Chelsea Green Publishing

RIGHTS LIST

NEW & FORTHCOMING
FALL 2026

The Forager Chef's Book of Fauna

Innovative Recipes and Techniques for Whole Animal Cookery

Alan Bergo

FOOD & DRINK

From a James Beard Foundation Award Winner and author of *The Forager Chef's Book of Flora* comes a globe-spanning, delicious celebration of whole-animal recipes.

In this long-awaited follow up to *The Forager Chef's Book of Flora,* a bestselling Forewords Indie Award–winning cookbook, acclaimed chef Alan Bergo brings his trademark curiosity and masterful craft to whole-animal cookery in The Forager Chef's Book of Fauna. From home butchery to foraged sides, this is a start-to-finish guide to plating extraordinary meat dishes. You'll find traditional favorites such as Steak au Poivre and spatchcocked chicken, to wilder dishes of woodchuck stew, squirrel confit and many more—each and every recipe hand-tested by over 100 home cooks.

As Alan writes in the introduction, this book is "akin to foraging inside of an animal." You are going in search of valuable but often overlooked tidbits that can't easily be found on conventional store shelves.

The Forager Chef's Book of Fauna teaches readers how to utilize salts and dry brines, to freeze and store meat, to get more creative with their cuts, delves into smoking techniques, and demystifies the most unfamiliar meats for both beginner and ambitious home chefs. With 180 recipes and over 300 photographs, this beautiful cookbook gathers the recipes Alan himself can't live without.

ALAN BERGO is a James Beard Award-winning chef. A veteran of the restaurant industry, he spent nearly two decades as a professional chef specializing in local and wild foods at St. Paul's fabled Heartland Restaurant, The Salt Cellar, and Lucia's Restaurant in Minneapolis. He's best known for his blogs, recipes, and photography, all featured at his site, foragerchef.com.

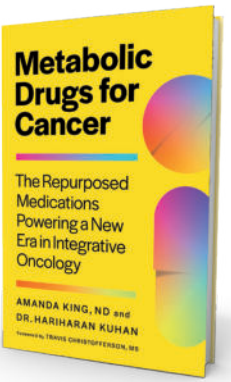
Publication Date: January 2027
Page Count: 352
Word Count: 106,000 words
Art Program: Full-color photographs throughout
Rights Available: World

SPRING 2027

Metabolic Drugs for Cancer

The Repurposed Medications Powering a New Era in Integrative Oncology

Amanda King, ND
Dr. Hari Kuhan



HEALTH & WELLNESS

A comprehensive, evidence-based exploration of metabolic and repurposed pharmaceuticals used in integrative oncology.

Metabolic Drugs for Cancer challenges a strictly gene-centric model by emphasizing mitochondrial dysfunction, metabolic reprogramming, and immune evasion as central drivers of cancer progression.

This book translates complex biochemical and clinical concepts into clear, understandable language without sacrificing scientific rigor. Rather than positioning metabolic oncology as an alternative to conventional care, the book emphasizes integration. It explores how metabolic strategies may complement chemotherapy, radiotherapy, immunotherapy, and supportive care when used appropriately.

AMANDA KING is a naturopathic practitioner specializing in metabolic and integrative oncology. Her clinical work focuses on metabolic dysfunction, mitochondrial impairment, immune modulation, and environmental contributors to cancer, with particular emphasis on nutritional and integrative strategies. She is known for translating complex scientific and medical research into clear, practical information for patients and practitioners.

DR. HARIHARAN KUHAN completed his undergraduate medical training at Imperial College London, where he also obtained a BSc in surgery and anesthesia. He undertook medical training at St Mary's Hospital and St Bartholomew's Hospital. He subsequently developed extensive experience in medical oncology. Dr. Kuhan later pursued a research fellowship at the Barts Cancer Institute, London. His research focused on metabolic vulnerabilities in cancer stem cells and circulating tumour cells, with particular emphasis on the use of repurposed medicines and vitamin C.

