



**COUNTRYMAN
PRESS**

FALL 2015

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Fall 2015

The Countryman Press

A division of W. W. Norton & Company, Inc.

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MIDDLE: © FD HARPER (TYPEWRITER REVOLUTION);
BOTTOM: © JULIE WAMPLER (CHICKEN KALE SALAD)

Rum Essence

Vanilla	2.5 grams
Oil of birch	10.0 grams
Tornamental root cut	20.0 grams
Cassia buds (bruised)	2.5 grams
Pulverized root	15.0 grams
Common salt	25.0 grams
Formic ether	100.0 grams
Spts nitrous ether	15.0 grams
Alcohol (90%)	500.0 grams
Caramel	50.0 grams

Macerate 8 days and filter. A spirit (rum) may be prepared by adding 15-20 grams to 1 liter of 53-55% alcohol.

Molasses solution

100 grams sugar to every 100 cc of solution
500 cc solution 94.45 gram

Sugar color solution

1/2 ounce in 1/2 ounces w
Add gradually.

Whiskey Essence

Butyric ether	1 ounce
Purified fusel oil	1 ounce
Amyl butyrate	1 ounce
Acetic ether	2 ounce
Extract oforris	1 ounce
Extract of vanilla	1 ounce
Extract of musk root	4 ounce
Cologne Spirits	12 fluid

Mix. One ounce to 5 gallon

Port wine Essence

Tartaric acid	3 drach
Tincture of orange	3 drach
Essent. Decolor logwood	4 drach
Glycerin	4 drach
Ceranthic ether	20 min
Acetic ether	20 min
Spts nitrous ether	30 min

Dark base tincture 1/4 lb dark base
1/2 qt spirit

910 East 23rd
BC white



New York Post-Graduate Medical School
and Hospital

REG. 2531

192

R Cologne Spirits or Deodorized Alcohol

Alcohol 95% 1 gallon
Purified Unsalted Lard - 4 drachms
Purified Alcohol - 2 drachms
Spts Nitrous Ether - 1 drachm

Mix the lard and the alcohol and add them to the alcohol, shaking the mixture well together. Then add the more spirit and not water for some days shaking occasionally. Then filter

Alcohol 160 ounces
Purified Glycerin - 200 grains
Purified Alcohol - 140 grains
Spts Nitrous Ether - 1 1/2 drachms

Mix lard and alcohol and shake well. Then add the spirit and shake well. Then add the ether and shake well. Then filter.



Drugstore Whiskey, Pharmacy Gin

Rediscovered Formulas and Forgotten Recipes for Liquors, Cordials, and Wines from the Secret Notebook of a Prohibition-Era Doctor

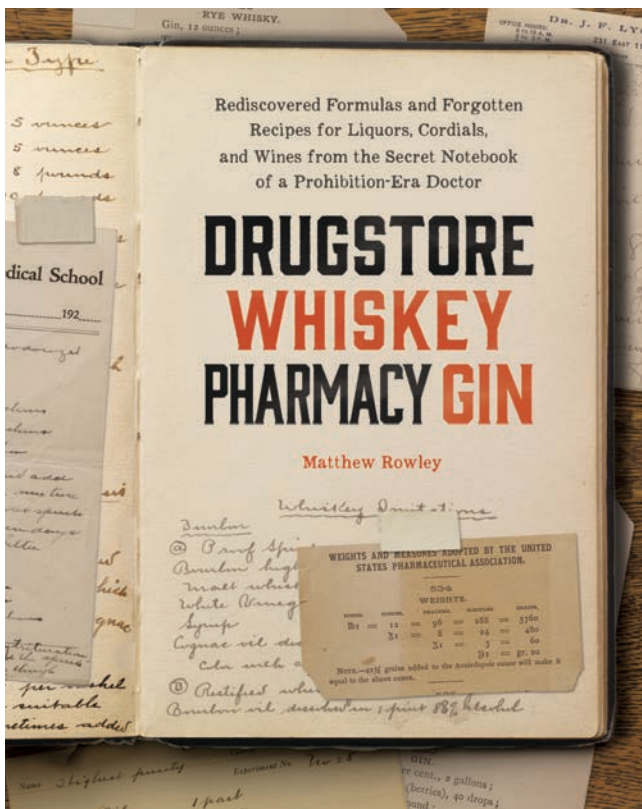
Matthew Rowley

Nearly everyone has heard of bathtub gin, but how many people know what it really was—or how to make it? During the height of Prohibition, one anonymous physician compiled more than 200 recipes for “compounding” spirits, hiding the manuscript from authorities. By adding extracts, essences, and oils to plain old sugar moonshine, bootleggers would simulate the taste of gin, whiskey, cordials, rums, absinthes . . . booze that was otherwise impossible to procure. The potential profits were staggering.

This document fell into the hands of author Matthew Rowley, who became fascinated with the process of compounding and the historical events that led to this mysterious and lucrative manuscript. In addition to annotating the actual pages of the book, Rowley provides a historical background, and gives his readers an overview of the process, updating recipes for modern distillers, bartenders, and cocktail enthusiasts.

Matthew Rowley is an expert on the manufacture and distribution of illicit spirits. He is on the editorial board of David Wondrich's forthcoming *Oxford Companion to Spirits and Cocktails*, contributing editor to *Distiller* magazine, and a contributor to *Whiskey Advocate* and other publications. Author of *Moonshine*, he lives in California.

- **Print and online spirits publications**
- **Radio and podcast interviews**
- **Author appearances and lectures**
- **Advance Reading Copies**



\$26.95 (\$32.00) | Cloth | CQ 18
Territory: W | 978-1-58157-265-0
7.5 x 9.5 | 240pp | 75 color illustrations
COOKING / BEVERAGES / WINE & SPIRITS

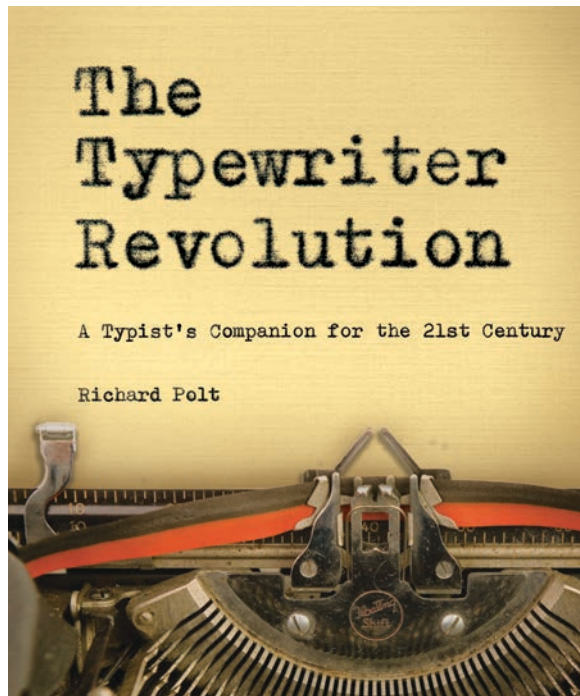
October 2015

The Typewriter Revolution

A Typist's Companion for the 21st Century

Richard Polt

The connoisseur's guide to the typewriter, entertaining and practical



\$23.95 (\$28.95) | Flexibind | CQ 18
Territory: W | 978-1-58157-311-4
6 x 9 | 256pp | 50 color photographs
ANTIQUES & COLLECTIBLES / GENERAL

November 2015

What do thousands of writers, artists, steampunks, hipsters, activists, and musicians have in common? They love typewriters—the magical, mechanical contraptions that are enjoying a surprising second life in the 21st century, striking a blow for self-reliance, privacy, and coherence against dependency, surveillance, and disintegration. *The Typewriter Revolution* documents the movement and provides practical advice on how to choose a typewriter, how to care for it, and what to do with it—from National Novel Writing Month to letter-writing socials, from type-ins to typewritten blogs, from custom-painted typewriters to typewriter tattoos. It celebrates the unique quality of everything typewriter, fully-illustrated with vintage photographs, postcards, manuals, and more.

