



RIGHTS LIST SPRING 2023

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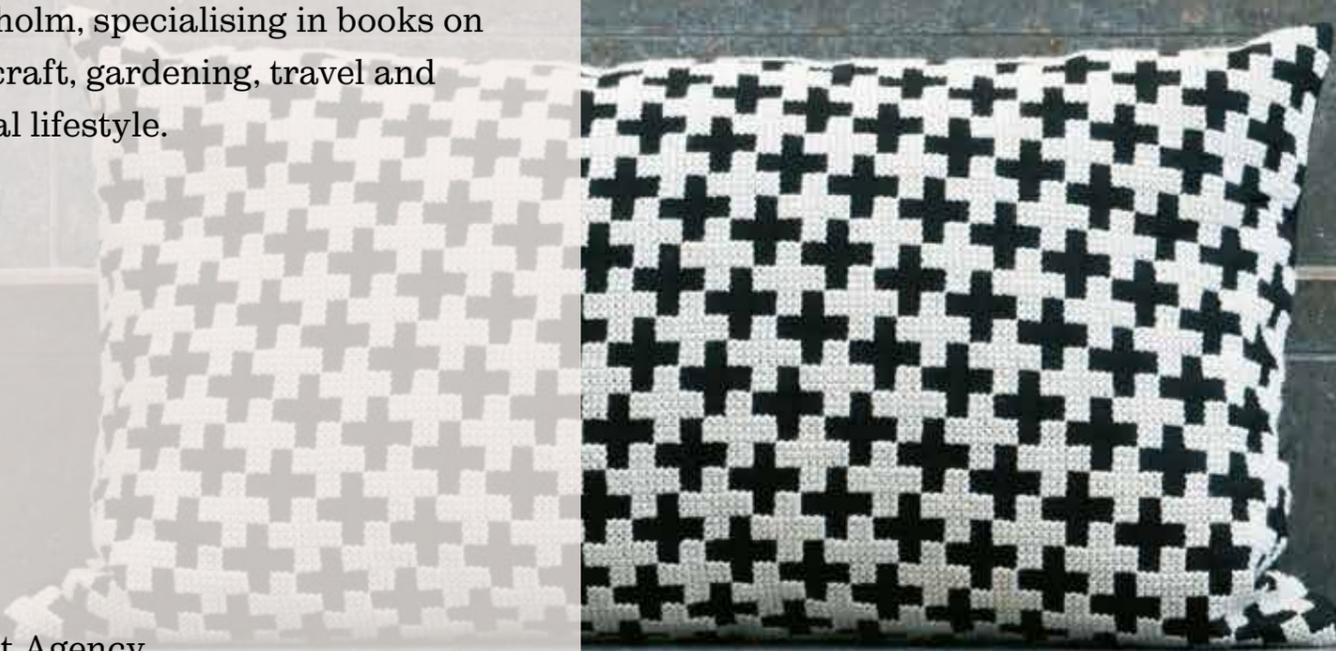
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About us

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

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SE-102 54 Stockholm
Sweden

CRAFT & HOBBIES



BINDING WREATHS



Contents

- Foreword
- Longing for spring
- Budding greenery
- Summer light
- Harvest time
- Winter rest
- Wreath material
- Thanks

Wreaths

Simple projects for all seasons
Malin Björkholm

Beautiful wreaths are one of the most appreciated floral works, and the trend in decorating is more significant than ever. Wreaths are so much more than just for Advent and Christmas, and in this book, you will get lots of inspiration to create beautiful and straightforward wreaths all year round! Here you can find wreaths for the front door and table decorations, hanging chandeliers or hair wreaths for the summer holidays.

Malin Björkholm's wreaths and flower ties have quickly become famous on Instagram due to their simplicity and because she often uses natural materials. They are both beautiful and durable, cheap, quick and easy!

The book has 40 wreaths and flower arrangements for all occasions and seasons, from the first longing for spring and burgeoning greenery via summer light and harvest time to Christmas and winter rest. All wreaths have clear instructions in text and pictures, and facts about which materials are suitable for the different seasons.

About the author



Malin Björkholm is a florist and finds inspiration in gardening, flowers and interior design. She regularly participates in reportages in several gardening and interior design magazines. On her blog and Instagram account, she inspires flower lovers to create simple flower arrangements, often with materials taken from nature and where her signature has become fantastic wreaths.



PAPER



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- Welcome
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- Anatomy of the flower
- Materials and tools
- Techniques
- Take good care of your flowers
- Flower guides
- Almeja Poppy
- Parrot flower
- Trumpet flower
- Baby Sunflower
- Cosmos
- Flamingo flower
- Buttercup
- Almeja Spring flower
- Mini Anemone
- Striped Orchid
- Almeja Flower
- Amaryllis
- Templates
- Colours and paper flowers
- Almeja's colour palettes
- Styling with paper flowers
- Notes
- Index
- Thanks

Paper Flowers

A guide to flowers, colours and styling
Sara Finne Frandsen & Sine Finne Frandsen

Learn to make beautiful paper flowers from crepe paper, get inspired for extraordinary colour combinations, and get creative ideas for how to style your flowers.

Almeja Space is known for its beautiful and unique paper flowers that light up and elevate floral decoration and styling to a higher level. This well-illustrated book presents 15 flowers, ranging from a simple poppy to an impressive parrot flower. The flowers have varying degrees of difficulty, and you learn how to make them, adapt and develop them to suit your setting.

In addition to the 15 step-by-step guides, you get a clear guide to materials and techniques, a thorough introduction to how to create your beautiful colour universes and lots of ideas for how to use your flowers creatively in your home, at a party or in bouquets. There are templates in the book that you can copy and store in a pocket, so they are always close at hand.

About the authors



During the first corona lockdown, the sisters **Sine** and **Sara Finne Frandsen** started making paper flowers, which became the starting point for the company Almeja Space. In this creative and aesthetic universe, the two sisters develop the most beautiful paper flowers, hold workshops and do flower styling in collaboration with famous brands.

Papirblomster med Almeja Space
195x250, 280 pp
Lindhardt & Ringhof, 2022

FLOWERS

Paper Flowers & Vases

Kristina R. Sørensen

Designer Kristina R. Sørensen would like to introduce more people to the fascinating world of crepe paper flowers. She guides us in creating our very own flower universe in the book.

The beautiful photo-illustrated book contains 19 flower guides, where the reader is taken through the detailed procedures and techniques that explain the process step by step. The instructions can be found in several levels of difficulty, but common to all is that they do not require prior knowledge of making paper flowers.

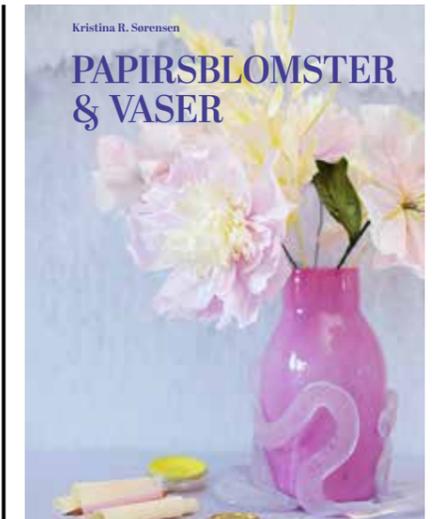
The author advises choosing tools and materials and how to put together bouquets with paper flowers. The book familiarises the reader with several methods so that you can subsequently create your flowers.

The book's focal point is paper flowers, but what is a flower without a vase? The author has teamed up with 10 Danish artisans. Each presented a vase for which Kristina had put together a unique bouquet with the 19 flowers from the book.

About the author

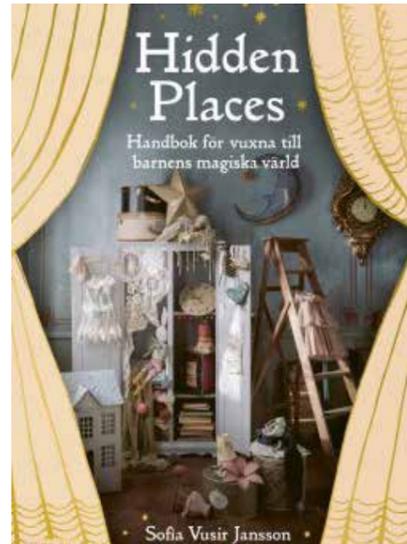
For the past 14 years, **Kristina R. Sørensen** has worked with home interiors, design, handicrafts and crepe paper flowers. This is evident in her universe on Instagram, where she, with the profile @labdecor.dk, has more than 14,000 members and the blog Labdecor.dk. Currently, her flowers are sold at home and abroad and have sold more than 150,000 pcs.

Papirblomster og vaser
170 x 240, 164 pp
Muusmann, 2023



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Coming soon



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- Spring
- Summer
- Autumn
- Winter
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Hidden Places

Adults' guide to children's magical world
Sofia Vusir Jansson & Nathalie Myrberg

In this unique mixture of homemade crafts, interior design and easily accessible inspiration, our basis is seasonal as we search among the magic and nostalgia of childhood memories. In a way personal, we call up the creative desire we found so natural during childhood.

In simple step-by-step instructions, we learn how to create fantastic decorations and environments, focusing on sustainability and using what we already have at home.

Hidden Places is illustrated in a luxurious design and encourages parents to spend time with their children realistically and sustainably. Everything from bathroom interior decor to fancy dress parties and home-made crafts is covered in fantastic photographs, texts and illustrations.

Welcome to the magical world of children!

About the authors

Sofia Vusir Jansson is a creator, photographer and stylist. She does assignments in PR, interior design, costume and scenography. She previously ran the blog Mokka-sin and had a popular Instagram account where she writes about interior design and lifestyle. She collaborates with several different brands, including Svenskt Tenn and



Nationalmuseum.

Nathalie Myrberg works as a creator and stylist and runs Babes in Boyland. Babes in Boyland consists of a blog in the magazine Lantliv and an Instagram account with over 60 000 followers. Here is a space for sharing interior decor, recipes, DIY ideas and inspiring environments. Photos and articles from Babes in Boyland have been published in, among others, IKEA magazine, Livet Hemma, Lantliv, Plaza Interiör and Gardenista.

Hidden Places
210x280, 264 p
Bookmark, 2019

Rights sold: DE, NO

Hidden Winter

Creativity and inspiration for the cold season
Sofia Vusir Jansson

With magical photography, imagination-provoking puzzles and beautiful illustrations, *Hidden Winter* is a long-awaited follow-up to the successful *Hidden Places*.

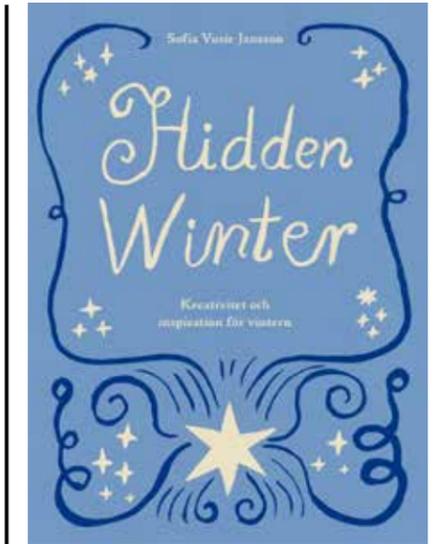
This unique mix of crafts and inspiration celebrates children's creativity and ingenuity. Starting from the traditional skills of the cold months, we learn how to take arts to a new level easily.

With simple step-by-step instructions, we here learn how to create magical decorations, environments and clappers that make everyone happy. Of course, with a focus on sustainability, recycling and using what you already have at home.

Hidden Winter encourages all parents to spend winter and Christmas with their children in an analogue and sustainable way. In this masterpiece by Sofia Vusir Jansson with illustrations by Maja Sten, we learn everything from creating a classic Christmas angel in the Hidden style to how to make the slightly more complicated but traditional and timeless Christmas bauble at home.

About the author

Sofia Vusir Jansson is a creator, photographer and stylist. She does assignments in PR, interior design, costume and scenography. She previously ran the blog Mokka-sin and had a popular Instagram account where she writes about interior design and lifestyle. She collaborates with several different brands, including Svenskt Tenn and Nationalmuseum.



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- Creativity and creation
- Paper flowers
- The studio storage
- Wrapping station
- The national costume
- The winter solstice
- The Nordic Museum
- Templates

Hidden Winter
210x280, 179 p
Bookmark, 2022

Rights sold: DE, DK

CRAFTING OF NATURE



Contents

- Introduction
- The buildings & the craft
- Crafting with leaves
- Crafting with trees
- Crafting with moss
- Crafting with flowers

The Forest & The Craft

Pernilla Wåhlin Norén

Trees, grass, leaves, bark, mosses, flowers, and lichens. In addition to the instructions, there is just as much pure inspiration here. With the forest as an ingredient, you learn different methods and techniques for crafting. The book contains instructions for around 30 projects, from building leaf garlands and plant crowns to weaving willow baskets, pressing flowers, making a carpet from moss, and creating a wind shelter.

