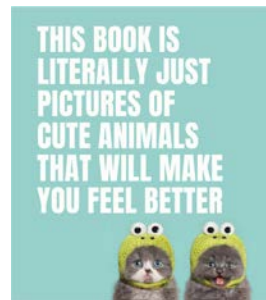
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This book was collaborated by the editorial staff at **Smith Street Books**, who can never resist a pic of teeny, tiny animal.



9781922417046



9781925811384



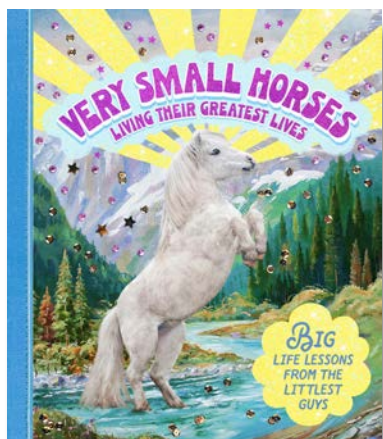
9781925811186



Pop Culture, Humour & Non-fiction







## Very Small Horses Living Their Greatest Lives

*Big lessons from the littlest of guys*

By Amy Lewis

9781922754608

On Sale 9 November 2023

£10 | 185 x 160mm | 96 pages

Full-colour | Hardcover | Humour

*Get inspired to become your best you by horses who don't let size stop them from living big lives.*

Not all heroes wear capes, and some of them aren't even very large. Some heroes aren't even humans.

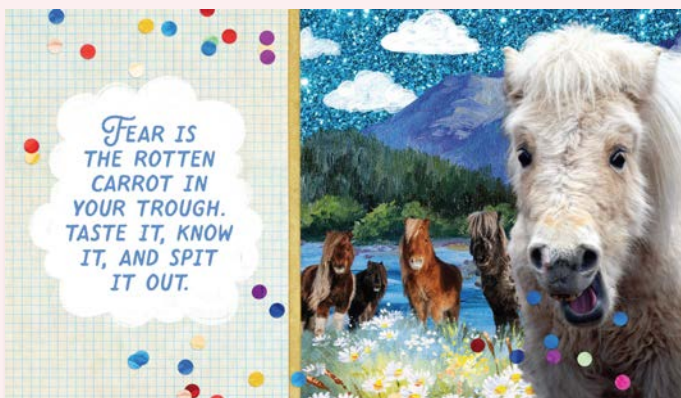
Small horses are out there every day, living lives and teaching lessons that we could all learn from. Take a motivational, uplifting journey through this photo collection of small horses and learn from the lessons they've each discovered trotting their own paths.

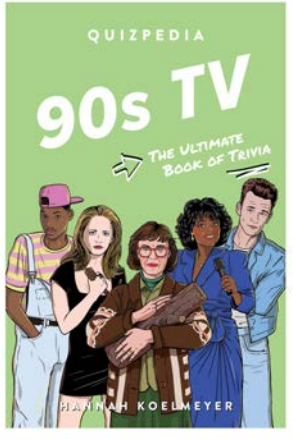
It's a big world out there, but it only takes one small horse to make a difference.

-----

**Amy Lewis** is a freelance writer and pop-culture aficionado from Melbourne, Australia.







## 90s TV Quizpedia

*The ultimate book of trivia*

By Hannah Koelmeyer

9781922754868

On Sale 28 September 2023

£10 | 200 x 135mm | 96 pages

Full-colour | Paperback | Pop culture

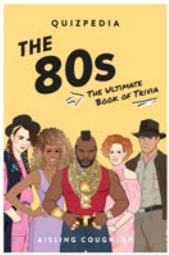
*How well do you remember the TV of the 90s? These 450+ questions will put even the most knowledgeable box-set fanatics to the test!*

What type of animal is Rocko in *Rocko's Modern Life*? What is the phrase that appears on the poster that hangs above Fox Mulder's desk? What show's theme song refers to "tossed salad and scrambled eggs"? How many times did Mr. Sheffield propose to Fran?

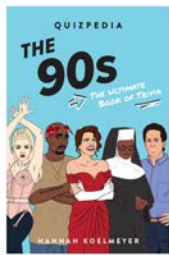
This interactive trivia book is the ultimate opportunity to showcase your knowledge of the small screen's greatest decade, from daytime talk shows to crime dramas, *Baywatch* to *The Simpsons*, and everything in between.

