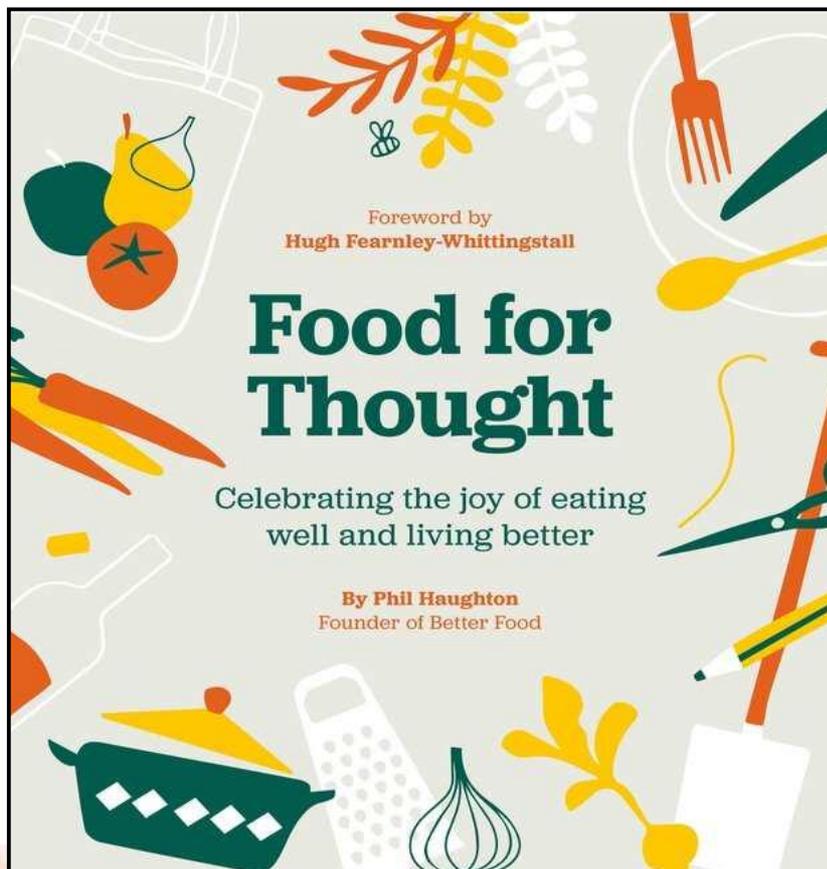


FOOD & DRINK 2021



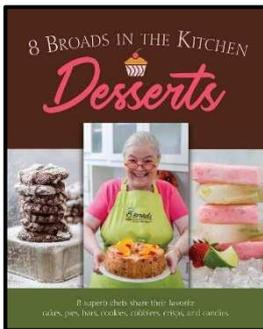
NEW TITLES

- Cakes & Desserts • Cooking for Special Diets
- Drinks & Beverages • Food & Society
- National & Regional Cuisine • Recipe & Cook Books

Contents

Cakes & Desserts	1
Cooking for Special Diets	2
Drinks & Beverages	5
Food & Society	7
National & Regional Cuisine	9
Recipe & Cook Books	13

Cakes & Desserts



Desserts

8 Broads in the Kitchen

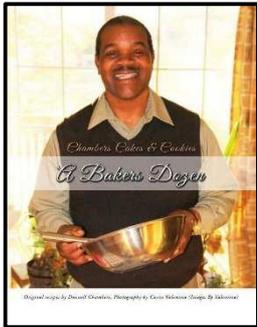
The 8 Broads in the Kitchen—each a chef and owner of a bed and breakfast—love nothing more than setting an irresistible dessert in front of hungry friends and family. Their eight establishments across the country were the proving grounds for this astonishing collection of delicious recipes.

The book contains 14 chapters of *Desserts*, including:

- Bars & Squares
- Blondies & Brownies
- Cakes
- Candies
- Cobblers, Crumbles, & Crisps
- Cookies
- Desserts from Around the World
- Fruits
- Frozen Delights
- Desserts to Make with Kids
- Pies
- Puddings
- Sauces
- Drinks for all times of day

Brilliantly colorful photos complete this collection of more than 125 recipes. All have explicit directions, given with the Broads' earthy sparkle and know-how—because these eight chefs can't afford any duds, and they know you can't either!

PB 9781947597242 £20.99 September 2019 Walnut Street Books 224 pages

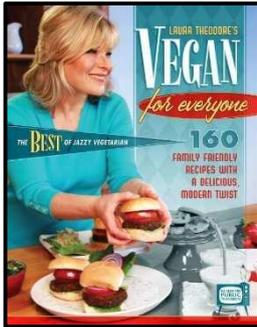


A Bakers Dozen
Donnell Chambers

This book is compilation of 13 of my best cake recipes 4 of which were featured on television. The is designed to appeal to the home baker and at the same time give ones a glimpse into my life as a baker. The photos will make your mouth water and also show that cake baking in itself is an art. If you are passionate about cake baking as I am this book is for you. Sweet Eatings, Donnell Chambers!

PB 9781543955477 £18.99 February 2019 BookBaby 44 pages

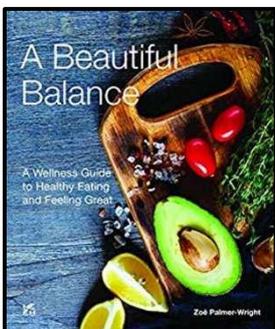
Cooking for Special Diets



Vegan for Everyone
160 Family Friendly Recipes with a Delicious, Modern Twist
Laura Theodore, Julieanna Hever

Vegan for Everyone is the perfect book for anyone looking to add easy-to-prepare and delicious, plant-based food into their weekly menu plan. This innovative cookbook features more than 160 family friendly recipes (135 are gluten-free friendly) and over 200 beautiful, full-color photos, including 100+ new recipes, along with updated versions of 60 fan-favorites -- all created by award-winning vegan chef Laura Theodore (PBS's Jazzy Vegetarian). Plus, this book includes an entire chapter of up-to-date nutritional information contributed by Julieanna Hever, MS, RD, CPT (The Plant-Based Dietitian), making it a complete and fun way to make family meals kinder, healthier and-most of all-tastier. With classic recipes like No-Egg Tofu-Veggie Scramble, Crazy, Easy BBQ Portobello Burgers and Cauliflower Steaks with Sweet Pepper Sauce; kid-friendly recipes like Yummy Banana-Oat Pancakes, Rockin' Peanut Butter-Banana Toast and Date n' Rice Cereal Treats; and plant-based, gluten-free recipes like Peachy Date-Nut Oat Bars, Zucchini Fettuccine Alfredo and Mad Mocha Marbled Mousse Pie, you'll be able to delight your entire family and all of your guests with easy-to-prepare, four-star meals that are satisfying, nutritious and delicious! *Vegan for Everyone* includes: ;Over 160 delectable vegan recipes, each with easy-to-follow instructions ;Full color photo with almost every recipe (over 200 photos in all) ;Recipe ingredients can be found at most local supermarkets; Handy icon to quickly identify over 135 gluten-free friendly recipes ;Detailed lists of vegan essentials, including how to stock your plant-powered pantry, organizing your spice rack and table of equivalent measures ;Many quick and easy three-ingredient recipes ;Festive recipes to serve for holidays, birthdays and any special occasion ;Comprehensive plant-based nutrition chapter, contributed by Julieanna Hever, MS, RD, CPT. *Vegan for Everyone* includes delightfully delicious, classic recipes to impress everyone you are cooking for-omnivores and vegans alike!