Only when we understand the forest can we take care of it. And in that way, the craft is unique; it begins in the woods and has its origin and starting point in the properties and logic of the materials. Wordless knowledge is transferred between nature and hand and from generation to generation. Stories from mother to daughter, from grandfather to grandson. A tacit knowledge that can only be spread through practice and doing.

The best thing we can do for nature is to spend much time in forests, mountains, and meadows. Only then, when we understand it, can we take care of it.

About the author



Pernilla Wåhlin Norén is an architect with craft as an entry into the profession. Born and raised on a mountain in the forest in Dalarna, she has worked all her life with a craftsman family behind her. Pernilla has designed houses and worked as a teacher at the School of Architecture. Currently, she works as a city architect and is chairman of the *Borlänge Handicrafts Association*, a member of the *Dalarna Handicrafts Association*, and in *Swedish Form Dalarna*.

Skogen & slöjden
180x240, 160 pp
Natur & Kultur, 2023

NESTING

Nesting for Beginners

50 baby projects

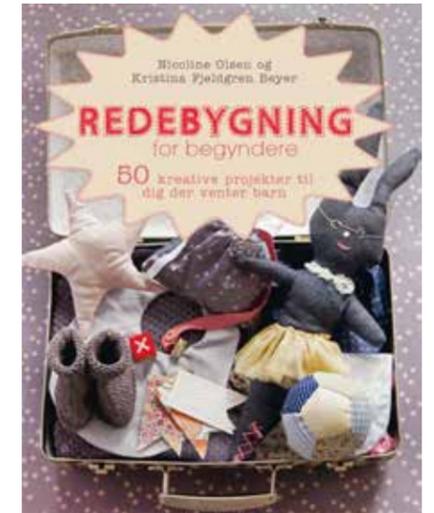
Nicoline Olsen & Kristina Fjeldgren Beyer

Nesting for Beginners is the ultimate handbook for all parents-to-be who are overcome with an irresistible urge to sew, knit, crochet or otherwise line the nest as soon as the pregnancy test shows positive. It gives an almost unimaginable joy to create something entirely personal for the child on the way - knit a little hat, sew a blanket from leftovers or embroider a unique picture, for example. But many have not given needlework a thought or opened a sewing machine driver's license in 5th grade can join. Here are detailed instructions for everything from crocheted pram chains to home-sewn stuffed animals, nursing pillows and baby pants.

About the author

Nicoline Olsen is a writer, designer and stylist. She has written articles on food, hobbies and interior design for Danish and foreign magazines over several years. She also wrote the book *Life and happy days*.

Redebygning
210x277, 172 pp
Lindhardt & Ringhof, 2013



Contents

- Congratulations, you are going to be a parent!
- Techniques and materials
- The starter pack
- The baby room
- Favourites for the wardrobe
- Cute and practical necessities
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EMBROIDERY



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Black and white
Letters and numbers
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Unexpected combinations
Afterword and index

Graphic Embroidery

Simple cross-stitch patterns
Maria Snare Johnsson

Graphic embroidery is Maria Snare Johnsson's passion, and in this book, she shows how to create fantastic embroideries with simple cross stitches. She embroiders letters and numbers and creates unexpected combinations. Action for patterns staircase and names them accordingly, e.g., English confectionery, the stair case and disco.

At flea markets, she finds old embroideries in traditional style, which she surrounds with her modern, geometric shapes and creates striking contrasts between new and old.

About the author



Maria Snare Johnsson works as a teacher of Swedish for new arrivals. Embroidery is her passion; she takes her current project everywhere - on the bus, in the waiting room, and at parties. "Some people enjoy running in the forest, others cooking for hours. I charge the batteries with needle and thread while a new pattern takes shape," says Maria. On Instagram, you can follow her at @hovleverantoren.

Grafiskt broderi
240x240, 160 pp
Tukan förlag, 2016

TECHNIQUES

Sashiko

Japanese embroidery
Elise Nilsson

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

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

About the author

Elise Nilsson is passionate about textiles and encountered sashiko on a visit to Japan. Since then, she has taken sashiko courses in both Japan and Sweden.



Sashiko
200x250, 160 pp
Ordalaget, 2021

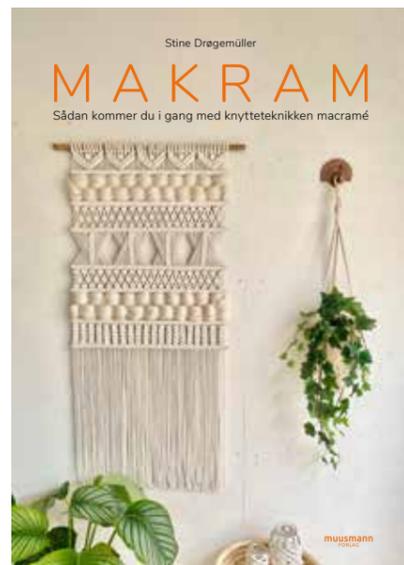
Rights sold: DK



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MACRAMÉ



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Makram

How to get started with macramé
Stine Drøgemüller

Makram contains 15 unique projects. Here, as a beginner, you get answers to everything you need to know about knot techniques and calculating the length of the strings. The book makes it easy and clear to start with your macramé projects.

Home interior, furniture, clothes and jewellery. You can do most things with macramé! As soon as you have opened up the creative knots, you will be entangled in a fantastic universe which is addictive and meditative. The book shows how diverse the macramé universe is through the various instructions.

The book is primarily aimed at creative people who are curious about macramé and want to learn a new, stress-relieving hobby where there can be faster results – compared to, e.g. knitting and crocheting. The purpose is to motivate readers to DIY with macramé and help them get started.

About the author

Stine Drøgemüller is self-taught in the macramé craft. Today, she runs the company MAKRAM with the mission of spreading macramé – both as a creative and health-promoting activity and as a way of producing home interiors. She lives most of the year in her allotment house, where she has her MAKRAM showroom, runs her webshop with recycled yarn and holds various workshops.

Makram
170x240, 164 pp
Muusmann, 2023

TUNISIAN CROCHET

Tunisian Crochet for all Seasons

Tops, blouses, sweaters
Helle Kampp Mathorne

Tunisian crochet ranges widely - from compact and textured to lighter and more airy expressions. This book offers various designs representing the seasons in a beautiful harmony of colours, shapes, and patterns. Many of the designs include a twist of knitted and crocheted edges.

The book contains 17 instructions, from elegant sweaters, blouses, and summer tops to winter skirts and sweaters. The sweaters are in sizes 36 to 46. The difficulty levels vary so that everyone can join.

About the author

Helle Kampp Mathorne has loved needlework all her life. She is a trained needlework teacher from Hellerup Handicraft Seminar, has taught about yarn and sewing and has held workshops in almost everything with cord. In addition, Helle Kampp Mathorne has also designed patterns in knitting/crochet / Tunisian crochet for Burda International, Region Nordic, and the magazines *All about Needlework*, *Knitting* and *Creative Knitting* and has the company Kampp Design, which sells patterns in knitting, crochet and Tunisian crochet.



Tunesisk hækling til alle årstider
200x255, 184 pp
Turbine forlaget, 2023



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- Thanks

Knitting for Babies and Toddlers

Lotte Rahbek

Knitting for Babies and Toddlers is a new Danish knitting book by the Danish designer Lotte Rahbek. The book contains instructions for designs for children aged 0-2 years. Since 2020, Lotte Rahbek has been behind the trademark Apple of My Eye, designing beautiful knitting patterns for babies and children with a clean, Nordic aesthetic and fine details. As a knitwear designer, she finds inspiration, especially in the colours that characterise nature by the sea. She often gets ideas for patterns from the beach - in sand, stones and the beautifully polished pieces of wreckage that have washed ashore.

”Knitting is a craft - it’s unique, and it takes time. Even if you follow a knitting pattern, the result is still unique, as we all have different knitting styles. Therefore, the result always has a personal expression. You cannot get a more personal gift than home knitting. And you often knit for someone you love,” says Lotte Rahbek.

About the author



Lotte Rahbek is an educated Cand. Scientist. in computer science and information psychology from the University of Copenhagen. She has worked in the IT industry for many years and has lived and worked in the USA. Lotte Rahbek has gone through several courses in knitting technique and design at Copenhagen University of Applied Sciences. Since 2020 she has knitted under the name Apple of My Eye.

Fair Isle Knitting

Sweaters, caps and mittens with colours from nature
Carina Olsson

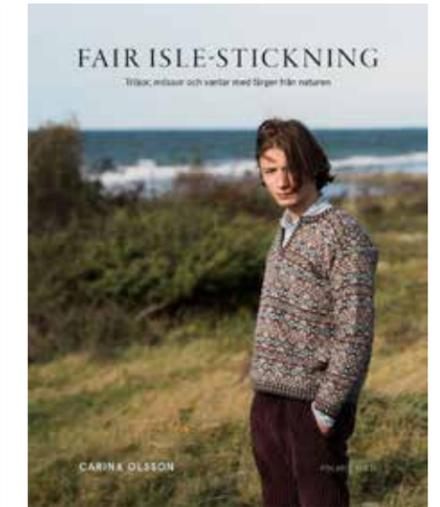
The patterns and techniques of *Fair Isle Knitting* have evolved over hundreds of years. The colours are traditionally close to nature, with inspiration from the rugged and magnificent landscape of the Shetland Islands. In Sweden, similar environments can be found on Gotland’s moors and Öland’s Alvaret, and in this book, you get to experience the best and most beautiful of both worlds. It is the first Swedish book about Fair Isle knitting!

The knitting technique is simple; the hard part is mixing colours and shades that make the patterns stand out. The book’s focus is colour inspiration, that is, how to choose shades and colours in your multicoloured knitting so that you can continue with your patterns based on the book’s basic models.

The reader is offered a variety of projects with sweaters, mittens and hats. The pattern library contains both traditional Fair Isle patterns and patterns in the Nordic tradition.

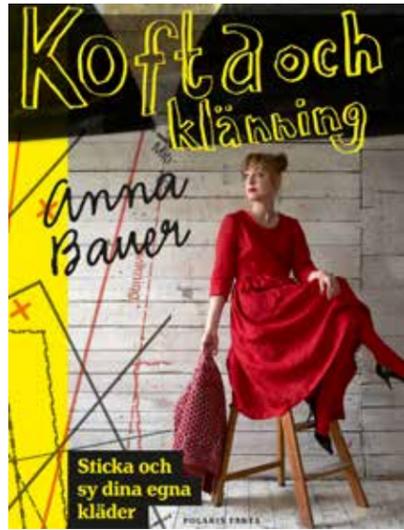
About the author

Carina Olsson is a textile artist and course leader. She is one of Sweden’s leading experts in Fair Isle knitting. Carina has a unique ability to recreate and capture the colours of nature in her Fair Isle knitted garments, such as the shimmering blue tone of the mussel shell, the purple glow of the seaweed and the shades of the yellow-green lichens against grey rocks. Carina Olsson is also the author of the books *Brodera på ylle* (2012), *Bottensömmar* (2018) and *Brodera retro* (2020).



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- The colours in Fair Isle knitting
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- Balloon dress with bow
- Well, hello, sunshine dress
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Dress & Cardigan

Anna Bauer

Cardigans and dresses have been Anna Bauer's favourite outfits for as long as she can remember: With these items in the wardrobe, you're pretty much settled, then all you need is a pair of nice shoes!

This book will give you basic patterns and instructions for cardigans and dresses that you can knit and sew yourself. The feeling of making your own garments is priceless, and with Anna's guidance and creativity, you will be able to create a fantastic wardrobe.

Anna offers seven basic patterns for knitted cardigans in several variations. You can vary the sleeves, collars and patterns to your measurements. You also get six basic dress patterns to sew, where you can combine different bodices, skirts, and sleeves according to your taste and size. There are also two knitted dresses here. To help you, there is a wide range of knitting and sewing tips, a description of basic pattern construction, where you will learn how to adjust patterns according to personal measurements, and a pattern library where you can choose freely for your garments.

About the author



Anna Bauer is a textile artist with a master's degree in textile art from the University of Design and Crafts (HDK) in Gothenburg. She has also studied fashion design, pattern construction and sewing. She has previously published the well-known and appreciated books *Hönsestrik, a love story* and *Hönsestrik forever* and, together with Eva Zethraeus, *Knitting & dyeing*. Anna's work often appears in exhibitions, and she regularly holds courses and workshops.

Knitting & Dyeing

Naturally, with plants, fungi, lichens and lice
Anna Bauer & Eva Zethraeus

The authors have dug deep into old plant dyeing books, tested and then further developed traditional recipes and experimented with new ones. The aim has been to get permanent colours with as few chemicals as possible and, at the same time to do away with the prejudice that plant dyeing only turns dirty yellow! In this book, all colours come together.

Plant dyeing is an experience with many dimensions: colour, chemistry, craftsmanship, getting out into nature, getting to know your flora and, not least, knitting with your coloured yarn. Of course, the reader also gets instructions for several colourful knitted garments.



