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Cooking and Food Titles



Subsidiary Rights Guide March 2010



Seasons DONNA HAY

Cooking/Lifestyle October 2009 9780732290498 280mm x 250mm PB 324pp, 4c x 4c Rights: World Rights sold: Germany, The Netherlands, Canada

The perfect dish ... whatever the season!

Donna Hay's stunning new book *Seasons* builds on the trend for cooking with ingredients that are in season, which means you will always be eating beautifully fresh food.

Designed with Donna's usual flair for food styling, *Seasons* features more lifestyle than Donna's previous books, giving readers tips and suggestions for how to enjoy the best of each season.

Over 100,000 copies sold in ANZ

• Previous title *No Time to Cook* was Australia's bestselling cookbook in first week of release – almost 150,000 copies sold to date in ANZ and rights sold to Germany, France, Italy, The Netherlands and Canada

• Donna ramps up her international profile in 2009-2010 with a tv series and launch of donna hay for Royal Doulton homewares globally

- Simple, practical recipes
- · Stylish yet accessible, fresh new design





No Time to Cook DONNA HAY Cooking November 2008 9780732288167 297 x 246mm PB 208pp Rights: World

A fresh new approach to busy-day dinners...

If you love to eat delicious, simple food, but have no time to cook, Donna Hay's sumptuous new book is the answer to your prayers.

Time poor and tired from a busy day – but don't want take away? No problem, look at the yummy options of Assembled Dinners. Nothing much in the pantry, no time to do a proper shop? Take heart from the simple combinations in Donna' Fast Flavours chapter which need a few ingredients, a grill pan or a barbecue, and a few minutes to let intense flavours unfold. Hate the thought of washing up pans and pots? The One Pot chapter lets you prepare gastronomic delights in one pan and One Dish serves up flavour combinations for dinner in a single dish. No good at planning for later? Turn to Donna's chapter on Freezing with flair, something she's re-discovering as working mum.

All this plus cheat's notes, hints on styling to help you 'make simple special', short cuts and of course the mouth-watering photography you expect from the world's leading cookbook writer.

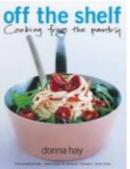
•A return to the bestselling style of *off the shelf* and *modern classics* •Rights sold: Germany, France, Italy, The Netherlands and Canada



donna hay



the instant cook 9780732281052 instant entertaining 9780732282691 DONNA HAY 297 x 230 mm 192pp HB with protective jacket Rights: World



off the shelf DONNA HAY 9780732281052 297 x 230 mm PB 192 pp Rights: World

donna hay



modern classics books 1 & 2 DONNA HAY 9780732271084 / 9780732275358 297 x 230 mm PB 192 pp each Rights: World 'If you are anything like me - almost always hungry, almost always pressed for time, almost always in the market for a fresh idea and absolutely always put off by the daunting complexity of chefs' recipes – Donna Hay is for you.' R. W. Apple Jr, food critic, *The New York Times*

the instant cook and *instant entertaining* reinforce Donna's trademark theme: fast, fuss-free, stylish dinners.

Whether you need to whip up busy midweek fare for a famished family or present something chic and easy for a casual weekend dinner with friends – time is on your side with Donna Hay's latest morish collection of over 190 fast, new and inspiring recipes, tips and tricks

· Now also available in PB editions

Rights Sold: Canada (HarperCollins); USA (Ecco); UK (4th Estate); Spain (Random House Mondadori); The Netherlands (Sanoma); Israel (Kinneret); Italy (Guido Tommasi); Germany (AT Verlag)



'Every time I read Donna's recipes I feel so, so hungry and truly inspired. off the shelf is a really handy cookbook that will always get me going. Full of really simple and tasty recipes for everyone. Fantastic stuff!' Jamie Oliver

off the shelf contains over 190 fast + fresh, inspiring + simple solutions to the nothing-fordinner dilemma. Grab the ingredients off your shelf and prepare to cook in a whole new way.

