PETITES LUXURES
INTIMATE STORIES
by Simon Frankart

October 2019 / 112 pages / 148x210 mm / Cloth binding / € 15/
50 drawings /

A fun and cheeky collaborative gift book!
In 2018, Simon Frankart, founder of the Instagram account Petites Luxures, asked his followers to tell him a memorable intimate story. He received thousands of replies, from all around the globe.

This book gathers fifty carefully selected anecdotes, which have inspired Simon with fifty never seen before illustrations portraying erotic and private scenes in a delicate, fun and sensual way.

Simon Frankart is illustrator and art director in communication. In 2014, he launched on Instagram his erotic minimalist illustration project called Petites Luxures (@petitesluxures) which success has quickly escalated, with a community of 1.2 million followers. In 2018, he illustrated the cover of Amours Solitaires, written by Morgane Orin (Albin Michel), which sold 60 000 copies.
VEGETAL ALCHEMY
RITUALS AND CARE FOR BODY AND SOUL
by Séverine Perron & Laura Vendescœur

October 2019 / 201x270 mm / Hardcover / 192 pages / 25€ /

A tribute to nature and to the stellar role of women healers.

The purpose of this very beautiful illustrated book is to encourage a return to ancient wisdoms and traditions, ancestral myths and recapture the forgotten knowledge of healing by plants according to the seasons.

Rituals and traditional recipes as well as unexpected concocted preparations, such as flower elixirs, flower and crystal baths, medicinal vinegars, infusions and much more are revealed to fully rediscover the benefits of plants on our body and soul and to highlight the powerfulness of nature.

CONTENTS:

• 60 rituals and traditional recipes based on sacred and ancestral knowledge
• A topic in tune with the ever-increasing interest in alternative medicine and ecotherapy
• Poetic and artistic photographs taken by Laura Vandescœur

Séverine Perron lives in the Northen French Alps, surrounded by nature. She shares her knowledge and healing skills from ancient wisdom of the Earth during courses and meetings she organizes in her home.
INcredible But Vegann

by Marie Laforté

October 2019 / 18,5x250 mm / Hardcover / 224 pages / 24,90€

Vegan techniques, portraits of experts, utensils, ingredients and 100 recipes for advanced vegan chefs!

- No-junk food
- New traditions
- Cream & cheese, please!
- Aquafaba (egg white replacements)
- Sweet treats

Vegetables

by Marie Laforté, Sophie Cottarei & Ophélie Véron

October 2017 / 180x240 mm / Softcover / 160 pages / 14,90€ / 180,000 characters

50 recipes to create good and nutritional vegetarian meals for children from 6 to 12.

- Includes dishes to be cooked by children themselves
- Recipes from breakfast to dinner but also birthday party meals
- An introduction to vegan diet by nutritionists
- An essay about how vegan families are perceived according to the countries in which they live
- Portraits of inspiring families and children who have chosen not to eat animal products

Healthy Tasty Escape

by Marie Laforté

180x240 mm / Softcover / 144 pages / 14,90€ / April 2017 / 130,000 characters

55 creative recipes of green no sugar-added drinks from the ancestral to the trendiest for an enjoyable daily well-being!

- Naturally flavoured waters with plants and fruits
- Tasty dairy drinks
- High in vitamins fresh juices
- Nourishing smoothies
- Iced tea
- Fizzy drinks

Marie Laforté

Photographer and author of a dozen vegan cookbooks, Marie Laforté is all about vegan cuisine, its know-how and its incredible diversity. Through this inventive and ethical cuisine, Marie hopes to open the door to a way of life without animal exploitation, and she is continually working towards a more fair and responsible society.
Alternatives - COOKBOOKS

THE FOUR SEASONS OF THE MUSHROOMS
by Linda Louis
180x240 mm / Hardcover / 144 pages / 14,95€ / August 2019

RAINBOW FOOD
by Linda Louis
180x240 mm / Softcover / 144 pages / 14,90€ / April 2018 / 129, 500 characters

Rights sold: English (World)

Linda Louis is the author of several books, a reference in organic cooking and wild products cooking. Very innovative, her works are translated in several languages.

50 green & healthy recipes to color every dish naturally!

Born in Brooklyn with the famous rainbow bagel, rainbow food is now a real trend! Its strength? Turning any classic recipe into a colorful and fun-looking dish!

Colors are as many clues to detect vitamins and minerals in food. Mixing colors helps combining nutrients! Linda Louis offers her own version of rainbow food: natural, organic, healthy and playful!

