

Fika: The Art Of The Swedish Coffee Break, With Recipes For Pastries, Breads, And Other Treats

Chokladbollar are Swedish *chocolate balls*. Let *Alaine* introduce you to her favorite snack through a collection of 30 alternately naughty, healthy and exotic - but always delicious - recipes. *Alaine's a global soul and chokladbollar, a constant in her nomadic lifestyle, reflect her culturally diverse upbringing. A recent convert to the Swedish art of fika, Alaine is keen to share the virtues of taking time out of our busy schedules to sit down with friends or on your own with a steaming cup of hot coffee and a chokladboll. Fika's about taking the time to reflect on our manic lives and to remember what's important to us. Chokladbollar are the perfect accompaniment to this and are an ideal gift for an old friend, a dinner party dessert or fun activity to create with the kids. Alaine's book is written in a fun and accessible manner, making it a great pick me up after a long day at the office or a tempting treat for all ages. She has fleshed out the recipes with an investigation of fika culture in contemporary Sweden, complete with city guides and a tour of some of the coolest new coffee bars in town. Scandinavian design's one of the hottest out there right now - this book distills some of that in the art of making these simple yet profound treats.*

"From home design and work-life balance, to personal well-being and environmental sustainability, author Anna Brones presents valuable Swedish-inspired tips and actionable ways to create a more intentional, healthy lifestyle. Instead of thinking about how we can work less, lagom teaches us to think about how we can work better."

The acclaimed chef featured in the Emmy-Award winning US PBS series The Mind of a Chef and the Netflix docuseries Chef's Table explores the rich baking tradition of the Nordic region, with 450 tempting recipes for home bakers Nordic culture is renowned for its love of baking and baked goods: hot coffee is paired with cinnamon buns spiced with cardamom, and cold winter nights are made cozy with the warmth of the oven. No one is better equipped to explore this subject than acclaimed chef Magnus Nilsson. In The Nordic Baking Book, Nilsson delves into all aspects of Nordic home baking - modern and traditional, sweet and savory - with recipes for everything from breads and pastries to cakes, cookies, and holiday treats. No other book on Nordic baking is as comprehensive and informative. Nilsson travelled extensively throughout the Nordic region - Denmark, the Faroe Islands, Finland, Greenland, Iceland, Norway, and Sweden - collecting recipes and documenting the landscape. The 100 photographs in the book have been shot by Nilsson - now an established photographer, following his successful exhibitions in the US. From the publisher of Nilsson's influential and internationally bestselling Fäviken and The Nordic Cookbook.

Learn to create whimsical folk art with Imagine a Forest! Fine art is created for it's aesthetic, and while looks are important to some degree in the things you create, folk art allows you to relax and enjoy the art you are creating. Imagine a Forest contains 45 step-by-step tutorials that show you how to create charming folk art drawings. Learn the history of folk art to understand the influences and inspire your drawings. Find tips from expert illustrator Dinara Mirtalipova to help guide you through the gorgeous folk scenes. When you're finished your drawing, discover the meaning behind each drawing you have created, and use this to guide you to create your very own works of folk art! With plenty of room to draw in the pages, you'll be able to work alongside a master illustrator.

In Search of the Best Swedish Chokladbollar: A Southeast Asian Falls in Love with Fika

Traditional Swedish Recipes Made Easy

This Simple LIFE - CHANGING Gratitude Journal is a Guide to Help You MANIFEST a MINDSET of Gratitude!

The Art of the Swedish Coffee Break, with Recipes for Pastries, Breads, and Other Treats

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A Cookbook of Sweet Treats and Savory Bakes

Live Lagom

Step aside Hygge. Lagom is the new Scandi lifestyle trend taking the world by storm. This delightfully illustrated book gives you the lowdown on this transformative approach to life and examines how the lagom ethos has helped boost Sweden to the No.10 ranking in 2017’s World Happiness Report. Lagom (pronounced ‘lah-gom’) has no equivalent in the English language but is loosely translated as ‘not too little, not too much, just right’. It is widely believed that the word comes from the Viking term ‘laget om’, for when a mug of mead was passed around a circle and there was just enough for everyone to get a sip. But while the anecdote may hit the nail on the head, the true etymology of the word points to an old form of the word ‘lag’, which means ‘law’. Far from restrictive, lagom is a liberating concept, praising the idea that anything more than ‘just enough’ is a waste of time. Crucially it also comes with a selflessness and core belief of responsibility and common good. By living lagom you can: Live a happier and more balanced life Reduce your environmental impact Improve your work-life balance Free your home from clutter Enjoy good food the Swedish way Grow your own and learn to forage Cherish the relationships with those you love

