

Rights Catalogue

Autumn 2023



Tanja Grandits

Simply Tanja

Vegetable cuisine to share and relish

978-3-03902-221-2

42.00 EUR

Cover: Hardcover

Extent: 336 pages

Format: 19 cm x 25 cm

181 colour photos, ribbon

Word count: 35,019

Available: 13/11/2023

Rights sold: All rights available

- Simple yet extravagant dishes for sharing
- Switzerland's most successful cookbook author
- New Vegetarian recipes to try at home

Simply Tanja – Simply cooked!

Following »Tanja's Cookbook« and »Tanja Vegetarian«, »Simply Tanja« offers the quintessence of her remarkable cuisine. The recipes were developed in her small private kitchen where she cooks for herself, her teenage daughter, or for friends. She prepares dishes served in pots or bowls. Dishes that can be shared and that express the simple joy of eating.

Tanja Grandits knows which Vegetarian and Vegan recipes have the power to warm the heart and the soul. Two recent books by the Swiss top chef have become bestsellers. In 2021, »Tanja Vegetarian« was the biggest-selling non-fiction book in Switzerland.

Tanja Grandits: is the best female chef in Switzerland. She was »Chef of the Year 2020«, collected 19 GaultMillau points and two stars in the Michelin Guide. Grandits is known for her expertise with aromas, spices, and textures. She has published numerous cookbooks (all with AT Publishing).

Fotos: Lukas Lienhard



Andreas Caminada

Pure Depth

My fish cookbook

978-3-03902-214-4

42.00 EUR

Cover: Hardcover

Extent: 224 pages

Format: 19.5 cm x 25.5 cm

92 colour photos, 14 b/w photos, ribbon

Word count: 24,722

Available: 27/11/2023

Rights sold: All rights available

- **Unique recipes with fresh and salt water fish**
- **By the renowned 3-star cook**
- **Volume 4 of the successful heart book series**

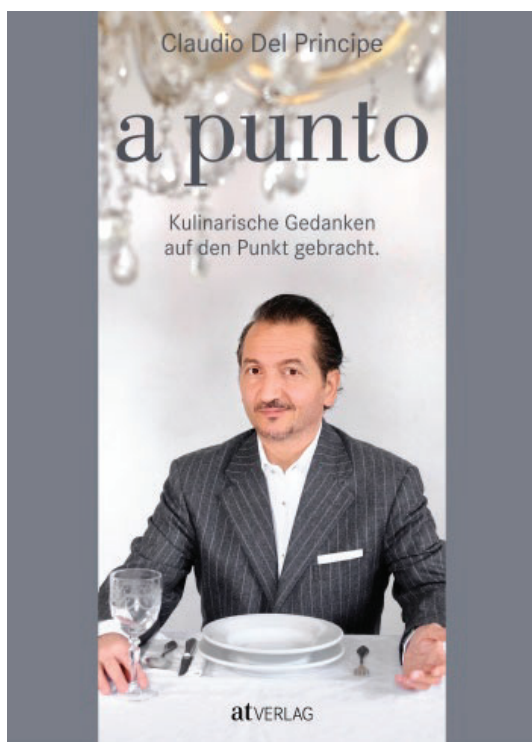
Andreas Caminada's underwater world!

In his latest book, Andreas Caminada focuses on fresh fish from streams, lakes, rivers, and oceans. The star chef went well beyond the borders of his homeland to look for the best fish, clams, and shellfish in order to give a comprehensive overview of fish cuisine. He created new recipes while enhancing some classical dishes, which lends a unique dynamic to this book.

Next to carefully portrayed dishes, from bouillabaisse to marinated trout, Caminada also explains the most relevant basic recipes, such as fish stock or beurre blanc. He takes the reader on a richly illustrated journey all the way from the Graubünden mountains to the Adriatic and the North Sea, the final destinations of the waters coming from some of Graubünden's mountain springs.

Andreas Caminada: runs his own restaurant and hotel at Chateau Schauenstein in Fürstenu, Domleschg. He has been awarded three Michelin stars and 19 points by GaultMillau. In 2018 he opened the Casa Caminada. At his IGNIV restaurants in Bad Ragaz, St Moritz, Zurich, and Bangkok he combines fine dining with an innovative sharing concept.

