



DUMONT

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NON-FICTION & ILLUSTRATED BOOK

Spring 2024

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DR. JÖRG DÖTSCH / JOHANNA SCHOENER

Großwerden/ Growing Up. Health and Development in Turbulent Times. The First 10 Years of Life

ca. 320 pages
Spring 2024

The medical parenting guide for challenging times

From seasoned pediatrician & renowned professor, Jörg Dötsch

Empowering children to make it in the world

Why are the first 1000 days so crucial?

What is the effect of nutrition during pregnancy?

What do you have to consider when traveling with a baby?

Can allergies be prevented?

To what extent are infantile fears normal?

What strengthens the immune system?

When do you need to go to the emergency room?

How can you recognize a learning disorder?

The World Standard for Today's Parenting Generation

Children today have the best chance of growing up healthy. Yet it seems more complicated than ever to accompany them through this process. How do you stay in control when your baby is always crying and the web is full of contradictory recommendations? How do you distinguish serious advice from fleeting trends? What helps with illnesses? Experienced pediatrician and renowned professor of pediatrics Jörg Dötsch and longtime ZEIT educational journalist Johanna Schoener have written a modern medical standard on the first ten years of life. Along current scientific findings, they clarify nutrition, sleep, media consumption and central developmental issues. They know: Everyday family life today means juggling jobs and overburdened daycare centers, school and leisure time stress, high internal demands and external crises. It's not easy to focus on what's important. 'Growing Up' separates the important from the unimportant. It shows how parents can strengthen their children so that they can find their own individual path, and gives confidence for the future together.

Prof. Dr. med Jörg Dötsch born in 1965, has been accompanying children and their families as a pediatrician and adolescent physician for 30 years. He is Director of the Clinic and Polyclinic for Pediatrics and Adolescent Medicine at the University Hospital of Cologne. Jörg Dötsch is on the board of the German Society for Pediatric and Adolescent Medicine. As expert, he advises the German government. He is the father of three (almost) grown-up children and lives with his family in Cologne.

Johanna Schoener, born in 1981, is an editor at the weekly newspaper DIE ZEIT. She works in the knowledge department and has been dealing with education and family policy there for many years. She lives in Hamburg with her husband and two elementary school children.

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AGNES IMHOF

Feminismus / Feminism: The World's Oldest Human Rights Movement From its Beginnings to the Present Day



ca. 384 pages

Spring 2024

Agnes Imhof was born in Munich in 1973 and studied philosophy and completed a doctorate in Islam and theology. She speaks Arabic, Farsi and Italian, among other languages, and is a classically trained singer. She is a freelance publisher of non-fiction and novels. Since 2016, she has taught at the University of Erlangen-Nuremberg and has lectured at the universities of Bamberg, Munich (LMU), Göttingen, Erlangen and Würzburg.

This book presents the most important works and theses of feminists from all eras

Because the feminist thought leaders must not be forgotten - and we can learn a lot from them

The book of a new feminist wave - not polemical, but combative

“As Long as Patriarchy Has Existed, There Has Been a Struggle to Resist it.” Agnes Imhof

What was Simone de Beauvoir's most important feminist thesis? Who are the feminist thinkers of the Arab world? Feminism, the oldest human rights movement in history, has been repeatedly forced back over centuries, which is why we speak of feminist waves, and each backlash sees its leading lights and their ideas forgotten.

This book hopes to demonstrate the achievements of women like Marie de Gournay, Olympe de Gouges, Clara Zetkin, Louise Dittmar, Hedwig Dohm, Marianne Weber, Marie Juchacz, Kate Millet, Rebecca West, Kimberlé Crenshaw, Audre Lorde, and many more did. It presents the theses of their most important works as well as the central representatives of today and their positions, such as Alice Schwarzer, Flavia Dzodan or Rebecca Solnit.

The author provides an overview of the most significant movements and attitudes. After all, feminism was and is multifaceted, according to era, society, and cultural milieu, such as the bourgeois and proletarian movements or the anticolonial women's movements in Africa and Latin America.

The book takes a chronological approach and moves from the advent of sedentism to Antiquity, to the Middle Ages and on to the beginning of feminism as we know it today, as a movement that emerged out of the modern reform movements of the 18th and 19th centuries.

Agnes Imhof discusses wave after wave within the context of the time and shares the thrilling life stories of exceptionally courageous, clever, and passionate women, who we should all be celebrating.

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UTA SEEBURG

Wie isst man ein Mammut? In 50 Gerichten durch die Geschichte der Menschheit / How Would You Like Your Mammoth? The History of Humanity in 50 Dishes



ca. 256 pages
with ca. 50 illustrations

Spring 2023
English sample available

Uta Seeburg, works as an editor for Architecture Digest and reports on luxury hotels, high-end lifestyles and interesting travel destinations. She has a doctorate in literary science and writes historical crime novels.

Rights sold to:

The Experiment (English World); Buchet Chastel (French); Vison B & P (Korean); Frisk Forlag (Norwegian); Timaş (Turkish);

Roasted mammoth, the last supper or Hawaiian toast — Uta Seeburg presents dishes that offer a glimpse into an era

“With her 50 stories full of concentrated knowledge and curiosities, Uta Seeburg delivers a feast served by the morsel for the palate interested in cultural history. A literary treat that leaves you wanting more!” Julian Hienstorfer, LITERATURE-COUCH.DE

„If you could eat books, this one would melt in your mouth.“
Sebastian Loskant, BREMER NACHRICHTEN

“[A] very instructive[s] and entertaining[s] book.”
Daniela Zinser, WELT AM SONNTAG

“Uta Seeburg’s book [is] full of anecdotes and insights.”
Christoph Amend, ZEIT MAGAZIN

A Culinary History of Humanity

Did you know that the noble citizens of Ancient Rome loved to watch live birds flutter out of a roasted piglets? Or that gladiators at the colosseum followed a vegan diet? How did the pickled herring come to be? And was the last mammoth really consumed in London in 1951?

Fifty dishes serve as touchstones for a history of food — and humanity, too. Uta Seeburg takes fifty dishes and presents us with a chronological culinary history of humanity. From roasted mammoth (approx. 11,000 BC), to Babylonian stew (2000 BC), the last supper (approx. 30 AD), baked swan (1672), Wiener Schnitzel (around 1830) or Hawaiian toast (1955) to Ferran Adria’s iconic liquid olives (2003): each essay describes a dish and why its creation marks a key moment in history. Learn what was eaten to celebrate the victory at Waterloo and how the omelette ended up on TV.

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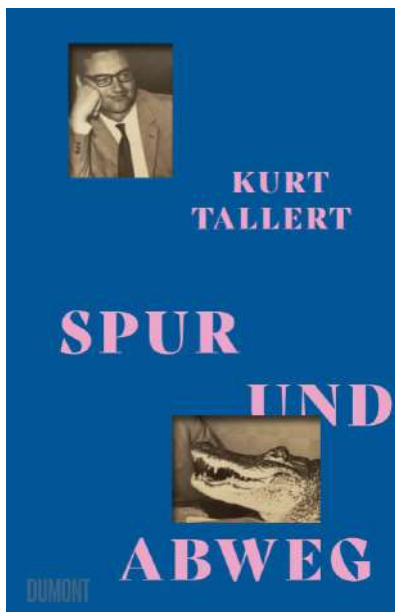
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KURT TALLERT

Spur und Abweg / Tracks and Detours



Auto-Fiction, ca. 240 pages

Spring 2024

English sample available

Kurt Tallert was born in Bad Honnef in 1987 and studied German and Spanish Studies. For over twenty years, he has shaped the German hip-hop scene as a rapper, DJ, and producer under the name Retrogott, and has released numerous albums. *Tracks and Detours* is his prose debut.

A German-Jewish family, a father who survived, and the traces of a lost identity

What's it like to grow up as the son of a persecuted man among the grandchildren of his persecutors?

Kurt Tallert tells his father's story - and his own

"Hidden in the autofiction of *"Spur und Abweg"* is a Bildungsroman of the heart."

Christian Werthschulte, STADTREVUE

"In his literary debut, Kurt Tallert manages to bridge the gap between past and present, experience and memory in a very special way"

Max Burk, WDR WestArt

"Kurt Tallert finds a new way of remembering between essay, literature and document."

Jakob Stärker, KULTUR.WEST

On Stones That Don't Forget, and People Who Don't Remember

In *Tracks and Detours*, Kurt Tallert confronts his family's story of persecution under the Nazis. What makes his fate and his perspective on German history unique is the fact that Kurt Tallert is 37 today and yet, his father, Harry Tallert, was persecuted as a young man by the Nazis for being a 'half-Jew'. Harry Tallert and his wife welcomed their son Kurt when Harry was already 58 years of age, and he died twelve years later.

Even as a schoolboy, Kurt Tallert had to learn: What is mere schoolbook history for much of his generation is very much alive for him, close enough to touch; it is his father's story. A father who following his liberation, stayed in Germany, became a journalist, and a member of the Bundestag, and yet spent a lifetime trying to find his place. In *Tracks and Detours*, past meets present, what was passed down meets what was suppressed, experience encounters memory, and Kurt Tallert tells his father's story — and his own — in an unmistakable tone.

An unforgettable debut and a piece of contemporary literature in which the shards of a life are put together to form a mirror of society.

HANNS-JOSEF ORTHEIL

Von nahen Dingen und Menschen / Of Close Things and People



Columns / Short prose

ca. 288 pages

Spring 2024

Hanns-Josef Ortheil was born in Cologne in 1951. He is a writer, pianist and professor of creative writing and cultural journalism at the University of Hildesheim. His body of work comprises more than 70 book publications. Ortheil is one of the most-read German writers working today. For his work, he has received the Thomas Mann Prize, the Nicolas Born Prize, and the Hannelore Greve Literature Prize, among others. Hanns-Josef Ortheil is one of the most widely read contemporary German writers. His novels have been translated into over twenty languages.

Hilarity from a true wordsmith

An intimate glimpse into Hanns-Josef Ortheil's study

"Ortheil's narration impresses with the enormous authenticity of its formulations."

Ulf Heise, MDR Kultur

"A theory of harmony of the good life, a wonderful book about closeness, densely narrated and not at a loss for curious punchlines."

Michael Braun, KÖLNER STADTANZEIGER

"Ortheil is a Master at Creating Sympathy for the Characters"

SWR2

"Ortheil's narration impresses with the enormous authenticity of its formulations." Ulf Heise, MDR Kultur

"Ortheil is a Master at Creating Sympathy for the Characters" SWR2

In these columns and short prose texts, Hanns-Josef Ortheil meditates chronologically on the current affairs of the last five years. The story is often sparked by an observation, a piece of news, or an encounter — and leads into the realm of the autobiographical, the philosophical, or the humorous. In his account of concentrated life events, Ortheil employs a whole arsenal of different forms of expression: reflections, memories, essayistic observations, fictitious encounters, and short stories from his childhood. These are at times profound, often jocular or eulogistic, at times curious, ironic, and frequently self-deprecating. His texts are always characterised by precise observation or striking metaphors and subtle references, and the interweaving of ideas.

Take, for instance, when he writes of the lethargy of zoo animals, which stands in stark contrast to the spry sociability of penguins. Or explains why Jan Vermeer's paintings enjoy such popularity 400 years on from their creation — and what links them to the world of the Stoics. He comments on the linguistic motto of Cologne's 2018 Karneval (Uns Sproches Heimat), as well as remembering his own Karneval costume in the 1950s, which gave him an understanding of the concept of fashion (he was a Catholic priest).

Yet his aperçus always lead to a point, broadening in scope beyond the personal or incidental to take in the universal.

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DR. SUSAN ZEUN

Die Schlüpferrakademie / The School of Knickers. Everything You Needed to Know About Infections in Your Intimate Area — From Bladder Infections to Thrush – With Remedies From Herbal Medicine



Ca. 30 4/c illustrations
ca. 208 pages, 21,5 x 14 cm
Spring 2024

Everything you need to know about intimate health and the targeted use of medicinal plants from first aid to contraception - with recipes and first aid tips

Understanding, preventing and avoiding typical female complaints

Dr. Susan Zeun, MD, talks openly and without inhibitions about shameful topics around the vulva and vagina

Below the Belt - Modern Herbal Help for Women

Dr Susan Zeun is a consultant in clinical pharmacology specializing in phytotherapy and has spent over 20 years working on developing medicines in gynaecology. Day to day, she works for a large pharmaceutical company as well as keeping a private practice in Berlin where she provides women with tailored herbal therapy. Her aim is to combat the mystification of herbal medicine, primarily in gynaecology, by applying it in a way which is factually and functionally sound.

www.susanzeun.com

Katja Spitzer is a freelance illustrator. She works for various magazines, such as Brigitte, Mare, and Geolino, and numerous publishing houses in Germany and the UK. She lives in Berlin. www.katja-spitzer.de

‘The School of Knickers’ heads below the belt: practically every woman is affected by an infection in her intimate area at least once in her life, yet these conditions still carry powerful taboos. Bladder infections and vaginal itching are not topics which are readily discussed in public. They happen in secret, in solitude, in toilets across the country — and that has to change.

Dr Susan Zeun tackles this often shame-filled topic by sharing valuable insights gleaned from her practice in a relaxed and clear manner. Dr Zeun, a clinical pharmacologist specializing in phytotherapy does away with dogma and myths and looks into Mother Nature’s medicine cabinet and up our foremothers’ skirts. She questions to what extent our lifestyle encourages such complaints and provides a range of tips for simple plant-based remedies to provide effective and lasting relief or prevent them altogether. This is the book that many women have been waiting for.

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PENG

Ich kann ~~keine~~ Katzen zeichnen / I ~~Cannot~~ Draw Cats

Written by hand by the author,
with colour illustrations

Ca 160 pages, 23 x 18 cm

The drawing book for all cat people

After the huge success of *I Can't Draw* comes the ultimate guide to drawing for every cat person

Simple step-by-step instructions which guarantee success

"Peng, perhaps the most famous drawing teacher, especially when it comes to cats, has published a new encouraging book."

Clarissa Stadler, ORF

"Peng tries to make up for what legions of unimaginative art teachers have screwed up: Restoring to people the joy of drawing."

SPIEGEL WISSEN

You Can Live With Cats, Love Them — and Draw Them!

PENG has worked as a cartoonist, illustrator, and art communicator for many years. He co-authored the bestseller *HIRAMEKI* and is a winner of the German Cartoons Award. His last publication with DuMont was *I can't draw* (2020), which was a winner at the British Book Awards. Peng lives in Austria.

Rights sold to:
Thames & Hudson (English
excl. North America)

They're headstrong, they're funny, cheeky, and they're just adorable — and you can capture all that and more in expressive drawings with just a few pen strokes. Cartoonist and cat lover Peng reveals how it works — and proves once again that anyone can draw with a bit of practice!

Thanks to his simple step-by-step instructions, which always provide plenty of room for alternatives and your own ideas, a host of different cat pictures emerge in no time— from minimalist sketches to real small paintings. You're soon able to set these four-legged friends in motion (or just let them hang around), capture their feelings and tell little stories in an uncomplicated way. It's also easy to design funny greetings cards and trippy tattoos.

It's not so much about creating the most realistic representation of a cat, but more about having the courage to experiment and just doodle away. The drawings can be scribbly, simple, or more elaborate — what matters is that they come from the heart!