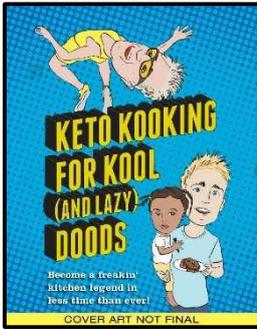
HB 9780991602162 £27.99 March 2020 Scribe Publishing Company 320 pages



A Beautiful Balance
Zoe Palmer Wright

Diets don't work. If you want to lose fat, get healthier and feel more confident, its time to stop dieting and fall in love with food that is truly good for you! *A Beautiful Balance: A Wellness Guide to Healthy Eating and Feeling Great* will show you how. A complete resource that gives you the tools to help you live a healthier lifestyle, get control of sugar cravings and look and feel your best! Full of delicious, nourishing recipes, including healthier twists on traditional Mediterranean and Middle Eastern dishes, and Zoes easy-to-adopt nutritional guidelines and framework for health, The Six Pillars of Wellness, you'll learn how to make healthier and more sustainable choices, so you feel more satisfied, energised, lighter, and happier. Forget the fad diets and take back control of your well-being and waistline today!

HB 9789927129087 £29.99 October 2019 Hamad Bin Khalifa University 190 pages
PB 9789927129896 £29.99 October 2019 - Text in Arabic

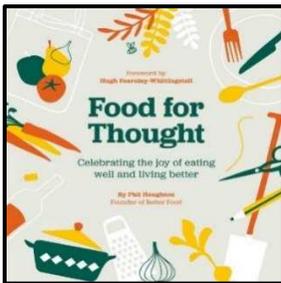


Keto Cooking for Cool Dudes **Quick, Easy, and Delicious Keto-Friendly Meals That Will Make You Smarter, More Athletic, and More Attractive**

Brad Kearns, Brian McAndrew

A hilarious and irreverent cookbook written just for dudes (like Brad and Brian) who are interesting, successful, confident, and extremely good looking; dudes who like to eat healthy, colorful, creative keto-friendly creations, but are too busy and important to stress over time-consuming, complex recipes. Co-authors Brad Kearns and Brian McAndrew pose as experts to help you swagger into the low carb, moderate protein, high fat ketogenic diet the right way, without the stress and frustration of ordinary keto cookbooks. While naysayers may criticize keto as a "bacon and butter" fat-fest, and disparage Brad and Brian as a couple of posers trafficking on their sex appeal and athletic prowess instead of their cooking skills, this book emphasizes an incredible array of genius or near-genius level recipes featuring nutritious natural animal foods, colorful vegetables, and other nutrient-dense ingredients that will help optimize gut health, boost immune function, and improve performance on the athletic field, in the bedroom, and at work by three to four levels. You will be amazed at the creativity these two dudes will inspire in you to become a freakin' kitchen legend in less time and less hassle than you ever dreamed possible before meeting these two dudes. While originally envisioned as a great gift idea for females to give to their favorite dudes, several female recipe testers, photographers, designers and key grips on the project have indicated that they want to keep the book for themselves. Brad and Brian are prepared for viral acceptance by females and agree to show up and rock the house at any ladies book club meeting they are invited to.

PB 9781732674523 £18.99 November 2019 Brad Ventures 200 pages



Food for Thought **Celebrating the joy of eating well and living better**

Phil Haughton, Hugh Fearnley-Whittingstall

From breakfast to bedtime the food that we eat and the natural world that we all share have the power to nourish our bodies, nurture our growth and support our health, vitality and survival.

But are we taking it all for granted?

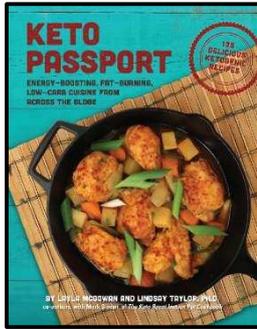
Are we making the best choices for our own bodies and minds, our families, our communities and for the planet?

Fighting for food justice and equality, supporting the hard-working hands of organic farmers and food producers, and challenging our beliefs around food, nature and how the two must be balanced, have been Phil Haughton's mission and passion for over 25 years.

It is this passion, alongside the simple pleasure of seeing how food, nature, business and community can all thrive in harmony, that is already being brought to vivid life and enjoyed by thousands in Phil's award-winning *Better Food* shops. And now, through a fascinating mix of inspiring personal stories, tempting recipes, helpful tips and insightful contributions from 12 thought leaders and changemakers, he is sharing his passion with you.

Join Phil on this uplifting and thought-provoking journey through a colourful celebration of food and nature. His experiences and enthusiasm will open your eyes, make you think, bring on a smile and reconnect you with the joys of food, the wonders of nature, and what it really means to eat well and live better on an incredible planet that's alive with possibility, potential and plenty.

PB 9781912300365 £15.99 October 2020 SRA Books 192 pages

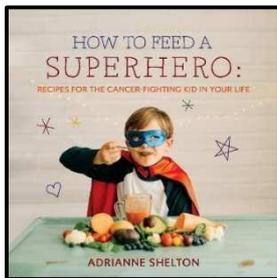


Keto Passport

Layla McGowan, Lindsay Taylor

From the best-selling authors of *The Keto Reset Instant Pot Cookbook* comes *Keto Passport*-- an adventure into the most interesting and flavorful cuisine from across the world, all made keto-friendly! Emerging science validates the idea that the low-carb, high-fat ketogenic diet has passed the fad phase and become the single best eating strategy to reduce excess body fat ever discovered. Keto also delivers profound benefits for cognitive function, disease protection, and athletic performance. However, to succeed with keto you have to do it the right way: consuming nutrient-dense foods, including plenty of colorful vegetables, that support hormone and gut health. This book is keto done better than ever--no "bacon and butter" diet here, but rather 110 nutritious, flavor-packed recipes featuring an array of vegetables, meats, and healthy fats. You also learn the why's and how's of keto with primers and factoids sprinkled throughout, honoring the principles of Mark Sisson's New York Times bestseller, *The Keto Reset Diet* and the hands-on coaching strategies that Taylor and McGowan offer to their 25,000+ Keto Reset Facebook followers. Explore creative cuisine from around the world that will keep things fresh and interesting, never bland and boring. Stamp your *Keto Passport* and take off on journey to better health!

HB 9781732674509 £19.99 January 2019 Brad Ventures 330 pages



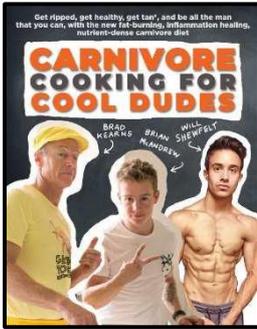
How to Feed a Superhero

Recipes for the Cancer-Fighting Kid in Your Life

Adrienne Shelton, Leslie Sarten

I've been there. The day you hear the doctor tell you your baby has cancer. The questions, the fears, the overwhelming schedule of doctor appointments and hospital stays. The pages and pages of medicine description and their side-effects. It's truly like drinking from a firehose: It stings, and most of it blasts past you. Over time, as your child fights for their life, you adjust to the "new normal" and find your individual role in it. For me, feeding my family has always been my favorite way to love on them. So when my son, Joel, was diagnosed just days before his 6th birthday, I knew feeding him well was going to be my main venue for support. Watching my little superhero battle cancer with more grace and dignity than I know I would ever have, made him a superhero to this mom. And you know what? I've met so many more outstanding cancer-fighting superheroes since then that have absolutely stolen my heart. To say these kids are amazing is an understatement. My passion for these kids, paired with my nerdy enthusiasm for nutrition during cancer is what this cookbook is all about. I want kids to look through the pages of this book and feel empowered, mighty, and excited to feed themselves well! I want them to know they're not alone. I want these superhero kids to feel like they get the food of childhood, just like everyone else (while making sure every bite is nutrient-dense!) And cancer parents? I want you to feel like you have a friend who has been there. In between recipes are little bits of "what worked for us" advice that I wish I would have had on our diagnosis day. The recipes are simple, made with real food ingredients, and designed to feed the entire family. Every recipe has notes and adjustments for the different phases of chemo, steroids, and side-effects. Tips for budget and time-management are included, of course. But, please keep in mind, all those people out there who are going to ask how they can help can be handed this book! Friends and family can feel helpless in how to care for you and your child, so a little direction will benefit you AND them! My husband describes cancer as the most horribly beautiful thing our family has been through. The cancer community is easily the strongest, most inspiring group of humans out there. And if we all share our unique strengths and experiences, we are so much better for it. I hope that our little corner of the childhood cancer world helps and encourages you in yours.

