

RIGHTS LIST SPRING 2022

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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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FOOD & DRINK



EGG FAVOURITES



Contents

Techniques
Egg for breakfast and brunch
Egg classics
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Egg in side dishes and snacks
Egg in sweet dishes, pastries and cocktails

Egg

Recipes & techniques
Tove Nilsson

There is simply nothing so tasty as Egg Benedict – crispy brioche, perfectly poached egg which is topped with a buttery hollandaise. And nothing that beats making an omelette just right in the classic French way, firm and smooth on the surface without colour, and juicily creamy inside.

How do you get a perfectly boiled egg with a creamy yolk, what is the ultimate time and temperature? What happens when the egg coagulates and what happens when you whip a mayonnaise? In this book you'll find the right techniques and facts to enable you to succeed with everything from boiled and poached eggs to 63-degree egg and a Japanese omelette.

This is *the* book about eggs. The egg plays a considerable role in many of the tastiest dishes known to us – egg noodles, shakshuka, huevos rancheros, pickled eggs, Scotch egg, egg pizza, 'sunny eye', tea eggs and egg custard. With dishes like these, you can – if you wish – eat eggs at every meal.

About the author



Tove Nilsson is a chef and food writer. She is regularly hired by Sweden's leading food magazines, participates in TV4's *Nyhetsmorgon* and is often heard on the radio. Over the years, Tove has delved into food from New York, London, Los Angeles, Berlin, Oakland and Tokyo. Tove has previously written *Ramen* (2016) which has had great success both internationally and in Sweden. As well as *Soda, lemonade and snacks* (2014), *Eggs – Recipes & technology* (2014) and *Thai at Home* (2019).

TASTE OF THE MIDDLE EAST

Hummus

Malin & Nimrod Regev

Why is hummus so tasty? How come this dish that doesn't look much to the world is so incredibly nice and nutritious?

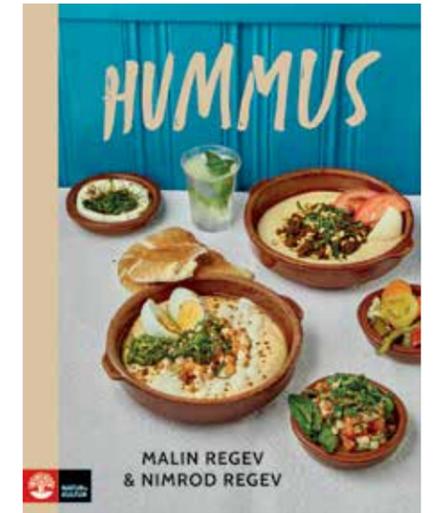
Hummus is so much more than just a dip for vegetables. Hummus is a fantastic base and also an excellent side dish. This is because it so smoothly strengthens a meal with both nutrition, and taste. In addition, it works for both meat and vegetarian meals.

"Our journey and love for hummus began in Israel, where we were spoiled by always having this smooth gold mine available at all meals - from sandwich toppings to part of the feast. Once living in Stockholm, the lack of hummus restaurants became too great, and we then opened our own - a place for people to meet on equal terms and with a common interest in hummus and food culture.

Because hummus has so few ingredients and is so easy to prepare, it is the small nuances that make all the difference. Here we want to share our thoughts and tips behind some of our favourite recipes for hummus."

About the authors

Malin Regev and **Nimrod Regev** have been running the hummus restaurant *Reggev* in Stockholm for 15 years. With the common interest in food as a basis, they have brought together two cultures where the Swedish calm meets the crackling energy in the Israeli culture.



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The biology of chickpeas
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ARGENTINIAN GRILLS



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Asado

Argentinian Grills
Florencia Abella

In Argentina, asado is not just a form of grilling. It is a national dish, a ritual and a lifestyle. And perhaps above all an opportunity to gather with family and friends and spend a whole day around the fire.

Asado can be made with almost any equipment, from two stones and a lattice in a park to a straight-up and lowerable South American grill, a parilla, in one's backyard. The meal always follows the rhythm of the open fire, because you burn wood to glowing coals.

When the fire is on, you start cooking what goes fastest and needs the most heat: chorizo, blood sausage, veal brisket and vegetables. When the flames have subsided and the embers are at their hottest, it's time for pieces of meat such as tira de asado, ribs, or vacío, flank steak, while the falling embers are best suited for ingredients that need to be cooked a little longer and on low heat, like chicken or whole grilled lamb.

The grilled food is eaten with chimichurri, salad, bread and various small dishes, which are also cooked over the open fire. You drink beer and red wine until the last glow has gone out.

About the author



Florencia Abella with roots in Argentina has been working as a chef for many years at the one-star restaurant Ekstedt in Stockholm. She was previously creative leader and deputy manager at Esperanto, and she has also worked at several prominent restaurants around the world.

Asado
185x240, 176pp
Natur & Kultur, 2022

NORDIC FISH

Nordic Sushi

Frida Ronge

Frida Ronge has worked with raw Nordic fish in various restaurants for many years and has a strong interest for flavors and cooking techniques from Japan.

In this revised new edition of Frida's book *Raw as Sushi*, she focuses even more on the art of making the best possible sushi at home in a simple way – with both fish, seafood, meat, vegetables and mushrooms. In addition to more recipes for the most common sushi variant, nigiri, the book also contains a lot of new recipes for maki (rolls), temaki (rice cones) and a number of sushi bowls.

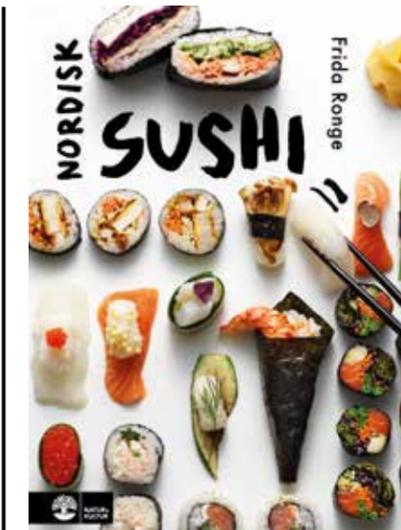
Raw fish is not only sushi but also sashimi, like raw halibut with browned butter and yuzu, and tartar on white fish soured with vinegar and citrus fruits.

About the author

Frida Ronge has been kitchen manager at Råkultur in Stockholm, founded VRÅ at Clarion Hotel Post in Gothenburg and has been Culinary Director at TAK in Stockholm and Oslo since 2017. She has been named Rising Star of the Year by White Guide, received Karin Fransson's mentor award and participated in the 2021 Kockarnas kamp on TV4.



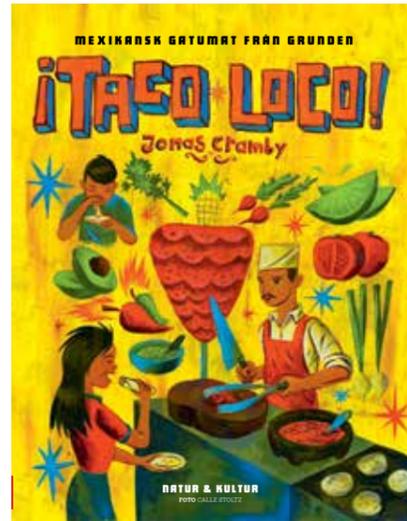
Nordisk sushi
180x240, 176pp
Natur & Kultur, 2022



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- Part 2. Antojitos (small dishes)
- Part 3. Tacos (as it sounds!)
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Taco Loco!

Mexican streetfood from scratch
Jonas Cramby

In *Taco Loco! Mexican streetfood from scratch* you follow along on a journey of discovery through one of the most exciting and unexplored street food cuisines in the whole world. Taste freshly deep-fried *totopos* standing beside a wobbly stall in one of Mexico City's chaotic street *mercados*. Eat the mysterious dish *barabacoa* – a goat buried in the ground with glowing coals, a crucifix and a bottle of *mezcal* – in a shed outside the village of Zaachila. Or calmly sip an ice-cold *michelada* under the volcano in Oaxaca, a town with older and more sophisticated culinary traditions than the major European cuisines.

You will learn the secrets and the techniques to recreate these dishes at home – the best recipes for *antojitos* (small dishes), *dulces* (sweets) and *bebidas* (drinks). You will also learn how you make your own sugar skulls for the Dia de los muertos celebration, the simplest way to grind maize to make absolutely fresh *nixtamal-tortillas*, and the very trendiest to ask a *mariachi* band to play.

And, of course, you will learn how to make *tacos*. Lots and lots of *tacos*. An incredible amount of *tacos*. Mexicans are simply crazy about *tacos* and after you have read this book you will certainly feel the same. *TACOS LOCOS FOREVER!*

About the author



Jonas Cramby is a food columnist and a cookbook author. He has published seven highly praised cookbooks: *Tex-Mex from Scratch*, *Texas BBQ*, *Taco Loco!*, *Sandwiches*, *Japanese Grills*, *Chinese food every day*, *Vegetarian Chinese food every day*.

& THAI

Thai at Home

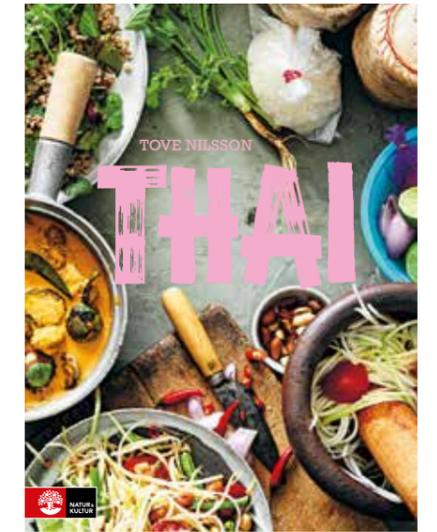
Tove Nilsson

Thai food is characterised by aromatic fresh herbs, lemongrass, heat from chillies, sweet and salty casseroles, sticky rice and umami-rich flavours of fish sauce, dried prawns and oyster sauce. Dishes ripe for discovery by curious homecooking chefs and using ingredients which are now much easier to get hold of.

Thai at Home consists of 60 recipes of small dishes, salads, casseroles, wok, grills and some sweets. Larb, Thai dumplings, Kaffir Lime Lamb, Thai Chickpea Fritters are mixed with northern Thai curry and spicy Massaman Beef Curry. The recipes contain instructions of how to use spicy pastas, herbs and spices, expert knowledge on the classic raw produce of Thai cuisine and basic techniques. Many of the recipes have vegetarian alternatives where vegetables, tofu and eggs replace meat, fish and chicken.

About the author

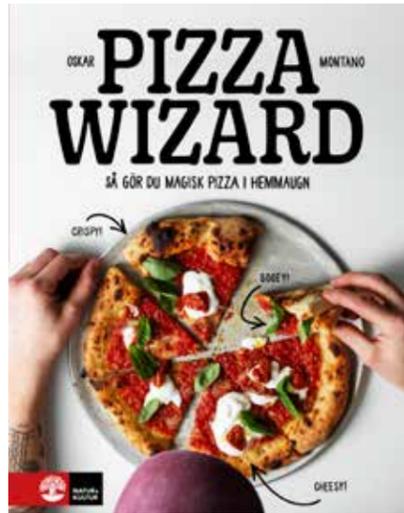
Tove Nilsson is a chef and food writer. She is regularly hired by Sweden's leading food magazines, participates in TV4's *Nyhetsmorgon* and is heard regularly on the radio. Over the years, Tove has delved into food from New York, London, Los Angeles, Berlin, Oakland and Tokyo. Tove has previously written *Ramen* (2016) which has had great success both internationally and in Sweden. As well as *Soda, lemonade and snacks* (2014), *Eggs - Recipes & technology* (2014) and *Thai at Home* (2019).



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PIZZA



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Pilgrimage
Rome, Naples, New York
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Pizza Wizard

Oskar Montano

This is the new authoritative guide for anyone who wants to bake pizza in their home oven. Oskar Montano, of the pizzerias *800 grader* and *800 grader slice* in Stockholm, has here adapted classic international pizzas so that they will 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 pie” 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.

& HEALTHY SOUPS

Simple Soups

Plant based recipes, toppings and sides
Catherine Daverne

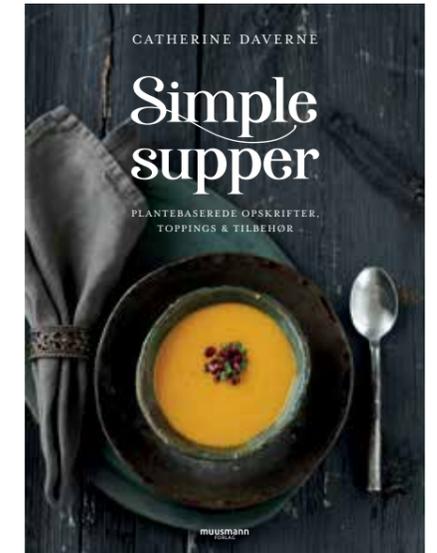
Vegan soups are not only simple and healthy, but full of flavor and colourful opportunities to try something new. As a social gathering and pampering of those you love, including yourself, soup is the perfect filling and inviting meal.

