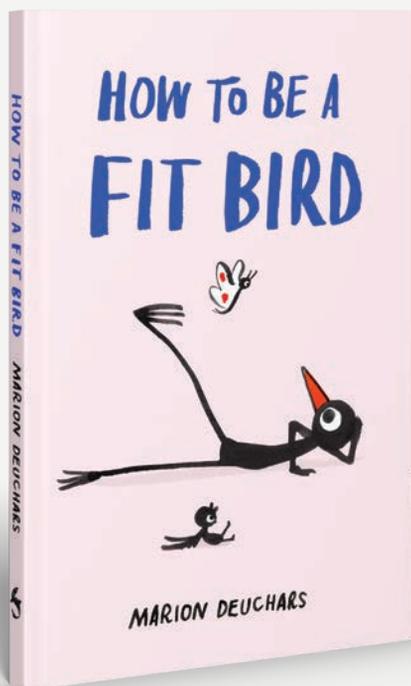


Spring 2025



 **Skittledog**



Marion Deuchars' distinctive and individual style has established her as one of the UK's leading visual creatives. She has won Gold and Silver awards at the Art Directors Club NY, and three D&AD yellow pencils. Her books include the bestselling *Yoga for Stiff Birds*, translated into more than ten languages, and *Make Every Day Creative*; for younger readers, she has written many titles, including *Let's Make Some Great Art*, *Bob the Artist*, *Art Play* and *Colour*.

c. 300 illustrations  
18.0 × 13.0 cm (7 1/8 × 5 1/8 in.)  
88 pp  
ISBN 9781837760503  
Hardback  
2 January 2025  
£10.00

## How to be a Fit Bird

Marion Deuchars

*Meet your surprising new personal trainer with the uplifting sequel to Yoga for Stiff Birds.*

- The second workout book for adults from Skittledog's bestselling author Marion Deuchars.
- Uniquely giftable approach to a strong lifestyle subject.
- Will pair perfectly with *Yoga for Stiff Birds*.

Marion Deuchars perfectly understands the difficult relationship some of us have with our daily fitness routine. In *How to be a Fit Bird* she raises a smile and brings levity to your workouts; her trademark bird demonstrates the moves while the empathetic bat and butterfly cheer you on. You'll find everything from holistic ten-minute workouts to more specific sessions focusing on particular parts of the body, including the important warm-up and cool-down.

Marion creates all aspects of the book herself, from the quirky characters to the handwritten text, making this book a completely integrated delight. The perfect companion for *Yoga for Stiff Birds*, it makes a friendly gift for anyone who prefers to be charmed, not bossed, into exercising.



### SEATED OBLIQUE TWIST

FROM SITTING, BEND YOUR KNEES AND LEAN BACK TO FORM A 'W' SHAPE. ENGAGE CORE, TWIST RIGHT; RETURN TO CENTRE, THEN TWIST LEFT AND REPEAT.



### REVERSE CRUNCH

LIE ON BACK WITH HANDS BY YOUR SIDES, RAISE LEGS, PULL KNEES TOWARDS CHEST, LIFTING HEAD AND HIPS. LOWER SLOWLY, REPEAT.



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46 WARM-UP

### WARM-UP

Always warm up before exercising to increase the heart rate and blood flow to your muscles. It helps to reduce any stiffness and lowers the risk of injury.



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### STAR JUMPS

START WITH ARMS BY YOUR SIDES, THEN JUMP UP, OPENING ARMS AND LEGS TO MAKE AN 'X' SHAPE. RETURN TO STANDING. REPEAT.



