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**Phaidon Rights Catalogue  
Frankfurt 2018**



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## Interior Design

Interiors: The Greatest Rooms of the Century

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## Architecture

Houses: Extraordinary Living  
Ruin and Redemption in Architecture  
Snøhetta: Collective Intuition  
Brick, Mini Format  
Architizer: The World's Best Architecture  
Le Corbusier Le Grand, New in Paperback

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## Art

Vitamin T: Threads & Textiles in Contemporary Art  
Art & Queer Culture, New Edition  
Harland Miller: In Shadows I Boogie  
Francis Alÿs, Revised & Expanded Edition  
Elmgreen & Dragset  
Lili Reynaud-Dewar  
Daan Roosegaarde  
Exotic: A Fetish for the Foreign  
30,000 Years of Art, New Edition, Mini Format

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## Fashion

Issues: A History of Photography in Fashion Magazines  
Marc Jacobs

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## Design

nendo  
Bertoia: The Metalworker  
Herman Miller: A Way of Living  
Bubbleecture: Inflatable Architecture and Design

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## Food & Cooking

Breakfast: The Cookbook  
The Turkish Cookbook  
Tu Casa Mi Casa: Mexican Recipes for the Home Cook  
Chefs and their Gardens:  
Recipes and Stories from Plant to Plate  
Wildness: An Ode to Newfoundland  
A Work in Progress: A Journal  
The Greek Vegetarian Cookbook  
Simple & Classic: 123 Step-by-Step Recipes  
Raw: Recipes for a Modern Vegetarian Lifestyle  
New in Paperback  
The Book of Tapas, Back in Print  
The Lebanese Cookbook, Back in Print

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## General Interest

Blooms: Contemporary Floral Design  
Sun and Moon

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## Photography

Martin Parr: Only Human  
Steve McCurry:  
The Unguarded Moment, New in Paperback

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## Travel

Wallpaper\* City Guides

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## Children's Books

Lenny the Lobster Can't Stay for Dinner  
Book of Flight:  
10 Record-Breaking Animals with Wings  
My Art Book of Sleep  
United Tastes of America: An Atlas of Food Facts  
& Recipes from Every State  
Side by Side: A Celebration of Dads  
Can You Eat?  
Art This Way  
My First Cookbooks:  
Pancakes, Pizza, Tacos, and Cookies!



1 Animal: Exploring the  
Zoological World

290 × 250 mm  
9 7⁄8 × 11 3⁄8 inches  
352 pp  
300 col and b&w illus.  
Hardback

978 0 7148 7681 8

£ 39.95 UK  
\$ 59.95 US  
€ 49.95 EUR  
\$ 79.95 CAN  
\$ 79.95 AUS

2 The Nordic Baking Book

270 × 180 mm  
7 1⁄8 × 10 5⁄8 inches  
576 pp  
140 col and b&w illus.  
Hardback

978 0 7148 7684 9

£ 29.95 UK  
\$ 49.95 US  
€ 39.95 EUR  
\$ 59.95 CAN  
\$ 59.95 AUS

3 Annie Leibovitz at Work

240 × 183 mm  
7 1⁄4 × 9 1⁄2 inches  
260 pp  
120 col and b&w illus.  
Hardback

978 0 7148 7829 4

£ 39.95 UK  
\$ 49.95 US  
€ 45.00 EUR  
\$ 59.95 CAN  
\$ 79.95 AUS

4 The Andy Warhol Catalogue  
Raisonné, Paintings 1976–1978

250 × 290 mm  
11 3⁄8 × 9 7⁄8 inches  
822 pp  
1,497 col and b&w illus.  
Two HB volumes in a slipcase

978 0 7148 7560 6

£ 500.00 UK  
\$ 750.00 US  
€ 625.00 EUR  
\$ 975.00 CAN  
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5 Lucian Freud

353 × 273 mm  
10 3⁄4 × 13 7⁄8 inches  
616 pp  
486 col illus.  
Two HB volumes in a slipcase

978 0 7148 7526 2

£ 395.00 UK  
\$ 500.00 US  
€ 475.00 EUR  
\$ 650.00 CAN  
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6 The German Cookbook

270 × 180 mm  
7 1⁄8 × 10 5⁄8 inches  
448 pp  
119 col illus.  
Hardback

978 0 7148 7732 7

£ 29.95 UK  
\$ 49.95 US  
€ 39.95 EUR  
\$ 59.95 CAN  
\$ 59.95 AUS

7 Atlas of Brutalist Architecture

340 × 240 mm  
9 1⁄2 × 13 3⁄8 inches  
560 pp  
1,000 duotone illus.  
Hardback

978 0 7148 7566 8

£ 100.00 UK  
\$ 150.00 US  
€ 125.00 EUR  
\$ 195.00 CAN  
\$ 175.00 AUS

8 Drawing Architecture

290 × 250 mm  
9 7⁄8 × 11 3⁄8 inches  
320 pp  
285 col and b&w illus.  
Hardback

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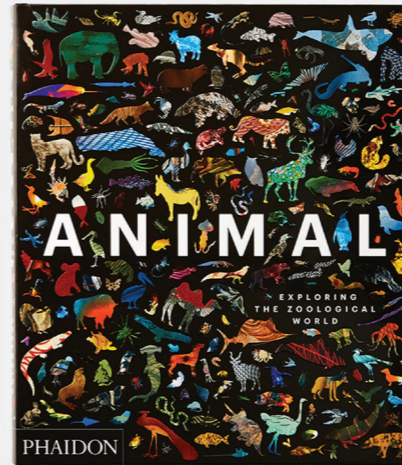
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9 Seeing Stars

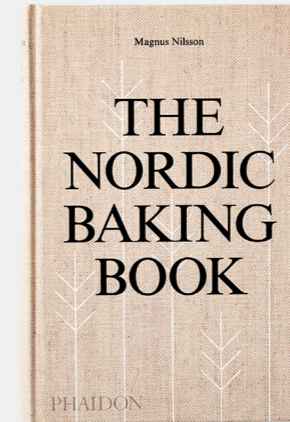
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8 × 9 inches  
216 pp  
204 col illus  
Hardback

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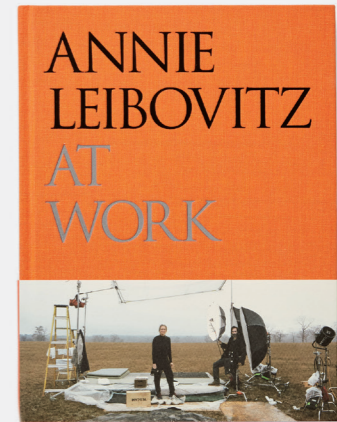
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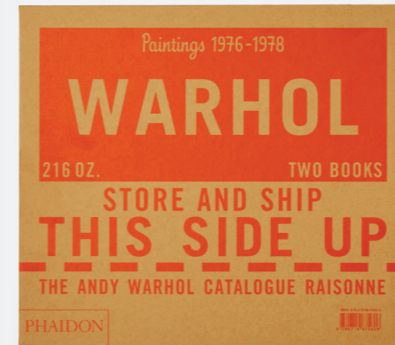
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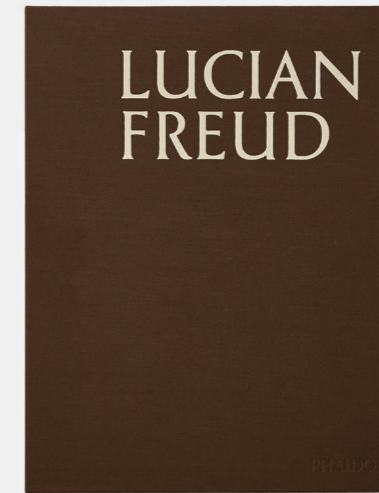
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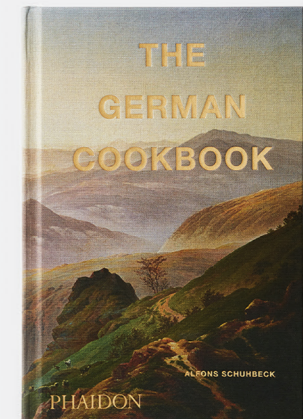
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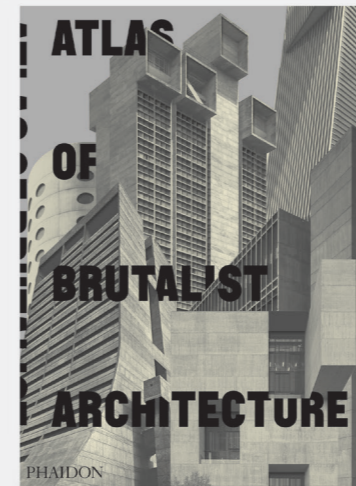
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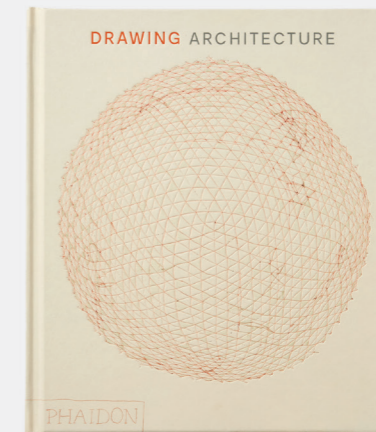
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# First there was *The Art Book*

“As close to perfection as you’ll get.”  
— *The Bookseller*

Over 1.6 million copies sold

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# Then there was *The Fashion Book*

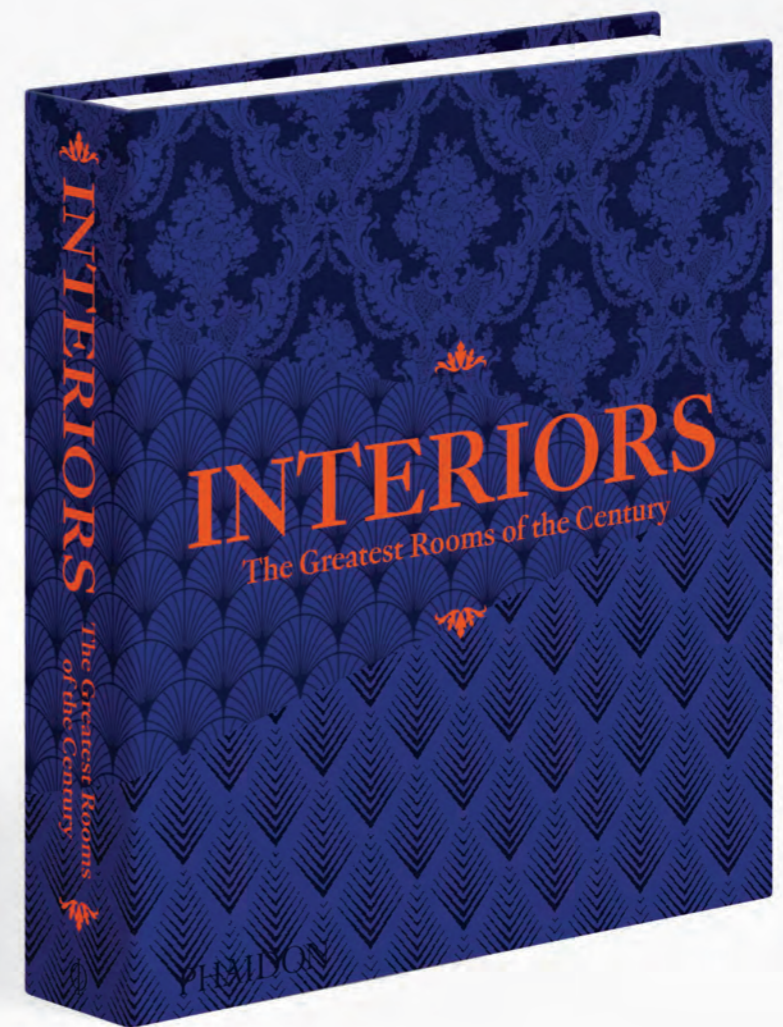
“The fashion bible.”  
— *Vogue*

Over 500,000 copies sold

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Now Phaidon presents  
the most compelling survey  
of interior design  
ever published ...

## Interiors: The Greatest Rooms of the Century



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The essential source of  
inspiration for the rooms  
in which we live – an  
extraordinary visual survey

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Featuring the work of  
400 style icons and interior  
designers

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Selected by trendsetting  
style arbiters, artists,  
patrons, fashion designers,  
and more

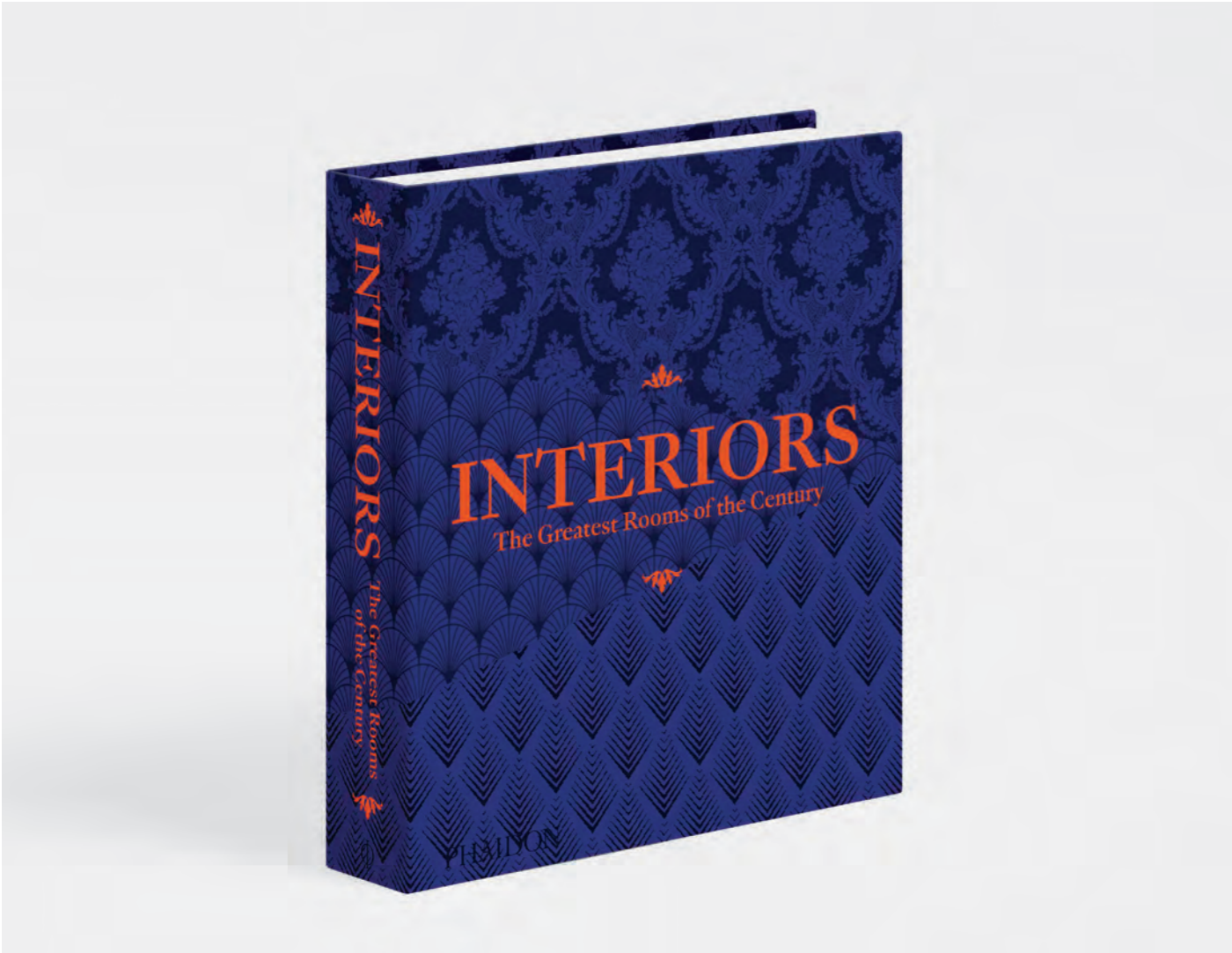
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Spotlights hundreds of  
influential rooms and  
interiors from homes in  
27 countries

# Interiors

The Greatest Rooms of the Century  
Phaidon editors, with an introduction by William Norwich

A stunning collection of the best living spaces created and commissioned by the most influential people in interior design



*Interiors: The Greatest Rooms of the Century* is the ultimate global celebration of residential interior design and decorating from the discipline's origins in the early twentieth century to the present day. It spotlights the work of more than 400 of the most influential people in the world of interior design – going beyond decorators and architects to include such style arbiters as patrons, fashion designers, and artists who have designed their own homes. With 400 rooms organized by designer from A-Z, two incisive essays by leading experts to set the rooms in context, an informative glossary, and a fascinating timeline, this is the essential book on those influential living spaces that continue to provide inspiration for homes and home makers around the world today.

Based in New York, **William Norwich** is an interior design and fashion editor and journalist formerly of *Vogue* and *New York Times*.

### Key Selling Points

- An inspirational source book, perfect for all design aficionados, for everyone interested in beautiful spaces, and for anyone thinking about the rooms in which they live
- Features the 'greats' of interior design, such as Billy Baldwin, Stéphane Boudin, and Sibyl Colefax, alongside such modern masters as Alvar Aalto and Ward Bennett and their contemporary counterparts: Anouska Hempel, India Mahdavi, Atelier AM, among others
- Architects Robert Mallet-Stevens and Luis Barragán, artists Frida Kahlo and Donald Judd, and patrons Marella Agnelli and Coco Chanel are among the many influencers whose rooms are featured in the book
- An elegant and beautifully produced object in its own right, with an exquisite cloth cover

290 × 250 mm  
9 7/8 × 11 1/8 inches  
448 pp  
400 col illus.

Hardback  
978 0 7148 7821 8



£ 59.95 UK  
\$ 79.95 US  
€ 69.95 EUR  
\$ 105.00 CAN  
\$ 100.00 AUS

Published  
May 2019



'Our fascination with other people's houses isn't just down to seeing how they express their individual tastes, but how those places reflect the world around us today.' – Anna Wintour, editor-in-chief, *Vogue US*

'Decorating is how you create memories.' – Joseph Dirand, architect and interior designer

'Let's face it ... when you're 17, you dream of a summer romance. When you're 47 ... you dream of a summer home.' – Marjorie Garber, *Sex and Real Estate*

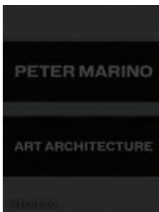
'It is in our nature to put a stamp on our surroundings, to leave an imprint of our personality on our rooms and our houses. When this process has been imbued with heart, soul, and emotion ... the resulting creation exudes a *joie de vivre* that gives joy in a lifetime and sometimes long after.' – Charlotte Moss, interior decorator and author



Room: Inside Contemporary Interiors  
-  
978 0 7148 6744 1  
£ 49.95 UK  
\$ 79.95 US



The Art Book Mini Format  
-  
978 0 7148 6796 0  
£ 7.95 UK  
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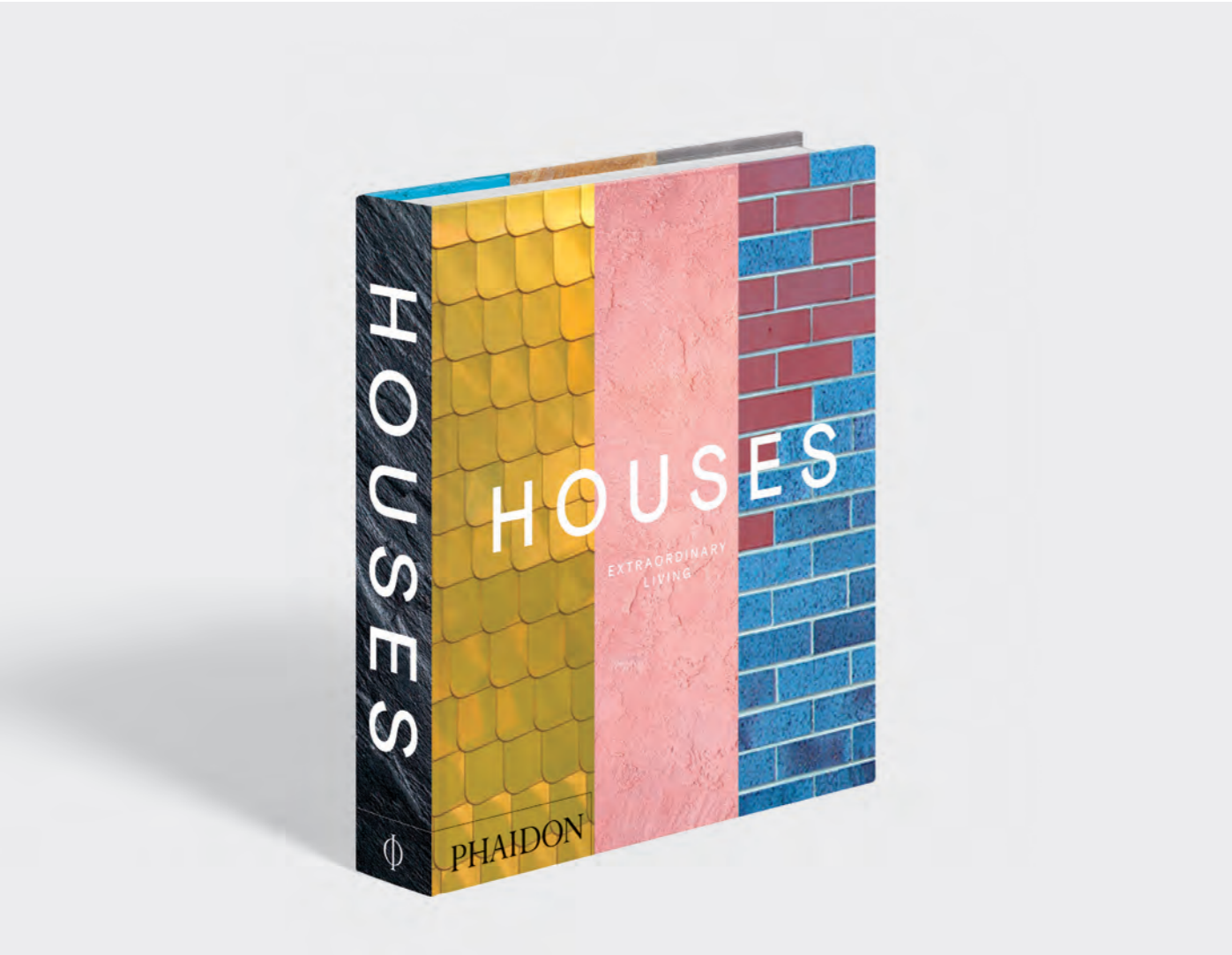


Peter Marino: Art Architecture  
-  
978 0 7148 7128 8  
£ 79.95 UK  
\$ 125.00 US





The world's most innovative and influential architect-designed houses created since the early 20th century



Throughout history, houses have presented architects the world over with infinite opportunities to experiment with new methods and materials for domestic living. *Houses: Extraordinary Living* celebrates the incredible diversity and beauty of the house as never before, from Modernist icons to feats of technological, material, and spatial innovation in the 21st century. Explore the creative imaginations of hundreds of internationally renowned architects past and present, as well as dozens of awe-inspiring houses by lesser-known and emerging talents.

**Key Selling Points**

The 400 houses in this collection are organized in curated pairings, with each entry featuring an evocative image and an engaging description

Includes countries and locations worldwide that are famed for their houses, such as Australia and Japan, the Case Study Houses in Los Angeles, New Canaan in Connecticut, and Fire Island in New York

Includes houses by the iconic architects of the twentieth century, including Le Corbusier, Mies van der Rohe, and Marcel Breuer, as well as the very best of contemporary architects working around the world today, such as Tadao Ando, Grafton, and Steven Holl

Something for everyone: Modernism, Postmodernism, Brutalism, Regionalism, Deconstructivism, and International Style

The perfect gift for designers and architects, and anyone interested in where – and how – people live

245 × 210 mm  
8 ¼ × 9 ⅝ inches  
448 pp  
400 col illus.

Hardback  
978 0 7148 7809 6



£ 39.95 UK  
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€ 49.95 EUR  
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Published  
May 2019



'From Palladio's Villa Capra to Frank Lloyd Wright's Fallingwater, the one-off house has given countless architects the chance to explore and develop their art.' – *Architects' Journal*

'It's always fascinating to ogle the houses architects build for themselves, because they can take their visions all the way.' – *Curbed*

'A house, Eileen Gray once wrote, is "not a machine to live in. It is the shell of man – his extension, his release, his spiritual emanation."' – *New York Times*

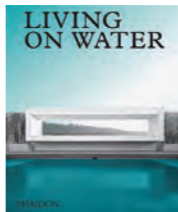
'A home should lift the spirits. The rudimentary purpose of a building is to provide shelter, but in the hands of the right architect, it can frame space and capture light in a life-enhancing way.' – *The Modern House*

**Also available:**



Elemental Living

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Lost, forgotten, reimagined, and transformed: the compelling beauty of abandoned, reinvented, and rescued architecture



This book captures the awe-inspiring drama of abandoned, forgotten, and ruined spaces, as well as the extraordinary designs that can bring them back to life – demonstrating that reimagined, repurposed, and abandoned architecture has the beauty and power to change lives, communities, and cities the world over. The scale and diversity of abandoned buildings is shown through examples from all around the world, demonstrating the extraordinary ingenuity of their transformation by some of the greatest architectural designers of the 20th and 21st centuries.

**Dan Barasch** is cofounder of The Lowline, a project to transform a subterranean New York City trolley terminal into the world's first underground 'park'. Previously, Barasch held strategy, operations, marketing, and consulting roles for Google, the Mayor of New York City, UNICEF, and the 9/11 Survivors' Fund in Washington DC. He lives in the East Village in New York City.

Key Selling Points

- This compelling book brings to life the fascinating stories behind high-profile projects such as the High Line in New York, Tate Modern in London, the Prada campus in Milan, and Zeitz MOCAA in Cape Town, as well as extraordinary lesser-known abandoned – and regenerated – spaces around the world
- Iconic work from stars of the 20th century, including Marcel Breuer, Louis Sullivan, and Frank Lloyd Wright – as well as extraordinary transformations by such contemporary masters as Jean Nouvel, OMA, Thomas Heatherwick, and Herzog & de Meuron
- Buildings included range from majestic Victorian gas holders, imposing railway stations, factories, World War II flak towers and bunkers to Gothic churches and belle époque theaters
- Featured buildings are accompanied by a wealth of photography, architectural drawings, and sketches

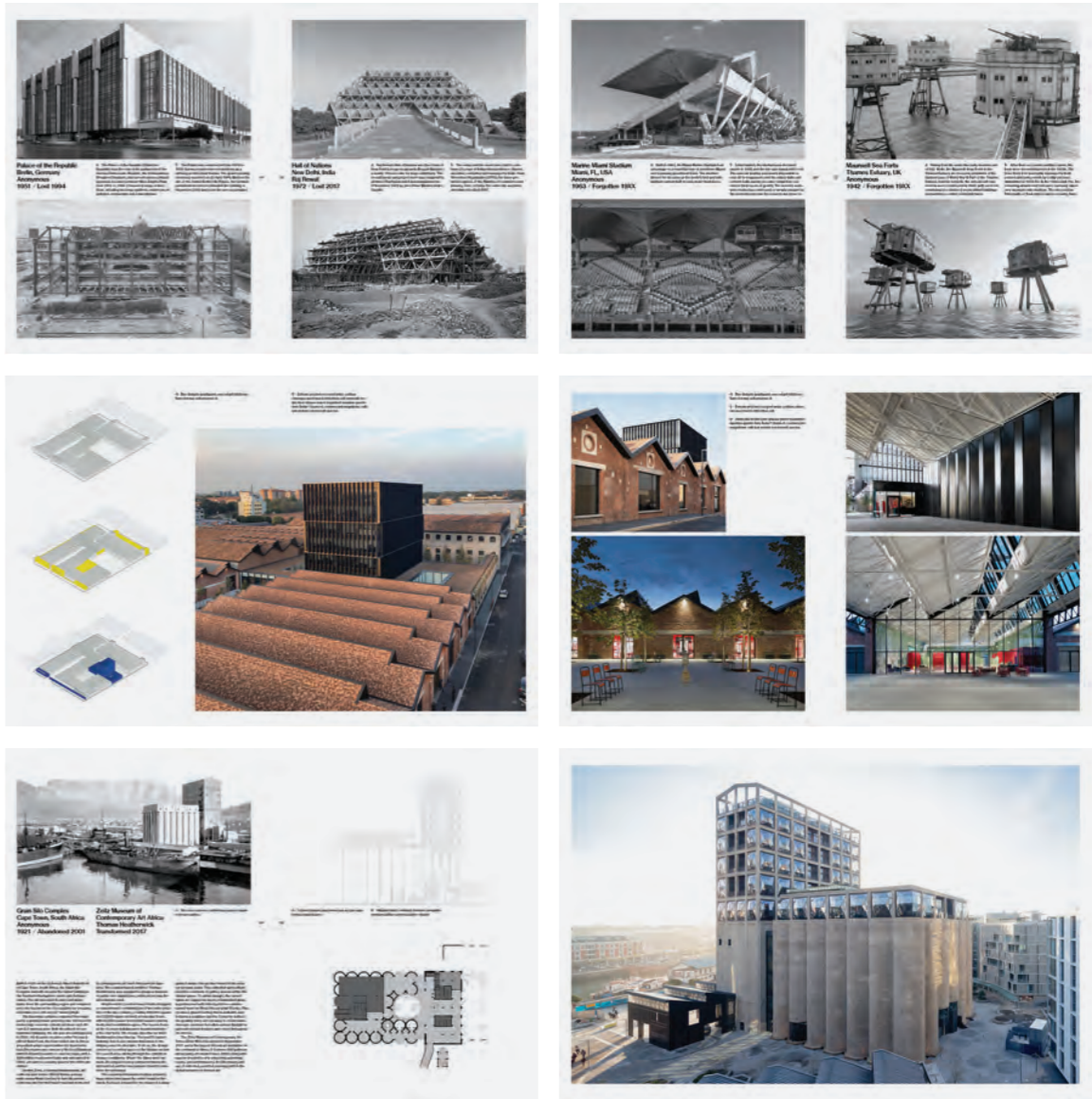
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8 1/8 × 10 5/8 inches  
240 pp  
310 col and b&w illus.