Rights sold: USA (4th Estate); UK (4th Estate); The Netherlands (Sanoma); Germany (AT Verlag); Spain (Mondadori)

In the *modern classics* series, Donna Hay takes the food from the past we love the most and makes it irresistibly new.

Donna looks at what's the best of the new and turns it into a cooking classic. Chapter by chapter, Donna Hay gives you the basics, step-by-step, and all recipes are stunningly photographed.

Rights Sold: USA (Morrow); UK (4th Estate); The Netherlands (Sanoma); France (Marabout); Italy (Guido Tommasi), Germany (AT Verlag)



donna hay



simple essentials DONNA HAY HB, 225 x 205mm, 96pp Rights: World

From Australia's favourite food writer; a whole series of essential cookbooks for everyday cooking.

The *simple essentials* series brings together favourite recipes written in Donna Hay's trademark and bestselling style.

Each recipe is accompanied by a full-colour photograph which beautifully illustrates Donna's fresh, modern approach to food, while also showing cooks the clever styling tricks that make simple food look so special.



- Chocolate April 2007
- •Chicken April 2007
- Salads + Vegetables October 2007
- Fruit October 2007
- •Pasta, Rice +
- •Noodles April 2008
- •Beef, Lamb + Pork April 2008

Rights sold: UK (4th Estate), US (Ecco), Canada (HarperCollins), France (Marabout), Germany (AT Verlag), Italy (Guido Tomassi)



A stunning Christmas treat from Australia's number one cookbook author.

Take the hassles out of the festive season with *donna hay christmas* this stunning giftformat book. Here, you'll find simple recipes and menu planners for a traditional Christmas, a modern Christmas, or a speedy Christmas. As a bonus, Donna includes timesaving tips and a 16 page planning section to record notes, your own handy tips, and things to remember.

With its combination of delicious packaging and Donna's signature accessible style, this is a beautiful gift to buy for others – or to keep for yourself.

donna hay christmas DONNA HAY 9780732283339 225 x 205mm HB 80pp Rights: World Northern Hemisphere edition now available





POH LING YEOW Cooking 9780733328305 November 2010 270 x 217mm pb 256pp \$39.99 Rights: World

Poh's Kitchen

Beautiful recipes from a passionate cook

In *Poh's Kitchen* we will go on a culinary journey with Poh Ling Yeow as she travels Australia meeting chefs, homecooks and producers in a quest to learn more about the art of cooking.

Bringing her own inimitable style and charm into the mix, Poh cooks alongside chefs such as David Thompson, Neil Perry and Emmanuel Mollois, learning as much as she can from their skills and expertise, while producing her own wonderful dishes.

On a mission to reinterpret the classic recipes of her childhood – Poh is of Chinese and Malaysian heritage - and bring new, exciting dishes to the our palates, Poh also travels to Malaysia, which she called home till the age of nine, and cooks up some delicious local fare under the watchful eye of her mum.

This exciting cookbook contains over 120 recipes and is beautifully designed and photographed.

'I really do feel like the luckiest girl in the world, to be presenting a cooking show with the ABC and publishing recipes is surely every avid cook's fantasy! I don't for one moment take any of this for granted' says Poh.

- Beautifully designed
- Author's voice is delightful she's charming, fun and excited to be cooking, and her intuitive style and sense of fun will encourage non-cooks into the kitchen
- The best of Australian cooking fresh, simple, Asian-inspired
- Although this is TV tie-in, works as a standalone book
- Over 120 recipes, beautifully photographed
- Coming in November 2011, Poh's Recipes from Home

Poh Ling Yeow is a TV phenomenon who shot to fame as the runner-up in 2009's MASTERCHEF. Now the star of her own ABC TV show, Poh's Kitchen where she cooks alongside celebrity chefs, she continues to delight fans everywhere with her innovative and playful approach. An intelligent and uncompromising 35-year-old of Chinese-Malaysian descent, Poh is also a talented artist. She lives in Adelaide.



