



RIGHTS LIST AUTUMN 2021

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About us

We are a literary agency based in Stockholm, specializing in books on food, craft, gardening, travel and general lifestyle.

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CRAFT & HOBBIES



JAPANESE EMBROIDERY



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Hana-fukin (tiny cloth)
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Sewing descriptions

Sashiko

Japanese Embroidery
Elise Nilsson

Sashiko may have begun as a technique for patching up clothes in a decorative way, but it has now become a form of embroidery in its own right. The Japanese word sashiko means “small punctures” or “small cuts” and originates in how the needle makes tiny punctures up and down through the fabric to form stitches.

Sashiko stitches are fascinating and bring out the beautiful in the simple, which is characteristic of Japanese design in general. The technique is based on stitches that form interesting geometric patterns. Sashiko is a calm and meditative pastime, beneficial for both body and soul. In a time when so much happens quickly and we expect immediate results, it can be a welcome contrast to embroider and let the work take time.

About the author



Elise Nilsson is passionate about textiles and encountered sashiko on a visit to Japan. She has taken sashiko courses in both Japan and Sweden ever since.

Sashiko
200x250, 160 pp
Ordalaget, 2021

Rights sold: DK

FUNKY PROJECTS

Badass Embroidery

Trine Runge Jessen

Badass Embroidery is the ultimate book for anyone who loves embroidery but cannot bear to embroider adorable flowers, degenerated kittens or squirrels in a leach.

This book contains very quirky and weird motifs selected by the embroiderer Trine Runge Jessen. For example, a Bjarne Liller record cover, a one-armed bandit, a useful cigarette butt and matchboxes with embroidery on top. The book is spiced with colourful anecdotes and stories about Trine Runge Jessen's upbringing.

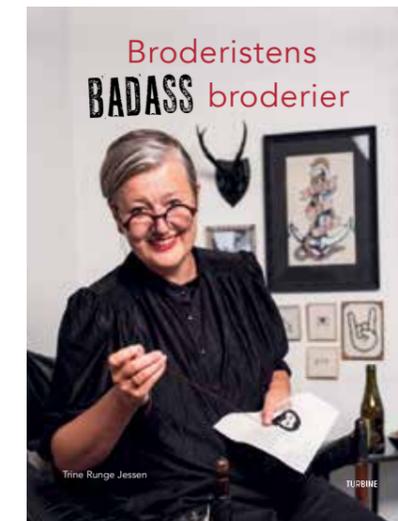
There are more advanced motifs and patterns as well as simple projects in this book. Every project has step by step instructions including the author's best tips and tricks that both beginners and experienced embroiderers can benefit from.

About the author

Trine Runge Jessen is a designer from the Design School in Kolding with textiles as her specialty. In recent years, she has thrown herself into embroidery - but with a somewhat different angle than one traditionally associates embroidery with. She has for example embroidered a sausage mix, a can of Jakobov, a sea of swear words and the supervillain JR from Dallas. A large crowd of embroidery enthusiasts follows her Facebook and Instagram profile.



Broderistens badassbroderier
200x255, 150pp
Turbine forlaget, 2021



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The embroiderer's
badass embroidery
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Danish hits
The pub
Souvenirs
Party
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 Small pumpkins
 Big pumpkins
 Pumpkin with buds
 Garter stitched pumpkin with reversal masks
 Pumpkin leaves
 Apple
 Oak leaves
 Skeleton head
 Skeleton
 Snake
 Spider
 Frog
 Using leftovers
 Thanks

Knitted Halloween

Thea Rytter

Spend the autumn making knitted pumpkins, woollen leaves and beautiful wreaths and scare both yourself and your family with knitted spiders, terrifying bats and floating skulls.

When the rain pours down the window, sit in your favourite armchair with a cup of tea and knit decorations for the upcoming Halloween. In *Knitted Halloween*, you will find easy to follow instructions for 12 scary projects.

About the author



Thea Rytter started VaskavullaKnit, designing knitting patterns that everyone can use. She conveys creative joy through her Instagram account and her innovative workshops. Thea works as an editor at the magazine Marie's Ideas. Earlier works: *Ingen Strikkedarer* (People's Press, 2018) and LUN (together with Jeanette Bøgelund Betnzen, Forlaget Bøgelund, 2018). *Ingen Strikkedarer* has been released in both Norway and Sweden as magazines (bookazines) at Bonnier, and LUN has been released in

Norway at Solum Bokvennen. *Knitted Halloween* is the follow up to *Knitted Easter decorations* and *Knitted Christmas decorations*, published 2021 and 2020.

Strikket halloween
 225×225, 80pp
 Turbine forlaget, 2021

Knitted Easter Decorations

Thea Rytter

Knitted Easter Decorations is filled with woollen signs of spring, praising the season when everything starts anew. The book offers familiar Easter classics like eggs and bunnies, as well as flowers, feathers and birds decorative to the eye even after the last Easter egg has been devoured.

Contents: Foreword | Getting started | Knitting needles | Choosing yarn and tension | Filling | The complete work | Beads and embroidery | Abbreviations and techniques | Easter egg | Small Easter egg | Large Easter egg | Pocket friend | Bunnies | Mini Hen | Egg à la Fabergé | Snowdrops | Feathers | Macramé feathers | Left-over bird | Dreamcatcher | Thanks



Strikket påskepynt
 225×225, 90pp
 Turbine forlaget, 2021

Rights sold: WE, DE, FR

Knitted Christmas Decorations

Thea Rytter

In *Knitted Christmas Decorations* you will find pretty things for your Christmas tree, windows, and little hooks. In other words, knitted Christmas decorations, bringing warmth and cosiness to the cold months. The patterns and colours in the book are inspired by the Nordic nature and its hygge tradition in beautifully toned down colours.

You will find projects for both the beginner and the more experienced knitter. The special techniques and meshes are explained. All patterns offer excellent details and you have the opportunity to make your own mark on the decorations with fine embroideries and beads.

Contents: Foreword | Getting started | Abbreviations and techniques | Chubby Christmas | Stars | Soft hearts | Trumpet | Christmas baubles | Banner | Mini socks | Pinecone | Acorn | Mushroom | Leaf | Forest floor wreath | Mini keys | Thanks



Strikket julepynt
 225×225, 100pp
 Turbine forlaget, 2020

Rights sold: WE, DE, FR

MITTENS & SOCKS



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Foreword
Techniques
Abbreviations
Wild mittens
Unruly socks
Thanks

Wild Mittens & Unruly Socks 3

Lumi Karmitsa

This is what knitters have been waiting for! The queen of fairytale multi-coloured knits lets her creativity roam free in this third book appearing in one of the most popular series of Finnish knitting books. Knitters of all skill levels will be delighted with her clever mittens and socks featuring a hilarious bunch of all things big and small: a roaring tiger, a sly fox, a big-eyed Bambi and the frog who went walking to marry Miss Mousie.

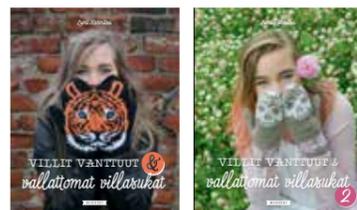
Lumi Karmitsa is famous for her detailed and easy-to-follow instructions, guaranteed to make the knitting project a success for all knitters. If you never dared to try multi-coloured knitting before, this book will convince you it's much easier than you ever thought!

About the author



Lumi Karmitsa is the dark horse of the Finnish knitting scene. Her inventive patterns and encouraging instructions have activated an actual colourwork knitting mania. The first book in the series was published in 2016. Due to this, Lumi Karmitsa skyrocketed to the top of Finnish knitwear designers. There has been a steady flow of delightful surprises for the knitting audience ever since. Her books have been translated into English, German and Russian.

In the same series:
Wild Mittens & Unruly Socks 1
Wild Mittens & Unruly Socks 2



Villit vanttuut & vallattomat villasukat
210×255, 160 pp
Moreeni, 2021

Series sold to: WE, DE, RU

LACE KNITS

Charming Lace Socks

Merja Ojanperä

Merja Ojanperä's fifth book of knitted socks features lovely monochromatic lace socks. The exquisite patterns are designed to let the fine lace patterns really shine. Lace is at its best when made with lighter colours and monochromatic yarn.

The 22 sock patterns are grouped by yarn weight. There are patterns for every skill level: if you are new to knitting, you can pick a simpler project with a shorter leg. Experienced knitters can try some gorgeous knee-high socks. Easy-to-follow diagrams make the knitter's work easy, and lovely photos by Riina Peuhu are a pleasure to look at while you browse for your next challenge.

"I am a great friend of lace knits. They have that little something that keeps me intrigued year after year."

Merja Ojanperä

Contents: Foreword | Yarn | Abbreviations and symbols



Pittisukkien taikka
210×255, 152 pp
Moreeni, 2021

Socks with a Story

Sari Suvanto

Here's a fresh approach to traditional Finnish knitted socks! The author skillfully combines Eastern Finnish traditional patterns – familiar to her through her Karelian heritage – with her own artistic view.

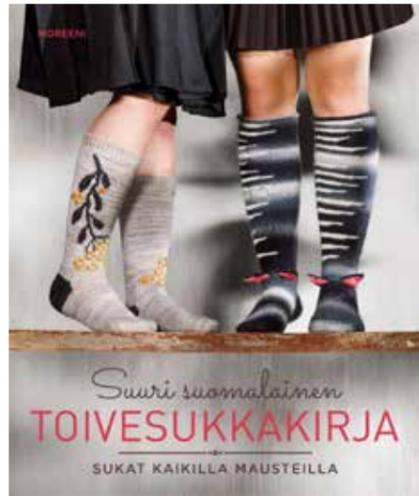
The collection includes 16 sock patterns for women and men. The patterns are named after the members of the author's family from her father's side, and there's a story behind each pattern. All patterns are made from bulkier yarn, and they feature multi-coloured, lace and cable patterns, slipped stitches and double knitting.

Contents: Foreword | Different yarn | Word list and technique | Heel instructions | Annikki | Eeva | Elsa | Hilikka | Ilja | Katri | Lea | Lempi | Leo | Maria | Mikko | Paula | Pauli | Pekka | Saimi | Sinikka | Thanks



Sukkaset suureksi iloksi
210×155, 128 pp
Moreeni, 2021

FINNISH SOCKS



Contents

Knitting vocabulary
Patterns and special techniques
Anna Mäkilä
Hanne Piirainen
Heini Perälä
Anna-Karoliina Tetri
Marjukka Vuorisalo
Minttu Wikberg
Niina Laitinen
Pirjo Iivonen
Tiina Kaarela
Mervi Pasanen

The Great Finnish Sock Book vol. 4

Socks with a new twist

Knitted socks with something extra for every taste. There has been a real knitting fever in Finland for years. Eager knitters have received an abundance of wonderful patterns to try out. This collection is a feast of 30 patterns for knitters looking for something completely new.

Each pattern comes with something extra: in addition to knitting, there are exceptional techniques or materials that give sock-making a new twist. To spice up the knitted surface, there are special stitches, crocheting, felting and embroidery, crystals, pearls and lace ruffles. The book also showcases three patterns with nal-binding technique, featuring typical details of Finnish Iron Age dresses.