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## Making your first cyanotype



**Now we have looked at the process in detail, these instructions show the steps to work through to make your first print. The first step will apply if you are coating the surface with the cyanotype solution (page 6). If you are working with ready-prepared paper or fabric, skip to step 5.**

1. Use your cyanotype chemicals to coat following the instructions on page 32. All lights reach the surface of your paper with the solution using a brush - a long brush allows coating into corners and a shorter one will get you into narrow crevices. A paper cone will get you into narrow, rounded crevices. The trick is to get the solution into each bit - it will be necessary and by then should be able to hold the print up and see how any of the solution can be kept off the surface.
2. When it is dry, place it on a board and arrange your object over the paper. You might find it easier to place your composition in advance. Stick inside and away from the outside edges, which are the edges with your design. Place the object or glass sheet fully over your paper and secure with binding clips. If you are working with botanicals, the most natural you can be because your subject and your card surface are more than the resulting print will have.




MAKING YOUR FIRST CYANOTYPE 45

## Creating compositions using paper

You don't have to rely on found objects or botanicals to create your cyanotype prints. You can cut out or tear shapes from paper or card to block the UV light. You can also use different weights and transparencies of paper, from tracing and tissue paper to thicker paper and card to layer up your composition.

Start with just one exposure while you experiment with this technique. The steps on the opposite page show the effects of using three separate exposures to layer up your design to achieve different shades of blue. It helps to start by planning your composition.




**Below left:** The shapes were cut from a sheet of paper, which was placed over the coated paper, leaving the leaf-shaped spaces blue.

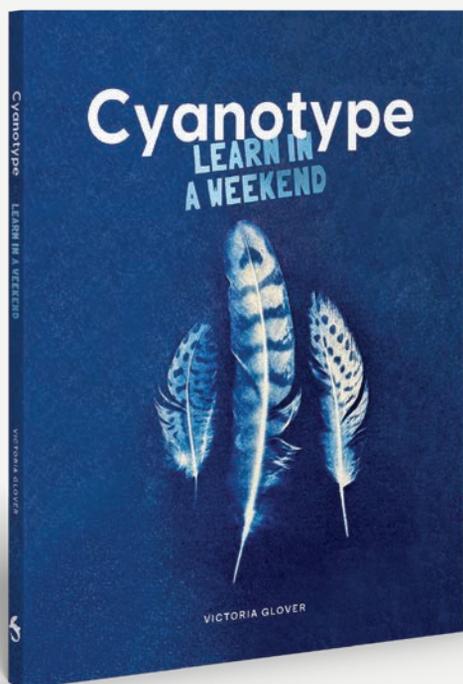
**Below right:** The shapes cut from the paper on the left were used to create a new composition with multiple exposures.




1. When you have decided on a design, plan which will be your white layer. This is the area the print that will receive no light so whatever you place down here will remain white. Once you have this layer in place, cover it with Perspex and expose for a short while. My exposure was 15 seconds under a UV lamp but yours will take longer if using the sun.
2. Bring your print inside or remove it from under the UV lamp and add the second layer. Take care not to move the elements from your first layer. This second layer will be a pale blue. Expose your print for a short time again.
3. Now add the final layer. Again, take care not to move your first two layers (you can use in my final print that I accidentally moved the left cloud, but I like the "shadows" result all the same). This is going to be your last exposure so this time expose for longer to really develop the darker shades of blue.

46 TECHNIQUES AND EFFECTS

CREATING COMPOSITIONS USING PAPER 47



Victoria Glover creates hand-printed textiles and prints on paper using cyanotype and resist printing techniques. Working from her studio and retail space in Manchester, she creates lampshades, cushions, textiles and prints. Victoria also runs cyanotype workshops and has guided hundreds of beginners through the process, from mixing chemicals to finished print.

c. 200 illustrations  
21.5 × 17.0 cm (8½ × 6¾ in.)  
80 pp  
ISBN 9781837760633  
Paperback  
13 March 2025  
£12.99

## Cyanotype Learn in a Weekend

Victoria Glover

*The complete introduction to this fascinating light-printing process, giving stunning results.*

- Cyanotype is gaining in popularity and the materials you need are easily available and cheap.
- The proven 'in a weekend' promise perfectly matches the topic.
- Exploring printing on fabric and paper, projects range from simple prints to lampshades and clothing.