PB 9781543975161 £31.99 August 2019 BookBaby 142 pages



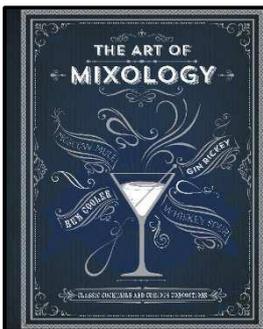
Carnivore Cooking for Cool Dudes

Brad Kearns, Brian McAndrew, William Shewfelt

The carnivore diet has emerged as an extremely compelling and scientifically validated strategy to drop excess body fat quickly, heal from assorted autoimmune, inflammatory, and leaky gut conditions, and dramatically elevate the nutrient density of your diet. While uncool naysayer dudes will dismiss the carnivore diet out of hand as crazy or even dangerous, these Cool Dudes will give you the straight scoop about the rationale for and benefits of eating sustainably-raised, nose-to-tail animal foods. This can be done with a strict protocol to address chronic ailments, or with a carnivore-ish strategy where certain less-offensive plant foods (e.g., fruit, dark chocolate, guacamole) are included in delicious recipes and snacks. This fun-loving but highly informative book will help you sort through the hype and misinformation about carnivore, and gain insights from some of the world's leading carnivore advocates like Dr. Paul Saladino and Dr. Shawn Baker. For example, with the intestinal microbiome widely regarded as the next frontier of health and medical science, you'll learn why a carnivore eating pattern can spark a dramatic reconstitution of gut bacteria and an improvement in damaged gut lining in only a few days. By restricting otherwise healthy plant foods like fruits, vegetables, nuts, and seeds, those with leaky gut or lectin sensitivity have experienced truly mind-blowing health improvements. What's more, the high satiety and easy compliance with carnivore can help you shed excess body fat quickly, without having to suffer from calorie restriction, extreme workouts and frequent backslides and burnout. The three Cool Dudes—Brad, Brian and William—health experts who walk their talk, enjoy life, perform magnificent athletic feats fueled by meat, and are nice to their wives and strangers alike, give you everything you need to succeed in this award-winning book. You'll learn the right way to implement a nose-to-tail carnivore eating strategy featuring a strategic variety of sustainably raised animal foods like grassfed meat, pastured eggs, wild-caught seafood, and the true superfoods of the planet: liver and other nutrient-dense organ meats. You'll also pick up some cool fitness and lifestyle tips to help support your dietary transition instead of compromise it. Forget the hassle and complexity of typical cookbook offerings and enjoy 97 delicious, quick and easy carnivore-friendly recipes. Isn't it about time for you to become a lean, mean, athletic, smart, happy, tan cool dude? This book will help you get there and have fun along the way.

PB 9781732674554 £20.99 December 2019 Brad Ventures 256 pages

Drinks & Beverages

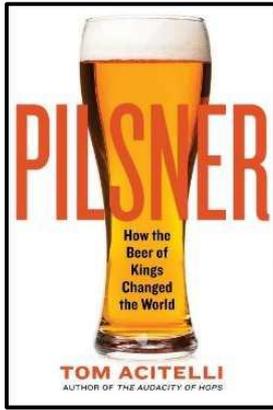


The Art of Mixology

Cottage Door Press

The Art of Mixology offers a stunning anthology of cocktail recipes to make at home. You'll find an informative introduction packed with all the essential knowledge any experienced or novice mixologist could ever need and over 200 recipes to suit every occasion. The drinks are grouped within sections on Gin & Vodka; Rum, Whiskies, and Brandy; Bubbles; Something Different; and Mocktails, and the drinks range from a Singapore Sling, a Buck's Fizz, and a Cosmopolitan to a Highland Fling, a Brandy Julep, and a Baby Bellini.

HB 9781646382118 £9.99 March 2021 Cottage Door Press 192 pages



Pilsner **How the Beer of Kings Changed the World**

Tom Acitelli

"Effervescent and informative . . . This chronicle will intoxicate both beer nerds and history buffs." **Publishers Weekly**

A book for both the beer geek and the foodie seeking a better understanding of modern food and drink.

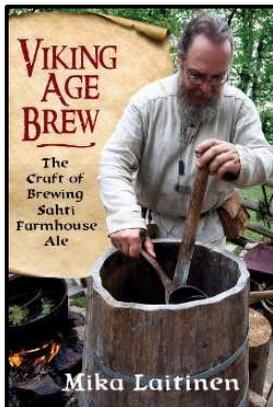
On the night of April 17, 1945, Allied planes dropped more than a hundred bombs on the Burghers' Brewery in Pilsen, Czechoslovakia, destroying much of the birthplace of pilsner, the world's most popular beer style and the bestselling alcoholic beverage of all time.

Still, workers at the brewery would rally so they could have beer to toast their American, Canadian, and British liberators the following month. It was another twist in pilsner's remarkable story, one that started in a supernova of technological, political, and demographic shifts in the mid-1800s and that continues to unfold today anywhere alcohol is sold.

Tom Acitelli's *Pilsner: How the Beer of Kings Changed the World* tells that story, shattering myths about pilsner's very birth and about its immediate parentage.

A character-driven narrative that shows how pilsner influenced everything from modern-day advertising and marketing to immigration to today's craft beer movement.

PB 9781641601825 £18.99 August 2020 Chicago Review Press 304 pages

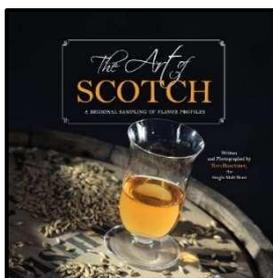


Viking Age Brew **The Craft of Brewing Sahti Farmhouse Ale**

Mika Laitinen, Randy Mosher

Bringing beer history to life, *Viking Age Brew* takes readers on a lavishly illustrated tour of rustic brewhouses fueled by wood and passion. Sahti is a Nordic farmhouse ale that is still crafted in accordance with ancient traditions dating back to the Viking Age. It is often thought of as an oddity among beer styles, but this book demonstrates that a thousand years ago such ales were the norm in northern Europe, before the modern-style hopped beer we drink today reached the masses. *Viking Age Brew* is the first English-language book to describe the tradition, history, and hands-on brewing of this ale. Whether you are a brewing novice or an experienced brewer, this book will unlock the doors to brewing ancient ales from medieval times and the Viking Age.

PB 9781641600477 £18.99 June 2019 Chicago Review Press 240 pages

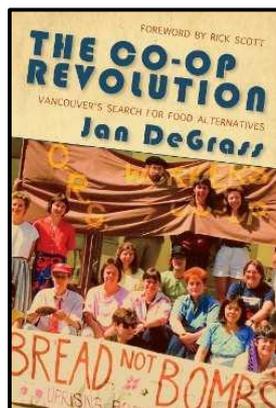


The Art of Scotch **A Regional Sampling of Flavor Profiles**

Ken Buschner

This book is a Scotch Whisky lovers must have, it features informative and entertaining reviews of a multitude of terrific choices from 4 major regions. Each whisky is presented in a beautiful photographic still life that faces a graphic design tour de force of extraordinary depth. This is a coffee table book that is perfect for gifting and receiving. In addition to the individual reviews, there are brief but interesting sections on Whisky making, Terroir, Barrels influence, and Regional differences. This is a must have addition to any Scotch Whisky aficionado's library and will make a terrific introduction for any newcomers to the art and craft of Scottish distilling.