CONTENTS
• 11 Starters
• 17 Main dishes
• 22 Desserts
• 8 Drinks

NEW

40 gourmet, creative and very trendy recipes highlighting mushroom’s health benefits.

Mushrooms are rich sources of vitamins, minerals and antioxidants, which is why they are on the rise in veggie cuisine. This book, preceded by an introduction to learn everything about mushroom picking, preparation and storage, aims to reveal their incredible potential all year round.

Contains info on wild mushrooms, but also cultivated mushrooms, including Japanese varieties, and how to cook them.
HEALTHY WEEK
by Healthy Clemsy

50 simple recipes day by day from breakfast and brunch to dinner and overnight snacks. Using natural ingredients and reducing meat, the author gives us tips on how to eat healthy every meal and day of the week.

STEAM CUISINE
by Félicie Torcé

Steaming is known as being one of the healthiest cooking method, as it doesn’t require any fat. Through these easy-to-follow recipes and colorful photographs throughout, Félicie Torcé once again offers a guide to a new world of taste.

HEALTHY DESSERTS IN 15’
by Hélène Schernberg and Louise Browaeys

50 quick and simple recipes to make a healthy dessert in 15 minutes. Through various cooking themes, from raw, creams, fruit desserts, smoothies and to-drink desserts.

JAPANESE INSPIRATION
by Félicie Torcé

Inspired by Japanese culture and ingredients, the author offers her own mouth-watering recipes such as fermented tofu tartines, beetroot and onion tart or spinach rolls, in the respect of the seasons and the Yin and Yang balance.

A vegan, dairy-free, wheat free, no added sugar recipe book in one!

RICE
by Félicie Torcé

A complete bible about this staple food, thousands of culinary possibilities and incontestable nutritive treasures. The book covers all variety of rice on the worldmap – red, white, round, long, basmati – and their special cooking style – pilaf, steamed, grilled – in 50 vegetarian recipes.

MEGALOW FOOD
by Elia Hagege

60 low-glycemic-index recipes to enjoy healthy everyday meals from breakfast to dinner including brownies, green juice and cheddar quesadillas!

10,000 copies sold!
PARIS VEGAN

sur place par la « mamma » du chef.

cuissons pour sublimer les arômes végétaux.

le chef Maurizio Carlucci joue sur les nombreuses options vegan et sans gluten,
simplicité et saveur. Dans cet élégant

7  sense eat

loves drawing food maps of the world capitals and (MyCuisine, Marabout, L'étudiant, Zeste...). Aurore

Aurore Garric

published by

Pauline Le Gall

is a freelance journalist, her work is

ARRONDISSEMENT

C'est sur les hauteurs de Belleville qu'Antoine

4  Les bols d'Antoine

Il y a encore cinq ans, il était

3  La guinguette d'Angèle

Dans ce minuscule « take away » fleuri,

2  Maisie Café

C'est sur les hauteurs de Belleville qu'Antoine

1  La guinguette d'Angèle

Il y a encore cinq ans, il était

PARIS VEGAN

by Pauline Le Gall and Aurore Garric

March 2019/144 p/135x180 mm/Flexibound/€13.50/170,000 characters

The most complete illustrated vegan guide of Paris! Exhaustive list of vegan places by district, including shops, cafés, restaurants, and their practical information.

Contains over 100 addresses, several focuses on vegan personalities, and annexes including the best vegan burgers, the best vegan patisseries, the best brunches or the best vegan events in Paris, addresses of places that offer vegan cuisine cooking lessons and even information on vegan not-for-profit organisations for keen volunteers!

Pauline Le Gall is a freelance journalist, her work is published by Le Figaro, Evene, Cheek Magazine, Les Inrocks...

Aurore Garric is a freelance illustrator. She works with magazine and book publishers specialized in cooking (MyCuisine, Marabout, L’étudiant, Zeste...). Aurore loves drawing food maps of the world capitals and recently drew the cover for François-Regis Gaudry’s book.

VEGAN PARIS GUIDE

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by Pauline Le Gall and Aurore Garric

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Alternatives - LIFESTYLE GUIDES

NEW

ALTERNATIVE PARIS GUIDE
by Marie-Anne Bruschi
April 2019 / 144 p. / 135x180 mm / Flexibound / €13,50

Urban agriculture, associative cafés, flea markets, coffeshops and book stores : district by district this guide reveals a new alternative way of life for eco-conscious, collaborative, and socially engaged Parisians.

