The Best Napkin Folding Book Ever
Add Easy Style to Any Meal

By John + Stephanie Stislow

6 x 7, 112 pages, 4C, hardcover with concealed wire-o

Napkin folding is NOT just for geeks and grandmas—these days, it’s hip to be square, particularly when you’re throwing a party. And in case you didn’t already know, just watching any foodie television show will make it clear that stylish presentation adds a lot to any meal, especially a festive one.

Napkin folding is the perfect way to enliven a table in almost no time and at no cost. With just a little effort (and coordination) you can create an elegant, charming, whimsical, or dramatic fold. You can choose to have your napkin work overtime by holding a place card, silverware, flower, or gift. An added plus: your table will be environmentally sound as well as super stylish.

With step-by-step instructions for more than 20 different napkin folds, plus suggestions for party themes to pair them with, The Best Napkin Folding Book Ever is the only book on the subject you’ll ever actually want.

John and Stephanie Stislow are the owners of Stislow Design+Illustration, a Brooklyn-based design firm founded by this husband and wife team. When they’re not designing identities, brochures, books, or websites for clients, they’re creating projects to please themselves. Combining their unique messages and creative talents into greeting cards, posters, wrapping paper, and found-paper journals, their products offer a fresh perspective on life.
A Homemade Christmas
Creative Ideas for an Earth-Friendly, Frugal, Festive Holiday

By Tina Barseghian
Illustrations by Alison Kendall

6 x 8, 128 pages, 2/c, paperback

Making something with your own hands—whether it’s a plate of homemade cookies, a handcrafted stocking, or a hand-folded origami ornament—is a great way to reconnect with the meaning of Christmas. With five chapters: Greeting, Trimming, Cooking, Giving, and Celebrating, A Homemade Christmas is chock-full of projects, recipes, tips and helpful hints that are guaranteed to add a homemade touch to the holiday season:

• Re-embrace the spirit of the season while escaping the consumer frenzy.
• Open this book to any page and find something anyone can do, from making holiday cards and tree ornaments to giving back.
• Involve the whole family.
• Opt for easy, green alternatives.
• Spend much less!
• Choose the right activities for your schedule, budget, and handiness.

Tina Barseghian was the Editor-In-Chief of CRAFT magazine. She has written for the San Francisco Chronicle, Design for Living, and Condé Nast Traveler and was a contributing editor at ReadyMade. She is also the author of Get a Hobby! 101 Diversions for Every Lifestyle, published by Harper Collins in 2007.
Halloween Parties
How to Throw Spook-tacular Soirees and Frighteningly Festive Entertainments

By Lori Hellander
Photography by Bill Milne

8 x 8, 80 pages, 4/c, paperback with flaps

Aspiring to throw a fabulous Halloween party? This beautifully photographed guide is the ultimate Halloween party planner, packed with ideas sure to send delightful shivers through your Halloween guests. Inside you'll find six stylishly scary party ideas, from the elegant to the rollicking to the retro. Each party plan contains:

- suggestions for invitations, décor, and costumes
- menus and recipes for food and drink
- ideas for party favors
- games and activities

With simple-to-execute ideas, easy-on-the-budget tips, and tricks and treats for partygoers of all ages, this fun-filled guide will ensure an unforgettable Halloween event.

LORI HELLANDER works as a photo stylist which takes her to many places on the map. She is a regular contributor to Country Living and Bon Appétit, among other publications.
Shots
The Diminutive Guide to a Little Big Drink
By Erikka Haa

5 x 6, 160 pages, 4C, hardcover with concealed wire-o

The shot is the character actor of the drinking world: its appearances are brief but memorable. Surely a drink that is so versatile, from the classic tonic of old films to the decadent “body shot” of the modern bar scene, deserves a book of its own! Shots is an illustrated guide to this small but powerful drink. Author Erikka Haa provides a capsule history for each shot, plus pouring instructions, drinking tips, variations, and a smattering of lore and legend. Color photos throughout showcase both the drinks and the barware they’ve immortalized.

Erikka Haa is a writer and editor whose books include Electric Blues, Soul, and Boogie Nights: The Disco Age.
Discover Chocolate
The Ultimate Guide to Buying, Tasting, and Enjoying Fine Chocolate
By Clay Gordon

7 x8, 160 pages, 4C, hardcover with jacket

There’s a difference between a chocoholic and a chocophile, and Clay Gordon is decidedly in the latter category. It’s not enough for him to simply love this rich indulgence; he is equally addicted to the finer points of choosing it, just as a wine aficionado enjoys researching different varietals and developing a taste for particularly fine ones.

In Discover Chocolate, Gordon provides a handy rating system, a field guide for distinguishing different types and styles of chocolates, an overview of how cacao becomes chocolate (including maps of where cacao is grown), advice for pairing chocolate and wine, and tips on how and where to shop for the best chocolate in the world. This is the book every true chocolate enthusiast has been craving.

Clay Gordon is the editor and publisher of Chocophile.com and the founder of the New World Chocolate Society. A leading independent authority on chocolate, he conducts chocolate tastings and classes across the country. His insights about chocolate are frequently published in the New York Times, the Wall Street Journal, and Business Week.
HANDS-FREE KITCHEN GUIDES

Presented in a hands-free, stand-up format that makes it simple to consult the instructions while preparing drinks or food, the Hands-Free Kitchen Guides make modern life a little easier. Fresh ideas, lively writing, easy-to-follow directions, and bold visuals come together in these practical and beautiful books.

7 x 9, 128 pages, 4C, paperback, semi-concealed wire-o easel format with fold-over cover

Bake Me a Cake
Fun and Easy Treats for Kids

By Megan Brenn-White

In this playful but practical guide, children’s cooking teacher Megan Brenn-White offers basic decorating techniques and step-by-step instructions for easy-to-make, kid-pleasing cakes and treats. With this, busy parents can successfully prepare cakes for every special occasion in their child’s life, from Valentine’s Day to Halloween, graduations, and of course the all-important birthday. Kids will dig the construction site cake and other “things that go,” and adore the critter cakes, including a pink pony cake, a giant caterpillar cake, and silly rabbit cupcakes.

Megan Brenn-White is a graduate of the Natural Gourmet School of Cookery. A frequent contributor to the kid’s section at Food Network Online and a children’s cooking class teacher, she is committed to helping parents get in the kitchen with their kids.
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Killer Cocktails
An Intoxicating Guide to Sophisticated Drinking

By David Wondrich

In this exceptionally clear and succinct guide to the art of making cocktails, author and master mixologist David Wondrich shares his secrets for turning out perfect versions of classic cocktails, a slew of old drinks that should be classics, and a liberal salting of new drinks. Directions for mixing 10 timeless master drinks, including the Brandy Smash, Gin Fizz, and of course the essential Martini, are followed by recipes for related drinks (think Mint Julep, Gin Daisy, and Negroni), old and new. Killer Cocktails is a must-have for every aspiring mixologist.

Dave Wondrich contributes regularly to Esquire, Saveur, Wine and Spirits, and other publications. An authority on the history of the cocktail, he is co-author of Imbibe! a biography of pioneering mixologist Jerry Thomas, and Esquire Drinks, a collection of cocktail recipes.

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Sharyn Rosart, sharyn@powerhousepackaging.com