



TEN SPEED PRESS  
Food + Drink  
Fall 2020





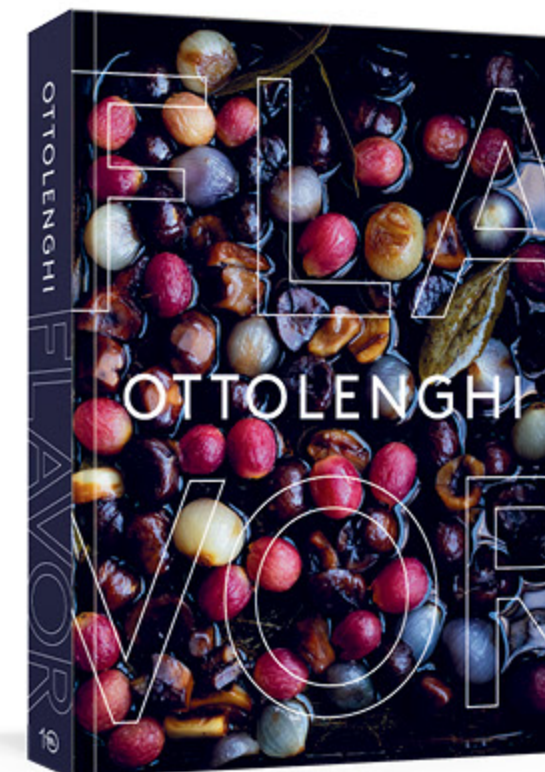


## Ottolenghi Flavor

A Cookbook

The *New York Times* bestselling author of *Plenty* joins up with the Ottolenghi Test Kitchen's Ixta Belfrage to reveal how flavor is created and amplified through more than 100 innovative, super-delicious plant-based recipes.

Yotam Ottolenghi's landmark books ushered in a new era of vegetable cooking and now, in *Ottolenghi Flavor*, he and colleague Ixta Belfrage detail the principles behind his stylish, innovative brand of cooking with a new collection of revolutionary recipes. With surefire hits, such as Stuffed Eggplant in Curry and Coconut Dal, Mushroom Lasagna, and Vegetable Schnitzel, plus stunning photographs of nearly every recipe, *Ottolenghi Flavor* is the exciting, next-level approach to vegetable cooking that Yotam's fans and home cooks of all levels have been craving.



978-0-399-58175-5 • 10/13/20

HC • \$35.00

320 pages • 7 1/2 x 10 1/2 inches • 190 color photographs



**YOTAM OTTOLENGHI** is a seven-time *New York Times* bestselling cookbook author who also contributes to the *New York Times* Food section and has a weekly column in *The Guardian*. He lives in London, where he co-owns an eponymous group of restaurants and the fine-dining destinations NOPI and ROVI. **IXTA BELFRAGE** formally began her culinary career at NOPI before moving to the Ottolenghi Test Kitchen and contributing to Yotam's columns.



## More Vibrant Cookbooks from Yotam Ottolenghi

"No chef captures the flavors of the moment better than Yotam Ottolenghi."

—*Bon Appétit*

"Yotam Ottolenghi is the most creative but also practical cook of this new culinary era—a 21st-century Escoffier."

—*Wall Street Journal*



OTTOLENGHI  
978-1-60774-418-4



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ESSENTIAL OTTOLENGHI  
978-1-9848-5833-7







978-1-9848-5873-3 • 9/8/20  
 HC • \$25.00  
 320 pages • 5½ x 7½ inches • 110 color photographs



## Greenfeast

Autumn, Winter

110 vegetarian autumn and winter recipes that provide quick, easy, and filling plant-based suppers while paying homage to the seasons—from the bestselling author of *Eat*.

Revered British food writer Nigel Slater's newest book is a vibrant and joyous collection of recipes, perfect for people who want to eat less meat but don't want to compromise on flavor and ease of cooking. With Slater's famous one-line recipe introductions, the recipes are blissfully simple and make full use of ingredients you have on hand. Straightforward recipes showcase the delicious ingredients used, such as pumpkin, onions, and rosemary, and provide a plant-based guide for those who wish to eat with the seasons.

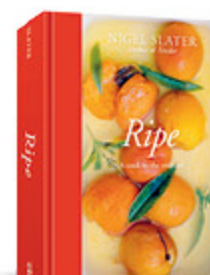
Britain's foremost food writer, **NIGEL SLATER** is the author of numerous bestselling books including *Eat*, *Notes from the Larder*, *Tender*, and the James Beard Award-winning *Ripe*. He has written a column for the *Observer* for more than twenty years and is the host of the BBC series *Simple Suppers*. He lives in London.