Grab your remote, the truth is out there!

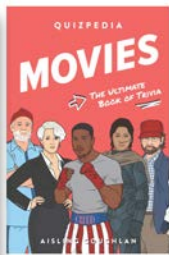
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**Hannah Koelmeyer** is an editor and writer based in Melbourne, Australia.



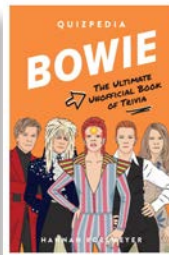
9781925811995



9781922417350



9781922754004



9781922417367



9781925811728



Pop Culture, Humour & Non-fiction

SO YOU THINK  
YOU KNOW ...

## THEME SONGS

-60-

### Quiz 30

1. What show's theme song refers to "broad salad and scrambled eggs"?
2. Name the 81-rock duo who performed the Frank theme "The World is My Master".
3. True or False? Legendary film and TV composer Danny Elfman, writer of the Simpsons theme, has never won an Oscar?
4. The theme song of what show promised that the nuclear character would "take pollution down to zero"?
5. What 90s TV show was added to Netflix in 2020 with "Run Like Mad" by James Arden in place of its iconic theme?
6. South Park's theme song was written and performed by what rock band?
7. The Grammy-winning theme for what TV show is an instrumental version of "Falling" by Angelo Badalamenti and Julie Cruise?
8. Love Spit Love's cover of "How Soon Is Now?" by The Smiths is the theme to what show?
9. "Bully in the Wings (Sleep Theme)" was written by a NOFX & Blink-182 & Noel Fielder?
10. British band Rudimental's 2017 "Wake Up This Morning" is what character drove the New Jersey Township?

-61-

SO YOU THINK  
YOU KNOW ...

## THE OPRAH WINFREY SHOW

-2-

### Quiz 01

1. What city was the home of The Oprah Winfrey Show?
2. Which Tuesday guest proved so popular in the late 90s that Oprah helped them launch their own successful talk show?
3. Who did Oprah interview on February 10, 1993, in what would become the most watched TV interview of all time?
4. What book was the very first selected for Oprah's Book Club?
5. Oprah withdrew herself and her show from consideration for the Daytime Emmy after receiving what award in 1998?
6. Actress Jane Elliott undertook an anti-racism experiment that involved segregating the audience based on what?
7. What's the name of Oprah's production company?
8. And what correction does it have to her name?
9. Discussion of what disease leads to Oprah being sued for defamation, forcing the show to move taping to Texas during the trial?
10. Regular segment "Oprah's Wildest Dreams" was named for a song by which superstar before Oprah sang onstage with in 1992?

-3-

SO YOU THINK  
YOU KNOW ...

## TWIN PEAKS

"THERE'S A SORT OF  
EVIL OUT THERE"

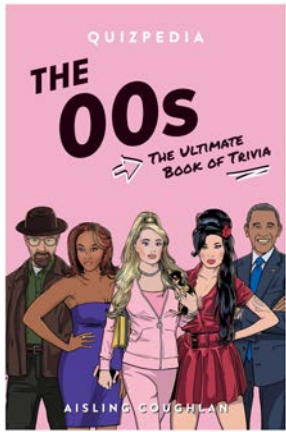
-76-

### Quiz 38

1. What law enforcement agency does Dale Cooper work for?
2. What was the name of the Canadian canoe and brothel where Laura Palmer worked before she died?
3. Before a change of heart, Twin Peaks' richest citizen Benjamin Horne attempts to develop a luxury country club called what?
4. By what name is Margaret Lanham better known?
5. What Laura's body is discovered, what is it wrapped in?
6. Also known as the "waiting room", where does Cooper have his dream encounter with the one-armed man?
7. Brothel madam Blackie O'Connell from Audrey after seeing her perform what rock?
8. Cooper finds a tiny piece of paper under Laura's fingernail with what letter written on it?
9. One of the clues given to Cooper by The Giant is "There is a man in a...".
10. What is the name of Norma's dream?

-77-





## The 00s Quizpedia

*The ultimate book of trivia*

By Aisling Coughlan

9781922754851

On Sale 28 September 2023

£10 | 200 x 135mm | 96 pages

Full-colour | Paperback | Pop culture

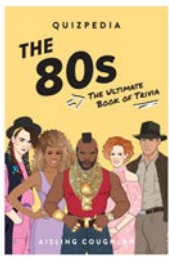
*Consider yourself a 2000s expert? These 450+ questions will put your Y2K knowledge to the test.*

Who were the two stars of *A Simple Life*? What's Derek Zoolander's trademark look? Who was everybody's first friend when they joined Myspace? Which NYC borough was J.Lo singing about in 'Jenny from the Block'?

