



RIGHTS LIST SPRING 2026

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About us

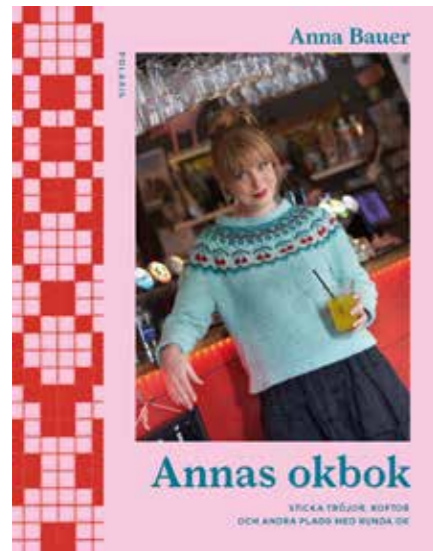
We are a literary agency based in Stockholm, specialising in books on food, craft, gardening and general lifestyle.

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CRAFT & HOBBIES



YOKES AND



Contents

- Foreword
- Round yoke sweaters through history
- Constructing round yokes
- Size & fit
- Choosing yarn
- Projects
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- The yarns in the book
- The sample stitches
- Thank you!
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Anna's yoke book

Knit sweaters, cardigans, and other garments with round yokes

Anna Bauer

ThisThis is a book about yokes. Knitting sweaters and cardigans with round, patterned yokes is really, really fun knitting.

The design of the yoke, combined with various details, can be varied endlessly. The yoke sweaters range from rustic, all-weather pieces that serve as outerwear in transitional seasons to neat cardigans in the softest merino yarn, suitable for a party. Add colour or keep it sparingly; the choice of yarn quality and colour scheme sets the tone.

Here, you will find descriptions of various types of sweaters – including both women's and men's models – as well as cardigans, collars, vests, and dresses, all featuring round, patterned yokes. All garments are knitted with minimal assembly, a new standard in knitting.

Some garments are knitted from the top down, while others are knitted from the bottom up – Anna lists the pros and cons of both methods. Anna has developed and tested knitting techniques, identified a few strategies and tricks, and flagged situations when extra care is warranted.

About the author



Anna Bauer is a textile artist with a master's degree in textile art from Gothenburg University of Design and Crafts. In addition to knitting, Anna's repertoire includes embroidery, printing, costume design, and various art education assignments. Her previous titles have been sold to many countries.

Annas okbok
190x250, 176pp
Polaris, 2025

MORE ANNA BAUER

The book of patterns

Anna Bauer

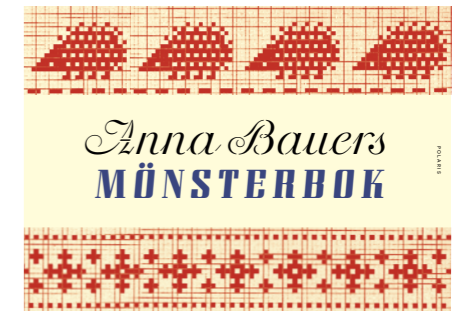
In *The Book of Patterns*, Anna Bauer offers many old and new patterns that you can knit, crochet, and embroider. Here are traditional, well-known patterns and modern ones.

The book is as unusual as a modern "märkbok". "Märkböcker" were booklets published in Sweden from the 19th century onward, featuring embroidery patterns for pillows, sheets, towels, handkerchiefs, and clothing. Today, "märkböckerna" from the 1930s, 40s, and 50s are highly valued on the second-hand market.

Here, Anna Bauer shows how to compose a pattern and how to colour your knitting pattern so that it stands out.

Let yourself be inspired and knit a shirt, put a mosaic on a tabletop, and embroider your clothes!

Contents: Lots of patterns! | I see a pattern! | Composition: putting patterns together | A short colour theory for knitters | A more extended dyeing practice for knitters | How the patterns can be used | Pattern | Alphabet | Single patterns | Surface pattern | Borders | More on patterns | Read more | Thanks | About the author



Anna Bauers mönsterbok
190x260, 150pp
Polaris, 2023

Rights sold: DE, DK

Dyeing & knitting

Naturally, with plants, fungi, lichens, and lice

Anna Bauer & Eva Zethraeus

The authors have dug deep into historical plant-dyeing books, tested and refined traditional recipes, and experimented with new ones. The aim has been to achieve permanent colours with as few chemicals as possible and, at the same time, to dispel the prejudice that plant dyeing only turns dirty yellow! In this book, all colours come together.

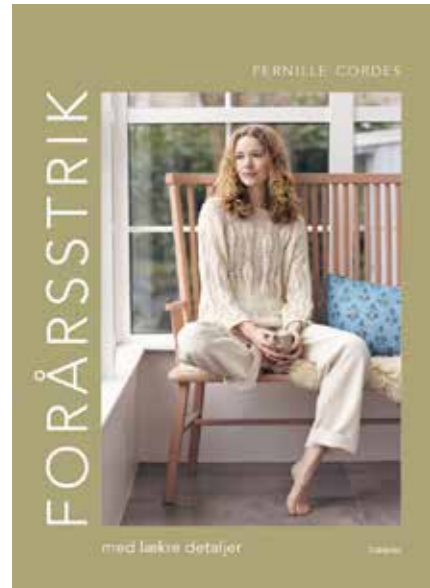
Plant dyeing is an experience with many dimensions: colour, chemistry, craftsmanship, getting out into nature, getting to know your flora, and, not least, knitting with your coloured yarn. Of course, the reader also gets instructions for several colourful knitted garments.

Contents: Looking for durable paint | Before you start | Colour recipe | Colour with plants | Colour with a sponge | Colour with lichens | Dye with loose | Afterwards | Knitting projects | Glossary | The yarns used in the book | Literature | List of images | Thanks | About the authors



Färga garn & sticka
180x250, 153 pp
Polaris Fakta, 2021

Rights sold: WE, DK



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- About the author
- Knitting projects
- Techniques
- Yarn
- Abbreviations
- Thanks
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Spring Knits

With fancy details
Pernille Cordes

Spring knitting can be a challenge when you want patterns that are both light, elegant, and full of the little details that make knitting exciting to make and beautiful to wear. Many knitters miss designs that combine the simple with the sophisticated and offer the opportunity to learn new techniques along the way.

In *Spring Knits*, you get just that combination. The book presents 15 knitting patterns, ranging from airy sweaters and cardigans to light tops and accessories. The patterns range from simple, beginner-friendly designs to more advanced structures, and common to all of them are the elegant lines, fine details, and the light expression that characterize spring knitting.

The book's technique section also introduces several innovative knitting techniques, including pearl edge binding, Vienna pleats, ladderback stitches, and running stitches. The techniques give you new opportunities to work creatively with structure, shape, and decorative details, enabling you to create knits with a truly sophisticated, modern expression.

With her many years of experience as a knitwear designer, Pernille Cordes guides you confidently through patterns and techniques, giving you the courage and ideas to create spring knitwear with character, ease, and technical finesse.

About the author



Pernille Cordes is the author of six books on knitting, crochet, and yarn dyeing, combining professional precision with inspiring insight into modern knitting techniques. She is behind Englegarn, where she publishes her own patterns, and Strikkeakademiet, where she offers online knitting courses developed based on many years of experience. With a background as a teacher and textile designer, Pernille has a keen eye for communicating knitting in a way that makes both construction, techniques, and details accessible to readers at all levels. Her books have been published in Denmark and several European countries. Read more about her books and designs at englegarn.dk and strikkeakademiet.dk, and follow her on Instagram @pernillecordes_strik.

Knits with Fancy Details

Assembly-free knitting with innovative techniques
Pernille Cordes

In *Knits with Fancy Details*, Pernille Cordes shares her many years of experience as a knitwear designer. You get an overview of exciting, innovative techniques to make your knitting smarter and create a beautiful finish.

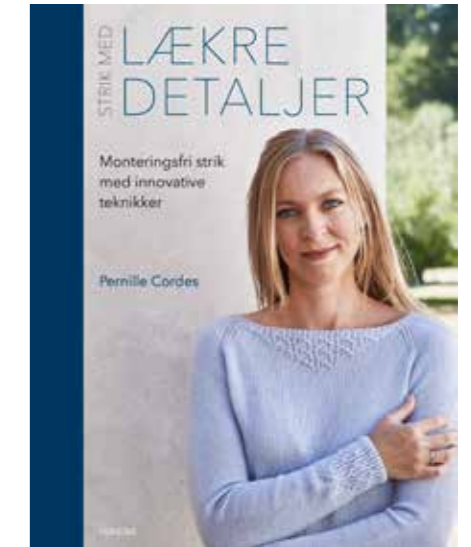
QR codes are included in more than 50 videos demonstrating the techniques. One example is the Contiguous method, a popular technique for knitting beautiful shoulder seams and sleeve caps on blouses from the top down.

The method is a variation of the Raglan method. All the models in the book are knitted in one piece – from the top or bottom, so you avoid sewing together. For each model, there are suggestions for variations, for example, you can choose a different pattern, a decorative raglan stitch, simplify the model, or create your own design. First, the 20 knitting patterns are presented: sweaters, cardigans, vests, skirts, socks, hats, and a poncho shawl. The models vary from simple stockinette designs to more advanced ones knitted in Fisherman's Rib or beautiful Japanese patterns.

The second part of the book presents thematic descriptions of selected knitting techniques, and the final part is a photo guide to methods that are not well known or considered particularly challenging.

About the author

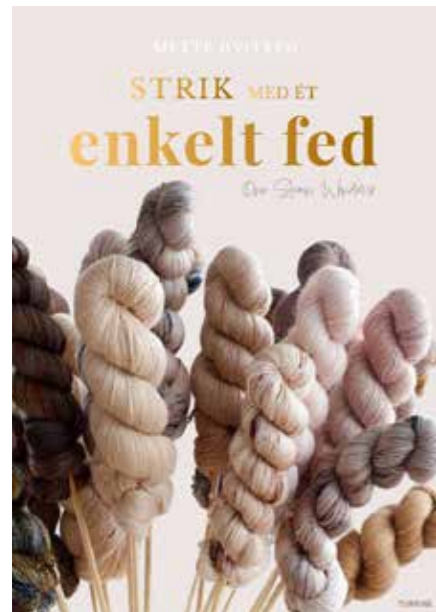
Pernille Cordes is the author of six books on knitting, crochet, and yarn dyeing, combining professional precision with inspiring insight into modern knitting techniques. She is behind Englegarn, where she publishes her own patterns, and Strikkeakademiet, where she offers online knitting courses developed based on many years of experience. With a background as a teacher and textile designer, Pernille has a keen eye for communicating knitting in a way that makes both construction, techniques, and details accessible to readers at all levels. Her books have been published in Denmark and several European countries. Read more about her books and designs at englegarn.dk and strikkeakademiet.dk, and follow her on Instagram @pernillecordes_strik.



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MORE DANISH



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- Choose the right stitch
- Yarns
- Lengths
- Abbreviations & explanations
- DIY guides
- Sock tips
- Projects
- Thanks

One Stitch Knitting

Mette Hvitved

One *Stitch Knitting* is perfect for those who want to use leftover yarn or the beautiful skeins you bought at a yarn fair or as a souvenir from your holiday.

The book contains instructions for 25 designs with a Nordic touch. Each of them can be knitted using just one 100g skein. Here, you will find beautiful and valuable scarves, shawls, socks, mittens and much more. You will receive help choosing the right yarn, and perhaps you will feel inspired to try something new. You will also get thorough sock tips and learn about different techniques.

The instructions are adapted for both beginners and experienced knitters, allowing everyone to join in. In addition, the recipes have been tested in different yarns and colours – all presented in beautiful pictures for inspiration.

About the author



Mette Hvitved is the woman behind the popular Instagram account @mettehvitved and the webshop mettehvitved.dk. She previously published the knitting book *Knits for Kids* in 2019.

Strik med ét enkelt fed
195x270, 184pp
Turbine forlaget, 2025

Rights sold: DE

KNITTING DESIGN

Knitwear inspired by the 50s

Lotte Rahbek

Knitwear *Inspired by the 50s* is a new Danish knitting book by designer Lotte Rahbek. The book is inspired by patterns and designs from sweaters, blouses, and skirts worn in the big city at a time when hand knitting was a natural part of the wardrobe and an economical way to get modern clothes.

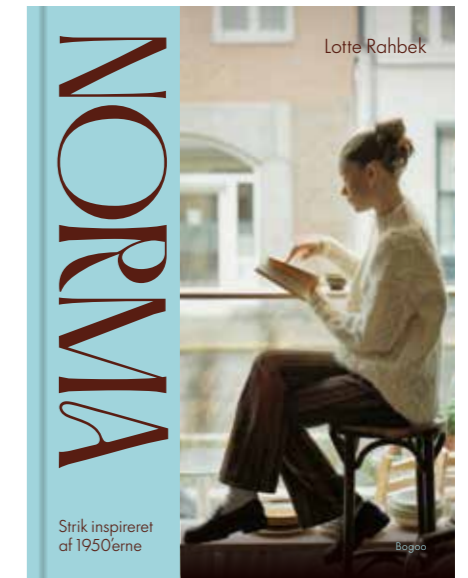
The 1950s were, among other things, characterized by great film icons and, not least, by American rockabilly culture, which inspired youth in the big cities.

The book's universe is based on historical photos, interpreted and used to inspire its patterns, colors, and designs. The book contains patterns for stylish sweaters, jumpers, and accessories for adults and children of all genders and ages. The colors evoke the 1950s in a modern way, but there is ample opportunity to put your own stamp on it. The patterns are clear and suitable for both beginners and experienced knitters. The models are gender- and age-neutral so that the whole family can use the knitting.

Theater and photojournalist Rumle Tornhøj Skafte took the book's atmospheric photos in collaboration with stylist Michelle Bowman Bak. Yarns used include Isager, Knitting for Olive, Sandnes, Rauma, Filcolana, Krea Deluxe, and Kreaklubben.

About the author

Lotte Rahbek holds a Master of Science in Computer Science and Information Psychology from the University of Copenhagen. In 2017, she began designing knitwear for her children, and since 2020, she has knitted under the name Apple of My Eye. In 2022, she published her first knitting book, *Du er min øjesten*, which has also been published in English and Dutch. In 2023, Lotte Rahbek, together with Gitte Verner Jensen, published her second knitting book, *Et hav af masker*, which has also been published in English, German, Norwegian, Swedish, Icelandic, and Korean. Lotte's style is simple, with fine details and calm colours that together create a unique look.



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To come

Norma
210x280, 300 pp
Bogoo Books, 2026

SOCKS, MITTENS



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Knitting Mini & Maxi Shawls

Gabriele Bartsch

Knitwear designer Gabriele Bartsch presents ten knitted shawl designs, each of which can be made in two sizes: as a large cosy shawl and as a small neckerchief.

Depending on taste and skill, knitters can find the right model for every season and for a wide variety of yarns. The textures and moods of northern European coastal landscapes inspire all patterns.

The knitting instructions are detailed and supplemented by charts and schematic drawings. The textured patterns give the shawls character and invite knitters to experiment creatively – whether with fine cashmere or organic cotton.

About the author



Gabriele Bartsch, better known under her knitting label 'alwaysfriday', is a knitwear designer with a passion for clean lines, high-quality yarns, and everyday designs with character. With many published patterns on Ravelry, her own online shop, an active Instagram channel, and a blog, she regularly shares information about her new designs. Her designs combine technical skill with a keen sense of trends, always aiming to balance creative freedom with technical know-how. She is also the founder of 'knittingnotions' – a label for coloured stitch holders that make knitting even more practical.

