



RIGHTS LIST AUTUMN 2023

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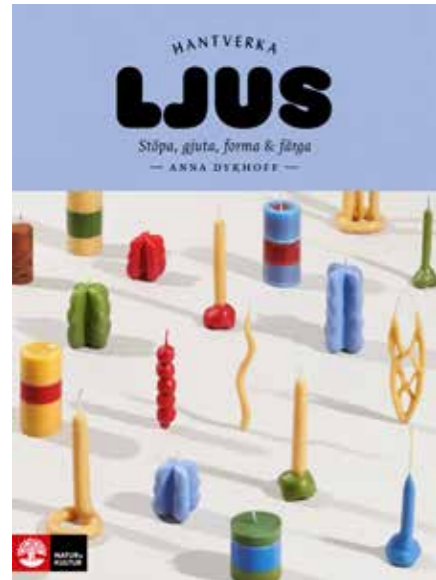
We are a literary agency based in Stockholm, specialising in books on food, craft, gardening, travel and general lifestyle.

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Sweden

CRAFT & HOBBIES

A hand is pouring a vibrant red liquid from a metal pitcher into a clear glass jar filled with light-colored sand. In the foreground, a yellow twisted candle sits in a red, hourglass-shaped holder. To its right are two small, round blue candles. In the background, a light blue fabric is draped over a surface. The scene is set on a white surface with soft shadows, suggesting a bright, natural light source.

CRAFTING SERIES



Candles

Dipping, moulding, shaping & colouring
Anna Dykhoff

The candle has gone from a necessity in people's everyday life to something that instead enhances it. In addition to the glow it gives, the candle itself can have various shapes and colours - from the beginning, the expression was a result of the available material and the function sought - today's candle craft opens up for creativity. For Anna Dykhoff, the candles are more of a process than a final form.

By making your own candles, all colours and shapes become available; the result is more than a store-bought decor item. Along the way, you get to know a sensuous material that can carry a fragrance and spread heat and which, when extinguished, solidifies in a spontaneous and unpredictable form.

In this book, the wax is presented as a material. In addition to learning the basics of casting, moulding and working with beeswax, you are encouraged to experiment and combine the techniques. Wax is easy to shape, and there are endless possibilities to create something unique. Of the book's 15 projects, some are simple and take less than 10 minutes to complete, while others are more advanced. In addition to being able to design your candles yourself, it is also valuable to learn about the materials and their impact on your home environment and the climate.

About the author



Anna Dykhoff is an interior designer. She designs and manufactures candles in beeswax and candle wax, which started as an experimental workshop in the kitchen but has now been moved to a small workshop in the garage. In 2020, Anna completed her bachelor's degree at Stockholm School of Art in interior and furniture design and, since then, has mainly worked with scenography and props for film, television and performing arts.

Contents

- Foreword
- Materials
- Tool
- Melt wax
- Pour
- Projects
- Build & shape
- Projects
- Cast
- Projects
- Colour
- Projects
- Ideas & experiment
- Projects

Ljus
170x230, 128pp
Natur & Kultur, 2023

FROM NATUR & KULTUR

Soap

Natural oils, scents & colours
Agnes Stuber

It is possible to make soap at home - from the most uncomplicated everyday soap to a fragrant masterpiece. Additionally, craft soaps are better for the skin than synthetic soaps in the store. Making soap is an equal part of chemistry and art, where you handle lye, pH values and chemical processes while your creativity blossoms in colour, shape, scent and execution. *Soap* describes cold-stirred craft soap, why it works, what you need, and how to make it. You will learn how to make soap from ingredients you already have at home and more advanced recipes with suggestions for additives. Read about fatty acids, essential oils, natural dyes and other materials that give the soap its properties. Recipes are available for scrubbing poppy soap, fragrant facial soap with activated carbon, dish soap on coconut oil and mild soap with red clay. You will also receive guidance on how to develop your own recipes. Grease, tracking, gel phase and soap ash are some variations you will learn about. Welcome to the world of soap!

Contents: Foreword | Theory | Soap lingo | A dirty story | The process | What you need | The price of a good soap | Lye & safety | Oils & butter | Water | Additives | Colouring | Practice | Creating a recipe | Step-by-step | Recipes | Troubleshooting & actions | The law | Literature, homepages, apps | Index

Knots

Miki Anagrius

Knots to Simplify your Life is about everyday life and not just boating; as the writer Miki Anagrius shows, a basic understanding of knots is a practical, fun and attractive tool that enables us to hang and carry items, store, organise and link various objects.

The areas of use are many: tie a shoelace knot that never loosens but is easy to undo, adjust the height of lamps and flowerpots suspended from the ceiling, bunch up newspapers bound for the recycling, carry the flask to the training session, bind your roast and herbs in the kitchen, suspend your bicycle from the ceiling and restrain overly eager pets - with a dose of competence at knots many problems may be solved attractively and practically. The book also informs on the different types of rope, knots and string, how to stop bits of rope from fraying, and how to connect various lengths of rope and make practical loops.

Contents: Foreword | Knot school | Types of rope | Projects | Hang the spectacles around your neck | Key chains | Quick sash for the dress | The smart shoelace knot | Hair ribbons | Raise and lower the ceiling lamp | Suspend the flowerpot | Carry the flask | Suspend your bicycle from the ceiling | Pole for training | Wardrobe hangers | Skipping rope | Washing line | Tie a hammock | Curtain ring | Carry the yoga mat | Bunch the herbs | Tie the roast



Tvål
170x230, 128pp
Natur & Kultur, 2022

Rights sold: WE, DE



Knopar som förenklar ditt liv
170x230, 128pp
Natur & Kultur, 2021

Rights sold: WE



Contents

Foreword
 Crochet a potholder
 Sewing
 Sew a pillowcase
 Sew a carrier bag
 Sew a cap
 Sew a patchwork quilt
 Sewing jeans on a sewing machine
 Dye wool yarn with birch leaves
 Mend a sock
 Embroidered patch on knitwear
 Embroider a tag
 Spin yarn from wool
 Make thread from nettles
 Carve
 Make a wall hook made of wood
 Carve a bud strip
 Make a linseed crown
 Make a celebration crown
 Afterword
 Glossary

Everyday Craft

18 wood and textile projects
 Kerstin Neumüller

In *Everyday Craft*, Kerstin Neumüller invites you to projects that suit beginners and those who want new inspiration and already know that crafting is the most fun hobby you can have.

In the book, there are descriptions of 18 different projects, and you get to follow them into the workshop, where wood carvings are combined with a sewing machine and glue gun. You will learn how to sew a cap, dye yarn with plants, carve a button strip, sew a patchwork quilt and mend your jeans.

The love of natural materials runs like a thread through the book, and the projects rarely require large purchases or unusual tools. Kerstin guides you with step-by-step instructions, pictures and illustrations. With the attitude "if you think it's good, it's good", you avoid the worst pitfalls while leaving much room for creativity.

About the author



Kerstin Neumüller loves to immerse herself in various crafts. When she's not writing books or giving courses, she prefers to be in the workshop creating things. She has the most fun when she has come up with a new idea, the coffee is hot, and the sun is shining. Kerstin has a not very widely used tailoring degree and sits on the board of the Writers' Association. Previous titles: *Indigo, Patch & Mend* and *Simple Weave*.

Vardagslörd
 170x230, 128pp
 Natur & Kultur, 2023

Simple Weave

Weaving without a loom
 Kerstin Neumüller

In Kerstin Neumüller's third craft book, a world of weaving opens beyond gigantic looms. She demonstrates how you can weave with gear that is easy to make yourself and often small enough to fit into a pant pocket. Here lies the inspiration for those who have never woven but are eager to try and experienced weavers interested in working with flexible and portable tools for making ribbons, wall ornaments, small cases, and other practical and beautiful things. Neumüller also shares her journey from textiles to woodworking, offering instructions for making your own pocket-sized weaving gear out of wood or—if it is an emergency and your urge to weave cannot wait—a milk carton.

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



Simple weave
 170x230, 128 pp
 Natur & Kultur, 2021

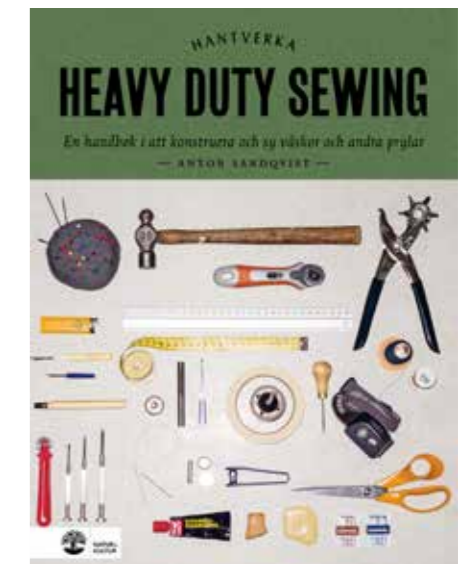
Rights sold: WE, DK

Heavy Duty Sewing

Sewing bags and other stuff
 Anton Sandqvist

Heavy Duty Sewing is about, with needle and thread, a sewing machine and using stiff materials, making one's own practical, hardwearing functional objects such as rucksacks, bags and tool cases. The book is aimed at all home sewers keen to try something new, but perhaps above all at those who find the idea of sewing fun but may not have come up with a suitable project or never even used a sewing machine before. The book explains the basics of making textile products, such as suitable materials to use, equipment and work techniques. In the process, we learn all about leather and how to repair our belongings. The techniques are then put into practice, in the ten projects in the book, for countryside, town and travel, for example, hiking rucksacks, tool cases, vanity bags and aprons. There is no difficult stitching here; it simply demands some patience and attention to detail. It's perfect fun and will result in attractive, useful objects. Welcome to heavy-duty sewing!

Contents: Introduction | Theory | Construction | Models and patterns | Materials | Equipment | Working method and tips | Care of leather and bags | Projects | 1. Gaters | 2. Rucksacks | 3. Totebags | 4. Knife sheath | 5. Apron | 6. Sailing bag | 7. Vanity bag | 8. Net bag | 9. Fruit bowl | 10. Small rucksack | Start your own project



Heavy duty sewing
 170x230, 128pp
 Natur & Kultur, 2021

Rights sold: WE

CRAFTING SERIES



Tälja köksredskap
170x230, 128pp
Natur & Kultur, 2023

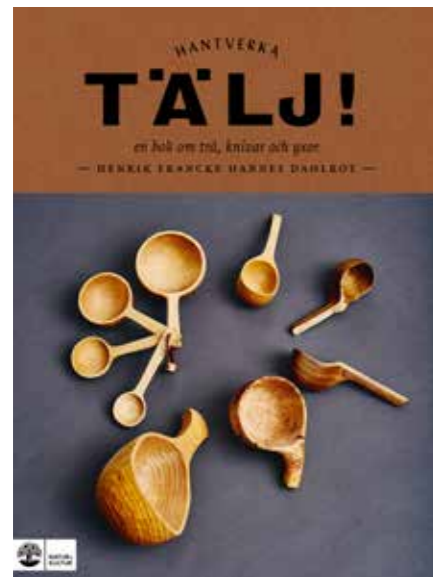
Rights sold: WE, FR, FIN

Carving Kitchen Tools

Moa Brännström Ott

In *Carving Kitchen Tools*, Moa Brännström Ott shows you how to get started with carving for the kitchen - how to get hold of wood, which carving grips you need to know, how to keep the knife sharp and take care of your axe. Step by step, you will learn how to carve straight spoons, curved ladles, butter knives, spatulas and ladles.

Contents: The wish of my hands | Wood | Knife, axe & tools | To carve | Butter knives | Frying spoons | Straight spoons | Curved spoons | Salad cutlery



Tälj!
170x230, 128 pp
Natur & Kultur, 2022

Rights sold: WE, FR, DE

Carve!