French Kitchen: Simple, Classic French Recipes for the Home Cook SERGE DANSEREAU

Cooking October 2010 9780733326196 230 x 200mm (NSHB) 320pp Full colour throughout Rights: World

From Serge Dansereau, chef of the iconic Bather's Pavilion cafe and restaurant, comes this beautiful collection of 250 simple and classic French recipes, adapted to the home kitchen.

French food is the delight of food-lovers everywhere.

In this beautifully photographed and designed cookbook from legendary chef, Serge Dansereau, you will find 250 simple French recipes for the home kitchen, designed to make classic French cooking accessible to the everyday cook.

Combining expert French technique and wonderful Australian produce, Serge shares with us the kind of food he cooks at home, and offers recipes that will ensure you are never at a loss for what to cook for a relaxed brunch or a Saturday lunch, a children's birthday or an elegant cocktail party.

There are wonderful recipes for any occasion --- dinner with friends, a picnic in the vineyards, a barbecue on the beach or a delicious high tea.

From Lamb Ragout to Kingfish with a Herb Crust, Peach Parfait to Breton Biscuits and Goats Cheese Tart to a buttery Brioche, most recipes offer variations that allow each dish's adaptation to the ingredients you have available or to the season. So a recipe such as Chicken Mignonettes with Chive and Cream Sauce and Roast Potatoes can also, with a few easy changes, become a pork or veal version of the same dish or a recipe using winter produce, can easily become a summer feast, giving you flexibility in the kitchen all year round.

Also available:

The Bather's Pavilion Menus and Recipes (pb edition August 2010 9780733329043) Features over 180 recipes, and wine notes, showcasing the very best of Australian produce, beautifully crafted and elegantly presented. From the simple Trout Bundles with Prosciutto and Button Mushrooms for a casual summer picnic to the perfection of Serge's Roast Pheasant with Chestnut Puree for an elegant dinner.

Featuring exquisite photography from William Meppem and including over 30 desserts and dedicated chapters for canapes and petits fours -- this Bathers' Pavilion cookbook has recipes and menu ideas for every occasion.

•World rights available



Serge Dansereau is a recognised icon in the Australian food industry and one of Australia's most awarded chefs. An energetic French-Canadian, he is renowned for his relentless search for quality produce. His restaurant at Bathers' Pavilion was recently awarded a hat in the Good Food Guide.



Tetsuya: East to West

TETSUYA WAKUDA Cooking October 2011 9780732281687 280 x 250 mm hb 256pp Full colour throughout Rights: World

Recipes from Australia's most creative and original chef

Super chef Tetsuya Wakuda brings you the food he likes to cook and eat for himself and his friends at home: simple, personal recipes with Tetsuya's quirky take. Exquisite pasta, seafood and meat dishes, unusual and delicious salads, desserts which refresh the palate.

Using ingredients from the pantry, *Tetsuya: East to West* is the cookbook you want in order to make every meal a special experience.

With mouth-watering photography and stunning design, this is a cookbook to treasure.

Also available: *Tetsuya* 9780732266844

As one of Australia's most popular and respected chefs, Tetsuya Wakuda has tempted thousands of people with his stunning cuisine. Now, with his first cookbook, he shares some of his favourite and popular recipes with us.

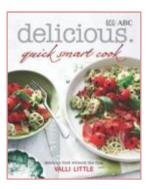
Some of the delicious recipes include: Angelhair Pasta with Asparagus and Truffle-scented Oil; Braised Oxtail with Sea Cucumber and Vegetables; Confit of Petuna Ocean Trout with Marinated Fennel; Pan Fried Duck Foie Gras with Sushi Rice, Honey and Soy.



• 45,000 copies sold in ANZ

· World rights available, excluding US and UK

Since arriving in Australia from his native Japan in 1982 with nothing more than a suitcase and a love of food, **Tetsuya Wakuda** has taught himself classical cooking techniques and taken the culinary world by storm. Chef and owner of the internationally renowned Tetsuya's restaurant in Sydney, he is part of an elite group of chefs, along with Alain Ducasse, Fredy Girardet and Thomas Keller.



