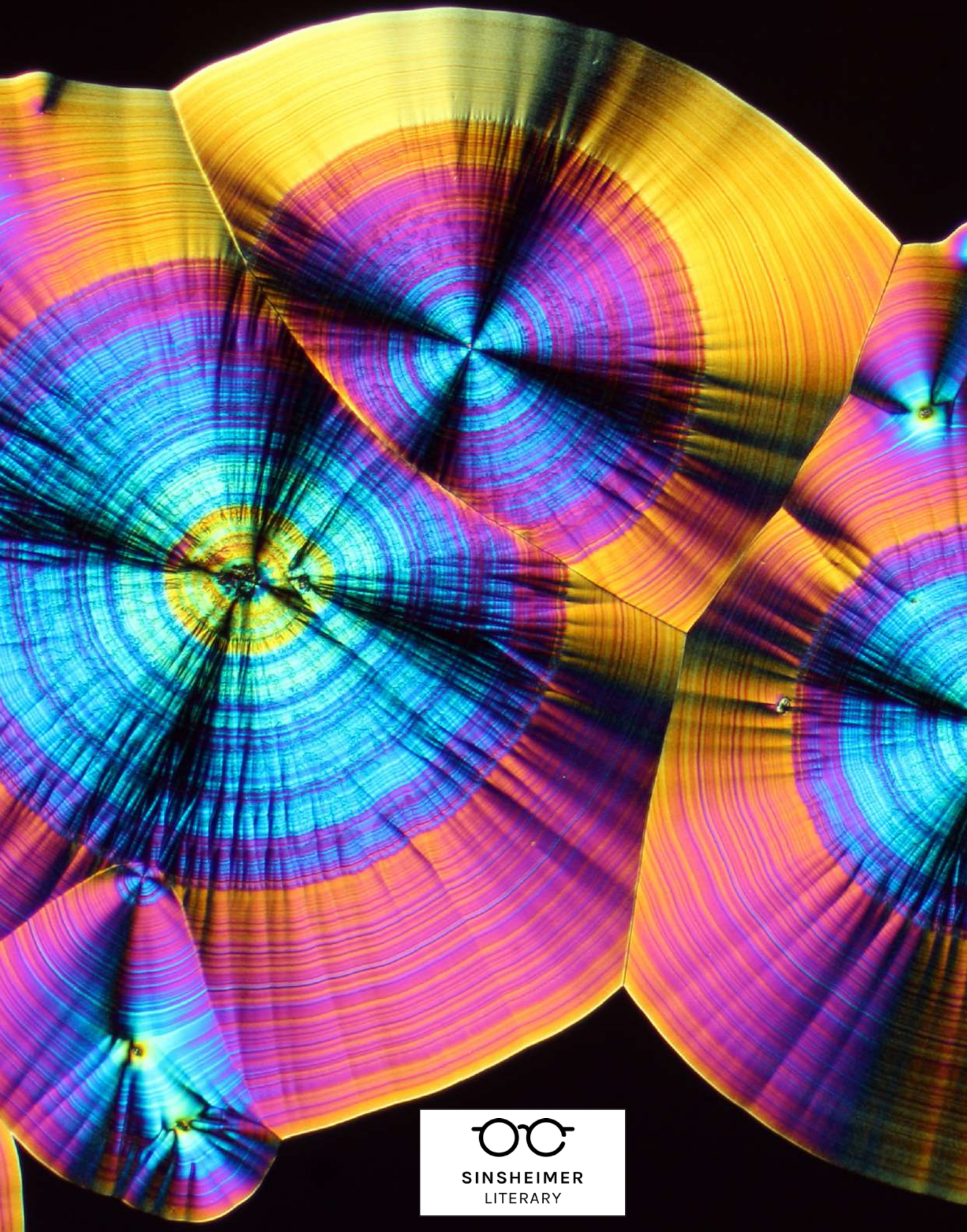
2026 Rights Guide



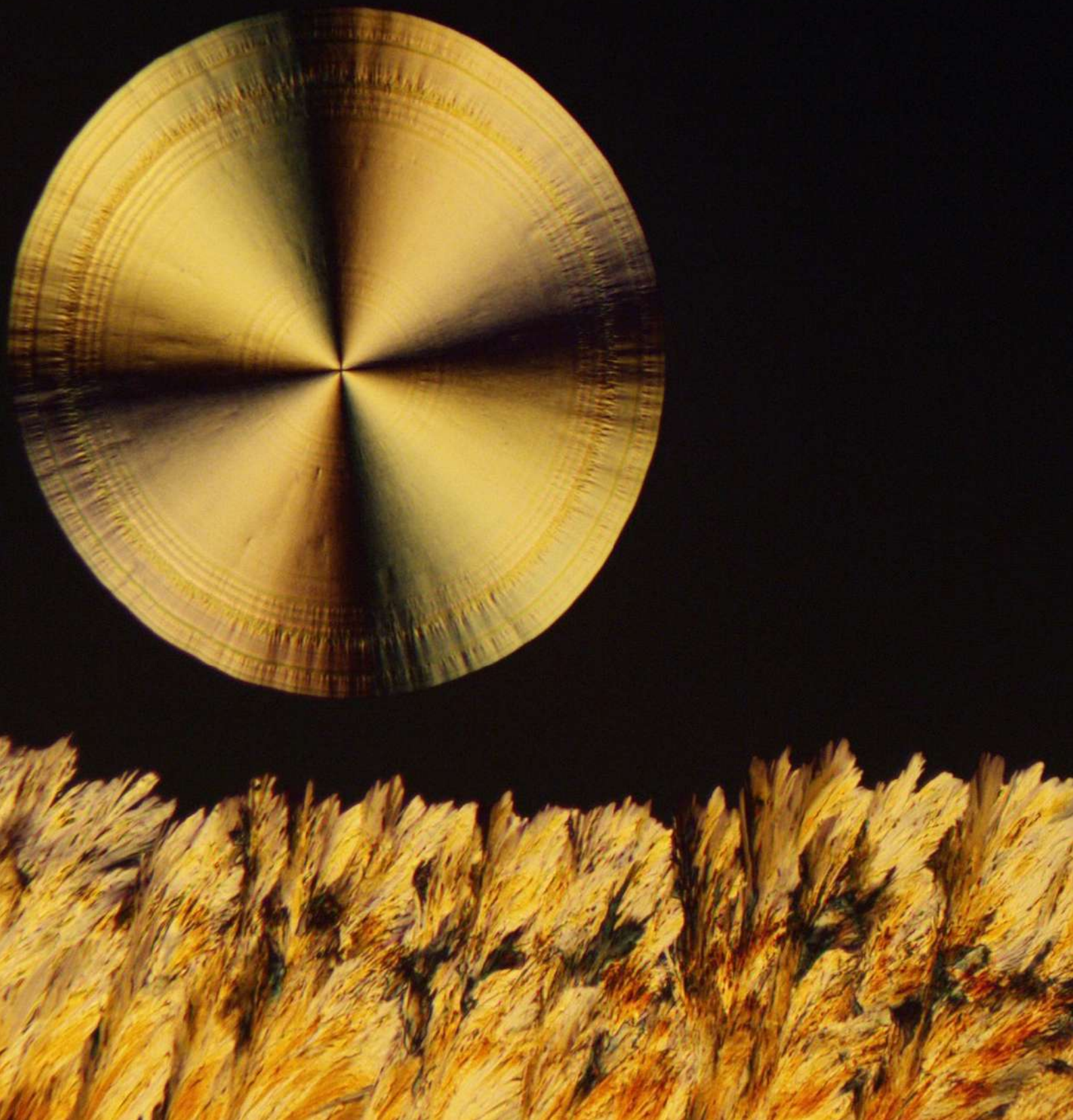
SINSHEIMER
LITERARY

Sinsheimer Literary, LLC is a boutique literary agency based in Washington, DC. Sinsheimer Literary exclusively represents adult nonfiction works by authors who have already established a platform in their chosen field, with a particular interest in biography, history, travel, food and culture, social issues, popular science, and nature and ecology.

Sinsheimer Literary was founded by Max Sinsheimer, who is a member of the Association of American Literary Agents (AALA). Max began his career as an editor at Oxford University Press.

For more about Sinsheimer Literary, please visit

www.sinsheimerliterary.com.



CONTENTS

FOOD & DRINK 1

HISTORY 16

SCIENCE & TECHNOLOGY 25

ECOLOGY & CLIMATE 30

HEALTH & WELLNESS 34

POLITICS & SOCIETY 40

MEMOIR & BIOGRAPHY 49

PERSONAL DEVELOPMENT 56

TRUE CRIME 58

A story-driven cookbook that treats China's wheat and grain noodles with the same seriousness long afforded to Italian pasta

MIAN

Travels Through China's Noodle Culture

Everyone loves noodles, everyone loves Chinese food—and yet there is still no English-language book that authoritatively maps China's noodle traditions. *MIAN* shows how noodles tell the story of China itself, from hand-pulled strands stretched across bustling city streets to hearty bowls served in mountain towns. Structured around the country's great noodle regions, this book documents and explains, for the first time in print, the detailed process for making Lanzhou's hand-pulled noodles—the most popular noodle in China. It travels through the rugged northwestern provinces known for wheat, lamb, and whole grains; visits Shanxi and Shaanxi, the national centers of China's noodle culture; journeys through Sichuan for spicy dan dan noodles, Yibin kindling noodles, and Chongqing's "little" noodles; and shows how the refined, seasonal noodles of Shanghai and Suzhou are as much about identity as they are about flavor.

"No one has explored the stories and techniques of Chinese noodles like Chris St. Cavish. He has the obsessive attention to detail of Kenji Lopez-ALT, a journalist's nose for a good story and a deep affection for China, where he has lived for some 20 years."—**Fuchsia Dunlop**, author

"Chris' knowledge is honed, rigorous, and grounded entirely in his investigative acumen. No one else could write this book."—***Lucas Sin***, chef and host, *Street Eats*

"There is no one better positioned to tell this story, and anyone serious about understanding China through its food needs this book."
—**Paul Pairet**, chef of Ultraviolet (three Michelin stars)

"This is the kind of book that will thrill experts, welcome curious cooks, and instantly stand apart in a crowded field. It's not just a needed book—it's one that only Chris could write."
—**Matt Sartwell**, Kitchen Arts & Letters

Author

Christopher St. Cavish is an American former chef who has lived in Shanghai since 2005. He reports China's food culture with a cook's eye and a journalist's curiosity. His video project saintcavish has drawn 85k YouTube subscribers and 3.6 million views since launching in November 2024. *Food & Wine* (China) named him 2024's Best Food Writer.

Specifications

- Hardcover
- Fall 2027

Publisher: Clarkson Potter (Penguin Random House)
Rights sold: All translation rights available
Rights contact: Rachel Berkowitz (rberkowitz@penguinrandomhouse.com)

The Silver Palate Cookbook *for the farm-to-table generation.*

The Talbott & Arding Cookbook

Seasonal Cooking in the Hudson Valley

The Talbott & Arding Cookbook is a new look at traditional cooking in the Hudson Valley through the lens of the beloved Talbott & Arding store. Think of it as *The Silver Palate Cookbook* for the farm-to-table generation.

Since opening in 2014, T&A has become a hub connecting the Hudson Valley's agricultural and culinary communities. *Bon Appétit*, the *NYT*, and *Vogue* have praised its seasonally inspired prepared foods and carefully curated cheese and charcuterie, and credited the store with uplifting regional farms and food artisans.

This cookbook offers 100 instant-classic, seasonally-inspired recipes for mornings, afternoons, and evenings, complete with meal companions, sweets, cheese plates featuring the best farmstead cheeses at their peak ripeness, and gatherings that guide readers towards assembling a menu for loved ones from the recipes in each season. Mona—a product of Chez Panisse—emphasizes the importance of using local produce and slowing down to indulge in the cooking process. This is not a 30-minute on-pot meal book, but rather a cookbook for people deeply in love with food.

"This is a book I can't believe Mona has not put together before now. It should be an instant classic. Like Mona Talbott herself."—**Annie Leibovitz**, celebrated American photographer

"Can one little shop change the way an entire area eats? Mona Talbott proved that it can. When she moved to Hudson, she changed the food landscape forever."—***Ruth Reichl***, James Beard Award-winning food writer and critic

"In my family we have a ritual: Every Saturday we all head into Hudson and halfway there my toddler turns to me and says, with great urgency, "Talbott?" The deliciousness of Talbott & Arding is obvious to anyone, even a three-year-old."
—**Malcolm Gladwell**, author, journalist, and public speaker

COVER TO COME

Author

Mona Talbott's culinary journey has seen her cooking for lumberjacks in the Canadian wilderness, staging in Brittany, privately cheffing in Bordeaux, and learning from the master of prepared foods, Eli Zabar, in Manhattan. But her career truly flourished with the attention of Alice Waters, who brought her into Chez Panisse's legendary kitchen, and then chose her to be the Executive Chef of the Rome Sustainable Food Project. Today Mona and her wife, Kate Arding, are the co-founders of Talbott & Arding in Hudson, NY.

Specifications

- Hardcover
- Fall 2027

Publisher: Workman (Hachette)
Rights sold: All translation rights available
Rights contact: Allison Huggins (Allison.Huggins@hbgusa.com)

A culinary travel narrative exploring the tensions between reckless extraction and superfood plant labels, and food's potential as a tool for preserving these irreplicable lands.

Eating the Amazon

Perhaps nowhere on earth has as many gastronomic possibilities as the Amazon rainforest, an ecosystem that has given the world crops as varied as açaí berries, vanilla, chiles, cassava, and Brazil nuts. A laboratory of flavors, it is a place where wild vanilla grows as big as bananas, potatoes hang from vines, and ants taste like lemongrass. But underlying the bountiful wonders of the region is a dire need to transition to a standing forest economy.

Going where statistics alone fail to bring readers, *Eating the Amazon* takes us on James Beard- and André Simon-nominated writer and photographer Nicholas Gill's two-decade journey into the Amazon in search of fermented fruit pulps and long-lost varieties of cacao. In sixteen chapters that each center on a different food, Gill traces the history of culinary and conservation movements in the Amazon, following a rising tide of clashes between modern resource extraction and indigenous foodways. Along the way he encounters riverine foragers, indigenous farmers, hunters, chefs, and scientists who are, against all odds, working to protect this culinary heritage. Readers will witness humble tubers like cassava transformed into the foundation for a sauce that could change indigenous economies, and watch a surprising alliance blossom between caiman hunters and conservationists, with lessons for how to save a species.

"The situation in the South American rainforest remains vulnerable and complex, but through relentless research and listening Nicholas Gill sees the forest for the trees. More than just great storytelling, Gill's work is a call to action."
—**Virgilio Martinez**, chef of Central in Lima, Peru

"Nick has been critical to introducing South America and the Amazon to audiences on our shows, and there's not a single person on the planet better to unpack the wild narrative of the Amazon."—***Brian McGinn***, Executive Producer of *Chef's Table* and *Street Food*

"In this book Nicholas Gill takes us on a journey through the ecosystems of the Amazon, with its biodiversity and inhabitants, while providing unique insight into ancestral relationships forged between human and plants, fungi, and other animals, through a unique relationship forged between the author and the Amazon."—**Giuliana Furci**, Founder of the Fungi Foundation

COVER TO COME

Author

Nicholas Gill is a James Beard- and André Simon-nominated writer and photographer. He is the co-author of *Central* (2016) and *The Latin American Cookbook* (2021) with Peruvian chef Virgilio Martinez, as well as *Slippurinn* (2021) with the Icelandic chef Gísli Matthías Auðunsson. He has been featured on Netflix's *Chef's Table* and has an award-winning culinary newsletter and podcast called *New Worlder*. Gill is a regular contributor to the *NYT*, *Saveur*, *New York Magazine*, the *WSJ*, and *The Guardian*.

Specifications

- Hardcover
- Spring 2027

Publisher: New Press
Rights sold: All translation rights available
Rights contacts: Spanish and Portuguese: Max Sinsheimer (max@sinsheimerliterary.com)
Other: Sharon Swados (sswados@thenewpress.com)

A seasonal vegan cookbook that interwines cooking and herbalism to celebrate the healing power of plants.

Plant-Based Magic

120 Medicinal & Vegan Recipes to Heal Body and Earth

Cooking is an alchemical act. Science and magic come together when we prepare food with certain medicinally charged flora and fungi. Plant-Based Magic intertwines cooking and herbalism to celebrate the healing power of plants.

Through fantastical-sounding, but science-grounded "spells" like Immunity Mushroom Flatbread and Illumination Pumpkin Soup, *Plant-Based Magic* will show readers how to integrate these medicinal plants and mushrooms into everyday meals, and why this way of eating is not just good for the body, but also for the planet. The approach harkens back to the healer archetype of the witch, who respects the earth, follows seasonal rhythms, and practices her craft with reverence for nature.

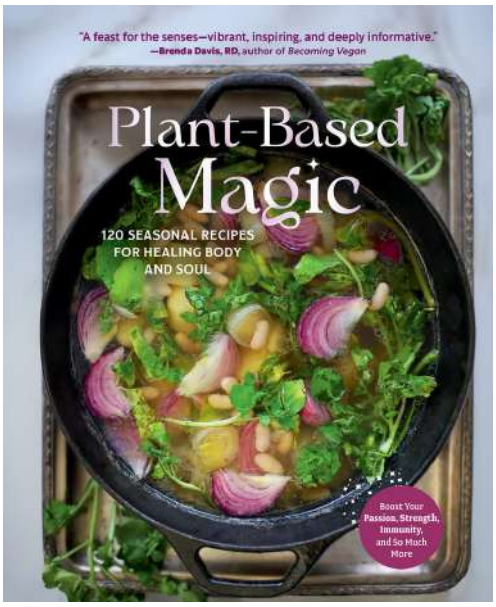
The Plant-Based Magic recipes, which are all vegan and seasonally arranged, highlight allergen information and provide succinct information on how certain ingredients improve our health. In addition to the main courses and sides, there are chapters dedicated to seasonal plant-based desserts like Eve's Apple Torte and Strawberry Lemon Euphoria Squares. Supplemental chapters explain the benefits of plant-based eating for body and planet, the benefits of regenerative agriculture, lists of sustainable foods, an index of vitamins and minerals, and a guide to the medicinal plants and mushrooms that appear prominently in the recipes. The final chapters feature seasonal healing potions for both the warm and cold months, such as Hibiscus Heart Tonic and Sacred Lotus Toner. This is a year-round kitchen spellbook for bodily health!

"Lisanna is no armchair herbalist! In an age of surface-level internet fun facts, her knowledge of plant medicine runs deep. What a gift **Plant-Based Magic** *will be in bringing these ancient techniques to the masses in approachable, delicious ways."*—**Phoebe Lapine**, cookbook author, ***The Wellness Project, SIBO Made Simple, Carnivore***

"Lisanna is the embodiment of the healer... she is gifted with a profound intuition."—***Madame Figaro***

"Our favorite witch."—**Mallory Arnold**, *Clean Eating Magazine*

"An herbalist and a chef dishes up recipes designed to harness the natural healing properties of plants."—**Publishers Weekly**



Author

Lisanna Wallance is a nutritive chef, herbalist, and author whose cookbooks are a sublimation of her suffering in hopes of helping others. Lisanna has a connective tissue disorder known as Ehlers Danlos Syndrome (EDS), which causes widespread organ dysfunction. Lisanna turned to the world of herbalism and medicinal mushrooms to ease her pain. She is currently finishing a Master of Science medical degree in clinical herbalism at l'École des Plantes de Paris.

Specifications

- 288 pages
- Width 8"
- Height: 10"
- Hardcover
- March 2026
- 979-8893030419
- $27.95

Publisher: The Experiment
Rights sold: All translation rights available
Right contacts: Margie Guerra (margie@theexperimentpublishing.com)

Reimagining Hungarian cuisine for a new generation of home cooks through personal recipes, seasonal ingredients, and a touch of Millennial flair.

Second Generation

Jeremy Salamon is a Hungarian-American-Jewish chef and the owner of the Brooklyn diner Agi's Counter, named for his paternal grandmother who fled the Hungarian Revolution in 1956 and settled in South Florida. *Second Generation* offers Jeremy's twists on the Old-World classics that Agi loved to make: think chilled stone fruit borscht and a fallen fruit spritzer, short rib goulash with wild mushrooms, and Tokaji-drenched strawberries and cream for dessert!

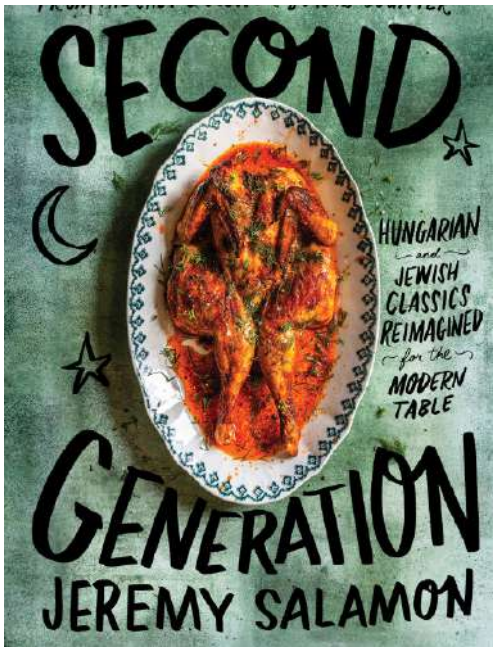
Second Generation reflects the progression of a dinner party like the ones Agi would host. A chapter on "Noshing" offers a variety of small dishes, pickles, dips, and spreads. Breads, biscuits, and crackers—the perfect vehicles for noshing—follow. Soups and main dishes come next, finishing off with two sweet sections, tortes and desserts. Two brief chapters on drinks and cupboard staples conclude the recipe chapters. Each recipe includes a headnote that connects the dish to Jeremy's grandmother's story, or his own. In its reinvention of a rich culinary tradition and its warm, youthful voice, *Second Generation* is closest to Jake Cohen's *Jew-ish*.

"Rooted in the rich and nuanced food of Hungary, Agi's Counter is a revelation. Who knew that this cuisine — customized in line with Jeremy's own tastes — could be so exciting?"
—Sara Moulton, chef, author, and host of the PBS show ***Sara's Weeknight Meals***

"Given the recent revival of interest in Eastern European cuisines throughout the US, **Second Generation** *couldn't be more timely."* **—Darra Goldstein**, food scholar and James Beard Award-winning author

*"***Second Generation** *is at once personal and universal; nostalgic and modern; fresh, yet rooted in the beauty and traditions of Eastern European cuisine."* **—Caroline Schiff,** Executive Pastry Chef and James Beard Award nominee

"Previous Generations had George Lang; our generation is lucky enough to have Jeremy Salamon." **—Leah Koenig,** author of ***The Jewish Cookbook*** and ***Modern Jewish Cooking***



Author

Jeremy Salamon is a chef and restaurant owner residing in NYC for the last decade. He helmed the kitchen at the east village restaurant The Eddy at the age of 24, and soon took over the kitchen at its sister restaurant Wallflower as well. After extensive travels through Eastern Europe, he opened his first restaurant, Agi's Counter, in 2021. It has already received glowing reviews in *The New Yorker*, *Eater*, the *NYT*, and other publications. Jeremy has appeared as a recurring guest judge on Food Network shows such as *Beat Bobby Flay* and *The Great Food Truck Race*.

Specifications

- 240 pages
- Width 7.6"
- Height: 9.3"
- Hardcover
- September 2024
- 978-0063317239
- $29.99

Publisher: Harvest (HarperCollins)
Rights sold: All translation rights available
Rights contacts:
Cameron Chase (cameron.chase@harpercollins.com)

Teaches home cooks that great salads can come straight out of their own kitchen 365 days a year if they learn one little secret: It's all about how you season them.

Salad Seasons

Vegetable-Forward Dishes All Year

Conventional wisdom has it that there is a season for salads, and that season is unquestionably summer. Outside of summer, one salad dominates the dinner table: that omnipresent green salad made from slightly slimy mesclun out of a plastic clamshell.

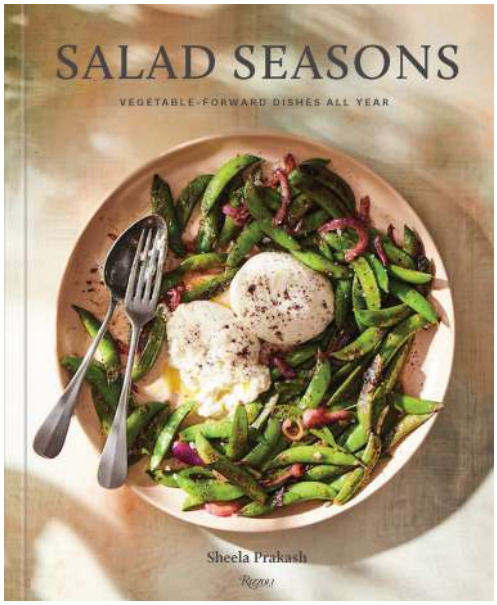
Here's a little secret, though: Salad Season can be all seasons —if you know how to build a great one. The secret to unlocking this potential is seasoning. We never question seasoning when it comes to other dishes. Yet, beyond making a simple vinaigrette, we haven't really been taught to season our salads with not just basic salt and pepper, but with layers of flavors and textures.