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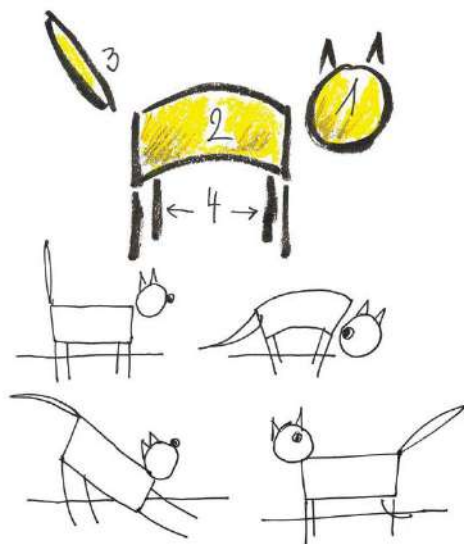
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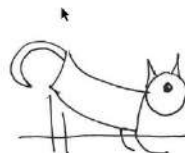
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I CANNOT DRAW CATS A LOOK INSIDE

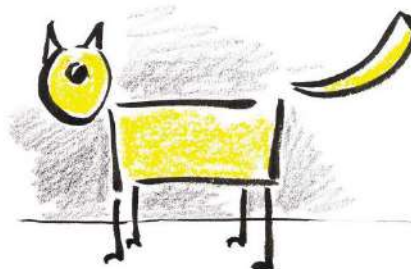
ABER NUN ZUR
GANZEN KATZE



22



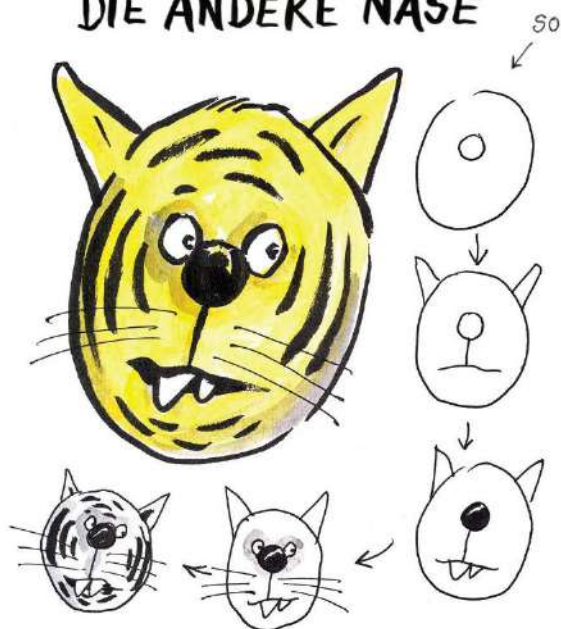
SIE KANN STEHEN, SICH STRECKEN,
IN ALLE RICHTUNGEN BLICKEN!



IST DAS NICHT GENIAL?

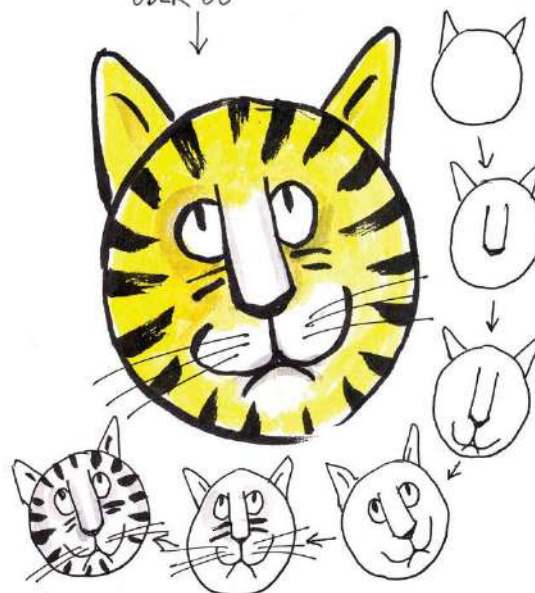
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BEREIT FÜR WAS NEUES?
DIE ANDERE NASE



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ODER SO



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BILLY BOCK

Verdammte Scheiße, wo ist mein Schlüssel? / Damn, Where Are My Keys? A Hidden Picture Book for Parents



The first hidden picture book for mums and dads - amusing and comforting at the same time

Promotes the ability of exhausted parents to concentrate

The perfect gift for anyone who needs a break from their own picture book family

Picture Book for Parents
4/c, 16 pages, 21 x 23,4 cm,
Cardboard Picture Book

Spring 2024

Billy Bock is a freelance illustrator. She studied communication design and, since 2012, she has devoted her time to illustrating books for children and young people — her passion. She lives in Weißensee, Berlin.

Sunk in Chaos - a Discovery Tour For Tidying-Weary Parents

Where is the mobile phone? Where are the glasses? And who the hell has hidden the key again? In the midst of doll tea parties, dominoes, mountains of laundry and screaming, the search for the few truly essential things in life as a parent can become an unloved routine and an additional stress test. The good news: almost everything that disappears in the everyday family chaos turns up again - sooner or later - as Billy Bock shows with her wonderfully honest hidden object pictures. Unsparingly and with great attention to detail, she tells of the ups and downs of being a parent and shows that all mothers and fathers have to master similar challenges. There is only one thing left to do: just sit back and smile calmly about the normal madness.

Damn, Where Are My Keys? A LOOK INSIDE



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CORA WUCHERER

Das war Kunst, jetzt ist es weg / It Was Art, Now It's Gone. Restorations Gone Wrong and Other Curious Accidents in Art



Dumb luck – the greatest cases of damage in art history

Of self-proclaimed restorers, overzealous cleaners and clumsy museum visitors

Marked by life: Michelangelo, Picasso, Beuys, Richter, Banksy and many more have been hit by damage

Ca. 50 4/c illustrations
ca.112 pages, 16,9 x 14 cm
Spring 2024

Well Meant is Far From Well Done

Cora Wucherer was born in Murnau am Staffelsee in 1994 and grew up with the art of Der blaue Reiter. She studied English and Art, musical theatre at the Ludwig Maximilian University of Munich and trained at the Deutsche Journalistenschule. She has worked for SZ magazine and ZEIT Online as a freelance journalist and has been Editor of ZEITmagazin Online since 2022. She lives in Berlin.

What happens when someone accidentally destroys a work of art?

There are those who stumble in a moment of carelessness and wreak millions of euros of damage, or those who fancy themselves artists and embark on restorations that would be more at home in a comic book than on a church wall. Or those who dispose of or 'clean up' sculptural pieces, because they take them for rubbish or mess.

'It Was Art, Now It's Gone' brings together the most spectacular artistic catastrophes of our time and tells the tragicomic stories behind them. Take, for instance, the story of the billionaire who gouged an elbow-shaped hole in the Picasso he had just auctioned off, or the exchange student who found himself stuck in a stone vagina while trying to take a selfie, or Jeff Koons' *Balloon Dog*, which smashed into thousands of glittering pieces.

These accounts of human clumsiness and ineptitude are so absurd, hilarious, or simply unbelievable that they belong in a museum themselves.

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IT WAS ART, NOW IT'S GONE A LOOK INSIDE



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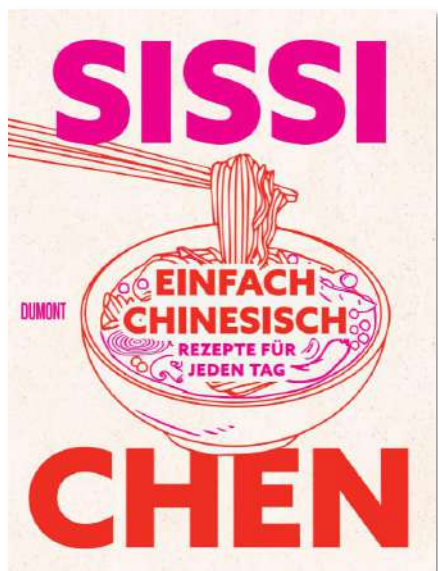
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SISSI CHEN

Einfach Chinesisch / Simply Chinese



Ca. 70 4/c photos;
192 pages, 25 x 19 cm, Hardbound
Spring 2024

Sissi Chen writes about food, culture, and identity in Berlin. She develops culinary concepts, designs dishes for companies, works as a freelance writer for *Zeit* magazine and runs cookery classes. She has enjoyed great success on Instagram with her popular Chinese recipes under the handle @eatinginberlin.

Claudia Gødke lives and works in Berlin as a food, lifestyle, and interiors photographer. She has photographed numerous cookery books and lends Sissi's recipes a contemporary, authentic look, with plenty of attention to detail.

Noodle and rice dishes, dumplings, soups, and salads with minimal fuss

Plenty of vegetarian dishes with vegetables and tofu; selected meat and fish dishes

Sissi Chen's Instagram channel @eatinginberlin is boasting 60,000 followers

From Beijing to Berlin – The Best Home Cooking

With her inspired recipes, Sissi Chen proves that Chinese food can not only be aromatic and delicious, but also simple and quick — especially the home cooking that is enjoyed in China from day to day. Many of the ingredients can be found easily in your local supermarket — and if you can't find them, Sissi offers a wonderfully simple solution: "If you can't find any Asian wheat noodles, just use spaghetti!"

Sissi's dishes are influenced by a childhood spent with her grandparents in Beijing and by the pragmatism of her single mother, with whom she moved to Vienna at the age of seven. She meanwhile lives in Berlin.

In China, cooking is not done according to recipes and the children are always around while the meals are prepared, and so Sissi often watched and tasted dishes, only to cook them herself years later. Her specialities are dumplings, noodles, and tofu and vegetable dishes.

China's culinary diversity is staggering: a single dish can taste completely different depending on region, tradition, historical influences, and access to different ingredients. Sissi allows us to share in this diversity and frees her readers of any hesitation when it comes to trying their hand at China's unique regional cuisines.

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SIMPLY CHINESE

A LOOK INSIDE



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AGNES PRUS & YELDA YILMAZ

Hitzefrei / Heat-free. Vegetarian Cooking for Hot Days. The Best 75 Recipes to Help You Cool Off



Ca. 70 4/c photos
176 pages, 25 x 19 cm
Hardcover
Spring 2024

"Agnes Prus' cookbooks are living proof of why recipes are worth recreating." valentinas-cookbook.com

Clever seasoning instead of long stews - with ultimate nutrition and refreshment tips.

Inspiration from around the world: summer bowl, gazpacho, veggie BBQ, iced lemonade, fruity ice cream and more.

"Agnes Pru's cookbooks are living proof of why recipes are worth recreating." valentinas-cookbook.com

Vegan, vegetarian & light - perfect dishes for the freshness kick

Agnes Prus loves mild summer evenings and a few rounds outdoors with friends, with tapas, meze and more. She lives in Cologne and develops recipes for books, print magazines and websites, and works as a food stylist. DuMont recently published her baking book, *Afternoon Treats*.

Yelda Yilmaz studied photography and works in Hamburg as a freelance photographer for a range of magazines. She has already worked on several cookery books, leads cookery and baking courses, and her photos give *Heat-free* that perfect summer vibe.

Cool Off and Enjoy — With the Best Tips for Chowing Down and Staying Cool

For the last few years, the hot summers that were once the preserve of southern climes have moved up north. Shimmering heat, hours and hours of sunshine, and warm nights leave us hankering after some refreshment, crunchy salads and sparkling drinks under an umbrella, aromatic vegetables on the grill, and light snacks for when hunger strikes. We welcome anything that's ready in a jiffy and doesn't require hours stewing in the oven or simmering on the stove — vegetarian and vegan meals that leave you feeling satisfied without making you sluggish.

Agnes and Yelda think outside the box and take inspiration from the cooking of numerous sun-kissed countries, because the people there have long known which ingredients and dishes are best in high summer. Combined with plenty of delicious new creations, this book celebrates seasonal splendour and dishes up the coolest recipes for hot days.

HEAT-FREE A LOOK INSIDE



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AGNES PRUS & YELDA YILMAZ

Naschmittag/ Afternoon Treats. Coffee and Cake Classics, Biscuits and Small Bakes



75 recipes to bake again and again – celebrated by friends, children and family

Goldies from the kitchen counter, popular pastries, and delicious new creations with a unique twist

A book for the cosiest hour of the day

ca. 176 pages, 25 x 19 cm

ca. 70 4/c photos

Half 4 in the Afternoon ...

Agnes Prus loves convivial afternoons with coffee, cake, and pastries. She takes her inspiration for her bakes from kitchen counters across the world. She lives in Cologne, where she develops and optimises recipes for books, magazines, and websites, and works as a food stylist.

Yelda Yilmaz is a qualified photographer and freelances for various magazines in Hamburg. She knows just how to stage the tiniest biscuits to the grandest gateaux and always finds the right mood. Yelda has written two of her own cookbooks and also leads cookery and baking courses.

... a time when the craving for a little treat comes calling, something sweet to keep you going 'til dinner time. A tasty mid-afternoon snack is a chance for a breather on a busy day — on weekdays, when we treat ourselves to fresh pastries, and also on weekends, when we celebrate coffee and cake and go all out. This tradition has a firm place in daily life in many cultures: the Swedes and Finns enjoy their fika, the English have afternoon tea, and in France, goûter offers the chance for a welcome break.

It's easy to prepare moist everyday pound cakes with streusel, nuts and spices, bars and cookies filled with seeds and fruit stay fresh for ages, and can all easily be taken into work, to a friend's, or to the playground. At the weekend, baking takes on a leisurely pace and more complex classics like bienenstich and cheesecake, or new ideas like chocolate-tahini cake, or earl grey and honey madeleines make their way to the table. It's time to get cosy!

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AFTERNOON TREATS A LOOK INSIDE

Saftiger Mirabellenkuchen mit Marzipanstreuseln

Von allen Steinfrüchten sind mir Mirabellen die liebsten: klein, süß und toll aromatisch. Dieser Kuchen schmeckt mit frischen Früchten besonders gut, aber außerhalb der Saison können auch Mirabellen aus dem Glas verwendet werden. Die sind allerdings etwas weicher und sollten nur behutsam unter den Teig gehoben werden.

Für 1 Kastenform (25 x 33 cm)
Zubereitungszeit: 30 Min.
Backzeit: 1 Std.

Für die Streusel:
125 g Marzipanrohmasse, grob
gerieben
60 g Weizenmehl Type 405
25 g Zucker
40 g weiche Butter
etw. Tropfen Bittermandelöl
(optional)
40 g Mandelblättchen

Für den Kuchen Teig:
350 g Mirabellen
260 g Weizenmehl Type 405
1 TL Weizenbackpulver
7,5 TL Mehl
1 Prise Salz
150 g weiche Butter
150 g Rohrzucker
4 Eier
100 g Buttermisch
Abrieb von 1 Bio-Orange

Als Bräunung:
Butter und Mehl für die Form
2 EL Weizenmehl für die
Mirabellen

1. Für die Streusel Marzipan, Mehl, Zucker, Butter und Bittermandelöl mit den Fingern zu Streuseln verarbeiten. Mandelblättchen kurz untermischen und die Streusel bis zur Verwendung kalt stellen.

2. Den Backofen auf 170 °C (Ober-/Unterhitze) vorheizen. Eine Kastenform fetten und mit Mehl ausstreuen.

3. Für den Kuchenteig Mirabellen entsteinen, je nach Größe halbieren oder vierteln und mit 2 EL Mehl bestreuen. Mehl, Backpulver, Natrium und Salz vermischen. Butter und Zucker hellcremig aufschlagen, hier nacheinander zugeben und jeweils 1 Min. unterrühren. Die Mehlmischung abwechselnd mit Buttermilch nur kurz unterrühren. Orangensabich einrühren und zum Schluss Mirabellen unterheben.

4. Den Teig in die Form füllen und mit Streuseln bestreuen. Den Kuchen in ca. 1 Std. goldgelb backen, eventuell nach ca. 49 Min. mit Backpapier abdecken. Die Stäbchenprobe machen. Aus dem Ofen nehmen, kurz ruhen lassen und aus der Form lösen. Den Kuchen auf einem Gitter vollständig abkühlen lassen.



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Aprikosen-Tarte-Tatin mit Honig-Karamell

Für eine Tarte Tatin werden Früchte in geschmolzenen Zucker gesetzt, mit Teig bedeckt und gebacken. Nachdem das Obst unter der Teigdecke im goldbraun karamellisierenden Zucker garen durfte, wird die Tarte gewendet. Dies erfordert gleichzeitig Vorsicht und Resoluteität, vor allem aber Ofenhandschuhe. Doch nach diesem gewagten Manöver steht dem Genuss nichts mehr im Wege: nur leicht abkühlen lassen, eine Kugel Vanilleeis dazu und bon appétit!