Folk History Comes to Life Light the lanterns! Roast the Goose! A grandmother shares the history of a special day with her grandchildren in this charming story about the origins of Martinmas, celebrated on November 11th. This beautiful book with original acrylic paintings by Heather Sleightholm makes an excellent addition to any Christian child’s library with information about St. Martin, a hero of the early church.

A must-have for every baker, with 130 recipes featuring bold new flavors and ingredients. Here is the go-to cookbook that definitively ushers the baking pantry beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you—and delicious—ingredients. The editors at Martha Stewart Living have explored the distinctive flavors and alluring textures of these healthful foods, and this book shares their very best results. A New Way to Bake has 130 foolproof recipes that showcase the many ways these newly accessible ingredients can transform traditional cookies, pies, cakes, breads, and more. Chocolate chip cookies gain greater depth with earthy farro flour, pancakes become protein powerhouses when made with quinoa, and lemon squares get a wonderfully crumbly crust and subtle nutty flavor thanks to coconut oil. Superfoods are right at home in these baked goods; granola has a dose of crunchy chia seeds, and gluten-free brownies have an extra chocolaty punch from cocoa nibs. With a DIY section for making your own nut butter, yogurt, coconut milk, and other basics, and more than 150 photographs, including step-by-step how-to images, A New Way to Bake is the next-generation home-baking bible.

FikaThe Art of the Swedish Coffee Break, with Recipes for Pastries, Breads, and Other Treats

The Nordic Art of Happy & Balanced Living with Fika, Lagom, Hygge, and More!

A Baking Book

Good Pictures

Smorgasbord

Fika (Feeka) Swedish a Moment to Slow Down and with Your Good Friends Appreciate the Good Things in Life

The Uplifting Daily Ritual of the Swedish Coffee Break

Traditional Swedish Cooking

By the award-winning English food writer of The Good Cook, a cookbook full of essays and recipes that offer a fresh, satisfying take on familiar favorites. In England, no food writer’s star shines brighter than Simon Hopkinson’s, whose breakthrough Roast Chicken and Other Stories was voted the most useful cookbook ever by a panel of chefs, food writers, and consumers. At last, American cooks can enjoy endearing stories from the highly acclaimed food writer and his simple yet elegant recipes. In this richly satisfying culinary narrative, Hopkinson shares his unique philosophy on the limitless possibilities of cooking. With its friendly tone backed by the author’s impeccable expertise, this cookbook can help anyone—from the novice to the experienced chef—prepare down-right delicious cuisine...and enjoy every minute of it! Irresistible recipes in this book include Eggs Florentine, Chocolate Tart, Poached Salmon with Beurre Blanc, and, of course, the book’s namesake recipe, Roast Chicken. Winner of both the 1994 Andre Simon and 1995 Glenfield awards (the gastronomic world’s equivalent to an Oscar), this acclaimed book will inspire anyone who enjoys sharing the ideas of a truly creative cook and delights in getting the best out of good ingredients. “The man is the best cook in Britain!” —Telegraph UK

“Roast Chicken and Other Stories, packed with homely native dishes, was recently voted the country’s [UK’s] most useful cookbook of all time by a panel of 40 experts.” —R.W. Apple Jr., New York Times “The recipes and writing are pure genius, from start to finish. Roast Chicken and Other Stories belongs in every kitchen and on every bedside table.” —Nigella Lawson Focusing on the flavors and foods native to Sweden, such as fresh dill, herring, allspice, juniper berries, fish, blueberries, and apples, Hofberg presents a mouthwatering collection of modern and classic Swedish dishes. From apple pancakes and lingon berry chutney to baby potato salad with asparagus and cod with herring, every recipe holds onto Swedish tradition while adding a fresh twist. Gathering inspiration from the ocean, woods, lakes, and farms, Hofberg shows her true passion for Swedish cooking through the simple and entertaining way she prepares her recipes. Beautiful full-color photographs will inspire any cook.

