



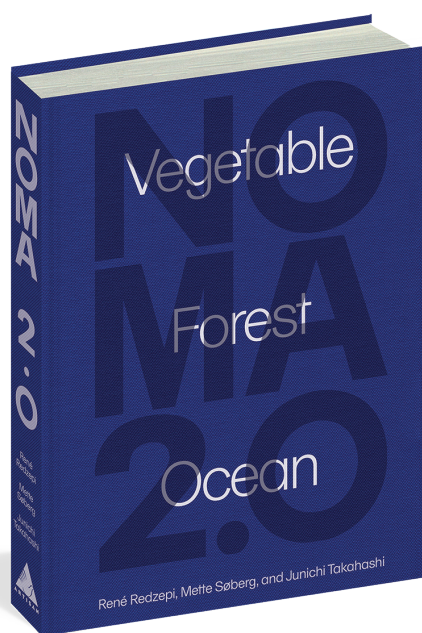
ARTISAN

FALL 2022



A DIVISION OF WORKMAN PUBLISHING

Photograph by Ditte Isager, from *Noma 2.0*



Noma 2.0

Vegetable, Forest, Ocean

RENÉ REDZEPI

WITH METTE SØBERG AND JUNICHI TAKAHASHI

René Redzepi shares the recipes, the ideas, the “sparkle” that make Noma the world’s most influential restaurant

There’s a reason Noma sits atop the list of the world’s best restaurants. Every bite, every dish, every course surprises, delights, challenges, and deeply satisfies in a way that’s unique in the world of dining. As the *New York Times*’ Pete Wells wrote recently in praising Noma’s flavors, “sauces are administered so subtly that you don’t notice anything weird going on; you just think you’ve never tasted anything so extraordinary in your life.” In *Noma 2.0*, René Redzepi digs deep into the restaurant’s magic through the creation of nearly 200 dishes, each photographed in spectacular beauty and detail.

Noma 2.0—the title is a reference to the reinvention of Noma after it closed in 2018 to move to its new compound across the water—is about true seasonality, from wild game in the fall to just-picked peas in the summer. It is about using only local ingredients, to build a cuisine that is profoundly situated in its place and culture. It is about transforming the ordinary—a mushroom, a chicken wing, often through fermentation—to develop haunting, memorable flavors. It is about composing a plate that delights the eye as much as the palate, whether through the tromp l’oeil of a “flowerpot” chocolate cake or a dazzling mandala of flowers and berries. It is about

pushing the boundaries of what we think we want to eat—a baby pinecone, a pudding made of reindeer brain—to open our palates with a startling confidence. And it is about how to stay creative and challenge yourself over the course of a career.

For foodies, for chefs, for artists and art lovers, for thought-leaders and makers, and for the kind of reader who is compelled by the idea that sometimes one person can change everything, *Noma 2.0* is the gift book of the season.

MARKETING & PUBLICITY

- Media focus: culinary and luxury lifestyle
- Major push for gift guides and best of the year lists
- National print and online features
- Large-scale tour events in New York and Los Angeles
- Bigmouth campaign targeting chefs and influencers
- Instagram advertising campaign

OCTOBER 2022

300 color photographs
352 pages
9½" x 13½"
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\$75.00 (\$95.00 CAN/£60.00 UK)
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No. 86172
COOKING



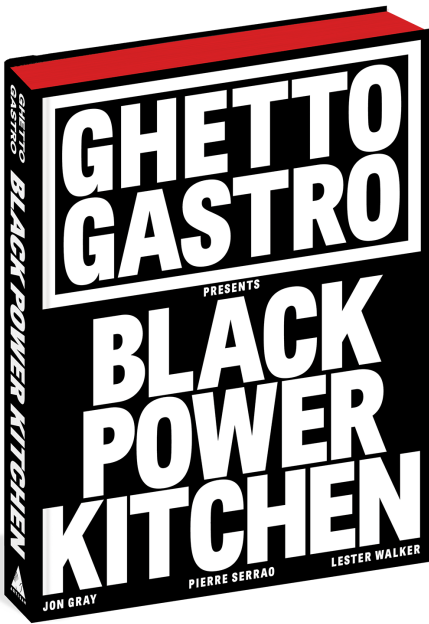
© LAURA LAJH PRIJATELJ

René Redzepi is the chef and co-owner of Noma in Copenhagen, five times recognized as the world’s best by the World’s 50 Best Restaurants and finally awarded a third Michelin star in 2021. He is the author of the *New York Times* bestseller *The Noma Guide to Fermentation*, with over 300,000 copies in print, and *Noma: Time and Place in Nordic Cuisine*, which won both an IACP and a James Beard Award. Redzepi has twice appeared on the cover of *Time* and has been profiled in two feature-length documentaries. He lives with his wife, Nadine Levy Redzepi, and their three children in Copenhagen. Find him on Instagram at @reneredzepinoma and @nomacph.



Ghetto Gastro Presents Black Power Kitchen

JON GRAY, PIERRE SERRAO, AND LESTER WALKER
WITH OSAYI ENDOLYN
FOREWORD BY DR. JESSICA B. HARRIS



Meet the mega-influential collective and its mission to reclaim a culinary heritage

It's a cookbook. It's a manifesto. *Ghetto Gastro Presents Black Power Kitchen* is the first book from the Bronx-based culinary collective, and it does for the cookbook what Ghetto Gastro has been doing for the food world in general—disrupt, expand, reinvent, and stamp it with their unique point of view. Ghetto Gastro sits at the intersection of food, music, fashion, visual arts, and social activism. They've partnered with Nike and Beats by Dre, designed cookware sold through Williams Sonoma and Target, and won a Future of Gastronomy award from the World's 50 Best.