This interactive trivia book is the ultimate opportunity to showcase your expertise of the decade that gave us *The Office*, a solo Beyoncé, and Facebook, with more questions than songs you can fit on your iPod shuffle.

Fetch your Juicy Couture tracksuit, queue up a playlist on your iPod and get quizzing!

-----  
**Aisling Coughlan** is a freelance writer based in Melbourne, Australia.



9781925811995



9781922417350



9781922754004



9781922417367



9781925811728



Pop Culture, Humour & Non-fiction

SO YOU THINK  
YOU KNOW ...

## WORLD EVENTS

- 2 -

### Quiz 01

1. In what year did the Euro first circulate as physical currency?
2. A hot topic in 2007/2008, what does GFC stand for?
3. How many planes were hijacked on September 11 2001?
4. What change happened to Pluto in 2006?
5. Which country became the first to fully legalize same-sex marriage in 2001?
6. Who succeeded Pope John Paul II after his death in 2005?
7. On what date did the London bombings take place?
8. What type of aircraft ceased operating in October 2003?
9. The Indian Ocean tsunami occurred on what date of 2004?
10. The 2004 Athens Olympics marked what anniversary of the games?

- 3 -

SO YOU THINK  
YOU KNOW ...

## CELEBRITY SCANDALS

- 88 -

### Quiz 44

1. Who was arrested for throwing a telephone at a New York hotel clerk in 2005?
2. Who was convicted of grand theft and vandalism after being arrested in a Saks 5th Avenue store?
3. What movie was Christian Bale filming when he unleashed a blade upon a crew member?
4. In 2004, which American TV personality went to prison for involvement in a financial scandal?
5. What record producer was convicted in 2009 of the murder of Lana Clarkson?
6. Justin Timberlake and Janet Jackson had a wardrobe malfunction while performing at which US sporting event?
7. How many days of her 45-day sentence did Paris Hilton serve in jail?
8. On the set of which 2005 movie did Brad Pitt and Angelina Jolie meet?
9. Who infamously jumped on Oprah's couch in 2005, and for whom was he expressing his love?
10. Who shaved her head while being photographed by paparazzi in 2007?

- 89 -

SO YOU THINK  
YOU KNOW ...

## MEAN GIRLS

"THAT'S SO FETCH"

- 44 -

### Quiz 22

1. Where has Lily been for the past 12 years before she returns to the US?
2. Regina, Gretchen and Karen make up what social group in the high school?
3. What song do Lily, Regina, Gretchen and Karen dance to at the Christmas concert?
<4. What kind of store does Janis work in at the mall?5. What 2002 book is the movie based on?- 6. Who wrote, and co-starred, in the movie?
- 7. What does Lily convince Regina to eat, telling her it will help her lose weight?
- 8. The contents of what item tases all hell to break loose at North Shore High?
- 9. What crime is Ms Norbury investigated for?
- 10. How does Regina get a spine injury?

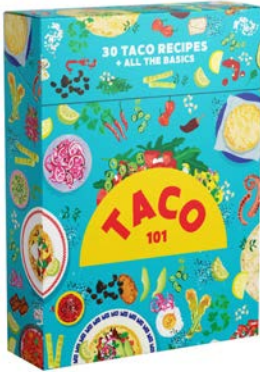
- 45 -







 **Smith  
Street  
Gift**



# Taco 101

30 taco recipes and all the basics

By Deborah Kaloper  
Illustrated by Alice Oehr

9781922754646

On Sale 28 September 2023

£15 | 30 cards in a box + 16 page basics booklet

*Tacos as you've never experienced them before ... as a deck of cards!*

Tacos are a perfect package of delicious fillings, hugged by a soft tortilla. They are difficult to beat, whether you're after a tasty snack, an ample meal, or need to cater for a hungry crowd.

*Taco 101* has a recipe to suit everyone's tastes—including vegan options and homemade tortillas. Each card features a different recipe, from classics like Rajas Poblanas & Corn Tacos to unexpected creations like Chicken Karaage, with basics that you can mix and match to create your very own perfect taco.