About the authors

The contributors of this collection are core designers in the Finnish knitting scene. Many have contributed to this series from start while also authoring their own collections and providing patterns through Ravelry, their own online channels and magazines.

Suuri suomalainen toivesukkakirja 4
210×255, 184 pp
Moreeni, 2021

In the same series:
The Great Finnish Sock Book vol. 1
The Great Finnish Sock Book vol. 2
The Great Finnish Sock Book vol. 3



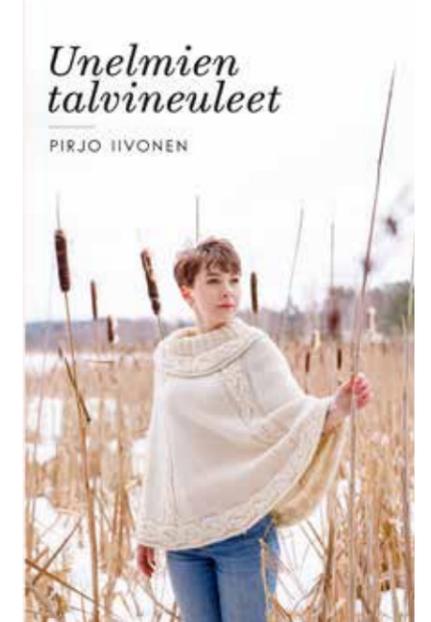
KNITTED SHAWLS

Winter Dreams

Delicate knits for the cold season
Pirjo Iivonen

Savour the seasons of the North! Knit soft and warm scarves, ponchos and sweaters to keep warm through the bleak autumn to the first bite of winter's frost and the chilly winds of early spring. Even in the white nights of the Nordic summer, you need something warm for the occasional cool breeze.

This graceful book draws its inspiration from the Nordic landscape, the reflecting snow and the strong winds. Pirjo Iivonen has brought together a delicate palette of shapes, colours and textures to create unique clothes and accessories – a pleasure to knit and a pleasure to wear!



List of patterns

Glow of Dawn, hooded poncho
Early Spring, yoke sweater
Twilight, yoke poncho
Dusk, scarf with patterned edge
Ice Stream, scarf with cable pattern
Moon Glow, poncho blouse
and short skirt
Shower Cloud, scarf with patterned edge
Spruce Sprout, yoke sweater
Snowdrop, poncho with cable pattern
Snow Flower, scarf with patterned edge
Spirit of the Forest, hooded cardigan
Gale, textured poncho
Deep of Winter, scarf
Skylight, scarf with patterned stripes
Breeze, scarf with asymmetrical stripes
Stardust, poncho and wrist warmers
Moon Dream, poncho

About the author

Pirjo Iivonen is one of Moreeni's top knitwear designers and the author of several knitting books. She learned to knit and crochet as a little girl, and it has been part of her everyday life ever since. Her hallmark is a wide range of techniques and a wealth of stunning details.



Unelmien talvineuleet
210×255, 144 pp
Moreeni, 2021

KNITS FOR OUR



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Before you start
Snarling knitwear
For chilly walks
For play
For relaxation
Knitting school
Care and washing tips

The Dog's Knitted Favourites

Sweaters, toys, blankets
Stina Tiselius

Finally, a knitting book full of patterns for our best friend – the dog! Featuring simple and distinctive patterns even beginners can follow easily. The celebrated patternmaker and knitter Stina Tiselius is back with a new knitting book with knitted garments for dogs. You will find cozy sweaters, practical reflective gear, and handsome accessories. The included patterns are detailed in several sizes in order to suit a range of small and medium-sized dog breeds.

About the author



Stina Tiselius has knitted since she was little. She runs the company StinaMaria, where she sells patterns, yarn, and crafts online and in her shop in Billdal. She is also a photographer and graphic designer; her previous books include *Knitted Potholders*, *Knit for Yourself*, *Simple Knitting for Children*, and *Knitted Accessories*.

Hundens stickade favoriter
200×240, 72 pp
Ordalaget, 2021

BEST FRIEND

Knits for Dogs

Marjukka Vuorisalo

Many Nordic dogs shiver through not only winter, but also summer. There is now a solution, and it can be knitted! In dry weather and at home, a soft and flexible knit is the best way to keep your dog warm and happy.

This book features nice and practical outfits for your dog to suit every occasion. The collection includes a basic cardigan and sweater, a jumpsuit, a loose-fitting robe, a sporty safety vest, a bathrobe made of cotton bamboo yarn and season pants for she dogs. There is also a selection of accessories including a collar, a cap and long socks.

All patterns come in three different sizes. You will find clear instructions about how to adapt the patterns for your dog and how to take your dog's measurements. The designs are first and foremost activewear: they are practical to wear and comfortable to move in, the number one thing for our furry friends. The designer has dedicated a lot of thought to wearability – the ease of putting the garment on, opening it and making it stay on even at a faster pace.

About the author

Marjukka Vuorisalo (PhD, Textile Art) is a teacher, knitwear designer and the owner of two feisty miniature schnauzers. She is well-known for her fabulous and challenging multi-coloured sock patterns that have appeared in a number of knitting books.



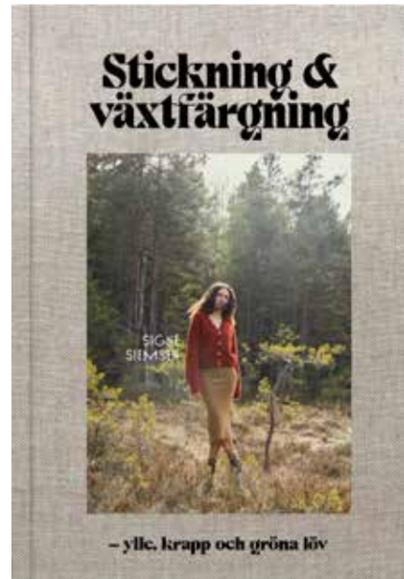
Joka koiran neulekirja
210×255, 144 pp
Moreeni, 2021



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Pertti
Bad to the bone
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Paavo
Red baron
Kamo
Harri/Hanna
Juulia
Vesseli - socks for frost
Left overs
Smaug - neck warmer

DYEING



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The basics of dyeing
Tanner's mordant
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Speckles
Part 3: On knitting
The history of knitting
Knitting today
The basics
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Knitting concepts
Knitting patterns

Knitting & Natural Dyes

Signe Siemsen

Have you ever fantasized about knitting your own clothes? Does making your own plant dyes sound exciting to you? This book will help you along – whether you are an experienced knitter of simple garments, a beginner, or already immersed in the art of dyeing with plants.

You will certainly feel wildly gratified whenever you put on your own hand-made hat or sweater, or when you lift a beautifully dyed ball of yarn out of a pot on your stove at home. But the journey is at least as important: collecting onion skin over time, venturing into nature to pick plants to dye with, seeing a sweater take shape slowly, stitch by stitch. Signe Siemsen hopes to inspire you to savor the gradual process and dare to play and experiment toward completing your textile crafts.

This book contains ten knitting patterns for simple yet beautiful garments and ten plant-dye recipes. You may also buy pre-dyed yarn to follow the knitting instructions, but after you have read this book, you are guaranteed to see acorns, avocado peels, and birch leaves with new eyes.

About the author



Signe Siemsen has a deep passion for nature and textile crafts. Her first time carding wool and spinning yarn on a wheel was a magic experience. When she later studied at art schools, both interests united and she began naturally dyeing textiles to sculpt with them. While expecting her first child, Siemsen took out her old knitting needles and knitted a baby beanie. She has not been able to stop knitting since then.

Stickning & växtfärgning
180×250, 160 pp
Natur & Kultur, 2021

KNITWEAR

Dye & Knit

Anna-Karoliina Tetri

When you want yarn with delicious, vibrant, one-of-a-kind hues, hand-dyeing with natural dyestuffs is the way to go. Natural dyestuffs are an ecological choice, and the ingredients are available in the fields and forests – and your kitchen cupboard.

Anna-Karoliina Tetri's first book of natural dyeing was published in 2008, and a lot has happened in the field since then. Crafters keep discovering interesting new details, and a hands-on experimental author keeps learning by putting new information to test. Tetri's mission is to provide her audience with current and accurate information. Another central idea is to include a collection of easy knit patterns, so you can turn the yarn you dyed into beautiful knitwear straight away instead of just adding it to your stash.

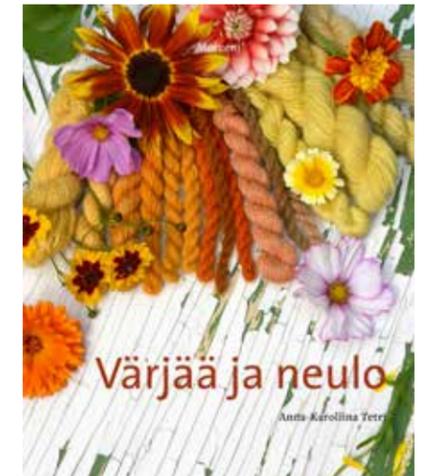
The book follows the course of the year, presenting dyestuffs, techniques and knitting patterns typical for each season. The instructions are clear and practical, and the dyed colour samples are systematically shown in photos.

About the author

Anna-Karoliina Tetri is one of the most prolific Finnish authors of craft books. Her expertise ranges from dyeing techniques to felting and knitting. The topics of her earlier dyeing books are natural dyeing (*Luonnonvärjäys*), dyeing with mushrooms (*Sienivärjäys*) and dyeing textiles (*Tekstiilivärjäys*).



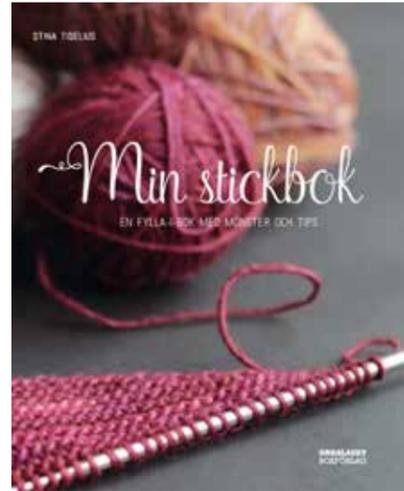
Värjää ja neulo
210×255, 160 pp
Moreeni, 2021



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KNITTING JOURNAL



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My Knitting Book

A journal with patterns and tips
Stina Tiselius

My *Knitting Book* is a workbook for those who want to develop their skills and record their successes – and for those who want to keep better track of their yarn, tools, and knitting projects. The book consists of neat spreads where you can fill in everything related to your projects, as well as space to make notes of what tools or yarn you have at home or that unique yarn shop you found on your vacation.

The book also contains tips for choosing materials, knitting abbreviations, knitting resistance, craft care, and advice for washing. There are even some easy knitting instructions included. All of it is interwoven with cozy and inspiring illustrations.

About the author



Stina Tiselius works as a graphic designer. She has a burning passion for handicrafts and has previously published several books, including *Knitted Accessories* and *Simple Knitting for Children*.