The soups in this book warm the soul, are climate-friendly and easy to make – without overturning the budget or compromising on taste and quality. The goal is to inspire you in the kitchen and make cooking creative, satisfying and mindful. You will be introduced to the joy of cooking and its therapeutic benefits in the form of ‘mindfoodness’, emotional nourishment and the influence of diet on the mind, organs and your psychological self-image.

The book’s recipes are divided into soups, toppings and sides that make it easy for everyone to empty the vegetable box in the fridge and get delicious vegan meals on the menu.

About the author

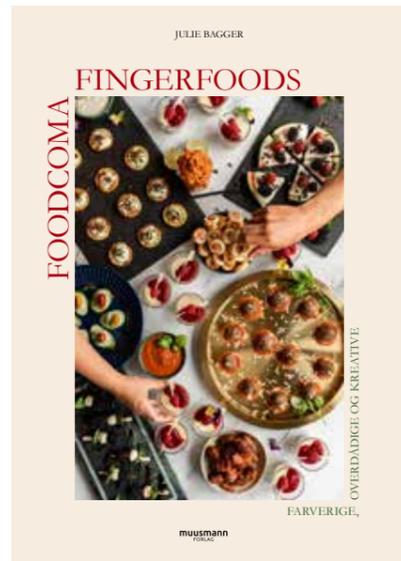
Catherine Daverne is a trained chef from Kong Hans Kælder and has a past in Michelin-starred restaurants in London and Copenhagen. She also has a background as a meditation teacher and research teacher at Rigshospitalet, psychomotor therapist, entrepreneur and soul travel guide. In this book, she combines vegan soups with the therapeutic benefits of mindfulness and cooking.



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FINGERFOOD



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Foodcoma Fingerfoods

Julie Bagger

The food phenomenon fingerfoods is a widespread trend in many countries. Fingerfoods are known for their colourful, sumptuous and creative looks. They are served in finger-friendly bites. This book presents recipes for how to get started making them yourself.

The book enables the reader to present food in an alternative way that gives guests a wow experience. Fingerfoods are fun to make and easy to experiment with, and only the imagination sets limits to what you can create. They are ideal for small and large events - where both the food and the social occasion are in focus.

The book is packed with colourful, sweet and salty finger food recipes. In addition, there are recipes for fingerfood sides such as dips and snacks. The recipes open up a creative universe with 50 different suggestions.

About the author

Julie Bagger is a graduate of the Business Academy specializing in tourism & hospitality. With a great interest in food and an upbringing, where cooking has always been in focus, it has been in the cards that Julie's dreams should be realized through cooking. Julie has traveled much in recent years and she lived in Australia for a long period. It was here that the creativity and interest in fingerfoods was seriously awakened.

OUTDOOR COOKING

Burning Love

Simple & tasty campfire dishes
Jakob Nusbaum

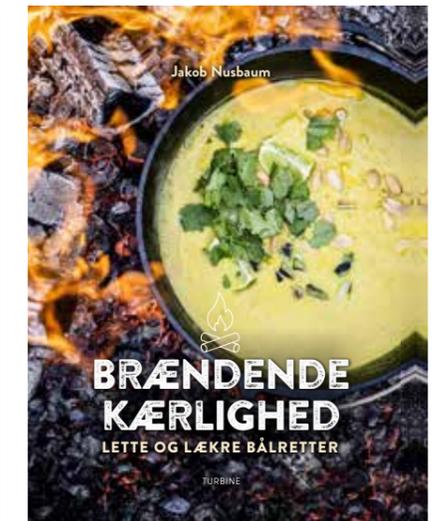
Burning Love is a culinary guide to memorable experiences around the fire with delicious food cooked over the flames.

Food cooked over a campfire is for everyone regardless of ability and experience. It's about getting out into the nature, enjoying life and campfire food and having fun with your loved ones.

The book is packed with recipes for easy and tasty campfire dishes for the whole family. In addition to the recipes, the reader also gets the author's best tricks on how to get started making delicious and affordable food over a campfire, tips on how to split firewood safely, how to start a campfire, good advice on safety, tips for the right campfire equipment and more.

About the author

Jakob Nusbaum worked for 12 years as an art director in an advertising agency, but embers and pots won over office life. Since 2016, he has been a full time outdoor chef. In the open air, he gives his guests an opportunity to meet another side of himself. Jakob Nusbaum won the award for "Food Name of the Year" at the Northside Festival in 2016. At the same festival, he won the award for "Food Stall of the Year" in 2016 and 2017.



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THE COOKING PROCESS



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42 recipes

Sedir: The Process

Sedir Ajeenah

Sedir: *The Process* is a cookbook that wants to be a friend and a tool in the kitchen. The author takes us from the first, single ingredients up to the presentation, and the reader can follow every step. The dishes are ambitious but the ingredients are common and the methods simple. The will is to create something new here, the recipes always consist of an unconventional ingredient or an unexpected combination that makes it taste new and better. The book lacks a classic chapter structure but is easy to dive right into, and each recipe is its own story. You will also find small elegant and non-technical tricks; cook oblong pasta like spaghetti in the frying pan for the smoothest result, gild a soup with a spice bouquet and learn how to fold nice wontons and discover how easy it is.

On the way from ingredients to plate, a great focus is also placed on an often overlooked element – the presentation. Sedir takes us through the whole process, of presenting simple food beautifully with colours and composition.

About the author



Sedir Ajeenah, born in 1987, grew up in Stockholm and is of Iraqi origin. He is a self-taught chef and recipe creator who has achieved great success via his acclaimed food account on Instagram. *Sedir: The Process* is his cookbook debut.

Processen
195x265, 228pp
Norstedts, 2022

EATING IN

Lunch at Home

Cina Risberg

In 2020, the number of people having lunch at home increased enormously. For Cina Risberg, lunch has always been the highlight of the working day and a good opportunity to use leftovers and food that would otherwise be wasted. So when everyone started asking themselves "What to eat?" Cina started the blog and instagram account Lunch at home.

In the book *Lunch at Home*, she shares smart shortcuts to fast, tasty and climate-smart lunches. She gives advice on how to best make use of leftovers and reduces waste with tips on how to easily make a Friday lunch a little more festive or pull together a home lunch with friends.

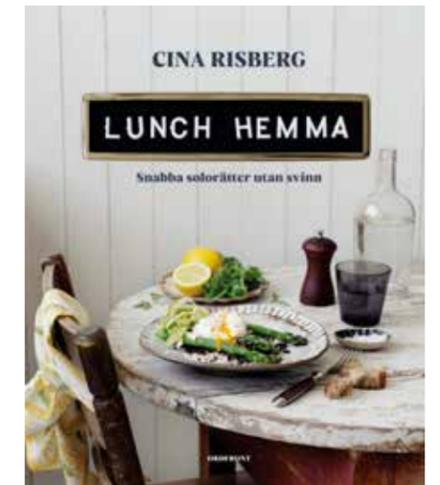
Lunch at Home is a cookbook for everyone who wants to know how to make everyday life better and more fun while at the same time protect our resources, such as food, energy and time. Lunch has been an exception for a long time. It's time to let lunch be the highlight of the day!

About the author

Cina Risberg has for a long time worked with sustainable brands for the food industry. In recent years she has worked within the EU project Mat-Lust, which aims to strengthen a sustainable food industry. When the pandemic struck, she seized the opportunity to develop her passion for cooking and food writing, thinking that the combination of food waste and lunches was a gap needed to be filled. Cina lives with her family in Nacka outside Stockholm, where she has run her own business for 16 years.



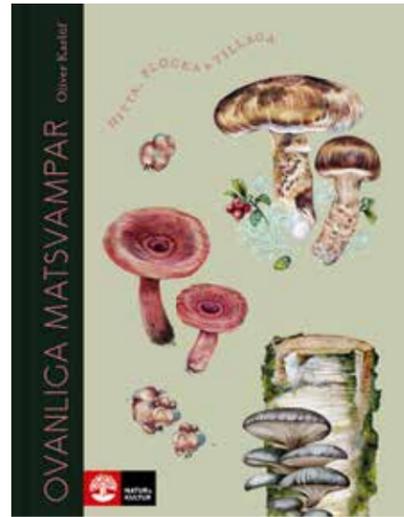
Lunch hemma
190x230, 150pp
Ordfront, 2022



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Lunches that cook themselves
Short cuts
Luncheon with friends
Lazy summer lunches
Index of recipes

EDIBLE MUSHROOMS



Unusual Edible Mushrooms

Find, handle, prepare
Oliver Karlöf

Most of us are familiar with and like to pick mushrooms such as yellow chanterelle, chanterelle and funnel chanterelle. However, given the plethora of tasty and useful species that can be found, it feels a little awkward to limit yourself to a few. Now, Oliver Karlöf wants us to discover edible mushrooms with unique flavors that are often left in the forest.

Oliver Karlöf shows us common but overlooked species such as sand fungus and blood risk, hard to find species such as the coveted Goliath mussel and exciting species like star-hoofed truffles.

As you learn about new species, mushroom picking offers a larger and more varied harvests and exciting areas of use in the kitchen - but above all, it will be much more fun to be out in the mushroom forest.

More than 30 different edible mushrooms are presented in the book, beautifully illustrated by Saga-Mariah Sandberg. Each mushroom has photos that clarify both the growing area and its appearance. Tips are also given on the best ways to use and store the mushroom and about 30 vegetarian recipes where the mushroom's main ingredients come to the fore.

About the author



Oliver Karlöf is a nature lover. He works as a fisheries consultant in Stockholm and is one of the authors of the book *Experiences in the nature of Stockholm* (2018). He spends his free time in nature where he engages in everything from fishing and animal watching to hunting.

Ovanliga matsvampar
160x240, 160pp
Natur & Kultur, 2022

SAUCES

Sauces

Gorm Wisweh

Gorm Wisweh guides the reader through a marvelous and tasteful world of sauce, gravy and delicious dips.

Everything that in other cookbooks is a side dish and a spice to the picture, plays in this cookbook the most important role.

Gorm Wisweh gives recipes for the French classics, the grandmother's favourites, the cold and the hot, the baked and the smoothed.

When Gorm Wisweh says homemade sauce, he also means homemade stock. On various occasions throughout, he brings out his large soup pots and offers his best recipes on the foundation that lifts the sauce from good to excellent.

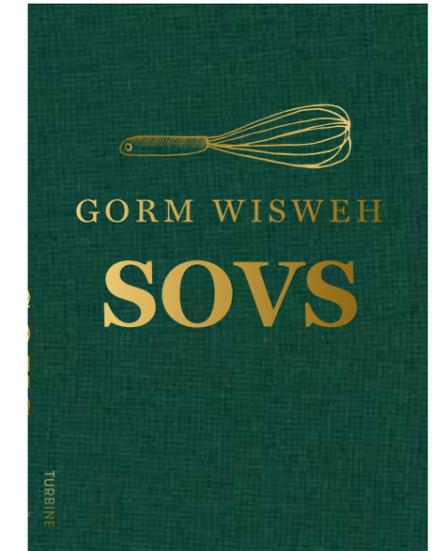
Gorm Wisweh has indeed produced a handbook for the sauce lover.

About the author

Gorm Wisweh is the man behind the Danish gourmet pizza chain Gorm's. He is also known from several TV programmes. He is, for example, a frequent guest in Go'morgen Danmark on TV2, and he has been on Maddysten on DR1. He is a trained chef and author of several cookbooks.



Sovs
170x240, 148pp
Turbine forlaget, 2021



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Oliven & olivenolie
200x260, 280pp
Muusmann forlag, 2021

Rights sold: DE

Olives & Olive oil

Henrik Vilain & Ingo Schauser

Olives & Olive Oil is written in the shade of ancient olive trees on the Spanish finca Garden of Lemons by the authors of the book *Lemons* (2020). Olives and olive oil are the inspiration behind more than 75 wonderful recipes for antipasti and fingerfood, soups, salads, pasta and rice, as well as ideas for pies and cakes with olive oil.

The book shows how the use of olive oil and olives provides the greatest eating experiences. It is a book full of recipes and inspiration from all over the Mediterranean, including North Africa, where olives and olive oil have been part of the daily diet for thousands of years. But the book also travels further out into the world to traditional cuisines in the Middle East and Iran, where fine olive oils are produced.

The book tells the story of the olive tree and the adventure that starts when the harvest of olives begins on the finca in southern Spain, and then the oil is cold-pressed at the local oil mill near the Garden of Lemons.

The food in this book is vegetarian and saturated with colors, scents and the most wonderful flavors and textures. But it is also a book for those who are curious about new ideas for food and side dishes without being vegetarians but just want to eat more vegetables. The recipes are simple with an eye for the small details that stimulate both the eye and the stomach.

About the authors



Henrik Vilain and **Ingo Schauser** are both trained as classical musicians. They have lived in France and Italy, traveled extensively, given concerts around the world and along the way experienced the cuisines and traditions of many countries. Together they have created the cultural refuge Garden of Lemons south of Granada, where good food, wine and community around the table are the central focal points.