Photos: Gaudenz Danuser Graphics: Remo Caminada



Claudio Del Principe

a punto

Culinary reflections in a nutshell

978-3-03902-220-5

37.00 EUR

Cover: Hardcover

Extent: 200 pages

Format: 17.5 cm x 24.5 cm

27 colour photos, ribbon

Word count: 41,478

Available: 30/10/2023

Rights sold: All rights available

Awards for this book



- Surprising, amusing, and humorous texts
- Recipes, reports, reflections
- Suggestions for smart and relaxed cooking

Food for mind, soul and belly!

Claudio Del Principe and the sensual way he writes about food are irresistible. Both his detailed recipes and his attitude to ingredients align perfectly with the current zeitgeist. He shows us how to bake hearty sourdough bread and unmatched pizzas. How to conquer hearts with homemade pasta or prepare tasty vegetable dishes in an authentic yet modern way.

With »a punto«, he serves ample food for thought to all those who devour culinary stories. The book contains reports, recipes, philosophical reflections on society and gastronomy, plus a number of tips on how to bring the various dishes to perfection. How to handle different ingredients and how to remain relaxed while cooking. His surprising, amusing, and profound texts strike a chord with many of us. Entertainment and opulence aimed at people who appreciate good food.

Claudio Del Principe: is a writer, storyteller, and successful author of nine award-winning cookbooks to date. He is a columnist, sought-after lecturer, and offers workshops on pasta and »Lievit Madre«.



Karin Kaufmann, Karin Guldenschuh

Ms Kaufmann Cooks No-nonsense Recipes

978-3-03902-194-9

36.00 EUR

Cover: Hardcover

Extent: 256 pages

Format: 21 cm x 26.5 cm

146 colour photos, ribbon

Word count: 19,971

Available: 25/09/2023

Rights sold: All rights available

- Down-to-earth, easy-to-prepare, no-nonsense recipes
- Seasonal, regional, and waste reducing
- Featuring a detailed spice table

Lots of fun doing it!

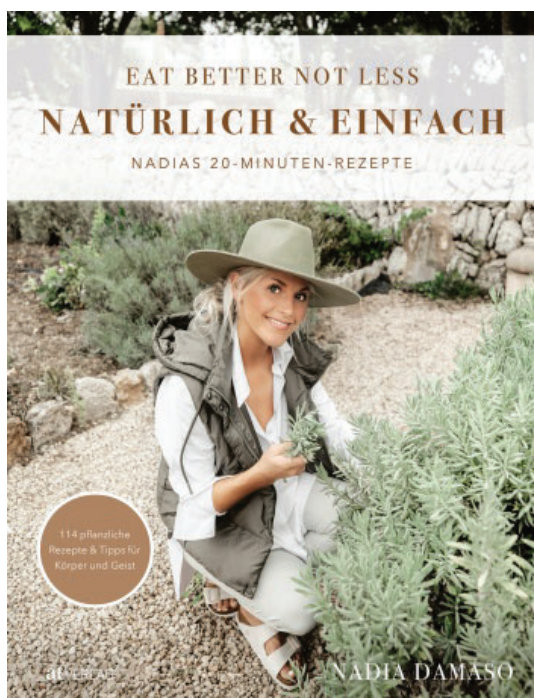
Karin Kaufmann, chef and food craftswoman from the Bregenz Forest, opens up her private recipe collection. Her creations impress with their cosmopolitan down-to-earth quality and make it really easy to cook with ingredients fresh from the market or garden following the cycle of the seasons. The luxury of a good meal on an ordinary day, gifts from the kitchen, the re-experiencing of a past vacation via culinary memories or a dish prepared on an old school wood fire, as well as the heartwarming power of eating rituals are all different expressions of joie de vivre and appreciation.

Straightforward recipes, easily available ingredients, uncomplicated and waste-free preparation, as well as an expert use of spices are the trademarks of the author, always adding that one subtle but sophisticated detail, Ms Kaufmann turns well-known, classical recipes into her very own unique creations.

Karin Kaufmann: raised on a farm and tavern in the Bregenz Forest, runs a cooking school and the spice workshop »Frau Kaufmann« in Egg in the Bregenz Forest.

Karin Guldenschuh: a former journalist at ORF Vorarlberg, currently works as a business consultant and author.