Each article contains:
• introduction about the area
• addresses organized by theme : restaurants, hotels, shops, cultural spaces
• average price of goods/services

Marie-Anne Bruschi is a freelance lifestyle journalist (Milk, Le Figaro, etc) and contributes to Grazia magazine where she uncovers hidden places and secret corners of Paris. Her website and Instagram account are daily updated by her city discoveries. She is the author of Paris Kids City Guide and has many online followers.
Alternatives - cookbooks

ALAIN PASSARD
COLLAGES & RECIPES
VOL. 1
written and illustrated by Alain Passard
180x240 mm / 128 pages / Softcover / 29€ / 2010
Reprinted several times in French, English & Dutch.
Rights sold: DUTCH, ENGLISH (UK), PORTUGUESE (Brazil), RUSSIAN

FRENCHIE’S COOKING
by Gregory Marchand
180x240 mm / Softcover / 144 pages / 14.90€ / Autumn 2016
Rights sold: ENGLISH

Best chef in the “Guide Fooding” 2010, Greg Marchand aka Frenchie has a gift for ingredients matching according to seasons. The book is presented in four chapters following the seasons. From using fruit to season savoury dishes, such as lemon confit to spice lentils, to simple gestures that change everything, Greg Marchand shares here 30 easy but stimulating recipes, combining the classics with playful associations of flavours.

TRIBUTE TO MY GRAND FATHER’S COOKING
NEW TRADITIONAL COOKING
by Bruno Oliver
illustrations by Bigre!
190x230 mm / 176 pages / Hardcover / 30€ / October 2016

The grand-father Raymond Oliver, Grand Véfour’s previous chef and pioneer of cooking TV shows, made the family name famous. His grandson Bruno, also chef, pays tribute to him with this book illustrated in the 50’s spirit. He updates 120 of his grandfather’s classical recipes, inspired from the bourgeois gastronomy of the late xixth and early xxth centuries.

Answering to the “no” current cooking trend (no meat, dairy-free, gluten-free and sugar-free), Bruno Oliver adapts his grandfather’s recipes to our current appetites and schedules, illustrating perfectly what new traditional cooking can be: still tasty but less fatty.

C’EST BON
RECIPES FROM PARIS’ LEGENDARY FOOD EMPORIUM
by Trish Deseine
photographs by Deirdre Rooney
180x240 mm / 192 pages / Hardcover / 25€ / September 2016
Rights sold: ENGLISH (world)

A selection of the best recipes by Trish Deseine.
Originally published in six booklets by products, in partnership with La Grande Épicerie de Paris, this title offers 90 simple, gourmet and sophisticated recipes, sorted in three chapters, from starters to desserts and a new introduction by Trish Deseine.
Healthy cooking has become a real concern in every-day life, but healthy or locals products come at a cost. Since eating well should not be about money, this book offers 40 four-person recipes set between 1 € and 9€, matched with advice on how to buy smarter and how to save money by preferring vegetal proteins, and to be organized in the kitchen.

Making delicious and flavorful desserts with no added sugar, sweetener, honey or agave nectar: that’s the challenge taken up in this book! In these 40 recipes, naturally sweet ingredients hold a place of choice: fresh and dried fruits, special flours, non-dairy milks, nuts and spices, enhancing flavors in a healthy way. A book to rediscover the real taste of natural ingredients!

This is quality style street food. Using fresh ingredients, vegan proteins and lesser amounts of fats and sugar, the authors offer healthy recipes for burgers, sandwiches, nuggets, pasta boxes, dips, but also desserts and drinks.

52 green & healthy cooking recipes to stay happy and slim. Far from the crazy female magazine diets, the authors bank on an everydaylife routine that embraces natural, unprocessed vegetarian food.

Géraldine Olivo writes for her own blog My Sweet Faery where she shares her plant-based, often gluten-free recipes, both in French and English. She also translates and contributes to the French version of the blog Golubka.

Myriam Gauthier-Moreau is a photographer and designer passionate about organic food. She is the photographer and designer of many cookbooks.
P'TIT DÉJ
Petit déjeuner comme un roi, déjeuner comme un prince et dîner comme un pauvre
Anonyme

TARTE AU CHOCOLAT
Une pâte sucrée craquante, une ganache qui brille, cette tarte au chocolat a tout bon ! En plus, elle n’est pas très compliquée à réaliser, promis !