Sourdough from Scratch

Benjamin Birk & Rasmus Krogh

In this book, Benjamin Birk and Rasmus Krogh present all their sourdough tips and tricks for the beginner, the experienced and even the professional baker. The book is suitable for all levels. The authors give readers a basic understanding of and introduction to the work with starting, caring for and nurturing a sourdough as well as recipes for baking tasty, crispy and beautiful sourdough wheat and rye bread in the home kitchen.

The first part of the book presents what sourdough is, and how the home baker tames the sourdough so it works with and not against us. The authors review need-to-have and nice-to-have baking equipment as well as all of the bread ingredients and their significance for the finished result.

The second part is about the ratio of water to flour, mixing, kneading, leavening, shaping and baking sourdough bread and buns. Here the reader gets an introduction to what really is happening during the raising and baking, as well as tips on how to best store and freeze home-baked bread. The last part follows a large number of recipes taken directly from Jumbo – Bakery & Eatery's own bakery and kitchen, which shows how the sourdough can easily be used in everyday life.

Contents: Foreword | Introduction | Sourdough culture and active sourdough | Start your own sourdough | Feeding the sourdough | Your first active sourdough | The active sourdough | When is the active sourdough ready to be used in your bread dough? | Flow test | Bad bread from good ingredients | Fermentation | Baking and handling of raised dough | When the bread comes out of the oven | Storage and reheating of bread | Sourdough and baking yeast can go well together | Recipes | What went wrong? | Worklists

Sourdough without Gluten

Theresa Vangsøe

In her new baking book, Theresa Vangsøe shows the way to delicious bread baked with sourdough – completely gluten-free.

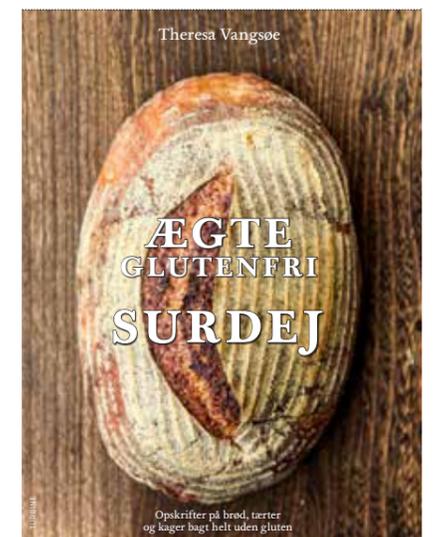
Delicious texture, deep and good taste and a nice look are some of the characteristics that a classic sourdough gives your bread. With Theresa Vangsøe's gluten-free sourdough, you can achieve the same great result with your gluten-free baked bread - the taste is top notch, the consistency just like it must be and the bread is beautiful. No one will think that it is gluten-free.

The book contains 30 recipes and a guide to learning the different gluten-free flours. When buying gluten-free products in the shops, they are actually allowed to contain small quantities of gluten. In Theresa Vangsøe's home bakery, it is truly gluten-free.

Contents: Foreword | Sourdough | Good to know about sourdough | Challenges | Equipment | Recipes | Thanks | Index

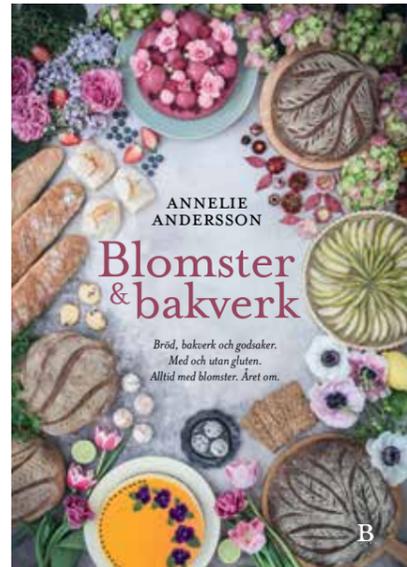


Surdej fra bunden
190x260, 148pp
Turbine forlaget, 2021



Ægte glutenfri surdejsbrød
190x260, 148pp
Turbine forlaget, 2022

BAKING



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 Thanks
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Flowers & Baking

Annelie Andersson

Welcome to Annelie's world of Flowers & baking!
 "Baking should be simple! I want my recipes and pictures to inspire you to put a dough into the oven or to beat a cake. Of course, the book comes to best use in the kitchen but it can be used as a coffee table book too. I love to share good things about life and the beauty of living."

In her own personal way, Annelie Andersson offers a fully loaded bakery book containing bread, pastry baking and other exciting sweets. Things that suit everyday life and bigger events. Annelie takes us through all the seasons of the year and sets the mood for every season. Her great passion for flowers, baking and photography shines through every picture.

Annelie wants to inspire you to bake with different kinds of flour. The book contains classic baking as well as gluten-free baking. Some recipes are plant-based and some are less sweet. In addition to recipes, we receive useful tips, inspiration for decoration, eatable flowers and Annelie's best advice when you are baking gluten-free.

To Annelie it's as important to satisfy the eye as well as the mouth.

About the author



In this book, **Annelie Andersson** who runs the popular blog *Flowers and baking*, offers about fifty recipes, mostly bread and pastries. Annelie has always been baking, just like her mother and grandmothers. In recent years the camera has become her most faithful companion, and together they create eatable and beautiful still life. This is Annelie's first baking book

Blomster & bakverk
 210x285, 192pp
 Bladh by Bladh, 2020

Rights sold: RU

& PRESERVING

Baking & Preserving

Annelie Andersson

After the great successes with her first book *Flowers & Baking*, which was nominated for the Swedish Book Design Prize and won a prize in the Gourmand Awards, Annelie Andersson returns with a new, equally beautiful book that takes us through all seasons of the year and invites you to her inspiring world of flowers and pastries. Annelie takes the idea in the first book further by baking with seasonal ingredients.

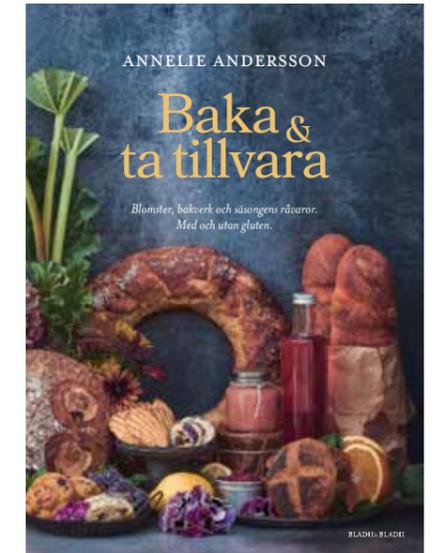
The book is primarily a baking book that should inspire. It's not about coming up with pointers but more about coming up with ideas, showing opportunities or evoking a thought. It is still a mixture of recipes for both bread and pastries, as well as recipes both with and without gluten.

This book is just like the first one structured by seasons. Here there will also be the occasional ice cream, cream and jam. Of course, all pages are filled with Annelie's unique photos that make the reader feel joy and become inspired.

Baking should be simple, joyful and pleasant.

About the author

This is Annelie Andersson's second baking book where she again creates edible and beautiful still lifes together with the camera in her garden. Annelie's first book *Flowers & Baking* was very well received and has also received both fine awards and nominations. Annelie runs the blog *Flowers and baking* and is a freelance photographer and recipe creator with a great love for baking, flowers and the beauty of everyday life.

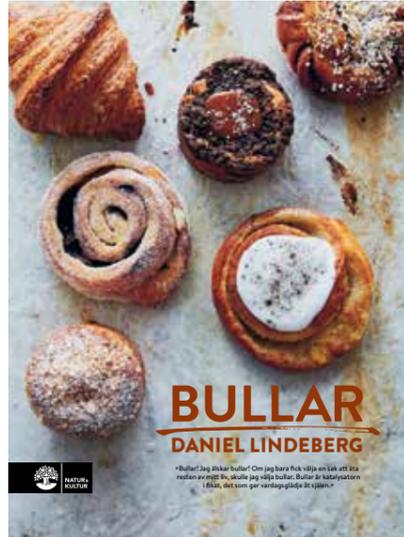


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Spring
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 Winter

Baka & ta tillvara
 210x285, 192pp
 BladhByBladh, 2022

BUNS



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- Preface
- Basic recipe
- Baking know-how before you begin
- Wheatflour buns
- Wallonia buns
- Brioche buns
- Saffron buns
- Croissant buns
- Index

Buns

Daniel Lindeberg

”What is a village without a bun, and what is a bun without a village? Buns, I love buns! If I could only choose one thing to eat for the rest of my life I would choose buns, buns and more buns. Buns are the catalyst for the coffee break, what brings everyday joy to the soul. Buns are for us Swedes what pastries are for the French and chocolate pralines are for Belgians ... The expression ”less is more” should not be used when one bakes buns, ”more is more” is a better expression. That is to say don’t be shy with the filling in buns. If you don’t get your hands really sticky you have used too little filling and anyway – who wants to eat a small bun? And use plenty of topping, it tastes better!”

Buns contains around 40 recipes of buns to die for. It is divided into five chapters based on the basic doughs: wheatflour dough, Wallonia dough, brioche dough (and rolled brioche), croissant dough and saffron dough. The book also presents what is the key to a successful dough, how to plan your baking and how you can easily bake several buns of the same type of dough. Of course there are also tips, tricks, the odd anecdote and quotation. Buns are much more than cinnamon buns. It’s time to start baking buns again!

About the author



Daniel Lindeberg set up Frantzén/Lindeberg in 2009. Since the autumn 2014 he runs Lindeberg Bageri och Konditori in Orminge, Nacka. He has spent the last 19 years making desserts at exclusive restaurants, baking cakes, buns and breads at the best bakeries and patisseries.

Bullar
195×250, 168pp
Natur & Kultur, 2017

Rights sold: NL, DK, SP

& PASTRIES

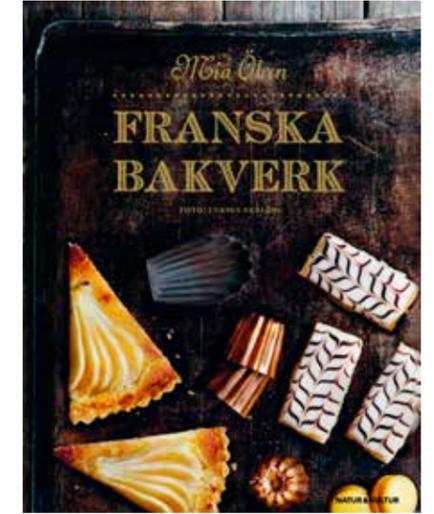
French Pastries

Mia Öhrn

Join us on an enjoyable and tasty visit to the world of French sweets and pastries, and treat your friends to home-made croissants, éclairs and Florentines!

Many people think that French pastries are too advanced to be baked at home. In her book, Mia Öhrn adapts classic French pastries to Swedish conditions and simplifies the recipes, but without sacrificing any of the taste or the quality.

There are recipes for all sorts of pastries and sweet breads, cream cakes, different pies, biscuits, and desserts.



Contents

- Boulangerie
- Pâtisserie
- Bistro
- Campagne

About the author

Mia Öhrn is an expert baker, confectioner, and pastry chef with a penchant for cute little cakes. She writes regularly for various Swedish food magazines, including *Elle Food & Wine* and *Gourmet Magazine*, and appears on TV and radio. She teaches popular courses on making macarons and has written more than fifteen books on baking.



Franska bakverk
190×240, 144p
Natur & Kultur, 2021

Rights sold: DE



Contents

- Foreword
- Equipment
- Ingredients
- My best baking tips
- Cakes
- Brownies and blondies
- Mazarin cakes
- Pies
- Cuts, bars and cookies
- Sweets
- Recipe index
- About the author

Cakes Deluxe

50 irresistible cakes for one platter
Camilla Biesbjerg Markussen

Cakes *Deluxe* is a beautiful and useful cake book filled with easy recipes for juicy cakes, chocolate-heavy brownies as well as irresistible pies, slices and sweet pastries. All the cakes in the book are baked in the same large square baking tin. You do not have to buy new baking equipment to make the book's recipes - you probably already have the 33 x 23 cm baking tin in the kitchen cupboard.

With good ingredients, new flavour combinations and delicious toppings, food writer Camilla Biesbjerg Markussen shows how the cake is given new life, so that the good classics become even better and new favourites emerge. A good cake always brings happiness and is easy to take with you when colleagues, friends, classmates or family need to be pampered.

The book contains 50 tempting recipes as well as good baking tips for how to succeed with your cakes – every time!

About the author



As a food writer for some of Denmark's largest food magazines and weeklies, **Camilla Biesbjerg Markussen** has over the past years developed hundreds of recipes for everything from easy everyday dishes and weekly menus to cakes and desserts. Read more on Camillabiesbjerg.dk, or see [@biesbjerg_markussen](https://www.instagram.com/biesbjerg_markussen) on Instagram.