Now they bring their multidisciplinary approach to a cookbook that combines recipes, immersive storytelling, diverse voices, and over 150 images and photographs that celebrate Black culture and provoke larger conversations about race, identity, and how food can be a tool for self-empowerment. The 75 recipes, which are mostly plant-based, are nourishing and layered with waves of crunch, heat, flavor, and umami. They are born of the authors' cultural heritage and travels—from riffs

on family dishes like Strong Back Stew and memories of Uptown with Red Velvet Cake to neighborhood icons like Triboro Tres Leches and Chopped Stease (their take on the classic bodega chopped cheese) to recipes redolent of the African diaspora like Banana Leaf Fish and King Jaffe Jollof. All made with a sense of swag.

MARKETING & PUBLICITY

- Media focus: culinary, art, fashion, and entertainment
- National TV and radio interviews
- National print and online features
- Large-scale events in partnership with cultural institutions and bookstores
- Influencer campaign with artists, celebrities, and chefs
- Social media collaborations with major fashion, luxury, and culinary brands

SEPTEMBER 2022

150 color photographs
304 pages
8½" x 11"
Paper-over-board
\$40.00 (\$50.00 CAN/£31.99 UK)
ISBN 978-1-64829-016-9
No. 86016
COOKING



© JOSHUA WOODS

Jon Gray, Pierre Serrao, and Lester Walker are the Bronx-born culinary collective known as Ghetto Gastro, defining their own lane that transcends food, art, music, fashion, and design to address issues surrounding race, identity, and economic empowerment.

Since launching in 2012, Ghetto Gastro has gone from hosting underground parties to launching a namesake consumer goods brand of pantry items and a custom line of kitchen appliances, sold at Target, and a cookware line with Williams Sonoma. Follow along at @ghettogastro.

Osayi Endolyn is a James Beard Award-winning writer whose work has been published in the *New York Times*, the *Washington Post*, and the *Los Angeles Times*, among others. Endolyn is coauthor of the national bestseller *The Rise* with Marcus Samuelsson.



The World of Natural Wine

What It Is, Who Makes It, and Why It Matters

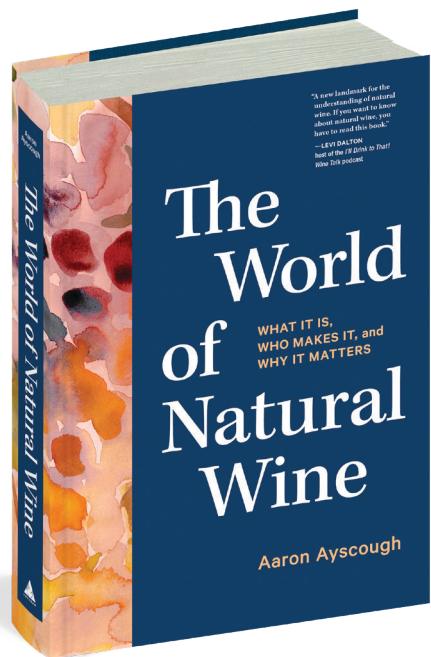
AARON AYSCOUGH

The most comprehensive and definitive guide to the trending world of natural wine

Natural wine has nothing to hide. Made from grapes alone—organically farmed, then harvested, fermented, aged, and bottled without additives—it's wine that seeks to express, in every sip, its traditional and crucial link to nature. *The World of Natural Wine* is the book wine lovers need to navigate this movement—because it's about so much more than labels and vintages.

And exploring natural wine has much in common with getting to know wine in general—you need a guide! Actually, you need Aaron Ayscough, who writes about

natural wine with unmatched expertise and enthusiasm. In *The World of Natural Wine*, he covers it all. He explains the five principles that make a wine a natural wine, like the use of native yeast, and how winemakers rediscovered the wisdom of ancient practices. We meet the extraordinary cast of characters—quirky, obsessive, often outspoken—who tend the vineyards and make the wine. We learn where the wines are made—predominantly in France, but also in Spain, Italy, and the Republic of Georgia (prepare to be dazzled by its vast and ancient wine culture). All about the bottles and varieties we'll want to taste. And most important: what we need to “unlearn” in order to taste naturally.

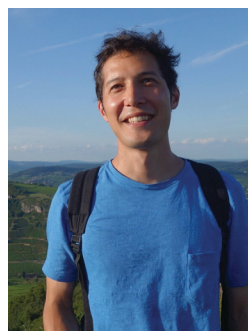


MARKETING & PUBLICITY

- Media focus: culinary, wellness, and science outlets
- National podcast, print, and online interviews
- Targeted outreach to drinks columnists and Instagram influencers
- Retail opportunity: men's gifting holidays such as Father's Day

SEPTEMBER 2022

650 color photographs and illustrations
 448 pages
 7¼" x 10"
 Paper-over-board
 \$40.00 (\$50.00 CAN/£31.99 UK)
 ISBN 978-1-57965-939-4
 No. 85939
 WINE



Aaron Ayscough is a wine writer based in Paris. Since 2010, he has maintained a blog and newsletter about natural wine called *Not Drinking Poison*. He is the English translator of two works by the French winemaker-scientist Jules Chauvet: *Wine in Question* and *The Aesthetics of Wine*, and has worked extensively as a sommelier building wine selections for restaurants in the United States and France. His experience in wine production has included work at wine estates in the Beaujolais, Burgundy, and the Languedoc. Find him on Instagram at @aaronayscough.



