

gestalten

Fall 2024







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ARCHITECTURE & INTERIOR









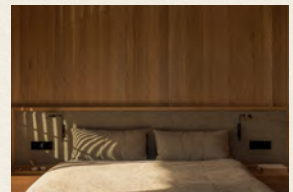


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CHAPTER

Our practice starts from this point. Guided by the body and mind rather than by trends or technology, we aim to create designs that not only look good but that also feel good. It is about accommodating people through empathic design, rather than treating them as mere spectators of an aesthetic creation.

We consider our work as a facilitation of well-being, as a distillation of aesthetics that resonate with the given person and place, and as a system that supports universal human needs. Each project—whether architecture, interiors or design—is imbued with this intrinsic quality: a simplicity that carries bigger ideas. We have dedicated the last 15



KINUTA TERRACE, TOKYO  
NOTABENE FLAGSHIP STORE, COPENHAGEN

years to the pursuit of human-centric architecture and design, and project by project, have honed a philosophy and international design approach that we call “Soft Minimalism.” With humility, we have built our ideas on thousands of years of aesthetic evolutions and on the incredible insights of master architects and designers working before us and beside us. These lessons merge with those we have learned along the way and with the influences of our Scandinavian context. Our hope is to offer a chapter in the story of good design which will continue to be written far into the future.

In an effort to think holistically about our built environment, Soft Minimalism cross-pollinates concepts from the fields of design, philosophy, psychology, biology and anthropology. We believe each



# STILLNESS

## An Exploration of Japanese Aesthetics in Architecture and Design

By: Norm Architects  
Features: Full color, linen hardcover, stitch bound, 304 pages, 24.5 × 33 cm, 9 ¾ × 13 inches  
Price: €60 (D) £ 55 \$90 (US)  
ISBN: 978-3-96704-158-3



RELEASE (EUROPE & UK): AUGUST 2024  
RELEASE (INTERNATIONAL): SEPTEMBER 2024

After over a decade of travel, study and creative collaboration with Japan, Norm Architects' shares their uniquely Scandinavian view of Japanese aesthetics.

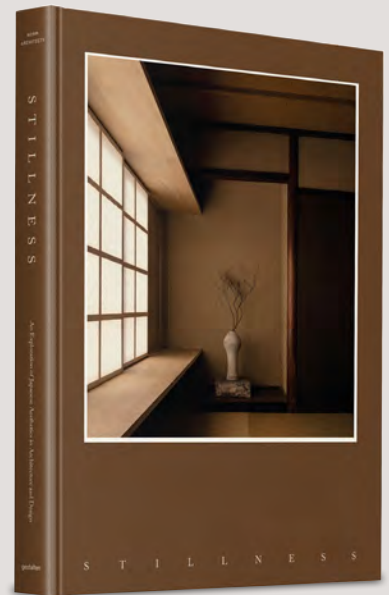
The book features richly illustrated dispatches from visits to Japanese landscapes, architecture and cultural sites, shedding light on the influence Japanese traditions have had on the studio's contemporary projects, such as the Ång restaurant in Sweden or Heatherhill Beach House in Denmark. Juxtaposing images from Japan with Norm Architects' work, the book highlights the centuries-old connections between the distinct design cultures, emphasizing mutual respect and shared philosophies. Commentary from expert collaborators in both regions provides in-depth understanding into key design principals. At once an ode to Japan, a personal travelogue, and an aesthetic manifesto, *Stillness* takes readers on Norm's decade-long journey as they've sought to understand one of the world's most revered creative cultures.

### WHAT TO EXPECT

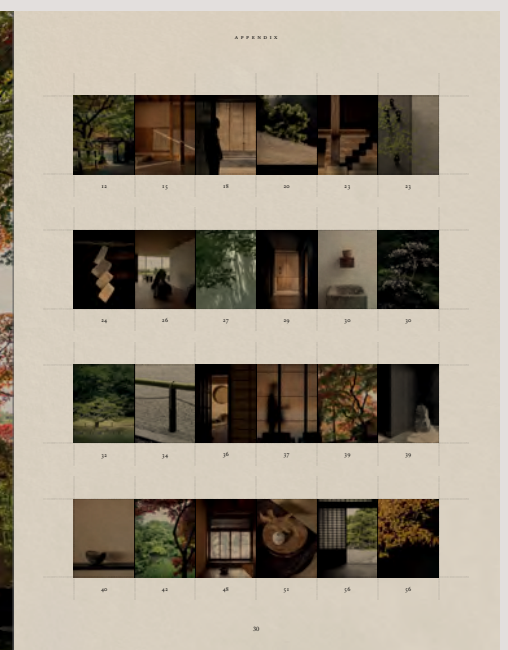
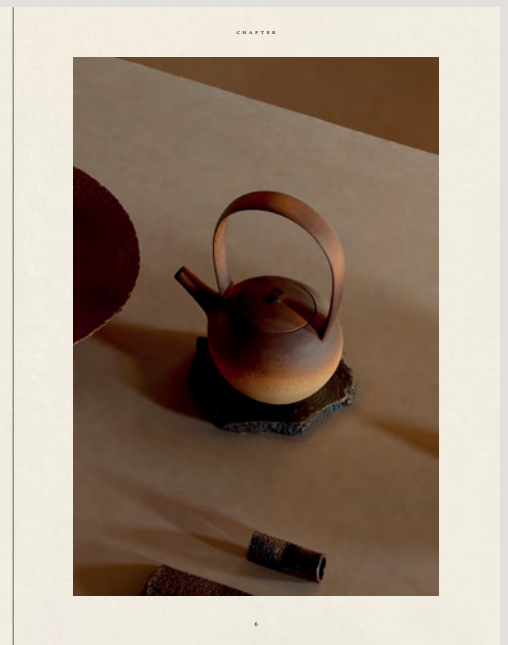
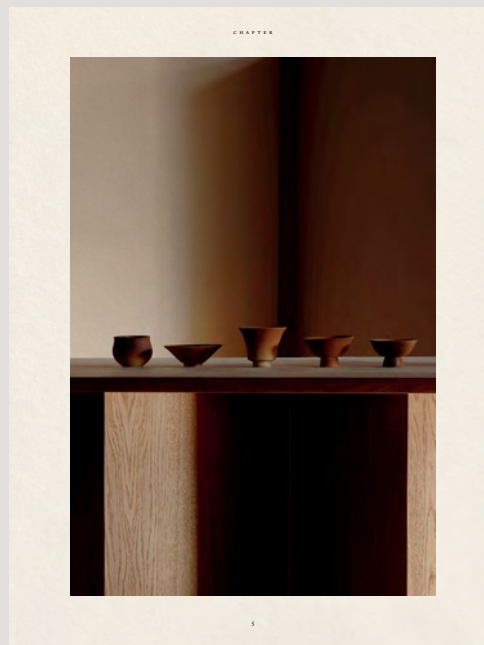
- Over 300 original images of Norm Architects' experiences in Japan spanning architecture, interiors, furniture, art and nature
- Interview-based essays exploring the resonance between Japanese and Scandinavian aesthetics
- Overviews of key philosophies in Japanese aesthetics

**NORM ARCHITECTS** is a Copenhagen-based practice founded in 2008 working within architecture, interiors, design and photography. Norm's sensory yet simple work aims to balance richness with restraint and order with complexity. Building on centuries of cultural exchange between Japan and Scandinavia, Norm Architects' years of close collaboration with Japanese designers has shaped their design philosophy.

NEW



SAMPLE COVER







## Ennis House

Frank Lloyd Wright · Los Angeles, CA · 1924

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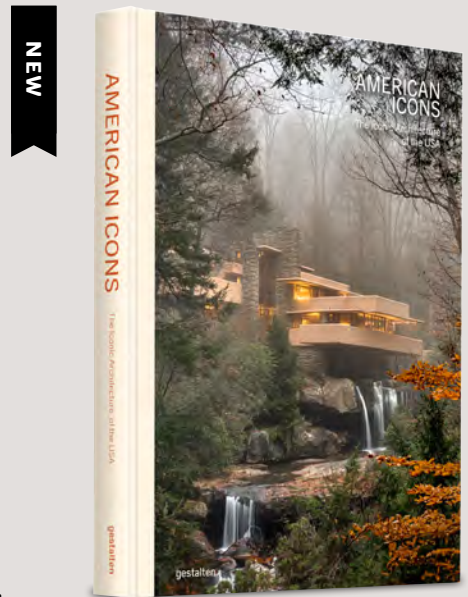
# AMERICAN ICONS

## The Iconic Architecture of the USA

Editors: gestalten & Sam Lubell  
Features: Full color, hardcover, stitch bound, 304 pages,  
24.5 x 33 cm, 9 3/4 x 13 inches  
Price: € 60 (D) £ 55 \$ 80 (US)  
ISBN: 978-3-96704-155-2



RELEASE (EUROPE & UK): AUGUST 2024  
RELEASE (INTERNATIONAL): SEPTEMBER 2024



SAMPLE COVER

## Iconic architecture that shapes the American skylines.

The development and expansion of cities in the United States over the last 150 years gave rise to one of the most ambitious and fastest growing building projects the world had ever seen.

The landscape of cities such as New York, Los Angeles, Chicago, and others, transformed immeasurably as a consequence of decades of construction, and some of the most iconic architecture in the world sits in the foundations of the US and its cities.

*American Icons* is a testament to the architectural masterpieces of the United States, from residential homes to skyscrapers, from museums to airports, and beyond. It features astounding works by renowned architects Mies van der Rohe, Frank Lloyd Wright, John Lautner, and many others.

Through detailed, professional photography, as well as captivating reads by The New York Times writer Sam Lubell, *American Icons* unfolds the stories that form the American skylines, stories told by some of the greatest architects of the twentieth century.

### WHAT TO EXPECT

- A selection of the most striking architecture across the United States
- High-quality professional photography that captures the building to the smallest detail
- Captivating writing exploring the buildings and historical context

**SAM LUBELL** is author of ten books on architecture and his work has appeared among other publications in *The New York Times*, *The Los Angeles Times*, *Architectural Digest*, *Dwell*, *Wired*, *The Architect's Newspaper*.



Empire State Building  
Shreve, Lamb, & Harmon - New York, NY - 1931

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8 Frost House

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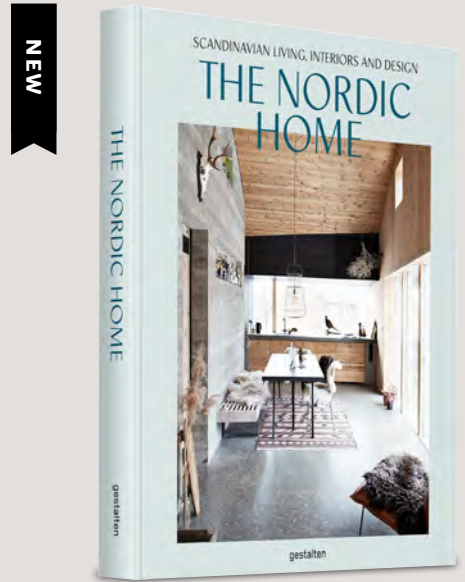
# THE NORDIC HOME

## Scandinavian Living, Interiors and Design

Editor: gestalten  
Features: Full color, hardcover, stitch bound, 256 pages, 24 x 30 cm, 9 1/2 x 11 3/4 inches  
Price: €50 (D) £ 45 \$75 (US)  
ISBN: 978-3-96704-168-2



RELEASE (EUROPE & UK): OCTOBER 2024  
RELEASE (INTERNATIONAL): NOVEMBER 2024



SAMPLE COVER

An extensive look at the essence of Scandinavian design, celebrating its fundamental concepts of minimalism and comfort.

Design is a cornerstone of Scandinavian culture, with minimalism and cozy meditative living at its core. Its timeless style is seen in many projects all over the world, from furniture pieces to architecture that never goes out of style. Simple and straightforward, it continues to surprise and amaze as designers find new ways to implement it.

From legendary architects like Finland's Alvar Aalto and Denmark's Arne Jacobsen, to contemporary leaders like Norm Architects, the Scandinavian style consistently evokes taste and continues to inspire interior designers and homemakers alike.

*The Nordic Home* is an essential guide to these elegant and captivating spaces and designs, exploring the works of the forefathers of iconic Scandinavian design movements, as well as how those trends developed into contemporary work.



### WHAT TO EXPECT

- A curated collection of the most striking interiors representing Scandinavian style
- Professional photography capturing the spaces and products in detail
- Stories behind Nordic styles and their creators work













NEW



SAMPLE COVER

# SPATIAL STORYTELLING

## Experience Architecture and Collage Design of Werner Aisslinger

Editors: gestalten & Studio Aisslinger  
Features: Full color, hardcover, stitch bound, 272 pages, 24 x 30 cm, 9 1/2 x 11 3/4 inches  
Price: € 50 (D) £ 45 \$ 70 (US)  
ISBN: 978-3-96704-147-7



RELEASE (EUROPE & UK): MAY 2024  
RELEASE (INTERNATIONAL): JULY 2024

A selection of the most distinctive creations from the brilliant mind of the legendary German designer and the studio that bears his name.

Work and play are no longer strictly separate. Office spaces, restaurants, hotels, and other public spaces have evolved from their traditional functions and aesthetics. The revolutionary approach of *Spatial Storytelling* has created versatile, high quality interiors for a new generation of 21st century nomads.

The idea of *Spatial Storytelling* was conceived by German designer Werner Aisslinger, whose works, from Berlin to Bangkok, via Copenhagen and more, are explored in this book in extensive detail alongside stunning professional photography.

*Spatial Storytelling* delves deep into concepts behind office, hospitality, and living spaces that are both playful and functional. From workplace hammocks to semi-private cosy nooks in hotel lobbies, these interiors are a combination of creativity, pragmatism, and elegance that surprise with every turn of the page.



### UNIVERSAL MUSIC GERMANY Berlin, Germany

Abutting the bank of Berlin's Spree is the German headquarters of Universal Music. Built as a cold storage warehouse in 1955-58, architectural practice AKUTTI + HESSE transformed the building, which features elaborate, diamond-pattern brickwork on its river-facing exterior—into the office in 2016. In 2016, Universal commissioned Werner Aisslinger to redesign the foyer. Aisslinger embraced the grand size of the space, imbuing it with a sense of weightlessness and even greater expressiveness. Large, structural pylons are obscured by mirrored and color-film metallic surfaces that both lighten and open the room. These reflective surfaces create optical illusions of unobstructed spaciousness, while sheets of

glistening metallic blue and yellow add alluring touches of color to an otherwise neutral palette. Amidst more traditional forms of seating, upholstered seating of various sizes, mostly in grey and mint-green, are suspended from the ceiling, which lend the foyer a sense of playful, thoughtful lightness. Otherwise, the seats in light reasonably subtle, pale wooden floors are paired with white walls and ceilings, providing a clean and unobtrusive backdrop. In a corner of the foyer that serves as a waiting area for guests, Lema Wing chairs are positioned beneath suspended copies of current and archival music magazines featuring Universal artists. Along the neighboring wall is a digital timeline of notable moments in Universal Music history, featuring images of artists and headphones that invite listening. The far side of the foyer boasts a remarkable view over the iconic Spree.

246

With its unique symbiosis of storytelling, narrative architecture and collage principles STUDIO AISSLINGER counts among the trend-setters in "spatial design". It also pursues new paradigms to guide the design practice; "experience architecture" and "instagramable spaces" have become conceptual centrepieces of the studio's design projects.



JÄGERMEISTER - GLOBAL HEADQUARTERS

274

277



# TASTEFUL

## New Interiors for Restaurants and Cafés

Editor: gestalten  
 Features: Full color, hardcover, stitch bound, 256 pages, 24 x 30 cm, 9 1/2 x 11 3/4 inches  
 Price: €50 (D) £ 45 \$75 (US)  
 ISBN: 978-3-96704-148-4



RELEASE (EUROPE & UK): JULY 2024  
 RELEASE (INTERNATIONAL): SEPTEMBER 2024

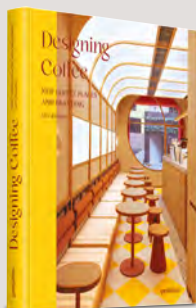
Dining out is so much more than just what you can order off the menu. *Tasteful* serves up a selection of restaurant interiors that add an eye-catching element to the dining experience.

Our appetite for unique and immersive dining experiences is insatiable. From flamboyant Italian eateries to minimalist Nordic gastronomic spots and sophisticated dimly lit lounges, *Tasteful* is a curated selection of the most eye-catching interiors of new restaurants, cafes, bars, and all kinds of food places.

Featuring a variety of styles from a host of diverse locations around the planet, *Tasteful* serves as both a travel guide for intrepid foodies and an inspiration for those passionate about design.



### YOU MIGHT ALSO LIKE



**DESIGNING COFFEE**  
 New Coffee Places and Branding

Editors: gestalten & Lani Kingston  
 € 45 (D) £ 40 \$ 65 (US)  
 ISBN: 978-3-96704-097-5



066



NEW

### A 90s Italy Haven in the Heart of Montreal

GARETTEBA  
 MONTREAL, CANADA  
 1980s



Located in the heart of Montreal, this layered, geometric café bar brings Italian coffee culture to North America. Inspired by the 1990s, the design reflects the owner's appreciation for Italy during that period, blending patterns, materials, colors, and vintage ephemera for a yummy effect. Raw wood plastic laminate panels on the walls balance black-and-white checkered mosaic floors, and colorful graphic patterns on the space, vintage items, including photos of '90s supermodels and Italian soccer stars, books, toys, and stickers, adorn walls and shelves. In the bathroom, this tribute to the 20th century's final decade reaches its hidden pinnacle by framing a mirror with the image of a black terrazzo bar on the opposite side of the room. Above, a large shelf stocked with products serves as its backplash, and on a nearby orange beam, signs, which can be adjusted depending on the time of day, indicate where to pay and order. Elsewhere, asymmetrical, tan leather banquettes are divided by a planter and flanked by hanging pendant lights fashioned from yellow telephone cords. Throughout the space, vintage items, including photos of '90s supermodels and Italian soccer stars, books, toys, and stickers, adorn walls and shelves. In the bathroom, this tribute to the 20th century's final decade reaches its hidden pinnacle by framing a mirror with Rubik's Cubes.

067





# THE HOUSE OF GREEN

## Natural Homes and Biophilic Architecture

Editor: gestalten  
Features: Full color, hardcover, stitch bound, 256 pages, 22.5 × 29 cm, 9 × 11 ½ inches  
Price: € 45 (D) £ 40 \$ 65 (US)  
ISBN: 978-3-96704-140-8



In the search for the sweet spot where nature and modern-day living meet, *The House of Green* delivers solutions for a perfect blend of both worlds.

*The House of Green* is a collection of the most stunning architecture and interiors incorporating nature in their designs, exploring the benefits to homes, workplaces, and more.

Including an insightful introductory article by the visionary architect Carlo Ratti delving into the crossroads between architecture and nature, as well as texts from experts in biophilic design and gardening, the book demonstrates the imaginative coexistence between human-made construction and the natural world through striking photography.

Whether interested in building innovation, sustainable design, or simply beautiful architecture, professionals, designers, and enthusiasts alike will find immense pleasure in *The House of Green*.



### YOU MIGHT ALSO LIKE



## EVERGREEN ARCHITECTURE

Overgrown Buildings and Greener Living

Editors: gestalten  
€ 39.90 (D) £ 35 \$ 60 (US)  
ISBN: 978-3-96704-010-4



TONY FRUIT OFFICE  
TAA DESIGN  
HO CHI MINH CITY, VIETNAM



Amid the heat of Ho Chi Minh City, a green ziggurat office embodies sustainable cooling strategies.

112

113



170

171

HOUSE



# PREFAB AND MODULAR

## Prefabricated Houses and Modular Architecture

Editor: gestalten  
 Features: Full color, hardcover, stitch bound, 256 pages, 24 x 30 cm, 9 1/2 x 11 3/4 inches  
 Price: €50 (D) £ 45 \$75 (US)  
 ISBN: 978-3-96704-124-8



Embrace the world of innovative opportunities provided by prefabrication and modular construction, billed by many as the future of modern architecture.

From the tiniest cabins to large-scale buildings, designers and architects all over the world are using prefabrication and modular construction techniques to realize an endless variety of buildings.

*Prefab and Modular* offers a collection of the most striking residential houses, shacks, cabins, micro-homes and extensions, as well as a range of temporary brand architecture and public buildings.

Catering to architects and designers looking to expand their professional knowledge, as well as homeowners who want to efficiently purchase or extend their homes, this book is a comprehensive compilation of prefabrication and modular construction.



### OM1

**Dimensions X Australia** Peter Shutchbury's ambitious Dimensions X project addresses the increasing need for sustainable housing: its first model, OM1, is a flexible, prefabricated housing unit composed of combinable, customizable modules. Sub-designer ranging from OM1-1 to OM1-4 merge one to four of these compact modules respectively, with each bay divisible into two rooms with specifiable functions. All pre-designed rooms optimize storage and space through tasteful, rustic-chic design. This level of optimization reduces the resources spent—each build is quick and carbon negative—and makes OM1 highly adaptable. All units are personally configurable, relocatable, and modifiable according to the precise needs of different users and sites. Each OM1 House shares key features: integrated solar and battery-powered energy; a water collection system; low-energy fittings and high energy-efficiency. OM1 units may also incorporate open patios and large windows, integrating its users with their natural surroundings.

244



\* OM1's pre-designed room options, though modifiable, feature a distinct rustic-chic aesthetic.

† Owners can choose the cabin's size, customize its contents, and select add-ons such as skylights.

245



### YOU MIGHT ALSO LIKE



### CONTAINER ATLAS A Practical Guide to Container Architecture

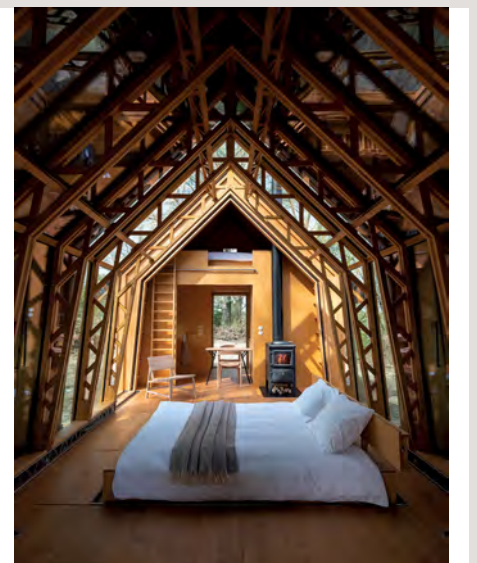
Editors: gestalten & Prof. Han Slawik  
 € 49.90 (D) £ 45 \$ 69 (US)  
 ISBN: 978-3-89955-669-8



\* The cabin includes three "shells," two of which slide along tracks; one glass and one metal and steel. The "shells" can overlap or open completely, permitting a variety of configurations with varying privacy. The design search led for its exposed wooden trusses, which provide strong structural integrity and lend the cabin its artisanal, crafted look.