Hardback  
978 0 7148 7802 7



£	39.95	UK
\$	59.95	US
€	49.95	EUR
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Published  
March 2019



'The more advanced a society is, the greater will be its interest in ruined things, for it will see in them a redemptively sobering reminder of the fragility of its own achievements.'  
– Alain de Botton

'How will we know it's us without our past?' – John Steinbeck, *The Grapes of Wrath*

'There is no vacuum in the human heart. Certain demolitions take place, and it is well that they do, but on the condition that they are followed by reconstructions.'  
– Victor Hugo

'It has been said that, at its best, preservation engages the past in a conversation with the present over a mutual concern for the future.'  
– William Murtagh, first Keeper of the National Register of Historic Places

Also available:



The High Line

978 0 7148 7100 4  
£ 49.95 UK  
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This Brutal World

978 0 7148 7108 0  
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\$ 49.95 US



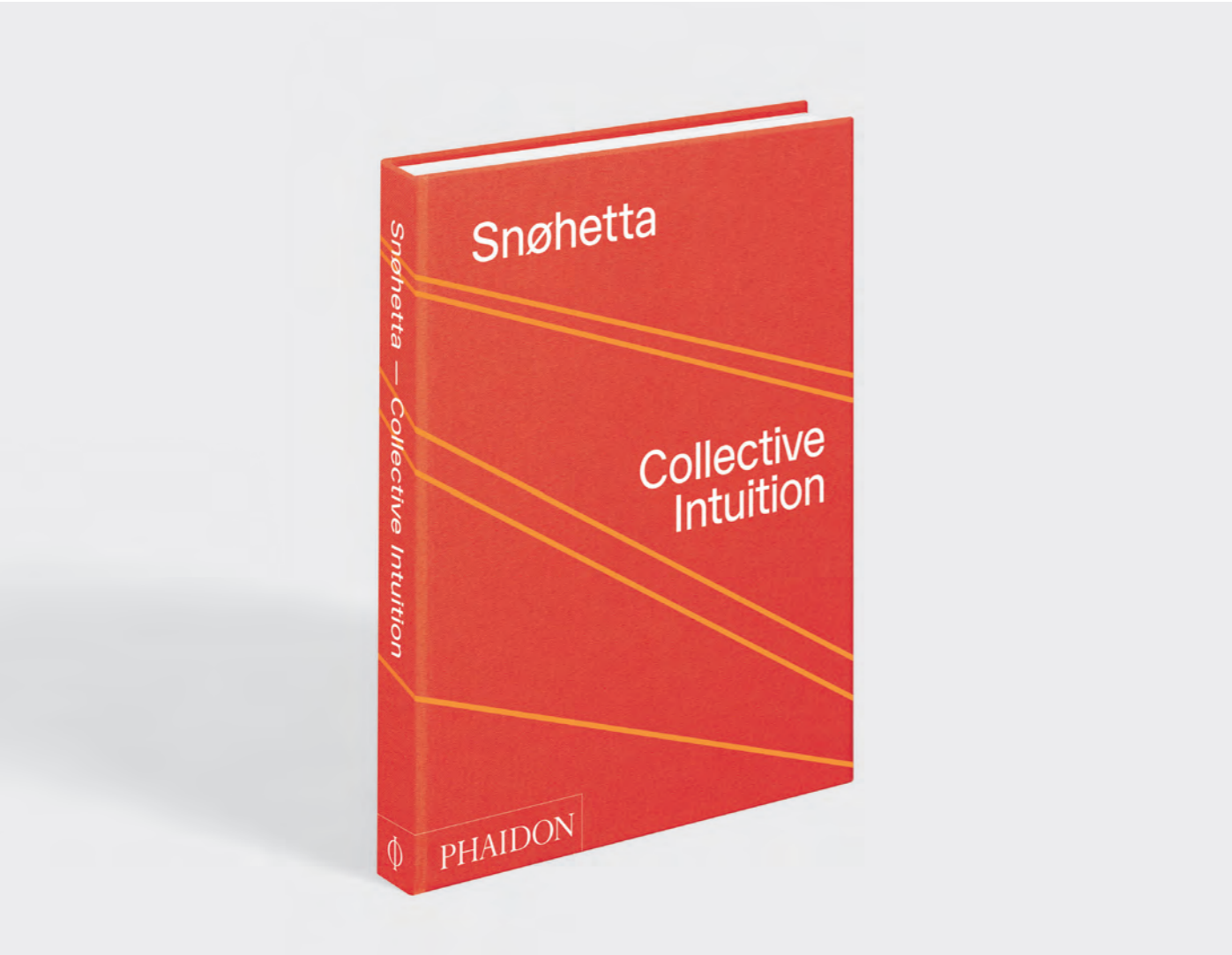
Drawing Architecture

978 0 7148 7715 0  
£ 59.95 UK  
\$ 79.95 US





The first in-depth monograph on one of the most important contemporary architecture practices working today



With offices in Oslo, Innsbruck, San Francisco, and New York, and projects all over the world, Snøhetta's architecture, landscape, interior, and branding design projects are created across political boundaries, at all scales, and are fundamentally concerned with the unique interactions between people and places. Through stunning imagery and evocative narrative text, this book showcases 24 exceptional projects – including the 9/11 Memorial & Museum Pavilion and the Oslo Opera House – which, together, illustrate Snøhetta's boundary-pushing and highly collaborative approach to design.

Snøhetta was established in 1989 by Craig Dykers and Kjetil Trædal Thorsen. The only company to have twice won the World Architecture Award for Best Cultural Building, Snøhetta has since grown to become one of the most important architecture practices in operation today. The firm's work spans multiple disciplines.

Key Selling Points

- The first book on this groundbreaking, much-talked-about, and much-admired architectural firm
- Organized into three chapters – Integration of Disciplines, Political Space, and Generosity and Collective Ownership – the book is the perfect expression of the firm's values and how it has evolved over its 30-year history
- Showcases some of the most recognized and acclaimed works of architecture in recent years, including the San Francisco Museum of Modern Art expansion, the pedestrianization of Times Square, New York, and the Oslo Opera House
- Features conversations with Hans-Ulrich Obrist and Gaute Brochmann, lending depth and focus
- An illustrated chronology and detailed architectural drawings provide deeper insight

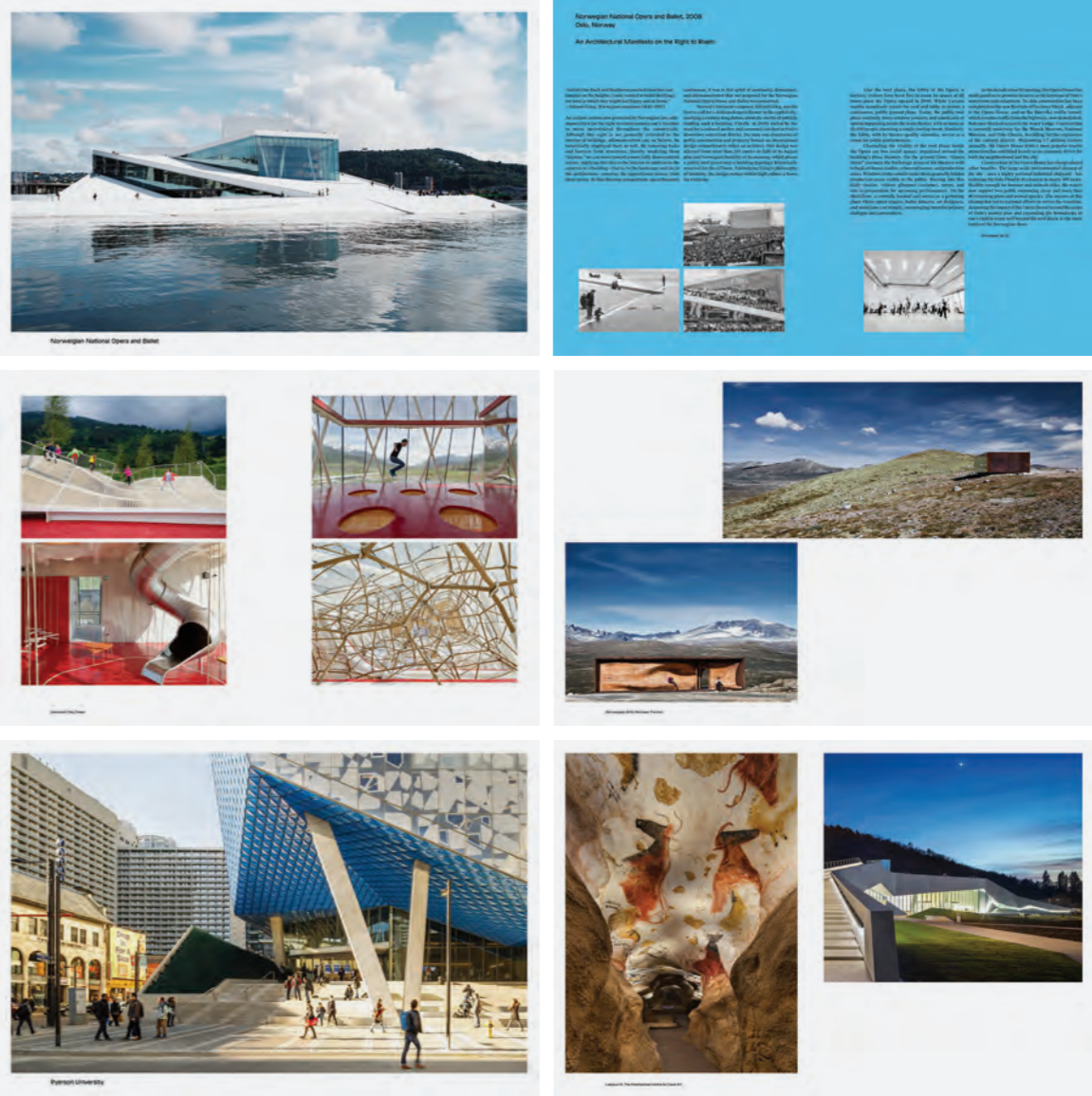
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Hardcover  
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£ 59.95 UK  
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\$ 105.00 CAN  
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Published  
March 2019



'Snøhetta has garnered international acclaim for its forward-thinking buildings that follow no set aesthetic – just one result of its highly collaborative approach to design.'  
– Eric Allen, *Architectural Digest*

'Both the Times Square and the Oslo Opera [House] projects are attempts to use architecture to alter a city's relationship to itself. Both also depend on successfully managing the complex psychology of public space – a Snøhetta specialty.'  
– David Owen, *The New Yorker*

'Snøhetta is known for the boldness of its designs, and its ability to create "iconic" contemporary forms.'  
– Philip Kennicott, *Washington Post*

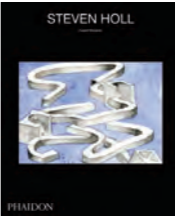
'The partnership has flouted architectural norms to become one of the world's most sought-after firms.'  
– *Wall Street Journal*

Also available:



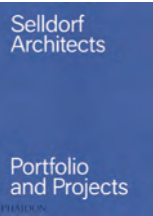
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Steven Holl

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Selldorf Associates

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\$79.95 US



Brick, Mini Format

William Hall

An unrivalled exploration of the world's most surprising and inspiring brick architecture – in a stylish, compact new format



In this reimagined and easy-to-use size, *Brick* takes a fresh look at one of the world's most familiar and popular building materials. Presenting 180 diverse and fascinating examples, from the Ziggurat of Ur dating from 2100 BC to modern and contemporary masterpieces by Mies van der Rohe and Kazuyo Sejima, *Brick* beautifully illustrates how this humble material has been an architectural staple for centuries.

William Hall runs his own design practice in London, working with clients such as Calvin Klein, MoMA and Tate. William is the author of *Concrete* and *Wood*, also published by Phaidon.

Key Selling Points

- This new edition of a much-loved book is the latest addition to Phaidon's most successful architecture series – with all of the extraordinary and insightful content of the original edition, in a tactile new format, now available at a very affordable price
- The best brick architecture, from ancient times to the present day, featuring contributions by both celebrated and lesser-known architects
- Each project is beautifully illustrated over double-page spreads and is accompanied by an engaging and informative extended caption
- Textured covers enhance the tactile experience of enjoying each book in this series
- Now available in a new mini-format edition, perfect for gift-giving, that sits beautifully alongside its sister volume in this format, *Concrete*

163 × 123 mm  
4 7/8 × 6 3/8 inches  
368 pp  
168 col & b&w illus.

Hardback  
978 0 7148 7855 3



£ 14.95 UK  
\$ 19.95 US  
€ 19.95 EUR  
\$ 27.95 CAN  
\$ 29.95 AUS

Published  
January 2019



Praise for the original edition:

'*Brick* is a glorious, surprising, and moving account of this, the first building material. It is a record of the depth of imagination that has been invested in clay over millennia and I loved it.' – Edmund de Waal

'Never underestimate the beauty of brick. Give brick a second look.' – Diane Keaton, *Porter*

'In striking photographs and lucid text, *Brick* convincingly demonstrates the material's amazing range and possibility.' – *Elle Decor*

'Phaidon's recently released book *Brick* sees the oldest man-made building material with fresh eyes. Brilliant photography is accompanied by concise captions noting the design direction, date of construction, and architect or designer involved, allowing the reader to closely study each image.' – *Selectism*

Also available:



Brick

-  
978 0 7148 6881 3  
£ 29.95 UK  
\$ 49.95 US



Concrete  
Mini Format

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Destination  
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A spectacular celebration of the most inspiring contemporary architecture from around the globe



The Architizer A+Awards represent a celebration of the year's best architecture and products from a group of influencers bigger than just the architectural community. Entries are judged by more than 400 luminaries from fields as diverse as fashion, publishing, product design, real-estate development, and technology, and voted on by the public, culminating in a collection of the world's finest buildings. This year, the celebration is going global. In lieu of an awards gala, the architects' work is honored via this fully illustrated book, a podcast, and the largest online architecture community on the planet. Featuring select A+Award winners and other works, this is the definitive guide to the year's best buildings and spaces.

Architizer is the leading online resource for architecture. Through its vast building database, daily content, 'Source' marketplace, and A+Awards, it is revolutionizing the way architects connect with building-product manufacturers and the world beyond.

Key Selling Points

- Presenting the year's most inspiring architecture from around the globe
- More than 100 of the best architectural projects in 2018, representing all forms of architecture
- Chosen by a jury of 400 experts and endorsed by hundreds of thousands of public votes online
- Project-by-project descriptions highlight the ways in which each building thrives and tackles the many challenges facing contemporary architects

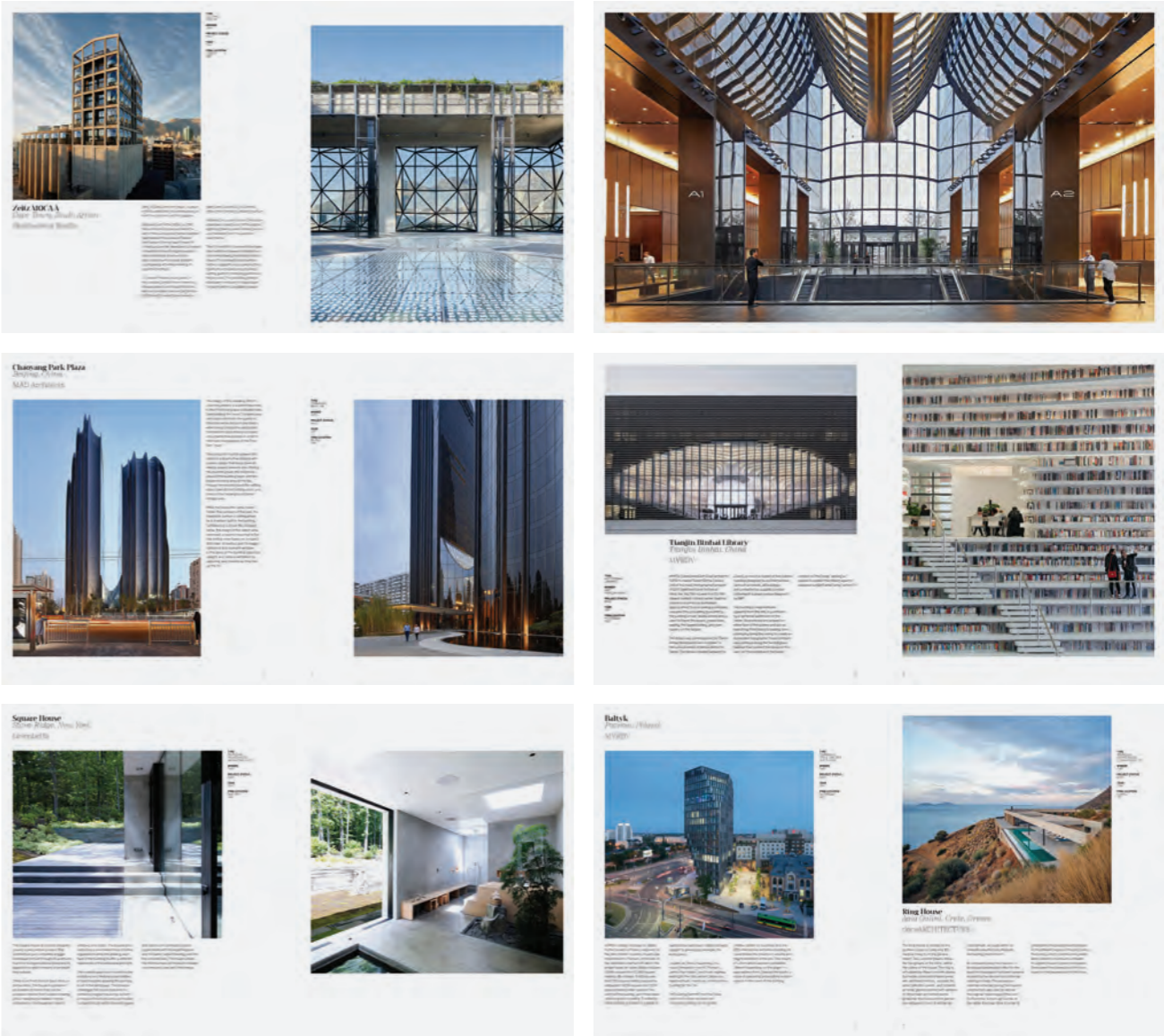
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500 col illus.

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€	69.95	EUR
\$	105.00	CAN
\$	120.00	AUS

Published  
March 2019



'What architects do shapes every space and every place where people spend their lives, so we created the A+Awards to remind the world how important architecture is.' – Marc Kushner, Founder, Architizer

'Architizer, the architecture community of the future.' – David Benjamin, *The Living*

'Known as the largest awards program celebrating architecture and products, the Architizer A+Awards function as a curated selection of some of the best names in the architectural community.' – Live FAST Mag

'The Architizer A+Awards are catalysts for discussing different approaches to architecture and design ... they can have a transformational effect.' – Carlo Ratti, Ratti Associati

'The Architizer A+Awards ... one of the world's leading and most recognized architectural awards.' – Essential Home

'[The Architizer A+Awards] bring the spaces that are shaping our world to the forefront of the public imagination.' – Canadian Architect

'One of the great beauties of architecture is that each time, it is like life starting all over again.' – Renzo Piano

'Good architecture should be the building on the other side of your street; it should be the school where you drop off your kids.' – David Chipperfield

'Architecture should speak of its time and place, but yearn for timelessness.' – Frank Gehry

Le Corbusier Le Grand, New in Paperback

Jean-Louis Cohen, Tim Benton



A spectacular visual biography of the life and work of Le Corbusier – one of the twentieth century's most influential architects



A decade after its first publication, the bestselling monograph *Le Corbusier Le Grand* is finally available in a new paperback edition. Documenting the life and work of one of the giants of twentieth-century architecture and design, the book presents an array of sketches, photographs, and correspondences, charting the vast and varied output of Le Corbusier, an artist who continues to fascinate those inside and outside the architectural world.

Jean-Louis Cohen is undoubtedly France's most authoritative and knowledgeable historian of twentieth-century architecture and urbanism. He divides his time between Paris and New York, where he is the Sheldon H. Solow Professor in the History of Architecture at the Institute of Fine Arts of NYU University. Tim Benton, a highly regarded Le Corbusier scholar, is a lecturer in the history of art for the Open University, Milton Keynes, England.

Key Selling Points

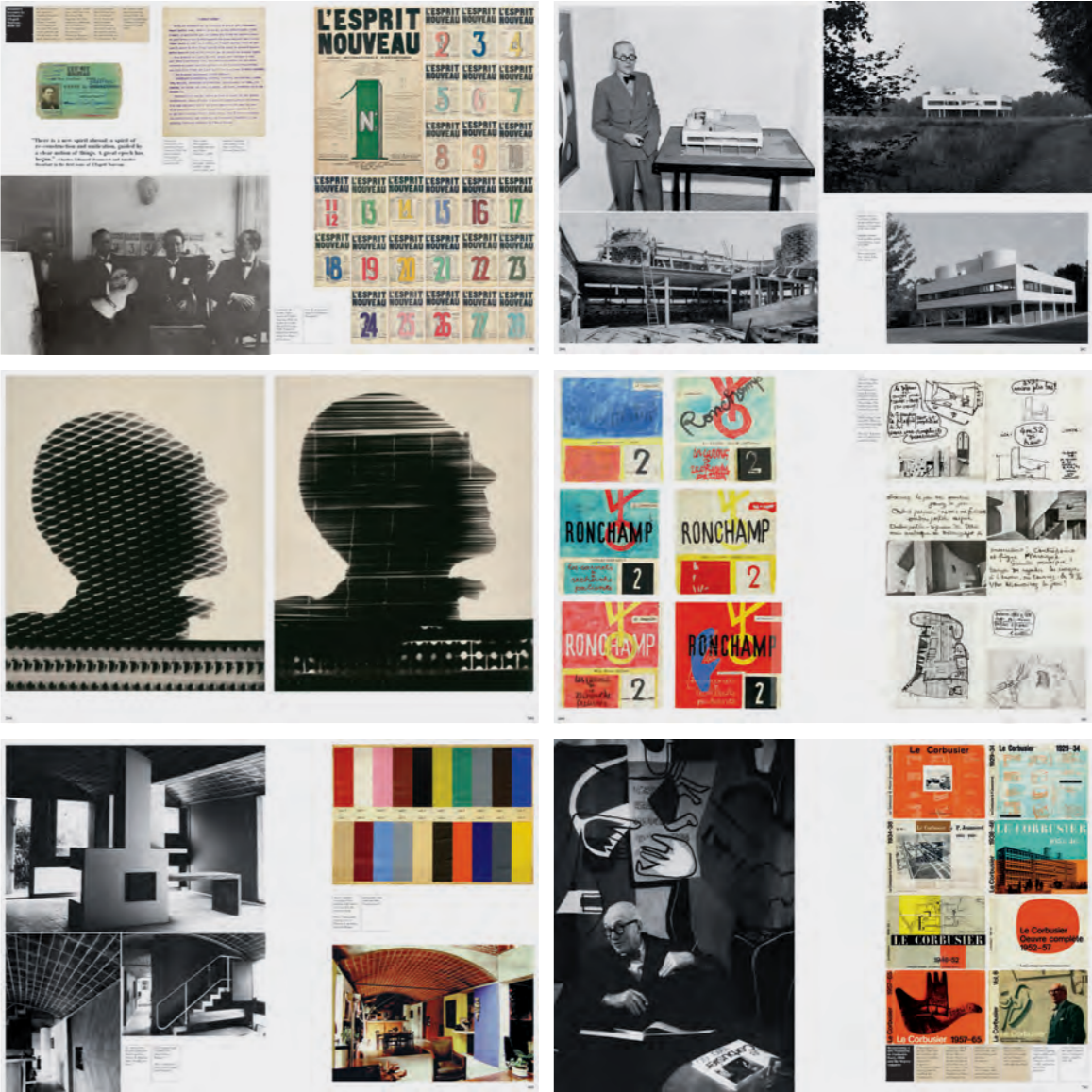
- A spectacular visual biography of the life and work of Le Corbusier (1887–1965), one of Modernism's most influential architects, urban planners, and theorists
- Approximately 2,000 images and documents, many unpublished before Phaidon's first edition, feature his major built works, urban plans, paintings, publications, and furniture as well as sketches, photographs, and personal correspondence
- Rarely seen photographs and correspondence shed new light on Le Corbusier's relationships with Josephine Baker, Eileen Gray, Fernand Léger, Pablo Picasso, Jean Prouvé, and many others
- With an introductory essay by Jean-Louis Cohen and chapter introductions by Tim Benton
- Available for the first time in a new paperback format

290 × 221 mm  
8 3/4 × 11 3/8 inches  
864 pp  
2,000 col and b&w illus.

Paperback  
978 0 7148 7910 9

£ 39.95 UK  
\$ 59.95 US  
€ 49.95 EUR  
\$ 79.95 CAN  
\$ 79.95 AUS

Published  
February 2019



'The man who designed the 20th century – [Le Corbusier] arguably had more of an influence on the form of the modern world than any other architect... You couldn't make a book like this about just any architect. Beyond the architecture, it reveals a great deal about the man himself. It all points to a life lived enviably fully.' – *Guardian*

'Formidable and wide-ranging ... *Le Corbusier Le Grand* is a feast ... Every page is dense with ideas ... A sourcebook for the modern world.' – Jonathan Meades, *News Statesman*

'The impact of all the illustrations is undoubtedly fascinating – a real joy ... to browse through – conveys the experience of a day at a really well-organized archive.' – *Building Design*

Also available:



Le Corbusier Le Grand  
-  
978 0 7148 4668 2  
£ 100.00 UK  
\$ 200.00 US



Le Corbusier:  
Ideas & Forms  
New Edition  
-  
978 0 7148 6894 3  
£ 100.00 UK  
\$ 150.00 US



The Future  
of Architecture  
Since 1889  
-  
978 0 7148 7319 0  
£ 29.95 UK  
\$ 44.95 US



A global survey of more than 100 artists, chosen by art-world professionals for their work with threads, stitching, and textiles



Celebrating tapestry, embroidery, stitching, textiles, knitting, and knotting as used by visual artists worldwide, *Vitamin T* is the latest in the celebrated series in which leading curators, critics, and art professionals nominate living artists for inclusion. As boundaries between art and craft have blurred, artists have increasingly embraced these materials and methods, with the resulting works being coveted by collectors and exhibited in museums worldwide. *Vitamin T* is a vibrant and incredibly timely survey – the first of its kind.

Jenelle Porter was formerly senior curator at ICA Boston and curator at ICA Philadelphia and is author of numerous publications and essays on contemporary art and craft. **Artists featured include:** Phyllida Barlow, Mona Hatoum, Oscar Murillo, Ernesto Neto, Grayson Perry, Michael Raedecker, Yinka Shonibare, Do-Ho Suh, Rosemarie Trockel, and Andrea Zittel.

**Key Selling Points**

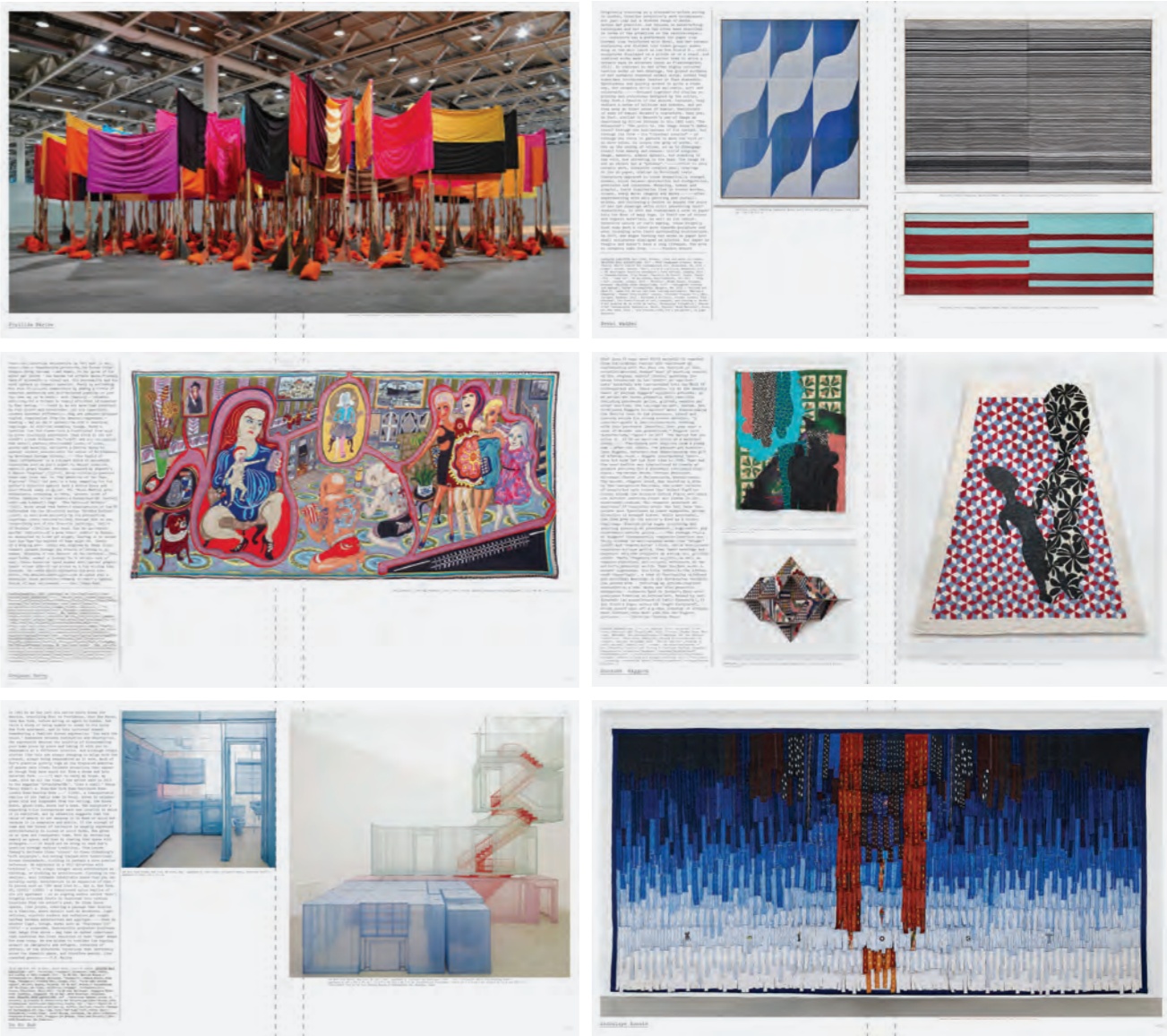
- The critically acclaimed, highly coveted Vitamin art-book series uses a proven formula: professional experts nominating artists working in a particular medium
- More than 280,000 copies have sold across the series since *Vitamin P: New Perspectives in Painting* was published in 2002
- Profiles more than 100 leading artists nominated by international curators and critics
- A newly commissioned short text about each artist accompanies illustrations of his or her latest work
- Introductory essay on the wider context of the medium in art, authored by an expert American curator of textile art, Jenelle Porter
- Vital purchase for collectors of contemporary art

290 × 250 mm  
9 7/8 × 11 1/8 inches  
304 pp  
520 col illus.

Hardback  
97 80 7148 7661 0

£ 49.95 UK  
\$ 75.00 US  
€ 59.95 EUR  
\$ 100.00 CAN  
\$ 100.00 AUS

Published  
March 2019



'Textile art ... has undergone a renaissance over the past century, as artists have pushed the boundaries of what can be considered a textile, as well as how a textile can be considered art.' – Artsy

'Forget dusty old wall-hangings – tapestry has become the coolest art form around.' – *Independent*

'This strong showing [at Art Basel] reflects a current fascination with textile among both contemporary artists and collectors. Tapestries, especially, are back in fashion.' – *Financial Times*

'In recent years fibre art has become a source of inspiration for a new generation of artists and curators.' – Tate

'The tide is turning, with a growing appreciation of textile art. And prices are beginning to reflect this.' – 'How to Spend It', *Financial Times*

Also available:



**Vitamin C:**  
Clay & Ceramic in Contemporary Art

978 0 7148 7460 9  
£ 39.95 UK  
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**Vitamin P3:**  
New Perspectives in Painting

978 0 7148 7145 5  
£ 39.95 UK  
\$ 69.95 US



**Patterns:** Inside the Design Library

978 0 7148 7166 0  
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\$ 79.95 US

Art & Queer Culture, New Edition

Catherine Lord and Richard Meyer



A revised, updated edition of the acclaimed historical overview of Queer art – available for the first time in paperback



Updated and revised, *Art & Queer Culture* is a comprehensive and definitive survey of artworks that have constructed, contested, or otherwise responded to alternative forms of sexuality. Rather than focusing exclusively on artists who self-identify as gay or lesbian, *Art & Queer Culture* instead traces the shifting possibilities and constraints of sexual identity that have provided visual artists with a rich creative resource over the last 130 years – and it does so in an accessible, authoritative voice, and with a wealth of rarely-seen imagery.