HB 9781543963236 £29.99 May 2019 BookBaby 112 pages

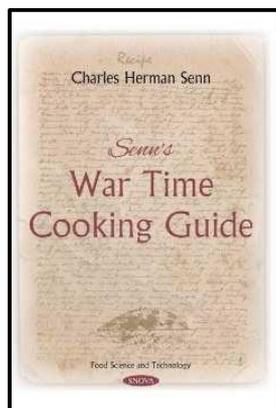


The Co-op Revolution Vancouver's Search for Food Alternatives

Jan DeGrass

We were undercapitalized, inexperienced, practiced democratic decision-making and some of us smoked dope occasionally. All elements that would make us grow as human beings and as business people. We ran a helluva show. In the spring of 1975, a free-spirited Jan DeGrass backpacked across Canada in search of adventure and greater meaning in life. When she arrived in Vancouver, she met a group of people committed to social change; together they reimagined the food industry in BC. In *The Co-op Revolution: Vancouver's Search for Food Alternatives*, author and journalist DeGrass writes about her journey as a founding member of the Collective Resource and Services Workers Co-op. Bounding to life during the heady, activist, grant-funded years of 1974-1980, the CRS Co-op became one of the most successful co-ops in BC and was committed to co-operation and worker ownership. While the decade of the seventies is remembered for its new wave of co-ops usually organized by a free-flowing collection of women and men in their twenties CRS was unique in its success. Among its many accolades, it created the Tunnel Canary cannery, the Queenright Co-operative Beekeepers, Vancouver's popular Uprising Breads Bakery and a food wholesaler, which later became Horizon Distributors. The economic, political and social skyline of Vancouver was changing. For some, the co-op movement was about crushing capitalism; for others it was simply about buying cheap, wholesome food from people they trusted, and living in communal camaraderie. No matter the pursuit, co-operation was the answer.

PB 9781987915952 £13.99 June 2019 Caitlin Press 240 pages



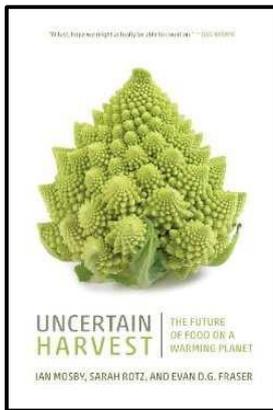
Senn's War Time Cooking Guide

Edited by Charles Herman Senn

This book, written by Charles Herman Senn (1864-1934) and originally published in 1915, brings the old recipes and techniques of cooking from during the war. It provides a unique window into peoples' lives and how they survived during the war. The book is broken down into the following sections:

- Recipes for Soups
- Fish Preparations
- Meat Dishes
- Vegetables
- Breakfast and Supper Dishes
- Sweets, Puddings
- Cakes and Pastries
- Invalid Dishes
- Sauces
- Management of Gas Stoves
- Inexpensive Family Meals
- Some Economy Hints (substitutes, for example, the can be used for Meat and Fish which were scarce, how to avoid waste in food scraps and how to avoid waste in cooking, etc).
- Index of Recipes

PB 9781536150230 £72.99 February 2019 Nova Science Publishers 116 pages



Uncertain Harvest The Future of Food on a Warming Planet

Ian Mosby, Sarah Rotz, Evan D.G. Fraser

In a world expected to reach a staggering population of 10 billion by 2050, and with global temperatures rising fast, humanity must fundamentally change the way it grows and consumes food. *Uncertain Harvest* brings together scientists, chefs, activists, entrepreneurs, farmers, philosophers, and engineers working on the global future of food to answer questions on how to make a more equitable, safe, sustainable, and plentiful food future.

Navigating cutting-edge research on the science, culture, and economics of food, Ian Mosby, Sarah Rotz, and Evan D. G. Fraser present a roadmap for a global food policy, while examining eight foods that could save us: algae, caribou, kale, millet, tuna, crickets, milk, and rice.

HB 9780889777224 £68.99 May 2020 University of Regina Press 256 pages

PB 9780889777200 £21.99 May 2020 University of Regina Press 280 pages

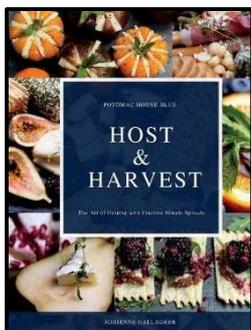


The World on My Plate

Robin Daumit

I want it all, when I am dining, and the main course is not necessarily the star of the meal. I'm the sort of person that orders three or four appetizers at a restaurant, in preference to a main course. So, when dining at home, preparing a meal for friends, or simply eating alone, I want lots of small plates, or bites of a variety of things. Beautifully, thoughtfully planned small plates can be prepared for an occasion, or we can simply rummage around the fridge or pantry for lots of leftovers, odds and ends, pickled things, smoked things, cheesy things, and create an eclectic spread of interesting and delicious plates to linger over, well into the night.

HB 9781543964943 £33.99 May 2019 BookBaby 130 pages



Host & Harvest

The Art of Hosting with Creative Simple Spreads

Adrienne Gallagher

Glance into this suburban mom's creative at-home world to feel inspired and reminded of why we truly host. Adrienne showcases her own curated ingredients, photography, and true construction of food art. She also includes simple tips on how to pair textures and colors to create an unforgettable presentation for your guests.

PB 9781098345044 £13.99 December 2020 BookBaby 64 pages



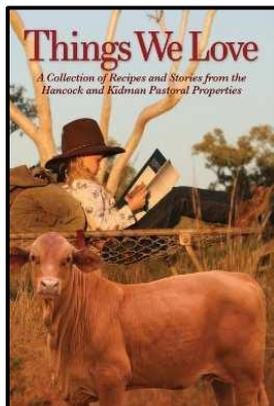
Four Seasons of Entertaining

Shayla Copas

Entertain for every season of the year with one of the South's most acclaimed luxury interior designers and tastemakers. Join Shayla Copas on a tour of sixteen glamorous celebrations ranging from Cinco de Mayo and the Kentucky Derby to traditional gatherings such as Thanksgiving, Christmas, and New Year's Eve, and at venues as diverse as the Arkansas Governor's Mansion and a show-stopping horse stable. In addition to ideas and sources for tabletop settings and clever details, Copas shares themed menus and mouth-watering recipes from contributing chefs. With more than 250 luscious color photographs, this book will elevate readers' creativity as they plan their next luncheon, dinner, or poolside soiree.

About the Author: Shayla Copas is one of the South's most acclaimed luxury designers and tastemakers. In 2015 she designed the Arkansas Inaugural Ball and updated the Arkansas Governor's Mansion. She was recently appointed commissioner to the Arkansas Governor's Mansion.

HB 9780764357312 £45.99 April 2019 Schiffer Publishing 256 pages

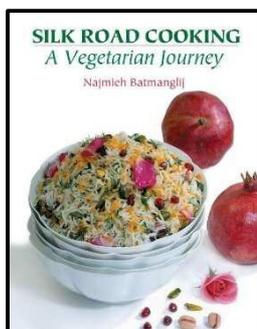


Things We Love Hancock Agriculture

Things We Love features the charming stories and authentic recipes from outback Australians and those working in the agricultural industry. It speaks to a culture of cattlemen and women who take pride in working as a team, sharing food and celebrating the wealth and history of knowledge enmeshed in their own unique regions of Australia.

This book richly captures the spirit of these pioneering men and women's lives and those that work on the land today. Their love for the country and cattle can only be likened to a devotion they remain dedicated to. To see their cattle with fresh water and 'belly deep' feed is the cattlemen's sweetest of dreams. Alongside them with utmost loyalty are their families, ringers, jillaroos, boreman, grader drivers, mechanics, horsemen and of course beloved station cooks. As the seasons roll on, recipes are passed forward and shared among friends, family and all generations so all can come together to share and enjoy. These stories and recipes are shared in this remarkable book. Along with many photos from those that have made the Hancock and Kidman stations and farms their home.