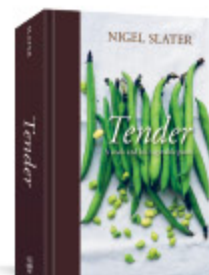
ALSO BY NIGEL SLATER  
 NOTES FROM THE LARDER  
 978-1-60774-543-3



EAT  
 978-1-60774-726-0



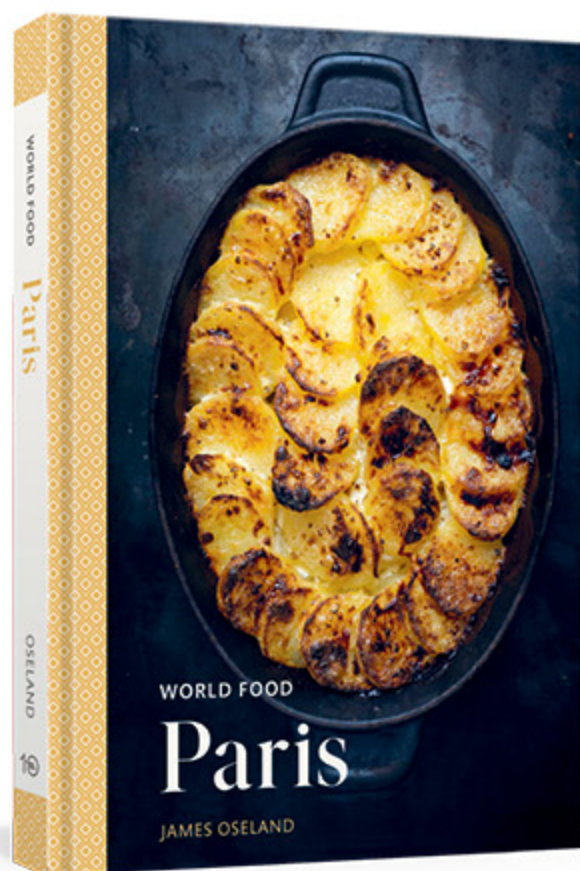
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 978-1-60774-332-3



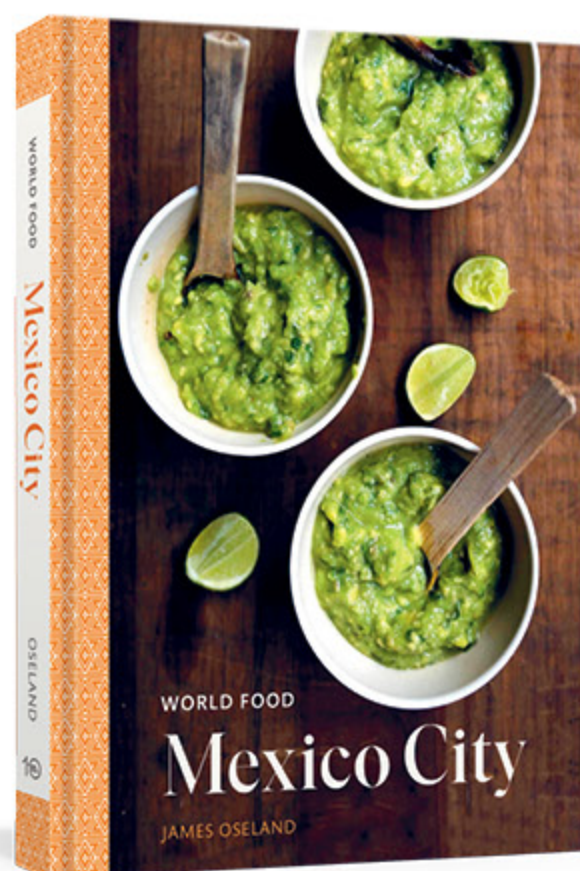
TENDER  
 978-1-60774-037-7







978-0-399-57985-1 • 10/27/20  
 HC • \$26.00 (CAN \$35.00)  
 224 pages • 7 x 10 inches • 150 color photographs



978-0-399-57983-7 • 10/27/20  
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 224 pages • 7 x 10 inches • 150 color photographs