Für 1 Tarte-Tatin-Form oder
Pfanne (ca. 20 cm Ø)
Zubereitungszeit: 30 Min.
Backzeit: 25 Min.

6-10 Aprikosen (je nach Größe)
4 Zweige Thymian
80 g Rohrzucker
50 g Butter
2 TL Honig
½ TL Zitronensaft
200 g Blätterteig (aus dem
Kühlschrank)

Als Bräunung:
Vanilleeis zum Servieren

1. Den Backofen auf 180 °C (Ober-/Unterhitze) vorheizen. Aprikosen halbieren und entsteinen. Thymianblättchen abpflücken, Zucker in einer Tarte-tatin-Form oder ofenfesten Pfanne bei mittlerer Hitze schmelzen und leicht karamellisieren lassen. Die Hitze reduzieren und Butter mit Honig, Zitronensaft und 1 TL Thymianblättchen einrühren. Aprikosen mit der gewölbten Seite nach unten in die Pfanne legen. Dann vom Herd nehmen.

2. Blätterteig entrollen, rund ausschneiden (ca. 22 cm Ø), es muss nicht sehr genau sein, auf die Aprikosen legen und die Ränder nach innen drücken. Mit einer Gabel mehrmals einstechen und die Tarte in 25 Min. goldbraun backen.

3. Aus dem Ofen nehmen und kurz abkühlen lassen. Eventuell ein wenig Karamell abgießen und beiseitestellen, einen großen Teller auflegen und die Tarte stürzen. Das ist meistens eine etwas unsaubere Angelegenheit, daher hierfür am besten eine große Platte oder ein Backblech darunterstellen.

4. Die Tarte mit dem beiseitegestellten Karamell beträufeln und mit Thymianblättchen bestreuen. Mit Vanilleeis servieren.

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A white circular logo with the word "DUMONT" in large, bold, black capital letters. Below it, in smaller black capital letters, is the text "FOREIGN RIGHTS LIST".

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FOREIGN RIGHTS LIST

HIGHLIGHTS BACKLIST NON-FICTION & ILLUSTRATED BOOK

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JOHN VON DÜFFEL

Das Wenige und das Wesentliche. Ein Stundenbuch / The Scarce and the Essential. A Book of Hours



120 pages

Autumn 2022

"Clever and poetic, crystalline, refreshing, and essential, this book of hours offers almost joyful consolation with its profoundly human attitude." KÖLNISCHE RUNDSCHAU

"This book of hours is an invitation to contemplative wanderings, nourishment for soul and spirit, and a very personal confession of the author." NDR KULTUR

"A delightful book" SÜDDEUTSCHE ZEITUNG

"John von Düffel's 'Book of Hours' is the book of the hour."
WDR LESESTOFF

A modern book of hours about minimalism, mindfulness and clarity, a short account of the important questions in life

John von Düffel was born in Göttingen in 1966, he works as a dramaturg at Deutsches Theater Berlin and is professor for scenic writing at the Berlin University of the Arts. He has published novels and story collections with DuMont since 1998, including 'Vom Wasser' (1998), 'Houwelandt' (2004), 'Wassererzählungen' (2014), 'Das Klassenbuch' (2017), 'Der brennende See' (2020) 'Wasser und andere Welten' (new edition 2021) and most recently 'Die Wütenden und die Schuldigen' (2021). His works have been awarded numerous prizes, including the Aspekte Literature Prize and the Nicolas Born Prize.

How Do I Live a Good Life?

New Year's Day in the Ligurian back country. A room in a monastery. A landscape which is sparse and green at once. It is in these tranquil surroundings, on this day of beginnings and endings that the oldest question of all presents itself again: how do I live a good life?

It begins with a chain of thought that runs through the hours of the day from before sunrise until after sunset, from the beginnings of the contemplation of life, into the present and beyond, forever conscious of the fact that a life will not simply be lived, it will also be read about. This book acts as a companion, and also an invitation to come along on the search for the right direction: it contemplates the human and the monastic, rules for life regarding what matters, and the classical imperative of beauty, of degree and of self-knowledge.

In this guide, author and doctor of philosophy John von Düffel has not written a story for important days in the conventional sense; he has written a short chronicle about coming to a realisation about how a life should be relayed. Transparent and compact, his book of hours is a literary text that presents a philosophy of life. The answer to everything is in the societal and yet very personal question: what story am I living in? Which point in the story? And how do I proceed?

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REBEKKA ENDLER

Das Patriarchat der Dinge / The Patriarchy of Things. On a world unsuitable for Woman



How androcentric design shapes our environment

A powerful feminist voice

"'It's a man's world': whether it's seat belts, the dosage of medication or room temperature – much of our environment has been standardised by men for men. Women therefore freeze at work and are more likely to die of a heart attack. Rebekka Endler shows the injustices of our material world." DIE ZEIT

"Anyone looking for powerful and everyday arguments for the continuing necessity of feminism will find them in 'The Patriarchy of Things'." TAZ FUTUR ZWEI

ca. 336 pages

Spring 2021

English sample available

Rebekka Endler works as a freelance author, journalist and podcaster.

'Das Patriarchat der Dinge' is her first book.

Rights sold to: Al-Turjman (Arabic World); Editions Dalva (French); Solbitkil (Korean); Znak (Polish); İletişim Yayincılık (Turkish)

Man is the Measure of All Things. Literally.

Our environment was designed by men for men. In 'Das Patriarchat der Dinge', Rebekka Endler opens our eyes to the androcentric designs that are all around us and demonstrates the potentially life-threatening consequences they can have for women. All of conventional medicine, for example (apart from gynaecology) is calibrated around the male body – from diagnostic processes to medical devices to the dosages of medications. Crash test dummies in cars are also based on the male physique, and so, by extension, is the whole car, including the airbags and seatbelts. The public space is designed for men too: architecture, infrastructure, transport, even the number of public toilets. But whether or not a street is lit at night can have a huge impact on how safe women feel outside their own four walls.

Who survives a heart attack? Or a car crash? Who feels cold at work? Who finds technical devices easiest to operate? Who is the internet for?

The patriarchy is the author and designer of our environment. Once we become aware of that, we suddenly see these questions in a very different light.

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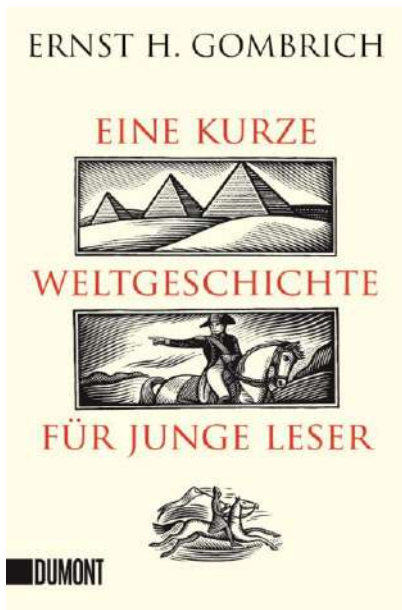
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ERNST H. GOMBRICH

Eine kurze Weltgeschichte für junge Leser / A Little History of the World



History/ Children

350 pages

English translation available

A true classic and an international bestseller

Translated into 30 languages

"Where man comes from and what makes him who he is, no one explains better than Ernst H. Gombrich".

Felicitas von Lovenberg, FRANKFURTER ALLGEMEINE ZEITUNG.

"His enthusiasm for his subject is irresistible. . . . With Gombrich's *Little History*, there will be many generations of future historians who will attribute to it their lifelong passion for history - and for truth."

Lisa Jardine, TIMES

"Gombrich opens with the most magical definition of history I have ever read . . . Tolerance, reason and humanity . . . suffuse every page of the *Little History*." Amanda Vickery, GUARDIAN REVIEW

"The truly fairy tale of the evolution of mankind." DIE ZEIT

Ernst H. Gombrich was the author of the international classic "The Story of Art". Winner of the Erasmus Prize, the Hegel Prize, the Wittgenstein Prize, and the Goethe Prize, he was admitted to Britain's highest honour, the Order of Merit, in 1988.

In 1935, with a doctorate and no job, the 25 year-old Gombrich was invited by Walter Neurath (later founder of Thames & Hudson) to attempt a history of the world for younger readers. Written in an intense six weeks, 'Eine Kurze Weltgeschichte für junge Leser' was first published in Vienna the same year. An immediate success, it has since been translated into 30 languages. The original German edition was reissued in 1985 with an Epilogue bringing the story to the present, and Gombrich further revised it shortly before his death, aged 92, in 2001.

In forty chapters, Gombrich tells the story of man from the stone age to the atomic bomb. There emerges a colourful picture of wars and conquests, grand works of art, the spread and limitations of science, tribes evolving towards society.

This is not a text dominated by dates and facts, but by the sweep of mankind's experience across the centuries, a guide to man's achievements and an acute witness to his frailties. What has made the *Little History* an international success? The key is its tone – completely clear, straightforward, relaxed, un pompous, humane – Gombrich makes immediate contact with the curious of all ages. It is the product of a pan-European sensibility, and is wholly free of nationalistic preoccupations. The broad sweep of mankind's history seems freshly intelligible when told in this profoundly generous spirit.

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ERNST H. GOMBRICH

Eine kurze Weltgeschichte für junge Leser / A Little History of The World

"A remarkable book, written in an amiable, conversational style, effortlessly explaining, without condescension, difficult matters like the achievements of Charlemagne, the monetary system of medieval Europe and the ideas of the Enlightenment. . . . This resurrected history deserves reading for all its delights."

Edward Rothstein, NEW YORK TIMES

"In simple, vivid prose, Gombrich surveys the human past from pre-history to his own time. . . . Lucky children will have this book read to them. Intelligent adults will read it for themselves and regain contact with the spirit of European humanism at its best."

Anthony Grafton, WALL STREET JOURNAL

"So sharp was Gombrich's intelligence and so lively his pen that it can be appreciated as much as literature as history. . . . There is not one of the 39 short chapters that is not enlivened by a sharp insight or arresting image."

Tim Blanning, SUNDAY TELEGRAPH

". . . the book charms, amuses and informs superbly . . . In A Little History, Gombrich proves he is as much a story teller as a professor."

Andrew Roberts, DAILY EXPRESS

Rights sold to:

Albanian (Dudaj); Azerbaijani (Qanun); Bulgarian (Damyan Yakov); Chinese Simplified Characters (Guanxi Normal University Press); Chinese Complex Characters (Business Weekly); Czech (Argo); Danish (Bechs Forlag); Dutch (Prometheus); English World (Yale UP); Estonian (Varrak); French (Ed. Hazan); Sulakauri (Georgian); Greek (Patakis); Hebrew (Books in the Attic); Hungarian (Kossuth); Indonesian (Marjin Kiri); Italian (Salani); Japanese (Chuo Koron Bijyutsu); Korean (BIR Publishing); Latvian (Janis Roze); Norwegian (CappelenDamm); Polish (Rebis); Portuguese (Portugal: Tinta-da china; Brazil: Martins Editora Livraria); Romanian (Editura Art); Russian (Alpina); Slovak (Slovart); Swedish (Daidalos); Spanish (Castilian: Grup Editorial 62, Catalan: Grup Editorial 62); Thai (Silkworm Books); Turkish (Kitabevi); Ukrainian (Laboratory); Vietnamese (Nha Nam)

PETRA HARTLIEB

Meine wundervolle Buchhandlung / My Wonderful Bookstore



ca. 200 pages, Autumn 2014

English sample available

MORE THAN 90,000 COPIES SOLD

“A captivating book”

Katja Nele Bode, BRIGITTE WOMAN

“Whoever reads this book, will look to the future – not only of the book – more positively.” Arno Widmann, BERLINER ZEITUNG

“This is fun to read and inspirational.” Doris Knecht, KURIER

Nobody Has Written Funnier Or More Poetically About the Love for Books

Petra Hartlieb lives in and above a bookstore. Her own. Originally a crackpot idea while on vacation, she and her husband turned their attention to a recently closed Vienna bookstore with a long tradition. From one day to the next she quit her job and started a new life in a new city without knowing what she was getting herself into.

Petra Hartlieb tells her own story in this book. It is the story of a coincidence and the decision to leave one's old life behind in order to fulfil one's dream, namely become the owner of a literary bookstore. A bookstore that turned into the living room for her family and the meeting place for the whole neighbourhood. With regular customers that become friends and friends that become regular customers.

Petra Hartlieb tells this story in a snappy and humorous frame of mind, making every line a pleasure to read and every chapter a declaration of love to the world of books.

Rights sold to: Beijing Creative Art Times
International (Simplified Chinese Characters); Cactus Books (Dutch), Edizioni Lindau (Italian); Solbitkil (Korean); Periferica (Spanish World), Mann, Ivanov & Ferber (Russian); Timaş (Turkish);

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BERNHARD KEGEL

**Die Natur der Zukunft / The Nature of Our Future**

ca. 384 pages, Spring 2021 – English sample available

"The author succeeds in presenting complicated issues in a generally understandable way. He gives a good overview of the current state of knowledge. [...] Bernhard Kegel's book is a call to action. It should not go unheard." Johannes Kaiser, SWR 2 LESENSWERT

"Biologist Bernhard Kegel drastically shows us the consequences of our way of life." Claus-Jürgen Göpfert, FRANKFURTER RUNDSCHAU

Rights sold to: Phoenix (Russian)

**Ausgestorben um zu bleiben / Extinct in Order to Remain**

ca. 270 pages, Spring 2018 – English sample available

"Bernhard Kegel's writing is so knowledgeable and suspenseful that you just have to recommend [...] his book." Hans ten Doornkaat, NEUE ZÜRCHER ZEITUNG

"Bernhard Kegel not only presents his readers with cutting edge dinosaur research, he also leads them through an exciting chapter of the history of science." Martin Ebel, TAGES-ANZEIGER

"[Kegel] shows that a better understanding of dinosaurs sharpens one's sense of the history of life on this planet." Thorsten Gräbe, FRANKFURTER ALLGEMEINE ZEITUNG

Rights sold to: SAY (Turkish)

**Die Ameise als Tramp / The Ant as a Tramp**

512 pages, Autumn 2012

The colonisation of new habitats has always been a matter of survival for plants and animals. Obstacles used to exist that obstructed the urge to travel. Mountains, oceans, continents and deserts formed insurmountable barriers. The situation changed with the arrival of modern man. Bernhard Kegel's fascinating book describes the surprising consequences this has for both our environment and us.

Bernhard Kegel was born in Berlin in 1953 and studied chemistry and biology at the Freie Universität Berlin. He went on to work as a researcher, ecology expert and lecturer. Since 1993 he has published many novels and works of non-fiction. Bernhard Kegel's books have been awarded a number of journalism prizes. The author lives in Berlin.

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BERNHARD KEGEL

**Tiere in der Stadt / Animals in the City**

ca. 450 pages, Spring 2013

“Kegel is a master at transforming complicated subject matters (and the ecology is always complicated) into thrilling stories.” *DIE WELT*

“The good news coming from this wonderful read – you are not alone! Insofar, this book about a short summer can change our lives, especially the way we look at ourselves and the world around us.” *DIE ZEIT*

Rights sold to: SDX Joint Publishing (Simplified Chinese Characters;

**Die Herrscher der Welt / The Rulers of the World**

ca. 352 pages, Spring 2015

Do you like bacteria? Probably not. Although without microbes there would be no life on our planet. Using advanced methods scientists are in the process of raising the curtain on a performance that is not so much about sickness, but more about health, cooperation and the division of labour.

Rights sold to: ddworld Publishing (Korean);

**Epigenetik / Epigenetics. How Experiences Are Passed Down**

ca. 350 pages, Spring 2015 (new in Paperback)

“The easily comprehensible and fluidly written book presents a good introduction to the subject of epigenetics.” *DEUTSCHLANDFUNK*

It has been heatedly and emotionally debated in universities and on bar stools: does the environment and experiences affect a person, or solely his genes. The still young science of epigenetics now shows that both are true.