Préparation : 20 min. Cuisson : 10 min. Temps de repos : 4 h. Pour un moule de 22 cm de diamètre.

Ingrédients
1. Faire cuire la pâte sucrée comme dans la recette p.10 et laisser refroidir.

Déroulé
2. Disposer le chocolat haché dans un grand bol.
3. Dans une casserole, porter à ébullition la crème liquide puis la verser bouillante sur le chocolat. Laisser fondre 5 min.
5. Pour garnir le fond de pâte de ganache au chocolat, utiliser une louche et verser depuis le centre jusqu’aux bords. Tenir la louche à très courte distance du fond pour éviter de former des bulles en surface. Laisser refroidir à température ambiante pour conserver la brillance. Réserver au frais au moins 4 h pour que la ganache prenne.

La tarte se conserve 3 jours au réfrigérateur.

1 pâte sucrée (voir recette p.10)
200 g de chocolat noir haché au couteau à pain
240 g de crème liquide

THE THREE SISTERS
The three sisters inherited the taste for good food from their mother. Evelyne prepares most recipes in her tiny student kitchen. Delphine creates the three sisters’ graphic world. As for Annie she sets up photographs of the dishes the way they appear both in the book and on their blog:

http://www.les3soeurs.com/
5-SEASONS BALANCED NUTRITION
by Félicie Torczé

Inspired by traditional Chinese medicine, this book offers a way to eat in harmony with nature. 40 savoury, meaningful and creative recipes based on the natural elements’ balance throughout the seasons, using healthy and whole ingredients!

180x240 mm / 256 pages / 15€ / October 2018

NATURAL BEAUTY
by Jean-Luc Planche

100 natural and homemade beauty recipes with 40 everyday fruits and vegetables. Simple, quick and efficient recipes made from fruits and vegetables. Gathered from regular users delivering their own tips and tricks.

180x180 mm / Softcover / 144 pages / 15€ / April 2018

HOME MADE STAPLES
by Hélène Schernberg and Louise Browaeys

More than 50 simple and gourmet recipes for a healthy pantry, using natural ingredients, reducing sugar or salt content and avoiding food additives.

180x240 mm / 140 pages / 14,95€ / September 2018

PURE COCOA
by Delphine Pocard

This book is an invitation to rediscover cocoa’s real taste. From cocoa paste, cocoa butter to cocoa powder and cocoa beans, whole or crushed, the 50 recipes are dairy-free, mostly gluten free, and contain mostly natural sugar. Cocoa scones, gluten-free chocolate biscuits, chocollipops, banana muffins with cocoa, dates-stuffed cocoa biscuits...

180x240 mm / Softcover / 144 pages / 12€ / 2016
Rights sold: ITALIAN

IT TASTES CHINESE!
by Eliane Cheung

This graphical and intimate memory cookbook pays tribute to Eliane Cheung’s family recipes. Having grown up in her parents restaurants in Paris, she combines with family memories and splendid photographs 40 South-Chinese recipes, illustrated with her own beautiful drawings.

180x240 mm / Softcover / 144 pages / 14,90€ / 2016
Rights sold: CHINESE

IT GROWS IN THE LIVING ROOM!
A READY-TO-EAT INDOOR GARDEN
by Sarah Bienaimé

How to grow shoots, aromatic plants, rhizomes and bulbs with a few seeds, homemade compost and very little matter, to cook from the pot to the plate. For each plant: basic techniques, tips and tricks.

165x220 mm / Softcover / 128 pages / 12€ / 2014
1 hour / 1 object

**BALCONIES- TERRASSES STEP BY STEP**

by Pierre Lota

195x250 mm / 160 pages / 80,000 characters / 19,90€ / Softcover with flaps / April 2019

A great practical and inspirational book to create unique garden furniture with 3 tools within 1 hour.

Pierre Lota designs useful, handy and playful objects according to one belief: an affordable and timeless design. Reinventing wood pallets or coat-hangers, cleverly using pieces of string or leather, he creates original and stylish outdoor furnishings such as plant containers or lamps.

**CONTENTS:**

- 35 objects and pieces of furniture sorted by material (wood pallet, wood plank, batten, coat hanger, felt);
- 2 double-spreads per creation with a list of the material needed and how to proceed, with precise photographs step by step;
- A refined layout that echoes the simplicity and the minimalism of Pierre Lota’s designed items.