Mini- und Maxitücher mit Struktur
210x260, 192 pp
Stiebner Verlag, 2026

& SHAWLS

Cosy Socks and Warm Mittens

Anna Hewitt

In *Cosy Socks and Warm Mittens*, knitting designer Anna Hewitt invites you to a cosy moment on the couch with yarn and knitting needles. This book is perfect for those who love to knit and appreciate the moment.

Here, you will find twenty-five wonderful knitting patterns that will take you through all seasons and weather, from Valentine's Day to Halloween and Christmas, and out into our beautiful natural surroundings. Discover a playful collection of beautiful garments that both warm and spread joy!

About the author

Anna Hewitt has a lengthy background in the book industry, with many years of experience in bookstores and publishing, including as an editor, designer, and production manager. Today, she works primarily as a book designer and designs knitting patterns part-time under the name "The Comfy Knitter". You can find her on Instagram and Ravelry as thecomfyknitter. Anna lives on the West Coast with her husband and their two cats and is happiest when she can curl up on the sofa with a big cup of tea and knit.



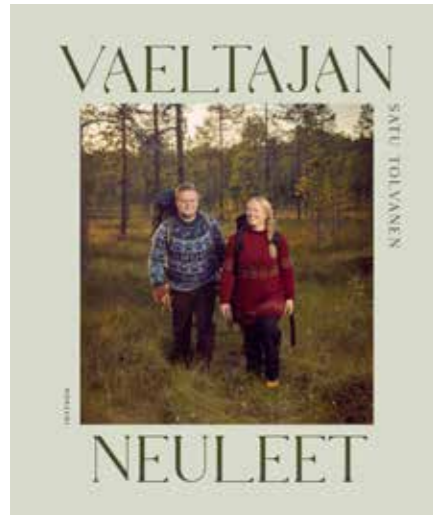
Sköna sockor & varma vantar
190x245, 144pp
Lind & Co, 2025

Rights sold: DE, EST



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Hello knitting friend
Good advice, tips, and techniques
Yarn and other materials
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Reading diagrams and instructions
Knitting with multiple colours
Toes
Heals
Thumbs
Mesh stitch
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Treatment
The book's yarns
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About sizes
Model-specific instructions
Special techniques
Knitwear

Hiker's Knits

Satu Tolvanen

Beautiful, earthy knitwear for hikers. Wool is the perfect material for hiking clothes. It breathes, keeps you warm, and absorbs significant moisture without feeling wet. People who have lived in nature have used wool for thousands of years, and it still works today.

The book features wool sweaters, socks, gloves, hats, and other knitwear suitable for hiking trips. As a rule, the unisex knitwear sizes cover both women's and men's sizes.

The knitwear is both practical and functional, and beautiful to wear.

About the author

Satu Tolvanen is skilled in a range of handicraft techniques and has been hiking and trekking since the age of 15. She entered the world of knitwear design with her craft business Noitametsä in 2020. The book *Vaeltajan neuleet* (Hiker's Knits) combines her two passions: outdoor activities and knitting.



Cute Knits for Kids

Knitting for dolls and girls from 2 to 8 years old
Gunvør Reyðberg

The Flower sweater, Unicorn sweater, Bambi sweater, and Myly dress are among the book's clothing designs. The patterns are available in four sizes, ranging from 2 to 8 years. The unique feature of the book is that the same models can be knitted at doll size. Clothes that invite play and adventure for sisters, girlfriends, doll sisters – big and small.

The clothing models include sweaters, dresses, and skirts. There is a knitted princess crown and hair bow, and as decorations for the sweaters, patterns for a rich flourish of knitted flowers, leaves, and unicorn horns. Details such as eyes and flower buds are embroidered on at the end.

The doll clothes fit the knitted doll, for which a pattern is also available. In addition to sweaters, dresses, and skirts, the doll also features a jacket, trousers, shorts, a blanket, a scarf, and the iconic star sweater.

Everything is crafted from natural yarns of wool, mohair, cotton, alpaca, and silk. Along the way, the author offers simple knitting tips to achieve a beautiful finish. She also demonstrates how embellishments and embroidered details can be easily varied to add a personal touch to the garment.

About the author

Gunvør Reyðberg (@byreydberg) lives in the Faroe Islands. She originally trained as a floral decorator and has worked with flowers for two decades. This is reflected in her knitting designs, where inspiration often comes from flowers, the beauty of nature, and children's wishes.



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CROCHET FOR KIDS



Contents

- Crazy horse
- Playing wings
- Magic wand
- Play crown in two heights
- Hair clip
- Bag
- Summer hat
- Pen holder/Lantern
- Row of pennants
- Wall picture with a rainbow
- Wall picture with a unicorn

Glitter

Crocheted unicorns, rainbows, and more
Jeanette Bøgelund Bentzen

Let yourself be captured by sparkling details and beautiful colours, and flow with and disappear into a sea of adventurous universes created by a boundless, fantastic imagination.

With the book *Glitter*, you get 12 designs containing crocheted items, rainbows, unicorns, and much more. In addition, there are summer hats, wands, and toy wings. In other words, it is a fine selection of crochet projects that are both practical and decorative, and, not least, for play. It is all designed in a calm and Nordic universe – with much glitter added.

About the author

Jeanette Bøgelund Bentzen started crocheting in 2011. She has a background in furniture and digital design and has published five crochet books, including the popular series 'Lutter Løkker'. Jeanette Bøgelund Bentzen also holds workshops and lectures.



En hæklet glimmerverden
170x240, 150pp
Turbine forlaget, 2023

Rights sold: WE, FIN

TRENDY CROCHET

Garbage Can-Can

Crochet recycling
Molla Mills

In *Garbage Can-Can*, everyday items are made from recycled textiles: bags, accessories, and decorative interior design products. The book offers fresh, sustainable, and personal alternatives to fast fashion.

Colourful craft ideas inspire you to find materials at home and flea markets and make them yourself instead of buying them. Strip stretched sweaters into threads, cut old T-shirts into strips, grab a crochet hook, and let your creativity blossom!

About the author

Molla Mills, who conquered the world with her crochet books, is an art master from Kurikka, for whom crocheting is both a job and a way of life. She draws inspiration from materials and colours and eagerly undertakes new experiments in search of the perfect shape and patterns. Her previous titles have been sold to many countries.



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- Garbage - yay!
- Tips for crocheters
- Loops and abbreviations
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- AT HOME
- Beanbag chair
- Pillow
- Basket and lid
- Carpet
- Knot pillow
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- Backpack
- Shoulder bag
- Makeup bag
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- Round shoulder bag
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Garbage can-can
185x240, 192 pp
Moreeni, 2024

Rights sold: DE, SP

CUTE



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Dear reader
About the instructions
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Viggo's Friends

15 cute crochet toys

Christine Maria Sonnenschein

Look forward to a heartwarming reunion with Christine Maria Sonnenschein's magical crochet world – this time in the company of Viggo, a little guy with a big heart and a bunch of brand new friends.

In this third book, you'll meet 15 adorable crochet animals, each with their own personality and story. Take them to the countryside, where the proud rooster Cornelius crows at the sun, or to the flower meadow, where the bee Bella whizzes around in the summer sun. Watch the frog Freya float dreamily around on her water lily – and meet many more quirky characters waiting to be crocheted to life.

The book's instructions are well-developed and easy to follow, with step-by-step instructions and picture guides that make it accessible to both beginners and experienced crocheters. There's plenty of opportunity to play with colors, details, and expressions, so that each animal gets its own personality and charm.

An inspiring book filled with creativity, coziness, and the joy of needlework – for those who love to create with their hands and immerse themselves in imaginative universes.

About the author



Christine Maria Sonnenschein is a mother of three, a crochet designer, and a nurse. She is also the woman behind the popular Instagram profile [@bysonnenschein](#). All her crocheted creations are made with love, care, precision, and attention to detail.

Viggo og vennerne
210x225, 140pp
Turbine forlaget, 2026

CROCHET TOYS

Frida's Friends

15 crochet toys

Christine Maria Sonnenschein

Do you know a child you would like to spoil with an adorable crocheted animal? In her debut book *Frida's Friends*, the popular designer Christine Maria Sonnenschein presents crochet patterns for 15 unique and delicate animals that bring warmth and joy to everyone.

Each animal is unique, from the rabbit Frida and the adventurous unicorn Emily to the lovable lion Lui. It's easy to find a good friend in this crochet book.

All instructions include thorough step-by-step picture guides so beginners and experienced crocheters can create adorable animals with ease and confidence. They can also be mixed crosswise, since they are all the same size. That way, you can make just the animal you dream of.

Contents: Dear reader | About the projects | Material and tools | Techniques | Projects | Thanks | About the author



Frida og vennerne
210x225, 150pp
Turbine forlaget, 2023

Rights sold: WE, DE, FR, SP

Naomi's Friends

15 irresistible crochet toys

Christine Maria Sonnenschein

Christine Maria Sonnenschein has once again created a fantastic crochet book with 15 irresistible crocheted animals that all children will love.

First, you meet Naomi, the sweet little sister of Frida from the popular debut book *Frida's Friends* - 15 adorable crocheted animals. Afterwards, all of Naomi's wonderful friends follow, including the magical dragon Samuel, the curious mouse Josefina, and the sweet hedgehog Pilou.

The book's projects include thorough step-by-step instructions and picture guides, and they can be quickly adapted to different colours and combinations.

Whether you are a beginner or an experienced crocheter, you'll soon create unique designs. Crocheted animals look forward to entering a world filled with creativity, play, and magic.

From the contents: CDear reader | About the instructions | Abbreviations | Materials and tools | Yarn | Crochet hook | Techniques | Multicolour crochet | Invisible endings | Assembly (sewing) | Learn to embroider eyes | Learn to crochet legs | Little sister Naomi | Erik the duck | Karla, the cow | Josefina, the mouse | Oswald, the tortoise | Asta, the alpaca | Samuel, the dragon | Ella, the deer | Thanks | About the author



Naomi og vennerne
210x225, 140pp
Turbine forlaget, 2024

Rights sold: WE, FR



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To come

My Knitting World

Josefine Bjørn Knudsen

My Knitting World is a beautiful, practical knitting journal for everyone who loves to immerse themselves in yarn and knitting. The book combines the functional with the personal, giving the knitter a place to collect everything that makes their creative universe unique. There is space here to write down projects, recipes, yarn samples, thoughts, and ideas – as well as to keep track of yarn stocks, needles, and ongoing projects. The book also includes helpful guides on knitting samples, washing, yarn calculations, and more, making it an indispensable resource for both new and experienced knitters.

About the author



Josefine Bjørn Knudsen runs the company My Creative World. She is 31 years old and lives in Silkeborg. She is an entrepreneur and describes herself as a "huge craft geek," lovingly said. She actively promotes the message about what craft can do and how fantastic it is for creativity, well-being, and mental health. She does this, among other things, to her more than 57,000 Instagram followers.

Min strikkeverden
150x210, 160pp
Bogoo Books, 2026

My Crochet World

Josefine Bjørn Knudsen

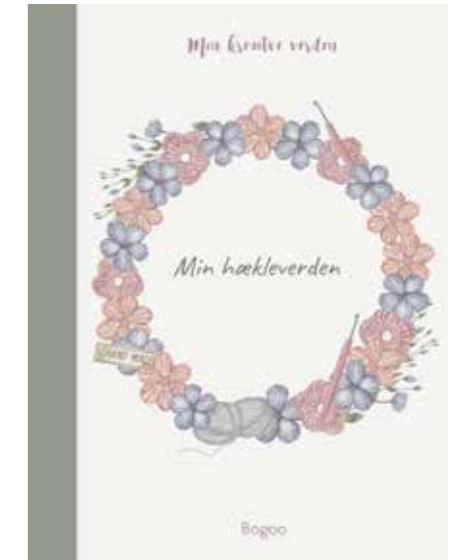
My Crochet World is a beautiful, practical crochet journal for everyone who loves to delve into yarn and knitting. The book combines the functional with the personal, giving the crocheter a place to collect everything that makes their creative universe unique. There is room here to write down projects, recipes, yarn samples, thoughts, and ideas – as well as to keep track of yarn stocks, needles, and ongoing and upcoming projects. The book also includes practical guides on crocheting samples, washing, yarn calculations, and more, making it an indispensable resource for both new and experienced crocheters.

About the author

Josefine Bjørn Knudsen runs the company My Creative World. She is 31 years old and lives in Silkeborg. She is an entrepreneur and describes herself as a "huge craft geek," lovingly said. She actively promotes the message about what craft can do and how fantastic it is for creativity, well-being, and mental health. She does this, among other things, to her more than 57,000 Instagram followers.



Min hækleverden
150x210, 160pp
Bogoo Books, 2026



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SWEDISH SEWING



Contents

To come

Sew Folk Style

Lina Odell

Sew clothes and accessories inspired by Swedish folk costumes! The book teaches you traditional techniques based on your own body measurements rather than fixed sizes. Create dresses, skirts, and modern garments with a folk feel - or play with color and shape for a unique wardrobe - 40 projects for creative and free creativity.

Traditional folk sewing differs from contemporary sewing. The designs are beautiful and straightforward, and the artisanal sewing techniques suit a wide range of styles. Instead of starting with fixed sizes and patterns, you measure your own body and create garments that fit you perfectly. Based on the basic models, you can add details specific to your settlement. Or you can sew yourself a unique wardrobe with modern garments inspired by the era's expressions and techniques. Among the clothing projects, you will find dresses and skirts; among the accessories, caps, gloves, suspenders, and mudguards.

With the book, Lina Odell makes it possible to create freely, without rules, a contemporary folk style of dress – to wear how you want, when you want, and for as long as you want. Today, folk costume culture is surrounded by many values and strong opinions about what is right and wrong. Still, here we go wild and play with color and folk form inclusively - how can the folk costume remain relevant if the rules kill the joy of creation? So don't hesitate, throw yourself into a sea of colorful folk costumes.



About the author

Lina Odell is trained in both modern sewing and pattern construction as well as folk sewing and tailoring. She runs her company KRUSA, teaches textiles at Blekinge Folkhögskola, and is a frequently engaged lecturer and course leader. In 2021, she became the first in Sweden to take a gesällbrev in the dräktsömnadsyrket. Her creation moves freely between art, tradition-bound slojd, and innovation, always grounded in Sweden's rich textile folk tradition.

Sy folkligt!
190x250, 144pp
Natur & Kultur, 2026

KOREAN SEWING

Pojagi

Korean patchwork

Lovisa Heinius

Pojagi is a Korean patchwork technique in which fabrics of varying sizes, materials, and colours are sewn together to create larger textile works—a creative way to use up scraps of fabric and leftover textiles. Pojagi, which means cloth, has been used in Korean everyday life for thousands of years to patch, mend, and create functional objects. When light flows through the textiles, an effect similar to stained glass occurs, where the fabric's seams appear and form geometric, decorative patterns.

This book mixes traditional Korean craftsmanship with Scandinavian interior design ideas. It is written for those who want to learn the technique, receive concrete sewing tips, and follow step-by-step instructions for succeeding with everything from cloth napkins and lampshades to curtains, drapes, and bed linens.

Pojagi is much more than just a sewing technique. It is a creative art form that promotes a healthy lifestyle, where innovative approaches to existing textiles can inspire us to create cosy, personal, and more sustainable homes.

About the author

Lovisa Heinius is a designer and craftsperson. Her work is characterised by the exploration and processing of different materials and by experimentation with light, colour, texture, and proportion. Her textile works are installed as room decorations and functional interior design solutions.



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Projects

Pojagi
190x250, 144pp
Natur & Kultur, 2025

MACRAMÉ



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Creative Macramé

Sarah Nielsen

Creative Macramé provides a thorough introduction to macramé - the art of creating decorative designs with knots. The book reviews the most commonly used knots and techniques and moves from small, simple projects to larger, more advanced designs. This allows beginners to quickly create finished results, build their technique, and gradually explore new levels.