While the Danish concept of hygge, as caught on around the globe, so has lagom—it’s Swedish counterpart. An essential part of the lagom lifestyle, fika is the simple art of taking a break—sometimes twice a day—to enjoy a warm beverage and sweet treat with friends. This delightful gift book offers an introduction to the tradition along with recipes to help you establish your own fika practice.

Master the art and heart of Scandinavian baking: 60+ authentic recipes Now you can whip up a slice of Scandinavian hospitality in the comfort of your own kitchen! Modern Scandinavian Baking is a complete guide for bakers of all levels who want to create the sweet and savory treats of Denmark, Norway, and Sweden. From breads, to pastries, cakes, and cookies, there’s a simple and scrumptious recipe to delight everyone in this beautifully designed Scandinavian cookbook. Enjoy contemporary takes on classic bakes, plus a comprehensive guide to stocking your pantry with Scandinavian staples, like rye flour, cardamom, baker’s ammonia, and beyond. This Scandinavian cookbook includes: Baker’s dozen—Discover 13 simple rules for achieving the best results with the recipes in this Scandinavian cookbook. Regional bakes—Learn Scandinavian baking foundations, from the cultural origins of cornerstone foods, to techniques like kneading dough, and essential tools like potato ricers, rolling pins, and pastry brushes. Helpful tips—Get convenient pointers for serving and storing your baked goods, plus tips on how to adjust the recipes in this Scandinavian cookbook for specific allergens. If you’ve been searching for a Scandinavian cookbook that offers modern twists to the region’s traditional baked goods, look no further—this one has you covered!

The Art of Swedish Breads and Savory Treats [a Cookbook]

Small Meetings on a Vast Landscape

Roast Chicken and Other Stories

The Culinary Cyclist

Explore the beauty of Scandinavian style in the city and country

Comforting cakes and bakes from Scandinavia with love

The Scandinavians excel in comfort — family, friends, a good atmosphere, long meals, relaxation and an emphasis on simple pleasures. They even have a word for this kind of cosiness that comes with spending quality time in hearth and home when the days are short: hygge. Trine Hahnemann is the doyenne of Scandinavian cooking and loves nothing more than spending time in her kitchen cooking up comforting food in good company. This is her collection of recipes that will warm you up and teach you to embrace the art of hygge, no matter where you live.

Make time for the things that really matter in life. Find balance and happiness in your daily life, the Scandinavian way, with The Scandinavian Guide to Happiness! There’s a reason Finland, Denmark, Norway, Iceland, and The Netherlands consistently rank as the top 5 happiest countries on earth! Find out the secrets to their happiness and fulfillment in The Scandinavian Guide to Happiness, which shares centuries of Nordic wisdom, including: - Lykke: Happiness is all around you (Denmark) - Lagom: Just the right amount—not too much, not too little (Sweden) - Fika: Taking daily coffee breaks and other comforting rituals (Sweden) - Hygge: Coziness brings comfort, courage, and happiness (Denmark) - Sisu: Everyday courage, grit, and determination & acting rationally in the face of adversity

These basic principles will help you see how to have a happy life without buying anything, changing yourself, or making any other crazy drastic changes! Topics include Simplicity, Happiness, Health & Wellness, Relationships, Nature-Inspired Living, and more. Full of inspiring, encouraging ideas—and charming illustrations!—this thoughtful Scandinavian guide is sure to put a happy glow on your life. A follow-up to the successful The ScandiKitchen (published September 2015), this new book from Bronie Aureil features over 60 recipes for cakes, bakes and treats from all over Scandinavia. From indulgent cream confections to homely and comforting fruit cakes and traditional breads, sweet buns and pastries.