216 Cabin Anna



217



# UPGRADE YOUR HOUSE

Rebuild, Renovate, and Reimagine Your House

Editor: gestalten  
 Features: Full color, hardcover, stitch bound, 256 pages, 24 x 30 cm, 9 1/2 x 11 3/4 inches  
 Price: € 45 (D) £ 40 \$ 65 (US)  
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Turning an unassuming house into a desirable home requires creative vision and skillful execution, but not necessarily a huge budget.

*Upgrade Your House* offers a carefully curated selection of projects that showcase the best renovations, rebuilds, and extensions for private residences across the globe.

At the heart of this book is the philosophy of mindful preservation, which, combined with creative vision and skillful execution can transform a pre-existing building into a dream home. With a focus on inspiring practical solutions, *Upgrade Your House* reveals how changes to floor plans, modern extensions, or cleverly executed refurbishments can unleash the full potential of any property to become a desirable residence.



## A Dilapidated Farmer's Cottage Modernized

NEELY CROFTERS COTTAGE BY JON HENRIK JOENSEN AND STYRO MARSHALL BLENDER  
 NIEBU, GERMANY  
 TENNEY FARMERS COTTAGE MCKENRY RESIDENCE



Surrounded by barley fields and facing the marshy Gehlinger Birk nature reserve is Neely Crofters Cottage. Abandoned for over a decade, the home was dilapidated and the roof had partially collapsed. The home had low ceilings and a pig sty, and sheds had been tacked to its rear. The architects sought to modernize the home yet stay true to its historic style—a vernacular that is slowly disappearing from the area. The street-side facade was maintained, but at the back, the home's peaked thatched roof charmingly contrasts with substantial modern alterations. Large black-framed windows are cut into the historic brick, partitioning a sunken outdoor terrace from the interior, oak-lined living space. The center of the home—once a man of 14 rooms—is now a spacious kitchen and dining room, with a chapel-like ceiling. German oak joinery, doors, and furniture feature throughout, while sustainability considerations ensure a high level of insulation with under-floor heating and triple-glazed windows.

222

223



230

WIKACADIAN HOUSE

231



# KITCHEN INTERIORS

New Spaces and Designs  
for Cooking and Dining

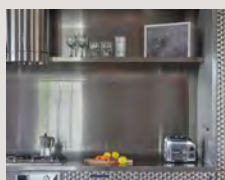
Editor: gestalten  
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ISBN: 978-3-96704-120-0



Welcome to the beating heart of the home!  
From Scandinavian design to vintage style, this book  
shows what's cooking.

The kitchen is where we prepare meals, share food, and create memories with friends and family. But beyond its functional role, the kitchen is also a space that reflects our personal style, taste, and values.

*Kitchen Interiors* takes readers on a journey through the evolution of kitchen design and its impact on our lives. From the early days of the hearth to the modern, open-concept kitchens of today, this book will explore the history, trends, and innovations that have shaped kitchen design.

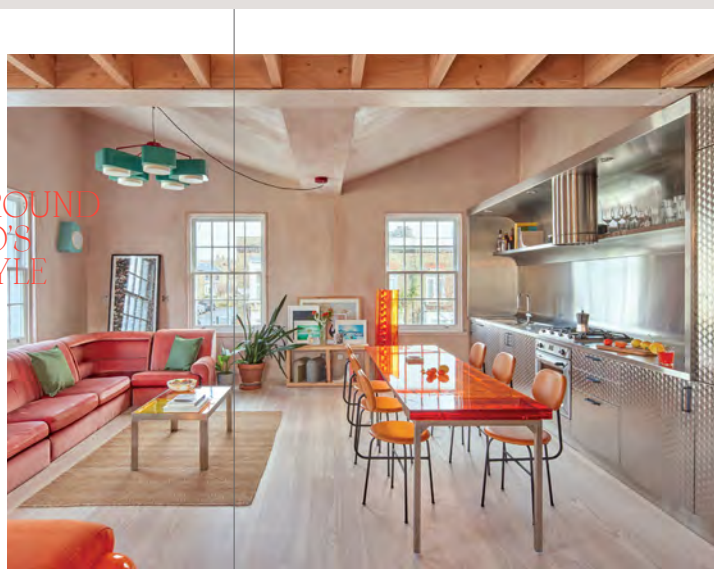


## A TESTING GROUND FOR A STUDIO'S ECLECTIC STYLE

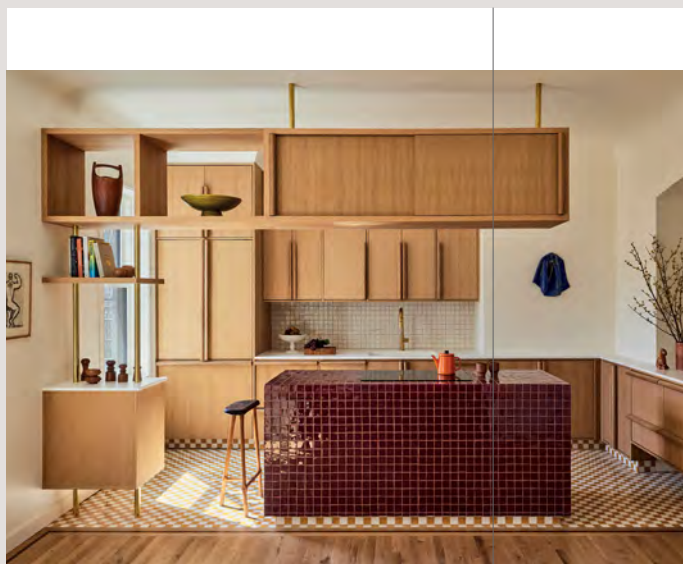
Highbury Apartment · Holloway Li ·  
London, United Kingdom

Inspired by the local London vernacular of fast-food joints, the "kebab-shop kitchen" is a sleek stainless-steel design that lines one wall of an open-plan living space (which also features a bathtub). The design studio Holloway Li has used this apartment as a testing ground for its ideas. The scheme establishes a comfortable transition from old to new, though resolutely contemporary; the apartment retains several original Victorian features, such as the butterfly roof in the living room and plaster moldings in the entryway. At the same time, the convergence of high and low culture is in evidence. The color palette is brash, with moldings painted in a rich blue, and though the kitchen evokes memories of a good night out on the town, its curved backplash lends the design an elegance that finds echoes in the sculptural limestone skirting that lines the room. Holloway Li's furnishings populate the apartment, including a striking resin dining table and its bulbous T4 chair.

10



11



140



## HARMONY IN AN OPEN SPACE

East Village Apartment · GRT Architects ·  
New York, NY, USA

In restructuring this apartment in an East Village building from the turn of the 20th century, GRT Architects have created distinct and discrete living, dining, and kitchen areas within an ostensibly open-plan space. The boundaries are subtle. Framed openings replace walls, and transitions are signaled simply by a change in flooring; the checkered tile of the kitchen gives way to parquet where the dining room starts, and a neat strip of herringbone demarcates the dining room/living room threshold. The design of the kitchen itself embraces its functionality with tiled surfaces, flush cabinetry, and a custom-made island to house electrical appliances. The finishes are soft and warm—brass fittings, white oak carpentry, and a satin white countertop. Cabinets are either raised above the floor or suspended from the ceiling on brass pins, allowing the kitchen to feel more fluid within the open-plan space and less "built-in." From here, although materials and colors shift from room to room, they do so in harmony and with recurring themes—brass elements and oversized door pulls—that tie the spaces together aesthetically.

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## BRICK BY BRICK

Architecture and Interiors  
Built with Bricks

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The Architecture of  
Multigenerational Living

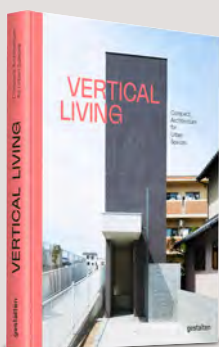
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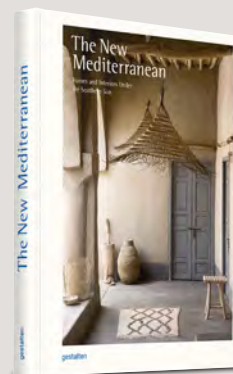
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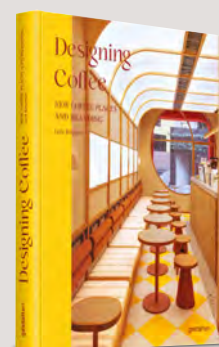
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Enchanting Cabins,  
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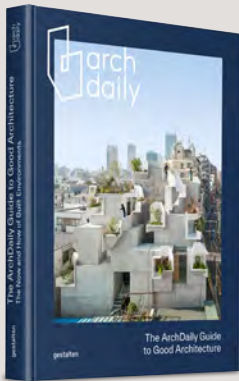
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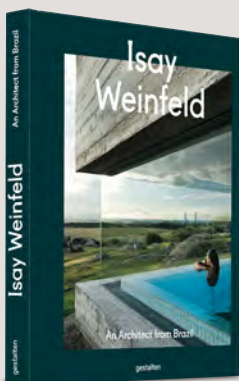
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# SOFT MINIMAL

## Norm Architects: A Sensory Approach to Architecture and Design

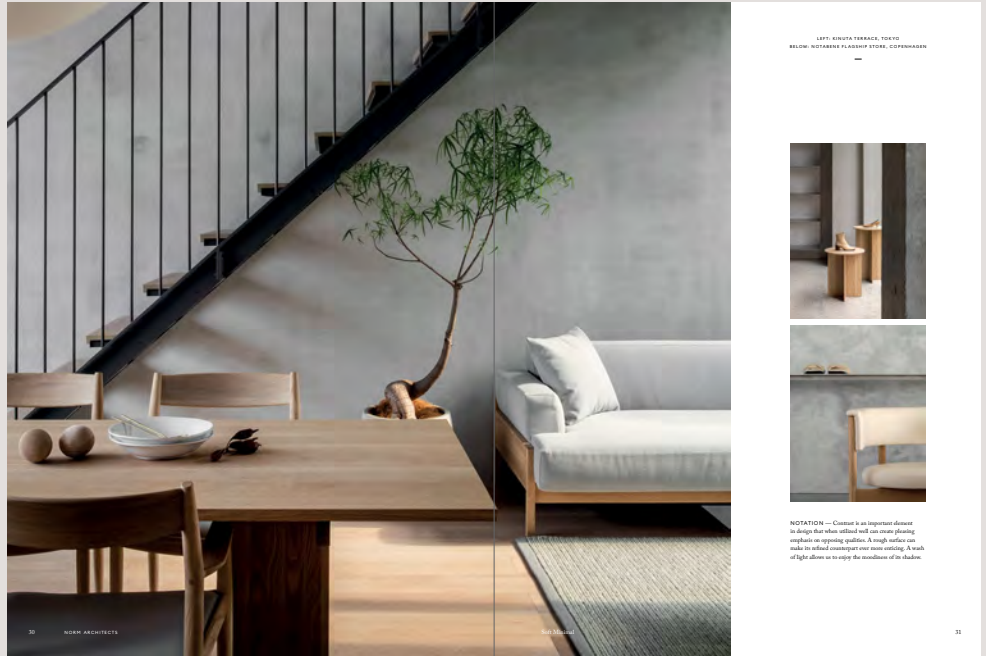
By: Norm Architects  
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Price: €60 (D) £ 55 \$90 (US)  
ISBN: 978-3-96704-055-5



Building spaces of equilibrium: Norm Architects' sense of humane simplicity helps to shape environments that feel just as good as they look.

Guided by the purpose of wellbeing, the essence of Norm Architects' style is balance: richness focused by restraint, simplicity imbued with warmth, complexity heightened by order. Be it architecture, interiors, or furniture, Norm's unique brand of soft minimalism speaks to the mind as much as the body, creating and curating spaces for all.

The first self-curated monograph by Norm Architects, *Soft Minimal* showcases a range of works which facilitated their establishment as key figures within Nordic design. Presenting residential and commercial projects throughout Scandinavia, Italy and Japan, Norm reflects on Nordic traditions, modernist principles, and the importance of natural materials. Exploring a creative process that makes the visual speak to all senses, the book becomes insightful, inspirational, and deeply poetic.



Situated in one of Copenhagen's oldest streets, **NORM ARCHITECTS** are deeply embedded in their context and apply their principles in projects worldwide. Their expertise lies in finding that sweet spot between having nothing left to add, or to take away.

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BIELKEVANG

SOMMERRO

**ILLUSTRATION**—“Illustrations add a sense of play, allowing the identity to be toned up or down, making both families and businesspeople feel at home,” say Bielke and Yang.

To create everything from whimsical wood seat covers to embroidered curtains and a series of postcards for Sommerro, they partnered with Norwegian artist Bendik Kaltenborn.



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DETAIL OF SEAT COVER DREAMED UP BY BIELKEVANG AND GENDRIE KALTENBORN

DESIGNING BRANDS

PROFILE



**TYPOGRAPHY**—For The Audo, a hybrid space in Copenhagen, the Studio88 team settled on a contemporary yet organic system built around the typeface Garibaldis. Complemented by a bold and modern color palette, the typographic suite extends across packaging, signage, and digital collateral.

88

4 — ORIGINAL BRAND IDENTITY FOR THE AUDO  
 5 — TYPOGRAPHIC PAPER CUPS FOR THE AUDO  
 6 — PUBLICATION DESIGN FOR CREATIVE VOYAGE PAPER





# DESIGNING BRANDS

## A Collaborative Approach to Creating Meaningful Identities

Editors: gestalten & Mario Depicolzuane, Creative Voyage  
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Price: € 40 (D) £ 35 \$ 60 (US)  
ISBN: 978-3-96704-122-4



*Designing Brands* explains how to design an elegant and holistic visual identity for a contemporary brand.

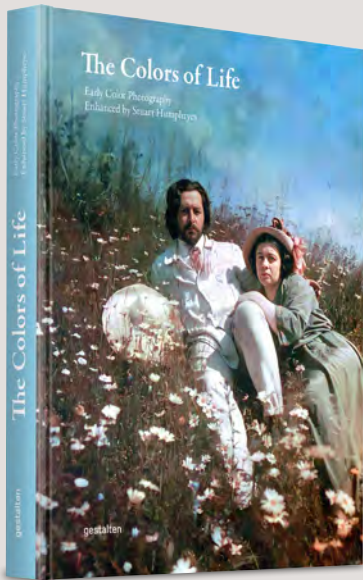
In *Designing Brands*, the Creative Voyage team provides a backstage view into eight studios who produce some of the world's most captivating visual identities. Alongside these independent agencies' greatest projects, the book features in-depth conversations with their leaders and collaborators.

*Designing Brands* is split into chapters—discovery, direction typography, illustration, photography, design, digital, and physical—based on the essential elements of this creative practice. But at its heart, the book is about community and the designers, strategists, animators, illustrators, stylists, photographers, and tastemakers who combine forces to bring brand universes to life.

**MARIO DEPICOLZUANE** is a Croatian-born art director, graphic designer, photographer, and publisher. He is the founder of Studio8585, a creative practice dedicated to producing engaging and impactful solutions through brand identity development, direction, and consulting. His clients include, among others, Kinfolk, The Audo, Only Way Is Up, and The Poster Club, and his work has been featured in the likes of *Dezeen*, *Wallpaper\**, *Openhouse*, and *Minimalissimo*. Formerly, Mario served as the Lead Designer and Art Director for Kinfolk and Ouur Media, and in 2018, he went on to develop Creative Voyage, an educational media platform.







## THE COLORS OF LIFE

Early Color Photography  
Enhanced by  
Stuart Humphryes

Editors: gestalten & Stuart Humphryes  
Features: Full color, hardcover,  
stitch bound, 256 pages,  
24 × 30 cm, 9 ½ × 11 ¾ inches  
Price: € 50 (D) £ 45 \$ 75 (US)  
ISBN: 978-3-96704-123-1



The past did not happen in black and white.  
Discover people and places of the early 20th century  
through restored and enhanced imagery.

*The Colors of Life* introduces readers to people and places of the early 20th century through the lens of color photography. This compilation of portraits, landscapes, street and travel photography showcases over 200 photographs enhanced by Stuart Humphryes, capturing people from various cultural backgrounds in their everyday lives, at leisure, and at work.

With the use of color photography, these individuals and their stories come to life in a way that black-and-white photos simply cannot match. The book reminds us that color has the power to evoke personal and shared emotions that resonate across time. *The Colors of Life* is a captivating journey into the past, allowing readers to see and experience history in a new and vibrant light.

**STUART HUMPHRYES** is a digital artist, photo restorer, and writer, and also a content creator active on YouTube, Instagram, and Twitter. Formerly known as a print and TV colorizer—focusing on work relating to the BBC television series *Doctor Who*—HUMPHRYES has generated a new following interested in his photographic enhancement work. His work has received accolades from *The Guardian*, *The Evening Standard*, *The Stage*, *The Metro*, *The Radio Times*, *The Mail on Sunday*, *BBC Online*, *BBC America*, *The National*, *FX Magazine*, *Starburst Magazine*, *Wild West Magazine*, and many others.

“‘Enhancement’ gives a new perspective on photographs from the early 20th century.”

THE TIMES



above: Portrait of a young girl reading, photographer unknown, ca. 1910.  
right: Kalya Kouzlov and his dog Cipro in Yalta, Russia, photographed by Peter Ivanovich Volonin, ca. 1910-1911.

58



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Still-life photograph taken by Auguste and Louis Lumière, 1907.

92

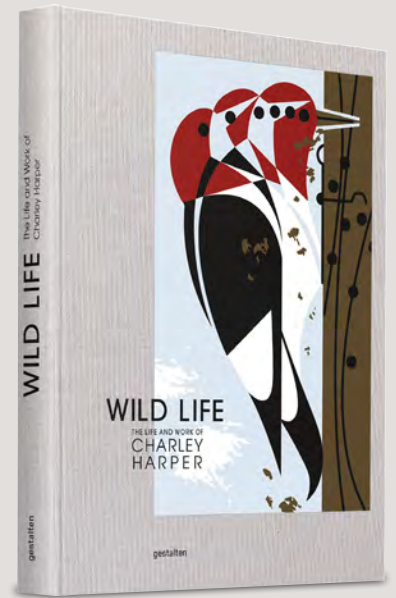
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# WILD LIFE

## The Life and Work of Charley Harper

Editors: gestalten,  
Charley Harper Art Studio & Margaret Rhodes  
Features: Full color, linen hardcover,  
stitch bound, 336 pages,  
24.5 x 33 cm, 9 3/4 x 13 inches  
Price: €70 (D) £60 \$90 (US)  
ISBN: 978-3-96704-046-3



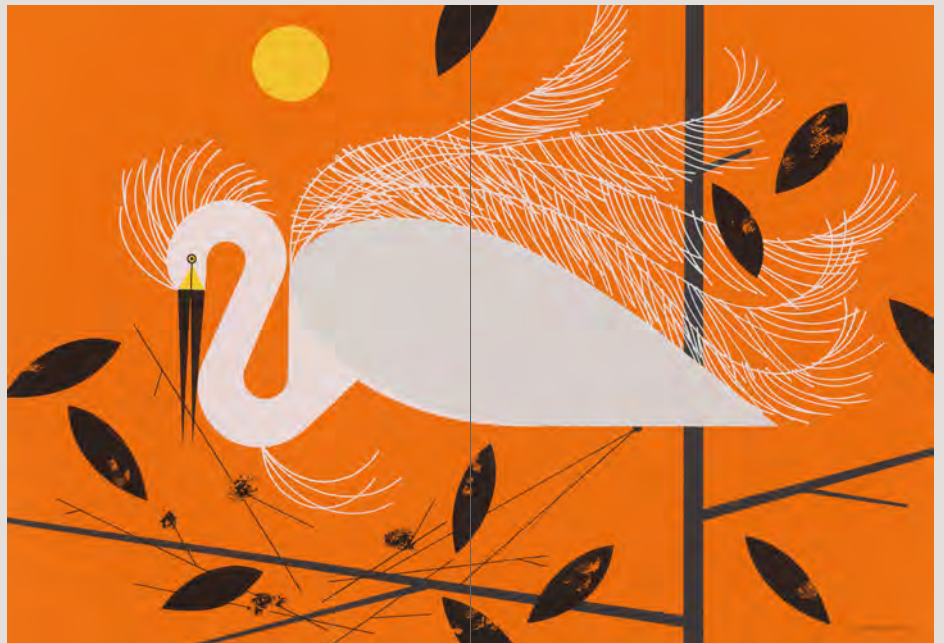
## Celebrating the centenary and legacy of Charley Harper, a master of midcentury American illustration.

Ladybugs, dogs, owls, otters: Charley Harper's geometric illustrations are more than a source of delight. With a never-ending curiosity for the natural world Harper developed a unique style that influenced generations of artists and designers.

*Wild Life* celebrates the centenary and legacy of Charley Harper, a master of midcentury American illustration: a vast collection of works originally created as posters, magazine covers, murals, and more. Compiled by design writer Margaret Rhodes and Brett Harper, this definitive monograph offers a glimpse into Harper's creative universe and considers him anew in different contexts: as a student, a professional artist, a husband, an honorary naturalist, and a conservationist.

**BRETT HARPER** who wrote the preface and is the co-editor of *Wild Life—The Life and Work of Charley Harper* is the artist's son. He leads the Charley Harper Art Studio, which is dedicated to preserving and promoting the American illustrator's work.

**MARGARET RHODES** is an independent writer and editor specializing in design. She previously worked in-house at *New York Magazine*, *WIRED*, and *Fast Company*.



**"Ladybugs, cardinals, cats, and otters may be the first creatures that come to mind when you consider the delightful art of Charley Harper. But the story of Harper's art and life consists of so much more. *Wild Life: The Life and Work of Charley Harper*, a new book by Brett Harper, Margaret Rhodes and Berlin-based publisher gestalten has been released in time for Harper's 100th birthday on Aug. 4."**  
**CINCINNATI BUSINESS COURIER**

110

111

**“**  
An enduring paradox of Harper's career is that he created his highly regimented, principled designs in a state of chaos.  
**”**

© 2020 Gestalten. 2020 © Illustration: 1970s. Looking Up. Pecky. 1970s. © Margaret for Looking Up. Pecky. 1970s.