Cooking with Mushrooms

A Fungi Lover's Guide to the World's Most Versatile, Flavorful, Health-Boosting Ingredients

ANDREA GENTL

A visually stunning and groundbreaking global collection of recipes for the mighty mycelia

Mushrooms have come a long, long way from the generic white button so many of us grew up with. Today a decent grocery store will carry shiitakes, chanterelles, cremini, enoki, king trumpets. Shop at a greenmarket or specialty grocer and the selection is even greater. A good part of the reason is that mushrooms stand at the intersection of several powerful food trends—cooking to explore new flavors and cultures, cooking for health (mushrooms are among the most heralded foods in the wellness world), cooking with less or no meat, and cooking to draw a deeper connection to nature and the outdoors.

Andrea Gentl, who for over 30 years has given so many cookbooks their singular look through her award-winning food and travel photography, now presents her own first cookbook, celebrating the beauty and culinary possibilities of this magical ingredient. *Cooking with Mushrooms* opens with profiles of 16 mushrooms, guiding readers through the best uses of common and lesser-known varieties with expert advice on how to store, clean, and dehydrate them for your pantry. Then she follows with nearly 100 recipes showcasing mushrooms in all their glory, from pantry staples—use mushroom dust to create a sublime bowl of popcorn—to players in every meal of the day, like Morels on Fried Sourdough for breakfast and King Trumpet Schnitzel or Bucatini with Hen-of-the-Woods for dinner, including a section on using mushrooms specifically for a health boost, like in Lion's Mane Broth. And even in one intriguing cocktail, the Mezcal Maitake Negroni, for a different kind of wellness.



MARKETING & PUBLICITY

- Media focus: culinary, outdoor, wellness, and lifestyle outlets
- Evergreen content for print, online, and podcast outlets and virtual events
- Targeted outreach to wellness and healthy-living advocates
- Major Instagram campaign to ignite the author's powerful culinary and travel world network

SEPTEMBER 2022

75 color photographs

240 pages

7¼" x 10"

Paper-over-board

\$30.00 (\$38.00 CAN/£23.99 UK)

ISBN 978-1-64829-150-0

No. 86150

COOKING



© MARTIN HYERS

Andrea Gentl is an award-winning food and travel photographer. Over the span of her 30-year career, she has photographed the food of the world's leading chefs and culinary pioneers. Best known for her signature light and detailed compositions, Gentl tells a distinct story, entirely her own, through her images. It is from that perspective, as well as through extensive global travel, that she writes, cooks, and creates. Gentl works in collaboration with her husband and partner, Martin Hyers. Find her on Instagram at @andragentl.



Kinfolk Islands

JOHN BURNS

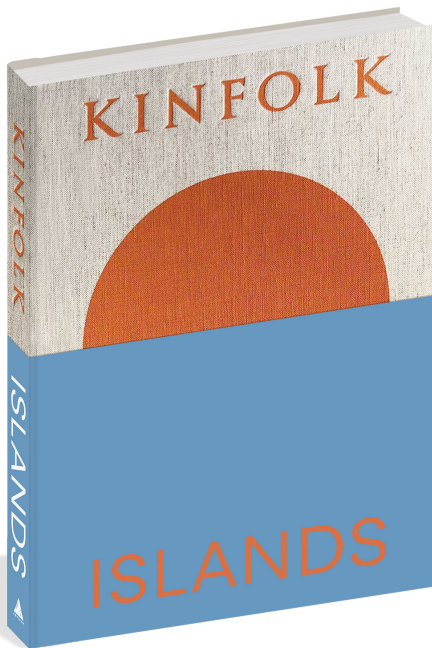
Discover the world's most inspiring island getaways

Escape. Explore. Unwind. With these three words, *Kinfolk Islands* celebrates the art of "slow travel," an approach that extols the virtues of not only getting off the beaten track but doing so with the intention of seeking the authentic and relishing those rich encounters that come from being in a different place.

A new direction in the *Kinfolk* program—a series with nearly half a million copies in print, with stronger initial orders each year—*Kinfolk Islands* is the first in a trilogy of themed travel books, each designed with a bold, colorful cover and fresh format. In *Islands*, Kinfolk applies its unique lens to 18 unexpected destinations organized around those three goals of slow travel: in "Escape," with its emphasis on stunning nature and active exploration, discover Scotland's spectacular Isle of Lewis or Yemen's Socotra, a jewel in the Arabian sea. "Explore" takes readers to Sri Lanka and Montreal (yes, it's an island) in search of contemporary culture and strong communities. "Unwind" is all about simple pleasures and where to find them,

from Spain's secluded La Graciosa to Cheongsando, off the coast of South Korea.

Full of practical guidance, vibrant photography, and thoughtful reflections on why islands figure so prominently in our travel fantasies, *Kinfolk Islands* is both getaway and guide.