A book on wood, knives and axes

Hannes Dahlrot & Henrik Francke

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

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

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

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

FROM NATUR & KULTUR

Bark

Harvest, dry, weave

Emma Dahlqvist

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

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

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



Näver
170x230, 144p
Natur & Kultur, 2022

Rights sold: FI

Straw Art

Himmeli - geometric straw art

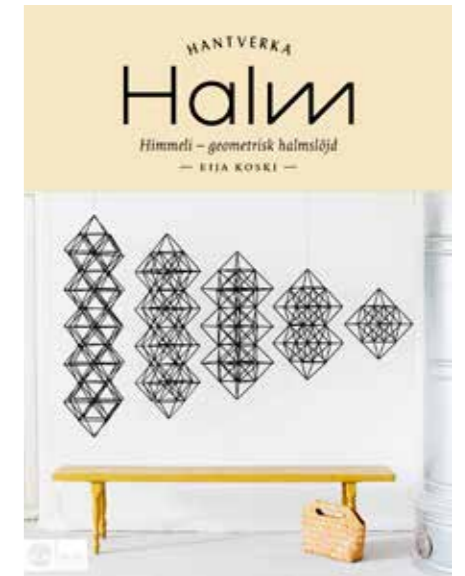
Eija Koski

Creating crowns from rye straw, so-called heavens is an old Finnish craft. The straw crowns, with their straight lines, geometric shapes and their crisp, airy feeling, have something natural and timeless about them. With the addition of new materials and colours, they become modern sculptures.

In *Straw Art*, you get a basic introduction to building so-called heavens with technical tips and 24 different models. For each project, there is a drawing that shows you how to build it, step-by-step.

The heavens in the book have the classic feeling of being close to nature, and you get additional suggestions for alternative materials.

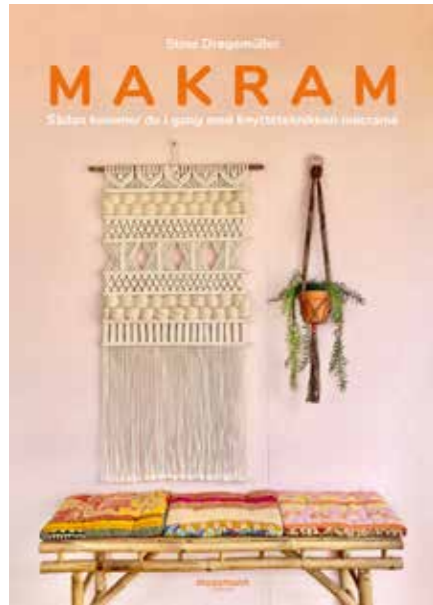
Contents: Foreword | Himmeli - History and folklore | Rye straw - The farmer's gold | Geometric beauty | The technique | Projects | Thanks



Halm
170x230, 128p
Natur & Kultur, 2022

Rights sold: WE, FI

MACRAMÉ



From the contents

- Foreword
- Introduction
- My macramé journey
- About macramé
- The history
- Macramé as therapy
- How to use the book
- Material and tools
- Types of yarn
- To start a new macramé project
- How to measure the yarn
- Tips and tricks
- Knotting guide
- Start up knots
- Decorative knots
- Ending knots
- Patterns
- Instructions
- Accessories
- Furniture and interiors
- About the author

Macramé

How to get started with the macramé knotting technique

Stine Drøgemüller

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

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

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

About the author



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

Makram
170x240, 164 pp
Muusmann forlag, 2023

WEAVING

Weaving with Vivi

A guide to 12 beginner-level weaving projects

Vivi Mailund

Weaving can be a daunting project to tackle, but not with this book at hand. All 12 projects are woven on a loom, the simplest form of weaving. Here, Vivi Mailund conveys great joy in needlework and lots of ideas for unleashing creativity – and even sustainably - using leftover yarn.

Weaving with Vivi is a book for beginners and those with little experience wanting to start weaving. Weaving on a loom can be adapted to all ages and levels.

Vivi is a trained textile teacher and, since 2018, has run a webshop selling looms and accessories and held weaving courses for children and adults. Based on the meeting with the course participants, the book's content has been carefully selected and communicated. The mission is to step away from traditional rules of weaving and make it easy and fun. Setup, techniques and assembly are described step by step.

About the author

Vivi Mailund is a trained textile teacher and, since 2018, has run the webshop www.vivimailund.dk selling looms and weaving courses. The author's mission is to do away with the traditional rules of weaving. A set of rules that she needed help understanding during her education as a textile teacher. The passion for weaving first arose in a small attic room in Århus. Here, the first stack of looms was bought in, and the first weaving course was held. In addition to her independent work, Vivi has been an employee at Kjellerup Væveri since 2020.



Væv med Vivi
200x260, 169 pp
Muusmann forlag, 2023



Contents

- Foreword
- How to use this book
- Looms, tools, and yarns
- Techniques
- Projects
- Inspiration from Instagram
- Weaving course
- Healthy for the brain and the mind
- About the author
- Thanks

FAIR ISLE KNITTING



More Fair Isle Knitting

Carina Olsson

Welcome to Carina Olsson's second book on fair isle knitting! Here you can find basic models and patterns and follow Carina's work process.

Fair isle knitting is a craft with roots in the Shetland Islands that fascinates and inspires many knitting enthusiasts. More and more people have opened their eyes to multi-coloured knitting with pattern borders and woollen yarn in natural colours. Traditionally, a unique colour scheme is used where the colours mix in the borders and appear in new ways while the patterns become clear.

The book contains Carina's stylish basic models for, among other things, sweaters, cardigans, hats, scarves and mittens. You can use them to create your own garments or knit them with the colouring suggested by Carina. At the end of the book, you will find more patterns to choose from.

Contents

- Foreword
- The pattern in Fair Isle knitting
- Placement of patterns on garments
- Yarns
- The colours
- Knitting instructions
- Knitting techniques
- Do you want to know more?
- Thank you
- About the author

About the author

Carina Olsson is a textile artist and course leader. She is one of Sweden's leading experts in Fair Isle knitting. Carina has a unique ability to recreate and capture the colours of nature in her Fair Isle knitted garments, such as the shimmering blue tone of the mussel shell, the purple glow of the seaweed and the shades of the yellow-green lichens against grey rocks. Carina Olsson is also the author of the books *Brodera på ylle* (2012), *Bottensömmar* (2018), *Brodera retro* (2020) and *Fair isle-stickning* (2022).



Mer fair isle-stickning
200x260, 175 pp
Polaris Fakta, 2023

Fair Isle Knitting
Rights sold: WE, DK, DE



DANISH DESIGN

Kit Couture

Line Rix & Rachel Søgaard

Kit Couture's colourful and stylish knitting book contains 22 projects for mainly knitting, embroidery, and crochet, divided into seven unique designs.

The book contains sweaters, blouses, scarves, hats, mittens, cushions and bags, and it is full of photos of and inspiration for techniques, patterns and beautiful yarn. Many patterns are updated versions of Kit Couture's most popular models, and some are entirely new designs. There are colours, patterns and techniques for every taste, and projects for both the beginner and the more experienced knitter. The diagrams and QR codes, which help if the techniques are tricky, make the instructions easy to follow.

The book also tells the story of the design process behind the projects via contributions from several designers. And it reveals how Kit Couture has gone from a startup to a serious player in the knitting market.

The instructions from the book are not available online at Kit Couture.

About the authors



When **Line Rix** founded Kit Couture in 2013, she needed to learn more about handiwork. She saw a gap in the market that she could fill. Together with the master knitter **Rachel Søgaard**, she has built a strong and viable brand which combines the modern with the classic, which guarantees good style and quality, and which makes it easy to get started with a new project, whomever you are a beginner or a more experienced knitter.

Kit Couture
213x291, 304pp
Lindhardt & Ringhof, 2023



Contents

- A kit with everything
- The design process
- The first pattern
- The basic design
- The means of action
- The magic yarn
- The special design
- Instructions
- Kunna
- Hamnö
- Karrat
- Disko
- Seeley
- Skarø
- Langeland
- More knowledge
- Techniques
- Yarns
- Abbreviations
- Video guides

DANISH



Contents

To come

Wool

Knitting from the Faroe Islands

Navia

There are 75,000 sheep on the Faroe Islands. It is clear that the sheep, therefore, does take up much space in nature but also in the history and consciousness of the Faroese. Wool was a valued and precious material in ancient times days. It still is. The largest Faroese yarn producer is Navia, which in 2024 celebrates its 20th anniversary.

Wool contains 25 patterns for Faroese knitting based on instructions from Navia. The patterns in the book are a good mix of classic Faroese sweaters and new, modern clothing – all designed by Navia over 20 years. Traditional techniques and patterns from the storm-tossed islands in the North Atlantic inspire all new and old designs.

The book contains instructions for classic Faroese sweaters with a modern twist and a contemporary touch, modern blouses, and beautiful accessories for everyday life. The book includes patterns for both adults and children.

About the authors



The Faroe Islands' rich history is the building block of **Navia**, which collects its Faroese wool from local farmers. It all started with the CEO, Óli Kristian á Tor-kilsheyggi, who wanted to follow in the footsteps of his great-grandmother and great-grandfather. The fourth generation has renewed the Faroese jersey production. Navia was founded as part of a business school project and began as a small business. Today, Navia is one of the leading companies in the Faroese knitwear industry, also known in foreign markets.

Ull
210x260, 178 pp
Bogoo Books, 2023

KNITTING

Nordic Sailor Sweaters

Modern knitwear inspired by historical patterns

Lotte Rahbek & Gitte Verner Jensen

Nordic Sailor Sweaters is inspired by patterns and designs of the sweaters that sailors and fishermen wore in the old days. The book contains instructions based on historical photos from the archive in the Maritime Museum in Helsingør. These images have been interpreted and serve as a source of inspiration for the patterns, colours and designs shown in the book.

The book contains instructions for stylish sweaters, hats and other accessories for adults and children of all genders and ages. In the instructions, the colours used refer to history and the sea.

All designs are made so that you can build on them yourself. The instructions are easy to follow and suitable for both beginners and experts. The models are designed to be gender- and age-neutral so that the whole family can use the sailor's knitwear.

About the authors

Lotte Rahbek is educated in computer science and information psychology from the University of Copenhagen. In 2017, she started designing knitwear for her children, and since 2020 she has been knitting under the name *Apple of My Eye*; in 2022, she published her first knitting book *Du er min øjesten*. Lotte's style is simple, with fine details and fun colours.

Gitte Verner Jensen is educated in textile design from Kolding Design School and in computer design from Copenhagen Business Academy. She has worked as a designer for several Danish and foreign brands for many years - always with knitting as one of her areas of responsibility. She is currently employed by the Louisiana Museum of Modern Art.



Et hav af masker
217x288, 272 pp
Bogoo Books, 2023



Contents

Foreword by Thorbjørn Thaarup
Introduction
Mood board
Abbreviations
Levels of difficulty
Historical archive photos from M/S Museum for Maritime Affairs
INSTRUCTIONS
Jacquard and iconic twists
Knitwear inspired by fishing nets and sailor collars
Horizontal cable & texture patterns
Classic stripes in familiar and new interpretations
Partners
Thanks



I det grønne
220x220, 80pp
Turbine forlaget, 2023

In the Green

Knitting and crochet projects

Sys Fredens

Life in the garden will be even better if you surround yourself with beautiful and useful things you yourself have made. In this book, you will get a collection of crochet and knitting patterns for children and things you can use and enjoy in the green.

Here are instructions for a sun hat, vests, shawls, socks, heart warmers and blouses, pillows, storage baskets, plant string, flower pot hidens and rugs - and much more.

Contents: Foreword | Projects



Latter, leg & luftmasker
170x240, 109 pp
Muusmann forlag, 2023

Danish Baby Crochet

Ten crochet projects

Maria Buck Jensen

You get ten crochet patterns for vests, gift bags and toys in *Danish Baby Crochet*. With an honest and humorous insight into maternity and parenthood, the book aims to celebrate crochet as a helpful tool when worries take over. Grab your crochet hook and hear how Maria crocheted herself into the role of mother.