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About the authors

Authors **Anna Bauer** and **Eva Zethraeus** share a keen interest in knitting and have dyed yarn together and run courses for several years. Anna Bauer has previously published the books *Hönsestrik - A Love Story* and *Hönsestrik Forever*. They both have studios at the Art Epidemic in Gothenburg.



FINNISH



New Finnish Knits

Pirjo Iivonen - Annika Konttaniemi -
Niina Laitinen - Katja Makkonen -
Merja Ojanperä - Soile Pyhänniska -
Anna-Karoliina Tetri - Minttu Wikberg -
Marjukka Vuorisalo

Many people know Icelandic knitting, but what is Finnish knitting? In this book, nine well-known Finnish knitwear designers present 17 favourite patterns for sweaters and jackets. In addition, there are also instructions for slippers and skirts.

At the end of the book, there are instructions for dyeing yarn. All projects are knitted from domestic yarns.

About the authors

Nine of Finland's top knitwear designers. The authors of the book have all been previously published by Moreeni.

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Herd
Flight
Designers

Minun suomalaisneuleeni
210x255, 160 pp
Moreeni, 2023

Rights sold: DE, DK

Icelandic Knits
Rights sold: DK, DE, WE, NL



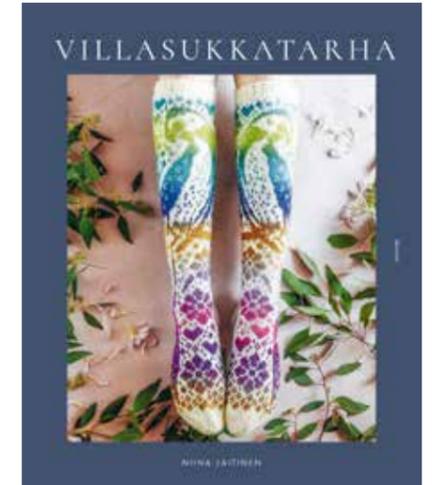
KNITS & SOCKS

The Sock Garden

Niina Laitinen

Enter the enchanting sock garden!
The source of inspiration for the beloved designer's sixth sock book is a garden with plants and animals. The book has ankles- and knee-length socks, knitted in garter stitch or stockinette stitch with yarns of different thicknesses.

Niina Laitinen is a favourite in the knitting world. All of Niina's knitting books have been bestsellers and have been translated into many languages.



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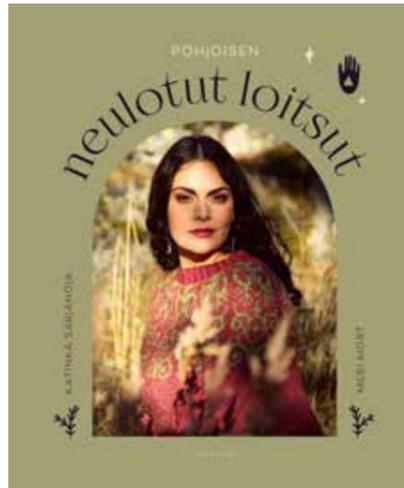
About the author

Niina Laitinen is one of Finland's most popular knitwear designers. All her six sock books have been successful both in Finland and abroad.



Villasukkatarha
210 x 255, 160 pp
Moreeni, 2022

KNITTING DESIGNS



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The dreamer of twilight
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Eternity
King deer
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Lightning
Thought and memory
Healer
Grief
Black Chest
The injection of life

Knitted Charms from the North

Meri Mort & Katinka Sarjanoja

The knits in this beautiful and soulful book draw from northern nature and mysticism. The knitting instructions prepared by Katinka Sarjanoja are complemented by Meri Mort's fascinating spells and atmospheric drawings.

The book has a diverse selection of knitwear and accessories, from easy to challenging. The technique is mainly plain knitting. The yarns are primarily made from ecological wool. "I lift the loops into scales; I move the threads into waves..."

About the authors



Fantasy writer **Katinka Sarjanoja** and yoga teacher-writer-illustrator **Meri Mort** are interested in the magical dimension of crafts.

Pohjoisen neulotut loitsut
210×255, 160 pp
Moreeni, 2023

FROM FINLAND

Sweaters from the Isle of Foxes

Katja Makkonen

Colourful knitwear that takes you to maritime landscapes and fairy-tale atmospheres.

Katja Makkonen's sweaters are born from the unique nature of a small island: the smell of the sea, big waves, sun and sea mist. The book contains models suitable for women, men and children. The sweaters are knitted from the bottom and up.

About the author

Katja Makkonen lives in Reposaaari, Pori, and is the head of a knitting instruction shop, Lankajengi. She has previously published her knitting instructions as self-published books.



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Final words

Kaarrokeneuleita kettujen saaresta
210×255, 160 pp
Moreeni, 2023



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Kawaii Beading

Thea Rytter

In *Kawaii Beading*, you get over 20 patterns of beading designs in the "kawaii" style.

Kawaii means cute in Japanese, and that's precisely what all these designs are: cute dogs, fluffy cats, smiling cacti, and happy fruits.

There are easy and more complicated designs that require several plates and will take longer to finalise.

There are also many ideas for how to make mini-beading designs which are perfect for decorating the school bag or putting up on the wall.

Thea Rytter made the book in collaboration with her six-year-old daughter Kajsa. Together they have selected which patterns should be included in the book - for only the cutest things are cute enough to be kawaii.

About the author



Thea Rytter is the artist behind VaskavullaKnit, where she posts original knitting patterns that anyone can use. She spreads creative joy through her Instagram account and her innovative workshops. Thea works as an editor at the magazine Marie's Ideas. She has also published *Super cool beading* (2022), *Sewing for kids* (2022), *Sew* (2022), *Knitted Food* (2022), *Knitted Halloween* (2021), *Knitted Easter Decorations* (2021), *Knitted Christmas Decorations* (2020), all sold to several countries.

Super Cool Beading

Thea Rytter

In *Super Cool Beading*, you get over 20 beading designs of things that are just too cool, for example, sharks, dinos, robots, eagles, skeletons, UFOs, and more.

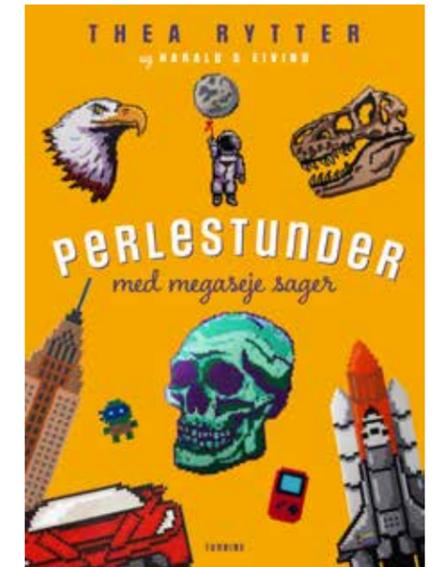
There are easy designs and more complicated ones that require several plates and will take longer to finalise, such as giant dinos and UFOs.

There are also many ideas for how to make mini-beading designs which are perfect for decorating the school bag or putting up on the wall.

Thea Rytter made the book with her two sons, Harald and Eivind, who are 12 and 10 years old. Together they have selected patterns cool enough to be included.

About the author

Thea Rytter is the artist behind VaskavullaKnit, where she posts original knitting patterns that anyone can use. She spreads creative joy through her Instagram account and her innovative workshops. Thea works as an editor at the magazine Marie's Ideas. She has also published *Kawaii beading* (2022), *Sewing for kids* (2022), *Sew* (2022), *Knitted Food* (2022), *Knitted Halloween* (2021), *Knitted Easter Decorations* (2021), *Knitted Christmas Decorations* (2020), all sold to several countries.



Contents

- Welcome to a world of cool beading designs
- How to use this book
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Creative Karin

Recycling
 Karin Andersson

Creative Karin - Recycling contains inspiring projects, step-by-step pictures, a thorough review of materials, things that are good to have, and tips and tricks from a DIY pro. The materials used in the book are things everyone already has at home.

Karin is behind the entire process of the book with everything from ideas, photography, text, form and layout.

About the author



Karin Andersson is one of Sweden's most popular profiles in crafts and DIY. She creates playful and colourful projects in her books with a child's mind in focus. Creative Karin has designed and developed toys and products for children, participated in many TV shows and is a frequently employed workshop organiser.

Kreativa Karin: Återbruk
 216 x 267, 128 pp
 Tukan förlag, 2021

Creative Karin

Nature
 Karin Andersson

Creative Karin - Nature is the third book in the series of books for crafty children.

In the book, Karin Andersson goes through both classic and unexpected materials that nature offers. She also tells us what time of year you find different suitable materials to craft with.

As usual, the pages are filled with colourful and playful craft projects that are easy and fun. The book contains clear step-by-step descriptions in pictures and text and wonderful inspiration that makes you happy!

Contents: Introduction | Material | Seasons | Flowers | Cones | Stones | Shells | Tree branches | Nuts | Chestnuts | Leaves and leaves | Fruit, vegetables and berries | Walnuts | Tree seeds | Index

Creative Karin

Beading
 Karin Andersson

Karin Andersson takes beading to a new level!

Creative Karin – Beading is filled with fun, colourful and playful projects, clear step-by-step pictures and associated patterns that make creating with beads easy and relaxed.

The book contains step-by-step ironing school, tips on bead storage, how to create patterns, and lots of creative bead projects and detailed designs.

Contents: Introduction | Good to have | Ironing school | Custody | Create patterns | Beading project | Index



Kreativa Karin: Naturen
 216 x 267, 128 pp
 Tukan förlag, 2023

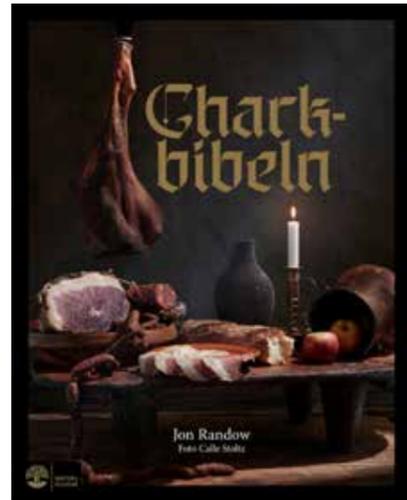


Kreativa Karin: Pärlor
 216 x 267, 128 pp
 Tukan förlag, 2022

**FOOD
&
DRINK**



CHARCUTERIE AT HOME



Contents

- Foreword
- Fresh sausage
- Emulsion sausage
- Hot smoked air-dried sausage
- Cold-smoked heat-treated sausage
- Sausage with vegetables
- Sausage with precooked ingredients
- Air-dried sausage
- Heat-treated meat
- Canned meat
- Air-dried meat
- Index

The Charcuterie Bible

Jon Randow

This handbook is for making artisan charcuterie, everything from fresh sausages and sandwich food to whole air-dried hams. Learn how to choose the right meat and then flavour and refine the raw material through traditional techniques such as salting, milk acidification, preservation, cold and hot smoking and air drying. Among the book's approximately 130 recipes - all of which are written to be prepared in the home kitchen - you will find charcuterie classics from above all the Nordic and European charcuterie traditions, for example, isterband, bacon, coppa, sobrassada, lardo and culatello and lots of iconic German, Italian and Spanish sausages.

Authentic charcuterie teaches us how to take care of all parts of the animals and creates an awareness of the importance of good animal husbandry. The technique section of the book walks you through step-by-step how to stuff perfect sausages, tie links and tie up whole meats for air drying, and you also get thoughtful descriptions of the background to many of our everyday sausage favourites.

About the author



Jon Randow is a teacher and award-winning craftsman within charcuterie trained at Eldrimner food craft school in Ås, Östersund. He is also a classically trained chef who spent many years in Stockholm's restaurant scene. Jon is behind the successful brand Korvhantverk.

Charkbibeln
200x250, 350 pp
Natur & Kultur, 2023

FERMENTING

Fermentation: The cookbook

Jenny Neikell

In recent years, many people have opened their eyes to fermented vegetables such as kimchi and sauerkraut. But how do you serve the vegetables if you don't just want to eat them as a side dish?

In this book, Jenny Neikell gives her solid knowledge of fermentation, but above all, how to take your fermented vegetables from jar to plate. There are soups, sandwiches, side dishes, stir-fries, hearty main courses and desserts containing fermented vegetables. Vegetarian everyday dishes that are easy to prepare, tasty and easy to like. Plus, with a boost of friendly bacteria!

Fermentation: The Cookbook has many unique flavour combinations, for example, fermented turnip salad with browned butter, waffle tacos with carrot or chocolate cake with beer and sauerkraut. There are also many other tips on incorporating fermented vegetables into your cooking.

About the author

Jenny Neikell is a food artisan who lives and breathes microorganisms. After running a successful fermentation factory for several years, she now works full-time at DKme as a lecturer, author and fermentation consultant with assignments in business, academia and the public sector.

As a widely employed trainer in fermentation and canning, she has held hundreds of lectures and courses in Sweden and abroad. Her previous books, *Fermentera*, *Fermentera 2.0* and *Stora boken om fermentering*, have won international awards and paved the way for the fermentation wave in Sweden.