Photos: Veronika Studer



Nadia Damaso

EAT BETTER NOT LESS – natural & simple

Nadia's 20-minute recipes

978-3-03902-232-8

38.00 EUR

Cover: Hardcover

Extent: 256 pages

Format: 21.5 cm x 28 cm

132 colour photos, 5 illustrations

Word count: 33,989

Available: 24/11/2023

Rights sold: All rights available

- **80 plant-based recipes that strengthen the immune system**
- **A small number of natural ingredients, uncomplicated preparation**
- **Nadia Damaso's tips for a healthy lifestyle**

Cooking consciously for the environment and for ourselves!

The new recipes of best-selling author Nadia Damaso show us that food is much more than just the dish we find on our plate. The way we eat and handle food, as well as our individual attitude towards eating are equally important.

Her latest cookbook is full of delicious, simple, and fast plant-based recipes that revive body and spirit alike. With only a few natural ingredients that are available everywhere we can create dishes that warm our heart and soul. On top of that the book offers tips and tools for a healthy and balanced life – from ways to naturally strengthen the immune system to strategies for adding more exercise to our daily schedule.

Nadia Damaso: comes from the Engadin and lives in Zurich. She is a successful cookbook author, health enthusiast, nature lover, creative mind, and passionate promoter of a healthy lifestyle. Her goal is to help people feel comfortable and balanced.



Martina Meier, Gerry Amstutz, Maurice Maggi,
Marionna Schlatter

Mushrooms from the Forest and from the City

978-3-03902-223-6

39.00 EUR

Cover: Hardcover

Extent: 192 pages

Format: 19.5 cm x 26 cm

91 colour photos, 4 illustrations, ribbon

Word count: 15,693

Available: 28/08/2023

Rights sold: All rights available

Awards for this book



- A hymn to wild and cultivated mushrooms
- Vegetarian recipes by creativity cook Maurice Maggi
- Artistic mushroom portraits and expert knowledge

The fascinating world of fungi!

Mushrooms are mysterious. Martina Meier and Gerry Amstutz set out to explore the beauty and aromatic possibilities of these wondrous organisms. Creativity cook Maurice Maggi has assembled a composition of Vegetarian and Vegan recipes sorted by seasons that can be prepared with wild as well as cultivated mushrooms. How about an oyster mushroom and peach skewer, or a forest risotto with blueberries?

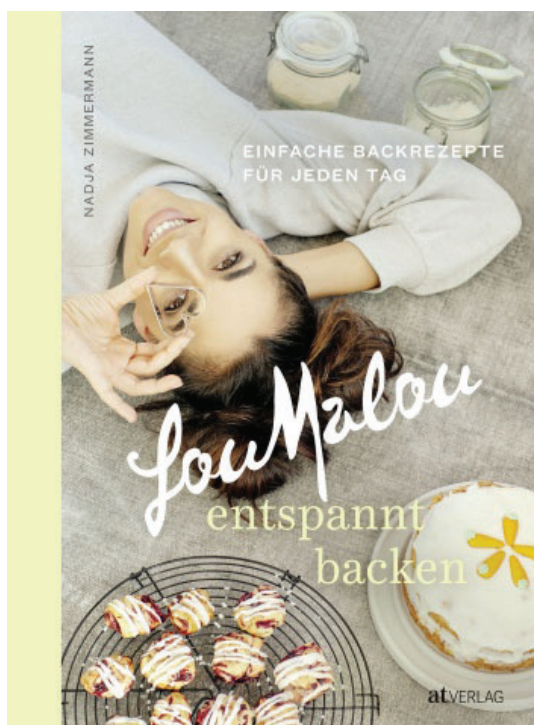
Accompanied by the profound knowledge of mushroom expert Marionna Schlatter and biological background information by Franziska Witschi, this book is a multi-faceted homage to the mushroom.

Martina Meier: Freelance photographer focusing on the areas of food culture, still life, interiors, and portraits.

Gerry Amstutz: Freelance photographer in Zurich. Nature is one of his sources of inspiration.

Maurice Maggi: Cook and author, graduate landscape gardener, and world plant expert.

Marionna Schlatter: Sociologist, National Councillor of the Green Party, certified mushroom inspector since the age of 15, instructor at the Swiss Association of Certified Mushroom Inspection Authorities (VAPKO).



Nadja Zimmermann

LouMalou – Relaxed Baking

Simple baking recipes for every day

978-3-03902-216-8

32.00 EUR

Cover: Hardcover

Extent: 152 pages

Format: 19 cm x 26 cm

112 colour photos, ribbon

Word count: 12,717

Available: 11/09/2023

Rights sold: All rights available

- **Baking for everyone – from singles to big families**
- **Recipes with less sugar and many healthy ingredients**
- **Featuring Vegan alternatives**

The joy of baking!