Salad Season is a lesson in how to create simple, yet show-stopping salads 365 days a year. It teaches home cooks the basics of preparing flavorful salads while encouraging them to lean into the ebb and flow of seasonal produce. The recipes in *Salad Season* will not only span all four seasons, but also show off salads' versatility as feel-good main dishes, such as Warm Spinach Artichoke Salad with Quinoa Crunchies, and as fresh side dishes, such as Roasted Garlic Kale Salad with Parmesan Rind Croutons. The recipes will also include a handful of fun, unconventional fruit salads, such as Strawberry-Rhubarb Salad with Lavender Honey, which make for unfussy, modern desserts.

"Sheela has an incredible knack for creating nourishing, good-for-you recipes that don't sacrifice a single ounce of pleasure. And in a time when we should all be consuming more in-season plants, I'm fully here for this new salad bible."
—**Camille Styles**, Founder of CamilleStyles.com

"Mustardy Carrot Slaw? Parmesan-Rind Croutons? Blackened Broccoli Rabe Caesar? I want all of this—and everything else Sheela mentions—in my life right now."—**Jenna Helwig**, Food Director at Real Simple and author of *Bare Minimum Dinners*

"As a decidedly non-salad-enthusiast, it takes a lot for me to get excited about salads, and Sheela's book does just that. She shares the basic building blocks of creating a great salad — and in every season too! Mouth-watering salads in winter? Sign me up."—**Alisha Ramos**, Founder of Girls' Night In



Author

Sheela Prakash is a food and wine writer and recipe developer, as well as a Registered Dietitian. A longtime editor at Kitchn, the largest independently owned food media site on the web with 17 million+ unique readers per month, she has also been on staff at Epicurious and Food52. Her writing and recipes can be found in numerous online and print publications, including Serious Eats, Tasting Table, The Splendid Table, Simply Recipes, Culture Cheese Magazine, Clean Plates, and Slow Food USA.

Specifications

- 208 pages
- Width 7.5"
- Height: 9.4"
- Hardcover
- April 2023
- 978-0847899265
- $37.50

Publisher: Rizzoli
Rights sold: All translation rights available
Rights contact:
Klaus Kirschbaum (kkirschbaum@rizzoliusa.com)

The most comprehensive reference work on Indian cuisine and culture ever created.

The Bloomsbury Handbook of Indian Cuisine

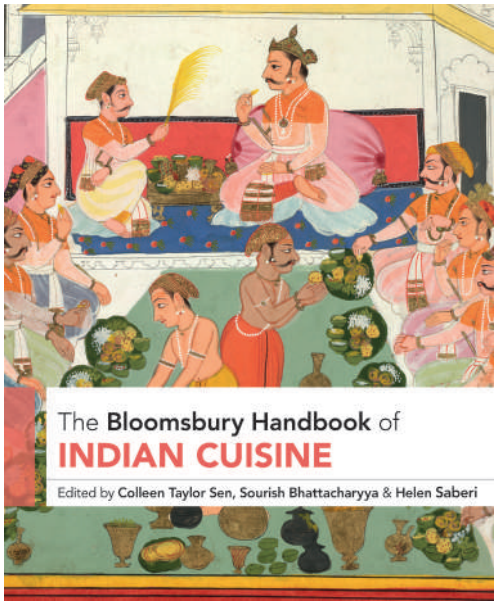
India has one of the world's most diverse and complex cultures. This 3.28-million-square-km region is home to 1.3 billion people (about a fifth of the world's population), a diversity of climate systems and soils, six major religions, 22 main languages and several hundred minor ones, and a complex social organization in which food plays a salient role as a marker of identity.

Very few reference works, however, have been written about the food of the sub-continent in English or in any other language. Much of the historical writing about food has been related to health and spirituality rather than taste or enjoyment And, until now, much of Indian food writing has been done by people from Westernised and/or middle-class backgrounds and is intended for readers from a similar background. The food described bears little relationship to the daily fare of the majority of India's population, and tends, moreover, to focus on certain regions (Punjab, Uttar Pradesh, Bengal) at the expense of others (Bihar, Jharkhand, Madhya Pradesh).

The Bloomsbury Handbook of Indian Food is the first to cover the entire period of Indian history, from pre-history and Harappan Culture to the present. It also covers contemporary trends – from Modern and 'Progressive' Indian Cuisine to the revival of 'Lost' Ingredients – and personalities in greater detail than any reference work has ever presented.

"Compiled by three masters of Indian food, this handbook confidently ranges from appam to vindaloo, and K.T. Achaya to Wyvern. It contains the wide-ranging cuisines of over a billion people, with a long history, who speak over 20,000 dialects."
—**Krishnendu Ray**, food scholar

"A definitive and indispensable guide to Indian cuisine! The entries cover indigenous and "imported" ingredients, diverse cooking styles across states and communities and important personalities who have established Indian food globally."
—**Priya Paul**, Chair of Park Hotels



Authors

Dr. **Colleen Taylor Sen** is a Chicago-based author and culinary historian specializing in the food of the Indian Subcontinent.

Sourish Bhattacharyya is an Indian food columnist, the co-founder of the Tasting India Symposium, and the Director of the Asian Hawkers Market

Helen Saberi is a culinary historian living in London, England. Her books include *Tea: A Global History, Teatimes: A World Tour, and Turmeric: The Wonder Spice*.

Specifications

- 448 pages
- Width: 6"
- Height: 9"
- Hardcover and paperback
- Feb 2023 (hardcover) | August 2024 (paperback)
- 978-1350128637 (hardcover)
- 978-1350359932 (paperback)
- $175 (hardcover) | $54.95 (paperback)

Publisher: Bloomsbury Publishing
Rights sold: All translation rights available
Rights contacts:
Stephanie Purcell (Stephanie.purcell@bloomsbury.com)

A tongue-in-cheek guide for the anti-social tippler on how to confidently pull up a seat at every genre and subgenre of drinking establishment.

Imbibing for Introverts

A Guide to Social Drinking for the Anti-Social

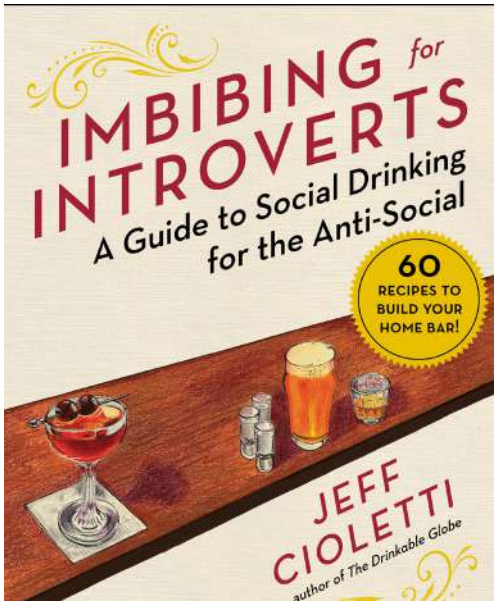
Long before the term "social distancing" entered the lexicon, introverts were thriving. We can thank social media for that, as countless memes have elevated introversion to the virtue that it's always deserved to be. But let's be clear: introverts aren't all a bunch of hermits. They like going out as much as the next person—as long as it's a manageable, crowd-less situation with comfortable places to sit. The emptier the bar, the better!

Imbibing for Introverts combines the social survival tactics taught in guides like *The Introvert's Way* with the appreciation for thoughtful drinking found in travelogues like Chad Parkhill's *Around the World in 80 Cocktails*. It's a comical journey through bars of all genres and sub-genres in search of a quiet, low-key drink for solo enjoyment or with as small a group as possible. It hops from tiki bar to speakeasy to sports bar and all points in between detailing how you, too, can enjoy being alone, even when there's a crowd.

"Savoring a drink alone is one of life's greatest pleasures. With dark humor and an encyclopedic knowledge of booze, Jeff Cioletti is what every introvert might not be able to admit they need: a companion along for the ride."—**Kate Bernot**, drinks reporter

"Introverts (like myself!) can now rejoice at having a book that will help us navigate the drinks scene with our comfort level in mind. Cioletti is a thoughtful and very knowledgeable guide."—**Em Sauter**, founder/cartoonist of Pints and Panels

"An ideal guide for the party animal... who just wants to be left alone with his drink and his thoughts. Many of us got pretty good at drinking by ourselves during the pandemic, but Jeff Cioletti shows he's a true master of the craft."—**Aaron Goldfarb**, *Brand Mysticism: Cultivate Creativity and Intoxicate Your Audience.*



Author

Jeff Cioletti the editor in chief of *Craft Spirits* magazine, a publication of the American Craft Spirits Association, and the former editor in chief of *Beverage World* magazine. He is the author of four books, the winner of multiple North American Guild of Beer Writers awards, a Certified International Kikisake-shi (sake sommelier), and the founder of beverage and travel site The Drinkable Globe. Jeff combines his love of drink with a passion for travel and one usually involves the other.

Specifications

- 200 pages
- Width: 6"
- Height: 8"
- Paperback
- November 2022
- 978-1510768277
- $24.99

Publisher: Skyhorse
Rights sold: All translation rights available
Rights contacts:
Elena Silverberg (esilverberg@skyhorsepublishing.com)

James Beard Award Winner!

A rice-paddy-to-glass journey through one year of sake brewing in Japan.

Exploring the World of Japanese Craft Sake

Rice, Water, Earth

Whether you are a sake novice or an experienced connoisseur, *Exploring the World of Japanese Craft Sake* offers fascinating insights, practical tips, and rich stories about this popular beverage.

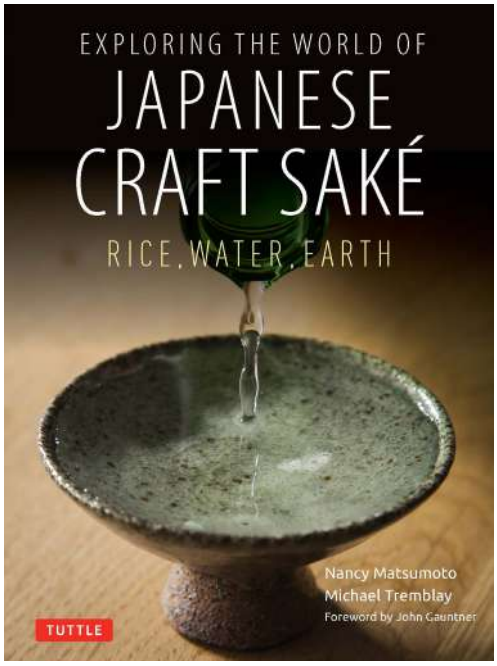
Authors and experts Nancy Matsumoto and Michael Tremblay visited 33 artisanal sake breweries in Japan, the US, and Canada to interview makers and document every stage of the sake brewing process. With over 300 color photos and a lively narrative, this James Beard Award-winning book provides:

- A comprehensive introduction to the science and history of sake brewing in Japan
- A look at how craft sake is brewed today using traditional methods.
- Histories of Japanese breweries, some over 300 years old!
- An answer to why some breweries turn out superior sake
- A discussion of rice varieties and terroirs where exceptional sakes are produced
- Current trends in the world of sake
- Tasting notes and recommendations for top craft sakes

It also includes recipes from several top Japanese brew masters along with food-pairing tips and the authors' own personal recommendations for the best sake bars in Japan and overseas!

"Sake literature lacks benchmark, authoritative-yet-accessible books for pros and generalists. This will be a must-read for Japan-lovers and sake-freaks alike!"
—Pascaline Lepeltier, Master Sommelier, author of *The Dirty Guide to Wine*

"Michael has been a leading Sake Ambassador for years, and his frequent tours of Japanese breweries and deep familiarity with sake culture make him the ideal candidate to slake the public's rising thirst for all aspects of this beguiling beverage." **— Richie Hawtin**, electronic DJ and ENTER.Sake brand owner



Authors

Nancy Matsumoto is a Toronto- and New York-based writer and editor who covers food, agriculture, and the environment, and a certified advanced sake professional.

Michael Tremblay is a "Sake Samurai" and sake sommelier for Ki Modern Japanese + Bar, where he manages the largest sake program in Canada.

Specifications

- 256 pages
- Width: 6.5"
- Height: 8.75"
- Paperback
- May 2022
- 978-4805316511
- $19.99

Publishers: Tuttle Publishing
Rights sold: All audio and translation rights available
Rights contacts:
Jodi Stanley (rights@tuttlepublishing.com)

From Rhode Island to Maine, 80 locally inspired seafood recipes that honor the coastal traditions of America's northeast.

New England Soups From the Sea

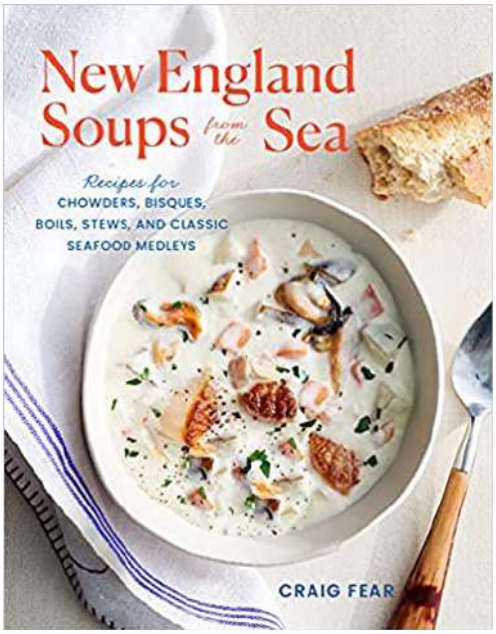
Recipes for Chowders, Bisques, Boils, Stews, and Classic Seafood Medleys

Few dishes conjure as much New England nostalgia as clam chowder. But the northeast coast of America can stir up even more creative soups and stews than this traditional favorite. From forgotten classics like clam chowder's Portuguese-influenced cousin, and fresh new flavors like Autumn Monkfish Stew, Malty Mussels Soup, and seasonal clam boils, this comprehensive cookbook embraces the locavore movement and sustainable seafood to expand our soup horizons.

Complete with easy recipes for seafood broths and stocks, 33 native fish and shellfish profiles, and advice on how to befriend your local fisherman, *New England Soups from the Sea* will have readers feeling confident in their seafood knowledge and how to invent their own soups from New England's ocean bounty. Paired with bright photography and the welcoming voice of a local New Englander, food writer Craig Fear boils all the charm of a seaside town into delicious, warming flavors. Includes 50 color photos.

"New England Soups From the Sea is a compelling love letter to the tastes and traditions of a unique place. Craig Fear respects history while presenting these recipes with contemporary appeal. I can almost smell sea-fragment steam rising from the pages like sea smoke rising off a quaint New England harbor."—**Barton Seaver**, chef and author of *American Seafood*

"New England Soups From the Sea is a beautiful representation of what a New England cookbook should be. Understanding and honoring the past of this iconic region's cuisine is vital to its future. Craig does an amazing job of describing the diversity of New England waters and the cultures that helped shape how we eat on the coast. The book provides the building blocks and steps to make these delicious recipes successful."—**Jeremy Sewall**, chef/owner of Row 34, author of *The Row 34 Cookbook*



Author

Craig Fear is a food writer, blogger, and cookbook author based in western Massachusetts. He became a certified Nutritional Therapy Practitioner in 2008, and his first book, *The 30-Day Heartburn Solution*, has helped thousands of people treat chronic heartburn and acid reflux through simple dietary changes. Craig is also the author of two soup cookbooks, *Fearless Broths and Soups* and *The Thai Soup Secret*.

Specifications

- 296 pages
- Width: 7"
- Height: 9"
- Paperback
- March 2022
- 978-1682687130
- $24.95

Publisher: Countryman Press
Rights sold: All translation rights available
Rights contacts:
Nicola DeRobertis-Theye (nderobertistheye@wwnorton.com)
Elisabeth Kerr (ekerr@wwnorton.com)

Transform the way your family eats with this child-friendly guide to anti-inflammatory eating.

The Anti-Inflammatory Family Cookbook

The Kid-Friendly, Pediatrician-Approved Way to Transform Your Family's Health

The anti-inflammatory diet can help both adults and children suffering from obesity, asthma, inflammatory bowel disease, and high blood pressure. In *The Anti-Inflammatory Family Cookbook* you will find 100 simple, easy, and tasty recipes that are straightforward to prepare and cover every development phase from infancy through adolescence. With great recipes for all meals, as well as snacks and special occasions, you'll always know what to make. These delicious, plant-forward recipes include a wide variety of vegetables, fruits, legumes, and whole grains while lacking processed foods which are known to increase inflammation. *The Anti-Inflammatory Family Cookbook* offers practical tips to help you healthily stock your pantry and incorporates fun ways to get your child exposed to new foods.

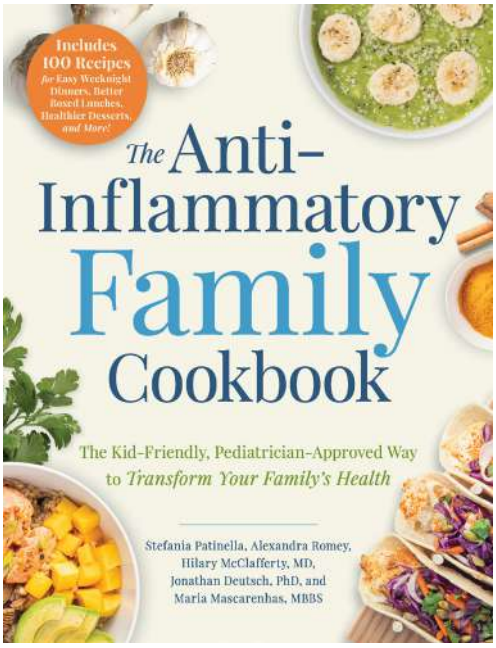
"Written by people who really know what they're talking about."—***Arkansas Democrat Gazette***

"A rock solid foundation for any family looking to take back control of their family's health and wellness."—***Clean Eating Press***

Specifications

- 256 pages
- Width: 7"
- Height: 9"
- Paperback
- January 2021
- 978-1507212974
- $21.99

Publishers: Adams Media (Simon & Schuster)
Rights sold: All translation rights available
Rights contacts:
Stephanie McKenna (Stephanie.McKenna@simonandschuster.com)



Authors

Chef Stefania Patinella has seventeen years of experience teaching nutrition and healthful cooking to diverse audiences, from children and families to health care professionals.

Alexandra Romey is the Culinary Developer at Saxbys, a coffee café with twenty-five locations in and around Philadelphia. She is a graduate of the Culinary Arts program at Drexel University.

Hilary McClafferty, MD, FAAP, is board-certified in pediatrics, pediatric emergency medicine, and integrative medicine. She serves as Medical Director, Pediatric Emergency Medicine, at the Tucson Medical Center in Arizona.

Jonathan Deutsch, PhD, is Professor in the Center for Food and Hospitality Management and Department of Nutrition Sciences at Drexel University. He was the James Beard Foundation Impact Fellow, leading a national curriculum effort on food waste reduction.

Cook your way through 75+ simple yet tantalizing Mediterranean recipes that make the most of what's in season.

Mediterranean Every Day

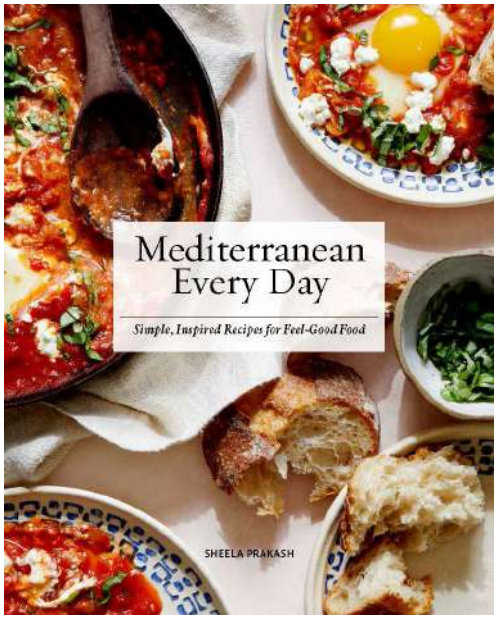
Simple, Inspired Recipes for Feel-Good Food

Mediterranean Every Day embraces a style of cooking that celebrates flavor with a relaxed, flexible attitude. It's simple enough for a quick family meal, but never out of place for a weekend gathering with friends. Alongside stunning photography, discover easy crowd-pleasers like Herby Ricotta; weeknight meals like One-Pan Sausage, Pepper, and Onion Bake; and desserts like Roasted Figs with Dark Chocolate and Sea Salt. Beyond the recipes, this is a book that teaches how to build a wholesome, well-stocked pantry. Start off with an introduction to the Mediterranean style of cooking and then choose your own adventure.

"Sheela is uniquely attuned to the kinds of foods we crave. I want to drink a Honeyed Prosecco immediately, maybe with a side of Cacio e Pepi Farinata. For dinner, it'll definitely be the Braised Harissa Eggplant. Or maybe the Melted Broccoli Pasta? Whichever I don't eat tonight, I'll eat tomorrow. This is not simply food for dinner; this is food for life." —**David Tamarkin**, editor and digital director of Epicurious and author of *COOK90*

"With dishes like Pesto Pasta with Charred Radicchio, Skillet Lemon Chicken Thighs with Blistered Olives, and London Fog Affogato, Sheela stays rooted in tradition while bringing a vibrant new take to the Mediterranean table. What a great book for new and well-seasoned cooks alike." —**Mindy Fox**, food writer and best-selling author with Antoni Porowski of *Antoni in the Kitchen*

"This gorgeous book celebrates Mediterranean flavors with recipes that will be endlessly pleasing and full of delight in your homes for years to come." —**Nik Sharma**, author of *The Flavor Equation* and *Season: Big Flavors, Beautiful Food*



Author

Sheela Prakash is a food and wine writer and recipe developer, as well as a Registered Dietitian. A longtime editor at Kitchn, the largest independently owned food media site on the web with more than 17 million unique readers per month, she has also been on staff at Epicurious and Food52. Her writing and recipes can be found in numerous online and print publications, including Serious Eats, Tasting Table, The Splendid Table, Simply Recipes, Culture Cheese Magazine, Clean Plates, and Slow Food USA.

Specifications

- 208 pages
- Width 8.3"
- Height: 10.3"
- Hardcover
- September 2020
- 978-1558329997
- $26.99

Publisher: Harvard Common Press (Quarto)
Rights sold: All translation rights available
Rights contacts:
Emma Karlsson (emma.karlsson@quarto.com)

Bringing fun, healthy Latin flair to busy American kitchens!

Latin Superfoods

100 Simple, Delicious, and Energizing Recipes for Total Health

Award-winning author Leticia Schwartz is on a mission to prove that healthy eating not only can be absolutely delicious, but also that food is medicine, and that by living a healthy lifestyle you can take control of your health and of your life.

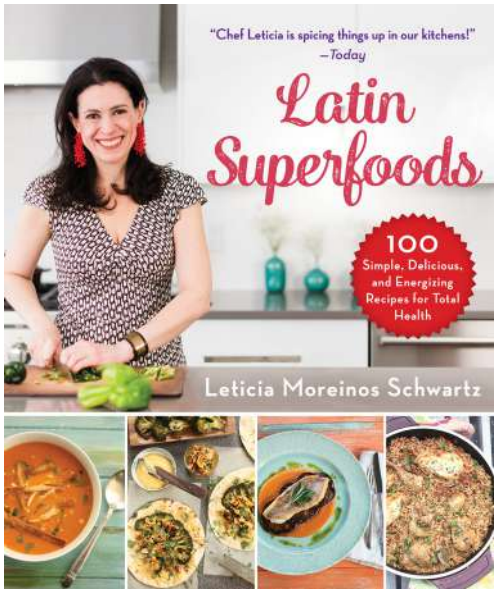
Through the American Diabetes Campaign, Leticia saw first-hand the dietary problems that contribute to this and many other lifestyle diseases, particularly in the Hispanic community. She quickly realized that once Latinos move to the US, their habits change for the worse, along with their health. The good news is that maintaining a healthy diet has never been easier.

In *Latin Superfoods*, Leticia will introduce you to new and improved Latin recipes to enjoy without compromising on flavor. Utilizing healthful, nutritious ingredients like nuts, grains, seeds, herbs, spices, beans, fruits, and vegetables, these tried-and-true favorites include classics like arroz con pollo and quesadillas (with a healthy twist), to lesser-known (but still traditional) dishes like grilled shrimp with Caipirinha vinaigrette and wild rice salad with mango and shrimp.