Contents: Foreword | A short introduction to crocheting | Baby clothes | Toys | More clothes | Thanks | About the author

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* presents the popular designer Christine Maria Sonnenschein crochet patterns for 15 unique and cute animals that bring warmth and joy to everyone.

Each animal is unique, from the rabbit Frida, 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 easily and confidently create adorable animals. They can, moreover, be mixed crosswise since they are all the same size. That way, you can create just the animal you dream of.

Contents: Foreword | About the projects | Abbreviations | In brackets | Materials and tools | Yarn | Crochet hook | Mask marker | Techniques | Multicolour crochet | Invisible finishing | Assembly (sewing) | Learn to embroider eyes | Learn to crochet legs | Thanks | About the author



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

Glitter

Crocheted unicorns, rainbows and more

Jeanette Bøgelund Bentzen

Let yourself be captured by sparkling details and beautiful colours, and let yourself flow with and disappear into a sea of adventurous universes created by a boundless and 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 mixture of crochet projects, which are both practical and decorative - and not least for play. It is all designed in a calm and Nordic universe - with much glitter added.

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 rainbow | Wall picture with unicorn



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



Contents

Foreword
Abbreviations
Patterns (10 x 2)

Knitting for You and Your Dog

Pirjo Iivonen, Védís Jónsdóttir, Annika Konttaniemi, Niina Laitinen, Merja Ojanperä, Hanne Piirainen, Heli Rajavaara, Tiia Reho, Iris Tantt, Anna-Karoliina Tetri, Marjukka Vuorisalo

Even well-known authors have designed matching sweaters for dogs and humans, not forgetting the cat friend. Dog sweaters are sized for different sizes and shaped dogs, and we are also given instructions for changing the dimensions. People's sizes range from child to adult, and there are also a lot of unisex models.

About the authors

The authors are knitwear designers, and many of them have published several own knitting books and were involved in Moreeni's previous joint books.

Kaverille kans
210×255, 176 pp
Moreeni, 2023

Heini's sock book

Heini Perälä

Heini Perälä's wool socks are known for their bright, intense colours. The inspiration for Heini Perälä's book has been, for example, nature, constellations and mythology. The book contains 20 instructions for socks, several of which have two dimensions for calf width. The socks are mainly knitted of thin and medium-thick yarns, and in embroidery, only two colours are used at a time. Men's models and short socks are also included.

Contents: Foreword | Here's how you do it: beautiful embroidery | Good to know | Andromeda | Tradition | Matron | Hedvig | Heir to the crown | Solaris | Nocturnal | Talisman | Heinikki | Soul sister | Cassiopeia | Pohjola's daughter | Pohjola's son | Hearts and thanks | It was necessary to create the book



Heinikin sukkakirja
210×255, 144 pp
Moreeni, 2023

Knitting Joy

Jumpers, slipovers & cardigans

Merja Ojanperä

Delicately beautiful blouses, tunics and wool jackets knit as raglan or circular knitting needles from soft yarns that feel wonderful against the skin.

The hazy mohair yarn brings a touch of luxury to knitwear suitable for everyday life and parties. The colour scheme of the sweaters is understatedly soft. Most sweaters are monochromatic; some use thoughtfully harmonious effect colours.

The instructions are made for several sizes. For its appearance, nevertheless, the knitting patterns are for the experienced relatively easy for the knitter.

Contents: Cable cardigan | Old rose shade lace yoke | Powder shade lace yoke knit | Two-colour raglan sweater with bird motif in hem | Lilac turtleneck lace knit | Stranded yoke knit in white and green | Stranded yoke knit in light and dark grey | Green and white sweater | Burnt orange lace/cable yoke knit | Dark beige lace/cable yoke knit | Dark brown lace/cable yoke knit | Beige cable yoke knit | Dark turquoise raglan sweater, long hem | Short cardigan | Beige textured slipover | Buttoned vest in mustard yellow



Neuletunnelmia
210×255, 144 pp
Moreeni, 2023

FINNISH DESIGN



Jämelankasukat
210x255, 144 pp
Moreeni, 2023

Socks From Wool Rests

Pirjo Iivonen

Autumn's most colourful woollen socks are made of coarse yarns. Place the thread ends wisely and knit multi-coloured socks with different techniques. Even with a small amount of yarn, you can get ankle-length socks, big enough for knee socks.

Mainly with embroidery, intarsia, lace, surface and mosaic knitting models of spectacular socks that can be implemented are clear and relatively frequently repeated.

There are also larger knitting patterns in which the range of shades of the pattern yarns comes into its own. In some models, coarse threads are combined into one base colour that stays the same.

Contents: Foreword | How to choose and combine yarn rests | Using colours | Casting on | Changing colours | Techniques used in this book | Abbreviations and terminology | Patterns (20 patterns for both DK and Aran weight yarn)



OMA KOPPA: Puikoissa - ja kookussa
222x235, 180 pp
Moreeni, 2023

OMA KOPPA

Needle and hook

Virpi Marjaana Siira

Crochet columns, blocks and edges, knit plain surfaces, and fake braids. Try matte and shiny, make thread mixes, and use coarse threads. Unleash your creativity and create unique clothes and accessories, for example, a yew roll or a rowan leaf dress.

This book is inspired by nearby nature. It is full of timeless craft projects. All the projects have clear text and picture instructions.

Contents: Collar | Tube scarf | Trousers | Alpaca dress | Collar hood | Curved collar | Shirt jacket | Cardigan | Hat | Beanie | Dress | Braided jacket

PAPER CRAFT

Paper Garden

Fideli Sundqvist

Paper Garden is a practical and inspirational book containing around 40 paper projects, everything from flowers and leaves to bouquets and plants. Step by step and with templates, we are shown how to make botanical creations of paper, beginning with slightly simpler leaves and then more complicated patterns, such as cacti, monstera deliciosa, geraniums and tillandsia, as things develop.

Apart from an introduction to different techniques and projects with step-by-step instructions, we have a source of inspiration in the form of core ideas with plants and animals from all corners of the world. Now you can let your creativity flourish and make a rich flora come alive when and wherever you wish.

Contents: Foreword | Basic materials | Basic techniques | Wordlist | Leaves | Flowers | Plants | Extras | Inspiration | Thanks! | Notes



Paper garden
180x240, 128pp
Natur & Kultur, 2016

Paper Flowers & Vases

Kristina R. Sørensen

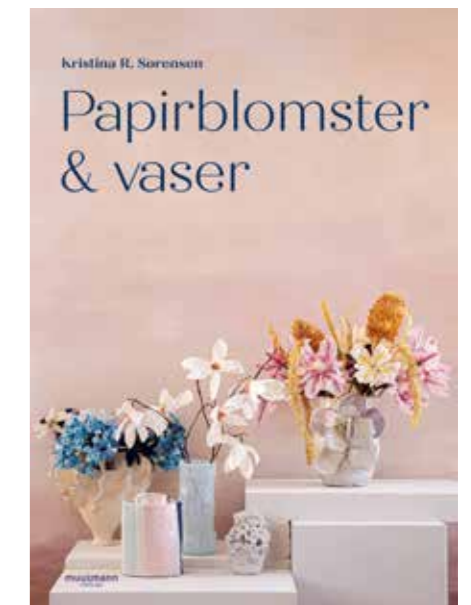
Designer Kristina R. Sørensen would like to introduce more people to the fascinating world of crepe paper flowers. She guides us in creating our very own flower universe in the book.

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

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

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

Contents: Foreword | Introduction | Tools & methods | Paper flowers | Vases & bouquets | Thanks | About the author



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



Contents

To come

The Pottery

Susan Liebe & Sus Borgbjerg

Anyone can turn a cup, bowl, plate, jug or vase into ceramics. This book is an informative and practical handbook for beginners. All steps in the process are visualised and photographed, and the instructions are easy to follow.

The Pottery helps the reader to succeed in turning. Here is everything you need to know about shape and design, tools, types of clay, preparing clay, turning methods, drying process, firing and glazing. The book goes through the various techniques, and there is a link to YouTube, where the processes are shown.

It looks so easy, but getting good at it takes time. However, nothing is better than setting a beautiful table or drinking coffee from a cup you have made yourself.

About the authors

Susan Liebe is a designer from Denmark's Design School in Copenhagen and has worked with ceramic design. Susan runs Liebe Shop and sells in India and abroad. See more at www.liebeshop.dk.

Sus Borgbjerg is a graduate of Denmark's Design School in Copenhagen and a partner in JE;SU Graphic Design. Sus has worked with graphic design and has been the AD/visual artist on several books and is, among other things, co-author and designer on the knitting book *Vrang*.

Keramik vaerkstedet
200x260, 200pp
Muusmann forlag, 2023

Circular Christmas

18 ideas for Christmas decorations made of everyday waste

Rikke Borg-Lauritsen

Circular Christmas contains ideas and inspiration for Christmas decorations with a circular approach. "I hope the ideas will raise curiosity about the materials we use or throw away in the run-up to Christmas. The book should stimulate a desire to explore and discover what the materials can do," says Rikke Borg-Lauritsen. "I want to show that with a magic trick, and a little sleight of hand, you can create decorative Christmas decorations out of December's waste. I want to inspire to a greater awareness of seeing opportunities in what we otherwise write off as waste. And I hope that even more people will want to unpack their curiosity and go exploring - in the materials, play, and circular Christmas," says Rikke Borg-Lauritsen.

Contents: Christmas magic | Circular approach | Consideration | The Christmas tree | Gift | Respect for material | Something in the air | Sustainable formation | Christmas peace | The darkness | Christmas balls | Templates



Cirkulær jul
200x255, 148 pp
Bogoo Books, 2023

Wreaths

Simple projects for all seasons

Malin Björkholm

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

Malin Björkholm's wreaths and flower ties have quickly become famous on Instagram due to their simplicity and because she often uses natural materials. They are both beautiful and durable, cheap, quick and easy! The book has 40 wreaths and flower arrangements for all occasions and seasons, from the first longing for spring and burgeoning greenery via summer light and harvest time to Christmas and winter rest. All wreaths have clear instructions in text, pictures, and facts about which materials are suitable for the different seasons.

Contents: Preface | Longing for spring | Budding greenery | Summer light | Harvest time | Winter rest | Wreath material | Thanks



Kransar
190x240, 224 pp
Norstedts, 2023

Rights sold: WE, FIN, FR

FUN WITH



Perlestunder med nuttede katte
170x240, 80pp
Turbine forlaget, 2023

Beading Cute Cats

Thea Rytter

Welcome to the world of cats. Cute cats. Soft cats. Naughty cats. Dangerous cats.

Beading Cute Cats is the book for you who can't get enough of cute and playful cats. Make beading plates for the room and the school bag, and not least – make fine jewellery and cute 3D bead sets. The book is suitable from approx. 5 years+.

Thea Rytter wrote the book in collaboration with her seven-year-old daughter Kajsa. Together, they have chosen which patterns should be included in the book - because only the cutest cats are cute enough.

Contents: Welcome to the cutest book ever | How to use this book | Cats



Perlestunder med kawaii
170x240, 80pp
Turbine forlaget, 2022

Kawaii Beading

Thea Rytter

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

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

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

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

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

Contents: Welcome to a world of cute beading designs | How to use this book | Fruit | Hamburger and fries | Sushi | Tea time | In the ocean | Shiba | Sloth | Mini designs

BEADING

Beading Around the World

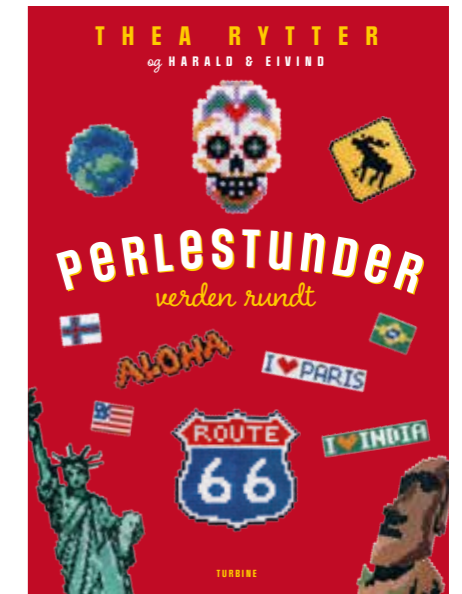
Thea Rytter

Travel the world with beads and get smarter while making the most fun, prettiest and wildest monuments and tourist attractions, large world maps, and your favourite flags, or learn to say hello in over ten languages. All with beading plates that can decorate the room or the school bag and evoke memories of lovely holidays or create dreams of new ones.