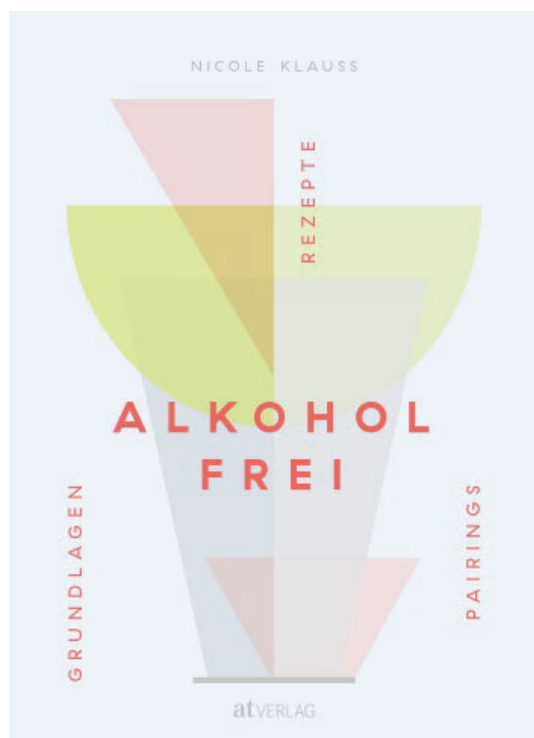
A baking book with laid back and uncomplicated recipes that are so easy to prepare, you will not have to sweat or freak out in the kitchen.

Nadja Zimmermann aka LouMalou, known since her days as a radio and television host, is now a renowned author and immensely successful blogger. Being a busy mother of two she knows all the tricks: she bakes snacks for on the go, pastries for breakfast, treats to enjoy on a break, but also more lavish, very popular cakes. From muffins and almond sticks, vanilla pastries and traybakes to cheesecake and no-bake recipes, she has everything you need to make young and old happy.

A chapter with speed recipes offers help if you are very much in a hurry. Vegan baking alternatives as well as recipes with an extra high number of healthy ingredients and less sugar allow for carefree pleasure.

Nadja Zimmermann: Former host and TV producer, now author of seven books, six of them cookbooks. She operates the successful food and lifestyle platform LouMalou.ch where she is passionately dedicated to easy-going everyday cuisine.

Photos: Adrian Portmann, Nadja Zimmermann



Nicole Klauß

Alcohol-free

Basics, recipes, pairings

978-3-03902-168-0

36.00 EUR

Cover: Hardcover

Extent: 336 pages

Format: 18 cm x 25 cm

73 colour photos, illustrations

Word count: 74,224

Available: 27/11/2023

Rights sold: All rights available

- **The first comprehensive book on the subject**
- **Covering tea, juice, as well as fermented drinks and shrubs**
- **Tips for food and drink pairing**

Enjoyment without alcohol!

We all know: tea and cake match perfectly. But what effects does tannin have, and how does it get into non-alcoholic beverages? What do volume and viscosity mean? Why is salt almost always an ingredient, and how can fermented beverages add new, special tastes to your drink? More and more people choose not to drink alcohol for various reasons. In bars or restaurants they are usually referred to the soft drinks menu. Nicole Klauß proves that they are much better ways to cater for these needs. Her latest book is addressed to wine connoisseurs, sommeliers, caterers, and wine merchants, but first and foremost to foodies who like to explore and who expect more from a drink than just to quench their thirst. The author takes us to the wondrous world of non-alcoholic beverages and explains their preparation, taste, and what meals to match them with.

Nicole Klauß: Publicist, food consultant, cookbook reviewer, and drink scout. She gives lectures and conducts tastings as well as workshops.