Publication Date: April 2027
Page Count: 208
Word Count: 60,000 words
Art Program: Black and white illustrations throughout
Rights Available: World

SPRING 2027

The Most Remarkable Insect Migrants

How These Tiny Travellers Shape Our World

Will Leo Hawkes

NATURE & ENVIRONMENT

Full of jaw-dropping wonder, cutting-edge science and immersive storytelling, a leading scientist of insect migration reveals a world on a different scale.

For many, insects inspire fear. To Dr. Will Hawkes, bugs are complex creatures who alter every facet of our world with the beat of their tiny wings. In *The Most Remarkable Insect Migrants,* Hawkes takes us across continents and through centuries, tracking the impact of our many-legged friends.

Each year, insects the size of a baked bean migrate thousands of kilometres above our heads. From the cabbage white butterfly to a buff-tailed bumblebee and even the humble house fly, these fragile insects cross oceans and navigate continents. Using senses that humans cannot even perceive, they're able to analyse wind strength and direction, navigate by the Milky Way, develop super strength in their flight muscles, and much more. These tiny travellers are also climate heroes — creators of biodiversity and climate resilience, pollination, soil health and crop security — and have influenced our folklore and culture in ways unseen until now.

With verdant prose, *The Most Remarkable Insect Migrants* blends cutting-edge science with engaging storytelling in a passionate narrative — calling us to protect our tiniest of climate allies.

DR. WILL HAWKES is a leading expert in insect migration with numerous scientific publications on the subject. He has conducted extensive fieldwork from the Swiss Alps to the Maldives and is based currently at the "Move in Europe" project at the Swiss Ornithological Institute.

As a guest lecturer, he has spoken for the BioMove group at the University of Potsdam, EntoSci attendees at Harper Adams University as well as various ecology and migration courses at the University of Exeter, Penryn. He has been featured in articles for the *Guardian,* the *New York Times, BBC Wildlife* magazine, *National Geographic* and spoken at TedX London and the Oxford Real Farming Conference among others. He also co-hosts the popular wildlife podcast "Will and Ben: The Wildlife Men."

Publication Date: February 2027
Page Count: 368
Word Count: 96,000 words
Rights Available: World

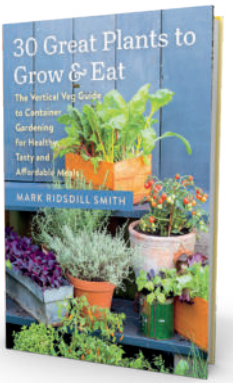
SPRING 2027

30 Great Plants to Grow and Eat

The Vertical Veg Guide to Container Gardening for Healthy, Tasty and Affordable Meals

Mark Ridsdill Smith

GARDENING



A comprehensive guide to growing 30 of the best edible plants on your balcony, rooftop, patio or yard, successfully and cheaply, so you can eat a diverse range of vegetables, herbs and leaves throughout the year.

Author Mark Ridsdill Smith tested more than 100 different plants in order to choose the top 30 that will give you the most 'bang for your buck,' based on these criteria:

- Do they have great flavor and are they versatile in the kitchen?
- Are they hard to find or expensive?
- Are they highly nutritious?
- Do they grow easily and / or productively in containers?

For beginners, Mark gives the steps to grow successfully in containers, together with essential growing skills. For more experienced growers, Mark includes tips on growing in a small space, cost-saving ideas as well as signposting other plants that can be grown with similar techniques. There are also specific growing plans for different scenarios, each one tailored to help overcome a common obstacle, including shortage of time, a lack of space, and growing spaces that don't get much sun. Mark will also offer simple ways to make use of your produce in the kitchen.