Beading Around the World contains over 30 patterns for everything from flags to cards, buildings, monuments and words – everything that awakens your inner globetrotter. The book is suitable from approx. 7 years+.

Thea Rytter made the book with her two boys, Harald and Eivind, 12 and 10 years old. Together they selected which patterns were cool enough to be included.

Contents: Out and about | How to use this book | Projects



Perlestunder verden rundt
170x240, 80pp
Turbine forlaget, 2023

Super Cool Beading

Thea Rytter

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

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

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

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

Contents: Welcome to a world of cool beading designs | How to use this book | Error | Loading | Exit | Game over | Sports car | Big Ben | Empire State Building | Eiffel Tower | Astronaut | Space shuttle | Pizza slice | Shark | Skull | T-Rex skull | Eagle | White shark | Rubik's cube | Mini designs

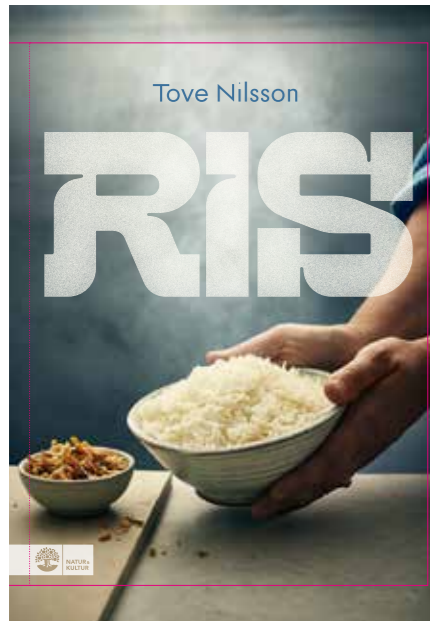


Perlestunder med megaseje sager
170x240, 80pp
Turbine forlaget, 2022

FOOD & DRINK



RICE



Contents

- Risotto
- Deep fried
- Spicy
- Paella & Arroz
- Rice 'n' beans
- Fried & crispy rice
- Sushi rice
- Soup with rice
- Boiled rice
- Bowls
- Sticky rice
- Sweet

Rice

Tove Nilsson Jakobsson

Arroz, fried rice, sushi, tadig, onigiri, jollof, biriyani, sticky rice, nasi goreng, mejadra, risotto, jambalaya and paella. Rice is not just an accessory but can form a whole dish, and depending on the kind of rice you use, it gives different types of experiences. The rice can be sticky, creamy, airy, crunchy, nutty, perfumed or gooey and has a unique way of absorbing the flavours of spices and broths during cooking. For many worldwide, rice is a basis for survival and is eaten for breakfast, lunch and dinner.

There are different types of rice in almost all the cuisines of the world – basmati, jasmine, brown rice, sticky rice, round grain shari, black rice, arborio, red rice, carnaroli, japonica, bomba. The large rice fields have for many years mass-produced rice as a bulk commodity. Still, recently you see that small regenerative rice farmers are rethinking and finding new solutions to reduce climate impact, toxins, irrigation and, above all, to enhance the taste and the ancient cultivars.

In *Rice*, you can read about all types of rice, cultivation, polishing, history and travelogues. The book's 70 recipes are all based on rice. No rice - no dish.

About the author



Tove Nilsson Jakobsson has previously published the internationally acclaimed books *Ramen*, *Thai at Home*, *Egg and Soda*, *Lemonade & Snacks*. In addition to being a cookbook author, she works as a food stylist, has been a TV chef on TV4 Nyhetsmorgon for 15 years, participates in radio and runs the popular food and farming podcast Jordkommissionen with colleague Lotta Lundgren.

BEST OF AMERICAN FOOD

Americana

Jonas Cramby

Have you dreamed of Grandma Duck's perfect apple pie since you were a kid and watched the Sopranos mainly because of Carmela's ziti gratins? Do you regularly rewatch the best restaurant scenes from Mad Men on Youtube, and have you ever googled Dolly Parton's best casserole recipe?

Then *Americana* is the book for you.

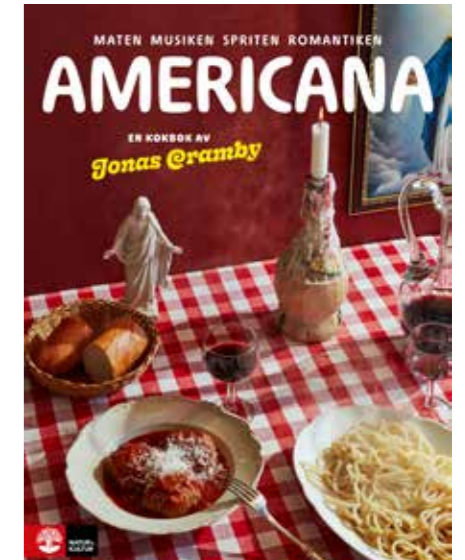
Americana is not necessarily about the real USA but more about our shared dream of the country. It's a book for you who constantly walk around with a low-intensity craving for buffalo wings and aren't ashamed that you prefer mac & cheese to cacio e pepe.

In about 70 recipes, you'll learn to cook everything from authentic Houston fajitas to Louisiana's mysterious, magical gumbo. You will learn why you should always order your pie "a la mode", how to get both wavy AND completely straight, crispy bacon slices, and why the freezer is the best tool for you who like home cocktails such as Manhattan, dry martini and sazerac.

You'll also learn about the dark history of breakfast granola, that nachos are a dish and not a type of chip, and why every cookbook in the history of cookbooks has been wrong when they photographed American pancakes.

About the author

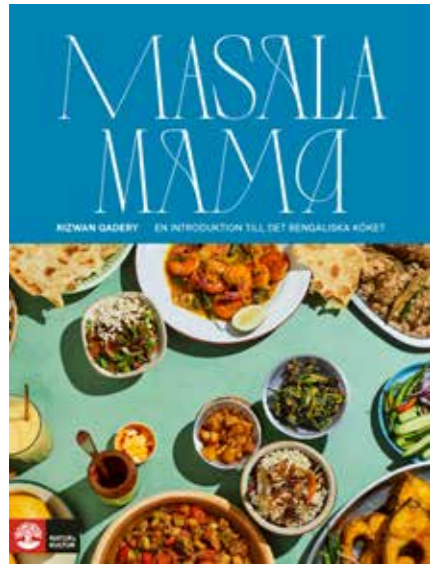
Jonas Cramby is a cookbook author and journalist. *Americana* is the result of ten years' work and a lifetime's obsession with rusty old gas station signs, George Jones, STAX soul, beer koozies, Louvin' brother's sibling rivalry, San Antonio's chilli queens, pickled eggs and how to eat hot dogs in lawyer comics (from the side). Jonas has previously published seven acclaimed cookbooks: *Texmex from Scratch*, *Texas Bbq*, *Taco Loco!*, *Sandwiches*, *Japanese Grilling*, *Korean Bbq* and *Chinese Food Every Day*.



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- Fermentation - two essential recipes
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- Salads
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BENGALI KITCHEN



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Masala Mama

Rizwan Qadery

Do you know murga bhuna, aloo bhorta and mosur dal? These are some typical dishes from Bangladesh – a cuisine many people are not yet completely familiar with. The roots of Bengali cuisine are found in the meeting between the Mughal Empire and ancient Indian traditions, which has created a food culture packed with aromatic spices, fresh vegetables, lentils, meat and fish. Add to that the tropical location and the river delta that runs through the country, allowing for a seasonal cuisine where nature meets culture in a distinctive style.

This introduction to Bengali cuisine includes 70 personal recipes that work great to cook at home, from near-sumptuous feasts to excellent street food and plenty of reliable everyday heroes. Most dishes are familiar classics, written down just as they are cooked in most homes in Bangladesh.

The author Rizwan Qadery also has an ambition that the dishes can be recreated with Swedish ingredients without compromising the taste - with a high probability. However, you will soon want to visit a store with South Asian spices to breathe new life into the pantry and acquire some apparent things like mustard oil, ghee and date sugar. In the book, you will learn more about typical ingredients and cooking techniques, as well as how to eat Bengali food genuinely.

About the author



Rizwan Qadery grew up in Norrköping and mostly hung out in the kitchen, right at the end of the kitchen counter where his mother put her ready-made pots. His interest in cooking grew in step with the pile of empty pots that Rizwan left behind, and today he writes, among other things, about Bengali cuisine on social media. This is Rizwan's debut book.

DIM SUM

Dumplings & Dim Sum

Karin Lei

Dim sum means "touching the heart" in Chinese, and among the dishes in this book, there is something for everyone - from various stuffed dumplings, fluffy steamed baos and fried spring rolls to egg tarts and soft rice rolls.

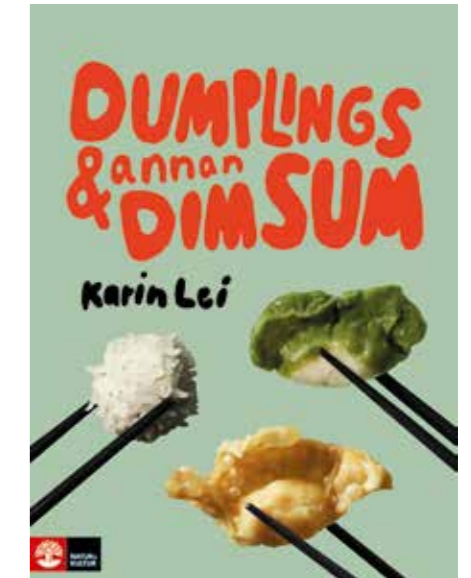
Dim sum is loved all over the world. Cantonese cuisine stands for the most famous varieties, but other regional cuisines and street food favourites have been included over the years. Today there are over a thousand dishes that can be counted as dim sum.

The book contains 50 recipes for classic and new dishes such as gow (shrimp dumpling), shumai (steamed pork dumpling) and char siu bao (bao with pork filling). You can also read about the dim sum culture, ingredients and tips for cooking at home.

Traditionally, dim sum is served so that you can share and taste many different dishes during the same meal, but most of them also work to eat separately with rice, noodles or vegetables. In addition, they can often be prepared in advance and frozen.

About the author

Karin Lei spent much of her childhood at her Taiwanese parents' restaurants in Sweden. Her interest in food has always been significant, and she shares Chinese and Taiwanese home cooking and tips on social media, among other things. This is Karin's first cookbook, where she has collected many of her dim sum favourites.



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- Siu mei, or how to make Cantonese barbecue at home in the oven
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Chinese for Every Day

Jonas Cramby

In China, there is not just one kitchen; there are hundreds, from the caraway-scented Muslim food in the north to the Chinese-Thai fusion in Yunnan in the south. Then we also have all Chinese food originating outside the country's borders. Like the poppy, quirky Taiwanese street food or the Americanized version in New York's Chinatown. The Chinese food culture is quite simply the most widespread in the world - and in Chinese for every day, the food writer Jonas Cramby has put together a mixtape with all his international Chinese food favourites, a kind of "Absolute Chinese food 1", if you will.