"Leticia's passion for cooking combined with her knowledge of health provides insight on how to better cook for yourself. Of course, the Latin influence throughout the recipes gives real soul and taste." —**Daniel Boulud**, chef and restaurateur

*"In **Latin Superfoods**, Leticia provides us fun, lighter takes on Latin classics and a raft of fresh new recipes sporting Latin ingredients, all of them destined to brighten up my daily menus. Yucca Latkes, Hearts of Palm Ceviche, and Chicken Ropa Vieja are at the top of my **try-'em-now** list, but I'm intrigued by nearly everything in the book."*
—**Sara Moulton**, chef, cookbook author & television personality

"Chef Leticia Schwartz is spicing things up in our kitchens!" —***The Today Show***



Author

Leticia Moreinos Schwartz is a Brazilian-American chef who studied culinary and pastry arts at the French Culinary Institute, and who has worked at legendary New York restaurants such as Le Cirque 2000, La Grenouille, and La Caravelle. She is also the author of *The Brazilian Kitchen* which won Best Latin Cookbook at the World Gourmand Awards, and *My Rio de Janeiro*.

Specifications

- 240 pages
- Width: 7.5"
- Height: 9"
- Hardcover
- October 2019
- 978-1510745957
- $22.99

Publisher: Skyhorse
Rights sold: All translation rights available
Rights contacts:
Elena Silverberg (esilverberg@skyhorsepublishing.com)

A spirited look at drinks in pop culture.

Drink Like a Geek

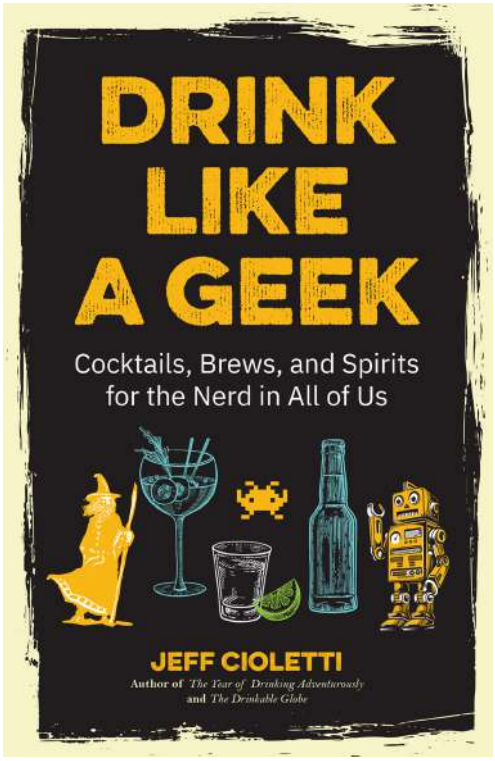
Cocktails, Brews, and Spirits for the Nerd in All of Us

Sci-fi and fantasy worlds are full of characters who know that sometimes magic happens at the bar. In addition to being a mixed drinks and alcoholic drinks book, *Drink Like a Geek* is a look at iconic drinks and the roles they play in our pop culture–our favorite movies, shows, books, and comics. It's also a toast to the geeks, nerds, and gamers who keep this pop culture alive. Because we strongly encourage audience participation, dozens of recipes for otherworldly cocktails, brews, and booze are included. This is a great 21st birthday idea... If you're looking for nerd gifts, *Drink Like a Geek* raises the bar!

*"Jeff is a geek, but he's no snob. Like a friend who lends favorite comic books or tips you off to a great IPA, this book opens up new worlds and shares your passion for their minute details. **Drink Like a Geek** revels in nerd culture while remembering that the best parts of being in the club are the people—and drinks—there with you."*
—**Kate Bernot**, managing editor, The Takeout

"You know that line about booze and knowledge? I'm convinced Tyrion Lannister stole it from Jeff Cioletti. The author of this book has an unabashed love and appreciation for inventive drinks and all forms of geekery. The two have more in common than you might think, and, as both step in from the fringes, Cioletti is here to get you deeper into your favorite genre and glass."—**John Holl**, author of *Drink Beer, Think Beer* and co-host of *Steal This Beer*, a podcast

"A geek's geek and a drinker's drinker, Jeff Cioletti authoritatively puts a whole spectrum of geek-loved media together with peppy, name-checked cocktails. Wonderfully unique! Get Boilermakers with good old Greedo, and see who shoots first. Drink Romulan Ale with Doc McCoy, Tardis-blue gin with The Doctor, and a corrected Vesper with Bond; James Bond. Then argue about them; that's what Geeks do."—**Lew Bryson**, author of *Tasting Whiskey* and *Whiskey Master Class;* senior drinks writer at The Daily Beast



Author

Jeff Cioletti the editor in chief of *Craft Spirits* magazine, a publication of the American Craft Spirits Association, and the former editor in chief of *Beverage World* magazine. He is the author of four books, the winner of multiple North American Guild of Beer Writers awards, a Certified International Kikisake-shi (sake sommelier), and the founder of beverage and travel site The Drinkable Globe.

Specifications

- 224 pages
- Width: 5.5"
- Height: 8.5"
- Paperback
- September 2019
- 978-1642500110
- $19.95

Publisher: Mango
Rights sold: All translation rights available
Rights contacts: Shawn Hoult (Shawn@mango.bz)

Discover the culinary heart of Northern Portugal through the stories, food, and history of Bolhão.

Porto

Stories and Recipes from Portugal's Historic Bolhão Market

Bolhão Market's century-old walls are crumbling as its vendors and visitors wait for the restoration that will return it to its former glory. Though the deteriorating conditions have forced many vendors to leave, there are fishwives still singing their seductive *pregão*, bakers still hawking crusty *broa* baked in wood burning ovens, and butchers still offering up *favos de mel* for the city's signature tripe stew. Bolhão still pulses with knowledge earned over generations and the rich culinary heritage of the region.

This book, which has a foreword by the Michelin-starred Chef **José Avillez**, is about those vendors who remain, and their stories are for those who want to know what to do, see, and eat when they visit the North. Porto, nestled between the sea and the esteemed Douro Valley, is the heart of one of Europe's premier—though often overlooked—food destinations. The people of Bolhão embody the spirit and tradition of this enchanting city.

"More culinary guide than cookbook, [Porto] . . . focuses on the edible history of the region, separated into chapters focusing on Portuguese staples: seafood, cured meats, produce and everything you'll want to eat on your visit."—***The Globe and Mail***

"This book is a visual and gustatory hymn to the honest, simple foods of Northern Portugal as well as a portrait of the proud and welcoming vendors of Bolhão Market who sell and cook it. Flipping through its pages, I felt a tremendous sense of saudades—an indescribable longing—for my adopted country."—**David Leite**, author of *The New Portuguese Table*

Authors

Gabriella Opaz is an award-winning speaker, writer, and consultant on storytelling and communication. She is the co-founder and co-owner of Catavino, which offers custom food, wine, and cultural tours of Portugal and Spain.

Sonia Andresson Nolasco is a journalist, editor, and publicist who primarily works with food, wine, travel, and art organizations to promote Portugal.

Ryan Opaz is a photographer, a knight of the Port Wine Brotherhood, and the CEO of Catavino.

Specifications

- 248 pages
- Width: 9"
- Height: 9.5"
- Hardcover
- August 2018
- 978-1572842564
- $29.95

Publisher: Agate Surrey
Rights sold: Portuguese
Rights contacts:
Max Sinsheimer (audio): max@sinsheimerliterary.com
Isabelle Bleecker (Isabelle@Nordlysetagency.com)
Jennifer Thompson (Jennifer@Nordlysetagency.com)

The controversial story of the villainous conspiracy inside Ulysses S. Grant's White House to steal the sacred Black Hills from the Lakota.

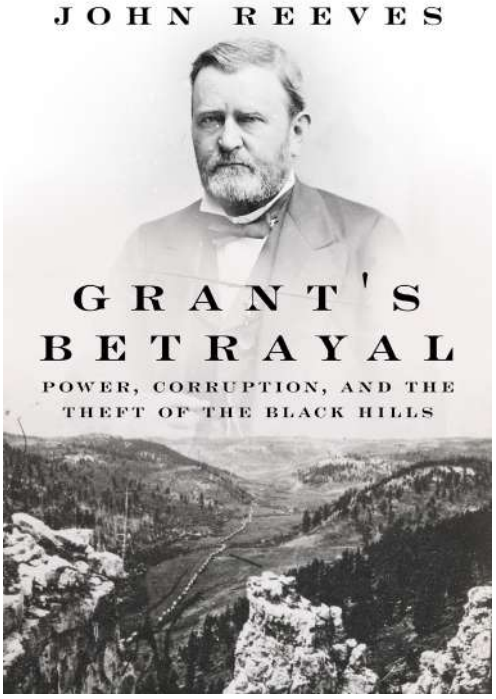
Grant's Betrayal

Power, Corruption, and the Theft of the Black Hills

Grant's Betrayal tells a villainous story that has been forgotten by most Americans. In February 1877, the United States government illegally seized the Black Hills in response to its humiliating defeat at the Battle of Little Bighorn in June 1876. The Lakota viewed this sacred land, which they called "Paha Sapa," as "the heart of everything that is."

Unable to accept the loss of such an invaluable region, the Lakota Chief Sitting Bull said, "The Black Hills belong to the Sioux nation...I never will give up the Black Hills to the U.S. or to anybody." Presently, Sitting Bull's ancestors continue their fight in the courts for the return of the Black Hills. Referring to the unjust land grab by the Grant administration, a U.S. Court of Claims declared, almost a century later in 1975: "The duplicity of President Grant's course and the duress practiced on the starving Sioux, speak for themselves. A more ripe and rank case of dishonorable dealings will never, in all probability, be found in our history."

At its core, this book is about capitalism and corruption at the time of America's first centennial. It's also about loss. White settlers believed they had a right to expand ever westwards, regardless of the legal rights of indigenous peoples. Ultimately, the U.S. government used its military might to uphold this belief. The insatiable desire of Americans to build railroads, dig mines, plant crops, and build homes throughout the West triumphed over any obligations they may have felt to adhere to existing treaties with Native Americans. Grant's close friend William T. Sherman said, "you cannot stop the locomotive any more than you can stop the sun or the moon, and you must submit." In the end, the Lakota lost an essential resource that sustained them—spiritually, economically, and culturally. What did all of this mean for the Lakota and their history? Americans have barely even acknowledged an injustice took place. We certainly have never atoned for it.



Author

John Reeves is the author of *The Lost Indictment of Robert E. Lee* and *A Fire in the Wilderness*. He has taught European and American history at Lehman College, Bronx Community College, and Southbank University in London. John received an MA in European History from the University of Massachusetts at Amherst. He lives near Washington, DC. You can learn more about him at

Specifications

- Hardcover (jacketed)
- Fall 2026

Publisher: Pegasus Books
Rights sold: All rights available
Rights contacts:
Audio: Jessica Case (jessica@pegasusbooks.us)
Translation: Max Sinsheimer (max@sinsheimerliterary.com)

A cinematic, character-driven history of King William's War showing how Schuyler and Mohawk diplomats turned cross-cultural alliance into the decisive weapon that changed the course of empires in North America.

Empire and Frontier

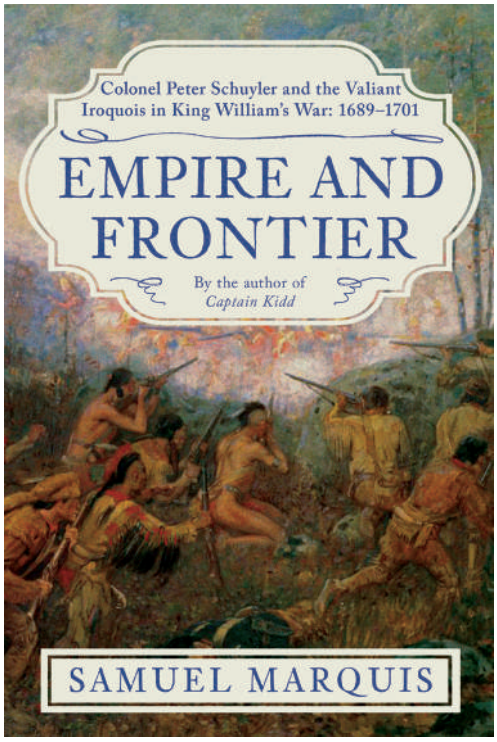
Colonel Peter Schuyler and the Valiant Iroquois in King William's War: 1989-1701

Empire and Frontier presents a powerful episode of early American history, revealing the very human story of friendship and alliance between Colonel Peter Schuyler and the Iroquois during King William's War (1689–1701). Like Philbrick's *Mayflower* and Gwynne's *Empire of the Summer Moon*, this new book reveals how fragile alliances and cross-cultural diplomacy changed the course of empires in North America.

At the heart of the book is Peter Schuyler, a Dutch-American mayor of Albany, Indian Affairs commissioner, and militia colonel who earned deep trust among the Iroquois. Decades ahead of his time in his respect for Native diplomacy and sovereignty, Schuyler helped forge and sustain a fragile alliance between English colonists and the Haudenosaunee (Five Nations of the Iroquois) during a decade of brutal warfare. That alliance, known as The Covenant Chain, not only blocked French ambitions in the region, but also shaped the political and military landscape of the American frontier for the next one hundred years.

Told through multiple perspectives, the book also follows two unforgettable Indigenous figures during the conflict. Lawrence, a Mohawk war captain, serves as Schuyler's compatriot on the battlefield, working for and navigating the survival of his people. Hilletie van Olinda, a biracial Mohawk-Dutch woman, becomes a key translator and diplomatic go-between, using her language skills and cultural fluency to mediate between the Iroquois and English.

Across a decade of war, espionage, and political intrigue—from the 1689 Leisler's Rebellion and 1690 Schenectady Massacre to the climactic Grand Settlement of 1701—these intertwined stories reveal the human cost and political complexity behind one of early America's most consequential alliances.



Author

Samuel Marquis is the ninth-great-grandson of William Kidd, and the award-winning author of twelve American history, historical-fiction, and suspense books. His books have over 20,000 Amazon and Goodreads reviews, and his Blackbeard biography is a Kirkus Reviews Book of the Year Award winner and the top selling Blackbeard book on Amazon for the past five years. Samuel is regularly consulted as an expert in American history by media outlets such as the History Channel and The Historians Podcast.

Specifications

- 352 pages
- Hardcover (jacketed)
- August 2026
- 979-8897101542
- $29.95

Publisher: Pegasus Books
Rights sold: All rights available
Rights contacts:
Audio: Jessica Case (jessica@pegasusbooks.us)
Translation: Max Sinsheimer (max@sinsheimerliterary.com)

The story of how the Coast Guard transformed a captured WWII ship into a national symbol and a platform for diplomacy

USCG Cutter Eagle

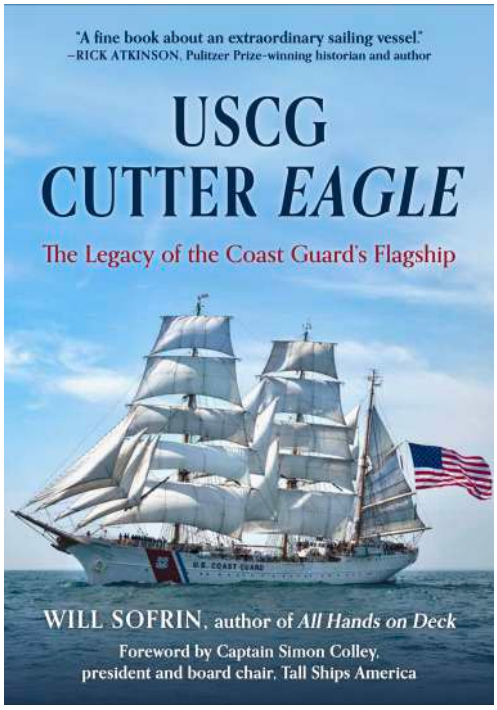
The Legacy of the Coast Guard's Flagship

USCG Cutter Eagle has been an integral part of the United States Coast Guard since her commissioning in 1946, serving as both a training ship and a representation of the Coast Guard's commitment to excellence. Originally built in Germany as the Horst Wessel and sailed under the Nazi flag, she was taken as a war prize after World War II and transformed into a vessel that reflects America's democratic ideals. Eagle trains USCG Academy cadets, offering instruction in navigation, ship handling, and the rigors of life at sea. She embodies the hard work, discipline, and sacrifice that members of the Coast Guard dedicate to protecting the nation, often in less publicized yet critical roles.

This book traces Eagle's history from her origins in WWII through nearly eight decades of U.S. service, told through the lens of cadet and crew experiences. It captures the transformative nature of life aboard, where young men and women confront the sea while learning to lead, endure hardship, and work together as a team.

Leadership is a central theme in Eagle's mission. Serving as a floating classroom, the ship cultivates leadership skills in future officers by teaching them to lead under pressure, make critical decisions, and motivate others in a demanding environment. Training aboard goes beyond military command—it prepares cadets for roles in diverse sectors, helping them meet the challenges of teamwork, resilience, and communication. The lessons prepare leaders for any career that requires purpose and the ability to guide others toward a goal.

"A fine book about an extraordinary sailing vessel."—**Rick Atkinson**, Pulitzer Prize-winning historian and author of *An Army at Dawn* and *The Liberation Trilogy*



Author

Will Sofrin is a master shipwright who has taught naval architecture at MIT and built boats for Billy Joel and Estée Lauder. As a former professional sailor and licensed captain, he has tracked over 30,000 blue-water miles. In 2014, Will launched a luxury architectural design firm in LA.

Specifications

- 232 pages
- Width: 7"
- Height: 10"
- Hardcover
- June 2026
- 978-1493092628
- $24.95

Publisher: Lyons Press
Rights sold: All rights available
Rights contacts:
Max Sinsheimer (max@sinsheimerliterary.com)

The true story of the most famous unsolved murder mystery in history.

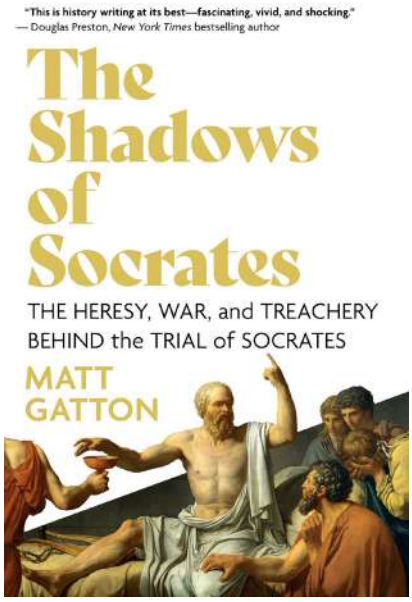
The Shadows of Socrates

The trial and execution of Socrates is in some ways the most famous unsolved murder mystery in history. *The Shadows of Socrates* solves the mystery, revealing for the first time how he was set up, who did it, and why. This is a real-life whodunit, a thriller intertwined with a long-running war, rivalry, sex addiction, betrayal, sedition, starvation, epic bravery, and pure intellectual clarity. It is a telenovela made all the more compelling because it's true.

The first key to understanding what happened to Socrates is the powerful religious rituals at the heart of Athenian culture, the hallowed Mysteries of Eleusis. The penalty for speaking about them was death. And yet from the few surviving testimonials, the author used reconstruction archeology to recreate the light-borne appearance of the Goddess Persephone at the climax of the rites. This groundbreaking experiment exposed Socrates' Allegory of the Cave as a thinly veiled critique of the Mysteries. It was the first great battle between philosophy and religion.

That explains the charge of impiety, but there was a second charge at Socrates' trial: corrupting the youth. To understand it, we'll delve into Socrates' impact on two important youths in particular: the aristocratic and psychopathic Alcibiades, and the rich and equally manipulative Callias. They were half-brothers, students of Socrates—and mortal enemies. Alcibiades grew up to become an Athenian General, the embodiment of the Peloponnesian War, and Callias a High Priest of the Mysteries of Eleusis, the personification of religion. Ultimately, there was a battle, fought on many fronts, between Alcibiades and Callias for control of Athens. Their feud would contribute, in no small way, to the eventual fall of Athens, and the death of Socrates.

"I tore through **The Shadows of Socrates** *in three sittings. I thought it was an absolutely fantastic read—an amazing human story about the life, times, trial, and execution of Socrates. There is much in this story that is new... This is history writing at its best—fascinating, vivid, and shocking. I would easily put Socrates' Shadows on the same level as the books of Barbara Tuchman or Stacy Schiff's Cleopatra. I highly recommend it."*
—***Douglas Preston***, novelist



Author

Matt Gatton is a scholar based in Santa Fe, and a founder of the field of archeo-optics. Gatton's groundbreaking work on optical distortions and the ritual use of optics have been published in the Journal of Applied Mathematics and by Oxford University Press. His work has also been the focus of broad-reach international media: Dr. Nigel Spivey discusses it in the BBC series How Art Made the World, and astrophysicist Neil deGrasse Tyson narrates a dramatic portrayal of Gatton's research in Cosmos.

Specifications

- 352 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed)
- February 2024
- 9781639365821
- $29.95

Publisher: Pegasus Books
Rights sold: Audio, Italian
Rights contacts:
Max Sinsheimer (max@sinsheimerliterary.com)

Telling the almost inconceivable tale of Ulysses S. Grant's redemption over the course of a single decade, covering his overlooked St. Louis years.

Soldier of Destiny

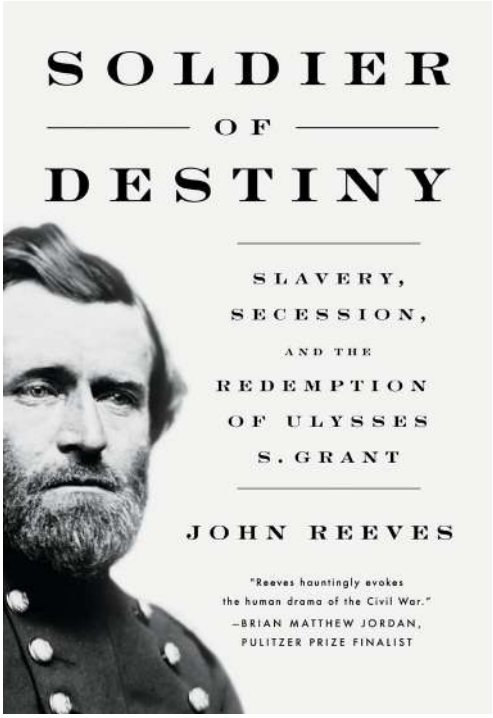
Slavery, Secession, and the Redemption of Ulysses S. Grant

Soldier of Destiny tells the almost inconceivable tale of Ulysses S. Grant's redemption over the course of a single decade, from his abrupt exit from the Army for alcohol abuse in 1854, to his appointment as General-in-Chief of the Army in 1864. Much as Erik Larson created a more relatable and nuanced Churchill by focusing on his family life in *The Splendid and the Vile*, *Soldier of Destiny* offers a fresh perspective on Grant in part by exploring his fraught relationships with his antislavery father, Jesse Grant, and his slaveholding wife, Julia.

Many Americans do not know that Ulysses and Julia benefited from enslaved laborers during that entire decade. While Grant fought to save the Union during the Civil War, his wife and her family continued to own slaves in Missouri up until 1864. *Soldier of Destiny* will show Grant's connection to slavery in far more detail than previous biographies.

"Reeves has done a superb job of tracing the evolution of Grant's attitude toward slavery under the influence first of his antislavery father and then of his slaveholding wife and proslavery father-in law. But it was the impact of his experience as a Civil War commander that shaped his ultimate conviction that slavery must go if the Union was to be preserved and given a new birth of freedom. An added bonus of Reeves' lucid portrayal of this process is the most sensible and even-handed treatment of the issue of Grant's drinking that I have encountered." ***—James McPherson****, Pulitzer Prize-winning author of* Battle Cry Freedom

"A brilliant, riveting book on the finest officer to ever wear a US Army uniform and his relationship to the most important subject in American history—slavery. How did a tanner from Galena Illinois save the United States and destroy slavery? Reeves, a master storyteller, provides the answer." ***—Ty Seidule,*** *author of* Robert E. Lee and Me



Author

John Reeves is the author of *The Lost Indictment of Robert E. Lee* and *A Fire in the Wilderness*. He has taught European and American history at Lehman College, Bronx Community College, and Southbank University in London. John received an MA in European History from the University of Massachusetts at Amherst. He lives near Washington, DC. You can learn more about him at

Specifications

- 352 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed)
- December 2023
- 978-1639365272
- $29.95

Publisher: Pegasus Books
Rights sold: Audio; all translation rights available
Rights contacts:
Max Sinsheimer (max@sinsheimerliterary.com)

An important work on an understudied period, and ruler, in Indian history.