The book includes more than 20 projects, ranging from practical designs such as upcycling a deck chair, plant hangers, bags, and a rug to decorative and wall hangings that both enhance the home's aesthetics and improve acoustics. Along the way, both classic and modern expressions are presented – from simple geometric patterns based on a single knot to macraweave, which combines weaving and knotting. The projects are divided into levels so that both beginners and experts can find challenges and inspiration.

About the author

Sarah Nielsen is a trained pattern designer and seamstress and has been creative all her life. During the COVID-19 pandemic, she became interested in weaving and, in that context, often encountered macramé, which captivated her and became an essential therapeutic practice during a long period of sick leave. Since then, she has designed her own projects of all sizes – from jewelry to large wall hangings. She has been the driving force behind the start-up of the shop Lærkehovedet, where she designs kits and holds workshops. Her tutorials have received strong feedback at craft fairs and on social media, prompting her to share her passion for macramé in book form.

Kreativ knytning
210x260, 208pp
Bogoo Books, 2026

REVIVAL

Macramé 2.0

Stine Drøgemüller

Macramé 2.0 is designed for anyone who has already learned the basic knots and wants to delve deeper. It is written for the creative hobbyist and DIY enthusiast who wants to explore macramé as both craft and design.

The content includes step-by-step instructions for around 20 projects, ranging from jewelry and accessories to clothing, tapestries, furniture, and home interiors. Along the way, the reader learns to work with variations and patterns and gains the confidence to experiment and develop their own style. Macramé inspires the craft as both a meditative immersion and a creative way to make personal, unique pieces for the home, wardrobe, and gifts.

About the author

Stine Drøgemüller is behind the brand MAKRAM and is the author of *MAKRAM – How to get started with the macramé knotting technique*, the first Danish book on macramé in recent times. Stine earns a living from her passion through workshops, teaching, lectures, and a popular webshop featuring recycled yarn and DIY kits. On Instagram and other social media platforms, she inspires thousands of followers.



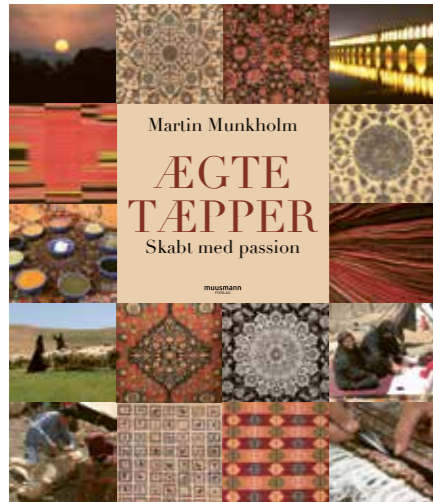
Makram 2.0
170x240, 200 pp
Muusmann forlag, 2026



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CARPET KNOTTING



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Persian Carpets

Martin Munkholm

The book partly covers the historical and cultural background of the carpet craft, and partly patterns, techniques, and qualities of hand-knotted carpets – primarily from Persia, but also from other countries such as India, Afghanistan, and Turkey. With a wealth of pictures and a great passion for storytelling, Martin Munkholm guides the reader through the country's provinces to vastly different traditions and carpet cultures. The reader goes on shopping trips with the nomads, is shown around the carpet laundries, and receives a thorough introduction to the similarities and differences among carpets from different regions and countries. There is also an introduction to the symbolic meaning that the carpet patterns can have.

Several renowned experts are guest writers in the book. They tell about the world's most expensive carpets and about a genuine, hand-knotted rug the size of a football field – the largest ever knotted. The world's finest and most tightly knotted carpets are also described, as are stories from some of the world's largest manufacturers about their approach to the carpet industry.

The book also includes several good tips on what to look for when shopping for carpets, as well as practical advice on how to care for and preserve your genuine rug.

About the author



Martin Munkholm has a lifelong passion and expertise in authentic carpet art. He is a trained carpet merchant, has experience from countless trips to Iran, has taught at the university level in Iran, has given lectures, and has contributed his knowledge to Danish television. Martin Munkholm is also chairman of the Danish Oriental Carpet Association.

Ægte tæpper
240x280, 320 pp
Muusmann forlag, 2026

WEAVING BEADS

Weaving Beads

Make your own jewelry with the easy-to-follow Peyote technique
Lisa Santiuste Iñurrieta

The first book by author and YouTuber Lisa Santiuste Iñurrieta offers a comprehensive introduction to the peyote technique for bead weaving. The method is straightforward to learn and enables even beginners to work precisely and create colourful jewellery from beads.

Lisa provides a thorough introduction to the technique, with many pictures and detailed descriptions of each step.

Readers can apply what they have learned directly in 25 projects, ranging from stylish bracelets to eyeglass chains and earrings – with lots of tips for creating their own variations.

About the author

Lisa Santiuste Iñurrieta is the creative mind behind the blog and Instagram account 'LaLilly Herzileien'. She has been passionate about colours, materials, and handicrafts since childhood. Today, she combines solid craftsmanship with high creativity and, as an author, blogger, and course instructor, inspires others to trust their own creativity – whether in sewing, crafting, renovating, plotting, or bead weaving.



Perlen weben- Schritt für Schritt
210x260, 144 pp
Stiebner Verlag, 2026



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BOTANICAL DYEING



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Guide to Botanical Dyes and Plant Dyeing

Trine Ellegaard

Colours grow in nature – and with this book, you can learn how to find and extract them. The book is a comprehensive guide to plant dyeing, featuring 100 dye materials sourced from the flora. Here you will find recipes, colour fastness assessments, and practical guidance for the entire process – from collecting and pickling to dyeing, pH adjustment, and post-treatment.

The book combines craft and science. The result is a book that both inspires and provides a professional foundation for the ancient art of plant dyeing. At the same time, the book is a sensual tribute to the rhythm of nature and to the slow, immersive craft, where knowledge and beauty go hand in hand.

Guide to Botanical Dyes and Plant Dyeing is aimed at both beginners and experienced plant dyers, textile artists, and designers – anyone who wants to immerse themselves in nature's own pigments and create colors that tell stories.

About the author



Trine Ellegaard is a plant dyer, knit designer, and recipe developer. She shares her knowledge through workshops in plant dyeing, knitting, and food crafts, where the sensual, the geeky, and the natural meet. At knitmore.com, she sells hand-dyed yarn and her own designs, and since 2014, she has run the food and lifestyle blog frahaventilmaven.dk, where she inspires a life closely connected to the rhythm of nature.

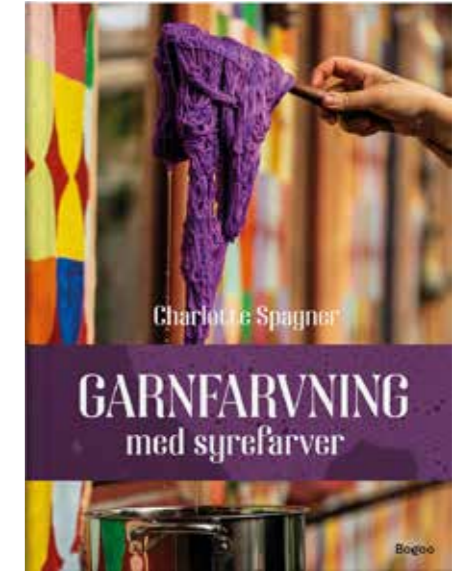
Tinctoria
220x290, 350pp
Bogoo Books, 2026

ACID DYEING

Yarn Dyeing with Acid Dyes

Charlotte Spagner

Yarn Dyeing with Acid Dyes is a practical and inspiring guide for anyone who wants to dye their own yarn – whether you are a beginner or have experience. The book introduces dyeing wool, mohair, alpaca, silk, and other animal fibers with acid dyes, primarily via pot dyeing and dyeing in gastro trays. With step-by-step instructions, color theory, techniques, and plenty of tips, the book helps readers understand the process and create their own expression – a celebration of craftsmanship, curiosity, and the joy of beautiful hand-dyed yarns.



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About the author

Charlotte Spagner is the full-time owner of the company Handdyed.dk, where she develops and produces sustainable hand-dyed yarn. Through many years of experiments with both vegetable and acid dyes, she has gained solid practical experience in yarn dyeing. For many years, she has taught popular courses and workshops in yarn dyeing and has met many new dyers at the start of their journey into the world of color.



Garnfarvning
210x280, 200pp
Bogoo Books, 2026

LEATHER DESIGN



Contents

- Introduction
- How to use the book
- Projects
- Purse
- Accessories
- Bags
- Straps
- Holidays
- Knitting & leather
- Inspiration
- Thanks
- Patterns

Sew and Create with Leather Scraps

Tine Schjelde Moberg

In *Sew and Create with Leather Scraps*, Tine Schjelde Moberg shows how even the most minor leather remnants, which would otherwise be considered waste, can be transformed into beautiful and functional projects. Inspired by the Scandinavian design universe, the book features 29 projects, including 11 sewing projects, and the remaining 18 require only glue and a few tools. At the end of the book, you will find four knitting patterns that show how knitting and leather can be combined elegantly.

The projects range from practical purses and bags for everyday use and parties to decorative creations for Christmas and Easter, as well as small helpers for other hobbies such as knitting, crocheting, and embroidery. The leather used is soft furniture leather that can be easily sewn on a standard sewing machine.

All the projects are easy to make, regardless of whether you are a beginner or have experience with leatherwork. The book guides you through the necessary techniques and tools, provides thorough instructions for each project, offers expert tips on alternative solutions, and includes an introductory review of materials and tools.

About the author



It all started a bit by chance five years ago, when **Tine Schjelde Moberg** was given a bag of leftover leather from a furniture factory. Since then, she has created a universe and founded the company SoSchjelde, where even the smallest leather leftovers find new life. Since childhood, Tine has been involved in creative projects, alongside a commercial education and a management role at a large Danish company.

FASHION COLOURING

Fashion Colouring Book

Volker W. Feyerabend

Colouring books promise relaxation and creative activity for adults too – even more so when you can immerse yourself in the world of haute couture!

Fashion and graphic designer Volker Feyerabend has compiled over 120 detailed fashion illustrations for colouring in. From opulent gowns to playful accessories, from floral patterns to geometric textiles, the motifs inspire readers to dream of the world's catwalks.

Anyone who loves fashion and enjoys drawing will find hours of inspiration and relaxation in this book.



Contents

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About the author

Volker Feyerabend works as a professor of computer-aided design and fashion illustration at Hanover University of Applied Sciences and Arts. He also teaches at the Hamburg University of Applied Sciences (HAW). As a freelance designer and illustrator, he has worked for numerous labels, companies, magazines, and agencies (including Jil Sander, Jette Joop, Douglas, Garnier, Mercedes, ZDF, WDR, Gruner + Jahr, FTD, Gala, Rundschau für internationale Damenmode und Schnitt-Technik).



Resten gør forskellen
210x260, 176pp
Bogoo Books, 2025

Rights sold: WE, FR

Das Fashion Malbuch für Erwachsene
210x260, 128 pp
Stiebner Verlag, 2026



Contents

- Introduction
- Good to have at home
- Drying school
- Projects
- Index

Creative Karin - Crafting for Kids Summer

Karin Andersson

Welcome to a fantastically calm and colorful craft book that inspires a creative project that will last the whole summer! There are lots of lovely and exciting things you can do here, and you can find many of them for free out in nature or in recycling at home. The book also includes fun, straightforward patterns for a pearl project that encourages relaxation and quiet moments during the summer holidays.

Crafting for kids - Summer is full of inspiration, clear step-by-step pictures, and lots of simple, fun craft projects!

About the author



Karin Andersson is one of Sweden's most prominent figures in crafts and DIY, and her Instagram account has 100,000 followers. She has designed and developed toys and products for children, participated in most TV productions, and frequently organized workshops.

Kreativa Karin: Summer
216x267, 128 pp
Tukan förlag, 2026

Series sold to: DE, NL

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



Kreativa Karin: Nature
216 x 267, 128 pp
Tukan förlag, 2023
Rights sold: NL

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: Pärlor
216 x 267, 128 pp
Tukan förlag, 2022
Rights sold: DE

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.

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

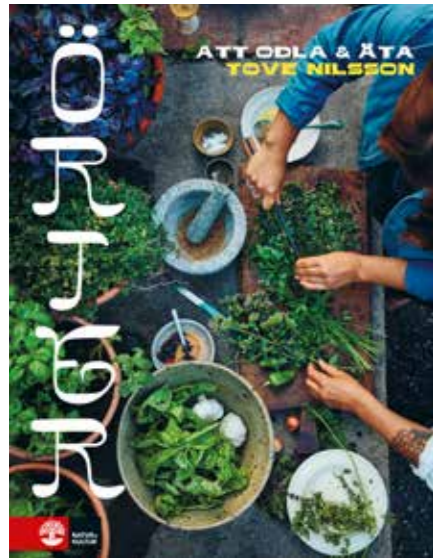


Kreativa Karin: Recycling
216x267, 128 pp
Tukan förlag, 2021
Rights sold: DE, NL

**FOOD
&
DRINK**



COOKING WITH



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- Growing
- Herb garden
- Herb varieties
- Flowers
- Storage & handling
- Sauces
- Vegetables
- Salads
- Baked
- Soups
- Pasta, Potatoes & Rice
- Meat & fish
- Sweets
- Drinks
- Basic recipes
- Index

Herbs

Tove Nilsson

What would a French casserole be without a bouquet garni? A Thai larb without coriander and Thai basil? All Middle Eastern salads without mint and parsley? Or a roasted chicken without rosemary and thyme? Cooking with a hefty bundle of fresh herbs is an experience – the aromatic scents, flavors, crispness, and sting!

This is the book for those of you who like to cook good food and want to learn more about seasoning and fun ingredient combinations in different dishes. The book contains approximately 80 recipes, including appetizers, stir-fries, vegetable dishes, meat and fish dishes, and baked and sweet desserts. For example: thyme and honey-baked carrots with goat cheese yogurt, herb risotto, salted yogurt with beets and salsa verde, chimichurri, rosemary-roasted lamb, thyme-cooked strawberries with vanilla ice cream, and almond cake with lavender.

In addition to all the recipes in the book, Tove Nilsson goes through how easy it is to grow your own herbs. Read about varieties, planning and setting up your herb garden, growing from seed to plant, harvesting, and how to store, dry, and use the herbs. Herb cultivation can be done in everything from pots on the window and on the balcony to the villa garden or the extensive herb garden in the countryside.

About the author



Tove Nilsson has previously written *Eggs, Rice, Thai*, and the international bestseller *Ramen*. Together with Lotta Lundgren, Tove runs the popular farming podcast *Jordkommissionen*. She also regularly appears on TV4's *Nyhetsmorgon* as a chef and writes about food in newspapers such as *Dagens Nyheter*, *Gourmet*, and *Allt om Mat*.

HERBS AND PLANTS

Wild Plant Happiness

Julie A. Swane, Johannes Ruggaard

With a focus on harvesting and processing plant parts in the wild and on recipes for tasty dishes, the book's authors guide the reader from the forest trip to the dinner table.

The first part of the book is about getting to know wild plants and harvesting the various plant parts – roots, bulbs, leaves, shoots and stems, flowers, seeds, fruit, berries, and nuts – and about mushrooms and seaweed. The book provides examples of what is safe and appropriate to harvest, and when and how to harvest.

The second part of the book goes in depth with that resource, wild food, and how gathering takes place around the world, and what role it might have in the kitchen of the future.

In the third part of the book, there are many tips and insights on how to make your harvest a natural part of your kitchen, not just an exotic element. Both in relation to taste and substance, as fresh ingredients, and to the pantry's stash.