Rights sold to: ddworld Publishing (Korean); SAY (Turkish)

MICHÈLE LOETZNER

Liebeskummer bewältigen in 99 Tagen / Getting over Your Heartbreak in 99 Days



ca. 272 pages, Spring 2020

English sample available

“A survival guide for the heart”

Sabine Körtgen, JOLIE

“A text as snappy and witty as it is clever. A direct and clear language makes Michèle Loetzner's guidebook worth reading.”

Joachim Scholl, DEUTSCHLANDRADIO KULTUR

“A clever guide to letting go.”

Martina Koch, GLAMOUR

“Michèle Loetzner provides important insights into heartache day after day. Kitsch-free and scientifically founded.”

Inna Hemme, BERLINER ZEITUNG

99 Days, 99 Double Pages - And in the End: A Healing Heart

Michèle Loetzner was born in 1982 in Heidelberg. She studied Literature, English and Linguistics in Munich and Helsinki. She works as a freelance journalist, chief copy writer and conceptional leader for various German newspapers and magazines.

Rights sold to: Business Weekly (Complex Chinese Characters); BBNC (Dutch); Eyrolles (French); Simple Life (Korean); Phoenix (Russian); Zenith (Spanish World);

What does romantic heartbreak have in common with drug withdrawal? Why do men behave differently from women after a separation? And what does all this have to do with feminism? A daily companion who will help you to bring some order to your own thoughts and emotions. Your heart is broken, your ego is in tatters. Romantic heartbreak hurts, terribly, at any age. And regardless of whether the relationship lasted two months or eight years, heartbreak recovery always follows the same pattern.

The first three months after a separation are the most important, because that's when you find your way back to yourself. Asking yourself a lot of questions will re-structure your head and your heart. Why was this love relationship not working? What was good/wasn't so good about it? And in what way does a lot of what occupies women's minds after a failed relationship have nothing directly to do with them but everything to do with societal expectations?

This book is thought-provoking. It has enough space for your own notes and answers to the question of why our psyche doesn't work as it should when it comes to matters of love and romantic heartbreak. 99 days. Levelling with the reader. Written with humour and many references to current research. You can only let go when you understand.

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GETTING OVER YOUR HEARTBREAK

A LOOK INSIDE

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DAY

No one has any time. At least, no one you might like to spend time with during this phase. Let's be more specific: beside whom you would like to just veg next to. Consider the much-cited difference between being lonely and being alone. Being alone can feel very nice: slouching through your apartment in your PJs, leaving the bathroom door open, binge watching the entire run of *The Good Wife*. Or going for a walk through a new city, eating ice cream in the sunshine, spending money on new clothes that you don't really need. Silent consumption. Outstanding.

Loneliness is simply lousy. That unsettled feeling of not knowing what to do or where to go with yourself. That feeling of being driven while not making any progress. Of being stuck in the here and now while still vibrating irregularly. It's sickening. And dangerous. Recently, the psychologist Julianne Holt-Lunstad released a comprehensive study in which she and her colleagues at Brigham Young University in Utah proved that loneliness and social isolation count today as one of the greatest health threats in the Western world. They rank even higher than obesity. In the USA alone, more than 42 million adults suffer from chronic loneliness. They quickly grow sick and die earlier. Congratulations.

The process through which being alone transforms into loneliness is stealthy in nature. The author Anja Rützel has written an interesting (and, more importantly, a very funny) book on this topic: *Better to Be Alone than Friendless*. She makes a distinction between voluntary loneliness and involuntary loneliness. For the latter case: "If someone is involuntarily lonely, it is probably due to the fact that they have a problem meeting people. To recommend that someone simply go out and, well, meet people is just as useful as somebody sitting on a lounge on a beach and shouting to a drowning person that they should just start swimming." Yesterday, we made the assumption that you wanted to be alone. We are assuming today that you don't want to be alone.

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DATE

Check the appropriate answers:

Are you lonely because no one has time for you? YES NO

Are you lonely because someone in particular (in whose company you feel supported) doesn't have time for you? YES NO

Have you felt lonely for more than a couple of weeks? YES NO

Have you contacted anyone today to arrange to meet them? YES NO

If you did, did that person turn you down? YES NO

Did you cancel on them? YES NO

Are you really involuntarily lonely? YES NO

NOTE

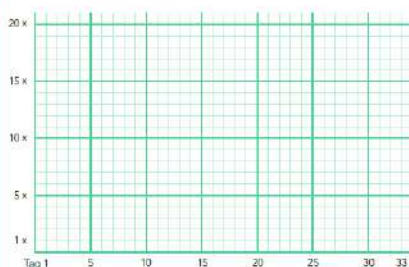
If you don't want to be alone, you know what to do (check Day 36). If you are involuntarily lonely, reach out for professional help. A first step might be a call to your local coordination center for counseling help in order to set up a trial session. It is a quick process, isn't embarrassing at all, and is completely easy to do.

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DAY 99 REACHED – A SUMMARY

You've hopefully chilled a bottle of something bubbly for this day. There is a reason to celebrate: You. Because YOU are the one who has brought yourself to this point. Maybe everything is good now, or maybe some things are still a little wobbly. Whatever the case may be, you are no longer the person you were over three months ago. Let's summarize everything one last time. How are things at this point?

How would you describe how much cyberstalking you did over the past 33 days? Draw it as a curve.



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What have you come to understand?

What do you still not understand?

What is going better than you thought it would?

What is still going like shit?

What have you learned?

What stupid things has he done since your breakup?

What stupid things have you done since your breakup?

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BERNI MAYER

Anleitung zum Traurigsein / How to be Sad. How I learned to live with grief



Non-Fiction, ca. 228 pages
Autumn 2023

"I wrote this for you, me and anyone trying to get fucking ahead!"
Berni Mayer

A very personal story of grief that shows new ways forward
Written with great linguistic precision

Berni Mayer, born in Mellersdorf, Bavaria, in 1974, studied German and English language and literature, was editorial director at MTV and VIVA Online and worked for the label Mute Records. Berni Mayer lives with his family in Berlin. He is an author and journalist and works for various podcasts. His novels 'Rosalie' (2016), 'Ein gemachter Mann' (2019) and 'Das vorläufige Ende der Zeit' (2023) have been published by DuMont.

How I learned to Live With Loss — and Became a Different Person

Grief is part of each life. We grieve for a lost love, a spent youth, a missed opportunity, or the loss of a job. And, most of all, we grieve for the loved ones we've lost. When Berni Mayer's daughter Olivia dies of a brain tumour at the age of four, the pain is all-encompassing. But in his search for help, the writer finds that nothing really reaches him. And so he has written the book he wished he could have read - radically honest, without false taboos, with a genuine understanding and the gift of putting complex, conflicting and diffuse feelings into precise words. Readers learn that grief can be danced away, what diet and fitness have to do with it, and that sometimes you have to learn the right way to be sad. After all, the term "grief work" already implies that hard work is necessary to overcome a certain state. But what should one actually work on? And above all - how?

In this book Berni Mayer tells us what the way back to life can look like, he shares with us what can help when seemingly nothing else helps.

DUMONT

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VINCENT MOISSONNIER & JOACHIM FRANK

Der Käse kommt vor dem Dessert / Cheese before Dessert: Golden Rules for Restaurant Etiquette — from Dress Codes to Tipping



“An entertaining guide for the visit to the restaurant.”

Claire Beermann, ZEIT MAGAZIN

“Charming answers to tricky questions.”

Felix Denk, TAGESSPIEGEL

Etiquette is a moment of stability in unstable time

What you really need to know to feel comfortable in good restaurants

Perfect tips for perfecting your manners without being pernickety

ca. 30 2/c illustrations by
Nishant Choksi
Ca. 160 pages, 12,5 x 19 cm
Autumn 2023

Dining Out in Style

Vincent Moissonnier, born in Epinale in 1960, has run the Le Moissonnier’ restaurant — awarded 2 Michelin stars — in Cologne with his wife Liliane since 1987.

Joachim Frank, born in 1965, was editor-in-chief of the Frankfurter Rundschau. Since 2011, he has worked as the chief correspondent for the DuMont media group. DuMont has published his titles ‘Wie kurieren wir die Kirche’ (2013), ‘Köln auf den Punkt’ (2015) and ‘Köln auf den Punkt II’ (2019).

Do I take my coat with me to the seat? How do I communicate my intolerances inconspicuously and does it make a difference which water I order? Can I politely make it clear that the food is not tasty? How do I deal with my companion drinking too much alcohol? Is it a faux pas to split the bill and how do I actually tip whom properly?

After more than forty years as a host, Vincent Moissonnier has experienced just about everything you can experience in the restaurant business and offers a charming answer to every question.

CAY RADEMACHER

Drei Tage im September. Die letzte Fahrt der Athenia 1939/
 Three Days in September. The Last Voyage of the Athenia in 1939



Ca. 320 pages
 with 16 pp b/w photo section
 Spring 2023
 English sample available

“Cay Rademacher employs historical snapshots and the fates of individuals to compose a story which exemplifies an era while also standing on its own two feet.” RADIO BREMEN

“Rademacher has spoken to survivors and paints a picture of individual lives. A gripping tale of the events in the North Atlantic.”
 HAMBURGER ABENDBLATT

“Rademacher’s writing is almost literary, yet every detail remains precise and meticulously researched. You can feel the depth of knowledge in every sentence. And yet, thanks to Rademacher’s skill, this never weighs down the narrative. *Three Days in September* is a smart, thrilling book. Read it! You won’t regret it.”
 DEUTSCHE WELLE

“A masterpiece of thrilling historiography”
 Mindener Tageblatt

Cay Rademacher, born 1965, is a freelance journalist and author. His Provence crime series comprises ten cases, the most recent being 'Stille Sainte-Victoire' (2022). He also published his novels from post-war Hamburg with DuMont: 'Der Trümmersmörder' (2011), 'Der Schieber' (2012) and 'Der Fälscher' (2013). Also published are the crime novels 'A Last Summer in Méjean' (2019), 'Silent Night in Provence' (2020) and 'The Passage to Muscat' (2022). Cay Rademacher lives with his family near Salon-de-Provence in France.

She was the last ship to set sail from a peacetime Europe and the first to be sunk by a German submarine in the Second World War. Travelling on board the Athenia, however, were over a thousand passengers, making their way from Glasgow to Montreal, among them American tourists, Polish and German Jews, other victims of Nazi persecution, and British businessmen. The commander of U30 believed the ship to be troop carrier and 118 passengers drowned.

In a series of distinct scenes, Cay Rademacher joins the dots of this astonishing tragedy. The young daughter of the film director Ernst Lubitsch was among the passengers onboard the Athenia. The US ambassador in London sent his son to Glasgow to take charge of the American survivors: his name was John F. Kennedy. There are countless poignant and vivid details that turn this story of a comparatively small tragedy into a faithful record of a time in history and the atmosphere that accompanied it.

Within the world of the Athenia, Cay Rademacher captures an image of Europe on the edge of a precipice and reveals a spectacular panorama of the first days of the Second World War.

TILL ROENNEBERG

Wie wir ticken / Internal Time. Chronotypes, Social Jetlag, And Why You're So Tired



ca. 240 pages, Spring 2010

English text available

SHORTLISTED FOR PREMIO GALILEIO 2016

BMA Board of Science Award for the Public Understanding of Science 2013:

"Internal Time combines storytelling with accessible science tutorials to explain how our internal clocks work. It was praised by its reviewer as 'an excellently constructed and accessible read which reveals fascinating detail about our body clocks and internal time, using short anecdotes to explain scientific research and theory'."

"A brilliant book" The Telegraph

"Till Roenneberg's book is an engaging and informative layman's introduction to circadian science and its implications for contemporary humans... By integrating quality scientific exposition with well-rounded human vignettes, Roenneberg's book shows how sophisticated human behaviors arise partly from our embodied earthly nature." TIMES HIGHER EDUCATION

"Time really is of the essence', says medical psychologist Till Roenneberg. By neglecting our body clocks – which rarely run in synchrony with the crazily cranked-up pace of modern life – we can develop 'social jetlag', endangering our health and careers. Roenneberg has built his book on decades of research in everything from fungi and single-celled organisms to humans. In brilliantly minimalist terms, he explains the temporal mismatches behind teen exhaustion, early birds and night owls, and sleep phobia." NATURE

"Internal Time made me think deeply about what it means to be a time-bound organism: about the ways we live in time and the ways time lives in us. It is, in an unusually literal sense, a book about what makes us tick." NEW YORK MAGAZINE

Till Roenneberg is Professor of Chronobiology at the Institute for Medical Psychology at Ludwig Maximilian University Munich. Roenneberg is one of the first scientists to dedicate himself to chronobiology.

Rights sold to: Babel & Voss (Dutch); Harvard University Press (English World); Edizioni Dedalo (Italian); Chunggrim Publishing (Korean); Chongqing Daily News (Simplified Chinese Characters); Intershift (Japanese)

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SOFIA BLIND

Historische Rosen / Historic Roses. Varieties, Stories, Gardening Tips



Ca. 160 pages, 23 x 16 cm
ca. 60 4/c illustrations

Autumn 2023

Sofia Blind, author, translator and gardener, born 1964, lives in the Lahn valley. In her one-hectare garden she cultivates over thirty fruit-bearing trees – some rare old varieties such as the ‘Champagne Reinette’, the ‘Beauty of Bath’ or the ‘Great Greengage’ as well as curiosities such as mulberries, persimmons and Chinese dates. Her book ‘Words that don’t exist in High German’ was published by DuMont in 2019, and she translates the works of John Lewis-Stempel and Nigel Slater.

From Alba roses to Centifolia roses: classic garden favourites of centuries gone by

Magnificent historical illustrations from the stacks of the Berlin State Library – including from the ‘Raphael of flowers’, Pierre-Joseph Rédouté

With practical tips for choosing and caring for roses, as well as handy addresses

High quality gift book for all rose and garden fans

Historic Roses in New Splendour: The Most Beautiful Varieties and their Stories

Rosa mundi, Souvenir de la Malmaison, Frau Karl Druschki — the sometimes melodious, sometimes whimsical names of old roses evoke eras long passed: the monastery gardens of the Middle Ages, Empress Joséphine’s rose collection, rose fever at the turn of the penultimate century. And each of these old roses has its own story, from the Yellow Rose of Texas, which travelled in covered wagons in the Wild West, to Maheka, which recalls a French women sold by pirates as a harem slave, to the musk rose, under which Shakespeare’s fairy queen Titania slept in A Midsummer Night’s Dream.

This book presents over fifty rose varieties for the garden, with gorgeous historical illustrations, entertaining descriptions, and practical information — both classical cultivars as well as the most popular wild rose species. Portraits of the varieties are accompanied by a short introduction to the history of our roses, tips on suppliers, how to choose, planting and care, as well as numerous DIY ideas on how to handle them. An elaborately equipped gardening book that’s also great to read and filled with beautiful pictures, for fans of roses and newcomers alike!

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HISTORIC ROSES

A LOOK INSIDE



Alpen-Rose

Gebirgsschönheit für Flachlandgärten

Die Alpen-rose ist keine Alpenrose: Zwar wachsen beide Arten auf mageren Bergwiesen und felsigen Graten, aber die hier porträtierte *Rosa pendulina* ist eine Wildrosenart, während ihre berühmte Namenscousine mit den himbeerroten Blüten zur Familie der immergrünen Rhododendren gehört. Mit etwas Glück sieht man die beiden beim Bergwandern in Gesellschaft seltener Schönheiten wie Türkenbund, Enzian oder Küchenschelle. Nur auf den Hochalmen sind sie unerwünscht: Dort grasen im Sommer die Kühe, und wenn holzige Büsche die Weideflächen zu überwuchern drohen, werden sie von den Bergbauern kurzerhand gerodet. Dieses sogenannte »Schwenden« ist ausnahmsweise sogar bei den streng geschützten Alpenrosen erlaubt.