© 2020 Harper's studio left, unattributed to her but used with permission by Gestalten. 1970s. © Illustration of the American Eagle. 1961. © David Sharp, Inc. 1960.

addressed to her to write likely written to the architect at West Virginia Wesleyan College, where Harper had studied.)

An enduring paradox of Harper's career is that he created his highly regimented, principled designs in a state of chaos. This was true from the beginning: when he and Edie lived and worked at his in-law's house, Mr. McKee was hit a time on the back, affectionately calling out the man Harper had made. After the young family moved to the Peckys house and set up a dedicated studio, Harper called his studio with shelves upon shelves of books and that of paper, and his books and other printing devices set up on his drafting table and floor. He kept it that way until his death, and the state of this book's publishing, the clutter remains where Harper left it. "There's such a dear sense of organization throughout his work," I thought that his studio would be this well-organized space with lots of daylight, possibly a beautiful view with all kinds of animals looking through the window," says Hansen Linschlag, a Dutch graphic designer who paid Harper a visit in 2006. "But it was complete chaos. Honestly, I made a remark about it and said Charley about my teenage sister, and he laughed about it and said 'Wild, the best chaos has been from chaos.'"

Harper had been seeing some variations of this for years at that point. In a little restaurant, for a man with a reputation for wild manner and eccentric behavior. But that man was neither a man nor a woman, but a bear. It was a bear. "This is a bear," said an attendant, and I must have been that surprised Harper's prose, because in his studio, he wrote about the bear that can emerge from such a chaos. "Hansen, perhaps, has the best of printing for both art and viewer: in a world of chaos, the viewer can be one small enough that contains a controlled and ordered universe. And the artist is the master of this universe."

Charley in His Studio. Painting and Printing









## MARVEL BY DESIGN

Graphic Design Strategies of the World's Greatest Comics Company

Editors: gestalten & Liz Stinson  
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Price: €50 (D) £45 \$69 (US)  
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ISBN French: 978-3-96704-048-7



## MARVEL BY DESIGN (SPECIAL EDITION)

Graphic Design Strategies of the World's Greatest Comics Company

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## BRAND NEW BRAND

Restarting Your Business in a Time of Crisis and Transformation

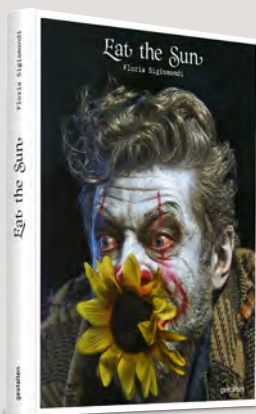
Editor: gestalten  
Features: Full color, hardcover, stitch bound, 256 pages, 24 x 28 cm, 9 1/2 x 11 inches  
Price: €39.90 (D) £35 \$60 (US)  
ISBN: 978-3-96704-005-0



## CRAFT BEER DESIGN

The Design, Illustration, and Branding of Contemporary Breweries

Editors: gestalten & Peter Monrad  
Features: Full color, hardcover, stitch bound, 208 pages, 21 x 26 cm, 8 1/4 x 10 1/4 inches  
Price: €29.90 (D) £25.99 \$40 (US)  
ISBN: 978-3-96704-032-6



## EAT THE SUN

Floria Sigismondi

Editors: gestalten & Floria Sigismondi  
Features: Full color, hardcover, stitch bound, 192 pages, 24.5 x 33 cm, 9 3/4 x 13 inches  
Price: €39.90 (D) £35 \$45 (US)  
ISBN: 978-3-89955-975-0



## VENTURE ONWARD

The Design and Curiosities of 1924us

Editors: gestalten & Christian Watson  
Features: Full color, hardcover, stitch bound, 288 pages, 22.5 x 29 cm, 9 x 11 1/2 inches  
Price: €50 (D) £45 \$75 (US)  
ISBN: 978-3-96704-065-4













# Hermès

Year: 2010  
 Product : Scarfs  
 Quantity: 150 ex  
 Price: 80 €

Pour une première collaboration dans le monde du parfum Ignatur si odit odi tem res voloreh eniendis qui velliquia conse perferum rectotatem quiatur sequi aborupitibus ut rerovit atioresped erum et ius voluptaquis alist im id moluptium corum, sitatis quiandistis rectas arum dolor sitis ipsunde riberumquid eum quodpitiur si inveror emolores peradiatur, nume nobitatur, officis ium aceaturepre cor pera dem idipi. Dolores expla evendel ut ipsant volore cor re, te simolum ius autatem adignim duntur sin conet qui ipissit prae mi od ut prate porum occupat.

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# Eleven Paris X The Simpsons

"In the alchemy of collaboration priem harumquenonempost milis re quam, officid magnaestemod"

Guillaume Salmon



Year: 2014  
 Product : T-shirts  
 Quantity: 2.000 ex  
 Price: 50 €



Pour une première collaboration dans monde du parfum Ignatur si odit odi tem res voloreh ut eniendisquid qui velliquia conse perferum rectotatem quiatur sequi aborupitibus rerovit atioresped quodignis erum et ius voluptaquis alist dolor im id moluptium corum, sitatis quiandistis rectas adiatu re arum dolor sitis ipsunde riberumquid eum quodpitiur si inveror emolores adiatu, nume nobitatur, officis ium aceaturepre pe pera dem idipi dolores expla evendel ipsant volore cor re, te simolum et autatem adignim duntur sin conet qui ipissit prae mi, od ut occupat.



# TWO BLUE DOTS

## The Colette Collabs

Editors: gestalten & Yorgo Tloupas  
 Features: Full color, hardcover, stitch bound, 256 pages,  
 17 x 24 cm, 6 3/4 x 9 1/2 inches  
 Price: € 40 (D) £ 35 \$ 60 (US)  
 ISBN: 978-3-96704-161-3



RELEASE (EUROPE & UK): SEPTEMBER 2024  
 RELEASE (INTERNATIONAL): OCTOBER 2024

Today's drop culture originated in the concept of the first ever concept store: Colette. Here is the definite story of the collaborations of this everlasting temple of cool.

This book will explore 20 years of iconic Colette collaborations and delve into the Paris concept store's trailblazing ingenuity and unique way of bringing established and emerging brands together. We'll look at a diverse range of Colette product collaborations, from fashion and interior design all the way to devices, vehicles, food and beverages. As a definitive tome of Colette's timeless approach to conceptual commerce and product design, this book will approach the topic with respect and curiosity, covering some of its most coveted items while delivering a masterclass in creative synergies.

### WHAT TO EXPECT

- A curated selection of some of the most iconic and innovative collaborations between beloved Paris concept store Colette and partners from the worlds of fashion, technology, food, beverages, and auto-motives—from Colette X Barbie, to Colette X Apple Watch and Colette X Balenciaga
- Text and design by Yorgo Tloupas, renowned art director and longtime collaborator of Sarah Andelman
- Photography that spotlights the design ingenuity and highly covetable as well as collectable nature of each product

**YORGO TLOUPAS** is a renowned art director and logotype expert who works with luxury, art, fashion, sports, media and automotive brands and founder of Yorgo&Co, a multi-disciplinary creative studio founded in Paris. He is a longtime collaborator of Sarah Andelman, founder and creative director of infamous Paris concept store Colette, which was open from 1997 to 2017 and which remains the gold standard for fashion retail.



SAMPLE COVER







## BLUE CHIP

Confessions of  
Claudia Schiffer's Cat

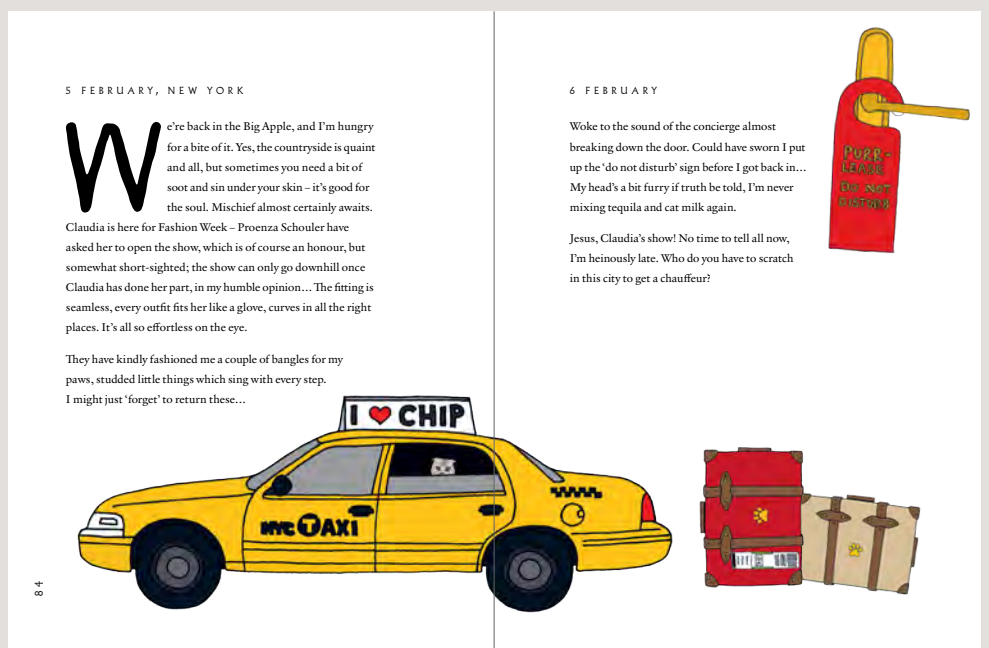
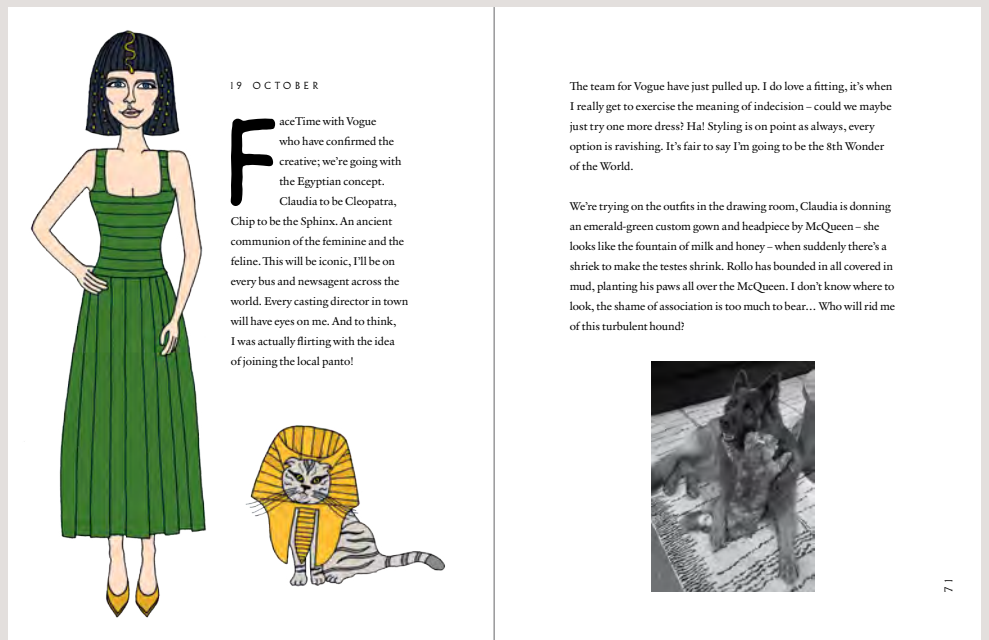
Editors: gestalten & MARV  
Illustrator: Angelica Hicks  
Features: Full color, hardcover,  
stitch bound, 144 pages,  
18 × 24 cm, 7 × 9 ½ inches  
Price: € 30 (D) £ 29,95 \$ 40 (US)  
ISBN: 978-3-96704-083-8



Chip the cat stepped out of Claudia Schiffer's shadow and took on a leading role in *Argylle*, Matthew Vaughn's latest film with Apple Original Films and Universal Pictures, released worldwide in February 2024.

*Blue Chip* gives you a glimpse into a world of fashion, film, and celebrity through the eyes of a cat. A firmly tongue-in-cheek story of how a supernova feline finally escapes a supermodel's shadow. With color sketches by renowned fashion illustrator Angelica Hicks, this story charts the perilous path of a loveable cat as he desperately seeks his fame. A perfect gift, appealing to fashion and cat lovers everywhere.

MARV is a British production company best known for the blockbuster *Kingsman* film series, *Kick Ass*, *Rocketman*, and recently released hit, *Tetris*.





# MINDFUL PLACES TO STAY

## Sublime Destinations for Yoga and Meditation

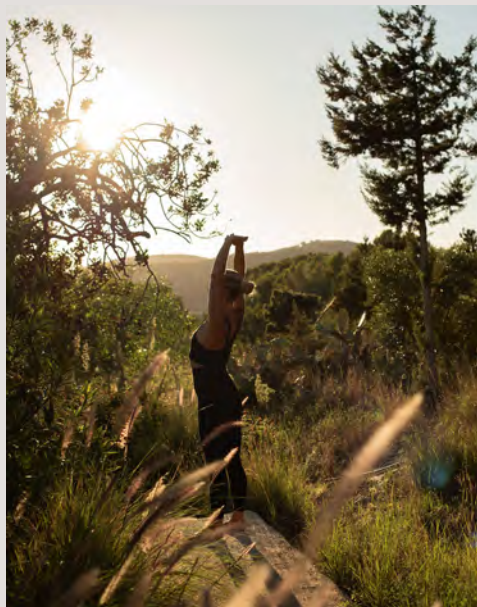
Editor: gestalten  
 Features: Full color, hardcover, stitch bound, 256 pages, 21 x 26 cm, 8 1/4 x 10 1/4 inches  
 Price: € 40 (D) £ 35 \$ 60 (US)  
 ISBN: 978-3-96704-146-0



From A to Zen, breathe in a comprehensive guide of the world's perfect places to find your inner peace.

*Mindful Places to Stay* is a serene visual journey to retreats for those seeking solace, relaxation, and peace of mind. Through captivating photography and easy reads, the visual pages unveil the most astonishing yoga and meditation retreats and stories behind them.

From hidden escapes in Asian jungles and yoga retreats under the Mediterranean sun to wellness-focused glamping in the Mexican desert, everyone will find a perfect getaway and their own mindful place to stay. Whether you crave a quiet sanctuary to unwind or a place to focus on well-being, these pages set you on a journey toward rejuvenation and inner peace.



WHERE GUESTS  
 EXPERIENCE THE LUXURY  
 OF FINDING THEIR WAY  
 BACK TO THEMSELVES

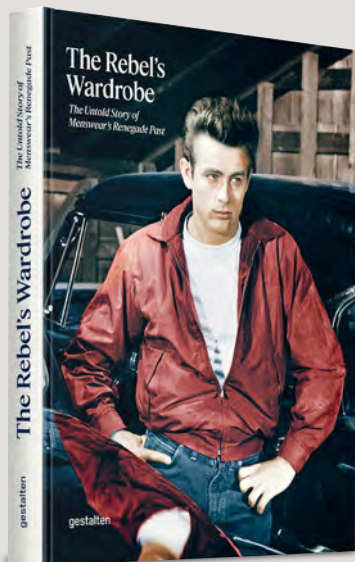
Golden Door  
 San Marcos, CA, USA

*The Golden Door experience empowers guests to REPOSITION THEMSELVES at the center of their own lives by TENDING TO THEIR BODIES, their MINDS, and their SPIRITS via rejuvenating classes and luxury spa treatments.*

According to the Golden Door philosophy, "to take here is to much a rigorous morning exercise as it is a chance to reflect on the day ahead, and a meal is the means by which guests learn to savor rather than simply feed their hunger."  
 Located on 600 acres (240 hectares) of hills and meadows, with landscaped Japanese gardens, a citrus grove, and 5 acres (2 hectares) of bio-intensive gardens serving its restaurant, the resort in San Marcos, Southern California, is a luxury health retreat that few can rival. It offers guests 30 miles (50 km) of private trails, seven state-of-the-art gyms, two swimming pools, a watsu water therapy pool, two labyrinth, tennis courts, pickleball, and a beautifully renovated bathhouse with a jacuzzi, steam room, sauna, and nine skincare and body treatment rooms. A typical retreat package involves checking in on a Sunday for seven nights including a personalized program of healthy activities, holistic dining, and luxury spa treatments. All Golden Door guest rooms are single-occupancy and have sliding doors that open onto a private outdoor patio with access to the beautifully landscaped Japanese gardens that lie at the heart of the complex. Warm-up clothes, T-shirts, and a bathrobe are supplied and laundered daily, and the owners also

©2011 In the center's Japanese gardens there are Zen rock, areas for contemplation, quiet corners in which to drink tea, and large-able-size gardens to stroll around.





# THE REBEL'S WARDROBE

## The Untold Story of Menswear's Renegade Past

Editors: gestalten,  
Thomas Stege Bojer & Bryan Szabo  
Features: Full color, hardcover,  
stitch bound, 288 pages,  
22.5 × 29 cm, 9 × 11 ½ inches  
Price: € 50 (D) £ 45 \$ 75 (US)  
ISBN: 978-3-96704-072-2



An entertaining exploration of trend-immune fashion classics and their surprising origins.

How did the plain white T-shirt become an everyday hero? Which movie star helped turn the leather jacket into a global icon? And were chinos really created for military purposes? The origin stories of these casual men's fashion staples will surprise you, often being traced back to subversive counter cultures.

*The Rebel's Wardrobe* unpacks the modern menswear lexicon and reveals, for example, why the Carhartt jacket designed for railroad workers became synonymous with skaters and graffiti artists, or how polo shirts made the leap from middle-class tennis clubs to British Mods. Traversing genres and styles, this book goes back to the gestation period of iconic pieces, showing how they became timeless classics transcending fashion.

Comprising **THOMAS STEGE BOJER** and **BRYAN SZABO**, *Denimhunters* is one of the internet's premier denim and heritage menswear authorities. It was founded in 2012 by Stege Bojer, who now serves as the editor-in-chief. Experienced writer and editor Szabo is a contributor to the site, and notably spearheads the writing and research for the *Well-Made Essentials* rugged menswear buying guide.

**"If you've ever modeled one of your fits off one of Steve McQueen's timeless looks, wondered how and (more importantly) why the white tee looks eternally badass, or just wanted all the detailed history on your favorite iconic piece of clothing that still holds up from the past—you're gonna want to win this beautifully bound piece of men's fashion literature."**

**HEDELS**

**"For anyone who wants to know the stories behind the key garments in your wardrobe (...)"**  
**SOHO RADIO**

### The Cardigan: Knitted Kit for Settled Style

The conservative classic might be linked to fully domesticated masculinity, but it's got a surprising military pedigree.



The cardigan takes its name from James Brudenell, the 7th Earl of Cardigan and lieutenant general in the British Army. Brudenell led the famous Charge of the Light Brigade during the Battle of Balaclava, the 1854 engagement between Russian and British forces that also gave us the knitted mask favored by stick-up artists. Brudenell made it all the way to the Russian lines and, after briefly engaging with the enemy, turned his horse on its heels and galloped back to the British lines. He lost more than 150 of his 600 men, but the charge became legendary.

When Cardigan returned to London, he was showered with praise for his gallantry. Ballads were composed in his honor, and pictures appeared in London shops showing the general leaping over the Russian battery on horseback. The knit, woolen waistcoat that he had worn in the battle (and possibly designed) became fashionable in London, and people started referring to it as the "cardigan." Within a decade, sleeves were added to the waistcoat—both versions co-existed for a time. At first, the jackets were knit by hand, but with the advancement of knitting technologies, manufacturers were able to start producing cardigans by the 1890s in considerable numbers.

By the early 1900s, the knitted sweaters were a fixture in most modern wardrobes. Men and women wore them while playing golf or mixing socially. Coco Chanel is often credited with creating the women's cardigan shortly before World War I, but according to textile historian Leanne Baker, "Chanel" was merely reproducing what was already a widespread trend. But she did help to further popularize the style, which became an essential item in Western fashion by the end of the 1920s.

As musicians and actors began to ditch the shirt and tie in the '50s, the cardigan assumed a central role in a casually yet smart style that paved the way for the widespread relaxation of fashion in the '60s and '70s. Flimpey-eyed stars like Paul Newman, Steve McQueen, and Clint Eastwood showed their softer sides by posing in woolly cardigans, and jazz musicians like Grant Green and Eric Dolphy wore



McQueen and Sinatra read all about it (1960). Aka reading *McQueen* (pink), a seasonal paper founded by a group of Irish McQueenist readers, including Malcolm X. Solid door-to-door and an attention-grabber, it was the official paper of the Nation of Islam. The issue here was published three days after Al-Qaeda's Sonny Leon for the second time, scoring a 100 with the controversial "phantom punch."

124 HARRINGTON JACKET



Secret Affair in London (1976). When the Harrington took off among British mods in the '60s, it became one of the backbone pieces of the emerging English style. Each generation takes a swing at the revving mod style, and in the late '70s, Ian Page (front of Secret Affair) led the charge in it.



Punks mugging at the Royal in London (1977). Young transgression and street kid-down brought the sleek Harrington into a strange canon of subcultures. It's an open question whether it adapted to each new scene, or the scenes adapted to it.

Davis, Grant Green, and Theonious Monk, all of whom pioneered subversive takes on by League style. London youths riffed on the fashion, favoring American button-down shirts and three-button suits with fish-tail parkas and Italian scooters.

In the mid-1960s, clothes John Simons, who catered to successive generations of mods, skinheads, and suedeheads, definitively named the jacket when he advertised the English-made G9 as the Rodney Harrington, taking the name from a character on Peyton Place, an American prime-time soap opera. The savvy move gave the English-made jacket a degree of American cachet, and the English mod site it up, queuing up outside his London by Shop, many of them unaware that the jacket was a domestic product.

Style icons like Steve McQueen and Frank Sinatra added to its glamour, cementing its quintessentially American character. McQueen wore the Harrington on the cover of *Life* magazine in 1963, which showed him riding a motorcycle with his wild hair wrapped around his waist. The jacket got another boost in *The Thomas Crown Affair* (1968), in which McQueen plays a bright yellow glider in a navy Baracuta G9 with a pair of Persol 716s and a navy blue baseball cap. It's not hard to see why English mods were hungry for the Harrington.