MARK RIDSDILL SMITH founded Vertical Veg in 2009 after discovering how much food he could grow on the balcony of his flat. His website, Substack and social media support people growing food in small urban spaces, and Mark has run workshops across the UK, including for Garden Organic and Capital Growth. Mark has shared his growing experience on BBC Radio 4's Gardeners' Question Time, Alan Titchmarsh's Love Your Garden on ITV and BBC1's Countryfile. He has also written a series of articles for the *Guardian's* 'Live Better' campaign. Mark's first book, *The Vertical Veg Guide to Container Gardening,* won the Garden Media Guild Practical Book of the Year Award 2022.

Publication Date: February 2027
Page Count: 240
Word Count: 63,000 words
Art Program: 150 full-color photographs
Rights Available: World

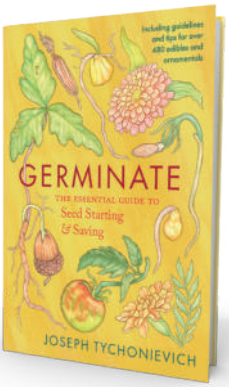
SPRING 2027

Germinate

The Essential Guide to Seed Starting and Saving

Joseph Tychonievich

GARDENING



A friendly guide to everything gardeners need to know to successfully germinate seeds and raise healthy seedlings.

This book offers what no other seed-starting guide does: condensed germination and seed saving information for 500 kinds of edible and ornamental plants, from arugula to zinnia. This encyclopedia section will be a dream come true even for experienced seed starters.

Author Joseph Tychonievich will leave no gardener behind, and he starts with two chapters on fundamental concepts of seed biology, function, and dormancy. After this, Joseph dives into chapters on specific techniques, offering clear, step-by-step instructions throughout for germinating and harvesting seeds of annuals, biennials, perennials, shrubs, and trees, including:

- Sowing outdoors: direct sowing
- Sowing indoors: greenhouses versus lights, container choices, soil mixes, temperature
- Sterile culture
- Seed saving
- Seed genetics

Whether you want to save seeds from heirloom vegetables, sow a bed full of flowers, collect seeds from local plants, or germinate succulents for the windowsill, this book will show you how to do it.

JOSEPH TYCHONIEVICH is the author of three gardening books: *Plant Breeding for the Home Gardener, Rock Gardening: Reimagining a Classic Style,* and *The Comic Book Guide to Growing Food*. His writing has appeared in *Horticulture* and *Fine Gardening,* where he produced many of their e-learning courses. Joseph has also been a repeated guest on NPR's show "The Splendid Table" and a frequent guest on popular gardening podcasts. He is the editor for the journals of the North American Rock Garden Society and Magnolia Society International.

Publication Date: February 2026
Page Count: 272
Word Count: 85,000 words
Art Program: Full-color photographs and illustrations
Rights Available: World

SPRING 2027

Get GardenFit

Take Care of Your Body While Taking Care of Your Garden

Madeline Hooper, Adam Schersten

HEALTH & WELLNESS

From the hosts of the hit PBS show GardenFit comes a user-friendly, customizable plan for gardeners of all ages that proves that aches and pains are not a price we have to pay for our beautiful gardens.

GardenFit hosts Madeline Hooper and Adam Schersten have traveled the country visiting the gardens of some notable people, including Alice Waters, Frances Palmer, and Bunny Williams. Madeline, an enthusiastic gardener, started the show when she began to have such consistent pain in her neck and back that she was unable to continue gardening comfortably. After seeking a personal trainer, she was inspired to teach others how to care for their bodies in the garden.

The health benefits of gardening are seemingly endless and can do wonders for people of all ages. Yet, gardening can also take a toll on what Madeline calls "our most important gardening tool": our bodies.

That is why she joined forces with personal trainer and plant-enthusiast Adam Schersten. In *Get GardenFit,* Madeline and Adam have created a one-stop manual for gardeners of all ages.

MADELINE HOOPER is the co-host of the PBS show GardenFit. She has been a gardener most of her life, though she also had a long and successful career in PR and marketing, first at Bergdorf Goodman and eventually founding her own PR agency. She has served on the board of several botanical gardens, including the Brooklyn Botanical Garden, and now the Berkshire Botanical Garden, where she is Vice Chair.