Ashoka and the Maurya Dynasty

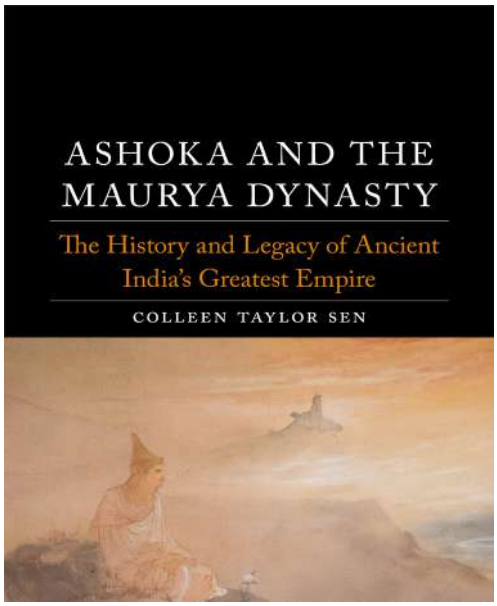
The Maurya empire (326-180 BCE) was the largest ever known on the Indian Subcontinent, surpassing even those of the Moghuls and the British in area. At its peak it stretched over five million square miles, covering the entire Subcontinent (including part of what is now Afghanistan and southeast Iran) except for a small strip in the south.

The Maurya dynasty is distinguished not only by its size but by its greatest ruler, Ashoka (r. 268-232 BCE), often referred to as Ashoka the Great. H.G. Wells said his reign was "one of the brightest interludes in the troubled history of mankind," while India's first prime minister, Jawaharlal Nehru, called him "a man, who though an emperor, was greater than any king or emperor." Ashoka became a humanitarian whose central mission was the propagation of dhamma—a word variously translated as social ethics, virtue, social harmony, tolerance, and morality. A communicator par excellence, he proclaimed his philosophy in 33 inscriptions carved into rock pillars and stupas (mound-like structures containing Buddhist relics) throughout his empire, leaving a record of historical events rare in ancient India. Ashoka's kingship became a model for Buddhist rulers of Southeast Asia and China and an inspiration for the founders of Independent India.

This book will trace the history of the Maurya Empire from its founding by Ashoka's grandfather Chandragupta to its collapse. It will not be a dry historical chronicle but a lively narrative that covers, among other topics, the rulers' personal lives and beliefs; the life of the common people (including their food—something not discussed elsewhere); and the empire's extensive contacts with the outside world.

"In **Ashoka and the Maurya Dynasty**, *Sen has given us a highly readable and engaging encounter with ancient India's greatest dynasty, the Mauryas."* —**Mark McClish**, Northwestern University

"Hats off to Sen, whose **Ashoka and the Maurya Dynasty** *is a readable and comprehensive history of the greatest empire of ancient India."* —**John E. McLeod**, University of Louisville



Author

Dr. **Colleen Taylor Sen** is a Chicago-based author and culinary historian specializing in the food of the Indian Subcontinent. Her books include *Food Culture in India, A History of Food in India, The Chicago Food Encyclopedia*, and Feasts and Fasts, among others. The latter was selected as one of the best food books of the year by *Vogue and The Smithsonian Magazine* and has become a best seller in India. Colleen has a B.A. and M.A. from the University of Toronto and a Ph.D. from Columbia University.

Specifications

- 296 pages
- Width: 6.25"
- Height: 9.25"
- Hardcover
- October 2022
- 978-1789145960
- $35

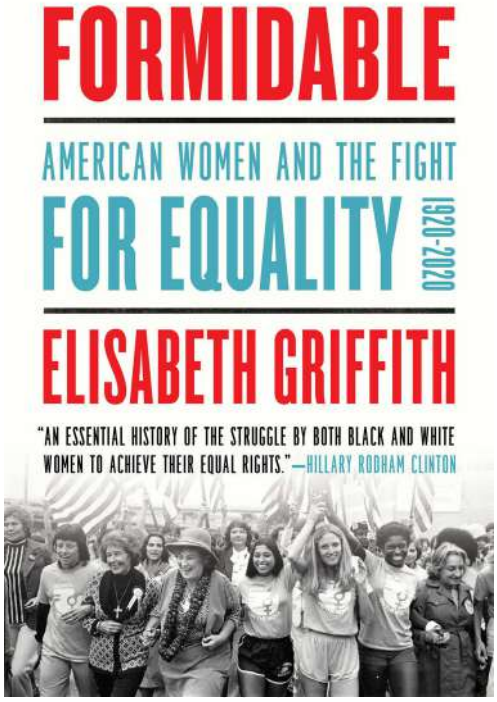
Publisher: Reaktion Books
Rights sold: Chinese (complex), Chinese (simplified), English language rights in India
Rights contacts:
Maria Kilcoyne (maria@reaktionbooks.co.uk)

"An essential history of the struggle by both Black and white women to achieve their equal rights."

-Hillary Rodham Clinton

Formidable

American Women and the Unfinished Fight for Equality, 1920-2020



Formidable is a sweeping account of the 100-year-struggle for Black and white women to achieve their equal rights following passage of the 19th Amendment.

Historians have generally treated "Black equality" and "women's equality" separately, or covered them narrowly, by decade or incident. *Formidable* takes a longer view and a wider perspective. By integrating the civil rights and feminist movements into one panoramic narrative, it reveals the complicated relationships and sometimes competing aspirations of the women who fought these battles. *Formidable* offers a compelling and inclusive history of "Act II" of the suffrage movement, and a powerful lens through which to understand the enduring ties between misogyny and racism.

Formidable progresses chronologically, with nine chapters organized around landmarks in women's history. It opens with the certification of the 19th Amendment in August 1920, and concludes the week before the 2020 presidential election, with the confirmation of Amy Coney Barrett. The diverse and expansive cast of characters include feminists, civil rights activists, politicians, social justice advocates, working class women, homemakers, radicals, and conservatives, all of them more complex than those categories.

"No one is better qualified than Betsy Griffith, expert and author of women's history, educator, and political activist herself, to chronicle the fits and starts, the highs and lows, that led American women — all American women — to where we find ourselves in 2021." —***Judy Woodruff***, the PBS NewsHour

"Betsy Griffith is a consummate storyteller, combining research and riveting narrative to keep alive the political and social struggle for equal rights by American women front and center.." —***Ken Burns,*** documentary filmmaker

Elisabeth Griffith is an authority on American women. She earned her PhD from The American University and has been both a Kennedy Fellow at Harvard and a Klingenstein Fellow at Columbia Teachers College. OUP published her first book, *In Her Own Right: The Life of Elizabeth Cady Stanton*, which inspired a Ken Burns documentary. The *NYT* heralded it as one of the best books of the 20th century.

Specifications

- 416 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed) and paperback
- Aug 2022 (hardcover) | Dec 2022 (paperback)
- 978-1639361892 (hardcover)
- 978-1639363971 (paperback)
- $28.95 (hardcover) | $19.95 (paperback)

Publisher: Pegasus Books
Rights sold: Audio; all translation rights available
Rights contacts:
Max Sinsheimer (max@sinsheimerliterary.com)

A rich account of 1920s to 1950s New York City, starring an eclectic mix of icons like James Joyce, Margaret Sanger, and Alfred Kinsey—all led by an unsung hero of free expression and reproductive rights: Morris L. Ernst.

Dirty Works

Obscenity on Trial in America's First Sexual Revolution

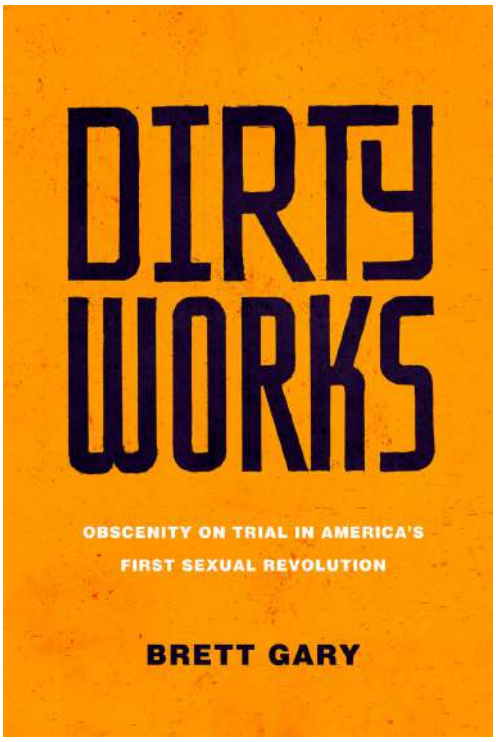
At the turn of the twentieth century, the U.S. was experiencing an awakening. Victorian-era morality was being challenged by the introduction of sexual modernism and women's rights into popular culture, the arts, and science. Set during this first sexual revolution, when civil libertarian-minded lawyers overthrew the yoke of obscenity laws, *Dirty Works* focuses on a series of significant courtroom cases that were all represented by the same lawyer: Morris L. Ernst.

Ernst's clients included a who's who of European and American literati and sexual activists, among them Margaret Sanger, James Joyce, and Alfred Kinsey. They, along with a colorful cast of burlesque-theater owners and bookstore clerks, had run afoul of stiff obscenity laws, and became actors in Ernst's legal theater that ultimately forced the law to recognize people's right to freely consume media. In *Dirty Works*, Brett Gary recovers the critically neglected Ernst as the most important legal defender of literary expression and reproductive rights by the mid-twentieth century. The legacy of this important, but largely unrecognized, moment in American history must be reckoned with in our contentious present, as many of the issues Ernst and his colleagues defended are still under attack eight decades later.

Gold Medal in the 2022 Independent Publisher Book Awards (History)

"An important book about a neglected figure in the fight for reproductive rights and freedom of expression." ***—Kirkus***

"Readers will appreciate the thoroughness and accessibility of this deeply researched account." ***—Publishers Weekly***



Author

Brett Gary is a cultural historian and Associate Professor in the Department of Media, Culture, and Communication at New York University. Gary is the author of *The Nervous Liberals: Propaganda Anxieties from World War I to the Cold War* (Columbia University Press). He is a recipient of NYU's Distinguished Teaching Award, and the Steinhardt School's Teaching Excellence Award.

Specifications

- 448 pages
- Width 6"
- Height: 9"
- Hardcover (jacketed)
- August 2021
- 978-1503627598
- $35

Publisher: Stanford University Press
Rights sold: All translation rights available
Rights contacts:
Max Sinsheimer (max@sinsheimerliterary.com)

A riveting account of the first bloody showdown between Ulysses S. Grant and Robert E. Lee—a battle that sealed the fate of the Confederacy and changed the course of American history.

A Fire in the Wilderness

The First Battle Between Ulysses S. Grant and Robert E. Lee

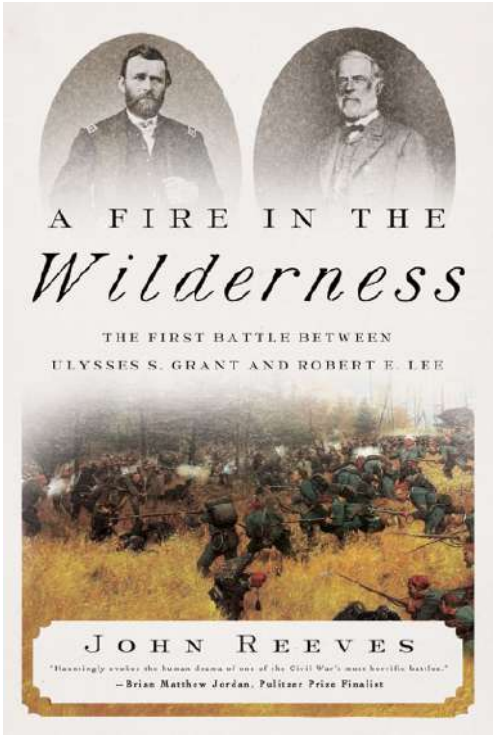
In the spring of 1864, President Lincoln feared that he might not be able to save the Union. The Army of the Potomac had performed poorly over the previous two years, and many Northerners were understandably critical of the war effort. Lincoln assumed he'd lose the November election, and he firmly believed a Democratic successor would seek peace immediately, spelling an end to the Union. A *Fire in the Wilderness* tells the story of that perilous time when the future of the United States depended on the Union Army's success in a desolate forest roughly sixty-five miles from the nation's capital.

"An expert account of a particularly horrific Civil War battle." —***Kirkus Reviews***

"Reeves shows that battles can reveal heroism not through victories but at a basic level of survival. He has produced an evocative account of the human costs of the Civil War." —***Library Journal***

"John Reeves illuminates The Battle of the Wilderness from fresh perspectives. His story personalizes the controversial and much-resented substitution policy in an especially compelling way." —**Stephen Cushman**, author of ***Bloody Promenade: Reflections on a Civil War Battle***

"With the absorbing narrative style that distinguished The Lost Indictment of Robert E. Lee, John Reeves hauntingly evokes the human drama of one of the Civil War's most horrific battles... Relating the story of this first clash between Lee and Grant from the perspective of both generals and foot soldiers, this is popular military history at its best." —**Brian Matthew Jordan**, Pulitzer Prize Finalist for ***Marching Home: Union Veterans and Their Unending Civil War***



Author

John Reeves is the author of *The Lost Indictment of Robert E. Lee and Soldier of Destiny*. He has taught European and American history at Lehman College, Bronx Community College, and Southbank University in London. John received an MA in European History from the University of Massachusetts at Amherst. He lives near Washington, DC. You can learn more about him at john-reeves.com.

Specifications

- 352 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed)
- May 2021
- 978-1643137001
- $28.95

Publisher: Pegasus Books
Rights sold: Audio, Portuguese
Rights contacts:
Max Sinsheimer (max@sinsheimerliterary.com)

Takes one rare inherited condition as a lens through which to examine the extraordinary evolution of genetic medicine.

Just Around the Corner

The Long Road to Curing One Rare Genetic Disease

For most of human history, to be born with a genetic disease was to be condemned to a short and brutal life. Misha Angrist's *Just Around the Corner* takes one rare inherited condition—maple syrup urine disease (MSUD)—as a lens through which to examine the extraordinary evolution of genetic medicine. From the specialized clinics serving Anabaptist patients to the biotech labs asking who should pay for a one-dose cure, this is a deeply human story about living with broken genes—and what it takes to fix them. Think *The Immortal Life of Henrietta Lacks* meets *Far From the Tree*.

Just Around the Corner traces the decades-long evolution of MSUD treatment, from its discovery in the 1950s and the development of protein-free formulas that kept babies alive, through the advent of liver transplants in Pittsburgh, and culminating in a groundbreaking gene therapy sparked by a calf named Petunia. Unforgettable characters animate the narrative—a young woman who embraces MSUD as part of her identity, a maverick physician revolutionizing care for rare diseases in Amish country, and the oldest living MSUD patient, who began life as a test subject at Bellevue Hospital. Woven through the medical milestones are deeply personal stories of families and doctors navigating the shifting line between managing a condition and attempting to erase it.

COVER TO COME

Author

Misha Angrist is an Associate Professor at Duke and holds a PhD in genetics and an MA in genetic counseling. He is the former editor-in-chief of Genome Magazine and the author of *Here Is a Human* (Harper, 2010), which chronicled his experience having his genome sequenced at the dawn of the personal genomics era.

Specifications

- Hardcover (jacketed)
- Fall 2027

Publisher: Johns Hopkins University Press
Rights sold: All translation and audio rights available
Rights contacts:
Audio: Kelly Rogers (kroger11@jh.edu)
Translations: Max Sinsheimer (max@sinsheimerliterary.com)

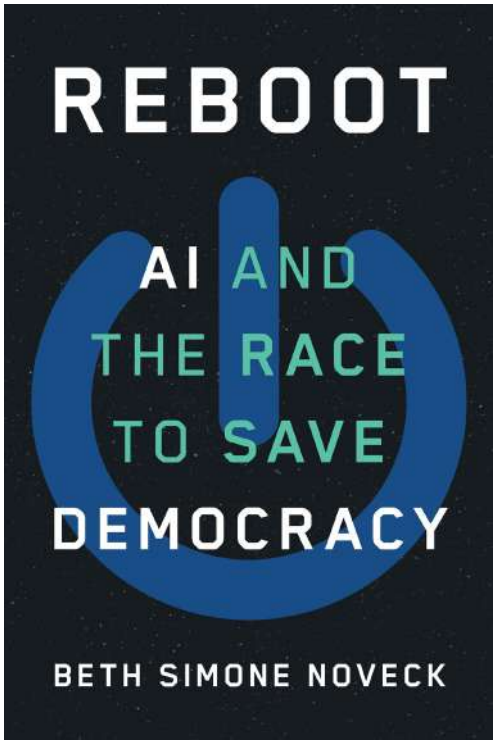
Challenges the prevailing pessimism surrounding AI, and advocates for its judicious application to revitalize our institutions and strengthen democracy.

Reboot

AI and the Race to Save Democracy

People are increasingly alarmed about the potential for artificial intelligence to further divide and manipulate us, but AI holds as much potential to bolster democracy as it does to harm it. *Democracy Rebooted* will show readers how we can use these imperfect tools to revitalize our medieval institutions and build a republic where citizens are deeply involved in decision making.

In Dubai, ordinary residents are becoming urban planners, translating their desires for a new park or bike path into rapid renderings using AI image generation. India's parliament uses AI to translate proceedings into 22 different dialects so that everyone can have better access to the lawmaking process. And Boston public schools are using AI to run a large-scale, democratic conversation on why literacy rates remain chronically low. Steering clear of both doomsaying rhetoric and gushing techno-enthusiasm, *Democracy Rebooted* will weave engaging stories, practical, real-world examples, and conversations with leading thinkers to offer readers new mental models for how to "do democracy" differently in our workplaces, schools, and communities.



Beth Noveck is a is a professor of Experiential AI at Northeastern University. She was the nation's first Deputy Chief Technology Officer, and the director of the White House Open Government Initiative. Dr. Noveck pioneered one of the earliest platforms for democratic online deliberation and has developed transformative systems that have touched millions of lives. The author of three widely translated books, she can frequently be found in Wired, The Guardian, WashPo, and elsewhere.

Specifications

- 384 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed)
- June 2026
- 978-0300279993
- $32.50

"Beth Noveck presents a convincing counter-narrative to the doomsayers who fear for the fate of democracy in the age of AI... Her book has the power to reshape our collective understanding of the future." —**Jill Abramson**, former Editor-in-Chief of the *NYT*

"Beth Noveck's Democracy Rebooted *is an important exploration of the intersection of AI and democracy. With her longstanding experience on the front lines of building tech for social good, Noveck offers a compelling and practical vision for how we can harness artificial intelligence to promote economic development, enhance public participation, and improve governance."*
—**Governor Phil Murphy**, New Jersey

Publisher: Yale University Press
Rights sold: All translation rights available
Rights contacts:
Yale University Press (rights@yaleup.co.uk)

A trailblazing inquiry into human love and relationships in the age of super-smart technology.

Relationships 5.0

How AI, VR, and Robots Will Reshape Our Emotional Lives

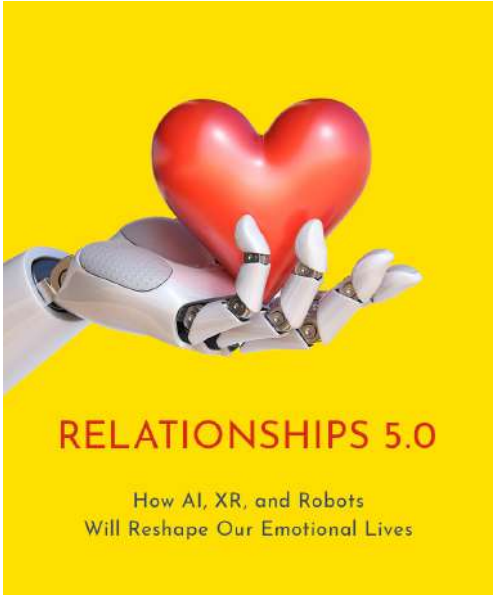
Though the concept of robo-girlfriends and boyfriends remains largely taboo, emotion-based AI systems are quietly proliferating—and the pandemic is only accelerating their social acceptance. As conversational intelligence in AI improves, we will increasingly develop feelings and emotions toward man-made, technological creations. Those feelings might be romantic, but they might also be platonic. There will likely come a day when we download software for an adventurous friend, a philosopher friend, or a psychologist friend.

Blending history, sociology, science, and psychology, *Relationships 5.0* charts a roadmap of current and near-future developments in emotional technology. The cognitive revolution (AI), the sensual revolution (VR and AR), and the physical revolution (Robots) imitate three essential qualities of "us"—our mind, senses, and body—that, when approximated by technology, will change how we view our family lives, love affairs, and emotional needs.

Guiding readers away from fear and toward a new reality, *Relationships 5.0* exposes the fundamental questions behind such essentials as companionship, trust, and love—and offers fascinating and revealing ideas about what the coming years will look like.

*"**Relationships 5.0** is a timely and readable survey of what the latest technologies mean for sex and personal relationships. The author steps back from the headlines and takes us on an ambitious journey through human history to consider the really big, interesting questions about how our relationship to technology is changing, as well as our relationships with each other. If someone wants a Fodor's guide to the next fifty years of sex and love, this book may be it."*
—**Neil McArthur**, University of Manitoba

"At last! A compelling book that takes a historical approach and discusses the challenging topic of emotional companionship, AI, VR and robotsence."
—**Wendy Moyle**, Griffith University



Author

Dr. **Elyakim Kislev holds** a Ph.D. in sociology from Columbia University and three master's degrees in counseling, public policy, and sociology. He is a Fulbright Scholar and an assistant professor in the School of Public Policy and Government at the Hebrew University, specializing in minorities, social policy, relationships, and singles studies.

Specifications

- 304 pages
- Width: 8.5"
- Height: 6"
- Hardcover (jacketed)
- April 2022
- 978-0197588253
- $24.95

Publisher: Oxford University Press
Rights sold: Chinese (simplified), Vietnamese, Turkish, Hebrew, English reprint in India
Rights contacts: Emma Gier (emma.gier@oup.com)

A talented journalist takes curious readers deep into the science and history of fasting, an ancient practice in the middle of a red-hot resurgence.

The Oldest Cure in the World

Adventures in the Art and Science of Fasting

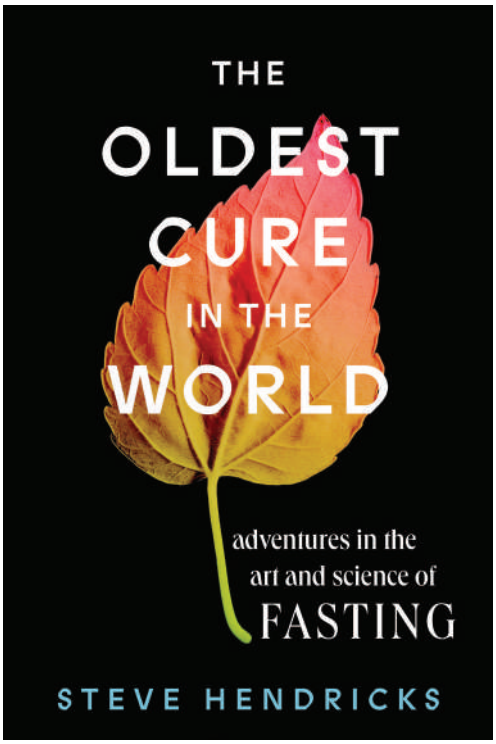
When should we eat, and when shouldn't we? The answers to these simple questions are not what you might expect. As Steve Hendricks shows in *The Oldest Cure in the World*, stop eating long enough, and you'll set in motion cellular repairs that can slow aging and prevent and reverse diseases like diabetes and hypertension. Fasting has improved the lives of people with epilepsy, asthma, and arthritis, and has even protected patients from the worst of chemotherapy's side effects.

But for such an elegant and effective treatment, fasting has had a surprisingly long and fraught history. From the earliest days of humanity and the Greek fathers of medicine through Christianity's "fasting saints" and a nineteenth-century doctor whose stupendous forty-day fast on a New York City stage inaugurated the modern era of therapeutic fasting, Hendricks takes readers on a rich and comprehensive tour.

Threaded throughout are Hendricks's own adventures in fasting, including a stay at a luxurious fasting clinic in Germany and in a more spartan one closer to home in Northern California. This is a playful, insightful, and persuasive exploration of our bodies and when we should—and should not—feed them.

"Hendricks's book is a remarkable blend of authoritative history, illuminating science, and endearing storytelling. In *The Oldest Cure in the World*, Hendricks gives us the wonders of fasting—too long neglected by doctors and scientists, too often misunderstood by most of us, yet so potent a therapy—with marvelous clarity, page-turning crispness, and appealing humanity."
—**Dr. Siddhartha Mukherjee**, Pulitzer Prize-winning author of *The Emperor of All Maladies*

"Steve Hendricks set himself the Herculean task of weaving together the long history and deep science of fasting with his own revealing self-experiments -- and has succeeded brilliantly in turning out a captivating tale."
—**Dan Buettner**, author of *The Blue Zones*



Author

Steve Hendricks is a freelance reporter and the author of two previous books, *A Kidnapping in Milan* and *The Unquiet Grave*. He has written for *Harpers, Slate, Salon, Outside, The Columbia Journalism Review*, and *The New Republic*, among others. He was raised in Arkansas and Texas, educated at Yale, and lives in Boulder, Colorado, with his wife, a law professor, and a teenage son.