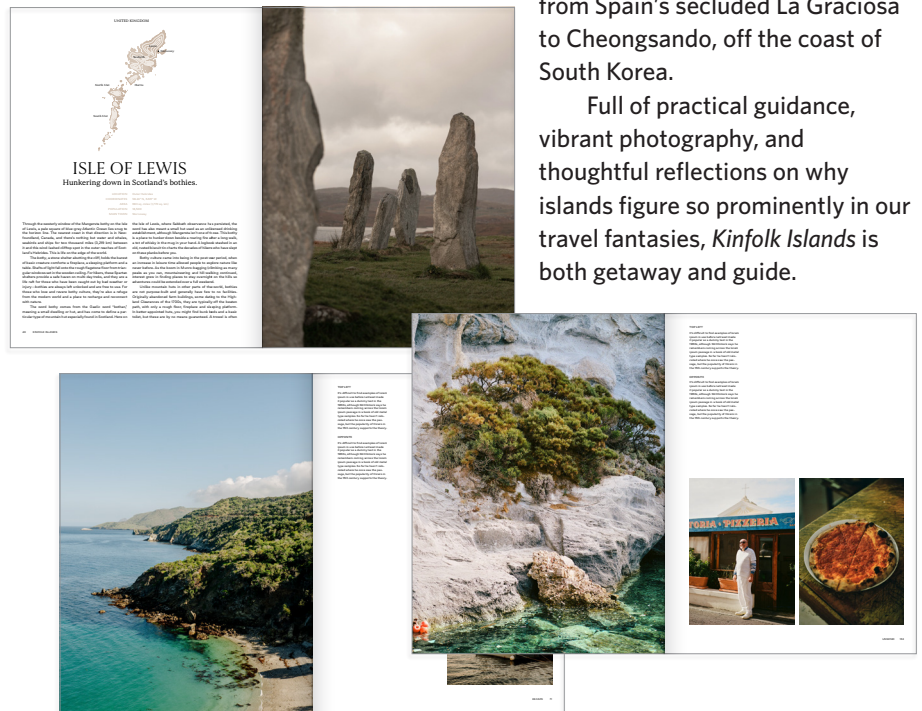


MARKETING & PUBLICITY

- Media focus: lifestyle and travel
- National print and online features
- Targeted gift guide outreach
- Social media campaign with featured creators
- Preorder campaign in partnership with Kinfolk (1.7 million followers)
- Collaborations with travel and lifestyle brands
- Advertising and features in *Kinfolk* magazine and on Kinfolk.com

OCTOBER 2022

250 color photographs
 256 pages
 7 7/8" x 10 5/8"
 Paper-over-board with half jacket
 \$45.00 (\$57.00 CAN/£35.00 UK)
 ISBN 978-1-64829-152-4
 No. 86152
 TRAVEL



© STAFFAN SUNDSTRÖM

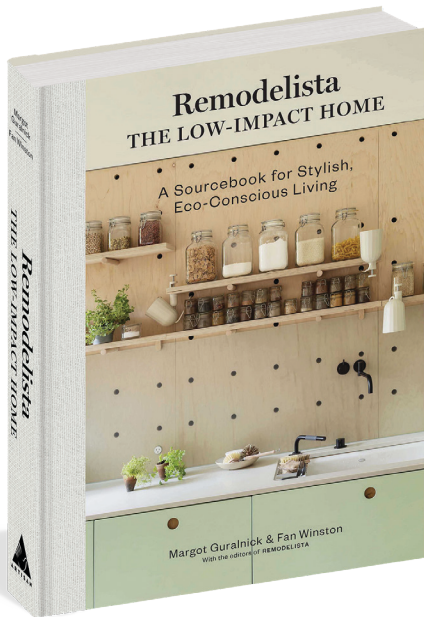
John Burns is the editor in chief of *Kinfolk*, the quarterly magazine based in Copenhagen, Denmark, that delves into personal values and quality of life, and inspires its readers to approach life with intention, energy, and a sense of community. Burns is also the author of *Kinfolk Travel* and *The Kinfolk Garden*; other books in this series include *The Kinfolk Table*, *The Kinfolk Home*, and *The Kinfolk Entrepreneur*.



Remodelista: The Low-Impact Home

A Sourcebook for Stylish, Eco-Conscious Living

MARGOT GURALNICK AND FAN WINSTON
WITH THE EDITORS OF REMODELISTA



How to greenify—and beautify—your life and home, from the renowned experts at Remodelista

Real change begins at home. Using the right paint or finding a gentler laundry routine may not solve the climate crisis, but it is a way of leading by example. And there's no need to sacrifice beauty. In this hardworking visual guide, the experts at Remodelista reveal a personalized, future-minded approach to creating a sustainable and stylish home by emphasizing conscientious consumerism and climate-aware choices.

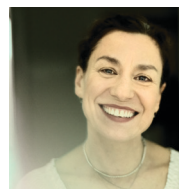
Remodelista: The Low-Impact Home starts with an overview—a manifesto of 10 low-impact rules that spell out an entirely new ethos of living well while treading lightly. From there the authors visit a dozen homes and gardens where those rules come alive. There's an Australian couple's net-zero DIY house, a Brooklyn apartment filled with materials salvaged from the neighborhood, a farmhouse in the English countryside made entirely of hemp. We learn how to greenify our homes and the things we do inside them, room by room—a low-tech approach to cooking and the minimal tools we really need, strategies for turning a bedroom into a sustainable sanctuary. There are tips for upgrading windows, eliminating plastic, choosing non-off-gassing rugs, even picking the right lightbulbs. And, as in every Remodelista book, a list of favorite objects for everyday use. It's inspiring to learn how to change, especially when such big and small steps contribute to a greater good.