Markus Bühler

Forest Images

With an essay by Peter Stamm

978-3-03902-193-2

39.00 EUR

Cover: Hardcover

Extent: 272 pages

Format: 19 cm x 25 cm

129 colour photos

Word count: 4,257

Available: 28/08/2023

Rights sold: All rights available

- **A photographic approach to the woods**
- **Forest realms from the Plains to the Alps**
- **With an essay by Peter Stamm**

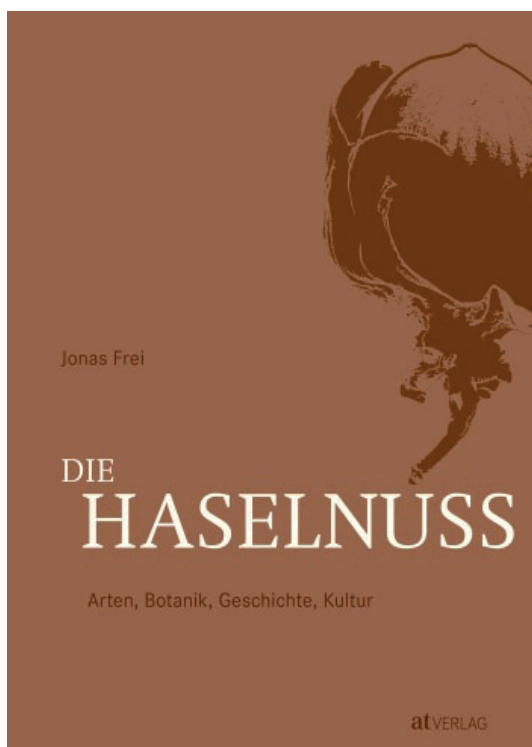
The forest is everywhere, the forest is wonderful!

Photographer Markus Bühler's work had repeatedly led him into various woods and forests. So he started capturing their soothing atmosphere and beauty with his camera, as well as all the small and big cycles of life that they harbour. Gradually the imagery of the forest pictures became more intense, and an idea for a project was born.

»The camera is able to document the powers of nature,« says Markus Bühler. »Every moment is irretrievable. This is topped by the calm and inner peace you feel in the woods. And by the long wait for the perfect light – sometimes wild and powerful, sometimes gentle and quiet – that will often come completely unexpected.«

This picture book presents the many faces of our woods: from intertwined mixed forests with deadwood and vines to prominent mountain forests with arollas and larches. The interplay of various plants creates wonderful backdrops and unique sceneries. A book that opens up the senses to the fascinating world of the forest.

Markus Bühler: Freelance photographer. Works for agencies, companies, and for newspapers and magazines such as NZZ, Zeit, Time Magazine, Stern, Geo. Regularly publishes books on photographic long-term projects.



Jonas Frei

The Hazelnut

Types, botany, history, culture

978-3-03902-181-9

49.00 EUR

Cover: Hardcover

Extent: 256 pages

Format: 21.1 cm x 29.7 cm

Numerous colour photos and illustrations

Word count: 52,600

Available: 28/08/2023

Rights sold: All rights available

- **Botany, history, culture, and gastronomy – a reference guide**
- **Portraits of all cultivated types and hybrids, richly illustrated**
- **With a supplementary chapter on culinary aspects by Dominik Flammer**

66 million years from a hazelnut's perspective!

The hazelnut is one of the first woods that spread in Europe after the Ice Age – and nourished the ancient peoples of the European continent. Hence the close cultural ties with the hazelnut and its importance in gastronomy.

Nowadays many different varieties of hazelnut are produced around the globe, for nut harvesting, as street trees, hedges, and decorative plants. In its uncultivated form it marks the edge of forests, grows along water shores, and even in elevated locations.

The common hazelnut is only one type among many different kinds that comprise a total of about twelve pure types and several hybrids. This book is the first to present all cultivated types and hybrids through detailed portraits. Wonderfully illustrated and photographed, it offers comprehensive knowledge about the hazelnut and its exciting culture, history, and tradition - complemented by a chapter highlighting its culinary aspects.

Jonas Frei: Landscape architect and city ecologist from Zurich. His areas of expertise are botany, photography, documentary films, illustrations, as well as the creation of free spaces.



Svenja Zuther

Flora's Language

Encounters with the plant spirit, Doctrine of signatures. Holistic phytomedicine

978-3-03902-230-4

39.00 EUR

Cover: Hardcover

Extent: 440 pages

Format: 15.5 cm x 23.3 cm

190 colour photos

Word count: 115,752

Available: 27/11/2023

Rights sold: All rights available

- The revised new edition of the ultimate reference book on plant communication
- Detailed and insightful plant portraits
- Perception exercises, recipes and instructions

The classic of plant communication!

This book teaches us how to recognize ourselves through nature's mirror, to entertain a vivid exchange with plants and make use of their powers.

Detailed portraits of domestic healing plants describe their characteristic powers based on both modern research and traditional customs and traditions. With an introduction to the doctrine of signatures and practical guidelines for plant encounters, this book allows us to access the language of the plant realm.