Fermentera: kokboken
175x245, 160 pp
Norstedts, 2023

Rights sold: DK

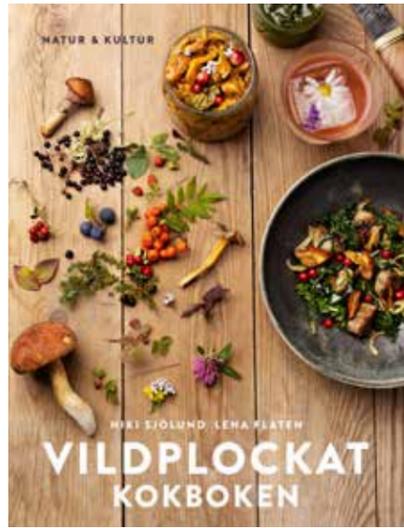


Contents

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- Fermentation - introduction and recipe
- Fermentation - two essential recipes
- Eat fermented food
- Soups
- Sandwiches
- Small dishes and sides
- Sauces and stir-fries
- Salads
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Rights sold: DK

WILD PICKED AND



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Wild Picked. The Cookbook

Niki Sjölund & Lena Flaten

Chervil, Spanish chervil and dandelion are some wild plants that are excellent for cooking. *Wild Picked. The Cookbook* contains recipes for mushroom pesto with white cabbage, tartar with roasted birch leaf mayonnaise, toast with herring crumble, and cloudberry soup with eel herb cream and caramels.

Based on around 50 wild plants and mushrooms, Niki Sjölund and Lena Flaten share more than 100 recipes with flavours and ingredients from forests, mountains and meadows. You'll get tips on taking care of what you've picked through preservation methods such as drying, preserving and fermenting - while learning how to build your pantry. For each plant, you will also find information about, among other things, plant location and harvest time.

The authors want to inspire us to go out into nature and find the edible plants that are often right there in front of our eyes. A no-waste mindset pervades the entire book - most of it can be used.

About the authors



Niki Sjölund is the chef who changed his life and chose the forest as his workplace. He has previously written *Wild Picked* and *Wild Picked Mushrooms*.

Lena Flaten runs Flammans Skafferi in Storlien and is passionate about food crafts. "Preserving" is Lena's signature and what distinguishes her food philosophy.

Vildplockat. Kokboken
 170x220, 224 pp
 Natur & Kultur, 2023

Wild Picked
 Wild Picked Mushrooms
 Rights sold to: DK



HEALTHY HERBS

Wild and Healthy

Healthy cooking with herbs
 Michelle Faust Lang Berthels

Wild and Healthy pays tribute to magical, exciting and edible plants and invite you to experience what a sprinkling of the magic of the herbs can do for a dish and, not least, your well-being. Michelle Berthels has a great interest in plants, herbs and spices and believes there is always time to explore nature's treasure trove.

Michelle is neither vegan, vegetarian, nor pescetarian but primarily eats a plant-based diet, and the recipes also reflect that. More than 80 herbs are reviewed with the corresponding 80 recipes – everything from ice cream with sea buckthorn, superfood muffins, shortbread with nettle and onions to red wine-baked cabbage, refreshing summer gazpacho, crunchy vegetable snacks and almond cookies with cashew-rose cream.

About the author

Michelle Faust Lang Berthels has been a recipe developer at Aarstiderne, is a trained Holistic Health Mentor & Lifestyle Coach, a yoga teacher, and is now self-employed. She inspires us to eat more of all the wild things right outside our door.

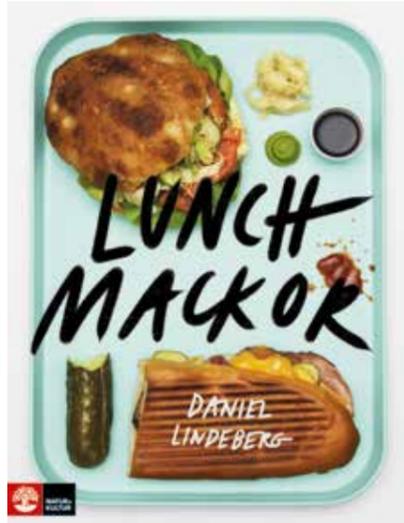


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 Dipping, topping and crunch
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Vildt sundt
 190x260, 262pp
 Turbine forlaget, 2023

WHAT'S FOR LUNCH



Contents

Foreword
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Tips & tricks
Fish & seafood
Vegetables
Cold cuts
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Sandwiches

Daniel Lindeberg

Sometimes it's said that creativity needs frames; in that case, the sandwich provides a perfect yet unassuming platform to start in the kitchen. In this book, star baker Daniel Lindeberg begins with bread and then creates lunch sandwiches with inspiration from all the world's cuisines - sandwiches that are just as good at work, on an excursion or as a great weekend brunch at home.

The book's approximately 40 recipes teach you to see the potential of sandwiches, and in addition to the bread recipes that fit in your arsenal - from different variants of flatbreads to brioche, baguettes and sourdough bread - you will take part in Daniel's world of sandwiches with, for example, American, Cuban, Korean and Nordic elements. Now you still need to make a grilled cheese, avocado smash, Tokyo salmon or a hot sandwich with pulled pork and chilli.

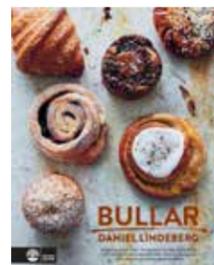
About the author



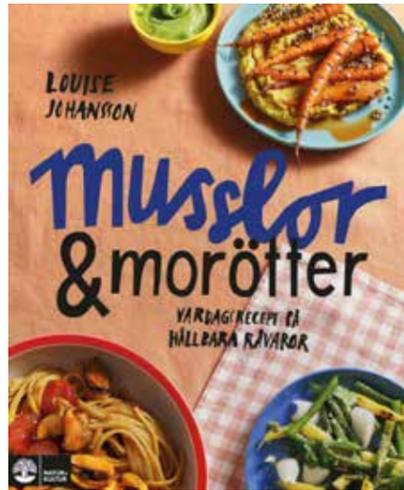
Since 2014, **Daniel Lindeberg** has run Lindeberg Bageri & Konditori in Orminge, outside Stockholm, where the lunch sandwiches have become a signature. Before that, he worked at star restaurants, exclusive bakeries, and patisseries; among other things, he started the acclaimed restaurant Frantzén/Lindeberg in 2009. He has previously published the book *Buns*.

Lunchmackor
180x240, 160 pp
Natur & Kultur, 2023

Buns
Sold to: NL, SP, DK



SUSTAINABLE FOOD



Contents

Coming soon

Clams & Carrots

Sustainable recipes for everyday food

Louise Johansson

Louise Johansson, the winner of the Chefs' Battle 2022, is now publishing her first cookbook in ten years. Based on eight sustainable Swedish ingredients from an environmental and climate perspective, Louise inspires with around 70 recipes for snacks, party dishes and, above all, everyday recipes.

Among the favourite ingredients are the mussels, which are not only excellent on the plate but also purify the seawater, the amazingly storable pumpkins that are suitable for so much more than just soup, and fresh and dried beans, which are great as a stand-alone dish and are also real protein bombs. Louise shows how herring and flounder can be prepared with more international flair, the benefit and pleasure of eating more wild boar and not least, the great merits of carrots and green and black cabbage in the kitchen.

This is pure home cooking with readily available, seasonal ingredients that everyone could use more of - food that is simply good for our planet.

About the author



Louise Johansson broke through as early as 2011 as the first winner of Sweden's Master Chef. Although she has worked as a chef in top restaurants and made it to the final in Chef of the Year twice, her heart beats most strongly for good cooking in the home kitchen.

Musslor & morötter
195x240, 176 pp
Natur & Kultur, 2023

TOMATO ORGANZA

Tomato Tomato

Julia Tuvevesson

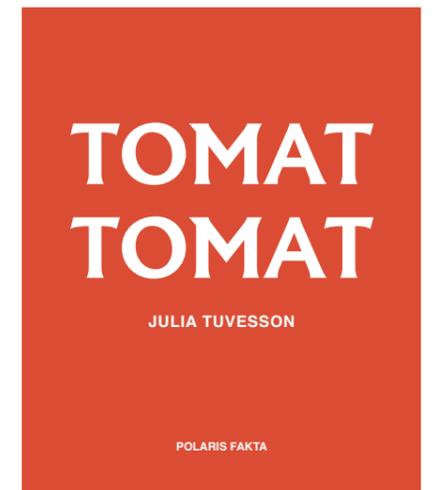
Tomato Tomato is a personal story about one of our most beloved vegetables - with over 60 recipes for dinner dishes, soups, salads, sandwiches, sauces and stir-fries. In addition, we get an in-depth look at the history of the tomato with stories about everything from Warhol's pop art to a Spanish tomato war and an American mafia film.

About the author

Julia Tuvevesson, often better known as @tuvevesson, is one of Sweden's leading food profiles in green cuisine. In 2018, Tuvevesson debuted as an author with the best-selling *On one plate* and has since written *Eat your greens* (2019) and *Butter* (2020). *Tomato Tomato* is her fourth cookbook.



Tomat, tomat
170 x 245, 192pp
Polaris Fakta, 2023



Contents

The Red Thread
Tomato tomato
Finding a home through food
The history of the tomato
Pulp Fiction
The little tomato guide
The tomato's taste buddies
The various treatments for the tomato
Technician; peel tomato, confit tomato and semi-dry tomato
11 lessons in (two) cooking
We start with a Bloody Mary...
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Focus: Fresh tomato
PART 2 Winter: November to March
Focus: Canned tomato
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... and finish with a piece of cake
Thanks and goodbye!
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CAMPFIRE



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- Our report
- Equipment
- About the book's recipes
- About the bonfire
- Different types of bonfires
- The fire is lit
- Heat and preparation
- Practice and safety
- About the authors
- List of recipes

Cooking on Fire

Eva Helbæk Tram & Nicolai Tram

For decades, open-fire cooking has been considered a pastime reserved for scouts and elite soldiers, leaving the rest of us to grill sausages on the terrace. But open-fire cooking is for everyone. It is sensuous and impractical in the best sense of the word. It is as much about the time spent making the food as it is about eating it.

Cooking on Fire is full of delicious fire-cooked recipes requiring varying degrees of effort. It teaches you how to build and light campfires, different campfire cooking techniques, the equipment you will need (if any), and everything else you need to know.

You'll find classic recipes like chilli con carne and roasted chestnuts but also more challenging dishes that require a fair amount of time – which is a good thing. Because if there is one thing the authors would like to accomplish with this book, it is to give you, the reader, the freedom to sit down by the fire, and with food as the excuse, look into the flames, and relax.

About the authors



Eva H. Tram worked as a gastronomic writer and editor for magazines and guides for several years before she almost accidentally picked up the camera and let her joy of food vitalise in photos as well.

Nicolai Tram worked as a chef in top restaurants in and out of Denmark before leaving the industry to be in television instead.

COOKING

Cooking Greens on Fire

Eva Helbæk Tram & Nicolai Tram

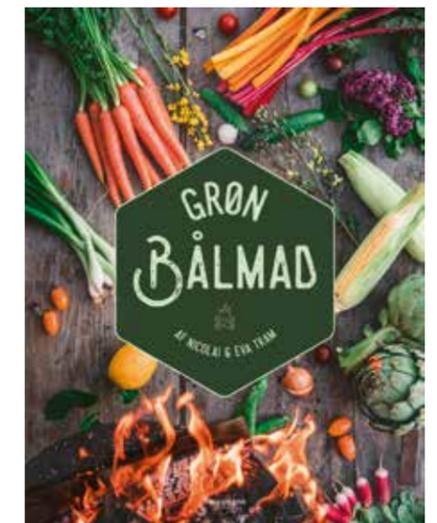
Bonfire food is sensual and impractical in a relaxed way. It's as much about the time you spend cooking the food as it is about eating it. If there is one form of cooking that is so closely associated with *hygge*, it is cooking over a fire. Bonfire food lures people of all ages outdoors, and you can cook a lot more than grilled marshmallows and roasted sausages over a fire. Among other things, the possibilities for including vegetables in the campfire kitchen are almost endless.

Cooking Greens on Fire introduces cooking over an open fire with 50 suggestions for vegetarian campfire dishes in various degrees of difficulty. Learn how to build and light a fire, and get to know the equipment, safety and cooking methods best suited for cooking vegetables on fire. There is everything from classic recipes for grilled asparagus hollandaise and chilli sin carne to the more daring and creative ones such as turnips baked in clay or whole roasted pineapple.

About the authors

Eva H. Tram worked as a gastronomic writer and editor for magazines and guides for several years before she almost accidentally picked up the camera and let her joy of food vitalise in photos as well.