Skærekager deluxe
200x260, 141pp
Muusmann forlag, 2021

Glazed Cakes

Anne-Mette Juul Svensson

Glazed cakes have become a hit on Instagram in recent years. But many do not dare to glaze, since you only have one try, thus it can easily go wrong. This book helps the reader to learn from the failed attempts and guides to the perfect glaze.

There must be control of temperature, consistency, ingredients and technique to make a glaze glossy, stay smooth and stay on the cake.

It does not have to be that difficult, and it gives a kick to create cake art with glaze. It is about understanding the meaning of the content of the cake and learning from the mistakes you make along the way.

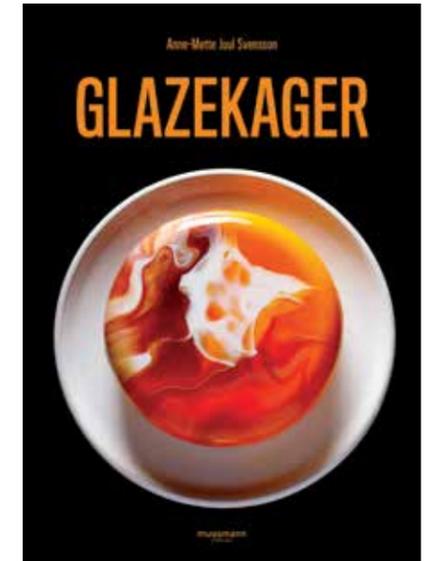
The book presents 17 different glaze effects and several different types of glaze. This book is for everyone who wants to embark on a glaze adventure and create imaginative, colorful cakes that taste fantastic.

The author is not trained in the confectionery profession. Rather, she has been playing in her own kitchen for 6 years and has a passion for cake and chocolate, which shows in her creative and analytical approach to the subject.

About the author

Anne-Mette Juul Svensson has a master's degree from RUC in psychology and health. Her day-job is in the National Police. Anne-Mette is a visual artist and self-taught cake nerd who has googled and instagrammed herself to knowledge. Occasionally Anne-Mette holds courses about glazing techniques in her home.

Glazekager
170x240, 160pp
Muusmann forlag, 2022



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Japanska bakverk
180x230, 160pp
Natur & Kultur, 2019

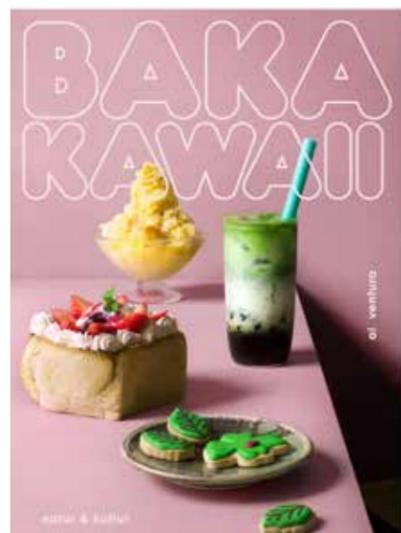
Japanese Pastries

Ai Ventura

Japanese Pastries combines the best of the 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. Not least, there is 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. First, wagashi refers to traditional Japanese pastries, for example, the colourful mochi rice cakes. Second, yogashi are pastries inspired by the Western tradition, such as matcha rolly polly, strawberry shortcake and cheese soufflé. Third, kashipan are delicate Japanese buns, with or without filling.

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



Baka kawaii
180x230, 144pp
Natur & Kultur, 2021

Rights sold: SP

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'll 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'll 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

Japanese Whisky

and other Asian single malts

Daniel Bruce

Ten years ago Japanese whisky was moderately successful but in just a few years this has changed. The demand for Japanese whisky has hit the roof and people are discussing how good the single malt is in India and Taiwan.

In *Japanese Whisky* we go on a journey to some of the world's greatest distilleries. The founder of the Japanese whisky industry – Masataka Taketsuru – tells the story of a 100 year old tradition. His knowledge of chemistry and notes from his apprenticeship in Scotland paved the way for a new wave of distilleries in the 20th century. One example is his own life's work Yoichi on the island of Hokkaido. We also visit some smaller craft distilleries, including the newly opened Mars Tsunuki and the almost legendary Chichibu.

In India and Taiwan distillers have shown their high quality in recent years. On the outskirts of Bangalore, Amrut distils raw alcohol in locally produced copper pans. In Taiwan, Kavalan was first to produce a single malt following the abolition of the spirits monopoly. With the assistance of Scottish expertise and the warm humid climate, both nations have developed their own style – often characterised by tropical fruit tones and a marked complexity. With one foot in their own terrain and the other in Scotland, Asian single malt whisky has developed into a unique phenomenon.

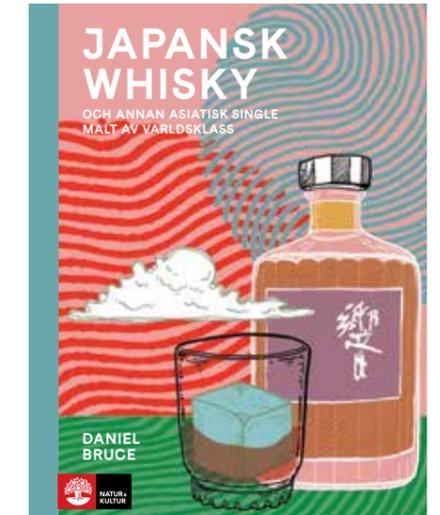
About the author

Daniel Bruce is a freelance journalist and writes about whisky and wine. His articles can be read in *Livets Goda* and *Whisky & Bourbon*, the Danish *Whisky & Rom* magazine and in English *Whisky Advocate* and *Art of Eating*.



Japansk whisky
160x230, 160p
Natur & Kultur, 2019

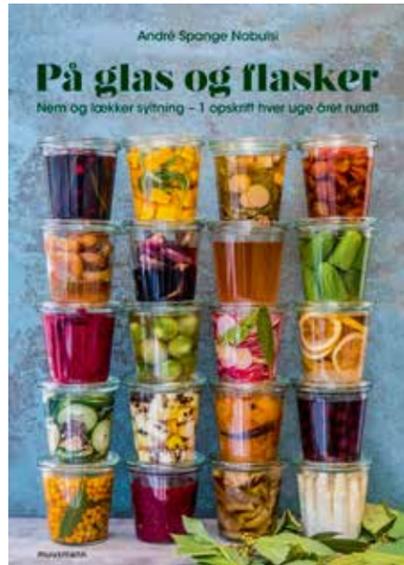
Rights sold: DK



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FRUIT DRINKS



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Cleaning bottles and jars
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Jars and Bottles

One recipe per week
André Spange Nabulsi

Maybe you had a grandmother who 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 might think. The book gives you guidance and inspiration to make your own homemade jams and lemonades. With a few basic principles you are able to create the most delicious homemade products that are so much tastier than what you will 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 own 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. 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 Helsingør in 2011 focusing on cookies and cakes. André prefers to have a theoretical approach to working in the kitchen. He respects the classic and has a keen interest for the modern.

På glas og flasker
170×240, 232pp
Muusmann Forlag 2021

Rights sold: DE

SPIRITED DRINKS

Batched Cocktails

George Kaponis, Daniel Taube & Kristian Morén

If you want to serve proper drinks at your party it's easy to get stuck with the mixing. With a few jars of ready-mixed drinks you can spend time with your guests instead of working at the drinks cabinet. Making larger amounts is quicker and tastes just as good as making each cocktail individually. It's also easier to measure ingredients when the volumes are greater – half a decilitre is, for example, easier to nail than half a centilitre.

Batched Cocktails describes a method that makes it possible to serve well-mixed cocktails at home for a large number of guests, but it also works for someone who always wants to have a Negroni or a Manhattan ready in the refrigerator. The idea behind the book is that you prepare as much as possible, reducing the number of steps without losing quality. The maximum storage time is given for each cocktail before it deteriorates. Each recipe is enough for 6-10 drinks.

About the authors

George Kaponis has won prizes and is head barman at AG in Stockholm. Along with a new way to prepare cocktails George shares around 40 recipes from his long and international career, both classics and his own creations. To assist him is **Daniel Taube** and **Kristian Morén**, regular customers and chefs.

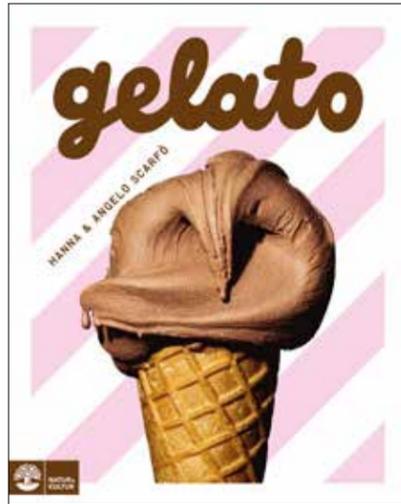


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Basic recipes - Syrup - Citrus juice -
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Cocktails - Milano-Torino - Martinis -
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More bubbles - Nightcap - We didn't
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Cocktails på flaska
175×245, 144 p
Natur & Kultur, 2017

ICE CREAM



Contents

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- Tools, material and carving technique
- Making patterns
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- Other carving tools
- Grinding, browning & stigling
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Gelato

Hanna & Angelo Scarfò

“One night we sat fantasising about who we would most like to work with. We talked about what makes life meaningful and what makes us happy. It may sound like a cliché, but to make other people happy topped the list. But how do you go about making someone else happy? By serving gelato of course!”

Hanna and Angelo run Gelato Scarfò in Ålsten, Stockholm since 2014, where they daily produce gelato from the finest ingredients in Sweden and Italy. Dairy and berries from Sweden and lemon, nuts, chocolate and liquorice from Italy. The result is something extraordinary. In this book they share more than 30 of their best recipes for gelato and sorbet. Here we find everything from strawberry sorbet, blueberry sorbet and fior di latte to cherry gelato and gianduja – chocolate and hazelnut gelato. On top of that there are recipes for cold desserts such as tartufo and ice cream cake, along with tips on equipment, production and raw produce.

About the authors



Hanna & Angelo Scarfò met when they were both living in Milan. After moving to Stockholm opened the Gelato Scarfò, one of Sweden's best gelaterias. Their personal gelato favourites are nocciola and cioccolato fondente.

Gelato
Natur & Kultur, 2018
180x230, 144 p

Rights sold: DK

HOMEMADE GIFTS

Edible Gifts

Recipes for sustainable and unique gifts
Katharina Kjeldgaard

*E*dible Gifts contains 60 recipes and instructions, all suitable as gifts. Christmas presents, hostess gifts, gifts for Father's Day, and more. There are recipes for grenola, cookie mixes, caramels, nut mixes and many other delicious things. The focus is on sustainability and that the edible gift can be wrapped nicely.

Time has become one of the most precious things that we can give to others. This means that with a homemade gift it does not become much more loving and personal. Food gifts also correspond well to the great focus right now on sustainability and overconsumption.

It is the gift for him or her that has everything. The gift you bring when you do not want to come empty-handed. The gift that shows you have taken your time and put love into it.

About the author

Katharina Kjeldgaard runs the food blog Beetroot-bakery. dk, where she has shared recipes for green everyday food and inspiration for homemade food gifts for many years. She has often given away leftovers to friends and acquaintances. This way her passion for edible gifts began. She is interested in sustainability and consumption and wants to show that you can make the finest homemade gifts yourself. Wrapping nicely is also important. Her two small children are often in the kitchen, so these are recipes where everyone can join in and you can have fun together.



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- Foreword
- Welcome to my kitchen
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- Bread and breakfast
- The salty kitchen
- The sweet kitchen
- Finished gifts
- Breakfast
- Dinner
- Jam, oil and spices
- Dips
- Nuts and snacks
- Coffee and tea time
- Sweet treats
- Lovely drinks

Spiselige gaver
200x260, 215pp
Muusmann forlag, 2022

**CRAFT
&
HOBBIES**



ICELANDIC SWEATERS



Icelandic Knits

Pirjo Iivonen, Tiina Kaarela, Annika Konttaniemi, Niina Laitinen, Anna-Karoliina Tetri, Merja Ojanperä, Soile Pyhänniska, Minttu Wikberg

In *Icelandic Knits*, eight top Finnish knitwear designers have made their own interpretations of the famous lopapeysa sweater. Some of the patterns are more traditional, while others play with fresh ideas like adding a hood or creating a cardigan from wool rests. Two of the patterns include instructions for hand-dyeing the yarn.

Icelandic Knits has 18 sweater designs for adults and children. The instructions are presented with clear diagrams and beautiful photographs taken in the landscapes of Lapland.

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Terra
Shepherd's son
Bladding white
Moss trail
Shade
Heartland

About the authors

Eight of Finland's top knitwear designers.

Minun islantilaisneuleeni
210×255, 160 pp
Moreeni, 2022

Rights sold: WE, DE, DK

KNITTED FOOD

Knitted Food

Thea Rytter

Create a world of knitted food.