**Deborah Kaloper** is a Californian-raised, Melbourne-based food writer, chef, former pastrychef, and now sought-after food stylist. She daily works with the best photographers, chefs, and writers—and in her downtime she spends it perfecting her tortillas. She has previously authored *Good Mornings*, *Pasta Night*, *Ramen-topia*, and *Taco-topia* published by Smith Street Books.

**Alice Oehr** is a designer and illustrator from Melbourne, Australia.











# The Botanical Cocktail Deck of Cards

50 cocktail recipes inspired by nature

By Elouise Anders  
Illustrated by Annabelle Lambie

9781922754615

On Sale 31 August 2023

£15 | 50 cards in a box

A deck blooming with delicious botanical cocktails that use flowers, fruit, and herbs.

The Botanical Cocktail Deck of Cards celebrates the wonderful world of floral, herbaceous, and fruity cocktails.

Containing 50 cards with recipes to infuse your own botanical spirits at home, as well as twists on classics like a Marigold Margarita, a Pisco Apple Sour, or a Lime Basil Smash, this deck will have you bringing out the drinks trolley for any occasion.

**Elouise Anders** is a mixologist-turned-culture-writer based in Melbourne. She consults the city's finest bars and restaurants on how to best curate drinks lists. Previously, she has published *Spritz Fever!*, *Drinks on the Lanai*, and *Cocktail Botanica* with Smith Street Books.

**Annabelle Lambie** is a graphic artist and commercial illustrator based in Melbourne, Australia. Annabelle's work is inspired by her love of nature and how it intertwines into every day.





# 100 Ways to Reconnect with Nature

Everyday cards for wherever you live

By Jo Stewart

9781922754639

On Sale 31 August 2023

£15 | 50 cards in a box

*A deck with 100 ideas to keep you connected to nature, even when you live in the city.*

Whether you live between skyscrapers or in the suburbs, it's easy to become disconnected from nature. But even in a concrete jungle, nature is still present. Counter your nature deficit and channel your inner cottage-core self with 100 ways to rediscover and reconnect with the natural world, including plenty of ideas that are easy to integrate into your everyday life, from taking your lunch outside to mindful walking and community gardening.

Learn about getting involved in seed exchanges, forest bathing, or how to become a citizen scientist, and find great ways to help with conservation efforts—because no matter where we live, we can all heal with nature as we help it heal.

Creating thought-provoking features for Australian and international newspapers, magazines, and websites, **Jo Stewart** has contributed to more than 40 different publications including the *Sydney Morning Herald*, *The Age*, *The Saturday Paper*, *Body + Soul*, *International Traveller*, *Time Out*, *Vice*, *Mindfood*, *The Guardian*, and more.







## See Make Play

50 happy craft projects for all ages

By Nikki Divitaris & Fran Spillane

9781922754721

On Sale 26 October 2023

£15 | 50 cards in a box

*A deck of cute and fun craft projects for kids of all ages.*

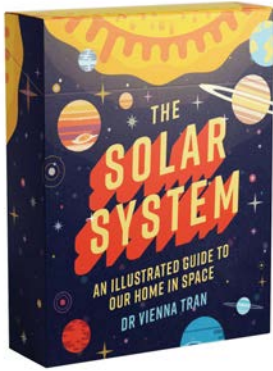
This deck of easy, happy craft projects is packed with fun ideas to enhance creative skills, encourage out-of-the-box thinking, and keep kids entertained.

Bursting with 50 original and playful crafts, *See Make Play's* activities are designed to encourage kids to discover the brilliance of their own creativity. Make Flower Necklaces or Egg Carton Masks to dress up, play with your senses and some Rainbow Foam, and zoom off to the moon in your own Rocket Ship.

Every idea can be created in two to three simple steps with everyday household objects, inexpensive and easily-sourced craft supplies, and kids that are excited to craft some fun.

**Nikki Divitaris** and **Fran Spillane** have a long background in fashion and textiles and have been creating innovative craft activities and workshops with their company See Make Play since 2018.





# The Solar System

An illustrated guide to our home in space

By Dr. Vienna Tran

Illustrated by Donough O'Malley

9781922754738

On Sale 26 October 2023

£15 | 30 cards in a box

An illustrated guide to the Solar System filled with fascinating, bite-sized facts about space.