An informative and touching practical guide for anyone who seeks to heal not only the body but also the soul with the help of healing plants. Featuring perception exercises, recipes, and suggestions for the creative use of healing plants.

Svenja Zuther: Graduate biologist, alternative practitioner, author. Has been researching communication with plants for 20 years, and developed spiritual plant healing and nature therapy. She offers individual training courses and delivers lectures both at home and abroad. In 2006 she founded the conference centre KUDRA NaturBewusstSein.



Wolf-Dieter Storl

The Wise Man from Mont Aubert

Remembering Arthur Hermes. A life in harmony with nature

978-3-03902-222-9

24.00 EUR

Cover: Hardcover

Extent: 152 pages

Format: 15.5 cm x 23.5 cm

Numerous colour photos

Word count: 41,263

Available: 28/08/2023

Rights sold: All rights available

- **Memories of a pioneer in biodynamic agriculture**
- **Insights into the life of Wolf-Dieter Storl and his spiritual roots**
- **Storl – a very personal account**

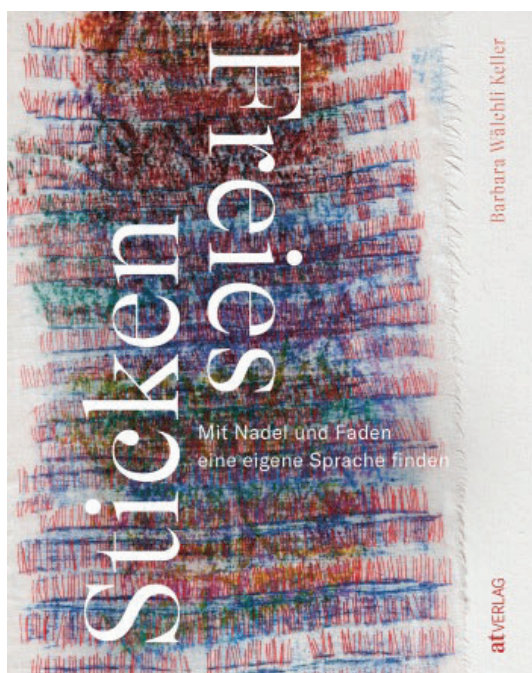
An extraordinary friendship and fateful encounter!

There is a recurrent, mysterious figure in Wolf-Dieter Storl's books – Arthur Hermes. This book tells us who he was, what he taught and how he influenced the plant expert from the Allgäu.

Storl's memories of his mentor take us to the world of farmers, of traditional country folk whose knowledge of how to deal with animals and plants goes back to ancient times. Their lives were determined by an invisible energetic (ethereal), mental, and spiritual environment. And the »farmer philosopher« Hermes lived in exactly this world. In the 1950s he was capable of convincing farmers to switch to biodynamic agriculture, the foundation of many of today's Demeter farms. The fact that there are currently more than 7000 organic farms in Switzerland is partly owed to this almost forgotten pioneer.

A book about a time of new beginnings and about an extraordinary personality who significantly influenced the life of the famous author Storl.

Wolf-Dieter Storl: Cultural anthropologist and ethno-botanist. He has lectured at various universities and published numerous books that have been long-sellers. He lives on an isolated farm in the Allgäu.



Barbara Wälchli Keller

Expressive Embroidery

Find your own voice with needle and thread

978-3-03902-212-0

29.00 EUR

Cover: Paperback with flaps

Extent: 144 pages

Format: 19.2 cm x 24.5 cm

Numerous colour photos

Word count: 13,415 A

available: 13/11/2023

Rights sold: All rights available

- **The one and only practical guide to expressive embroidery**
- **Develop and create your own themes**
- **For beginners and experienced embroiderers**

Painting with needle and thread!

Weaving makes warming cloth, knitting produces fluffy sweaters. And embroidery? It only serves one goal: to decorate and embellish. Ever since embroidered table and bedclothes largely disappeared from our households a new, exciting field has opened up: expressive embroidery.

This creative mode of expression has little in common with embroidering based on patterns, templates, or models. Embroidery can use different threads and a vast combination of stitches that offer endless creative possibilities. You can stitch practically anything!

This practical guide explains the most important types of stitches and raises the reader's awareness for the interplay of threads and colours, of materials and textures. The book is a »little school of creativity« that enables you to develop and craft your own ideas and themes.