ADAM SCHERSTEN is a personal trainer, author, and the co-host of the PBS show GardenFit. His previous book is *The Esquire Guide to Bodyweight Training.* He is the co-founder of First Move Wellness, where he is the expert in postural alignment, functional movement, and corrective exercise.

Publication Date: March 2027
Page Count: 192
Art Program: Color photographs and illustrations throughout
Rights Available: World

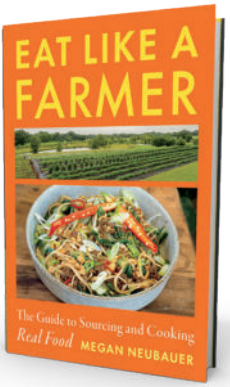
SPRING 2027

Eat Like a Farmer

The Guide to Sourcing and Cooking Real Food

Megan Neubauer

FOOD & DRINK



Eat locally. Eat simply. Eat seasonally. Eat healthfully. Eat Like a Farmer!

Author and farmer Megan Neubauer knows that it can feel overwhelming to grocery shop sustainably. Farmers markets and CSAs are a great way to find local, organic produce, but have you ever asked yourself, what do I do with all this Swiss chard? Or, what kind of carrot is that and how should I cook it?

Eat Like a Farmer is the answer. It explains the basics of sourcing produce, meat, and pantry staples the way your local farmer does it, with a special focus on the best tasting varieties of fruits and vegetables.

Then, in over 110 delicious recipes, Neubauer shows you the best ways to cook your food through the seasons.

Eat Like a Farmer is about connecting you to your food, from the places and people you buy it from, to the moment it arrives on your table as a delicious meal.

MEGAN NEUBAUER is a regenerative farmer, author, and champion of local food. After a career in scientific research, she and her father built Pure Land Farm into one of Texas's most beloved pick-your-own destinations, drawing tens of thousands of visitors out of the grocery store and into the field to harvest their own fruits and vegetables. She shared Pure Land's story in her first book, *Pick-Your-Own Farming: Free Yourself from Farmers Markets* and *Join the Agritourism Revolution,* a practical guide to their successful business model.

Publication Date: March 2027
Page Count: 304
Word Count: 78,500 words
Art Program: Color photos
Rights Available: World

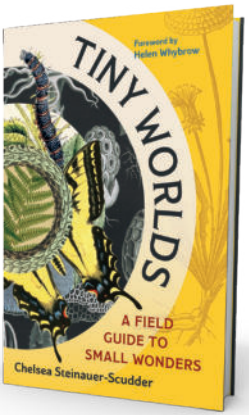
FALL 2027

Tiny Worlds

A Field Guide to Small Wonders

Chelsea Steinauer-Scudder
Foreword by Helen Whybrow

NATURE & ENVIRONMENT



Through luminous prose, *Tiny Worlds* invites us to consider what we might learn about connection, belonging, and repair by attending to the very small.

In *Tiny Worlds,* author Chelsea Steinauer Scudder seeks a different way to grapple with the enormity of the changing natural world: by narrowing the lens, and gazing at familiar artifacts of home through a microscope. Chelsea examines curious objects from the natural world in the mountains of Vermont: Eastern Tiger Swallowtail Butterfly wing; Goldenrod pollen; Oak gall; Bluejay feather. She does this, she writes, because "The very small can remind us that we exist within limits, within constraints, within particular environments and communities and moments in time."

In *Tiny Worlds,* Chelsea bridges the worlds of a naturalist and a spiritualist. Her luminous writing expertly guides us through the more difficult spiritual and ecological questions we are grappling with today. What can we learn about place-making and community-building by paying close attention to that which we can reach out and touch, smell, and taste?