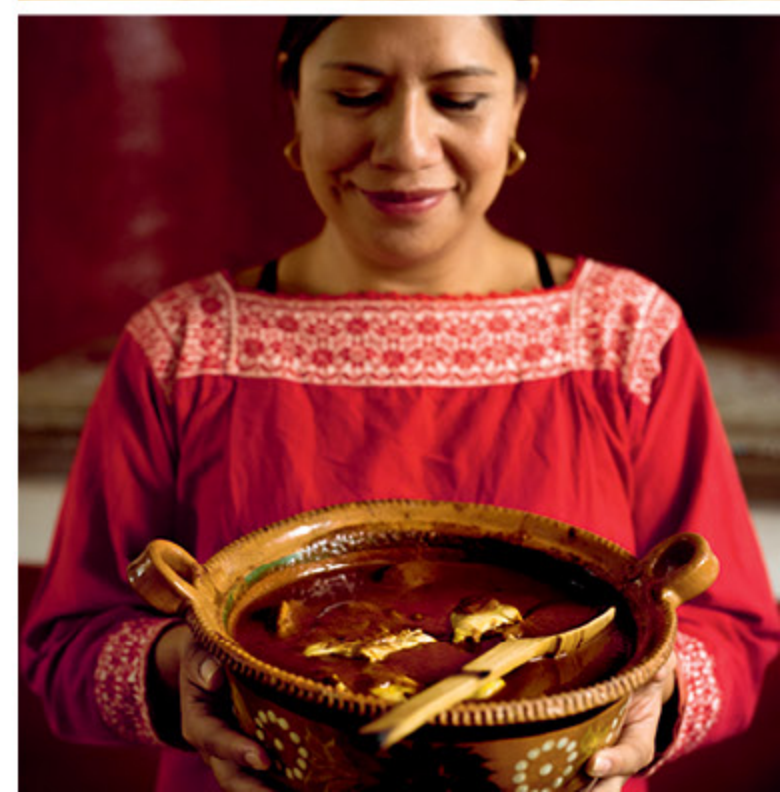
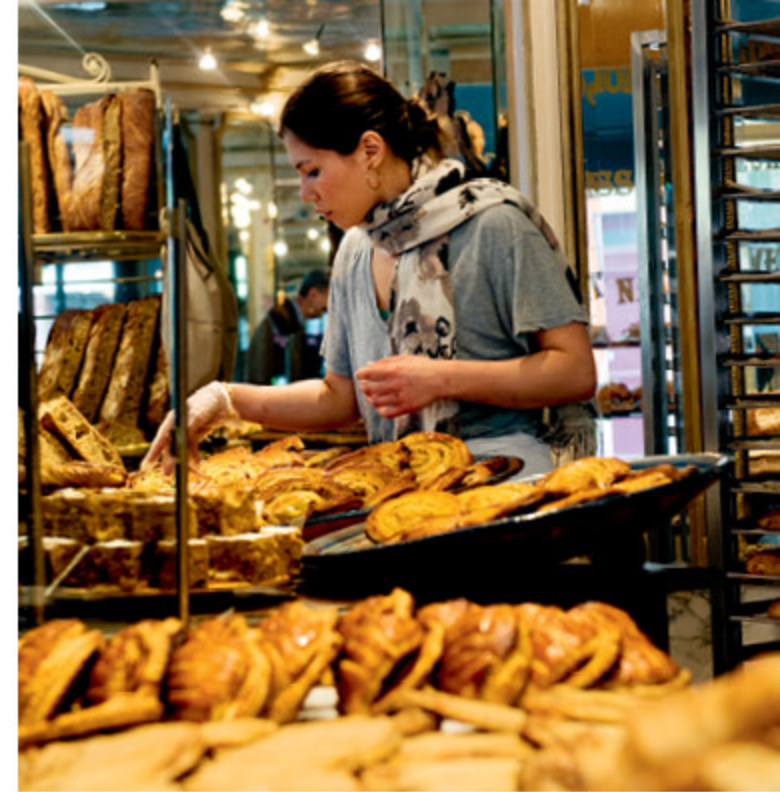
## WORLD FOOD Paris & Mexico City

Heritage Recipes for Classic Home Cooking

Timeless recipes, evocative storytelling, and beautiful photography provide a current lens into two of the most interesting and visited culinary destinations, honoring world culture through food.

The first two titles in a sweeping new series from award-winning food journalist and editor James Oseland, the World Food books take readers on a journey through two of the world's cultural hotspots: Mexico City, with its rich street-food heritage representing the best of the country's regional cooking, and Paris, long synonymous with fine dining and now experiencing a culinary renaissance. Through colorful photography and rich storytelling, these vibrant cities are brought to life, with visits to renowned restaurants and local home kitchens, details of hidden gems off the beaten path, and deep-dives into the ingredients and techniques that define their culinary heritage. More than 50 classic and modern recipes, well-tested and easy-to-follow, allow readers to recreate this legendary food at home.

**JAMES OSELAND** was the editor-in-chief of *Saveur* magazine from 2005 to 2014, and the founding editor-in-chief of Rodale's *Organic Life*. He is also a veteran of Bravo TV's *Top Chef Masters*. He is the author of *Cradle of Flavor*, named one of the best books of the year by the *New York Times* and by the James Beard Foundation and the International Association of Culinary Professionals.











978-1-9848-5650-0 • 10/27/20  
HC • \$35.00 (CAN \$47.00)  
304 pages • 8 x 10 inches • 100 color photographs



**BRANDON JEW** is chef and owner of Mister Jiu's, a Chinese-American restaurant in the heart of San Francisco's Chinatown. Mister Jiu's earned a Michelin star in its first six months of opening and was named third best restaurant in the country by *Bon Appétit*. **TIENLON HO** is an award-winning writer focused on food and culture.