The book concludes with recipes for everyday and festive dishes across all four seasons, featuring seasonal plants.

About the authors

Julie A. Swane is the (co)author of the books *SANK*, *SANK med Born* and *Høst ved Havet*, and has been writing and teaching sanke for the past 15 years. She studied horticulture, trained as an architect, worked for five years at Botanisk Have's shop, and ran her own sustainable plant shop. For Julie, it is a powerful driving force: with our food choices, we can strengthen our health and, at the same time, support the green transition.



Johannes Ruggaard has been collecting plants for ten years and running the wild food business *Vilde Krydderier* since 2018. The interest in wild food sprouted from a desire to convey sustainability and nature conservation in practice. His approach to wild food is experimental, using unusual ingredients and forgotten traditional methods.



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BEST BURGERS



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- What is a great burger?
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- Cheese
- Assembling burgers
- Burger recipes
- Bread
- Sides
- Dessert
- Burgers guide

Burgers

Linus Josephsson, Toby Lee & Selin Safer

How do you make the world's best burger? This question has led the Burgerdudes group of friends to travel worldwide. The search began in 2009 and has taken them from the sunny beaches of Brazil to the bustling financial district of Manhattan. They have eaten everything from classic cheeseburgers in rough industrial areas to luxury burgers featuring tender Rubia Gallega meat in fine-dining restaurants. It has been an educational journey that has highlighted the significant roles of beef, cheese, and bread, and that burgers are so much more than their ingredients.

This book features recipes inspired by Burgerdudes' favorite burgers, from the Stockholm smash and Animal style to the classic American cheeseburger and an updated Big Mac. But this is not just a recipe book; it is a love letter to the burger. Here you will learn everything from how to grind and cook the meat, to how to choose the right cheese and bake the bread that lifts the whole. You will learn the secrets behind textures, consistencies, and temperatures so you can cook the world's best burgers at home. It's burger time! Burgerdudes – Linus Josephson, Toby Lee, and Selin Safer – have tested thousands of burgers in over 60 countries. They consult burger experts and compile the most prestigious top lists for the burger scene in Sweden and around the world, which are now receiving international media attention.

About the authors



Linus Josephson is one of the co-founders of Burgerdudes and has been obsessed with finding the perfect burger since 2009. He is the one at Burgerdudes who is most enthusiastic about mustard and ketchup in a cheeseburger, but does not hesitate to order a donut burger when it is on the menu. **Toby Lee** is the editor-in-chief of Burgerdudes and one of its co-founders, and previously worked as a translator and copywriter. He loves really tender meat in his burgers, but otherwise, he is just as enthusiastic

about street food smash burgers as he is about modern bistro burgers. **Selin Safer** is a public health scientist and environmental medicine expert who learned to edit films and became a media editor when Burgerdudes launched its YouTube channel. In addition to meat, cheese, and bread, the favorite burger usually contains only pickles, mayonnaise, and iced silver onions.

Burgare
190x250, 160pp
Natur & Kultur, 2026

OYSTERS FOR ALL

Oysters for Everyone

Ellen Schagerström,
Hans Liljeblad & Åsa Strand

Oysters for Everyone is an innovative cookbook by marine biologists Ellen Schagerström and Åsa Strand, and sustainability consultant Hans Liljeblad, all three of whom are passionate about making oysters a more popular food. The recipes are based on the Pacific oyster, *Magallana gigas*, which has recently become established on a large scale along the Swedish west coast and is causing various problems for landowners and the public. With this cookbook, the authors aim to raise readers' awareness of a widely debated species that could be the food of the future. They want to show that everyone can eat oysters – and enjoy them – and be involved in driving their development so this raw material can be used and combated – by being eaten.

In addition to over 50 recipes, for example, oyster pies, Vietnamese spring rolls with oyster mince, Lysekil-style diving pizza, oyster burgers, and oyster curry, *Oysters for Everyone* also contains fact texts about wild oysters, tips on how to pick them, open them, and where to find them. It is a unique cookbook that is at the forefront of something new.

About the authors

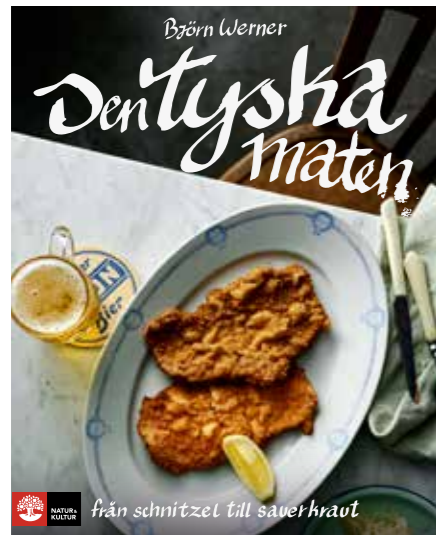
Åsa Strand is a marine biologist and researcher with extensive experience studying oysters, both their role in the ecosystem and their value as a human resource. **Ellen Schagerström** is a marine biologist and researcher, and loves diving and experiencing the sea in all seasons. **Hans Liljeblad** is a sustainability consultant with his own oyster waters on the West Coast and a great interest in cooking.



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- Foreword
- About the Pacific oyster
- An invasive species – but not without benefits
- If you can't beat them – eat them
- Wild oysters – and domesticated?
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- Recipes main dishes
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Ostron för alla
190x230, 160pp
Ordfront forlag, 2026



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The German Kitchen

From schnitzel to sauerkraut
Björn Werner

Now we're finally talking about German food! In recent years, beer, wine, and – not least – schnitzel have made more and more people discover the food culture that for many years has been almost invisible on the Swedish food map. And of course, German food is associated with Oktoberfest. It's schnitzel and beer, sausages and potatoes. But not only that.

Germany is large, and the local cultures are powerful. In the south, the cuisine draws inspiration from the Mediterranean's herbaceous tones. In the west, it approaches the delicate finesse of France. On the Baltic coast, sweet-and-sour Nordic flavors dominate. In the east, the memory of the GDR lives on in small, simple servings. On the street, classic dishes are mixed with today's street food, where German and immigrant influences meet.

Through a mix of carefully selected recipes and reports, you will not only learn how to cook the famous dishes from the port of Hamburg, the hustle and bustle of Berlin, and the Bavarian mountains, you will also understand why the food from the GDR tastes as safe as Swedish school food, and why the whole country goes into an asparagus psychosis every year. And why it is actually impossible to cook a perfect schnitzel.

About the author



Björn Werner was previously the cultural director at GP and is now a writer for several of Sweden's largest newspapers. He speaks German and has lived in Germany intermittently for the past 20 years. For this book, he has rummaged through archives, interviewed renowned chefs, and traveled across Germany in search of the best food. *The German Kitchen* is his first cookbook.

Den tyska maten
190x250, 160pp
Natur & Kultur, 2026

Sofra

Rukiye Benli

In *Sofra*, Rukiye invites you home to his kitchen - with a colourful mix of dishes from the Turkish kitchen of his childhood and modern dishes. The recipes range from easy everyday dishes and nice weekend meals to small snacks. The book is a tribute to the tastes and memories that characterized Rukiye Benli's childhood kitchen – a declaration of love for the simple Turkish peasant kitchen.

Here you will find both classic Turkish dishes and new creations, where essential ingredients from Turkish and Middle Eastern cuisine meet ingredients from other parts of the world. The result is inspiring and straightforward recipes that create exciting flavor combinations and combine tradition with a modern approach.

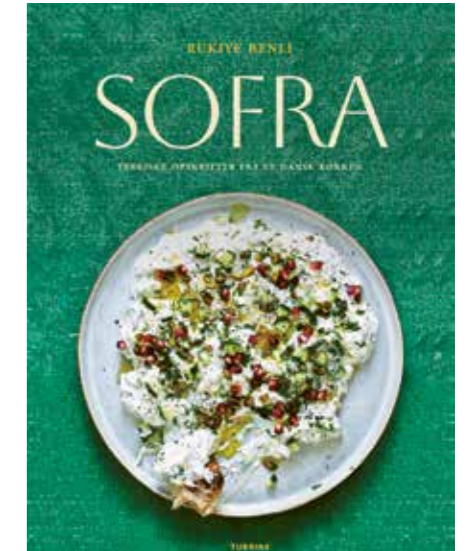
The cookbook is divided into chapters for everyday dishes, weekend meals, snacks and sweets, and recipes for special moments when you cook only for yourself.

About the author

With her Turkish and Danish roots, **Rukiye Benli** has united Turkish cuisine with Scandinavian minimalism and aesthetics. She has previously published *Mit türkske køkken* and now, in her new book, focuses on one of the Middle East's great culinary gems: sofra.

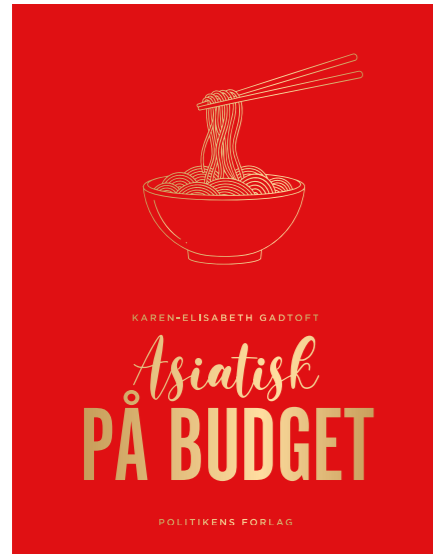


Sofra
x, 224pp
Turbine forlaget, 2026



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Asian on a Budget

Karen-Elisabeth Gadtoft

From tempting street food to crispy dumplings and spicy curries. Karen-Elisabeth Gadtoft has written her third cookbook in the series, featuring budget-friendly everyday dishes for anyone who can live on real good food but does not want to use a timer in the kitchen. This time, it's Asia, offering irresistible recipes from Thailand, Japan, Korea, Singapore, and India.

The recipes range widely, from quick noodles and rich ramen to delicate gyozas and crispy spring rolls, as well as fresh salads. The book provides concrete advice on where to find the best deals and how to get your kitchen ready to cook Asian food without buying a lot of equipment.

Fresh ingredients, solid basic techniques, and an uncluttered Asian base layer with soy, fish sauce, and curry paste. A good selection of noodles is available, making it easy to create authentic, budget-friendly dishes. Reach the base layer first, and almost no one limits what you can achieve. And most importantly, you could do it very well yourself, cheaper than a takeaway.

About the author



Karen-Elisabeth Gadtoft won the 2019 Maddysten on DR together with her family. Today, she earns a living by developing simple, tasty recipes and inspiring her followers on Instagram, TikTok, and www.gadtoft.dk. She has previously published the cookery books *Luxury on a Budget* and *Italian on a Budget*.

Chopstick Stories

Karin Lei

In *Chopstick Stories*, Karin Lei shares about 50 recipes from her home kitchen, interspersed with stories and tips. The recipes mix flavours she grew up with and new favourites. There are everyday dishes to use when time is short, such as quick biangbiang noodles and flavourful curry noodles, both of which you can make in 10 minutes. There are also dishes to serve when you want to gather a lot of people around the table and have a little more time in the kitchen.

When Karin was growing up, her parents ran both Japanese and Chinese restaurants, and in Chapter Four Small Dishes, you will find their recipes for classics such as steak with bamboo shoots, fried pork with sweet-and-sour sauce, and chicken with cashews. During her trips to Taiwan, her parents' homeland, Karin has collected many street food favourites sold at lively night markets – everything from crispy scallion pancake wraps to grilled corn with chacha sauce, popcorn chicken, and candied fruit skewers.

The recipes are primarily based on ingredients from Karin's pantry, and in the book, she explains which basic ingredients and flavourings are good to have at home for cooking Chinese and Taiwanese dishes.

About the author

Karin Lei spent much of her childhood at her Taiwanese parents' restaurants in Sweden. She has long been interested in food and shares Chinese and Taiwanese home-cooking on social media. Karin created the website chopstickstories.se to document her parents' recipes, as they had not written anything down. Karin is now training to become a tea sommelier and has published *Dumplings & Other Dim Sum* (2022).



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Kala's Kimchi

Kala

Discover what kimchi is, why it's good for you, and how to make it—plus creative ways to use it beyond traditional Korean dishes. This book isn't just about Korea; it's about bringing kimchi into kitchens around the world.

Kala is a curious eater who loves to cook, laugh, and share her incredible food experiences with everyone. She conjures up whatever comes to her mind, using fresh, seasonal ingredients and always adding a teaspoon of her own creativity.

From Korea to Denmark—with a NYC flair—Kala reimagines kimchi for every table. Using local ingredients and flavors rooted in immigration and cultural diversity, she shows how the Korean classic of fermented cabbage pairs with tacos, sandwiches, pizza, burgers, and more. Fun, sustainable, and a little wild, Kala's kimchi brings robust flavor and creativity to any kitchen. There are no cultural boundaries – kimchi can shine in any cuisine.

About the author



Kala is a graduate of the Culinary Institute of America with an M.A. in Food Studies from NYU and is a former consultant chef at Four Seasons Restaurant. With her lively and charming energy, Kala brings inspiration and charisma to any kitchen. "Kimchi, to me, is a unique and powerful composition from traditional Korean cuisine. It reflects the intuitive wisdom of our ancestors thousands of years ago and their harmoniously crafted diet as a path to well-being. Today, kimchi is recognized for its immense probiotic benefits, and it is my mission to spread Korean cabbage globally in the same way that K-pop has experienced explosive popularity. I strive to spread this cultural influence so that people can enjoy the addictive sourness of kimchi and make it a part of their daily routine and diet, satisfying both their taste buds and their stomachs."

Kalas kimchi
170x240, 170pp
Muusmann forlag, 2026

Eat Eat Eat

Nina Minh Gram Nguyen

Recipes for classic Vietnamese everyday food. According to the author, it is not only the world's best but also the easiest cuisine.

'Ăn đi, Ăn đi, Ăn đi.' That's what Nina Minh's mother always says when she calls the family to the table, but no one has started eating yet. It means eat, eat, eat, and it's her way of saying bon appétit, eat now.

Nina Minh is behind the food universe 'Where I come from', and in this book she invites us to try classic Vietnamese dishes such as pho noodle soup, rice paper rolls, bún rino noodle salad, and the popular banh mi sandwich.

The book is also a journey through Vietnamese cuisine. From the slightly heavy meat dishes in the north with hot spices to the lighter dishes in the south with fresh herbs.

It is filled with both recipes and stories about Vietnamese food culture.

About the author

Nina Minh is behind the popular food universe "There Where I Come From." Her parents fled Vietnam to Denmark in 1980, and Nina grew up in Randers and lives today in Aarhus.



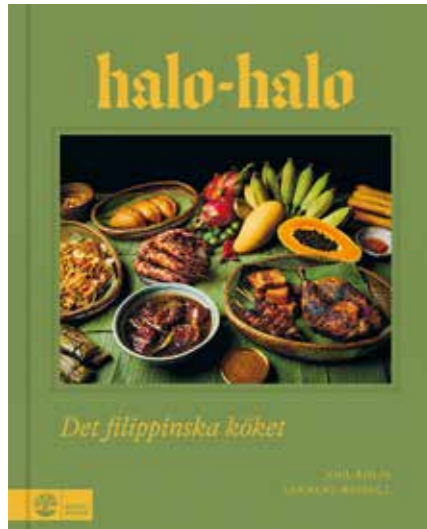
Spis spis spis
200x270, 240pp
Lindhardt & Ringhof, 2026



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FILIPINO & INDIAN



Halo-halo
200x250, 176pp
Natur & Kultur, 2025

Rights sold: WE

Halo-Halo

The Filipino kitchen

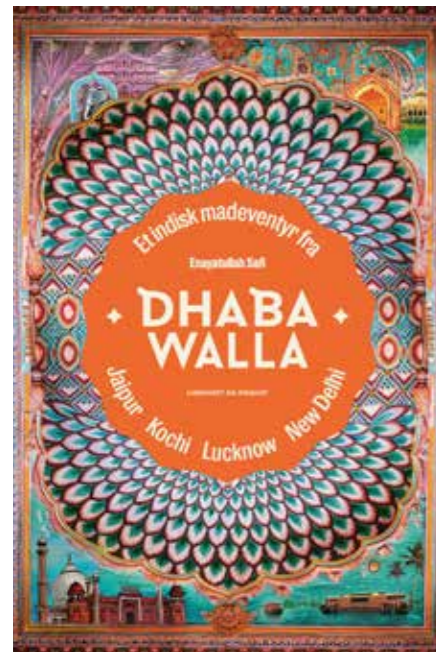
Joel Åhlin & Lennart Weibull

Today's Filipino cuisine is incredibly diverse and exciting. It has strong local traditions and tropical ingredients, shaped by myriad influences from around the world. The result is sweet, salty, sour, and spicy—simply irresistible.