One of the oldest forms of photography, cyanotype gives distinctive white-on-blue results that are simultaneously graphic, intricate and mysterious. Drawing on Victoria Glover's experience running workshops for beginners, this book will walk you through the process and suggest a variety of projects to help you develop your skills while making something beautiful.

You'll find out how to print onto a tote bag and lampshade, tone your prints, and use long exposures to create the effect of an X-ray image.





Becky Searle is an ecologist, botanist and kitchen gardener. She has a regular feature in *Kitchen Garden* magazine and also writes for *Gardener's World*, *Bloom* and *Homes & Gardens*. With Richard Chivers, she hosts the *Seed Pod* podcast, and uses her strong social media presence to celebrate the joys of organic gardening.

The winner of multiple gold and silver medals from the Royal Horticultural Society, Rachel Pedder-Smith is a botanical artist whose work has been exhibited at Kew, the Smithsonian, and Tate.

c. 200 illustrations  
Box: 16.9 × 10.5 × 4.5 cm  
(6 3/4 × 4 1/4 × 1 7/8 in.)  
50 cards + 28 pp booklet  
+ 5 envelopes  
ISBN 9781837760619  
13 March 2025  
£19.99 inc VAT

## The Seed Collector's Kit

Gather, Sow,  
Grow, Harvest

Becky Searle  
Illustrated by  
Rachel Pedder-Smith

*Collect your own seeds to grow herbs, veggies and flowers with this unique gardener's kit.*

- A beautiful package, combining illustrated cards, a booklet and envelopes for seed collecting.
- Growing from seed is cheap, rewarding and a sustainable way to garden.
- Speaks to current trends for seed gathering, seed collecting and seed swaps.

An attractive and practical gift for gardeners of all levels, this kit tells you everything you need to know about collecting, planting and nurturing seeds, so you can create a sustainable (and free!) garden.

Fifty cards cover popular vegetables, flowers and herbs and the different methods of collecting and planting their seeds, providing a masterclass in this original and now popular gardening method. A 28-page booklet lays the groundwork and five seed envelopes complete the kit, getting you off to a perfect start with your new garden!





## Tomato

*Solanum lycopersicum*

Tomatoes will forever be a favourite for gardeners with their sweet, juicy fruits bursting with flavour. Eating a homegrown tomato fresh from the vine on a warm day is a unique pleasure. They are easy to grow, and available in a myriad of forms to the home gardener.

### HOW TO COLLECT THE SEEDS

Use a spoon to scoop the seeds out of a fresh tomato. You will notice that they are coated in a jelly-like substance, which will need to be removed. To do this, place your seeds in a small jar and fill with a little water. Rest the lid of the jar on top, just enough to let some air in and out. After a few days, the jelly will ferment and broken down. Rinse your seeds through a sieve and allow them to dry before storing.

HOW TO SOW	Indoors, 6–8 weeks before last frost date
SEEDS	Tender ☒
	Full sun ☀
	Rich; moist, well-draining
	Water generously 💧

Some determinate tomatoes are short and bushy, while others or cordon varieties produce tall vines and need a lot of support. Try micro, trailing or patio tomatoes if you have a small space.



## Cauliflower

*Brassica oleracea*

Cauliflower is a delightfully versatile vegetable. As the name suggests, a cauliflower head is a developing flower. Harvest it when you want to eat while it is still tight and compact, or leave it to flower for the purpose of collecting seeds.

### HOW TO COLLECT SEEDS

Collecting seeds from a cauliflower is easy but requires some patience. First allow your cauliflower to go to seed. It will set a tall stalk of delicate yellow flowers, and then form tiny pea-like seed pods. Harvest these once they have browned and dried out.

HOW TO SOW	Under cover, mid- to late spring
SEEDS	Fully hardy ☑
	Full sun ☀
	Rich; moist, well-draining
	Water generously 💧

When you see a cauliflower head beginning to form, remove the leaves and tie them over it, allowing plenty of space for the head to expand. This will blanch the head, keeping it white, and offer protection from pests.