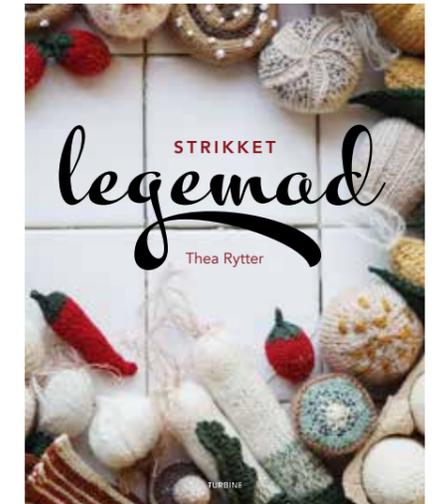
In *Knitted Food* Thea Rytter offers woollen ketchup or a cup of sweet strawberries knitted from red leftovers. Or how about filling the basket at the greengrocer with soft leeks, onions, corn, tomatoes and more. Bind up the healthy, the salty and the sweet with two sticks and a string, and let the children serve the most beautiful cakes and the softest snacks from the play kitchen.

Knitted Food offers vegetables, fruits and dishes that the children already know about and are both fun to make and play with. The book is perfect for getting rid of your yarn leftovers.

Knitted Food contains 37 projects for everything from fruits and vegetables to sausages, snacks and cakes.

About the author

Thea Rytter is an editor at the magazine *Mari's Ideas*. Her prior books include *Ingen Strikkedarer* (People's Press, 2018) and *LUN* (together with Jeanette Bøgelund Betzen, Forlaget Bøgelund, 2018). *Knitted Food* is the follow-up to *Knitted Halloween*, *Knitted Easter Decorations* and *Knitted Christmas Decorations*, all published by Turbine forlaget.



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Vegetables
Fruits
Cakes

Strikket legemad
200×255, 120pp
Turbine forlaget, 2022

The series is sold to: WE, DE, FR



KNITS FOR TODDLERS



Contents

- Foreword
- Abbreviations
- Technique
- A good way to start
- Lookbook
- Projects
- Material
- Cooperations
- Thanks

Little One

Knitting for children 0-4 years old
Trine Frank Påskesen

Timeless designs with a Nordic twist.

Timeless designs with a Nordic twist. *Little One* contains 25 exciting and timeless patterns for kids aged 0-4 years. The patterns are unisex and can be used by both boys and girls. Most of the patterns are bigger projects like sweaters, cardigans, tights, and suits, but you will find all that you need to make a whole wardrobe. The patterns are inspired by Nordic fashion, with beautiful constructions and elaborate details. They focus on a good fit and functionality.

Just like the author's first book *Nordic Baby Knits* and unlike other knitting books, you will find that this book is filled with amazing pictures, fantastic layout and colours. For example the hand painted flowers on the inside cover and the hand painted illustrations of children wearing some of the books designs in the beginning of the lookbook. All the designs have detailed information about yarn and colours so you can easily knit the same if you want to.

The instructions for the patterns are well written and worked through, and there is a variety of structures and patterns to satisfy both the new and the skilled knitter.

About the author



Trine Frank Påskesen is the designer and owner of Knit By TrineP, which she started in 2016. She designs and sells knitting patterns, yarns and accessories. Trine is self-taught and learned how to knit with YouTube by her side and Instagram as her inspiration platform. The company quickly grew and in 2017 she published her first book *Nordic Baby Knits* which is sold to many countries. The patterns from Knit By TrineP is made with a love for Nordic design, simple, elegant and fit for everyday use.



Lilledu - Ministrik 0-4 år
200x255, 176pp
Knit by TrineP, 2019

Rights sold: NO, DE

AND TEENS

Colour Pop!

Urban knitwear 8-16 years
Trine Frank Påskesen

Young people are crazy about knitting, but there is a lack of relevant fashionable designs for tweens and teens. The author Trine Frank Påskesen has set out to change that with this book. *Colour Pop!* contains 23 fantastic, colourful knitting patterns for young people aged 8-16. The style is raw, urban streetwear with a twist of retro. The patterns have a modern cut, fit and construction, with cool elements and details such as cords, zippers, embroidery as well as pockets and edges in fabric and rib jersey. A lot of work has been done with colour compositions and styling of the patterns so that they can be used by the whole age and gender spectrum. Among the patterns you will find all the classics; hoodies, sweatshirts, crop tops, pants, blouses and dresses, but in addition also lots of accessories, hats, bags etc.

In addition to being full of cool knitting patterns, the book is a graphically beautiful book, with lots of wow elements and beautiful pictures.

The instructions for the patterns are well written and well thought out and play with colours, details and exciting techniques. There are video tutorials for most of the book's techniques and the patterns vary in difficulty so there is something for both the beginner and the experienced knitter.

About the author

Trine Frank Påskesen is the designer behind and owner of the company Knit By TrineP, which she started back in 2016. Here she designs and sells knitting patterns, yarn and accessories.

Trine started knitting when she was on sick leave during her pregnancy and quickly started developing patterns herself. In 2017 she published the book *Nordic - Dansk Børnestrik*, which is now available in five different languages, and in 2019 she published *Lilledu - Ministrik 0-4 år*, which is available in three different languages.

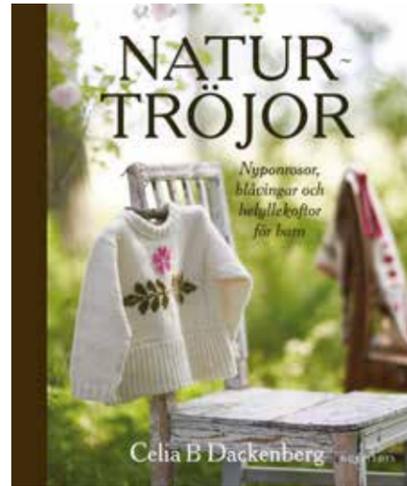


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Colour Pop!
200x255, 176pp
Knit by TrineP, 2022

SWEDISH SWEATERS



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- Knitting tips
- About yarn
- List of images
- List of literature
- Thanks

Knits Inspired by Nature

Sweaters, hats and socks
Celia B Dackenberg

Knitting a sweater for someone is an act of love, neither more nor less. To wear a personally knit sweater is to wear that love. In this case, this also represents the love of nature. In all times, nature has been the great inspiration for the creation of patterns. Here, Celia B Dackenberg lets what sprouts and grows, buzzes and flutters become the theme in about twenty knitted garments for children, all with clear knitting instructions. In text and image, the joy of knitting meets the flowers and trees, the rippling water and the air we breathe. All in wool – nature’s own unique material.

In a time when nature and the climate have become questions of fate, one may wonder if small woolen sweaters can really make a difference. But hopefully, every little knitted sweater can both warm and nourish a budding interest in nature. And, as someone has said, "Nature does not want to be saved, it wants to be loved. That’s how we can save it."

About the author



The desire for colours, patterns, knitting needles and yarn is something that **Celia B Dackenberg** has brought with her since childhood. She is educated at Konstfack and was previously editor-in-chief of the magazine Hemslojd. Her garments have been shown at exhibitions around the country and in books such as *Sparat, Ylle & Bläck, Sagornas stickbok, Kulturkoftor* and *Lånat, sparat, ärvt & nytt*.

Naturtröjor
195×230, 192pp
Norstedts, 2022

& FINNISH SOCKS

Kingdom of Socks

Niina Laitinen

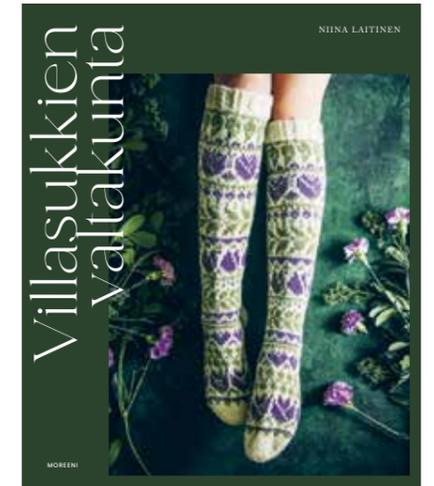
Niina Laitinen shines as the brightest star in the Finnish knitting sky. Her books have sold in tens of thousands of copies in Finland and are also published in several other countries.

Foreign countries and cities work as inspiration for Niina Laitinen’s fifth sock book. *Kingdom of Socks* pulls according to Niina on a trip around the world to Scotland from Shanghai to Madagascar to Milan. The book includes sock designs with lace, braid and embroidery, and the length of the shaft varies from ankle socks to knee socks.

Viola Virtamo is behind the design and pictures of this beautiful book.

About the author

Niina Laitinen is currently the most famous knitwear designer in Finland. Her first book, *Villasukkien vuosi* (Socks for every season), was a bestseller. She has also published a sock calendar and has won awards in design competitions. This is her fifth book at Moreeni.



Contents

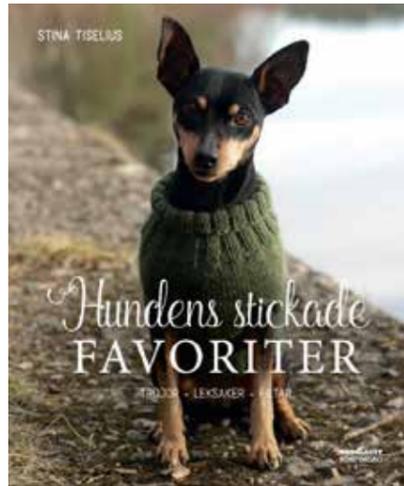
- Foreword
- Content
- Abbreviations and knitting tips
- The yarns used in the book and their alternatives
- Shanghai lights
- Hanami
- Taj Mahal
- Madagascar
- Firebird
- Sand cameras
- Antarctica
- Rio De Janeiro
- Honolulu
- Talking feather
- San Francisco
- Amsterdam
- Skyfall
- Under the Parisian sky
- Aphrodite
- Satulinna
- Duomo di Milano
- Reykjavik
- The little Mermaid
- The country of thousands of lakes

Villasukkien valtakunta
210×255, 176 pp
Moreeni, 2022

Her books are sold to: WE, DE, EST, NO



DOGS



The Dog's Knitted Favourites

Sweaters, Toys, Blankets
Stina Tiselius

Finally, a knitting book full of patterns for our best friend – the dog! It features simple and distinctive patterns that even beginners can follow. The celebrated patternmaker and knitter Stina Tiselius is back with a new knitting book with knitted garments for dogs. Here 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.

Contents

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

About the author



Stina Tiselius has knitted since she was young and now 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

Rights sold to: DE, DK, RU

CLOTHING

Sewing for Dogs

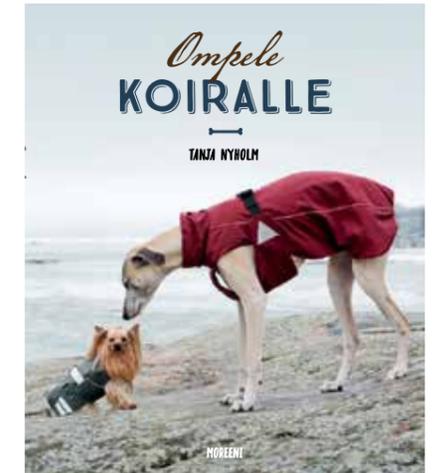
Tanja Nyholm

When the temperature drops below zero or when it is a wet muddy day, the warm and protective clothing is a necessity for many dogs, and outfits with luminous tags also improve safety. Store-bought clothes are often expensive and the standard sizes do not fit every dog – and the colour often matters as well.

With the help of this book's instructions and patterns, modifiable according to measurements, you can dress your dog according to his or her individual needs, whether large or small, slender or robust, hairless or fluffy. In addition to winter, the rainy season and the time in between, the book has instructions for useful accessories from a collar to a safety vest to a small dog's carry bag.

About the author

Tanja Nyholm is a textile handicraft teacher and a mother of three daughters. The family also includes a small Yorkshire terrier, which has an essential role in the creation of this book.



Contents

- Dogs and clothing
- Why does a dog need clothing?
- The dog is getting used to wearing clothes
- Sewing clothes for a dog
- Taking the dog's measurements and choosing a suitable size
- Adjusting the patterns
- Materials
- Patterns
- Light outfits for between the seasons
- Rain protection
- Something warm for the cold weather
- Reflective outfits
- Hygiene pants and belly bands
- Everyday help for the dog walker
- Pattern supplements

Ompele koiralle
210×255, 128 pp
Moreeni, 2022



Sew! Secret Garden

Jenny Hellström

After seven years, Jenny Hellström is finally back with a new sewing book! The book contains twelve newly drawn patterns for dresses, skirts, blouses and braces that work for both everyday and parties. All patterns are sewn in different inspirational variants, several of them in recycled fabrics. The patterns come in sizes XS – XXL, and you will find the pattern sheets at the back of the book. The level of difficulty is medium and suitable for both beginners with a dose of extra patience and the more experienced. The pictures in the book are taken by Alexander Ruas. Worn brick walls are interspersed with magical forests and beautiful nature, and the imagery is a little reminder of that secret hut we played in as children.