Im Garten ist die Alpen-rose ebenso unproblematisch wie dekorativ. Sie blüht als eine der ersten Rosen in kräftigem Pink, und ihre dornenlosen Zweige sehen besonders anmutig aus, wenn sie sich im Steingarten über niedrige Polsterstauden wölben. Am hübschesten aber ist sie im Herbst: Dann pendeln jene knallroten, kalebassenförmigen Hagebutten an den Zweigen, nach denen die *Rosa pendulina* ihren Namen trägt und die mit ihrem strahlenden, leicht durchscheinenden Rot vor dem gelben Herbstlaub wirken wie kostbare japanische Lackarbeiten oder, wie die französische Zeitschrift *Les Amis des Roses* schwärmte, »schlanke, feminine Urnen von anrührender Zartheit«. Mit etwas gärtnerischem Geschick lassen sich Alpen-Rose und Alpenrose sogar gemeinsam pflanzen: Dann pendeln die Hagebutten über den immergrünen Rhododendronbüschen wie rote Lampions.

SYNONYME
Rosa pendulina, Gebirgsrose,
Spineless Rose

KURZBESCHREIBUNG
dornenlose Wildrose mit
hübschen Hagebutten

GRUPPE
Wildrosen

HERKUNFT
beschrieben 1733 von Linné

BLÜTE
sommerblühend, kräftig
pink, ungefüllt

WUCHS
sehr variabel, dornelos,
90-300 cm hoch,
150 cm breit

19



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SOFIA BLIND

Die alten Obstsorten / Heirloom Fruit Varieties. From Ananas Reinette to White Doyenne Pear. Stories, recipes and tips for cultivating



ca. 160 pages, 23 x 16 cm

ca. 60 4/c illustrations

Autumn 2020

Sofia Blind, author, translator and gardener, born 1964, lives in the Lahn valley. In her one-hectare garden she cultivates over thirty fruit-bearing trees – some rare old varieties such as the ‘Champagne Reinette’, the ‘Beauty of Bath’ or the ‘Great Greengage’ as well as curiosities such as mulberries, persimmons and Chinese dates. Her book ‘Wörter, die es nicht auf Hochdeutsch gibt’ was published by DuMont in 2019, and she translates the works of John Lewis-Stempel and Nigel Slater.

"Sofia Blind has written a plea for the preservation of biodiversity with the help of entertaining anecdotes about old fruit varieties."

Sissy Rabl, Die PRESSE

"Reading fodder and eye candy"

Oliver Jahn, ARCHITECTURAL DIGEST

"A wealth of entertaining and instructive stories about umpteen old fruit varieties can be had in writing from [Sofia Blind], homemade recipes [...] included."

Susanne Leimstoll, DER TAGESPIEGEL

Fruit Varieties With a Past

A pear called ‘Madame Verté’ or a plum called ‘Graf Althanns’, an apple whose name translates as ‘English Hospital Reinette’ or the ‘Forelle (trout) pear’ – the monikers of these heirloom fruits are as unusual and unique as their appearance and taste, just as poetic as the many stories that entwine themselves around them: from the pear that travelled twice by ship to America. From the cherry, for which Frederick the Great paid half a month's wages. From the apple that inspired Newton's theory of gravity.

This book presents fifty heirloom varieties of fruit, accompanied by historical illustrations and entertaining explanations:

Apples and pears, cherries and plums, apricots and peaches - including classics such as 'Gravensteiner' or 'Morello Cherry', rarities such as 'White Winter Calvill' and unusual varieties such as mulberry, quince or medlar. Tips on cultivation and variety selection as well as recipes for regional specialities complete the portraits of the varieties. A short introduction portrays the capricious history of heirloom fruit varieties, the rediscovery of their unique aromas and the immense ecological relevance they have today.

HEIRLOOM FRUIT VARIETIES A LOOK INSIDE



Roter Bellefleur

Schöne Blüte, schöner Apfel, schöner Baum

«Schönblüte» heißt dieser Apfel nicht wegen seiner (wie bei fast allen Apfelsorten) bezaubernden weiß-rosa Einzelblüten: Der Bellefleur blüht so hübsch, weil er extrem lange im Winterschlaf liegt und seine rosige Pracht erst entfaltet, wenn die Spätfroste vorüber und andere Apfelbäume längst verblüht sind. Seine Volksnamen «Pflingstapfel» oder «Siebenschläfer» deuten an, dass er erst zu Pflingsten oder gar am Siebenschläfertag Ende Juni erwacht. Schon aus diesem Grund ist er die ideale Wahl für schwierige Lagen – spätfrostgefährdete Wiesen, zugige Täler und kalte Mittelgebirge.

Sein zweiter Vorzug sind die Früchte: Der Rote Bellefleur wird erst Ende Oktober geerntet und ist dann extrem lange lagerfähig; er gehört zu den wenigen Äpfeln, die bis in den Mai frisch und knackig bleiben und dabei, wie Gustav Schaal 1930 schrieb, «von Tag zu Tag schöner werden». Am Niederrhein und in Belgien, wo diese alte Apfelsorte bis heute verbreitet ist, lagerte man sie früher für den Winter in Gruben («Kühlen») ein, deshalb trägt sie dort den Namen «Koulmännkes».

Der einzige – kleine – Nachteil dieses ebenso prächtigen wie robusten Winterapfels ist sein anfangs etwas wirrer Wuchs; es tut ihm gut, wenn er einen kundigen Erziehungsschnitt bekommt. Dann aber liefert der Rote Bellefleur zuverlässig Jahr für Jahr seine hübschen, karmesinrot gestreiften Früchte – und natürlich die namensgebende «schöne Blüte».

| |
|----------------------------------------------------------------------------|
| SYNONYME |
| Holländischer Bellefleur, Koulmännkes, Pflingstapfel, Siebenschläfer |
| KURZBESCHREIBUNG |
| extrem spät blühender, lange haltbarer Winterapfel |
| HERKUNFT |
| wohl Holland, um 1760 |
| FRUCHT |
| mittelgroß, gelb-rot mit karmesinroten Streifen |
| AROMA |
| fest und saftig, himbeer- artiges, süß-säuerliches Aroma |
| REIFE |
| pflückreif Ende Oktober, genussreif Dezember bis Mai |
| BAUM |
| anfangs schwach – dann starkwüchsig, robust, für Hochlagen geeignet |



Schweizerhose

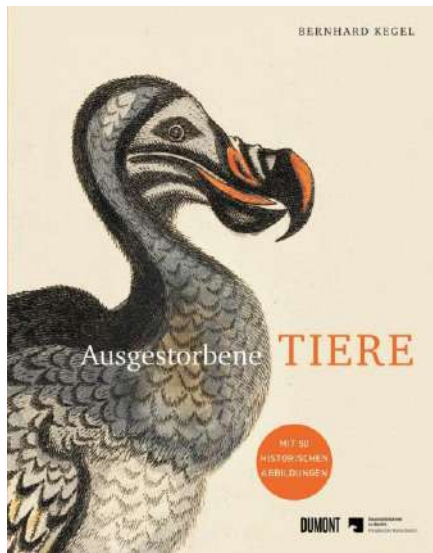
So prächtig gestreift wie die päpstliche Garde

Blau-gelb gestreift müsste die Schweizerhose eigentlich sein, nicht grün-gelb: Die Uniform der Schweizergarde, seit 1506 Wachbataillon der Päpste im Vatikan, lehnt sich an die Farben des Hauses Medici an. Ihre prächtigen Kniehosen sind mit blauen und gelben Stoffstreifen verziert, die sich lose über rotem Samt bauschen, und tatsächlich dürfen bis heute nur Schweizer diese Hosen tragen. Wer in die päpstliche Garde eintreten will, muss Schweizer Staatsbürger sein, außerdem katholisch, ledig und höchstens dreißig Jahre alt – und natürlich männlich.

Mit ihrer rundlichen Birnenform und den Längsstreifen erinnert die Schweizerhose in der Tat an die vatikanischen Beinkleider, nach denen sie benannt ist – und es könnte sein, dass sie auch genauso alt ist wie die Schweizergarde: Schon 1675 lobte Jean Merlet die *Bergamotte Suisse* für ihren reichen Ertrag, und sein Kollege La Quintinie schrieb, man solle wegen der Schönheit ihrer Farben lieber diese Sorte pflanzen als die einfache grüne Bergamotte. Übrigens stritten sich die Fachleute später, ob die Schweizerhose nun mit der *Verte longue panachée* oder der *Bergamotte Suisse panachée* identisch sei – im 19. Jahrhundert, der Blütezeit der Birnenzucht, gab es etwa zwanzig gestreifte Sorten, von der Gestreiften Amanlis Butterbirne bis zur Gestreiften Williams Christ. Heute ist wohl nur noch die Schweizerhose übrig. Wer diese außergewöhnliche Birne anpflanzt, sollte sie nach der Ernte nicht zu lange lagern: Nach einiger Zeit verblasen die Streifen.

| |
|---------------------------------------------------------------------------------------|
| SYNONYME |
| Gestreifte Bunte Herbstbirne, Bergamotte Suisse panachée, Verte-longue panachée |
| BESCHREIBUNG |
| auffallend gelb-grün gestreifte Birnensorte |
| HERKUNFT |
| wohl Schweiz, vor 1675 |
| FRUCHT |
| klein bis mittelgroß, grün mit gelben und rosa Streifen |
| AROMA |
| feines, saftiges Fruchtteilchen mit leichtem Rosenaroma |
| REIFE |
| pflückreif Mitte Oktober, genussreif bis November |
| BAUM |
| ertragreich, für warme Lagen oder als Späler, mit gestreiften Trieben |

BERNHARD KEGEL

Ausgestorbene Tiere / Extinct Animals

50 magnificent historical illustrations from the holdings of the Berlin State Library

A collection of almost forgotten species – from the central hare-wallaby to the pink-headed duck

"The eye can hardly get enough of those that have only survived in historical illustrations. [...] plus constructive information about destructive processes." FRANKFRUTER RUNDSCHAU

"Kegel's book is erudite, but not a dry textbook. Rather a memorial in words and pictures that 'mourns the losses the animal world has already suffered.'" DIE RHEINPFALZ

160 pages, 26 x 16 cm

ca. 50 4/c illustrations

Autumn 2021

On the Trail of Aurochs, Koala Lemur and Ivory-billed Woodpecker

Bernhard Kegel, born in Berlin in 1953, studied Chemistry and Biology at the Free University of Berlin, followed by research work, work as an ecological expert and lecturer. Since 1993 he has published numerous novels and non-fiction books. Bernhard Kegel's books have been awarded several journalism prizes. Most recently, 'Ausgestorben, um zu bleiben' (2018) and 'Die Natur der Zukunft' (2021) were published by DuMont. The author lives in Berlin.

sold to: China Science and Technology Press (Simplified Chinese Characters)

Benjamin, Martha and Lonesome George share the same fate: they were so-called "endlings", the last of their kind. Benjamin the Tasmanian wolf died in a zoo on Tasmania in 1936. With Martha, the line of passenger pigeons came to an end. And the lonely George, symbolic figure of the Galapagos Islands, sealed the history of the Pinta giant tortoises. Since the death of these last representatives, their species has been lost forever and irretrievably.

Using historical illustrations by outstanding painters such as John James Audubon and John Gould, this book recalls the beauty of fifty extinct species and relates remarkable facts about their biology and natural history, as well as anecdotes and curiosities, especially about their relationship with humans. In this way, it impressively shows us the losses that the animal world has already suffered due to our destructive treatment of nature, saves nowadays unknown species such as the giant auk or the quagga from oblivion, and at the same time is an incentive to prevent further species extinction.

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EXTINCT ANIMALS A LOOK INSIDE

MONDNAGELKÄNGURU

Onychogalea lunata



SYNONYME
Worong, Wurrung

VERWANDTSCHAFT
Gattung der Nagelkängurus
(*Onychogalea*) innerhalb
der Familie der Kängurus
(Macropodidae)

VORKOMMEN
Australien

AUSGESTORBEN
in den 1950er-,
möglicherweise auch
1960er-Jahren

AUSSTERBEURSACHE
Jagd, invasive Arten,
Lebensraumzerstörung

ABBILDUNG
Lithografie,
handkoloriert, 1863

Der Name dieses nur gut drei Kilogramm wiegenden kleinen Kängurus geht auf einen Sporn am Schwanzende und einen halbmondförmigen weißen Fleck an der Schulter zurück. Er stammt von John Gould, der die Art 1840 in London vorstellte und ein Jahr später in einer Veröffentlichung beschrieb. Die hier gezeigte Abbildung aus seinen *Mammals of Australia* stammt allerdings von dem Illustrator Henry Constantine Richter, dessen großer Beitrag zu Goulds Werk lange in Vergessenheit geraten war.

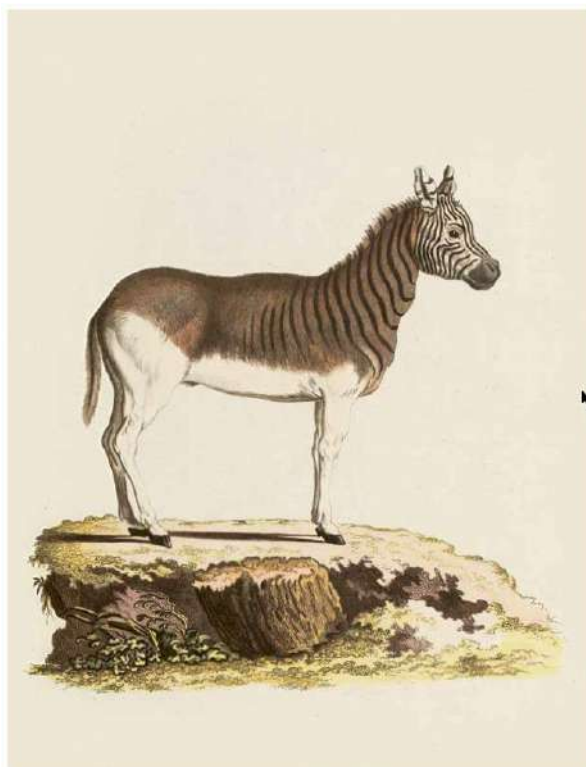
Mondnagelkängurus wurden auch »Kängurukaninchen« genannt, weil sie sich niederkauerten und bei Störung davonflitzten wie ihre europäischen Namensgeber. Andere Zeitgenossen verglichen sie wegen der langen Ohren und des dichten Fells mit Hasen.

Sie seien eine »bevorzugte Speise der Aborigines« gewesen, heißt es. Mit Feuer und Rauch trieben diese die Tiere aus ihren Verstecken. »Very good eatings«, fanden auch die Europäer; das Fleisch sei »weiß, ein bisschen wie Hühnchen, im Geschmack eher wie Kaninchen«. Weniger als über die Qualität ihres Fleisches weiß man über ihre Lebensweise. Sie seien Einzelgänger gewesen und »immer in Eile«, wird berichtet; »als trügen sie etwas Spezielles«, hätten sie beim Rennen eine Pöte nach vorn gestreckt. Ihr bevorzugter Lebensraum war die dichte Buschvegetation.

Die Menschen machten daraus jedoch Weideland, und auch die fatalerweise aus Europa mitgebrachten Katzen und Rotfüchse fanden Geschmack am Fleisch der Mondnagelkängurus, die sich immer mehr ins wüstenhafte Innere des Kontinents zurückzogen. Dort wurden in den 1950er-Jahren die letzten Tiere gesehen.