## Mister Jiu's In Chinatown

Recipes and Stories from the Birthplace of Chinese American Food

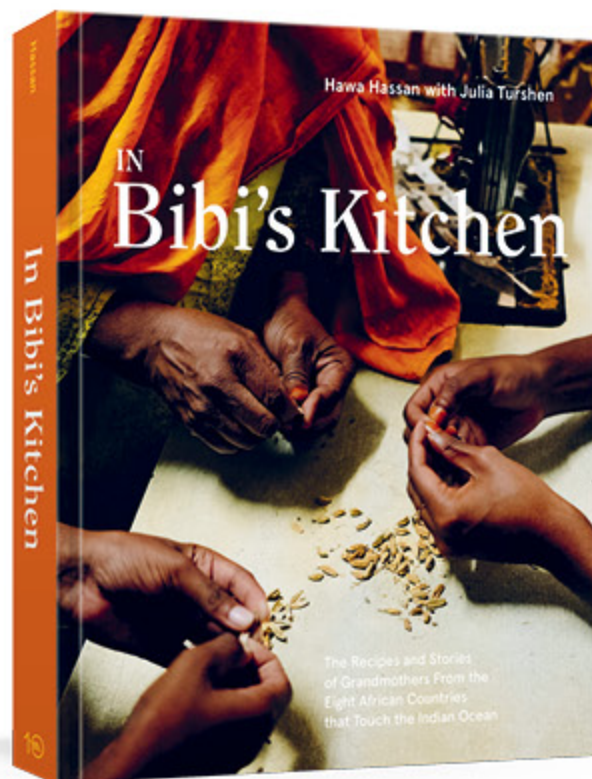
The acclaimed chef behind the Michelin-starred Mister Jiu's in San Francisco's Chinatown shares stories of the past, present, and future of Chinese cooking in America through 90 mouthwatering recipes and 100 evocative food and location photographs.

*Mister Jiu's in Chinatown* shares the stories of how celebrated chef Brandon Jew took a roundabout journey to cooking and eventually found himself inspired by making the Chinese food he grew up with, and realized its potential as a cuisine.

In this unique cookbook, Jew gives us spins on classic recipes like Sizzling Rice Soup, Orange Chicken Wings, and Liberty Roast Duck and novel ones on Crispy Pork Sui Yok, Squid Ink Wontons, and Banana Black Sesame Pie, and of course an entire chapter devoted to dumplings and entertaining. Beginning with the fundamentals of Chinese cooking and then moving into master class recipes, both occasional and more experienced cooks will benefit from Jew's intrepid tricks.







978-1-9848-5673-9 • 10/6/20  
 HC • \$32.50 (CAN \$42.50)  
 288 pages • 8 x 10 inches • 100 color photographs



**HAWA HASSAN** is the founder and CEO of Basbaas Sauce, a line of condiments inspired by her country of origin, Somalia. Hawa and her brand have been featured in *Forbes*, the *New York Times*, the *Observer*, *Grub Street*, *Vogue*, *The Cut*, *Eater*, and more. **JULIA TURSHEN** is the bestselling author of *Now and Again*, *Feed the Resistance*, and *Small Victories*. She is the founder of Equity At The Table (EATT), an inclusive digital directory of women and non-binary individuals in food.

## In Bibi's Kitchen

The Recipes and Stories of Grandmothers from the Eight African Countries that Touch the Indian Ocean

Grandmothers from eight eastern African countries welcome you into their kitchens to share flavorful recipes and stories of family, love, and tradition in this transporting cookbook-meets-travelogue.

This incredible, first-of-its-kind volume contains 75 recipes, evocative photography, and personal stories gathered from bibis (grandmothers) from eight African nations: South Africa, Mozambique, Madagascar, Comoros, Tanzania, Kenya, Somalia, and Eritrea. We meet women such as; Ma Vicky, a real-life princess from Tanzania who now lives in suburban New York; and Ma Mariama in Comoros who cooks outdoors in a rustic kitchen where each meal starts with building a fire; and Ma Shara in Zanzibar, who teaches cooking classes for visiting tourists. All the featured bibis share delicious recipes from their homelands, including Ajemi Bread with Carrots and Green Pepper, Matoke (Stewed Plantains with Beans and Beef), Kicha (Eritrean Flatbread), and Shiro (Ground Chickpea Stew). *In Bibi's Kitchen* brings the women and the stories behind the recipes to life, and uses food to teach us all about family, war, loss, migration, refuge, and sanctuary.





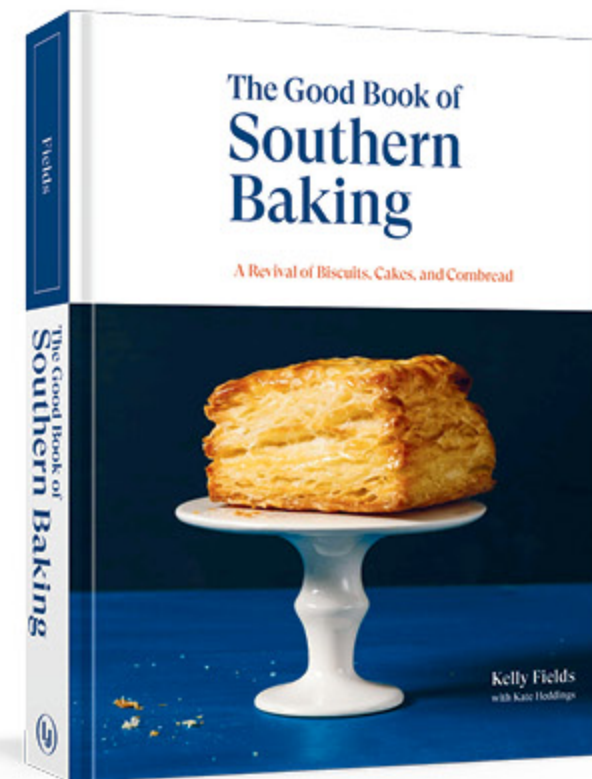


## The Good Book of Southern Baking

A Revival of Biscuits, Cakes, and Cornbread

A comprehensive, contemporary collection of more than 100 beloved Southern baking recipes from the James Beard Award-winning Kelly Fields of the New Orleans bakery Willa Jean.