PB 9781925642780 £46.99 March 2019 Wilkinson Publishing 260 pages

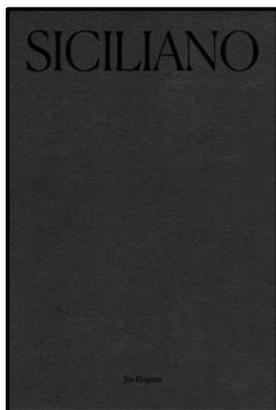


Silk Road Cooking **A Vegetarian Journey** Najmieh Batmanglij

This book is at once an exploration, a celebration, and a little-known tale of unity. It presents 150 delicious vegetarian dishes that together trace a fascinating story of culinary linkage. As renowned cookbook writer and teacher Najmieh Batmanglij explains, all have their origins along the ancient network of trade routes known as the Silk Road, stretching from China in the east to the Mediterranean in the west. On this highway moved not just trade goods but also ideas, customs, tastes and such basics of life as cooking ingredients. The result was the connecting and enrichment of dozens of cuisines. In *Silk Road Cooking: A Vegetarian Journey*, Najmieh Batmanglij recounts that process and brings it into the modern kitchen in the form of recipes that are venturesome and yet within reach of any cook. They are intended for vegetarian, partial-vegetarian and non-vegetarian alike – anyone who is looking for balanced, unusual and exceptionally tasty dishes. The book offers a wealth of information derived from the author's extensive research and her travels along the Silk Road during the past 25 years. She complements the recipes with stories, pictures, histories of ingredients, and words of wisdom from her favorite poets and writers of the region.

The scope of her culinary journey of discovery is vast – from Xian in China, to Samarkand in present-day Uzbekistan, to Isfahan in Iran, to Istanbul in Turkey, and to the westernmost terminus of the ancient trade routes in Italy. Her recipes – all of them personal favorites – include such exotic yet simple fare as Sichuan Crispy Cucumber Pickles; Afghan Boulani, a savory pastry stuffed with garlic chives; Persian Pomegranate and Walnut Salad; Kermani Pistachio and Saffron Polow with Rose Petals; Chinese Hot and Sour Tofu Noodle Soup; Turkish Almond and Rice Flour Pudding; Uzbek Candied Quince with Walnuts; and Sicilian Sour Cherry Crostata. Fortunately, all the ingredients for these recipes can be obtained at local supermarkets and farmers markets. In recent years America has become a kind of modern Silk Road, where wonderful ingredients from all over the world are available to everyone.

PB 9781949445039 £71.99 January 2020 Mage Publishers 336 pages



Siciliano **Contemporary Sicilian**

Joe Varetto

A beautifully produced Sicilian cookbook by acclaimed chef/ restaurateur, Joe Varetto.

The recipes are inspired by Joe's Sicilian heritage and mother's home cooking. The Varetto home in a Melbourne bayside suburb was like a small Sicilian farm with his father growing edible plants in the backyard with seeds bought back from Sicily, and mother using fresh seasonal produce in the kitchen to feed an extended family.

Joe's love of food led him to some of the best kitchens in Italy and France and apprenticeships in Melbourne's finest restaurants. Now he expresses his authentic take on Sicilian cuisine every day in his own restaurants, Mister Bianco and Massi and in the delicious recipes of *SICILIANO*, his first cookbook.

Leather/Fine Binding 9781925556537 £38.99 September 2020 Melbourne Books 240 pages



Jamie's Road **Cooking in a Crowded Life**

Jamie McCourt

From the crispy crab cakes of her native Baltimore to the chicken soup her immigrant grandmother cooked every Sunday; from the Vietnamese-inspired dishes she fell in love with in a noisy kitchen in college to the buttery classics she mastered while studying cooking in Provence; Jamie shares the recipes that have shaped her life as she's lingered over the table with family and friends, at home and around the world. Enlivened by the stunning photography of Deborah Jones, Jamie's recipes and stories invite you into a world of thrilling flavors, great art, and the principle that has guided her along the road of life.

HB 9781633310162 £25.99 June 2019 Disruption Books 200 pages



Awesome Ukraine **Interesting things you need to know**

Osnovy Publishing

As the title suggests, *Awesome Ukraine* is more than a guide! Simply put, it is all that is awesome about Ukraine - from national dishes, to historical facts, symbols, mythology, popular culture and much more. This book has a highly stylized design and a unique layout with photos spanning the decades. In it you will find explanations as to: why our national symbols are the blue and yellow flag and the tryzub; why Ukrainians are sentimental towards the nightingale, vyshyvanka and salo; why we are proud of Pylyp Orlyk, Serge Lifar, the Klychko brothers and the AN-225 "Mriya" airplane; and why the centre of Europe is located in Zakarpattia Oblast.

Inside *Awesome Ukraine* you will find:

- Chapters on history, culture, food, places, nature, sports, technology;
- Gorgeous photos and images throughout the book;
- Beautiful layout;
- Insightful and short texts explaining interesting things you need to know about Ukraine, including historical and cultural context;
- Fun facts.

About *The Awesome Series*' authors: The Awesome Series was created by a team of local experts who are devoted to writing about the most interesting aspects of the country.

About *The Awesome Series*: The Awesome Series' travel books are best selling in Ukraine since 2012. Loved by locals and visitors, they are a genuine take on the Ukrainian art, cities, culture, food and traditions.

PB 9789665008439 £27.99 July 2019 Osnovy Publishing 292 pages



Awesome Kyiv **Interesting things you need to know**

Osnovy Publishing

Exploding with culture, Kyiv has become a hot travel destination. Across Kyiv's numerous squares, locals debate politics, play chess and gossip. Its layered history, lush parks and hidden islands along the wide Dnipro provide for endless exploration. Its tree-lined promenades entice lovers to stroll, and revelers to gawk. It's a city of flaneurs. Of poets. Of politics.

Our Kyiv travel guide covers things only true Kyivans know. Written by local experts, our book is not truly a guide, nor is it a manual. It's an insight and love-letter to the city we adore, designed to give you the best chance at adoring it, too. Unlike other Kiev travel books, we've designed it in full color, mirroring the richness the city has to offer.

Inside *Awesome Kyiv* you will find:

- Chapters on history, culture, food, places, nature, sports, technology;
- Gorgeous photos and images throughout the book;
- Beautiful layout;
- Insightful and short texts explaining interesting things you need to know about Kyiv, including historical and cultural context;
- Fun facts.

PB 9789665008415 £24.99 September 2019 Osnovy Publishing 208 pages



Awesome Odesa **Interesting things you need to know**

Osnovy Publishing

Odesa – the “pearl of the Black Sea” – is a vibrant, multicultural port city. Its quirky architecture and laidback beach culture have long made it a popular spot for tourists, and an inspiration for writers. Its vibrant streets, good music, eclectic food, and live theatre entice visitors to Unwind.

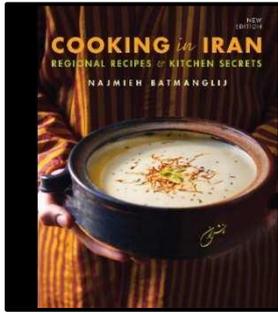
Odesa is open to the world. Since its founding, the city has had mayors of Spanish, Greek, and French origin, and its planners and architects have hailed from Italy, France, Germany, and The Netherlands. Their cultural influences, along with the native Tatar, Ukrainian, Russian, and Jewish populations resulted in an atmosphere of diversity and inclusivity.

With this book, we are pleased to share with you our love to Odesa! The book is neither a guide nor a manual. Rather, it's an insight into the city we adore – mellow, eclectic, and seductive. On its pages you'll find references to major historical events, famous and talented residents, art, culture, sports, literature, traditions, and even beloved street food.