Richard Polt is the creator and webmaster of The Classic Typewriter Page and the blog Typewriter Revolution. For over twenty years he has been pursuing his love of the typewriter as a collector, webmaster, blogger, magazine editor, repairman—and frequent typist. Polt teaches philosophy at Xavier University in Cincinnati, Ohio.

- **Social media and outreach to typewriter and vintage-enthusiast communities**
- **Print and online features**
- **www.typewriterrevolution.com and www.theclassictypewriterpage.com**
- **Advance Reading Copies**





Sweet Envy

Deceptively Easy Desserts, Designed to Steal the Show

Seton Rossini

Inspired desserts that make a statement—yet are fast and easy

Want your friends and family to gasp in awe when you bring dessert to the table? Here's a secret: You can make wow-worthy cakes, cookies, candies, and more, in your own kitchen, faster and more easily than you'd ever guess. (Certainly you don't need to tell your satisfied audience.) Seton Rossini provides step-by-step instructions and photographs to help you make 75 crowd-pleasing confections such as:

- Honeybee Cupcakes
- Piñata Cake
- Rothko Cookies
- Limoncello Tart

Rossini takes her cue from artists, vintage sweets, cocktails, and more, to create desserts that are crazy fun, breathtakingly beautiful, and, most importantly, surprisingly simple.

Seton Rossini is a baker, blogger, and award-winning designer. She's competed on *Food Network Challenge*, baked cupcakes on ABC's *The Chew*, and created whimsical pastries for the windows of Macy's. She lives with her family in Baltimore, Maryland.

- **Print magazine features**
- **TV and radio interviews**
- **Author appearances**
- **BLADs and Advance Reading Copies**



\$24.95 (\$29.95) | Paper-over-board | CQ 24

Territory: W | 978-1-58157-278-0

9 x 9 | 176pp | 100 color photographs

COOKING / DESSERTS

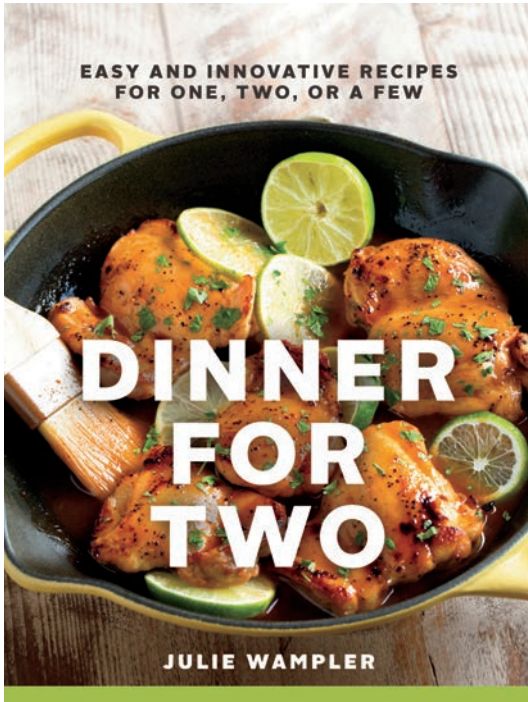
October 2015

Dinner for Two

Easy and Innovative Recipes for One, Two, or a Few

Julie Wampler

Easy solutions for the most harried meal of the day



Leftovers are overrated! Avoid having too much food at dinner with these simple two-serving meals. With tested recipes from her blog, Julie Wampler encourages beginner and seasoned cooks alike to cook at home, even when time is tight and everyone is tired. Her approachable and inspiring recipes include:

- Chicken Ranch Bacon Burgers
- Spinach-Lasagna Roll-Ups
- Beer-Braised Pork and Polenta
- Sundried Tomato Fettucine

There's something for everyone in *Dinner for Two*.

Julie Wampler blogs at TableforTwo.com, the website she founded in 2011. Her work has appeared in *The Food Network Magazine*, *Better Homes and Gardens*, *The Huffington Post*, and *Buzzfeed*, and she was named Blogger of the Day on *Anderson Cooper Live*. She lives in the Washington, D.C., area with her husband.

- **Media outreach to newlyweds and empty-nesters**
- **Website: tablefortwoblog.com and social media**
- **Online promotion and giveaways**

\$24.95 (\$29.95) | Cloth | CQ 24

Territory: W | 978-1-58157-289-6

7.5 x 10 | 192pp | 70 color photographs

COOKING / COURSES & DISHES / GENERAL

November 2015

The Up South Cookbook

Chasing Dixie in a Brooklyn Kitchen

Nicole Taylor

Southern cooking meets the Brooklyn foodie scene, keeping charm (and grits) intact

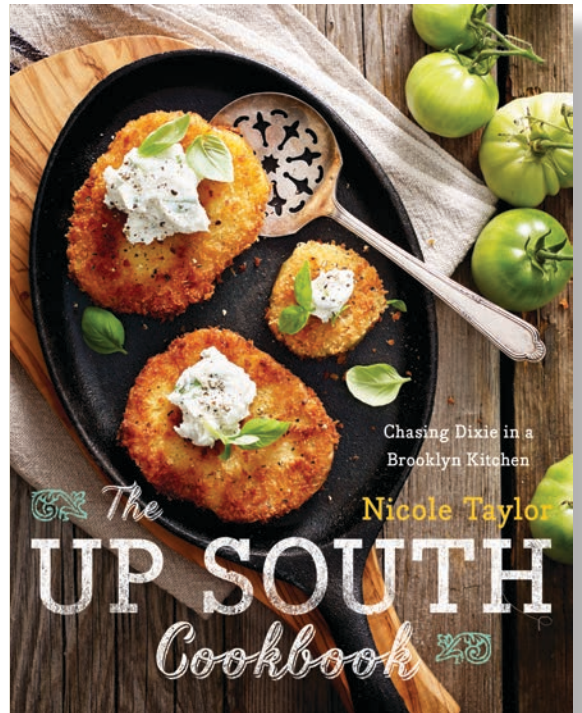
Georgia native Nicole Taylor spent her early twenties trying to distance herself from her southern cooking roots, until a move “up” to Brooklyn gave her a fresh appreciation for the bread and biscuits, Classic Fried Chicken, Lemon Coconut Stack Cake, and other flavors of her childhood. She adds some flavors of the north to the mix, such as adding ginger to her pork chops, adding squash to her grits. More than 100 recipes are organized by sometimes surprising chapters, including:

- Peas and Things
- Yard Bird and Fish
- Barbecue
- Red Velvet Cake and Such
- Chow Chow and Garnishes
- White Likker and Sweet Tea

Taylor’s personality shines through in her prose, making this a cookbook worth coveting.