**Rights sold:** GERMAN, ITALIAN

CONTAINS 35 objects and pieces of furniture such as coffee table, lamps, shelves or vases sorted by material (concrete, string, wood pallet, wood plank, batten, coat hanger, felt).
Reinvent IKEA
STEP BY STEP
by Isabelle Bruno and Christine Baillet

185x240 mm / 216 pages / Softcover / 145,000 characters / 19,90€ / October 2015

Reinvent Ikea features seventy customization projects conceived from famous Ikea products. Each project lists the material needed and how to proceed, with precise photographs of every step.

A great practical and inspirational book to create unique pieces from standard furniture.

Reinvent LEGO
STEP BY STEP
by Isabelle Bruno and Christine Baillet

185x240 mm / 192 pages / Softcover / 130,000 characters / 19,90€ / October 2016

Reinvent Lego features seventy customization projects conceived from famous Lego interlocking toy bricks. Each project lists the material needed and how to proceed, with precise photographs of every step.

A great practical and inspirational book to create unique pieces from our favourite colourful construction toy.

Reinvent PACKAGING
STEP BY STEP
by Isabelle Bruno and Christine Baillet

185x240 mm / 192 pages / Softcover / 130,000 characters / 19,90€ / October 2016

Reinvent Packaging features seventy customization projects and recycling ideas from packaging. Each project lists the material needed and how to proceed, with precise photographs of every step.

A great practical and inspirational book to create unique pieces from daily life packagings.

Isabelle Bruno is co-author of various books on home and decoration (Ecohabiter, Projets maisons, Inspirations Deco) and writes for blogs such as Deco.fr, Saint-Maclou, LiliBricole.

Christine Baillet is author and translator in the fields of decoration and design.

THE SERIES gathers creative DIY projects from bloggers and deliver a classified selection of the best ideas, through four difficulty levels: easy, intermediate, advanced and expert.

Each project lists the material needed and how to proceed, with precise photographs of every step.
ZÉRO WASTE IN MY KITCHEN!
by Géraldine Olivo and Delphine Paslin

Discover over 40 simple and quick ways to recycle not only culinary waste but also beauty products and household waste, and a smart DIY for your garden.

CONTENTS: kitchen (fruit & vegetables skin, kernels and cores), beauty (face, body, hair), household (lifehacks and simple DIY), garden (compost, regrowing).

NATURAL COLORATION
by Nicole Lamarche and Dorothée Lagard

A practical book about the dyeing power of plants that surround us.

CONTENTS: history, harvesting, basic techniques, and models, will make you discover clear and exact way of a successful, 100% natural vegetal coloration.

CULTIVATING URBAN SPACES
by Leslie Garcias

A how-to guide to cultivate sidewalks, poles, tree edges, walls and fences, terraces or wastelands and contribute to reintroducing nature into the city.

CONTENTS: Choice of seeds, technics for cutting and seeding, soil analysis, making containers, vertical vines, etc.

INSECTICIDE-FREE GARDENING
by Patricia Beucher

A how-to guide on keeping a garden healthy with natural tricks written with style and humour.

CONTENTS: pest solution guide from A to Z, helpful animals and insects, organic gardener toolkit, useful ingredients.
Fermented dairy products by M.-C. Frédéric and G. Stutin
All we need to know about dairy fermentation with 45 simple international recipes to prepare delicious fresh or mature dairy products of various textures and flavours with only 3 natural base products: milk, natural rennet and a pinch of salt.

Super-nutrients by Marie Laforêt
Precious tips to identify and cook daily 40 multi-tasking nutrients such as berries, seeds or roots that are known for their exceptional nutritional value on top of being packed-full of vitamins, minerals and proteins.

Natural bread and pastries by Anne-Laure Jaffrelo
Recipes to cook all that is offered in a bakery - bread, pastries as well as cakes - with only natural ingredients and no additives.

100% veggie and tasty by Marie Laforêt
Who said that eating vegetarian was sad, repetitive and tasteless? From starters to desserts, through snacks and express dishes, the author reinvents classics as well as basics and cooks ethnic, healthy and incredibly tasty dishes!

Fermented food by Marie-Claire Frédéric
Fermented food offer vitamins and probiotics as well as help fight against toxins. Easy to make, it is one of the better ways to preserve food. The book contains recipes for fermenting fruits and vegetables, beans and cereals, fish and dairy products.