Contents

- Foreword
- Secret garden
- Sewing instructions
- Lavender dress
- Lavender blouse
- Columbine dress
- Columbine top
- Sunflower dress
- Sunflower blouse
- Iris top
- Lotus carpenter's trousers
- Poppy skirt - high waist
- Poppy skirt - low waist
- Bluebell skirt - high waist
- Bluebell skirt - low waist
- Sizes
- Sewing school
- Word list
- Patterns

About the author



Jenny Hellström had her own fashion company with the same name for 12 years, from when she was 19 years old. Her clothes are characterised by a simple timeless design and a great feel for fashion. Her label soon became a cult in Sweden and in 17 other countries. Born in 1976, she lives with her husband and two children in Stockholm. Jenny has previously written *Sew! From hood to shirtdress* 2013 and *Sew. Urban collection* 2015.

Sy! Secret garden
180×230, 112 pp
Natur & Kultur, 2022

Sew!

From a hood to a shirtdress

Jenny Hellström

Jenny Hellström has made a name for herself with her easy-to-wear clothes which simultaneously exhibit a cheekiness with their amusing details. With about 20 basic patterns you can create an entire wardrobe of clothes. These include skirts, dresses, shirts, jackets, coats and some simple jersey items. All the patterns are presented in sizes S, M and L on separate pattern sheets.

There are also tips on how you can adapt existing patterns with simple adjustments. The possibilities are endless when you use different types of cloth, buttons, zips and edgings, and of course you can also experiment with skirt and arm lengths to create the clothes that fit you perfectly.

In addition, there are step-by-step instructions for how to sew the garments and certain details.

From the contents: Foreword | Sewing | Loose-fitting blouse | Basa pant | Bodil skirt | Borås jacket | Dolly dress | Fricka pant | Sita jacket | Tutto skirt | Sewing school | Dictionary

Sew! Urban Collection

Jenny Hellström

”H owever fancy the event I attend, I can never resist dressing comfortably. Life is too short to go around and suffer and stand there like a shell which doesn't belong to who you are. Glamour is not in your high heels or sequins – it's in your gaze, your posture and attitude. Don't give a damn about the rules, decide for yourself.

I've filled this book with lovely, comfortable items of clothing that feel like you have just put on your pyjamas, but nevertheless look like a little party on two feet. I have picked out old favourites from earlier collections and added some new gems to create a collection that feels just as much at home on your sofa as at a cocktail party in New York City. Fashion ought to be good-humoured and fun. When it gets too serious, then I fall asleep. And who wants to sleep when the party of life is at its best? Street-glam is the way baby!”

From the contents: Foreword | Glamour | Sewing | Ivy top | Grace hoodie | Fiona pants | Diamond baby hoodie | Pearl baby baggy | Sizes | Sewing school | Sewing dictionary | Pattern parts | Epilogue | Thanks to | Pattern girl



Sy!
195×235, 128pp
Natur & Kultur, 2013



Sy! Urban collection
195×235, 112 pp
Natur & Kultur, 2014

Rights sold: FR

SEWING SEAMS



Contents

To start
I want to sew!
Tools
The sewing machine
When will I be able to sew?
Support
In addition

Seams!

Tiina Kaarela

The ultimate book for anyone who wants to learn how to use a sewing machine!

What kind of sewing machine is worth buying? Why does the seamstress make a squeak and the sewing machine pulls the fabric in? What did I do wrong again?

This practical book offers help for all sewing enthusiasts and gives answers to even the most intricate questions. It covers all the different types of machines and describes the accessories, and the most common problems and their solutions. The author compiles information that so far only can be found in small sewing groups on the internet. An experienced seamstress will also benefit from the instructions and tips.

About the author



Tiina Kaarela, who is also known as a knitting designer, has made several knitting books and keeps a blog. Sewing is her new hobby.

Nyt on saumaa!
167×237, 192 pp
Moreeni, 2022

WEAVING

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 also 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.

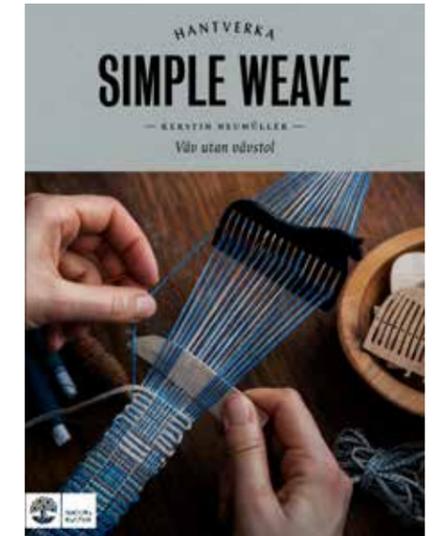
About the author

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.se.



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

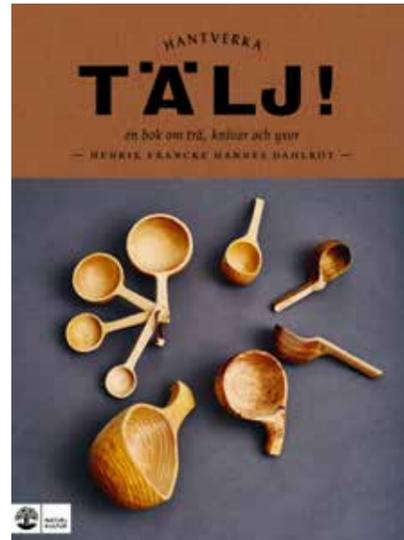
Rights sold: WE



Contents

Foreword
Part one: technique
What's 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

CARVING



Contents

Preface
Part 1: Technique
Woodwork
Steel
A sharp blade
The hand
Surface
Wood
Part 2: Carvers
Moa's feeling for wood
The carving star of the last century
A carving camp on the island
Part 3: Projects
Butter knives and spatulas
Spoons, ladles and scoops
Drinking vessel
Espresso cup
Salad cutlery, chopsticks and wooden forks
Storage boxes
Hook hangers
Knobs and whatnots
Small bowl and small saucer
Combs and hairpins
Bartender kit
Rhythm instruments
Figures and figurines
Grain of the wood

Carve!

A book on wood, knives and axes
Hannes Dahlrot & Henrik Francke

A sharp knife and a piece of wood is all that's required to start carving. Every piece of wood contains an infinite number of possible objects – it's simply a question of removing what should not be there.

Apart from basic knowledge of wood and instructions on knife- and axe technique the book contains around 30 practical and fun projects – everything from classic carving objects such as kitchen tools, ladles, coffee scoops and hooks to more contemporary creations, such as a bartender kit, beard combs, maracas and chopsticks. We are also introduced to some inspiring people who in various ways are passionate about carving.

Carving creates no dust, and the woodchips are easy to tidy away, so carving at the kitchen table in an apartment is just the same as in a woodshed in the countryside. The book advises on how to acquire suitable whittling wood even if one lives far from the forest.

About the authors



Hannes Dahlrot is a craftsman and sculptor. He was educated at Gotland and Grebbestad colleges in wood-craft and sculpture. In 2008 received his qualification from Capellagården in furniture-making and interior carpentry.

Henrik Francke is a freelance writer and enthusiastic whittler. Henrik writes for magazines and newspapers, and has for some years been creative director for the publication *Gourmet*. His book *Expedition mathantverk* is published at Natur & Kultur.

BIRCH-BARK

Crafting with Bark

Harvest, dry, weave
Emma Dahlqvist

The multi-faceted natural material birch-bark has been used for thousands of years, and is even today a highly useful and sustainable material in contemporary crafts and design. That birch-bark is nowadays an unexploited waste material of forestry and wood-based industries makes it no less relevant.

Starting off with an introduction to the fantastic qualities of the birch-bark as a material and its unique aesthetic expression the book goes on to explain the basics of birch-bark crafts – everything from where to find the best quality material in the forest, and how to harvest and store it. In twenty separate projects you are shown the basic techniques of traditional birch-bark crafts such as fastening and weaving, but also more modern and unconventional techniques such as birch-bark origami. Among the projects are iPad covers, thermos glasses and an adaptation of the traditional birch-bark basket.

About the author

Emma Dahlberg is a textiles designer and artist whose relationship to birch-bark began with an almost archaic approach to traditional crafts, exploring the textile quality of the material by using laser cutting and origami methods. Emma's creations in birch-bark have been exhibited nationally and internationally.



Contents

Preface
Birch
Birch-bark
Harvesting
Weaving
Folding
Fastening
Looking after birch-bark
The future

Tälj!
180×230, 128 pp
Natur & Kultur, 2022

Rights sold: WE, FR

Hantverka i näver
170×260, 144p
Natur & Kultur, 2022

Rights sold: FI

FLOWER DECORATIONS



Contents

- Foreword
- Outdoors
- Wreaths
- Decorations with light
- Trees
- Decorations
- Bouquets
- Table decoration
- Christmas tree decorations
- List of words
- Thanks

The Florist's Christmas

Lars Jon

Florist Lars Jon guides us to make Christmas decorations with materials found in nature.

At Christmas we bring in nature and decorate our homes. We decorate our living rooms and window sills, our doors and tables. We even bring in a whole tree and put decorations in it. There is no other season in which we capture nature and decorate our entire world with it.

That's why Christmas is the florist's busiest and most inspiring time. In *The Florist's Christmas*, Lars Jon opens up the florist's toolbox and gives ideas for decorations that everyone can make.

It may look sophisticated, but with the right methods, it is easy and fun tying wreaths, make inventive Christmas decorations, cover Christmas tables that light up underneath the imagination, and decorate both Christmas cards and Christmas trees in completely new ways.

The Florist's Christmas is a book full of ideas, that you can use year after year.

About the author



Florist **Lars Jon** is the person behind the award-winning Florist Lars Jon Flower Studio in the middle of Copenhagen. Every year, he creates the flowers for a large number of weddings and events, which he shares photos of on social media. His Christmas opening is something of a happening every year. He has previously published the books *Buket*, *krans* and *Nordisk Jul* and participated in the Christmas TV shows *Nordisk Jul* and *Bord dæk dig* on DK4 and on *Go' Morgen Danmark*.

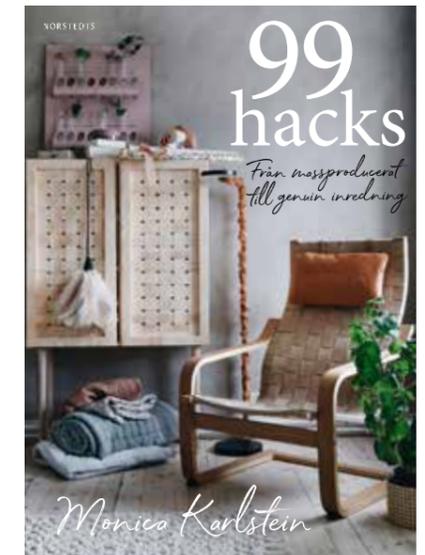
Floristens jul
210×280, 224 pp
Turbine forlaget, 2021

INTERIOR DESIGN

99 Hacks

From bulk production to genuine interior design
Monica Karlstein

99 *Hacks* is the DIY Grand Cru title. According to Google trends, rebuilding furniture is an enormous phenomenon on the internet with searches having recently increased by 400%. This trend shows the growing wish to live more sustainably and more personally. This book is here to meet that demand by showing how a mass-produced item can easily be turned into a genuine and personal piece of furniture.



Contents

- Foreword
- Everybody can be a hacker
- Where is the inspiration?
- What furniture can you hack?
- Good things to know
- What material can you use?
- What tools and equipment do you need?
- Hall
- Kitchen
- Bedroom
- Children's room
- Living room
- Shopping list
- Index

About the author

Monica Karlstein is a journalist and interior designer. For six years she has run the successful DIY blog *hemmafikbloggen.se* with 120 000 visitors every month from 87 countries. She receives many questions about refurbishing from around the world and her posts about IKEA hacks have proven to be particularly popular.



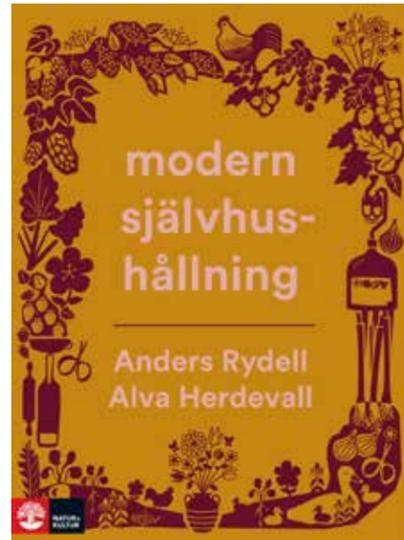
99 hacks
175×245, 156pp
Norstedts, 2019

Rights sold to: DE, FI



**HOME &
GARDEN**

HOUSEKEEPING



Contents

Foreword
Cut flowers
Sourdough & baking
Become a chicken breeder
Start a microbrewery
Compost & nutrition
Beauty & spa
Gardening
The bar cabinet's classics
Become a beekeeper
Hot beverages
Store & preserve
Cleaning & housekeeping
Ducks
Beer & hops
Make your own wine
Trees & shrubs
Index

Modern housekeeping

Alva Herdevall & Anders Rydell

Do you want to grow cut flowers, season your own gin and roast coffee beans at home? Braid an onion braid, build a chicken coop and grow corn, peaches and hops? Brew beer, wine and compost tea?