## Aubergine/Eggplant

*Solanum melongena*

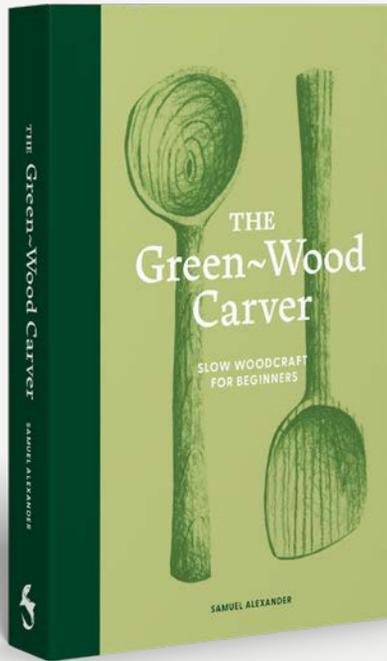
Aubergines produce large, exotic-looking plants and large, glossy, deep purple, white, striped or even orange fruits. They are much loved in the kitchen for their versatility and form the backbone of many dishes from around the world.

### HOW TO COLLECT SEEDS

Aubergine seeds are easy to collect. Once the skin of the fruit is soft, it is ready to harvest. Slice the fruit and use a sharp knife or the end of a knife to scrape out the seeds. Allow them to dry out for a few days on a piece of kitchen paper and then store.

HOW TO SOW	Indoors, from mid-winter to early spring
SEEDS	Tender ☒
	Full sun ☀
	Rich; moist, well-draining
	Water generously 💧

Aubergines love a lot of heat and can quickly produce large fruits. Make sure your plant is well supported as the fruits can be very heavy.



Samuel Alexander first started carving as a way to help him recover from depression, discovering that it not only lifted his mood but also yielded beautiful keepsakes like spoons, bowls and ornaments. Soon he was selling what he made, and became one of *Toast's* New Makers of 2022. He teaches green woodcarving at workshops and his compelling, calming Instagram videos have attracted more than 50,000 followers. This is his first book. Location: Czechia.

c. 200 illustrations  
23.4 × 15.6 cm (9¼ × 6¼ in.)  
160 pp  
ISBN 9781837760640  
Hardback  
10 April 2025  
£16.99

## The Green-Wood Carver

Slow woodcraft for beginners

Samuel Alexander

*Carve yourself some rustic treasures from freshly cut green wood.*

- Ties in with current trends for low-impact, mindful and meditative hobbying.
- Perfect for walkers, campers, forest bathers or anyone who loves the great outdoors.
- The author has a strong following on Instagram and a compelling story to tell about the healing power of carving and of sharing craft skills.

Carving green wood is an immersive and peaceful form of woodcraft using simple tools and age-old techniques. In this handy beginner's guide, you'll learn how to responsibly source fresh, green wood and pick up basic techniques for using a carving axe, knife and hook knife. Samuel introduces a range of step-by-step projects, progressing in difficulty to challenge your new skills. They include a brush, butter spreader, simple buttons, hooks from branches, spoons and a bud vase.

Samuel's philosophical take on the craft encourages us to find another state of mind as we carve, discovering the deep calm that comes as we focus on small movements and personal creativity. His thoughts on different aspects of carving, from how to document your work to the joy of giving it away, are dotted throughout the book.





## How to make an eating spoon



**1** Split the billet along the pith, aiming to gain the cleanest and straightest of the two halves. Using the relief cut (see page xx), axe away the top bark surface, exposing a flat section of wood that is roughly 6–7cm (2½in) or more in width. Bring the excess sides of the billet in to meet the width to achieve a flat oblong shape.