What is harder to understand is why, for the next four decades, no matter what the dominant style of the moment, the Harrington managed to elbow its way into every cultural scene. It remained a fixture in both American and English subcultures, worn by everybody from punks and ska kids to the mod revivalists and Brit pop enthusiasts—all the while remaining comfortable in the country club, its natural home. There's no denying the Harrington's timeless quality and remarkable versatility. ●

Style icons like Steve McQueen and Frank Sinatra added to its glamour, cementing its quintessentially American character.



Steve McQueen leans into his Harrington (1964). McQueen looks ready to hit the links in a white Harrington with the collar flipped up for extra-cool pole position. Paired with a crisp dress shirt and a 481 V-neck, the Harrington looks settled and domesticated.



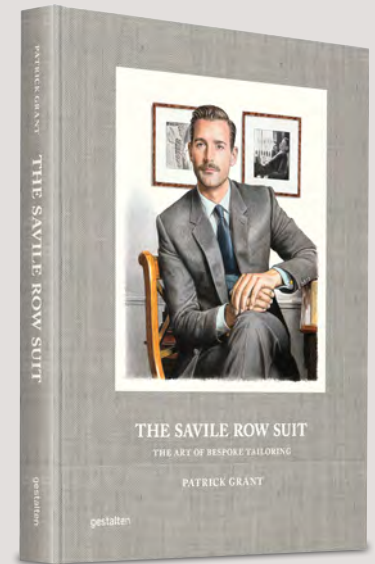
Frank Sinatra in King Crowe (1968). Sinatra was scheduled to be inducted into the Army at the beginning of 1968, but he had committed to shooting *King Crowe* in Paramount. He wrote to the draft board to request a deferment, which was granted. This gave him the film, knowing that it would be his last role until he returned from service. With help from the Harrington, he put in one of the most and most stylish performances of his career.



# THE SAVILE ROW SUIT

## The Art of Bespoke Tailoring

Editors: Patrick Grant & gestalten  
 Features: Full color, linen hardcover, stitch bound, 176 pages,  
 22 x 29 cm, 8 3/4 x 11 1/2 inches  
 Price: € 45 (D) £ 40 \$ 65 (US)  
 ISBN: 978-3-96704-125-5



One may sew a classic suit faster or cheaper than the master tailors of Savile Row but you can not make them any better. Here's a detailed guide to create your suit written by one of Savile Row's finest.

Savile Row is the home of hand tailoring. This short street is home to many of the world's finest tailoring houses, a street where for over 200 years royals, rock stars, and giants of the business and political worlds have come to have their clothes cut, sewn and fitted. Patrick Grant, co-owner of Savile Row tailors Norton & Sons, describes the long-standing traditions of craftsmanship that are maintained in the workrooms of this quiet corner of London's Mayfair—a fascinating and uniquely storied world. He celebrates the extraordinary ecosystem, from the British weavers and cloth houses to the trimmings merchants, that allows Savile Row to flourish.

Grant shines a light on the captivating story of Savile Row, the painstaking processes required to create a bespoke garment, and the story of his personal experiences on this most famous thoroughfare. This book details, for the first time, the complete tailoring methods of several of Savile Row's finest sewing tailors, providing a detailed step-by-step manual on how to hand-make a pair of trousers, waistcoat, and coat in the Savile Row style, and a shirt in the style of one of Jermyn Street's finest shirt makers. Richly illustrated, this book gives an insight into a highly discreet and rarefied world of craftsmanship.

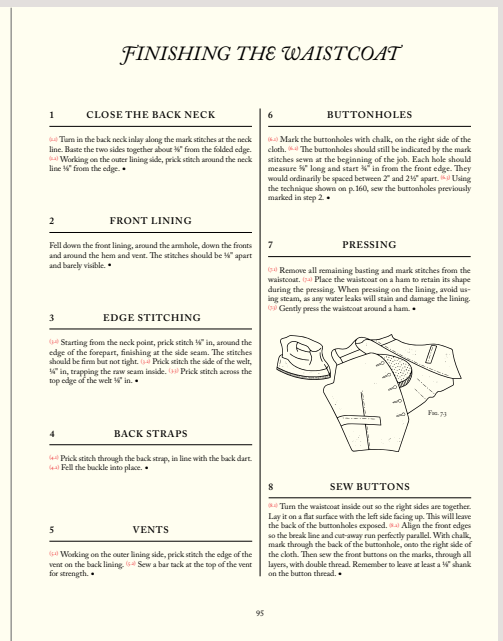
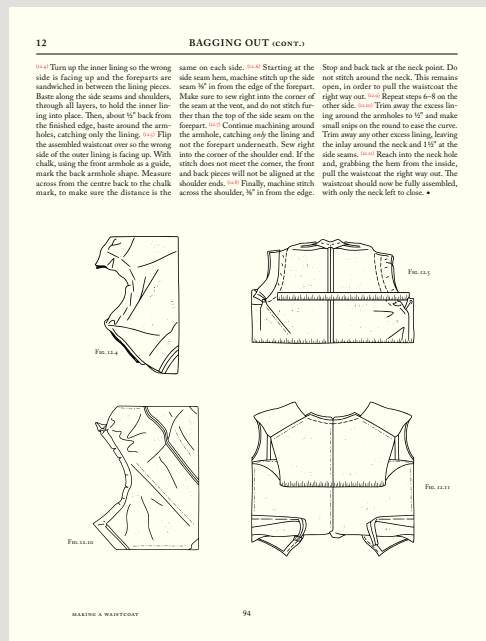
**PATRICK GRANT** is the co-owner of Norton & Sons and the co-owner and Director of Community Clothing. He won Menswear Designer of the Year at the 2010 British Fashion Awards and is best known as a judge on the BBC One show *The Great British Sewing Bee*.



140



141







## THE WORLD'S BEST SHOPS

How They Started, the People Behind Them, and How You Can Open One, Too

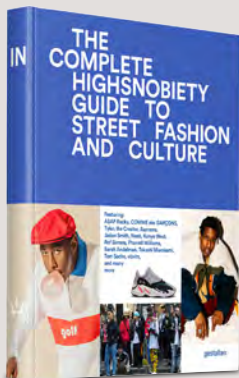
Editors: Courier & gestalten  
Author: Courier  
Features: Full color, hardcover, stitch bound, belly band, 288 pages, 22.5 x 29 cm, 9 x 11 1/2 inches  
Price: € 45 (D) £ 40 \$ 65 (US)  
ISBN: 978-3-96704-063-0



## WORK BETTER. LIVE SMARTER. BE HAPPIER.

Start a Business and Build a Life You Love

Editors: Courier & gestalten  
Authors: Courier, Jeff Taylor & Daniel Giacomelli  
Features: Full color, hardcover, stitch bound, 288 pages, 22.5 x 29 cm, 9 x 11 1/2 inches  
Price: € 39.90 (D) £ 35 \$ 60 (US)  
ISBN: 978-3-89955-856-2



## THE INCOMPLETE

Highsnobiety Guide to Street Fashion and Culture

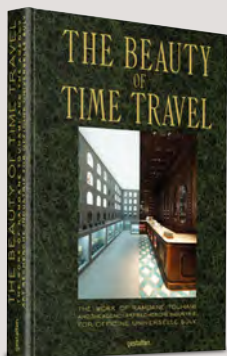
Editors: gestalten & Highsnobiety  
Features: Full color, hardcover, stitch bound, multiple paper stocks, 320 pages, 22.5 x 29 cm, 9 x 11 1/2 inches  
Price: € 45 (D) £ 40 \$ 60 (US)  
ISBN: 978-3-89955-580-6



## THINK BIG—SHOP SMALL

Unique Stores and Contemporary Retail Design

Editors: gestalten & Marianne Julia Strauss  
Features: Full color, hardcover, stitch bound, 256 pages, 21 x 26 cm, 8 1/4 x 10 1/4 inches  
Price: € 39.90 (D) £ 35 \$ 60 (US)  
ISBN: 978-3-96704-094-4



## THE BEAUTY OF TIME TRAVEL

The Work of Ramdane Touhami and the Agency Art Recherche Industrie for Officine Universelle Buly

Editors: gestalten & Agency Art Recherche Industrie  
Features: Full color, hardcover, stitch bound, 440 pages, 23 x 30 cm, 9 1/2 x 11 3/4 inches  
Price: € 49.90 (D) £ 45 \$ 69 (US)  
ISBN: 978-3-96704-019-7



## THE NEW BEAUTY

A Modern Look at Beauty, Culture, and Fashion

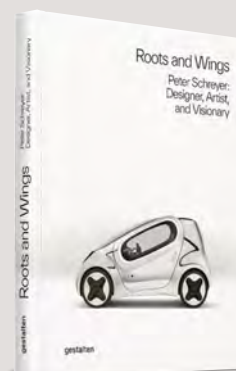
Editors: gestalten & Kari Molvar  
Features: Full color, hardcover, stitch bound, 256 pages, 21 x 26 cm, 8 1/4 x 10 1/4 inches  
Price: € 39.90 (D) £ 35 \$ 60 (US)  
ISBN: 978-3-89955-860-9



## SOFT ELECTRONICS

Iconic Retro Designs from the '60s, '70s, and '80s

Editors: gestalten & Jaro Gielens  
Features: Full color, flex cover, stitch bound, 256 pages, 21 x 26 cm, 8 1/4 x 10 1/4 inches  
Price: € 39.90 (D) £ 35 \$ 60 (US)  
ISBN: 978-3-96704-040-1



## ROOTS AND WINGS

Peter Schreyer: Designer, Artist, and Visionary

Editor: gestalten  
Features: Full color, hardcover, stitch bound, 336 pages, 22.5 x 29 cm, 9 x 11 1/2 inches  
Price: € 50 (D) £ 45 \$ 70 (US)  
ISBN: 978-3-96704-033-3







## LESS AND MORE

The Design Ethos of Dieter Rams

Editors: Klaus Klemp & Keiko Ueki-Polet  
 Features: Full color, PVC cover in slipcase, 808 pages, 19 x 23 cm, 7 1/2 x 9 inches  
 Language: English & German  
 Price: €69.90 (D) £60 \$90 (US)  
 ISBN: 978-3-89955-584-4



In his more than 40 years at Braun, Rams established himself as one of the most influential designers of the twentieth century. His elegantly clear visual language defined product design for generations, but also our fundamental understanding of what design is and what it can and should do.

**"shows how extraordinary his work at Braun was."**

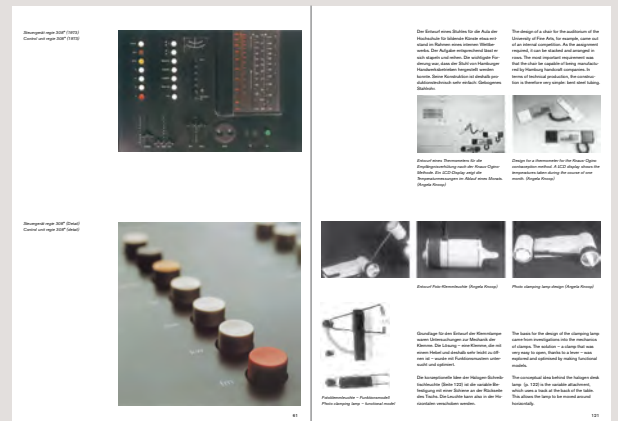
**THE NEW YORK TIMES**



## LESS BUT BETTER

Weniger, aber besser

Editors: Dieter und Ingeborg Rams Stiftung & Jo Klatt  
 Features: Full color, softcover, 154 pages, 21 x 29.7 cm, 8 1/4 x 11 3/4 inches  
 Language: English & German  
 Price: €29.90 (D) £30 \$40 (US)  
 ISBN: 978-3-89955-525-7



Few product designs have the staying power of creations by Dieter Rams. Almost everything produced by the most influential designer of the twentieth century is today considered a classic. This new and revised edition of *Less but Better* shows once again why Dieter Rams's approach to design will be relevant for the foreseeable future.







## JAIME HAYON

Editors: gestalten & Hayon Studio  
Authors: Marco Sammiceli,  
designed by Zaven  
Features: Full color, linen hardcover,  
stitch bound, 304 pages,  
22.5 x 29 cm, 9 x 11 1/2 inches  
Price: €50 (D) £45 \$75 (US)  
ISBN: 978-3-96704-054-8



## THE OBSESSED

Otaku, Tribes, and  
Subcultures of Japan

Editors: gestalten & Irwin Wong  
Features: Full color, hardcover,  
stitch bound, 240 pages,  
21 x 26 cm, 8 1/4 x 10 1/4 inches  
Price: €39.90 (D) £35 \$60 (US)  
ISBN: 978-3-96704-008-1



## UKRAINE RISING

Contemporary Creative Culture  
from Ukraine

Editors: gestalten & Lucia Bondar  
Features: Full color, hardcover,  
stitch bound, 320 pages,  
21 x 26 cm, 8 1/4 x 10 1/4 inches  
Price: €39.90 (D) £35 \$50 (US)  
ISBN: 978-3-96704-118-7



## ORIGINAL MAN

The Tautz Compendium of  
Less Ordinary Gentlemen

Editor: Patrick Grant  
Features: Full color, hardcover,  
stitch bound, 288 pages,  
21 x 26 cm, 8 1/4 x 10 1/4 inches  
Price: €29.90 (D) £30 \$39.95 (US)  
ISBN: 978-3-89955-552-3



## THE ESSENCE

Discovering the World of Scent,  
Perfume & Fragrance

Editor: gestalten  
Features: Full color, hardcover,  
stitch bound, 288 pages,  
21 x 26 cm, 8 1/4 x 10 1/4 inches  
Price: €39.90 (D) £35 \$60 (US)  
ISBN: 978-3-89955-255-3



## HIGH ON DESIGN

The New Cannabis Culture

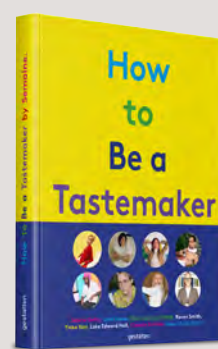
Editors: gestalten &  
Santiago Rodriguez Tarditi  
Features: Full color, hardcover,  
stitch bound, 256 pages,  
21 x 26 cm, 8 1/4 x 10 1/4 inches  
Price: €39.90 (D) £35 \$60 (US)  
ISBN: 978-3-89955-880-7



## WHAT A WEDDING!

New Wedding Planning,  
Ideas, and Inspiration

Editors: gestalten &  
Marianne Julia Strauss  
Features: Full color, hardcover,  
stitch bound, 288 pages,  
21 x 26 cm, 8 1/4 x 10 1/4 inches  
Price: €39.90 (D) £35 \$60 (US)  
ISBN: 978-3-96704-014-2

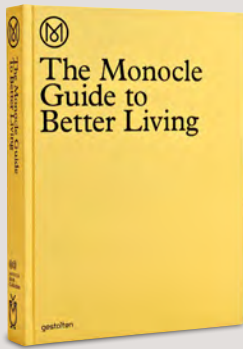


## HOW TO BE A TASTEMAKER

Editors: gestalten & Semaine  
Features: Full color, hardcover,  
stitch bound, 288 pages,  
21 x 26 cm, 8 1/4 x 10 1/4 inches  
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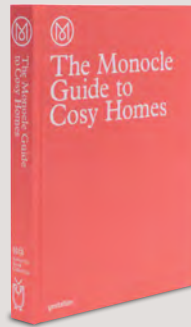






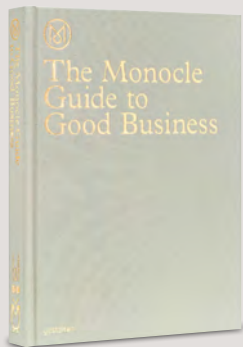
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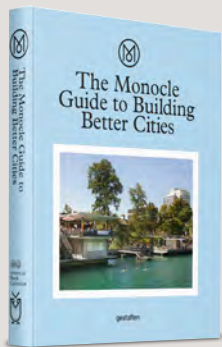
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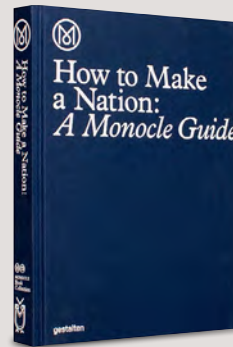
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# ESCAPE









# CHEVROLET CORVETTE STING RAY



Peter Brock was still in design school when Bill Mitchell plucked his Corvette sketch for production, launching Brock's career.

36

## CHEVROLET CORVETTE STING RAY

Indeed the C2 Corvette made it to the production line—but only through force of personality, palace intrigue, European affinities, revolution, politics, and deception. And, in the end, nothing but a groundbreaking, optimistic, boldly American design could make it one of the most coveted cars of the sixties.

There was an element of GM that always hated the Corvette. The first-generation had been strongly inspired by the European sports cars that the Belgian-born Arkus-Duntov had been fond of, but initially, it was hampered by weak powertrains and engineering impracticalities. In 1955, though, the Corvette gained Chevrolet's long-lived small-block V8, which moved things along nicely. Still, the European sports-car set sneered.

However, Harley Earl, the senior statesman and creator of the Corvette, was still very much in charge. He had single-handedly created the GM Styling Section, becoming the first Vice President of Design within any American automotive company. Earl also introduced the world's first concept car, created tailfins, loved chrome, made cars longer and lower and broader, carried a forceful personality, and was surprisingly progressive for the

fifties—hiring minorities and women to join his design team. He was also responsible for bridging the gap between the design department and the hyper-masculine engineering teams with his temperament.

He and Duntov believed in the Corvette's potential. But by the end of the fifties, he was approaching retirement. And his chrome-laden glam era was at odds with the design aesthetic of the man Earl had hand-picked to replace him, Bill Mitchell.

By all accounts, Mitchell was brash, hard-talking, and confrontational; he was an obnoxious embodiment of sixties masculinity. However, he was also a visionary and a talented artist who had been working alongside Earl years before it was time for the latter to retire, in 1958. During this time, Mitchell had traveled to Italy numerous times to represent the Americans. And in Turin, he witnessed what long, low, and wide cars could be conceived of with a nod to aerodynamics: the Alfa Romeo Disco Volante, and the Abarth-Fiat streamliners, struck a chord with him. He believed in simple European design, knew the Corvette could be a fresh look for the future of GM, and believed in that, too. Problem was, GM didn't believe in the Corvette.



Zora Arkus-Duntov in the Corvette SS, which exhibited great promise at the 1957 12 Hours of Sebring.

*"IT EXEMPLIFIED A GENERAL MOTORS OF A DIFFERENT MOLD, A SLEEK AND LOW-SLUNG SPORTS CAR INSPIRED BY THE BEST DIMINUTIVE EUROPEAN STYLING EFFORTS."*



The race-prepped 206 package was designed for endurance racing, with enlarged fuel tanks, stiffer shocks, and upgraded brakes.



Chevrolet sold more Corvette convertibles than coupes, and did so until 1969.

37



## PLYMOUTH SUPERBIRD

The once and future king was created just to lure NASCAR's superstar back to his roots.

Blacked-out headlights, lurid paint, a leering nose cone like a rocket ship, long enough to land a fighter jet. Black paint on the nose for that extra touch of menace. Press the horn and it goes "meep-meep," but don't call it an ordinary Road Runner; when saddled with a 425-horsepower Hemi, the Superbird is all fire and brimstone, ready to hit 200 miles per hour on the Talladega banking.

And that wing, of course, sky-high like a suspension bridge, an indicator of serious intent. The Plymouth Superbird was both art and science, wind-tunnel aerodynamics designed in an era when NASCAR fueled seemingly crude innovation to its extremes. In an age where baby boomers thrived off cheap speed and counter-culture, where automakers built outrageous, high-horsepower cars and sold them with panache, the Superbird was nothing short of the wildest muscle car ever built.

By 1970, Richard Petty was NASCAR's greatest driver. Four years earlier, the boy from Level Cross, North Carolina, had won his second Daytona 500, becoming the first driver to ever do so; a year later, he won a record 10 races in a row. So dominant was he in the mid-to-late sixties that the NASCAR audience began to call him "The King," a nickname that has remained with him to this

day. Not many mortals are bestowed the nickname "The King," but by the time Petty came in first in the Grand Nationals, he was NASCAR's Elvis.

What more, he was Plymouth's superstar. Brands live and die by their own loyalties, and Petty had been driving Plymouths for a decade. But Ford hit hard in 1969. That year, it introduced the Torino Talladega, engineered by recent Le Mans winners Holman-Moody, with aero mods that added the equivalent of 75 horsepower, paired to a Boss 429 engine—enough to smash Dodge's dominance. Petty, fearing that the Plymouths couldn't hold it together on these new superspeedways, humped ship. He would have driven the Superbird's older brother, the Dodge Charger Daytona, but thanks to the hilarity of internal politics, Chrysler executives wouldn't let him switch divisions. So he switched brands. Ford won 26 races that year, taking both Manufacturers' and Drivers' Championships (the latter with David Pearson). Petty won nine races and gave Ford a nice assist.

The Plymouth Superbird was conceived, designed, and engineered solely to send "The King" back home. Minor differences between the Superbird and the Daytona



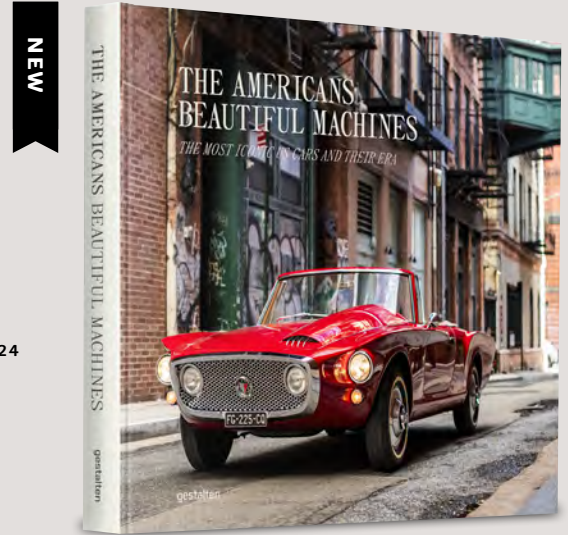
# THE AMERICANS—BEAUTIFUL MACHINES

The Most Iconic Cars from the US and their Era

Editors: gestalten & Blake Z. Rong  
Features: Full color, hardcover, stitch bound, 320 pages, 30 x 27 cm, 11 ¼ x 10 ½ inches  
Price: € 60 (D) £ 55 \$ 90 (US)  
ISBN: 978-3-96704-160-6



RELEASE (EUROPE & UK): AUGUST 2024  
RELEASE (INTERNATIONAL): SEPTEMBER 2024



SAMPLE COVER

Discover the captivating stories and timeless allure of American car culture, honoring the legacy of legendary models and the spirit of the open road.