Delicious: Quick Smart Cook VALLI LITTLE Cooking November 2009 9780733326028 270 x 217mm pb 256pp Rights: World

More than 120 all new recipes, to delight the tastebuds no matter the occasion - even when you are short on time.

delicious knows what real cooks need - achievable recipes that go beyond the everyday'-*Bill Granger*

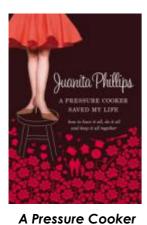
From the bestselling delicious magazine comes the next must-have collection of recipes from food editor Valli Little. The title says it all: quick recipes for those short on time as well as smart recipes for special occasions when you need to impress! There are more than 120 sensational all new recipes, each one beautifully photographed, organised into an easy to follow format and featuring a bonus menu planner.

Quick Smart Cook has it all ... fantastic food ... minimum fuss.

Trained at Le Cordon Bleu in London, and following a career as a successful food consultant and caterer, **Valli Little** has been the food editor of ABC's *delicious*. magazine since 2001. She is a regular guest on ABC Radio and the author of bestselling cookbooks *5 Of The Best, 5 Nights A Week,* and *Faking it.*

•Almost 60,000 copies of Quick Smart Cook sold in ANZ





Part survival guide, part cookbook - simple, practical solutions to achieve a better work/life balance.

When Juanita Phillips stumbled on an old pressure cooker in an op shop, it changed her life. As a frantically busy working mother, she was desperate for solutions to that modern dilemma: how to juggle kids, career, housework and marriage.

The pressure cooker helped her solve one of the biggest problems - preparing daily healthy meals - but that was just the beginning. She and her husband decided to transform their chaotic life in other ways too, and where it led them was surprising.

This candid confession of a failed supermum offers practical tips for anyone searching for a calmer, simpler, healthier life.

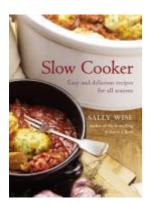
Includes:

- How to find more than 24 hours in a day
- Role reversal: the pros and cons of house-husbandry
- •The guilt-free guide to cutting housework
- The Amazing 7-Minute Risotto and other pressure cooker recipes

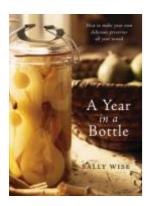
It is a must-read for every working mum.

Juanita Phillips is a broadcaster, writer and mother. She is currently the anchor of ABC TV's flagship seven o'clock news in Sydney.

Saved My Life JUANITA PHILLIPS Cooking / Self-help April 2010 9780733325885 245 x 170mm pb 224pp Full colour throughout Rights: World



Slow Cooker SALLY WISE Cooking August 2009 9780733327889 210 x 153mm pb 240pp Rights: World



A Year in a Bottle SALLY WISE Cooking June 2008 9780733323348 210 x 153mm pb 240pp Rights: World

Easy and delicious recipes for all seasons

From soups and stews to lighter fare such as Ocean Trout Fillets with Spicy Asian Glaze and even deliciously moist cakes and desserts, this is truly a recipe book for all seasons, including the warmer months - unlike ovens and stovetops, a slow cooker won't add heat and steam to your kitchen!

Sally Wise owns two crock pots and three slow cookers. At this very moment there is probably a pot of something delicious on her kitchen bench, slowly cooking itself to perfection - to say that she is passionate about this style of cooking would be an understatement.

In *Slow Cooker*, the bestselling author of *A Year In A Bottle* shares her favourite slow cooker recipes. Drawn from a collection created over thirty years of preparing tasty, economical and nutritious meals for her family, they include soups, mains - beef, lamb, chicken, pork and vegetables - and delectable desserts.