MARKETING & PUBLICITY

- Media focus: home, lifestyle, and sustainability
- National print and online features
- Preorder campaign in partnership with Remodelista (2 million followers)
- Brand partnerships including newsletter features, content sharing, and giveaways
- Influencer campaign with design and sustainable living ambassadors
- Sponsored features on Remodelista.com

AUGUST 2022

350 color photographs
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INTERIOR DESIGN/SUSTAINABILITY



© MATTHEW WILLIAMS

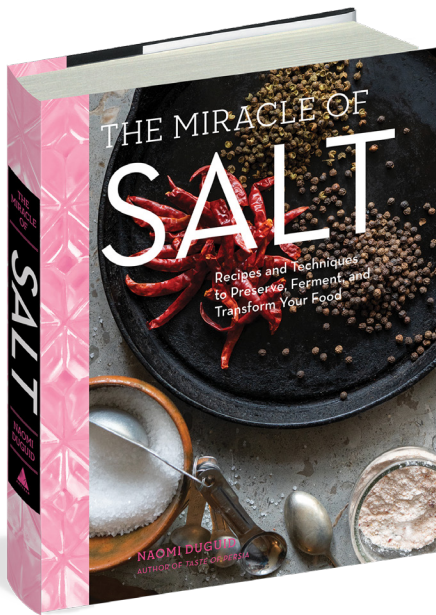
Margot Guralnick is a coauthor of *Remodelista: The Organized Home*, the writer/producer of *Remodelista: A Manual for the Considered Home*, and a long-standing member of the Remodelista team. Now based in the Bronx, she grew up outside of Boston and practices New England thriftiness as a way of life. She has been a vintage collector since childhood and makes botanical art from fallen leaves and branches.



© MIKE KRAUTTER

Fan Winston is a longtime magazine editor and founding editor of the *Organized Home*, a companion website to Remodelista. She is also a library board trustee in her town of Maplewood, New Jersey, where she's helping shepherd the construction of an all-electric, LEED-certified public library.





The Miracle of Salt

Recipes and Techniques to Preserve, Ferment, and Transform Your Food

NAOMI DUGUID

Everyone who cooks needs to care about salt. And will want this extraordinary book.

Naomi Duguid, the author who's brought food-loving readers to all corners of the earth with titles like *Burma* and *Taste of Persia*, now takes us on a very different journey—a deep dive into our single most important ingredient, and a celebration of its essential role in transforming food by preserving, fermenting, or enhancing it. Bringing together her gifts as researcher, storyteller, cook, and photographer, with *The Miracle of Salt*, Duguid will change not only the way you look at salt but also how you use it. Read the stories, then learn age-old techniques to make butter, soy sauce, sauerkraut, kimchi—actually five different types, like White Radish Kimchi and Classic Red Kimchi. Create a vibrant “salt larder” filled with amazing sauces and condiments like Dried Shrimp and Garlic Chutney.



MARKETING & PUBLICITY

- Media focus: culinary and culture
- National radio and podcast interviews
- National print and online features
- 8-city author tour in partnership with cultural institutions and bookstores
- Social media campaign targeting culinary bigmouths

SEPTEMBER 2022

100 color photographs
 400 pages
 7½" x 9¾"
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 \$45.00 (\$57.00 CAN/£35.00 UK)
 ISBN 978-1-57965-944-8
 No. 85944
 COOKING

In the panoply of simple, international recipes that follow, we use this larder, and its depths of umami, to enhance vegetables, soups, mains, even desserts. Orange and Black Olive Salad balances tangy and salty. A Bacalao Tortilla is a nod to salt cod as a cornerstone of European kitchens. Shio Koji-Marinated Grilled Fish teaches how salt-based products can flavor a dish with subtlety and power. Working with salt and salt-preserved ingredients in this way not only opens a new world of flavors but is the kind of life-changing revelation that cooks long to experience as they discover old ways made new.



© LAURA BERMAN

Naomi Duguid is a writer, photographer, teacher, cook, and world traveler. Her most recent cookbooks, *Burma* and *Taste of Persia*, transported readers into cultures and flavors not yet celebrated in the West, and respectively won the 2013 IACP Cookbook Award for Culinary Travel and both the 2017 IACP Cookbook Award for Culinary Travel and the 2017 James Beard Award for Best Book of the Year, International. She is a frequent guest speaker and presenter at food conferences. She is the host of Toronto's Food on Film series and her stock photo agency, Asia Access, is based in Toronto, where she lives when she is not on the road. Find her on Instagram at @naomiduguid.



The Houseplant Book

An Insider's Guide to Cultivating and Collecting the Most Sought-After Specimens

MELISSA LOWRIE

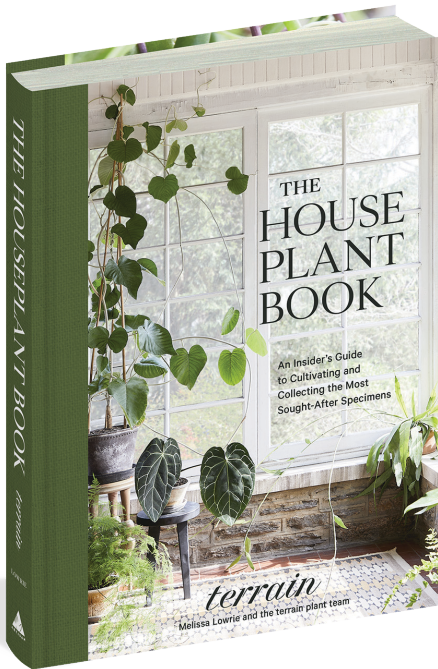
AND THE PLANT TEAM AT TERRAIN

A next-level guide to houseplants from the beloved experts at Terrain

Houseplant lovers have their monstera, their pilea, their fiddle-leaf figs. All wonderful "it" plants, but it's time to broaden those horizons. Enter Terrain, the nationally acclaimed garden, home, and lifestyle brand that brings an entirely fresh approach to living with nature. And specifically, in this case, to the never-more-popular world of houseplants.