About the author



Jonas Cramby is a cookbook author and journalist. Americana is the result of ten years' work and a lifetime's obsession with rusty old gas station signs, George Jones, STAX soul, beer koozies, Louvin' brother's sibling rivalry, San Antonio's chilli queens, pickled eggs and how to eat hot dogs in lawyer comics (from the side). Jonas has previously published seven acclaimed cookbooks: *Texmex from Scratch*, *Texas Bbq*, *Taco Loco!*, *Sandwiches*, *Japanese Grilling*, *Korean Bbq* and *Vegetarian Chinese for every day*.

Vegetarian Chinese for Every Day

Jonas Cramby

If you have the ambition to eat Chinese food every day, choosing vegetarian at least a few times a week is preferable. Therefore, here is a completely plant-based version where some of the 70 recipes found in Chinese for everyday have been adapted to work without meat, while other recipes are entirely new.

Very few cuisines are better suited to make completely vegetarian than Chinese. For example, Chinese vegetarian Buddhist monks were the first to invent various creative meat substitutes, such as seitan and tofu. After all, China's different fermented bean pastes are magical: they transform everything they touch into super delicious. You could call them natural MSG - they add salt, bring out all the other flavours and give the whole dish a satisfyingly deep umami flavour that can fool any die-hard meat lover.

About the author

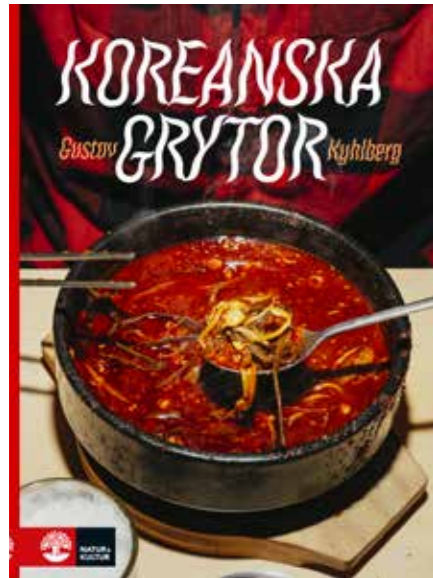
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KOREAN KITCHEN



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Korean Stews

Gustav Kyhlberg

This is comfort food at its best!

The Korean cuisine is filled with chilli, garlic and heat! It bubbles and mills. And almost all meals have hints of stew or soup, steamed or braised dishes. Some are perfect for lunch or dinner, either as a main course with rice or as a larger side dish. An essential part of a Korean dinner is to share and eat together, and many of the dishes are perfect for many people, where a large pot is cooked on a gas burner in the middle of the table.

Gustav Kyhlberg is a Swedish chef who, for a few years, spent his days eating at local restaurants in Seoul and then in the evenings trying to cook the dishes at home in his own kitchen. He bought cookbooks, searched for information online and asked food-loving Koreans to recreate the unique flavours.

In this book, he presents a new world of guk, tang and jjigae, a total of 40 recipes for kimchichige (stew with kimchi, pork loin and tofu), gamjatang (aromatic potato and pork stew), maeun tang (fish soup with the taste of ginger) and dakgaejang (strong chicken soup with bean sprouts). Many recipes can be prepared quickly; nowadays, most ingredients are available in regular well-stocked grocery stores.

Since no Korean meal is complete without kimchi, the book ends with many kimchi recipes and other side dishes. You also get an overview of essential ingredients, tools and equipment that can be fun when you cook Korean stew at home.

About the author



Gustav Kyhlberg is a chef and owner of Madam, a Korean restaurant at Södermalm in Stockholm. In 2012, he moved to Seoul with his family and immediately became fascinated by Korean cuisine. When he returned to Sweden, he missed authentic Korean food so much that he opened his own Korean restaurant.

Koreanska grytor
180x240, 160pp
Natur & Kultur, 2022

MIDDLE EASTERN ESSENTIALS

Hummus

Malin & Nimrod Regev

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

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

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

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

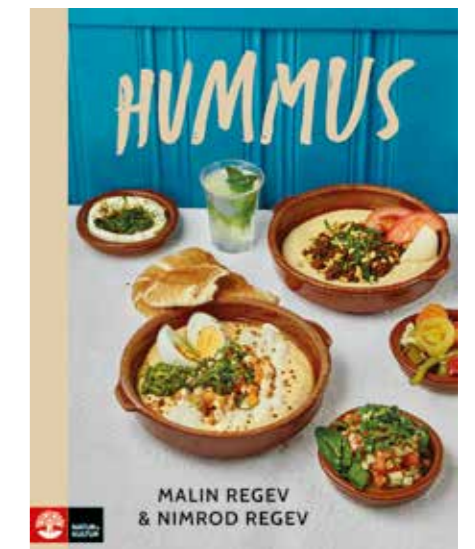
About the authors

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



Hummus
180x230, 160 pp
Natur & Kultur, 2022

Rights sold: SP, DK



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To boil chickpeas
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UKRAINIAN FAVOURITES



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CMAK

Our Ukrainian Kitchen

Anja Allvin & Anastasia Lundqvist

“Ukraine means the borderland. This borderland has seen a lot through the ages - coup d'état, international and civilian armed conflicts, large migrations, successful or unsuccessful revolutions and changes of regimes. There is another story – the everyday life of ordinary people and parties where food often plays a central role. It is precisely this story we want to preserve and pass on with the help of this book.”

Anja Allvin and Anastasia Lundqvist take the reader on a journey through the landscape of Ukraine to give a taste of the regional kitchens and tells about the food, memories, people and the country's shared history. The book contains 65 recipes. The hope is that readers will come closer to the rich Ukrainian food culture.

About the authors



Anja Allvin was born and raised in a village called Korop in northern Ukraine. In 2005 she moved to Skåne. She is an enthusiastic ambassador of Ukrainian food culture. Anja Allvin came fourth in Sweden's Master Chef 2022.

Anastasia Lundqvist grew up in Kyrgyzstan with parents who have roots in Ukraine. As a political scientist and a gastro enthusiast, she is curious about how food affects society, builds bridges and promotes cultural dialogue. She has previously released the acclaimed cookbook *Blue Mountain, Green Food, Orange Wine - Recipes and Stories from Georgia*.

CMAK
190x230, 170 pp
Ordfront förlag, 2023

ROMANI FOOD CULTURE

Zofia's Romani Balkan Food

Zofia Selimi

Zofia's *Romani Balkan food* is a tasty journey to all corners of the Balkans. Here you can find everything from hearty stews, easy-to-prepare takeaway food, and how to make a perfect pljeskavica to bake the best burek. Cooking Balkan food is easy, with many casseroles and gratins where the food can fend for itself. The most crucial spice is love, and then the food tastes the best. Food is more than food – it is pride in heritage, culture, childhood and history.

Homemade and locally grown food is more popular than ever, and we have become more aware of what we eat - that's why food and cultural heritage are so important. This is the food that Zofia's mother cooked for her and a tribute to the Balkans and Romani food culture. Zofia also talks in the book about herself, her life and what it means to be Romani today.

The Romani people are found all over the world but have their origins in India from the 11th century, and today there are about 60 different Romani groups. Zofia Selimi belongs to the Arlji group, and just like other Romani, this means that so much food is prepared that there is enough even for an unexpected visit; no one should have to go hungry! And for a successful gathering, you also need music and dancing! Since the Romani people do not have their own recognised homeland and often live on the run, food has become the thing that most strongly symbolises home and creates a common culture. In her cookbook, recipe creator Zofia Selimi offers tasty dishes and a fantastic culinary heritage!

About the author

Zofia Selimi works in healthcare but runs one of the country's most famous food Instagram accounts - Zofia's kitchen (#zofiaskok). Her more than 100,000 followers are committed cooks, and Zofia often gets ideas and inspiration from them. *Zofia's Romani Balkan Food* is the first cookbook to present the rich Romani food culture, and Zofia plans to make more books about this tasty and festive food treasure.



Contents

- Foreword
- Meze & Salads
- Main dishes
- Bread & pies
- Desserts
- Index
- Thanks

Zofias romska balkanmat
197x236, 137 pp
Ordfront förlag, 2023

ITALIAN CUISINE



Guds eget køkken
200x280, 248pp
Lindhardt & Ringhof, 2023

God's Kitchen

Eva Ravnbøl

This book contains classic dishes from God's own kitchen - Italy. Eva Ravnbøl has lived in Rome since 1990, and in this book, she has collected some of her own, her friends and her family's favourite dishes from Italian cuisine. Particularly from Roman and Tuscan cuisine, but also from Naples, Puglia and other areas she has eaten her way through.

She has spiced up the book with many little anecdotes and stories about the food, the places and the people. Now just take a word like *compagnia*, which is Italian for company. The word means *con pane*, that is, with bread, and this is what food (and life) is all about for many Italians, to meet over a meal. Yes, and as the film director Federico Fellini said: life consists of pasta and magic, and if there is no pasta, it is not a life. Eva agrees. It is a cookbook full of *peperoncino* and passion and with beautiful and inviting pictures that make readers dream of the South.

Contents: Foreword | Bella & brutta figura | God's kitchen | Areas in Rome | Italian meals | Coffee in Italy | Aperitif | Antipasti | Primi | Zuppe & minestre | Secondi | Dolci | Index



Hverdagsbazar
195x250, 160pp
Lindhardt & Ringhof, 2023

The Bazaar

Louisa Lorang

In this book, Louisa Lorang has been inspired by the eastern part of Mediterranean cuisine. Mainly Greek and Turkish cuisine. Of course, there is feta cheese, olive oil and lots of lemon, but there are also kitchens that abound with vegetable dishes and lots of spices, where the food tastes of sun, summer and lovely holidays.

In the book, there are both small and large dishes, and they are both for everyday use and dinners with many people. Here are recipes for Alanya bowl, lamb kebab with tahini dressing, samosa with potatoes and salted lemon yoghurt, Turkish eggs with crunch and chilli butter, flatbread with halloumi, octopus rings with lemon mayo and watermelon salad with marinated goat cheese and much, much more.

Contents: To come

SWEDISH COOKING

Home Cooked in Sweden

Christian Daun

Swedish food is varied and consists of what our forests, lakes, rivers, fields, and sea can offer – cloudberry, char, whitefish, reindeer, deer, seaweed, algae, chanterelles, sausages, moose, fir shoots, nettles, wild boar and salmon. We are close to nature, and it is close to us.

Home-cooked in Sweden presents new, exciting food from the whole country. Local foodies and star chefs have created the recipes together, and the book is part of a more extensive collaboration between People's House and Parks, Gastronomic Academy, Måltidsakademien and Royal Academy of Forestry and Agriculture. Journalist Christian Daun's texts about food and life also make the book into something more than a cookbook – knowledge, humour and love of food are his focus.



Contents

To come

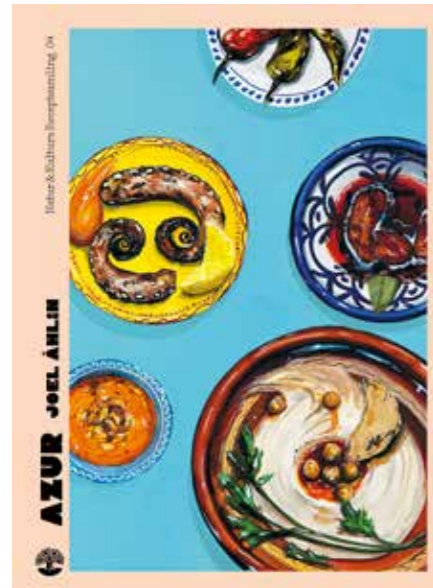
About the author

Christian Daun is a journalist with a great passion for food. In 2015, he wrote an attention-grabbing reportage about his child food anxiety for Hunger magazine. Together with Niklas Ekstedt, he has written the book *My child eats everything* (2017) and 2021 came *Draksadd: About breakdowns and fiascos* when "the municipality must be put on the map".