QUAGGA

Equus quagga quagga



VERWANDTSCHAFT
gehört innerhalb der
Unpaarhufer (Perissodactyla)
zur Familie der Pferde
(Equidae)

VORKOMMEN
Südafrika

AUSGESTORBEN
im Freiland in den
1870er-Jahren

ENDLING
namenlos,
starb am 12.08.1883 im
Artis-Zoo, Amsterdam

AUSSTERBEURSACHE
Jagd

ABBILDUNG
Kupferstich,
handkoloriert, 1846

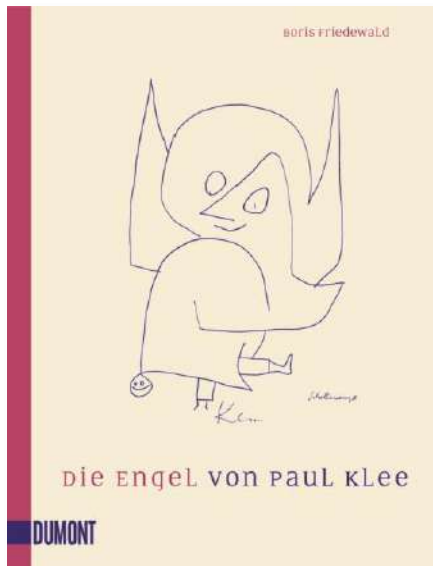
Das afrikanische Quagga, das nur wenige Jahrzehnte nach dem Blaubock (S. 32) ausstarb, wird heute nach vielen Debatten als eine Unterart des Steppenzebras (*Equus quagga*) angesehen, die vor allem südlich des Flusses Orange vorkam. Seine Streifenzeichnung war am Bauch und an der hinteren Körperhälfte stark reduziert, die Beine hell. Noch im 16. und 17. Jahrhundert soll es große Quagga-Herden gegeben haben, Tiere, die als »wunderschön und herrlich« beschrieben wurden. Sie galten aber wie die Blauböcke als Konkurrenten von Ziegen und Schafen, lieferten den Siedlern Fleisch und Felle und wurden später auch zu Tausenden zum bloßen Vergnügen gejagt – bis zu ihrem Ende.

Wozu die Streifen der Zebras dienen, ist unstrittig, deshalb wurden auch intensive Diskussionen über die Frage geführt, warum die Quaggas im Gegensatz zu anderen Zebraarten ihr Muster verloren. Jüngere Untersuchungen deuten darauf hin, dass die Streifen weniger als Tarnung dienen, sondern eine entscheidende Rolle für die Abwehr parasitischer Fliegen spielen, insbesondere der Tsetsefliege, die die Tierseuche Nagana (und auf Menschen die Schlafkrankheit) überträgt. In Südafrika, dem früheren Lebensraum des Quaggas, kommt sie nicht vor, ein die Insekten abschreckender Effekt der Streifen wäre hier also tatsächlich überflüssig gewesen.

Das Quagga-Projekt versucht, aus südlichen Steppenzebras mit reduziertem Fellmuster ein dem Quagga ähnliches Lebewesen zu züchten und dann auszuwildern. Die Tiere sind allerdings nur eine Abzucht, eine Art Imitation des Originals, denn die genauen genetischen Merkmale des Quaggas sind unwiederbringlich verloren.

BORIS FRIEDEWALD

Die Engel von Paul Klee / Paul Klee's Angels



MORE THAN 60.000 COPIES SOLD

"This beautiful little art book is recommended to all listeners without reservation."

DEUTSCHLANDRADIO KULTUR

"In an enchanting way the Klee-connoisseur Friedewald here links the story of Paul Klee's life with his wonderful, astonishing and masterly pictures and drawings of the many-sided celestial beings."

ALNATURA MAGAZIN

112 pages

ca. 50 4/c illustrations

18,5 cm x 14 cm, Autumn 2011

Boris Friedewald (*1969)
works as art historian and
dramaturg. He lives in Berlin.

Rights sold to: Arcadia Books
(English World)

Angels with Minor Flaws and Blemishes

Paul Klee's angels are forgetful or ugly, care-worn or playful, and this is one of the reasons they are among the artist's most popular works. Boris Friedewald describes their genesis and meaning within the artist's oeuvre in a perceptive context: from the young Paul's depiction of the Child Jesus to his work as the painter of the 'realm in between' who discovered his very personal path to angels, and to the 'Angelus Novus', which accompanied Walter Benjamin into exile. With the abstract depiction of the 'Angel in the Making', where cross, circle and triangle are the dominating elements, Klee reinvented angels. And finally, we meet those wonderful angels that Klee has created as loveable creatures we can get close to – such as the 'Angel with Bells on'. This book about angels is a joy for the eyes and for the soul – a magical companion in a time where the lack of angels is all too common.

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PAUL KLEE'S ANGELS A LOOK INSIDE



VORWORT

Es ist mir eine besondere Freude, diesem Buch einige Worte auf den Weg zu geben. Die Engel im Werk von Paul Klee übten schon immer eine Faszination auf den Bildbetrachter aus. Durch sein ganzes Werk tanzen sie ihren Reigen. Es sind Engel, denen man an jeder beliebigen Straßenecke begegnen könnte, solche dunkler Nächte, aber auch all die schelmischen, lausbübschen, die nachdenklichen, noch hässlichen und auch vergesslichen – so menschlich sind sie alle, als wären sie ein Spiegelbild unserer eigenen Unvollkommenheit.

Beim Gestalten von Ausstellungen aus dem Nachlass gab es immer wieder witzige Diskussionen zwischen meinem Vater Felix Klee und mir. Welche Engel wollen wir auf die Reise schicken? Hatten wir doch beide unsere ganz persönlichen Lieblingsengel. Und auch böse Engel können Lieblingsengel sein ... So spielten wir auf einem imaginären Spielbrett, schoben unsere Engel hin und her, bis wir sie endgültig fliegen ließen.

Engel voller Hoffnung, 1939

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Meine Hand ist ganz Werkzeug
einer fernen Sphäre.
Mein Kopf ist es auch nicht,
was da funktioniert,
sondern etwas anderes,
ein Höheres, Ferneres, Irgendwo.
Ich muss da große Freunde haben,
helle aber auch dunkle. Das ist gleich,
ich finde sie alle von großer Güte.

Paul Klee, 1918

Beim bunten Bauhaus-völkchen in Weimar

Es herrscht Aufbruchstimmung, als Klee im Frühjahr 1921 ans Bauhaus nach Weimar kommt. Den meisten Menschen, die es hierher zieht, steckt noch der Krieg in den Knochen. Alle verbindet eine tiefe Sehnsucht und ein Impuls, neue, zeitgemäße Formen in Kunst und Gesellschaft zu finden. Als Ziel des Bauhauses hat Walter Gropius die Zusammenarbeit von Handwerkern mit Bildhauern, Malern und Architekten an einer neuen Baukunst formuliert.

Der Schulalltag verläuft nie reibungslos, überall wird noch experimentiert und gesucht. Klar ist für Gropius, dass Kunst nicht lehrbar ist und dass jeder Studierende zunächst eine handwerkliche Ausbildung machen soll – denn für ihn ist der Künstler eine Steigerung des Handwerkers. Deshalb gibt es am Bauhaus

In Mission, 1939

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FRANK FLÖTHMANN

Helden ohne Worte / Heroes Without Words



Let the pictures do the talking: five heroes as you've never seen them before

"Witty and clever"

FRANKFURTER ALLGEMEINE ZEITUNG

(on *Grimm's Fairy Tales Without Words*)

"Flöthmann's fabulous comics employ his very own sign language to create a wry take on tales of old"

SÜDWEST PRESSE (on *Grimm's Fairy Tales – Without Words*)

Comic, ca. 72 pages
4/c – 28.9 x 23.5 cm

Spring 2022

It's Not Words that Make a Hero ...

Frank Flöthmann, born in 1967, wanted to become a comic draughtsman already at the age of eleven. After studying graphic design he began working als illustrator for magazines and advertising. His works have already been shown in several exhibitions. With DuMont he has published so far 'Grimms Märchen ohne Worte', 'Männer ohne Worte', 'Shakespeare ohne Worte', and the Christmas Story: 'Stille Nacht. Die Weihnachtsgeschichte ohne Worte'.

The myths and legends of history's greatest heroes have been with us for centuries, if not longer. Many epic tales have been told about them, but to be quite honest, who's got time for that these days? Frank Flöthmann presents five delightful retellings of the stories of heroes of myth, all without words. Odysseus, Robin Hood, the Pied Piper of Hamelin, Tarzan and Ali Baba and his forty thieves take us on a journey through cultural history, and we get to glimpse behind the curtain at last: did the Trojan horse ultimately have the effect Odysseus intended? What role did Jane really play in Tarzan's life, and the lives of the apes? And would Robin Hood have gained any renown (or gold) without Lady Marian?

In peerless fashion, Frank Flöthmann translates the heroic tales of times past into his own world of pictures: sharp, original and incredibly funny.

Rights to previous titles sold

to: Uitgeverij Wereldbibliotheek (Dutch); Publishing House of Electronics Industry (Simplified Chinese Characters);



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HEROES WITHOUT WORDS A LOOK INSIDE



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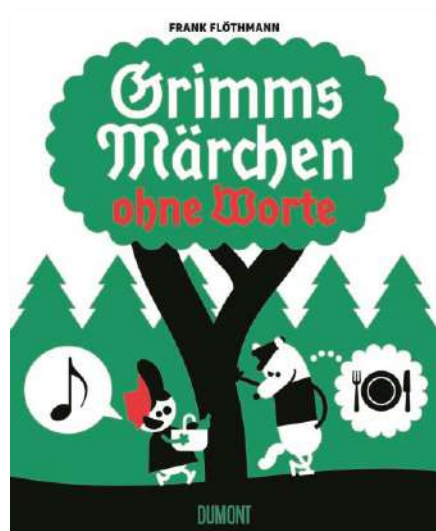
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FRANK FLÖTHMANN

Grimms Märchen ohne Worte / Grimm's Fairy Tales Without Words



"A quirky alternative to the oral tradition of the Grimms: a highly striking graphic novel without a single word ... the well-known tales as they have never been seen before."

NEW BOOKS IN GERMAN, Spring 2013

"[...] so funny and clever at the same time that even as an adult you hardly want to put the book down, especially as the stories take unexpected turns. But it's even nicer to give the book to children and stretch out next to it while they retell you the fairy tales picture by picture."

FRANKFURTER ALLGEMEINE ZEITUNG

ca 80 pages, /80 4c illustrations

Spring 2013

Frank Flöthmann, born in 1967, wanted to become a comic draughtsman already at the age of eleven. After studying graphic design he began working as illustrator for magazines and advertising. With DuMont he has also published so far 'Helden ohne Worte', 'Männer ohne Worte', 'Shakespeare ohne Worte', and the Christmas Story: 'Stille Nacht. Die Weihnachtsgeschichte ohne Worte'.

Rights sold to: Uitgeverij Wereldbibliotheek (Dutch); Publishing House of Electronics Industry (Simplified Chinese Characters);

Shhhhh ...

We all love Grimm's Fairy Tales. But just among us: the two brothers were quite a pair of blabbermouths. It is not surprising that their extensive dictionary project never got passed the letter "e" – whoever is so extravagant with letters soon stands there with empty hands. And it happened the way it was supposed to happen: one of them talked himself to death and the other turned a deaf ear. Quite a monument to our modern society.

For you, dear reader, we have now accomplished what has been long overdue, finally clearing up the whole fairy tale mess once and for all in the process. Feng Shui in fairyland, so to say. You get to the point much quicker without all that ballast; you can figure out how many dwarves there are at a glance. Who eats who? Who kisses who? And how all the participants look a proper Charlie.

The most famous fairy tales of the Brothers Grimm have now been fantastically resurrected, congenially converted and illustrated by Frank "2F" Flöthmann. As silent movie versions suitable for illiterate uncles, small children and Swedish au pair girls of all ages. What do you have to say about that? Hopefully nothing.

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GRIMM'S FAIRYTALES WITHOUT WORDS A LOOK INSIDE

ROTKÄPPCHEN



04



05



06



ENDE

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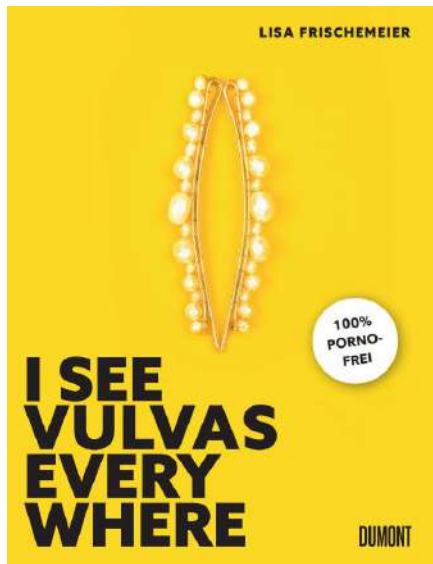
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LISA FRISCHEMEIER

I See Vulvas Everywhere



Ca. 104 pages, 13 x 17 cm
ca. 80 4/c illustrations

Autumn 2023

Lisa Frischmeier lives in Berlin and regularly appears on stage as a stand-up comedian, hosting the feminist show 'Witch Hunt', among others. Her comedy has been described as 'dark', 'edgy', and 'very disturbing' — all by people who are generally pretty shocked and surprised by the concept of women.

"After reading this book, the world around you will be a different place." SRF

80 everyday, bizarre and expressive motifs to puzzle and amaze

Personal, provocative and damn funny: about hiding and discovering the vulva in our culture

A book for the coffee table and the feminist revolution - Viva la Vulva!

I see what you don't, and it's a vulva

Whether cacti, works of art or doodles on school desks and lift doors — we see phallic objects everywhere and we recognise them for what they are. The shape is simple and has been familiar to us since childhood. When it comes to vulvas, on the other hand, you could almost believe they were invented only recently — and the same goes for female desire. There is some catching up to do: There's now a collection of painted vulva portraits on social media, there are workshops where you can create a plaster cast of your own vulva, and etsy is packed with candles, soaps, and even salt shakers in the shape of the female genitalia.

So what comes next? Normalisation!

Anyone who walks through the world with a trained and curious eye sees vulvas everywhere. Suddenly, we look twice at knotholes in trees on the side of the road and crumbled plaster on the walls of houses, we see bags, flowers, and statues of the Virgin Mary (yes, really!) that take the shape of a vulva. Why is this? Because we're always on the lookout for what we know and want to see.

I SEE VULVAS EVERYWHERE A LOOK INSIDE



2

ICH SEHE WAS, WAS DU NICHT SIEHST ...

Ob Kakteen, Kunstwerke oder Norman Fosters Erotic Gherkin in London – überall sehen wir phallische Objekte und erkennen sie als solche. Die Form ist simpel und uns dank Kritzeleien auf Schultischen seit Kindertagen bekannt. Bei Vulven könnte man fast glauben, sie wären erst vor Kurzem erfunden worden. Immer noch gibt es veraltete Biologie- und sogar Medizinbücher, in denen ein männlicher Körper mit Penis und Hoden abgebildet ist und ein weiblicher Körper ... mit Brüsten?! Von Vulvalippen und Klitoris keine Spur. Ist ja auch nicht so wichtig! Oder doch? Doch! Die Vulva und insbesondere die Klitoris sind nicht bloß Körperteile, die tatsächlich existieren, sondern das Zentrum weiblicher Lust. Kein Wunder, dass man(n) lange versucht hat die Vulva geheim zu halten. Mit dramatischen Folgen.

Selbst Vulva-Besitzerinnen fremdeln oft noch mit dem Anblick und der korrekten Bezeichnung ihrer Genitalien. Aktivistinnen versuchen, das zu ändern. In den sozialen Medien gibt es mittlerweile eine Sammlung von gemalten Vulva-Porträts, in Workshops entsteht ein Gipsabdruck der eigenen Vulva und bei etsy findet ihr nicht nur Kerzen, Seifenschalen und Schmuck, sondern sogar Stickmuster, um eure Vulva anatomisch korrekt auf euer Lieblingskissen zu bringen.

Was kommt als nächstes? Die Normalisierung! Wer mit geschultem und neugierigem Blick durch die Welt geht, sieht Vulven überall. Im Wald als organisch geformte Astlöcher, in abgebröckeltem Putz an Häuserwänden und beim Aufschneiden einer Blutorange. Wieso das so ist? Weil wir immer noch dem Ausschau halten, was wir kennen und sehen wollen. Diese Sammlung ist erst der Anfang.