Cook the classic adobo stew, where vinegar and soy meet in perfect balance; the sour sinigang soup with tamarind that warms the soul; and Kare, a savoury peanut stew served with bagoong, a powerful flavour enhancer with depth and umami made from fermented baby shrimp.

Halo-halo means mix-mix in the local language, Tagalog. It is also the name of an iconic, beloved dessert that reflects the essence of Filipino cuisine—a unique blend of flavours, ingredients, and cooking methods, much like Filipino food culture.

Contents: A Tribute | Filipino Cuisine Ingredients & Pantry | Vinegar & Soy | Stock Dishes | Chinese Influences | Savoury Stews | Grilled | Fried & Fried | Accessories | Breakfast &



Dhaba Walla
200x280, 236pp
Lindhardt & Ringhof, 2025

Dhaba Walla

An Indian food adventure

Enayatullah Safi

Since childhood, Safi has been deeply fascinated by Indian food and food culture. In this Indian food adventure, he takes us to places renowned for their culinary culture, from Delhi's street food and classic butter chicken to the royal cuisine of Rajasthan, which offers some of India's finest vegetarian dishes. The journey continues to Lucknow in the north, which reminds Safi of his childhood cuisine with traditional meat dishes and kebab specialities, and further south, where it is known for dishes with fish, coconut, and banana.

The recipes in the book have been adapted to use UK ingredients and made accessible for everyday cooking.

Contents: Foreword | New Delhi | Jaipur | Lucknow | Kochi | Must have | Index

AROUND THE WORLD

Food Around the World

Easy everyday dishes

Mia Emilie Persson

Food Around the World is an inspiring cookbook featuring everyday recipes from around the globe.

The book is organized by world region, featuring visually striking images and personal travel anecdotes. The recipes include both well-known classics and personal favourites; half are meat-free, and all are budget-friendly and can be made in 20-45 minutes.

The book is aimed at foodies and travelers of all ages – both those with extensive travel experience and those who want to bring the world into their own kitchen.

Food Around the World stands out by combining travel inspiration with everyday food and is written by a young, popular food communicator with extensive digital reach. The purpose is to show how easy it is to bring the whole world home into the kitchen, without special products or advanced equipment. The book celebrates food as the universal language that can bring people together across cultures.

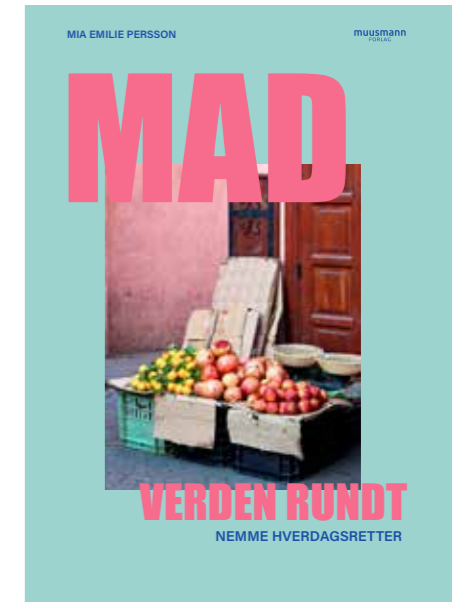
The reader gets easy-to-follow recipes while also enjoying a sensory travel experience. The book inspires experimentation with new flavors and the creation of cozy meals with an international touch.

About the author

Mia Emilie Persson has established herself as one of Denmark's popular food and travel agents. She has made her living by sharing recipes and travel inspiration on social media, reaching 280,000 followers across Instagram, YouTube, and TikTok. Mia has previously been a finalist in Den Store Bagedyst and participated in Masterchef Junior. At 24, she has visited 70 countries, with a focus on culinary matters. Mia has a unique ability to combine food joy with cultural curiosity, inspiring thousands of Danes to both experience the world and bring their travels back home to Danish kitchens.



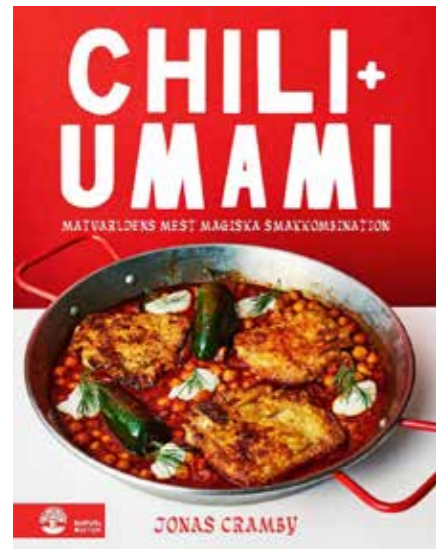
Mad verden rundt
170x240, 169pp
Muusmann forlag, 2026



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CHILI, UMAMI



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Dried chili
Gochgaru + gochujang
Nduja
Chili crisp
Harissa
Recipe index

Chili + Umami

The food world's most magical
flavour combination
Jonas Cramby

Do you remember where you first tasted chili crisp? If the answer is yes, this book is for you. *Chili + Umami* is dedicated to the most magical flavour combination in the food world: hot chili and comforting umami.

The secret lies in the contrast. Because if the chilli's characteristic capsaicin heat is a warning, nature's way of signalling danger, umami works just the opposite. It spreads on the tongue, lingers longer than any other basic taste, and, since mother's milk is full of it, it is the first taste a newborn baby craves. *Chili + Umami* is about excitement and comfort. Heart palpitations and a safe, reassuring hand during a visit to the fairground. A horror movie. And someone to curl up next to on the couch.

Maybe that's why all chili-eating cultures vary from Thai pad krapow and South African peri-peri to Italian-American spicy rigatoni vodka and Mexican mole, and even to Korean buldak chicken (with cheese). In the book, you will not only learn how to cook the world's most flavorful dishes. But with the help of both purchased and homemade condiments such as harissa, nduja, gochujang, and chilli crisp, you can quickly and easily maximise the flavours and offer a rollercoaster ride for dinner.

About the author

Jonas Cramby is a journalist and cook-book author. He has previously written books such as *Texmex från grunden*, *Texas BBQ*, *Sandwiches*, *Taco loco*, *Japanese grilling*, *Chinese food every day*, and *Americana*, which have been translated into about ten languages.



Chili + umami
190x250, 160pp
Natur & Kultur, 2025

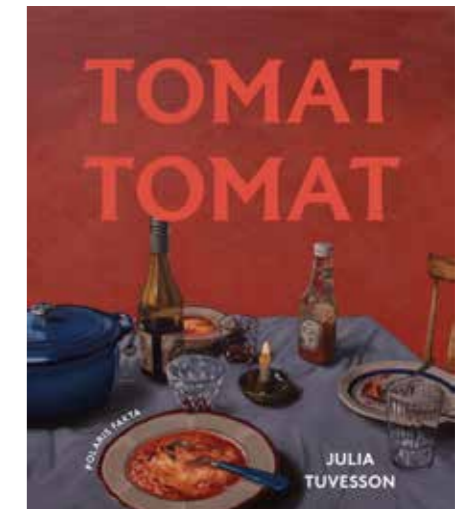
Rights sold: WE

& TOMATO

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 ranging from Warhol's pop art to a Spanish tomato war and an American mafia film.



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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...
PART 1 Summer: May to October
Focus: Fresh tomato
PART 2 Winter: November to March
Focus: Canned tomato
PART 3 Sauces & mixes
... and finish with a piece of cake
Thanks and goodbye!
Recipe index

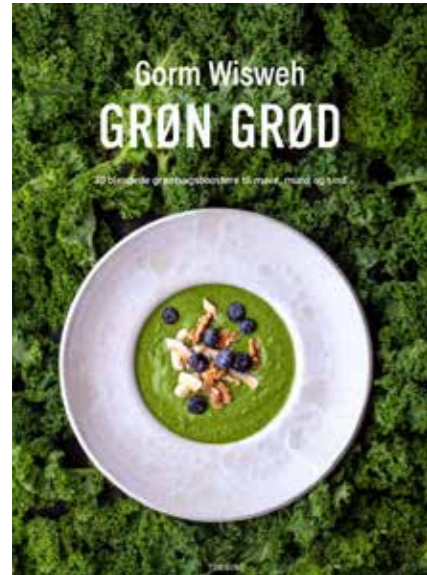
About the author

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 bestselling *On One Plate* and has since written *Eat Your Greens* (2019) and *Butter* (2020). *Tomato* is her fourth cookbook.



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

Rights sold: DK



Contents

- Foreword
- The blender
- In the pantry
- Cabbage
- Toppings
- Tips and tricks
- About porridge and nutrition
- Recipes (30 x green porridge + 3 shots)
- Overview of recipes
- Index

Green Porridge

Gorm Wisweh

Green Porridge is the cookbook for those who have opened their eyes to healthy vegetable porridge from the blender. It quickly helps meet the body's daily vegetable requirement. Our physical health and mental well-being depend heavily on how the gut microbiota is functioning, and this requires a large daily intake of greens, which is much easier to achieve with a kitchen blender. To make green porridge a long-lasting life change for the benefit of body and mind and not let it become a quick fad, you must have an arsenal of exciting, varied, and delicious recipes.

Green Porridge by Gorm Wisweh features 30 vegetable-based porridge recipes, with a variety of ingredients and inviting toppings. You will also get Gorm's best tips and tricks and good advice for building up your basic stock of dry and frozen food so that you are always just a touch of the blender away from a healthy portion of green porridge.

About the author

Gorm Wisweh is the man behind the pizza chain Gorm's, known for numerous TV appearances on morning programmes, his participation in "Over the Atlantic", and his hosting of Maddysten on DR1. He published the cookbook *Gorm's One Pot* in 2020 and *Sauces* in 2021.



What We Like to Eat Again and Again

Amalie Sigrid Riis Hansen & Jakob Skov Lautsen

This cookbook opens the door to a colourful, flavourful vegetarian cuisine, where vegetables are the stars of the plate.

Amalie Sigrid Riis Hansen and Jakob Skov Lautsen run the food blog AmalieSigrid and demonstrate how to transform your meals into green-tasting experiences. Although the dishes are often easy and quick to make, the focus is not on time, but on green food joy: on techniques and flavour combinations that create meals that can impress even the biggest food lover.

There is something here for every occasion and every taste. Whether you are used to eating vegetarian, curious about green cuisine, or want to eat more greens a few days a week.

The book includes suggestions for whole green dishes, side dishes, salads, and tips for whole green meals.

Amaliesigrid has approximately 40,000 followers on Instagram.

About the authors

Amalie Sigrid Riis Hansen and **Jakob Skov Lautsen** run the food blog AmalieSigrid and show how to turn your meals into green-tasting experiences.



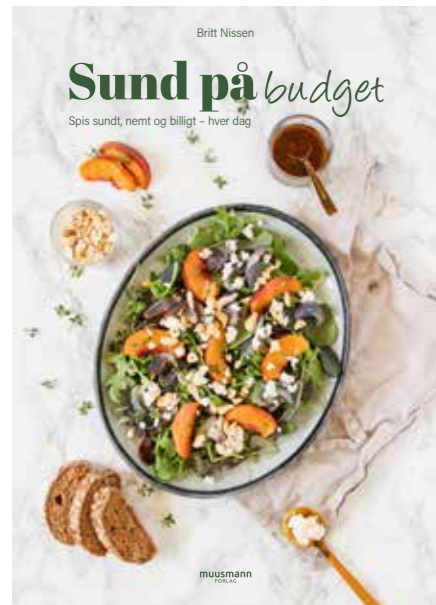
Gronne retter af Amalie Sigrid & Jakob Skov

DET VI SPISER IGEN

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- Salads
- Pies
- Other main elements
- Stand alones
- Bread
- Cakes & desserts

CHEAP & HEALTHY



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Healthy on a Budget

Eat healthy and cheap - every day

Britt Nissen

How do you live healthily without spending your entire budget on food? *Healthy on a Budget* is a practical and inspiring cookbook that combines health, food enjoyment, and financial consideration. Here, you will not only get 50+ delicious, easy recipes, but also concrete tools to build healthy eating habits – without breaking the bank. Based on completely ordinary ingredients and realistic habits, the book combines nutritional knowledge with everyday understanding and the joy of good food.

The book is aimed at families with children, students, and anyone else who wants to eat healthily and variety – without breaking the budget or compromising on taste. You will get:

- Over 50 healthy and budget-friendly recipes
- 4 meal plans with shopping lists
- Tips for avoiding food waste, planning shopping, and achieving satiety
- Inspiration for getting children involved in the kitchen

The book's purpose is to make health accessible and understandable to everyone. *Healthy on a Budget* differs from other cookbooks by combining health and economics and is based on the author's background as a professional bachelor in nutrition and health, as well as her popular blog of the same name.

About the author



Britt Nissen holds a professional bachelor's degree in nutrition and health and runs the blog and Instagram profile Sund på budget, which is followed by over 43,000 Danes. She has worked both privately and municipally in health promotion since 2016 and currently teaches cooking courses. With her professional background and strong passion for tasty everyday food, she makes health, the joy of food, and financial balance accessible to everyone – regardless of income, life situation, or kitchen experience.

She inspires thousands of Danes every day with her meal plans and recipes, helping families eat better and more cost-effectively without compromising on taste.

Sund på budget
170x240, 180pp
Muusmann forlag, 2026

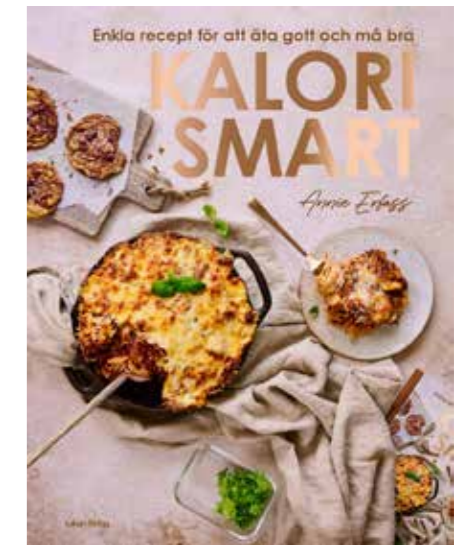
LOW CALORIE DISHES

Smart with Calories

Annie Erfass

Smart with Calories is not just a cookbook; it's a culinary journey. Whether striving for a healthier lifestyle, aiming to reach a weight goal, or simply wanting to cook delicious and straightforward meals, this book is for you. It's a treasure trove of recipes, offering a variety of dishes to enjoy throughout the week. From creamy truffle pasta for a luxurious weekend, a quick 'one pot' gratin for the week's lunchboxes, protein bars for post-workout energy, to quick rolls for a leisurely weekend breakfast, and even candy panna cotta for a sweet dessert, the book is filled with exciting culinary possibilities to suit every taste and dietary need.