Min stickbok
170×210, 160 pp
Ordalaget, 2021

CROCHET DECORATIONS

Crocheted Classic Christmas Decorations

Heidi B. Johannesen & Pia H.H. Johannesen

In *Crocheted Classic Christmas Decorations* you will find beautiful and traditional Christmas decorations, perfect for the Christmas tree, for the window sill and the Christmas home. The projects are based on traditional patterns that several generations can recognize and that fit well into our modern homes. The book breathes nostalgia and the colours chosen are traditional red, green, grey and white, with a touch of gold and glitter. There are projects for all levels, for the beginner as well as the more advanced.

You will find projects for many traditional Christmas decorations, for example classic Christmas hearts, Christmas balls, Christmas bells, and of course the Christmas sock that can be found in many homes all over the world during Christmas time. All decorations you need to create the proper Christmas mood.

About the authors

Crocheted Classic Christmas Decorations is written by the sisters **Heidi B. Johannesen** and **Pia H.H. Johannesen** – the women behind the Danish yarn company Krea Deluxe, which designs crochet and knitting patterns and produces luxury yarns. They have previously written *Crocheted Nordic Christmas decorations* and *Crocheted Nordic Easter decorations*.



Hæklet klassisk julepynt
210×280, 150pp
Turbine forlaget, 2021

In the same series:
Crocheted Christmas Decorations
Crocheted Easter Decorations

Rights sold: NO



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Crocheted Scarves

Danish designs inspired by nature
 Maria Buck Jensen

Crocheted scarves takes you on a journey through the unique Danish countryside and nature. Bring yarn and a needle and be inspired by the beautiful photographs to create warm and beautiful scarves for you and your family.

The book consists of simple, clear and inspiring designs, you can also follow step by step. Inspired by the free crochet style from the 70s, you can alternate the designs to create your own unique style. You can choose an alternative yarn or colour or just redesign the pattern as you wish.

About the author



Maria Buck Jensen started crocheting in 2014. She was 22 years old, and there was really no time for handicraft at all. She still gave it a try, and discovered that crocheting provided just the inner peace that she longed for in everyday life. Maria has since sought to share that calm through her well-visited crochet blog, Mønsterbryder. Today, Maria is a trained rhetorician and audiologist from the University of Copenhagen. She is also a mother of two. With the crochet gear in her bag and a coffee cup in hand, she likes to take the family out into the Danish nature.

Nordic Baby Crochet

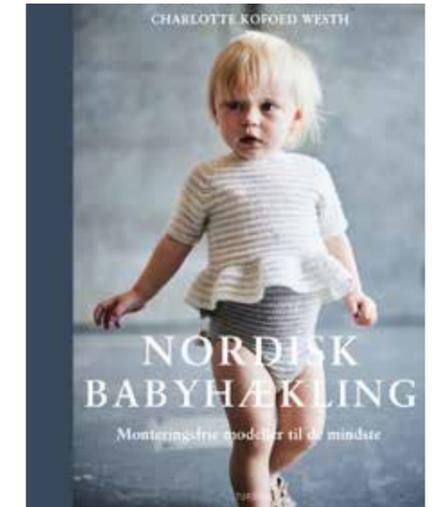
Charlotte Kofoed Westh

Nordic Baby Crochet is packed with crochet patterns for the baby's first year. The book contains clothing and accessories for all levels of difficulty, such as baby blankets, a rattle and a pacifier cord. All models have a modern Nordic expression with simple patterns, a nice finish and colours that match.

Crochet has a reputation for being inelastic and tight, but with the right pattern, the right yarn and a nice flow, crochet can also be something else. This is what the author and crochet designer Charlotte Kofoed Westh shows in *Nordic Baby Crochet*. It's crochet in a whole new way!

About the author

Charlotte Kofoed Westh learned to crochet and knit from her grandmother during the long holidays on Bornholm in the 1970s. Today, Charlotte teaches knitting and crochet at FOF and designs for Egmont Publishing, which publishes her crochet and knitting patterns in Home, Her World and Sally's.



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Jonna's Crochet: Pillow Book

Jonna Kirjavainen

When the urge to crochet hits you, hook up with Jonna's designs! Her patterns for pillows of various shapes will add lively colours, interesting textures and cozy comfort to your home. Try traditional square shapes, a round bolster or a starfish shape. Some patterns are one-piece, while some are assembled from squares, which means you can easily make just the size you want.

This book features more than 30 different patterns for pillows, plus a selection of pin cushions and miniature cushions. The instructions are clear, and there are diagrams for the more intricate patterns and the basic squares used as building blocks.

About the author



"Extremely well-functioning and lasting a life-time" is how **Jonna Kirjavainen** describes her relationship with crafts. She is known for her crocheting blog ("Jonnan koukkuja") and her vibrant and colourful style. This is her first book.

Jonnan koukkuja tyynykirja
 210x255, 128 pp
 Moreeni, 2021

My Space: V is for variation

Virpi Siira

Virpi Marjaana Siira's fifth book is inspired by the darker season, the one that comes after the summer and the period of blooming, and by natural materials, such as seeds that come alive in the author's hands and blossom into new ideas.

Siira's creative approach is based on modular thinking. She shows the reader how to use one simple square with two colours to create 120 variations. And by adding more colours to the mix, you practically get an infinite number of variations. You can crochet squares of any size, small and large circles and semicircles, and then assemble them into shirts, ponchos, bed covers... Add to the outfits with matching accessories, a bag or a purse. You can even utilize your sample squares to put together a gorgeous artist jacket. Using this book, you will never run out of ideas!

About the author

Virpi Marjaana Siira is an artist, a blogger and the anarchist of the Finnish crafts scene. This book is the fifth part in her super popular *My Space (OMA KOPPA)* series and a parallel work to *Tienvarsikukkia* (Roadside flowers) published in 2020.



Oma Koppa: V niin kuin variaatio
 210x210, 180 pp
 Moreeni, 2021

My Space:
 Roadside flowers

Rights sold: FR

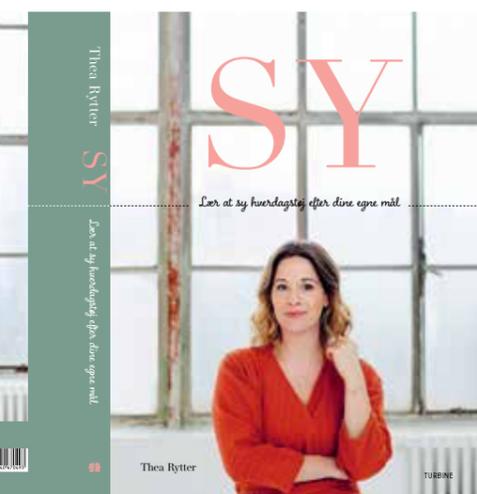


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V is for variation
 1 pattern, 7 layers,
 2 colours, 120 variations
 Photo book
 120 variations
 Projects: scarf, poncho, blanket
 Sewing instructions



SEW CLOTHES



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Babydoll skirt and top
Tiedress and top
Strap pants
Top and skirt
Strap dress
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Skirt with ties at the sides
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Folding skirt
Draped skirt
Many thanks

Sew

Learn to sew everyday clothes

Thea Rytter

Sew is the beginner's guide for anyone who would like to sew their own clothes, without bothering with coating, patterns and fitting. If you have never sewn before and not knowing where to start, this is the book for you. But it is also for anyone who has sewn their way into a corner and would like to rekindle the creative flame. This is about gorgeous everyday clothes that you can sew according to your own wishes. Anyone can sew, whether they are tall or short, large or small, and it does not matter what kind of machine one is using. You will not find any mysterious techniques. Rather it offers you techniques that allow you to free time for the fun part: to make your clothes your own!

The book begins with a section on fabric types, stitches, tips and basic techniques, as well as how to measure yourself to make sure it fits, and how to draw a pattern. 10 patterns are then described using step-by-step photos that illustrate how to sew it together, including tips and tricks on how to "hack" the pattern.

About the author



Thea Rytter started VaskavullaKnit, where she designs knitting patterns that everyone can use. She conveys creative joy through her Instagram account and her innovative workshops. Thea works as an editor at the magazine Marie's Ideas. Earlier works: *Ingen Strikkedarer* (People's Press, 2018) and *LUN* (together with Jeanette Bøgelund Betnzen, Forlaget Bøgelund, 2018). *Ingen Strikkedarer* has been released in both Norway and Sweden as magazines (bookazines) at Bonnier, and *LUN* has been released in Norway at Solum Bokvennen. She has also published *Knitted Easter decorations*, 2021 and *Knitted Christmas decorations*, 2020.

Sy
210×277, 160pp
Turbine forlaget, 2021

Rights sold: DE, FR

& BAGS

Modern Recycling

Tina Benfeldt Levring

You can always use a new small bag! It is great to use a new toiletry bag, and the joy is greater when the bag is home-made in a beautiful and personal design.

Modern Recycling contains instructions for several different types of bags, and there is a large section about recycling, where all projects are made by recycled materials. It can be anything from baby bedding, 60 year old embroidery to dresses from the 70s. The old designs get a whole new life. Finally, there is a section with five patterns for things you can make from cut fabric.

The book will inspire you to find ways of reusing your old stuff.

Contents: Foreword | The joy of sewing bags | Patterns with zipper | New and trendy | Recycling | Children and recycling | Clipping | Sewing instructions | About the author | Thanks | Material list



Moderne genbrug
190×225, 111pp
Muusmann förlag, 2021

Bags

Tina Benfeldt Levring

Bags is a sewing book for those of you who like to sew your own bags or want to learn how to. Everyone can learn. There are step by step instructions to all projects including photos and patterns to copy.

The book includes 12 smart patterns which can be varied in many ways: bumbags, shoulder bags, knitting basket, crossover bag, projectbag, toilet bag etc.

Get inspired to sew your own bags. You will also get the opportunity to create your own unique designs. There is a section about the leather details on the bags, as well.

Preface | Before you begin | Companion | Little friend | Build-a-bag | Knitting basket | Large shoulder bag | Small shoulder bag | Toilet bag | Bumbag | Knitwear | Margrete's knitwear | Bib | Mouthpiece | Core leather | Shopping malls | Material list | Patterns | Thanks | About the author



Tasker
210×300, 120pp
Muusmann forlag, 2021

WEAVING



Contents

Foreword
Part one: technique
What is a weave?
Glossary
Choosing your yarn
The warp
A small guide to yarn measuring systems
Part two: the weaves
Weaving with a band heddle
Patterned warp repp bands
Balanced weave
Looped pile weaving
Bands with a pick-up pattern
Weft repp
Weft repp on a frame
Weaving on a backstrap loom
Settling the weave
Finishings
Troubleshooting
Part three: tools
Make your own weaving tools
My tools
From firewood to a blank
Finishing words

Simple Weave

Weaving without a loom
Kerstin Neumüller

In Kerstin Neumüller's third craft book, a world of weaving opens beyond gigantic looms. She demonstrates how you can weave with gear that is easy to make yourself and often small enough to fit into a pant pocket. Here lies inspiration for those who have never woven but are eager to try, as well as for experienced weavers interested in working with flexible and portable tools for making ribbon, wall ornaments, small cases, and other practical and beautiful things.

Neumüller shares her journey from textiles to woodworking, offering instructions for how to make your own pocket-sized weaving gear out of wood or – if it is an emergency and your urge to weave cannot wait – a milk container.