Sveriges landskapsmåltider
170x240, 300 pp
Ordfront, 2023

A COLLECTION



Azur
170x240, 168pp
Natur & Kultur, 2023

Azur Joel Åhlin

Azur refers to the sea, the Mediterranean. Each region along the Mediterranean coast has its own identity. At the same time, the customs and practices of the various peoples have been cross-fertilized over the centuries. In *Azur*, chef Joel Åhlin takes a personal taste journey to discover the local specialities and the common denominators that connect Southern Europe, the Middle East and North Africa. Among the book's 60 recipes are charcoal-grilled lamb in pita bread, chickpea pancake socca, fried squid with chorizo and roasted peppers, köfte with yoghurt and tomato, and fried cauliflower with date and lemon dip.

Contents: Foreword | Introduction | Ingredients | Southern Europe | Middle East | North Africa | Index



Provence
170x240, 168pp
Natur & Kultur, 2023

Provence Jesper Kling, Mikael Gröndal & Linus Ahlstedt

This is Provence from the inside - rustic French cooking at its best. The recipes were collected by chefs Linus Ahlstedt and Mikael Gröndal during 15 years of travelling and then refined at their neighbourhood pub Chez Betty in Stockholm. The book contains everything from simple olive stir-fries, deep-fried sardines and the perfect raw steak to more time-consuming slow cooking, the secret behind an authentic bouillabaisse and desserts waiting to be rediscovered.

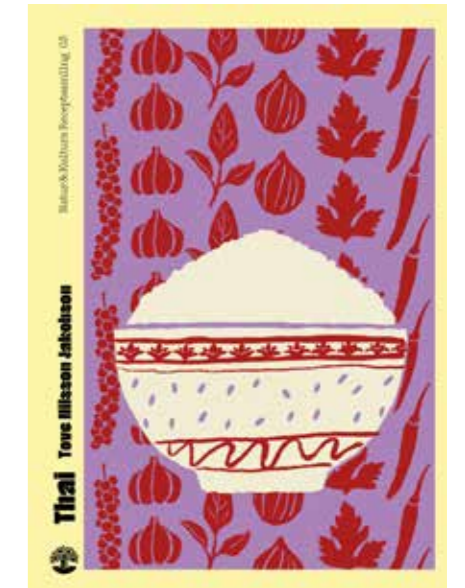
Contents: Ingredients | Starters | Main dishes | Desserts | Index

OF RECIPES

Thai Tove Nilsson

Thai consists of about 70 recipes for small dishes, salads, stews, wok, grilled and a little sweet. Dishes such as larb, Thai dumplings, lamb with kaffir lime and Thai chickpea fritters are mixed with northern Thai curry and spicy massaman beef curry. You get basic information about Thai cuisine's spice pastes, ingredients and techniques. Many recipes have options with vegetables, tofu and eggs.

Contents: Foreword | Ingredients & tools | Snacks & small dishes | Salads | Soups & curries | Grills | Wok, rice & stir-fries | Sweets | Spices & basic recipes | Index



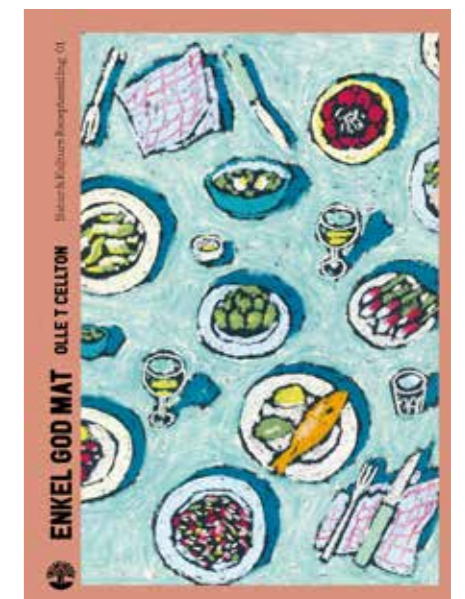
Thai
170x240, 168pp
Natur & Kultur, 2023

Simple Good Food Olle T Cellton

Cooking simple food means not using a lot of advanced techniques or special equipment. It means taking no shortcuts and using only the best ingredients you can find and afford. Food should be good but need not be complicated.

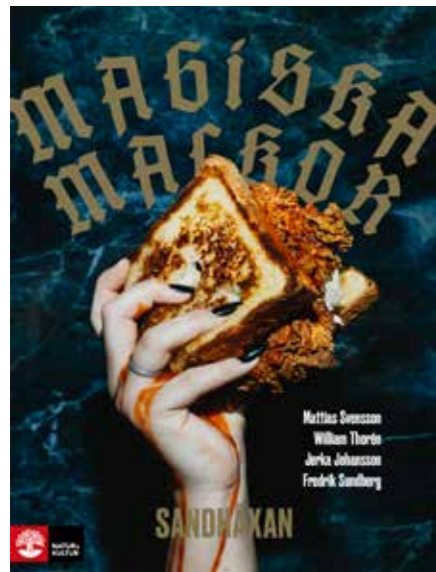
Simple Good Food contains around 60 recipes divided into snacks, small dishes, main dishes, and desserts. There are dishes such as artichoke with mustard vinaigrette, black cabbage salad with pecorino and roasted almonds, spalla with peach and white asparagus, pizza with different toppings, la tagliata, strozzapreti, kouign amann and almond tarte. The food is often light and elegant and is typical modern wine bar food.

Contents: Snacks | Starters | Main dishes | Desserts | In the pantry | Index



Enkel god mat
170x240, 168pp
Natur & Kultur, 2023

SANDWICHES



Contents

Foreword by Stefan Ekengren
The dream about a restaurant
of our own
Basics
Recipes
Magic sandwiches that have
passed by
Sauces & spreads
There he is: Mason
Epilogue
Index

The Sand Witches' Sandwiches

Fredrik Sundberg, William Thorén,
Mattias Svensson & Erik Johansson

At any time of the day, the sandwich works, the breakfast sandwich, the evening sandwich, and the LUNCH SANDWICH. All sandwiches fulfil a function; all sandwiches make you happy.

Erik, Mattias and Fredrik are three hobby chefs and friends who spend much time around the table and dream of opening their own restaurant but think they need help to do it. Only when the sandwich is mentioned does the impossible suddenly feel possible.

“We know sandwiches. We’ve seen them, grown up with them, and loved them, and no pub in Stockholm gives us what we want. There is a hole to fill here. Suggest we fill it with cheese, bread and love.”

This book is the manual for making the sandwiches of your dreams. It is also the story of starting your own pub without any prior knowledge of the pub industry. It’s the story of New Orleans, perfect batter, bread and topping ratio, chilli jam, avalanches of Parmesan and light lagers that shine like gold in cold glasses. It is the story of love.

About the authors



The designer **Mattias Svensson**, the musician **Fredrik Sundberg** and the actor **Erik ”Jerka” Johansson**, known from SVT’s *Bonusfamiljen* and the food podcast *Recept Tack*, are the friends who decide to start a restaurant with no experience. They take chef **William Thorén** from restaurant Farang on a crazy journey to make the world’s best sandwiches and open Sandhäxan in Stockholm.

Sandhäxans magiska mackor
190x240, 176 pp
Natur & Kultur, 2023

FEW INGREDIENTS

Five Ingredients

Camille Maja

Camille Maja’s food philosophy is simple: Everyone should be able to make a tasty, home-cooked meal without blowing the food budget. At the same time, it must be easy to shop for and cook so that the family can meet at the dinner table every day.

Five Ingredients is the cookbook for all those who want to eat tasty and home-cooked food in everyday life but who only sometimes have the time for it. For the recipes in this book, you avoid the long shopping list, as all recipes are easy to make and only use five ingredients in addition to the primary stock in the kitchen, such as salt and pepper. The recipes are divided into pasta, vegetarian, fish, shellfish, meat, and side dishes.

In addition to the many recipes, you will also find an overview of essential ingredients and necessary condiments for cooking, which you should always have on the shelf.

About the author

Camille Maja works daily with sustainable food and develops recipes for her food blog *camillemaja.dk*. Camille Maja’s food philosophy is that making everyday food on a budget should be accessible without compromising taste. She has previously published the cookbook *Green Every Day*.



Contents

Foreword
The structure of the book and the five ingredients
The pantry
The design of the meal
The five basic flavours
The flavour wheel
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Everyday food with five ingredients
Rich sides
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Meat dishes
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Fem ingredienser
200x250, 176pp
Turbine forlaget, 2023

SUSTAINABLE FOOD



Contents

- Foreword
- Cultivation
- Marine allotments
- A delicacy with a long history
- Benefit outside the kitchen
- Wild mussels
- Storage, cleaning and cooking
- Drink
- Mussels, appetizers and light meals
- Main dishes
- Index

Mussels

A cookbook for the future

Tintin André

Mussels are tasty, affordable, easy to cook and, best of all, environmentally friendly!

With *Mussels: A Cookbook for the Future*, Tintin André wants to increase the awareness of sustainable seafood and inspire more people to discover mussels as a locally grown delicacy – and everyday food. The recipes are based on different cooking methods inspired by different cuisines. Starters, salads, pasta, and more classic dishes are presented. The book describes how you store and cook mussels and which drinks go well.

There is also information about what mussel eating looks like in Europe and how mussels live, develop and grow.

About the author



Tintin André has always had a great interest in cooking and was fascinated even as a child by the blue mussels she picked in Bohuslän, where she spent holidays and summers. Through her studies and work, she has lived in France, Italy, Belgium, Mexico and Thailand and travelled to many parts of the world. Through her travels, she has discovered many unique ways to cook tasty dishes from mussels. Today she lives and works in Stockholm.

Blåmuslor
190x230, 150 pp
Ordfront förlag, 2023

POTATO DISHES

The Potato

Stefan Ekengren

How much is there really to learn about potatoes? A lot! Among other things, what is the difference between stomp, mash and puree, how to get the right consistency of the duchess, and why potato gratin is always best with firm potatoes.

There are about 90 recipes in the book, divided into chapters depending on whether the potato is boiled, oven-gratinated or fried. Read about how to cook potatoes with perfect consistency, make the sharpest hasselback potatoes and prepare the most crispy french fries. Recipes are available for classics such as rag doughnut, Jansson and pommes Anna, and dishes such as papas arrugadas, tartiflette and potato focaccia.

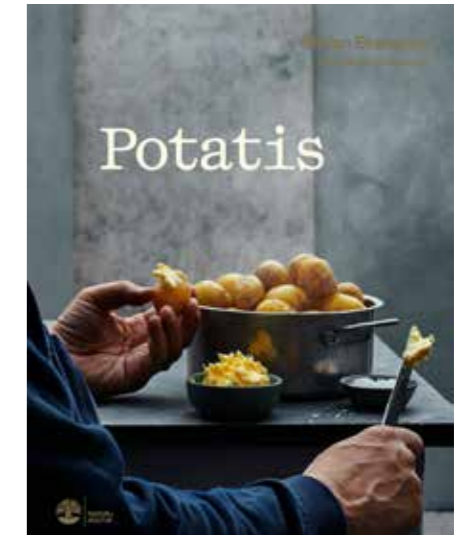
The book gives you an idea of the history of potatoes and how they saved the lives of an entire population and became our most important basic food. Visits are also made to two potato growers in Gotland, who tell us about their work and share facts about different potato varieties.

About the author

Stefan Ekengren is a chef and restaurateur at Restaurang Hantverket in Stockholm. He has previously published *Husman* (2016) and *Högtid* (2019), both of which have become modern cookbook classics.