Specifications

- 448 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed) and paperback
- Sep 2022 (hardcover) | Dec 2023 (paperback)
- 978-1419748479 (hardcover)
- 978-1419748486 (paperback)
- $30 (hardcover) | $17 (paperback)

Publisher: Abrams Books
Rights sold: Audio, Spanish, Bulgarian
Rights contacts:
Yulia Borodyanskaya
(yborodyanskaya@abramsbooks.com)

The full inside story of the technology paradigm shift transforming the food we eat and who is making it.

Technically Food

Inside Silicon Valley's Mission to Change What We Eat

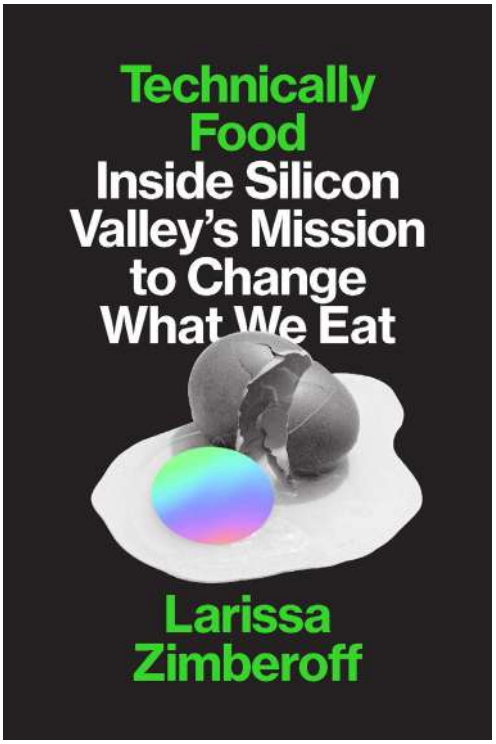
Ultra–processed and secretly produced foods are roaring back into vogue, cheered by consumers and investors because they are vegetarian—often vegan—and help address societal issues. And as our food system leaps ahead to a sterilized lab of the future, we think we know more about our food than we ever did, but because so much is happening so rapidly, we actually know less. This isn't stopping the companies or the consumers, however. We want a more transparent food system—but we don't know what questions to ask.

In *Technically Food*, investigative reporter Larissa Zimberoff pokes holes in the marketing mania behind today's changing food landscape and clearly shows the trade–offs of replacing real food with technology–driven approximations. In the same way that *Bad Blood* turned a biomedical start–up on its head, *Technically Food* dispels wholesale belief in what food start–ups are up to. Their aims may be well intentioned, but in reality, most of the technology behind popular new foods haven't been tested or researched.

"In a feat of razor-sharp journalism, Zimberoff asks all the right questions about Silicon Valley's hunger for a tech-driven food system. If you, like me, suspect they're selling the sizzle more than the steak, read ***Technically Food*** *for the real story."*
—Dan Barber, chef and co-owner of Blue Hill and Blue Hill at Stone Barns

"Larissa Zimberoff takes Silicon Valley's hottest ingredients and makes them resonate through a combination of excellent storytelling and reporting. From pea protein, the 'Disneyland of Natural Foods,' to the billion-dollar veggie burger industry, Zimberoff makes ***Technically Food*** *a wonderland of intelligence."*
—Kate Krader, food editor, *Bloomberg News*

"If you want to know what we'll be eating twenty years from now, read this book."
—Dr. Dean Ornish, clinical professor of medicine, UC San Francisco, and author of *UnDo It!*



Author

Larissa Zimberoff is a well–known freelance journalist who covers the intersection of food, technology, and business. Her work has appeared in publications including the *New York Times*, the *Wall Street Journal*, *Bloomberg Businessweek*, and many others.

Specifications

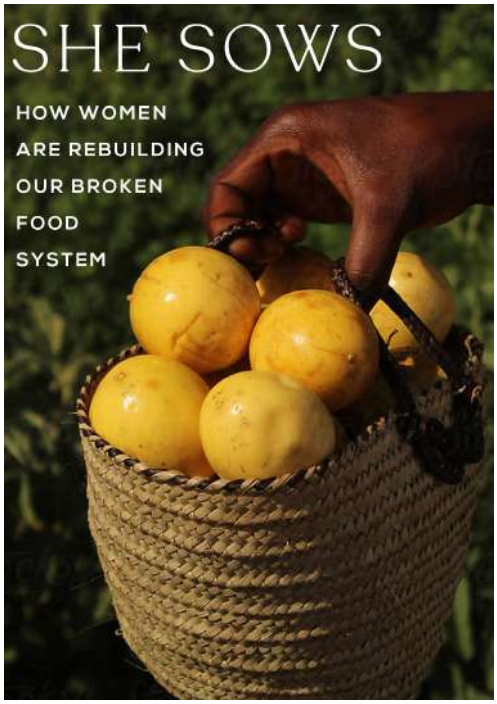
- 240 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed)
- June 2021
- 978-1419747090
- $27

Publisher: Abrams Books
Rights sold: Audio, Chinese (simplified), Chinese (complex), Korean
Rights contacts:
Yulia Borodyanskaya
(yborodyanskaya@abramsbooks.com)

A James Beard Award-winning author takes readers on a tour across North America to understand how women are fixing our broken food system by carving shorter, healthier routes from producer to consumer.

Reaping What She Sows

How Women are Rebuilding Our Broken Food System



"Our food system is broken," Mark Bittman and Michael Pollan told us. And as the Covid-19 pandemic ripped through global supply chains, we felt the alarming truth of that message. Reaping What She Sows begins where these authors left off, taking readers on a tour across North America to understand how we can fix that broken system by carving shorter, healthier routes from producer to consumer. Think of it as Animal, Vegetable, Junk without the doom and gloom viewpoint, or as an updated, post-BLM answer to the question posed in The Omnivore's Dilemma: "How shall we eat?"

Reaping What She Sows is divided into seven main chapters that explore seven different areas of the food system: grains, produce, dairy, meat, seafood, coffee, and wine and spirits. They describe how traditional food chains work in these categories and introduce readers to the trailblazing women—and they are predominantly women—who are forging an interconnected alternative food system. Bookending these chapters are an introduction and a conclusion devoted to two North American food networks, both victims of colonialism: Indigenous and African American women leaders. They provide valuable lesson in how to work outside the prevailing system.

"In my many years of knowing and admiring Nancy Matsumoto, I have been struck by the depth and breadth of her work. From a historical masterpiece on sake to her forthcoming translation of Japanese poetry, I don't know of any food writer who can narrate an arc of climate, food culture, and agriculture with such a fresh voice." ***—Dan Barber,*** *author of* **The Third Plate**

"Women play enormously important roles in food systems and in the food movement, but are often overlooked. Matsumoto brings women out of the shadows and highlights the efforts of women in the United States and in low-resource countries throughout the world to create food systems healthier for people and the planet.." ***—Marion Nestle,*** *food studies academic*

Author

Nancy Matsumoto is a Toronto- and New York-based writer and editor who covers food, agriculture, and the environment, and a certified advanced sake professional. Her first book, *Exploring the World of Japanese Craft Sake: Rice, Water, Earth*, won a James Beard Award.

Specifications

- 288 pages
- Width: 6"
- Height: 9"
- Hardcover
- October 2025
- 978-1685892036
- $28.99

Publisher: Melville House
Rights sold: Audio
Rights contacts: Melville House (rights@mhpbooks.com)

The story of an extraordinary experiment in citizen-led democracy, and the lessons it holds for reviving rural communities around the globe.

Kuni

A Japanese Vision and Practice for Urban-Rural Reconnection

Kuni begins in 1995 when Sekihara, a Japanese businessman, returns home to the mountainous villages south of Joetsu. There he finds 1,000-year-old rice irrigation canals clogged with sediment, farmhouses rotting, and a nursery school left vacant. Like small places everywhere, greater Joetsu was scrambling to survive the Cult of the City. But rather than drive on, Sekihara stayed, starting a social experiment that has revitalized this once-forgotten place.

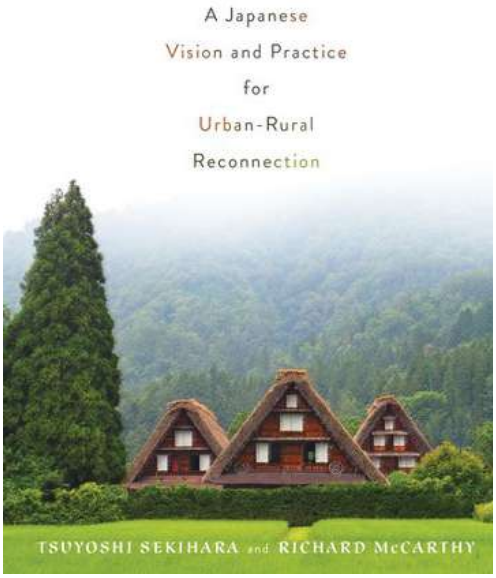
Sekihara calls his experiment "kuni," reimagining the Japanese term for "the nation" to describe building a new sense of purpose and belonging in politically and geographically isolated villages. Kuni takes a holistic approach to helping fragile places thrive by reviving fading traditions, delivering social services, and forging new urban-rural connections.

After Sekihara shares his journey to rebuild the community, the American food movement leader Richard McCarthy shows how Sekihara's ideas and experiences are applicable outside Japan—from Wilmington, OH's loss of a major shipping employer, to Petal, MS's loss of agricultural infrastructure.

*"Reading **Kuni** makes me want to dive into rural Japan. Heartbreaking in many ways, this book reminds me that leaders emerge when and where you least expect it."*—**Alice Waters**, chef, restaurateur, activist, and author

"This is a much needed and hugely attractive idea—or set of ideas—for overcoming the rural/urban divide, which sadly does exist and usually breeds a lack of understanding that goes both ways."—**Deborah Madison**, cookbook author and chef

"This remarkable East meets West manifesto for the best of an enlightened globalization may bring us all back to where we should be: home. Sekihara and McCarthy urge us to return home, to defend fragile rural places that our criminal food system plunders. Best read over rice dishes."—**Carlo Petrini**, founder of Slow Food International



Authors

Tsuyoshi Sekihara is the Founder and former Executive Director of the Kamiechigo Yamazato Fan Club, whose purpose is to revive the mountainous areas surrounding Joetsu on the West coast of Japan.

Richard McCarthy is the co-founder of the Crescent City Farmers Market, a nonprofit mentor organization for farmers markets, and the former Executive Director of Slow Food USA.

Specifications

- 176 pages
- Width: 5.5"
- Height: 8.5"
- Paperback
- October 2022
- 978-1623177317
- $16.95

Publisher: North Atlantic Books
Rights sold: Audio, Italian
Rights contacts:
Japanese, Chinese, Korean, Dutch, Danish, Portuguese, Swedish, Finnish, Hebrew:
Sarah Serafimidis (sserafimidis@northatlanticbooks.com)
Rest of World:
Max Sinsheimer (max@sinsheimerliterary.com)

A natural and cultural history of a twenty-mile stream known as Beaver Brook.

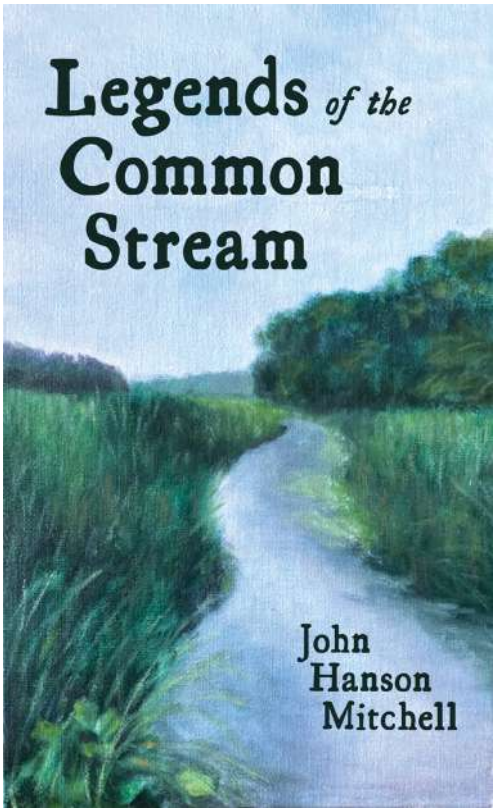
Legends of the Common Stream

For over twenty years, John Hanson Mitchell has visited Beaver Brook almost daily. This small, slow-flowing Massachusetts stream was of vital importance for early settlers and an indispensable resource for the Native peoples who lived and fished along its shores, but it has been largely forgotten in our own time. Revisiting the river's oxbows, bends, and marshes over the course of a year, *Legends of the Common Stream* combines a natural history of Beaver Brook with a study of the people who lived on this land and a meandering, but stunning, examination of the myths and legends that can help us to better understand humanity's relationship to the natural world.

While Mitchell never leaves the brook's shores, he draws from a range of traditions and takes readers on excursions to regions and cultures across the globe and across time, making the case that our contemporary separation from nature goes hand in hand with our alienation from the world of myth. This book seeks to restore these broken relationships and offers the reminder that while cultures may come and go, the stream goes on forever.

"Mitchell weaves history, natural history, culture, environmental issues, myths, folklore, religion—in powerful, dynamic ways, all while visiting intimate Beaver Brook. I have not read another book that so intimately ties together so many strands so effectively. Mitchell takes these strands and braids a beautiful book."
—Sean Prentiss, author of *Finding Abbey: The Search for Edward Abbey and His Hidden Desert Grave*

"Mitchell's writing about the natural world, one that he accesses from the back door of his house—the birds he hears, the family of muskrats and otters he encounters, the quietness of this landscape in winter while he skates through it—is remarkable." **—Amy Seidl**, author of *Finding Higher Ground: Adaptation in the Age of Warming*



Author

John Hanson Mitchell is the author of thirteen books, six of which focus on Scratch Flat, a single square mile of land in eastern Massachusetts.

Specifications

- 224 pages
- Width: 5.25"
- Height: 8.5"
- Paperback
- April 2021
- 978-1625345813
- $22.95

Publisher: Bright Leaf
Rights sold: All translation rights available
Rights contacts:
Mary Dougherty (mvd@umpress.umass.edu)

A deeply reported personal investigation by a Miami journalist that examines the present and future effects of climate change in the Magic City—a watery harbinger for coastal cities worldwide.

Disposable City

Miami's Future on the Shores of Climate Catastrophe

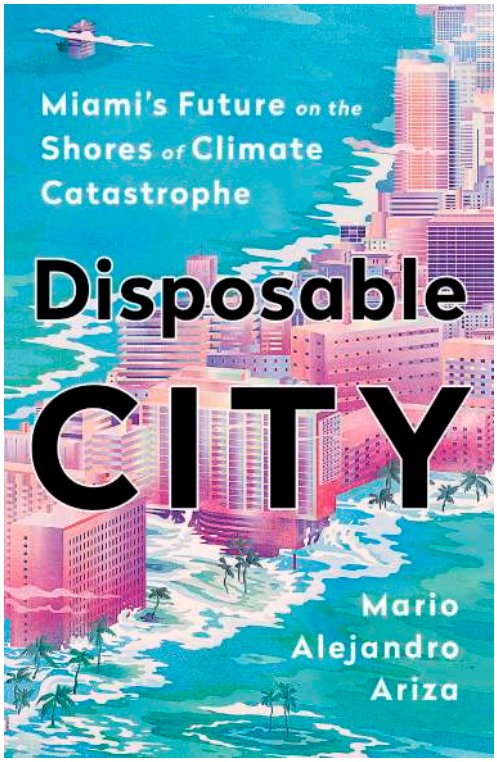
Miami is likely to be entirely underwater by the end of this century. Residents are already seeing the effects of sea level rise today. From sunny day flooding caused by higher tides to a sewer system on the brink of total collapse, the city undeniably lives in a climate changed world.

In *Disposable City*, Miami resident Mario Alejandro Ariza shows us not only what climate change looks like on the ground today, but also what Miami will look like 100 years from now, and how that future has been shaped by the city's racist past and present. As politicians continue to kick the can down the road and Miami becomes increasingly unlivable, real estate vultures and wealthy residents will be able to get out or move to higher ground, but the most vulnerable communities, disproportionately composed of people of color, will face flood damage, rising housing costs, dangerously higher temperatures, and stronger hurricanes that they can't afford to escape. While Miami may be on the front lines of climate change today, the battle it's fighting is coming for the rest of the U.S.—and the rest of the world—far sooner than we could have imagined even a decade ago.

"A forceful depiction of a global crisis viewed through the lens of one of the world's most vulnerable cities." —***Kirkus***

*"**Disposable City** is a vivid and well-executed portrait of a city undergoing climate metamorphosis."* —**Julian Brave NoiseCat**, *Fellow, Type Media Center*

"Few places on earth make clearer the danger we're facing as a civilization: this absorbing tour of Miami (past, present, and future) will leave you insistent on joining the fight to slow down global warming!" —**Bill McKibben**, author of *Falter: Has the Human Game Begun to Play Itself Out?*



Author

Mario Alejandro Ariza grew up in Santo Domingo and Miami, where he lives currently. His work has appeared in outlets such as the *Atlantic*, the *Believer*, the *Miami New Times*, and the *New Tropic*. He is featured in *Sinking Cities*, a PBS documentary series on the threat of climate change.

Specifications

- 320 pages
- Width: 6.35"
- Height: 9.55"
- Hardcover (jacketed)
- July 2020
- 978-1541788466
- $28

Publisher: Bold Type Books
Rights sold: Audio, Chinese (simplified)
Rights contacts:
Amber Hoover (amber.hoover@hbgusa.com)

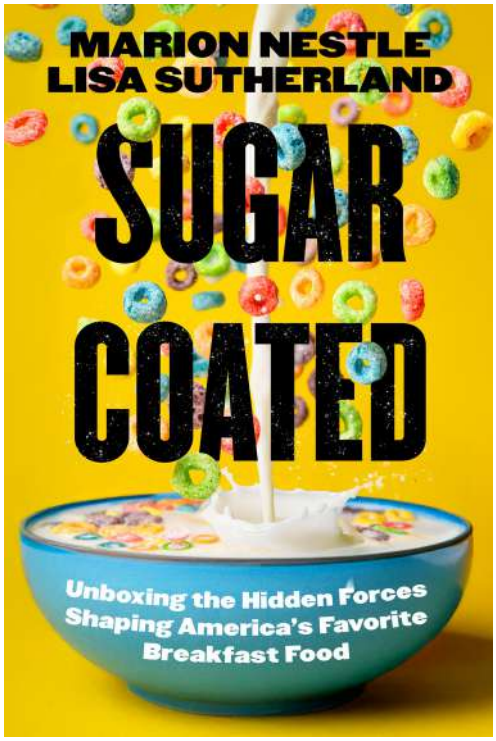
An entertaining exploration of how the food industry sells its products—as illustrated by breakfast cereals.

Sugar Coated

Unboxing the Hidden Forces Shaping America's Favorite Breakfast Food

Cereal boxes are much more than packages for processed grain products. They are a window into American culture, as well as into the politics of food. You'd be hard-pressed to think of a dietary or cultural trend that is not reflected in their cheerful design. They are like billboards, except they sit on kitchen tables across America, and increasingly around the world. At least 283 million Americans consume breakfast cereals annually, with around 40% enjoying them multiple times per week. Globally, sales of breakfast cereals exceed 2.5 billion boxes.

Authored by the renowned academic and four-time James Beard Award-winner Marion Nestle and the cereal industry insider Lisa Sutherland, Sugar Coated will lay bare breakfast cereals' enormous influence on public health, nutrition policy, and food industry marketing strategies since their inception in the early 1900s. It will uncover the hidden stories behind popular brands; trace the history of food fads and dietary advice; and use these colorful boxes to convey why it is so difficult to get the food industry to produce healthier foods. Related titles that examine quintessentially American cultural artifacts and peel back the layers on what they say about the society we have built include Ryan Busse's *Gunfight* and Rob Tannenbaum's *I Want My MTV*.



Author

Marion Nestle is Paulette Goddard Professor in the Department of Nutrition, Food Studies, and Public Health at New York University, and the author of books about food politics. She blogs at www.foodpolitics.com and tweets at @marionnestle.

Lisa Sutherland is the Executive Director of the Jacksonville University Honors and Scholars Program. Previously she was the Vice President of Nutrition for Kellogg's, where she oversaw strategy development and implementation for nutrition labeling and regulatory, policy, marketing, and communication for cereals.

Specifications

- Hardcover
- Fall 2026

Publisher: University of California Press
Rights sold: All translation and audio rights available
Rights contacts: Max Sinsheimer (max@sinsheimerliterary.com)

A major new edition of a seminal guide to food and nutrition.

What to Eat Now

The Indispensable Guide to Good Food, How to Find It, and Why It Matters

Marion Nestle's *What to Eat Now* is a new guide for a new era in American food and nutrition: the one book that tells you everything you need to know about food, with clarity, insight, wit, and wisdom.

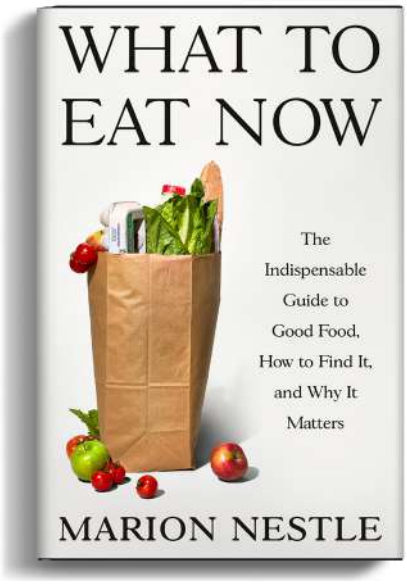
Today's supermarkets and specialty shops offer more choices than ever, and we are ever more interested in food and conscious of what we eat. How can we answer the simple question, "What to eat?" Fortunately, Marion Nestle, renowned for her sage advice about food and nutrition, is here to cut through the confusion and help us make the best choices for ourselves and our families. In concise, authoritative chapters, she explains everything we need to know about foods, from produce, meats, and dairy to take-out and bottled water. She translates product labels and marketing jargon, shows how the big food companies try to influence our choices, and tells us which food trends to embrace and which to beware, all with her characteristic blend of expertise, skepticism, humor, and delight in the pleasures of the table.

First published in 2006, this major new edition will bring Marion's seminal text up-to-date with developments in our food system over the past twenty years, including plant-based meat and dairy substitutes; private label store brands; popular diets like vegan, keto, paleo, and gluten-free products; greater public interest in where food comes from; and food waste concerns.

"Twenty years ago Marion Nestle published **What To Eat** *and it became my most dog-eared book. We are so lucky to have this updated version; you could not have a better person guiding you through the grocery store."*
—Ruth Reichl

"In **What to Eat Now**, *Marion Nestle delivers a no-nonsense, eye-opening masterclass that cuts through marketing spin and industry noise."*
—Nik Sharma, Editor, America's Test Kitchen

*"***What to Eat Now** *consolidates a lifetime of work by our country's most remarkable nutritionist. Professor Nestle gives us a compass to navigate the American supermarket, aisle by aisle, through all its (deliberate) obfuscation."*
—Dan Barber



Author

Marion Nestle is Paulette Goddard Professor in the Department of Nutrition, Food Studies, and Public Health at New York University, and the author of books about food politics. She blogs at www.foodpolitics.com and tweets at @marionnestle.

Specifications

- 720 pages
- Width: 6.5"
- Height: 9.6"
- Hardcover (jacketed)
- November 2025
- $36
- 978-0374608699

Publisher: North Point Press/FSG
Rights sold: Audio
Rights contacts: Devon Mazzone (Devon.Mazzone@fsgbooks.com)

How food industry lobbyists and a small group of scientists have successfully fought government efforts to reduce dangerous levels of sodium in our food.

Salt Wars

The Battle Over the Biggest Killer in the American Diet

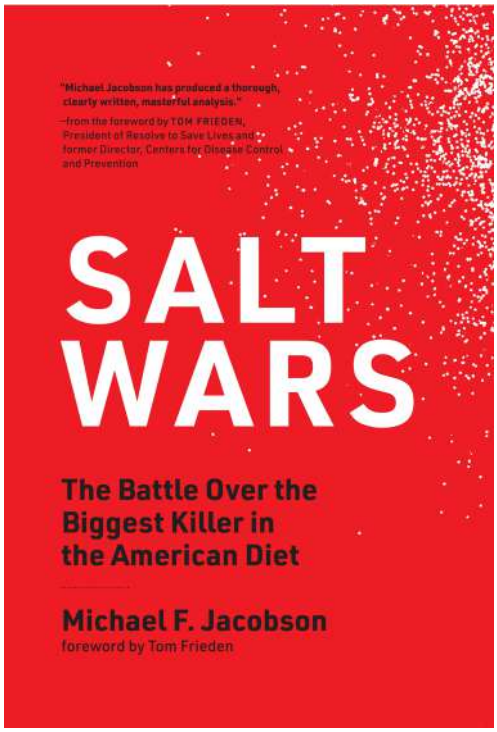
A high-sodium diet is deadly; studies have linked it to high blood pressure, strokes, and heart attacks. And yet salt is everywhere in our diets—in packaged foods, fast foods, and especially meals at table-service restaurants. So why hasn't salt received the sort of public attention and regulatory action that sugar and fat have?