This is the first freestanding title of Natur & Kultur's series *Crafting*.

About the author



Kerstin Neumüller is an author and craftswoman. With *Handbook about Indigo* (2017) and *Patch & Mend* (2018) under her belt, she gives lectures and courses in handiwork, writes for the magazine *Hemslöjd*, and sells her creations on her website: kerstinneumuller.com.

Simple weave
170×230, 128 pp
Natur & Kultur, 2021

CRAFTING

Patch & Mend

Kerstin Neumüller & Douglas Luhanko

Patch & Mend inspires us to take care of and prolong the life of our clothes, including mending for emergencies and tips and ideas on how to mend a garment with greater care. Here is the parachutist's emergency seam, instructions on how to patch jeans and artful couching.

The book contains descriptions on basic mending such as sewing on buttons, how to mend knitted and woven garments, how to mend a broken seam in acute situations as well as decorative mends that are meant to be seen and enjoyed.

Contents: Preface | Before you begin | When in a hurry | Mend by hand | Couching | Mending on a sewing machine | Mending knitwear and hosiery | Leather care | Information on materials | Premium mends | List of terms

Indigo

Cultivate, Dye, Create

Kerstin Neumüller & Douglas Luhanko

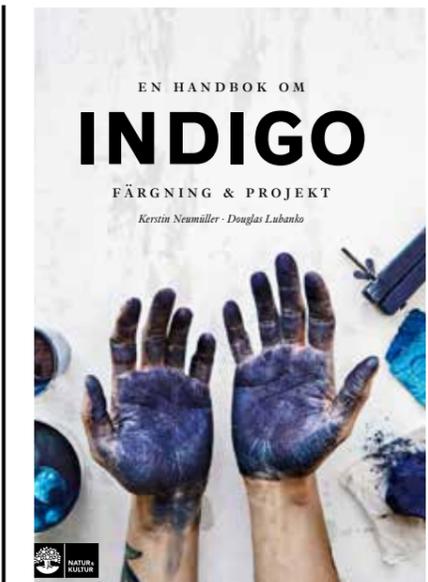
Douglas Luhanko and Kerstin Neumüller have jointly researched the subject of indigo; to find recipes and reliable information on the production of the pigment, qualities and uses. In this book they have collected both classic and thoroughly tested recipes with potent chemicals, and innovative and more environmentally friendly alternatives. The book also includes indigo recipes in combination with other pigments. A T-shirt that is first dyed yellow with birch leaves and then with indigo gets an intense green colour. In addition to the recipes, there are a number of projects to try with indigo dyeing. Using shibori, a Japanese folding technique, you can create wonderful and unique patterns. Using sashiko you embroider geometric patterns that become works of art.

Contents: Indigo spreads across the world | From plant to pigment | Short history | Synthetic indigo | Denim and indigo | Cultivating indigo plants | Dyeing with indigo | Recipes | Indigo combined with other pigments | Projects | Index



Lappat & lagat
175×240, 144 pp
Natur & Kultur, 2018

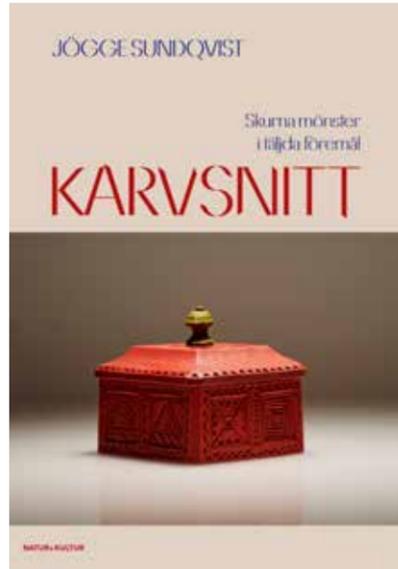
Rights sold: WE, DE FR



En handbok om indigo
190×250, 144 pp
Natur & Kultur, 2017

Rights sold: WE, DE FR

WOODWORKING



Contents

- Introduction
- Tools, material and carving technique
- Making patterns
- Colouring
- Other carving tools
- Grinding, browning & stigling
- Projects
- Symbols and magical signs
- Symbol or ornament
- Afterword: Handicraft artistry
- List of projects

Wood Carving

Jögg Sundqvist

Carving patterns and symbols into wood is a very old tradition, kept alive today as a form of handicraft. With the help of wood carving, or *karvsnitt* in Swedish, handcrafted objects have been animated with meaningful symbols and beautiful patterns throughout history. Even today, wood carving is a natural way to embellish a handmade spoon, cutting board, or lidded box – and above all a source of everyday joy, a way of developing one’s creativity through patternmaking.

This book describes the basics of carving; techniques for chip carving, nail cutting, lines, and letters; and a guide to what type(s) of wood, knives, and tools you will need to get started. The book includes 16 projects, from simple knife-handle decorations and signage to more demanding objects, such as boxes and combs. In addition to containing a wealth of practical knowledge, this book opens a door for the reader to older crafts and folk arts, offering an introductory description of different symbols’ traditional meanings – so that you, too, can take to wood carving and develop your own world of patterns.

About the author



Jögg Sundqvist is a professional craftsman with forty years of wood-carving experience. He writes for both beginners and more experienced craftspeople. He has previously written the books *Crafting with Wood* and *Carving for the Kitchen and Garden*.

Karvsnitt
190×240, 160 pp
Natur & Kultur, 2021

REPAIRING

Imperfections

Repair, care for, and appreciate the old and well-worn
Isabelle McAllister

Imperfections is part theory, part inspiration, part practical handbook whose aim is to help us see our belongings with new eyes and teach us how to best repair and care for them.

Isabelle McAllister – who has worked on innovative construction projects and in DIY for her entire adult life – traces the development of our economy of discarding, contrasting it with old outlooks and methods. She takes us through the characteristics of different materials, offers tips for repairs both visible and hidden, and shares inspiring upcycling projects.

Humans have aspired toward the new and stylish for so long, both in themselves and their objects, and trends have changed rapidly. In recent years, it has been much simpler to buy new than to repair. Few of us know what different materials demand and how to best repair them.

But now, we find ourselves in a time of disenchantment. Most people understand that our pace of consumption is unreasonable. Perhaps we also know that things that have been owned and taken care of – by us or by others – possess something that new things lack. Call it patina, provenance, or personality. Something that demands time, care, and preservation.

This book showcases the beauty in the imperfect and testifies to the inner peace that caring for an object can bring.

About the author

Isabelle McAllister works with trends, upcycling, and sustainability. She is deeply interested in how modern methods are transforming the ways we create and has long worked with construction projects and DIY, with a particular focus on renewal and durability. Since 2011, she has given grants aimed at women in the construction industry.



Skavank
180×250, 169 pp
Norstedts förlag, 2021



Contents

- Foreword
- Repair Manifesto
- All the things we own
- From one per lifetime to the economy of discarding
- What are we trying to buy?
- Young, plain, and new
- Environmental effects
- Making better choices
- Inspiration from imperfection
- Repair and care
- Why do things break?
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- Hide, highlight, or camouflage
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- Glue
- Materials
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- Plastic
- Ceramics and porcelain
- Leather and hide
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- Paper
- Stone
- Textiles
- Fashion as economy
- Wood
- The Afterlife of gadgets
- Secondhand
- Recycling

**FOOD
&
DRINK**



HOMEMADE PIZZA



Contents

- Foreword
- Flour
- Tomatoes
- Cheese
- Ingredients & sides
- Technique & tools
- Round pizzas
- Squared pizzas
- Pilgrimage
- Rome, Naples, New York
- Index

Pizza Wizard

Oskar Montano

This is the new authoritative guide for anyone who wants to bake pizza in their home oven. Oskar Montano, owner of the pizzerias *800 grader* and *800 grader slice* in Stockholm, has in this book adapted classic international pizzas to work perfectly at home.

The recipes are from places where pizza comes first: everywhere from Naples, that pizza-Mecca, where pizza-makers are seen as rock stars; to Rome, with its thin, crisp pizzas; and New York, with its colorful by-the-slice culture.

You will learn how to make perfectly fluffy “grandma’s dough” on a baking sheet to achieve a crispy, almost fried underside; how authentic *pizza in teglia* and *pizza bianca* are best baked at home; and what makes a true New York-style pizza. And you will learn everything you need to bake a Neapolitan pizza as soft and light as possible without an industrial-grade oven.

About the author



Oskar Montano is a pizza-maker who was raised in Stockholm. With his strong ties to Rome and Naples, he grew up on Italian cuisine. He has spent the past few years adapting his restaurants’ pizza-dough recipes so that they will bake perfectly in any home oven.

Pizza wizard
190×230, 160 pp
Natur & Kultur, 2021

SPICES & BLENDS

Spices from A to Z

Carl Th. Pedersen

Spices from A to Z is a detailed and exciting description of the world’s most used spices. The reader is given the history of the spice and how they are used through history, their characteristics and taste. You will find 68 spices and 11 blends in the book.

The book is relevant today when vegetarian food is becoming more and more popular throughout the world. Spices play a main part when cooking vegetarian to give flavor to plant based food as an alternative to hot meaty dishes. Many of the worlds vegan and vegetarian kitchens are dependent on spices to make the food delicious and tasty.

About the author



Carl Th. Pedersen has a background as a chemist and has for a number of years been co-editor of *Gastronomisk Leksikon*. For many years until his death, he was also a member of the Danish Academy of Gastronomy.

Krydderier fra A til Z
190×230, 320pp
Turbine forlaget, 2021



Contents

- Foreword
- The history of spices
- The sense of smell and taste
- Spices
- Blends
- Accompaniments
- Salt, sugar and vinegar
- Dictionary
- References
- Illustrations
- Latin names
- Ingredients
- Keywords



Contents

- Foreword
- Good advice
- For the reader
- Recipes
- Soups
- Salads
- Snacks
- Main dishes
- Sides
- Magical blends
- Bread
- Dictionary
- Spice guide
- About the author
- Thanks
- List of recipes
- List of ingredients

Green World Food

Steen Larsen

Green World Food takes you on an exciting food trip to most exotic kitchens in the world – from remote Mexican regions, over the Australian desert to the south of India – all tasty vegetarian dishes.

It is fascinating that the same spice or herb can carry the food on the table from country to country and still taste different. It is through the flavors, aromas and compositions of the spices that one senses the unique atmosphere of each country. The book will teach you to juggle the spices so that you can make dishes with authentic flavors, colours and aromas in the most beautiful way and along the way adjust them to your own personal taste.

All ingredients in the book are easy to find in the supermarkets or online and there are lots of variations to the recipes.

About the author



Steen Larsen is trained in chemistry and teaching. He teaches and conducts courses across the country with his "Hotdog Circus" and "Burger & Beaujolais". Steen is a food writer and cookbook author and works with food from Asia, the Middle East and South America, which is noticeable in several of his cookbooks, *The world's best hot dogs*, *Green food across all borders*, *Live strong*, *Go home and wok*, *Exotic food* and *The world's best burgers*.