Celebrated pastry chef Kelly Fields has spent decades figuring out what makes the absolute best biscuits, cornbread, butter-scotch pudding, peach pie, hummingbird cake, and, well, every baked temptation in the Southern repertoire. Colorful and sometimes sentimental storytelling introduces each recipe as Fields brings bakers into her world, generously divulging her ingenious tips and tricks. With recipes for quick breads, muffins, biscuits, cookies and bars, puddings and custards, cobblers, crisps, galettes, pies, tarts, and cakes—plus dozens of irresistible variations on the standards—this is the new bible for Southern baking.

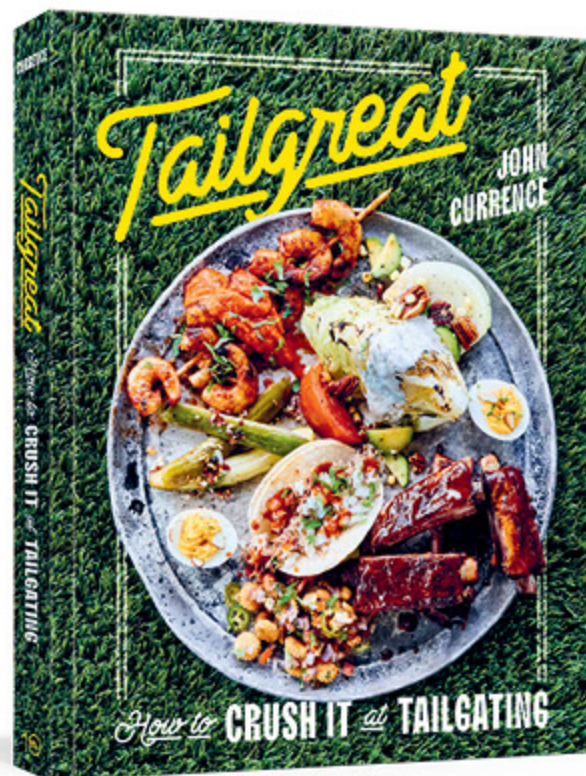


978-1-9848-5622-7 • 9/8/20  
HC • \$35.00 (CAN \$47.00)  
336 pages • 7 1/2 x 9 5/8 inches • 150 color photographs  
Lorena Jones Books



KELLY FIELDS has worked as a pastry chef for more than twenty years, won Outstanding Pastry Chef from the James Beard Foundation in 2019, and was named one of the most influential people in the South by *Garden & Gun* magazine. She lives in New Orleans. KATE HEDDINGS is a food journalist and writer, and the former food editor at *Food & Wine*.





978-1-9848-5652-4 • 9/1/20  
 HC • \$28.00 (CAN \$37.00)  
 256 pages • 8 x 10 inches • 90 color photographs



**JOHN CURRENCE** is the owner of City Grocery, Big Bad Breakfast, Bouré, and Snackbar in Oxford, Mississippi—which is also home of Ole Miss, one of the biggest football franchises in the NCAA. Currence is a James Beard Award winner and the author of *Pickles, Pigs, and Whiskey* and *Big Bad Breakfast*.

## Tailgreat

How to Crush It at Tailgating

A collection of 100 smart, modern, tailgate-friendly recipes from Southern chef extraordinaire John Currence and his time in the tailgating mecca of Ole Miss.

With recipes for cocktails, sandwiches, snacks, and grill-ables, this book covers all the classics you'd expect at any self-respecting tailgate—just in a more delicious fashion. James Beard Award-winning chef John Currence uses only top-notch ingredients and plenty of bold flavors from around the world, creating a tailgating book to up your game. With tips for transporting food, ideas for hosting large crowds, and plenty of attitude, Currence shows you how to bring people together to celebrate their favorite team—or really any occasion. Crowd-pleasing dishes like Asian Duck Meatball Lettuce Wraps with Tangy Hoisin, NOLA Roast Beef Po' boy Bites, Spicy Fried Chicken Buttered Popcorn, and Black-Eyed Pea Falafel with Tzatziki Pita Pockets are sure to wow fans no matter their team or tastes.

ALSO BY JOHN CURRENCE  
**BIG BAD BREAKFAST**  
 978-1-60774-736-9







## Food52 Your Do-Anything Kitchen

The Trusty Guide to a Smarter, Tidier, Happier Space

Your ultimate guide to the kitchen—filled with ideas for creating, organizing, and enjoying everyone's favorite room in the house—from Food52, the award-winning kitchen and home destination.

If you're ready for a top-to-bottom kitchen revamp, this handbook's got you covered, and it's packed with small-but-mighty upgrades, too. You'll get to know which cooking tools are must-haves, discover new pantry staples, and learn tons of tips to make your fridge (freezer, too!) work hard for you. You'll find strategies for tidying clutter and arranging all of your cooking gadgets—and maximizing precious drawer and counter space. Once you've gotten your kitchen in order, start cooking with a new spring in your step, thanks to a handy how-to on knife skills and a mini-guide to mise en place. A chapter chock-full of cleaning advice will keep your kitchen at its spiffiest. So whether you're putting together your very first kitchen or looking to spruce up a well-loved space, *Your Do-Anything Kitchen* will turn it into the greatest-possible place to cook—and spend time.