Nicole Taylor is host of the popular online radio show and podcast *Hot Grease* on Heritage Radio Network. She has been a gourmet candy maker, a member of the Brooklyn Food Coalition, and an instructor of urban farming and food culture. A native of Athens, Georgia, she now lives in the Bedford-Stuyvesant neighborhood of Brooklyn.

- **Print and online features via Brooklyn and southern food publications**
- **Author appearances, including Food Book Fair**
- **Radio and podcast interviews, including author’s show, *Hot Grease***
- **Advance Reading Copies**



\$27.95 (\$32.00) | Cloth | CQ18 | Territory: W
978-1-58157-301-5 | 8 x 10 | 240pp
75 color photographs
COOKING / REGIONAL

October 2015

An Old-Fashioned New England Christmas

Ellen Stimson

Celebrate the beauty and charm of the holidays with recipes for traditional food and drink, decorating ideas, and heartwarming stories



\$24.95 (\$27.95) | Paper-over-board | CQ 24

Territory: Y | 978-1-58157-328-2 | 8 x 8

224pp | 75 color photographs

COOKING / ENTERTAINING

November 2015

With its trademark snow, piney forests, sleigh rides and woodsmoke curling out of village chimneys, New England was practically invented for the Christmas postcard. It's got your Christmas goose and the maple syrup with which to glaze it. It's most of the reason author Ellen Stimson made Vermont her home. Here she shares recipes that have been in her family for generations, mixes up a cocktail or two, and invites readers to make their own traditions.

Ellen Stimson is blessed with a wild pack of children; not-so-wild but completely adorable husband; and a very civilized group of chickens, dogs, and cats. Lately she's decided that she really wants a pig. She writes about the whole catastrophe from an old farmhouse in Vermont.

- **Off-the-book-page features**
- **Regional author events**
- **Co-op available**

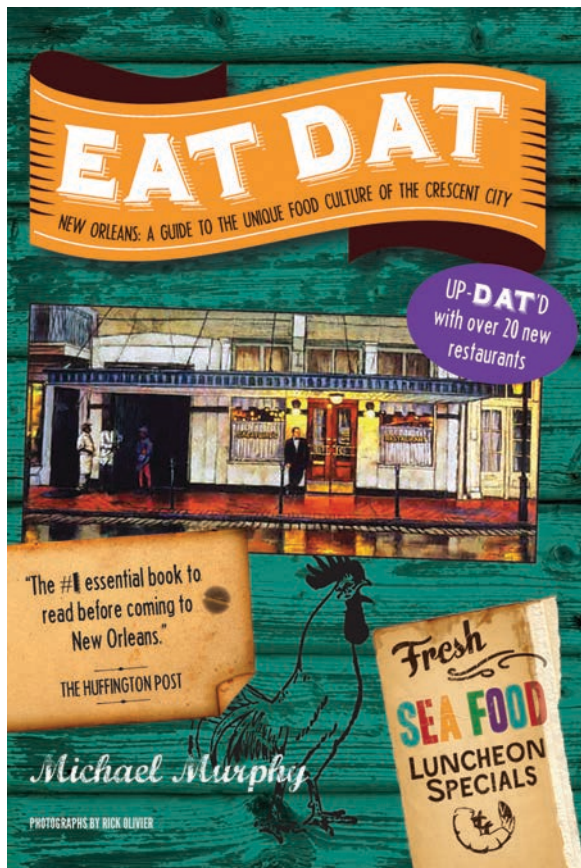


Eat Dat New Orleans 2ND EDITION

A Guide to the Unique Food Culture of the Crescent City

Michael Murphy

Completely revised and updated with brand-new restaurants, *Eat Dat New Orleans* is the ultimate guide to America's best food city



When Mario Batali was asked his favorite food city, he responded, “New Orleans, hands down.” No city has as many signature dishes, from gumbo and beignets to pralines and po' boys, from muffuletta and Oysters Rockefeller to king cake and red beans and rice (every Monday night), all of which draw nearly 9 million hungry tourists to the city each year.

In this fully revised and updated edition, *Eat Dat New Orleans* celebrates both New Orleans's food and its people. It highlights nearly 250 eating spots—sno-cone stands and food carts as well as famous restaurants—and spins tales of the city's food lore, such as the controversial history of gumbo and the Shakespearean drama of restaurateur Owen Brennan and his heirs. Both first-time visitors and seasoned travelers will be helped by a series of appendices that list restaurants by cuisine, culinary classes and tours, food festivals, and indispensable “best of” lists chosen by an A-list of the city's food writers and media personalities, including Poppy Tooker, Lolis Eric Elie, Ian McNulty, Sara Roahen, Marcelle Bienvenu, Amy C. Sins, and Liz Williams.

- **Print and online fall travel features**
- **Author appearances and tours**
- **Regional interest**

\$18.95 (\$22.95) | Paperback | CQ 24

Territory: W | 978-1-58157-317-6

6 x 9 | 256pp | 75 color illustrations

PREV. ED. 978-1-58157-235-3

TRAVEL

November 2015

Fear Dat New Orleans

A Guide to the Voodoo, Vampires, Graveyards & Ghosts of the Crescent City

Michael Murphy

Foreword by Anne Rice

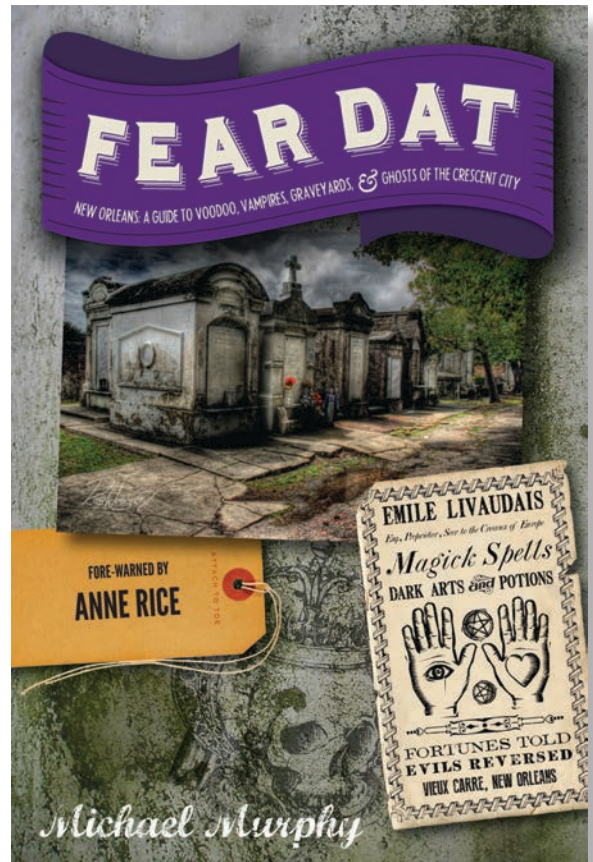
By the author of the acclaimed *Eat Dat*, a brand-new guide to New Orleans's scary side, from Voodoo rituals to historic cemeteries and haunted mansions

New Orleans is famous for many things: smoky jazz clubs, spicy gumbo, sweet (but strong) cocktails. But the city is also known for its affinity for the dark side. Walk around the French Quarter and you'll be greeted by centuries-old cemetery vaults, flamboyant fortune tellers, and—if you're lucky—maybe something a bit more supernatural.