Grøn verdensmad
170×240, 279pp
Muusmann forlag, 2021

Greener Dinners

The dietician's choice – delicious, healthy, simple
Johanna Andersson & Caroline Wilbois

You have heard it before: we are what we eat. At the same time, it is hard to be inspired on weeknights, when dinner has to be simple and quick, and – naturally – approved by everyone at the table. Dieticians Caroline Wilbois and Johanna Andersson believe it should be easy to make good choices every day.

In this book, they offer smart approaches to delicious, healthy, and simple dinners that benefit both your body and the environment. It is not about eliminating anything, but instead about incorporating the good. That is how good habits are formed. And perhaps dinner does not have to look like we thought it did?

In *Greener Dinners*, you will find chapters like "Two in One," "Dinner without Dishes," "Packed Lunch on a Budget," "Breakfast for Dinner," and "Dinner Ready in 15" – all with irresistible recipes for anyone caught in a dull and unhealthy rut. The authors are experts at refuting vegetable skeptics and conjuring up true culinary experiences with simple ingredients. Of course, the book is also filled with nutritional facts and tips.

About the authors

For **Caroline Wilbois** and **Johanna Andersson**, who grew up in a cooking-centric farming family, choosing the path to becoming dieticians was a no-brainer. Today, they work as dieticians, food influencers, and lecturers. Their debut book, *The Dietician's Choice*, was published last year.



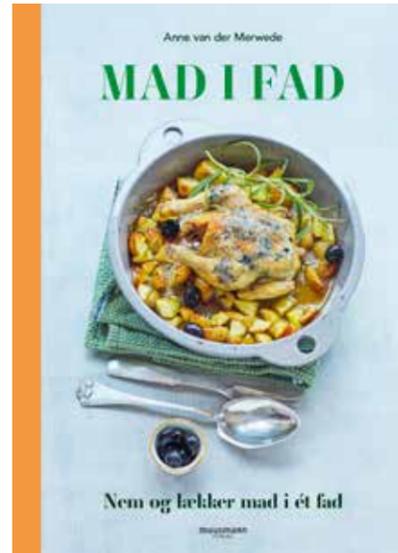
Grönare middagar
175×245, 144 pp
Norstedts förlag, 2021



Contents

- Hello and welcome!
- About us and our philosophy
- Health-focused recipes
- Good habits to overcome your primal urges
- Healthy everyday meals
- Dinner all week
- Fend off vegetable skeptics
- Family mix-and-match salads
- Order in six staples
- Cook more: one dish becomes two
- Dinner ready in 15minutes
- Cooking with what you have at home
- One-pot meals
- Breakfast for dinner
- Packed lunch on a budget
- Three more favourites
- Acknowledgements
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ON ONE PLATE



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- In the larder
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- Recipes
- Breakfast
- Greens
- Fish
- Poultry
- Meat
- Sides
- Dessert and cheese
- List of recipes
- Afterword
- Thanks
- About the author

One Pot Meals

Anne van der Merwede

In the book there are simple recipes for tasty, healthy and home made food for everyone who enjoys eating well. There are more than 60 recipes for breakfast/brunch, main dishes (fish, poultry, meat or vegetarian and vegan dishes) including desserts. The food is nutritious and colourful, it appeals to the senses and is simple to prepare in a hectic everyday life.

Each recipe includes a photo, practical information about alternative ingredients and healthy tips. All dishes, except the desserts are full-fledged meals including proteins, fats and carbohydrates. Moreover, there are lots of greens that give the body energy and colour to the plate. The purpose of the book is that it should be doable for everyone to prepare a good meal.

About the author



Anne van der Merwede is a trained nutritionist and has worked with diet and nutrition for more than 20 years. She has her finger on the pulse of the latest raw materials, new trends, and which raw materials are easy to get hold of. Anne has previously written *A Healthy Female Body*, also published by Muusmann Forlag.

Mad i fad
170x240, 170pp
Muusmann Forlag, 2021

COOKING GAME

The Chef and the Hunter

Mikael Einarsson & Hubbe Lemon

When Mikael Einarsson worked as a chef at Skebo herrgård in Roslagen, he became good friends with the establishment's hunter, Hubbe Lemon. Drawing on their wealth of experience in both hunting and cooking, the two have now collaborated on a book.

The Chef and the Hunter combines classic game-cooking techniques with authentic hunting wisdom and practical tips. Readers may learn how to hunt and prepare moose, fallow deer, reindeer, wild boar, rabbit, grouse, duck, and dove; but also how to use more parts of each animal, and which cuts are best to eat fresh or frozen.

The book is also jam-packed with classic cooking expertise, such as how to truss a beef roast, pluck a dove, and boil high-quality game stock to keep in the freezer. Einarsson and Lemon prepare creamy *wallenbergare* with ground veal for the family, homemade game sausage with a mug of bullion to enjoy on the move, and treat hunters to the world's best moose cabbage dolma cooked over an open fire.

About the authors

Mikael Einarsson is *Chef de cuisine* at Frantzén's new investment Brasseri Astoria in Stockholm. Einarsson has many years of experience in the classical kitchen through the Leijontornet restaurant group, Pontus in the Greenhouse, and Skebo Herrgård. He has hunted for five years.

Hubbe Lemon is a game hunter and foreman at Skebo Bruk. He has hunted and fished since he was ten years old and dedicates himself to game management, hunting, and guiding.



Kocken och jägaren
190x245, 176 pp
Natur & Kultur, 2021



Contents

- Foreword
- The chef
- The hunter
- Hunt & prepare
- Hunting rifles
- Hunting
- Wounding
- After the shot
- Techniques
- Wild flavors
- Moose
- Wild boar
- Deer
- Fallow deer
- Hare
- Fowl
- List of recipes

SWEDISH COOKIES



Contents

- Foreword
- The history of the cookie
- Ingredients
- Tools
- 20 best cookies
- Home baking
- Grease & sprinkle with crumbs
- Small cookies
- Sponges
- Biscuits
- Bread cakes
- List of recipes

The Cookie Platter

Petrus Jakobsson

Here is classic home baking at its best. Petrus Bakery is regarded by many as Sweden's best bakery. Every day long lines of people wait outside to buy bread and baked goods, not least cookies. It actually sells the most cookies of any artisanal bakery in Sweden – often more than a cart per day.

There is so much to like in the word “cookie.” It is one of the first words we teach small children; we bake cookies in the sandbox, and are rewarded and bribed with them from a young age. Tables are set with cookies and cakes on our most emotionally charged days: birthdays, Christmas time, or whenever we want to make an occasion especially celebratory. We bring them along on outings in the woods, to dips in the sea, and to the ski hill. Moreover, few memories are dearer to us than the smells of certain baked goods: our grandmother's checkerboard cookies, almond cookies at our neighbor's, our aunt's shortbread at Christmas.

In addition to recipes for classic Swedish baked goods – including jelly-filled cookies, toffee cookies, soft gingersnaps, and Tosca cake – this book contains modern variations like salted chocolate rye cookies, Maryland cookies, crackers for serving with cheese or jam; and, as a bonus, fantastic recipes for breads such as tea cake, hole cake, and rye cake.

About the author



Petrus Jakobsson has run Bageri Petrus since the fall of 2012. Jakobsson has previously worked at Vallhallabageriet for two and a half years, apprenticed at Riddarbageriet, helped open Utöbageriet, and was head baker under Magnus Johansson in Hammarby Sjöstad. He still sees baking as the most exciting profession one can have. He has also written the celebrated book *The Bakery*.

Kakfatet
180×240, 144 pp
Natur & Kultur, 2021



JAPANESE PASTRIES

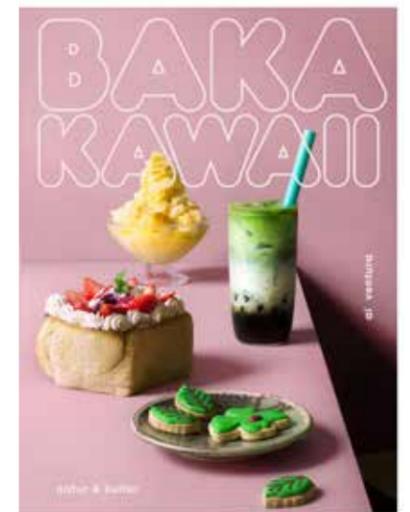
Baking Kawaii

Ai Ventura

In Asia, pastries and cakes are not just fluffier, smoother, crispier and tastier than anywhere else – they are also adorable and cute! In *Baking Kawaii* you will learn the tricks to succeed with mochi donuts, Harajuku crêpes, baobing, and the finest cookies. Discover wonderful sweets and pastries from countries such as Taiwan, China, Japan, Korea, and Vietnam – as well as drinks like boba, or bubble tea, a drink winning popularity all over the world.

Kawaii means cute in Japanese, and that is exactly what the pastries in confectioner Ai Ventura's new book are. Yet the recipes are anything but childish. Step-by-step you will learn the technique to succeed in creating pastries with balanced flavours and fantastic decorations.

Contents: Foreword | Baking tips & ingredients | Sweet bread | Cookies | Shaved ice | Desserts | Drinks | Index



Baka kawaii
180×230, 144pp
Natur & Kultur, 2021

Japanese Pastries

Ai Ventura

Japanese pastries combine the best of Asian, European and American pastry tradition. Here are some amazing textures – light and fluffy, creamy and chewy – and sophisticated flavourings of matcha and cherry blossom to vanilla and chocolate, and not least an arsenal of techniques and tricks which open up a whole new world for the curious home baker.

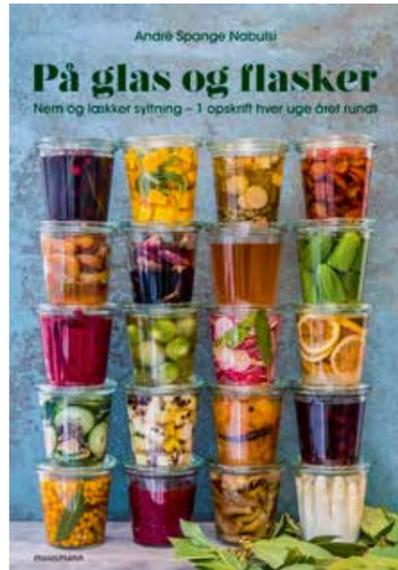
The book is divided into three separate sections. Wagashi refers to traditional Japanese pastries, for example, the colourful mochi rice cakes. Yogashi are pastries inspired by the Western tradition, such as matcha roly polly, strawberry shortcake and cheese soufflé, and kashipan are delicate Japanese buns, with or without filling.

Contents: Foreword | Introduction | Ingredients | Equipment | Yogashi | Kashi-pan | Wagashi | Techniques | The tea ceremony | Index



Japanska bakverk
180×230, 160pp
Natur & Kultur, 2019

JAMS & LEMONADE



Contents

- Foreword
- The glory of making jams
- Choosing ingredients
- Sustainability
- Tools
- Cleaning bottles and jars
- How to use the recipes
- 52 recipes
- About the author
- Thanks
- List of ingredients

Jars and Bottles

One recipe per week
André Spange Nabulsi

Maybe your grandmother made jams and pickles and maybe you forgot to ask her about her favourite recipes and techniques. Making jams, lemonades and pickles is still very popular and it is much easier than you think. The book gives you guidance and inspiration to make your own home-made jams and lemonades. Using a few basic principles you are able to create the most delicious home made products in jars and bottles which are much tastier than what you find in the shops.