978-0-399-58156-4 • 9/1/20  
TR • \$19.99 (CAN \$25.99)  
176 pages • 6½ x 8½ inches • 75 illustrations  
and photographs



**FOOD52** was founded by Amanda Hesser and Merrill Stubbs—two authors and opinionated home cooks who formerly worked for the *New York Times*—to celebrate food as the center of a well-lived life with recipes, books, home goods, and more.





## The Complete Food52 Works

FOOD52: A NEW WAY TO DINNER  
978-0-399-57800-7



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FOOD52: ANY NIGHT GRILLING  
978-1-5247-5896-7







978-1-9848-5854-2 • 9/29/20  
 HC • \$18.99 (CAN \$24.99)  
 144 pages • 7 x 9 inches • 60 color photographs



**CATHY ERWAY** is a James Beard Award-winning food writer with bylines in *TASTE*, *Eater*, *Food & Wine*, and more. She is the author of *The Food of Taiwan* and *The Art of Eating In*. She lives in New York City.

## Sheet Pan Chicken

50 Simple and Satisfying Ways to Cook Dinner

A cookbook of 50 recipes that combines everyone's favorite protein with the ease of cooking all on one pan, from a James Beard Award-winning food writer.

There's a reason sheet pan recipes have infiltrated the way Americans think about dinner. Not only do they save time, but they also provide creative new ways to approach cooking. Featuring recipes from established chefs, *Sheet Pan Chicken* has something for every busy home cook seeking delicious, easy dinners. Globally inspired dishes include any-day favorites as well as remixed classics, all with the ease of cooking an entire meal on one pan. There's Chicken Katsu with Plum Sauce; Chicken-Eggplant Parm with Garlic Toasts; Chicken Schnitzel with Crispy, Cabbage and Potatoes; and Nashville-Style Hot Chicken with Bacon Collard Greens. With these mouthwatering recipes, you'll never look at chicken the same way again.





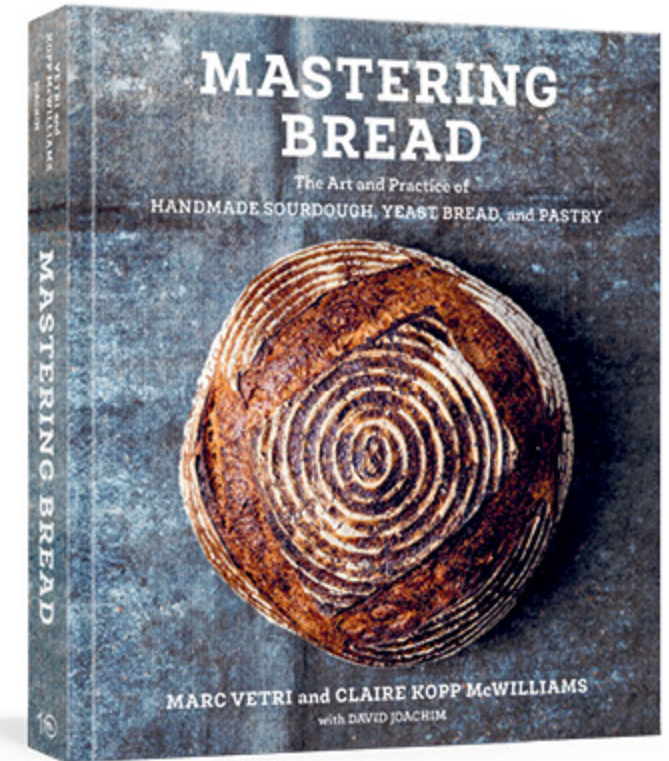


## Mastering Bread

The Art and Practice of Handmade Sourdough, Yeasted Bread, and Pastry

A detailed guide to making artisan breads at home, from an acclaimed master of pasta, pizza, and bread.

In *Mastering Bread*, James Beard Award-winning chef Marc Vetri and the head baker at his eponymous restaurant, Claire McWilliams, show home cooks how to create simple breads with unique flavors, including all their best-selling sourdough and yeasted loaves. The process of bread making is broken down into three easy-to-digest chapters: Mix, Shape, and Bake. Another chapter called "Eat" includes recipes for enjoying your bread in dishes like Bruschetta, Panzanella, Strata, and Ribollita. There's even a bonus chapter revealing the secrets of Vetri's coveted Panettone. Much like Vetri's previous cookbooks, *Mastering Bread* is a master class from an award-winning chef who makes world-class artisan bread easy to bake for both home cooks and professionals alike.