Fear Dat provides a complete tour of all the sights and scares the Crescent City has to offer. Travel writer and New Orleans resident Michael Murphy takes readers through a brief history of Voodoo and tells many of New Orleans's best ghost stories and most gruesome murder mysteries. But, like Mardi Gras and Second Line Funerals, the point is to participate; *Fear Dat* encourages visitors to enrich their stay in the Big Easy by doing something, not just reading about it. That might include getting the most reliable psychic reading, buying some authentic gris gris, or finding the grave of a Voodoo queen.

Michael Murphy, a book publishing professional, has been a vice president at Random House, publisher of William Morrow, and founder of the literary agency Max & Co. By day two of his first visit to New Orleans in 1983, he knew he was home. He finally moved to New Orleans in 2009, and will never leave. Murphy is author of *Eat Dat*, *Fear Dat*, and the upcoming *Hear Dat*, a guide to the New Orleans music scene.

- **Foreword by Anne Rice**
- **Off-the-book-page Halloween tie-in features**
- **Author appearances and tours**
- **Advance Reading Copies**



\$18.95 (\$22.95) | Paperback | CQ 24 | Territory: W
978-1-58157-275-9 | 6 x 9 | 256pp | 75 color illustrations
TRAVEL

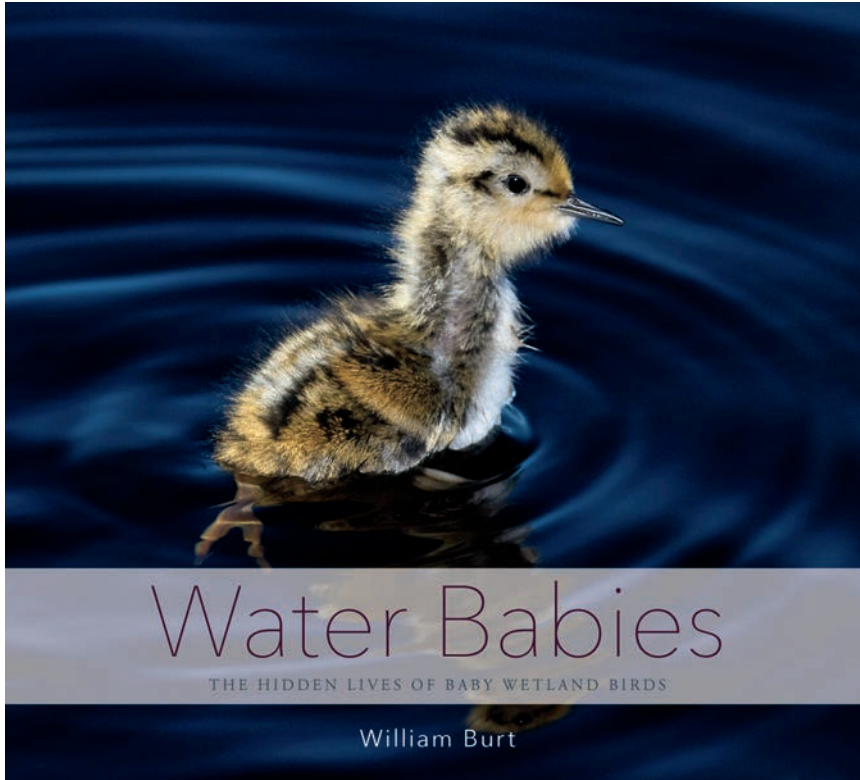
September 2015

Water Babies

The Hidden Lives of Baby Wetland Birds

William Burt

Never-before-seen photographs of baby birds of the marshlands from a noted birding photographer



Naturalist William Burt is known for seeking out wild places and elusive birds—and none fit the bill quite so well as the creatures featured in this book. This may well be his breakout book, featuring the downy young of the wetlands, whose images are full of character and appeal. Most of these birds have never been captured on film until now. From the comic-monster herons to the fuzzy ducklings and stick-legged sandpipers, these tots have personality and spunk. In the wetlands, they come together, drawn by one essential need: for water. These babies then, are birds that get their feet wet; this book is one for bird lovers, naturalists, photographers, and animal lovers.

William Burt is a naturalist, photographer, and writer with a passion for wild places and elusive birds—especially marshes and the shy birds within. His photographs and stories have appeared in *Smithsonian*, *Audubon*, *National Wildlife*, and other magazines. Author of three previous illustrated books on elusive birds, Burt has also lectured and exhibited in museums nationwide. He lives in Lyme, Connecticut.

- **Print and online features in birding and photography publications**
- **Outreach to bird-watching community**
- **Author lectures and exhibitions**
- **BLADs**

\$29.95 (\$35.95) | Cloth | CQ 18

Territory: W | 978-1-58157-305-3

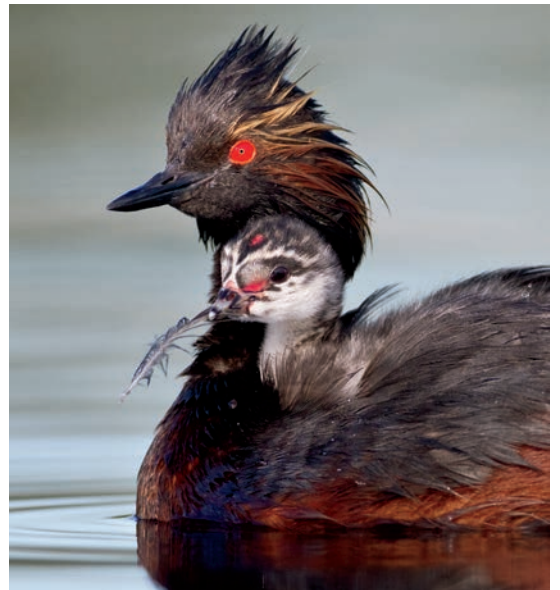
10 x 9 | 208pp | 150 color photographs

NATURE / ANIMALS / BIRDS

October 2015

“A perfectionist whose photographs of shy and elusive birds of the wetlands are unquestionably the finest ever taken.” —Roger Tory Peterson