The book follows the seasons and presents one recipe per week based on what is in season, bought in your local store, in a market or picked in your kitchen garden. It is all about preserving the good summer flavours and bringing them out in the cold winter. The author will also give you some good stories about his preserving adventures throughout the year.

This is a book for everyone who loves cooking and eating authentically.

About the author



André Spange Nabulsi grew up in the kitchen with his parents. He studied to be a chef in the Restaurant Salt in Hotel Admiral in Copenhagen. He has worked in many of Denmark's finest restaurants and opened Café André in Helsingör in 2011 where he focused on cookies and cakes. In the kitchen, André prefers to have a theoretical approach to work. He respects the classic and has a big interest for the modern.

HOME BREWING

Cider and Fruit Wine

A handbook for micro brewing
André Spange Nabulsi

The book dives into the process where a simple and classic cider is made, and then more advanced varieties are brewed, such as apple juice being mixed with fruit juice. Part of the book's mission is to show that it is not at all difficult to ferment or ferment must and juice. The book creates a bridge between the classic technical brewing books and a modern cookbook.

Cider and Fruit Wine is written as a "read and brew" book. Each section is related to a step in the brewing process. The sections are set up chronologically. The first part of the book takes you through the whole process from apple to cider. The second part of the book contains recipes for cider and fruit wines. In the end of the book, there is a section on alternative ways to use cider in food. You will definitely find your own compositions along the way.

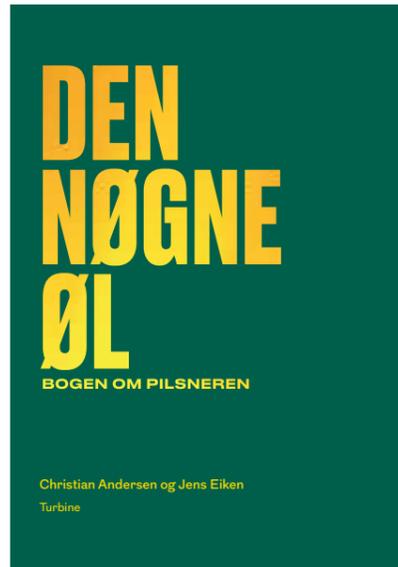
About the author

André Spange Nabulsi grew up in the kitchen with his parents. He studied to be a chef in the Restaurant Salt in Hotel Admiral in Copenhagen. He has worked in many of Denmark's finest restaurants and opened Café André in Helsingör in 2011 where he focused on cookies and cakes. In the kitchen, André prefers to have a theoretical approach to work. He respects the classic and has a big interest for the modern.



Contents

- Foreword
- Cider and fruit wine
 - an introduction
- Basic equipment
- Hygiene
- Apples and apple juice
- Brewing
- Recipes
- Mead
- Vinegar
- Trouble shooting
- About the author
- Thanks



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- Pilsner - the naked beer
- Portland - Oregon
- Types of pilsner
- Franconia - Germany
- The taste of pilsner
- The history of pilsner
- Raw materials and brewing process
- The culture of pilsner drinking
- Q&A
- Pilsner festivals
- Czech Republic

The Naked Beer

The book about pilsner
Christian Andersen & Jens Eiken

The *Naked Beer* is the first book of its kind about pilsner, the most popular beer type in the world. The book's mission is to show the pilsner in all its variety and quality and place it where it belongs: In the heart of the beer revolution. The book is based upon research trips to Portland (Oregon), Franconia (Germany) and the Czech Republic. *The Naked Beer* is loaded with interviews with some of the best pilsner brewers in the world and reviews of their pilsners.

The pilsner is a type of beer, which is surrounded by many myths. *The Naked Beer* aims to tear down the myths, and provides the readers with a thorough knowledge about the refined drink pilsner – types, flavour, history, culture, raw materials, brewing process, etc. The pilsner is perhaps the most difficult beer type to brew to perfection. It is impossible to hide faults and off flavour. That is why the pilsner is naked.

The book is both for the ordinary curious consumer and the beer lover. For the home brewer the book provides 10 recipes of famous pilsner. And for the increasing number of people, who go on beer travels, the book is a travel guide too. *The Naked Beer* has received unprecedented positive reviews.

English text available.

About the authors



Christian Andersen is a beer reviewer, journalist and editor. He writes *Durst*, a blog about beer. Author of *The Danish Beer Language* for Danish Brewer's Association. Translator of and contributor to several books about beer, editor of the Danish chapter in *Pocket Beer Book – The World's Best Beer* by Stephen Beaumont and Tim Webb. A former delegate of European Beer Consumers Union for the The Danish Beer Enthusiasts.



Jens Eiken is a former head brewmaster at Carlsberg, Husbryggeriet Jacobsen, Molson Coors and Royal Unibrew. Today he is Global Product Manager, Brewing & Distilling, at DuPont – Nutrition & Biosciences. Jens has received medals for his innovation of beer. He is the author of the chapter about Denmark in the book *The Oxford Companion to Beer*, edited by Garrett Oliver and judge at World Beer Cup.

Picking Seaweed & Coastal Plants

Linnéa Sjögren & Karolina Martinson

Linnéa Sjögren and Karolina Martinson are Sweden's first seaweed divers. For many years, they have organized diving courses and harvested seaweed and beach-growing plants to sell to restaurants. Now, they have written a book in which they share their collective expertise, in hopes of raising awareness about the easily accessible pantry just beneath sea level and along the world's sandy coastlines.

Swedish seaweed is shelf-stable, useful, and nutritious. Its unique taste, consistency, and beauty makes it ideally suited to both cooking and baking. The book features 25 seaweed species and about a dozen coastal plants, accompanied by information about harvesting seasons, different "cuts," nutritional content, and tips for use.

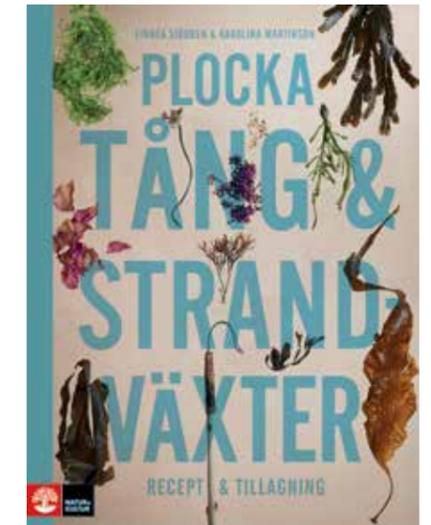
This book offers you a foundation for harvesting seaweed and coastal plants in an environmentally sustainable way. Here, you will find basic techniques for preserving, drying, curing, and salting seaweed. You will also find over 40 recipes for everything from side dishes like seaweed bread, tubular oil, and seaweed kimchi to coastal focaccia, ramen with sugared seaweed, and cod baked in oar weed. Many of Japan's most common seaweed species, such as kombu and wakame, have Swedish counterparts just waiting to be discovered and utilized.

About the authors

Linnéa Sjögren founded Catxalot AB in 2014. For several years, she has supplied most of Sweden's top restaurants and cooking competitions with seaweed. She aims to spread knowledge about seaweed and inspire interest that may lead to the development of seaweed farming, new products, and new business operations in Sweden. Today, she runs courses and events about seaweed and coastal plants.



Karolina Martinson works at the intersections of seaweed and ecology at Garveriet restaurant in Floda. She lives on Styrösö in the Gothenburg Archipelago, where she harvests seaweed, coastal herbs, and berries to breed or sell to restaurants. For many years, Martinson has worked to establish a Swedish food culture in which seaweed self-evidently belongs on our plates.

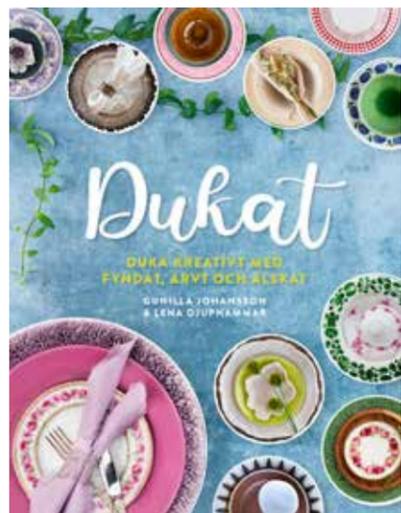


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GENERAL LIFESTYLE



TABLE SETTING



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Birthday party

The Table is Set

Creative table setting with found, inherited, and loved tableware

Gunilla Johansson & Lena Djuphammar

Combine materials and colors, new with old. Discover the fun in daring to be bold! Set the table with porcelain found at a flea market, in Grandma's china cabinet, or whatever lies forgotten on the top shelf of your kitchen cabinet.

Create beautiful settings for a range of occasions: evenings at home, potlucks, holidays, and picnics – both inside and outside, and in all seasons.

Currently we are longing to meet and hang out. The pandemic has truly taught us to find new and creative ways to get together – for example, that dinners with friends can also be hosted outside, year-round! “Going out to eat” has taken on a new, more literal meaning.

Let yourself be inspired to create your own cozy ambiances, setting the table for your nearest and dearest. The book also includes instructions for simple table decorations and settings to make yourself.

About the authors



Gunilla Johansson is a creative designer and has worked for many years as an art director in both fashion and furnishings.



Lena Djuphammar is a photographer and graphic designer whose previous books include *Climate-friendly food*, *Better health with beans*, *Potatoes*, and the cookbook series *The student kitchen*.

Dukat
185×240, 148 pp
Ordalaget, 2021

STRONG WOMEN

Staying Strong at 50+

Hormones, sleep, diet, and exercise

Monika Björn

Our fifties can be a challenge for women, especially when it comes to health, stress, and wellbeing. In this book, you will find concrete advice on what you can do yourself to increase your wellness at ages fifty and above. You will learn how to keep yourself pain-free, strong, energized, and healthy – as long as humanly possible!

Staying Strong at 50+ dives deep into relevant topics and questions for women in midlife – for example, what happens in the body after menopause, tips for everyday exercise, and common mistakes women in menopause make while working out. And whether to explore hormone therapy, as well as what you can do to sleep better as you age. The book discusses weight gain, emotions related to food, and why intensive workouts and dieting are the worst weight-loss strategies for women in menopause.

Contents: Foreword: When life hits you | Introduction: Sustainability | Crossroads at 50 | Food. How easy. How hard | Weight at menopause | Training on the right level | Sleep, rest and relaxation | The right health care | Hormones | Breast cancer and dementia | Long term physical and psychological health | Afterword | Thanks | References



Stark 50+
155×230, 160pp
Norstedts förlag, 2021

Staying Strong through Menopause

Physically, emotionally, and mentally

Monika Björn

Staying Strong through Menopause is a book intended to inspire active women who want to take charge of their own health. It is a positive book, full of hope – showing that there are many things you can do yourself to feel better during a period of life that is often tough.

Above all, the book is geared toward those who have experienced mild to medium symptoms during menopause. Björn emphasizes that women who suffer from severe symptoms ought not to wait before seeking professional help. But one thing is certain: sooner or later, half of the world's population will end up in menopause, and it is helpful to know what you can do to mitigate its most common challenges.