On their spot outside Uppsala, Alva Herdevall and Anders Rydell run a small-scale self-catering farm with flower gardens, kitchen gardens, chickens, ducks and bees.

This is a housekeeping book for the 2020s. With the help of old methods and new thinking, Alva and Anders combine self-sufficiency and sustainability with a modern lifestyle. They want to show that it is possible to combine family life and work with the dream of putting self-produced food on the table. They also want to show that a higher degree of self-sufficiency is not a sacrifice but a form of luxury that can not be bought for money. A home-grown tomato will always be tastier, a home-mixed vermouth drier and a homemade skin cream softer.

In *Modern housekeeping*, you will learn about how to care for a sourdough, grow a tomato plant and tie your home-grown Friday bouquet. And about how to make a gin and tonic from scratch, harvest bee pollen and hatch chickens in the closet. You will also learn how to make shoe wax, pick a rooster and make your own facila creme.

About the authors



Alva Herdevall is a designer and works as a project manager at Uppsala municipality. **Anders Rydell** is an author, journalist and editor-in-chief of the magazine *Författaren*. Anders has previously written *Boktjuvarna* och *Plundrarna*, books that have been published in over 30 countries. Together, Alva and Anders run Krusen-berg growers who sell home-grown flowers, honey and vegetables.

Modern självhushållning
200x250, 368 pp
Natur & Kultur, 2022

Rights sold: DK

DECORATE OUTDOORS

Decorate your Outdoor Spaces

Leonor Juhl

In *Decorate your Outdoor Spaces*, you get lots of practical advice about how to create spaciousness outdoors. You get tips on how to best design beautiful and functional patios and how to make your garden a continuation of the house. You also get tips on how to decorate with plants and textiles, and create a practical outdoor kitchen, as well as build your own relaxation area with a spa bath and a cooling outdoor shower or how to best realize the dream of a greenhouse.

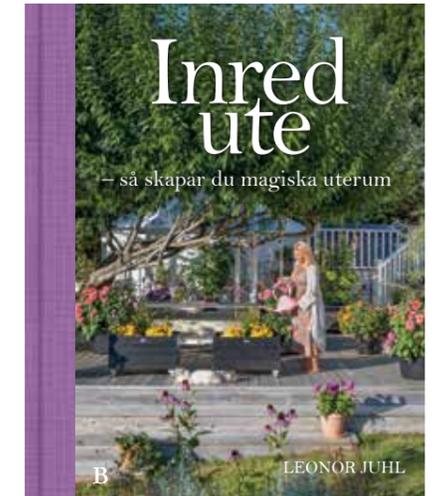
With *Decorate your Outdoor Spaces*, Leonor Juhl wants to inspire you to create those cozy places on the terrace, balcony or in the garden.

About the author

Leonor Juhl, alias Miss Turquoise, is the well-known interior designer, photographer, artist and author who, via her popular instagram channel @frokenturkos, with over 50,000 followers, inspires people to decorate more colorfully and personally. We have also seen Leonor and her beautiful home in SVT's popular program "Who lives here". She has previously published the book *Decorate with colour - how to create a unique and personal home* that has been praised as "Best interior design book", "A wonderful book with both colour, heart and personality" and "Best handbook in color theory and interior design".

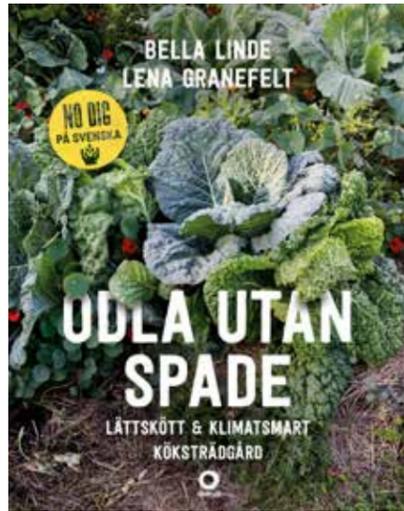


Inred ute
210x285, 160pp
BladhByBladh, 2022



Contents

Preface
Introduction
To create space outside
Colour theory
Decorate
Lounge hanging
Outdoor kitchen & dining area
A place to rest
Balcony
Grow & greenhouse
Outdoor shower
Outdoor spa
Eating out



Contents

- Foreword
- Gardening without digging
 - how it works
- Getting started
- Tools
- Using the No Dig-Method
- Maximise harvests
- Cover material & compost
- Nourishment
- Life in the soil — the co-workers of the grower
- Geology
- Vegetable favourites
- Pollination & flowers
- Trouble in the garden
- Common queries
- Index
- Sources

No Dig Gardening

A guide to the No Dig-method
Bella Linde & Lena Granefelt

Gardening without digging is the first Swedish guide to the No Dig-method, an easy and climate-smart method gaining in popularity and slowly but surely revolutionizing the gardening world. This book teaches you everything about starting and caring for a kitchen garden without a single dig, and without watering and weeding. Learn about cover materials, intense growing, and soil health. Try this method – saving both the environment and your back!

About the authors



Bella Linde is a journalist and author focusing on cultivation and gardens. *Gardening without digging* follows her success *Straight from the Earth* – a standard book for self-sustaining households which has sold in over 20 000 copies. She has also written *Grow your lagom life*.

Lena Granefelt is a photographer focusing on gardening, planting, and food. Besides photographing for the bestseller *Straight from the Earth* she also photographed for the book *Return of the Flavours* and *Nature wine Curiosity*.

Odlå utan spade
165x210, 218 pp
Ordfront, 2021

Rights sold: WE

Bokashi

Kitchen compost for everyone
Anette Hjerde

Make your own soil! Simple, quick and environmentally friendly with bokashi.

Did you know that you can make your own compost in the kitchen? Bokashi is a Japanese method that has been introduced to the West, and it's incredibly simple and environmentally friendly! In *Bokashi* you get a complete guide to what you need in order to get started, along with lots of tips and inspiration. Author Anette Hjerde started to blog about bokashi in 2018, and through bokashinorge.no she noticed how great the interest is.

In the bokashi kitchen compost all food waste is transformed into rich soil and fertiliser, in just a few weeks. All you need is a few airtight plastic containers and the bokashi straw, which via its natural micro-organisms breaks down the food refuse. You don't need to do anything more than adding your everyday food waste on a daily basis, and the bokashi liquid does the rest. When the process is complete you have both a highly concentrated, nutritious liquid, and a fermented refuse which will be ready to use as fertiliser after a few weeks mixed with soil.

Gardening and cultivation enthusiasts are growing rapidly. Ecological, locally produced and do-it-yourself methods are a sign of the times, and the number of people wanting to grow their own food is constantly rising. Herb gardens and small-scale plots for the cultivation of vegetables is also a growing urban activity – in communal plots, on roof terraces, in backyards, or on the window sill.

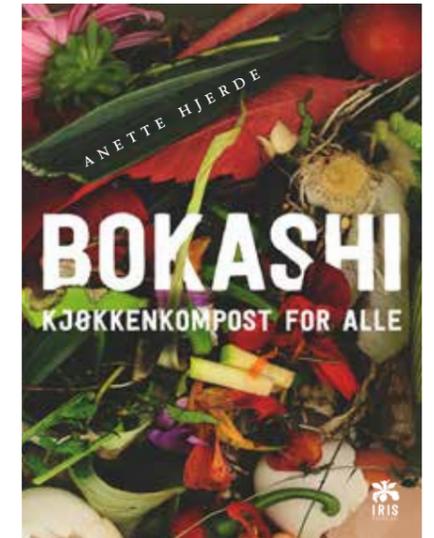
Soil purchased from garden centres often contains peat and therefore contributes to carbon emissions, and it can be difficult to get one's hands on eco-friendly soil. Compost soil made from food waste is, on the other hand, gold for all those who wish to cultivate themselves. Bokashi can be done under the kitchen sink, and the method contributes next to nothing in emissions, since all the energy and nutrition in the waste is transferred back into the soil.

About the author

Anette Hjerde is a partner in the communications bureau FeteTyper, and also runs the blog and start-up company Bokashi-Norge.



Bokashi
180x220, 192p
Spartacus förlag, 2019



Contents

- The best soil is the one you make yourself
- THIS IS BOKASHI
- Kitchen compost
- Compost soil: black gold in the garden
- Ten reasons to make soil using bokashi
- Bokashi liquid
- Sara Bäckmo: Bokashi in Sara's kitchen garden
- II. BOKASHI IN PRACTICE:
- THIS IS WHAT YOU DO
- Step one: Bokashi in the kitchen
- Step two: Two weeks of fermentation indoors
- Step three: Soil-making - How to create a factory for soil
- Bokashi in town
- Bokashi and pests
- Do-it-yourself bokashi
- III. CULTIVATING WITH BOKASHI
- Jenny Harlén: Microbes in a bucket and in the soil
- Bokashi soil: How to use it?
- Garden waste, grass from the mower and bokashi: Drop the garden compost!
- More on soil preparation: Bokashi and bio-charcoal
- Serial cultivation: The long growing season
- Bokashi commercial kitchen compost: The city cultivator in Oslo
- Tomatoes love bokashi
- Further reading

CITY GARDENING



Contents

- Foreword
- The garden
- The balcony
- The grass
- The pollinators
- The birds
- The houses
- The light
- The trees
- The earth
- The choices
- The water
- The flowers
- The competition
- Index

Urban Gardening

Mariette Glodeck

Are you the owner of a piece of land, a balcony or just a place where you can put some pots? Then you can make a bigger difference to the planet than you think.

In England, private gardens account for 85 percent of all food for pollinators in urban environments. In cities and suburbs, cultivated nature is an important oasis for both plants and animals. And they actually need some help now.

In the world's most important garden, you will learn what you can do to increase your garden's eco-service. Not just by cultivating and planting - sometimes it can be as simple as not mowing the grass as often, letting that tree stand for a while or choosing gravel in front of concrete. In this way, you can also help mitigate the effects of our increasingly more extreme weather.

This is an unusual garden book, perhaps even a manifesto for nature. Cultivation is not just a hobby but can be a significant climate effort. Your garden can become an important piece of the puzzle in the urban ecosystem. If you let it.

About the authors



Mariette Glodeck is a writer and copywriter with a burning interest in nature that was lit on a balcony on Södermalm in Stockholm. After 20 years as a member of the Swedish Society for Nature Conservation and Greenpeace, she decided to roll up her sleeves. In the garden.

Jonathan Stenvall is an award-winning nature photographer. Already as a 16-year-old, with the support of the Hasselblad Foundation, he started a photo project focusing on the city's biological diversity.

Världens viktigaste trädgård
Till naturens försvar
195x255, 180pp
Ordfront, 2022

CARE OF AN OLD GARDEN

Handbook for an Old Garden

André Strömqvist

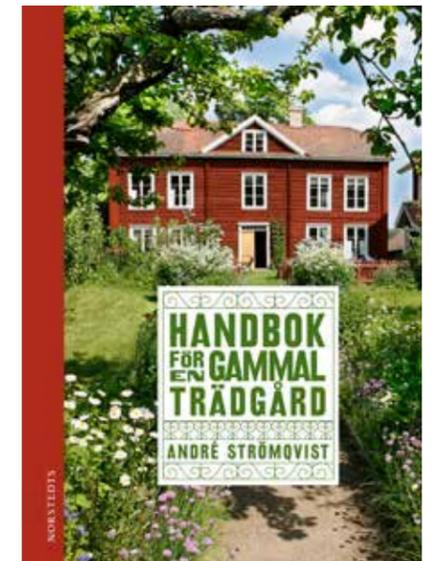
A garden is constantly changing. Taking care of an old garden is therefore not about freezing a condition. Instead, it is about getting to know the garden in order to best preserve its different parts for the future.

As a garden antiquarian, André Strömqvist has extensive experience of older environments, and in his role as a gardener at the same time the practical knowledge required. Here he describes how we can find clues, interpret what we see and set a level of ambition that works. Pedagogically, he guides us through the different parts of the garden in the form of flower beds, hedges, stone walkways and fruit trees. He describes how we can go about nurturing, restoring and recreating the different parts, and lets history in the form of older pioneers, methods and cultural varieties give inspiration.

"To nurture an old garden is to take care of a piece of local history, but also a small part of a culture that spans the entire world."

About the author

André Strömqvist is a building and garden antiquarian. He has worked with a number of historical environments from villa gardens to castle parks and cemeteries. He has previously written *Odlaren's handbook*, *Trädgårdsmästarens notes* and *Odlarliv på Kniva trädgård* (together with Andreas Graveleij). For many years he wrote "The Handbook" in *Allt om Trädgård*.