Smart with Calories stands for a healthy diet without restrictions. Here, you can optimise your calorie intake and continue to eat all the good food you love without missing a beat, taste, or portion size. Without fuss, it should be easy to feel good!



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My fridge, my freezer, my pantry
Simple choices in everyday life
Ingredients and explanations
Large cooking, dinner, lunch boxes
Throw-together-quick, lunch
Breakfast, snack
Snacks, sweets, dessert
List of recipes

About the author

Annie Erfass, the author of *Smart with Calories*, is a renowned figure in the health and nutrition community. She runs the Kalorismart account, which boasts over 400,000 followers on Instagram and 100,000 followers on TikTok. Her expertise as a trained nutritionist and her love of cookies and good food have made her a trusted source for those seeking a balanced, healthy lifestyle.



Kalorismart
x, 160 pp
Tukan förlag, 2024

Rights sold: DK, NO

PROTEIN-RICH &



Contents

Foreword
Your goal and your starting point
Recipes
Food prep and food plans
Index

Protein, vol. 2

More recipes
Hannah Grant

Protein is a game-changer, whether you want to reduce your body fat percentage, increase your muscle mass, or secure your physiological pension savings.

Hannah Grant has an impressive CV. She is a trained chef and has worked for Michelin-starred restaurants such as The Fat Duck, Noma, and Aarstiderne. But she is also a qualified nutrition coach and has worked with some of the world's best elite athletes. Therefore, she has seen the significant difference that eating well can make and knows how to prepare protein-rich, tasty meals.

Her first book on protein was published in August 2025 and has already sold over 5,000 copies. In this book, she has compiled 50 easy, quick-to-make recipes.

The book offers the same strategies for achieving different types of body changes. Whether you have trained before and want to lose weight, or you are experienced in training and want to build even more muscle mass, you will find helpful diet and training advice. In addition to recipes, the book also contains meal plans.

About the author



Hannah Grant has been a chef for several years, catering to some of the most prominent cyclists during the Tour de France. In this book, she shares her professional expertise and shows you how to design meals and training programs to increase your muscle mass and reduce your body fat percentage. She has worked for Noma and The Fat Duck in England.

Protein vol. 2
165x240, 224 pp
Lindhardt & Ringhof, 2026

GLUTEN-FREE FOOD

Gluten-Free Magic

Pernille Hovmand

Gluten-Free Magic shows how food and taste can go hand in hand with gluten-free cooking. It is a basic cookbook and a safe guide in the kitchen, filled with 50 simple recipes and valuable tips that make life without gluten easier and free of the taste of deprivation.

Gluten-Free Magic is a simple and inspiring book for everyone who lives without gluten, whether due to celiac disease, sensitivity, or a desire to eat gluten-free. The book draws on more than 15 years of experience and makes gluten-free cooking accessible to everyone, whether you are a beginner or an experienced cook.

The purpose of the 50 recipes and valuable tips is to show how food, taste, and simplicity can be enhanced through a pragmatic approach. The book covers everything from bread and pastries to everyday dishes, cakes, and desserts, with a focus on naturally gluten-free ingredients and recipes that work in busy everyday life.

All recipes are flour-free and use oats sparingly. Several recipes include QR codes that link to variations or video guides, distinguishing *Gluten-Free Magic* from many other gluten-free cookbooks.

With an introduction to a gluten-free lifestyle in the form of facts, a shopping guide, basic tips for the kitchen, and good advice for social situations, travel, children, and everyday life, the aim is to make life without gluten simple, without having to suffer deprivation.

About the author



Pernille Hovmand has lived without gluten due to celiac disease for over 15 years, and she is passionate about showing that gluten-free food can be both easy and delicious. She runs the blog Glutenfrimagi.dk (since 2015) and associated social media accounts, with a total of +17,000 followers, where she shares recipes and knowledge. For the past 5 years, she has operated independently as the owner of a gluten-free webshop, and today she also disseminates information on gluten-free diets and develops recipes.

Pernille's mission is to demonstrate, with a positive approach, that a life without gluten can certainly include delicious food and many enjoyable taste experiences.

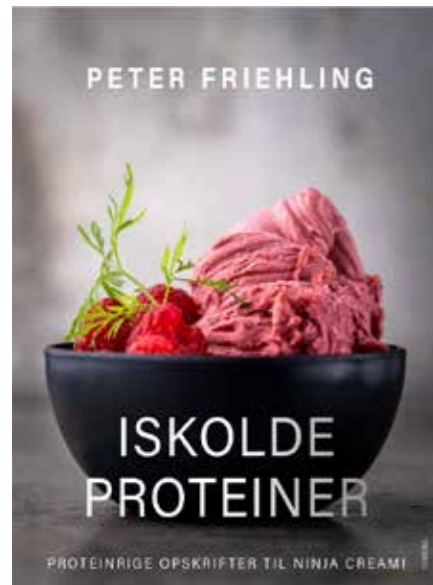
Glutenfrimagi
170x240, 160pp
Muusmann forlag, 2026



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PROTEIN POWER



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- Fresh
- Natural
- Red
- Green
- Common flavours
- More delicious recipes

Ice Cold Protein

Protein-rich recipes for Ninja Creami
Peter Friehling

With *Ice Cold Protein*, you get recipes for silky smooth ice cream with both the delicious flavors you know, and with new, exciting varieties - all packed with healthy and nutritious proteins.

With a Ninja CREAMi in the kitchen and this book in hand, you can easily make tasty ice cream filled with proteins. The book includes both protein-rich recipes made with natural ingredients such as legumes, nuts, and cottage cheese, and quick, easy ice cream recipes made with protein powder. No matter which variant you choose, you transform healthy ingredients into real ice cream magic.

Taste your way to your favorites among the book's recipes for frozen yogurt, creamy milk ice cream, fresh sorbets, vegetable ice cream that tastes like desserts, and much more - all in protein-rich versions.

About the author

Peter Friehling is the author of the bestselling *The Airfryer Cookbook*, *The Actifryer Cookbook*, and *The Ninja Creami Cookbook*. He is also the author of five cookbooks on the sous vide method, which have sold over 15,000 copies in Denmark.



Iskolde proteiner
190x260, 126pp
Turbine forlaget, 2026

FROM NINJA CREAMI

The Ninja Creami Cookbook

Make ice cream, shakes and slush ice
Peter Friehling

In *The Ninja Creami Cookbook*, the reader finds recipes for classics such as chocolate and pistachio, strawberry and vanilla, as well as new, exciting ice cream for every occasion. Serve frozen ginger shots for brunch, grab a protein ice cream after fitness, and try popcorn ice cream for the Friday movie. The reader gets all of this in this book, and if you dream of a drink on the balcony, there are also recipes for ice cream cocktails. All recipes are based on pure ingredients, great taste, and good consistency, so that every mouthful is a pleasure.

Peter Friehling has published several books on topics including sous vide and air fryers and is a specialist in modern, creative cooking. In addition to the well-tested recipes, he shares his best tips and tricks so that you can get the most out of your Ninja CREAMi.

About the author



Peter Friehling is the author of the bestselling *The Airfryer Cookbook*, *The Actifryer Cookbook* and *Ice Cold Protein*. He is also the author of five cookbooks on the sous vide method, which have sold more than 15,000 copies in Denmark.

Ninja Creami-kogebogen
190x260, 160pp
Turbine forlaget, 2025



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- Brunch
- After fitness
- Summer
- Classic waffles
- At grandmother's
- Cosy Friday
- After BBQ
- On the terrace
- More delicious recipes

SNACKS &



Snacks

Hot and cold dips, bread snacks, boards & drinks
Siri Barje

Siri Barje has always loved snacks, from the simplest to those that can be served as a whole meal. In this book, she explores the subject in depth and shares around 70 small dishes featuring vegetables, fish, and seafood that can all be eaten with your hands.

Snacks consist of tasty and fun dishes, such as fried cheese-filled olives, cucumber sandwiches with green onions and horseradish, and filo pastry cigars with black cabbage, leek, and feta cheese. An entire chapter is devoted to tasty dips and hot and cold spreads, such as whipped ricotta dip with fennel and chilli oil and warm cheese dip with dill, sesame, and lemon.

Next time you have dinner at home, skip the starter and serve standing snacks instead. Or serve a finger-food dinner with a mix of snacks from the book's chapters, perhaps themed or served on a large, generous board in the middle.

Siri offers many shortcuts because you don't always have to cook everything from scratch. In addition to the recipes, you get tips on creating a welcoming environment and making guests feel comfortable. Simple details and tricks can make a big difference, whether it's a spontaneous get-together, a dinner party, or a larger party.

About the author



Siri Barje is a trained chef driven by finding shortcuts in the kitchen. She has previously worked in various restaurant kitchens and is today widely recognized as a TV chef, food stylist, and social media recipe creator. Siri's biggest passion is feeding people in her home, preferably with snacks.

Contents

- Foreword
- Garnish
- Dips
- Bread snacks
- Mixed snacks
- Sweets
- Boards
- Drinks
- Index

Snacks
180x240, 160pp
Natur & Kultur, 2025

Rights sold: WE

FAMILY COOKING

The Family Cookbook

Sara Hoffgaard

The Family Cookbook is more than a cookbook. It's a universe that makes cooking a joint project between children and adults - filled with play and joy.

Behind the book is Sara Hoffgaard, who for six years has been the culinary manager responsible for HelloFresh in the Nordics. Here, she has developed and quality-assured hundreds of recipes and gained rare insight into what works in a busy, everyday kitchen for families with children and what people really like to eat. Now she uses her expertise, experience, and family life to create a cookbook that invites children fully into the kitchen.

The book contains 40 simple, child-friendly, and tasty recipes, each presented in its own universe with illustrations and fun facts. At the same time, parents get concrete, practical tips on how children of different ages can safely and meaningfully participate in cooking.

About the author

Sara Hoffgaard has worked professionally in food since 2018. She has been the culinary manager at HelloFresh in the Nordics, where she led recipe development and set the standard for taste, expression, and experience in millions of homes. She previously ran her own business as a food stylist and photographer and has collaborated with magazines and brands.

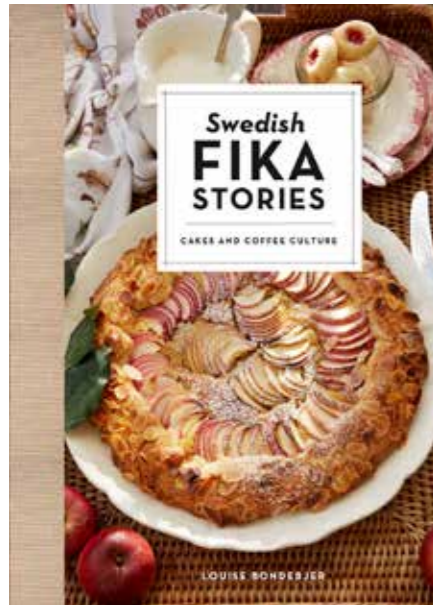


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To come

Madbørn
x, 160pp
Turbine forlaget, 2026

SWEDISH FIKA &



Contents

To come

Swedish Fika Stories

Louise Bondebjer

A loving tribute to Swedish fika. The book collects classic and newly interpreted recipes for everything from cookies and juice to pies, cakes, and bread – all baked with care and feeling. The atmospheric pictures capture the aroma, warmth, and craftsmanship in the kitchen and tempt you to roll up your sleeves right away. A beautiful gift book that will arouse year-round cravings and will become a definite favourite on the kitchen bookshelf.

English text.

About the author



Louise Bondebjer has had a strong interest in cooking and baking since childhood. 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 food companies' marketing. She also runs the blog: www.lisapalandet.com.

Swedish fika stories
170x230, 128pp
Kakao förlag, 2026

KITCHEN STORIES

Swedish Kitchen Stories

Louise Bondebjer

A significant part of Swedish cultural heritage is found in its food. Our unique produce and seasonal variations have created classics that have become trendy again.

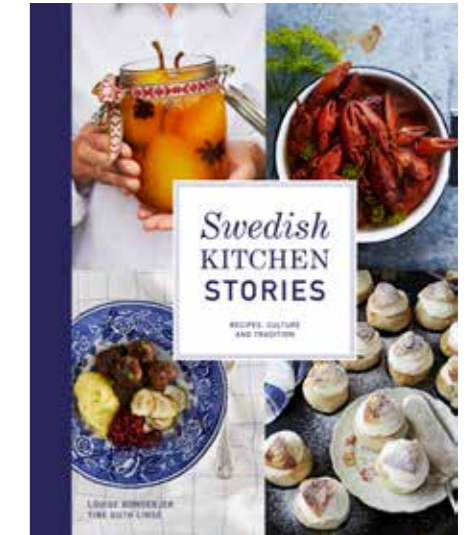
Here, the most Swedish of Swedish dishes exist alongside rustic versions of dishes loved by a whole people. Easily prepared recipes for everyday use and festive occasions, regardless of whether you are looking to make the perfect Swedish meatball or fragrant cinnamon buns to go with the coffee. You also learn a great deal about our traditional festive occasions and why we celebrate as we do.

The perfect gift for someone who wants to learn about Sweden through food. And for anyone else who enjoys traditional Swedish cooking.

English text.

About the author

Louise Bondebjer has had a strong interest in cooking and baking since childhood. 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.

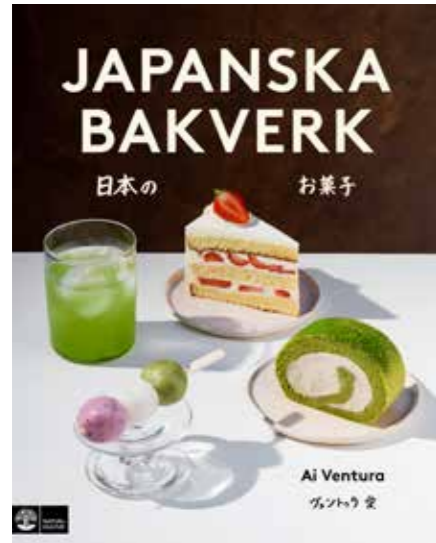


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Swedish kitchen stories
200x250, 160pp
Kakao förlag, 2020

JAPANESE PASTRIES



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Techniques
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Japanese Pastries

Ai Ventura

Japanese pastries combine the best of Asian, European, and American baking. There are incredible textures here – light and fluffy, creamy and chewy – and sophisticated flavours from matcha and chestnut to vanilla and chocolate, not to mention the arsenal of techniques and tricks that open up a new world for the curious home baker.

This updated edition includes several new recipes, such as rum raisin butter sand, matcha cheesecake, and warabi mochi. The pastries are divided into three main groups. Wagashi are traditional Japanese pastries, such as colourful mochi rice cakes. Yoghashi are Western-inspired pastries, such as matcha roll cake, strawberry shortcake, and cheese soufflé. Kashipan are delicate Japanese wheat breads, with or without filling.

Experienced Japanese pastry chef Ai Ventura gives the reader a whole new way of thinking about such basic steps as whipping cream or making a cake base. In addition to around 40 recipes and several technical reviews, we learn about Japanese baking ingredients, such as bean pastes of various kinds, rice flour, and pumpkin, and we gain insight into the Japanese tea ceremony (chado).

The recipes are clear and educational – with all the instructions you need to succeed with perfect Japanese pastries in the home kitchen.

About the author



Ai Ventura trained as a pastry chef in Japan and has, among other things, run her own pastry shop in Tokyo. Since 2013, Ai has lived in Stockholm and has had great success with her pop-up café Bon Aibon. In addition to Japanese pastries, she is the author of the popular *Baking Kawaii* and has also published baking books on Swedish baking in Japan.