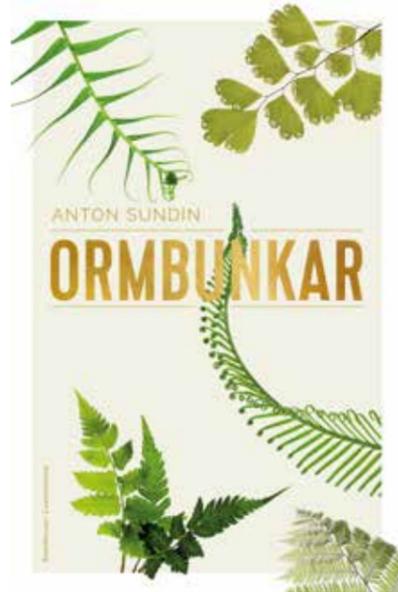
Staying Strong through Menopause offers practical tips and advice on how you can lessen the difficulties of menopause with physical activity that can be done practically anywhere.

Contents: Foreword | Menopause is the start of something new | What is menopause? | Perimenopause | What to expect during menopause | What can I do to feel as comfortable as possible? | Exercise more happily, effectively, and healthily | Mobility training: more smoothly, nimbly, and attractively | Staying strong through menopause: physically and mentally | Some final thoughts | References



Stark genom klimakteriet
175×250, 154 pp
Norstedts förlag, 2018

THE OLDEST PLANTS



Contents

Introduction
History of the fern and their sprawl
Botany and morphology
Species
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The Fern Craze - fern insanity
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Ferns

Anton Sundin & Elisabeth Svalin Gunnarsson

The dinosaurs rested a million years ago in the shades of gigantic ferns. The dinosaurs are extinct, but the fern lives on. We enjoy them in the forest, the garden and as potted plants. The beautiful shapes of ferns and their varied colour splendour have always inspired interior design. We meet ferns in our everyday life as patterns on textile, porcelain, and furniture.

Read about the history of the fern and their sprawl, botany and species, ethnobotany and folk religion, the fern craze, fern insanity, and the fern in art and design. The book also contains tips for growing ferns indoors and outdoors.

The Garden Society award for the Garden book of the Year 2020 was won by *Ferns*. The motivation: “*Ferns* by Anton Sundin introduces a neglected plant group with fanfare. It’s a beautiful book from cover to index, it informs as well as inspires. With generous chapters about biology, planting, and cultural history it paints a portrait of the fern generally, more than give us detailed species descriptions. It is therefore not the ultimate book about ferns, but it may very well wake the 19th century fern mania. Put it on your coffee table and infect more people.”

About the author



Anton Sundin is a gardener and author. He holds workshops and courses about gardening. Anton is one of the authors behind *The garden book about SOIL*.

NEUROSCIENCE

Designfulness

How brain research is revolutionising the way we live and work

Isabelle Sjöberg

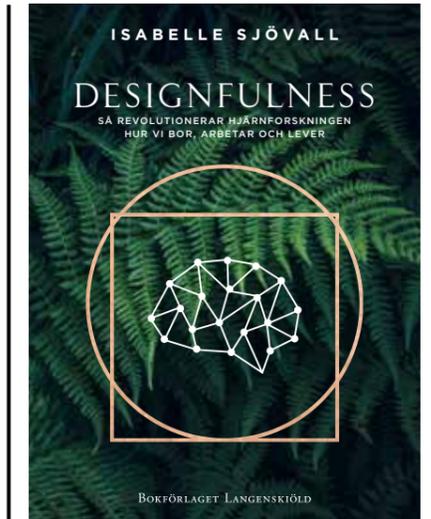
What can neuroscience teach us about design and architecture? How do we model homes, offices, schools, and cities in tangent with our basic biological behaviour, emotions, and needs? The human brain has not changed substantially during the past tens of thousands of years. But the environment that most people live in today is radically different from the savannah where our brains once developed. In *Designfulness* Isabelle Sjöberg summarizes the latest research and inspires anyone who wants to create environments and homes that sustainably promote a healthier lifestyle. You also get concrete advice on how to achieve designfulness at the workplace, at home, in healthcare, at school and in the city.

Did you know that...

- You get less stressed and more creative if you surround yourself with green plants?
- A person who grew up with books easier solves cognitive problems?
- We can decrease waiting time by designing health centres and hospitals in the right way?
- Sounds, scents and the width of sidewalks influence our wellbeing and could prolong life?

About the author

Isabelle Sjövall is one of the world’s leading experts on how our brain reacts to different environments, and how these environments affect us mentally and physically. She has degrees from Accademia Italiana in Florence and the Stockholm School of Economics. She is one of the authors behind the book *Neurodesign: interior design for health, performance, and well-being*. Isabelle is a member of several boards. She works with design, architecture, and in real estate, with the purpose of increasing health and promote sustainability and the quality of life. She will soon have a Master of Science in Psychology and Neuroscience of Mental Health from King’s College in London.



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List of terms
Key references

Ormbunkar
185×280, 224 pp
Langenskiölds förlag, 2020

Rights sold: DE, CZ

Designfulness
170×210, 200 pp
Langenskiölds, 2020



TRAVEL



Contents

- Foreword
- How the book works
- Tips for the trip
 1. Hamburg
 2. North Germany and The Baltic coast
 3. Berlin
 4. Dresden, Leipzig and Sachsiska Schweiz
 5. Bremen, Hannover och Harz
 6. Rhen och Mosel med Köln
 7. Bayern med München
- The German kitchen
- German beer
- German wine
- German flea markets
- German Christmas markets
- Old trains in Germany
- Index

Germany by Train

Nature, History and Food in the Heart of Europe
 Anna W Thorbjörnsson & Marko T Wramén

Dramatic alpine landscapes and meandering rivers, pulsing big cities and picturesque small villages, wine yards and biergartens – Germany is rich of experiences, culture and history, and everything is tied together by a world-class railroad net. In *Germany by Train* the journalists, Anna and Marko, suggest seven inspiring routes that cover the best parts of Germany. Of course, food and drinks play a significant role and along the roads, you will know where the village's best Kneipe is found or where you can find the most charming restaurant.

About the authors



Anna W Thorbjörnsson and **Marko T Wramén** are professional travel journalists and writers. They have written hundreds of travel reportage around the world and seven travel guides. Their son Gustav often joins them on their adventures. Together, they have travelled the world in many different ways and embarked on five Interrail journeys – the first one in the 1980s, the latest one in 2018 during the renaissance of rail travel.

Upplev Tyskland med tåg
 150×200, 172 pp
 Roos & Tegnér, 2021

Rights sold: DK

Train Travelling & Food in Italy

Anna W Thorbjörnsson & Marko T Wramén

Italy takes time to explore; to discover that local wine producer in the countryside and the special gelateria in the small village square. Also, there is nothing more exciting than to experience Italy by train! *Train Travelling & Food in Italy* contains nine travel destinations guiding the traveller both through the beautiful landscapes and the marvellous Italian food culture. Personal suggestions, easy to read maps and information on how to book train tickets make this book the perfect travel companion!

Contents: How the book works | Suggestions before your trip | Planning the itinerary
 Travelling to Italy | Travelling through Italy | Booking and buying your train tickets
 Practical advice | Booking an accommodation | Safety | 1. The Alps and the Dolomites
 2. Lombardy | 3. From Venice to Bologna | 4. The Italian Riviera | 5. Tuscany | 6. Umbria
 7. Rome and Napels | 8. Apulia | 9. Sicily | Record

By Train Through Europe

Anna W Thorbjörnsson & Marko T Wramén

More and more people choose to travel by train instead of flying, regardless of whether it is a long weekend in the city, a family holiday in the sunshine, or a work trip. There are many good reasons to travel by train: the climate of course, but also the more relaxed tempo and the chance to discover not only the destination but also the road.

By Train Through Europe describes 10 exciting and attractive train journeys with tips on the exact routes, trains and transfers, but also sightseeing and restaurants on the way. The book offers a whole range of practical advice on how and where it's easiest to plan and book items such as train tickets, seats and sleepers. What apps are best to use for what? What booking pages on the internet? Are there any physical booking agencies that could be of help? You also get tips on smart packing, items that are handy to bring along and how to travel safely.

Contents: How the book works | Tips before the journey | Plan your route - relaxed travel | Buying tickets on the internet | When does it pay to have an Interrail card? Booking tickets via a travel agent | Booking accommodation on the internet | Bicycle on the train | Dog on the train | Travelling light | Watch out for thieves! | Fire safety | Good general travel apps | Express trains | Night trains | Speciality trains | And more...



Tåg & mat i Italien
 150×200, 188 pp
 Roos & Tegnér, 2020

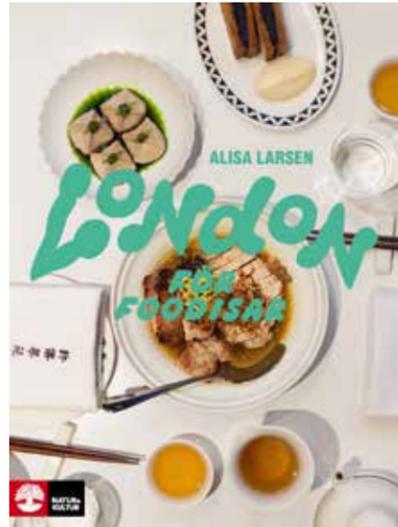
Rights sold: DK



Med tåg genom Europa
 150×200, 176 pp
 Roos & Tegnér, 2019

Rights sold: DK

NICE EATERIES



London för foodisar
160×220, 176 pp
Natur & Kultur, 2020

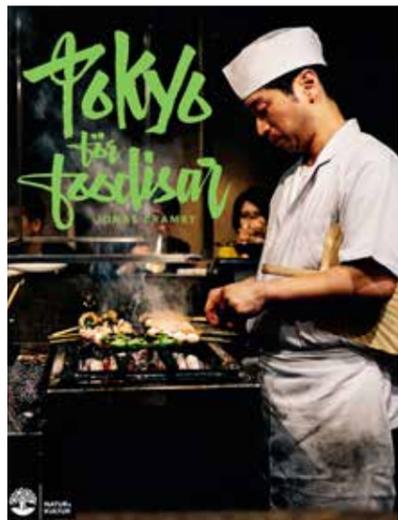
London for Foodies

Alisa Larsen

London moves at around 120 miles per hour and is impossible to keep pace with. But after 14 years of regular food and drink excursions Alisa Larsen knows precisely where you should go at any time of day or night, even on the outskirts of town.

The cornerstone of British food culture is the pursuit of satisfaction, influenced by the city's long and complex history. In Quality Chop House you can still get a Sunday roast of world class. And if you do as the English do you follow it up with a visit to the pub where, of course, you drink cask ales. Or you visit du Rochelle Canteen, where you eat food in the same tradition, but in a more refined version and with the influence of chef Margot Henderson's background in New Zealand, France and Italy.