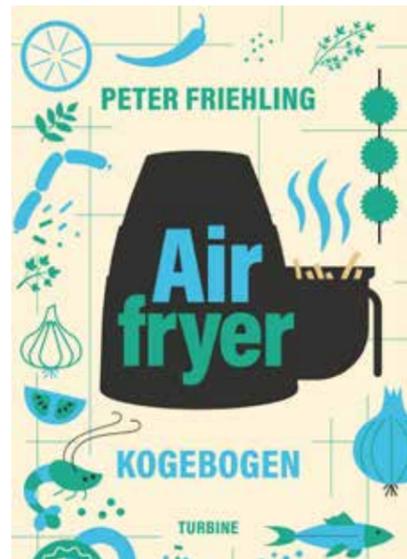
Nicolai Tram worked as a chef in top restaurants in and out of Denmark before leaving the industry to be in television instead.



Contents

- Foreword by Jesper Vollmer
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- When is the best time to cook over an open fire?
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AIR FRIED FOOD



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The Air Fryer Cookbook

Peter Friehling

The *Air Fryer Cookbook* contains recipes for authentic and delicious food from around the world prepared quickly and energy-friendly.

What is an air fryer? It's an oven that works like a deep fryer but uses air instead of oil. Air frying has become a hit as a preparation method for much healthier versions of French fries and other deep fried fast food, but an air fryer can do much more. In *The Air Fryer Cookbook*, Peter Friehling presents recipes for pizzas, delicious cakes, juicy chicken on a spit, Thai dishes, whole plaice, and more.

As the owner of as many as three air fryer ovens, Peter Friehling can be described as an air fryer expert. *The Air Fryer Cookbook* is an essential book in which he explains what the machine is and shares his best tips for buying an air fryer.

About the author



Peter Friehling is the author of five cookbooks on sous vide, which have sold more than 15,000 copies. In addition, he published *Thermomix*. With the *Air Fryer Cookbook*, he once again excels in simple everyday cooking and finer gastronomy with the latest trends in kitchen appliances.

QUICK AND EASY

Quick & Easy

The leave home cookbook

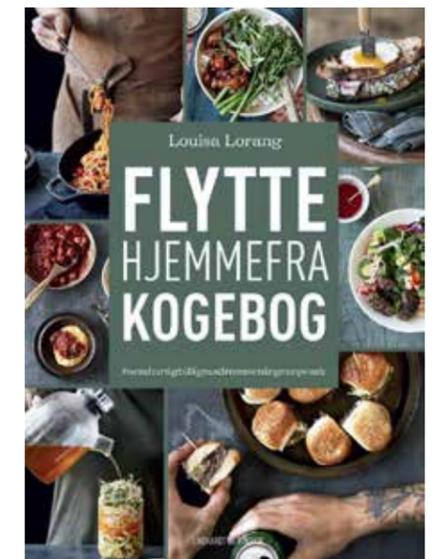
Louisa Lorang

With this book, you get over 60 recipes for easy, quick, cheap, and healthy meals. Many of the recipes are based on a few ingredients; they can be made relatively quickly and leave virtually no washing up.

You get recipes for classics such as cup noodles, bolognese, potato soup, steak béarnaise and tex-mix, plus plenty of new inspiration for meals that are easy to put together and taste heavenly, e.g. lemon pasta with pea shoots, bowls, loaded sweet potatoes and bao with hoisin pork.

About the author

Louisa Lorang is a cookbook author, cook, and food writer, and she has been a TV chef for TV2 for years. She has published many delicious cookbooks, including *Pasta*, *Asian Style*, *Grill bar*, *Lunch box book*, and *Juice for beginners*.



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Fast food at home
- and almost no washing up
This is how you get started
in the kitchen
Fast as a ninja - food in max 15 minutes
Easy & faster than the pizza delivery -
food in a maximum of 30 minutes
Slow down - food in 30 minutes plus
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INTERNATIONAL



Meze

Salads and snacks from The Middle East
Rukiye Benli

Meze is Turkish and comes from the Persian 'mazzeh', which means to taste. It's small dishes originally served around the Middle East, often accompanied by various aniseed drinks; arak in Arabic, raki in Turkish, and ouzo in Greek, which is very similar to the French version of pastis.

Meze is still a well-known and loved food culture in many of the countries around the Mediterranean. The area extends from the Balkan countries to large parts of the Middle East and Arab countries.

Although meze is a century-old way of serving food and drink, it is still trendy and modern. You can cook most of the dishes from the book in advance. They can be served cold, warm or hot - you can make one 3-course dinner with everything that goes with it, and as a host, enjoy the luxury of reclining, sitting back and enjoying the company of your guests without having to stress your way through several dishes to be served by the minute.

About the author



With her Turkish and Danish roots, **Rukiye Benli** has united Turkish food culture with Scandinavian minimalism and aesthetics. She has previously published *My Turkish Kitchen*, but this book entirely focuses on one of the Middle East's great culinary pearls, meze.

Contents

- Foreword
- Introduction
- Ingredients
- Basic recipes
- Snacks & dips
- Salads & cold meze
- Hot & warm meze
- Delights & desserts
- Sherbets & drinks
- Menu suggestions
- Thanks
- Alphabetical index

Meze
190x260, 176pp
Turbine forlaget, 2021

CUISINES

My Turkish Kitchen

From dolma to delight
Rukiye Benli

Making delicious and flavorful authentic Turkish food can be simple and easy. *My Turkish Kitchen* gives you an overview of many dishes from the Turkish kitchen in an appetising and inspiring way. The book contains all the classics and many other recipes that show the versatility of Turkish cuisine. There are dishes from dolma to Turkish delight and, of course, homemade kebabs.

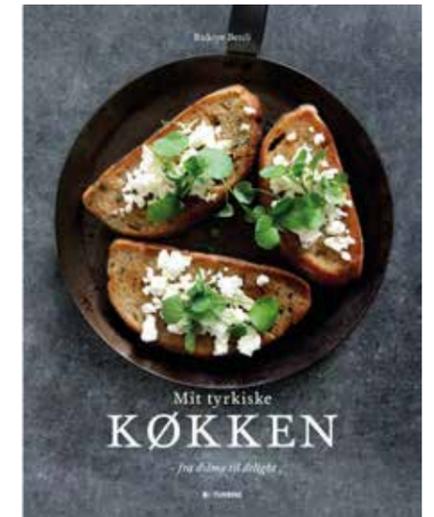
There are spicy and exotic ingredients that you may already know but put together in a way that makes it easy and cheap to make the food taste authentically Turkish.

With more than 80 recipes, there are dishes for every occasion, from large dinner parties to busy weekday evenings. With recipes from meze to stews and pilafs (rice and bulgur dishes), *My Turkish Kitchen* is suitable for anyone curious to offer family and friends authentic Turkish food.

Follow along on a culinary journey through the author's childhood kitchen, where she tells about her family's history through recipes and pictures.

About the author

With her Turkish and Danish roots, **Rukiye Benli** has united Turkish food culture with Scandinavian minimalism and aesthetics. She has previously published *Meze*.

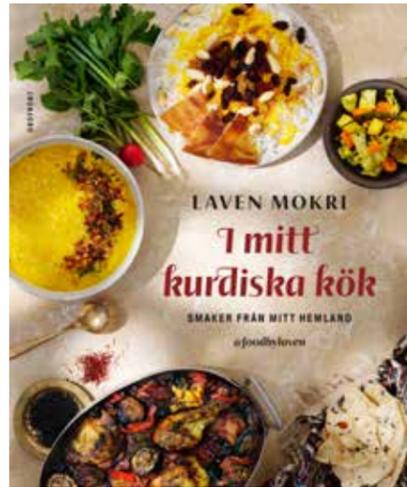


Contents

- My Turkish kitchen
- The meal - what, how and when
- Turkish cuisine - introduction
- Basic ingredients - good advice in the kitchen
- Appetizers & snacks
- Breakfast & light dishes
- Salads & vegetables
- Soups & stews
- Meat & fish
- Bread & pilaf
- Desserts
- Accessories
- Menu suggestions
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Mit tyrkiske køkken
170x240, 178pp
Turbine forlaget, 2016

INTERNATIONAL



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- Foreword
- Rice
- Soups
- Stews
- Kebab
- Dolmas
- Mixed dishes
- Bread
- Desserts
- Index

In My Kurdish Kitchen

Flavours from my homeland
Laven Mokri

The Kurds are a people without a recognised country. Therefore, food and culture become their home. This cannot be more evident than in Laven Mokri's book *In my Kurdish kitchen: Flavours from my homeland*.

Laven has lived in Sweden since childhood, but the Kurdish food culture has always been very much alive in her family. We participate in Kurdish traditions, holidays, and Laven's personal history. She shares the recipes she grew up with and represents Kurdish cuisine here. We are served lovely stews, rice pilafs, desserts and much more. Several recipes are vegan, and the vast majority can easily be veganized.

About the author



Laven Mokri works as a supervisor at a larger company. Still, food is her passion, and a few years ago, she started the Instagram account #foodbylaven, which has over 30,000 followers. *In My Kurdish Kitchen* is her first cookbook - but not the last.

I mitt kurdiska kök
190x230, 194 pp
Ordfront, 2023

CUISINES

Balkan Food

Diana Dontsova

Musty and mammoth, generous and insanely good. Such is the food from the Balkans, and it's time to join on a journey to a beautiful part of Europe where hospitality and traditions are woven together with rustic flavours. Taking us on the trip is none other than Diana Dontsova, known to her hundreds of thousands of followers as Diadonna, an award-winning food creator, writer, podcaster and photographer.

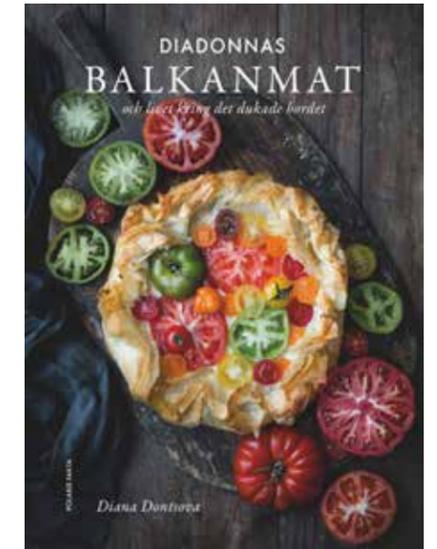
Born in Sweden with parents from the Balkans, Diana has a foot in both food cultures and can freely integrate Swedish ingredients with fantastic Balkan dishes. The book includes classic Balkan dishes such as burek, çevapçici, ajvar and baklava, but you will also make many new acquaintances. Being invited to an authentic meze can be an unforgettable experience when the plates are raised to an extra level, and friends gather around the table for an entire evening. The result is a feast for the eyes and the palate.

About the author

Diana "Diadonna" Dontsova is an award-winning food creator, writer, photographer and podcaster. In autumn 2021, she debuted as a cookbook author with the attention-grabbing and award-winning *Balkan food*.



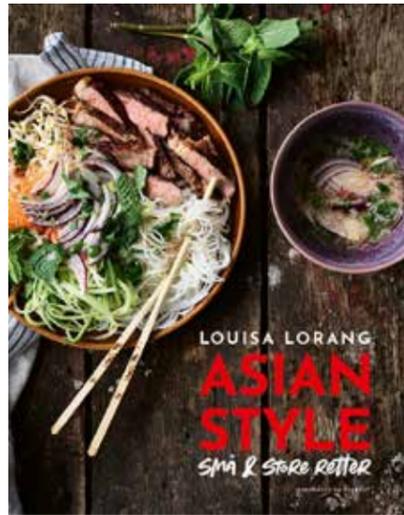
Diadonnas balkanmat
200x270, 176 pp
Polaris Fakta, 2021



Contents

- Foreword
- Food culture, the Balkans and North Macedonia
- The pantry in the Balkans
- Meze - shared joy
- Roots from the Balkans
- The cheese - the white gold
- Rustic style - for all seasons
- Burek - a declaration of love
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ASIAN



Contents

Small & big dishes

Asian Style

Louisa Lorang

In this book, Louisa Lorang has been inspired by Asian cuisine and shows how you can quickly get the pots going, hit the taste buds and put some delicious meals on the table.

Here are both light Vietnamese soups with fresh herbs, spicy curries and fresh salads with meat and vegetables. There are also easy and tasty noodle and rice dishes, Korean bao buns, Vietnamese bahn mi sandwiches with crispy pork and, of course, small snacks such as wontons, gyoza and spring rolls.

About the author



Louisa Lorang is a cookbook author, cook, and food writer, and she has been a TV chef for TV2 for years. She has published many delicious cookbooks, including *Pasta*, *Grill bar*, *Juice & Co.*, *Lunch box book*, and *Juice for beginners*.

Asian style
195x250, 160pp
Lindhardt & Ringhof, 2023

CUISINES

Kondo's Japanese Kitchen

Kondo Sasaki

Japanese food is in a class of its own. It's a simple, healthy, and pure taste experience with lots of vegetables, fish and rice. And above all, it is not difficult at all, as you can otherwise tend to believe.

Kondo Sasaki has a deep fascination for Japanese cuisine, which he grew up with and learned to know at home in his Japanese father's kitchen, in the kitchen garden with the many Japanese herbs and vegetables and on countless journeys to Japan. In this cookbook, Kondo, a trained chef himself, has compiled several of his favourite recipes.