The automobile is, undeniably, the backbone of the last 100 years of American society. The likes of Ford, Plymouth, and Chevrolet, defined a new era for the United States, from transcontinental travel to suburban family transportation. From the mass production of the Model T all the way through to the electric age of the Tesla, the automobile has been a staple in American culture for generations.

But these cars were not just practical machines. For many they projected an image of cool, represented a way of life, or was a means to make a living. The great American road trip was born behind a wheel, the Dodge Challenger ripped up the screen in *Vanishing Point*, and the city of Detroit rose and fell dramatically off the back of the American automobile industry.

*The Americans—Beautiful Machines* celebrates the likes of the Mustang, Gran Torino, Corvette, and many of the other classic models that put American automobiles firmly into the 20th Century American zeitgeist.

## WHAT TO EXPECT

- An impactful overview of the most iconic car designs in the United States from the 1920s to the present day
- The story behind the models, their makers, and their era
- Striking archival and contemporary images of automotives

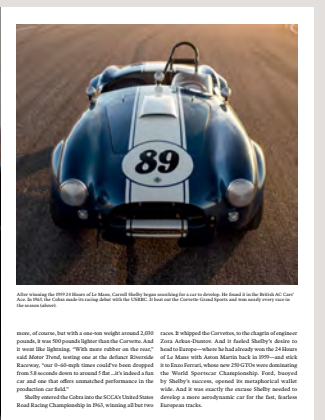
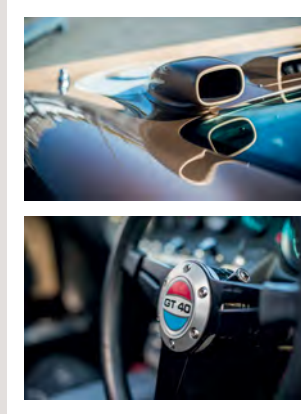
**BLAKE Z. RONG** is an editor and journalist who has covered historic cars for major publications both in Europe and the United States. His previous work for gestalten includes *Beautiful Machines: The Era of the Elegant Sports Car* and *The Italians—Beautiful Machines*. He holds an MFA from the Vermont College of Fine Arts and lives in Brooklyn.



## FORD MUSTANG FASTBACK

Launched to superstardom in 1964, Ford's overnight success captured the zeitgeist of the muscle car era unlike any other car in the past 55 years.

"I told the team that I wanted the car to appeal to women, but I wanted men to desire it, too," said Project Design Chief Lee Iacocca in September 1962, explaining the brand's strategy. "I had them build down to them from Lee Iacocca's idea, the most American of concepts—a small, sporty car." Iacocca's goal was to create a car that would appeal to the young, urban, and affluent. They brought money, youthful enthusiasm, and possibly the best design team in the world: Ford Performance was Ford's advertising campaign that targeted all our sports car enthusiasts. The early 1960s, Americans were to have with the sports car—just not American-made ones. However, only the Chevrolet Corvair came close to anything reasonably sporty, and long before the Ford Mustang was introduced, the Corvair was so iconic that executives nearly killed it after the first few years. In 1965, Ford launched the classic red, white, Thunderbird, and the brand's history got revived. Finally, a viable competitor of the Corvair, the Thunderbird was special, gaining two more years and all the







FIRA TO OIA TRAIL Santorini, Greece

In the spring and early summer, Skaros' steep slopes will be sprinkled with a carpet of wildflowers, making a delightful contrast with the azure-colored waters hundreds of meters below.

← Caption.  
↓ Caption.



**ABOUT THE TRAIL**

- **DISTANCE** 11 km (6.8 mi)
- **DURATION** 3 hours
- **TOTAL ELEVATION GAIN** 515 m (1,690 ft)
- **LEVEL** Easy

**F**amed for its sublime sunsets and precariously perched whitewashed houses, Santorini is one of the world's most romantic islands. A crescent-shaped gem of the south Aegean Sea, its distinctive shape was formed around 1600 BCE as a result of one of the largest volcanic eruptions in history. To this day, it remains the only inhabited caldera on the planet, and due to its explosive history, some believe it to be the inspiration behind ancient legends such as the lost city of Atlantis.

Apart from being a favorite destination for sun-seeking couples, Santorini is also home to one of the Mediterranean's finest day

hikes—the Fira to Oia trail. Measuring 11 km (6.8 mi) and taking around three hours to complete, the trail traces the caldera's rim by way of four of Santorini's most enchanting villages—Fira, Firostefani, Imerovigli, and Oia. The route is well marked and easy to follow, and the tread is a mixture of dirt trails, cobblestones, and paved pathways. (Tip: For an equally stunning yet wholly different perspective on Santorini, don't miss taking a boat tour of the caldera.)

Our featured trail begins in the square beside Hotel Atlantis in Fira, the capital of Santorini. Heading north through whitewashed streets, don't worry if you deviate from your intended route: in Santorini, there are no wrong turns, just additional opportunities to explore. Following the cliff-hugging path out of the village, you'll be afforded stunning coastal vistas toward the rock promontory of Skaros. After 10 to 15 minutes of mostly uphill hiking, you'll reach Firostefani, which is considered its own village but, in actual fact, is simply an extension of Fira. Here, you'll find roadside fruit stands, information signposts for walkers, and the Three Belts of Thira, an archetypal, blue-domed church with heavenly cliff-top views over

the Aegean. (Tip: If you've made an early start and your stomach is rumbling, try Cafe Galini, a great breakfast spot located less than 200 m (656 ft) past the Three Belts.)

Continuing on from Firostefani, after 15 more minutes of gradual ascent, you'll arrive at the village of Imerovigli. Sitting on the highest point of the caldera cliffs—over 300 m (984 ft) above sea level—Imerovigli is known as “the balcony of Santorini.” Among its upmarket hotels and eateries, be sure to visit the Anastasis Church, another impressive, blue-domed house of worship with views so effecting that even atheists may be inspired to rethink their spiritual status. A few meters from Anastasis is a junction at the Blue Note Restaurant. Here, you can either take a right to continue exploring the village or a left to Skaros Rock, one of Santorini's most famous landmarks. (Note: Factor in 40 to 60 minutes to visit Skaros.)

The way to Skaros promontory begins with a series of steep steps. Passing by the evocatively named Saint John the Beheaded Chapel, the exposed route affords jaw-dropping views to the north (towards Oia), south (to Fira), and back towards the village of Imerovigli.



# WANDERLUST MEDITERRANEAN

## Exploring Trails along the Mediterranean Sea

Editors: gestalten & Cam Honan  
 Features: Full color, hardcover, stitch bound, 288 pages, 22.5 x 29 cm, 9 x 11 1/2 inches  
 Price: € 45 (D) £ 40 \$ 65 (US)  
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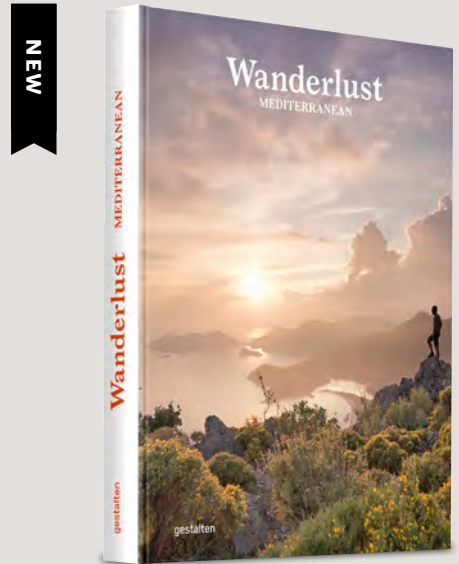
RELEASE (EUROPE & UK): AUGUST 2024  
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Experience the best hiking routes under the southern sun through practical tips, comprehensive maps, and captivating visuals.

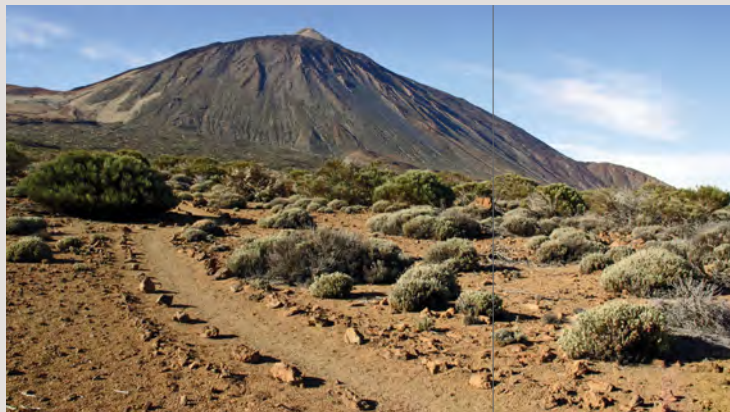
The Mediterranean region has some of the most beautiful and diverse landscapes in the world, encompassing soaring mountain ranges, wide forests, deep valleys, and rugged coastlines. From Spain to Jordan, via Italy, Greece, and more, the Mediterranean is a paradise for nature lovers and hikers.

In *Wanderlust Mediterranean* long-distance adventurer Cam Hogan takes us on a journey through the most breathtaking hiking routes in Southern Europe and beyond, taking in France, Portugal, the Balkans, Morocco, and other countries along the Mediterranean Sea.

The book comprises more than 25 featured hikes, including such spectacular trails as the Caminito del Rey, the Peaks of the Balkans, and the Selvaggio Blu trail. In addition to this there's another dozen bonus hikes, plus maps, stunning photography, expert commentary, and countless tips for beginners and experts alike.



SAMPLE COVER



**ABOUT THE TRAIL**  
 → DISTANCE 89 km (55.3 mi)  
 → DURATION 9-11 hrs  
 → TOTAL ELEVATION GAIN 4,530 m (14,862 ft)  
 → LEVEL Moderate

**T**he Canary Islands are a volcanic archipelago located 100 km (62 mi) off the coast of Morocco. Consisting of seven main islands (Tenerife, Gran Canaria, La Gomera, Fuerteventura, La Palma, Lanzarote, and El Hierro), they have been a Spanish territory since the 15th century and, in recent decades, have become a population destination for European tourists, drawn by gorgeous beaches, mild climates,

and budget airline prices. From a hiking perspective, the Canary Islands' coastal and interior landscapes boast a number of ambulatory options, the longest and most immersive of which is the mighty GR131. Spanning the archipelago—with nautical assistance from the islands' ferry network—the GR131 measures 850 km (404 mi) and takes an average of a month to complete. For those with less time at their disposal, the trail's most varied and scenic section is on Tenerife, where it traverses desert, rainforest, and volcanic moonscapes during its 89 km (55.3 mi) course. Apart from its biodiversity, other distinguishing characteristics of the Tenerife leg include 1. It's the only island on which the trail doesn't branch from coast to coast (it both starts and ends on islands). 2. It passes through fewer towns and villages, which means less accommodation and resupply options; 3. It's more forested and boasts more opportunities to observe the

archipelago's plant and animal life, and 4. It is home to the majestic El Teide volcano, Spain's tallest mountain at 3,718 m (12,195 ft). The GR131 Tenerife begins in the village of La Esperanza, a 30-minute bus ride from the World Heritage-listed San Cristóbal de La Laguna. Before setting out, be sure to pack sufficient food and water for the day, as there is nowhere to top off your bottles or purchase supplies until the end of stage 1 at La Cumbre. (Note: This same strategy holds true for each of the trail's five legs.) From the village plaza, climb through dense woodland on a combination of well-graded dirt roads, paths, and log steps (more than 1,000 in total). Passing through enchanting forests of pine and laurel, watch for trail markings (the classic red and white GR markers), as the way is occasionally convoluted with intersecting tracks and paths. After 30 km (18.6 mi) of scintillating terrain, you'll reach the bar restaurant and bus stop of La Cumbre, where hikers who aren't camping can

GR131 (TENERIFE) Canary Islands SPAIN

The GR131 on Tenerife traverses desert, rainforest, and volcanic moonscapes and boasts lots of opportunities to observe the Canary Islands' plant and animal life.



© Daphne / iStockphoto.com

### WHAT TO EXPECT

- Informative route-plans alongside practical tips for packing and accommodation for around 50 hikes
- Breathtaking imagery from a selection of leading landscape photographers
- Advice for beginners and seasoned hikers alike, from one-day hikes to longer treks

**CAM HONAN** has trekked across 61 countries and six continents, logging over 70,000 miles (112,654 km) in three decades. He has authored four bestselling titles for gestalten—*Wanderlust*, *Wanderlust USA*, *Wanderlust Himalaya*, and *Wanderlust Nordics*. Cam has been described by *Backpacker Magazine* as "the most travelled hiker on Earth".

DIRT STONE ROUTE (GR221) Mallorca SPAIN

#### GOOD TO KNOW

##### START/FINISH

Port d'Andratx to Port de Pollença

##### SEASON

Spring and autumn offer the best balance of warm and clear conditions. Winter can be an excellent option for hikers who enjoy to exchange the cold light of below-freezing temperatures for more sun in the way of solitude.

##### ACCOMMODATIONS

Options include mountain huts, hotels, and camping.

##### HIGHLIGHTS

1. Long-ranging coastal views from the Mirador d'en Jaume Sabre
2. Banysubirar village and the mountain town of Valldemossa
3. The cobble pathways and "snow pits" of the Tramuntana Mountains (see Background)
4. A side trip to Torrent de Pareis Gorge (see Bonus Track)
5. Santuario de Lloc-Monastery

#### HELPFUL HINTS

##### GETTING THERE & AWAY

Mallorca is serviced by flights from all over Europe. Once on the island, buses run to almost all the villages and towns along the GR221.

##### SUPPLIES

It's possible to purchase supplies in all the towns and villages along the GR221. Opening hours are generally 9:00 a.m.–1:00 p.m. and 4:00 p.m.–8:00 p.m. While on Mallorca, be sure to try an ensaïmada, the island's most famous pastry. Originating from the 17th century, these coin-shaped sweet pastries are usually served with a generous amount of powdered sugar. They make for a perfect accompaniment to your morning coffee or an afternoon pick-me-up during a long day in the mountains.

#### WATER

Water is free to drink from the tap. In the mountains, sources are few and far between and may not always be reliable. If in doubt about an upcoming water source, err on the side of caution, and carry a little more than you may need.

#### WHAT TO BRING

Recommended items include a 30–60L backpack, sleeping bag rated to 0°C (32°F), three-season tent or tarp, sleeping mat, trail cooking stove or lightweight synthetic hiking boots, water bottles, first aid kit, sun protection (hat, glasses, sunscreen), compass or GPS app on your smartphone, an overview map of the route, headlamp, toiletries, power bank for charging electronics, and trekking poles (optional). Recommended clothing includes a fleece, rain jacket, rain pants, beanie or buff, two or three pairs of socks (one kept clean for sleeping), hiking pants or shorts, long-sleeved hiking shirt, and a bathing suit.

#### BONUS TRACK

**TORRENT DE PAREIS GORGE TRAIL** Mallorca's most famous day hike, the Torrent de Pareis Gorge Trail, is a not-to-be-missed side trip during the GR221. Located in the heart of the Tramuntana Mountains, this spectacular 12.6 km (7.8 mi) out-and-back excursion takes an average of one hour to complete and is rated moderately difficult. Beginning in Escorca on highway MA-10 (around 3 km/1.9 mi west of where the GR221 crosses it), hikers will descend the sheer-sided canyon picking their way through boulders and squeezing through narrow gaps to eventually emerge at the Caba de Sa Calobra. This idyllic sandy cove makes for a perfect spot for lunch and a mid-hike swim before making the return journey to Escorca. (Tip: Be sure to check the weather forecast before undertaking the Torrent de Pareis Gorge Trail because of the risk of flash floods.)

#### BACKGROUND

##### THE SNOW COLLECTORS OF MALLORCA

Before the advent of ice-making plants, collecting snow to make ice was an important part of Mallorca's cultural heritage. Dating back to the 16th century, nevadars (snow collectors) would venture into the Tramuntana Mountains, collect snow in baskets, and then make ice by stamping it. Once compressed, the ice would be stored in layers in specially built snow pits (cassas de neu) covered by a combination of ash and branches. During the warmer months, blocks of ice would subsequently be brought down to the island's villages and towns to be used for cooling food and drinks, making ice cream, and for medical preparations in hospitals and clinics. These snow pits can still be seen on and around some of Mallorca's highest mountains, such as Puig Major (1,436 m/4,711 ft), Puig de Massanilla (1,266 m/4,170 ft), and Puig Tover (1,166 m/3,827 ft).

#### FLORA & FAUNA

##### THE LIZARDS OF SA DRAGONERA

The island's wall lizard (*Pezomachus*) is a stout-bodied, long-tailed reptile endemic to the Balearic Islands. Due to the repeated introduction of invasive species dating back to Roman times, they are now only found on uninhabited islets around the archipelago's major islands. The most prominent home of Lloró's wall lizard is Sa Dragonera, located just off the west coast of Mallorca. A protected Nature Reserve since 1995, Sa Dragonera is accessible via regular boat excursions from the fishing village of Sant Elm, which is just a few hours' walk north of the GR221's starting point in Port d'Andratx.







## THE NATURE OF SWIMMING

Unique Bathing Locations  
and Swimming Experiences

Editor: gestalten  
Features: Full color, hardcover,  
stitch bound, 256 pages,  
21 × 26 cm, 8 ¼ × 10 ¼ inches  
Price: € 45 (D) £ 40 \$ 65 (US)  
ISBN: 978-3-96704-102-6



Dive deep into that age-old habit humans have carried over centuries—the ever-tranquil act of bathing in nature.

The desire to bathe outdoors is as old as time. *The Nature of Swimming* highlights some of the world's most beautiful places for people to swim, bathe, play, and heal. From tidal pools in South Africa to hot springs in Japan, floating saunas in Sweden to waterfalls in Mexico, this book explores the all-round benefits of bathing to mind and body.

*The Nature of Swimming* features beautiful photographs of enticing waters in all shades of green and blue and essays that dive into the history and attractions of bathing across territories and time. Whether it is fabulous harbors and waterways in cities with established cultures of bathing, or places far removed from the hustle and bustle of metropolitan life, this book shines a light on the indelible connection between humans and water.

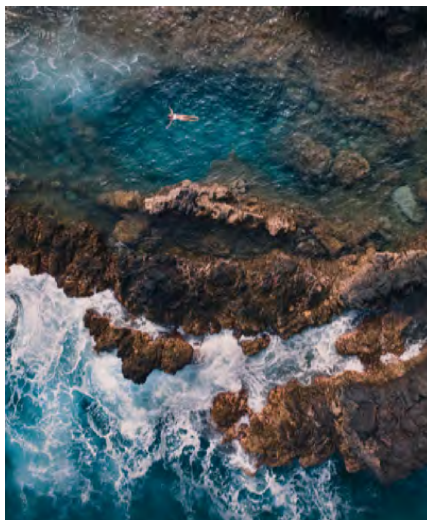
BRONTE BATHS - SYDNEY, AUSTRALIA  
Carved from Cliffs Just within Sydney



Constructed in 1887, this public ocean pool has a wealth of history

For over a century, when waves crash against the outer perimeter of Bronte Baths, children hold onto the chains riling to bee against impact, while the more serious swimmers bob up and down with the swell as they continue their laps. With stunning views of the Pacific Ocean, this free public pool was excavated from the sandstone rocks at the south end of Bronte Beach in the late 19th century, and it has been a playground, exercise location, and swimming-lesson site for generations of Australians since.

24



Rock pools are naturally formed by the rocks in Porto Morte, providing safe swimming spots for the whole family. For the most daring, diving platforms and ladders allow easy access to the ocean from the area's rocky outcrops.

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# VOYAGES

## Sidetracked Beyond

Editors: Sidetracked & gestalten  
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RELEASE (EUROPE & UK): JULY 2024  
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NEW

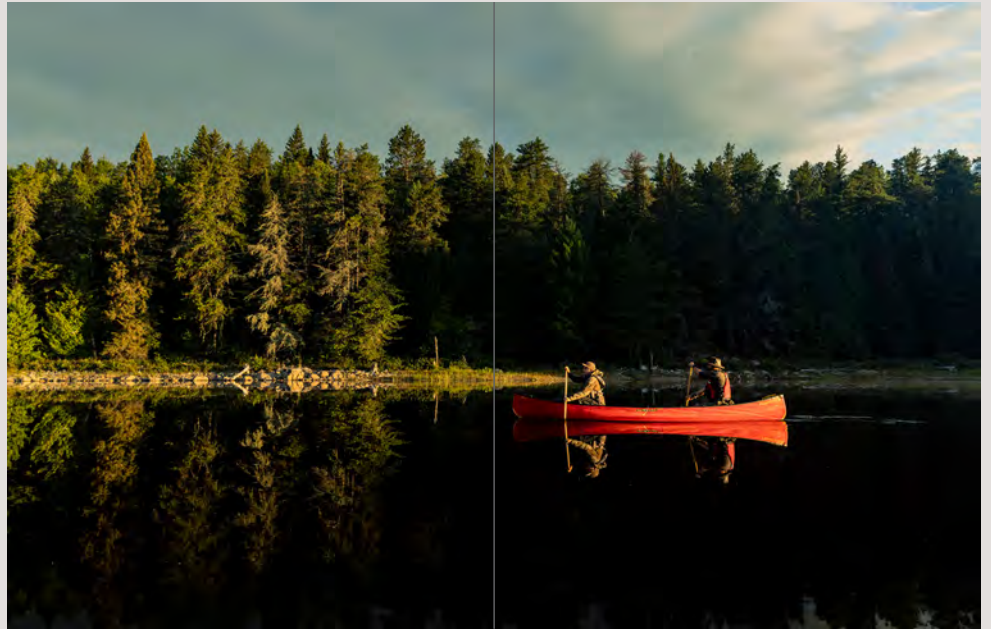


SAMPLE COVER

They say it's the journey rather than the destination that truly counts. Here, we look at some of the best and longest adventures to test the human spirit.

*Voyages* is a celebration of the joys of adventure in places of breathtaking and pristine natural beauty. From paragliding part of the migration route of the Monarch butterfly, to sailing some of the remotest areas of the South Pacific to ski mountaineering in Tajikistan, *Voyages* takes you around the world in the company of intrepid souls seeking big vistas far off the beaten track. Whether mountain biking, skiing, surfing, or riding on horse-back, the stories collected here inspire with their scale and ambition, their passion and ingenuity.