“What really comes through, in the writing and the photographs, is his deep and sensitive appreciation of the uniqueness of each of these most intriguing birds.” —David Allen Sibley

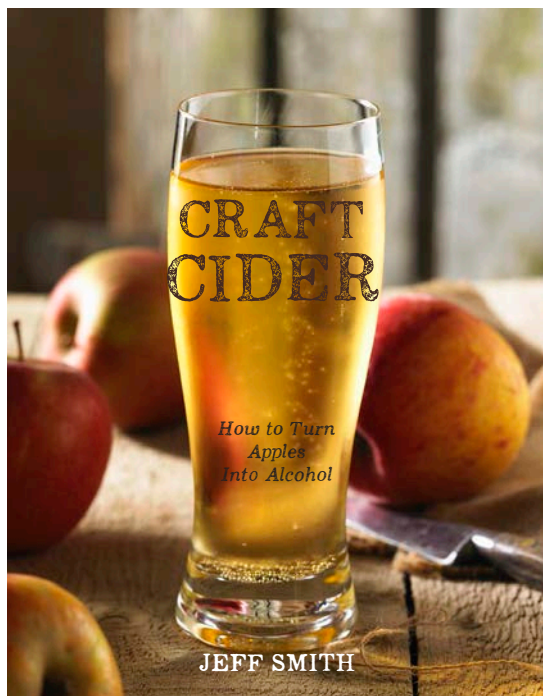


Craft Cider

How to Turn Apples Into Alcohol

Jeff Smith

Refreshing (and gluten-free), hard cider is hip again; here's a guide to making and enjoying it with attitude



Hard cider is far more than sweet apple juice with a kick. It is the fastest-growing alcoholic beverage on the market today. After standing in the shadow of craft beer, hard cider is enjoying a much overdue renaissance. *Craft Cider* will uncover this unique beverage's history and the current state of cider in the marketplace, and recommend commercial ciders that represent the best in each style. Whether you are a beginner or a seasoned brewer, *Craft Cider* will be the go-to book for all skill levels to learn new brewing techniques, explore recipes, and learn about the expansive history of this age-old drink.

Jeff Smith, with his wife, Erin, owns the nation's first cider-only pub, Bushwhacker Cider, in his hometown of Portland, Oregon. Smith is also a commercial cider maker, under the Bushwhacker Cider name, and has been featured in *Time Magazine*, *Thrillist*, *The Examiner*, *Culinate*, and *Food Republic*.

- **Print and online features**
- **Spirits and beer magazine features**
- **Outreach to beer hobbyists and gluten-free communities**

\$17.95 (\$21.95) | Paperback with flaps | CQ 24

Territory: W | 978-1-58157-313-8

7 x 9 | 208pp | 50 color photographs

COOKING / BEVERAGES / WINE & SPIRITS

September 2015

Mountain Brew

A High-Spirited Guide to Country-Style Beer Making

Tim Matson and Lee Anne Dorr

The 1970s classic that sparked the homebrewing revolution in Vermont, reprinted with a new introduction

Long before Heady Topper or Hill Farmstead, Vermont was already at the forefront of the American beer revolution. In the 1970s, the big-name brews like Bud and Coors ruled the roost, and homebrewed beer was still as illegal as moonshine. But a small group of Vermonters—people like Tim Matson and Lee Anne Dorr—weren't the kind to let a little thing like the law stop them from enjoying their own brews. They shared their concoctions with friends and family and then went a step farther: publishing the first homebrewer's guide since Prohibition and selling it out of the back of their truck.

Now, forty years later, that groundbreaking book is back. Featuring a brand-new introduction, *Mountain Brew* shows you how to produce homemade malt, grow your own hops, and keep away thirsty neighbors who want to steal your hooch. Through recipes and colorful stories from their day, let these Green Mountain boys (and girls) show you how to make better beer than you'd ever find at the local watering hole.

Tim Matson, a writer and aquaculture consultant, has been advising people how to build and maintain ponds and wetlands for more than 25 years through Earth Ponds, his pond design and restoration consulting firm. His writing has appeared in *Yankee*, *Harrowsmith Country Life*, *Country Journal*, and *Vermont Life*. He lives in Thetford Center, Vermont. **Lee Anne Dorr** got involved in the burgeoning homebrewing scene in Vermont during the 1970s, helping Tim Matson sell copies of *Mountain Brew* out of the trunk of their car. She passed away in 2009.

- **Print and online features in DIY and sustainable-lifestyle publications**
- **Off-the-book-page features in beer magazines**
- **Regional interest**
- **Outreach to homebrewing community**



\$9.95 (\$11.95) | Paperback | CQ 36
Territory: W | 978-1-58157-308-4
5 x 7 | 112pp | 25 B&W illustrations
COOKING / BEVERAGES / BEER

September 2015

Anchor Christmas Ale

San Francisco, California
Design by Jim Stitt

Every year since 1975, Anchor has brewed their Christmas Ale with a unique recipe. And each year, they have called upon renowned local artist Jim Stitt to create a unique label to accompany the brew. The label for their 40th Christmas Ale (right) features the Giant Sequoia.

Stitt avoids using a computer in the design process and illustrates from his house boat in the Bay Area. "It's a handmade beer, so the label should be hand-drawn."

Some years the tree on the label is simply one that caught the eye of Maytag during the year. Other times there is special meaning behind the choice. When Maytag got married in 1987, Stitt symbolically used two trees, a Douglas fir and a redwood, for that year's label.



While nearly 100,000 fished to California in search of gold, Cornish plant collector William Lobb arrived in 1849 looking for trees. Employed by the Veitch Nurseries of Exeter, England, Lobb collected the seeds of fifty-eight species of California plants to be first introduced to England. These findings including the Giant Sequoia, California Juniper and California White Fir.



1975: The Original Christmas Ale Tree

1976: Giant Sequoia

1980: Oak Tree



1985: Orash Fir



1987: Douglas Fir & Coast Redwood



1996: Coconut Palm



2004: Inspired by the Original Tree



2009: Monterey Cypress



2012: Norfolk Island Pine

Mikkeller

Copenhagen, Denmark
Design by Keith Shore

This unusual packaging is for a most unusual Danish brewery. Mikkeller began in 2006 with homebrewers Mikkel Borg Bjergsø and Kristian Klarup Keller. However, Keller left the venture in 2007.

Mikkel has gone on to produce well over six hundred different beers, whose flavors test the brewing boundaries. This three-time winner of Danish Brewery of the Year has had many beers ranked among the elite by RateBeer and BeerAdvocate.

Early labels included a sketched portrait of Mikkel that caught the eye of New Jersey artist Keith Shore. He saw a good fit and emailed the brewery about possible collaboration. Soon thereafter, Shore created his first of many Mikkeller labels for "I Hardcore You."



“ I have a lot of freedom making labels with Mikkeller. The most detailed art direction I have ever been given from Mikkeller was to 'draw something weird and cool.' Mikkel liked the style of work on my website so I just drew what came naturally to me.