Catherine Lord is professor of studio art at the University of California, Irvine. Richard Meyer is Robert and Ruth Halperin Professor in Art History at Stanford University.

**Key Selling Points**

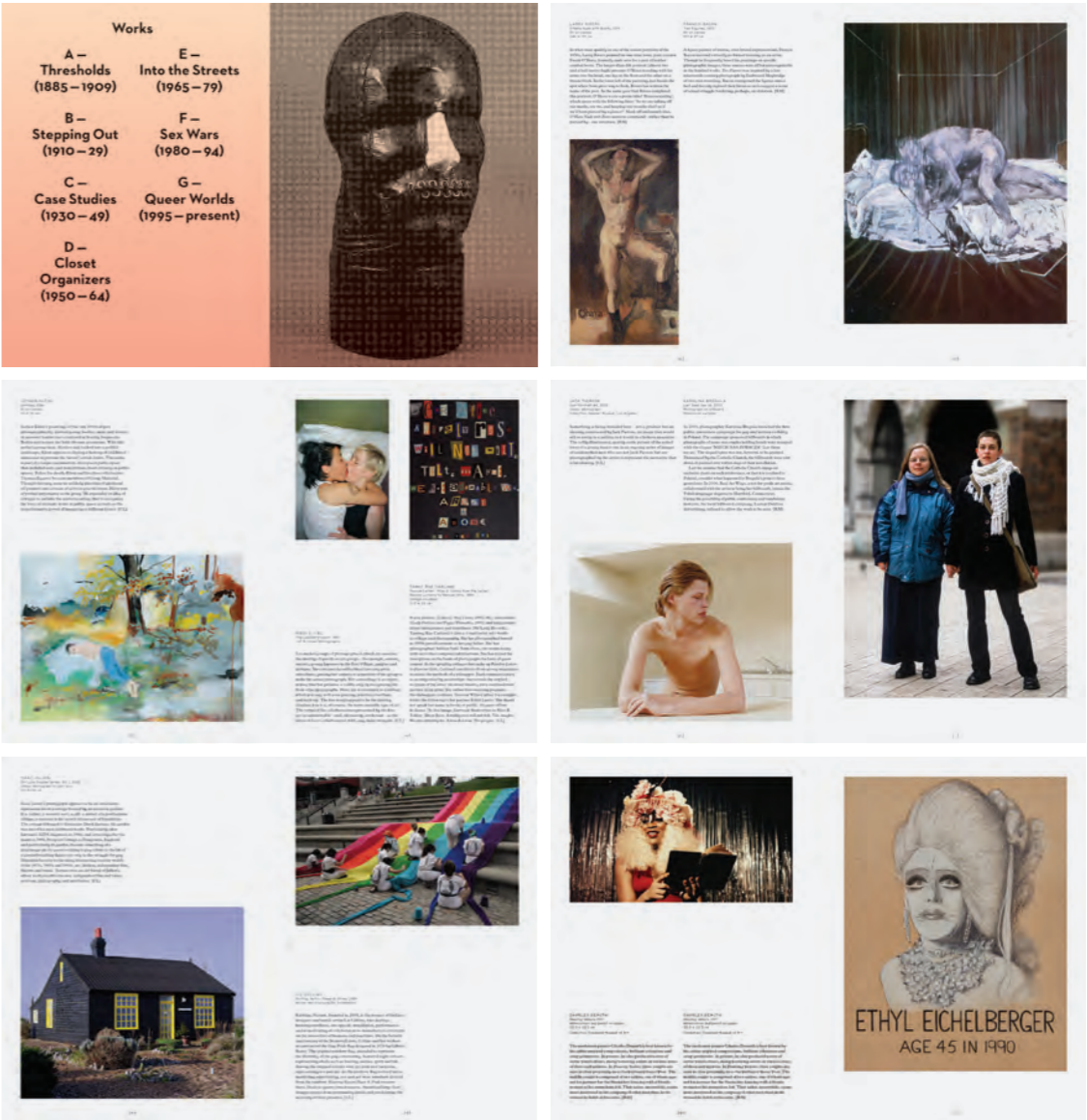
- A fully updated new edition of this critically acclaimed and comprehensive overview of Queer art and artists – a much-anticipated revision of an important book
- Includes two clear and authoritative survey essays, together with over 250 works accompanied by insightful and revelatory extended captions
- Traces the rich visual legacy of art's relationship to Queer culture, from the emergence of homosexuality as an identity in the late nineteenth century to the pioneering 'genderqueers' of the early twenty-first
- Features widely admired artists such as Francis Bacon, Catherine Opie, and Felix Gonzalez-Torres, as well as lesser known but important figures including Vaginal Davis, Celeste Dupuy Spencer, and Lola Flash

232 x 171 mm  
6 3/4 x 9 1/8 inches  
304 pp  
300 col and b&w illus.

Paperback  
978 0 7148 7834 8

£ 29.95 UK  
\$ 39.95 US  
€ 35.00 EUR  
\$ 49.95 CAN  
\$ 59.95 AUS

Published April 2019



'Big, Queer, complex, and sumptuously done-up ... beautiful illustrations ... ranging from anonymous pornographic photos to some of the greatest paintings done by humans ... A heady and thoroughly pleasing mix-up of low and high culture ... A landmark tome ... Sagely curated.'

– *Dazed & Confused*

'A comprehensive historical overview of Queer Art ... Chock-full of photos, drawings, posters, texts, and more, documenting the rise of Queer artistic voices in modern society.'

– *LA Weekly*

'A significant resource.'

– *Aesthetica*

'Brilliant ... A gorgeous coffee-table book that showcases Queer culture from nightclubs to high art ... Ambitious and timely.'

– *Diva*

'An expertly researched, combined reader and artist directory.'

– *Art Review*

Also available:



Art as Therapy

-

978 0 7148 7278 0

£ 10.95 UK  
\$ 16.95 US

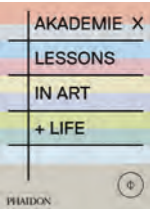


Co-Art: Artists on Creative Collaboration

-

978 0 7148 7288 9

£ 24.95 UK  
\$ 39.95 US



Akademie X: Lessons in Art + Life

-

978 0 7148 6736 6

£ 29.95 UK  
\$ 39.95 US

Harland Miller: In Shadows I Boogie

Michael Bracewell, Martin Herbert, and Catherine Ince



The most comprehensive monograph to date on the British artist and writer loved for his witty book-cover-inspired canvases



Harland Miller's creativity as both artist and novelist culminates in his iconic paintings of battered book covers with cleverly invented titles. Initially appropriating the classic Penguin paperback before devising his own unique designs, Miller combines aspects of pop art, abstraction, and figurative painting to create highly coveted artworks that have won him a cult following. This monograph covers nearly 20 years of his paintings, and features newly commissioned essays by eminent art writers exploring different aspects of his practice.

Yorkshire-born **Harland Miller** has exhibited at ICA, White Cube, and Royal Academy in London; BALTIC Centre for Contemporary Art, Gateshead; and Kunsthalle, Mannheim, and Blain Southern, Berlin. **Michael Bracewell** is a British novelist, critic, curator, and cultural commentator. **Martin Herbert** is a Berlin-based writer and critic. **Catherine Ince** is senior curator for V&A East, and was previously curator at the Barbican, London.

**Key Selling Points**

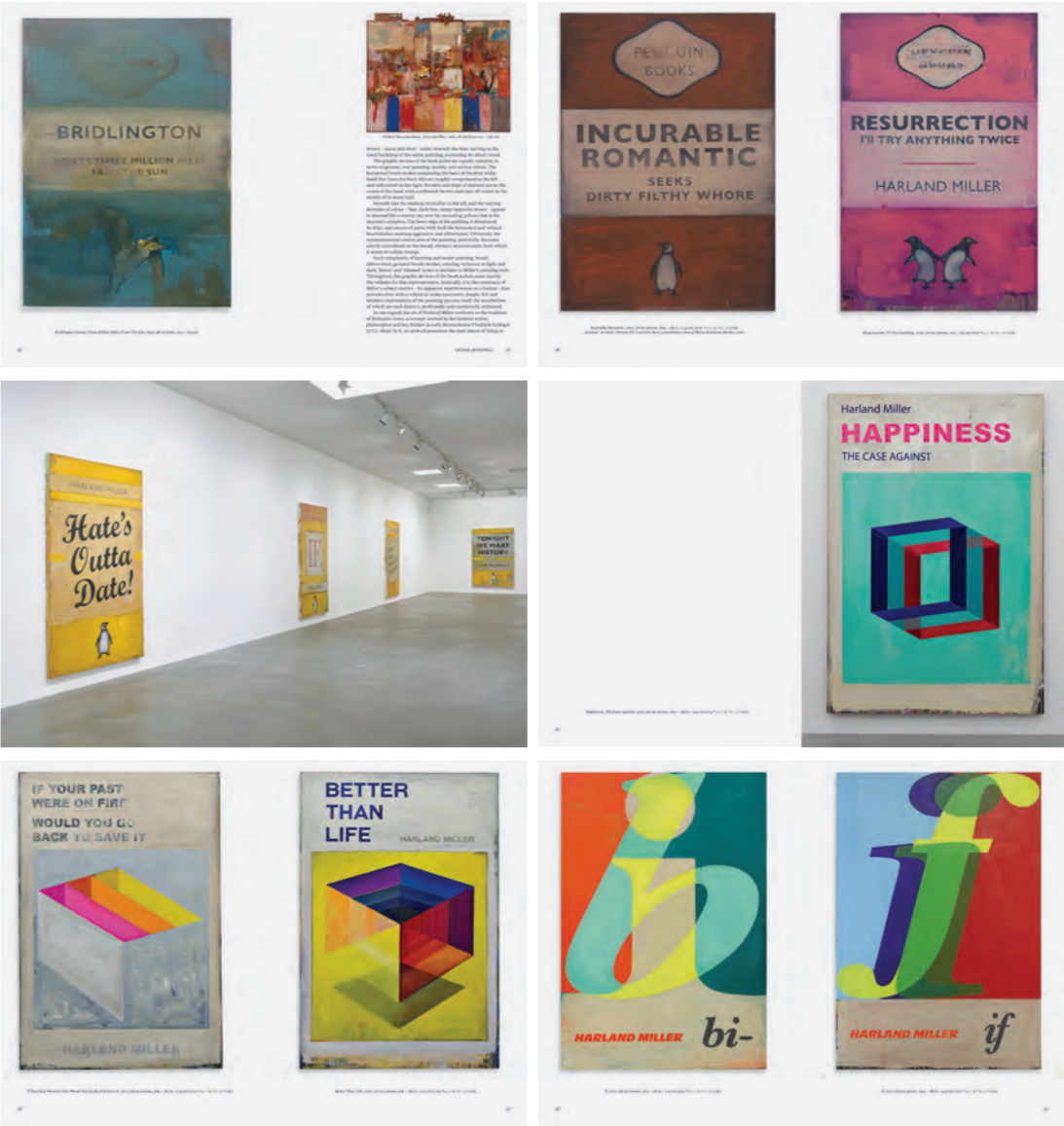
- An overdue monograph surveying two decades of painting by the ever-popular artist Harland Miller, featuring many of his iconic Penguin paintings as well as previously unpublished new artworks
- Illustrated chronology with photographs and ephemera from the artist's personal archive
- Highly collectible: the book will be published with two different covers created from paintings to be specially created by the artist for this book
- Superb production values, including printed book-block edges that replicate a three-dimensional painted canvas
- Will appeal to both existing fans of Miller's work and a wider audience, including those with interests in graphic design and urban art

320 × 230 mm  
9 × 12½ inches  
240 pp  
190 col and b&w illus.

Hardback  
Colour printed  
book-block edges  
978 0 7148 7558 3

£ 69.95 UK  
\$ 100.00 US  
€ 89.95 EUR  
\$ 125.00 CAN  
\$ 135.00 AUS

Published  
May 2019



'Harland Miller is one of the leading figurative artists today.'  
– *Flux Magazine*

'Drawing influence from Ed Ruscha, Mark Rothko, Anselm Kiefer, and Robert Rauschenberg, Miller pointedly combines text and images to comment on the frequent disconnect between representation and reality.'  
– *Artsy*

'A painter whose works are loved, and coveted, by many, including some very famous fans.'  
– *Telegraph*

'The works possess at once the tactile appeal of a good book cover and the visual impact of poster art ... imposing in their dynamic, painterly calm.'  
– *The Skinny*

'His self-evident painterly paintings have a great ability to make the viewer laugh and also bring that nostalgic feeling of worn-out books that are in our pockets while we travel and experience life.'  
– *WideWalls*

Also available:



Ellsworth Kelly

-  
978 0 7148 7642 9  
£ 49.95 UK  
\$ 59.95 US



JR: Can Art Change the World?

-  
978 0 7148 6949 0  
£ 39.95 UK  
\$ 59.95 US



Wolfgang Tilmans, Revised & Expanded

-  
978 0 7148 6704 5  
£ 39.95 UK  
\$ 69.95 US

Francis Alÿs, Revised & Expanded Edition

Contemporary Artists Series

Cuahtémoc Medina, Russell Ferguson, Jean Fisher, Michael Taussig



A fully updated edition of the artist’s first comprehensive monograph, more than a decade since its original publication



Francis Alÿs examines the patterns of various urban sites before weaving his own fables into their tangled social fabric with wit, sensitivity, and an acutely personal connection to his subject matter. A scene as such as a Volkswagen Beetle struggling up a hill or a man pushing a block of ice can carry a message that resonates far beyond the work’s simple parameters. As Alÿs puts it, ‘Sometimes doing something poetic can become political, and sometimes doing something political can become poetic.’

Russell Ferguson is a critic and curator based in Los Angeles. Cuahtémoc Medina is a writer, critic, and curator based in Mexico City. Jean Fisher (1942–2016) was an artist and a writer. Michael Taussig is a writer and anthropologist based in New York.

Key Selling Points

- Alÿs’s work has been included in the world’s top international exhibitions, including the Venice Biennale, Documenta, the Carnegie International, and the São Paulo Biennale
- A revised and expanded edition of Alÿs’s 2007 monograph – making it the most comprehensive publication on his diverse body of work to date
- Features two new essays by renowned anthropologist Michael Taussig as well as new writings by the artist and exhaustive visual presentations of his recent projects in Afghanistan and Iraq
- Publication is timed to tie in with Alÿs’s first major North American exhibition at the Los Angeles County Museum of Art opening in 2020

290 × 250 mm  
9 7/8 × 11 3/8 inches  
240 pp  
300 col illus.

Hardback  
978 0 7148 7500 2



£ 45.00 UK  
\$ 69.95 US  
€ 59.95 EUR  
\$ 90.00 CAN  
\$ 89.95 AUS

Published  
March 2019



‘Alÿs’s work gently but thoroughly divests viewers of their assumed dominion over what they see.’ – *Artforum*

‘Francis Alÿs’s poetic, politically pointed actions range from solo missions to epics.’ – *Guardian*

‘Masters at placing surreal scenarios where you would least expect them.’ – *Telegraph*

‘Francis Alÿs is constantly reinventing his work and finding new ways for it to create a dialogue within itself in order to be progressively reinterpreted by the audience.’ – *Aesthetica Magazine*

‘His work captures in a nutshell the thinking behind some of the most interesting art today.’ – *New York Times*

Also available:



Trevor Paglen

-  
978 0 7148 7344 2  
£ 29.95 UK  
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Pawel Althamer

-  
978 0 7148 6085 5  
£ 27.95 UK  
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Jimmie Durham  
Revised & Expanded

-  
978 0 7148 7401 2  
£ 39.95 UK  
\$ 69.95 US



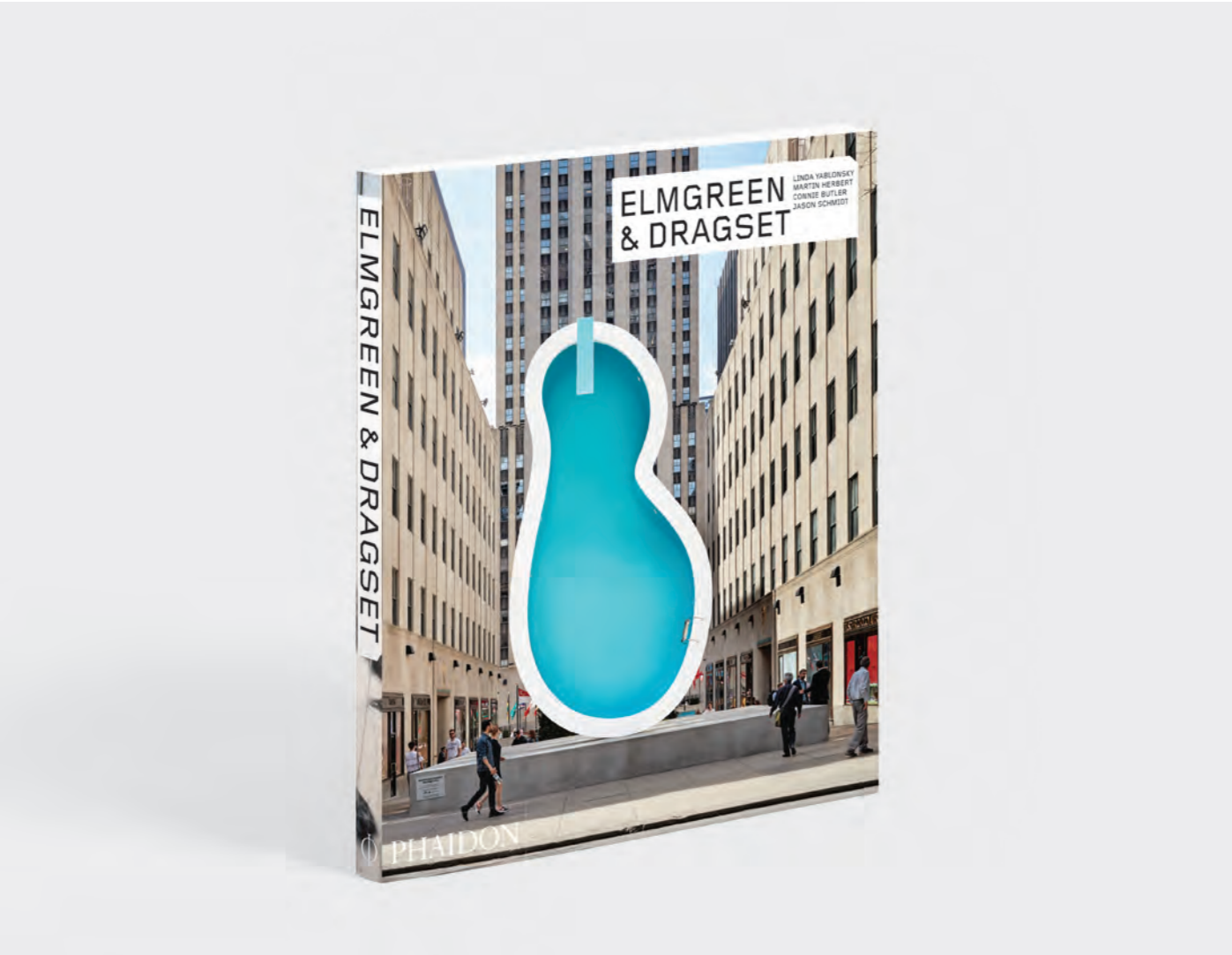
Elmgreen & Dragset

Contemporary Artists Series

Linda Yablonsky, Martin Herbert, Connie Bulter, and Jason Schmidt



The first book to collect the most important art projects by the acclaimed Berlin-based duo



Michael Elmgreen and Ingar Dragset have worked as a collaborative duo since the mid-1990s. Drawing from disciplines as divergent as institutional critique, social politics, performance, design, and architecture, Elmgreen & Dragset's 'Powerless Structures' reconfigure the familiar with characteristic and subversive wit. This book includes all of their most significant projects, from the transformation of New York's Bohen Foundation into a subway station in 2004, to the siting of a fake Prada boutique in the Texan desert in 2005, and the installation of the statue of a child on a rocking horse on the fourth plinth in Trafalgar Square in 2012.

-

Connie Butler is chief curator at the Hammer Museum, Los Angeles.

Martin Herbert is associate editor of *Art Review* and a regular contributor to publications such as *Artforum*, *Frieze*, and *Art Monthly*.

Jason Schmidt is a photographer based in New York.

Linda Yablonsky is a writer based in New York.

**Key Selling Points**

- Elmgreen & Dragset's constructed environments have been celebrated all over the world for their mischievous, cerebral, and accessible nature
- Their sculptures and installations, also known as 'Powerless Structures', have redefined what it means to experience art – the cover features their work *Van Gogh's Ear*, a sculpture in the form of a swimming pool, which is located on Fifth Avenue in New York at the entrance to Rockefeller Center
- They have a successful record as exhibition organizers, including the Danish Pavilions at the 53rd Venice Biennale in 2009, for which they were jointly awarded a special mention, and the 15th Istanbul Biennial in 2017
- This is the first comprehensive presentation of the duo's work, from their early performative pieces in the late 1990s to their most recent public projects

290 x 250 mm  
9 7/8 x 11 3/8 inches  
160 pp  
200 col and b&w illus.

Paperback  
978 07148 7571 2

£	35.00	UK
\$	49.95	US
€	45.00	EUR
\$	65.00	CAN
\$	69.95	AUS

Published  
May 2019



'Across twenty-odd years of collaboration, the artist team of Michael Elmgreen and Ingar Dragset have created a rangy, often memorable body of sculptural and installation work that oscillates between the melancholic and the glib, the subtle and the slapstick.'

– Jeffrey Kastner, *Artforum*

'Frequently cheeky and often irreverent, their defiant art probes the status quo.'

– *Time*

'Masters at placing surreal scenarios where you would least expect them.'

– *Telegraph*

'Elmgreen & Dragset's absurd, often minimal structures encourage audiences to think differently about systems of living.'

– *Art News*

Also available:

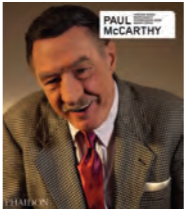


Co-Art: Artists on Creative Collaboration

-

978 0 7148 7288 9

£	24.95	UK
\$	39.95	US



Paul McCarthy Revised & Expanded

-

978 0 7148 6893 6

£	39.95	UK
\$	69.95	US



Wild Art

-

978 0 7148 6567 6

£	24.95	UK
\$	39.95	US

The first and much anticipated monograph on the groundbreaking work of one of today's most celebrated multimedia artists



French artist Lili Reynaud-Dewar creates environments and situations in which she uses her own body to examine the dual experience of vulnerability and empowerment that results from acts of exposing oneself to the world. Evolving through a range of media such as performance, video, installation, sound, and literature, her work considers the fluid border between public and private space, challenging conventions related to the body, sexuality, power relations, and institutional spaces. This is the first book to document her remarkable career.

Élisabeth Lebovici is an art critic based in Paris. Diedrich Diederichsen is a music and art writer based in Berlin. Monika Szweczyk is a curator based in Athens and Berlin.

Key Selling Points

- Lili Reynaud-Dewar is one of the most innovative artists to have emerged on the international scene over the past decade
- A former ballet dancer and art critic, Reynaud-Dewar's practice explores the boundaries between social politics, history, and cultural identity
- Her work draws from an extraordinarily rich array of sources, including vaudeville, performance, film, and literature
- Reynaud-Dewar is only the second French artist to be featured in the Contemporary Artists Series since its inception in 1995, the first being Christian Boltanski
- She is represented by Clearing in New York and Brussels, and Emanuel Layr in Vienna

290 x 250 mm  
9 7/8 x 11 3/8 inches  
160 pp  
200 col illus.

Paperback  
978 0 7148 7337 4



£ 35.00 UK  
\$ 49.95 US  
€ 39.95 EUR  
\$ 65.00 CAN  
\$ 69.95 AUS

Published  
May 2019



'Lili Reynaud-Dewar dancing is an amazing sight to see. Trim, androgynous, and in the buff, this enormously talented French artist makes videos that show her improvising, alone, lost in private fantasies in empty public spaces.' — *New York Times*

'Reynaud Dewar's works often evoke the feeling that one has landed on a riotous new planet where time and space are anything but linear.' — *Frieze*

'Her work is so rich and heterogeneous that it is hard to define.' — *Metropolis M*

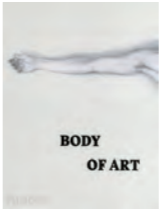
'Reynaud-Dewar's work poses questions to contemporary artists who strive to practice their own art between the legacies of the past and the future ahead of them.' — *Korea Herald*

Also available:



Sharon Hayes

-  
978 0 7148 7346 6  
£ 35.00 UK  
\$ 49.95 US



Body of Art

-  
978 0 7148 6966 7  
£ 39.95 UK  
\$ 59.95 US



The Artist's Body  
Abridged Edition

-  
978 0 7148 6393 1  
£ 14.95 UK  
\$ 24.95 US





The first monograph on the indefatigable explorer of relationships between people, technology, and environmental issues



Dutch artist, Daan Roosegaarde, is one of the most innovative artists to emerge in the past decade. His sculptures and installations, made in collaboration with a team of engineers and designers, aim to create better conditions in cities and to make difficult areas habitable again, by rethinking processes and upgrading urban structures. At the core of Roosegaarde's practice is *schoonheid*, a Dutch word that stands both for 'clean-ness' and 'beauty.' It is this that has informed some of his most popular public projects, including *Waterlicht* (a virtual flood that shows the force of water); *Smog Free Project* (a large outdoor air purifier that turns smog into jewelry), and *Smart Highway* (an interactive road that charges throughout the day and glows at night).

Nico Daswani is the head of arts & culture at the World Economic Forum in Geneva. Fumio Nanjo is the director of the Mori Art Museum in Tokyo.

Carol Becker is Dean of Faculty and Professor of the Arts at Columbia University in New York.

Key Selling Points

- Releasing to coincide with Roosegaarde's first retrospective, which takes place at the Groninger Museum, The Netherlands, in May 2019
- He has been the recipient of many prestigious awards, including Dutch Artist of the Year, the INDEX Award, and the London Design Innovation Medal
- Listed by *Forbes* as one of the top-100 change-makers, Roosegaarde's TED talk, first viewed in June 2018, has enjoyed over a million views through the 15 languages into which it has been translated

This is the first comprehensive publication available on Roosegaarde's multifaceted practice

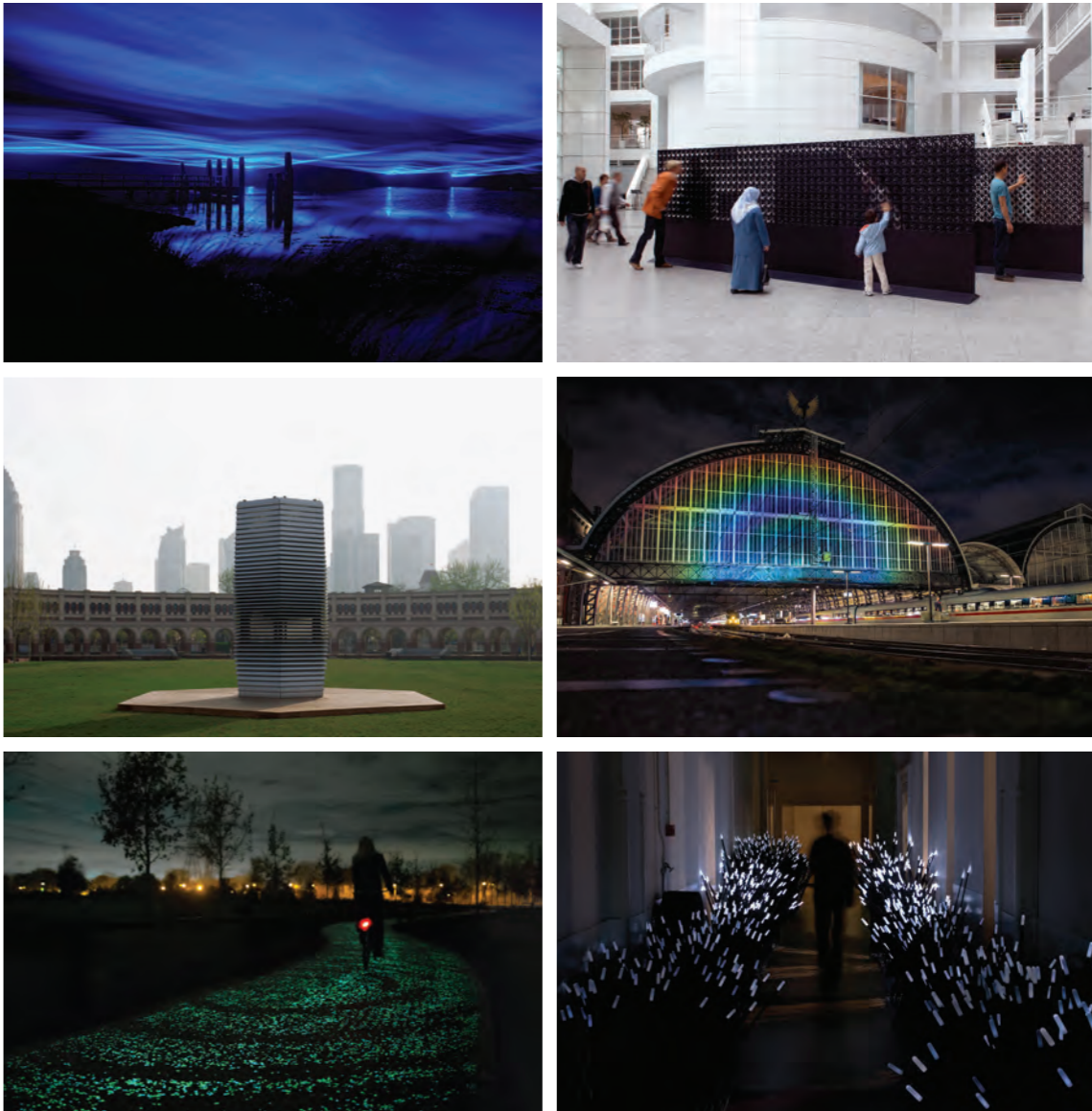
290 × 250 mm  
9 7/8 × 11 3/4 inches  
160 pp  
200 col illus.