Sally believes that a slow cooker should be among the kitchen tools of every budgetconscious or busy person. These mouthwatering and easy-to-follow recipes will make slow cooking a cinch, all year round.

- From the bestselling author of A Year in a Bottle.
- The consumer demand for slow cooker recipes is huge as a result of the movement towards slow food and sustainable living
- · Contains delicious, warming recipes that are also economical.
- Perfect for busy people.
- 70,000 copies sold in ANZ!

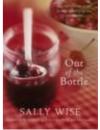
Recipes and tips to create your own jams, jellies, pickles, relishes and chutneys

Zesty yet simple raspberry jam on steaming fresh scones from the oven; tasty pickles, relishes and chutneys to complement roasts; and plump, tasty pickled onions and sumptuous fruit cheeses for the cheese platter ... just a small taste of what readers will find in Sally Wise s wonderful preserving cookbook. Containing a lifetime of passion and preserving wisdom, *A Year In A Bottle* is an inspiring and practical collection of more than 100 recipes and hints for making your own glorious jams, jellies, marmalades, drinks, pastes, fruit cheeses, chutneys, relishes and pickles.

 Includes easy and simple recipes, technical advice and helpful hints from selecting ingredient to safety tips to ensure success.

And, coming in April 2010: Out of the Bottle

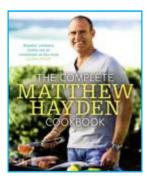
In this follow-up to the bestselling *A Year In A Bottle*, Sally Wise shows readers that homemade preserves aren't just for spreading on toast or scones, but can be introduced to a wide range of savoury and sweet recipes, turning what would have been a nice meal into a truly sublime one!



From My Kitchen to Yours

Coming in late 2010, Sally Wise shares with us her simple and delicious repertoire of gluten-free recipes – great both for those that are allergic and intolerant to gluten and anyone who finds going gluten-free occasionally boosts their energy and digestion

Sally Wise regularly appears on Australian radio. She has a weekly newspaper column, and owns and runs a catering business as well as teaching cookery to high school students and hospitality and TAFE students.



Complete Matthew Hayden Cookbook MATTHEW HAYDEN Cooking November 2009 9780733326202

9780733326202 260 x 216mm PB 288pp Rights: World

Hayden's two bestselling cookbooks into one bumper volume!

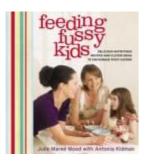
Featuring a fresh new design, an up-to-date introduction, and some gorgeous new family snaps, this is great value for cricket fans and cooks alike.

Aussie cricketing icon Matthew Hayden brings us tales of his exciting travels and passion for family, friends, fishing and food. This collection of stories and recipes features stories written by Matthew about people he knows and admires, about his young family and his cricketing mates, as well as some behind the scenes tales from The Ashes series - all related with his keen eye and characteristic down-to-earth style. There are loads of photographs from his family collection, from his mates, and from professional photographers who tour with the Australian team.

And then there are the recipes! Delicious, easy-to-follow mains and deserts that the whole family will enjoy. There's so much to choose from: Prawn Pita Pizza or Salmon Quiche (what was that about real men!); Veal Stew with Parsley Dumplings or Rib Eye on Spinach with Beetroot & Horseradish Puree; Lemonade Scones or Passionfruit and Coconut Cake. Each recipe is accompanied by a photograph of the finished dish, and they're all guaranteed to work, every time!

As Matthew says 'If a cricketer can cook, surely you can have a crack at it!'

- · Also available as two separate volumes.
- 37,000 copies sold



Feeding Fussy Kids ANTONIA KIDMAN & JULIE MAREE WOOD Cooking/Parenting October 2009 9780733324178 255 x 210mm pb 272pp Rights: World

A twist on the bestselling *Deceptively Delicious*, and the perfect solution for all those parents who want both happy, healthy kids and peaceful mealtimes.

Naturopath and nutritionist Julie Wood has two children; Antonia Kidman has four. Like most parents, they have encountered one of the most frustrating aspects of parenting: the fussy eater.