Featuring stunning photography and immersive accounts of challenging and life-changing journeys across deserts, snowscapes, mountains, and seas, *Voyages* invites the reader to seek out the undiscovered and see the world anew.



**SIDETRACKED** is an online and printed journal featuring a limited collection of personal stories of adventure travel, journeys and expeditions. The concept is simple; to capture the emotion and experience of adventures and expeditions throughout the world...and to inspire.



A cornerstone of Buddhist life, the *kora* is an act of devotion carried out day and night across the Himalayas. Tibetans perform circular pilgrimages around their most sacred sites, spinning prayer wheels and thumbing rosary beads as they go. Simon Urwin arrived in Jiabi at the start of a grand *kora* of his own: a three-week journey on foot that took him from the Tibetan tracts of rural Yunnan province, onward to Lhasa, and then across the Roof of the World to Everest Base Camp before finally looping back home.

A chorus of moans heralded dawn in the tiny village of Jiabi as Abi rose to attend to his morning *ra*, lighting bundles of juniper in the ceremonial clay oven as an offering to the mountain gods. "This keeps the rains coming and the fields fertile," he announced confidently before heading off to complete his morning *kora*.

An hour passed. Abi returned just as the sun climbed over the high peaks, warming the valley below. From the roof of his house, Simon sat and watched the simple rhythm of village life gossily unfold. Cattle were milked and chickens fed. Sheaves of barley were cut to mill into bread flour or dough into *and*, the local flour-water. It was a place rich in tradition and superstition, where villagers took great care not to raise their voices as they went about their daily industry for fear of disturbing the malevolent, serpentine spirits said to inhabit the fields. Then, come nightfall, they locked their doors firmly against the chill, mindful that this was the time when the wandering souls of the dead came looking for a new home.

The road leaving Jiabi followed the muddy Yangtze before veering off toward the borderlands of Sichuan, Yunnan, and Tibet, the skyline slowly disappearing as the altitude increased and herds of sharp-horned yak appeared on the horizon. Icons of the high plateau, yaks are revered beasts of burden that have played a central role in Tibetan culture for well over 2,000 years. Nomads set fires with their dung, knit tents with their hair, and cherish the milk of the female *dzis*, which is laboriously churned into butter in ornate *ndong mo*.





# GEOPARKS

## The UNESCO Global Geoparks

Editors: gestalten & UNESCO  
 Features: Full color, hardcover, stitch bound, 304 pages, 22.5 x 29 cm, 9 x 11 1/2 inches  
 Price: € 50 (D) £ 45 \$ 70 (US)  
 ISBN: 978-3-96704-088-3



Preserving nature's wonders for future generations.

Scattered all over our planet are spectacular locations whose unique geological features tell the story of the Earth's evolution over millions of years. These astounding natural landscapes, each with their own specific topographies and cultures, are the UNESCO Global Geoparks.

Encompassing almost 200 sites across almost 50 countries, the UNESCO Global Geoparks are a vast network of "living laboratories" that showcase nature in its most raw and glorious form—whether it's a valley of volcanoes in Peru or a network of otherworldly caves in Italy. Accompanied by robust local customs, the UNESCO Global Geoparks are sites of both natural and historic importance.

*Geoparks* shines a light on these ever-evolving, vital places, which are crucial to our collective future and deserve our appreciation and protection more than ever.



▲▲▲ WITH A TOTAL AREA OF ABOUT 3000 HA, BUNG LAKE SURROUNDED OVER 40 ISLANDS AND PENINSULAS. ▲▲▲▲ THE SALTY AND HIGHEST SOBRITA OF SAN CAR VULCANO IS AROUND 600 HIGH AND HAS A SMALL, BUT PERFECTLY BOUND CRATER, 200 DEEP. THE VOLCANO IS LESS THAN 10,000 YEARS OLD.

**DAK NONG**  
VIET NAM

**GEOLOGY**

In Southern Viet Nam, 300 km north of the capital Ho Chi Minh, the Dak Nong UNESCO Global Geopark is a land of fire and water. Although the region's oldest geological formations date back to the Early-Middle Jurassic (200 - 163 Ma), it was the intense volcanic activity of the last 16.5 Ma and rain that gave the region its *geomorphology* and fertile soils which yield coffee, tea, rubber and large deposits of bauxite. At the end of the majestic Truong Son range is the Nam Bhang volcano and volcanic-cave lava field, an open-air classroom of volcanism featuring ash, cinder, volcanic bombs. Discovered in 2007 this is also Southeast Asia's most important volcanic cave system which is over 10 km long, and features around 50 caves.

**HIGHLIGHTS**

The 11 wet season from May to October offers the splendour of waterfalls at their peak. 1) *Ergonsonid* is the first museum entirely dedicated to sound in Viet Nam and features unique musical instruments integrated with modern technology. 2) A section of the *Ho Chi Minh Trail* used by the Viet Cong and the People's Army of Viet Nam during the Viet Nam War runs through the Geopark.

**ABOUT THE PARK**

Area: 4,769 km<sup>2</sup>  
 When to visit: Sept. - Feb.  
 Geopark since: 2020

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ASIA



▲▲▲▲ TEA PICKING: HERE IS ONE OF THE NATION'S OLDEST TEA PRODUCING AREAS. ▲▲▲▲ THE GOLDEN SNOW-BODIED MONKEY.



and shrublands, part of the Shennongjia UNESCO Biosphere Reserve, the Geopark features the tallest mountains of the Hubei region, with thirty-two peaks above 2,000 m and six above 3,000 m that pierce through the clouds like stone towers. A network of roads crosses the Geopark's territory, divided in five subareas, each with its own landscape, ecosystems and scenery. In the East, the lowlands of Daqinlu are the only well-preserved subalpine sphagnum marsh wetlands of central China, an area of natural lakes and alpine meadows where spotted deer, antelope and white storks can be seen. From there, the road climbs to the Shennongjia region peaks, the 3,000 m tall Roof of Central China that floods the mighty Yangtze River. Further east lie the gentle slopes of the Luoshan area. The best place in China to see golden snub-nosed monkeys and giant salamanders, this ancient

SHENNONGJIA / ASIA

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# PARKLIFE HIDEAWAYS

## Cottages and Cabins in North American Parklands

Editors: gestalten & Parks Project  
 Features: Full color, hardcover, stitch bound, 256 pages, 22.5 × 29 cm, 9 × 11 ½ inches  
 Price: € 45 (D) £ 40 \$ 60 (US)  
 ISBN: 978-3-96704-139-2



Get closer to nature by exploring the best examples of living by the USA and Canada's stunning national parks.

Parkitecture, otherwise known as National Park Service Rustic, is the beloved architectural style of the U.S. national parks and the inspiration for this compilation of homes and off-grid hideaways nestled in some of North America's most beautiful natural landscapes. Made in collaboration with Parks Project, *Parklife Hideaways* shines a light on magical homes built to make minimal impact while celebrating the natural features of the surrounding landscapes and their transcendent vistas. From the verdant forests of New York State and British Columbia to the snow-covered peaks of Alaska; from the sunset-blessed deserts of Arizona to the rugged California coast, these unique sanctuaries are a testament to conservation and how human design can partner with nature.

Among them are cabins, cozy nooks inspired by treehouses; A-frame structures and desert retreats open to the vastness of the sky. We look at the evolution of parkitecture styles over the decades, as well as the ways in which people adapt to living in remote places. And we meet some of the mavericks who make the dream of living in nature a daily, mindful reality, preserving it for generations to come.

### YOU MIGHT ALSO LIKE



#### THE PARKLANDS

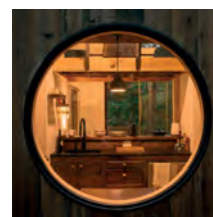
Trails and Secrets from the National Parks of the United States

Editors: gestalten & Parks Project  
 € 45 (D) £ 40 \$ 60 (US)  
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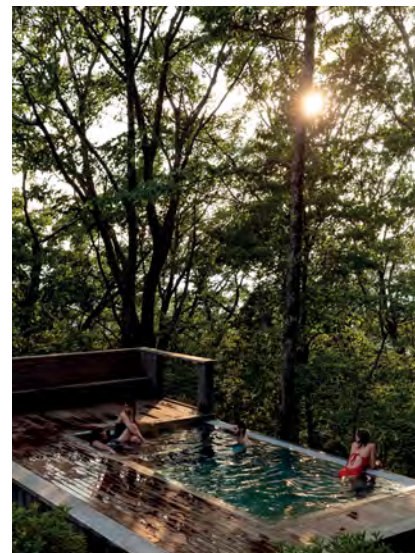
### A Puzzle-Box Cabin in the Swannanoa Valley of North Carolina

The Nook is a tranquil haven deeply rooted in nature and the local community that invites guests to live differently.



Checking in at Mike Bellemé's jewel of a cabin in the Swannanoa Valley involves taking a winding path through white oak and black walnut. Unlike most trails, this one has been designed to deliberately slow visitors down—the first opportunity of many around The Nook to take a breath and adjust to the rhythm of the natural world. With that shift of perspective, Bellemé's bewitching sanctuary begins to reveal a trove of unexpected details hidden away within its humble 400 square feet (37 square meters). "On the outside, it's a pretty cabin," he says, "but if you start to unpeel the layers, there are all these different stories to uncover." There's the intentionally impractical tea loft above the kitchen that turns a morning brew into a miniature ceremony; the locally crafted black walnut lacquer to match the view of the black walnut tree; or the diorama made with fur from the nest of a baby rabbit Bellemé saved from the jaws of a black snake while building his artful retreat. Born in the mountains of Western North Carolina, Bellemé grew up with parents who shared a love of gardening and foraging, but it wasn't until the photographer encountered the off-grid homestead Wild Roots, which he chronicled for *National Geographic*, that he experienced something of an epiphany. Committed to deepening their connection to the land, the Wild Roots community has adopted many of the Earth skills innovated by the Cherokee people who historically lived in the area. "I got really thirsty for all that knowledge," says Bellemé. "Learning how to make a fire

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BLACKBERRY FARM

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## WANDERLUST NORDICS

Exploring Trails in Scandinavia

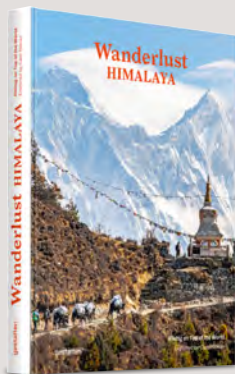
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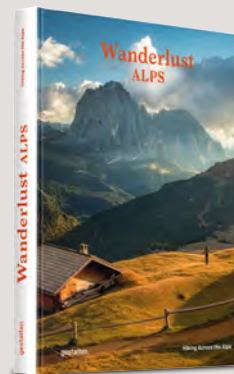
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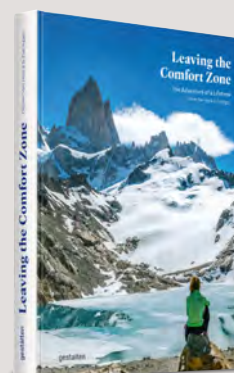
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## WANDERLUST

Hiking on Legendary Trails

Editors: gestalten & Cam Honan  
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Price: € 45 (D) £ 40 \$ 65 (US)  
ISBN: 978-3-89955-901-9



## LEAVING THE COMFORT ZONE

The Adventure of a Lifetime

Editors: gestalten, Olivier Van Herck & Zoë Agasi  
Features: Full color, hardcover, stitch bound, 320 pages, 22.5 x 29 cm, 9 x 11 1/2 inches  
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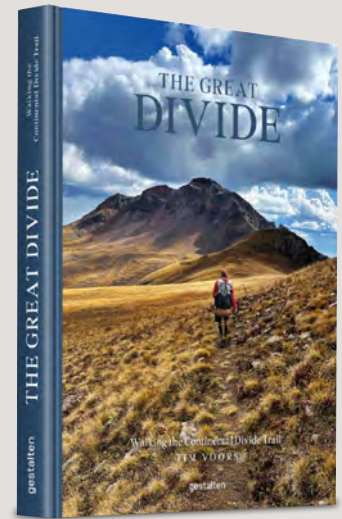




# THE GREAT DIVIDE

## Walking the Continental Divide Trail

Editors: gestalten & Tim Voors  
Features: Full color, hardcover, stitch bound, 240 pages, 17 x 24 cm, 6 3/4 x 9 1/2 inches  
Price: € 35 (D) £ 30 \$ 50 (US)  
ISBN: 978-3-96704-108-8



## The endurance test of a lifetime along the length of the United States.

The Continental Divide Trail spans 3,100 miles (5,000 km) through a series of sublime and dynamic landscapes: from Glacier National Park on the US border with Canada, through Montana, Idaho, Wyoming, Colorado, and New Mexico all the way to the southern border. An endurance test requiring versatility, flexibility, and adaptability in the face of nature's many whims, the "CDT" is the longest single-country thru-hike in the world, and one of the all-time bucket-list adventures for all dedicated hikers.

*The Great Divide*, narrated by Tim Voors, brings the wonders of the trail—from grizzly bears in the Montana wilderness, to sunsets over the majestic peaks of Colorado, and miles of cacti in the New Mexico desert—to life, providing a breathtaking panorama of what it takes physically, mentally, and spiritually to make it all the way from start to finish on this life-changing thru-hike.

**TIM VOORS** works around the world as Interim Creative Director and Speaker for major multinational brands such as The North Face, for whom he has helped win numerous international awards. Voors was Co-founder and President of The Freeforce Foundation, and Board Member of the Art Directors Club Netherlands for five years. A passionate part-time teacher at the Art Academy of Breda and the School of Journalism in Windesheim Zwolle, this is his second book with gestalten after *The Great Alone*, his inspiring account of the Pacific Crest Trail.



Put—and we later found out that she had won the vote and is now Dubois's proud mayor.

"Bear Country. Dangerous. Avoid confrontation." The same poster was at every trailhead. It had a large bear claw on it and was pinned to the noticeboard where the trail led us back into the mountains. Well, we had been warned. Not once, not twice, but three times. Felicity was out there with her cubs, and we needed to stick together.

The strange thing about all the warning signs was that they no longer intimidated us. Not to a state of fear anyway. Strangely, I was kind of hoping to glimpse Felicity. After all, we had seen plenty of black bears, but I was kind of getting curious about grizzlies. A few days earlier, another hiker had come across her about five miles into the trail and had to use his bear spray to scare her off. But I felt good heading out into the mountains with Rip and Dom. Nosh had taken an alternate route and would reconnect with us next week in Pinedale.

We soon came across some bear scat, and things really changed when we saw fresh prints in the mud. The paw prints, with deep sharp claws, were in front of us, and we were on full alert, scouring the horizon for any movement. Fortunately, the trail soon forked into two directions, and the paw prints veered off right as we continued straight on up the mountain track.

As the day continued, we saw no farther sign of Felicity, and my attention switched to my other pet fear: thunder. A dark thunderstorm began to rumble in the distance. The clouds rolled in, and inevitably, it started to rain. The heavy load of food on my back made my left shoulder ache, so I popped some ibuprofen to ease the strain. Having had far too little food with me during the previous five days, I had subsequently bought much

too much food in Dubois. The first day back on the trail was horrific, with big jars of peanut butter, mayonnaise, and Nutella weighing me down.

On the second morning, we got up early and were treated to a surprise moose encounter. I had never seen a moose in real life. The year before, I had hoped to see one when I hiked up above the Arctic Circle on the Kungsleden Trail in Swedish Lapland. However, nature can't be scripted, and unfortunately, I didn't see a single moose during my three-week hike. But now, in the early morning, there was one right in front of me, taking his time having his breakfast drink from a pond. The majestic creature waded gracefully through the boggy water, with tall green grass reaching up to its belly. The three of us stopped, took pictures, and let everything sink in. What a sight, what a sight! A creature like no other, larger than a horse, with its long brown nose and a strange goatee dangling under its chin. What struck me most was how silently and gracefully it moved, trotting off a little and then stopping to give us a second glance.

On the second morning, we got up early and were treated to a surprise moose encounter.

Judging our close proximity, the animal decided to move on to more private pastures and trotted off into the thicket. And just like that, he was gone. We stared at one another with wide eyes and broad, contented smiles. We had finally seen a fully grown male moose. No words were said, and we hiked on.

As we walked on, we realized that we had finally seen the so-called *big five*: Rip had seen a pack of 12 wolves up in Glacier and also caught a glimpse of a mountain lion up there. We had seen plenty of black bears and one of us had seen a grizzly in the distance. Elk sightings were becoming more and more frequent, and now

finally we had bumped into a moose. Wildlife really was an abundance along the CDT, as we also encountered kashhorn antelope, and the countless deer were beginning to lose their novelty. Rodents frequently poked their noses up at us, and we often saw beavers swimming in lakes, making their dams of logs. The chipmunks and squirrels frequently jumped from branch to branch, and the reptiles became ever more frequent the farther south we trekked. There were numerous kinds of ants, big and small, busying across the trail as we stopped for lunch, hoping to catch a crumb or two. A plethora of birdsong filled the morning air, and we were soon also graced by the sight of a bald eagle as it dove down into a lake to catch a fish.

It's strange to think that less than half a year ago, the thought of walking among all this wildlife really intimidated me. To be totally honest, it scared the shit out of me. But reality is often much less frightening than imagination. The thought of living with bears worried me so much that I heartily cancelled this trip altogether. And to think how totally different my mindset was out here in the wilderness itself. Time and time again, I am baffled by how adaptable and flexible our human mind is in adjusting to new circumstances.

Olympic athletes average a pace up to eight miles (13 km) an hour, over twice as fast as I was walking, and I already felt as though I was flying.

Walking with this young, energetic crew, I found that my pace had increased considerably. Perhaps a little too much, but I was still managing to keep up. We were hiking three miles (5 km) an hour for days and days. As I looked down at my feet in continuous motion, it struck me how abnormal this pace was when compared to the normal tempo of walking with my family in the woods. There are all kinds of words for this sort of pace: speed walking, race walking, and even power walking or flying. Olympic athletes average a pace up to eight miles (13 km) an hour, over twice as fast as I was walking, and I already felt as though I was flying. But I guess the continuous elevation gains and descents, as well as the 10-hour stints we did each day, compensated for that difference.

The wide, flat plains of Wyoming offered the perfect circumstances to get some faster miles done.



THE MENTAL JOURNEY 189



We stop for a quick swim, with the Chinese Wall looms above.

THE PHYSICAL JOURNEY 37





## THE OCEANS

The Maritime Photography of  
Chris Burkard

Editors: gestalten & Chris Burkard  
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## SURF SHACKS VOL. 2

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## THE FLY FISHER

The Essence and Essentials of  
Fly Fishing

Editors: gestalten, Maximilian Funk,  
Thorsten Strüben & Jan Blumentritt  
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24 x 30 cm, 9 1/2 x 11 3/4 inches  
Price: € 45 (D) £ 40 \$ 65 (US)  
ISBN: 978-3-89955-146-4





# SAILING THE SEAS

## A Voyager's Guide to Oceanic Getaways

Editors: gestalten & The Sailing Collective  
 Features: Full color, hardcover, stitch bound, 264 pages,  
 22.5 x 29 cm, 9 x 11 1/2 inches  
 Price: € 45 (D) £ 40 \$ 65 (US)  
 ISBN: 978-3-89955-997-2



From short sailing trips to longer cruises along coastlines or across the oceans, this book celebrates the nautical way of life.

Since the dawn of time, exploring the world by boat has been seen as the pinnacle of freedom. There is no greater adventure than setting sail, at the mercy of the wind, being sprayed by salty water as you voyage from island to island and sea to sea, discovering new landscapes and cultures.

*Sailing the Seas* will take readers on a series of nautical adventures across the globe, from the coast of the US down to the Caribbean, through classic Mediterranean voyages and on trips in far-flung locations such as Thailand and French Polynesia. Presenting a fresh, younger side of sailing, this volume reveals the sights, sounds, tastes, and experiences that can be had on board a boat.

With beautiful photos of locations, detailed itineraries, and "Captain's Notes" filled with useful tips and insights on destinations, *Sailing the Seas* will inspire novice sailors and "old salts" alike to take to the waves.



### THE MANY SHADES OF CÔTE D'AZUR

THE FRENCH RIVIERA IS WORLD-RENOWNED FOR ITS GLAMOUR AND BEAUTIFUL BEACHES. BUT DESPITE ITS PRESTIGIOUS NAME, THIS COASTLINE OFFERS RUSTIC CHARM AND EXCEPTIONAL SAILING.

Hemingway's *The Garden of Eden*, Picasso's foray into ceramics, Brigitte Bardot's *Le Marquis*, F. Scott Fitzgerald's *The Side of Paradise*, Vincent van Gogh's seascapes. Traces of the work of great art produced in and about the French Riviera could be a hiking project for a dedicated connoisseur. This is a place that inspires. Hillsides engorged with fresh lavender tumble into the clear blue Mediterranean waters. In countless seaside villages, life slows with the heat of the summer into a leisurely stroll, a drink in the sea. The language here, like the English of the American South, is spoken in a slow drawl that belays the subtleties of it all. Provencal French is a dialect of honest farmers and hardworking fishermen. The French Riviera is their *terroir*—hidden gem, shining bright from any angle you view it.

Standing between the cliffs of Cannes and the independent municipalities of Monaco, the French Riviera—*"Côte d'Azur"* as it's known to the French—creates a cultural passion for sailing. The traditional fishing boats here carried sailing rigs and the more modern history of recreational sailing has a strong presence on this coast as well. It's not unusual to see a regatta on the horizon with 100 boats under their full press of sail. They are out there for the love of sailing as much as for the coastline that they are tackling. Whether you come primarily for the sailing or for the Côte d'Azur itself, you'll be delighted by the interplay of



CÔTE D'AZUR | 91  
FRANCE

**THE SAILING COLLECTIVE is comprised of an energetic group of captains, culinary artists, and explorers with a shared enthusiasm for adventure. Their passion lies in curating journeys to the world's most exotic locations, captained and crewed by talented professionals.**

**"Inspires travelers to climb the ropes and set course to the most beautiful coastal towns on the basis of stories about sailing, culture, food and special mooring places." (translated from Dutch) NATIONAL GEOGRAPHIC TRAVELER**

**"Intended to inspire novice sailors and old hands alike, 'Sailing the Seas' takes readers on a packed itinerary of nautical adventures across the globe." BOAT INTERNATIONAL**

#### STROMBOLI

Next in the itinerary is Stromboli—perhaps the most famous of them all. The island is known for its active volcano that has been continuously erupting for 2,000 years. Stromboli is one of the more difficult islands in the itinerary and requires more planning than the others because of the lack of safe harbors. The perfect steep cone-like volcanic slope does not offer any protected cove along the coastline and the bottom only comes up to ankle-height depth on the eastern point of the island. Everywhere else the shore drops dramatically hundreds of feet deep as soon as the island meets the sea. You can sail safely along the coast just 20 meters out to enjoy the sights, sounds, and the distinctive sulfur smell of the active volcanic peak.