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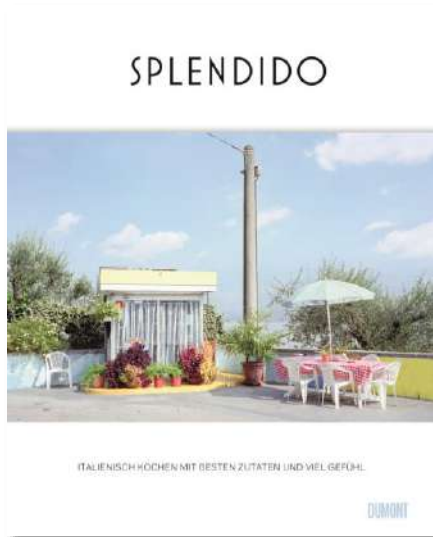
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MERCEDES LAUENSTEIN & JURI GOTTSCHALL

Splendido. Italian cooking with the best ingredients and a lot of feeling



ca. 256 pages
with 130 4/c illustrations
21 x 26 cm, Spring 2022

Two-time winner of the German Cookbook Award 2022

"Two bravura culinary curators who, with expertise and sensuality, trigger an almost aching longing for Italy."
Claudio del Principe

"With their beautiful Splendido cookbook they approach the essence, the soul, the crucial mechanisms of Italian cuisine. [...] It's a lot of fun just reading it and ensures many sensations of success in the kitchen."
Hans Gerlach, SZ MAGAZIN

"This cookbook testifies to great expertise and passion for traditional Italian cuisine without resorting to clichés or the usual patina. Inspiring and emotionally moving. Slow food devotees worldwide will love this book." Rupert Ebner, SLOW FOOD GERMANY

Cook! Do not recook

Mercedes Lauenstein writes novels, essays, columns and literary reportage for newspapers and magazines. Together with Juri Gottschall, she writes regular recipes and thoughts on eating and consumer culture for *Splendido*. She lives in Munich and Northern Italy.

Juri Gottschall works as an author and photographer in Munich and Italy. He has won several renowned photography competitions and, together with Mercedes Lauenstein, he co-founded *Splendido* magazine, which covers Italy, cooking and food culture.

Mercedes Lauenstein and Juri Gottschall have developed a reputation as authentic ambassadors of real Italian cooking with their online magazine *Splendido*. They present a modern, attractive take on the principles of good cooking and explain why the best quality ingredients matter.

For the book, they talked to friends, chefs and experts, travelled through Italy, shopped, photographed, ate and above all: cooked a lot.

The result is a collection of 90 recipes: Simple, uncomplicated and clearly laid out. Always in the best quality and with great passion for the smallest details. Almost all recipes do without exact quantities. Instead, they come with detailed descriptions, ideas and inspiration for everyday life in your own kitchen.

Structured like a classic menu, the book includes numerous vegetarian starters, vegetable dishes and lots of pasta, as well as classic main courses with meat, fish, vegetables and side dishes and closes with a small but fine selection of desserts.

The recipes are complemented by photographs from their travels through Italy, by instructions on how to prepare fresh pasta and by a detailed product guide which explains what to look for when buying good food. The extensive index – sorted by season, ingredient, menu sequence and much more – comes in very handy in everyday cooking.

SPLENDIDO. Italian Cooking

A LOOK INSIDE



Soffritto für immer

Der Soffritto ist eine tragende Säule vieler italienischer Gerichte. Zeit, ihm mal einen Teller ganz für sich allein zu gönnen.

Rote Zwiebeln
Karotten
Stangensellerie
Buratta
Olivenöl Extra Vergine

Eines der universellsten Stücken italienischer Küche wird oft nur in Nebensätzen erwähnt, dabei ist er Grundlage unendlich vieler Rezepte und Gerichte: Der Soffritto.

Soffritto ist Basis und Verfeinerung zugleich, die Grundlage vieler Brühen und kleinerer gemeinsamer Nenner unzähliger Gerichte. Der Soffritto gibt Körper und Struktur, und nicht nur das, ihm haften auch etwas Rätselhaftes an. Wenn man nicht weiß, was man kochen will, ist es ein guter Anfang, erst mal zu Zwiebeln, Karotten und Stangensellerie zu greifen. Während der Soffritto schon einmal im Öl brät und sich die Küche mit einem angenehmen Duft füllt, kommen Appetit und Ideen ganz von selbst.

Um den Soffritto einmal in seiner ganzen Schlichtheit pur zu zelebrieren, kann man ihn als Vorspeise zur Burrata servieren, die das Gemüse durch ihr kläres, süßiges Aroma besonders zum Strahlen bringt.

Rote oder weiße Zwiebeln, Karotten und Stangensellerie in feinste Würfel schneiden. Das Mengenverhältnis ist dabei Geschmackssache. Das Gemüse nun sanft in Olivenöl anbraten, solange bis die ganze Küche duftet, das Gemüse schon fast gar, aber noch nicht alzu weich ist. Farbe sollte es nicht bekommen. Kräftig mit Salz und Pfeffer abschmecken. Etwas abkühlen lassen und lauwarm auf einem Teller platzieren. Die Burrata auf dem Soffritto anrichten, mit etwas Olivenöl begießen und genießen. Der köhlige Käse vermischt sich mit dem lauwarmen Gemüse. Er mildert den deftigen Geschmack ab und lässt dennoch genug Raum, um alle einzelnen Komponenten zu erkennen. Der Soffritto steht endlich einmal für sich allein – und es fehlt ihm an nichts.

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Bollito mit Mostarda

In Norditalien gibt man Soffritto nicht nur in die Ravioli oder reicht sie zum Käse, sondern serviert sie auch als Begleitung zu saftigem Kochfleisch – eine Kombination, die nicht nur die Sinne beglückt, sondern auch noch aussieht wie ein Stilleben.

Rindfleisch, das sich gut für
Kochfleisch eignet (z. B. Tafelspitz)
Zwiebel
Stangensellerie
Karotte
Nelken
Lorbeerblätter
Petersilie
Mostarda

Eine der köstlichsten Varianten Früchte zu konservieren stammt aus der norditalienischen Pianura Padana. Die in Zuckersirup und scharfer Senfessenz eingelegten und Mostarda genannten Früchte begegnen einem zwischen Piemont und Veneto in jedem Feinkostladen. Mit ihrem leicht glasigen Aussehen und ihren leuchtenden Farben sind sie eine Zierde, die es mit der Schönheit von Murano-Glas aufnehmen kann. Wie den französischen Fagonsseef serviert man die Früchte traditionell zu Käse, würzt damit aber auch Pastafüllungen oder eben Fleisch. Saftig und leicht? Kann bröckeln. Dann darf gerade Fleisch oft nach einem störrischen Gegenspieler verlangt, weiß jeder, der Wild schon einmal mit Pyraliswurmarmada gegessen hat oder Porchetta mit karamellisierten Zwiebeln.

Der Bollito ist ursprünglich ein Gericht für große Festtage-Runden. In einem Bollito Misto kamen ursprünglich viele verschiedene Fleischteile zahlreicher Tiere zusammen: Huhn, Taube, Rind, Kaninchen, Wildschwein, je nachdem, was aufzutreiben war. Auch Würste gehörten klassischerweise in einen Bollito Misto. Dazu gab es je nach Region gedämpftes Gemüse und Salza Verde oder eben Mostarda, manchmal sogar beides.

Es spricht allerdings nichts dagegen, einen einfachen Bollito di Manzo aus Rindfleisch für eine kleinere Runde zuzubereiten. Die Rezeptur ist einfach, es bedarf bloß etwas Zeit.

Wasser aufsetzen, Würzgemüse, Gewürze und Salz hineingeben, aufkochen und simmern lassen, bis eine aromatische Brühe daraus geworden ist. Fleisch währenddessen mit Küchenpapier in eine kompakte Form binden. Ist die Brühe aromatischer genug, Fleisch hineinlegen, Hitze reduzieren, sodass das Fleisch in der heißen Brühe mehr zieht als kocht. Je nach Größe zwei bis drei Stunden ziehen lassen, bis es durch und durch zart geworden ist. Herausnehmen, in beliebig dicke Scheiben schneiden und zu Soffritto servieren. Wer möchte, kann zusätzlich eine Salza Verde reichen: Dafür viel frische Petersilie mit Olivenöl, Sardellen, Knoblauch, Zitronensaft und Sammelbröseln zu einer sämigen Pasta purieren und abschmecken.



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MERCEDES LAUENSTEIN & JURI GOTTSCHALL

Splendido. Italian Products and Recipes. Recognising and Processing Really Good Ingredients



Photos by Juri Gottschall
ca. 304 pages, 19 x 25 cm
ca. 90 4/c photos

Mercedes Lauenstein writes novels, essays, columns and literary reportage for newspapers and magazines. Together with Juri Gottschall, she writes regular recipes and thoughts on eating and consumer culture for *Splendido*. She lives in Munich and Northern Italy.

Juri Gottschall works as an author and photographer in Munich and Italy. He has won several renowned photography competitions and, together with Mercedes Lauenstein, he co-founded *Splendido* magazine, which covers Italy, cooking and food culture.

Winner German Cookbook Prize 2023

The principles and ingredients of Italian cuisine

20 product groups, 70 new recipes

The new book of the winners of the Golden Cookbook Award 2022:

"This cookbook is a declaration of love to Italian cuisine. Mercedes Lauenstein and Juri Gottschall show how little it takes to make a good meal. With inspiring recipes and lovingly written texts, they take us by the hand and let their enthusiasm spill over.,, JURY OF THE GERMAN COOKBOOK AWARD on former Splendido cookbook

"Anyone who loves Italian food will love this cookbook! I promise." ELLE

Good Quality Makes Good Food

In the many years that Mercedes Lauenstein and Juri Gottschall have been dealing with shopping, cooking and pleasure of eating, they have learned one thing: the most important ingredient for a good meal is quality. The better the produce used, the shorter the list of ingredients, because good food usually stands so impressively on its own that any other accompaniment is more distracting than complementary. But what are good products anyway? Where do you find them, how do you recognize the best produce and how do you process them? In their second book, the winners of the German Cookbook Award 2022 focus on the aspect of commodity knowledge of Italian products. Whether vegetables, herbs, cheese or fats, Italian cuisine is and remains the master of product quality, biodiversity and maximum simplicity with maximum creativity. It works best where the uncompromisingly high-quality basic produce is allowed to be the real star. For each product group there are the best recipes in the tried and tested Splendido style - without dogmas and quantity specifications for more fun, self-empowerment and success in cooking.

This Italian cookbook perfectly combines an understanding of produce, recipes, photography, and text.



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SPLENDIDO. Italian Products and Recipes A LOOK INSIDE



Frutta e Verdura

Zwiebeln

Jeder noch kennt die entrückten Laute hungriger Gäste, sobald er ein paar Zwiebeln ins heiße Olivenöl gegeben hat. Der Duft verhallt nur Gutes: Die Zwiebel gibt Körper, Süße, Säure und erfüllt einen Raum sofort mit Lust auf das stehende Essen. Sie ist die Universalwarfe, wenn knödelnisch zu aufrichtig und frische Kräuter zu eindeutig sind. Sie hilft dem Reis im Risotto zu einer guten Basis, dem Braten zu mehr Aroma und gibt dem Salat etwas pikante Süße. Als Bestandteil des klassischen Soffritto ist die Zwiebel in Italien Grundlage unzähliger Rezepte.

COOKBOOK
Die barscheste Sorte aus Kalabrien (vollständig heißt sie Cipolla Rossa di Tropea Calabria IGP) zeichnet sich durch ihre milde Süße bei gleichzeitig starker Aromenvielfalt aus. Inzwischen ist sie so berühmt, dass man sie in guter Qualität manchmal auch in deutschen Supermärkten bekommt. Im Frühling und Frühsommer erübrigen auch in ihrer jungen Variante als Frühlingzwiebeln oder Lauch. Wer ihnen begegnet, sollte unbedingt zugreifen. Vor allem roh sind sie ein süßer, gut verträglicher Gemüß. Aber auch im Ganzen scharf angebraten, sodass sie außen karamellisieren und innen butterzart schmelzen, sind gerade die Frühlingzwiebeln aus Tropea eine Köstlichkeit.

Weiter südlich, auf Sizilien, heißt die lokale Zwiebelberühmtheit Cipolla di Giaratana. Die von Slow-Food geschützte, weißlich-gelbe Sorte kann mit einem Gewicht von mehreren Kilo mitunter die Größe eines Fußballs annehmen. Durch ihre Kirschrunde, an den Enden etwas flachgedrückte Form eignet sie sich hervorragend, um gefüllt oder halbiert im Ofen gebacken zu werden (siehe Seite 126). Sie ist vorrangig süß und kommt ohne die allzu stechend-scharfen Aromen aus, die Zwiebeln manchmal zu einer etwas schwärzigen Zutat machen. Die Giaratana-Zwiebel findet man häufig auch süßsauer eingelegt.

Die Konservierung in Agrodolce (siehe Seite 102) ist auch die Paradezutat der Cipolla Bonetana. Die sehr kleinen, runden, weißen Zwiebeln sind der Süde der kleinen Gemeinde Bonetto, am Ufer des Flusses Po in der Region Emilia gelegen. Hier kocht man sie mit den regionstypischen Zutaten Wein und Aceto Balsamico in Gläsern ein und serviert sie gern zum Apertivo, zur Vorspeise, zu Käse oder als Zutat im Salat. Aber auch mit Kräutern in Butter geschmort und mit Zucker und Apfelessig abgeschmeckt sind sie ein schnell gemachtes Contorno zu den deftigen Fleischgerichten der Emilia.

In der angrenzenden Lombardei findet man südlich von Mailand die Cipolla di Brenna. Man kann sie gut als eine Art Mischung aus Giaratana- und Tropea-Zwiebel beschreiben. Von der einen hat sie Größe und Form (Giaratana), von der anderen Farbe und Süße (Tropea). Die etwas flachgedrückt wirkenden, handballgroßen und oft violetten Zwiebeln eignen sich hervorragend für Salate. Zum Beispiel für einen Tomatensalat aus den ebenen großen Ochsenherztomaten, den sie mit in hauchdünn aufgeschnittenen Ringen ergänzen können. Auch für eine Konfitüre (siehe Seite 124) sind Brenna-Zwiebeln der ideale Kandidat. Ihre feine Struktur und bemerkenswerte Süße eignen sich gut zum Einkochen.

Für Imitationen bei Italienreisenden sorgen die Lampascenti. Diese kleinen, meist mit viel Erde verschmierten, baren Zwiebelchen sehen aus wie Blumenzwiebeln und werden im Frühling häufig auf Märkten verkauft. Manchmal übrigens auch in Deutschland. Roh sind sie ungenießbar. Geschmort, gebrüht oder in Agrodolce eingelegt, allerdings sind sie vor allem in Apulien eine beliebte Delikatesse zum Apertif oder zu einer Schinken- oder Käsplatte. Sie haben ein intensives bitteres, aber auch leicht blumiges und frisch knackiges Aroma, das nicht mit anderen Zwiebeln zu vergleichen ist. Man kauft sie oder man haast sie – wir gehören zur ersten Kategorie.

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Gratinierte Zwiebel

Sizilianische Zwiebeln aus dem Ofen – und ein unverwundener Vorschlag aus dem Norden.

Giaratana-Zwiebeln (oder andere große süße Zwiebeln)
Pecorino Siciliano Stagionato
Käparn
Semmelbrösel
Olivenöl Extra Vergine

Für die optionale Fonduta:
Sahne
Parmigiano Reggiano
Weißwein
Muskatnuss
Weißer Pfeffer
Meisstärke

In Italien hat bekanntlich nicht nur jede Region ihre Spezialität, sondern oft auch jedes Dorf mindestens ein Lebensmittel, das von einem Konsortium geschützt und dessen Produktion seit Generationen streng gehütet wird. Dieses Engagement ist natürlich in Zeiten von Monokultur und Globalisierung wichtiger denn je, denn es bewahrt es hin und wieder seltene Blüten. Wenn zum Beispiel ein- und dasselbe Nudelgericht in zwei benachbarten Dörfern unterschiedliche Namen haben muss. Oder man auf der einen Seite eines kleinen Flusses nur eine bestimmte Käsesorte schmelzen darf, was auf der anderen schon als Frevler gilt. Dieser etwas strenge Umgang mit Zutaten bringt allerdings auch oft genug geniale Rezepte hervor, die die Qualität und Eigenschaft einer bestimmten Zutat bestmöglich repräsentieren und herausarbeiten.