CHELSEA STEINAUER-SCUDDER is the author of *Mother, Creature, Kin: What We Learn From Nature's Mothers in a Time of Unraveling* (Broadleaf Books, 2025). After receiving her masters of theological studies at Harvard Divinity School, her writing became focused on the confluence of relationship to place with experiences of the sacred. From 2017-2022, she worked as a staff writer and editor for *Emergence Magazine,* a publication exploring the intersection of culture, ecology, and spirituality. Her writing can also be found in *The Atlantic, Nautilus, Decor Maine, Crannóg Magazine, EcoTheo Review, From the Ground Up,* CooNoor&Co, the edited poetry collection *Writing the Land,* and in Katie Holten's *The Language of Trees: A Rewilding of Literature and Landscape.* She lives with her family in Rochester, Vermont.

Publication Date: May 2027
Page Count: 224
Word Count: 60,000 words
Rights Available: World

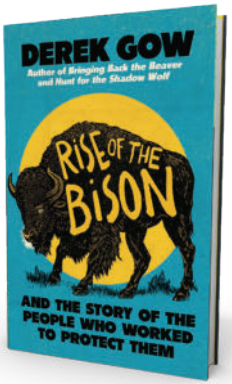
SPRING 2027

Rise of the Bison

And the Story of the People Who Worked to Protect Them

Derek Gow

NATURE & ENVIRONMENT



A rare good-news story of how an ancient species and the largest wild mammal in both Europe and North America — the bison — was almost eradicated and then brought back to life.

Celebrated conservationist Derek Gow tells how the bison was hunted almost to extinction in Europe through the two World Wars but also how they also became part of Gōring's attempt to resurrect 'Germanic' species. The mantel then fell to the Duke of Bedford, who fought to save them at Woburn Abbey, and Derek was given unique access to this historical archive. We see how the bison has been successfully reintroduced through Germany, Switzerland, Poland and recently Spain and Portugal. The story of the bison in North America is similarly one of almost-extinction, exploitation and reintroduction but the success of both species is still under threat. Nevertheless, this is a triumphant story of an iconic animal and crucial keystone species as well as international efforts to ensure it thrives.

DEREK GOW is a farmer, nature conservationist and the author of B*ringing Back the Beaver, Hunt for the Shadow Wolf* and *Birds, Beasts and Bedlam.* Born in Dundee, he left school when he was seventeen and worked in agriculture for five years. Inspired by the writing of Gerald Durrell, he jumped at the chance to manage a European wildlife park in central Scotland in the late 1990s before moving on to develop two nature centres in England. He now lives with his children, Maysie and Kyle, on a three-hundred-acre farm on the Devon–Cornwall border, which he is in the process of rewilding. Derek has played a significant role in the reintroduction of the Eurasian beaver, the water vole, and the white stork in England. He is currently working on a reintroduction project for the wildcat. *Hunt for the Shadow Wolf* was longlisted for the Wainwright Prize for Nature Writing in 2024.

Publication Date: May 2027
Page Count: 240
Word Count: 50,000 words
Art Program: B&W illustrations
Rights Available: World

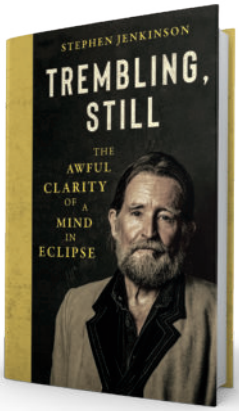
SPRING 2027

Trembling, Still

The Awful Clarity of a Mind in Eclipse

Stephen Jenkinson

HEALTH & WELLNESS



Stephen Jenkinson is perhaps best known for his work helping people navigate grief, death, and dying. Now, Stephen confronts an "undoing" of his own in the form of the degenerative neurological condition known as Parkinson's disease.

Trembling, Still is a memoir detailing Stephen's experience through diagnosis and all that he reflects on as his fine-motor skills and cognitive abilities begin to decline. Written as a series of journal entries, this is a lyrical and meditative journey that will find its way both to Stephen's well-established audience and to a broader readership.