The recipes are presented in their most original and honest form but are carefully selected, so they can be made in a European kitchen using just a few ingredients. In addition to recipes for simple and tasty food in different categories, e.g. grilled, steamed, deep-fried and boiled, Kondo reveals how to cook tofu, miso, ramen and other cornerstones of Japanese cuisine. The dishes in the book can be used as side dishes or as a whole and varied Japanese meal.

About the author

Kondo Sasaki is half Japanese and half Danish. He is a trained chef from Munkebo Kro and has worked at several reputable restaurants such as Restaurant Tsuyama in Tokyo, Kadeau, Restaurant Herman, Nimb and Pony. Kondo has cooked Japanese food in Go'Morgen, has been a guest judge in the TV program Masterchef and is responsible for many Japanese pop-up events.



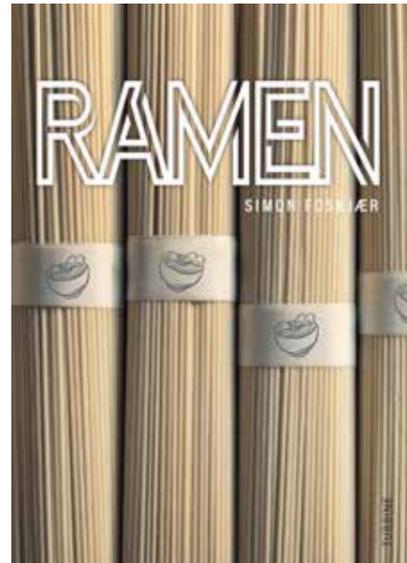
Kondos japanske køkken
190x260, 176pp
Muusmann, 2016



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RAMEN



Ramen

Simon Foskjær

Ramen is warm and embracing comfort food. It can be simple, traditional or more complicated. There are a few rules. But no matter what style and design the bowl has, it must include these five elements:

- Tear
- Soup
- Noodles
- Aroma oil
- Toppings

Simon Foskjær shows in this book how we can get the five elements to transform into unique bowls of ramen. He loves the minimalist and clean expression you see in Japanese culture. This kind of finesse appeals to him and can be directly transferred to how you make a bowl of ramen.

With this book, he gives his take on the ultimate ramen, in the middle of the week when it has to go quickly or the more elaborate dish that has been in the process for several days.

It is photographer Rikke Westesen, who is Simons Foskjær's partner and thus often enjoys the results of Simon's cooking, who has taken all the pictures for the book.

About the author



Simon Foskjær is a trained photographer and self-proclaimed food geek. When he is free, you find him in the kitchen by the pots or in nature, gathering ingredients for the next meals he will invent and create.

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Toppings
How to prepare a bowl of ramen
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Ramen
190x260, 160pp
Turbine forlaget, 2023

NOODLES

Noodles

Jennie Walldén

Jennie Walldén gives noodles star status!

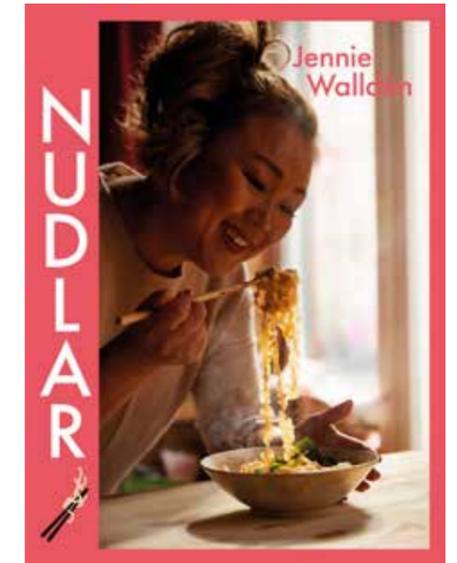
Asian ingredients are today a natural element in most grocery stores. In the communication with her many followers, Jennie has begun to see a clear pattern: the passion for noodles.

This book will teach you about different types of noodles and what can go with them. It's packed with recipes where the noodles are the star - whether it's to go quickly after football training or you want to impress your friends. You will get to know dishes such as Drunken Noodles with prawns, Ants that climb trees, Bang Bang Chicken Noodles and TikTok Noodles, fresh salads, vegetarian dishes and lots of stews and soups with noodles.

Jennie can add a golden edge to her recipes with just a few well-chosen flavourings and immediately make them the readers' new favourites. So get started and slurp noodles!

About the author

Jennie Walldén is one of Sweden's best-selling cookbook authors. She broke through in Sweden's Masterchef in 2013 and has subsequently gained a considerable number of followers on social media. Today she runs the acclaimed restaurant Namu in Malmö. *Noodles* is Jennie's fifth cookbook.

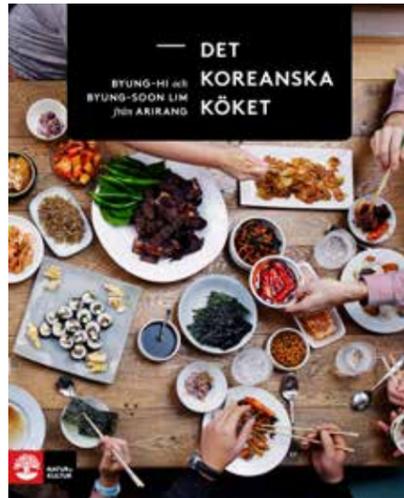


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Mushrooms & casserole with noodles
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Nudlar
200x265, 162pp
Polaris Fakta, 2022

KOREAN



Contents

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Kimchi recipes
Kimchi in food
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The Korean Kitchen

Byung-Hi Lim & Byung Soon Lim

The heat from the rusty red chilli pasta gochujang, the grill aroma of bulgogi, the mild tofu, all the delicate side dishes that add crispness and freshness – and like a common thread is the ever-present kimchi.

Koreans are obsessed with good food, and the Lim family is no exception. For two generations, they have preserved the proud traditions of Korean cooking at the Arirang restaurant in Stockholm. The book contains the family's most popular recipes –familiar and unusual kimchi recipes, Korean home cooking and the constant bibimbap. In this book, you also learn how to make tofu step-by-step or quickly knock up the wonderful raw beef yukko with sesame oil and garlic aroma.

Korean food culture offers much more than kimchi, but a Korea with no kimchi is unimaginable. For thousands of years, fermented vegetables have been entirely indispensable at mealtimes. In Korea kimchi is much more than food – it's a national cultural symbol and part of the Korean identity. In the book, the Lim family presents its version of the kimchi classic of the salad bowl, chilli and ginger but also the famous black radish kimchi, kaktugi, and less familiar varieties of pumpkin, mushroom, roots and other vegetables.

About the author



Byung-Hi Lim and **Byung Soon Lim** are sisters and, together with their mother, Boo Mee Ja Lim and aunt Kee Sun run the Arirang restaurant in Stockholm. Arirang opened in 1975 and was the first restaurant of its kind in Scandinavia. The restaurant's ambition is still to provide real Korean food at its best.

Det koreanska köket
180x220, 160pp
Natur & Kultur, 2017

Rights sold: POL, DK

ITALIAN

Pasta

Louisa Lorang

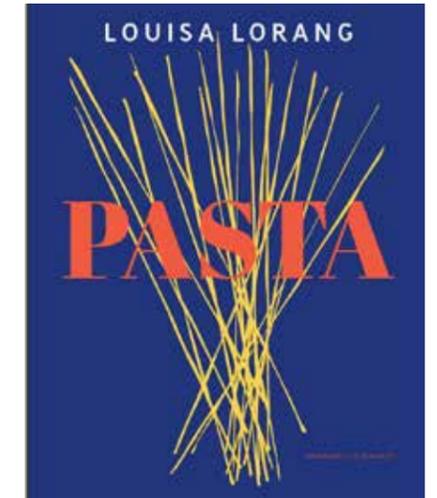
This book is made with large amounts of olive oil, parmesan and love.

Pasta dishes are at once simple and elegant. It's everyday food, quick to put on the table, and extra delicious at the weekend when you have time for the sauce to simmer and you can make homemade pasta.

Pasta is packed with classics such as Cacio e Pepe, pasta all norma, pasta puttanesca, carbonara and many other "must-eats". There are also plenty of green dishes, such as ravioli with pumpkin, sage and brown butter and pasta with radicchio, blue cheese and walnuts. And then several straightforward pasta recipes, such as pasta with lemon, olives and parmesan or pasta and truffles. There is also a recipe for homemade pasta and gnocchi.

About the author

Louisa Lorang is a cookbook author, cook, and food writer, and she has been a TV chef for TV2 for years. She has published many delicious cookbooks, including *Pasta, Asian Style, Grill bar, Lunch box book, and Juice for beginners*.



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Pasta
195x250, 152pp
Lindhardt & Ringhof, 2022

HEALTHY NORDIC



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- What does the new plate look like?
- What can you eat and not?
- How do you start?
- How do you lose weight on keto?
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Nordic Keto

Bianca Olsson

There are two kinds of people: Those who eat to live and those who live to eat. Bianca Olsson belongs to the latter category, but this can also have downsides. With the help of a ketogenic diet, Bianca has made a healthy journey which she shares in the book *Nordic Keto*.

The solid facts section contains a complete toolbox to succeed in your health journey and eventual weight loss - everything from the function of carbohydrates in the body to practical tips for restaurant visits. Here are clear lists of foods that are good to eat and should be avoided, five steps to a sugar-free life, a simple checklist for weight loss, and much more.

In the recipe part of the book, you can find everything you need: breakfast, brunch, lunch/dinner and dessert. You can discover keto lasagne, oven-baked salmon with cauliflower mash, lime panna cotta with berries, etc. The recipes are based on common Nordic ingredients, so you can have a better and easier life with dishes you love.

About the author



Bianca Olsson is 36 years old and works in advertising in Oslo. She is also a health blogger at ketolivet.se and has many followers on the ever-growing Instagram account [@ketolivet](https://www.instagram.com/ketolivet).

Nordisk keto
205x260, 222 pp
Tukan förlag, 2021

Rights sold: NO

SWEDISH CUISINE

Swedish Kitchen Stories

Recipes, culture and tradition

Louise Bondebjer

A big part of the Swedish cultural heritage can be found in the food. Our unique raw materials and the changes of the seasons have created classics that have become trendy again.

Here the most Swedish of Swedish meets modern interpretations of rustic dishes loved by an entire population. Easy recipes for both everyday and party. Regardless of whether you are looking for the perfect Swedish meatballs or cinnamon buns for coffee time. In addition, you will learn a lot about our holidays and why we celebrate the way we do.

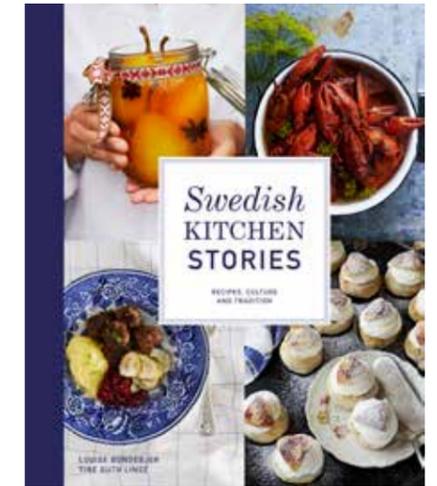
The perfect gift for those who want to get to know Sweden through food. And to everyone else who happens to love well-cooked Swedish home cooking.

English text available.

About the author

Louise Bondebjer has, since childhood, had a great interest in cooking and baking. She trained at Restauranghögskolan in Grythyttan. The year after graduating, she worked at Grythyttan for the "Gourmand World Cookbook Awards" with Carl Jan Granquist and the initiator Edouard Cointreau.

Nowadays, she runs her own company Lisa på landet and provides rent-a-chef services for private customers, writes articles for food magazines, styles food environments and creates recipes and inspirational images for marketing by food companies. She also runs the blog: www.lisapalandet.com.



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Swedish Kitchen Stories
200x250, 160pp
Kakao Förlag, 2020



Contents

- Recipe overview
- Hello again!
- Naturally gluten-free
- About the recipe
- Ingredients
- Furnace
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- Yeast
- Questions & answers
- Bread
- Coffee bread
- Food
- The story of us
- Thank you
- Index

The Gluten-Free Baking Bible

Jessica Frej & Maria Blohm

The *Gluten-Free Baking Bible* contains everything from bread, cakes and buns to pasta, pizza and pie.

Jessica Frej and Maria Blohm have published four gluten-free books together. The books have long since sold out, but the demand is still high. When the e-mail baskets overflowed with questions about their books, Jessica and Maria decided to write a new book - a gluten-free baking bible with the best recipes.

About the authors



Since **Jessica Frej** won the viewers' hearts in Sweden's Masterchef over ten years ago, she has established herself as one of our most popular TV chefs and regularly appears on TV4 and in the magazine *Amelia*. Jessica has written eight cookbooks herself and four with Maria Blohm.

Maria Blohm is a bread geek who loves the chemistry behind baking. She once worked as a baker, but an allergy to flour dust forced her to stop. In addition to four books with Jessica Frej, Maria has published two books about baking with gluten, most recently *Långjäst & lättbakat*.