Inside *Awesome Odesa* you will find:

- Chapters on history, culture, food, places, nature, sports, technology;
- Gorgeous photos and images throughout the book;
- Beautiful layout;
- Insightful and short texts explaining interesting things you need to know about Odesa, including historical and cultural context;
- Fun facts.

PB 9789665008408 £24.99 June 2019 Osnovy Publishing 184 pages



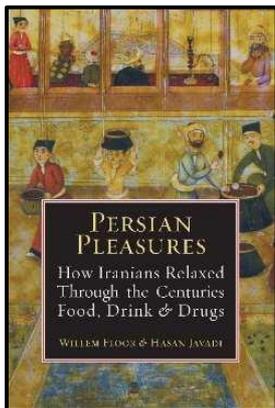
Cooking in Iran **Regional Recipes and Kitchen Secrets** Najmieh Batmanglij

Najmieh Batmanglij was exiled from Iran 39 years ago. She was living in France where she did not speak the language or have proper documents—and above all, she was pregnant. Out of a nostalgia and yearning to connect with her roots, she wrote her first cookbook, *Food of Life*, as a kind of love letter to her children. She wanted to share with them all the good things she had experienced growing up in a traditional family in Iran.

Over the years, *Food of Life* has been called “the definitive book on Persian cooking” by the Los Angeles Times and “the Persian cookbook Bible” by Iranians and others. *Food of Life* was followed by six more cookbooks including *Silk Road Cooking*, which according to the New York Times, read like “a good novel—once you start it’s hard to put down.” But as she worked on these books at home in America, a fantastical dream took hold—a craving to revisit Iran and celebrate the specialties and traditional dishes of each region.

The challenges that faced her—emotional, political, and logistical—were daunting, but she felt she had to do it. She knew from her Silk Road research trip to China twenty years earlier that, under the bulldozer of modernity, Iran too would soon lose many of its traditional ways, special cooking techniques, and small artisanal workshops. Najmieh was determined to capture and preserve them before that happened.

HB 9781949445077 £63.99 May 2020 Mage Publishers 728 pages



Persian Pleasures **How Iranian Relaxed Through the Centuries with Food, Drink and Drugs** Willem Floor, Hasan Javadi

Willem Floor, Hasan Javadi

Pleasure in the form of food, drink or drugs, is the subject of this book, which looks at how their consumption has played a key role in social interaction in Iran for the past 2,500 years and how this has evolved over time, shaped by changes in Iranian society and Persian culture as a whole.

Food has always been about more than just fuel: a meal is a feast for the senses, as well as an occasion to relax and be sociable, aspects that the many foreign travelers to Iran have commented upon over the centuries. One of the opening chapters allows us to see Iranian food and customs through foreign eyes in a fascinating overview of the subject. A further insight into Iranian food from the past is offered by the work of the fifteenth-century Persian poet Boshag, nicknamed At’ameh/the Gourmet. Long before cooking became a television phenomenon in America, he decided that food made a good subject for poetry and his poems reveal what would have been on the menu for the well-to-do Iranians of his day.

Drinking together was even more of a social event in Iran than sharing food, in particular when enjoyed with regular companions and in the comfortable surroundings of a familiar social venue. The next two chapters look at the rise of the coffeehouse in the seventeenth century, important as a meeting place for various social, artisanal or political groups, to discuss ideas, swap news, or play chess and other games. We then see how, by the nineteenth century, Iran had transitioned from a country of coffee drinkers to a nation of tea drinkers and learn how coffeehouses turned into teahouses without even changing their name.

HB 9781949445060 £71.99 September 2019 Mage Publishers 676 pages



Tulum Modern Turkish Cuisine

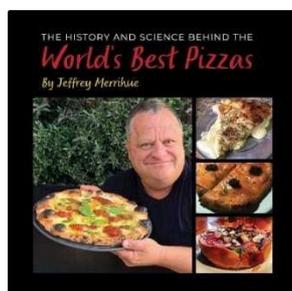
Coskun Uysal

Tulum, a much acclaimed modern Turkish restaurant in Melbourne, recently awarded its first Chefs Hat by the Melbourne Good Food Guide, is the creation of one of Australia's most exciting new chefs, Coskun Uysal.

With 7 chapters representing the 7 diverse regions of Turkey, each with their own seasonal ingredients, this handsome cookbook captures the essence of Tulum's delicious modern Turkish cuisine. Now the book allows the home cook to create delicious, refined dishes from all 7 regions.

Reviews: "We live a very privileged life where we get to cook and make people happy through our dreams. I am so grateful to have met Coskun. He is a gentleman with great values. I love his food and above all, I love the human that he is. He is true to his craft and loves his culture and, of course, his food is absolutely delicious. We are incredibly lucky to have him cooking here in Melbourne as he is a true representative of what our great city is all about."— George Calombaris

HB 9781925556483 £38.99 August 2019 Melbourne Books 240 pages



The History and Science Behind the World's Best Pizzas

Jeffrey Merrihue

The History and Science Behind the World's Best Pizza is a concise summary of everything you need to know about the world's very finest pizza. The history section will give you a taste of the colorful and entertaining development of pizza as it spread from ancient Rome to Naples and then around the world. The science section describes in detail each of the ingredients of the pizza making process. This will enable readers to understand and enjoy pizza even more if that is even possible. The final section reviews the best pizzerias in the world and their role in pizza becoming the world's favorite food. The author founded XtremeFoodies.com, has eaten at every World's 50 Best Restaurant since 2005 and has visited all 50 pizzerias mentioned in this book. This book is the first in a series about The History and Science Behind the World's Favorite Foods.

HB 9781543959130 £23.99 March 2019 BookBaby 66 pages

Recipe & Cookbooks



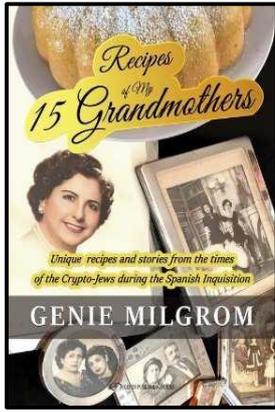
Relish Mama Recipes from a shared table and the Relish Mama kitchen

Nellie Kerrison

This bestselling cookbook now joins Melbourne Books' growing collection, alongside *Moroccan Soup Bar*, *Sweet Greek*, *Sweet Greek Life*, *Hungry and Fussy*, *Naked for Satan* and *Relish Mama Family*. *Relish Mama* is the perfect companion to *Relish Mama Family*, designed to work together to make your cooking easier every day. Each recipe represents the food Nellie loves most, to share with family, friends and through her acclaimed cooking school. What started as a little dream of sharing her passion and knowledge with others, with Nellie's warm and generous style of entertaining, has grown into a beautifully written and photographed cookbook. With recipes for every occasion, you will relish this book and feel the love on each and every page of this stunning debut.

About the Author: Nellie Kerrison is a highly regarded food enthusiast and cooking teacher and the founder of the acclaimed *Relish Mama* cooking school. Nellie grew up with a strong love and appreciation of cooking real food with real ingredients and places enormous priority on family and the coming together at a table.

HB 9781925556995 £30.99 August 2019 Melbourne Books 260 pages

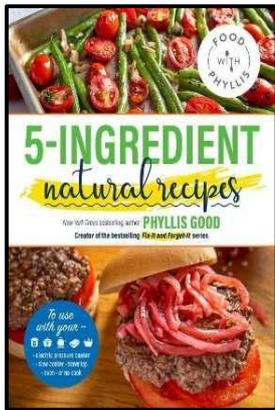


Recipes of My 15 Grandmothers Unique Recipes and Stories from the Times of the Crypto-Jews during the Spanish Inquisition

Genie Milgrom

Recipes of My 15 Grandmothers is a collection of recipes and stories from the times of the Crypto-Jews - who were hiding and pretending to be Catholic during the Spanish Inquisition while practicing their Judaism underground - through the present. The grandmothers of the family devised clever ways to disguise the fact that they were still keeping kosher while appearing to be eating pork. Until modern times, the family pretended to be devout Catholics, yet passed many of the Jewish customs on, sometimes in the form of these recipes, their true legacy. For several hundred years they hid their fasts and celebration of Jewish holidays, revealing them only via their recipes and some kosher kitchen customs. This collection was found recently, hidden away at Genie Milgrom's mother's house.