STEPHEN JENKINSON is a culture activist, worker, and author. He has taught internationally and is the creator of the Orphan Wisdom School, cofounded with his wife Nathalie Roy in 2010. He apprenticed with a master storyteller as a young man and received a Master's degree in theology at Harvard University and a Master of Social Work from the University of Toronto. Stephen has worked extensively with dying people and their families, formerly serving as the director of palliative care at Mount Sinai Hospital of Toronto. In 2023, Stephen received a Distinguished Alumni Honours Award from Harvard University for "helping people navigate grief, exploring the liminal space between life and death, and connecting humanity through ceremony and storytelling."

Stephen is the author of *Reckoning* (2022), *A Generation's Worth: Spirit Work While the Crisis Reigns* (2021), *Come of Age: The Case for Elderhood in a Time of Trouble* (2018), the award-winning *Die Wise: A Manifesto for Sanity and Soul* (2015), and many others.

Publication Date: July 2026
Page Count: 240
Word Count: 75,000 words
Art Program: None
Rights Available: World

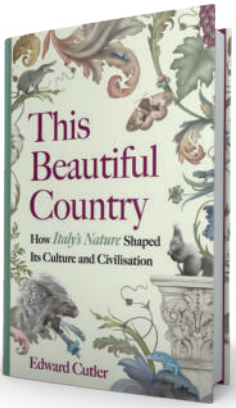
FALL 2026

This Beautiful Country

How Italy's Nature Shaped Its Culture and Civilisation

Ed Cutler

NATURE & ENVIRONMENT



This Beautiful Country reveals Italy's unique ecological past and show how it has shaped its present – and its future. It explores Italy's incredibly diverse natural history, written by an adopted Italian, whose ambition in writing it is to inspire a wider appreciation and a call to action to preserve it.

Italy is, of course, renowned for its history and culture, but what has gone largely overlooked – and undocumented, even by its people – is its uniquely biodiverse landscape and wildlife. Italy has over 58,000 different species of wildlife, of which 4,777 are endemic, the highest in Europe. Italy provides a home for a third of all European flora and fauna, with a vast range of fruit and vegetable varieties: more grape varieties than France, more wheat than the US and more olives than Spain.

Italy boasts one of the youngest and still geologically active landscapes in the world, made up of mountains, volcanoes, earthquakes, glacial lakes, desert islands, caves and forests. This natural history has had an incredibly important influence on its human history.

Italy once was home to pygmy elephants, giant killer hedgehogs, vampire-toothed deer. Today we can see the relics of those ancient creatures in the flashy blue lizard of Capri, gladiator crabs under the forum in Rome, the crested porcupine, the beautiful Apennine chamois and of course the Marzipan brown bear and Italian grey wolf.

EDWARD CUTLER is head of faculty at the European Institute of Innovation for Sustainability in Rome. British-born and educated, Ed has resided in Italy since 2009 where he is a dual citizen, is married to an Italian and has three children. An art historian by training, Ed has been obsessed by Italy since childhood and became a successful art dealer for several years in Milan. Ed then moved back to Rome and at the same time became a farmer in southern Tuscany, following his other passion for the countryside and nature.

Publication Date: September 2026
Page Count: 272
Word Count: 60,000 words
Art Program: Color photography insert
Rights Available: World except Italian

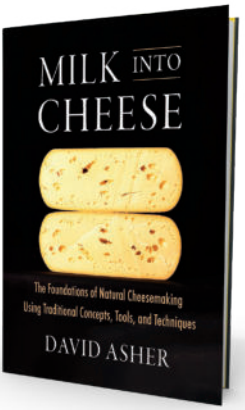
FALL 2026

Milk Into Cheese

The Foundations of Natural Cheesemaking Using Traditional Concepts, Tools, and Techniques

David Asher

FOOD & DRINK



With recipes for over 80 natural cheeses and complimentary ferments, this groundbreaking, comprehensive book guarantees high-quality results and perfect flavors for every season.