Baka gott utan gluten
170x240, 192 pp
Tukan förlag, 2022

Healthy Bread and Buns with Spelled Wheat

Ylva Lindgren

Nothing beats freshly baked bread or buns that fill the room with a beautiful aroma. And how much better it is if they are also kind to the stomach! You get more excellent bread and buns with the old type of wheat called spelled.

Many people with an upset stomach think it is gluten that they cannot digest. But it has been shown that spelled wheat, which also contains gluten, is gentler on the stomach and does not cause the same problems as regular wheat.

Spelled wheat is an ancient wheat that was already cultivated during the Stone Age. It contains gluten, but the content of fermentable carbohydrates is lower. The gluten quality is different than in regular wheat, and the flour is more digestible. Simply a little kinder to the stomach. It is OK to replace wheat flour with sifted spelled flour in a recipe, but the quantity needs to be adjusted, as spelled absorbs more liquid than ordinary wheat.

About the author

Ylva Lindgren trained as a baker/confectioner fifteen years ago. She both works with baking and has it as her hobby. Ylva runs the blog *Ylva's bakery* and has over 4,000 followers on Instagram. All 60 recipes are adapted for the home baker and baked with spelled wheat. The book also contains facts about spelled, written by cookbook author Lina Wallentinson.



Snällare bröd och bullar bakade med dinkel
200x250, 144 pp
Ordalaget, 2023



Contents

- It started with a spelled roll
- From wild grass to cultivated spelled
- Tips for successful baking
- Rolls & breakfast bread
- Scones and quick-leavened bread
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- Buns & sweet bread
- Index

NORDIC BUNS



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- Pies
- Cakes
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- Everything but sweet bread
- A sweet little ending
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Swedish Fika

From cinnamon buns to cake and coffee
Anna Berghe

Have you ever tasted the last crumb of a delicious cake and thought, ooh... that takes me back to a happy place?

Anna Berghe has been doing just that – saved happy memories of her grandma’s baking and carefully curated her recipes to keep the delightful cultural heritage of Swedish fika alive. If you’ve heard about this world-famous phenomenon but never really experienced it at a deep level, this is the book for you.

We’ll step into the atmosphere of a bygone era and bring it right up to date.

English text available.

About the author



Anna Berghe is an experienced freelance writer with a long history of working in the food & beverages industry.

Swedish fika
170x240, 128pp
Kakao förlag, 2023

& PASTRY

Nordic Pâtisserie

Sonia Pedersen and Sofie Jakobsen

Create the most beautiful small cakes in your kitchen.

Nordic Pâtisserie pays tribute to the classic French cake style combined with a beautiful and modern Nordic touch in ingredients and expression.

Sonia Pedersen and Sofie Jakobsen are the women behind Aarhus’ first Nordic pâtisserie, Gotfred Aarhus, where you can enjoy good coffee and tasty, luxurious cakes. The book gives the reader recipes and inspiration for beautiful cakes. The home baker can experiment with numerous flavour combinations and expressions. In addition, the book contains a guideline for essential kitchen tools.

Nordic Pâtisserie includes basic recipes for the different parts of the cakes, porous shortcrust pastry bases, fresh fruit fillings, airy and creamy mousses and finally, decorative ornament.

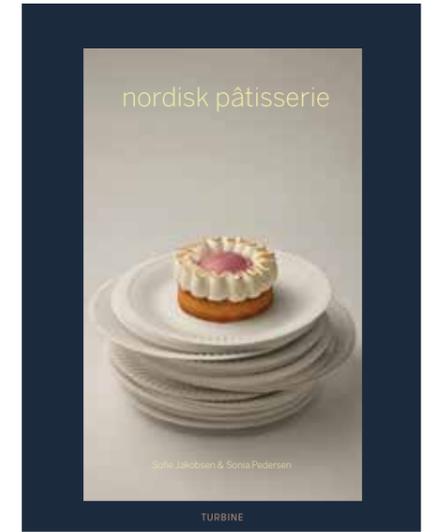
The book’s second part deals with the authors’ suggestions for 20 complexes, beautiful cake flavour combinations that have been prepared in advance.

About the authors

Sonia Pedersen and **Sofie Jakobsen** are the women behind Aarhus’ first Nordic pâtisserie, Gotfred Aarhus, located in the city centre and the new favourite place for many Aarhusians that are a little picky. With Sofie’s trained and professional background as a pastry chef and Sonia’s aesthetic sense, they have created a unique Nordic pâtisserie.



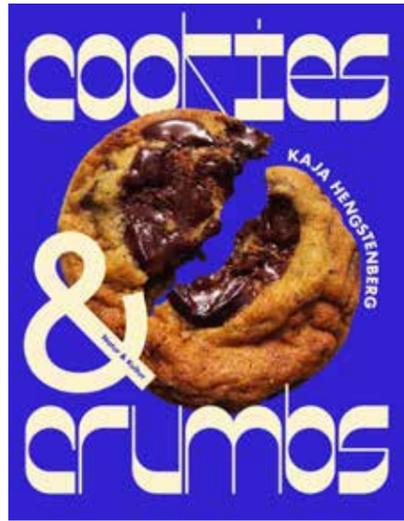
Nordisk patisserie
190x260, 160pp
Turbine forlaget, 2023



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MARVELLOUS COOKIES



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Ingredients & technique
Goosey & chunky cookies
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Cookies & Crumbs

Kaja Hengstenberg

Anyone can make a perfect cookie with the proper knowledge! *Cookies & Crumbs* is a guide to soft, gooey, sometimes chunky, and occasionally chewy cookies.

The book contains around 30 recipes divided according to the texture of the cookies, such as chunky & gooey, soft & gooey and chewy & soft. The cookies are a bit bigger and taller, but most importantly, they are soft in the middle and slightly crunchy on the outside. Most with a little twist, like crumbled long pepper on a chocolate chip cookie, pistachio dukkha on an apricot cake or a thicker cake filled with strawberry jam or roasted nuts.

Kaja Hengstenberg worked for several years developing the recipes at the same time as she opened a small cookie shop. She aims to make the tastiest cookies you can imagine using different techniques, textures and flavour combinations.

About the author



Kaja Hengstenberg worked as a political consultant in Brussels, but her thoughts were constantly on food and what she should eat or bake next. After her father died, she resigned and followed her passion for food. She moved to Stockholm and started working in a bakery while also holding courses in sourdough baking. In 2020, she started Krümel from her home kitchen. Today, Kaja has a small place, The Krümel Shop, in Stockholm.

Cookies & Crumbs
185x240, 144 pp
Natur & Kultur, 2023

JUICE MAKING

Juice for Beginners

Louisa Lorang

Juice for Beginners is for everyone who wants to start juicing. But there is also plenty of new inspiration for those who are already up and running and who love freshly made juice with very few straightforward ingredients. The recipes are simple, easy and bursting with flavour and health! All juices in the book are without added sugar and milk products.



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Healthy & fresh
Green & strong

About the author

Louisa Lorang is a cookbook author, cook, and food writer, and she has been a TV chef for TV2 for years. She has published many delicious cookbooks, including *Pasta*, *Asian Style*, *Grill bar*, *Lunch box book*, and *Quick & Easy*.



Juice for begyndere
150x210, 130pp
Lindhardt & Ringhof, 2019

HOME & GARDEN





From the contents

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- Compost bin
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- Potting table
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- Thanks

Fun DIY for the Garden and Balcony

Linnéa Dickson

An ambitious, personal, inspiring book that awakens the desire and courage to start carpentry, especially for the beginner.

How do you start carpentry projects for the garden and balcony? Which tools should you have, and which materials and surface treatments are best for what? And above all - which are the construction projects that can lift your garden and balcony to new heights?

Fun DIY for the Garden and Balcony presents creative building projects for the garden and balcony for those who may not have built much since woodworking at school. Here are blueprints on creating everything from gates, innovative garden accessories, a lying bench and a giant owl nest! Learning about the materials you use and handling tools makes you strong. No one else decides how you should build your projects. The important thing is that you know why you are making your choices and that you dare to try!

About the author



Linnéa Dickson is the head gardener at the Slottsträdgården in Malmö. Her whole life revolves around gardening, cultivation and crafts, and she often gives courses and lectures. Linnéa lives on a farm with her husband and animals. Here she likes to invent creative and ingenious solutions for the garden.

Gardening Hacks

70 smart recycling tips for the garden

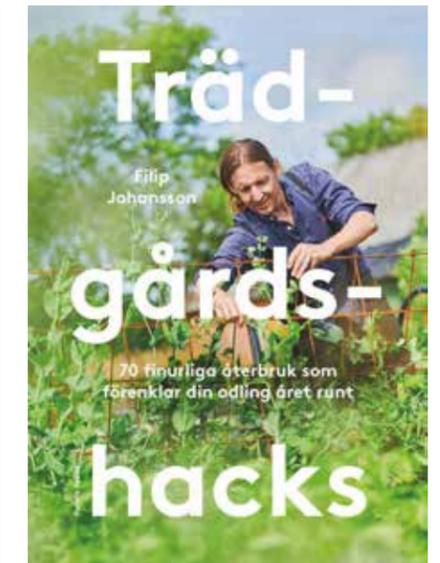
Filip Johansson

Gardening Hacks is the book for those who want new inspiration, find clever shortcuts, have aha experiences and have fun in the garden while recycling, saving money and thinking sustainably. In the book, you will find over 70 simple hacks to succeed in cultivation, gardening and a sustainable garden.

Filip Johansson left a career in the IT industry to move to a farm in the country. His richly illustrated book *Gardening Hacks* presents smart things to do throughout the gardening year! It's easy and fun, and there are clear step-by-step instructions.

About the author

Filip Johansson is behind the app and Instagram account *gardenr*. On his Instagram account, he shares short hacks daily in videos to make gardening more accessible and fun.



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GROWING



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Become Friends with your Garden

Dorthe Kvist

Become Friends with your Garden is written for people who, like Dorthe, have tried to cope with the desire for a lovely garden that can be maintained simultaneously with small children and busy careers. She knows exactly what you need to know and explains it in an easy-to-understand, natural way. At the same time, she provides inspiration and encouragement so that you, too, can get started on bringing your gardening dreams to life.

Become Friends with your Garden is divided into six chapters. You learn everything from growing fruit trees and berry bushes and planning kitchen gardens and perennial beds to do-it-yourself projects such as a stick bench. For families with children, there is good advice about secret hiding places, playhouses and fire and water in the garden. And for the city dwellers, there are tips for the herb garden on the 5th floor, the apple grove in the backyard and the flower festival on the roof terrace.

About the author



Dorthe Kvist was educated at Danmarks Design School. She is now a self-employed garden designer, stylist, and interior decorator. She lives in Vanløse with her husband and two children.

Bliv ven med din have
215x215, 234pp
Lindhardt & Ringhof, 2019

VEGETABLES

Start Growing

Your journey to a kitchen garden
Bella Linde

A wave of gardening enthusiasm is sweeping the world. More and more people want to learn how to grow vegetables and keep track of what they eat. But many need to learn about soil and fertiliser, sowing, pre-cultivation and the maintenance of the kitchen garden. In addition, questions arise, such as: How long does the earth last in a cultivation bed? Why are there no tomatoes on my plant? Why do only weeds grow?

Start Growing is suitable for beginners and those who have some knowledge about growing vegetables. Bella Linde thinks it is essential to know how to grow your vegetables and to pass on this knowledge to new generations so that everyone knows how the food gets on the table.

About the author

Bella Linde is a journalist and writer focused on cultivation and gardening. Among other things, she has written the acclaimed book *Rätt ur jorden* together with photographer Lena Granefelt and which has been updated and reprinted several times. In 2021, she published *No Dig Gardening*, also together with Lena Granefelt.



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Create your kitchen garden
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Börja odla
170x215, 155 pp
Ordfront, 2023

No Dig Gardening
Rights sold: WE



ARRANGING FLOWERS



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Now you can begin
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Flowers

Grow your own bouquets
Sarah Hambro & Nils Vik

Flowers shows you how you can fill your garden, house and life with more flowers, grow the finest summer flowers from seeds, use twigs and weeds in a bouquet, and what exactly is the perfect vase?

Do you want to grow flowers but are afraid it is too complicated? Then this is a book for you! This book is a passionate amateur manifesto on how to succeed with flowers without being an expert.

Flowers contains essential information on how to sow, plant and care for the flowers in the garden, make flower beds or grow in pots, and tips and tricks on putting together beautiful bouquets. In *Flowers* you will get the inspiration and the practical advice you need to create a flowering garden, where you can pick flowers and plants for bouquets throughout big parts of the year.

This is the perfect gift for anyone who needs a little flower happiness.

About the author



Sarah Hambro is a journalist who writes about flowers with photographer **Nils Vik**.