No milk, more calcium by G. Olivo and M. Gauthier
40 tasty and high-calcium recipes to fulfill the daily calcium requirements while reducing dairy intakes. From daily snacks to holiday meals, Géraldine Olivo gives pride of place to these nutrients full of calcium such as almond, sesame seeds, fig, parsley, cabbage and beans.

Dehydrating food by Catherine Moreau
Dehydration is the oldest food technique and ensures a healthy nutrition. A wide choice of recipes, following the seasons.

Vegetarian food for kids by Marie Laforêt and L. Ringot
Rights sold: GERMAN & ITALIAN
From 0 to 6 years old, 60 recipes to create good and nutritional vegetarian meals for children.

Cooking algues by Kyoko Onishi
An introduction to cooking with algues and their nutritional values by a Japanese author. Bonus: methods for gathering, drying, and keeping algues.

Fermented drinks by M.-C. Frédéric and G. Stutin
Fermenting is the easiest way to make delicious drinks without food dye nor preservatives. 80% of the sugar turns into beneficial substances.

Gluten-free guide by G. Olivo and M. Gauthier
From breakfast to dinner, from bread to pastas, the authors share 60 recipes for all those who need to reduce or remove gluten from their everyday meals.
AROMATHERAPY FOR KIDS
by Anne-Laure Jaffrelo

Rights sold: PORTUGUESE (Brazil)

Essential oils have to be handled carefully, even more when it is about kids. This complete and practical guide allows parents to adapt the aromatherapy to children and offers 50 natural remedies to fight against childhood disorders (digestives, respiratory, dermatological,...) and some well-being recipes to sleep well, go through anxiety,...

MEDICINAL PLANTS
by Simone Bourgarel

A documented guide to the do’s and don’ts with medicinal plants. This book contains up-to-date and universal recipes of herbal teas, perfume oils or green juices to boost one’s health, fight against stress and keep a good balance all year long.

NATURAL THERAPY AND DETOX DIETS
by Anne-Laure Jaffrelo

Adapting one’s food intake according to seasons, stress, pains or allergies, this book presents various natural purgative or auxiliary diets for better health.

25 ESSENTIAL OILS TO DO (ALMOST) EVERYTHING
by Anne-Laure Jaffrelo

A handbook to use and combine a selection of 25 essential oils to heal all day-to-day inconveniences such as stress, sleeping troubles, digestive disorders, allergies or itches.

WILD PLANTS
by Olivier Picard

Familiar or not, wild plants such as wild garlic, dandelion, sweet clover or navelwort are within anyone’s reach in the gardens, banks or undergrowth. This handbook offers tricks to pick them properly and 44 recipes to enjoy them daily.

NATURAL COSMETICS
by Laurence Dupaquier

Rights sold: ROMANIAN

This book presents ideas to create feminine, efficient and - more than anything - natural cosmetics. The author’s advice appears through 50 easy recipes to create your own beauty products only with what nature can provide.
ECO ACTIVITIES FOR KIDS
by Nathalie Boisseau

To encourage a child’s creativity beginning at 2 years old, this book offers more than 20 ways to create a modelling clay, natural paint, wheat flour paste, and other 100% eco-friendly and zero-waste activities!

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by Marie Laforêt and L. Ringot

Rights sold: ITALIAN, GERMAN

From 0 to 6 years old, 60 recipes to create good and nutritional vegetarian meals for children.

IMPROVISED TOYS
by Max and Basile Vandervorst

One often says there is no better toy than those one makes oneself. This book brings together traditional practices from all over the world and more personal ideas to design and create inventive toys from just anything.

GREEN BABY’S ROOM
by Nathalie Boisseau

This book presents ideas and advices to self-decorate and furnish a baby’s room without any harmful material or allergic risks. From ground to ceiling the book provides tips about the art and the manner of creating a healthy green but also trendy environment for babies.

MUSICAL INSTRUMENTS MADE OF PAPER AND CARDBOARD
by Max Vandervorst

This book contains several traditional tricks and more personal ideas to create musical instruments.

MUSICAL INSTRUMENTS MADE OF GLASS AND PLASTIC BOTTLES
by Max Vandervorst

To be published in November 2019
GREEN & TRENDY SWEDISH PAINT
by Nathalie Boisseau
The very first title devoted to Swedish painting, the new and trendy homemade green paints. Based on flour, water, pigments, linseed oil and black soap, it has an exceptional durability. Very economical, the Swedish paint protects and decorates all sorts of wood indoors and outdoors, from furniture, walls, wood panels in bedrooms to garden sheds but also whitewash.