**2** With a pencil, draw a line across the grain at roughly two thirds towards one end of the billet. This highlights where we begin to form what is known as the 'crank' in an eating spoon. The valley to form the crank is instigated by a stop cut – an incision into the grain that stops the fibres in their tracks, to be met with a shaving from either side to form a valley into the straight billet. Start by creating an incision or 'notch' straight across the fibres of the bowl on the line drawn through it. There are two methods of creating the notch. The easiest and more accurate is to use a pull cut saw, cutting to a depth of 1.5cm (½in) or so. Secondly, opt for using straight across the fibres onto the line, keeping your non-dominant hand far away, grasping at the very end of the billet, away from the line of the axe.



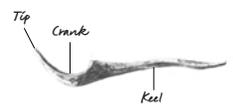
**3** The notch highlights the deepest part of the spoon bowl's profile. Before widening the notch to create a valley, draw onto the billet two lines to visualize the form of an eating spoon's bowl. A gradual slope joins the tip of the bowl to the bottom of the notch, while a steeper kick flicks up to the back of the bowl. The overall shape reminds me of a tick, which suggests a rough silhouette of an eating spoon.



**4.** Next we can use the axe to remove material from either side of the notch to establish the tick shape. Firstly, work from the back of the bowl, into the notch, holding the spoon in your non-dominant hand by the longer section. Work the wood in thin slithers, removing a controlled amount at a time. Be cautious not to follow through with the axe, resulting in splitting out the opposing material.

### Designing a crank

A crank is the ergonomic upward pointed angle of the bowl that encourages the tip to sit above the line of the handle when the spoon is in use. It is formed by making a valley in the bowl area of the blank to achieve the correct angle and three-dimensional rough profile, before shaping the two-dimensional outline of the spoon.



## Parsnips

With their starchy flesh, sweet, earthy parsnips are there when you crave comfort: mashed to top a pie, puréed into a silky soup, cooked down into dal or simmered for a slow braise. That said, giving this staple of the winter veg patch a good roasting is hard to better: soft, caramelized and achieving multiple textures in one fell swoop (thick at one end, wonderfully crisp at the other). Parsnips' sweet charms do, however, need taming and mellow benefit from being in the company of umami flavours, whether that's a spoonful of miso or a blanket of grated parmesan.

**SEASON** October–March

**PREP** Younger small parsnips don't need peeling, but give them a brush, lightly peel older ones, then make a cut to whisker the core to the length and needs removing.

**HACK** Parsnips, like carrots, are a member of the Apiaceae family, which also includes celery, fennel, dill, and cumin. Parsnips are a good source of beta-carotene, potassium, and fibre. They are also a good source of antioxidants, including polyphenols, flavonoids, and carotenoids.



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### Salmon, broccoli and noodle traybake

Here, fibre-rich broccoli comes in two guises: as the softer side, pop it in the oven with the salmon and sauce for 8 minutes before putting the salmon on top. In a bowl, combine the garlic, garlic, olive oil, soy sauce, lemon and hot honey. Toss the broccoli florets in a mixing bowl with oil and swirl in the oven at 200°C (400°F) for 8 minutes. Remove the tray from the oven, add the broccoli, pour over the sauce and hot honey and mix together. Pop the fish on top and return to the oven for 8 minutes, until the salmon is cooked through. Scatter over the extra lemon and spring onion, then garnish with the hot honey. Serve.

### One-pot broccoli orzo

Broccoli goes to the perfect complement and this one-pot version saves on the washing-up too.

Heat 100g oil in a large pan for which you have a lid. Add the garlic, broccoli stems, 100g oil and a generous amount of black pepper and cook for 5 minutes. Add the broccoli florets, lemon zest and olive oil and continue cooking, stirring occasionally, until softened, about 5 minutes. Tip in the orzo and cook, stirring, for 5 minutes. Stir in the stock and parmesan, then bring to the boil. Lower the heat and simmer, covered and stirring occasionally, until the pasta is al dente, 8–10 minutes. Remove from the heat, then stir through the lemon juice and 100g oil. Stir in the herb and serve with more grated parmesan, if you like. Serve.