Terrain's houseplant hunters travel the world in search of the most unusual, interesting, covetable plants. Now they take readers along for the ride. Photograph by beautiful photograph, category by category—ferns, vines and trailing plants, tropicals and succulents, and special favorites of Terrain like the caudex and variegated white aloe—*The Houseplant Book* reveals a new and exciting world of houseplants. Along the way, we learn tips and tricks from the professionals for how to care for these varieties. Designers share ideas on how and where to use these plants in our homes, both for the health of the plants and the look they bring. Growers, collectors, and curators write about sustainable practices, secrets of propagation, the passion to learn more.

As practical as it is inspirational, so satisfying to read and gorgeous to page through, *The Houseplant Book* is a new bible for everyone who loves houseplants.



MARKETING & PUBLICITY

- Media focus: gardening, home, and lifestyle
- National and local TV demonstrations
- National print and online features
- Gift guide outreach timed to the holidays and Mother's Day
- Preorder campaign launching through Terrain's email list (1 million subscribers)
- Targeted outreach to gardening clubs and botanical gardens
- Social media campaign with gardening and design influencers

OCTOBER 2022

300 color photographs
 256 pages
 8" x 11"
 Paper-over-board
 \$35.00 (\$44.00 CAN/£27.99 UK)
 ISBN 978-1-64829-090-9
 No. 86090
 GARDENING



© KATE JORDAN

Melissa Lowrie is the divisional merchandise manager of plants and garden for Terrain—a home and garden lifestyle brand from the team behind Anthropologie. An industry leader in the home and garden space, Lowrie has also worked as a photo stylist and floral and event designer. She has been with Terrain since their launch in 2008; the brand has now grown to include seven stores across the country, with more on the horizon. Terrain has been featured on *Today* and CBS's *Sunday Morning* as well as in the *New York Times*, the *Wall Street Journal*, *Vanity Fair*, *Vogue*, *Martha Stewart Living*, *Elle Decor*, and *InStyle*. The brand's first book, *Terrain: Ideas and Inspiration for Decorating the Home and Garden*, was published in 2018.



The Space Shuttle

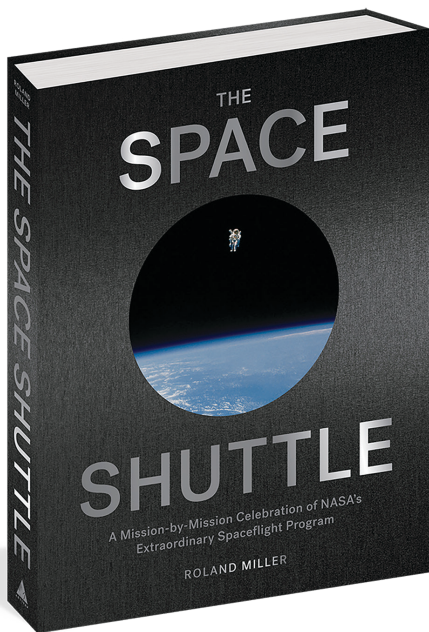
A Mission-by-Mission Celebration of NASA's Extraordinary Spaceflight Program

ROLAND MILLER

The ultimate gift book for space obsessives

Space is back, big-time. The recent launch of the James Webb Space Telescope, *Perseverance* on Mars, the around-the-corner reality of space tourism—we're living in an era with a renewed interest in all things space-related. Perfect to serve this fascination is *The Space Shuttle*, a big, beautiful photographic celebration of America's space shuttle program. Using exceptional photographs, it tells the story of NASA's thirty-plus-year program in a compellingly clear and evocative way.

What power those images have. Curated by Roland Miller and mostly drawn from NASA's archives, they range from the unforgettable photograph of astronaut Bruce McCandless taking the first untethered spacewalk to a candid picture of Mae Jemison, the first Black woman in space, to the momentous launch and release of the Hubble Space Telescope into orbit. Each photograph is accompanied



MARKETING & PUBLICITY

- Media focus: men's interest, science, and pop culture
- National print & online features
- Targeted outreach to science and space podcasts, Reddit threads, thought leaders, and other influencers
- Speaking engagements by request

SEPTEMBER 2022

150 color photographs
 320 pages
 8½" x 11¼"
 Paper-over-board with slipcase
 \$50.00 (\$63.00 CAN/£40.00 UK)
 ISBN 978-1-64829-135-7
 No. 86135
 SPACE/PHOTOGRAPHY

by a short text that includes quick facts about crew members, launch date, and an overview of the mission's highlights and purpose.

NASA flew 140 space shuttle flights, carrying hundreds of astronauts, and logging over half a billion miles. By telling the story of each mission, one by one, through sensational images, *The Space Shuttle* truly captures, and honors, the significance of this historic program.



Roland Miller is the photographer and author of *Abandoned in Place: Preserving America's Space History* and *Interior Space: A Visual Exploration of the International Space Station*, a collaboration with Italian astronaut Paolo Nespoli. Miller's photographs have been exhibited in major art and science museums, including the Galleria del Cembalo in Rome, Italy, and are in numerous permanent collections, including at the Museum of Contemporary Photography in Chicago and the NASA Art Collection in Washington, DC. His work has been featured in major publications, including the *New York Times* and *National Geographic UK*. He lives in Ogden, Utah.