In *Salt Wars*, Jacobson explains how the American food industry and a small group of scientists have successfully fought government efforts to reduce dangerous levels of sodium in our food, arguing that Americans consume a healthy amount of salt and that eating less would increase the risk of cardiovascular disease. This "man bites dog" take on sodium confused consumers. Jacobson, a salt wars combatant for more than forty years, explains what science actually says about salt intake and rebuts the "sodium skeptics."

*"In his new book, **Salt Wars**, scientist Michael F. Jacobson makes a compelling argument that salt presents a singular threat to life and finance... One of the most important takeaways of **Salt Wars**, though, has little to do with salt, although it may well raise your blood pressure. Sodium wars are just one more example of how effective modern propaganda tactics can be in our post-fact world."* —***The Washington Post Book World***

"This is a must-read for those who care about health." —**Walter Willett**, Professor of Epidemiology and Nutrition, Harvard T. H. Chan School of Public Health

*"No one has rattled the processed food industry more than Michael Jacobson, and now with **Salt Wars**, he's holding the companies accountable at a time when our health has never mattered more."* —**Michael Moss**, author of *Salt Sugar Fat: How the Food Giants Hooked Us*



Author

Dr. **Michael F. Jacobson** is Cofounder and Senior Scientist at the Center for Science in the Public Interest. He is the author of *Six Arguments for a Greener Diet* and other books.

Specifications

- 232 pages
- Width: 6.38"
- Height: 9.38"
- Hardcover (jacketed) and paperback
- Oct 2020 (hardcover) | Sep 2021 (paperback)
- 978-0262044448 (hardcover)
- 978-0262542821 (paperback)
- $26.95 (hardcover) | $16.95 (paperback)

Publisher: The MIT Press
Rights sold: All translation rights available
Rights contacts:
Amber Hoover (amber.hoover@hbgusa.com)

A savvy and insightful question-and-answer collection that showcases the expertise of food politics powerhouse Marion Nestle.

Let's Ask Marion

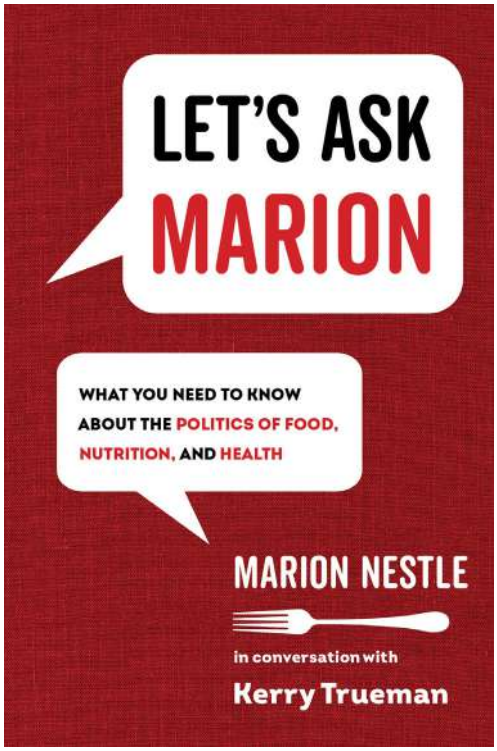
What You Need to Know About the Politics of Food, Nutrition, and Health

Let's Ask Marion is a collection of informative essays that show us how to advocate for food systems that are healthier for people and the planet. In exchanges with environmental advocate Kerry Trueman, Nestle moves from the politics of personal dietary choices, to community food issues, and finally to matters that affect global food systems. Nestle has been thinking, writing, and teaching about food systems for decades, and her impact is unparalleled. *Let's Ask Marion* provides an accessible survey of her opinions and conclusions for anyone curious about the individual, social, and global politics of food.

"There is no one better to ask than Marion, who is the leading guide in intelligent, unbiased, independent advice on eating, and has been for decades."—**Mark Bittman**, author of *How to Cook Everything*

"Marion Nestle has emerged as one of the sanest, most knowledgeable, and independent voices in the current debate over the health and safety of the American food system."
—**Michael Pollan**, author of *The Omnivore's Dilemma: A Natural History of Four Meals*

"When it comes to making sense of the unclean politics of national and international food policy, exposing the motives of corporate food giants, and helping us make the right choices about what we eat, Marion Nestle is a fierce and reliable voice of reason, and her new book is approachable, focused, and hopeful."
—**Alice Waters**, Chez Panisse



Author

Marion Nestle is Paulette Goddard Professor in the Department of Nutrition, Food Studies, and Public Health at New York University, and the author of books about food politics. She blogs at www.foodpolitics.com and tweets at @marionnestle.

Kerry Trueman is an environmental advocate, writer, and consultant who has written about low-impact living, healthy eating, and sustainable agriculture for the Huffington Post, Civil Eats, AlterNet, and Grist, among others.

Specifications

- 216 pages
- Width: 4"
- Height: 6"
- Hardcover
- September 2020
- 978-0520343238
- $16.95

Publisher: University of California Press
Rights sold: All translation rights available
Rights contacts:
Clare Wellnitz (cwellnitz@ucpress.edu)

A prominent food scientist defends the use of raw milk in traditional artisan cheesemaking.

Ending the War on Artisan Cheese

The Inside Story of Government Overreach and the Struggle to Save Traditional Raw Milk Cheesemakers

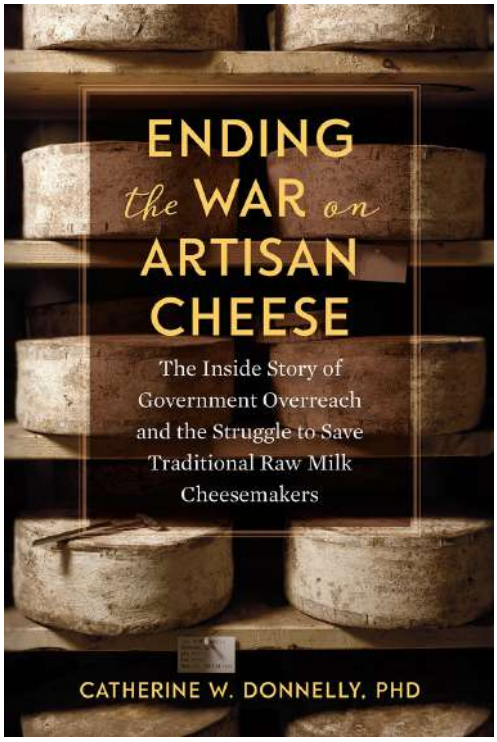
Raw milk cheese is an expansive category that includes some of Europe's most beloved traditional styles: Parmigiano Reggiano, Gruyère, and Comté, to name a few. In the U.S., raw milk cheese forms the backbone of the resurgent artisan cheese industry.

Unfortunately, over the past thirty years the FDA has edged toward an outright ban on raw milk cheeses. The dirty secret is that Listeria and other bacterial outbreaks occur in pasteurized cheeses *more* often than in raw milk cheeses. In *Ending the War on Artisan Cheese*, Dr. Donnelly forcefully defends traditional cheesemaking, while exposing government actions in the U.S. and abroad designed to take away food choice under the false guise of food safety.

"Catherine Donnelly serves up a compelling case for food regulation based on scientific evidence, not special interests, reminding us in the process of our duty to cherish and support small-scale, independent producers endangered by the encroachment of multinationals."
—**Bronwen Percival**, coauthor of *Reinventing the Wheel*

"Friends of raw milk cheese could not have a more knowledgeable, rational, and persuasive expert on their side than Catherine Donnelly... Her exposé may enrage you, but that's the point. Informed and indignant consumers willing to fight for traditional foodways can win this war."—**Janet Fletcher**, publisher, Planet Cheese blog

"One size does not fit all when it comes to food safety regulation. In this comprehensive, critical review of FDA policy and practice over the last three decades in regulating commercial cheesemaking, microbiologist Catherine Donnelly reveals how the twentieth-century industrial ethos that guides regulatory rule-making is dangerously out of step not only with the growing interest in producing and consuming artisanal foods, but also with the latest scientific evidence."—**Heather Paxson**, author of *The Life of Cheese*



Author

Dr. **Catherine Donnelly** is a professor of nutrition and food science at the University of Vermont and an expert on foodborne pathogens. In 2017 she won the James Beard Award for Reference and Scholarship for her work as the editor-in-chief of *The Oxford Companion to Cheese*.

Specifications

- 224 pages
- Width: 6"
- Height: 9"
- Paperback
- November 2019
- 978-1603587853
- $24.95

Publisher: Chelsea Green Publishing
Rights sold: All translation rights available
Rights contacts:
Max Sinsheimer (max@sinsheimerliterary.com)

Leading nutritionist Marion Nestle exposes how the food industry corrupts scientific research for profit.

Unsavory Truth

How Food Companies Skew the Science of What We Eat

Is chocolate heart-healthy? Does yogurt prevent type 2 diabetes? Do pomegranates help cheat death? News accounts bombard us with such amazing claims, report them as science, and influence what we eat. Yet, as Marion Nestle explains, these studies are more about marketing than science; they are often paid for by companies that sell those foods. Whether it's a Coca-Cola-backed study hailing light exercise as a calorie neutralizer, or blueberry-sponsored investigators proclaiming that this fruit prevents erectile dysfunction, every corner of the food industry knows how to turn conflicted research into big profit. As Nestle argues, it's time to put public health first. Written with unmatched rigor and insight, *Unsavory Truth* reveals how the food industry manipulates nutrition science—and suggests what we can do about it.

One of Nature's Best Science Books of the Year (2018)

"A remorseless dissection of the corruption of science by industry."—***Nature***

"[Marion Nestle] has the courage to take on multinational corporations and the wisdom to separate the facts from the spin. If you care about our food system and the health of your family, ***Unsavory Truth*** *is essential reading."*
—**Eric Schlosser**, author of *Fast Food Nation*

"Marion Nestle is a tireless warrior for public health, and her meticulous research and irrefutable arguments are desperately needed right now. This book, as frightening as it is, compels us to discover where true health begins: nutrition starts in the ground, with real food that is sustainably grown, eaten in season, and alive."—**Alice Waters**, Chez Panisse

"This book should be read by anyone who has been seduced by the words, 'New study shows... —which is all of us."—**Michael Moss**, author of *Salt Sugar Fat*

Author

Marion Nestle is Paulette Goddard Professor in the Department of Nutrition, Food Studies, and Public Health at New York University, and the author of books about food politics. She blogs at www.foodpolitics.com and tweets at @marionnestle.

Specifications

- 320 pages
- Width: 6.38"
- Height: 9.68"
- Hardcover (jacketed)
- October 2018
- 978-1541697119
- $30

Publisher: Basic Books
Rights sold: Audio, Portuguese
Rights contacts:
Amber Hoover (amber.hoover@hbgusa.com)

A gripping work of narrative nonfiction that transports readers to the remote island of Bequia and into a battle for the soul of the Caribbean.

The Last Whale Hunter

Or, Dispatches from the Death of the Caribbean

As China's Belt and Road Initiative reshapes the Caribbean, Bequia—a volcanic speck in the Lesser Antilles—finds itself in crisis. Chinese-backed infrastructure now stretches from Jamaica to Trinidad; meanwhile, U.S. developers are scrambling to counter Beijing's influence with luxury resorts. The result: local workers, displaced by foreign labor and priced out of their homes, are migrating south down the chain of islands in search of jobs. For former fishermen and port workers Nico, Junior, Baby, and Eustace, whaling isn't about preserving tradition: it's about staying afloat.

The man they sail with, and the heart of this book, is Bruce Ollivierre, whose family has hunted whales for generations. In *The Last Whale Hunter*, we journey alongside Ollivierre and his crew of economic migrants as they battle millionaire environmentalists, crumbling ocean ecosystems, and an ancient foe five hundred times their size. Diving deep into Bequia's resilient past, we uncover the epic story of Ollivierre's enslaved ancestors, who built a whaling industry from scratch after British landowners abandoned the island and its failing sugar plantations. Now, as new empires carve up the Caribbean, Ollivierre has just days left in the season to land a whale and bring in enough money to keep schools open and his people housed and fed. All eyes turn to the 2025 Easter Regatta, where a final, high-risk hunt unfolds in full view of locals, yachting tourists—and Louise Mitchell, the island's most powerful anti-whaling crusader, bent on shutting Ollivierre down for good. Failure could mean death for him and his men—and the end of whaling on Bequia altogether.

The Last Whale Hunter is about survival on several levels: the physical survival of men performing arguably the most perilous job on earth; the existential survival of an independent Caribbean; and the spiritual survival of the author, lifted from suicidal despair by his son's obsession with *Moby-Dick*. With its complex characters and heady swirl of colonial legacies and Melvillian adventure, *The Last Whale Hunter* will captivate fans of deeply researched, propulsive maritime dramas (*The Wager*, *The Outlaw Ocean*), as well as books that explore modern power imbalances and neo-colonial influences (*The Jakarta Method*, *Cobalt Red*).

COVER TO COME

Author

Justin Vibbert is a journalist and English Instructor at the City University of New York. His embedded reporting on underworld figures inspired the Off-Broadway play *Royal Oak*, now in development as a limited TV series. In addition to his writing, Justin is a model who has appeared in major brand campaigns for Ralph Lauren, American Express, and Google.

Specifications

- Hardcover
- March 2027

Publisher: Diversion Books
Rights sold: All rights available
Rights contacts: Ashley Lopez (ashley@diversionbooks.com)

Invites the concerned and the curious into an intimate interrogation of fed-up American families' unconventional new education choices.

School's Out

Why American Families are Choosing Unconventional Education

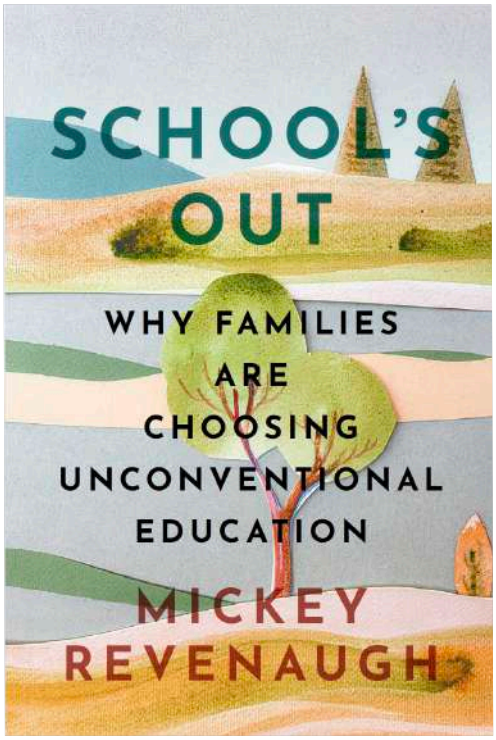
School's Out introduces readers to the three million fed-up families who have responded to the crisis in American public schools by leaving the traditional school system entirely.

Each chapter traces one branch of the evolving homeschooling movement, telling stories from the perspective of the families seeking unconventional options for their kids. We'll explore microsocieties with Black homeschoolers in Georgia, go unschooling off the grid in Illinois, catalog tortoises across the Arizona high desert in a roadschooling RV, and join an all-ages "pod prom" outside Boston. We'll witness the agonized debate at one kitchen table over pulling a trans daughter out of school for her safety—and the equally fraught decision next door to homeschool to avoid "pronouns." In the final two chapters, we'll catch up with unconventionally schooled young people post "graduation," and look ahead to what the homeschooling movement means for the future of learning. By the journey's end, we'll see that the increasing personalization in children's learning must be coupled with a broad connection to community to stave off isolation and despair. We'll also see that the normalization of these new choices is driving both positive change and nerve-wracking disruption in the traditional education system itself.

"Mickey has the experience, depth, and writerly talents to not only create a work that speaks to the ingenuity of our fellow citizens, but also the ability to command a large and complex conversation that will surely follow its publication."—**Morgan Jerkins**, bestselling author of *This Will Be My Undoing*

"This is a book no one has written and an analysis of the new school choice movement that too few people have ever considered."
Jeanne Allen, Founder and CEO of The Center for Education Reform

"Mickey Revenaugh will paint the scene and the portraits that make up the picture to help us all comprehend how education, schooling, and learning are changing and the pluralism we should expect in the future of our society."
—**Susan J. Elliott,** author of *Getting Past Your Breakup*



Author

Mickey Revenaugh comes to this work with 30+ years of expertise as an education journalist and co-founder of one of the nation's leading online learning companies. She has seen every permutation imaginable outside the traditional classroom, heard the searching voices of students and families, and met the sharpest thinkers on all sides of the debate.

Specifications

- 304 pages
- Width: 6"
- Height: 9"
- Hardcover
- July 2026
- 978-1421454870
- $32.95

Publisher: Johns Hopkins University Press
Rights sold: All rights available
Rights contacts: Max Sinsheimer (max@sinsheimerliterary.com)

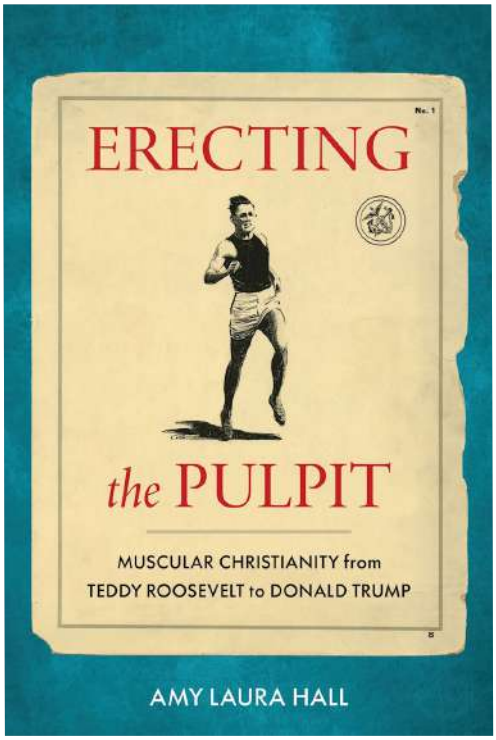
Examines a powerful yet overlooked form of Christian Nationalism—one that fuses faith, masculinity, capitalism, and political power under the guise of moral leadership

Erecting the Pulpit

Muscular Christianity from Teddy Roosevelet to Donald Trump

Beginning with Theodore Roosevelt's "Muscular Christianity" and tracing the conceit of faithful and fit male leadership through figures like Billy Graham and cultural institutions like National Prayer Breakfasts and modern mega-churches, and flourishing under the administration of Donald Trump, *Erecting the Pulpit* reveals how religious rhetoric has been wielded to sanctify power and divide communities.

Drawing on her firsthand experiences and years of conversations with participants-from Cowboy Churches to NASCAR chaplaincies and storefront churches with folding chairs to meetings with the parachurch group Young Life-theologian Amy Laura Hall examines the cultural and political forces that have made evangelicalism "ambient" while consolidating wealth and influence. At a time when politicians are expected to pray in public and religious themes shape public policy, *Erecting the Pulpit* offers a vivid, incisive exploration of how religious expressions of faith in the United States have been strategically repackaged to sustain political and economic hierarchies and keep women subservient to men.



Author

Amy Laura Hall, the daughter of a Texas Methodist minister, is a professor at Duke Divinity School with a Ph.D. from Yale. She is a respected scholar of Christian ethics and cultural studies whose previous works have been lauded for their blend of narrative storytelling and academic rigor.

Specifications

- 272 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed)
- May 2026
- 979-8216383475
- $32

Publisher: Bloomsbury
Rights sold: Audio
Rights contacts: Max Sinsheimer (max@sinsheimerliterary.com)

A mix of science, history, and personal reflection that explores a strangely neglected, but deeply human subject: infertlity

Missed Conceptions

How We Make Sense of Infertility

Missed Conceptions illuminates the shadow nation of the infertile and relates the author's own decadelong struggle to conceive. Like Mary Roach's *Stiff, Missed Conceptions* mixes science, history, and personal reflection to explore a strangely neglected, but deeply human subject.

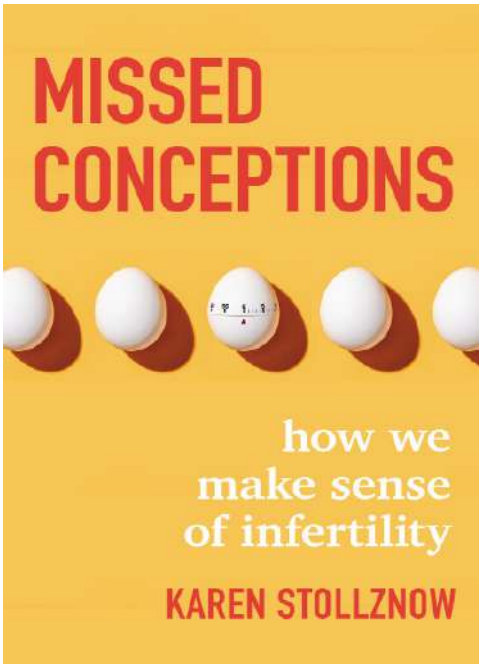
From the ancient fertility figurine Venus of Willendorf to Lydia Pinkham's pills—advertised with the slogan "There's a baby in every bottle" and still sold as an herbal supplement today—women and couples in every era have grappled with infertility. Today infertility is on the rise; one in six couples will experience fertility challenges while trying to get pregnant.

Missed Conceptions begins with infertility in ancient civilizations and religions, then moves into early modern folklore, and ends with representations of infertility in popular culture and modern medical practice. The author's own story evolves in parallel. The narrative is energized by immersion journalism as the author experiments with everything from aphrodisiacs to acupuncture in her search for a fertility cure.

Missed Conceptions interrogates the psychological consequences of infertility, challenges all of the bad advice and social stigmas we heap onto individuals struggling to become parents. It will resonate with anyone who is trying (and failing) to conceive and who will do just about anything to achieve "the most natural thing in the world," and with general readers who simply want to gain a new perspective on an incredibly difficult, but ordinary human experience.

"In this eye-opening entry, linguist Stollznow considers infertility on a personal and cultural level....readers will appreciate Stollznow's from-the-trenches point of view. Those struggling to conceive will find understanding." **—Publishers Weekly**

"Karen Stollznow cleverly integrates history, pop culture, folklore, religious and medical information, and her personal story to give us a well-researched, comprehensive, and honest view of infertility. It's a primer that anyone struggling with infertility should read and a resource for any clinician who wants to deliver more empathetic care."
—Dr. Monique Rainford, author of *Pregnant While Black*



Author

Dr. **Karen Stollznow** is a linquist and well-known podcaster whose previous books include *On the Offensive* (Cambridge UP, 2020), *Language Myths, Mysteries and Magic* (Macmillan, 2014), and *God Bless America* (Pitchstone, 2013). She holds a PhD in linguistics from the University of New England and currently works at the Griffith Centre for Social and Cultural Research.

Specifications

- 240 pages
- Width: 5.75"
- Height: 8.75"
- Hardcover (jacketed)
- April 2023
- 978-1506485263
- $26.99

Publisher: Broadleaf Books
Rights sold: All translation rights available
Rights contacts: Linda Kaplan (linda@defliterary.com)

A leading cannabis attorney's eye-opening account of the War on Drugs and a penetrating look at what comes next for the drug legalization movement.

Just Dope

A Leading Attorney's Personal Journey Inside the War on Drugs

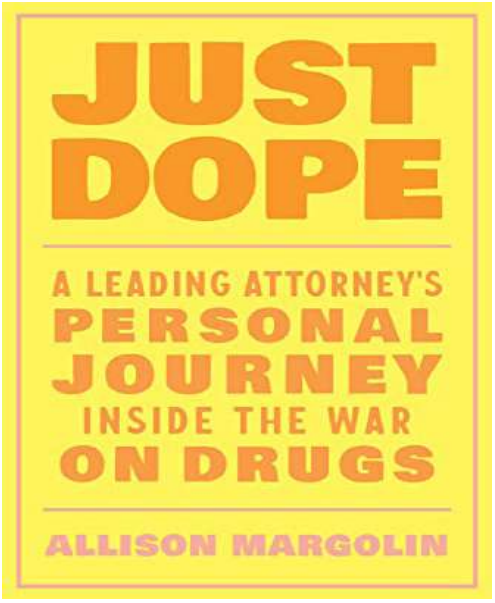
Allison Margolin has had a front row seat to the interminable drug wars from a very young age. She is the daughter of marijuana legalization advocate and pot lawyer Bruce Margolin, famous for defending Timothy Leary. Today Allison is a criminal defense attorney in her own right, a founding partner of the Beverly Hills law firm Margolin & Lawrence, and an expert in cannabis licensing who regularly appears in media outlets like Buzzfeed, Cheddar, and CNBC.