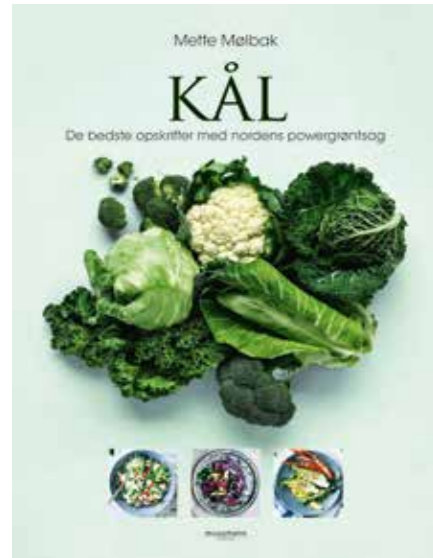


Potatis
190x250, 224pp
Natur & Kultur, 2022



Contents

- Foreword
- Potato history
- Floury or firm potatoes
- Boiled
- In the oven
- In the frying pan
- Enthusiasts & growing
- Potato varieties
- Concluding remarks
- Index



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 Bitter health
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 Five good reasons to eat cabbage
 White cabbage
 Cauliflower
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 That's why cabbage is so healthy
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 Bibliography
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 Keyword index

Cabbage

Mette Mølbak

Cabbage is an overlooked superfood. It is one of the healthiest vegetables available and is often locally grown. It is long-lasting and cheap and tastes fantastic.

Cabbage has been a cornerstone of the Nordic diet since the Viking Age and was crucial for the health of our ancestors. Research shows that cabbage's unique content of vitamins and health-promoting substances is highly effective in protecting against diseases and various forms of cancer. Therefore, there are good reasons to eat more cabbage.

The book contains Mette Mølbak's best cabbage recipes and is a tribute to the gastronomic diversity of cabbage. It is guaranteed to make even the worst sceptic fall in love with cabbage.

About the author



Mette Mølbak is employed by the daily newspaper Politiken as food editor. For several years, she has dealt extensively with cabbage, which she considers an indispensable ingredient in the kitchen, and has resulted in two books about cabbage.

Mette Mølbak has a burning interest and passion for food, which she conveys via recipes, articles and books. She is a trained journalist from Denmark's Journalisthøjskole and has worked for many large lifestyle media.

Instagram @ Kale_and_rye

Legumes

Peas, beans & lentils

Astrid Søgaard & Malene Søgaard

Legumes is a cooking book filled with inspiring recipes with lentils, peas and beans. In the book, the two sisters Astrid and Malene Kaae Søgaard share recipes for breakfast, bread and pastries, for classic everyday dishes as well as food for dinner guests.

The book shows, with its beautiful pictures by photographer Ditte Ingemann and tasty recipes, how to eat more legumes in a simple way without compromise taste and satiety.

Legumes have some almost magical nitrogen-fixing roots that convert nitrogen from the air to nourishment in the soil, so by including legumes in your daily diet you can both improve your own health and live more sustainably for the benefit of all.

The book's authors want to help all readers on their way to tasty meals with more legumes, regardless of whether you eat plant-based or not.

Therefore, the book contains recipes both for the reader who only eats plant-based food, but also to those who want to increase the proportion of vegetables and legumes - but without completely doing without meat, eggs and dairy products.

About the authors

Astrid Søgaard & Malene Søgaard stand behind the company Pure Dansk, which together with Danish farmers grow organic Danish beans, peas and lentils. The two sisters grew up on a farm, and with *Pure Dansk* and *Bælgfrugter* they work persistently trying to reintroduce legumes on everyone's plate as part of everyday food.



Contents

Introduction
 Lentils, peas and beans
 What you need to know
 Breakfast
 Snacks and spreads
 Salads
 Dinners
 Bread
 Cakes and desserts

ACTIFRYER



Contents

- Foreword
- Thanks
- How to do
- Recipes
- Soups
- Salads
- All in one bowl
- Meat
- Bread
- Sweets
- Snacks
- More recipes
- Index

The Actifryer Cookbook

Peter Friehling

The actifryer is a compact, easy-to-use shortcut for quick and tasty meals. The actifryer can do the same thing as the airfryer: You can make crispy French fries, but in an actifryer, you can also fry meatballs or make an onion soup. An actifryer has – in addition to the normal airfryer– a mixing bowl with a built-in mixing arm that offers far more options than an ordinary airfryer.

With *The Actifryer Cookbook*, you get recipes for simple, tasty meals with and without meat. Easy one-pot dishes, delicious salads and soups, and many crunchy snacks exist.

The experienced cookbook author Peter Friehling, who is behind many popular cookbooks, reviews the actifryer's many functions in great detail and gives tips and tricks on how to get the best out of the machine.

About the author

Peter Friehling is the author of the bestselling *The Airfryer Cookbook*. In addition, he is behind five cookbooks about the sous vide method, which has collectively sold over 15,000 copies in Denmark. *The Airfryer Cookbook* has been sold to Norway, the Netherlands and Sweden.



Actifryer-kogebogen
190x260, 144pp
Turbine forlaget, 2023

AIRFRYER

The Airfryer Cookbook

Peter Friehling

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

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

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

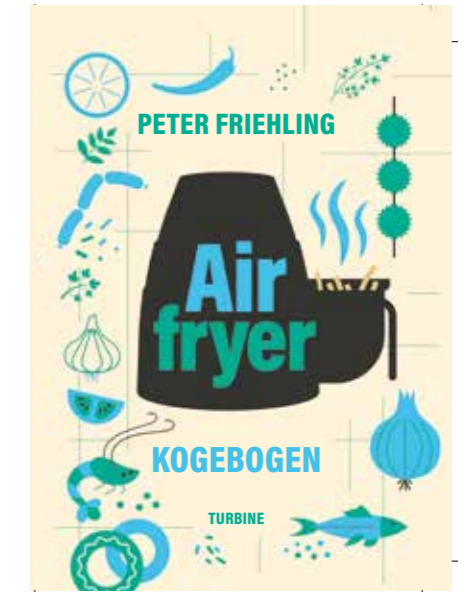
About the author

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



Airfryer-kogebogen
190x260, 144pp
Turbine forlaget, 2022

Rights sold: NL, NO, SWE



Contents

- Foreword
- Thanks
- How to do it
- Recipes
- The grill bar
- The pizzeria
- The inn
- The bistro
- Asia
- The bazaar
- Latin America
- USA
- The book's recipes

MORE AIRFRYER



Contents

- Breakfast
- Lunch
- Sweet snacks
- Quick snacks
- Side dishes
- Green dishes
- Dinners

Mummum's Airfryer Favourites

Amanda Juul Jensen, Mathilde Munksø Bentsen

Mummum's motto is that there must always be room for good food, regardless of whether you are in a hurry or lack inspiration for exciting dishes. And this book is no exception. Here they have collected their favourites, which you can easily and quickly make in an airfryer.

Mummum's food universe continues to grow, and the two people from North Jutland are among Denmark's most popular food bloggers. Therefore, they also know which recipes many people are particularly fond of. This book shows how you can get the best meals with an airfryer.

The book is divided into baked, dinner, side dishes and snacks, and also contains a lot of good tips and tricks.

More than 200 000 followers on Instagram.

About the author



Amanda Juul Jensen and **Mathilde Munksø Bentsen** are behind the popular food blog Mummum. They have previously published the books *Everyday Favorites*, *Evening Meals*, *Sweet Favourites* and *Easy Dishes on a Budget*.

mummum airfryer favoritter
200x255, 256pp
Lindhardt & Ringhof, 2023

RECIPES

Airfryer Recipes

Anne-Kathrine Schelde

In recent years, interest in airfryers has exploded not just because you can reduce your electricity consumption by using an airfryer instead of a traditional oven. But also because the food is prepared more healthily with a fantastic result.

Discard the fryer, and instead use the airfryer to make French fries and fast food with crispy breading and a minimum of fat. Warm rolls and tartlets in minutes. Or how about a juicy whole roast chicken, roast pork with crispy rind or roast beef?

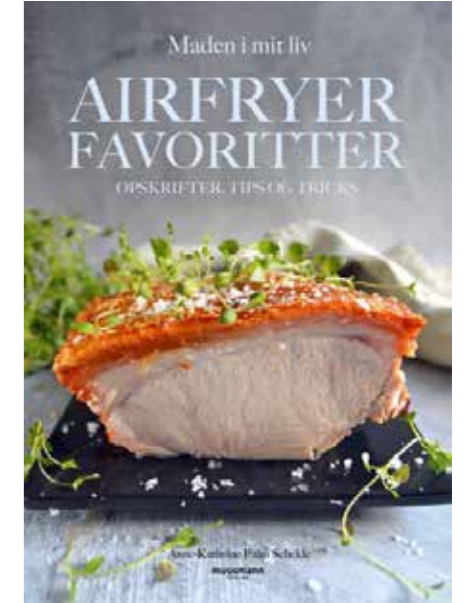
The book contains recipes for breakfast, dinner, dessert, snacks, light dishes, side dishes and baking. They are all simple, easy to go to, and made from ingredients available in most supermarkets.

The book is aimed at everyone who has an airfryer.

About the author

Anne-Kathrine Schelde (b. 1982) is educated in Nutrition and Health. In 2010, she launched the popular website Madenimitliv.dk, with more than 1.5 million monthly visitors. She also has nearly 200,000 followers on social media. Anne-Kathrine Schelde got her first airfryer at the request of her followers on Madenimitliv.dk, who asked for airfryer recipes.

Airfryerfavoritter
170x240, 150pp
Muusmann forlag, 2023



Contents

- Foreword
- About the book
- Airfryer guide - Q&A
- Accessories for airfryers
- Easy recipes
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- About the author
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CHRISTMAS FLAVOURS



Contents

To come

A Taste of Christmas

Anne-Mette Juul Svensson

Here is a decadent and beautiful cake book that offers classic Christmas recipes and new inspiration.

This book results from a collaboration between an artist, the baker Anne-Mette Juul Svensson and the flower decorator Bjarne Bering.

Here are recipes for extraordinary and flamboyant cakes, but there are also rustic cakes in simple surroundings, all conveyed in easy recipes.

Many classic Christmas cakes have been given a mousse and glaze interpretation or flavours, e.g. orange blossom, rose hip and lilac. Try, for example, gingerbread, made as small mousse cakes in portion size and with plenty of Christmas flavour. Or make a vanilla wreath with orange blossom or Jewish cakes with rose water.

There are also recipes for gingerbread figures made as a sandwich with ganache in between and for Christmas balls in chocolate, ready to be hung in a beautifully decorated Christmas tree.

Welcome to a Christmas universe of decorations, flowers, flavours and sensations.

About the author

Anne-Mette Juul Svensson is a self-taught pastry chef and artist. She has previously published the book *Glazekager*. See Anne-Mette's beautiful cakes on her Instagram profile, amjuulsvensson.

Smagen af jul
200x260, 150pp
Muusmann forlag, 2023

WINTER CAKES

Sweeter Winter

Camilla Hamid

During the coldest and darkest time of the year, few things give as much light and joy as homemade sweets, pastries and beautiful desserts. In this book, Camilla Hamid presents a lot of delicious recipes you can enjoy during the winter months (and the rest of the year, too, of course).

Let yourself be inspired and make classic treats or new ones, funny and delicious inventions. Enjoy Camilla's irresistible winter chocolate balls, rocky road lollipops, crisp clams or Christmas tree biscuits. It is impossible to resist her saffron buns, winter pavlova, gingerbread princess cake, luxurious meringue Swiss and 60 more recipes.

About the author

Camilla Hamid is one of Sweden's foremost profiles in baking and has an unbeatable ability to create recipes that are unlike anything we've seen before. Camilla has previously published the books *Baka utan ugn* (2019), *Godare glass utan glassmaskin* (2020), *Kaka på kaka*, which became Sweden's best-selling cookbook (2021) and *Bullar, bröd och brunch* (2022). In addition to her hugely popular Instagram account, she runs the award-winning blog My Kitchen Stories and is regularly seen on television.



En sötare vinter
190x250, 144 pp
Polaris Fakta, 2023



Contents

Foreword
Candy school
Buns and cakes
Desserts
Index
Thanks

COOKIES



Helans bästa
180x250, 134 pp
Norstedts förlag, 2023

Helan's Favourites

Helan Shabani

Helan Shabani has become a hit on social media with her videos showing her simple but divinely delicious cakes, pastries and desserts. With great creativity, she bakes quick things that anyone can do, with simple ingredients and a delicious result. In this book are her best pastries for parties and summer, quick saviours in need when the sweet tooth kicks in or for the evening at home when you need something extra yummy. *Helan's Favourites* contains 50 recipes; sticky and fudgy brownies and blondies, her apple pie rolls, Nutella-filled French toast or a biscoff cheesecake that is, of course, baked without an oven. The way she combines the flavours of different pastries is both innovative and addictive. No-bake cheesecakes make up a whole chapter; in the Summer favourites section, there is an easy-to-make strawberry cake in glass and ice cream that tastes like cookie dough, and in the chapter, My favourites are chewy and dreamy cookies. Get inspired, bake and enjoy like Helan!