### PSB with romesco, pine nuts and shallots

This blend of roasted red peppers and almonds goes wonderfully with the garlic broccoli. Serve with good bread if you wish. Put the shallots in a small bowl, cover with just-boiled water and leave to cook. Drain the peppers, capers, almonds, vinegar and olive oil into a food processor and blend to a paste. With the motor still running, drizzle in the oil until you have a thick, creamy dressing. Remove the water from the shallots, drain and pat dry. In a frying pan, add the sliced garlic and cook until the shallots are soft. Meanwhile, cook the broccoli in salted boiling water for 5 minutes until tender but still firm. Drain the broccoli

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### PSB, goat's curd and pumpkin seed pasta sandwiches

Cook orzo under broccoli, season goat's curd and a roasted pasta with both. Sprinkle everything with a good sandwich for both.

Put the broccoli in a steaming tin, drizzle with oil, sprinkle over the garlic granules and season. Cook until soft at 200°C (400°F) for 8 minutes, until almost done. Meanwhile, in a food processor, pulse the pumpkin seeds, garlic and a pinch of salt. Add the hot oil and pulse again until you have a paste. Mix in the parmesan, then add oil and a splash of lemon. Once done and about finished, stir in a splash of olive oil. Cook the orzo for 8 minutes with a splash of pumpkin seed paste. Top with the broccoli, followed by the goat's curd. Serve.

### Broccoli, lemongrass and ginger fried rice

Here, broccoli is added to rice to make a dish that's both full of nutrients and easy to eat. It's a great way to get your greens in.

Heat the broccoli stems in a food processor until it resembles rice, then transfer to a bowl. In the same with the rice, in a heavy-based pan, cook the shallots, garlic, ginger and lemongrass in a little oil until softened, about 5 minutes. Add the broccoli and cook until softened. Stir in the soy sauce, then heat and lower the heat to simmer and garnish with the spring onion and coriander. Topping with a fried egg would be a good idea. Serve.



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## Kale

Kale is the modern-day spinach, containing more vitamin C than its predecessor, as well as the likes of calcium and vitamins E and K. That's not to say this variety of cabbage isn't tasty; it often requires little more than olive oil and garlic to showcase its talents. Kale ranges from the curly kind to straight-leaved Italian cavolo nero, but the common thread is its robust and fibrous nature, meaning it lasts well in the fridge. What is particularly pleasing about this leafy green, though, is it can turn its hand to most things: eat raw in salads, massaging the leaves with oil and salt; blitz into smoothies; crisp up in the oven; or treat it with longer cooking times in stews, sauces and soup, where kale's slight bitterness will mellow.

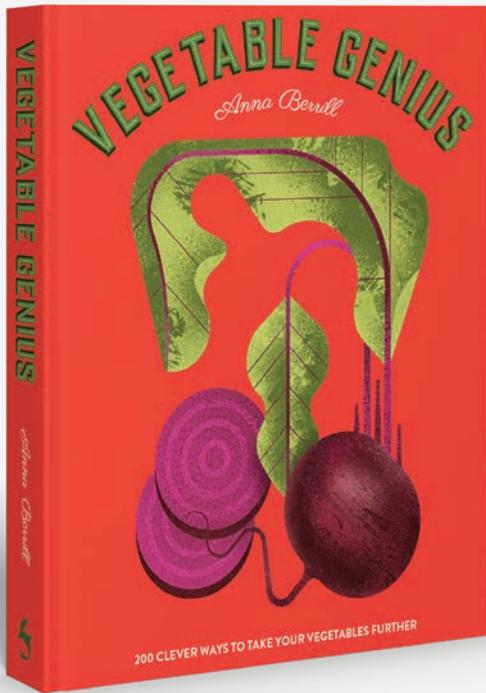
**SEASON** September–April

**PREP** Strip the leaves from the tough central stems using a knife (or your hands), then chop or shred.

**HACK** When roasted, kale takes on a deeply savoury personality and crisps up nicely, which is ideal for adding texture to dishes or simply snacking on. Toss 200g kale leaves with 2 tbsp oil and a pinch of salt, then spread out on a baking tray. Roast at 200°C (400°F) for 6–8 minutes, turning halfway.