Just Dope weaves Allison's personal and professional stories — from growing up with a pot activist father to defending legalized marijuana from overzealous state and federal officials in California — with new science debunking common misconceptions about addiction, historical analysis of the racist origins of the drug war, and shrewd political examination of the legalization landscape.

"Just Dope has the potential to become one of those once-in-a-generation books, shaking up popular beliefs about the role of drugs in American culture and tipping the scales towards a more humane and thoughtful approach in the future." **—George Gascon,** two-term District Attorney of San Francisco and Chief of Police

"This book fills a glaring gap in the drug reform literature and movement. It provides a legal pathway beyond the prohibition – as well as incrementalism – that has caused so much carnage. It is heart-felt, courageous, and badly needed."
—Dr. Carl Hart, author of *High Price* and Professor of Neuroscience and Psychology, Columbia University

"Allison Margolin has addressed America's drug abuse crisis in a uniquely honest and compelling autobiography."
—Dr. Eugene Schoenfeld, aka "Dr. Hip," psychiatrist and newspaper columnist



Author

Allison Margolin is a Los Angeles-based criminal defense attorney and one of the nation's leading experts in cannabis licensing and the law. She is a founding partner of Margolin & Lawrence, a full-service cannabis law firm in Beverly Hills. Allison has degrees from Columbia University and Harvard Law School and has been named a SuperLawyer Rising Star 7 times.

Specifications

- 272 pages
- Width: 6"
- Height: 9"
- Paperback
- August 2022
- 978-1623176860
- $16.95

Publisher: North Atlantic Books
Rights sold: All translation rights available
Rights contacts:
Max Sinsheimer (max@sinsheimerliterary.com)

Meet the male and female prostitutes, Asian massage parlor workers, and johns who stimulate Salt Lake's surprisingly robust sex trade.

Behind the Mormon Curtain

Selling Sex in America's Holy City

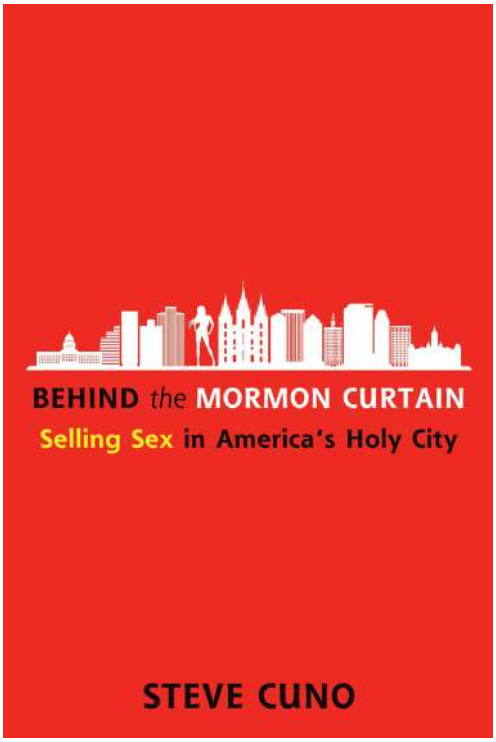
"I make a lot of money as a call girl" wasn't the answer author Steve Cuno expected when he asked a new acquaintance how she planned to capitalize her start-up business. Wait, hold on, he thought. In Salt Lake City? Home to The Church of Jesus Christ of Latter-day Saints, the Mormon Church, where all it takes to become the object of steamy gossip is for a neighbor to see you take a sip of coffee? In a religion where nonmarital sex is second in seriousness to murder?

"You've no idea the people I could get in trouble," she told him. She'd entertained politicians, police officers, judges, defense lawyers, prosecutors, doctors—all of them married, almost all of them practicing Mormons. Many were highly visible, highly regarded leaders in the faith. So began Cuno's behind-the-scenes investigation into Salt Lake City's prostitution industry. Over the course of three years, he interviewed prostitutes, johns, police officers, social workers, and massage-parlor owners—and uncovered a surprising underside to the Mormon Church's carefully cultivated image of wholesomeness and family values. With wit and sensitivity, *Behind the Mormon Curtain* takes a deep dive into the quintessential American religion and the world's oldest profession, as Cuno tells the story of what he discovered, how he discovered it, and what it reveals not just about Mormons, but about us all.

"The book is fantastic. Grim as hell in places but that's a feature not a bug." **—The Philosophers' Magazine**

"With a style calling to mind the whimsy of Dave Barry and the bonhomie of Bill Bryson, author Steve Cuno takes us on a rollicking tour of sex-for-pay in Salt Lake City—Mormon Mecca—as seen through the eyes of its sex workers."
—Tyler Measom, producer of *Murder Among the Mormons*

"In ***Behind the Mormon Curtain*** *you'll learn how—and why—the randy latter-day sinners in and around Salt Lake City are as human as any of us. Maybe more so. Cuno's no prophet, but with this explosive book his credentials as seer are secure."* **—Tom Flynn,** editor of *Free Inquiry*



Author

Steve Cuno is the humor columnist for *Free Inquiry* magazine, an award-winning advertising writer, and the as-told-to author of Joanne Hanks's popular memoir, *It's Not About the Sex My Ass: Confessions of an Ex-Mormon, Ex-Polygamist, Ex-Wife*. A former Salt Lake City resident, he now lives in Portland, Oregon. To learn more about Steve, visit www.stevecuno.com.

Specifications

- 320 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed)
- November 2021
- 978-1634312172
- $27.95

Publisher: Pitchstone Publishing
Rights sold: All translation rights available
Rights contacts:
Max Sinsheimer (max@sinsheimerliterary.com)

An extraordinarily powerful collection of narratives from school shooting survivors.

If I Don't Make It, I Love You

Survivors in the Aftermath of School Shootings

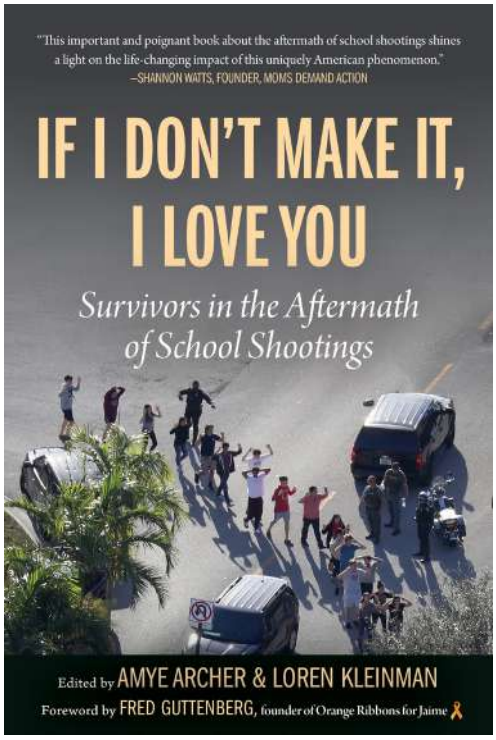
We see the images, the children with trauma on their faces leaving their school in ropes, connected to one another with hands on shoulders, shaking, crying, and screaming. We mourn the dead. We bury children. We demand change. But we are met with inaction. So, we move forward, sadder and more jaded. But what about those who cannot move on?

If I Don't Make It, I Love You collects more than sixty narratives from school shooting survivors, family members, and community leaders covering fifty years of shootings in America, from the 1966 UT-Austin Tower shooting through May 2018's Santa Fe shooting. Editors Amye Archer and Loren Kleinman offer a vital contribution to the surging national dialogue on gun reform by elevating survivors' voices.

"Just as I was moved to become an activist after the shooting at Sandy Hook School in 2012, those who read this book will be stirred to get off the sidelines and help fight for safer schools and stronger gun laws."—**Shannon Watts**, Founder, Moms Demand Action

"Empathize with the survivors, and learn how to be a part of the solution in this heartbreaking collection of these horrific tragedies."—**Sofie Whitney**, co-founder of March For Our Lives

"Highly difficult to read in one sitting, but we must not look away."—***Kirkus Reviews***



Authors

Amye Archer writes, mothers, and teaches in Northeast, PA. She has an MFA in Creative Writing from Wilkes University. She is the author of *Fat Girl, Skinny: A Memoir, and BANGS*, a full-length poetry collection, and the co-editor of *My Body, My Words*. You can read more about her at www.amyearcher.com.

Loren Kleinman's poetry appeared in *The New York Times*, *Drunken Boat*, and *The Moth*. She was the recipient of the Spire Press Poetry Prize (2003), was a 2000, 2003, and 2015 Pushcart Prize nominee, and was a 2004 Nimrod/Pablo Neruda Prize finalist for poetry.

Specifications

- 512 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed) and paperback
- Sep 2019 (hardcover) | Oct 2022 (paperback)
- 978-1510746497 (hardcover)
- 978-1510772960 (paperback)
- $27.99 (hardcover) | $17.99 (paperback)

Publisher: Skyhorse
Rights sold: All translation rights available
Rights contacts:
Elena Silverberg at (esilverberg@skyhorsepublishing.com)

Charts a way forward for singles to live life on their terms and shows how everyone—single or coupled—can benefit from accepting solo living

Happy Singlehood

The Rising Acceptance and Celebration of Solo Living

Based on personal interviews, quantitative analysis, and extensive review of singles' writings and literature, author Elyakim Kislev uncovers groundbreaking insights on how unmarried people create satisfying lives in a world where social structures and policies are still designed to favor marriage.

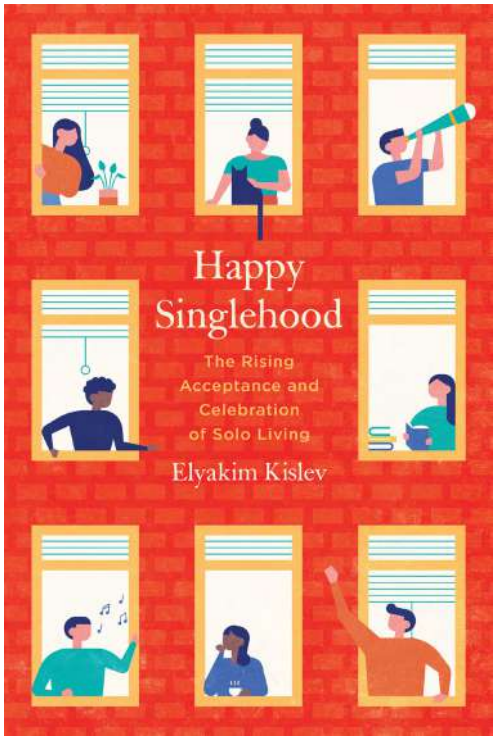
In this carefully crafted book, Kislev investigates how singles nurture social networks, create innovative communities, and effectively deal with discrimination. *Happy Singlehood* challenges readers to rethink how single people organize social and familial ties in new ways, and illuminates how educators, policymakers, and urban planners should cater to their needs.

*"**Happy Singlehood** is an extraordinarily important contribution to our understanding of single people. It will remain a touchstone for years to come."*—**Bella DePaulo**, UC Santa Barbara, author of *Singled Out*

"A breath of fresh air among the significant social science research. Kislev brilliantly shows us that singles can be very happy in the modern world and that public policy must adapt."
—**Jocelyn Crowley**, Rutgers University, author of *Gray Divorce*

"Read this book. Whether you want to remain single or your goal is a healthy relationship, this book has all the answers."
—**Susan J. Elliott,** author of *Getting Past Your Breakup*

"Kislev takes us around the world to show how singles live—happily—despite continued discrimination against them."
—**Laurie Essig**, Middlebury College, author of *Love, Inc.*



Author

Dr. **Elyakim Kislev** holds a Ph.D. in sociology from Columbia University and three master's degrees in counseling, public policy, and sociology. He is a Fulbright Scholar and an assistant professor in the School of Public Policy and Government at the Hebrew University, specializing in minorities, social policy, relationships, and singles studies.

Specifications

- 280 pages
- Width: 6"
- Height: 9"
- Paperback
- February 2019
- 978-0520299146
- $24.95

Publisher: University of California Press
Rights sold: Audio, Arabic, Chinese (simplified), Chinese (complex), Hebrew, Japanese, Korean, and Romanian.
Rights contacts:
Max Sinsheimer (max@sinsheimerliterary.com)

Exploring how conflict photographers are affected by the work they do.

Shooting War

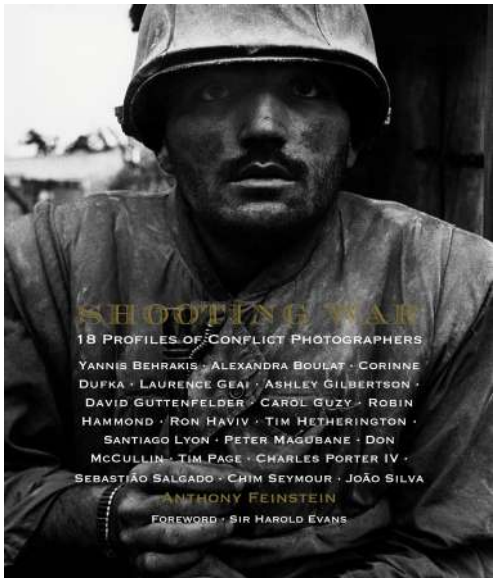
18 Profiles of Conflict Photographers

Conflict photographers are visual historians, bearing witness to stories that must be told. The images they produce seize our attention, and moved by what we see, troubling questions come to mind. What has become of these victims of war whose plight has been so memorably captured on camera? How did human behavior turn so dark?

Shooting War builds on this narrative by asking a different set of questions that to date has received little, if any, attention. What of the person taking the photograph? What might they have experienced? Neuropsychiatrist Anthony Feinstein provides the answers in a series of essays, one each for 18 of the world's preeminent conflict photographers. Complementing each essay is a single, iconic photograph around which the text is built. The essays, derived from face-to-face interviews with the photojournalists, relatives, and close friends, give new and revealing insights into those factors, professional and psychological, that motivate photographers to enter zones of conflict repeatedly and the consequences that come from exposure to grave danger. What emerges from these interviews and analyses is a different, unique appreciation of the world of the war and conflict photographers. With a definitive foreword by Sir Harold Evans, this ground-breaking book will stir interest in the essential work of the men and women who, armed with only a camera, venture into the world's most dangerous places.

"As an account of the breadth of experiences had by conflict photographers covering various events around the world, there's none equal."
—Musée Magazine

"The myth of the war photographer is hard to dispel... The reality of the war photographer is, of course, far more nuanced. The psychiatrist Anthony Feinstein explores this complexity in his book, ***Shooting War****. Starting with a single, striking image from each photographer, Dr. Feinstein profiles 18 conflict photographers and examines their motivations, traumas, and, most important, their resilience."****—The New York Times***



Author

Dr. **Anthony Feinstein** is a professor of psychiatry at the University of Toronto, a Guggenheim Fellow, and a Peabody winner for his documentary *Under Fire: Journalists in Combat*. He has published a series of seminal studies exploring the psychological effects of conflict on journalists covering the Balkans, Iraq, Syria, Kenya, Iran, and the refugee crisis in Europe.

Specifications

- 224 pages
- Width: 8.9"
- Height: 10.4"
- Hardcover (jacketed)
- November 2018
- 978-1943876570
- $50

Publisher: G Editions
Rights sold: All translation rights available
Rights contacts:
Marta Hallett (mhallett@glitteratieditions.com)

A medical memoir from the frontlines of a war on healthcare that began in Syria and bled into Ukraine.

Critical Care

Serving on the Frontlines of the War on Health, From Syria to Ukraine

War is a massive critical care unit, in which civilians and communities alike go on life support and things can turn south quickly. As a Syrian American physician in Chicago who led medical missions to Syria and other disaster regions, Dr. Sahloul witnessed extreme stories of resilience and determination. Doctors and nurses built hospitals from scratch; evaded regime brutality, torture, and imprisonment; performed sophisticated surgeries in operating rooms under flashlights; and treated children, women, and the elderly in rudimentary underground field hospitals in Aleppo, or in caves in Idlib and Hama amidst the threat of falling bombs and sarin gas.

Today, history repeats itself in the form of Putin's attacks on health facilities in Ukraine, and Critical Care opens and closes with chapters that draw from the author's repeated missions there, too. Ultimately, this memoir offers readers a front-row seat to how disaster-inflicted communities persevere. Like Richard Jadick's *On Call in Hell*, it showcases a physician's firsthand knowledge of the devastating human consequences of armed conflict, but with Janine di Giovanni's unflinching account of a nation on the brink of disintegration in *The Morning They Came For Us*. As a European land war explodes and a global pandemic simmers, Dr. Sahloul grapples with a vital question: how do we better prepare medical and public health professionals and humanitarians to operate in disaster zones?

"Dr. Sahloul is a man of rare courage and dedication. Often, his experiences sound more like that of a special forces operative than a surgeon from Chicago. He has visited the darkest corners of humanity and still manages to find hope and perseverance." —**Clarissa Ward**, CNN's Chief International Correspondent

"Blending Dr. Sahloul's stunning first-hand experiences with the stories of unforgetable people he has met along the way, this book is a testimony to both the brutality of war and the triumph of the human will." —**Wendy Pearlman**, Professor at Northwestern University and author of *We Crossed a Bridge and It Trembled: Voices from Syria*

COVER TO COME

Author

Dr. Zaher Sahloul is a Syrian American medical doctor, 2016 Chicagoan of the year, 2020 Gandhi Award recipient, and humanitarian, faith, immigrant, and civic leader. Dr. Sahloul is considered an expert on the humanitarian crisis in Syria and applying the lessons learned to other disaster responses.

Specifications

- Hardcover (jacketed)
- Fall 2027

Publisher: Johns Hopkins University Press
Rights sold: All translation rights available
Rights contact: Kelly Rogers (kroger11@jh.edu)

An action-packed work of American and world history—think Schiff's The Revolutionary *meets Grann's* The Wager*—that will change the way readers view the legendary sea captain and the whole Golden Age of Piracy*

Captain Kidd

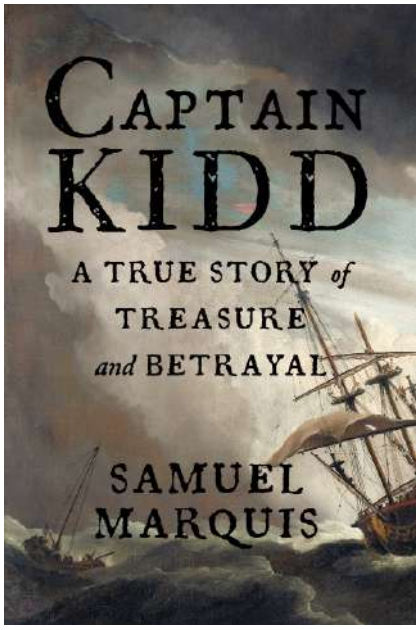
The American Patriot-Privateer Who Defied the English Empire

Captain Kidd is the first biography of a famous "pirate" ever written by a direct descendent. This colonial American adventure tale is organized into six parts covering William Kidd's early career as a plucky Caribbean privateer, wealthy New York man of affairs, and strained leader of the ill-fated 1696-1699 Indian Ocean expedition. It concludes with the sea captain's sensational, and wrongful, 1701 London trial and execution for murder and piracy, and his transformation into the cultural icon we know today as America's "maritime Kit Carson and Jesse James." Key supporting characters include his wife Sarah Kidd, a New York socialite and larger-than-life figure in her own right, and the Machiavellian English aristocrat and Crown-appointed governor Lord Bellomont.

Captain Kidd is more high-concept and mainstream than conventional "pirate" books like those by David Cordingly, Eric Jay Dolin, and Marcus Rediker. It is a global political and legal thriller that provides an exciting account of world war, romance, politics, and betrayal during the early Age of Enlightenment and Glorious Revolution, when America's rebellious spirit first stirred. Nobody better embodies this paradigm-shifting era than the American patriot who defied the English Empire—and paid the ultimate price.

"Samuel Marquis provides the reader with a remarkable impression of Captain William Kidd, one that attempts to reincarnate the real person rather than the caricatured and often enigmatic villain-trope created to satisfy the one-dimensional schemes of popular works of fiction and fact."—**Benerson Little**, pirate historian, Hollywood consultant, and author of *The Golden Age of Piracy*

"No one knows more about Captain William Kidd than Samuel Marquis. His book is a major evaluation of one of the most notable figures in the history of piracy."—**Margarette Lincoln**, Deputy Director of the British National Maritime Museum and author of *British Pirates and Society, 1680-1730*



Author

Samuel Marquis is the ninth-great-grandson of William Kidd, and the award-winning author of twelve American history, historical-fiction, and suspense books. His books have over 20,000 Amazon and Goodreads reviews, and his Blackbeard biography is a Kirkus Reviews Book of the Year Award winner and the top selling Blackbeard book on Amazon for the past five years. Samuel is regularly consulted as an expert in American history by media outlets such as the History Channel and The Historians Podcast.

Specifications

- 384 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed)
- May 2025
- 9781635769685

Publisher: Diversion Books
Rights sold: Audio, Polish
Rights contact: Ashley Lopez (ashley@diversionbooks.com)

A coming-of-age memoir that explores how illness can become the dark star around which all familial hopes and fears rotate—even if others need help, too.

Saving Ellen

A Memoir of Hope and Recovery

When her older sister Ellen is diagnosed with terminal kidney disease, Maura's large Irish family plunges into chaos. As her father wallows in alcoholism and infidelity, and her mother confronts a terrible choice to save Ellen's life, Maura must find her own courage to survive.

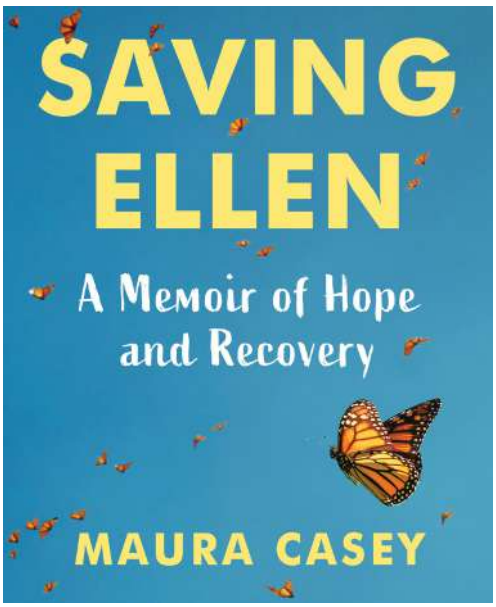
Financial privation and her father's drunken scenes formed the backdrop to Maura's childhood, but it was Ellen's years-long struggle with kidney disease that consumed the family. Determined to see Ellen live to adulthood, Maura's mother fought medical advice and legal barriers to donate her own kidney, concealing what she and the doctors understood at the time: that the operation would take years off her own life.

Set in Buffalo amidst the tumult of the 1960s and 70s, *Saving Ellen* traces Maura's father's alcoholism and the roots of her own, in a traumatic sexual assault. It tells of her recovery; her irrepressible sister Ellen, who fought to claim her dream of becoming an athlete; her smart, feminist mother, whose WWII service prepared her to manage her own platoon of six children; and her troubled father who, at the end, was haunted by his shortcomings and regrets. Despite hard truths, *Saving Ellen* is ultimately a story of humor at unexpected moments, the unmerited grace of reconciliation, and gratitude.

"This is a story for anyone who has refused to give up on someone, including themselves. Especially themselves."—**Connie Schultz**, Pulitzer Prize-winning journalist

"Maura Casey's Saving Ellen *broke my heart and renewed my belief in the triumph of the human spirit. Told in the evocative, crystal-clear prose of a writer with a feminist sensibility and the wisdom accrued from living a full life, Casey's family story is one I'll fondly recall long after other memoirs have faded from memory."*—**Wally Lamb**, *NYT*-bestselling author of *She's Come Undone* and *I Know This Much Is True*

*"*Saving Ellen *is a shimmering memoir of childhood, tender and honest, full of tumult and complicated love."*—**Luanne Rice**, *NYT*-bestselling author of *Last Day* and *The Shadow Box*



Author

Maura Casey was an opinion writer for three New England newspapers and *The New York Times*, where she had a seat on the exalted *Times* editorial board. She has won 45 writing and journalism awards, including the prestigious Scripps-Howard Walker Stone Award for outstanding editorial writing.

Specifications

- 272 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed)
- March 2025
- 978-1510780774
- $33

Publisher: Skyhorse
Rights sold: All translation rights available
Rights contact: Elena Silverberg (esilverberg@skyhorsepublishing.com)

A travel memoir about a gay expat searching an otherworldly place for a deeper understanding of his partner and his adoptive homeland.