© RENE ARRIENS



Patina Modern

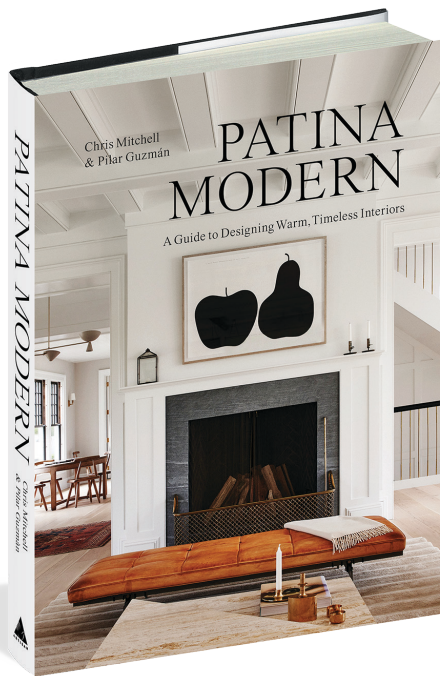
A Guide to Designing Warm, Timeless Interiors

CHRIS MITCHELL AND PILAR GUZMÁN

A tastemaking couple shares their playbook for creating a home that's beautiful *and* comfortable

Patina Modern is an ingenious approach to design, cracking the code of how to go modern without being cold and achieve real hominess without being fussy or messy. *Patina Modern* rooms are spare and warm, clean and layered, current and timeless. They're rooms that never forget that real people—with all their moods, hopes, needs, and aspirations—live in these spaces. And the formula is simple: a mix of four key lessons (like *Decorate by Mood*, and *Borrow from the Best*), three essential materials (white oak, brass, bridle leather), and a nine-point manifesto covering everything from lighting (“rooms should feel like lanterns at night”) to the use of black as an accent to the intention that every space should serve multiple purposes.

Written by Chris Mitchell and Pilar Guzmán, who've renovated and designed seven homes while working at the top of the New York media world, *Patina Modern* inspires readers to identify the things they love most, then gives them the tools and guiding principles that will help them put those pieces together into beautiful spaces. It leads by example, revealing, step by step, room by room, the evolution of the authors' homes, from their Brooklyn brownstone to classic Hamptons “cottages.” And Mitchell and Guzmán share all the details, giving an education in color, paint, proportion, rules and when to break them, and, especially, the world of modern furniture design.



MARKETING & PUBLICITY

- Media focus: design and luxury lifestyle
- National print and online features
- Instagram influencer campaign
- Confirmed partnerships with 1stDibs
- Outreach to home design and luxury brands

OCTOBER 2022

150 color photographs
272 pages
8" x 11"
Hardcover with jacket
\$40.00 (\$50.00 CAN/£31.99 UK)
ISBN 978-1-64829-055-8
No. 86055
INTERIOR DESIGN



© ANDREA CHU

Chris Mitchell and **Pilar Guzmán** are a media power couple. A former executive at Condé Nast, Mitchell was the publisher of *Vanity Fair*, *The New Yorker*, and *GQ*. He is now designing and restoring houses full-time. Guzmán is a writer and the award-winning former editor in chief of *Condé Nast Traveler* and *Martha Stewart Living*, and founding editor of *Cookie*. Her cookbook, *Time for Dinner*, was named by the *New York Times* as a favorite among food reporters and editors. Their homes have been featured in *Architectural Digest*, the *New York Times*, and *Martha Stewart Living*, and in the books *Brooklyn Modern* and *Restoring a House in the City*. Follow them on Instagram at @chrismitchellofficial and @pilar_guzman, and @patina.modern.



The WM Brown Cocktail Collection

The Negroni & The Martini Book & Coaster Set

MATT HRANEK

A sophisticated gift for the man in your life



OCTOBER 2022

150 color photographs

160 pages + 160 pages = 320 pages

5½" x 8" (book size);

12¼" x 10½" x 2" (box size)

Box set of 2 hardcovers plus 8 cork coasters

\$75.00 (\$95.00 CAN/£60.00 UK)

ISBN 978-1-64829-173-9

No. 86173

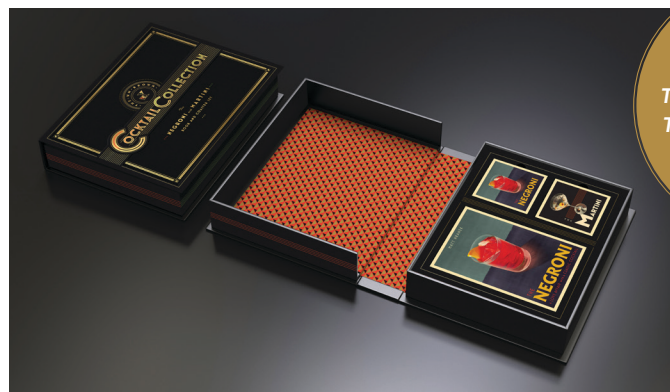
COCKTAILS



What to give the man who has everything? Matt Hranek, the author who has his finger on the pulse of what men want—see the runaway success of *A Man & His Watch* and the recently published *The Negroni*, already in its fifth printing—brings together his two perfect cocktail books with a collection of eight coasters, and offers the set in a beautifully designed clamshell box that is itself a keepsake.

The Negroni, an illustrated love song

to the author's favorite drink, offers a curated collection of recipes, including both the classic that achieved cocktail perfection in Florence, Italy, and 30 variations, deviations, and delicious reinterpretations. In the visually stunning *The Martini*, Hranek celebrates the iconic cocktail of choice among writers, actors, politicians, bons vivants—and 007. The coasters, four *Martini* and four *Negroni*, are swanky-cocktail-bar quality with a striking image over a cork base. As a package, it's a covetable joy for every cocktail lover.



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The Martini hardcover
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Matt Hranek is the author of *The Negroni*, *The Martini*, *A Man & His Watch*, and *A Man & His Car*, as well as a photographer, a director, and the founder/editor of the men's lifestyle magazine *WM Brown*. He and his family divide their time between Brooklyn and the WM Brown farm in upstate New York, though he can also be spotted quite often in old-school bars around Europe, *Negroni* in hand. Find him on Instagram at @wmbrownproject.