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by Max Vandervorst
This book contains several traditional tricks and more personal ideas to create musical instruments.

GREEN PAINTING AND DECORATING (2 VOLUMES)
by Nathalie Boisseau
All the ecological tips you need to renovate and redecorate your home, making it a safe and healthy environment. Entirely made up of natural products, these mixtures are less expensive than the ready-made paint bought by the less savvy consumer.

GREEN BABY’S ROOM
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GREEN CREATIVE IDEAS FOR HOME
by Nathalie Boisseau
Taking inspiration from the eco-design movement, the author presents 40 environmentally friendly objects that everybody can do. The objects are classified by type and function: to tidy, to decorate, to furnish and to light up.

GREEN HOUSEWORK
by Nathalie Boisseau
Rights sold: PORTUGUESE (PORTUGAL), SPANISH
Green clever tricks for limiting the active substances in one’s house, e.g. getting rid of nauseating smells coming from the fridge, making your own washing-up liquid and getting windows and mirrors shining…

MUSICAL INSTRUMENTS MADE OF PAPER AND CARDBOARD
by Max Vandervorst
This book contains several traditional tricks and more personal ideas to create musical instruments.

BASKETRY
by Sylvie Bégot
This step-by-step guide offers a large range of basketry techniques from Asia to Europe, from plants (rattan, iris leaves) to recycled materials (newspapers, plastic wrap) to create useful and decorative objects: vases, baskets, jewelry, lampshades,…
Vous n'avez jamais entendu parler d’elles ?

Pourtant les abeilles sauvages - l’osmie rousse, la noire maçonne… - sont plus nombreuses que les domestiques. Souvent solitaires, elles construisent leur nid dans la terre, dans des petites cavités, parfois même dans du bois. Leur rôle dans la pollinisation est essentiel.

15-20 cm

Placez à l’abri de la pluie, au soleil du matin, près de fleurs mellifères. Les abeilles solitaires y aménageront des cellules pour leurs œufs, avec pollen et nectar pour les larves. Si la galerie est obstruée de boue ou de feuilles, c’est bon signe ! Utilisez aussi des tiges à moelle tendre de sureau, de ronce ou de frambusier.

Nichoir à abeilles solitaires*

A simple and visual manifesto in favour of biodiversity, with stylish sketches for ecological and economical tips anyone can follow.

The perfect gift book for the environmentally friendly!

EXAMPLE OF CONTENTS:

- Create a bees’ drinking trough
- Prepare a birds’ seeds ball
- Enrich the soil
- Attracts ladybirds to fight aphids
- Exchange seeds with your neighbours
- Eat heirloom vegetables
- Plant vegetable stalks

In Situ Cooking is the result of a great itinerant culinary performance, at the crossroads between adventure and poetry. Caroline and Anthony travelled through 23 countries for 14 months with a minimalist kitchen wrapped on their bikes’ pannier racks.

40 recipes and solutions to eat well with few resources, to improvise a wild and trail cuisine.

In Situ Cooking leads adventurers through the obstacles of nature and makes camping cooking easier, providing comfort with simple and realistic recipes.

Example of Contents:

- Create a bees’ drinking trough
- Prepare a birds’ seeds ball
- Enrich the soil
- Attracts ladybirds to fight aphids
- Exchange seeds with your neighbours
- Eat heirloom vegetables
- Plant vegetable stalks
Since 1831, the mythic parisian company Deyrolle has been raising awareness of the wonder of nature to children and adults in order to better understand and preserve it. Its exceptional illustrations have inspired surrealist and contemporary artists, such as Salvador Dali or Damien Hirst.

DEYROLLE'S GARDEN ALMANAC

170x210 mm / 240 pages / Softcover / 200 illustrations / 18€ / October 2016 / 120,000 characters

Rights sold: CHINESE

The wonderful drawings by Deyrolle in a perpetual almanac and notebook dedicated to all garden-lovers.

Each month is introduced by a short text listing the big works to be done and the tiny things not to forget to take care and benefit from your garden.

Each week features facts on botany, either useful tips or science info.

DEYROLLE'S PERPETUAL ALMANAC

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This perpetual weekly organiser and note book is a beautiful immersion into the world of Deyrolle, offering its unique illustrations and sharing a bit of the nature secrets it has been gathering for 200 years, with a weekly fact on botany, zoology, or entomology.