978-1-9848-5698-2 • 11/10/20  
 HC • \$29.99 (CAN \$39.99)  
 272 pages • 8½ x 9½ inches • 100 color photographs



ALSO BY MARC VETRI  
 MASTERING PIZZA  
 978-0-399-57922-6

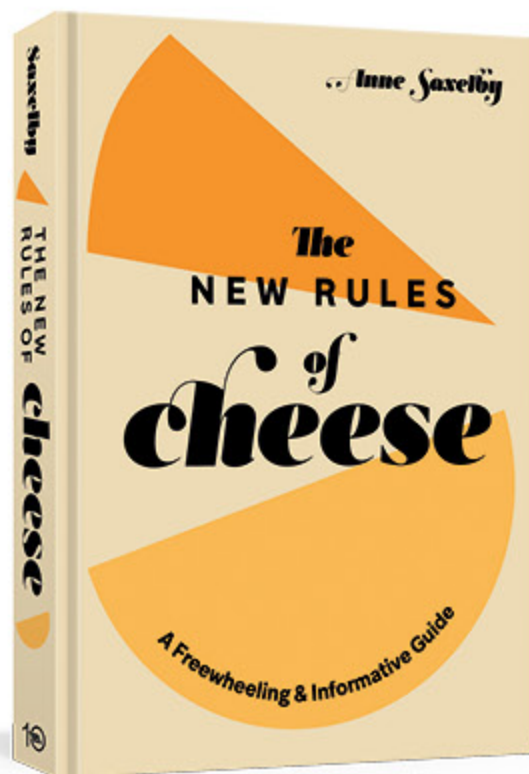


MASTERING PASTA  
 978-1-60774-607-2



Trained in Italy, **MARC VETRI** is the chef-owner of five Philadelphia restaurants. He was named one of *Food & Wine's* Ten Best New Chefs and also won the James Beard Award for Best Chef Mid-Atlantic. **CLAIRE KOPP MCWILLIAMS** is the head baker and miller for Vetri. **DAVID JOACHIM** is the author of *A Man A Can A Plan* and a co-writer on numerous cookbooks.





978-1-9848-5789-7 • 10/20/20  
 HC • \$14.99 (CAN \$19.99)  
 160 pages • 5 x 7 inches • 25 illustrations



**ANNE SAXELBY** is the founder of Saxelby Cheesemongers, Manhattan's first cheese shop dedicated to American artisanal cheese, with a wholesale business catering to more than 100 Manhattan restaurants. She started out at Murray's cheese shop and apprenticed with cheese makers in France and the US.

## The New Rules of Cheese

A Freewheeling and Informative Guide

A fun and quirky guide to the essential rules for enjoying cheese, including tips on selecting and tasting different varieties, serving and pairing cheeses, as well as a brief history on cheese and a rundown of how cheeses are made.

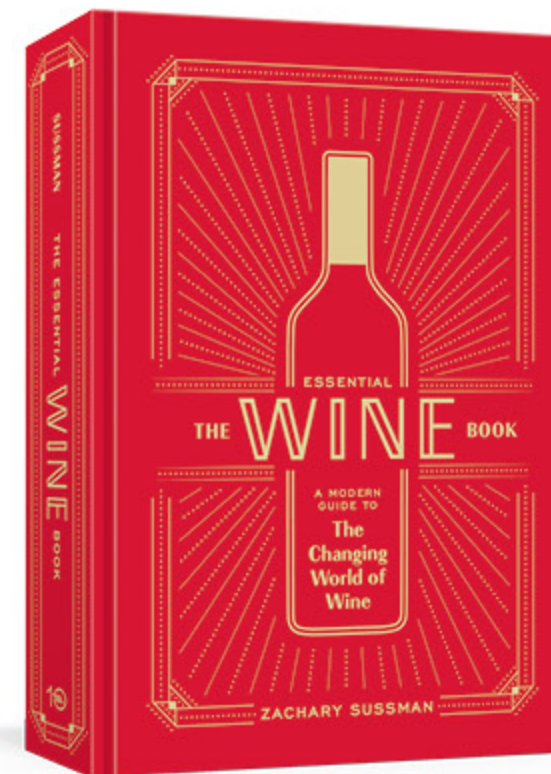
This introductory book—perfect for cheese fans, from cheese newcomers to expert cheesemongers—teaches you how to make a stylish cheese platter, repurpose nibs and bits of leftover cheese into something delicious, expand your cheese palette, and taste cheeses properly. Alongside the history and fundamentals of cheese making; you'll even learn why cheese is actually good for you (and doesn't make you fat!), find enlightenment on the great dairy debate—pasteurized versus not pasteurized—and improve your cheese vocabulary with a handy lexicon chart.

## The Essential Wine Book

A Modern Guide to the Changing World of Wine

A field guide to the new world of wine, featuring an overview of today's most exciting regions and easy-to-use advice on properly tasting wine, ordering off a menu, and bringing the perfect bottle to your next party.

Featuring a global array of wines, *The Essential Wine Book* tells you what to drink and why. Beginning with foundational information about making wine, tasting it, and understanding terroir, wine expert and journalist Zachary Sussman then gives an overview of the most important and interesting wine regions today—both old world and new. User-friendly “just the highlights” notes are given for each region, as are recommendations for producers and particular bottles to seek out. Diving deep into what makes each region essential and unique, this comprehensive guides gives new wine drinkers and enthusiasts alike an inside track on modern wine culture.