Rugged and wild is how many locals like to describe Stromboli. The island grows lemons, oranges, grapes, and olives from its northern and southern slopes. Ashore is a charming town, home to a small welcoming community. Walking the streets you can find a gelateria selling local flavors grown and harvested on the island. There are numerous trattorias serving rustic and traditional menu options and modern restaurants offering finer gastronomic dishes paired with local island wine.

Stromboli serves as the beacon and spirit of the Aeolian islands, with its volcanic process that brings both fear and symbolic fertility to its residents. It has also become a geological muse for explorers and writers for many years. Erupting often, lava flows out of the top, blackening the land and sending the earth below. Clumps of pulsating orange rock can be seen from a distance, while shades of glowing lava frequently erupt and light up the night sky. In deep rumbling, eruptions from underground and lava fire into the sky.

#### FILICUDI

One of the lesser explored islands is Filicudi. Home to two small fishing villages and the archipelago's second-smallest community, there are well-preserved ancient ruins scattered throughout its villages dating back to the Bronze Age. It's the second-farthest western island in the group, and sailors come to Filicudi for the true sense of peace and calm that's found there.

#### AEOLUS IN GREEK MYTHOLOGY

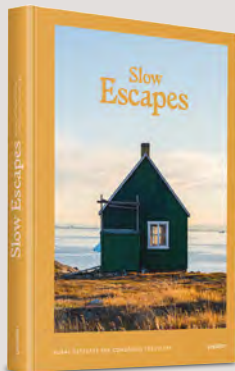
Greek mythology tells us that Aeolus was the keeper of the winds and king of the Eolians. He lived on the floating island of Aeolus and was visited by Odysseus in Homer's *Odyssey*. After experiencing a misadventure, explorers allowed up to his home where Aeolus gave them hospitality for a month and offered them winds from the west to take them home in three days. He gave them an ox-hide bag that contained all the winds, except the western ones. They traveled east for days, but when their native lands were just in sight, Odysseus saw the ox-hide bag and, overcome with fear, he opened the bag. The winds were released and they were blown back to Aeolus. He refused to help them again and believed their unsuccessful voyage meant that the gods didn't favor them.



50 | AEOLIAN ARCHIPELAGO ITALY

HOTEL MARINA ON AROUND THE SOUTH SIDE OF FILICUDI (ABOVE, LEFT); A TYPICAL SEAFOOD SNACK: MUSSELS, SEA BASS, AND POTATOES (ABOVE, RIGHT); AND SEALED FRESH (BELOW).





## SLOW ESCAPES

Rural Retreats for  
Conscious Travelers

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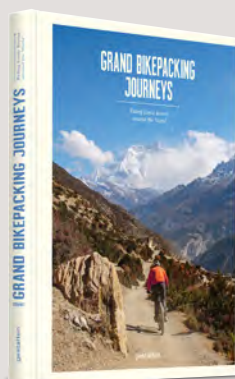


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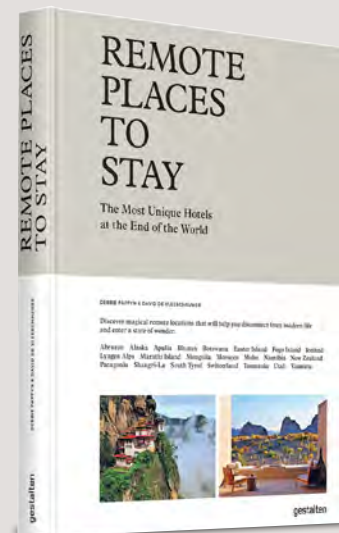




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# THE ITALIANS—BEAUTIFUL MACHINES

The Most Iconic Cars from Italy and their Era

Editor: Robert Klanten  
Features: Full color, hardcover, stitch bound, 320 pages, 30 x 27 cm, 11 ¼ x 10 ½ inches  
Price: €60 (D) £55 \$90 (US)  
ISBN: 978-3-96704-114-9



*The Italians* is a stunningly illustrated celebration of their iconic cars and the visionaries behind them.

Italy is the homeland of la bella macchina and the cradle of automotive culture, birthplace to many of the most illustrious manufacturers in history, from Ferrari and Maserati to Lamborghini, Alfa Romeo, and more.

This book takes you on a journey and chronicles the history of Italian car design, showcasing the country's most beloved models from the 1920s to the early 2000s, revealing the genius, craftsmanship, and fascinating stories behind them, and what makes them so desirable.

*The Italians* explores how Italian design has been at the forefront of creative culture, style, and technology over the last 100 years—and the role designers like Pininfarina, Bertone, Giugiaro, Gandini, and Ghia play in fuelling the imaginations of children of all ages and the inspiration of creatives around the globe. These cars weren't just transportation, they were always meant to be works of art, speed, and desire—beautiful machines indeed.

of the 1930s, the MCM proved successful against both the mighty Silver Arrow of Germany as well as homegrown competitors from Alfa Romeo. When Maserati decided to focus on the smaller sports car class, the unique racing lineage Maserati's racing cars were unique, beautifully fast, challenging to handle, yet undeniably involving for those who could step up to the challenge, such as Tazio Nuvolari, Louis Chiron, and Prince Bira.

## MASERATI

A family concern bred racing success under the brand of the trident

Five of the six brothers who founded Maserati were talented mechanics, engineers, and race car builders. Alberto and Ettore were employed together at Isotta Fraschini and then Daimler, building Grand Prix cars, before they began building Maserati in 1914—which resulted in an off-putting quick change. Although he died in 1918, before the founding of the company, Giulio and Carlo developed the first Maserati automobile. He was an accomplished sportsman who developed a single-cylinder motor for the bicycle factory he worked at. Ettore won several competitions through the Great Depression and World War II, and soon after, when Maserati revealed plans to build his first road car, Bertone's Pininfarina design. In 1932, after the death of Alberto, to provide the expertise in production technology.

However, the sixth Maserati brother gave the company its most notable legacy. Mario was a painter and an artist who designed its logo of the three-pronged trident, as well as the logo of the trident. He presided over the estate of the Maserati family in Modena, Italy. Not only was he a trident of the trident, but he was also noted for strength and courage, qualities that were embodied by the new car developed and built by the Maserati brothers.

Pininfarina, Maserati was a company entirely focused on competition. Throughout the 20th century, its cars were victorious in every international show. This includes the new millennium, Formula E, across the endurance races of the World Sports Car Championship, at the Mille Miglia and Targa Florio, even at the Indianapolis 500 in America, where it became the only Italian competitor to win the half-million-dollar race in a row. The first car to win the Maserati trident, the Targa Florio, was the winner of the 1927 Targa Florio with Alfa Romeo and the same event every year between 1927 and 1940. In the highly competitive, publicly charged Grand Prix era

of the 1930s, the MCM proved successful against both the mighty Silver Arrow of Germany as well as homegrown competitors from Alfa Romeo. When Maserati decided to focus on the smaller sports car class, the unique racing lineage Maserati's racing cars were unique, beautifully fast, challenging to handle, yet undeniably involving for those who could step up to the challenge, such as Tazio Nuvolari, Louis Chiron, and Prince Bira.

The 2.5-liter 6CLT remained competitive the previous year into the 1950s—improving for a car designed in 1939.

But Maserati's triumph was his last of his championships for a Maserati 2500. At the 1957 German Grand Prix, Ettore was leading by 30 seconds when a horned pig was stopped from driving to the start and nearly a half mile behind Peter Collins. Ettore took over at the

**"WHEN MASERATI TOOK ITS RACING KNOW-HOW TOWARDS ROADGOING CARS, ALL SIGNS POINTED TO SUCCESS."**

Photo of 1938 Maserati 6CM GTCC convertible built by Pininfarina, Torino.

The Maserati 2500 GT convertible from 1959 and 1958. Over 2,000 copies and convertibles were produced between 1957 and 1964.

## FERRARI 365 GTB/4 DAYTONA

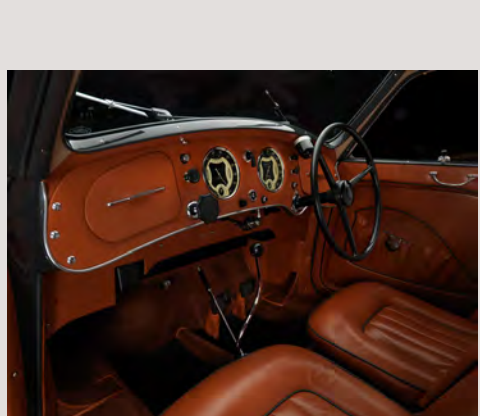
Cross-country touring never looked so grand

The strip of eastern Florida beach known as Daytona is widely considered the most prestigious of American motorsports for the most part, but it has a rich and storied history of endurance racing. In 1959, the Daytona International Speedway was built on the site of the old Daytona Beach Hotel, which was the site of the first Daytona Beach Hotel. In 1959, the first Daytona International Speedway was built on the site of the old Daytona Beach Hotel. In 1959, the first Daytona International Speedway was built on the site of the old Daytona Beach Hotel.

and the fastest. Some contemporary styling features such as the pop-up headlights, a compact roof, and hidden taillights were instantly made together by the use of curved sheet metal. (Key) models had their four headlights behind the front fenders, and the rear lights were positioned in the rear fenders, and the rear lights were positioned in the rear fenders, and the rear lights were positioned in the rear fenders.

It was a dark horse, the mid-long hood, and the dramatic nose that set it apart from the rest of the Ferrari's pedigree in high-speed endurance racing.

Great styling indeed. When Car and Driver placed the 365 GTB/4 Daytona as the most beautiful car in the world, it was a testament to the car's design. The car was designed by Pininfarina, and it was a testament to the car's design. The car was designed by Pininfarina, and it was a testament to the car's design.



## ALFA ROMEO 1900 C52 "DISCO VOLANTE"

An earthbound race car that could have soared

To the English-speaking world, it may seem like everything in Italian words describes, seductive, romantic. "Disco volante" may mean "flying saucer" but it could be the work of the flying saucer built by Giuseppe Farina. The car was designed by Pininfarina, and it was a testament to the car's design. The car was designed by Pininfarina, and it was a testament to the car's design.

Alfa Romeo initially built three Disco Volante, all convertibles, but later converted one into a coupe. The Disco Volante was designed by Pininfarina, and it was a testament to the car's design. The car was designed by Pininfarina, and it was a testament to the car's design.

Alfa Romeo initially built three Disco Volante, all convertibles, but later converted one into a coupe. The Disco Volante was designed by Pininfarina, and it was a testament to the car's design. The car was designed by Pininfarina, and it was a testament to the car's design.





**FOOD & BEVERAGES**







# Tomato

Pomodoro



*In the 15th and 16th centuries, European sailors brought some tomato plants from Central and South America to Europe, where they were initially used as ornamental plants as their fruits were considered poisonous.*

**T**he tomato: Hardly any other fruit is so synonymous with authentic Italian cuisine. And hardly any other fruit can boast such a rich history from a status symbol for the few to a national treasure for all.

It all starts with the plant. The tomato comes from the rather ill-famed nightshade family and is therefore closely related to belladonna, mandrake and tobacco. The plant produces bright yellow flowers and brightly colored fruits, which develop a strong red, a rich yellow or an intense orange thanks to the high concentration of lycopene. Until almost 50 years ago, it was pollinated laboriously by hand—nowadays, thankfully, bumblebees take over this task.

But the name also reflects the fascination that this fruit exerts: For a long time, it was known in Europe primarily as the apple of love, the apple of paradise or the golden apple (*pomo d'oro* in Italian), because the first varieties were still golden yellow. Tomatoes were used as love apples for magic potions in France in the 16th century because they were said to have an aphrodisiac effect. This is actually somewhat true: their ingredients tyramine and serotonin actually have mood-enhancing powers. It is not until

the 19th century that the tomato was given its current name in many languages, derived from *sitomatl*, which means "sweat of thick water" in the Aztec language.

From the Aztecs, the tomato came to Europe with Hernán Cortés—as a souvenir for the Spanish royal family and, via their possessions such as Sardinia and Naples, eventually also to Italy. So it was that on October 31, 1548, the Tuscan Grand Duke Cosimo de' Medici held a basket of tomatoes in his hands for the first time—and probably didn't know exactly what to do with them. Admittedly, these fruits were rare and were planted as rarities in the gardens of the upper classes, as they testified to the wealth of their owners and impressed visitors. However, they were considered poisonous—and it was precisely this that probably aroused the interest of the Medici family. They carried out certain experiments with the nightshade plant, but these did not lead to the desired results with the adversaries, so that the fruit only landed on the plate 100 years later—on that of the Spanish Viceroy of Naples. His chef Antonio Latini wrote the first recipes with tomatoes, which quickly found favor and became famous as *alla spugola*, the Spanish

way. The Italians therefore played the biggest part in the triumphant entry of the tomato into the kitchens of the world. Not only do we have them to thank for an extremely versatile and tasty ingredient—it is also really healthy: although the tomato consists of 95% water, it contains lots of vitamins A, B1, B2, C, E and niacin, among other things; it has an antioxidant effect and thus strengthens the immune system. If only the Medici had known that!

"It would take a lifetime just to know your way around tomatoes," Ferran Adrià, former head chef of the restaurant elBulli, says. But you should know this: Fresh tomatoes are best stored separately from other fruit and vegetables, as they release ethylene during storage, which causes neighboring fruit to ripen faster and therefore spoil more quickly. They should not be stored in the fridge as they lose their flavor and become mealy. Tomato plants themselves are quite sensitive: in addition to color, smell and shape, they also signal stress through sounds, which, however, are in the ultrasonic range and cannot be perceived by humans. It is said that the best tomatoes ripen in Apulia. And in Sicily. And on Mount Vesuvius. And certainly elsewhere too. There

are more than 3,100 varieties worldwide and at least as many varieties that have never been registered and therefore have no name. However, the most important varieties are these:



**San Marzano** "Campania's red gold" grows at the foot of Mount Vesuvius, around the village of San Marzano. It has been cultivated since Ferdinand de Bourbon received it as a gift from Spain in 1790. Unfortunately, the variety had almost completely disappeared by the 1980s because it has to be harvested individually and by hand, but thanks to a team of researchers, some farmers and the slow food movement, it has been rediscovered—and now enhances the original Neapolitan pizzas. They develop their full aroma—a strong bittersweet taste with balanced acidic nuances—in the tin when they are gently preserved in a water bath at exactly 100 degrees. San Marzano DOP is the perfect base for sugo, salsa and original pizza.



**Piennolo** These little treasures are grown on the slopes of Mount Vesuvius. Here, the sun is merciless and the soil is particularly rich in minerals, giving the tomatoes a firm skin, plenty of minerals and a very special sweetness. Immediately after harvesting, they are tied together by hand to form the eponymous *piennolo*, the large bunches, which then last for a whole year. This is also the reason why the tomato has been depicted in the famous Neapolitan nativity scenes since the

18th century—it is a traditional ingredient in local cuisine at Christmas time. The Piennolo del Vesuvio DOP goes perfectly with seafood dishes, pizza, bruschetta or buffalo mozzarella.



**Corbarino** Those who like it very spicy and aromatic will find their happiness in this old variety from the Naples area. It is the small version of the Corbara tomato and forms long bunches of small, red, egg-shaped fruits with an intense aroma. This makes it ideal for starters, main fish dishes and pizza.



**Cilegino** Although it is so small, the cherry tomato is considered the ancestor of the modern cultivated tomato and was probably first domesticated in Mexico. It was first mentioned in Europe in 1623 in the standard work *Panax theuri* botanica by the Swiss botanist Caspar Bauhin. It is impossible to imagine Italian cuisine without the cilegino, which is used in fresh salads, with antipasti and cheese.



**Cuore di bue** The characteristic oxheart tomato probably originated in Russia at the end of the 19th century, from where it quickly found its way onto Italian plates. It is undoubtedly

the heavyweight among tomatoes—and not just in terms of taste. Its firm flesh and considerable size (up to 1000 grams) make it the first choice in Italian kitchens. Here they are preferably eaten raw and still slightly green, as at this stage the acid to sugar ratio is optimal for the taste. This makes Cuore di bue the centerpiece of salads and starters.



**Datterino** The small but immensely aromatic date tomato originally comes from Sicily. It is characterized by its fine fruitiness and distinctive sweetness. The Datterino is suitable for elegant sughi, tender prawns or refined vegetables.



**Grappolo** The vine tomato is one of the most popular varieties in Italy and abroad. Its strong and hearty flavor has earned it a permanent place on the plate. Grappolo is at its best in salads or with starters.



**Perino** In its native southern Italy, this extremely successful cross between the spicy date tomato and the sweet cherry tomato is considered the best small tomato of all. And that is why the Perino refines very special.

12 WARENGRUPPE

TOMATE 13

# Penne con Salsiccia

Penne with salsiccia

Serves 4

## PREPARATION

20 min.

## COOKING TIME

approx. 2 hours

## INGREDIENTS

- 1 small onion
- 2 garlic cloves
- 1 small carrot
- 1 stalk of celery
- 1 bunch of parsley
- 500 g salsiccia
- 30 ml extra virgin olive oil
- 1 bay leaf
- 1 tsp dried chili
- 1 tbsp seasoned tomato puree
- 100 ml red wine
- 800 g San Marzano tomatoes (tin)
- 1 pinch of cinnamon
- 1 pinch of ground cloves
- 40 g Parmigiano Reggiano
- 400 g penne
- salt, pepper

*This recipe is uncomplicated and quick to prepare, but takes a little time to cook. The result is an incredibly aromatic sugo with a deep, spicy flavor. The secret: the pinch of cinnamon. It rounds off the taste and takes the sour edge off the tomato sauce. However, the star of the show is the salsiccia, a fresh, coarse pork sausage from Tuscany, seasoned with fennel and herbs. With such a simple recipe, it is all the more important to use excellent ingredients, which is why you should buy the salsiccia from an Italian grocer. The same goes for the tomatoes: Whole canned San Marzano tomatoes, picked ripe in Campania and processed immediately, have a more intense flavor than any fresh tomato in Germany. A special feature of this variety: first cooked in a water bath and then canned, they develop their full aroma. The harmony between sweetness and acidity is then incomparably good for cooking and turns a simple sugo into a delicacy.*

Cut the onion and garlic into small cubes. Clean and peel the carrot and also cut into small cubes. Clean the celery, remove the threads if necessary and cut into small cubes. Finely chop the bottom thick stems of the parsley and set aside. Finely chop the parsley leaves and the remaining stalks.

**SUGO** Remove the skin from the sausage meat. Heat the olive oil in a large shallow pan or frying pan and fry the sausage meat briefly on all sides. Break it up with a wooden spoon and fry for approx. 5 minutes until everything is evenly browned (do not fry for too long, otherwise the sausage meat will become too dry). Remove from the pan with a slotted spoon or large spoon and set aside.

Sauté the onions, garlic, carrots, celery, parsley stalks, bay leaf, chili and tomato puree in the remaining fat in the pan. Season with salt and sauté over a medium to high heat for approx. 10 minutes, stirring regularly. Deglaze with red wine and allow the liquid to evaporate almost completely. Add the tomatoes and season with cinnamon, cloves and pepper.

Cover the sauce and simmer gently over a low heat for approx. 1 hour. After 30 minutes, add the sausage meat again.

**PASTA** Cook the pasta in plenty of boiling salted water until al dente, drain and leave to drain well.

Add the parsley leaves to the finished sauce. Coarsely grate the Parmesan. Mix the pasta and sauce and arrange in warmed pasta dishes, sprinkle with the cheese and serve immediately.



255 PRIMI



# ORIGINALE

## Recipes and Essentials of Italian Cooking

Editors: gestalten & Remo Viani  
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RELEASE (EUROPE & UK): SEPTEMBER 2024  
RELEASE (INTERNATIONAL): OCTOBER 2024

A complete guide on how to source and prepare essential ingredients for traditional, homemade Italian cuisine at home.

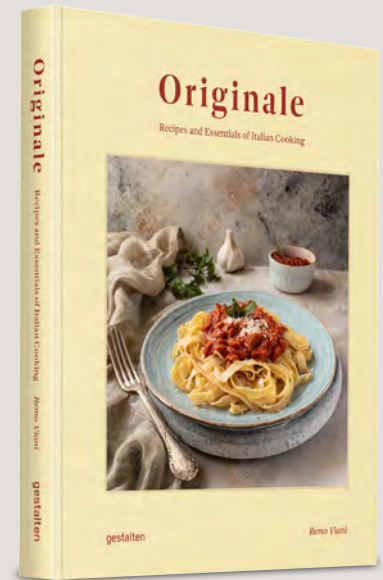
The quality of Italian cuisine is based on the quality of its ingredients. For Italians, the quality of the basic ingredients in their dishes is everything. For some, it's even as important as the air they breathe. This is why classic, homemade Italian food is incomparable to any other in the world. Its richness of taste belies its apparent simplicity, and it's all down to the superior quality of those timeless, key elements that truly makes traditional Italian cooking so flavourful. *Originale* is not just another recipe book. It is, in essence, a guide. A manual on how to do it like the Italians. The dozens of inspiring recipes within these pages are built from a handful of crucial ingredients that, if sourced correctly—as detailed in this book—can transport you directly to the kitchens of Rome, Naples, or Bologna via your own plate. *Originale* is lovingly curated to celebrate the enduring nature of Italian cuisine, its history, and culture. Buon appetito!

### WHAT TO EXPECT

- Over 80 recipes
- Original food photography
- Illustrations of ingredients and products
- Background information about the origin of the recipes and how to use the best ingredients

Founder of Viani Alimentari, and manager of Viani Importe GmbH, REMO VIANI discovered the true flavors of Italy through the home cooked meals of his grandmother in Pietra Ligure. In the mid 1990s he quit his career in advertising to follow in his Italian father's footsteps by importing regional delicacies to Germany, expanding and growing the business into shops and food festivals, and building on his passion for Italian food.