At the heart of the Great British Bake Off contestant Ruby Tandoh, with a focus on charming, flavorful, and practical dishes that celebrate the joy of casual baking. Enjoy the pleasures that baking has to offer, from the exertion of a long knead to the crackle of a loaf cooling on the counter top. Crumb presents a simple yet exuberant sort of baking, with recipes such as Chamomile Vanilla Cupcakes, Rosemary Pecan Pie, Fennel Seed & Chile Crackers, and Chocolate Lime Mud Cake that excite the palate and bring bliss to everyday baking. A delight to read as well as to cook from, Crumb covers a range of projects from sweet to savory—including cakes, cookies, crackers, bread, pastries, pies, tarts, and more. This is baking stripped back and enjoyed for its own sake, with recipes you'll return to over and over again.

Hello, Bicycle

Cocktails Inspired by the Classics

A History of Popular Photography

The Great Scandinavian Baking Book

The Scandinavian Guide to Happiness

The Scandinavian Home

The Swedish Art of Eating Harmoniously

A picture-rich field guide to American photography, from daguerreotype to digital. We are all photographers now, with camera phones in hand and social media accounts at the ready. And we know which pictures we like. But what makes a “good picture”? And how could anyone think those old styles were actually good? Soft-focus yearbook photos from the ’80s are now hopelessly—and happily—outdated, as are the low-angle portraits fashionable in the 1940s or the blank stares of the 1840s. From portraits to products, landscapes to food pics, Good Pictures proves that the history of photography is a history of changing styles. In a series of short, engaging essays, Kim Beil uncovers the origins of fifty photographic trends and investigates their original appeal, their decline, and sometimes their reuse by later generations of photographers. Drawing on a wealth of visual material, from vintage how-to manuals to magazine articles for working photographers, this full-color book illustrates the evolution of trends with hundreds of pictures made by amateurs, artists, and commercial photographers alike. Whether for selfies or sepia tones, the rules for good pictures are always shifting, reflecting new ways of thinking about ourselves and our place in the visual world.

A NEW YORK TIMES BEST SELLER Deep in the water, Mr. Fish swims about With his fish face stuck In a permanent pout. Can his pals cheer him up? Will his pout ever end? Is there something he can learn From an unexpected friend? Swim along with the pout-pout fish as he discovers that being glum and spreading “dreary wearies” isn’t really his destiny. Bright ocean colors and playful rhyme come together in this fun fish story that’s sure to turn even the poutiest of frowns upside down.The Pout-Pout Fish is a 2009 Bank Street - Best Children’s Book of the Year.

A savory spin on Swedish baking, pantry, and party cuisine from the coauthor of Fika. An illustrated cookbook on the classic breads and savory foods of a Swedish smo’rga’sbord that can be enjoyed for parties and holidays as well as for snacking and small meals. Includes traditional and contemporary Swedish recipes for dishes such as Rye Bread, Chicken Liver Pate, Elderflower Cured Trout, Fresh Cheese, Swedish Deviled Eggs, Buttery Red Cabbage, and infused aquavit liqueurs.

An Outdoor Cookbook with a Distinctly Refined Palette “Roughing it” doesn’t have to include the food you eat when you’re in the backcountry. Even when you’re miles from a full spice rack and only have a single-burner backpacking stove to work with, you can—and should—eat well. Best Served Wild offers up good backcountry food meant to be shared with friends around an open campfire. Adventure writer Brendan Leonard and food writer Anna Brones team up to bring you veggie-focused recipes for taking your backcountry food game beyond freeze-dried backpacking meals and brick-like energy bars. They share recipes for everything from single day adventures to overnight trips to multi-day outings—real food for real adventures.

Created for More

The Fruit Forager’s Companion

ScandiKitchen: Fika and Hygge

ScandiKitchen Christmas

Lagom

An Inspired Guide to the Two-Wheeled Life

Embracing the Art of Hygge

"An illustrated lifestyle cookbook on the Swedish tradition of fika—a twice-daily coffee break—including recipes for traditional baked goods, information and anecdotes about Swedish coffee culture, and the roots and modern incarnations of this cherished custom. Sweden is one of the world’s top coffee consuming nations, and the social coffee break known as fika is a cultural institution. A time to take a rest from work and chat with friends or colleagues over a cup and a sweet treat, fika is part of the national identity and a marker of the Swedish ideal of taking time to appreciate life’s small joys. Fika can be had alone or in groups, indoors or outdoors, while traveling or while at home, and Fika is full of inspiration to elevate these daily coffee breaks. In this adorable and illustrated cookbook, Anna Brones and Johanna Kindvall share more than 45 classic recipes from their most-loved—and from cinnamon buns and ginger snaps to rhubarb cordial and rye bread—while also examining what fika means to Swedes and how we can all integrate its values into our daily lives.”