Paperback  
978 0 7148 7832 4



£	35.00	UK
\$	49.95	US
€	45.00	EUR
\$	65.00	CAN
\$	69.95	AUS

Published  
May 2019



'The Roosegaarde Studio's first groundbreaking project was an interactive dance floor that generated electricity through dancers' movements on sensors embedded in the floor ... in Rotterdam's popular Club Watt.' – *New York Times*

'Motivated by a general fascination with the world and "irritation" at the status

quo on air pollution, the 38-year-old Roosegaarde has an obsessive passion for inventing things to improve the natural environment.' – *Guardian*

'Whether in his native Netherlands or China, where he maintains a second studio, Roosegaarde's work has always responded to urban environments.' – *Fortune*

'Daan Roosegaarde is the Dutch boy wonder of innovation, who has won international praise with a range of spectacular technological projects.' – *Dezeen*

'The Dutch artist is lighting up the world with his nature-driven social design.' – *Wired*

Also available:



Olafur Eliasson:  
Experience

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978 0 7148 7758 7  
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\$ 85.00 US



Theaster Gates

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\$ 49.95 US



Vitamin Green

-  
978 0 7148 6229 3  
£ 45.00 UK  
\$ 75.00 US



A fascinating survey of the enduring human love affair with the exotic and the strange, and its impact on Western culture



*Exotic* explores our obsession with the lure of distant lands and their promise of the weird and wonderful, the beautiful and grotesque. Through a host of evocative images, this book shows how the absorption of 'the foreign,' through arts, design, architecture, and other cultural elements, has consistently enriched Western society, contributing to it cultural dynamism and artistic energy. *Exotic's* focus is especially relevant to the modern globalized world in which our engagement with cultures and traditions from around the globe is easier – and potentially more fraught – than ever before.

Judy Sund is professor of modern European art and art of the Americas at The Graduate Center, City University of New York. Her publications include *Van Gogh*, in Phaidon's Art & Ideas series (2002).

#### Key Selling Points

- The first image-led survey of this intriguing topic to have been written for a general audience, with insightful text and glorious images combining to explore the exotic in art, architecture, and design
- Decodes how things now considered everyday in Western culture were once considered exotic, such as tattoos, tulips, and images of such now common-place animals as elephants, parrots, and giraffes
- Spotlights the ways in which Western society has absorbed and adapted elements of foreign cultures, usually with invigorating effect
- Using up-to-the-minute scholarship and having previously written on the intersections of high art and popular culture to great acclaim, Judy Sund is perfectly positioned to demystify and unravel this often overlooked cultural phenomena

245 × 172 mm  
6¼ × 9⅞ inches  
272 pp  
215 col illus.

Hardback  
978 0 7148 7637 5



£	45.00	UK
\$	59.95	US
€	55.00	EUR
\$	79.95	CAN
\$	80.00	AUS

Published  
March 2019

'Appropriation suggests theft ... In the case of culture, however, what is called appropriation is not theft but messy interaction. Writers and artists necessarily engage with the experiences of others. In inhabiting a culture, one finds the tools for reaching out to other cultures.'  
– Kenan Malik, *New York Times*

'We needed the arrival of Japanese albums in our midst ... Before the example given by the Japanese ... the painter always lied.' – Vincent van Gogh writing to his brother, Theo  
  
'Let us now ... travel into Cathay, so that you may learn something of its grandeurs and its treasures.'  
– Marco Polo in *Travels*

'Cultural appropriation has brought tremendous benefits to humanity. ... Throughout history, the most successful societies have been the ones that were open to cultural exchange and borrowing.'  
– Frank Furedi, *Spiked.com*

Also available:



The Museum  
of Lost Art

-  
978 0 7148 7584 2  
£ 19.95 UK  
\$ 35.00 US



The Art of Forgery

-  
978 0 7148 6745 8  
£ 19.95 UK  
\$ 35.00 US



Art in Vienna  
1898–1918  
Fourth Edition

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978 0 7148 6878 3  
£ 39.95 UK  
\$ 59.95 US

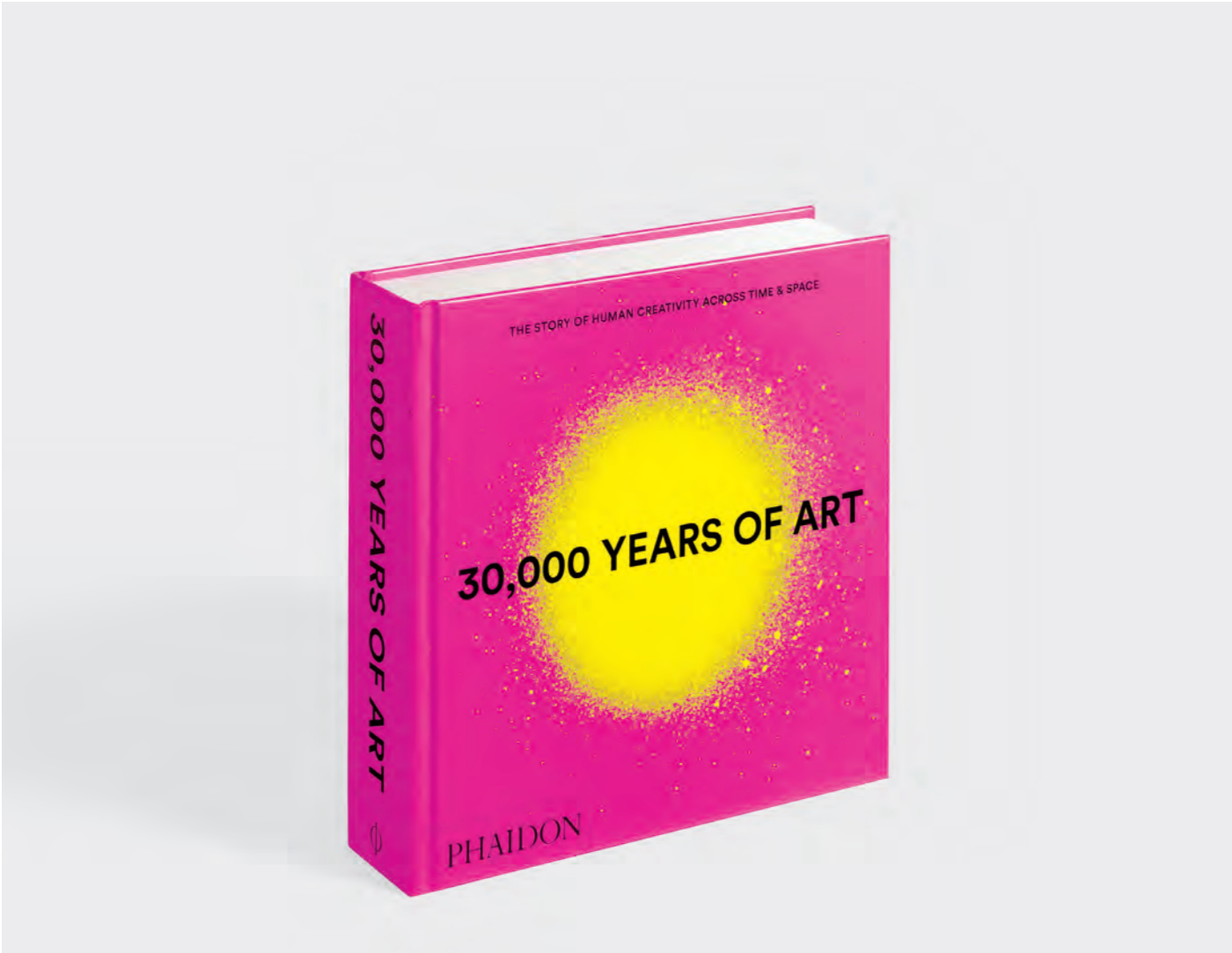


# 30,000 Years of Art, New Edition, Mini Format

The Story of Human Creativity Across Time & Space

Phaidon Editors

An accessible, comprehensive, freshly-updated celebration of the vast range of human artistry from 28,000 BC to today



Brought completely up to date for this revised edition and now available in a compact new format, this new edition of Phaidon's groundbreaking book presents art differently from all other compendia by revealing the huge diversity – or in many cases, the similarity – of artistic achievements around the globe. Images of more than 600 works from all periods and regions are arranged in chronological order, each with a short text that puts the work in critical context and explains its contribution to the development of art history.

### Key Selling Points

- A much-anticipated refresh of one of Phaidon's leading art books, which in its previous two editions sold more than 180,000 copies worldwide

Revised to include a host of new entries featuring contemporary art produced in the last ten years

- The world's greatest works of art across all media – painting, sculpture, textiles, metalwork, ceramics – ranging from seminal masterworks to lesser-known pieces in both the fine and decorative arts

- Clearly structured with concise and informative texts and key caption details on each work of art

- Authoritative – written by many of the world's leading museum curators, academics, and archaeologists

- Easy to use chronological format, including an index for cross-referencing and a glossary of schools and movements

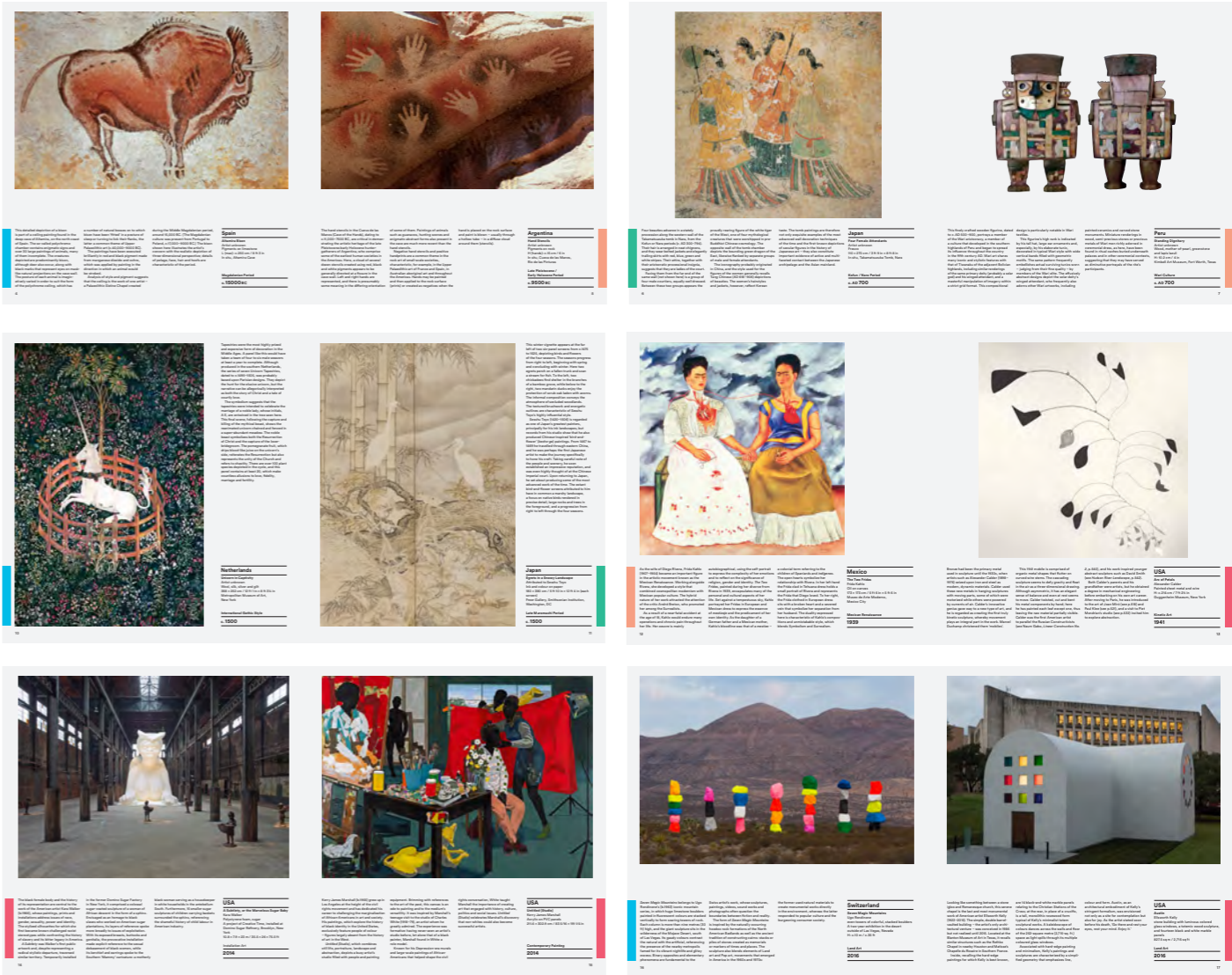
180 × 180 mm  
7 1/8 × 7 1/8 inches  
640 pp  
615 col illus.

Hardback  
978 0 7148 7729 7



£ 19.95 UK  
\$ 29.95 US  
€ 22.95 EUR  
\$ 39.95 CAN  
\$ 39.95 AUS

Published  
February 2019



Praise for the original volume:

‘A museum of masterpieces.’ – NPR

‘It is an invitation to browse and stare for hours on end.’ – *New York Times*

‘An essential addition to any library.’ – *Bookseller*

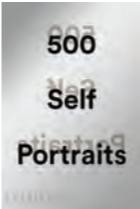
‘This book has delightful curiosity value, there is plenty to fascinate.’ – *The Times*

‘This is a book art-lovers and cultural anthropologists, scholars, and laypeople alike are guaranteed to cherish.’ – *Publishers Weekly*

‘1,000 beautiful plates ... illustrate such a variety of objects that even the most erudite reader is bound to find something new.’ – *Sunday Telegraph*

‘The ultimate art reference book.’ – *Homes & Antiques*

Also available:



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The Art Book  
Mini Format

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978 0 7148 6796 0  
£ 7.95 UK  
\$ 12.95 US



The Art Museum  
Revised Edition

-  
978 0 7148 7502 6  
£ 39.95 UK  
\$ 59.95 US



The first book to showcase and critically explore the groundbreaking photography of fashion magazines over the last century



For nearly a century, fashion magazines have provided sophisticated platforms for cutting-edge photography – work that challenges conventions and often reaches far beyond fashion itself. In this book, acclaimed photography critic Vince Aletti has selected 100 significant magazine issues from his expansive personal archive, revealing images by photographers rarely seen outside their original context. With his characteristic élan and featuring stunning images, Aletti has created a fresh, idiosyncratic, and previously unexplored angle on the history of photography.

Vince Aletti is a writer, curator, and critic whose work appears regularly in *Artforum* and *Aperture*, among other publications. Based in New York City, Aletti served as art editor of the *Village Voice* from 1994 to 2005 and is former photography critic for *The New Yorker*. *Male*, a book of images from his personal collection, was published in 2008, and in 2005 he won the ICP Infinity Award for Writing.

Key Selling Points

- An essential addition to every book collection on photography, fashion, and graphic design
- This is the first survey to explore the history of photography through the lens of fashion magazines, spanning the years 1925 to 2018
- Includes images rarely, if ever, republished by fashion and art photographers, including Richard Avedon, Cecil Beaton, Edward Steichen, Toni Frissell, Irving Penn, Diane Arbus, Collier Schorr, Inez and Vinoodh, Juergen Teller, Bill Cunningham, and Cindy Sherman
- A luxury, oversized object, richly illustrated with brilliant reproductions, and enclosed in an elegant archival-style magazine-file box
- Magazines featured include American, British, and French *Vogue*, *Harper's Bazaar*, *W*, *Details*, *Purple Fashion*, *The Face*, *Dutch*, and many more

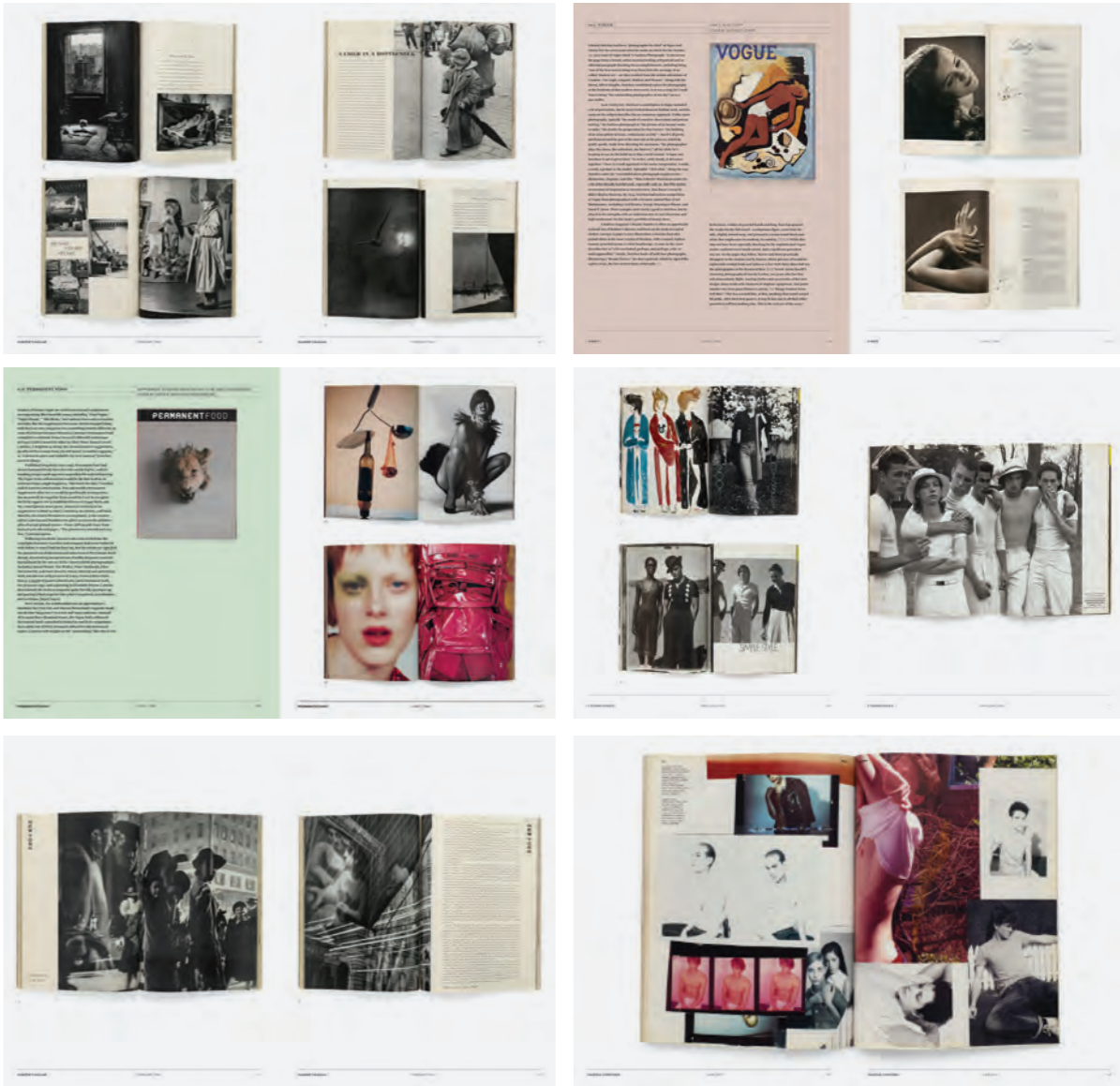
324 × 254 mm  
10 × 12 ¾ inches  
468 pp  
750 col illus.

Paperback  
in a magazine file  
978 0 7148 7678 8



£ 100.00 UK  
\$ 150.00 US  
€ 125.00 EUR  
\$ 195.00 CAN  
\$ 195.00 AUS

Published  
May 2019



'Aletti's eclectic approach to collecting, which conflates both historical and vernacular material, reveals a highly idiosyncratic and fiercely independent articulation of visual culture.'  
– White Columns Gallery

'I cannot bear the idea that magazines or books are seen as on the brink of extinction. I will continue to worship at the magazine stand and the independent bookstore until the last one disappears. And then maybe I'll open my own.' – Vince Aletti

'Vince Aletti has a way with words, an ability to cast an image in your mind's eye as he describes a moment caught forevermore, with the photographic precision of the medium about which he writes. Equal parts critic, reporter, and curator, Aletti's prose is poetic, perceptive, and always a pleasure to read.' – *The Eye of Photography*

Also available:



The Fashion Book  
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Magnum Photobook,  
The Catalogue  
Raisonné

978 0 7148 7211 7  
£ 49.95 UK  
\$ 79.95 US



Marc Jacobs

By Marc Jacobs, with illustrations by Grace Coddington and an introduction by Sofia Coppola



From Marc Jacobs, a monograph spotlighting more than 50 collections by this iconic designer from the past 25 years



In 2016, internationally acclaimed designer Marc Jacobs commissioned his friend and talented illustrator Grace Coddington to select and draw her personal selection from his collections dating back to 1992, the year he presented his now-infamous grunge-inspired collection. Sofia Coppola contributes an introduction and the illustrations are punctuated with Jacobs’s written commentary about the collections. Personal and insightful, this is the first look back on Jacobs’s groundbreaking career.

-

**Marc Jacobs** is a globally acclaimed American designer and was the creative director of Louis Vuitton from 1997 to 2014. **Grace Coddington**, contributing editor at *Vogue*, is the author of the bestselling *Grace: Thirty Years of Fashion at Vogue* (2002/2015), *Grace: A Memoir* (2012), *Grace: The American Vogue Years* (2016), and with her partner, Didier Malige, *The Catwalk Cats* (2006). **Sofia Coppola** is an award-winning American filmmaker, writer, and director.

**Key Selling Points**

- A unique creative collaboration between two of American fashion’s most influential figures
- Coddington’s enchanting drawings are accompanied by Jacobs personal reflections, explaining the cultural context and inspirations behind each collection featured
- This is the first book to offer a retrospective of Jacobs’s work and was designed in close collaboration with both Jacobs and Coddington
- Coddington has worked with art directors Amy Wilkins and Takaaki Matsumoto to design the book
- Publication coincides with the thirtieth anniversary of Marc Jacobs International in 2019

370 × 296 mm  
11 5/8 × 14 5/8 inches  
72 pp  
250 col illus.

Hardback  
978 0 7148 7907 9

£ 39.95 UK  
\$ 59.95 US  
€ 49.95 EUR  
\$ 79.95 CAN  
\$ 79.95 AUS

Published  
March 2019



‘Marc is a great, great designer.’  
– Anna Wintour, *Vogue*

‘Marc Jacobs clothing is a luxurious mash-up of streetwise aesthetics and haute couture, with fine arts and avant garde references mixed with wit.’  
– *New York Times*

‘Marc Jacobs’s designs are “deluxe hip”.’ – Suzy Menkes

‘Marc Jacobs is fashion’s coolest, most influential designer.’ – Amy Larocca, *New York Magazine*

‘Grace Coddington has been central to the fashion industry since the 1960s.’  
– *Guardian*

‘If Anna Wintour is the “Pope” of fashion, Grace Coddington is Michelangelo, trying to paint a fresh version of the Sistine Chapel 12 times a year.’  
– *Time magazine*

Also available:



Grace: Thirty Years of Fashion at Vogue, Paperback Edition  
-  
978 0 7148 7679 5  
£ 49.95 UK  
\$ 59.95 US



The Fashion Book Midi Format  
-  
978 0 7148 7107 3  
£ 24.95 UK  
\$ 39.95 US



Grace: The American Vogue Years  
-  
978 0 7148 7197 4  
£ 125.00 UK  
\$ 175.00 US

The ultimate monograph on one of the world’s most creative, prolific, and legendary multidisciplinary design studios



nendo’s extensive, idiosyncratic body of work flows seamlessly across disciplines, and is executed in every medium imaginable – from paper clips to watches, shoes, chocolates, glassware, and furniture, all the way up to store interiors and freestanding architecture. Featuring more than 1,000 images that trace the studio’s evolution and prolific output over a 15-year period, this visually rich and fascinating survey offers exclusive insight into the playful, simple, enigmatic, but always expectation-confounding designs from one of the industry’s biggest names.

nendo is a Tokyo-based, multidisciplinary design studio, established by Oki Sato in 2002. Notorious for its prolific output (an astounding 100 products are said to be released by the studio each year) nendo is the recipient of numerous awards and its work is held in collections worldwide, including the Museum of Modern Art, New York, the Centre Pompidou, Paris, and the Design Museum, London.

Key Selling Points

- This exquisite book documents the extraordinary breadth of nendo’s work, from the effortlessly elegant Cabbage Chair for Issey Miyake to the labyrinthine interior of Puma House Tokyo
- Includes work for such iconic brands as Cappellini, Kartell, Thonet, Kenzo, Camper, and Louis Vuitton
- The recipient of numerous awards, nendo was named number one of Dezeen’s Designers Hot List in 2016, winner of the *Elle Decor* Design Awards and Designer of the Year at Maison et Objet in 2015, and Designer of the Year by *Elle Decor* in 2012
- Organized into ten chronological chapters, the book also features a catalog of works from nendo’s vast archive
- Designed to reflect the poetry and playfulness embodied in every nendo project

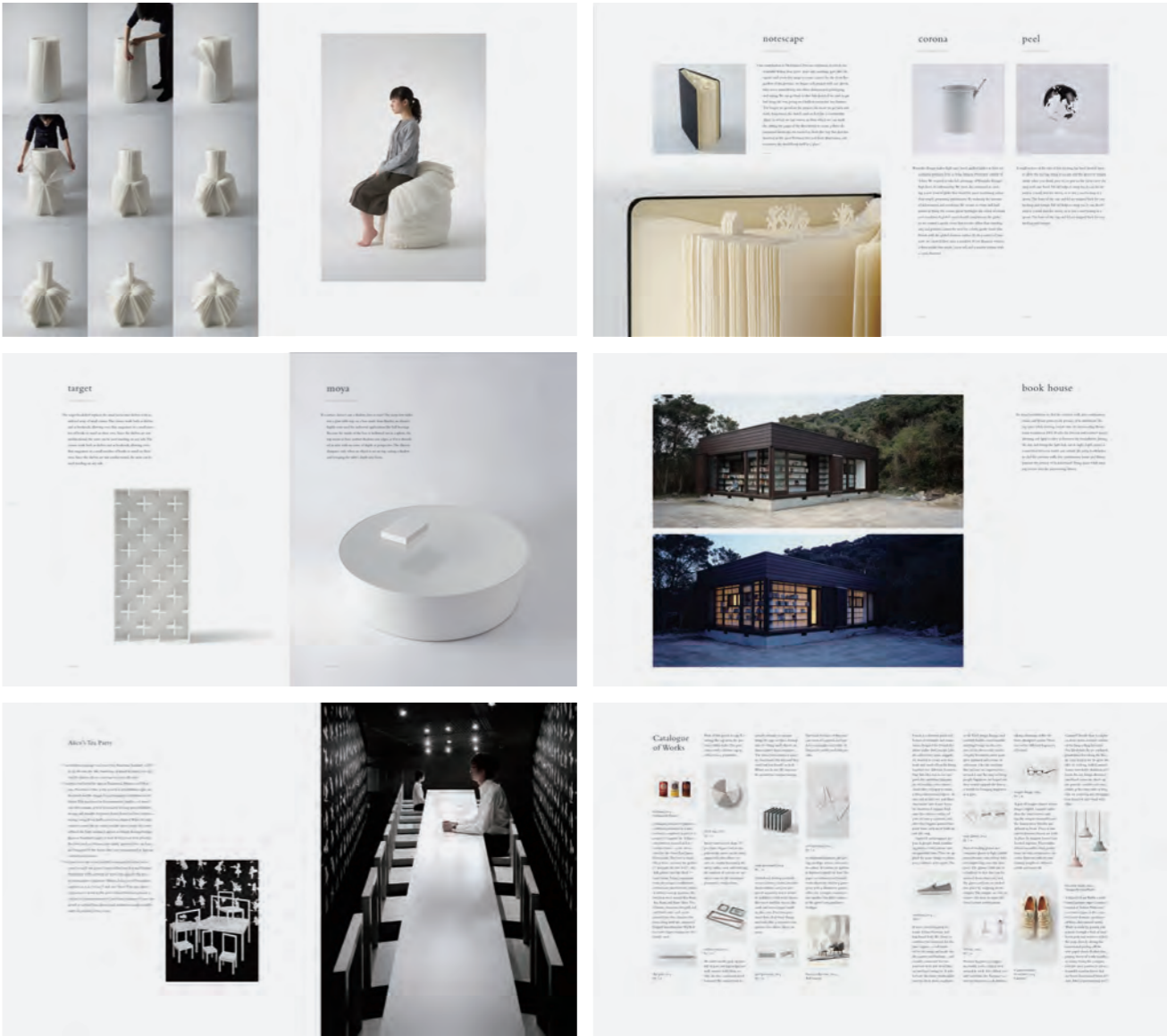
290 × 250 mm  
9<sup>7</sup>/<sub>8</sub> × 11<sup>1</sup>/<sub>8</sub> inches  
512 pp  
1,000 col illus.

Hardback  
978 0 7148 7813 3



£ 100.00 UK  
\$ 150.00 US  
€ 125.00 EUR  
\$ 195.00 CAN  
\$ 195.00 AUS

Published  
April 2019



‘nendo’s approach to design is always one of new and progressive thinking, taking products that we see as everyday ... and re-evaluating our whole experience of using them.’ – James Cartwright, *It’s Nice That*

‘nendo has a great sense of range and an ability to still surprise and make you smile.’ – David Nicholls, *Observer*

‘Taking inspiration from the neat, uncluttered traditions of Japanese design, [nendo’s] products seek to add an element of poetry and humour to the everyday.’ – Disegno

‘Despite having so many burners going, Sato is able to maintain a consistent vision. No matter if it’s collaborating with designers within nendo or outside

of the company, it’s all the same to Sato.’ – Diana Budds, *Co.Design*

‘Design that astonishes the rest of the industry, with its ability to maintain an impeccable level of purity and hurl out product after product.’ – Sujata Burman, *Wallpaper\* Magazine*

Also available:



Naoto Fukasawa:  
Embodiment

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Industrial Facility

-  
978 0 7148 7579 8  
£ 59.95 UK  
\$ 89.95 US



Barber Osgerby,  
Projects

-  
978 0 7148 7483 8  
£ 59.95 UK  
\$ 95.00 US



A celebration of the rich and varied work of Italian-born American artist, designer, and master of metal, Harry Bertoia



From chapel altarpieces and bronze fountains, to wire chairs and silver brooches, Harry Bertoia's creative output was varied in the extreme. This new book explores his entire career: his move from Italy to Detroit at 15; his formative years at Cranbrook; his work with Charles Eames and Knoll; through to his fascinating sound sculptures. In doing so, the book demonstrates how seemingly disparate works are in fact united in being reflections of nature, and places Bertoia's art squarely at the heart of American modernism.

Beverly H. Twitchell has a PhD in art history and has taught at various universities for 35 years. She first met Bertoia in 1973 and shared a close friendship with him until he died in 1978. As the only art historian who knew and worked with Bertoia in his last years, interviewing him at length, Twitchell is uniquely placed to offer real insight into Bertoia's work and world.

Key Selling Points

The first truly historical approach to the work of modernist master Harry Bertoia

Explores all aspects of the artist's incredible creative output, from his jewelry and iconic furniture to his monoprints, architectural sculptures, and 'sonambients' – clusters of metal rods that ring with hauntingly beautiful sound

Includes previously unpublished archive photographs of Bertoia and his works

Informative and engaging, this is a captivating story of a young boy from Italy who became one of the greats of modernism in America

This beautiful monograph will appeal not only to modern art and jewelry enthusiasts but also to the many fans of mid-century modern design

290 × 214 mm  
8 7/8 × 11 3/8 inches  
280 pp  
250 col illus.