NEW



SAMPLE COVER

### Risotto alla Piemontese

Risotto Piedmont style

Serves 2

#### PREPARATION TIME

10 min.

#### COOKING TIME

20 min.

#### INGREDIENTS

1 shallot, finely chopped  
40g butter  
1 clove of garlic, finely chopped  
320g risotto rice of the Arborio or Carnaroli variety  
50 ml white wine  
780 ml vegetable stock  
100g Piedmont hazelnuts of the Tonda Gentile delle Langhe variety  
5 stalks of fresh marjoram  
100g Castelmagno cheese, grated

*Castelmagno is a cheese with a protected designation of origin from Piedmont, made from cow's, sheep's and goat's milk. It is matured in tall cover and has a very special, fine-grained consistency and a subtle taste of essential mountain herbs, forest soil and mushrooms. It may or may not develop blue mold naturally, as it is not specially inoculated with blue mold cultures. It is very suitable for cooking. It is typically eaten with gnocchi, a specialty of the town of Cuneo, enriched with cream and butter. But in this risotto, combined with the well-known ambassador of Piedmont, the hazelnut, it also represents its region and its taste perfectly. In Italy, a risotto is considered perfect when it makes a wave when stirred with a wooden spoon, all'onda. It is then creamy, but not yet sticky, and the Castelmagno enhances its creaminess. You should definitely wait for this moment and serve the risotto quickly after a short rest.*

Sauté the shallot in butter until translucent. Add the garlic and risotto rice. Stir and make sure that it does not burn, but only gets hot.  
Deglaze with white wine and stir once vigorously until the liquid and alcohol have evaporated. Now reduce the heat slightly and pour in enough hot stock to just cover the rice. Allow the liquid to reduce, then add a new ladle of stock. Repeat this while stirring until the rice is al dente, which takes about 18 minutes.  
Roughly chop the hazelnuts and toast without fat. Fold half the hazelnuts, 3 stalks of marjoram leaves, the remaining butter and the grated Castelmagno into the risotto and stir.  
Turn off the heat, cover and leave the risotto to rest in the pan for 3 minutes. Garnish with the remaining marjoram and hazelnuts.

*Tip* This dish is further enhanced by the final seasoning with freshly ground black pepper.

62 PRIMI



### Panna Cotta con Marmellata di Arrancia e Menta

Panna cotta with orange marmalade and mint

Serves 4

#### PREPARATION

30 min.

#### COOKING TIME

at least 3–4 hours

#### INGREDIENTS

6 sheets of white gelatine  
1 vanilla pod  
620 ml cream  
75 g sugar  
4–6 tbsp Sicilian orange marmalade  
a few mint leaves

*Panna cotta, the classic from Piedmont, has conquered international cuisine. This is no wonder, as the "cooked cream" tastes milky-sweet and at its best has a creamy consistency. It is usually served with fruity, tart berries, which create a delightful tension. In this version, it is a hazy orange marmalade that turns the panna cotta into a stimulating work of art. It is said that the dessert first appeared on a restaurant menu under its current name in the 1960s, in Cuneo in Piedmont. However, it is obvious that the recipe, in its convincing simplicity, is much older: panna cotta was probably cooked by peasant women who had a surplus of milk and cream. The cooking technique could also go back to the French influence in Piedmont and originates from the time when the House of Savoy ruled there. To this day, vegetable fans cooked and turned in ramekins, a hearty form of panna cotta, are also part of traditional Piedmontese cuisine.*

Soak the gelatine in cold water. Slice the vanilla pod lengthways and scrape out the seeds with a sharp knife. Bring the cream to the boil in a pan with the pod and seeds. Remove the pan from the heat and add the sugar, stirring until it has dissolved. Remove the vanilla pod. Squeeze out the gelatine and dissolve in the hot cream while stirring.  
Pour the mixture through a sieve into four small ramekins and leave to cool. Then place in the fridge for 3 to 4 hours, preferably overnight.  
Turn the panna cotta out onto small plates or serve in a glass. Using a spoon, spread each panna cotta with orange marmalade to a height of approx. 1 cm and sprinkle with finely sliced mint.

*Tip* The panna cotta is particularly full-bodied when prepared with pastry cream (35% fat).

66 PRIMI







**CHIPS**  
Three favorites:  
lightly salted,  
dill and  
black pepper.

## Potato Salad

Anyone who didn't eat their first potato salad in the form of a pre-purchased, industrially prepared one raises a hand! Thought so. I can honestly guarantee that this was the first first potato salad you ate. For me, it definitely was. I loved that pre-bought stuff, so when my mom got the idea to make her own, it took a while before I started liking it. Still, I can absolutely buy ready-made, for nostalgia's sake if nothing else. But 99.9 percent of the time I make my own. Potato salad is a game changer. Do you like creamy with mayo and like crème fraîche as a base or do you want "clear" with vinaigrette? Now I'm being a

bit of a brat, but it depends on what you're eating with it. I like creamy for cold dishes and clear for hot accessories. I always add finely chopped pickles and capers to my creamy potato salad, it adds a little pressure and dimension. In the clear one, I always use pickled onions, diced iceberg lettuce and capers, the little extra. Then I mix the "clear" with a mixed green and good dressing with lots of flavor from tarragon, parsley and dijon.

Picnic blanket, grilled chicken or roast beef and potato salad. Student reception or any buffet—that's the place for a potato salad.



### Potato Salad with Vinegar

Serves 4

800 g firm potatoes, preferably Amandine, 7–8 cm in diameter, scrubbed  
1 liter of water  
3 tsp salt  
1 clove of garlic, finely grated  
2 tbsp dijon mustard  
1 tsp honey  
2 tbsp champagne or white wine vinegar  
1 pot of tarragon  
1 pot of parsley  
4 tbsp olive oil  
20 g Parmesan, grated  
1 lemon, finely grated zest  
2 shallots, sliced  
1 dl of pickled onions  
¼ iceberg lettuce, in 2 cm pieces  
½ dl caper berries with stem, halved  
salt

Measure the water and salt into a saucepan, add the potatoes and bring to the boil. Reduce the heat and simmer in slightly bubbling water for about 20 minutes.

Pour off the water, let the potatoes steam for a few minutes and then cool completely.

Cut the potatoes into large pieces. Mix the garlic, mustard, honey, vinegar, tarragon, parsley and oils into a green oil. Pour into a bowl and stir in the parmesan and lemon zest. lemon zest.

Mix the potatoes, shallots, pickled onions, iceberg lettuce and capers in a bowl. Stir in the tarragon oil. Serve at room temperature.

### Creamy Potato Salad

Serves 4

800 g firm potatoes, preferably Amandine, 7–8 cm in diameter, scrubbed  
1 liter of water  
3 tsp salt  
2 egg yolks  
2 tbsp dijon mustard  
1 tbsp white wine vinegar  
1 lemon, grated zest and possibly squeezed juice  
2 dl rapeseed oil  
1 bunch of scallions, finely sliced  
1 gherkin, finely diced  
½ dl capers, roughly chopped  
1 pot of dill or parsley, roughly chopped  
salt

Measure the water and salt into a saucepan, add the potatoes and bring to the boil. Reduce the heat and simmer in slightly bubbling water for about 20 minutes.

Pour off the water, let the potatoes steam for a few minutes and then cool completely.

Cut the potatoes into large pieces. Whisk together the egg yolks, mustard, vinegar and lemon zest in a bowl. Add the oil in a thin stream, whisking constantly. Season with salt and possibly lemon juice for extra acidity.

Mix the potatoes, scallions, cucumber, capers and dill in a bowl. Add the mayonnaise and give it a quick stir. Serve at room temperature.

POTATOES – COOKED



# POTATO TOTAL

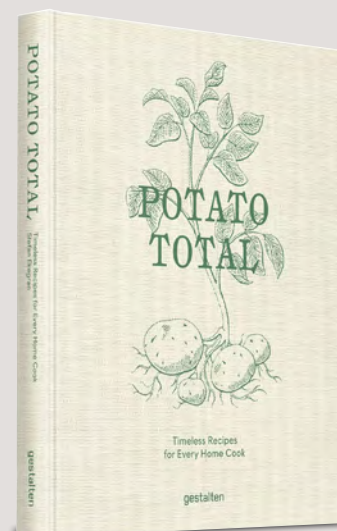
Timeless Recipes  
for Every Home Cook

By: Stefan Ekengren  
Features: Full color, hardcover,  
stitch bound, 208 pages,  
21 x 26 cm, 8 1/4 x 10 1/4 inches  
Price: € 35 (D) £ 30 \$ 50 (US)  
ISBN: 978-3-96704-164-4



RELEASE (EUROPE & UK): AUGUST 2024  
RELEASE (INTERNATIONAL): OCTOBER 2024

NEW



SAMPLE COVER

## Unlock the secrets of potatoes: A culinary journey beyond basics!

The potato is one of the most versatile foods on the planet, presenting numerous possibilities in terms of preparation and consumption. *Potato Total* delves into the art of perfecting potato cooking techniques, ranging from achieving the ultimate crispiness in French fries to mastering the precision required for hasselback potatoes. Alongside classic recipes like hash browns, tortillas, and croquettes, the book showcases a range of international delights such as papas arrugadas, tartiflette, and potato focaccia.

In the book you will explore the nuances between stomping, mashing, and pureeing. You'll also gain insights into the meticulous process of attaining the ideal consistency for dishes like duchess potatoes, and uncover the secret behind why potato gratin is unbeatable with firm potatoes.

With approximately 90 diverse recipes, *Potato Total* not only provides a culinary journey but also imparts valuable and expert knowledge on cultivating your own potatoes. Dive into the rich history of this vegetable and its various species and embark on a flavorful exploration with this comprehensive guide.

### WHAT TO EXPECT

- Approximately 90 recipes, organized into chapters based on boiling, oven-gratinating, or frying
- Insights into potato growing, potato varieties, and the rich history of potatoes
- Suitable recipes for home cooks on every skill level

**STEFAN EKENGREN** is a chef and restaurateur at Restaurang Hantverket in Stockholm. He has previously published *Husman* (2016) and *Högtid* (2019), both of which have become modern cookbook classics.







## COOKING GREENS ON FIRE

Vegetarian Recipes for the Dutch Oven and Grill

By: Eva Helbæk Tram & Nicolai Tram  
 Features: Full color, hardcover, stitch bound, 208 pages, 21 × 26 cm, 8 ¼ × 10 ¼ inches  
 Price: €39.90 (D) £35 \$60 (US)  
 ISBN: 978-3-96704-153-8



Embrace the back-to-basics nature of open-fire cooking, and be introduced to dozens of vegetarian campside recipes.

Cooking on an open fire is both exciting and impractical—it's as much about the time spent preparing the food as it is about eating it. This style of cooking lures chefs of all ages to the outdoors, and the possibilities for including vegetables in the campfire kitchen are almost endless.

*Cooking Greens on Fire* introduces 60 recipes for vegetarian campfire dishes in various degrees of difficulty. Learn how to build and light a fire, and get to know the equipment, safety, and cooking methods best suited for enjoying vegetables over the open flames.

### BABY BROCCOLI

AND SCRAMBLED EGG BÉARNAISE



5–6



Grill rack, saucpan, tweeker tongs

#### SERVES 2

- 3 eggs
- salt
- ½ clove garlic
- 3 tbsp (40 g) butter
- 2 tbsp apple vinegar (see page 183)
- 1 handful tarragon
- 10 baby broccoli stems
- cold-pressed canola oil
- rapeseed flowers (optional)

Let the fire burn until intense embers form, then position the grill rack about 6 inches (15 cm) above them.

In a bowl, beat the eggs and whisk in 1 tsp. of salt and the finely grated garlic.

Place a saucpan on the rack and brown 1 tbsp. of the butter. Add the beaten eggs and scramble by moving a spatula back and forth until the eggs thicken. Remove the saucpan from the heat and add the remaining cubed butter, vinegar, and minced tarragon (setting aside a few whole leaves for garnish).

Scor the baby broccoli stems on the rack, coloring them well. Transfer them to a bowl, drizzle with oil, and season with salt.

Arrange on a plate with the scrambled eggs in the middle and garnish with rapeseed flowers, if using, and tarragon leaves.

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### SHAKSHUKA



5–7



Grill rack, strainer, heat-resistant gloves, skillet

#### SERVES 2–3

- 2 red sweet peppers
- 1 red onion
- 2 large handfuls cherry tomatoes, preferably in different colors
- 2 tbsp olive oil, plus more for drizzling
- salt
- 1 tsp. cumin seeds
- 1 clove garlic
- ¼ cup (70 g) tomato paste
- 5 eggs
- 1 handful flat-leaf parsley leaves

Light the fire and let it burn to embers. Place the sweet peppers directly on the fire until charred all over and soft.

Position the grill rack about 6 inches (15 cm) above the embers. Peel and quarter the onion. Grill, cut side down, until well colored.

Put the cherry tomatoes into a strainer, drizzle with olive oil, and season with salt. Place the strainer directly on the embers and color the tomatoes well. Shake the strainer regularly.

Remove the sweet peppers from the fire and peel off all the charred skin. Cut off the tops and remove the seeds, then add to a skillet with the onion and tomatoes. Place the skillet directly on the embers and add the olive oil, cumin, and minced garlic. Saute for a few minutes.

Add the tomato paste, season with salt, and crack the eggs over the top. Let simmer on the embers for 10–12 minutes, or until the egg white is set and the yolks remain runny. Whatever you do from here on, do not stir the contents of the skillet. Sprinkle with minced parsley and serve piping hot.

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# COOKING ON FIRE

By: Eva Helbæk Tram & Nicolai Tram  
 Features: Full color, hardcover, stitch bound, 272 pages,  
 21 × 26 cm, 8 ¼ × 10 ¼ inches  
 Price: €39.90 (D) £35 \$60 (US)  
 ISBN: 978-3-96704-131-6



Cooking on an open fire is the most primal of all cooking methods. It is sensuous and archaic, in the best sense of the word—as much about the time spent making the food as it is about eating it.

*Cooking on Fire* is full of delicious fire-cooked recipes requiring varying degrees of effort. You will learn how to build and light campfires, different open-fire cooking techniques, and the equipment you will need.

Michelin-star chef Nicolai Tram and food critic Eva Tram present a variety of recipes, from simple classics like roasted chestnuts to more challenging dishes like leg of lamb.

The more time-consuming recipes allow for the freedom to sit down by the fire, with food as the excuse, and look into the flames, and relax.

**EVA** and **NICOLAI TRAM** both come from careers in the gastronomic world and food media—Eva as a sommelier and food critic, critic, and Nicolai as a chef at fine dining restaurants and TV producer. In 2017, they moved with their two young boys from Copenhagen to the Swedish woods, seeking a better balance between work and family life. As they spent more time in nature, they soon found that cooking on fire came naturally, and this book grew from their shared passion for cooking and nature. After the original publication of *Cooking on Fire* in 2020, Eva und Nicolai Tram opened Knystaforsen, a restaurant with campfire cooking as the core of the kitchen. In 2022, the restaurant earned a Michelin star as well as a Michelin green star for sustainability.

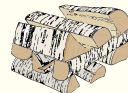


## EIGHT TYPES OF CAMPFIRES

### LOG CABIN FIRE

This is an easy-to-make and highly flammable campfire that develops a good level of upward heat and produces large embers. The structure of the fire means that it is well ventilated and the firewood constantly feeds the flames, so it requires minimal maintenance. Depending on how closely you pack the firewood, it will light up faster or more slowly. If you pack the wood loosely, you'll get a quick ignition but also a faster burnout. The log cabin fire is a very useful, standard campfire (and my personal favorite) that provides a reliable ignition. It is a campfire that, once lit, will take care of itself without too much maintenance while the food is prepared. The vast majority of recipes in this book are made on a log cabin fire.

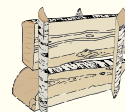
*How to make it:* Place three pieces of firewood in your firepit. Place the tinder between the pieces of wood and ignite. Add the kindling and start building the fire, first by laying three pieces of firewood across the three at the bottom. Then add a couple more layers, each perpendicular to the previous layer, alternating so that each new layer stacks over the one beneath.



### RAKOVALKEA FIRE

The rakovalkea fire is an ancient Viking campfire that burns for a very long time. In the old days, a large trunk would be split and ignited, but that's just overkill in my opinion, so this is my adaptation. The rakovalkea fire is great for long-term cooking techniques that require the use of radiant heat, such as asado or rotisserie.

*How to make it:* Stack two or more pieces of firewood on top of each other like a sandwich and hammer some branch pieces into the ground so that they stand vertically and hold the firewood in place. Place the tinder and kindling on a piece of bark so that you can move these under the firewood once they have ignited. Light the tinder, place it between the pieces of firewood, and feed it with the kindling. The fire may be a little difficult to make catch at first, as ventilation is not always optimal. But be patient, and use a fan or blow on it, and once it ignites, you'll be rewarded with an impressive fire that burns for a very long time.



### TEEPEE FIRE

This quickly made campfire is great for cooking something rapidly. It will not burn for a long time without maintenance, so it is best suited for short cooking times. Without maintenance,

## LEG OF LAMB

"CURANTO"

Log cabin, lean-to, or hunter's fire

7

### SERVES 4

- 1 leg of lamb with the bone removed, salted overnight
- 5 carrots
- 5 onions
- ½ celeriac
- 1 head of garlic
- salt and pepper
- juice of 1 lemon
- olive oil

*Well, I won't lie to you. This recipe is challenging and cumbersome, and it took me quite a few tries to get it right. You have to do curanto for the fun of it, and you have to be willing to set aside the time that is required! You can use any vegetables and cuts of meat, but the curanto is obviously best suited for things that take time—see below for what I used.*

—Nicolai

*Build your curanto ("stony ground").* Dig a squarish hole 4 ½ feet (1 ½ m) deep, with sides about 1 ½ feet × 3 feet (½ × 1 m). Fill the bottom of the hole with large stones. Save the soil and collect 10 large stones for later use. In the woods fill a wheelbarrow with fresh branches with needles or leaves. Pull an old sheet out of the closet that you no longer need. Light a huge bonfire at the bottom of the hole. When the fire has burned to embers, throw the stones you have saved onto the embers and let them heat up.

The following should be done in one long motion, the faster the better: Put half of the branches on top of the hot stones. Place the meat, vegetables, and garlic on top of the branches, cover the produce with the rest of the branches, and place the sheet on top. Stretch the sheet out and place stones on the sides so that it does not slip. Pour soil on top—a good, thick layer. Wipe yourself lucky and do something else for the next 8–10 hours!

Carefully remove the soil until you can see the corners of the sheet. Lift up all corners at the same time so that you catch all the soil. Open the "oven" and enjoy the scent.

Take out the ingredients. Season everything with salt, pepper, olive oil, and lemon juice. Serve the lamb and vegetables as they are, with a sharp knife and a serving spoon.







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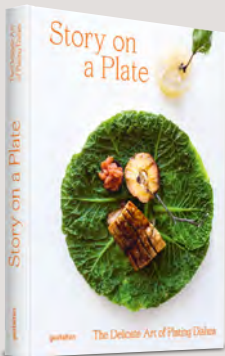
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# SPILL THE BEANS

## Global Coffee Culture and Recipes

Editors: gestalten & Lani Kingston  
 Features: Full color, hardcover, stitch bound, 264 pages,  
 21 x 26 cm, 8 ¼ x 10 ¼ inches  
 Price: € 39.90 (D) £ 35 \$ 60 (US)  
 ISBN: 978-3-96704-035-7



A caffeinated tour that unveils the richness of coffee culture, the history of beans, stories, and recipes from around the world.

Coffee is the world's cup. Over 2.25 billion are brewed, sipped, and savored daily. A loyal companion and energetic facilitator of every day, coffee has sprouted an entire cafe culture and a booming industry.

*Spill the Beans* takes the reader on a journey through Ethiopia, Guatemala, Vietnam, and many other countries in between, exploring the myriad ways in which coffee is produced, traded, and enjoyed. An essential title for armchair travelers, curious foodies, and cafe-hoppers alike.

**LANI KINGSTON** is a food writer, researcher, and consultant, with a focus on coffee, chocolate, and sustainable food. She holds Master's degrees in both Food Studies and Education, a degree in Film and Television, and barista and pastry chef qualifications. This, her third book on coffee, summarizes years of research and aims to honor and pay respect to these remarkable coffee cultures.

### Caffè Espresso

Espresso Coffee

Invented in Italy around the turn of the twentieth century, the espresso machine has heavily influenced coffee culture worldwide ever since. In Italy, espresso still rules: 91 percent of all coffee drunk there is prepared as espresso. This concentrated, flavorful, and aromatic coffee results from hot water being forced under pressure through finely ground coffee beans in an espresso machine.

Water

7 g coffee  
 Grind size: fine

You will also need:

Espresso machine, scales, timer

Let water run through the espresso machine without the portafilter attached to flush out any old coffee grounds. Insert a single 7 g filter basket into the portafilter.

Measure out the coffee into the basket using a scale.

Level out the bed of coffee. Water follows the path of least resistance, so if the grounds are distributed unevenly, the water will flow unevenly, which will affect the flavor.

Rest the portafilter on the counter, and hold the tamper with the top in the palm of your hand. Place your thumb and forefinger on opposing sides of the base of the tamper, and place into the portafilter basket. Using your thumb and forefinger—now touching the edges of both the basket and the tamper—make sure the tamper is sitting straight and level. Press down hard. Put the portafilter into the espresso machine and pull it tight. Place a serving cup on a set of scales underneath and tare to zero. Start extraction and press start on a timer.

As the coffee extracts, keep an eye on both the weight and the time. For a standard Italian 1:3 brew ratio, 7 g of coffee in should weigh around 21 g in the cup. For light to medium roasts, or a third-wave style extraction, try an 18 g double shot (using a double-shot sized filter basket), which should result in 36 g of coffee in the cup. Either of these should extract within 20–35 seconds.

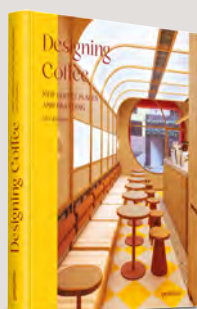
Coffee grind size is very important to get right. The correct flow rate will keep the shot from over- or under-extracting. If you yield too much coffee in the cup within the time frame, grind the beans finer, which will slow down extraction. If you yield too little, the grind needs to be coarser, which will speed up extraction.

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"The new book from the Gestalten publishing house 'uncover the cake' for us: the way we consume coffee says much more about us than we think." **CONDÉ NAST TRAVELER** (Spain)

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