Japanska bakverk
180x230, 160pp
Natur & Kultur, 2026

Rights sold: DE, DK, SP

& WHISKY

Japanese Whisky

and other Asian world-class single malts

Daniel Bruce

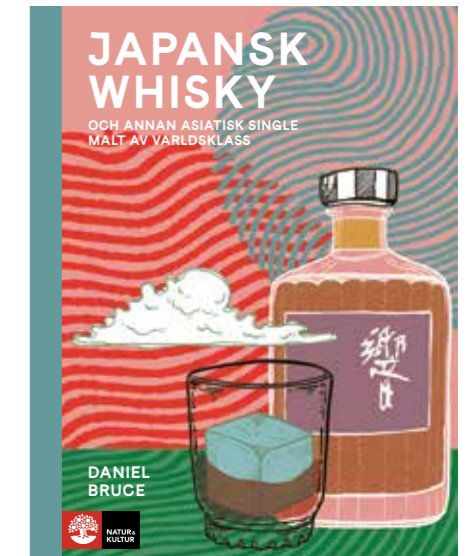
Ten years ago, Japanese whisky was only moderately successful, but in just a few years, it has changed significantly. Demand for Japanese whisky has surged, and there is talk about how good the single malt is in India and Taiwan. What has happened? And what really characterises Asian single malt?

In Japanese Whisky, we go on a journey to some of the world's most excellent distilleries. In Japan, the founder of the Japanese whisky industry, Masataka Taketsuru, recounts a 100-year-old tradition. His knowledge of chemistry and notes from his apprenticeship in Scotland paved the way for a new wave of distilleries in the 20th century. One example is his own life's work, Yoichi, on the island of Hokkaido. The distillery pans are still fired by coal shovelled by hand into the ovens – a technique which very few others still practise. We also visit some smaller craft distilleries, including the newly opened Mars Tsunuki and the almost legendary Chichibu.

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

About the author

Daniel Bruce is a freelance journalist and writes about whisky and wine. His articles appear in *Livets Goda* and *Whisky & Bourbon*, the Danish *Whisky & Rom* magazine, and in English in *Whisky & Bourbon* and *Art of Eating*. He is currently studying in the second term of his WSET Diploma in London.



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Japansk whisky
och annan asiatisk single malt av världsklass
160x230, 160p
Natur & Kultur, 2019

Rights sold: DK

SOFT CAKES &



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Soft Cakes

With frosting & icing
Hedvig Billengen Lindenbaum

Everyone likes soft cakes. They have a homey, nostalgic quality. They are perfect for afternoon coffee on a regular Tuesday or for serving at a birthday party. They provide a familiar sense of security and a rustic feel that, in their simplicity, is often precisely what you are craving.

Soft Cakes features recipes for a variety of cakes you will recognize: coffee classics such as tiger cake, soft gingerbread, and chocolate roll cake, and café favorites such as carrot cake and brownie. All are updated versions with juicier cake, richer flavor, and a delicious topping. Familiar cakes are mixed with new favorites and new flavorings such as bergamot, tahini, tea, and miso. The shapes of the cakes vary, from petite madeleines and financiers to roll cakes, loaf cakes, and long pancakes that serve many. All the best flavor combinations are included: strawberry and elderberry, milk chocolate and blackberry, rose and rhubarb, hazelnut and coffee, raspberry and orange blossom. Different textures meet: fluffy cake and crunchy nuts, smooth frosting, and a sugary, solidified glaze.

The book includes about 40 recipes for various soft cakes. The recipes are accessible and descriptive so that the average home baker will be inspired and successful.

About the author



Hedvig Billengren Lindenbaum works as a food stylist and recipe creator. She began her career in food at Rose Bakery in London, where she was trained in cooking and baking. It was there that her love for soft cakes was born. Hedvig has also written the book *Porridge*, which is a book for both those who love porridge and those who don't – yet.

Mjuka kakor
190x250, 160pp
Natur & Kultur, 2026

HEALTHY DRINKS

66 Healthy Drinks

Kombucha, matcha, kakao, smoothie,
kefir, shots, and more
Ditte Ingemann

Drinks with healthy effects have never been more popular. Here are 66 recipes that can boost health, alleviate blemishes, and cheer the soul.

Sleeping problems, sore joints, high blood pressure, dry skin, nausea: Maybe there is a liquid solution? Since ancient times, humanity has developed drinks with healing, soothing, and life-giving properties, including juices, tonics, teas, and shots.

Ditte Ingemann, an innovative writer and food photographer with a healthcare background, delved into a fascinating world of healthy drinks you can make yourself. She has handpicked the 66 best from around the world, old and new.

In the book, she shows how to use natural ingredients in new ways, with the most beautiful taste experiences as a bonus. At the same time, readers can enjoy the stories behind the different drinks, supplemented with health facts when available. The recipe collection is logically organized by the effects one aims to achieve.

About the author

Ditte Ingemann (b. 1980) is a food writer, cookbook author, and food photographer with a background in nutrition and health. She has written a long series of cookbooks and several books on fermentation.



66 sunde drikke
150x250, 220pp
Politikens forlag, 2026



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VEGAN ICE CREAM



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Ice Drinks

Vibeke Bengtson & Jonas Bohn

An innovative ice drink book with cocktails and drinks served elegantly with homemade ice instead of ice cubes.

The book covers both the traditional American Ice cream float and traditional cocktails, as well as the authors' own signature drinks. Here are examples: the Cuban mojito with fresh mint leaf sorbet, Lumumba with chocolate ice cream, rum, and cream foam, and the Aperol spritz with mandarin sorbet. And with a homemade sorbet of ginger and lime, perhaps the world's best Dark 'n' Stormy is created.

Nearly 40 delicious recipes inspire you to go into the kitchen and make your own ice cream for the imaginative ice drinks. Because it is easy to make festive, effective drinks that impress with minimal preparation, all drinks are artfully decorated with flowers and other fine details.

About the authors



Jonas Bohn grew up in Svaneke on Bornholm. He met his wife, **Vibeke Bengtson**, in Copenhagen, where he worked as an IT entrepreneur, but the couple moved in 2006 to Jonas's birthplace, an island in the Baltic Sea. Here, since 2008, they have passionately run an ice cream dairy and produced natural ice cream with local ingredients. Vibeke Bengtson grew up in Hareskov, north of Copenhagen. Vibeke has a background in sign painting and graphic design and has worked at several advertising agencies in Copenhagen.

Isdrinks
144x280, 101pp
Muusmann forlag, 2026

& DRINKS

Vegan Ice Cream

Jonas Bohn & Vibeke Bengtson

Vegan Ice Cream offers more than 40 recipes for ice cream created solely from plant-based ingredients. Here, you will find classic ice cream favourites such as vanilla, nougat, and raspberry sorbet, as well as new, exciting variants such as lavender, saffron, and rose hips. What they all have in common is a creaminess and flavor that make them difficult to distinguish from traditional ice cream. Recipes for delicious accessories from crunch to sauces are also included.

With servings in a refreshing and innovative design, atmospheric stories, and beautiful pictures from Bornholm, where the two authors run Bornholms Ismejeri, there is plenty of inspiration and great enjoyment in the plant-based ice cream universe.

About the authors

Jonas Bohn grew up in Svaneke on Bornholm. He met his wife, Vibeke Bengtson, in Copenhagen, where he worked as an IT entrepreneur, but the couple moved to Jonas's birthplace, the sunny island in the Baltic Sea, in 2006. Since 2008, they have passionately run an ice cream dairy and produced natural ice cream with local ingredients.



Vibeke Bengtson grew up in Hareskov, north of Copenhagen. She met her husband, Jonas Bohn, in Copenhagen, but the couple moved to Jonas's birthplace, the sunny island in the Baltic Sea, in 2006. Since 2008, they have passionately operated an ice cream dairy, producing natural ice cream with local ingredients. Vibeke has a background in sign painting and graphic design and has worked at several advertising agencies in Copenhagen.

Plantebaseret is
210x280, 129 pp
Muusmann Forlag, 2024

Rights sold: DE



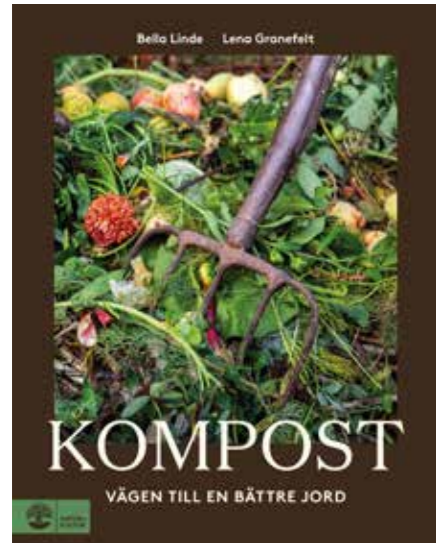
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Our Bornholm adventure
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A lush garden scene featuring a wooden trellis structure supported by vertical stakes. The trellis is covered with climbing plants, including several bright yellow flowers. In the foreground, a green lawn is visible. To the left, there are large green leaves, possibly from a squash plant. In the center, a shovel is leaning against a black bucket. The background shows a dense line of trees under a grey, overcast sky. The text "GARDENING & LIFESTYLE" is overlaid in white, bold, sans-serif font on the right side of the image.

**GARDENING &
LIFESTYLE**

MAKE YOUR



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Compost

The way to better soil
Bella Linde & Lena Granefelt

The heart of the garden, the black gold, the plot's own recycling system ... Composting is more than just a way to dispose of kitchen waste and garden debris - it is love for the earth, the core of a sustainable cycle, and the art of transforming waste into life-giving soil.

In *Compost - the way to better soil*, you will find all the knowledge you need for successful composting - regardless of whether you live in a villa, in the countryside, or in an apartment. It presents step-by-step guides to the establishment, care, harvesting, and use of various compost types, including classic garden compost, household compost, leaf compost, and special options such as bokashi, worm, wood chip, and tomato compost, as well as a variety of other variants. Concrete advice, clear instructions, and practical tips make it easy to get the process working, and there is also a troubleshooting chart with instructions for saving a broken compost. Of course, this comprehensive manual also includes drawings and construction instructions for several composting bins, such as a simple pallet design, a two-compartment composter made of sturdy wood, and a three-compartment solution made of slats and rice. The book's images illustrate the diversity of composting. In addition, a deep dive is made into the photographer's own garden compost, where the teeming micro-life is portrayed using an exclusive scanning electron microscope. *Compost - the way to better soil* is an indispensable handbook for anyone who wants to grow more sustainably, reduce their waste, and understand nature's cycles in depth.

About the authors



Bella Linde is a journalist, author, and gardening inspiration. She is one of the driving forces behind the podcast *Odla! with Maj-Lis & Bella* and is also a highly regarded lecturer and moderator. She has previously published books such as *Straight from the Soil - A Handbook for Self-Sufficiency* and *Dig-Free Gardening - An Easy-Care, Climate-Smart Kitchen Garden*, both with Ordfront Publishing.

Lena Granefelt is a photographer and visual artist with a focus on gardens and cultivation. She has published a large number of books, been featured in several major magazines, and exhibited at renowned art centres and galleries in Sweden. Her solo exhibitions include *Natura Obscura* (2025), three projects where natural science meets art, and *Hidden Worlds of Nature*.

Kompost
190x250, 160pp
Natur & Kultur, 2026

GARDEN THRIVE

Protect Your Garden

Maj-Lis Pettersson

Problems with pests in your garden? Get tips from Sweden's leading expert on plant protection - Maj-Lis Pettersson, a recurring expert on Nyhetsmorgon on TV4.

An easy-to-use and fact-packed handbook on how we can identify and protect ourselves against the most common pests. For hobby growers of berries, fruit, shrubs, flowers, and vegetable plants. Also includes trees - linden, maple, bird cherry, beech, elm, ash, horse chestnut, oak, willow, poplar, rowan, etc.

The book provides suggestions for direct measures - setting traps, removing animals and plant parts, biological control - but also preventive measures. With the help of fantastic close-ups of caterpillars, snails, aphids, mites, and insects, we learn to recognize them.

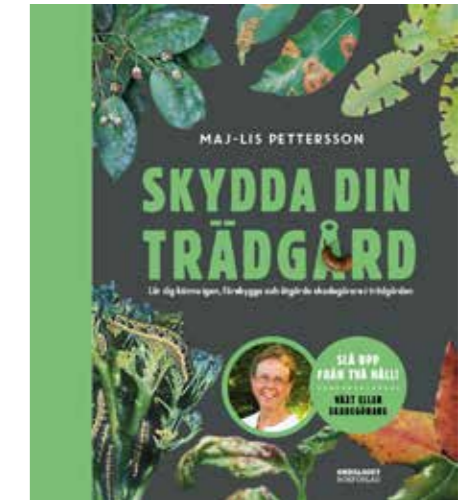
Richly illustrated with detailed images and careful descriptions of measures against each pest. The book addresses garden problems from two angles: the plant itself and the pest. This is a revised and expanded edition. New features include blackberries and vines.

About the author

Maj-Lis Pettersson is Sweden's foremost expert on plant protection. She is a horticulturalist and has worked as a government consultant at the Swedish University of Agricultural Sciences, SLU, in Uppsala. She was a popular radio voice in *Odla with P1* and is now a regular on *Nyhetsmorgon* on TV4.



Skydda din trädgård
183x215, 216pp
Ordalaget, 2026



Contents

- Life in the garden
- Plants
- Pests in the garden
- What to do
- Index



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Garden Life for the Whole Family

Create, grow, play, and live in the garden all year round

Kristine Cazalis Fenger

Many people want to strengthen their connection to nature, start growing their own food, and live more in tune with its rhythms, but it can be complex and confusing in a busy daily life. With *Garden Life for the Whole Family*, the garden becomes the place where we reconnect with nature, the earth, and each other.

Through more than 50 seasonal projects, activities, and recipes, the reader is invited to cultivate adventure, a sense of nature, and a connection to the earth in the garden. The reader is given tips for a garden life at a child-friendly level and is guided through everything from establishing lunchbox beds and butterfly beds to pea tepees, bird baths, fairy nests, flower garlands, and herbal ointments. In other words, small and large garden projects that everyone can participate in.

The book follows the wheel of the year, so it is easy to find inspiration all year round, whether you are into home-grown popcorn, weed chips, or flower prints on clothes. For all activities, the goal is the same: to create life, joy, and a basis for meaningful time together! The book presents a new way of thinking about gardening, where the focus is not only on outcomes but also on the conditions behind them: care, consideration, and a shared joy in the magic of closeness when we spend our time meaningfully together.

About the author



Kristine Cazalis Fenger is a trained philosopher specializing in environmental ethics and natural gardens, and has previously published the book *I gang med spiselige bede – skab dit eget paradis med perenniale planter*. She is a mother of two and is passionate about the garden's potential as a powerful, simple answer to the many crises of our time. She is self-employed with Verdens Mindste Planteskole, where she grows and sells edible, perennial plants, holds workshops, teaches, advises on, and designs sustainable gardens. She also works as a copywriter for the National Association of Practical Ecology and shares her gardening life on Instagram under @frufengershave, where 13,000 gardeners follow.

Haveliv for hele familien
170x240, 220pp
Muusmann forlag, 2026

Flower Beds and Pots All Year Round

Anna Sofie Jacobsen

It's not just people with green fingers who can make flower beds and pots bloom. This book makes gardening accessible, inspiring, and enjoyable for everyone. It shows how to create your own green oasis with easy-to-grow bulb plants such as dahlias and tulips, regardless of the space you have.

This beautiful and richly illustrated book is also a reminder that the garden should not become yet another ambitious project that is both expensive and stressful. Instead, it should be a place for relaxation, enjoyment, and reflection, where you can achieve beautiful results with moderate effort. The book is structured as an almanac of the gardening year. It shows where to start and end, explains what and when to plant, and when to do armchair gardening instead. In addition, it contains clear seasonal plans, lists of plants that work, and tips and tricks to make gardening fun and straightforward.