Take an awe-inspiring and informative journey through the Solar System with this beautifully illustrated deck. Featuring the Sun and all of the major objects in its orbit, including the planets, their moons, the dwarf planets, and more, this deck will launch you into an exploration of Earth's closest neighbors. *The Solar System* deck is perfect for space enthusiasts and armchair astronauts, young and old.

**Dr. Vienna Tran** is a medical doctor and space medicine researcher. In collaboration with DLR and the UK Space Agency, she is researching the use of artificial gravity to mitigate hip muscle loss in space. She is an alumna of National Space Camp and the International Space University Southern Hemisphere Space Studies Program (ISU SHSSP 2020). Dr. Tran is also science reporter for *SpaceAustralia* and a STEM mentor for school-aged students.

**Donough O'Malley** is an Irish illustrator and designer currently based in the UK. With over seventeen years' experience working for clients across the world.





## Deck of Stars

*A guide to the night sky*

By Dr. Sara Webb

Illustrated by Aidan Meighan

9781922754714

On Sale 31 August 2023

£16.99 | 50 cards in a box

*Take the night sky home with this deck of cards that teaches you about the constellations.*

Across human cultures and history, we have looked up to the heavens and discovered the constellations, from Auriga to Cassiopeia and Cygnus to Lyra. Each cluster of stars has its own story, both mythic and scientific. With the *Deck of Stars*, you can learn about both.

With 50 cards, this deck teaches you about the science behind each constellation, the lore that accompanies them, and how to spot these patterns of stars in the night sky. Space is full of magic, and these illustrated cards captures it in a beautiful box.

**Dr. Sara Webb** is an astrophysicist dedicated to sharing the wonders of astronomy and astrophysics with a wide audience. Her work includes chasing the fastest and rarest explosions in the Universe and investigating how humans and AI will work together in the future. She is currently a Postdoctoral Researcher at the Centre for Astrophysics and Supercomputing at Swinburne University of Technology, Melbourne, Australia.





## Cat & Dog Playing Cards

Illustrated by Marta Zafra

9781922754622

On Sale 12 October 2023

£15 | 2 sets of 54 cards in a box

*Play to win with these charming decks of dog and cat playing cards.*

Two sets in one, this beautifully packaged pair of playing card decks is the perfect gift for any cat and/or dog lover.

Celebrating the world's most loveable animals in an elegant, foiled package, this set of decks will elevate any game night. *Cat & Dog Playing Cards* comes with two standard poker decks, with the four classic suits. On each card, players will find one of Marta Zafra's beautiful illustrations — dogs in one deck and cats in the other: the perfect companions for your game night.

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**Marta Zafra** is an illustrator and artist, based in Spain. Her work is published internationally and has won numerous awards.



Gift





## Film Buff & Music Buff

The ultimate movie & music quizzes

By Smith Street Books

9781922754677 / 9781922754684  
On Sale 26 October 2023  
£20 each | 200 cards and a dice in a box

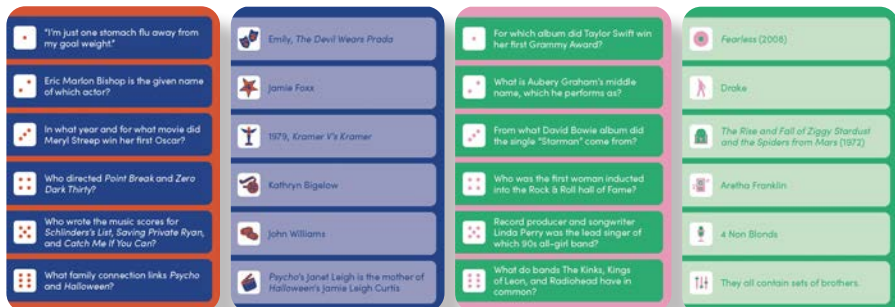
*Think you know movies & music? These games of trivia will put your knowledge to the test with 1,200 questions in each set.*

You may be able to list every one of Spielberg and Hitchcock's movies, but what about those lesser-known directors? And while you might be a BTS obsessive, do you know who their first producer was?

If you think you know everything about movies and music, *Film Buff* and *Music Buff* will put you to the test with 1,200 questions inside each box that will make even the most devoted cinephiles and musos sweat.

Pop some corn or throw on a vinyl, roll the dice to pick a category, and get your game night started.

These games were collated by the editorial staff at **Smith Street Books** who are enthusiastic film and music nerds.





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