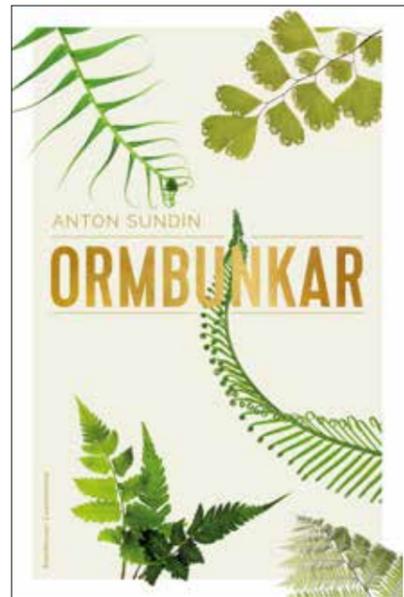


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- Foreword
- Get to know your garden
- To nurture a garden
- The plants' paths to our gardens
- Old plants in old gardens
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- Ornamental trees
- Ornamental shrubs
- Climbing plants
- Hedges
- Fruit trees
- Berries & rhubarb
- Vegetables
- Corridors & seats
- Fences, gates & garden furniture
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- Lawns
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- Sources & literature
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Handbok för en gammal trädgård
175x245, 224pp
Norstedts, 2022

THE OLDEST PLANTS



Contents

Introduction
History of the fern and their sprawl
Botany and morphology
Species
The fern in the human world
The Fern Craze - fern insanity
The fern in art and design
Growing ferns in the garden
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Ferns

Anton Sundin

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*.

CARE FOR CLOTHES

Dress the Kids!

Growing, fixing, mending
Jennie Dahlén & Johanna Leymann

Everyone who has children knows that a lot of garments pass through the home in just a few years. Children grow and children wear on clothes. A child’s wardrobe is simply an ongoing project. A project that can sometimes feel completely overwhelming. We are talking about lost mittens, outgrown shoes, trousers with holes in the knees and double sets of rainwear for preschool and home. The solution is often quick purchases that ultimately lead to itchy shirts, and a bad climate conscience.

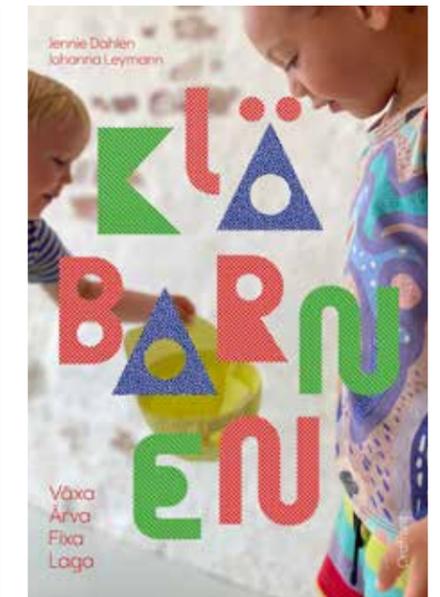
So what do you do to create a sustainable wardrobe for your children? In *Dress the Kids*, you learn the tricks! Here you will find everything from repairing tricks and material school to advice on how to get clothes, organize the wardrobe and re-sew a garment into a completely new one.

The authors Johanna Leymann and Jennie Dahlén offer smart tips and proven experiences that make you as a parent save time, money - and the planet’s resources.

About the authors

Jennie Dahlén is a lecturer and course leader with a focus on repairing and remaking. She has previously worked with Stockholm City Mission’s fashion brand Remake and has many years of experience from purchasing in the fashion industry.

Johanna Leymann is a lecturer, author and opinion leader in sustainable fashion and sustainable entrepreneurship. She runs the podcast *Slowfashionpodden* and the instagram account *@johannaleyman.se*. In 2019, she was named “Sweden’s Second Hand Profile”. Together they have previously written *Slow fashion - your guide to smart and sustainable fashion* (2016).



Contents

Foreword
New as a parent
Obtain, inherit, exchange & buy
Wash, care & fix
Mend
Remake & play
Save & store
End



TRAVEL GUIDES

NICE EATERIES



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

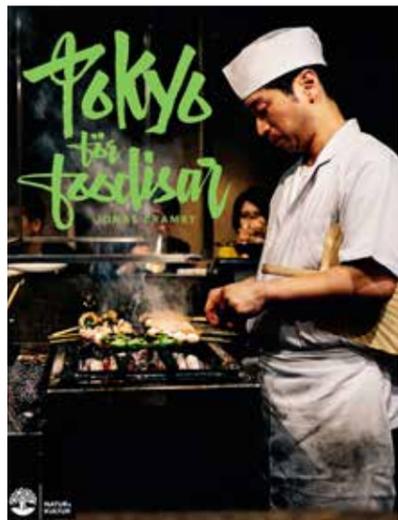
London for Foodies

Alisa Larsen

London moves at around 120 miles per hour and is impossible to keep up 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

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IN THE WORLD

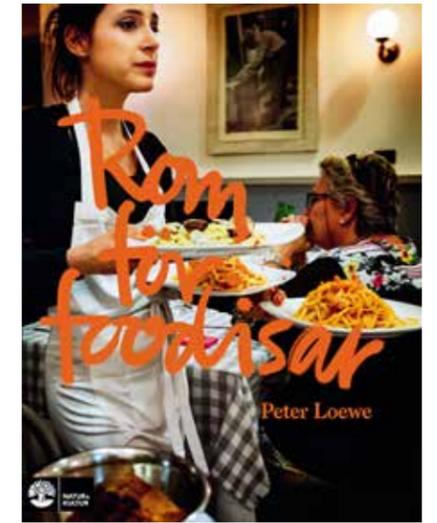
Rome for Foodies

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.

Besides his own personal favourites Peter has also travelled far out into Rome's periphery, in order to find the most characteristic places where the traditions of Roman food and family recipes live on and 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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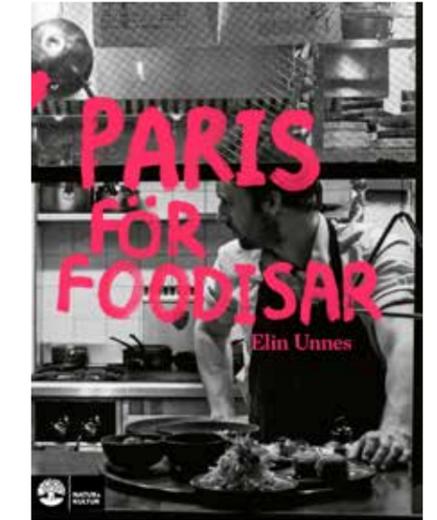
Paris for Foodies

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

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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

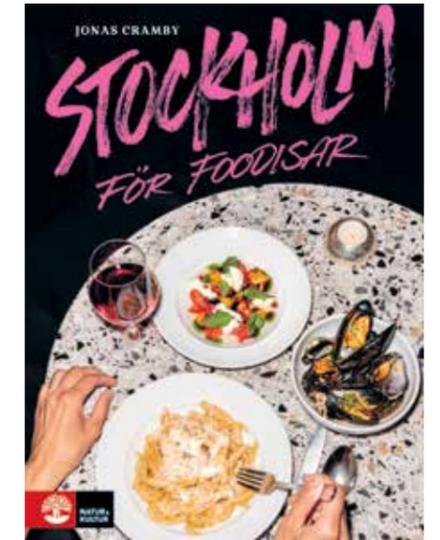
Jonas Cramby

“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 there is 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.”

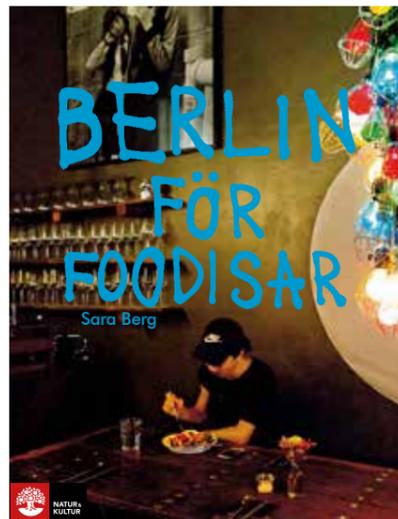
Jonas Cramby

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

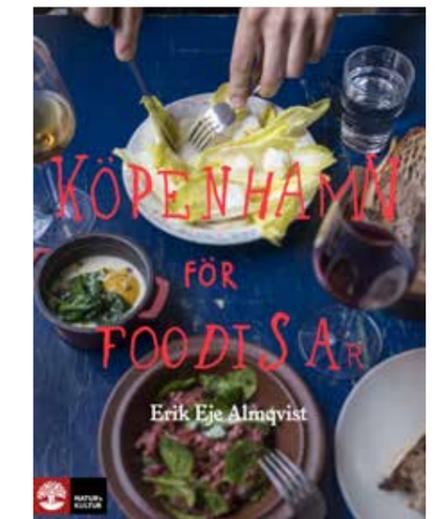
Erik Eje Almqvist

“I have never regretted anything as much as moving from Copenhagen. I missed the wine dealer from underneath the Knippelsbro bridge. Here, I was always waved into the kitchen to taste cloudy wines which had 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 did not take long before I moved back.

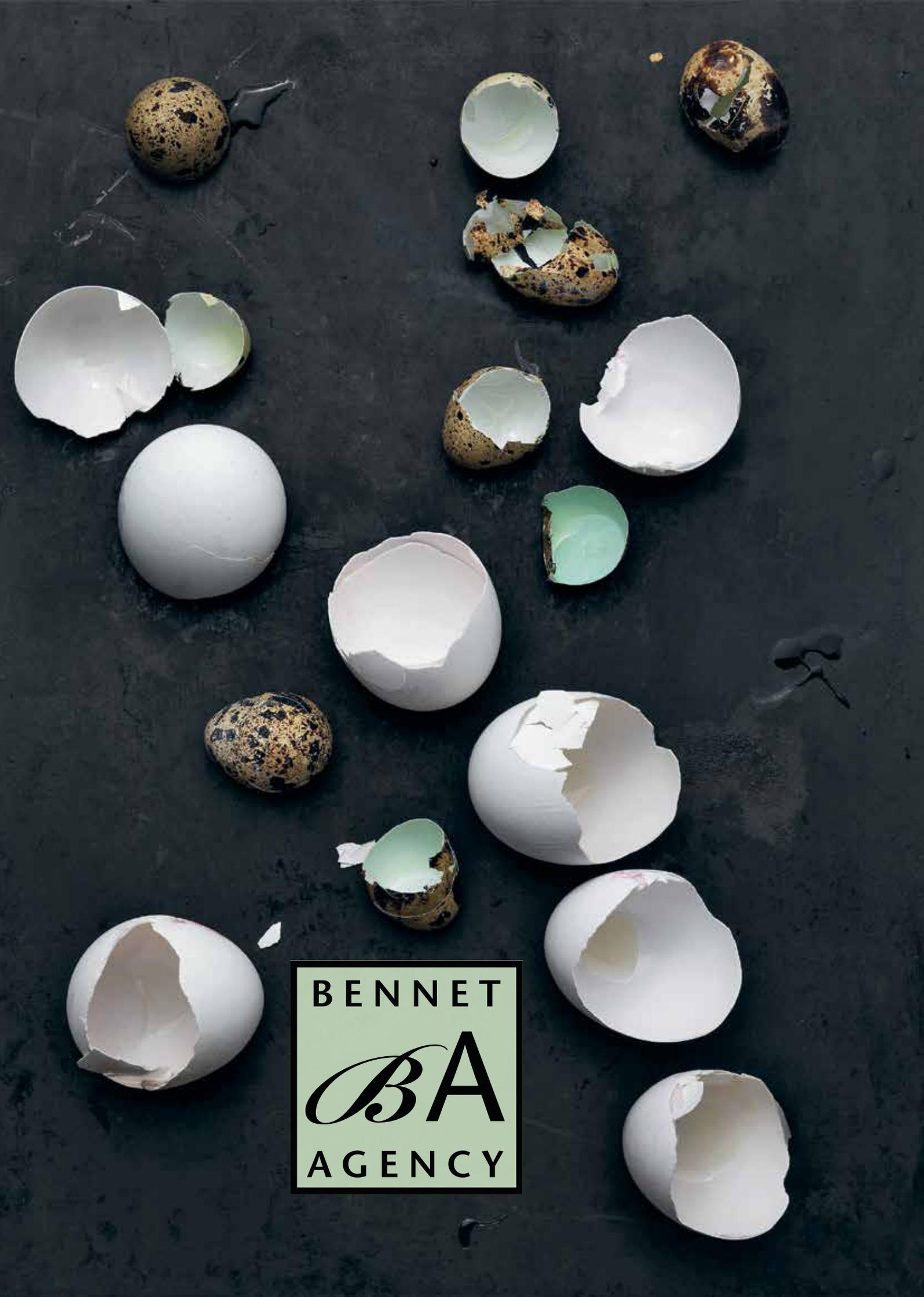
This is a guide to my favourite restaurants, to fantastic natural wines, to the establishments with the finest raw produce of the most devoted hippie farmers, from the best soil ranges in Sjælland. From the bars with the most interesting crafted beers to the roughest jukebox dives in which the ventilation 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



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