Mars on Earth

Wanders in the World's Driest Desert

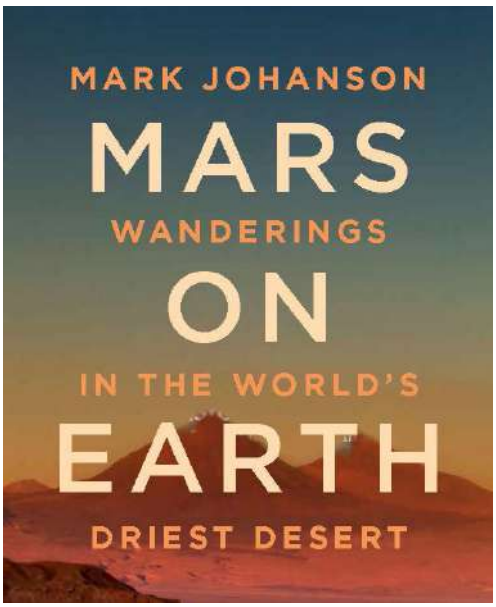
Mars on Earth follows American journalist Mark Johanson on a 1,200-mile journey deep into the Atacama Desert of northern Chile. It begins in Santiago in 2019 as protests churn through the streets and spread across the nation. To understand the passions driving a million people to march on the capital, and to nurture his relationship with his Chilean partner, Felipe, Mark leaves the city on an adventure through the "uttermost part of earth."

Along the way, he climbs above 14,000 feet onto the Andean Altiplano, explores the kelp forests along the Pacific Coast, and traverses a lithium-rich salt flat whose existence is threatened by electric vehicles. He visits earth's tallest volcano and loftiest geysers, and peers deep into the night sky at the most advanced astronomical facilities in the world. Yet, it's the people who bring the Atacama to life.

On his travels, Mark meets a scientist guarding the world's oldest mummies, a guru living in a glass box, and a copper miner who was buried alive for 69 days. He hunkers down with Indigenous llama herders and attends a memorial service for "the disappeared," victims of Chile's military dictatorship. At the center of Mars on Earth are the voices of Chile's marginalized communities, including working class, Indigenous, and LGBTQ+ residents. The first definitive exploration of the Atacama in narrative nonfiction, this is also a story about the author's inner journey for a deeper understanding of the forces that have shaped his relationship to both his partner and adopted homeland.

"Wandering earth for Lonely Planet *and other publishers didn't seem to be enough for Mark Johanson. His travels, alone and with his partner, result in encounters with mining heroes, towering volcanoes, tourist towns, forgotten mummies and outlaw communities."*
—**Tony Wheeler**, co-founder of Lonely Planet

"Mark's journey through the Atacama Desert – a place few travelers linger – sheds light on a unique part of our planet at a unique moment in time. He brings a depth of knowledge to the subject that comes from living in Chile for the better part of the past decade."—**Rolf Potts**, author of *Vagabonding*



Author

Mark Johanson is a seasoned freelance journalist who lived on four continents before settling in Santiago, Chile, in 2014. His stories about travel, food, culture, design and sustainability have appeared in dozens of distinguished global publications including National Geographic, Travel + Leisure, Conde Nast Traveler, and Newsweek. He has coauthored a dozen Lonely Planet travel guidebooks to destinations across the Americas and Southeast Asia. He has similarly co-authored several coffee table books for the iconic travel brand.

Specifications

- 304 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed)
- October 2024
- 978-1771606769
- $32

Publisher: Rocky Mountain Books
Rights sold: All translation rights available
Rights contact: Max Sinsheimer (max@sinsheimerliterary.com)

A swashbuckling maritime memoir that follows a crew of misfits hired by Hollywood to sail a colonial-era warship on a harrowing journey halfway around the world.

All Hands on Deck

In 2001, 20th Century Fox purchased the American tall ship Rose to play the HMS Surprise in the feature film Master and Commander, based on the beloved novels by Patrick O'Brian. It had to be this ship—director Peter Weir wanted the film to be as historically accurate as possible, and there was nothing else even remotely like it. This replica of a rare eighteenth-century warship would sail from Newport, Rhode Island to the Galapagos and on to San Diego for filming. The challenge was astronomical; few people knew how to navigate a ship like the Rose out of port, let alone on the open ocean.

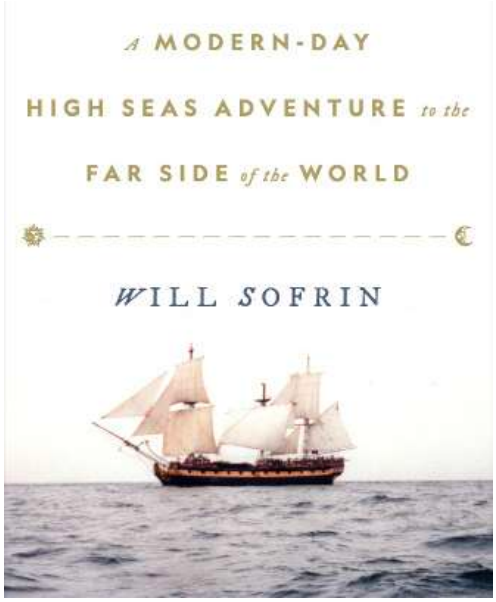
All Hands on Deck tells an epic tale of survival, love, and reinvention from the perspective of Will Sofrin, a 21-year-old wooden boat builder at the time who reluctantly abandoned the glamor of professional yacht racing to join the Rose as the ship's carpenter. Just a few days into the star-crossed voyage, a terrifying hurricane-strength storm nearly sank the ship. Then a rogue wave struck, causing a rare, often fatal dismasting. To top it off, the Rose nearly ran into modern-day pirates off El Salvador. Not that the journey was all peril and no play, as Will found both romance and enduring friendships among the crew.

*"**All Hands on Deck** is a thrilling account of how thirty women and men successfully sailed an eighteenth-century British Warship through terrible storms and two oceans. Readers needn't have ever set foot on a boat to enjoy this story; Will Sofrin has a way of making you feel like you are right there by his side as he describes the hard and occasionally dangerous work of crewing a tall ship without modern sailing innovations."*

—**Tracy Edwards**, MBE, one of the most famous female sailors in the world

*"Will Sofrin takes us on an unbelievable ride on the high seas from the Atlantic to the Pacific. The adventures on the "Rose" provide us the stakes and the drama straight-out of a big Hollywood production. Having produced the pirate series **Black Sails**, I have played pretend on the open ocean. Will Sofrin has lived the real experiences and survived to tell the tale."*

—**Dan Shotz**, Executive Producer of the Emmy Award-winning Starz series *Black Sails*



Author

Will Sofrin is a master shipwright who has taught naval architecture at MIT and built boats for Billy Joel and Estée Lauder. As a former professional sailor and licensed captain, he has tracked over 30,000 blue-water miles. In 2014, Will launched a luxury architectural design firm in LA.

Specifications

- 320 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed) and paperback
- April 2023 (hardcover) | April 2024 (paperback)
- 978-1419767067 (hardcover)
- 978-1419767074 (paperback)
- $28 (hardcover) | $18 (paperback)

Publisher: Abrams Press
Rights sold: Audio, Arabic
Rights contacts:
Germany: Uwe Neumahr (u.neumahr@agencehoffman.de)
Rest of World: Yulia Borodyanskaya (yborodyanskaya@abramsbooks.com)

America's most influential nutrition expert tells how she became a gadfly to the food industry and a fierce advocate for food systems change.

Slow Cooked

An Unexpected Life in Food Politics

In this captivating memoir, Marion Nestle tells how she arrived at a late-in-life success as a leading public advocate for healthier, more sustainable diets. *Slow Cooked* offers the untold story of how she built an unparalleled career at a time when few women worked in the sciences, and how she came to recognize and bring popular awareness to the enormous influence of the food industry on our dietary choices.

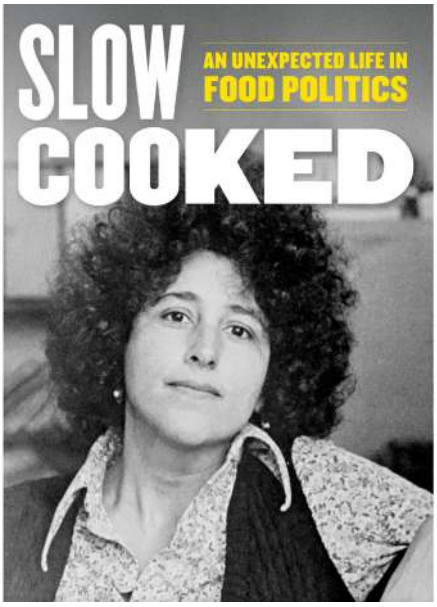
By the time Marion finished her doctorate in molecular biology, she had been married since the age of nineteen, dropped out of college, returned to finish it, worked as a lab technician, had two children, been a stay-at-home mom, divorced her children's father, and met the man she would marry a few years later. And then she got started. *Slow Cooked* charts Marion's astonishing rise from the bench sciences to the pinnacles of academia, how she confronted and overcame the many barriers facing women of her generation, and how she found success and her life's purpose after the age of fifty. *Slow Cooked* tells her personal story—one that is as relevant to anyone who eats as it is to anyone who worries that it is too late to follow their passion.

"A chronicle of hard work and a public health resource, Slow Cooked is also proof that it's never too late." —***New York Times***

"Marion Nestle is one of my heroes. After reading her riveting memoir, I admire her more than ever." —**Ruth Reichl**, former editor of *Gourmet* magazine

"In telling her life's story, Marion is forging a path for the next generation of food activists." —**Alice Waters**, chef, author, food activist

"Marion Nestle is a brilliant, courageous champion of health food, social justice, and scientific integrity.." —**Eric Schlosser**, author of *Fast Food Nation*



Author

Marion Nestle is Paulette Goddard Professor in the Department of Nutrition, Food Studies, and Public Health at New York University, and the author of books about food politics. She blogs at www.foodpolitics.com and tweets at @marionnestle.

Specifications

- 324 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed)
- October 2022
- 978-0520384156
- $29.95

Publisher: University of California Press
Rights sold: Audio
Rights contacts:
North America:
Clare Wellnitz (cwellnitz@ucpress.edu)
Rest of World: Max Sinsheimer
(max@sinsheimerliterary.com)

Bringing the autistic perspective to the BLM movement.

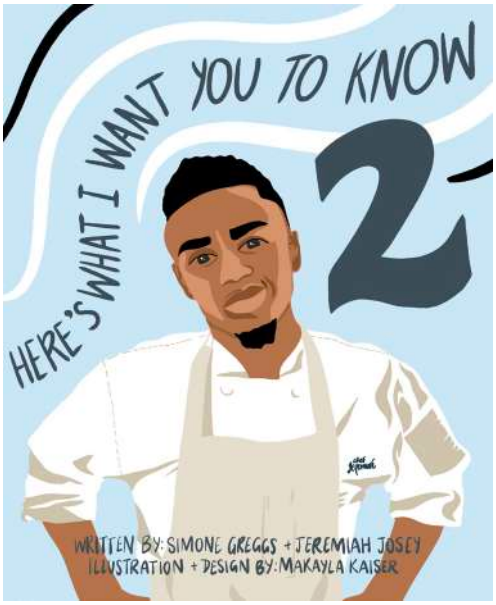
Here's What I Want You to Know 2

In simple and powerful language that early readers will understand, Jeremiah Josey, a young black man with autism who aspires to open his own bakery writes that he is afraid that he might not understand police commands; that it is important to fight for what you believe in; and that resiliency and advocacy are your power.

Jeremiah also recounts his own racial awakening, when he was profiled by police in an airport while comforting a young white woman who had missed her flight. Ultimately *Here's What I Want You to Know 2* brings the autistic perspective to the BLM movement with heart and passion.

"Jeremiah is an authentic voice in the fight against prejudice and racism, and I believe ***Here's What I Want You to Know 2*** *will motivate people to do their part in bringing about positive change. By sharing his personal journey of being a young Black man with autism in America, Jeremiah has shown incredible courage, inspiring others so that they too can be fearless in speaking up."*
—Tommy Hilfiger

"Jeremiah has always been a beacon of hope. Hope that our future will be brighter than our present. Speaking up about racial injustices are difficult and Jeremiah does that eloquently from his perspective. This book is a great representation of what life looks like for many Americans, and the fears that ensue."
—Chef **Kwame Onwuachi**



Author

At just 21, **Jeremiah Josey** is quickly become the face of autistic young adulthood. He is already a baker, model, author, and motivational speaker. He has cooked alongside Christina Tosi on Steve Harvey's show, walked the runway at New York Fashion Week, appeared in print campaigns for Tommy Hilfiger and Kohl's adaptive lines, and been named one of the top 14 autism influencers on social media by The Mighty community, a 2020 Flutie Fellow sponsored by the Doug Flutie, Jr. Foundation for Autism, and an In The Know Black Changemakers honoree. Jeremiah has big dreams, and he's inspiring others with autism to feel ambitious, talented, and confident along the way.

Simone Greggs is an autism advocate and Jeremiah's mom.

Specifications

- 32 pages
- Width: 8.5"
- Height: 11"
- Paperback
- April 2022
- 978-1942197713
- $15.99

Publisher: AAPC Publishing, Inc.
Rights sold: All rights available
Rights contacts:
Max Sinsheimer (max@sinsheimerliterary.com)

The straight-talking guide to divorce by a seasoned family lawyer.

The No-Nonsense Guide to Divorce

The No-Nonsense Guide to Divorce is the straight-talking, reassuring book you need now if you find yourself facing divorce. Written by an experienced family law attorney, the book is an often blunt, sometimes funny, always empathetic look at one of the most challenging time in your life.

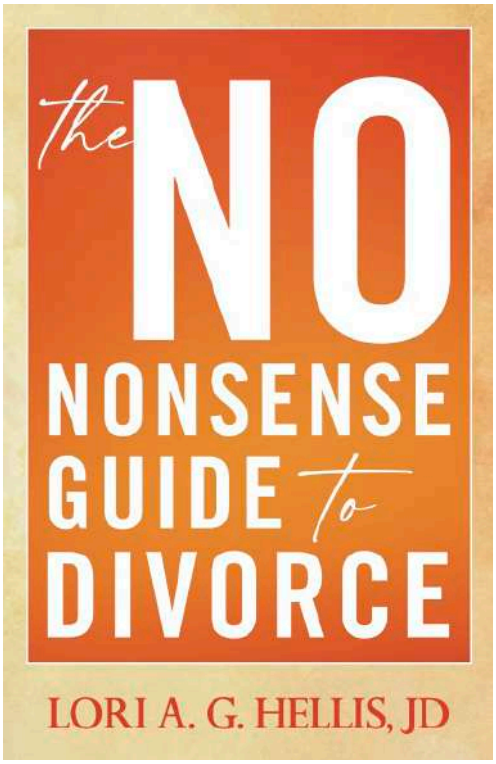
The No-Nonsense Guide to Divorce begins with a list of rules to help you through the tough parts. They're reliable, time-tested, formulated from the author's 27 years in practice. In a clear, concise, and contemporary voice, author Lori Hellis offers step-by-step, start-to-finish advice on the many phases of divorce. She covers the full spectrum of divorce issues from beginning to end, from how to start and what temporary measures to take to deciding child custody and parenting time, calculating child and spousal support, and dividing property and debts. The book contains essential information for anyone during a divorce and includes specialized chapters for divorcing seniors, gay couples, and military members. It's filled with concrete advice, sample documents, and hilarious and sometimes cringe-worthy examples from the author's years as a practicing divorce attorney. It's the perfect blend of how-to and what-not-to-do.

"Blunt, humorous, and extremely helpful, this book could be retitled: 'Tough Love for Divorcing Parents' because family law attorney and author Hellis doesn't waste time, mince words, or let anyone off the hook of responsibility for splitting up a family. She's not against divorce, but she is for doing it in a knowledgeable, sensitive, and mature way so that all concerned can move on. This should be required reading for divorcing moms and dads."

—Carl Pickhardt, PhD, blogger and author of *Surviving Your Child's Adolescence*.

"Hellis delivers a wealth of information in a conversational tone that will be welcomed by anyone considering a separation or divorce."

—Ann Gold Buscho, PhD, psychologist and author of *The Parent's Guide to Birdnesting*.



Author

Lori Hellis, JD, is an author and lawyer. She practiced family, criminal, and juvenile law for 27 years before retiring to write. Lori has one adult daughter and lives in Mesa, Arizona, with her husband, dogs, and cats. Lori also served in the Air National Guard for 20 years.

Specifications

- 256 pages
- Width: 5.5"
- Height: 8.5"
- Paperback
- March 2022
- 978-1538155592
- $19.95

Publisher: Rowman & Littlefield
Rights sold: All translation rights available
Rights contacts: Max Sinsheimer (max@sinsheimerliterary.com)

A narrative exploration of the power of apprenticeships and their resurgence across industries.

Hands On

The Quest for Experience

In an age where knowledge is increasingly commodified and formal education is no longer a guarantee of job security, learning from masters remains the most efficient and enduring mechanism for passing expertise from one generation to the next. "Knowledge is power" holds true, but it is hands-on experience that unlocks that power.

Through immersive profiles of fascinating individuals, *Hands On* shows how mentorship and practical expertise can offer essential pathways to professional success. Readers will meet avalanche hunters, brewmasters, chefs, tattoo artists, luthiers and more—people whose devotion to their craft demonstrates that curiosity and commitment, not academic credentials alone, lead to extraordinary achievement. Woven into the subject profiles is an exploration of the history and philosophy of how we learn, the changing nature of master-apprentice relationships, and the revival of the apprenticeship model that is well underway in America.

As a compilation of success stories that identify principles and practices leading to professional growth, *Hands On* will sit prominently on the shelf among inspirational biographies, career advice titles, and motivational self-help. It takes Gladwell's profile-driven approach in *Outliers* and broadens it to non-white collar high-achievers. *Hands On* will answer a public demand for books that discuss approaches to skill acquisition, the importance of lifelong learning, and the future of the American workforce, evident in the popularity of Thorndike Jr.'s *The Outsiders*, Blanchard's *The Carpenter*, and Levine and Van Pelt's *The Great Upheaval*.

COVER TO COME

Author

Will Sofrin is a master shipwright who has taught naval architecture at MIT and built boats for Billy Joel and Estée Lauder. As a former professional sailor and licensed captain, he has tracked over 30,000 blue-water miles. In 2014, Will launched a luxury architectural design firm in LA.

Specifications

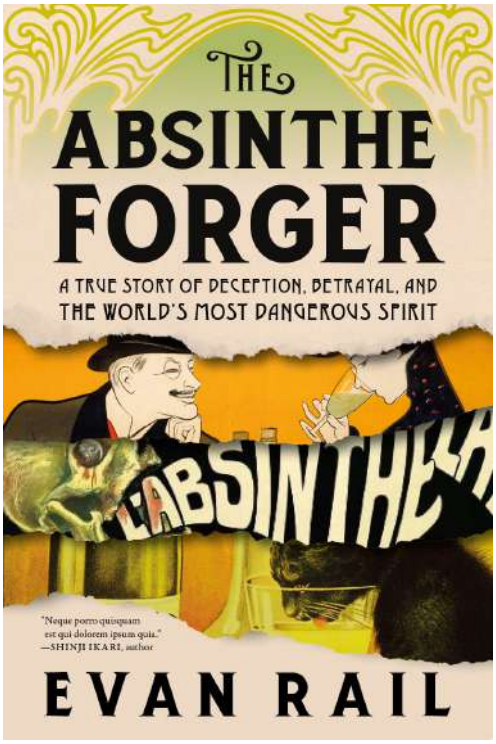
- 256 pages
- Hardcover
- March 2027
- 978-1394375875

Publisher: Wiley
Rights sold: All translation rights available
Rights contacts: Emily Cammish (ecammish@wiley.com)

A true (light) crime narrative that explores the nature of obsession and ego through the astonishing deceptions of a talented, but amoral eccentric operating within a secretive subculture.

The Absinthe Forger

A True Story of Deception, Betrayal, and the World's Most Dangerous Spirit



Stephen Hadley-Christensen, a fake name for a very real person, was an absintheur and collector who began forging bottles of historic, pre-ban absinthe. Stephen successfully deceived many of the world's most passionate collectors of the historic spirit, selling scores of fake bottles on the internet over several years, until he was finally confronted over his forgeries in 2019.

The Absinthe Forger pieces together Stephen's subterfuge, motivation, and hidden life story with the help of the absinthe connoisseurs who proved Stephen's fraud. It shows how absinthe can transform a person — and even connect drinkers with a deeper, often hidden sense of self. Stephen changes from a goofy and lovable art student to a cynical counterfeiter who cheats his own friends and gives up his identity. Other figures go through similar shifts as the story unfolds: a gregarious, urbane absintheur retreats to a lonely life in a secluded country house, while a high-end French dealer shuts down his vintage-absinthe business. The author himself undergoes an absinthe-inspired metamorphosis, which he likens to a kind of death.

In addition to being a compellingly bizarre crime drama and character study that would make for an easy-to-envision Netflix documentary, *The Absinthe Forger* is also a paean to "the Green Fairy." It relates the romantic and illicit history of absinthe, from its birth as an "élixir" in Switzerland through its coming of age in France, and on to the spirit's modern revival starting in the 1990s. Readers will delve deep into the modern absinthe underground, a true demimonde whose members are still chasing down the last remaining

Author

Evan Rail is an award-winning journalist who has covered the recent absinthe revival for the NYT, WSJ, VinePair, and other publications. He has appeared on several television programs, showing Anthony Bourdain around Prague on No Reservations and drinking Czech beer with Phil Black on CNN. Evan is also an editorial staffer for the leading web publication Good Beer Hunting, where he has become a popular podcaster, and a monthly columnist at VinePair.

Specifications

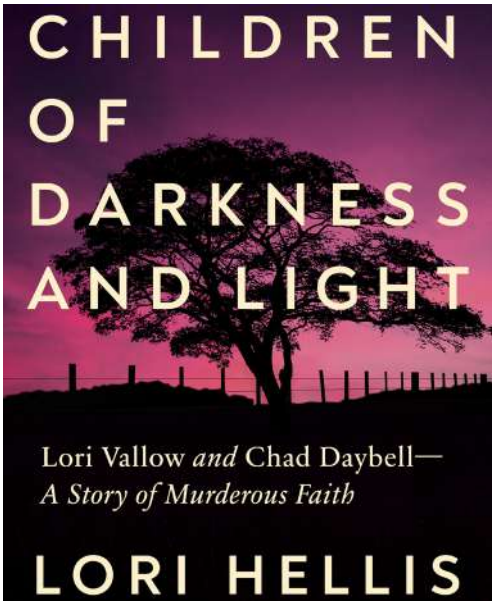
- 368 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed), paperback
- Oct. 2024 (hardcover), Sep. 2025 (paperback)
- 978-1685891541
- $32

Publisher: Melville House
Rights sold: All translation rights available
Rights contacts: Melville House (rights@mhpbooks.com)

A blonde beauty queen, her missing children, six suspicious deaths, and the twisted Mormon doomsday writings of her fifth husband are only the beginning of the story.

CHILDREN OF DARKNESS AND LIGHT

The Lori Vallow Story



Children of Darkness and Light: The Lori Vallow Story is about a series of murders and suspicious deaths that have captured international attention. In late November 2019, concerned relatives who had not spoken in months to sixteen-year- old Tylee Ryan and seven-year-old JJ Vallow sent local police to an apartment in Rexburg, Idaho, to check on them. Their mother, Lori Vallow, was prepared with ready answers: the children were okay. Tylee had gotten her GED and was going to college; JJ was staying with a friend in Arizona. Neither story was true. Months later, the children's mutilated bodies would be discovered in the backyard of the home belonging to their mother's fifth husband, Chad Daybell.

Children of Darkness and Light will follow the case from beginning to end, telling the story through interviews, court observation, legal analysis, and investigative records. Written in the style of Ann Rule, Jon Krakauer, and Nancy Rommelmann, *Children of Darkness and Light* will examine how a woman many described as a perfect mother became perfectly evil.

Author Lori Hellis, a retired criminal lawyer, had just moved to Arizona when news of J.J. and Tylee's disappearance broke, and there were reports about these missing children that linked them to a neighboring community. She began to follow the case closely, trying to understand this perfect storm of people and circumstances that culminated in the death of innocents. In *Children of Darkness and Light*, Hellis digs deep into the investigation, trial, and verdict to craft a haunting narrative that illuminates one of the most confounding crimes in recent memory.

Author

Lori Hellis (called "the Good Lori" by her fans) is an author and lawyer. She practiced family, criminal, and juvenile law for 27 years before retiring to write. In June 2020 Lori created a free weekly newsletter covering the legal issues in this case that now reaches thousands of international readers. Lori has one adult daughter and lives in Mesa, Arizona, with her husband, dogs, and cats. Lori also served in the Air National Guard for 20 years.

Specifications

- 304 pages
- Width: 6"
- Height: 9"
- Hardcover (jacketed)
- September 2024
- 978-1639367108
- $28.95

Publisher: Pegasus Books
Rights sold: Audio, Italian
Rights contacts: Max Sinsheimer (max@sinsheimerliterary.com)