Oh Beautiful Beer

The Evolution of Craft Beer and Design

Harvey Shepard

The beautifully illustrated homage to the art of beer—and the design that makes it stand out

The craft beer boom of the last decade has led to an explosion of new breweries. In such a crowded market, how do you make your beer stand out from the crowd? For many of the best brewers, the secret is to have an eye-catching design, something that reflects the quality of the product within and the values of the brewer who made it.

Based on the hugely popular blog, *Oh Beautiful Beer* collects the most innovative new labels and logos into a sumptuous full-color book. Each brewery is selected by graphic designer Harvey Shepard, who uses the designs to create a visual history of craft beer. From the Gonzo cartoons of Flying Dog, to the playful geometric patterns of Evil Twin, to the classic Brooklyn “B,” every beer geek will want to own this love letter to the art of beer.

Harvey Shepard is a writer, blogger, and graphic designer based in Seattle, Washington. A longtime beer (and label) enthusiast, he keeps a blog of his favorite designs at ohbeautifulbeer.com.

- **ohbeautifulbeer.com and social media outreach**
- **Visual features on beer and graphic design sites**
- **Magazine features**
- **BLADs**



\$24.95 (\$29.95) | Cloth | CQ 24

Territory: W | 978-1-58157-315-2

8 x 8 | 192pp | Over 200 color illustrations

DESIGN/BRANDING & LOGO DESIGN

October 2015

Best Dips and Apps Ever

Healthy and Easy Spreads, Snacks, and Savory Bites

Monica Sweeney

Quick and delicious recipes for the best-ever parties



Entertaining has never been so easy! These effortless starters are both beautiful and delicious, and will impress any guest. With 70 outrageously tasty and creative recipes, there's something for everyone. Create the perfect appetizer to pair with your meal, or serve creamy dips at cocktail hour. Here at last is the solution to any last-minute dinner party or potluck. Or just whip one up as a tasty snack! You'll want to try them all, including:

- Salmon Canapés
- Caprese Salad
- Vietnamese Spring Rolls

With a variety of fresh and flavorful options, this book will be the go-to guide for any party.

- **Off-the-book-page features**
- **Online promotions**
- **Food blogger giveaways**

\$14.95 (\$17.95) | Paperback | CQ 36

Territory: W | 978-1-58157-323-7

6 x 9 | 200pp | 70 color photographs

COOKING / COURSES & DISHES / APPETIZERS

November 2015

Best Side Dishes Ever

Foolproof Recipes for Greens, Potatoes, Beans, Rice, and More

Monica Sweeney

From tried and true classics to new and exciting flavor profiles, use these exciting sides to spice up any meal

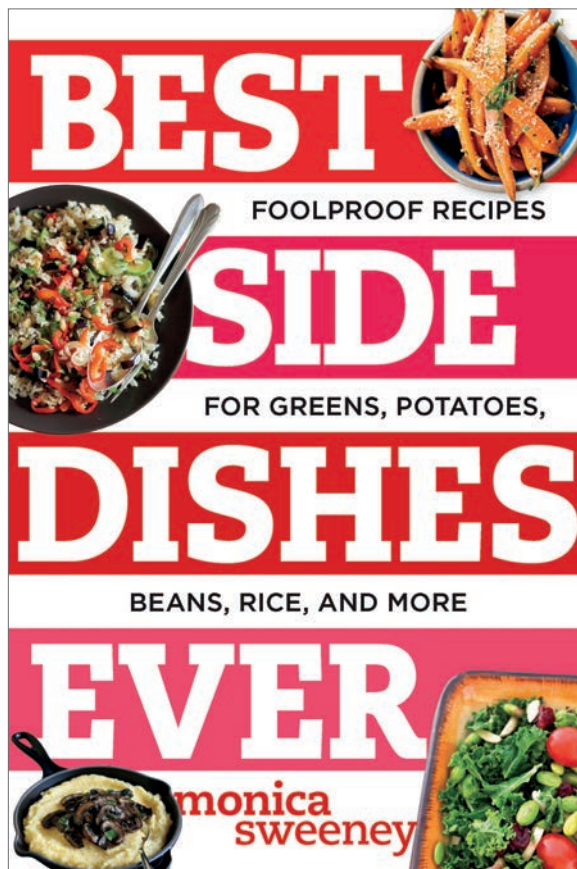
Who wants to eat meat without potatoes? Chicken without rice? Chili without cornbread? Sides can really make the meal. (Sometimes even taking center stage, as Aunt Annie's sweet potato casserole tends to do at the holidays.) Add the perfect compliment to all of your favorite dishes with the delicious—and deliciously healthy—recipes in this book, including:

- Parmesan-Pepper Squash
- Kale and Edamame Salad
- Roasted Green Beans with Bacon

With many gluten-free and sugar-free options, there's sure to be something for everyone.

Monica Sweeney is a writer and editor whose recipes have been in *Food & Wine* and *Foodista*. Also the author of *Best Apps & Dips*, she lives in Boston, Massachusetts.

- **Off-the-book-page features**
- **Social media outreach**
- **Online promotion**



\$14.95 (\$17.95) | Paperback | CQ 36

Territory: W | 978-1-58157-322-0

6 x 9 | 200pp | 70 color photographs

COOKING / COURSES & DISHES / GENERAL

November 2015

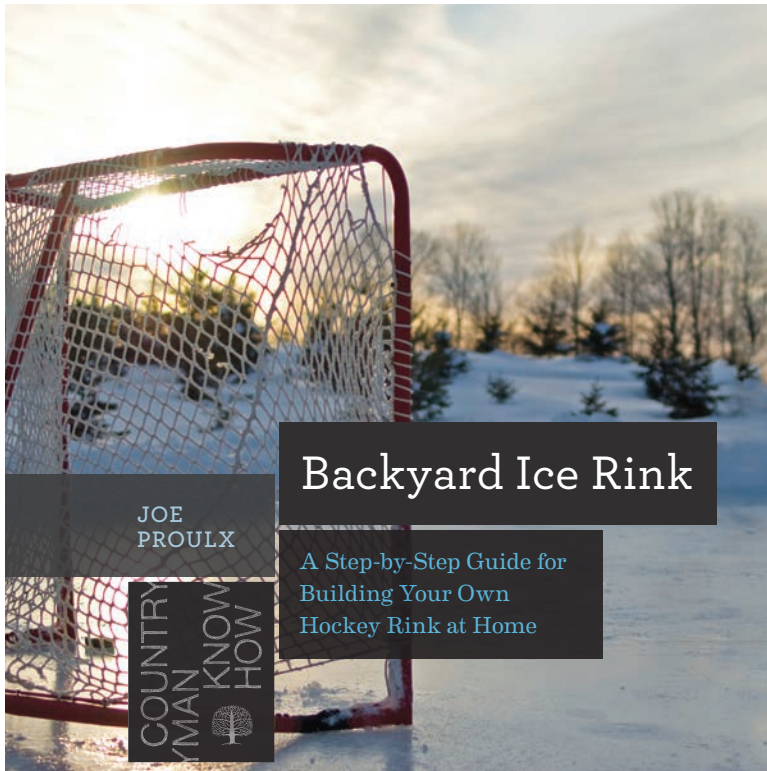


Backyard Ice Rink

A Step-by-Step Guide for Building Your Own Hockey Rink at Home

Joe Proulx

Simple, easy-to-follow instructions for building a compact (and removable) skating rink in your own backyard



Backyard Ice Rink

JOE
PROULX

*A Step-by-Step Guide for
Building Your Own
Hockey Rink at Home*



Driven in large part by the popularity of the NHL's Winter Classic, outdoor hockey is enjoying an unprecedented revival. For a sport that began under the open sky, a backyard rink allows for a return to the origins of the game and can provide a memorable neighborhood gathering place and a place for players to train without the expense of indoor ice rental.