Hardback  
978 0 7148 7807 2



£ 59.95 UK  
\$ 95.00 US  
€ 75.00 EUR  
\$ 125.00 CAN  
\$ 120.00 AUS

Published  
April 2019



'Bertoia's interest in how to make metal sing and dance was a lifelong obsession.' – *Vogue*

'When plucked, strummed, ruffled or rubbed, the "sonambients" give off lush, hypnotic sound vibrations.' – *WSJ*

'From a centipede in hammered brass to a delicate spiderweb spun in silver

thread, the jewelry [...] shows Bertoia's first foray into biomorphic abstraction.' – *Architectural Digest*

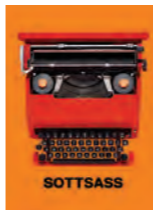
'Bertoia never made another furniture collection: [the Diamond collection] is his modern masterpiece.' – *Elle Decor*

'The creator of one of the most recognisable chairs of the 20th century

started his career as a jewelry-maker and ended up as a sculptor.' – *Financial Times*

'[The monoprints] are masterly in their balanced play of forms and nuanced colors, and their ethereal delicacy has a Klee-esque aspect.' – *New York Times*

Also available:



Ettore Sottsass

978 0 7148 7520 0  
£ 59.95 UK  
\$ 79.95 US



Anthony Caro

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£ 75.00 UK  
\$ 125.00 US



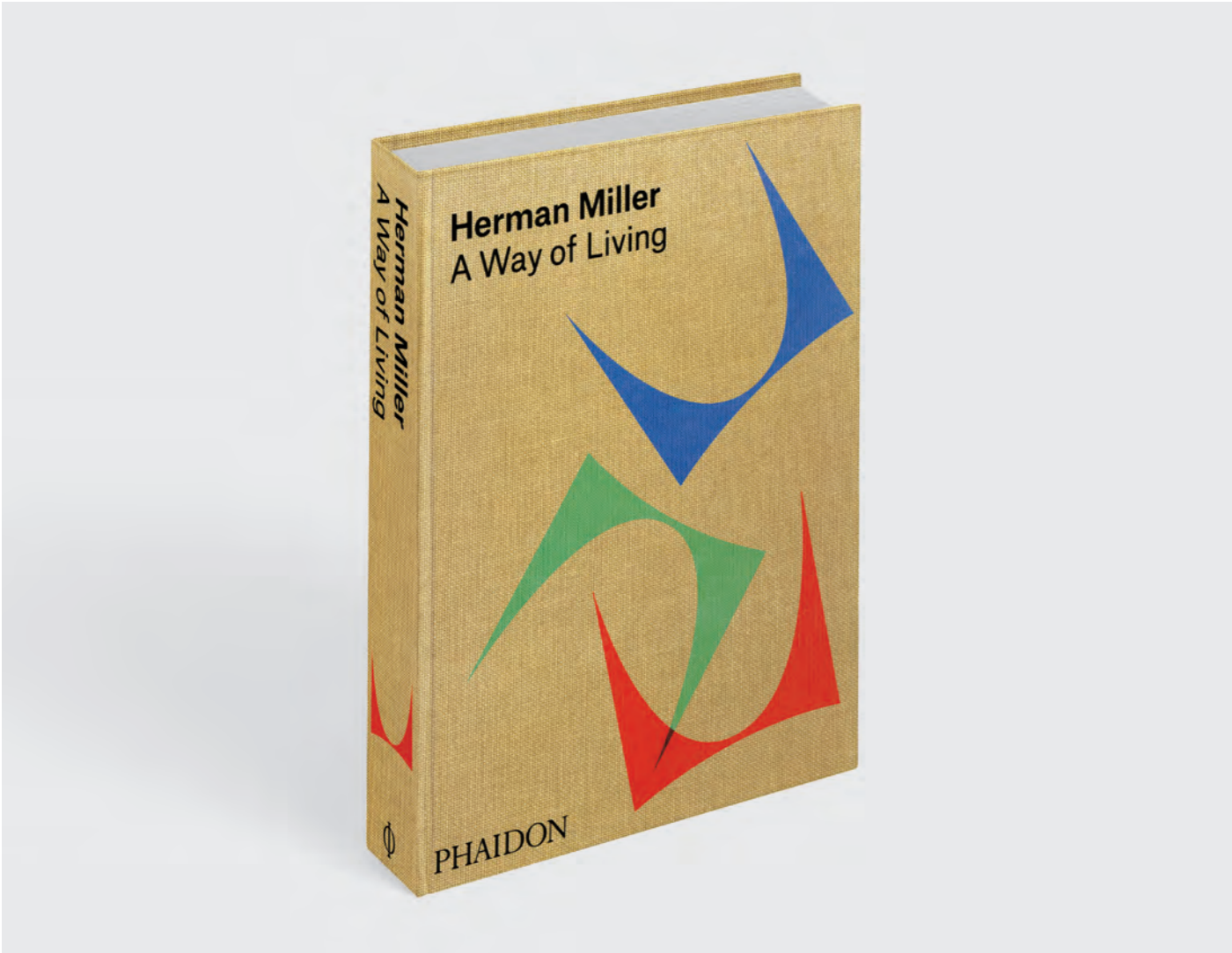
The Elements of Sculpture

978 0 7148 6741 0  
£ 24.95 UK  
\$ 39.95 US





A chronicle of the rich history of this innovative furniture company, from its founding in the early twentieth century to today



For more than 100 years, Michigan-based Herman Miller has played a central role in the evolution of modern and contemporary design, producing timeless classics while creating a culture that has had a remarkable impact on the development of the design world. Ten chapters and thousands of illustrations tell the Herman Miller story as never before, documenting its defining moments and key leaders – making *Herman Miller: A Way of Living* an indispensable addition to the bookshelves of design-lovers around the globe.

– ‘... a company archive that is rich with material from and about the legendary figures who helped make Herman Miller a leader in postwar American design.’  
– Pilar Viladas, *T Magazine*

**Key Selling Points**

The first monograph to explore the history of Herman Miller – a company known as much for its pioneering designs and international influence as for its emphasis on environment and community service

– New and archival photography illustrates the evolution of Herman Miller’s furniture designs over the course of the century

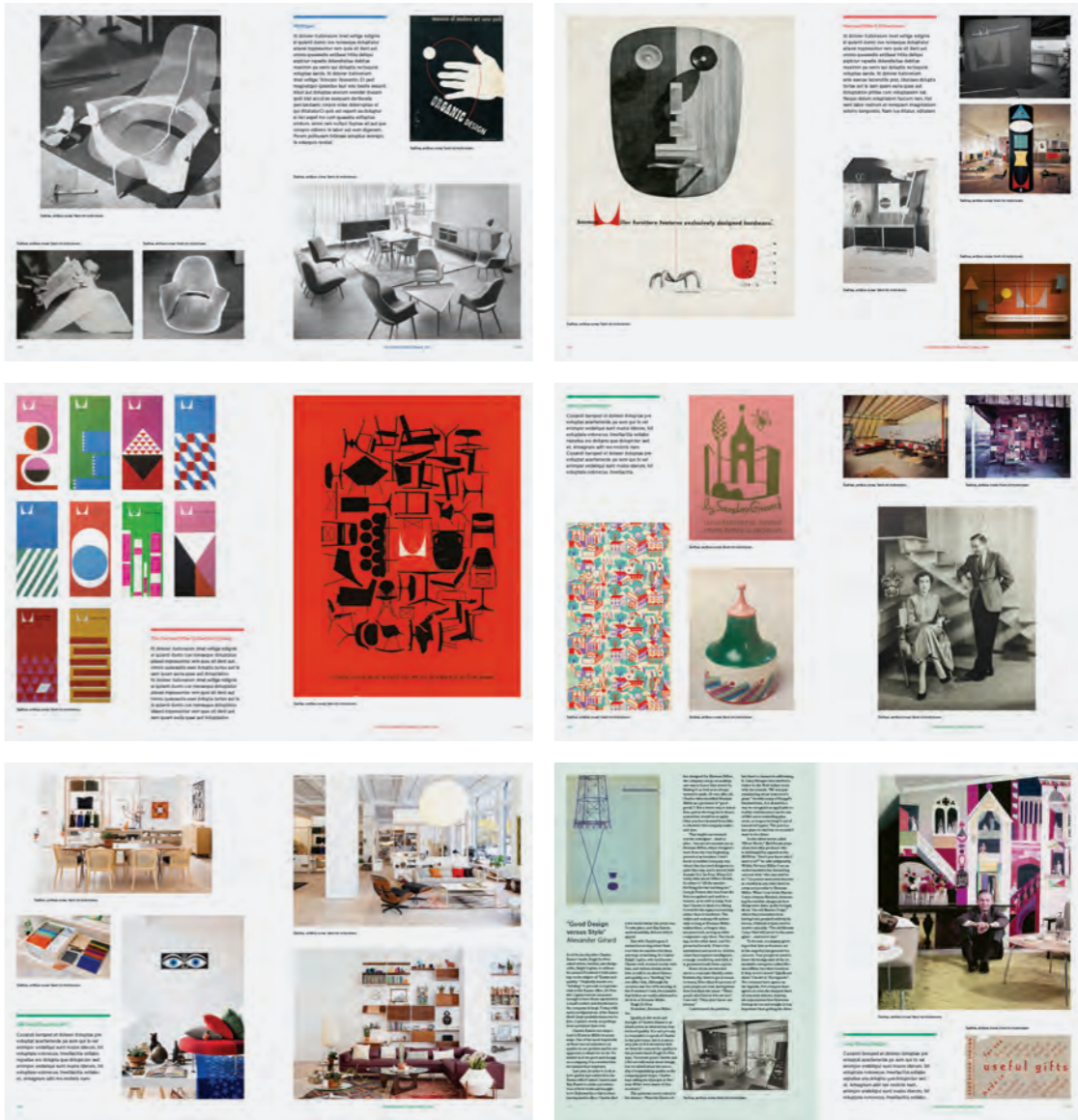
– Features the stories and creations of legendary designers, including Ray and Charles Eames, George Nelson, and Alexander Girard

290 × 214 mm  
8 7/8 × 11 3/8 inches  
608 pp  
2,000 col and b&w illus.

Hardback  
978 0 7148 7521 7

£	69.95	UK
\$	89.95	US
€	79.95	EUR
\$	110.00	CAN
\$	135.00	AUS

Published  
May 2019



‘During the postwar era, Nelson worked with Charles and Ray Eames and essentially developed – and popularized – what we now call mid-century design.’ – Fast Co Design

‘Furniture manufacturer Herman Miller was synonymous with the mid-century modern style during its heyday. Under the guidance of George

Nelson, Herman Miller was among the first companies to produce modern furniture.’ – Curbed

‘At Herman Miller, the renowned manufacturer of modern furniture design, Nelson had a major influence on the product line and public image of the company. He played an essential role in bringing the company together

with designers such as Cranbrook’s own Charles and Ray Eames. Early on, Nelson was convinced that design should be an integral part of a company’s philosophy, and by promoting this viewpoint, he also became a pioneer in the areas of business communication and corporate design.’  
– Cranbrook Art Museum

**Also available:**



Ward Bennett

–  
978 0 7148 7473 9  
£ 59.95 UK  
\$ 95.00 US



Industrial Facility

–  
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£ 59.95 UK  
\$ 89.95 US

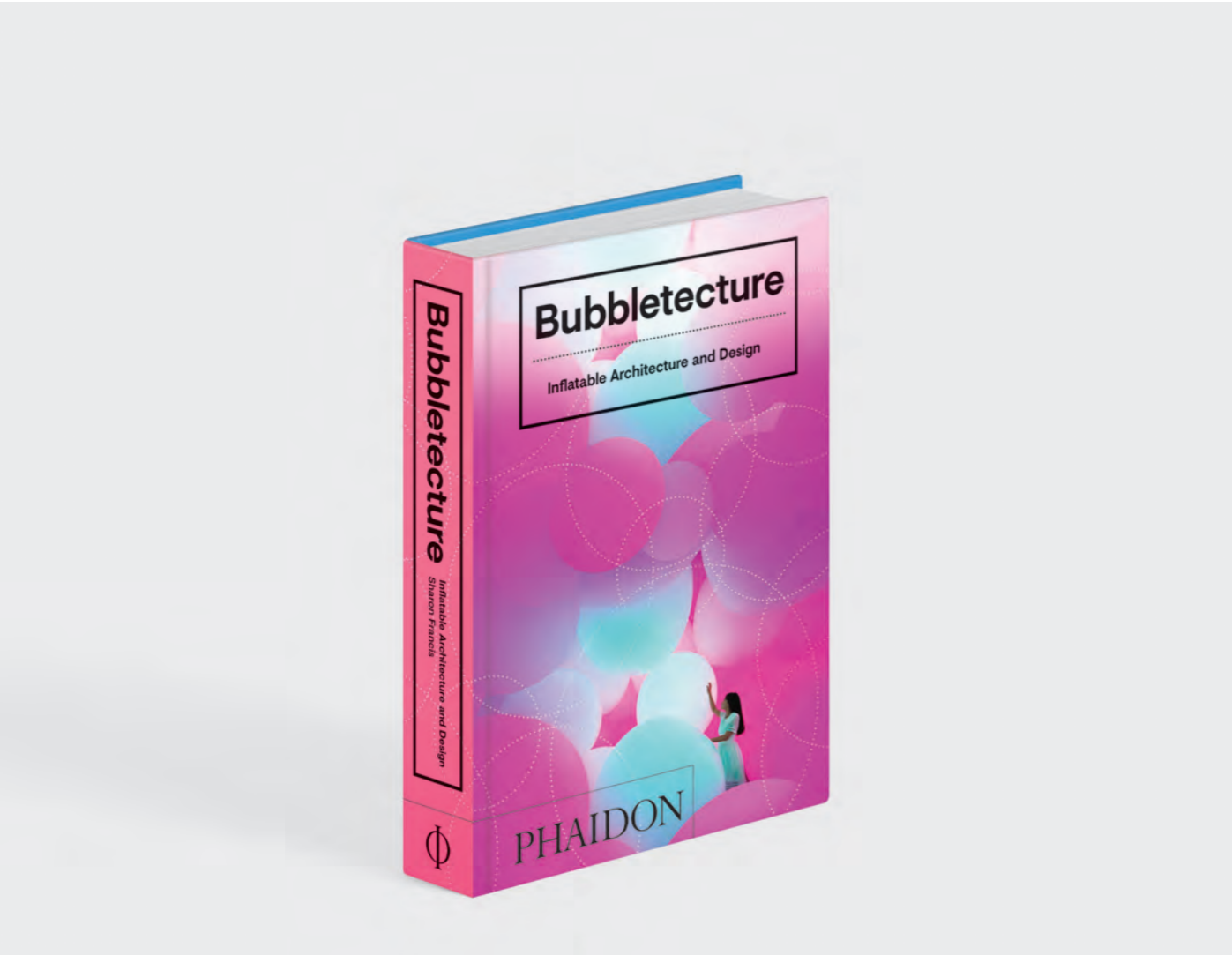


How to See  
George Nelson

–  
978 0 7148 7383 1  
£ 19.95 UK  
\$ 29.95 US



Following in the footsteps of *Nanotecture*, *Mobitecture*, and *Pet-tecture*, a fascinating and fun guide to everything inflatable



Although inflatable objects have been around for more than 200 years, architects, artists, and designers keep rediscovering this deceptively simple – often playful, and occasionally bizarre – technology. *Bubbletecture* brings together inflatables in every conceivable size, shape, and hue across the realms of architecture, design, art, and fashion. From inflatable dresses and hats to buildings employing cutting-edge technologies, from ingenious chairs, lights, bowls, and even egg cups to children's toys and provocative art installations, *Bubbletecture* demonstrates that inflatable design is simply irresistible.

Sharon Francis is an architect with more than twenty years' experience in private practice in the UK, Hong Kong, and the USA. She has taught at three Australian universities and contributed to several architecture- and design-based books. She currently lives and works in New York City.

#### Key Selling Points

- Features more than 200 inflatable designs, organized in curated pairs and accompanied by insightful descriptive text
- Architects featured include OMA (Rem Koolhaas), BIG (Bjarke Ingels), and Arata Isozaki, and design stars such as Snarkitecture
- Includes work by cutting-edge artists including Yayoi Kusama, Christo, and Anish Kapoor
- Includes work by such well-known fashion designers as Balenciaga, Yohji Yamamoto, Comme des Garçons, and many more
- A truly astonishing array of inflatable designs
- A must-have for designers, architects, and artists, both professionals and students, as well as anyone who has ever blown up a beach ball

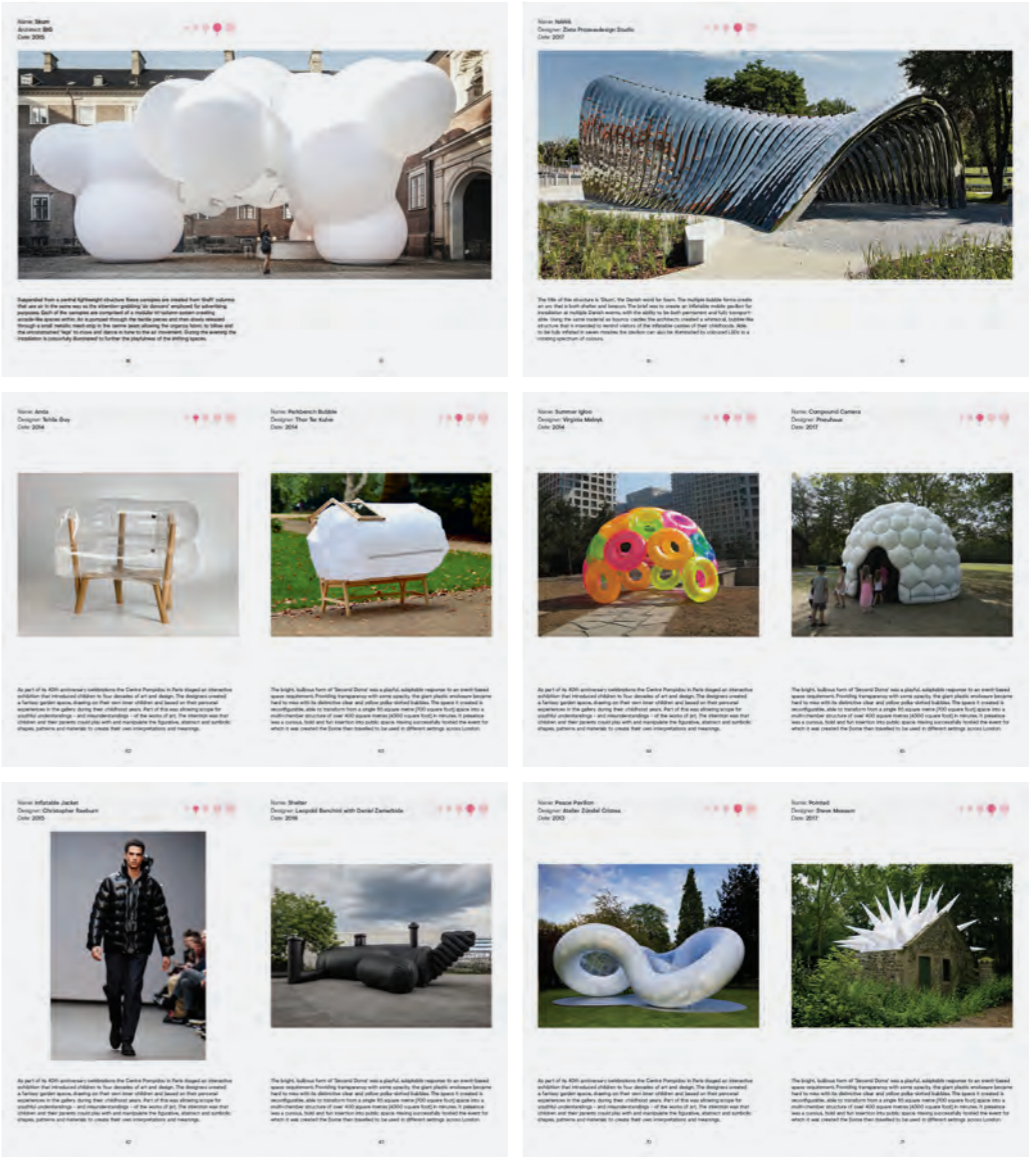
184 × 124 mm  
4 7/8 × 7 1/4 inches  
288 pp  
250 col illus.

Hardback  
978 0 7148 7777 8



£ 14.95 UK  
\$ 24.95 US  
€ 22.95 EUR  
\$ 29.95 CAN  
\$ 29.95 AUS

Published  
March 2019



'Inflatable buildings are back in fashion, and being created for all kinds of functions.' – Dezeen

'We here at Flavorpill have spent a ton of time looking at tiny houses, cabin porn, bunkie retreats, and gypsy wagons. Enter our latest obsession: bubbletecture.' – Flavorwire

'The eccentric and eclectic history of inflatable architecture and design, from early dome-shaped structures to chic plastic chairs and radical installations, offers an entire genre of transportable and buoyant buildings grounded in theory and more influential than one might imagine.' – Curbed

'A\$AP Rocky was spotted on the streets of Milan wearing a bright-yellow, inflatable puffer jacket from Balenciaga's SS17 womenswear collection, that sent fashionistas crazy when Demna Gvasalia made his debut for the house.' – Highsnobiety

Also available:



Pet-Tecture:  
Design for Pets

-  
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£ 14.95 UK  
\$ 24.95 US



Mobitecture:  
Architecture on the Move

-  
978 0 7148 7349 7  
£ 14.95 UK  
\$ 24.95 US



Nanotecture:  
Tiny Built Things

-  
978 0 7148 7060 1  
£ 14.95 UK  
\$ 24.95 US



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**"BREAKFAST  
LIKE A KING,  
  
LUNCH  
LIKE A PRINCE,  
  
AND DINNER  
LIKE A PAUPER."**

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**380 RECIPES, 80 COUNTRIES,  
80 PHOTOGRAPHS**

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Eat breakfast like royalty with Phaidon's  
definitive global guide to  
the most important meal of the day

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From the publisher of the  
bestselling *Vegan: The Cookbook*  
and *The Silver Spoon*

.....

Breakfast: a trend on the rise

—

Major breakfast features in:  
*Condé Nast Traveller*, *The New  
Yorker*, *Bon Appétit*, *Guardian*,  
and many more

.....



Start the day with the definitive cookbook of authentic home-cooking breakfast dishes from around the world



Breakfast is the most important – and comforting – time of day for billions of people everywhere. Here, for the first time, a collection of hundreds of home-cooking recipes celebrates morning meals as they’re prepared in kitchens across the globe. Each recipe is accessible and straightforward, with notes offering cultural context and culinary insight. Whether it’s sweet or not, classic or regional, it’s here: Egyptian Ful Medames (stewed fava beans); Mexican Chilaquiles; Chinese Pineapple Buns; American Scones; Scottish Morning Rolls; and so much more.

Emily Elyse Miller is a food writer and culinary consultant based in New York City. She has worked with VICE, *Lucky Peach*, *The New Yorker*, and been featured in *Vogue*, *Refinery29*, and many other publications. She is the founder of BreakfastClub, a global event series that connects culinary and design innovators and chefs through the ritual of breakfast.

Key Selling Points

- The first comprehensive and authoritative global breakfast cookbook, with 380 delicious recipes from 80 countries – ranging from healthy to gloriously decadent
- Phaidon’s second single-subject global home-cooking bible, following the success of *Vegan: The Cookbook*
- Features stunning portraits of finished dishes and table-scape shots showcasing the breakfast cuisines of ten countries
- The breakfast trend is on the rise with features in *Condé Nast Traveller*, *The New Yorker*, *Bon Appétit*, *Guardian*, CNN (and the dedicated Time Inc. site Extra Crispy), and myriad restaurants serving breakfast all day

270 × 180 mm  
7 1/8 × 10 5/8 inches  
464 pp  
80 col illus.

Hardback  
978 0 7148 7804 1

£ 35.00 UK  
\$ 49.95 US  
€ 45.00 EUR  
\$ 59.95 CAN  
\$ 65.00 AUS

Published  
May 2019



‘Emily Miller knows her breakfast.’  
– *Forbes*

‘Discerning breakfasting is on the rise, as is the amount of time and money we’re investing into the first meal of the day ... Breakfast supremacy has been helped by the fact dishes are now more inventive, creative, and surprising than ever, with the likes of congee

porridge and acai bowls making regular appearances on pre-noon menus.’  
– *Stylist*

‘Breakfast has become the new frontier for innovative restaurateurs. High-profile chefs like Jean-Georges Vongerichten and trailblazers like Jessica Koslow of Los Angeles’s wildly popular Sqirl are finding creative

potential and profit in breakfast, leading a trend that’s redefining the most important meal of the day ... the first meal of the day used to be confined to traditional staples like eggs or pancakes; in recent years there has been more demand for options like grain bowls as well as heartier offerings like breakfast burgers.’ – *Eater*

Also available:



Vegan: The Cookbook

-  
978 0 7148 7391 6  
£ 29.95 UK  
\$ 49.95 US



The Nordic Baking Book

-  
978 0 7148 7684 9  
£ 29.95 UK  
\$ 49.95 US



The Grain Bowl

-  
978 0 7148 7225 4  
£ 19.95 UK  
\$ 29.95 US

The Turkish Cookbook

Musa Dağdeviren



The definitive cookbook of hearty, healthy Turkish cuisine, from the leading authority on Turkey’s unique food traditions



Vibrant, bold, and aromatic, Turkish food – from grilled meats, salads, and gloriously sweet pastries to home-cooking family staples such as dips, pilafs, and stews – is beloved around the world. This is the first book to so thoroughly showcase the diversity of Turkish food, with 550 recipes for the home cook that celebrate Turkey’s remarkable European and Asian culinary heritage – from little-known regional dishes to those that are globally recognized and stand the test of time, be they lamb kofte, chicken kebabs, tahini halva, or pistachio baklava.

Musa Dağdeviren is a well-known and acclaimed chef in Istanbul, where he has three restaurants – the first, Çiya, opened in 1987. His foundation, which he runs with his wife, is devoted to rediscovering Turkish culinary heritage, and he publishes his findings in a quarterly journal. He has been featured in international press and regularly lectures at food conferences and culinary schools.

Key Selling Points

- Turkish cuisine is rooted in Mediterranean traditions – with an emphasis on grilled meat, poultry, and fish alongside a panoply of vegetables and whole grains
- Dağdeviren is Turkey’s most renowned culinary authority and has received international press including: CNN, Guardian, Financial Times, The New Yorker, and Food & Wine
- Includes an introduction showcasing the culinary cultural history of the country, and headnotes with more insight about the recipes
- Icons indicate vegetarian-, gluten-, and dairy-free options, and recipes with five ingredients or fewer
- Includes stunning photography of finished dishes and atmospheric images evoking the beauty and diversity of the Turkish landscape, environment, markets, and people

270 × 180 mm  
7 1/8 × 10 5/8 inches  
512 pp  
185 col illus.

Hardback  
978 0 7148 7815 7

£ 35.00 UK  
\$ 49.95 US  
€ 45.00 EUR  
\$ 59.95 CAN  
\$ 65.00 AUS

Published  
April 2019

‘Çiya has been variously described as an “ethnographic museum” and the “garden of lost cultures and forgotten tastes” ... Dağdeviren has masterminded an ambitious project to document, restore, and reinvent Turkish food culture.’ – The New Yorker

‘A master chef ... Musa’s vision is vast and multicultural.’ – Food & Wine

‘The restaurant is possibly the best in Istanbul ... Dağdeviren’s commitment to collecting recipes from around Turkey has resulted in a menu that features unusual regional dishes you’re unlikely to find anywhere else, and changes according to what’s in season. One rarely leaves it without having had a profoundly memorable taste experience.’ – Guardian

Also available:



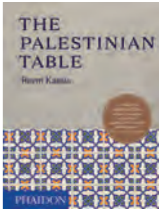
Middle Eastern Vegetarian Cookbook

978 0 7148 7130 1  
£ 24.95 UK  
\$ 39.95 US



Greece: The Cookbook

978 0 7148 7380 0  
£ 29.95 UK  
\$ 49.95 US



The Palestinian Table

978 0 7148 7496 8  
£ 29.95 UK  
\$ 39.95 US



## Tu Casa Mi Casa

Mexican Recipes for the Home Cook

Enrique Olvera with Luis Arellano, Gonzalo Goût, Daniela Soto-Innes, and with a foreword by Peter Meehan

Learn authentic Mexican cooking from the internationally celebrated chef Enrique Olvera, in his first home-cooking book



Enrique Olvera is a leading talent on the gastronomic stage, reinventing the cuisine of his native Mexico to global acclaim – yet his true passion is Mexican home cooking. *Tu Casa Mi Casa* is Mexico City/New York-based Olvera's ode to the kitchens of his homeland. He shares 100 of the recipes close to his heart – the core collection of basic Mexican dishes – and encourages readers everywhere to incorporate traditional and contemporary Mexican tastes and ingredients into their recipe repertoire, no matter how far they live from Mexico.

Enrique Olvera opened Pujol in Mexico City in 2000. His awards include: White Guide Global Gastronomy Award; Latin America's 50 Best Restaurants (#4); World's 50 Best Restaurants (#13, 25); and Diners Club Lifetime Achievement Award Latin America. He runs three outposts of Eno, a casual eatery in Mexico City; Criollo in Oaxaca; Cosme in New York and soon Los Angeles; and Atla in New York.

### Key Selling Points

- The first home-cooking book from the globally acclaimed chef and author of Phaidon's *Mexico from the Inside Out* – who also appeared on season two of Netflix 'Chef's Table'
- 100 of Olvera's personal recipes for home cooking – organized into basics, breakfast, weekday meals, food for sharing, sweets, and drinks
- The authentic home-cooked recipes are beloved throughout Mexico and beyond – a genuine taste of the country and its traditional cuisine
- More than 100 sumptuous photographs of finished food and ingredients, including step-by-step photos to add ultimate clarity to the basics chapter
- Foreword by Peter Meehan, award-winning food writer, former *New York Times* food critic, and co-founder of *Lucky Peach*

270 × 205 mm  
8⅞ × 10⅝ inches  
240 pp  
115 col illus.

Flexibound  
978 0 7148 7805 8



£ 29.95 UK  
\$ 39.95 US  
€ 35.00 EUR  
\$ 49.95 CAN  
\$ 59.95 AUS

Published  
March 2019

'Olvera has become an ambassador ... shining a light on a great world cuisine.' – CNN

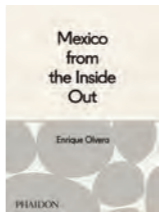
'Enrique isn't "inspired by" Mexican food. It is his soil and his roots ... Of all the polyglot chefs captivated by Mexico's old and mystical foodways and techniques, its unknown flavors, its seductive botanical diversity,

Also available:



Mexico: The Cookbook

-  
978 0 7148 6752 6  
£ 29.95 UK  
\$ 49.95 US



Mexico from the Inside Out

-  
978 0 7148 6956 8  
£ 39.95 UK  
\$ 59.95 US



Tacopedia

-  
978 0 7148 7047 2  
£ 19.95 UK  
\$ 29.95 US





An exclusive glimpse into the gardens of the world's leading restaurants – and access to innovative recipes inspired by them



For many chefs, their gardens are a direct extension of their kitchens. Whether a small rooftop in the city for growing herbs and spices, or a larger plot with fruit trees and vegetables, these fertile spots provide the ingredients and inspiration for countless seasonal dishes. Here, for the first time, *Chefs and their Gardens* presents fascinating stories and signature recipes from the kitchen gardens of more than 35 of the world's best chefs, both established and emerging talents, with a wealth of beautiful images to provide visual inspiration.