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Anna Berrill is the commissioning editor of *Feast*, the *Guardian's* Saturday food magazine, and has also written for *Waitrose Food*, *Jamie Magazine*, *Red*, *Homes & Gardens*, *Food & Travel*, the *Huffington Post*, *Healthy* and *Decanter*. She has appeared on Radio 4's *The Food Programme*, as well as the *Guardian's Today in Focus* podcast.

Agnieszka Więckowska is an illustrator and graphic designer based in Wrocław whose client list includes Adobe, Kinley and Accor.

c. 40 illustrations  
22.4 × 17.6 cm (8 7/8 × 7 in.)  
176 pp  
ISBN 9781837760367  
Hardback  
5 June 2025  
£19.99

## Vegetable Genius

200 clever ways  
to take your  
vegetables further

Anna Berrill  
Illustrated by Agnieszka  
Więckowska

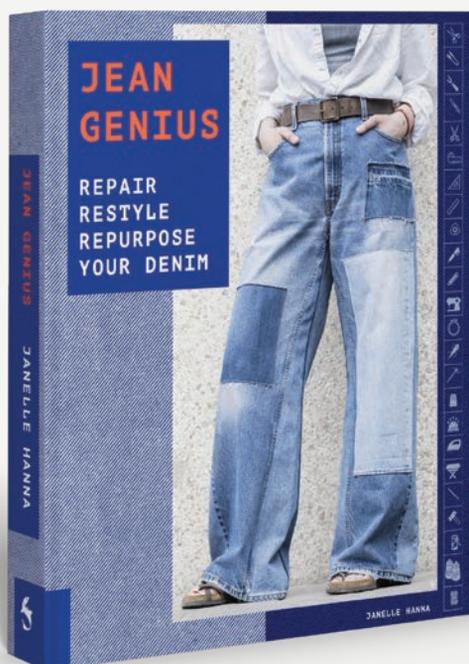
*Turn forty humble  
vegetables into majestic  
mealtime heroes.*

- **Simple recipes with big flavour** that brilliantly reflect what people actually want to eat.
- **Perfectly giftable or a guilt-free self-purchase**, with stunning illustrations that make it a tasty package.
- **Meets the current demand** for surprising new ways to serve vegetables.

A celebration of vegetables to see you through the seasons. Now anyone who wants simple but inventive meal ideas can turn any vegetable languishing in the veg box or hiding at the back of the fridge into multiple tasty dishes.

From everyday staples (carrots, potatoes, broccoli and alliums) to seasonal stars (asparagus, Brussels sprouts, sweetcorn and runner beans), this book will elevate your produce to a starring role, whether as a main meal or side dish. Discover 200 fuss-free recipes that require minimal ingredients and will give your mealtimes an upgrade.





Janelle Hanna is an expert in two fields: circularity and denim. Having spent 15 years designing collections for well-known brands, she now runs an ethical business, White Weft, which creates stylish denim accessories with minimal environmental impact. This is her first book.

c. 300 illustrations  
25.0 × 20.0 cm (9 $\frac{7}{8}$  × 7 $\frac{7}{8}$  in.)  
160 pp  
ISBN 9781837760626  
Hardback (flexibound)  
12 June 2025  
£16.99

## Jean Genius

Repair, restyle  
and repurpose  
your denim

Janelle Hanna

*Slow-fashion hacks for  
extending the life of your  
favourite jeans.*

- Teaches skills to sewers from beginner to advanced: includes hand- and machine-stitching.
- Full of ways and ideas to transform your jeans, giving them greater longevity.
- Will appeal particularly to eco-conscious and creative 'Gen Z' crafters.