In *Backyard Ice Rink*, blogger and professional rink builder Joe Proulx guides you through every step of building your own backyard ice skating rink. From the simplest wooden frame to elaborate tall-board rinks, from measuring the slope in your yard to constructing your frame using parts found at your local hardware store, Proulx makes the project easy to tackle. In addition to the four easy-to-follow photo-intensive rink plans, Proulx also covers ice maintenance, building your own bench and goals, teardown, and storage through the summer months.

\$19.95 (\$23.95) | Paperback | CQ 24
Territory: W | 978-1-58157-299-5
8 x 8 | 224pp | 100 color illustrations
HOUSE & HOME / OUTDOOR &
RECREATIONAL AREAS

October 2015

Joe Proulx is the founding editor at Backyard-Hockey.com, which is among the most popular backyard rink and pond hockey websites on the Web. In the fall of 2011, Joe and his wife launched Elite Backyard Rinks, a parts distributor and installer of backyard rinks. To date, he has built more than 50 backyard rinks in New England. Proulx lives in Bedford, New Hampshire, with his wife and three children, all of whom learned to skate on their own backyard rink.

- **Outreach to DIY and hockey communities**
- **Print and online features in hobby publications**
- **Regional interest**

OTHER COUNTRYMAN KNOW-HOW TITLES

Jerky Everything

Pamela Braun

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Territory: W | 978-1-58157-271-1 | 8 x 8
240pp | 100 color photographs
COOKING



Preserving Everything

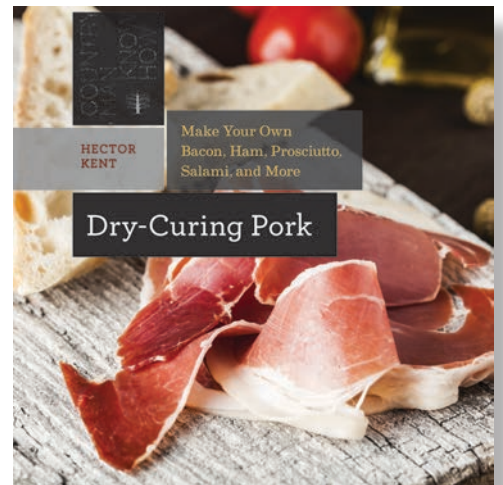
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COOKING

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COOKING



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Fifi M. Maacaron

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978-1-58157-272-8 | 8 x 8 | 288pp | Color photographs throughout
HEALTH & FITNESS

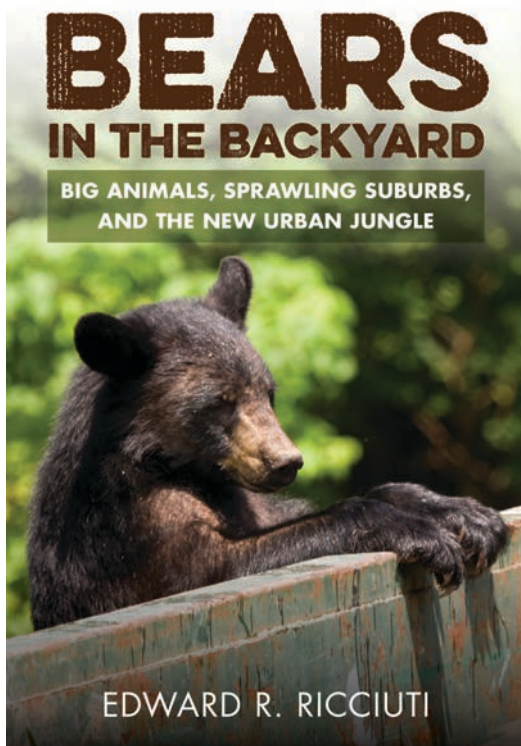
NOW IN PAPERBACK.

Bears in the Backyard

Big Animals, Sprawling Suburbs, and the New Urban Jungle

Edward R. Ricciuti

A conservation scientist explores the increasing intersection between humans and wild animals



As cities and suburbs sprawl, and conservation efforts enable wildlife populations to recover, large wild animals are encroaching on human turf. These creatures might be thrilling to see, but they can bite, scratch, and even kill, and attacks on humans will only increase as we come face to face in the man-made landscape. Readers will learn how to protect against potential dangers even as they are being thoroughly entertained by hair-raising tales of real-life encounters.

Edward R. Ricciuti is a science journalist, naturalist, and former curator at the New York Zoological Society (now the Wildlife Conservation Society) who has covered wildlife issues around the world.

- **Off-the-book-page**
- **Online promotions**
- **Library marketing**

\$14.95 (\$17.95) | Paperback | CQ 24

Territory: W | 978-1-58157-320-6

6 x 9 | 248pp | 25 Black & White photographs

PREV. ED. 978-1-58157-217-9

NATURE / GENERAL

September 2015

Chow

Simple Ways to Share the Foods You Love with the Dogs You Love

Rick Woodford

Recipes, tips, and ideas for feeding your dog a healthy, delicious diet from the cutting-board scraps left over from your favorite meals

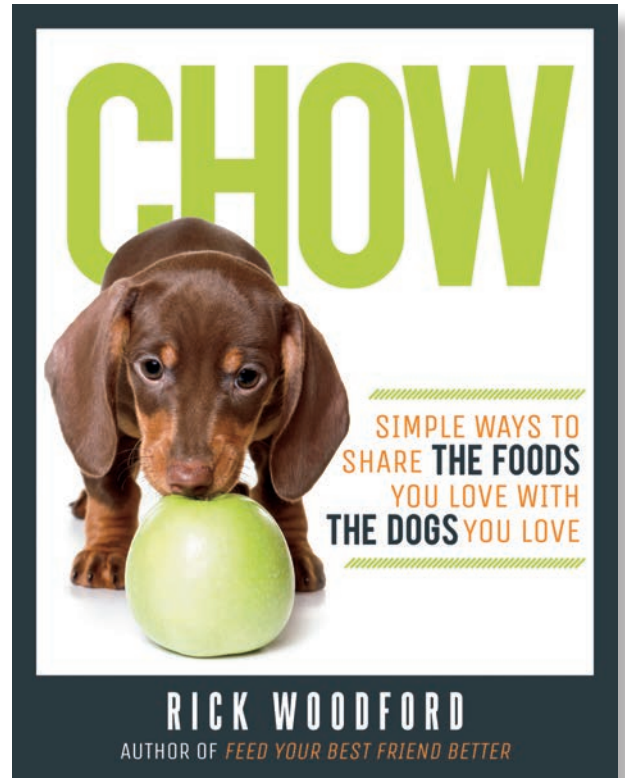
Nobody keeps us company in the kitchen as faithfully as your dog. However, too often we feed dogs unhealthy treats like cheese and fatty meats, leading to upset stomach or obesity. Lists of foods that are dangerous to dogs are widespread, but there is little information out there on the foods that are healthy for our dogs.