Contents: Foreword | Classics | Wine restaurants | Wine bars | Wine shops | Asian | Chinese | Thai | Japanese | Indian | Vietnamese | Turkish | Pubs | Cocktail bars | Bakeries & Coffee shops | Breakfast | Coffee | Markets & shops | Excursions | Word list | Maps | Index



Tokyo för foodisar
160×220, 176 pp
Natur & Kultur, 2018

Tokyo for Foodies

Jonas Cramby

“Writing a restaurant guide to Tokyo seems close to an impossible task. Tokyo, as it happens, is not simply the best food city in the world, it is also the largest. The city is thought to contain more than 150 000 restaurants, which makes even the 10 000 catering establishments of New York, by comparison seem like the regional centre of a small and sleepy town. Tokyo not only has the best raw produce, the most brilliant chefs and highest number of Michelin stars in the world, a few years ago it also outstripped the previously apparently peerless Paris, in the number of three-star restaurants. To travel to Tokyo and eat only at starred restaurants would be somewhat similar to wandering about the Louvre with one's eyes shut, only opening them in front of the Mona Lisa. What really makes Tokyo unique is something different. Tokyo, quite simply, is a city in which extreme care and concern for detail is not the sole preserve of fine dining - it exists everywhere.”

Jonas Cramby

Contents: Foreword | Ramen & tsukemen | Udon, soba & tempura | Yakiniku | Yakitori & yakiton | Japanese curry | Gyoza & biru | Tonkatsu | Sushi | Izakaya | Fast food & sweets | Coffee & tea | Crafted beers, natural wines & sake | Japanese bars | Practicalities | Index

Rights sold: WE, GER, SP, DK, NO

IN THE WORLD

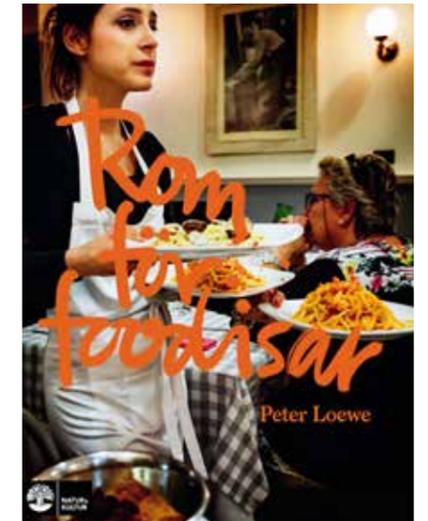
Rome for Foodies

Peter Loewe

In *Rome for Foodies* Peter Loewe takes us to visit his own regular haunts, such as Trattoria Monti, which has been in the same family for decades. Mama Franca Marziani holds the fort in the kitchen, her sons Enrico and Daniele serve everything from swordfish roulades and carpaccio of duck breast to highly addictive lightly frozen ice cream with almond biscotti and chocolate sauce.

Aside from all his own personal favourites Peter has also travelled far out into Rome's periphery, to find the most characteristic places in which the traditions of Roman food and family recipes live on and where prices are low.

Contents: Rome - pasta non basta! | Trattorias | Restaurants | Pizzerias | Just outside of town | Wine and bars | Cafés | Gelatorias | Shops and tips on buying food | Pearls of the reastaurant world | Index



Rom för foodisar
160×220, 176 pp
Natur & Kultur, 2018

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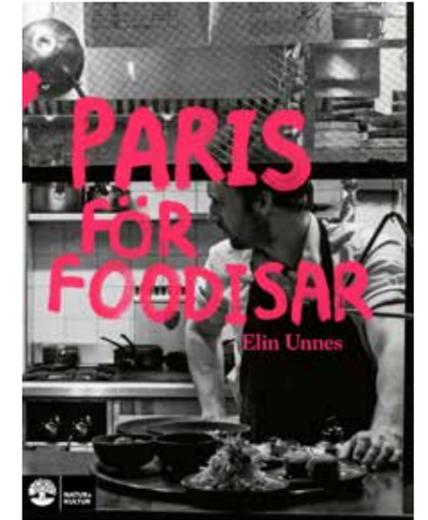
Paris for Foodies

Elin Unnes

“This is a guide to the best market stalls, the tastiest and cheapest oysters, the places that no one afterwards can remember how one got to, regardless if they are secret or world-renowned: restaurants in alleys, bars in the cellar, and sometimes in places where you never look, in the middle of everything. All the places Hemingway didn't drink at.”

Elin Unnes

Contents : Get out clause | Where are we going? | Au Passage et al. | Bar round on the hill Don't forget to eat! | A trip to 10e | A trip south/rue de Charonne | Meet the swamp! | Fine food and park life | Outside the periphery | Shall we go to Pigalle? | Rue Saint-Maur. Heading north & beyond | Other than food and drink | Index



Paris för foodisar
160×220, 176 pp
Natur & Kultur, 2017

Rights sold: WE

NEW YORK & BERLIN



New York för foodisar
160×220, 176 pp
Natur & Kultur, 2019

Rights sold: WE

New York for Foodies

Martin Gelin

“There is no one cuisine or single dish that can be said to define New York, because here everyone is an immigrant. The best restaurants always have an eye for another place or country, with much devotion and a little bit of melancholy, which has been left behind. New York for foodies is a personal guide to the very best food in New York, based on 17 years of diligent research. Here we are tipped on where to find the best dim sum in Chinatown, Sunset Park’s most outstanding taquerias and Harlem’s crispiest fried chicken. This is the book for you, if you find yourself daydreaming of eating oysters at the bar in Le Bernardin, but may be just as likely to visit the nest Egyptian restaurant in Queens, to order grilled fish.”

Martin Gelin

Contents: The way to eat the world | Italian | Bagels & delis | Chinatown | North Africa Queens | Sunset Park | Seafood & oysters | Japanese | Koreatown | Hamburgers | East Indian | Natural wines & bistros | Mexican | Desserts | Bars

STOCKHOLM & COPENHAGEN

Stockholm for Foodies

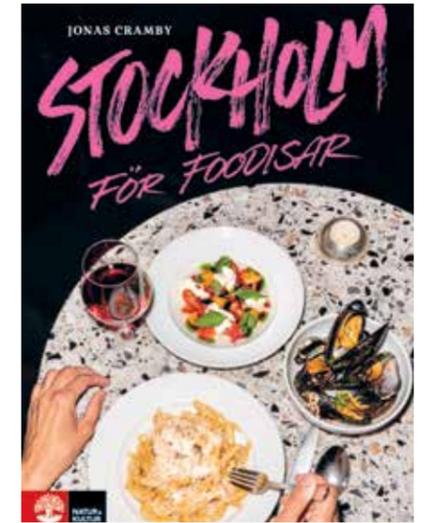
Jonas Cramby

“Stockholm is a city that is changing. Almost every week a new wine bar opens, a coffee roastery or craft bakery. Stockholmers themselves have stopped seeing eating out as simply an excuse for drinking themselves under the table, rather they have started to live their lives more and more on the town. The strict morality may remain, but also a countermovement in the form of a new generation dining out, restaurateurs, chefs, food craftspeople and bartenders.

Stockholm for Foodies is a book about just such people, of their places and a city where restaurant culture is being created right now, before our very eyes.”

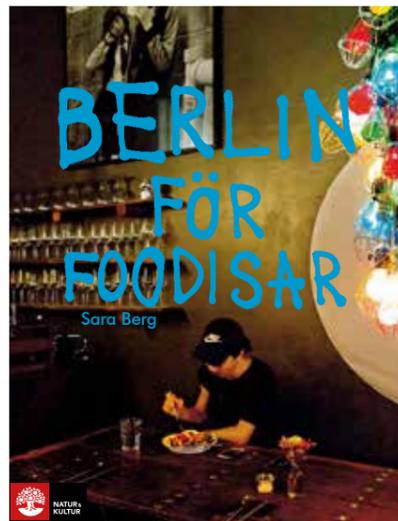
Jonas Cramby

Contents: Foreword | Fast food - burgers, pizzas, hot dogs, kebab | Asian - Japanese, Korean, Thai, Chinese | Modern Swedish | Meat | Outside Stockholm | Classics | Bars & snacks Cocktails | Fika - coffee, buns, sandwiches & ice cream | Index



Stockholm för foodisar
160×220, 176 pp
Natur & Kultur, 2019

Rights sold: WE



Berlin för foodisar
160×220, 176 pp
Natur & Kultur, 2019

Berlin for Foodies

Sara Berg

“When I first began to visit Berlin the city had just started out on its transformation from a city for ravers and clubbing to a serious restaurant town. A bit like Malmö a few years earlier. In Berlin the clubbing culture has not ended but has continued to operate at all hours and exists alongside natural wine bars, ambitious cafe bars and an impressive array of Asian restaurants. In *Berlin for Foodies* you will find the city’s tastiest ice cream, a tiny Korean restaurant with its walls covered in Bible quotations, and also a good deal of appealing DDR architecture and interesting art.

Sara Berg

Contents: Preface | Getting around | Prenzlaur Berg | Cards and cash | The Asian restaurant scene | Mitte | All the world’s food | Breakfast | Neukölln | Food stores | Kreuzberg | Charlottenburg/Wilmersdorf/Schöneberg | Riedrichsain | Meat-free | Aart and culture | Sundays | Destinations for outings | Swimming baths | Clubs | Evening dining | Map | Index

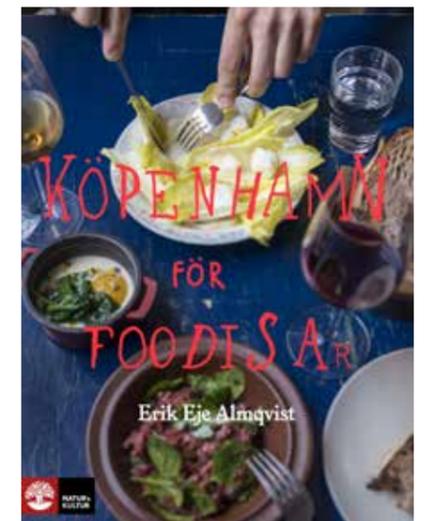
Copenhagen for Foodies

Erik Eje Almqvist

“I have never regretted anything so much as when I moved from Copenhagen. I missed the wine dealer from underneath the Knippelsbro bridge where one always, regardless of the time, in the middle of lunch being waved into the kitchen and tasting cloudy wines that have not yet made it to the shelf. I missed the remarkable kiosk on Sønder Boulevard that sells ciggies, milk, newspapers – and obscure sour ales. It was not long before I moved back. This is a guide to my favourite restaurants, to fantastic natural wines, to the establishments with the finest raw produce of the most devoted hippie farmers, from the best soil ranges in Sjælland. From the bars with the most interesting crafted beers to the roughest jukebox dives in which the ventilation is so bad that you can passive-smoke tobacco fumes breathed out by the Vesterbro poet Dan Turell in the 1970s.”

Erik Eje Almqvist

Contents: The Noma city | Smørrebrød | Beer | Street food | - Pølser | - Night food Bodegas | Coffee & bread | Natural wine in Copenhagen | The Italian wave | Raw produce fetishists - Tuesday | Bars - Wednesday | Other than food - Thursday | Literature- and film catalogues | Preface | Maps | Index



Köpenhamn för foodisar
160×220, 176 pp
Natur & Kultur, 2019



BENNET
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AGENCY