PB 9789652299697 £18.99 September 2019 Gefen Publishing House 164 pages



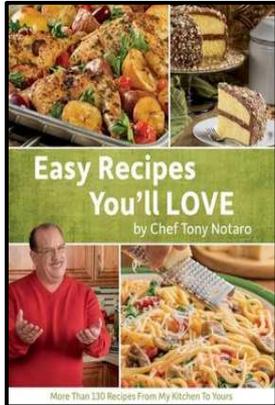
5-Ingredient Natural Recipes

Phyllis Good

You choose the cooking method for each recipe! A delightful new cookbook from one of the bestselling cookbook authors in North America, Phyllis Good. These 5-ingredient recipes use only wholesome ingredients—natural, honest, and delicious. (No canned soups, no cake mixes, no processed meats, no stabilizers.)

Nearly all of the 140+ convenient recipes are presented with two or more ways to prepare them. You pick which works best for you and the time you have: electric pressure cooker, slow cooker, stove top, oven, no-cook.

PB 9781947597389 £18.99 September 2020 Walnut Street Books 224 pages



Easy Recipes You'll Love More Than 130 Recipes from My Kitchen to Yours

Chef Tony Notaro

When you're raised in a big Italian-American family, you quickly come to realize that family is everything - at least that's what Chef Tony believes. And if you've seen him on TV, whether demonstrating a gadget that'll make your life easier or sharing his kitchen hints and tips, you know it's hard not to be drawn into his warm and inviting personality. That's why it's not hard to believe that, if Chef Tony could, he would invite everyone who watches him on TV into his home for dinner. After all, that's what family does. Since that's not possible, Chef Tony's done the next best thing - he's assembled a cookbook filled with many of the classic recipes he grew up with, along with the recipes that he uses daily in his busy life. That means, it includes some of his best Italian-American dishes (just wait until you try his Old World Pasta Bolognese!), as well as everyday favorites like a Mashed Potato "Stuffed" Meatloaf that'll have your whole family cheering. Chef Tony created this cookbook to inspire the everyday cook, and to show everyone that it's easy to get a good meal on the table using off-the-shelf ingredients. As someone with a busy schedule, Chef Tony understands the importance of being able to put dinner on the table every night of the week. That's why all of the recipes in this cookbook use everyday ingredients and have simple instructions. Not only are these recipes easy to make, but every one of them has been taste-tested by his family, his friends, and Chef Tony himself. (As Chef Tony would say, "Taste the love - Love the taste!") With more than 130 recipes, lots of full-page color photos, and areas for readers to add their own recipe notes, this cookbook is bound to be a favorite.

PB 9780998163536 £19.99 October 2019 Cugin 228 pages

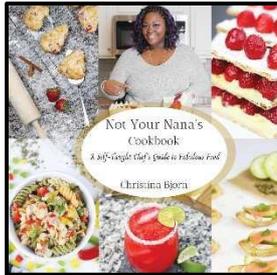


The Moorish Cookbook

Chef Judah Awoke Ace

The Moors controlled the spice trade routes up and down the Mediterranean between the 700's & 1300's and created some of the best cuisines known to man.

HB 9781098330941 £54.99 October 2020 BookBaby 68 pages

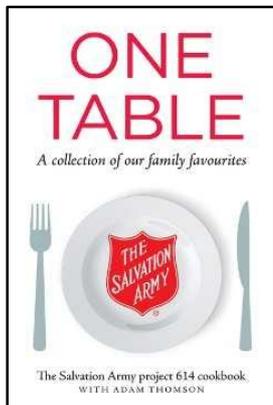


Not Your Nana's Cookbook

Christina Bjorn

From Christina Bjorn, award-winning cake artist and owner of the renowned Not Your Nana's Bakery comes a collection of epicurean recipes, tips, and stories entitled *Not Your Nana's Cookbook*. You'll be able to recreate dishes for all occasions from family dinners, date night favorites to fabulous party foods. It's designed to provide the most basic home cook with the tools and resources to be their own personal chef. Christina is a southern self-taught chef who feels good family food can be so much more than just traditional down-home fare. If you have ever wanted to make delicious dishes that will delight your family and friends, then *Not Your Nana's Cookbook* is here for you. Christina Bjorn has been featured in several publications. She has traveled all across the country competing and now is sharing a special part of her experiences with you. *Not Your Nana's Cookbook* features some of her most beloved recipes that will surely be a fantastic addition to your kitchen.

HB 9780578685977 £34.99 December 2020 BookBaby 126 pages



One Table

A Collection of Our Family Favourites

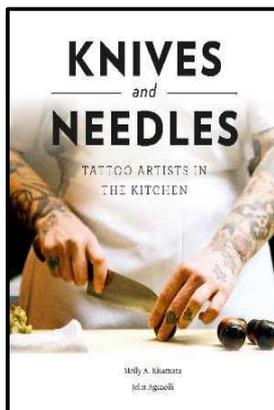
The Salvation Army Project 614, Adam Thomson

The Salvation Army Project 614 aims to achieve two simple goals. The first is to extend our love and care to those who are most vulnerable and any who are in need. The second is to help be an agent of change, offering an opportunity for those who desire to get back on their feet.

Food is the great equaliser, it's what brings us all together, and *One Table* collects many of the recipes that guests of the Salvation Army enjoy; from brownies and scones, to farmhouse vegetable soup, spaghetti with meatballs, beef stroganoff, Irish stew, satay chicken, the classic Sunday roast and much more. Also included are basic techniques to help guide you on your way, from chopping techniques to making the perfect stock.

About the Author: Adam Thompson joined the Melbourne Salvation Army kitchen as Hospitality Coordinator in 2013 and fell in love with Project 614. Working in a charity kitchen allows Adam the opportunity to let the patrons who come to eat know that they are valued, and to build a relationship with those who have none, because he believes relationships are the starting block for true change.

PB 9781925927016 £15.99 October 2019 Wilkinson Publishing 160 pages

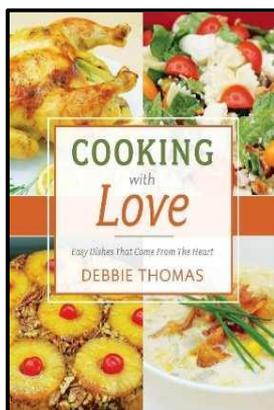


Knives and Needles Tattoo Artists in the Kitchen

Molly A. Kitamura, John Agcaoili

Tattoo artists from around the United States invite you into their personal kitchens in this intimate cookbook full of their favorite home recipes. Full-color photos of their own tattoos showcase their work in vivid detail. Recipes are easy to follow and range from guacamole and margaritas to guava-glazed ribs, from mom's quesadillas de Oaxaca to vegan churros, and from grandma's baked apples to Freddy Corbin's apple pipe. *Knives and Needles* celebrates the intersection of food and tattoo culture and the beauty that comes from skill transforming into art, whether it is through ink or the plate.