Contents: Hello! | My tips for baking | Doodles, brownies and blondies | No-bake cheesecakes | My favourites | Summer treat | Sauces | Index



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

Rights sold: WE

Cookies & Crumbs

Kaja Hengstenberg

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

The book contains around 30 recipes divided according to the texture of the cookies, such as chunky & gooey, soft & gooey and chewy & soft. The cookies are a bit bigger and taller, but most importantly, they are soft in the middle and slightly crunchy outside. Most with a little twist, like crumbled long pepper on a chocolate chip cookie, pistachio dukkha on an apricot cake or a thicker cake filled with strawberry jam or roasted nuts. Kaja Hengstenberg worked for several years developing the recipes at the same time as she opened a small cookie shop. She aims to make the tastiest cookies you can imagine using different techniques, textures and flavour combinations.

Contents: To start a cookie business | Equipment | Ingredients & technique | Gooey & chunky cookies | Gooey & soft cookies | Chewy & soft cookies | Vegan & gluten-free cookies | Leftover cookies | Index

HEALTHY BAKING

Grain Bread

Maria Blohm

Grain Bread is Maria Blohm's new bread book aimed at anyone who wants good bread every day. The book contains really coarse bread, such as Danish rye bread and pumpernickel, but also semi-coarse bread that can be toasted and flavoured bread, such as pesto bread and tomato focaccia.

Coarse bread gives you everyday bread and party bread, bread for soup and buffet, all with more or less whole grains. Educational step-by-step pictures and texts teach you how to shaping the dough, what happens in the fermentation process and tips and tricks to always succeed in baking.

It should be easy to succeed with bread baking every time, and you learn how in *Grain Bread*.



Contents

Theory
Technique
Night yeasted bread
Everyday bread
Sourdough bread

About the author

Maria Blohm is the bread geek who loves the chemistry behind baking. She once worked as a baker, but an allergy to flour dust forced her to stop. In addition to four books on gluten-free baking together with Jessica Frej, Maria has published two books of her own about baking with gluten.



Grovt bröd
200x225, 160pp
Tukan förlag, 2023

Rights sold: DE

KOMBUCHA



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Simple Kombucha and Kimchi

Recipes for body and brain

Erica Palmcrantz

You make the best kombucha and kimchi yourself! Food with beneficial bacteria has a positive effect on the body and the brain, and it improves the immune system, performance, our inner peace and gives more joy in life.

Do you want to start brewing kombucha, make hot kimchi, and at the same time boost your health - then this is the book for you! *Simple Kombucha and Kimchi* contain essential recipes, such as kombucha margarita, chocolate mousse cake and miso soup. All recipes in the book are plant-based and free from gluten and white sugar.

About the author



Erica Palmcrantz was one of the pioneers of raw food in Sweden. She has published several books that inspire healthier eating habits and happier bodies. Kombucha and kimchi have been on Erica's menu for many years.

Enkel kombucha och kimchi
170x210, 96pp
Tukan förlag, 2023

MOCKTAILS

Mocktails

André Spange Nabulsi

In recent years, the demand for non-alcoholic beverages has increased, and the quality of them has improved. Many bars and restaurants have dedicated a section of the drinks menu to non-alcoholic cocktails, juices and other alternatives. It's no longer just something you order, if you are the driver of the evening, but something that is chosen for pure pleasure.

In *Mocktails*, the author gives an introduction to non-alcoholic cocktails, also called mocktails. The book contains recipes for syrups, such as tonic, ginger and wild berries, so that it will be possible for the reader to make refreshing mocktails from scratch.

The aim of the book is to inspire the reader to choose alcohol-free alternatives. It is an antidote to our alcohol culture, and if you follow the book's intuitive recipes, you want to find a good non-alcoholic cocktail quickly.

It doesn't require a lot of equipment to make delicious mocktails at home, either when it comes to mixing or serving. You can typically find the equipment in the non-food section in the supermarket, in the residential building or in kitchen stores.

About the author

André Spange Nabulsi grew up in the kitchen between pots and pans in the presence of his parents. He apprenticed himself as a cook at Restaurant Salt Hotel Admiral in Copenhagen and was trained in 2007. André has worked on a number of Copenhagen's and Nordsjællands finer restaurants and opened in 2011 Cafe André in Helsingør with a strong focus on cakes. When André stands in the kitchen, it's you with respect for the classic and interest in it modern.



Previously, he published *Eventyrlige Kager*, which won gold in Denmark and bronze in the world Gourmand cookbook awards. Since then, the jam book *In glasses and bottles* and most recently the brew book *Cider & fruit wine*. André teaches at an evening course in brewing, pickling and baking.

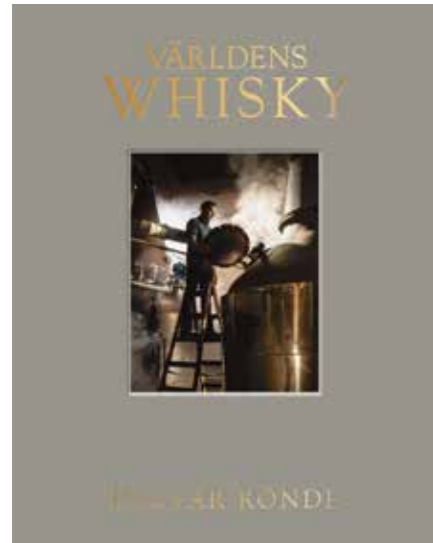
Mocktails
170x240, 150pp
Muusmann förlag, 2023



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WHISKY



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Whisky Around the World

Ingvar Rönde

Why did a total ban on alcohol become the springboard for Scotch whiskey in the US? How could a TV series create problems for Japanese whiskey makers? Why is India the world's largest whiskey producer? Is it ok to use sheep poo to smoke the whiskey? Will Chinese whiskey dominate the world ahead? And is it even possible to make whiskey at the Dead Sea – 432 meters below sea level?

You will find the answers to these questions, and many more, in *Whisky Around the World*. The world's most popular spirit is made today in almost a hundred countries, and more than 5 billion bottles are sold yearly. Join us on a journey that tells the story of how whisky conquered the world. The countries and distilleries that lead the development and how differently we enjoy whisky depending on where we live.

After 25 books about whisky, Ingvar Rönde now chooses to publish a global perspective on the drink he loves.

About the author



Ingvar Rönde is one of Sweden's most prominent whiskey connoisseurs. He is, among other things creator of the *Malt Whiskey Yearbook*, *Scotch Whiskey* and *Whiskey - Discover, Experience and Enjoy*, which has now been published in five different editions.

AND BUBBLES

Nibbles & Bubbles

Lena Djuphammar

Welcome to the party!

Here you are offered canapés, snacks, small dishes and bubbly drinks.

Luxurious, festive and easy to prepare. A book with inspiring, tasty little dishes to start a party with. Here are 50 recipes from elegant cuts with roe to hearty pinchos, snacks served in glasses and refreshing drinks with bubbles. There is also a quick guide with facts about sparkling wines.

All 50 recipes are adapted for home cooks and are easy to prepare.



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Facts about bubbles
Visit a vineyard
More about prosecco
Slices & snacks
Snacks in small glasses
Small dishes & pinchos
Drinks with bubbles

About the author

Lena Djuphammar is a photographer and graphic designer interested in food. She is behind a series of cookbooks, such as the five books in the *Student Kitchen* series, *Potatoes*, *Better health with beans*, *Simple, good and grilled*, etc. Lena has also photographed and designed the book *Lay the table*.



LIFESTYLE



CREATIVE WITH PLANTS



Skapa med växter
195x245, 144pp
Ordalaget, 2023

Create with Plants

Spring, summer, autumn & winter

Linda Schilén

In this book, the artist and gardener Linda Schilén shows what you can create with plants - from what is found in your own garden or in the wild. Of course, you can also use plants you buy in the flower shop or on the market.

Here you get inspiring tips on what you can create based on nature's generous range of materials. With the help of plants, you can express yourself artistically. Linda Schilén shows how you can make beautiful things to decorate houses and homes all year round, from spring's clear leaves to winter's bare branches.

Create with Plants follows the cycle of the year. The projects are presented with step-by-step instructions and plenty of photographs of the final result and the various stages. The book is divided into the four seasons, with 10 to 15 DIY tips in each chapter.!

Contents: Introduction | Spring | Summer | Autumn | Winter

Nordic Baths

Lakes, seas, pools, hot springs

Ulrica Nordström



Nordisk bad
180x235, 160pp
Natur & Kultur, 2019

The Nordic countries have a distinctive bathing culture. These countries' cold climates and geographical features have led to a specific type of bathing culture in history. Sauna baths, cold baths, spring baths and treatments are an aspect of Nordic cultural history that has existed for thousands of years. In science, art, literature and religion, we find stories of the importance of water for nature and people – as a good and a destructive force, as a healthy pastime and symbol and metaphor for cleanliness. We bathe out of hygienic, medicinal and religious motives but also to socialise and relax.

This book is about bathing in the Nordic countries, attitudes and beliefs about bathing, and our joint but separate traditions in Sweden, Finland, Norway, Denmark and Iceland. What distinguishes Nordic bathing culture, and where are the most exciting and spectacular baths? Ulrica Nordström visits, among other places, Swedish cold baths, Finnish saunas in the heart of Helsinki and naturally heated Icelandic springs.

Contents: Nordic baths | Viking's bathing hut | Filth and disease | The origin of health resorts | The first hot baths | Swimming in the Nordic countries | Finland | Iceland | Norway | Sweden | Denmark | Literature | Index

TEST YOUR IQ

Crack the IQ Code!

Exercises that challenge your intelligence

Camilla and Björn Liljeqvist

Let your brain show what it can do! *Crack the IQ Code!* offers more than 200 carefully constructed tasks that test your logical thinking ability. Do you see the patterns? Do you think spatially, in words or pictures? No previous knowledge is required. Everything is explained, and each subtest's level increases from very easy to moderately complex. Conclusions with explanations can be found at the end. Studies show that previous habits and familiarity with IQ tests can have a detectable effect on the result.

Crack the IQ Code! is full of tips on doing your best on IQ tests. Above all, it is a book for you who likes to think. Because solving IQ problems is fun! *Crack the IQ Code!* contains over 200 different tasks, IQ school with intelligence facts and explanations for typical problem, conclusions, and a final test with comparison table.

Contents: Foreword | Common denominator | Very smart | Comparatively | Matrix exercise | Walking dots | Very logic | Very abstract | Very quiet | Awkward words | The hidden dimension | Matrix in repeat | Conclusions and explanations



Knäck IQ-koden!
140x195, 176pp
Tukan förlag, 2023

100 Iconic Football Stadiums

Andreas Kraul

Andreas Kraul presents 100 iconic arenas that have laid the ground for the biggest football matches or the smallest local riots. Come behind the scenes and get funny anecdotes and tips for the area around the stadiums if you feel like visiting them yourself.

As a football fan, expert and commentator for DR, Andreas Kraul has been to more football stadiums than most people. He takes us from the Eidi Stadium in the Faroe Islands, which can hold around 500 spectators, to the Rungrado 1st of May Stadium in North Korea's capital Pyongyang with a whopping 114,000 seats. We also come to the home grounds of the biggest clubs - Old Trafford, Anfield, Maracanã, Allianz Arena, Bernabéu.

Contents: 100 iconic football stadiums



100 ikoniske fodboldstadioner
215x285, 336pp
Lindhardt & Ringhof, 2023