Jeans are the best-loved staple of everyone's wardrobe, and yet denim is one of the most resource-intensive fabrics. As a result, the iconic pair of jeans has fuelled the upcycling trend so much that even fashion houses from Ralph Lauren to Givenchy now have a repurposed denim line. However, denim still maintains its place in counterculture and eco-conscious 'Gen Z' is pushing boundaries with cool new ideas for prolonging the life of this cult classic.

This practical book brings together some of the most ingenious repair techniques and repurposing ideas. Your favourite pair can be patched, visibly mended, reworked into a new fashionable style or even cut up to form a completely new object like a tote bag or pair of slippers. Discover the satisfaction of creating something new from something old.








# REPURPOSE

There may come a time when your jeans are no longer worth mending, perhaps they're longer than you need. Or, at the end of their life as jeans, you don't think their only goal—there's a world of potential left to reach, so right?

It'll show you how to reuse your jeans for all their usable components and transform them in unique and inspiring accessories. The resulting objects are practical, and one-of-a-kind too, since, importantly, each project made from waste saves valuable resources from being used to create something new.



## ADDING LEG INSERTS

**SKILL LEVEL: MEDIUM**  
**MAKE TIME: 2 HOURS**

There are so many creative ways to customize your jeans by adding inserts to the leg. In this tutorial, we'll show you how to add or raise your jeans by creating the widest, either all the way to the waistband or in another section from the knee or thigh. These jeans are made from recycled denim, you can also make inserts using denim scraps or other fabric scraps.

**WHAT YOU'LL NEED**

- A pair of straight, slim or tapered jeans that fit you on the waist (their length or slight stretch work best). If you're making the wide or flared style, you'll need a pair that has a lateral side seam.
- A second pair of jeans for the inserts (choose a similar weight and stretch to your main pair).
- Fabric scissors
- Stitch
- Seam ripper
- Scissors
- Safety pins
- Pin
- Iron
- Press or steaming clip
- Topstitch thread
- Heavy-duty sewing machine needle
- Blazer tool

**HOW TO FOLLOW THIS TUTORIAL**

- Use the information on page 78 to decide what you'd like to achieve. It shows how common shapes can be reworked and what length and placement of wedge panels to use.
- Follow the instructions on page 79 to take you through the technical process.

## PREPARING THE WEDGE INSERTS

Use the style guide (see page 78) to calculate the difference between the original and new hem circumference. If your jeans have two inserts, divide the number evenly between the two panels.






- Take the donor pair of jeans and, with chalk or a fabric marker, mark the insert width on the denim then plot the length, joining the sides into a wedge shape. Add 1/2 inch (2.5 cm) seam allowance onto the sides and add a hem allowance on the bottom equal to the hem on the main pair of jeans. If you want a raw edge on your insert do not add any hem allowance.
- Mark a notch on the seam allowance on both sides of the point. Now mark a dot to show where the point is on the reverse side of the fabric. Cut the insert out.
- Snip the notches and the seam allowance corners off at the point.
- Repeat the process for the number of wedge inserts needed for your alteration.

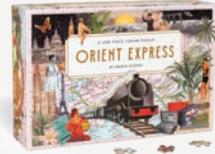




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**Cut Up This Book: Wonderland**  
Reinventing collage for a new generation.  
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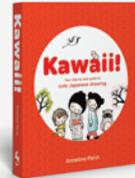
**Orient Express Jigsaw Puzzle**  
An intriguing puzzle, delightfully packaged and presented.  
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**Leila Duly's Walk in the Woods**  
Distinctive and intricate line art for discerning colourists.  
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**Make Every Day Creative**  
Hundreds of accessible art ideas that anyone can have a go at.  
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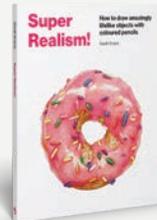
**Kawaii!**  
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