In *Feeding Fussy Kids* the authors have combined their nutritional expertise and parenting wisdom to show you how to boost your children's diets, encourage them to adopt a healthier approach to food and move them beyond their pickiness to understand how good food can make them feel stronger, happier and healthier.

The recipes focus on kids' favourites, such as sausage rolls and chicken nuggets, which are cleverly boosted with fruit, vegetables and other superfoods that even the trickiest eaters won't be able to see or taste; so little chocolate cakes contain a cup of broccoli, a tomato sauce hides five types of vegetable and little sweet treats contain more iron than spinach. These delicious, easy dishes will help you overcome your children's pickiness and ensure they receive the great nutrition their growing bodies need.

•120 delicious and nutritionally sound recipes for breakfast, lunch, dinner, snacks, desserts, baking and drinks

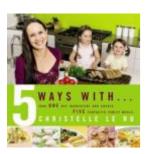
• Tips on creating a healthy approach to eating and strategies for dealing with particular problems

• Advice on encouraging your child's involvement with food -- from gardening and shopping to cooking and serving

· An education and rewards program to support your child's healthy eating choices

• The perfect solution for all those parents who want both happy, healthy kids and peaceful meal times.

Julie Maree Wood is a naturopath and nutritionist. She teaches and writes on the topic, and runs a clinic in Sydney. She has published three children's books internationally. **Antonia Kidman** is a parenting and lifestyle broadcaster and journalist. She is associated with charities that focus on women's issues and Australian families.



Five Ways With... CHRISTELLE LE RU

Cooking April 2010 9781869508180 230 x 230mm pb 128pp Full colour throughout Rights: World

Fantastic family-friendly meals that won't blow the budget.

'What am I going to cook for dinner tonight?'

Successful cookbook author, and mother-of-four, Christelle le Ru takes 20 budget ingredients - from potatoes to pumpkin, bananas to broccoli - and shows families five new ways to use each one in a family-friendly meal.

With beautiful colour photography throughout, *Five Ways With...* shows you how to save money on your food bill without sacrificing taste or nutrition.

With its wide selection of vegetable dishes, meat dishes, lunch recipes and desserts, *Five Ways With* will become a trusted kitchen companion, for experienced and inexperienced cooks, who want to eat well but can't afford expensive disasters.

· Fantastic, family-friendly meals using budget-conscious ingredients,

• Christelle's approach to food and cooking is down-to-earth and her recipes are easily accessible for the home cook

· Christelle is a great self-promoter with strong web presence: www.christelle-leru.com

Born in France but now living in Christchurch, **Christelle le Ru** is a busy mother-of-four as well as a cookbook writer extraordinaire. Her previous books include *Fresh Start* (healthy food for pre-schoolers) and books on French desserts and chocolate.



Super Food Ideas One-pot Cooking SUPER FOOD IDEAS

Cooking April 2010 9780732291013 240 x 193mm pb 288pp Full colour throughout Rights: World

Easy, tasty, no-fuss dishes for the whole family

For super-easy, no-fuss food on a budget, *One-pot Cooking* ticks all the right boxes. These all-in-one recipes are the ideal solution for busy cooks who want maximum satisfaction and flavour for minimum effort and expense. Take the complication out of mealtimes the easy way with this collection of more than 250 of the best one-pot recipes from Australia's best-selling food magazine-SUPER FOOD IDEAS.

Over 250 of the most popular, fuss-free recipes in a beautiful and simple design.
Capitalising on the trend for one pot/slow cooker recipes, this book brings together over 250 family favourites you can make with no fuss and little clean up.

Super Food Ideas is Australia's number-one food magazine, holding the top position for both readership and circulation. The magazine provides busy individuals and families with easy recipes and meal solutions, using readily available ingredients and simple techniques. Each issue contains hundreds of tempting recipes, nutritional information, helpful cooking tips and fantastic competitions - all for a great-value price.

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