Blomster. Dyrk dine egne buketter
195x260, 288pp
Forlaget Press, 2023

GARDENING DESIGN

Gardens from the Arctic Circle to the Riviera

Ulf Nordfjell & Jason Ingram

A new book by landscape architect Ulf Nordfjell. *Gardens from the Arctic Circle to the Riviera* presents private and public gardens Ulf has worked on the past years, gardens stretching from the Arctic Circle (his own) to Antibes and St. Tropez on the Mediterranean Coast.

In this book, Nordfjell will share his expertise on garden architecture and design and plant selection, not least in relationship to nature at large. He focuses on how design relies upon climate, light, and shadow, as well as how the cycle of seasons influences selection of plants.

The book presents eleven of the gardens Ulf has created, from the 17th-century castle Rydboholm to a hypermodern garden in St. Tropez. His private garden outside Umeå is included, as well as the City Park in Lund and a 1930s garden facing climate challenges in Antibes.

Sustainability, ecology, and natural materials are themes that undergird Ulf Nordfjell's design, which consistently maintains a strong connection to each given environment.

Jason Ingram, one of England's preeminent garden photographers, has photographed most of the book's gardens. Foreword written by Annie Gatti.

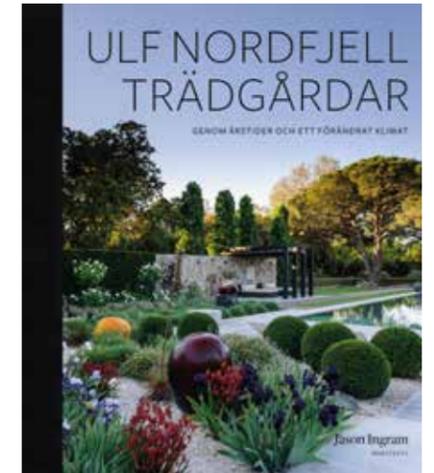
About the authors

Landscape architect Ulf Nordfjell (LAR/MSA) specializes in the design of public spaces such as city squares and parks, including Riddarparken and Berzelii Park in Stockholm and Linköping Garden Association. He has directed and been exhibition architect of a large number of garden shows, including "The Garden and Its Craft" in Stockholm (1998) and "The Heathen's Garden" in Gothenburg (summer 2000). "The Urban Garden" and "The West Coast" are two gardens he created specifically for such exhibitions. He operates at both large and small scale, often with nature as a source of inspiration.

We also appreciate Ulf Nordfjell for his garden "A Tribute to Linnaeus" at Chelsea Flower Show in 2007, which showed the world that Swedish garden design is world-class, beautiful, exotic, and well worth exportation."

Nordfjell designed the Daily Telegraph garden featured in the 2009 Chelsea Flower Show, for which he won both gold and the best-in-show distinction. This was the first time Sweden received both prizes at the world's preeminent garden show. His last book *14 Gardens* was published by Frances Lincoln in the UK.

Trädgårdar. En resa genom årstider och klimat
220x280, 192pp
Norstedts, 2023

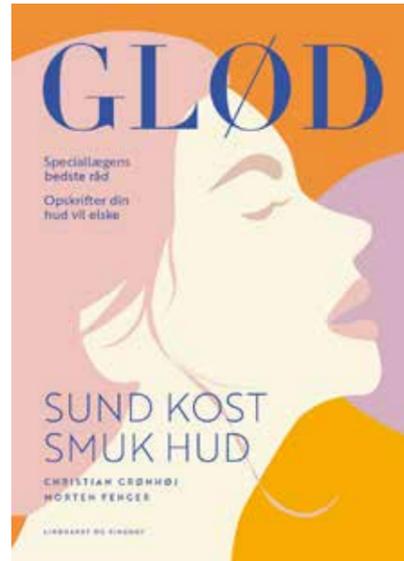


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SKINCARE



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Your diet is the best skin care
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Building blocks for healthy skin
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Salty and sweet snacks

Glow

Healthy food gives beautiful skin
Morten Fenger & Christian Grønhøj

The skin is an incredibly complex organ; it needs nutrients to function optimally. It matters what we eat because the diet is essential for the skin's health and how it looks, whether unhealthy and worn or healthy with a natural glow.

This book is about how to keep the skin healthy so that it looks fresh and glows, but also how to prevent inflammation, which causes the skin to age faster and can worsen skin diseases such as acne and psoriasis.

The book is divided into two parts. In the first part, you can read about how to take care of your skin and why diet is the best skincare, and in the second part, there are the most delicious recipes, which are rich in nutrients and taste.

About the authors

Christian Grønhøj is a doctor and skin specialist. He is a dermatologist and has researched the immune system and its importance for inflammatory skin diseases.
Morten Fenger is a chef, has a PhD in economics and a versatile food background and has worked at virtually everything from Michelin restaurants abroad to institutional kitchens and has helped develop green ready meals.

Glød
170x240, 208pp
Lindhardt & Ringhof, 2022

YOGA

Hormone Yoga

How to avoid restlessness, poor sleep and hot flashes
Lone Hunæus

80% of all women suffer from restlessness, poor sleep and hot flashes at the age of transition. But there is no reason to suffer in silence. There's help to be had, and much you can do yourself.

This book allows you to be free from headaches, mood swings, inner turmoil and poor sleep with yoga exercises that stimulate hormone production so that hormone levels fall more slowly instead of drastically when menopause sets in. This way, the body can get used to the new situation, and menopause becomes more bearable.

In a light and straightforward tone, yoga teacher Lone Hunæus reviews the causes of menopause. She guides you step by step through seven exercises, 14 yoga exercises and four meditation exercises. The exercises are richly illustrated and straightforward. They are relatively easy and do not require any prior knowledge of yoga. Once you have learned them, the entire series can be done in approx. 30 minutes.

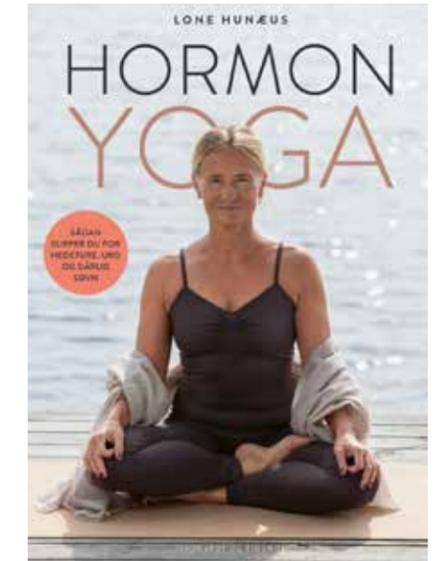
The book can also be used for women with other hormonal imbalances, such as irregular menstruation, menstrual cramps, and PCOS.

About the author

Lone Hunæus is a yoga teacher and trained in hormone yoga in Brazil. She has a background as a director in an advertising firm, but a few years ago, she put her career life on the shelf in favour of a life as a yoga teacher. Since then, she has specialised in hormone yoga.



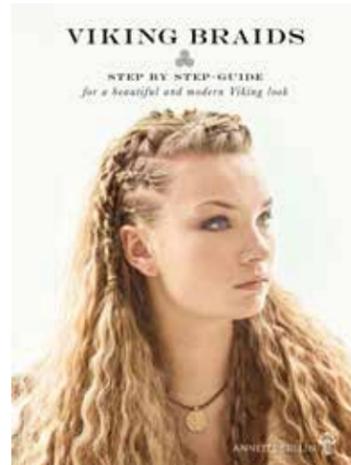
Hormonyoga
170x240, 168pp
Lindhardt & Ringhof, 2022



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When the hormones kick in
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Exercise summary

VIKING LOOK



Viking Braids
170x240, 160pp

Viking Braids

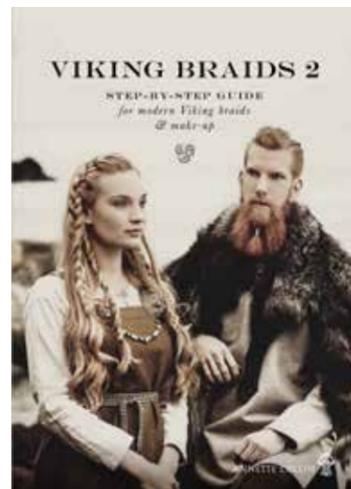
A step-by-step guide for a beautiful and modern viking look
Annette Collin

Viking Braids is a step-by-step guide to beautiful and modern braided hairstyles. Hairstylist Annette Collin will guide you through *Viking Braids* so that you can braid your own personal Viking-inspired look, e.g. Snake Braid, Shield Maiden's Braid and Viking Chief's Braids and Twists. *Viking Braids* includes braiding techniques of varying degrees of difficulty, extra info and tips as to how to use wave curling iron, copper thread, linen thread, etc.

English text available.

Instagram@viking_mood

Contents: Introduction | Classic Side Braid | Snake Braid | Classic Viking Braid | Shield Maiden's Braid | Ladgerda's Viking Braid | Viking Maiden's Braid | Viking Queen's Braid | Crown Braid with linen thread | Thor's Twist | Curvature Crown | Viking 2.0 | Viking Chief's braids and twists | Viking Chief's Son | Romantic Viking Twist | Knight Girl's Braid | Viking-Crossed Braid | Viking Girl's 4-in-1 Braid | Viking Bride with floral crown | How to braid standard braids: French braid, Dutch braid, Fishtail braid, Lace braid | Acknowledgements | Authentic hairdo from Danish ancient times



Viking Braids 2
170x240, 160pp

Viking Braids 2

A step-by-step guide to modern viking braids & make up
Annette Collin

Annette Collin is back with a new book of modern viking braids – this time including a guide to new hairdos and warrior make-up for both the Shield Maiden and the Viking. You will find step-by-step guides to the most amazing braids for both women and men, boys and girls. You will also find braided Viking beards – and a whole new feature: a guide with copies of authentic "Viking Bling" and great warrior make-up.

Contents: Introduction | Viking braid with ribbons made on whipcording bobbins | Valkyrie ponytail with knot | Valkyrie braids | Valkyrie make-up with the Ægishjálmur symbol | Braided bun with Oseberg hair stick | Viking girl's braids with glass beads | Shield Maiden's braid | Shield Maiden's make-up | Viking girl's make-up | Viking Bling | Viking man's bun and braided beard | Viking snake braids and warrior make-up | Viking chief's braid and beard | Viking Man's braids and warrior make-up | Viking boy's braids and make-up with runes | How to braid regular standard braids: French braid, Dutch braid, lace braid and twists | Acknowledgements | Authenticity facts from the Viking Age

About the author Annette Collin is a hairdresser & hairstylist and she has a great interest in historical braids, especially Old Norse braids and Viking braids. She works freelance and does workshops in Denmark, where she is located, but also in the Nordic countries at Museums and at Iron Age & Viking markets. She also like to do modern Viking Braids inspired from the ancient times.

DOG'S BEHAVIOUR

The Secrets of Dogs

About the dog's expected but unexplainable behaviour

Per Jensen

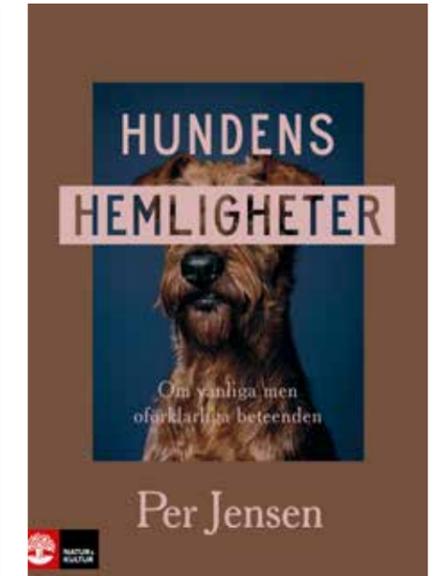
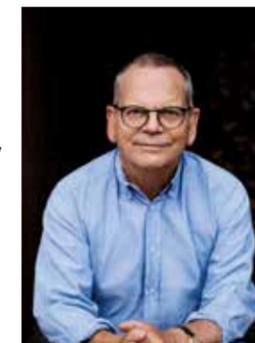
Have you also wondered why dogs like to eat strange things, like grass or poo? Or why do they curl up in smelly piles and spend so much time playing and sleeping? In an easy-to-read and educational way, Per Jensen addresses these and several other hitherto unanswered riddles and presents, with humour and a great love for dogs, how science has tried to solve them.

The author takes us on a winding hunt for the keys to the dog's common but hard-to-explain behaviours. Although the book only provides some answers, we gain new and unexpected insights into the strange habits of dogs based on the latest research. In addition, we meet a series of historical dogs that have been life-changing for individual people and sometimes the whole of humanity.

We meet everything from the little dog buried with its owner 12,000 years ago to Atlas, who saved his master from being run over by an oncoming snowplough.

About the author

Per Jensen is a professor of ethology, the study of animal behaviour. Per has researched the behavior of dogs and other animals for more than 40 years and has just as much experience living with dogs. He has written several books about dogs, such as *The dog's language and thoughts*, *The misunderstood dog* and *Living with a dog*. He is a valued lecturer and is often hired by the media regarding animals and science.



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Hundens hemligheter
160x220, 160 pp
Natur & Kultur, 2023