From the contents: Foreword | A quiet revolution, growing up from the earth | WINTER | January - Anticipation and pleasure | February - Light your way back | SPRING | March - The seas are waking up, and the light is promising | April - Early tulips and budding dreams | May - The waiting time is over | SUMMER | June - Time of pleasure and bright nights | July - The crisp light and the gentle calm | August - Floral splendor, and the feeling of change | AUTUMN | September - The sea abounds in color and abundance | October - Reflection and renewal | November - Spring is being prepared | CHRISTMAS | December - Light that catches the eye and warms the heart | Balcony plans | Plant Index | Afterword

A Garden of my Own

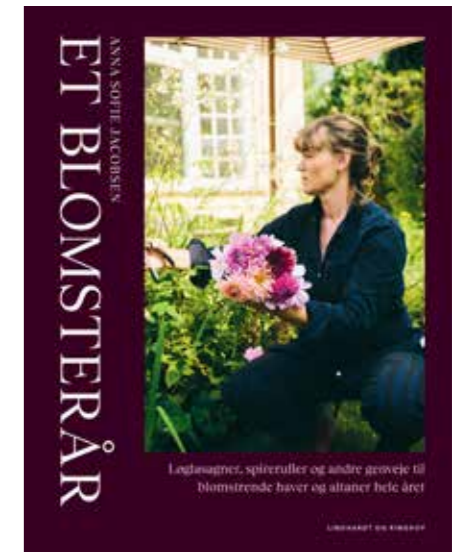
Elin Unnes

A self-help book for the gardener. A disguised autobiography in the form of a gardening manual. A book about creating your own garden. A book about finding home.

Abandoned gardens are deeply romantic, but they also have their own unique challenges. The solutions work just as well to revive an existing garden. With the help of existing materials, ingenious past solutions, and modern methods, the garden becomes both beautiful and fertile.

This is a personal guide to harvesting rainwater, making your own soil, and building a solid fence. An inspiring instruction book for your new garden – regardless of whether it is still just a dream or a very tangible reality.

Contents: Foreword | Part I | Finding a home | Part II | Making a plan | Getting started | Finding your style | The basics | The garden room | Soil for the future | The problem of water | Planting a tree | Time for treats | The vegetable garden | Up the walls | And finally, some handy lists | Afterword | Appendix



Et blomsterår
200x280, 256pp
Lindhardt & Ringhof, 2026



En egen trädgård
190x250, 160pp
Natur & Kultur, 2026

FANTASTIC FLOWERS



Dahlia
180x270, 186pp
Bokförlaget Arena, 2021

Rights sold: WE

Dahlia

222 varieties, cultivation, care, and inspiration
Ulrika Grönlund

In *Dahlia: 222 varieties, cultivation, care, and inspiration*, you get to know everything you need to succeed with dahlias. Here you will find information about the history and botany of the dahlia, cultivation, propagation, and winter storage, as well as the best tips for dahlia as a cut flower. You get suggestions for dahlia varieties that are beautiful to plant together in different colour combinations, but also which other plants are lovely to plant dahlias with. We visit dahlia growers across the country who share their best tips!

The book contains photographs of dahlias in their natural environments, interspersed with close-ups of over two hundred varieties, with information on height, flower size, and group. An ultimate source of knowledge and inspiration for both new and experienced dahlia growers!

Contents: Introduction | The history of the dahlia | Good luck with your dahlias | Soil and fertilizer | Planting and marking | Propagate from tubers, cuttings, or seeds | Excavation and winter storage | Pests and diseases | Types of dahlia | Varieties and classification | Inspiration | Co-planting | Dahlia as a cut flower | Dry dahlias | Dahlia growers | Index



Tulpan & narciss
195x260, 280pp
Bokförlaget Arena, 2025

Tulip & Narcissus

Ulrika Grönlund

Tulips and daffodils are perhaps our most loved spring flowers and offer an unbeatable variety of colours, shapes, and sizes. In the book *Tulip & Narcissus*, hundreds of varieties are presented, arranged by colour themes in an inspiring chapter that intersperses plant portraits with the fascinating histories of both the tulip and the narcissus, along with beautiful arrangements and colourful flower beds.

You will learn about classification, the botany of the plants, cultivation, and care. We also get to accompany you to various theme gardens. Here you will find the historic tulip garden, the colourful cut-flower cultivation, a wonderful interplanting garden, and an inspiring garden for those who want to grow on a slightly smaller scale.

The book is richly illustrated with new photographs, illustrations, and historical pictures.

Contents: Foreword | Tulips | Narcissus | The gardens | Index | Thanks

COLOUR THEORY

True Colors

Emily Bratt

For anyone who dreams of creating those massive flower arrangements and colorful flower beds that you otherwise only see on social media, there is now help available. Gardener Emily Bratt shows, both concretely and inspiringly, how to work with color in the garden, and creates those unexpected plant combinations that will lift the flower garden and the bouquet on the dining table. Because, beyond traditional color theory and old, tired truths that yellow is ugly, there is another way to look at colors in the garden.

The book is divided into three parts: first, we get to learn about color theory in a new way, and Emily introduces the color tool Quartet; then she dives deep into each color and its different expressions. In the final part, she breaks down several flower arrangements into their components and shows how anyone can do the same in their garden and in a vase.

It is an inspirational book to return to when the urge to grow crops wanes, or when you want to learn to paint with the colors of the garden, all grounded in a gardener's solid knowledge of cultivation.



Contents

The 12 colors of the garden
Colour index
Colours in vases

About the author

Emily Bratt is a gardener and a driving force in the slow flowers movement in Sweden. On her Instagram account En anna slag trädgård, she challenges and questions traditional gardening norms in both her actions and writing, as she also did in her debut book of the same name (Polaris, 2021). In the same way that the previous book showed how to look at garden plants in a new way, this one shows how to look at garden colors in a new way.



True colors
210x280, 192pp
Bokförlaget Polaris, 2025



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 Law of attraction
 Nature
 Intuition and signs
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 World of spirits
 Healing, aura, and energies
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 Medium - an unusual profession
 Your own notes

The Psychic Handbook

Develop your psychic ability

Ewa Olsson

Are you curious about spirituality and mediumship? How do you actually practice your intuition? This book offers many engaging and easy exercises for those who want to develop their intuition. Everyone needs to practice.

The Psychic Handbook contains exercises that help you

- increase your presence
- realize your dreams by changing your thoughts and feelings
- discover the life force of nature
- interpret the signs of the spirit world and listen to your intuition
- learn to divinate
- open your senses to the spirit world
- give healing, read auras, and protect your energy
- feel your animal's thoughts and feelings
- create a wish board, affirmation jar, and your own energy cards
- dare to listen to your inner voice and increase your well-being.

We are all mediums, and everyone is equally important. Mediumship is not a gift for a special few, but an ability that everyone can develop.

About the author



Medium **Ewa Olsson** has been able to make contact with the spirit world since childhood and has developed her abilities in adulthood. She currently works as a full-time medium. In addition to helping people move forward in life through private sessions and grand seances, she trains beginners and experienced people in spirituality and mediumship. And she does so with a large portion of playfulness and humor! She believes that if we invite the bright, happy, and creative energies into our lives, we are also better able to connect with our inner self, where our ability to connect to the Other Side lies.

Medial handbok
 170x240, 160pp
 Tukan forlag, 2026

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 available, 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 adapt to the new situation, and menopause becomes more manageable.

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 prior yoga knowledge. Once you have learned them, the entire series can be done in approximately 30 minutes.

Contents: When the hormones kick in | My way to hormone yoga | The time of change | The changed quality of life | When hormone levels drop | Hormone yoga | How to get started | Basic techniques | Warm-up exercises | Hormone yoga series | Meditations | Symptom chart | Training schedule | Exercise summary

Facial Yoga

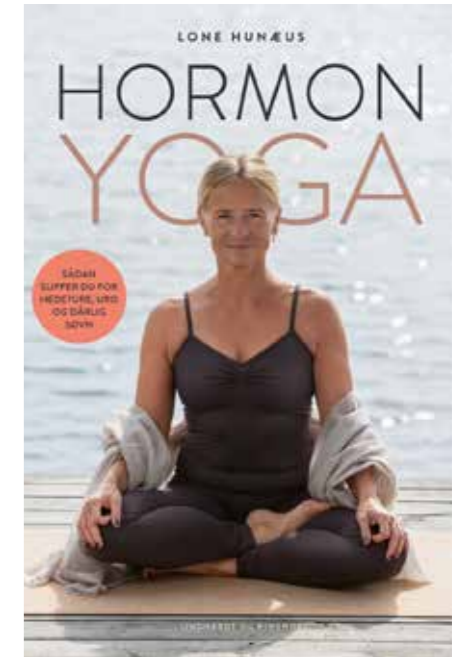
Dorte Andersen

Dive into the secrets behind a youthful glow and radiant skin with yoga instructor and influencer Dorte Andersen. With more than 240,000 dedicated followers on social media, Dorte is a pioneer in face yoga. This revolutionary training method strengthens and tones the facial muscles, helping you regain your radiance.

Dorte shares everything she knows about facial yoga. From lifting the cheekbones to reducing wrinkles and relaxing tense muscles. Here, you will find a comprehensive collection of exercises and techniques to give you the youthful radiance you've always dreamed of. With a focus on facial expressions, stretches, and massages, facial yoga is not just one. A workout routine is a lifestyle.

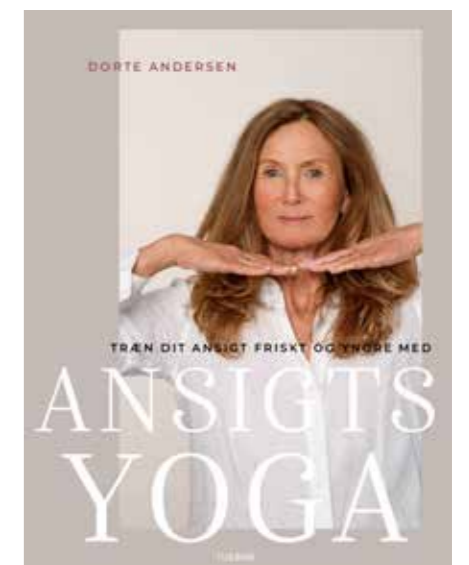
Embark on a journey of improved blood circulation and stimulated collagen production with facial yoga. You'll also find inner peace through deep breathing and concentration, enhancing your overall well-being as you practice.

Contents: Foreword | What is facial yoga? | Before you get started | My beauty tips | What do I need to get started with facial yoga? | The muscles | The skin | My facial yoga exercises | Facial yoga exercises | Training programs | My program



Hormonyoga
 170x240, 168pp
 Lindhardt & Ringhof, 2022

Rights sold: DE



Træn dit ansigt friskt og yngre med ansigtsyoga
 165x215, 256pp
 Turbine forlaget, 2024

PHOTOGRAPHY



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The Wild Angle

Get started with nature photography

Mads Hagen

The Wild Angle is a book for those who want to get out into nature while being creative. Nature photography is a fantastic opportunity to get out where the sky is high, and the nature experiences are great.

How do you set up your camera? What is a composition, and where do you find animals to photograph? In this book, nature photographer Mads Hagen takes you behind the camera and right out into the nature, where he will introduce you to the fantastic world of wildlife photography. The book provides tips and tricks for nature photography and shows both the technical parts of nature photography, as well as how to read your surroundings: Where do you find a woodpecker? How do you get close to a fox? When is the best time to photograph butterflies? The book offers practical advice on photographing nature, covering camera technique, use of natural light, and image composition.

About the author



Mads Hagen is a professional nature photographer who works with subjects ranging from Denmark's rich birdlife to Africa's iconic mammals. Mads is passionate about sharing his knowledge of nature photography and the experiences it offers. With a personal storytelling style and a strong visual expression, Mads wants to inspire Danes to seek out nature and

experience its diversity. Mads has published two photo books about Danish nature: *Mit Lolland-Falster* in 2021 and *Vandfugl* in 2025. Both publications have been reprinted several times. Mads believes that a closer relationship with nature gives us a greater understanding and a stronger desire to care for it.

Den vilde vinkel
170x240, 170pp
Muusmann forlag, 2026

JAPANESE KNIVES

Japanese Knives

Craft, passion & tradition

Steffen Bach

A unique book about Japanese knives, culture, and traditions: the book combines precise professional knowledge about knife types, manufacturing methods, and maintenance, etc., with vivid anecdotes from Steffen Bach's four years in Japan, his time as a chef at some of Denmark's best restaurants, and encounters with a culture where perfection is a lifelong goal. All of this is presented with evocative images that almost let the reader feel the heat of the steel and the scent of the Japanese workshops.

Many have heard that Japanese knives are good, but what is it really about? What is the difference between them? Why do some stay sharp longer than others? These and many other questions will be answered. The reader will not only expand his knowledge of knives and satisfy his curiosity about a part of Japan that many have heard of, but few actually know. The reader will also gain practical techniques and knowledge on knife use, including how to keep knives sharper for longer.

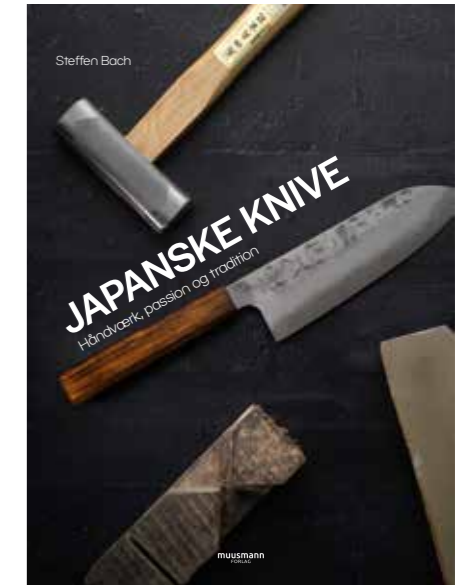
About the author

Steffen Bach is a trained chef who has worked at Geranium, the Danish Junior Chefs' National Team, the Saxo Bank Cycling Team, and several of the country's top restaurants. His passion for knives led him to Japan, where he was one of the few non-Japanese to complete the demanding four-year knifemaking training course in Sakai.



Today, he runs Suba Knives in Frederiksberg, where he produces Japanese-style kitchen knives sold worldwide and delivers lectures on Japanese knife culture. He is also the founder of a Facebook group for kitchen knife nerds with approximately 12,000 members. Website: Subaknives.dk Facebook group: Danish Kitchen Nerds YouTube video: <https://youtu.be/SKayVYqU49Y?si=wqFmdPOBQiT2ub60>

Japanske knive
190x260, 208pp
Muusmann forlag, 2026



Contents

To come

TELL ME THE STORY

OF YOUR LIFE



Tell Me the Story of Your Life: Mother, Father, Grandmother, Grandfather, Son, Daughter, Darling, My best friend, My Pregnancy

A series of invaluable fill-in books

Tell Me the Story of Your Life is a series of gift books designed to preserve precious memories together for the future.

Through a collection of creative and interesting questions, you can preserve an entire life story here with the help of your family member's answers. Learn more than you thought possible about one of the most important people in your life by asking about everything from their childhood to their future plans. The book is divided into three parts, each covering your family members' lives, with questions ranging from growing up and school to parenting, careers, and life in their later years.

Tell us if your life is the perfect gift. Its unique content makes it a treasure that can accompany you throughout your life and be preserved for future generations.



Berätta om ditt liv: mamma, pappa, mormor, farmor, morfar, farfar, älskling, son, dotter, min bästa vän, Min graviditet
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