For the first five years, renowned pastry chef Ian Heath has been baking cookies, cakes, tarts, and pies. Over a lifetime immersed in the dessert traditions of his native Sweden, he has refined the art of baking to produce flawless recipes like the ones collected here. This sumptuous compendium features 277 kinds of baked goods, including recipes for classic Swedish desserts like almond puff pastry, coconut macaroons, petit fours, and traditional Christmas cookies, as well as a full array of muffins, fruit tarts, and cakes. Now you can re-create all of the flavors of the Nordic dessert palate, from marzipan to candied citrus to rich chocolate, with these amazing sweets that are perfect for sharing with friends over tea or coffee. With so many to try, these beloved bakery indulgences are sure to warm your heart throughout the year!

Discover classic and contemporary Scandinavian style. Scandinavia is famous for its distinctive style: homes are pared-back and simple, and form and function are combined to create aesthetically pleasing and practical interiors. Scandinavians are inspired by light, having an abundance of it in summer but so little of it in winter, and house designs tend to maximize the amount of natural light that enters the home, and allow the inhabitants to make the most of outdoor life during the summer. Similarly, nature and the weather are major influences: homes are made warm and cozy for the freezing winter months—not just literally with log burners, but also through incorporating wood and natural materials.Å The Scandinavian Home showcases a wide range of these beautiful homes. The first chapter, City Dwellings, features sharp, modern apartments and smart townhouses.Å

Country Homes shows the Scandinavian take on country style with laid-back, bohemian homes. Finally, the Summer and Winter Retreats include coastal cottages, an allotment house, and log cabins.

More of Mason Currey’s Irresistible Daily Rituals, this time exploring the daily obstacles and rituals of women who are artists—painters, composers, sculptors, scientists, filmmakers, and performers. We see how these brilliant minds get to work, the choices they have to make: rebuffing convention, stealing (or secreting away) time from the pull of husbands, wives, children, obligations, in order to create their creations. From those who are the masters of their craft (Eudora Welty, Lynn Fontanne, Penelope Fitzgerald, Marie Curie) to those who were recognized in a burst of acclaim (Lorraine Hansberry, Zadie Smith) . . . from Clara Schumann and Shirley Jackson, carving out small amounts of time from family life, to Isadora Duncan and Agnes Martin, rejecting the demands of domesticity, Currey shows us the large and small (and abiding) choices these women made—and continue to make—for their art. Isak Dinesen, “I promised the Devil my soul, and in return he promised me that everything I was going to experience would be turned into tales.” Dinesen subsisting on oysters and Champagne but also amphetamines, which gave her the overdose she required . . . And the rituals (daily and otherwise) that guide these artists: Isabel Allende starting a new book only on January 8th . . . Hilary Mantel taking a shower to combat writers’ block (“I am the cleanest person I know”) . . . Tallulah Bankhead coping with her three phobias (hating to go to bed, hating to get up, and hating to be alone), which could she “mute them,” would make her life “as slick as a sonnet, but as dull as ditch water” . . . Lillian Hellman chain-smoking three packs of cigarettes and drinking twenty cups of coffee a day—and, after milking the cow and cleaning the barn.