978-1-9848-5677-7 • 10/20/20  
 HC • \$19.99 (CAN \$25.99)  
 336 pages • 5 x 7 inches



**ZACHARY SUSSMAN** is a Brooklyn-based wine writer whose work has appeared in *Saveur*, *Wine & Spirits*, the *World of Fine Wine*, *Food & Wine*, and the *Wall Street Journal Magazine*, among many others. He is a regular contributor to *PUNCH* and was selected as the 2016 Champagne Louis Roederer Emerging Wine Writer of the Year.



ALSO IN THE SERIES  
 THE ESSENTIAL BAR BOOK  
 978-1-60774-653-9



THE ESSENTIAL COCKTAIL BOOK  
 978-0-399-57931-8







978-1-9848-5634-0 • 10/6/20  
 HC • \$22.00 (CAN \$29.00)  
 176 pages • 6½ x 9½ inches • 50 color photographs



**JULIA BAINBRIDGE** is a former editor at *Bon Appétit* and a James Beard Award–nominated writer. She has also worked at *Condé Nast Traveler* and *Food & Wine*, and her writing has appeared in *Organic Life*, *Jarry*, *Paper*, and *Food52*, where she was the online publication's first writer in residence. She lives in New York City.

## Good Drinks

Alcohol-Free Recipes, for When You're Not Drinking for Whatever Reason

A serious and stylish look at sophisticated nonalcoholic beverages by a former *Bon Appétit* editor and James Beard Award nominee.

Blackberry-infused cold brew with almond milk and coconut cream. Smoky tea paired with tart cherry juice and lemon. A bittersweet, herbal take on the Pimm's Cup. Julia Bainbridge spent a summer driving across the U.S. going to bars, restaurants, and everything in between in pursuit of the question: Can you make an outstanding non-alcoholic drink? The answer came back emphatically yes, with elevated libations to satisfy the most sophisticated drinkers, like Verjus Spritz, Chicha Morada Agua Fresca, Salted Rosemary Paloma, and Tarragon Wine. With an extensive pantry section, tips for sourcing ingredients, and recipes curated from stellar sources around the country, *Good Drinks* shows that lazy brunch cocktails, afternoon drinks, and evening digestifs can be enjoyed by anyone, whether they are drinking alcohol or not.





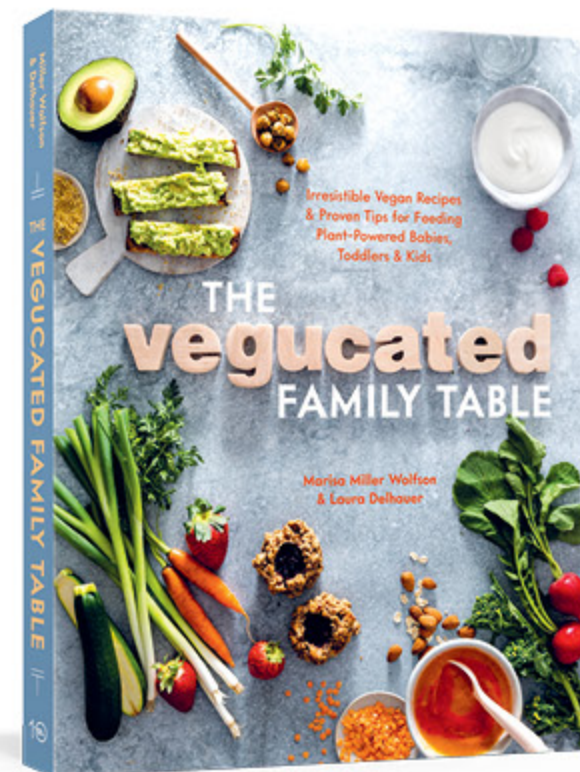


## The Vegucated Family Table

Irresistible Vegan Recipes and Proven Tips for Feeding Plant-Powered Babies, Toddlers, and Kids

Raise happy and healthy plant-powered children with more than 50 kid-friendly vegan recipes from the creator of the award-winning documentary, *Vegucated*.

This is the first cookbook to focus on raising vegans “from scratch,” from five months through elementary school, with recipes, meal advice, tips for holidays, packed lunch ideas, play date guidance, and more. A Q&A section focuses on nutrition, with advice by renowned pediatric nutritionist Reed Mangels. With more than 50 rigorously tested recipes for classics like Baby Mac-o-Lantern and Cheeze, Chickpea-Sweet Potato Croquettes, PBJ Smoothie Bowl, Tempeh Tacos, Rustic Chocolate Cake, and more, this book will become the go-to reference for parents raising vegan children.



978-1-9848-5717-0 • 8/25/20  
 TR • \$24.99 (CAN \$33.99)  
 240 pages • 7 1/4 x 9 1/4 inches • 50 color photographs



**MARISA MILLER WOLFSON** is the force behind the documentary *Vegucated*, about how three meat- and cheese-loving New Yorkers went vegan. She leads workshops at vegan conferences across the country, while her husband is an animal rights attorney. **LAURA DELHAUER** is an experienced vegan cook and recipe developer.



## Some of our Favorites



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Fax: 800-292-9071  
spedalmarkets@randomhouse.com

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