Chow provides pet owners with an easy-to-use guide explaining the benefits and proper portion size of more than 100 foods that we are already using to prepare our own meals. In addition to a simple swipe-into-the-dog-bowl method, each of the foods is accompanied by a simple recipes that provide a powerhouse of nutrition.

Think your dog won't eat a blueberry? Try providing it frozen, cut in half, or even a dried version, and your blue-heeler might have a whole new perspective on what she likes. *Chow* provides tips for each food and helps us teach our dogs that not every food needs to have the shape and smell of kibble.

Rick Woodford, known as the "Dog Food Dude," began cooking food for his dogs after his dog Jackson was diagnosed with cancer. The transition to human food improved the general health of his dogs and added years to Jackson's life. Woodford and his dogs live near Portland, Oregon.

- **Print and online features**
- **Excerpts in pet magazines**
- **Outreach to pet and natural living communities**
- **Radio and podcast interviews**
- **www.dogfooddude.com**



\$17.95 (\$21.95) | Paperback | CQ 24

Territory: W | 978-1-58157-288-9

7 x 9 | 192pp | 50 color photographs

PETS / FOOD & NUTRITION

December 2015

NOW IN PAPERBACK.

Dos Caminos Tacos

100 Recipes for Everyone's Favorite Mexican Street Food

Ivy Stark with Joanna Pruess

Fresh, easy tacos for anyone who loves Mexican food



Here are amazing recipes from one of the most creative and talented chefs cooking Mexican cuisine today. Here are traditional recipes for the centuries-old dish, as well as modern interpretations, including:

- Casabel Chile-Marinated Beef Tacos
- Hot and Smoky Shrimp Tacos
- Grilled Chicken Tacos with Avocado Corn Pico

Clear, helpful information on chili peppers, tips and tricks for working with Mexican ingredients, and mouthwatering photography come together to make this an indispensable cookbook.

Ivy Stark is the executive chef at Dos Caminos. She is ranked among New York's top chefs and has made numerous television appearances.

Joanna Pruess is an award-winning author whose work has appeared in the *New York Times* Sunday Magazine, the *Washington Post*, *Food Arts*, *Saveur*, *Food & Wine*, and the Associated Press syndicate.

\$17.95 (\$21.95) | Paperback | CQ18
Territory: W | 978-1-58157-319-0
8 x 9 | 280pp | 75 color photographs
PREV. ED. 978-1-58157-234-6
COOKING / MEXICAN

September 2015

- **Off-the-book-page features**
- **Online promotions**
- **Media interviews**

Good Grief

Life in a Tiny Vermont Village

Ellen Stimson

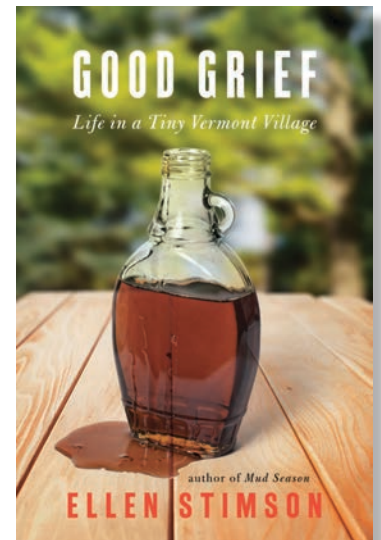
An endless vacation becomes a way of life

Ellen Stimson and her husband had such a wonderful time in Vermont that they wondered what living there would really be like. "What if we stayed here . . . forever?" So began the series of adventures and misadventures of Ellen Stimson's hilarious first book, *Mud Season*.

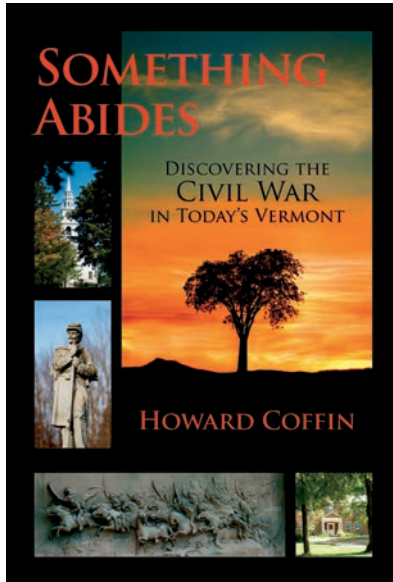
Now, having settled the family in Vermont's rich, muddy soil, they are faced with new challenges of raising a family. Lucky for readers, Ellen Stimson's irrepressible optimism and good humor prevail as she, her two husbands, their three kids, and various much-loved pets face down real life, and even death and grieving, with good humor intact.

Ellen Stimson lives with her family in an old farmhouse in Vermont.

- **Author appearances**
- **Regional trade shows**
- **Library marketing**



\$16.95 (\$19.95) | Paperback | CQ 24
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 5.5 x 8.25 | 240pp
 PREV. ED. 978-1-58157-255-1
 BIOGRAPHY & AUTOBIOGRAPHY
October 2015



Something Abides

Discovering the Civil War in Today's Vermont

Howard Coffin

Experience Civil War historic sites and small towns that can be found nowhere else in America

Today, throughout Vermont, it is possible to identify hundreds and hundreds of Civil War–related sites. Here is a guide to Vermont's soldier homes, halls where war meetings encouraged enlistments, churches where soldier funerals were held and abolitionists spoke, monuments to those who served, hospital sites, and homes where women gathered to make items for the soldiers. The Vermont State House is a virtual Civil War museum. A building survives in Woodstock where the war was administered. Cemeteries hold the gravestones of many of the 34,000 who fought. This book is a must-have for all Civil War buffs

\$24.95 (\$29.95) | Paperback | CQ 16
 Territory: W | 978-1-58157-318-3
 6 x 9 | 528pp | B&W photographs
 PREV. ED. 978-0-88150-981-6

HISTORY / UNITED STATES
 / CIVIL WAR PERIOD (1850–1877)

November 2015

Howard Coffin, former press secretary to U.S. senator Jim Jeffords, is the author of *The Battered Stars*, *Full Duty*, *Guns Over the Champlain Valley*, and *Nine Months to Gettysburg*. He lives in Montpelier, Vermont.

- **Regional author events and lectures**
- **Regional media**
- **Library marketing**

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