Discover the real, deep-seated “hope” (“That is the exact order. Hope sets in toward midnight. That’s when you tell yourself that you’re going to be better the next time, so help you God.”) . . . Diane Arbus, doing what “gnaws at” her . . . Colette, locked in her writing room by her first husband, Henry Gauthier-Villars (nom de plume: Willy) and not being “let out” until completing her daily quota (she wrote five pages a day and three after the fifth). Colette later said: “A prison is one of the best workshops” . . . Jessye Norman disdaining routines or rituals of any kind, seeing them as “a crutch” . . . and Octavia Butler writing every day no matter what (“screw inspiration”), Germaine de Staël . . . Elizabeth Barrett Browning . . . George Eliot . . . Edith Wharton . . . Virginia Woolf . . . Edna Ferber . . . Doris Lessing . . . Pina Bausch . . . Frida Kahlo . . . Marguerite Duras . . . Helen Frankenthaler . . . Patti Smith, and 131 more—on their daily routines, superstitions, fears, eating (and drinking) habits, and other finely (and not so finely) calibrated rituals that help summon up willpower and self-discipline, keeping themselves afloat with optimism and fight, as they create (and avoid creating) their creations.

The Swedish Art of Balanced Living

Swedish Cookies, Tarts, and Pies

Swedish Cookbook

30 Days to Seeing Your World in a New Way

Recipes and traditions from Scandinavia

Scandinavian Gatherings

Best Served Wild

The first cookbook of its kind. The Culinary Cyclist is a gorgeous staple for any kitchen where bicycling and healthy, delicious food are priorities. This lovingly illustrated cookbook is your guide to hedonistic two-wheeled living. Recipes are all gluten free and vegetarian. Decadent basics such as a creamy sea salt chocolate cake and baked eggs in avocado halves are paired with cheerful instructions for gracefully hosting a dinner party, gifting food, bulk shopping by bicycle, and two-wheeled picnics. The cookbook is suitable for experienced cooks looking to add kitchen flair to their repertoire as well as beginners in the kitchen who want to start their culinary lives on the right foot.

“A festival of beautiful bakes and stunning photos.” Review of ScandiKitchen: Fika & Hygge, Good Housekeeping Magazine. Let Bronie & Aureil of the ScandiKitchen Caf  show you how to celebrate your Christmas Scandi-style by sharing her delicious recipes and family traditions with you. Anyone who has ever been in Scandinavian in December will know that Scandinavians really love Christmas. From huddling up in candlelit snowed-in cottages to consuming gl  g at every opportunity, Christmas is peak-hygge season all over Norway, Sweden and Denmark. Everything reverts back to tradition once Advent Sunday has come along. From saffron scented bakes to ‘gingerbread spice in everything’, Christmas is the time to break the never-ending darkness with edible treats and joyful feelings. Scandinavians visit friends and families taking along something home baked to share. They have Jul-S m   rg   sbord parties where old and young celebrate with a spread of traditional dishes and delicacies. Everything they do for Jul is centred around food, tradition and home comforts. Join Bronie and feel the warmth, even when it’s cold outside!

Despite its rich history and unbelievable flavor combinations, Swedish cuisine is arguably some of the least known on the planet. This is a massive shame, because it is also unquestionably some of the tastiest. Combining local produce with rich northern meats, traditional Swedish dishes are renowned for their contrast of unique flavors and colors, creating simple, yet healthy dishes that are a sensation to the taste buds. And in this book we have got you covered. This cookbook provides you with a simple and easy to follow traditional Swedish recipes dishes from the comfort of your own kitchen. In this book, you will learn how to cook: - Simple and healthy Swedish breakfasts - Delicious Swedish appetizers - Rich Swedish dinners - Amazing Swedish desserts Swedish cuisine is very quickly becoming some of the most internationally recognized in the world - and now it's right in front of you. So, what are you waiting for? Open this first few pages and start cooking!

TAKE TIME OUT FOR a few minutes each morning and evening to reflect AND focus on EVERYTHING YOU HAVE TO be thankful for. FROM appreciating the people in our lives. TO the priceless lessons we learn from our challenges.START THE DAY AS YOU MEAN TO GO ON AND WRITE IN THE SPACES PROVIDED THE THINGS THAT YOU ARE GRATEFUL FOR. Begin MANIFESTING a MINDSET of gratitude as soon as you wake up. A little action every day, and you'll build the habit of focusing on the blessings you have been given - and you'll be more able to be a blessing to others around you!Get a copy for a friend and share the journey of gratitude together!6.7" x 9.6"Soft cover - fits easily into your bag, purse, or backpackSpace for daily gratitude and reflection

The Art of the Bar

Designs and Inspirations for Enchanting Folk Art

Classic Recipes Updated with Better-for-You Ingredients from the Modern Pantry: A Baking Book