Key Selling Points

Includes contributions from more than 35 acclaimed chefs from around the world, including Michel Bras, Manoella Buffara, Magnus Nilsson, Matt Orlando, Simon Rogan, Ben Shewry, and Alice Waters

Features an eclectic mix of gardens from around the globe, including traditional kitchen gardens, allotments with polytunnels and raised beds, aeroponic roof gardens, greenhouses, and urban community and micro farms

A wealth of imaginative garden-focused recipes from the restaurants featured explore how the world's top chefs grow and cook with ingredients they choose to grow in their gardens, and will provide a unique source of inspiration for green-fingered food-lovers the world over

The chefs featured offer insight into the growing methods they employ and provide information on key plants and varieties grown

Taps into the current global trend for farm-to-table/ plant-to-plate cuisine – the perfect book for those interested in sustainability and seasonality, and those with societal and environmental interests

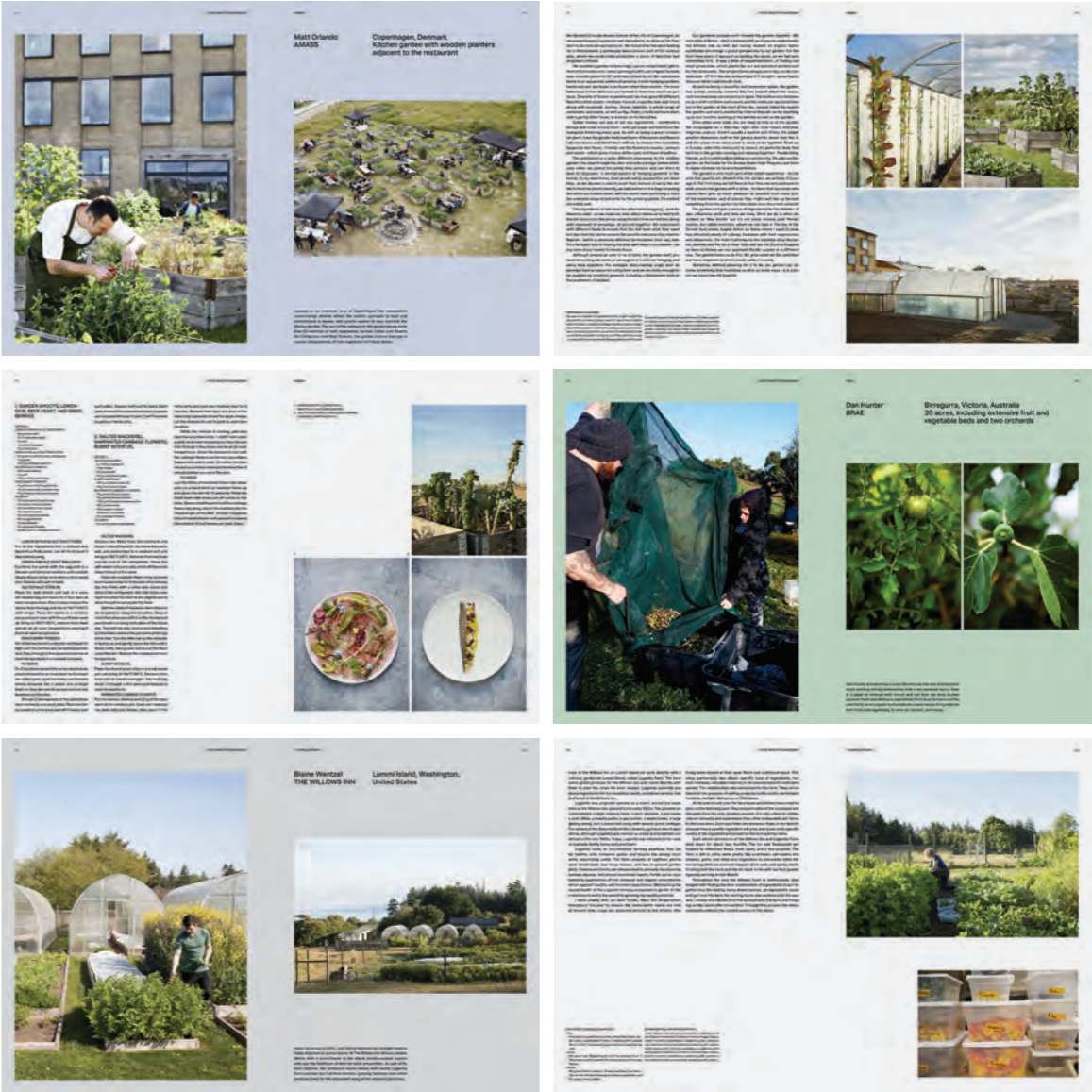
270 × 205 mm  
8 1/8 × 10 1/8 inches  
256 pp  
200 col illus.

Hardback  
978 0 7148 7822 5



£ 29.95 UK  
\$ 39.95 US  
€ 35.00 EUR  
\$ 49.95 CAN  
\$ 59.95 AUS

Published  
April 2019



'At one of the world's 50 best restaurants, greatness starts in the strange garden, where Australia's unique produce is exploding with flavor.' — Munchies (on Attica)

'About half the produce for [Fäviken] is grown in their garden ... Nilsson is a forager – he is also a hunter and expert gardener – and much of his food is

designed to bring you into some sort of encounter with its origin.' — *Guardian*  
  
'At the age of 25, Michel Bras assembled a dish of the best the garden in his native Aubrac had to offer. It changed gastronomy.' — Madfeed

'As you'd expect, the snacks on offer in chef Peter Gilmore's garden aren't

as straightforward as a cherry tomato ripe on the vine. First we try silver sorrel. The pretty little heart-shaped leaves are blue-green, with cloudy grey markings, and taste like sour green apples.' — *Sydney Morning Herald*

'A hothouse garden, made from PVC piping and Visqueen, on the roof.' — *The New Yorker* (on Roberta's)

Also available:



The Great Dixer Cookbook  
-  
978 0 7148 7400 5  
£ 24.95 UK  
\$ 39.95 US



On Vegetables: Modern Recipes for the Home Kitchen  
-  
978 0 7148 7390 9  
£ 29.95 UK  
\$ 49.95 US




Vegetables from an Italian Garden  
-  
978 0 7148 6080 0 UK  
978 0 7148 6117 3 US  
£ 24.95 UK  
\$ 39.95 US

**Jeremy Charles with Adam Leith Gollner**



*Wildness*  
*An Ode to Newfoundland*

**Wildness**



*An Ode to Newfoundland*  
Jeremy Charles

Φ PHAIDON

**Jeremy Charles** is from Newfoundland, Canada. He cooked in Chicago and Los Angeles before returning, then opened Raymonds in 2010 and its casual sister, The Merchant Tavern. Raymonds is the only place to achieve first place on Canada's 50 Best Restaurants list for consecutive years, and is in The World's 50 Best Restaurants Discovery Series. Charles also participated in Massimo Bottura's Refettorio project in Milan.

Charles has received fantastic media attention, including *New York Times*, *Guardian*, and extensive footage on the globally aired 'Parts Unknown' with the late Anthony Bourdain

-

Phaidon is known for the discovery of unique and innovative chefs ready for a global book audience

-

For a fine-dining-restaurant audience, chefs, culinary students, adventurous cooks, and those who follow the high-end culinary movement, especially North American and Nordic chefs


-

Newfoundland is an increasingly popular tourist destination for North Americans and many others

-

Richly illustrated with evocative photography of finished food, ingredients, and landscape

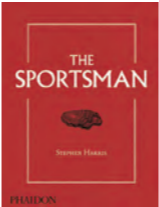
**Hardback**  
978 0 7148 7823 2

Published  
May 2019

**phaidon.com**



**Also available:**



-  
978 0 7148 7495 1  
£ 29.95 UK  
\$ 49.95 US



978 0 7148 7602 3  
£ 35.00 UK  
\$ 49.95 US



-  
978 0 7148 6470 9  
£ 39.95 UK  
\$ 64.95 US

## Food & Cooking

# A Work in Progress: A Journal

René Redzepi

The world-famous chef René Redzepi's intimate first-hand account of a year in the life of his renowned restaurant, Noma



*A Work in Progress: A Journal* is a highly personal document of the creative processes at Noma and the challenges faced by its chefs over a twelve-month period in an unspecified year of the restaurant's history. After a month of vacation, Redzepi made a resolution to keep this journal and to dedicate a year to the creativity and well-being at Noma. The result is an unusually candid, and often witty, insight into the inner workings of one of the most creative minds in the food industry today.

René Redzepi is widely recognized as one of the world's most influential chefs. After closing his world-renowned Copenhagen restaurant Noma in 2017 – where he created his inventive take on Nordic cuisine with a distinctive emphasis on regional specialties – he recently opened Noma 2.0. Redzepi also established the not-for-profit MAD symposium in 2011 to galvanize the creative potential of the global cooking community.

### Key Selling Points

- *A Work in Progress: A Journal* is a new hardback edition of the fascinating account of the highs and lows of day-to-day life at Noma, as originally featured in René Redzepi's bestselling *A Work in Progress*, first published by Phaidon in 2013
- Explores wider themes of creativity, the seasons, happiness, and work-life balance – from the trials of developing new dishes to the pressures that come with winning the World's 50 Best Restaurants award
- Also includes 20 recipes for key dishes made during that year, with photography by Ditte Isager
- Noma 2.0 opened in its new location in 2018, and *A Work in Progress: A Journal* gives readers the opportunity to look behind the scenes at the original restaurant and witness the creative genius of its chefs at work

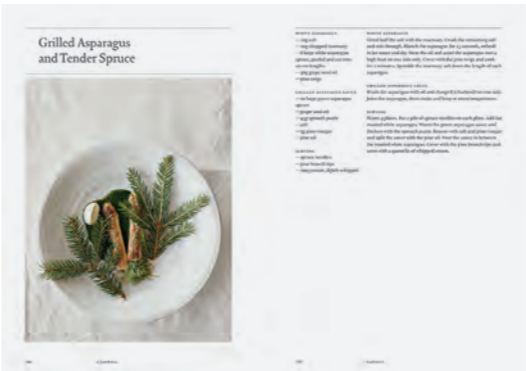
220 × 156 mm  
6 7/8 × 8 3/8 inches  
224 pp  
30 col illus.

Hardback  
978 0 7148 7754 9



£ 19.95 UK  
\$ 29.95 US  
€ 24.95 EUR  
\$ 39.95 CAN  
\$ 39.95 AUS

Published  
February 2019



### Praise for *A Work in Progress*:

'Perfectly capture[s] René Redzepi's gastronomic vision.' – Alice Waters

'René Redzepi is, without a doubt, the most influential, provocative, and important chef in the world.' – Anthony Bourdain

'A thought-provoking, and immensely pleasurable read.' – Daniel Barber

'An intimate look at what Redzepi does, how he does it, and what it means to do it.' – *Food & Wine*

'A brilliant insight into one of the most important culinary minds in the world.' – Daniel Patterson

'Unique and insightful.' – *Publishers Weekly*

Praise for René Redzepi:

'The godfather of the New Nordic movement.' – *New York Times*

'The king of the gastronomic world.' – *Independent*

### Also available:



Noma  
René Redzepi

-  
978 0 7148 5903 3  
£ 49.95 UK  
\$ 69.95 US



A Work in Progress  
René Redzepi

-  
978 0 7148 6691 8  
£ 39.95 UK  
\$ 64.95 US



Bread is Gold  
Massimo Bottura

-  
978 0 7148 7536 1  
£ 29.95 UK  
\$ 39.95 US

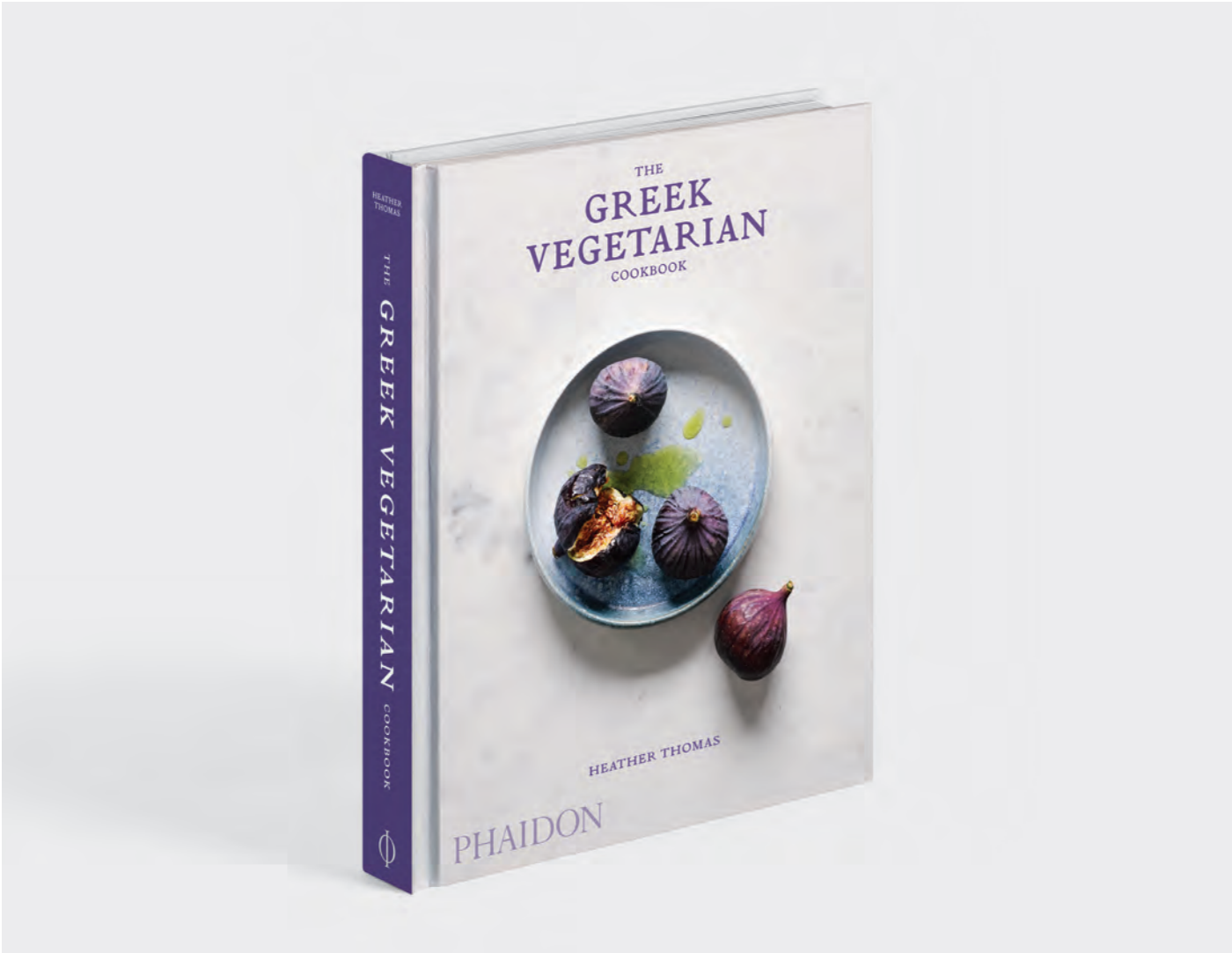


The Greek Vegetarian Cookbook

Heather Thomas



A delicious collection of accessible and tasty Greek recipes – perfectly matched to the current trend for meat-free eating



Fresh vegetables are an integral part of Greek cuisine, and *The Greek Vegetarian Cookbook* showcases an array of delicious meatless breakfasts, soups, salads, vegetables, grains, and desserts. Drawing inspiration from all over Greece, the book simplifies this hugely popular cuisine with easily achievable, nourishing recipes so satisfying and tasty that they appeal to vegetarians and meat-eaters alike. Introductions to each recipe often provide additional information on ingredients and serving suggestions and many suggest variations to the dish itself.

Heather Thomas is a health and cookery writer and editor who has many cookbooks to her name and has contributed to health and food magazines in the UK and the United States. She spends most of her year living and cooking in mainland Greece.

Key Selling Points

- Following on from the Phaidon's hugely successful *The Middle Eastern Vegetarian Cookbook*, and *The Indian Vegetarian Cookbook*
- Capitalizes on the twin trends in healthy eating: the Mediterranean diet's emphasis on vegetables and whole grains, and a plant-based, meatless lifestyle
- Greece is a perennial top tourist destination, and the Greek diaspora's strong presence throughout North America, Europe, and Australia has made Greek food a familiar – and beloved – cuisine
- Ingredients are easy to source, and the wide variety of appetizing recipes are easy to prepare

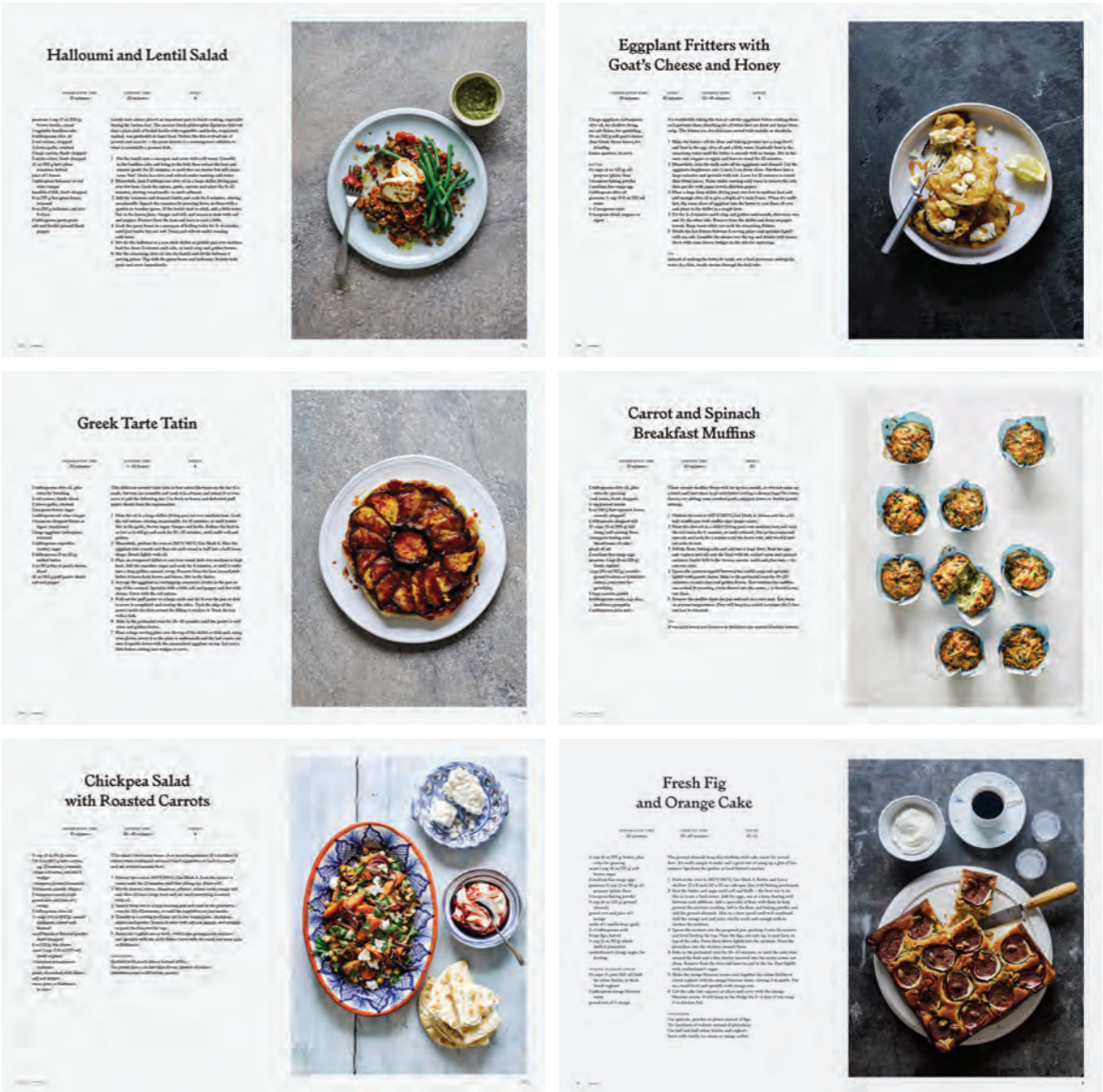
246 x 189 mm  
7½ x 9¼ inches  
272 pp  
100 col illus.

Hardback  
978 0 7148 7913 0



£ 24.95 UK  
\$ 39.95 US  
€ 34.95 EUR  
\$ 49.95 CAN  
\$ 49.95 AUS

Published  
May 2019



'There's a lot of passion in this country when it comes to Greek food.'  
– *New York Times*

'Greek cuisine is some of the finest in the Mediterranean region.' – *Saveur*

'For decades, Greek food in the UK was rubbish ... but that's all changing.'  
– *Guardian*

'The Greek diet is regarded as one of the healthiest in the world because it's based largely around fruit and vegetables, whole grains ... and a small amount of cheese and yoghurt.'  
– Laura Matthews, JamieOliver.com

'From tomatoes to olive oil to salty cheese, the Mediterranean diet is where it's at.' – *Bon Appétit*

'The ancient Greeks revered three things: bread, wine, and olive oil. They also stressed the importance of civilized, convivial eating – sitting down around a table to share a meal – which, like baking bread, fermenting grapes, and pressing oil, was considered one of the signs of a civilized society.'  
– taste

Also available:



The Mezze Cookbook

-  
978 0 7148 7685 6  
£ 24.95 UK  
\$ 39.95 US



The Middle Eastern Vegetarian Cookbook

-  
978 0 7148 7130 1  
£ 29.95 UK  
\$ 39.95 US



Greece: The Cookbook

-  
978 0 7148 7380 0  
£ 29.95 UK  
\$ 49.95 US

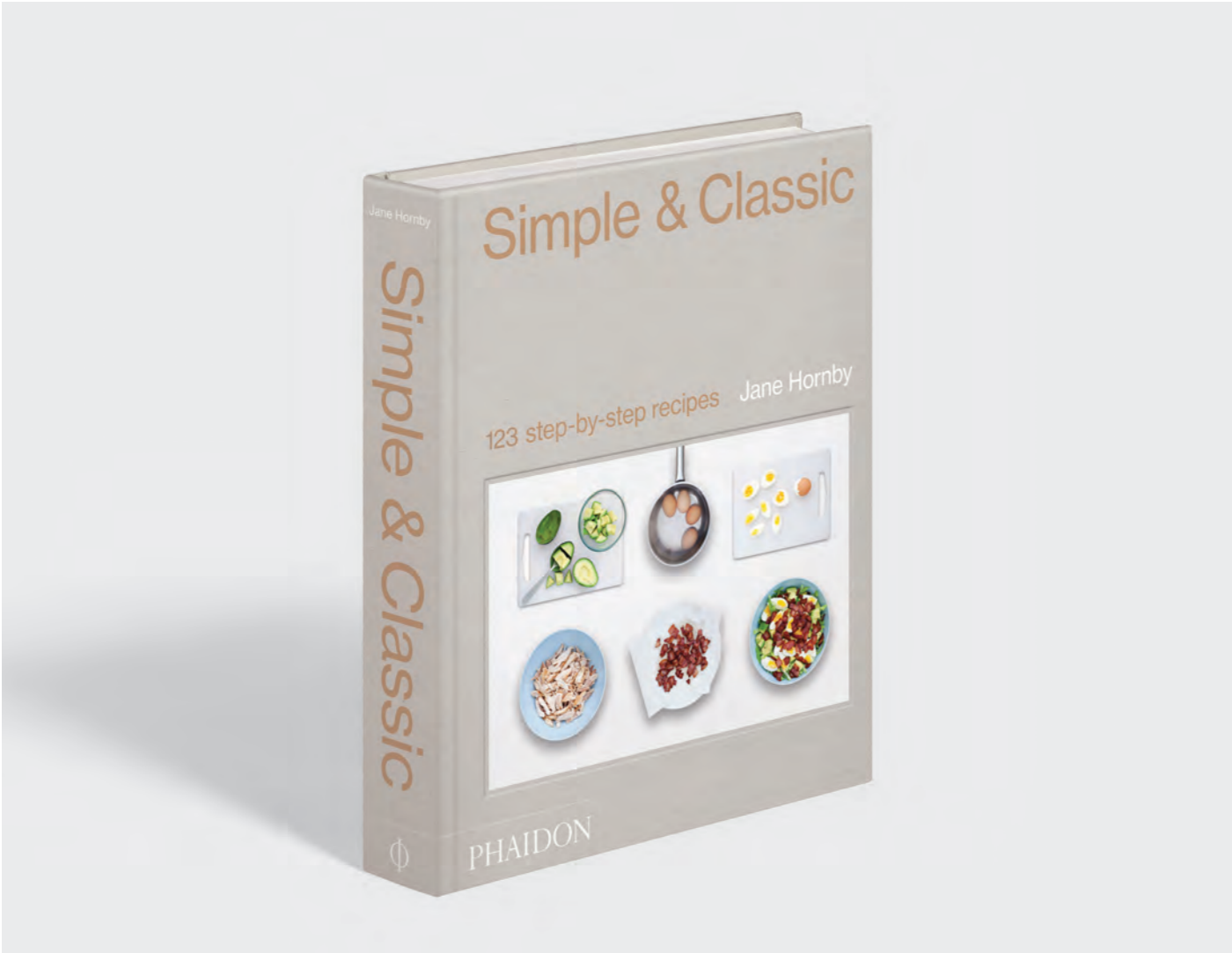


Simple & Classic

123 step-by-step recipes

Jane Hornby

The essential step-by-step recipe book for home cooks – the ‘best of the best’ from three Phaidon bestsellers



*Simple & Classic* is a newly curated collection of the very best of Jane Hornby’s recipes from *What to Cook & How to Cook It*, *Fresh & Easy*, and *What to Bake & How to Bake It*, each previously published by Phaidon. The beauty of Hornby’s recipes is how easy they are to perfect – with detailed step-by-step shots and beautiful images of the finished dishes, this is destined to be the most useful cookbook on the shelf. Great value, it is released with the original price of *What to Cook & How to Cook It*, but packed full with the most popular recipes from all of Hornby’s books. From Paella to Roast Lamb and Rosemary Potatoes, and Chocolate Mousse with Cherries, this book covers classic and contemporary recipes with an international perspective.

Jane Hornby is a writer and cook who specializes in developing recipes for beginners. After training as a chef, she was food editor on the bestselling *BBC Good Food* magazine for five years.

Key Selling Points

- Jane Hornby’s three previous books – *What to Cook & How to Cook It*, *What to Bake & How to Bake It*, and *Fresh & Easy* – combined to sell more than 150,000 copies globally
- Hornby’s fail-safe recipes are designed to scale up or down for everyday meals and entertaining – perfect for family meals or smaller gatherings
- Easy-to-follow step-by-step photography documents each pivotal stage of the recipe – and every recipe has a final shot of the finished dish
- Includes both classic international dishes and more adventurous dishes that cater for every palate, with vegetarian and gluten-free options
- The ultimate gift for home cooks at all levels – from novice to expert

270 × 220 mm  
8 5/8 × 10 5/8 inches  
512 pp  
800 col illus.

Hardback  
978 0 7148 7811 9



£ 29.95 UK  
\$ 49.95 US  
€ 39.95 EUR  
\$ 59.95 CAN  
\$ 59.95 AUS

Published  
February 2019

Praise for Jane Hornby and her previous books published by Phaidon:

‘An exhaustively – and attractively – illustrated guide aimed at beginners.’ – *New York Times Book Review*

‘A book to return to again and again.’ – *Saveur*

‘A Gen Y Nigella Lawson.’ – *Glamour*

‘It could just be the best book for novice cooks ever.’ – *Westside*

‘Jane covers all bases with a definitive collection of recipes. Impeccable step-by-step methods, leaping off the page in both textual and photographic form. Graphic precision and simplicity,

the overall effect is one of calm in the kitchen. This weighty hardback is definitely a looker.’ – *Guardian*

‘Jane Hornby’s novice-friendly *What to Cook & How to Cook It* was a game-changer for the penniless, starving student.’ – *Daily Telegraph*

Also available:



What to Bake & How to Bake It  
-  
978 0 7148 6743 4 UK  
978 0 7148 6865 3 US  
£ 19.95 UK  
\$ 35.00 US



What to Cook & How to Cook It  
-  
978 0 7148 5901 9 UK  
978 0 7148 5958 3 US  
£ 24.95 UK  
\$ 39.95 US



The Family Meal  
Ferran Adrià  
-  
978 0 7148 6239 2 UK  
978 0 7148 6253 8 US  
£ 27.95 UK  
\$ 34.95 US



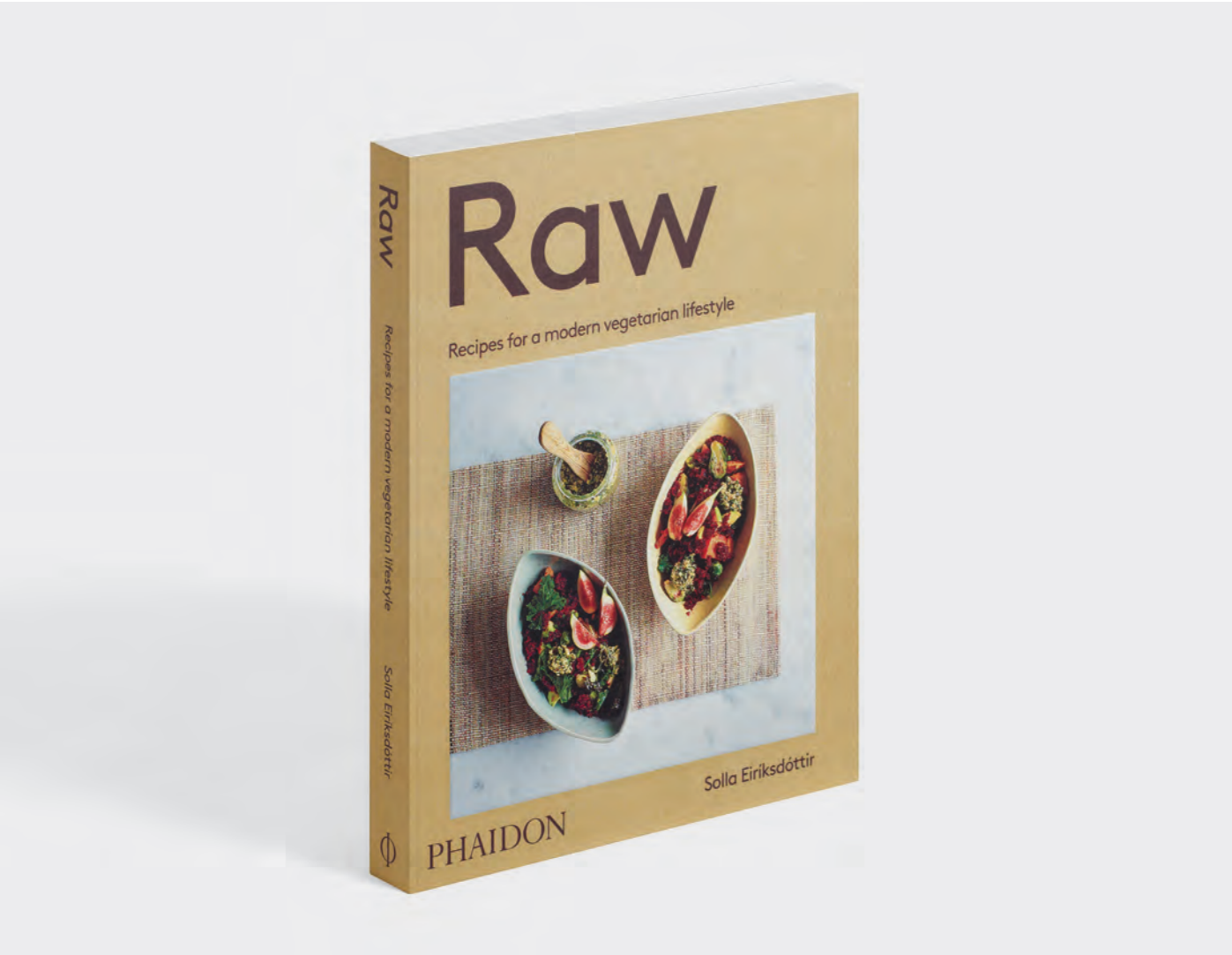
Raw

Recipes for a modern vegetarian lifestyle

Solla Eiríksdóttir



A modern and fresh take on vegetarian, vegan, and raw food – now available in paperback for the first time



*Raw*, by acclaimed Icelandic cook Solla Eiríksdóttir, was first published in 2016, when the concept of raw food was relatively new. Now a widely accepted route to healthy eating, her book features 75 healthy and delicious mainly raw recipes, introducing readers to an approach to ethical and sustainable eating that has found its way into the everyday diets of people around the world. Divided into five chapters – breakfast, snacks, light lunches, main dishes, and sweet treats – the book abounds with bright, fresh tastes such as turmeric tostadas, quinoa pizza, kelp noodles with tofu, and vegan vanilla ice cream.