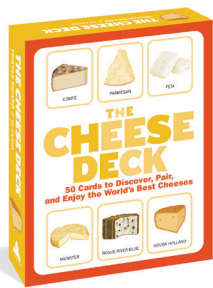


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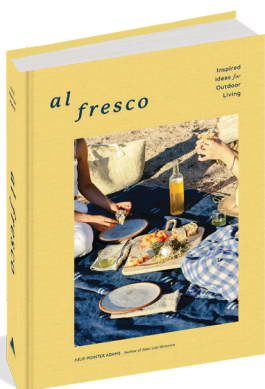
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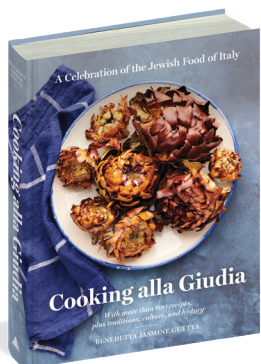
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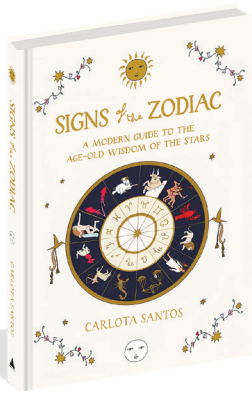
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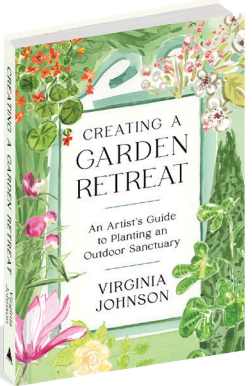
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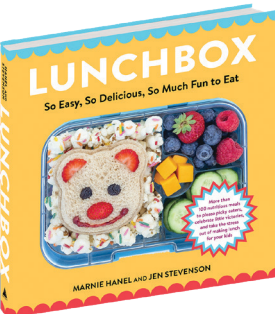
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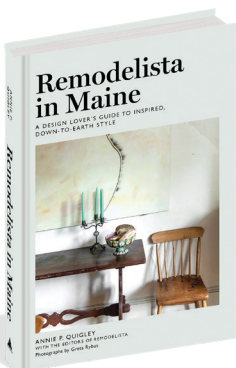
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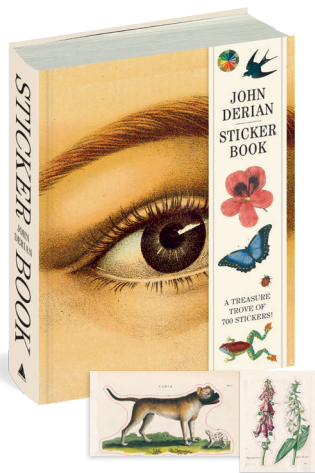
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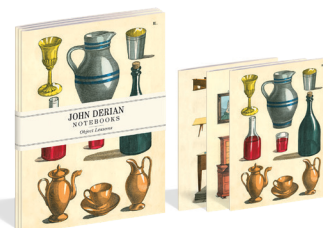
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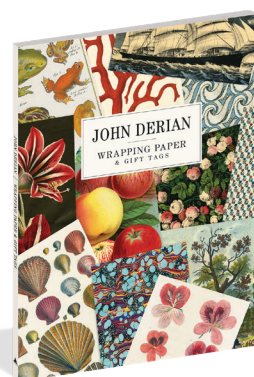
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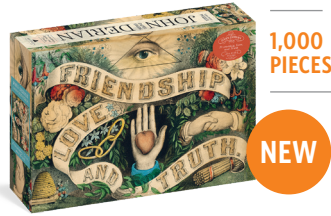


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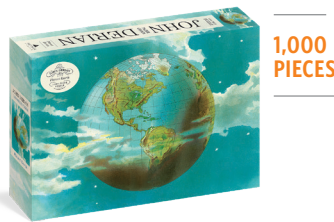
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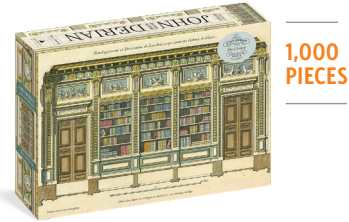
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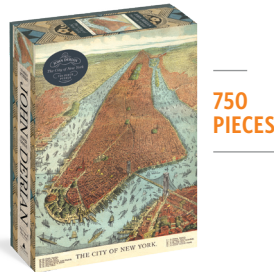
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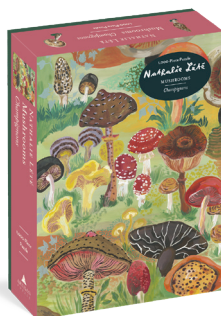


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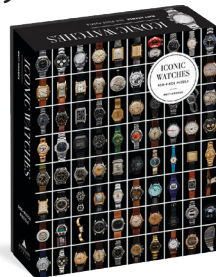
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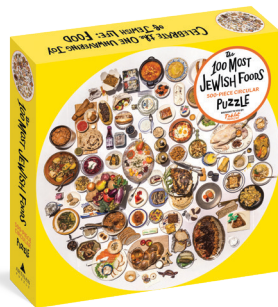
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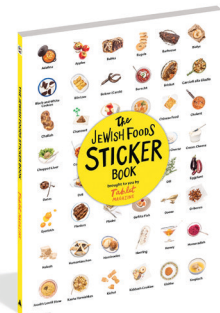
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