Barbara Wälchli Keller: Offers creativity and embroidery workshops in her own textile studio in Central Switzerland as well as abroad. Author of books and teaching materials on fabrics.



Karoline Lawson

Berry, Leaf, Scissors

Crafting in the autumn forest

978-3-03902-218-2

29.00 EUR

Cover: Hardcover

Extent: 160 pages

Format: 20 cm x 27.5 cm

Numerous colour photos and illustrations

Word count: 11,066

Available: 28/08/2023

Rights sold: All rights available

- For families, schools, and caregivers
- A perfect gift for anyone who spends time with children
- Featuring instructions that can be scanned, photocopied, or traced

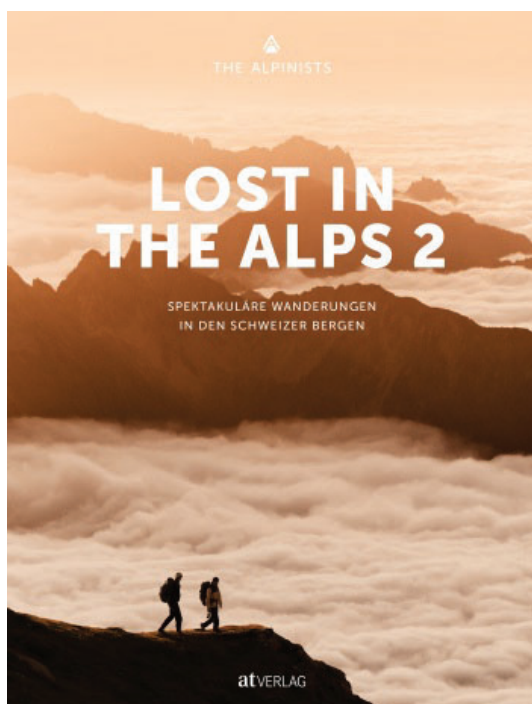
Creative autumn and winter!

When rambling through the colourful autumn forest children always find extraordinary natural treasures. With Karoline Lawson's second book these treasures are put to good use: nuts, cones, leaves, and berries become personalized, joy-bringing works of art.

Lawson presents uncomplicated crafting tips for autumn and winter, and shows what tools and materials are required, and what to be mindful of with collection and storage. She provides patterns that children, parents, teachers, and caregivers can use many times over. From natural materials such as maple seeds and prickly chestnuts she creates leaf crowns, nut necklaces, and acorn deer.

Creative handcrafters will find wonderful inspirations in this lovingly illustrated book which will render forest walks even more unforgettable. For children from the age of 5.

Karoline Lawson: Fashion designer, founder, and manager of a creativity portal for crafting patterns and the Instagram channel »our wildhood«. The interplay of nature and design is her passion.



The Alpinists: Marco Bäni, Nicola Bonderer, Roman Flepp, Kai Grossmann, Johannes Guler, Joni Hedinger, Valentin Manhart, Rami Ravasio, Jannis Richli, Silvan Schlegel, Fabio Zingg

Lost in the Alps 2

Spectacular hikes in the Swiss Mountains

978-3-03902-217-5

46.00 EUR

Cover: Hardcover

Extent: 312 pages

Format: 21 cm x 28 cm

260 colour photos, 71 maps

Word count: 42,010

Available: 25/09/2023

Rights sold: All rights available

- **The mountaineering and hiking book for the Instagram generation**
- **More than 60 hikes with breath-taking photos of the Alps**
- **Eleven friends reaching more than a million people**

A declaration of love to the Swiss mountain ranges!

With their first book »Lost in the Alps« the Alpinists have very successfully shaken up the hype around the Swiss mountains. Now the collective of 11 friends once again answered the call of the mountains.

Through their spectacular outdoor photography the »young savages« discover vast landscapes where humans can feel wonderfully tiny. They provide tips for photographers and give an account of their adventures and highlights in the Swiss Alps. The more than 60 hiking trails, including some really demanding ones, are complemented by practical information and helpful maps, and take us to hidden mountain lakes, welcoming lodges, and peaks with breath-taking views.

In this book friends of the continuously growing community share their favourite hikes in the Swiss Alps. A delight for the eye that makes us long for adventures.

The Alpinists: are a collective of eleven friends who are passionate photographers, travellers, and adventurers. The group has become the biggest Swiss community for outdoor photography and reaches more than 1 million people via social media channels. Their aim is to inspire young people to go outdoors more often and explore nature.