Award-winning cook **Solla Eiríksdóttir** is the owner of Gló in Reykjavík – Iceland’s most popular vegetarian and raw-food restaurant. She opened Gló twenty years ago, and today runs five successful restaurants, an organic market, and her own organic food brand. She has published five cookbooks and her cuisine has gained an international reputation.

Key Selling Points

- Now available in paperback – bringing this exciting, groundbreaking recipe collection to a new audience of health-conscious home cooks
- Every recipe in this delicious selection of plant-based dishes is vegetarian, and many are raw, vegan, and/or gluten-free, making it ideally suited for a wide range of appetites and dietary requirements
- The approach capitalizes on the global movement toward vegetable-based cuisine – which has now evolved from a food trend to a genuine lifestyle preference for millions of people around the world
- Gorgeous photographs exemplify the book’s focus on simple ingredients and clean living

270 × 205 mm  
8 1/8 × 10 5/8 inches  
240 pp  
100 col illus.

Paperback  
978 0 7148 7912 3



£ 19.95 UK  
\$ 29.95 US  
€ 24.95 EUR  
\$ 39.95 CAN  
\$ 39.95 AUS

Published  
February 2019

‘If you want to try your hand at plant-powered cooking, then you need look no further than Icelandic chef Solla Eiríksdóttir’s book. Added bonus? The fresh, seasonal recipes are accompanied by beautiful photographs of Iceland’s stunning landscape.’ – *Elle Decor*

‘A beloved discovery.’ – GOOP

‘I’ve rarely been so excited by meat-free recipes.’ – Bloomberg

‘Solla Eiríksdóttir introduces earthy delights in *Raw* ... photographs of the land of fire and ice are also offered up for inspiration... *Raw* is rooted in the Earth’s sweetest rewards.’ – *Wallpaper\**

‘Eiríksdóttir’s easy-to-follow book is the top choice for those who strongly believe that you are what you eat.’ – Independent

‘Changing the stereotypical image of health nuts [and] celebrating quality produce and delicious flavor.’ – Amuse

Also available:



On Vegetables:  
Modern Recipes for  
the Home Kitchen

978 0 7148 7390 9  
£ 29.95 UK  
\$ 49.95 US



Vegan: The Cookbook

978 0 7148 7391 6  
£ 29.95 UK  
\$ 49.95 US



Studio Olafur Eliasson:  
The Kitchen

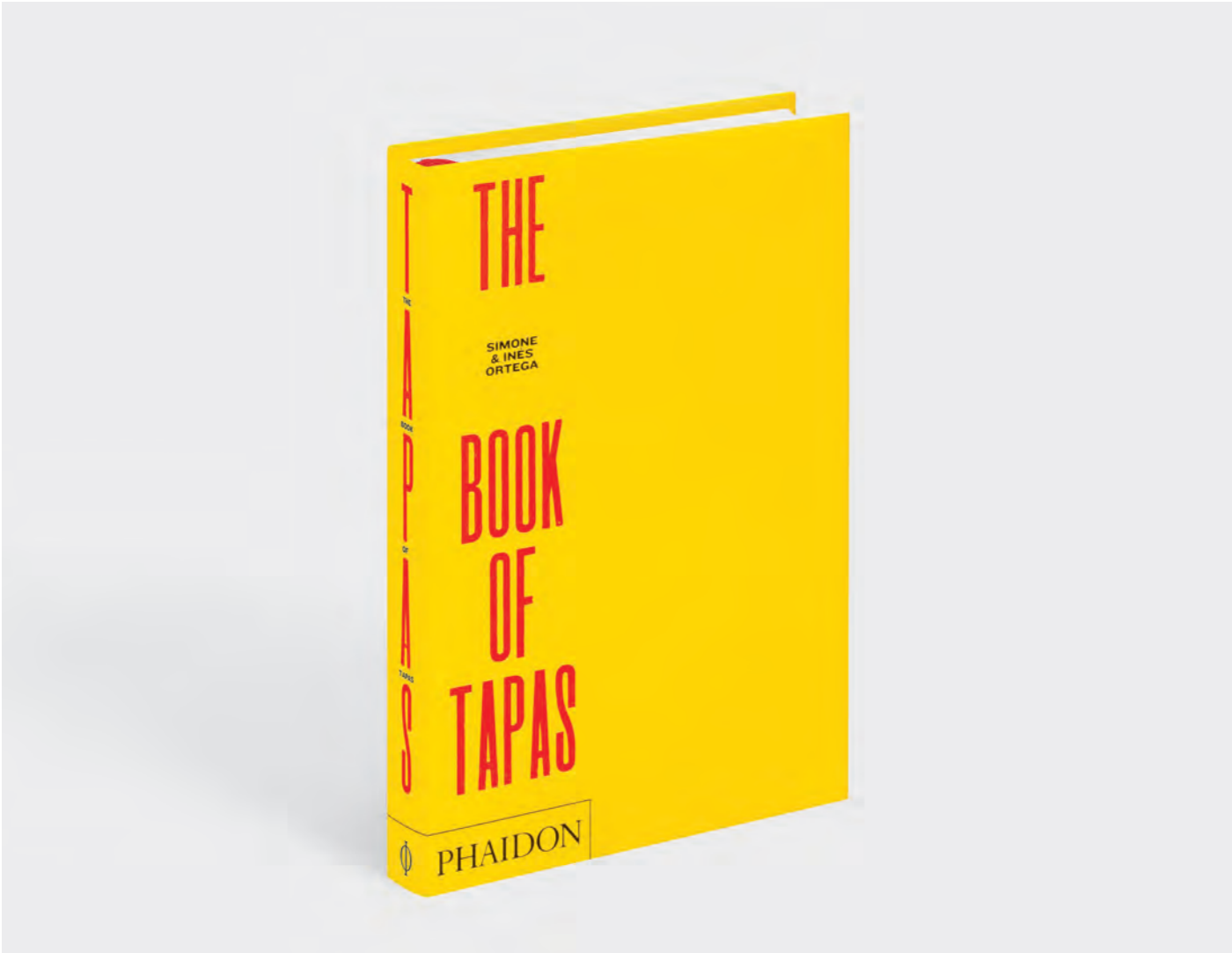
978 0 7148 7111 0  
£ 35.00 UK  
\$ 49.95 US



The Book of Tapas
Simone and Inés Ortega, with an introduction by José Andrés



Back in print – the ultimate guide to the most-loved Spanish food from the authors of the bestselling Spain: The Cookbook



With its appetizing dishes of bite-sized food, usually eaten before dinner, tapas and tapas culture are a Spanish way of life ... and the most popular and convivial way to enjoy Spanish food. Served in bars all over Spain, good tapas comes from the perfect marriage of food, drink, and conversation. This complete guide contains over 250 easy-to-follow authentic recipes to serve with drinks in typical Spanish style, or to combine as a feast to share.

With a career in food writing spanning 50 years, Simone Ortega was the foremost authority on traditional Spanish cooking, and contributed to countless newspapers and magazines. Inés Ortega has written many cookbooks and collaborated with her mother on this and the bestselling Spain: The Cookbook. José Andrés grew up in Spain and trained under Ferran Adrià at elBulli before moving to the USA, where he was one of the first chefs to introduce tapas to American restaurant-goers.

**Key Selling Points**

- With more than 250 definitive recipes, this collection combines classic tapas dishes, from gambas al ajillo (garlic prawns) to tortilla española (Spanish omelet), with more contemporary authentic recipes
- Simone and Inés Ortega show how tasty and appetizing tapas dishes are, the perfect food for sharing – and an easy and practical solution to entertaining for the home cook
- Explains everything you need to know about this quintessentially Spanish way of eating, and of the importance of tapas bar culture in Spain
- A beautiful book – back in print after great demand – that conjures up the food and atmosphere of one of the most popular holiday destinations in Europe, steeped in history and filled with tasty and tempting treats

270 x 180 mm  
7 1/8 x 10 5/8 inches  
432 pp  
75 col illus.

Hardback  
978 0 7148 7911 6

£ 29.95 UK  
\$ 49.95 US  
€ 39.95 EUR  
\$ 59.95 CAN  
\$ 59.95 AUS

Published  
February 2019



'Irresistible for many reasons: bright-red type, ribbon bookmark, and easy-to-buy ingredients, transformed into 250 recipes from tapas-loving chefs in Spain and abroad. It is summer cooking bound between sunny covers.'

– New York Times

'Very quickly, I found myself drooling over each and every one of the recipes,

and at once, I just couldn't stop cooking from the book. By now, I've been through dozens of its recipes, all with great success. They're easy to execute and feature easy-to-find ingredients, which are often already stocked in my pantry.'

– Marie Asselin, Nouveau

'Reveals the secrets of creating the best and most authentic Spanish tapas

... Easy-to-follow recipes suitable for every occasion ... Cleverly concocted by some of the world's best chefs.'

– Sunday Express

'It's time to cook up some of Spain's best-loved dishes yourself ... Brush up on your español at the same time and really impress your dinner guests.'

– Thomas Cook Travel

Also available:



Paella

-  
978 0 7148 6082 4

£ 24.95 UK  
\$ 39.95 US



Spain: The Cookbook

-  
978 0 7148 7244 5 UK  
978 0 7148 7247 6 US

£ 29.95 UK  
\$ 49.95 US



Quick and Easy: Spanish Recipes

-  
978 0 7148 7113 4

£ 19.95 UK  
\$ 29.95 US



Back in print – the definitive book on Lebanese home cooking, featuring 500 authentic and delicious easy-to-make recipes



On the shores of the eastern Mediterranean and a gateway to the Middle East, Lebanon has long been regarded as having one of the most refined cuisines in the region, blending textures, and ingredients from a myriad sources. First published as *The Lebanese Kitchen* and now back in print under its new title, *The Lebanese Cookbook*, this is the definitive guide, bringing together hundreds of diverse dishes, from light, tempting mezzes and salads, to hearty main courses, grilled meats, sumptuous sweets, and refreshing drinks.

Bestselling author **Salma Hage** is from Mazarat Tiffah (Apple Hamlet) in the mountains of the Kadisha Valley in north Lebanon. She has over 50 years of experience of family cooking – learning to cook from her mother, mother-in-law, and sisters-in-law, while helping to raise her nine brothers and two sisters. Salma is also the author of Phaidon’s James Beard award-winning *The Middle Eastern Vegetarian Cookbook* and *The Mezze Cookbook*.

**Key Selling Points**

- The definitive guide to Lebanese home cooking, with more than 50,000 copies sold to date, now back in print under a new title!
- James Beard award-winning author Salma Hage is a true authority on the subject, with decades of experience preparing food for family meals
- Recipes range from the familiar to fresh discoveries, and from meat, fish, and poultry dishes to a wealth of vegetable-based, dairy-free, and gluten-free options
- Benefits from the principles of the Mediterranean diet, now proven to be the healthiest way to eat
- Part of Phaidon’s bestselling series of international culinary ‘bibles’ – each a compendium of classic and contemporary home-cooking recipes from an individual country or culture

270 × 180 mm  
7 1/8 × 10 5/8 inches  
512 pp  
200 col illus.

Hardback  
978 0 7148 7909 3

£ 29.95 UK  
\$ 49.95 US  
€ 39.95 EUR  
\$ 59.95 CAN  
\$ 59.95 AUS

Published  
June 2019

‘If you have room on your bookshelf for only one Lebanese cookbook, this is a strong contender ... Includes hundreds of fresh, flavorful recipes from across this Middle Eastern country. Throughout, you’ll find hallmarks of Lebanese cuisine, like fresh produce and herbs, savory spices, whole grains, olive oil, nuts and seeds, pomegranate, orange, and rose.’ — *thekitchn*

‘500 straightforward recipes covering every aspect of her native cuisine.’ — *Publishers Weekly*

‘Hage’s food is solid and satisfying.’ — *Washington Post*

‘A survey of a fascinating and nourishing food culture.’ — *Metro*

‘Extraordinary ... Sensational rural Lebanese cooking.’ — *The Times*

‘Uncompromising in its fidelity to the way things are done in Lebanon. You can’t fault the comprehensiveness of this book.’ — *Evening Standard*

‘Will warm your heart and your stomach.’ — *Time.com*

Also available:



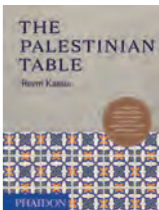
The Mezze Cookbook

-  
978 0 7148 7685 6  
£ 24.95 UK  
\$ 39.95 US



The Middle Eastern Vegetarian Cookbook

-  
978 0 7148 7130 1  
£ 24.95 UK  
\$ 39.95 US



The Palestinian Table

-  
978 0 7148 7496 8  
£ 24.95 UK  
\$ 39.95 US



A glorious survey of work by more than 70 contemporary floral designers who are extending the boundaries of their art



*Blooms* celebrates the explosive impact that floral designers from the last decade have had on a previously underappreciated art form. This stunning book is the most ambitious survey of contemporary floral design ever published and demonstrates just how far these innovative designers have pushed the boundaries of contemporary floral design. *Blooms* showcases the work of more than 70 designers across the globe – featuring established florists alongside rising new talent – each nominated by industry experts, from perfumer Lyn Harris of Miller Harris to floral-design icon Eric Buterbaugh. It's an expertly curated, gorgeously produced collection of talent that offers insight into the profound effect that floristry has on today's visual culture and on the world of design itself.

**Key Selling Points**

A comprehensive survey of the forward-thinking, creative talent transforming the floral world today

Demonstrates how the world of contemporary floral design crosses paths with fashion, interior design, and fine art through astonishing creative initiatives

A curated selection representing the most exciting and innovative work happening today – more than 70 floral designers nominated by global experts

Taps into the global obsession with all things floral and botanical, capturing the zeitgeist perfectly

A celebration of contemporary floral design from around the world – a snapshot of excellence

Provides florists, designers, stylists, and event planners with nspiration from a world-class platform

Featured florists and designers include: Loose Leaf (Australia); Thierry Boutemy (France); Makoto Azuma (Japan); Pyrus Botanicals, JamJar Flowers, and Flora Starkey (UK); and AP Bio, Lewis Miller, Nicolette Owen, and Emily Thompson (USA)

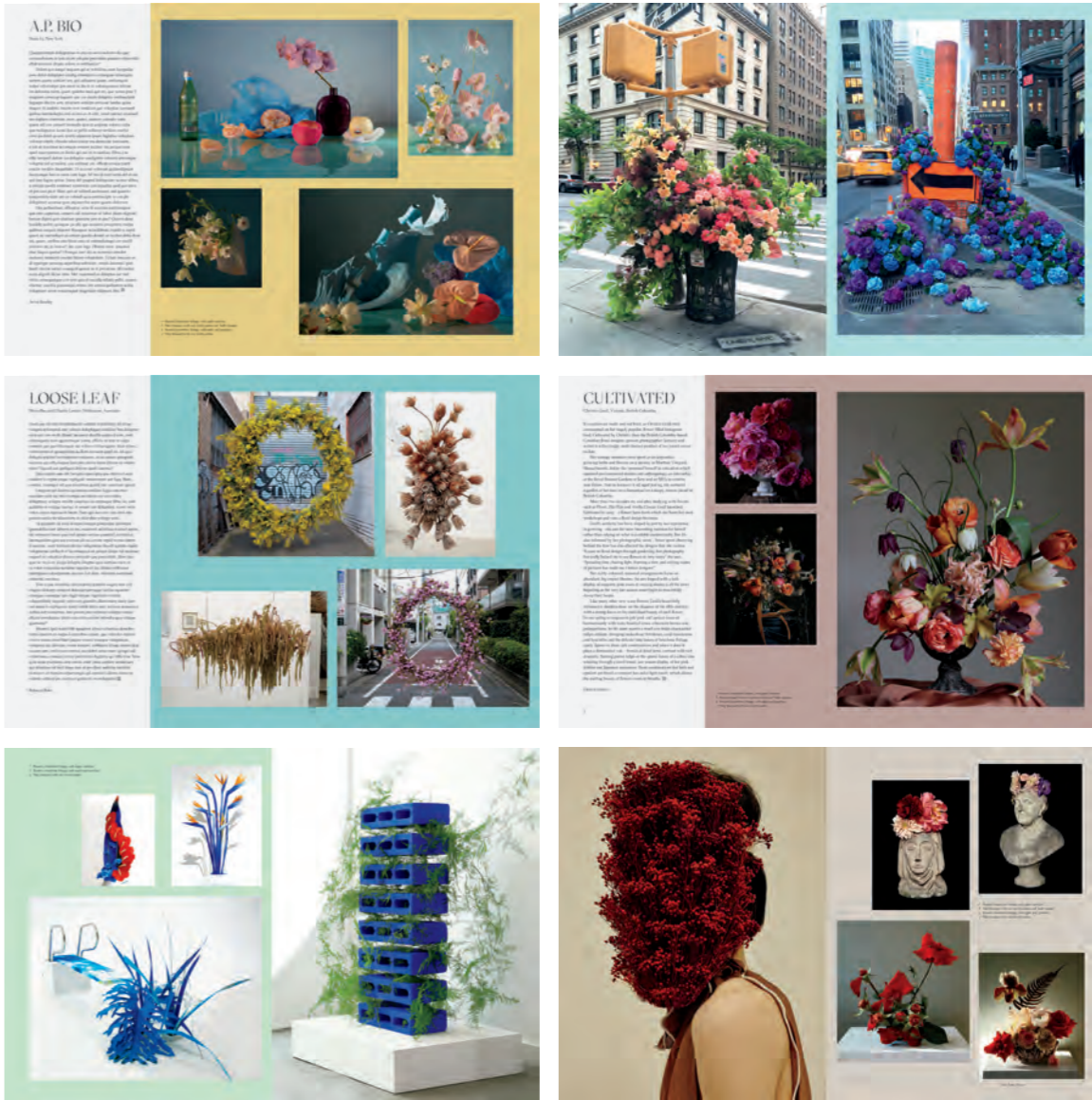
270 × 205 mm  
8 1/8 × 10 3/8 inches  
272 pp  
500 col illus.

Hardback  
978 0 7148 7859 1



£ 35.00 UK  
\$ 49.95 US  
€ 39.95 EUR  
\$ 65.00 CAN  
\$ 69.95 AUS

Published  
April 2019



'Some of the most forward-thinking florists right now ... are turning the limiting ideals of good taste on its head to embrace the variety flowers can offer, and how they can make us feel and see in new ways.' – Deborah Needleman, *New York Times*

'Flower arranging got a millennial makeover.' – WGSN

'The best way to decorate your day? Flowers, of course – and luckily, London's floristry scene has never been so lush.' – *Vogue*

'Kate Moss is buying plants and florists are going viral on Instagram – it's never been hipper to be green.' – *Evening Standard*

'A new generation is ripping up the rulebook as floral arrangements go wild.' – *Telegraph*

'We've gone back to a very romantic take on everything ... new florists can be more like stylists, and their Instagram account is more their work than anything else.' – Paula Pryke OBE, florist

**Also available:**



Flower Colour Guide

978 0 7148 7830 0 UK  
978 0 7148 7755 6 US  
£ 24.95 UK  
\$ 35.00 US



The Gardener's Garden  
Midi Format

978 0 7148 7415 9  
£ 29.95 UK  
\$ 49.95 US



Plant: Exploring  
the Botanical World

978 0 7148 7148 6  
£ 39.95 UK  
\$ 59.95 US





A spectacular pictorial history of astronomical discovery, told alongside the development of photographs and cartography



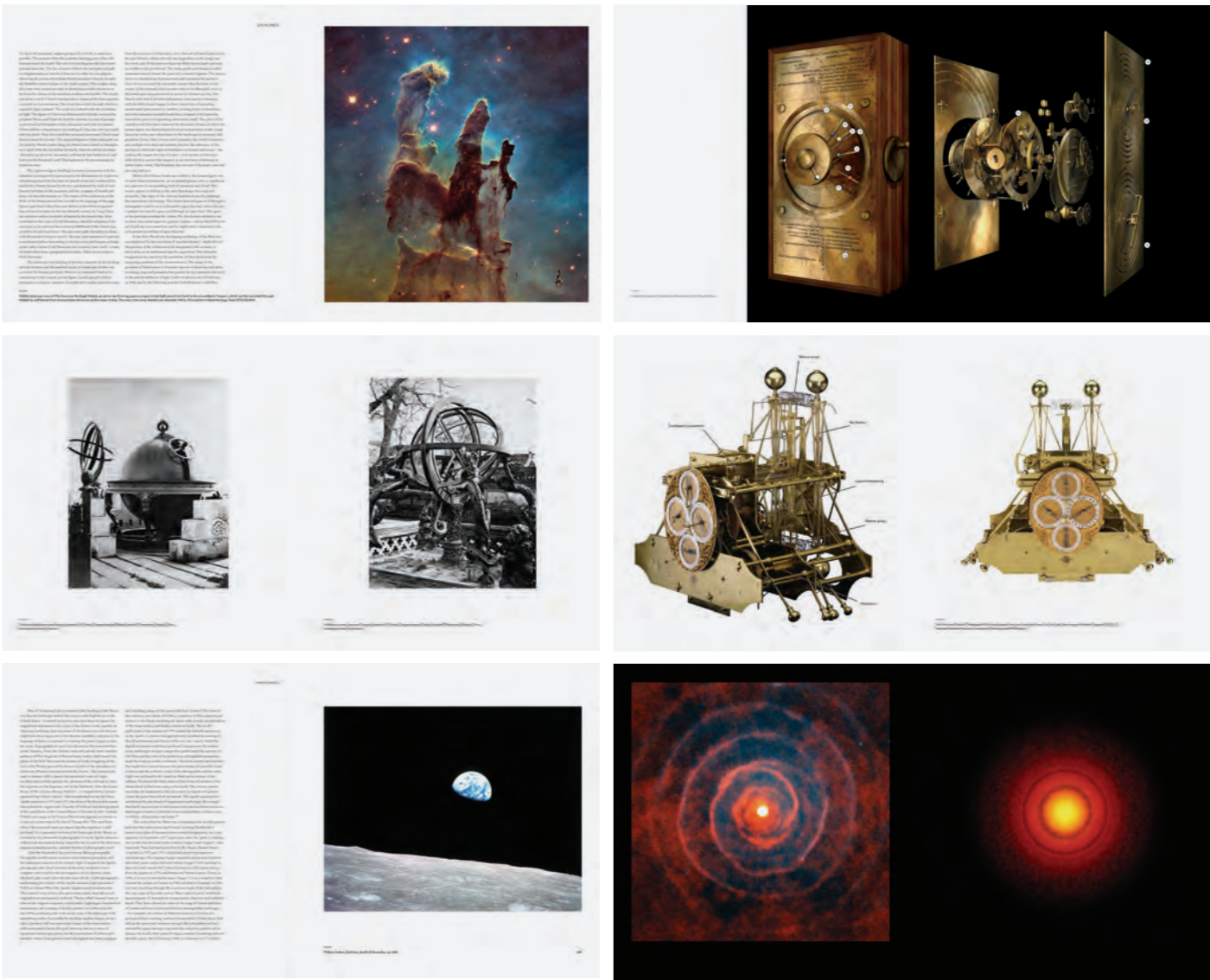
Published to mark the fiftieth anniversary of the first moon landing, this book links astronomy, photography, and cartography in an unprecedented history of all three sciences...

Mark Holborn is a writer, editor, and designer of books who has worked with such leading artists as Richard Avedon, Irving Penn, Issey Miyake, Annie Leibovitz, Lee Friedlander, and William Eggleston.

Key Selling Points
- A unique pictorial history of astronomical exploration, from the earliest prehistoric observatories to the latest satellite images
- Visually led, with spectacular images and chapter essays that reveal the excitement of discovery
- Published to mark the anniversary of the first moon landing by Apollo 11 in July 1969 - and the 40th anniversary of NASA's geological survey of the moon...

308 x 292 mm
11 1/2 x 12 1/8 inches
376 pp
280 col and b&w illus.
Hardback
978 0 7148 7656 6

Published May 2019



'Houston, Tranquillity Base here. The Eagle has landed.' - Neil Armstrong, July 20, 1969
'The Hubble has offered a new view of the universe and has ... revolutionized almost every area of observational astronomy.' - NASA and ESA on the 28th anniversary of the launch of the Hubble Space Telescope, April 2018

'We choose to go to the moon in this decade and do the other things not because they are easy, but because they are hard.' - John F. Kennedy, September 12, 1962
'... this stands as a symbol of the insatiable curiosity of all mankind to explore the unknown.' - Buzz Aldrin, Lunar Module Pilot, Apollo 11

Praise for Full Moon, also by Holborn:
'... the closest approximation of the real thing that I've seen since being there.' - David R. Scott, Commander, Apollo 15
'A masterpiece - the kind of work that elicited a gasp from me with almost every turn of the page.' - Tom Hanks, star of Apollo 13

Also available:



Universe: Exploring the Astronomical World
- 978 0 7148 7461 6
£ 39.95 UK
\$ 59.95 US



Map: Exploring The World
- 978 0 7148 6944 5
£ 39.95 UK
\$ 59.95 US



Flying Too Close to the Sun
- 978 0 7148 7523 1
£ 39.95 UK
\$ 59.95 US

A major new book on Martin Parr explores the photographer’s most enduring subject – people – as never before



By turns witty, surprising, and ingenious, Martin Parr’s photographs reveal the eccentricities of modern life with affection and insight. This book – published to coincide both with Parr’s 2019 exhibition at London’s National Portrait Gallery and also the date the UK will leave the EU – examines what it means to be human at a time of both change and retrospection. Bringing together new work from the last decade, *Only Human* explores the concepts of Britishness and national identity through the rituals and habits of everyday life.

-

**Martin Parr’s** distinctive style has established him as a leading cultural commentator in contemporary photography. Parr has published over 80 photobooks, and his work has been recognized with major awards and over 100 exhibitions worldwide. **Phillip Prodger** is senior research scholar at the Yale University Center for British Art, and was formerly head of photographs at the NPG, London.

**Key Selling Points**

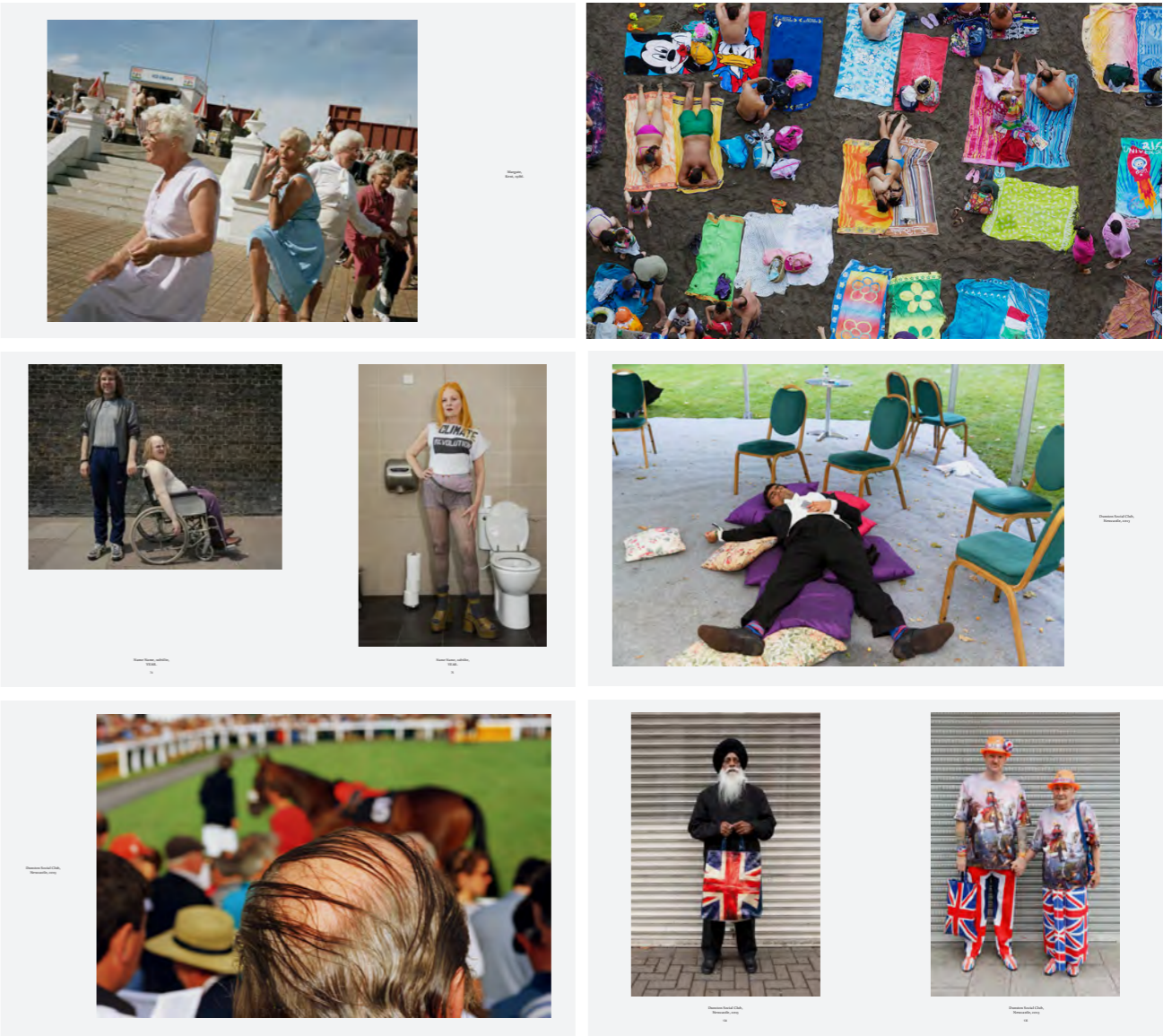
- The first comprehensive book on Parr’s work since Phaidon’s retrospective monograph was published in 2002 (more than 30,000 copies sold)
- Accompanies a major exhibition at the National Portrait Gallery, London opening in March 2019
- Features brand-new work from the past five years, much previously unpublished, and includes never-before-seen portraits of renowned personalities such as Alain de Botton, Anna Wintour, Paul Smith, Zadie Smith, and Vivienne Westwood
- Explores the timely subject of national identity, with bodies of work on ‘Brexit’, ‘British Abroad,’ and ‘The Establishment,’ all captured in Parr’s endearing style
- Includes new essays and commentary on Parr’s photography by curator and writer Phillip Prodger and an introduction by Grayson Perry

245 × 210 mm  
8¼ × 9⅝ inches  
240 pp  
220 col illus.