Swedish Cakes and Cookies

A New Way to Bake

The Book of Hygge

From Tokyo to New York, a cocktail renaissance is happening as “bar chefs” create delicious elixirs worthy of their kitchen counterparts. An epicenter of this barroom artistry can be found at the Absinthe Brasserie & Bar in San Francisco (a city that spends more money per capita on alcohol than any other in the country). Bartenders Jeff Hollinger and Bob Schwartz share their artisan approach for stunning creations that unveil a new spectrum of flavors. Fresh herbs and even aromatic lavender are deftly used to augment classic and new cocktail recipes. Syrups and mixes are carefully crafted from scratch, ensuring small-batch perfection and a harmony of flavors. Acclaimed photographer Frankie Frankeny captures their virtuoso mixing performances with a refreshing take on the cocktail, creating a showpiece for any living room.

Are you compartmentalizing God? If you ever feel like your times spent praying or trying to read the Bible are disconnected from the rest of your day, you need this book. Devotions aren’t supposed to be isolated from your life; the God who created you also calls you to create—whether that is a business, a family, a book, a photograph, a website, a sermon, or a meal. Created for More ties together our drive to create and our desire for God. Spend 30 days learning to be more than you thought you could be. Be humble. Be intentional. Be limited. Be parallel. Be invested. Be brave. Be a creator as you draw near to the God who created you.

Uncover the secrets of the Swedish philosophy of life called Lagom - meaning ‘just enough’. At its core is the idea that we can strike a healthy balance with the world around us without having to make extreme changes, and without denying ourselves anything.

The recipe takes you to a fun, freeing, and good for the planet and our health. Hello, Bicycle is a practical guide to the bike life with real-world advice, covering everything you need to know to up your bicycling game and ride with confidence and style. Filled with everything you need to know about: • Buying new, used, and custom bikes • Making the switch to bike commuting • Riding, locking, and storing your bike • Maintaining your bike at home (and what your mechanic should handle) • Picnicking, traveling, camping, and touring by bicycle • Creating DIY bike projects • And much more! Adorable illustrations and friendly tips will make even the most daunting cycling endeavors seem doable! This inspiring, giftable, informative, and fun handbook offers some helpful for cyclists of all types, whether you’re new to biking, looking to get back into it, or a seasoned rider who wants to take it to the next level.

A Cookbook and Companion for the Good Life

Fika From Afternoon Fika to Midsummer Feast: 70 Simple Recipes & Crafts for Everyday Celebrations

The Pout-Pout Fish Ferments, Desserts, Main Dishes, and More from Your Neighborhood and Beyond

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Modern Scandinavian Baking

Lagom: The Swedish Art of Living a Balanced, Happy Life

Winner — IACP 2019 Reference & Technical Cookbook Award From apples and oranges to pawpaws and persimmons Half of the fruit that grows in yards and public spaces is never picked or eaten. Citrus trees are burdened with misshapen lemons, berries grow in tangled thickets on the roadside, and the crooked rows of abandoned orchards fill with fallen apples. At the same time, people yearn for an emotional connection that’s lacking in bland grocery store bananas and tasteless melons. The Fruit Forager’s Companion is a how-to guide with nearly 100 recipes devoted to the secret, sweet bounty just outside our front doors and ripe for the taking, from familiar apples and oranges to lesser-known pawpaws and mayhaws. Sara Bir—a seasoned chef, gardener, and forager—primes readers on foraging basics, demonstrates gathering and preservation techniques, and presents a suite of recipes including habanero crabapple jelly, lime pickle, pawpaw lemon curd, and fermented cranberry relish. Bir encourages readers to reconnect with nature and believes once the foraging mindset takes control, a new culinary world hiding in plain sight will reveal itself. Written in a witty and welcoming style, The Fruit Forager’s Companion is a must-have for seekers of both flavor and fun.