In Sizilien, genauer gesagt in der Ortschaft Giaratana zwischen Ragusa und Syrakus, gibt es die Cipolla di Giaratana, eine riesige Zwiebel mit weißem Fleisch und einem milden, zuckersüßen Eigengeschmack. Ihre traditionelle Zubereitung beinhaltet nahezu alle Zutaten, die für die Region typisch sind: Pecorino, Semmelbrösel, Käparn, Olivenöl. Und sie ergänzt die Zwiebel perfekt.

Die großen, flachen Zwiebeln zunächst schälen, dann in zwei gleiche Teile schneiden. Dabei die Hälften unten ein wenig abflachen, damit sie stabil auf einem Teller oder Blech liegen können.

Aus gehackten Käparn, etwas Olivenöl, geriebenem Pecorino und geriebenem altem Brot eine Art Parade zusammenschütten. Sie sollte nicht flüssig sein, aber auch nicht so trocken, dass sie im Ofen gleich verbrennt. Die Schnittflächen der Zwiebeln schachbrettartig einschneiden, sodass später das Öl und die restlichen Zutaten auch ein wenig ins Innere gelangen können. Das ist gut für den Geschmack, vor allem aber ist es eine Freude auf dem Teller, wenn die butterzarten Zwiebeln langsam in ihre Einzelteile zerfallen und so fast gefaltet werden können.

Die Zwiebeln auf ein Blech setzen und das Käse-Brotgemisch großzügig darauf verteilen. Die Mischung ein wenig in das Gemüse einmassieren und dann reichlich bestes Olivenöl darübergeben. Pfeffer und Salz sind hier Geschmackssache. Wenn der Pecorino schon salzig genug ist, braucht es fast keine weitere Würzung.

Im Backofen bei 160 Grad Umluft so lange backen, bis die Parade goldbraun und die Zwiebeln komplett weich und gar gebacken ist. Eventuell zum Schluss noch einmal kurz den Grill einschalten.

Die gratinierte Zwiebel schmeckt heiß aus dem Ofen genauso gut wie kalt am nächsten Tag. Sie eignet sich als Beilage, Vorspeise oder einfach als kleine Mahlzeit zwischendurch. Das zarte, weiche Fleisch des Gemüßes bildet zusammen mit der knusprigen Kruste eine großartige Kombination.



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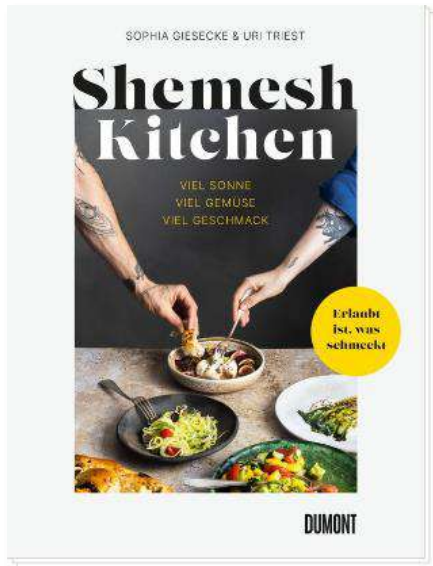
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SOPHIA GIESECKE and URI TRIEST

Shemesh Kitchen. Plenty of Sunshine, Plenty of Veg, Plenty of Taste



Intuitive, laid-back cooking with plenty of vegetables, fish, and seafood

International Cuisine with Mediterranean and oriental influences

Try out new combinations and creations yourself using the modular system of the recipes

Ca. 224 pages
with ca. 100 4/c photos
Spring 2023

Sophia Giesecke is a born-and-bred Berliner and works as a photographer, journalist, and recipe developer. She has worked at numerous social media agencies as a creator and concept developer and knows her way around the interweb.

Uri Triest was born and raised in Israel. He gained early experience in cooking in Italy and then he worked in professional kitchens in Berlin, spending day and night puzzling over new recipes and techniques. He is head chef at *Beuster* and lives in Neukölln, Berlin.

Fancy Not Flouncy

Uri and Sophia's cooking is defined by the courage to experiment, using fresh ingredients in a spontaneous and creative way. Anything goes — as long as it's tasty! There's no need for posh equipment or special kitchen gadgets, what matters is pure, unadulterated taste — like their *braised carrots with kale and dates* or *artichoke, lemon and olives on labneh*. Their *live forever slaw* with beetroot, chicory and kumquats, for instance, was created in open exchange with one another and represents the unique style of Shemesh Kitchen.

Uri and Sophia define their dishes as 'healthy, but not health food'. But there's one thing they've got to be: yummy! And this comes across best through their photos, videos, and legendary test and taste sessions.

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SHEMESH KITCHEN A LOOK INSIDE

Umami Bluecoli

Vorsicht, die Tahini-Creme in diesem Rezept macht sichtlich Wir benutzen sie als Reistopping, Dressing für Gökensalat, Soße für Soba-Nudeln oder als Duschgel. Für den Brokkoli und den Blumenkohl haben wir eine spezielle Garmethode verwendet, die das Äußere beinahe schon verkarrt und innen trotzdem etwas Biss lässt. Dadurch wird der Geschmack des Gemüses intensiviert und das Gericht wird zu einer wahren Umami-Explosion.

[Kein Titel]

Brokkoli:
1 Blumenkohl
1 Brokkoli
Rapsöl zum Braten
Salzflocken

Den Ofen auf 170 °C vorheizen. Eine feuerfeste Form mit Wasser füllen und in den Ofen stellen. So entsteht Dampf wie in einem Dampfgarer. Blumenkohl und Brokkoli in Röschen teilen. Jedes Röschen halbiert.

Den Boden einer großen kalten Pfanne mit Rapsöl bedecken und großzügig mit Salzflocken bestreuen. Die Blumenkohlröschen nebeneinander (ggf. portionsweise) mit der glatten Schnittseite nach unten in die Pfanne legen. Die Pfanne erhitzen und die Röschen bei mittlerer bis hoher Temperatur 5-6 Min. braten, bis sie dunkelbraun sind. Auf ein mit Backpapier ausgelegtes Blech legen.

Die Pfanne wieder mit Rapsöl bedecken, mit Salz bestreuen und die Brokkoliröschen darin ebenso ca. 5 Min. braten. Auf einen zweiten Blech verteilen. Beide Rösche nacheinander in den Ofen geben und den Blumenkohl ca. 7 Min., den Brokkoli ca. 3 Min. rösten.

Tahini-Creme:
100 g Tahini (s. S. 67)
20 g Sesamöl
20 g dunkler Reisessig
15 g Laoganma (Chili-Öl)
1/4 TL Sesamöl

Tahini, Sojaöl, Reisessig, Laoganma, 50 g Wasser und Sesamöl im Mixer oder mit einem Pürierstab glatt pürieren.

Laoganma, auch bekannt als Chili-Öl, heißt das scharfe aromatische und auch gar nicht mehr so scharfe Schilf. Man bekommt es mittlerweile in jedem asiatischen Supermarkt oder online.

Servieren:
1 TL Sesamöl (schwarz und weiß), gehäutet
Laoganma (Chili-Öl) zum Beträufeln (optional)

Jeweils 3-5 EL Tahini-Creme auf einen Teller geben und leicht vorschieben. Brokkoli und Blumenkohl darauflegen und mit Sesam bestreuen. Nach Belieben mit Laoganma beträufeln.

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Burrata mit Feigen und Brunnenkresse

Seit ungefähr 10 Jahren ist es fast unmöglich der geprüften Burrata zu entkommen. Beinahe jedes Restaurant, egal ob italienisch, deutsch, französisch oder sonst was, hat seine eigene Kreation oder serviert die cremige Kugel einfach so wie sie ist. Obwohl wir uns immer vornehmen, exotisch und einzigartig zu sein, sagen auch wir nie Nein zu Burrata. Deshalb taucht sie in unseren Rezepten immer wieder auf, je nach Saison mit wechselnden Beilagen. Dies ist unsere Spätsommer-Herbst-Version.

Salat:
2 Scheiben Pumpernickel
Olivenöl zum Beträufeln
Salzflocken
6 kleine rote Beeten

Den Ofen auf 180 °C vorheizen. Pumpernickel auf ein mit Backpapier ausgelegtes Blech bröseln, mit etwas Olivenöl beträufeln und mit Salzflocken bestreuen. Die Brösel gut vermengen und ca. 20 Min. im heißen Ofen rösten, bis das Brot trocken und knusprig ist.

Den Ofen auf 180 °C vorheizen. Die Beete mit etwas Olivenöl beträufeln und mit Salz bestreuen. Auf ein mit Backpapier ausgelegtes Blech legen und 50-60 Min. im heißen Ofen rösten, bis die Beete weich ist. Die Beete schälen, halbieren und in Spalten schneiden.

Dressing:
75 g getrocknete Feigen
50 g Weißweinessig
180-Zitronen, Saft und Abrieb
25 g grüner Senf
50 g Traubenkernöl (eventuell Rapsöl)
50 g Olivenöl
5 g Salz

50 g getrocknete Feigen, Saft, Zitronensaft und -abrieb, 125 g Wasser, Senf, beide Öle und Salz in ein hohes Gefäß geben und mit dem Pürierstab fein mixen. Die restlichen Feigen hacken und mit dem Dressing vermischen.

Stelle dieses Dressing gleich für einen anderen Salat bereit, da es sich mindestens 3 Tage im Kühlschrank hält. Wir benutzen alle übrig, dann es so lange überleben wird.

Servieren:
2 Burrata
1 Feige, in Scheiben
1 Bund Brunnenkresse, Blätter abgesäubert
Salzflocken
Pfeffer
Olivenöl zum Beträufeln

Jeweils 2-3 EL Dressing auf einen Teller streichen, je 1/2 Burrata in die Mitte legen. Beete und Feige abwechselnd um die Burrata herum legen. Alles mit Brunnenkresse, Pumpernickel, Salzflocken und Pfeffer bestreuen. Mit Olivenöl beträufeln.



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OLAF SCHNELLE & GEORG BAGDENAND

Schnelles Grünzeug/ Greens. Fermented Vegetables in the Everyday Kitchen



Pioneer of vegetable preservation: Olaf Schnelle shares his know-how and his best recipes for a good and balanced diet

"Fermentation - ideal for preserving: Olaf Schnelle is considered a pioneer in this field in Germany." NDR, Heimatküche

ca. 194 pages, 25 x 19 cm

ca. 90 4/c photos

Ferment, Cook, Experiment - Healthy, Delicious and Sustainable

Olaf Schnelle is the owner of the 'Schnelles Grünzeug' garden shop in Vorpommern-Rügen and, alongside gardening, he specialises in the art of fermentation. His customers include top chefs from across Germany.

Georg Bagdenand – Schnelle's son – and his brothers grew up in his parents' garden. Later, he went out into the wide world, where he trained his eye and his palette. Georg has worked in various advertising companies, ran a pop-up restaurant in Leipzig, and did the food photography for his first co-authored cookbook.

Many people ferment, but hardly anyone cooks with it. Aside from sauerkraut, few ferments have made it into the domestic cuisine. Olaf and Georg hope to change this. In their cookbook, they show how to integrate fermented vegetables into your daily meal plan. The instructions on how to ferment yourself are included right at the beginning.

Be it bean salad with curtido, fried potatoes with kimchi, or tarte flambée with fermented elderflower, the two experts interpret classic recipes in a completely new way by combining them skilfully with ferments. Empanadas, tacos, pizza, und fried rice sit alongside new versions of the German classic currywurst and lentil stew. Even sorbets and smoothies taste all the more delicious when fermented vegetables and brine are thrown into the mix.

A new kind of cooking and a real asset for every kitchen!

GREENS A LOOK INSIDE

PROBIOTISCH, VEGETARISCH

FÜR 2-4 PERSONEN

2 Auberginen
120 g griechischer
Joghurt (10 % Fett)
1 Prise Sumach

FÜR die Chermoula

2 Knoblauchzehen
2 EL Goldene
Sauerkraut
(siehe S. 16)
2 TL gemahlener
Koriander
2 TL gemahlener
Kreuzkümmel
1 TL edelsüßes
Paprikapulver
1 TL Chiliflocken
1 Prise Salz
140 ml Olivenöl

FÜR das Couscous

50 g Couscous
1 Prise Salz
1 ½ EL Zitronensaft
25 g Rosinen
½ Bund Petersilie
½ Bund Minze
½ Bund Koriander
1 Frühlingszwiebel
2 EL Goldene Sauerkraut (siehe S. 16)
8 grüne Oliven
1 EL Mandelmilch

Aubergine mit goldenem Couscous

Inspiziert von Ottolenghi haben wir dieses Gericht die Krone aufgesetzt – in Form von Goldenem Sauerkraut. Die würzigen Chermoula-Auberginen werden mit Couscous und reichlich frischen Kräutern abgerundet.

1. Den Ofen auf 200°C vorheizen. Währenddessen die Chermoula zubereiten. Hierfür den Knoblauch und das Goldene Sauerkraut sehr fein hacken. Mit Koriander, Kreuzkümmel, Paprikapulver, Chiliflocken, Salz und 100 ml Olivenöl in einer Schüssel vermengen.
2. Die Auberginen längs halbieren, das Fruchtfleisch in Rauten einschneiden, nicht bis zur Haut durchschneiden! Die Schnittflächen mit der Chermoula bestreichen und die Auberginen mit den Schnittflächen nach oben auf ein Backblech geben, 40 Minuten im Ofen garen.
3. In der Zwischenzeit den Couscous und das Salz in eine hitzebeständige Schüssel geben, 150 ml Wasser zum Kochen bringen, über den Couscous gießen und diesen nach Packungsanleitung quellen lassen. Anschließend den Zitronensaft untermengen. Die Rosinen 10 Minuten in warmem Wasser einweichen, abtropfen lassen und zum Couscous geben. Zerlegt die Kräuter hacken, die Frühlingszwiebel in Ringe schneiden und alles zusammen mit dem Sauerkraut, den Oliven und den Mandelblätchen zugeben und untermischen.
4. Zum Servieren die Auberginenhälften auf den Tellern verteilen, mit dem goldenen Couscous toppen und mit Joghurt garnieren. Mit dem übrigen Olivenöl beträufeln und mit Sumach bestreuen.



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PROBIOTISCH, VEGAN



Holunder-Karotten

FÜR 1 GLAS (1 L)

550 g Karotten,
fein gehobelt
1 EL Salz
10 g getrocknete
Holunderblüten

Holunder-Karotten

Bei der Verarbeitung von Wurzelgemüse variieren wir gern so wie hier sogenannte »Himmel- und Erde«-Rezepte: Rote Bete, Karotten und Sellerie – also Früchte, die unter der Erde wachsen, – werden mit Fenchelsamen, Holunderblüten oder Quitten kombiniert, alles Komponenten aus der himmlischen Sphäre.

Die Zubereitung erfolgt nach dem Verfahren wie auf S. 10 beschrieben. Allerdings die Holunderblüten in einen Teebeutel füllen und diesen ins Glas geben, wenn ein Drittel des Krates eingeschichtet ist. Das restliche Kraut darüber einfüllen und den Teebeutel später entfernen. (Siehe auch S. 16.)

FÜR 1 GLAS (1 L)

550 g Knollensellerie,
geraspelt
70 g Quitten, entkernt
und geraspelt
1 ½ TL getrockneter
Thymian
1 EL Salz

Quitten-Sellerie mit Thymian

Der Knollensellerie wird geerntet, wenn die Quitten reifen – eine glückliche Fügung! Denn auch geschmacklich passt der erdige Sellerie hervorragend zur Quitte. Dazu ein wenig Thymian und schon ist sie fertig, die »Umami-Bombe«.

Die Zubereitung erfolgt nach den Schritten eins bis sechs auf S. 10.

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