Hardback  
978 0 7148 7857 7

£ 39.95 UK  
\$ 59.95 US  
€ 49.95 EUR  
\$ 79.95 CAN  
\$ 79.95 AUS

Published  
March 2019



‘The most famously satirical eye in British photography.’ – *Guardian*

‘One of the world’s finest documentary photographers.’ – *Art Review*

‘One of photography’s great social observers – one of those who finds pleasure through looking at the particular, but always with a mind on

the larger social view.’ – Sandra Phillips, curator, SFMoMA

‘Martin Parr is one of the world’s most iconic photographers, his ability to capture the essence of Britishness unparalleled within contemporary image-making.’ – *AnOther Magazine*

‘Sardonic chronicler of contemporary life and arguably Britain’s greatest living photographer ... a playful satirist, skewering the nation’s eccentricities ... Parr loves to record the mundane absurdities that make Britain both charming and bizarre.’ – Alastair Sooke, *Telegraph*

Also available:



Martin Parr  
2nd Edition

-

978 0 7148 6566 9

£ 59.95 UK  
\$ 100.00 US



The Photobook:  
A History Volume III

-

978 0 7148 6677 2

£ 59.95 UK  
\$ 100.00 US



Real Food

-

978 0 7148 7103 5

£ 14.95 UK  
\$ 24.95 US

Steve McCurry: The Unguarded Moment

Steve McCurry



A selection from McCurry’s finest photographs, featuring vivid scenes of everyday life around the world – now in paperback



*The Unguarded Moment* showcases 75 photographs that define the work of renowned documentary photographer Steve McCurry. Each image collected here bears witness to a unique encounter, an ‘unguarded moment,’ in which McCurry captures his subjects at their most unselfconscious. Depicting the everyday lives of people from myriad countries and cultures, these stunning reproductions pay tribute to McCurry’s enduring fascination with the individual – and this new paperback edition brings this unforgettable work to a new generation of aspiring globetrotters.

Steve McCurry has been one of the most prominent voices in contemporary photography for more than 30 years, with scores of magazine covers to his name, over a dozen books, and hundreds of exhibitions around the world. A member of Magnum Photos, McCurry has been recognized with the Robert Capa Gold Medal and National Press Photographers Award.

Key Selling Points

- A carefully selected portfolio of Steve McCurry’s most striking photographs from a vast and exceptional body of work
- Following the success of the hardback edition – now out of print – this new paperback edition makes McCurry’s work available to a new audience of readers
- Features the striking images that exemplify McCurry’s unique ability to depict the ‘unguarded moments’ of people from all corners of the globe
- Presents 75 large-format vivid and evocative images
- Steve McCurry is one of Phaidon’s bestselling authors and one of the most admired documentary photographers working today

380 × 275 mm  
10⅞ × 15 inches  
156 pp  
75 col illus.

Paperback  
978 0 7148 7735 8



£ 29.95 UK  
\$ 49.95 US  
€ 39.95 EUR  
\$ 59.95 CAN  
\$ 59.95 AUS

Published  
March 2019



‘A sublime collection of photographs... The colours – superbly rendered in this high-quality book – are some of the most exquisite that you are likely to see in a photograph.’ – *Sunday Telegraph*

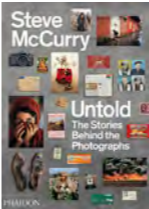
‘A celebration of the poetry of photography, of color, form, chaos, and human drama.’ – *Condé Nast Traveller*

‘This collection paints a vivid picture of the region and confirms McCurry as one of the greatest exponents of color photography in the world today.’ – *Amateur Photography*

‘Stunning ... The images, taken during the last 30 years, make it easy to identify with the people from these less familiar parts.’ – *ROOF*

‘McCurry can make the hellish look heavenly ... incredible photographs that change the way we look at our world ... haunting and provocative images.’ – *Sunday Times Magazine*

Also available:



Steve McCurry Untold:  
The Stories Behind the  
Photographs

978 0 7148 6462 4  
£ 45.00 UK  
\$ 64.95 US



Steve McCurry:  
Looking East

978 0 7148 7638 2  
£ 24.95 UK  
\$ 39.95 US



Steve McCurry:  
Portraits  
2nd Edition

978 0 7148 6537 9  
£ 14.95 UK  
\$ 19.95 US





These pocket-sized travel bibles uncover the most stylish spots and best architecture and design on the planet



Key Selling Points

- Covering more than 75 dynamic destinations across the world – and now 3.75 million copies sold
- Another seven updates featuring a new chapter on Art and Design, showcasing museums, galleries, artists' studios, street culture, and design ateliers
- Unearthing the most happening nightlife, the buzziest hotels, the most enticing retail, and the contemporary architecture that defines a city
- After 12 years, the Wallpaper\* City Guide brand is stronger than ever, with an unparalleled reputation
- Perfectly sized for travel, discreet and easy to use, with insider tips so you don't feel like a tourist
- Ideal for extended city breaks and business trips
- Also available as an app for iPhone and iPad

**Tokyo:** Urban utopia – this is what the future looks like

**Oslo:** Fjord thinking sees docks reborn as culture hubs

**Seoul:** K-pop, neon, *bab*, and tech thrill all the senses

**Venice:** There's far more than canals to float your boat

**Cape Town:** Where architects (and hedonists) holiday

**Los Angeles:** It's the art world's new darling, *dahling*

**Havana:** Socialism at its most social in a period piece

<b>Tokyo</b> 978 0 7148 7900 0 	<b>Oslo</b> 978 0 7148 7901 7 	<b>Seoul</b> 978 0 7148 7902 4 
<b>Venice</b> 978 0 7148 7903 1 	<b>Cape Town</b> 978 0 7148 7904 8 	<b>Los Angeles</b> 978 0 7148 7905 5 
<b>Havana</b> 978 0 7148 7906 2 		

160 × 108 mm  
4¼ × 6¼ inches  
128 pp  
70 original col. photos

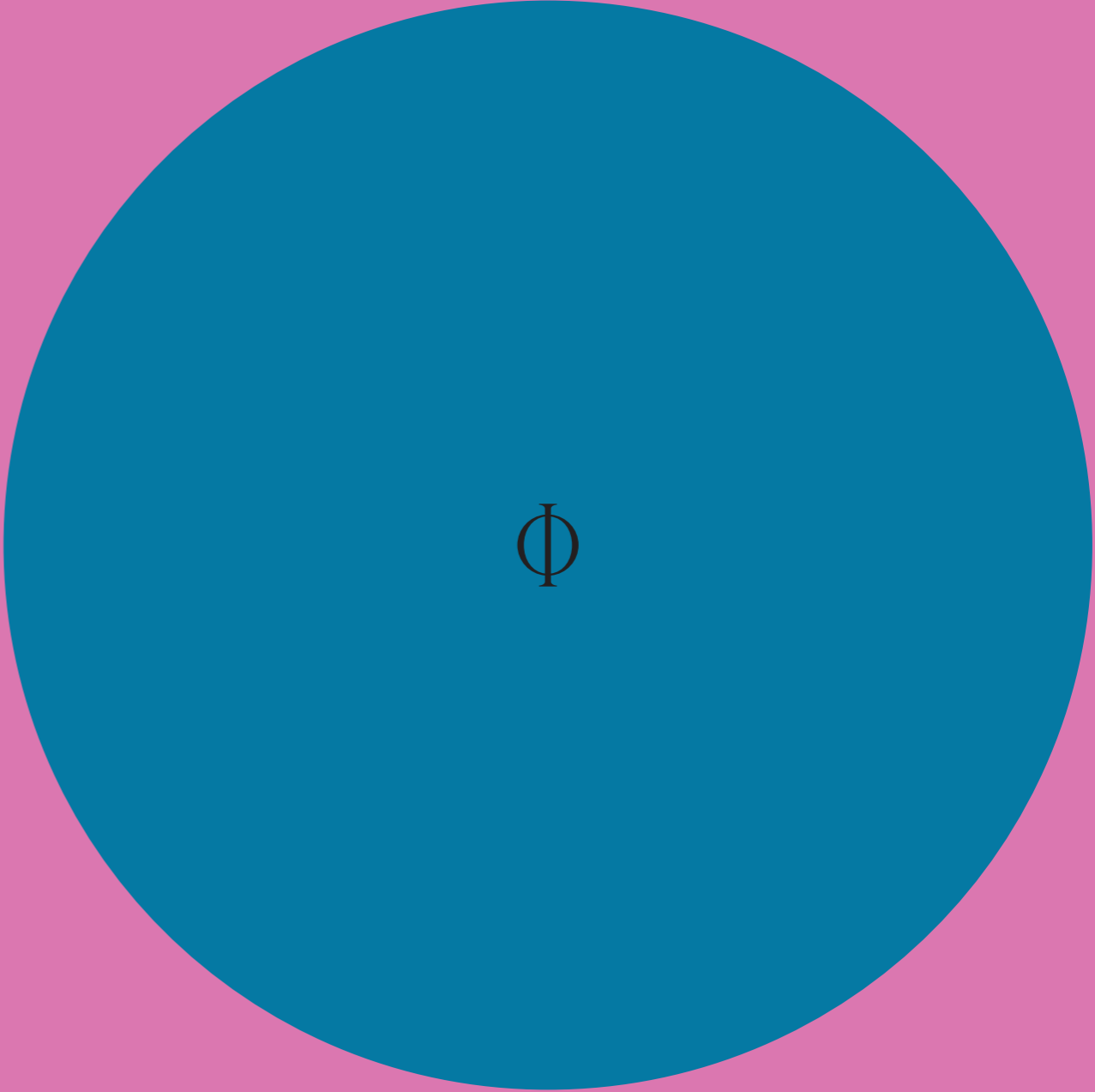
Paperback

£	8.95	UK
\$	11.95	US
€	10.95	EUR
\$	12.95	CAN
\$	15.95	AUS

Published  
June 2019

@wallpaperguides





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Children's Books

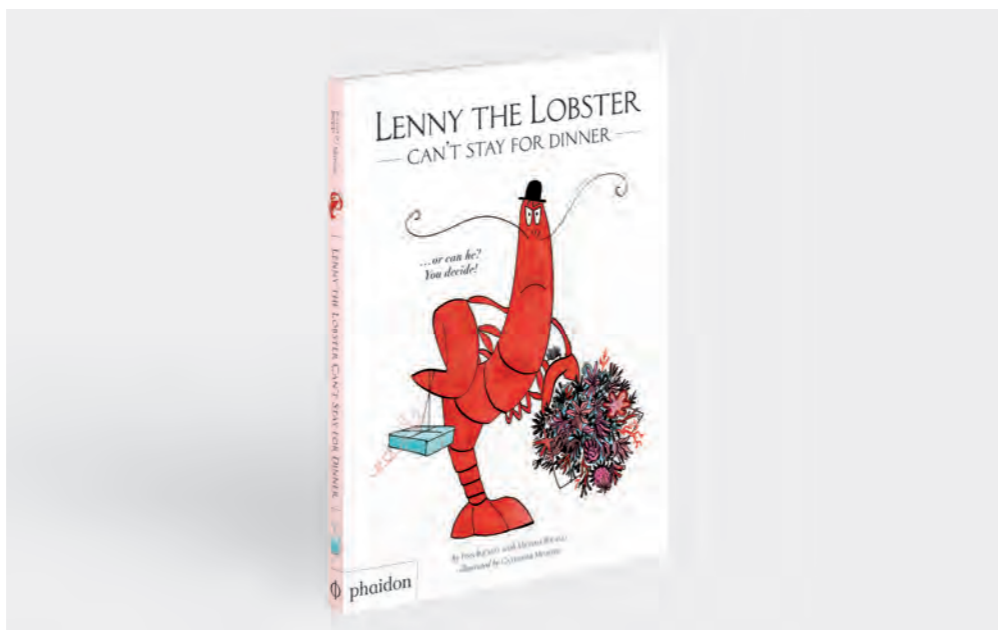


## Lenny the Lobster Can't Stay for Dinner

Finn & Michael Buckley, illustrated by Catherine Meurisse



A choose-your-own-ending tale of a distinguished lobster and a fateful dinner party



Ages 4–7  
Picture Book

Lenny: a dignified lobster with an eye for style – he's the perfect guest. When invited to a fancy dinner party, Lenny brings thoughtful gifts for the hosts and enthusiasm for whatever's in store. But when he's greeted with a pot of boiling water and lobster bibs, Lenny [and readers] must quickly decide: should he stay or go? This laugh-out-loud text by bestselling author Michael Buckley and his 10-year-old son Finn is stunningly accompanied by illustrations that demonstrate Catherine Meurisse's flare for the dramatic.

### Key Selling Points

- A choose-your-own-ending picture book with a double sided jacket – offering two different stories in one!
- Written by Michael Buckley – bestselling author of *The Sisters Grimm* and the *N.E.R.D.S.* series – and his 10-year-old son
- With lively, comic illustrations by Catherine Meurisse, one of France's most celebrated comedic artists and cartoonists today

Winter/Spring 2019

phaidon.com



inches 8 3/8 x 11 3/8  
mm 290 x 214  
Portrait Orientation  
32 pp

Jacketed hardcover

\$ 16.95 US  
\$ 21.95 CAN  
£ 12.95 UK  
€ 16.95 EUR  
\$ 24.95 AUS

April 2019

978 0 7148 7864 5



Michael Buckley is the author of the *New York Times* bestselling series *Sisters Grimm* and *N.E.R.D.S.*, as well as several other successful children's books. Finn Buckley is 10 years old, and this book is his first. Father and son live in Brooklyn, New York. Catherine Meurisse is a Paris-based illustrator, cartoonist, and comic-book artist. A survivor of the Charlie Hebdo attack, she has illustrated over 20 adult and children's books. This is her first book in English.

World rights



Also available:

Toto's Apple



\$17.95 US  
£11.95 UK  
978 0 7148 7251 3

Are You a Monkey?



\$16.95 US  
£10.95 UK  
978 0 7148 7417 3

Something's Fishy



\$16.95 US  
£11.95 UK  
978 0 7148 7531 6

Children's Books

93



Book of Flight

10 Record-Breaking Animals with Wings

Gabrielle Balkan, illustrated by Sam Brewster

A stunning world-records book of animal flight, by the author-and-illustrator team behind the bestselling *Book of Bones*!



Ages 5–8  
Picture Book

Meet ten fascinating flyers through a series of superlatives – and guess who’s who while learning about airborne animals. From the fastest (white-throated needletail) to the most acrobatic (flying fox bat), and from the best glider (colugo) to the best backward flyer (hummingbird), each master of flight is cleverly depicted in a blueprint-inspired diagram, accompanied by playful, informative text. The stunning page-turn reveal features a full-color illustration and an explanation of what makes each animal’s way of flying so special.

Key Selling Points

- A worthy follow-up to Balkan and Brewster’s bestselling *Book of Bones*, featuring informational back matter and touchable wings
- Packed with guess-who challenges, unbelievable facts, engaging comparisons, and stunning reveals
- A playful and unusual approach to nonfiction, touching animal anatomy, animal behavior, simple aeronautics, and aviation design
- The superlative structure echoes books of world records, a bestselling category for the age group
- Fully researched and vetted by experts



inches 10 × 12 ¾  
mm 315 × 254  
Portrait Orientation  
48 pp

Unjacketed hardcover

\$ 19.95 US  
\$ 25.95 CAN  
£ 16.95 UK  
€ 19.95 EUR  
\$ 29.95 AUS

May 2019

978 0 7148 7863 8



978 0 7148 7868 3



Gabrielle Balkan is a writer and editor living in Brooklyn, New York. Her books include the acclaimed *Book of Bones* and *The 50 States* atlas series.

Sam Brewster is an award-winning freelance illustrator, photographer, and filmmaker based in London. This is his third children’s book.

World rights



Also available:

Book of Bones



\$19.95 US  
£16.95 UK  
978 0 7148 7512 5  
978 0 7148 7511 8

Animals Are Delicious



\$17.95 US  
£11.95 UK  
978 0 7148 7144 8  
978 0 7148 7123 3

Seeing Stars



\$24.95 US  
£17.95 UK  
978 0 7148 7772 3  
978 0 7148 7722 8

## My Art Book of Sleep

Shana Gozansky

The second in an introductory series to fine art, curated for young children as never before: by theme



Ages 2–4  
Board Book

For children everywhere, sleep is part of their every day... and now, part of their first art collection! 35 full-page artworks from a variety of periods feature sleep in all its forms – from naptime to bedtime, dreaming to waking, sunsets to night skies – accompanied by a brief, tender, read-aloud text. Each work's title and artist's name are included as captions, for true integration of narrative and information. It's the perfect bedtime read for families – artsy or otherwise!

### Key Selling Points

- An introduction to fine art by theme, building an appreciation via a relatable and memorable context
- The second in a series of four themed volumes of fine art – intended to be the foundation of each child's art-book collection
- An expertly curated comprehensive survey of the most important artists and artworks
- Helps toddlers and pre-schoolers connect their own experiences to those they see on the canvas – allowing them to truly engage with the material
- A unique addition to the year-round bestselling bedtime category



inches 5 3/4 × 7 1/2  
mm 190 × 146  
Portrait Orientation  
48 pp

Casebound board book

\$ 16.95 US  
\$ 21.95 CAN  
£ 14.95 UK  
€ 16.95 EUR  
\$ 29.95 AUS

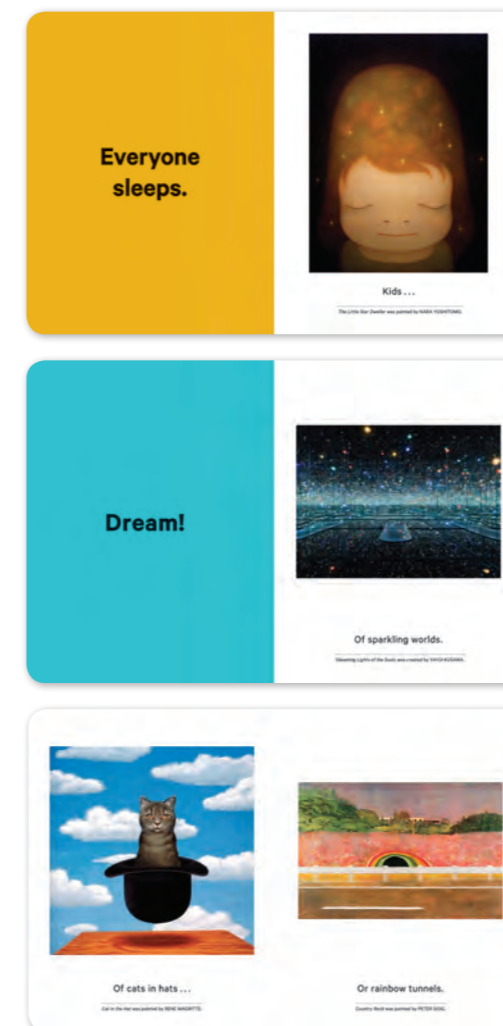
April 2019

978 07148 7865 2



Shana Gozansky is a freelance theater director whose work has been produced from NYC to LA. She holds an MFA in Directing from the Brown/Trinity Rep MFA Programs and is a graduate of Bard College. She is a Drama League Directing Fellow and her focus is on developing new plays. Shana is an avid museum-goer and art appreciator, a mother of a toddler, and a prolific social media humorist.

World rights



Also available:

My Art Book of Love



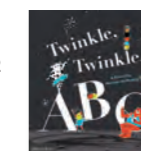
\$16.95 US  
£14.95 UK  
978 0 7148 7718 1

Little Bear Dreams



\$17.95 US  
£12.95 UK  
978 0 7148 7724 2

Twinkle, Twinkle, ABC



\$12.95 US  
£ 8.95 UK  
978 0 7148 7507 1



## The United Tastes of America

An Atlas of Food Facts & Recipes from Every State

Gabrielle Langholtz, illustrated by Jenny Bowers, photography by DL Acken



Cook around the country with this geographical collection of authentic recipes from each of the USA's 50 states, plus three territories, and the nation's capital



Ages 7–10  
Hardcover

Following the success of *America: The Cookbook*, author (and mother) Gabrielle Langholtz has curated 54 child-friendly recipes – one for each state, plus Washington D.C. and three U.S. territories (Guam, Puerto Rico, and the U.S. Virgin Islands). From Pennsylvania Dutch pretzels to Louisiana gumbo, Oklahoma fry bread to Virginia peanut soup, each recipe is made simple by a step-by-step format and a full-color photograph of the finished dish. A full-spread introduction to each state/territory features background about its culinary culture, brought to life with illustrated food facts and maps. Informative and delicious for kids and their families!

### Key Selling Points

- A children's book adaptation of Phaidon's bestselling adult title, *America: The Cookbook*
- The range of recipes – some vegetarian, gluten-free, and/or dairy-free – deliciously represents the cultural variety of this vast nation
- Complete with a kitchen-skills section at the beginning, an index at the end, and a bound-in ribbon to mark your favorite recipe
- A unique addition to the booming map/geography category, which has boasted global bestsellers such as *Maps* and *The 50 States*
- State-focused curriculum is standard in all of America's fourth-grade classrooms and beyond



inches 9 x 12  
mm 304 x 228  
Portrait Orientation  
224 pp

Hardcover

\$ 29.95 US  
\$ 39.95 CAN  
£ 24.95 UK  
€ 29.95 EUR  
\$ 49.95 AUS

April 2018

978 0 7148 7862 1



Gabrielle Langholtz has traveled and lived throughout America. She was the award-winning editor of *Edible Manhattan* and *Edible Brooklyn*, the head of special projects and publicity at the NYC Greenmarket, and authored *The New Greenmarket Cookbook*. She lives in Pennsylvania. **Jenny Bowers** is a UK-based illustrator and animator who loves a challenge. **DL Acken** is a Canadian-based food photographer who loves an adventure.

World rights



Also available:

Silver Spoon for Children



\$19.95 US  
£14.95 UK  
978 0 7148 5756 5  
978 0 7148 5746 6

America: The Cookbook



\$49.95 US  
£29.95 UK  
978 0 7148 7396 1

Now Make This



\$19.95 US  
£16.95 UK  
978 0 7148 7530 9  
978 0 7148 7529 3

Children's Books

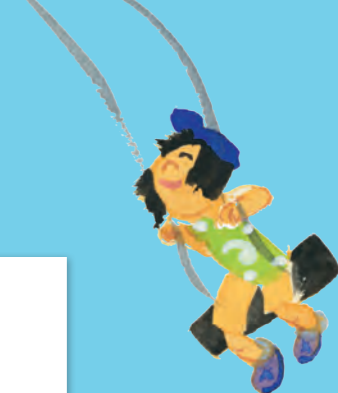
99



Winter/Spring 2019

phaidon.com





## Side by Side

A Celebration of Dads

Chris Raschka

A heartfelt and playful ode to the father-child relationship, by two-time Caldecott-medal-winning author Chris Raschka



Ages 3–5  
Picture Book

King and Jester, Boat and Captain, Mountain and Climber... fathers and children are all of these things and more in Chris Raschka's tribute to this familial pair. Each stanza presents three scenarios in which the father and child's roles are subtly balanced. The pairs vary between stanzas, coming together in a visit to an ice-cream truck. With minimal text and maximum emotion, the book encapsulates Raschka's own passion and nostalgia for being a father to his [now-grown] son.

### Key Selling Points

- Chris Raschka is one of today's most well-known American children's book author/illustrators, with several award-winning and bestselling books to his name, including *A Ball for Daisy* (Caldecott Medal) and *Yo? Yes!* (Caldecott Honor)
- Perfect for Father's Day positioning
- A great addition to the year-round bestselling "Love category"

Winter/Spring 2019

phaidon.com



inches 6 1/2 x 11  
mm 280 x 165  
Portrait Orientation  
48 pp

Jacketed hardcover

\$ 18.95 US  
\$ 22.95 CAN  
£ 12.95 UK  
€ 14.95 EUR  
\$ 24.95 AUS

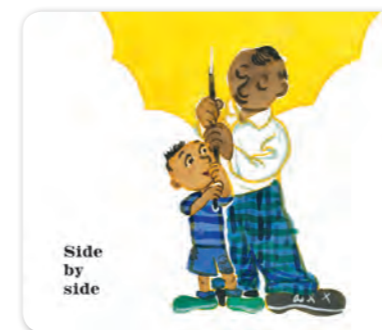
March 2019

978 0 7148 7866 9



Chris Raschka is the creator of many distinguished and award-winning books for children. He has received two Caldecott Medals: for *The Hello, Goodbye Window*, by Norton Juster; and for his own *A Ball for Daisy*. He also received a Caldecott Honor for *Yo! Yes?* Five of his titles have been named *New York Times* Best Illustrated Children's Books. Chris Raschka was the US nominee for the Hans Christian Andersen Award in 2012 and 2016. He lives in NYC with his family.

World rights

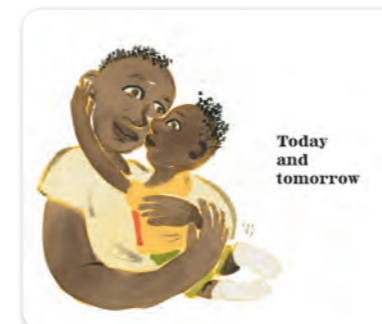


Side  
by  
side



Boat

and  
captain



Today  
and  
tomorrow

Also available:  
Hug This Book  
Board Book edition



\$ 9.95 US  
£ 7.95 UK  
978 0 7148 7774 7

Circle Rolls



\$16.95 US  
£12.95 UK  
978 0 7148 7630 6

Growing Together  
4 Stories to Share



\$19.95 US  
£12.95 UK  
978 0 7148 7141 7  
978 0 7148 7126 4

Children's Books

101



## Can You Eat?

Words by Joshua David Stein

Illustrations by Julia Rothman

Now in a new board-book format: a whimsical word book of rhyming things that can – or can't – be eaten!



Ages 1–3  
Board Book

Can you eat...  
A pea? A pear? A bee? A bear?

In this spin-off board book to the bestselling picture-book companion, food critic (and dad) Joshua David Stein asks the question, “Can you eat...?” followed by a lyrical list of illustrated items. From familiar items like apple pie and pineapple to the more nonsensical, like underpants and elephants, this read-aloud twist on a first book of food offers plenty of giggles, with simple yet sophisticated hand-drawings by Julia Rothman that provide authenticity and a balance of seriousness to the silliness at hand.

### Key Selling Points

- Author Joshua David Stein is a highly credentialed and connected food critic and journalist who self-promotes with enthusiasm and style!
- Illustrator Julia Rothman is an influencer in the illustration and design community, with a loyal fan base of over 50,000 followers on Instagram
- Incorporates wit, logic, and illogic that offer young children encouragement to pay attention to what they are eating and maybe even try something new!
- This illustrated list of read-aloud prompts encourages participation and builds reading skills
- A children's book extension of Phaidon's strength and expertise in the realm of adult cookbooks

Winter/Spring 2019

phaidon.com



inches 5 x 7  
mm 177 x 127  
Portrait Orientation  
28 pp

Casebound board book

\$ 9.95 US  
\$ 12.95 CAN  
£ 6.95 UK  
€ 9.95 EUR  
\$ 14.95 AUS

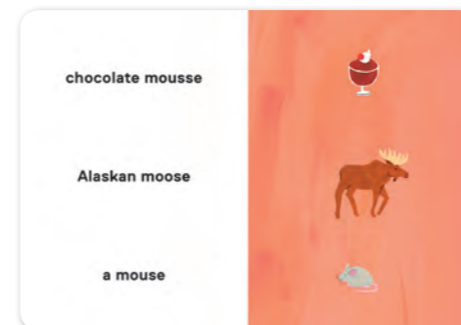
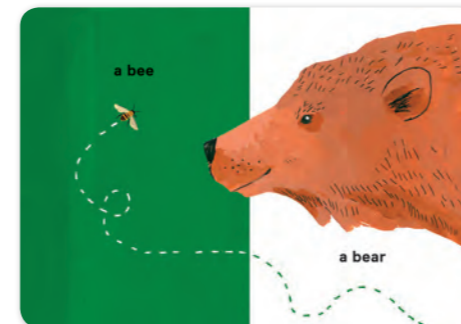
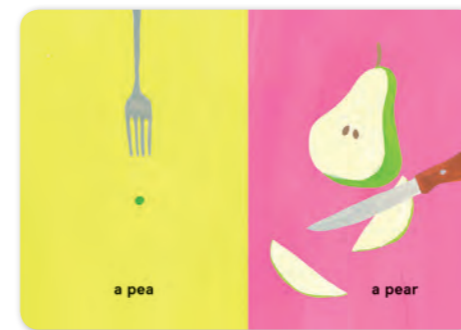
April 2019

978 0 7148 7882 9



**Joshua David Stein**  
(@fakejoshstein) is an acclaimed food critic, and film and culture columnist. He lives in Brooklyn with his wife and two sons.  
**Julia Rothman** is an artist and designer, a part of the design studio ALSO, runs the blog Book By Its Cover, and launched Women Who Draw, a directory of female illustrators. She lives and works in Brooklyn.

World rights

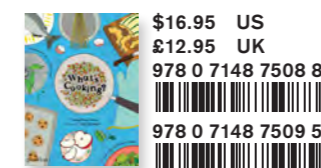


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Children's Books

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## Art This Way

Words and Illustrations by Tamara Shopsin & Jason Fulford

View artworks from the Whitney Museum's esteemed collection in a whole new way – an interactive invitation to explore and discover.



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### Key Selling Points

- The fourth in a series of groundbreaking books created in partnership with the Whitney Museum of American Art – but the first to feature fine art
- Paper-engineered novelty features allow readers to fold out pages, lift the flaps, peek through acetate, gaze into a mirror, and animate works of art from the Whitney collection
- Encourages a more open way of interacting with art, both in and outside of the book
- Author Tamara Shopsin has garnered much critical acclaim for her other [non-children's] books, most recently her memoir, *Arbitrary Stupid Goal*, which was reviewed by NPR, *The New Yorker*, *Vogue*, and others



inches 7 1/2 x 7 1/2  
mm 191 x 191  
Square  
40 pp

Novelty board book

\$ 24.95 US  
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May 2019

978 0 7148 7721 1



**Tamara Shopsin** is a graphic designer, author, and illustrator. She is also a cook at her family restaurant, Shopsin's, in New York.

**Jason Fulford** is a photographer, designer, and cofounder of the non-profit J&L Books. He lives in New York with his wife, Tamara Shopsin.

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Lotta Nieminen

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- A stunning closable boxed set of all four *Cook in a Book* titles – *Pancakes*, *Pizza*, *Tacos*, and *Cookies*
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mm 214 x 231 x 101  
Landscape Orientation  
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\$ 100.00 AUS

April 2018

978 0 7148 7880 5 US



978 0 7148 7879 9 UK



Lotta Nieminen is an illustrator, graphic designer, and art director from Helsinki, Finland, now running her own NYC-based studio. She has been nominated for *Forbes* magazine's 30-Under-30 list and received the Art Directors Club Young Guns Award. Her extensive client list includes Google, *The New York Times*, and *Vanity Fair*.

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'Stylish...with its simple graphic illustrations.... The book itself is a perfect square, fun and colorful.'  
– *The New York Times Book Review*

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'Let your little one make a meal without the mess with the ingenious, interactive *Cook in a Book* series.'  
– *Gurgle Magazine*

Children's Books

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