Relax with family and friends the hygge way with this whimsical collection of Scandinavian-inspired recipes, crafts, and entertaining ideas Scandinavia Gatherings is your hygge handbook (pronounced HOO-guh) for turning your home into a cozy retreat! The creator of the popular Lulu the Baker blog shows you how to create simple pleasures throughout the year with 10 seasonal, family-friendly gatherings filled with the flavors and traditions of Norway, Sweden, Denmark, and Finland (a region regularly reported as the happiest place on earth!). The book boasts 30 simple craft projects for entertaining and decorating, as well as 40 sweet and savory recipes that put a modern twist on well-loved, traditional Scandinavian treats. You'll soon be warming your home with the comforting smells of Mom's Maple Pecan Rings, Swedish Meat Pies, Lucia Buns, Hot Chocolate with Homemade Cardamom Marshmallows, and more. With ideas for year-round gatherings such as Nordic Brunch, Woodland Tea Party, Afternoon Fika, Lucia Day, and Christmas Cookie Exchange, you'll turn your home into a stress-free hygge oasis.

Winner of the 2019 Whirling Prize “Strong on science but just this side of poetry.” —Nature A beautifully illustrated exploration of the principles, laws, and wonders that rule our universe, our world, and our daily lives, from the New York Times bestselling creator of Lost in Translation Have you ever found yourself wondering what we might have in common with stars, or why the Moon never leaves us? Thinking about the precise dancing of planets, the passing of time, or the nature of natural things? Our world is full of unshakable mystery, and although we live in a civilization more complicated than ever, there is simplicity and reassurance to be found in knowing how and why. From the New York Times bestselling creator of Lost in Translation, Eating the Sun is a delicately existential, beautifully illustrated, and welcoming exploration of the universe—one that examines and marvels at the astonishing principles, laws, and phenomena that we exist alongside, that we sit within. “[A] lyrical and luminous celebration of science and our consanguinity with the universe. . . . Playful and poignant.” —Brain Pickings

An inspirational and encouraging illustrated guide to the world of bicycles and cycling, with practical information on bike buying, riding, repairs, and maintenance as well as countless suggestions on how to better enjoy your wheels, from packing a bike picnic to crafting art projects using spare parts. Believe or not, anyone can be great at cycling. Let Hello, Bicycle empower you. Riding a bike is one of life’s simple joys—it’s fun, freeing, and good for the planet and our health. Hello, Bicycle is a practical guide to the bike life with real-world advice, covering everything you need to know to up your bicycling game and ride with confidence and style. Filled with everything you need to know about: • Buying new, used, and custom bikes • Making the switch to bike commuting • Riding, locking, and storing your bike • Maintaining your bike at home (and what your mechanic should handle) • Picnicking, traveling, camping, and touring by bicycle • Creating DIY bike projects • And much more! Adorable illustrations and friendly tips will make even the most daunting cycling endeavors seem doable! This inspiring, giftable, informative, and fun handbook offers some helpful for cyclists of all types, whether you’re new to biking, looking to get back into it, or a seasoned rider who wants to take it to the next level.

A Cookbook and Companion for the Good Life

Fika

Scandinavian Comfort Food

The Nordic Baking Book

Swedish Traditions

Crumb

The Little Book of Fika

Lagom. It’s just the right amount, balanced, harmonious. This beautiful, fresh cookbook offers genuine insight into how Swedes eat and cook – with recipes that fit around the seasons, occasions, times of day, and appetite. Eating and cooking in tune with ‘lagom’ means embracing food that is good for body and soul, unfussy, delicious and sustaining, and all in harmony. The Swedes understand the bitter wind is howling outside, that refreshing, lighter meals suit hot, hazy days, that a mid-morning bun is good for morale, and that a long, sociable lunch with friends and family on a Sunday is the most rewarding way to end the weekend. There is a time and place for every kind of food, and when everything is in equilibrium, you will be content and satisfied. Steffi Knowles-Delner is a Swedish

Swedish concepts that encapsulate lagom. In this her debut book. From the well-known smörgåsbord table of open sandwiches, and Fredags mys (“cozy Fridays”) when hunkering down on a cosy sofa and tucking into tacos is a must, all the way to the irresistible idea of lördagsgodis – a single day for eating sweets to satisfy even the sweetest tooth.

Eating the Sun

Snow on Martinmas

Daily Rituals: Women at Work

Real Food for Real Adventures