HB 9780764358142 £27.99 October 2019 Schiffer Publishing 224 pages



Cooking With Love Easy Dishes That Come from the Heart

Debbie Thomas

As Debbie Thomas grew a love for cooking within her own kitchen, she knew that *Cooking with Love* could inspire others to not only love cooking as well but use it as an expression to share love to those in their lives. And she believes that the best way to do so is by focusing on dishes that are simple, healthy and full of flavor. Debbie did not go to culinary school as many cookbook authors have. Instead, she learned to cook from hard work and from the love that came from the matriarchs in her family. By watching her mother and grandmother cook, and then later cooking with her children and grandchildren, she quickly realized that while cooking may require a few learned skills, the best cooking comes when it starts from within. Over the years, Debbie perfected her cooking style ... one that marries simple with delicious, healthy with fresh, and tradition with uniqueness. While she was born in Chicago, Debbie grew up in Kentucky. Her blend of "homes" likely explains her love for blending Italian, country and urban twists to her recipes. Within *Cooking with Love*, be prepared to be inspired with:

- A wide array of healthy and family-favorite dishes made simple, utilizing a few fresh ingredients that are promised to leave you yearning for more.
- Inspiration on how to cook with "what you got." Utilizing your pantry when you cook can take the stress out of it altogether, and Debbie provides you the guidance you need to be prepared for a last-minute weeknight dish or a surprise guest dinner!
- Suggestions for pulling together memorable meals throughout the week with her sample menus that pair several of her recipes found within the book.
- Cooking insights peppered throughout, learning Debbie's tips for making cooking easy, fun and always from the heart. If you are someone who is looking to make memorable and healthy meals for your family, *Cooking with Love* is full of a variety of recipes with that vision in mind. From appetizers to meat dishes and vegetarian options to desserts, this cookbook has enough recipes to keep your family tasting something new and always delicious for quite some time! With love poured into each recipe found within, you are promised to be inspired to spread love through these dishes to the special people in your life.

PB 9781543983883 £27.99 November 2019 BookBaby 150 pages

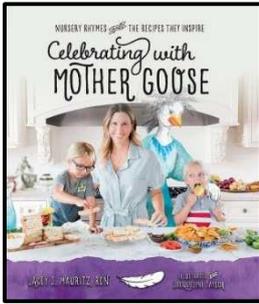


Trial & Error

Staunton Golding

I have been cooking for my four kids for years. As they were approaching college age, they asked me to write a cookbook that they could use in college and beyond. *Trial & Error* is this book.

HB 9781543982688 £27.99 October 2019 BookBaby 24 pages



Celebrating with Mother Goose Nursery Rhymes and the Recipes They Inspire

Lacey J. Mauritz, Jacqueline Taylor

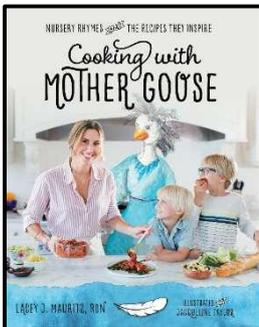
Celebrating with Mother Goose is the companion book from *Cooking with Mother Goose* and is your go-to guide for parties and special occasions.

It's a collection of our favorite snacks, sweets, and sips to share with friends, satisfy you between meals, and make the sweet moments in life even tastier.

There's also an entire chapter dedicated to crafts and activities, so your little can explore food on their terms.

About the Author: Lacey is a food-loving, registered dietitian, wife and mom who is ultra-passionate about child and family nutrition. Her goal is to engage parents and their little ones in the process of preparing, cooking and—the best part—eating meals. This is her third cookbook. Lacey lives in Jacksonville, Florida, and when away from her kitchen, enjoys spending time with her family, playing tennis, and traveling. Jacqueline (Jaq) is a self-taught artist based out of the United Kingdom. Jaq brought *Celebrating with Mother Goose* to life through her art and creativity. This book marks the second collaboration with Lacey J. Mauritz. When Jaq is away from her paints, she spends time with her grandson.

HB 9781734952025 £31.99 November 2020 Storybook Nutrition 320 pages



Cooking with Mother Goose Nursery Rhymes and the Recipes They Inspire

Lacey J. Mauritz

A one-of-a-kind storybook cookbook that invites parents and their children to discover delicious foods and the beloved nursery rhymes that inspire them... though this book offers so much more.

Cooking with Mother Goose isn't a cookbook simply for parents to help them prepare healthy meals for kids. Nor is it an instructional manual for parents to help teach their children to cook. Instead, it's an adventure in reading classic nursery rhymes through a new lens and bringing them to life by cooking and connecting as a family.

HB 9781734952001 £34.99 October 2020 Storybook Nutrition 400 pages



Gazelle Book Services Limited,
Unit 1/4, White Cross Mills,
Hightown, Lancaster LA1 4XS

t: (01524) 528500

e: sales@gazellebookservices.co.uk

www.gazellebookservices.co.uk

Gazelle Book Services Order Form - (Books listed alphabetically by title)

Title	Format	ISBN	RRP (£)	Qty	Total
5-Ingredient Natural Recipes	PB	9781947597389	£18.99		
A Bakers Dozen	PB	9781543955477	£18.99		
A Beautiful Balance	HB	9789927129087	£29.99		
A Beautiful Balance	PB	9789927129896	£29.99		
Awesome Kyiv	PB	9789665008415	£24.99		
Awesome Odesa	PB	9789665008408	£24.99		
Awesome Ukraine	PB	9789665008439	£27.99		
Carnivore Cooking for Cool Dudes	PB	9781732674554	£20.99		
Celebrating with Mother Goose	HB	9781734952025	£31.99		
Cooking in Iran	HB	9781949445077	£63.99		
Cooking With Love	PB	9781543983883	£27.99		
Cooking with Mother Goose	HB	9781734952001	£34.99		
Desserts	PB	9781947597242	£20.99		
Easy Recipes You'll Love	PB	9780998163536	£19.99		
Food For Thought	PB	9781912300365	£15.99		
Four Seasons of Entertaining	HB	9780764357312	£45.99		
Host & Harvest	PB	9781098345044	£13.99		
How to Feed a Superhero	PB	9781543975161	£31.99		
Jamie's Road	HB	9781633310162	£25.99		
Keto Cooking for Cool Dudes	PB	9781732674523	£18.99		
Keto Passport	HB	9781732674509	£19.99		
Knives and Needles	HB	9780764358142	£27.99		
Not Your Nana's Cookbook	HB	9780578685977	£34.99		
One Table	PB	9781925927016	£15.99		
Persian Pleasures	HB	9781949445060	£71.99		
Pilsner	PB	9781641601825	£18.99		
Recipes of My 15 Grandmothers	PB	9789652299697	£18.99		
Relish Mama	HB	9781925556995	£30.99		
Senn's War Time Cooking Guide	PB	9781536150230	£72.99		
Siciliano	Leather/fine binding	9781925556537	£38.99		
Silk Road Cooking	PB	9781949445039	£71.99		
The Art of Mixology	HB	9781646382118	£ 9.99		
The Art of Scotch	HB	9781543963236	£29.99		
The Co-op Revolution	PB	9781987915952	£13.99		
The History and Science Behind the World's Best Pizzas	HB	9781543959130	£23.99		
The Moorish CookBook	HB	9781098330941	£54.99		
The World On My Plate	HB	9781543964943	£33.99		



Gazelle Book Services Limited,
Unit 1/4, White Cross Mills,
Hightown, Lancaster LA1 4XS

t: (01524) 528500

e: sales@gazellebookservices.co.uk

www.gazellebookservices.co.uk

Gazelle Book Services Order Form - (Books listed alphabetically by title)

Title	Format	ISBN	RRP (£)	Qty	Total
Things We Love	PB	9781925642780	£46.99		
Trial & Error	HB	9781543982688	£27.99		
Tulum	HB	9781925556483	£38.99		
Uncertain Harvest	HB	9780889777224	£68.99		
Uncertain Harvest	PB	9780889777200	£21.99		
Vegan for Everyone	HB	9780991602162	£27.99		
Viking Age Brew	PB	9781641600477	£18.99		



Gazelle Book Services Limited,
Unit 1/4, White Cross Mills,
Hightown, Lancaster LA1 4XS

t: (01524) 528500

e: sales@gazellebookservices.co.uk

www.gazellebookservices.co.uk



GazelleBookServices



GazelleBookServices



@Gazellian



GazelleBooks