Cheese is milk's destiny. In *Milk Into Cheese,* cheesemakers at every scale will learn to produce a broad range of traditional cheeses, entirely naturally. Educator, activist, and celebrated natural cheesemaker David Asher introduces the reader to the cultures and practices of cheesemakers, the role our agricultural practices play in making cheese, and the transformation of milk into cheese through fermentation.

A perfect companion to David's bestselling *The Art of Natural Cheesemaking, Milk Into Cheese* expands the cheesemaker's tool kit through an exploration of cheesemaking styles from around the world. These natural cheesemaking processes are made simple, in contrast to the confusing world of industrial cheesemaking.

Milk Into Cheese also celebrates the world's most delicious seasonal hand-made cheeses, including alpine, blue, and milled cheeses. Through photography, helpful illustrations, and detailed recipes, David prepares the reader for their own journey into traditional natural cheesemaking. He also shares simple recipes for fermented foods that complement and help us understand cheesemaking better, including pickles, sourdough bread, butter, and salami.

DAVID ASHER is a natural cheesemaker, bringing the traditions of dairying, fermentation, and coagulation back into this age-old craft. A former farmer and goatherd, David now travels widely, sharing his approach to cheese production with his Black Sheep School of Cheesemaking. David helps cheesemakers around the world reclaim their traditional cheeses. He also explores the connections between all fermented foods and the role of small-scale and traditional food production in our modern world.

Publication Date: September 2026
Page Count: 496
Word Count: 209,000 words
Art Program: Color photography
Rights Available: World

FALL 2026

Feathered Forest

Aloft with Birds in Ancient Trees

Marina Richie

NATURE & ENVIRONMENT

This this natural history memoir offers a radical perspective shift, challenging our understanding of the relationship between birds and forests and our preconceptions of beauty and health as neat, orderly, symmetrical, and (even) green. Birds serve as the guides to the world of forests as Marina explores threats to the natural world and proposes to interweave magical realism to help the reader imagine being in the forest with "senses open to birds at every level."

Anchored by science, inspired by rewilding, Marina adventurously explores the ways in which individual bird species, at all levels of the forest, are essential to the ecological health of wild places. *Feathered Forest* creatively explores critical issues of biodiversity loss and climate change, with an uplifting, sensory celebration, of one person's perspective on what is at stake for the planet and humanity. Much of the book focuses on Marina's home state of Oregon and Cascadia, but the story transcends geography or region.

MARINA RICHIE is a John Burroughs Medal recipient, National Book (Gold) and Foreword Indies (Silver) award winner, environmental activist and nature writer, based in Bend, Oregon. She has worked as a journalist and managed communications for a number of wildlife-oriented public and private organizations.

Publication Date: September 2026
Page Count: 240
Word Count: 84,000 words
Art Program: none
Rights Available: World

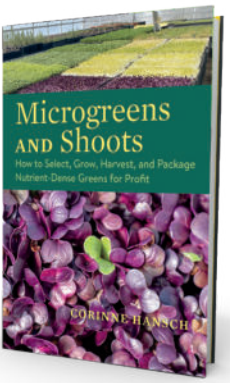
FALL 2026

Microgreen and Shoots

How to Select, Grow, Harvest, and Package Nutrient-Dense Greens for Profit

Corinne Hansch

FARMING & HOMESTEADING



Microgreens and Shoots offers a guide to cultivating high-quality microgreens for both established farmers and those who are just starting out. Corinne explains how microgreens can be a viable option for establishing instant cash flow due to their low overhead and the fact that you don't need to break ground to grow them. The book covers the nutritional and culinary appeal of microgreens; growing spaces for outdoor and indoor cultivation; seed selection; trays and growing mediums; planting methods; pest and disease control; harvesting and packing; branding and marketing; and record-keeping on the farm. Corinne also profiles the 15 most profitable microgreens in her operation.

CORINNE HANSCH is an organic farmer, writer, mentor, activist, and entrepreneur. Her farm grows over 400 varieties of vegetables and cut flowers using regenerative practices such as no-till and perennial plantings, producing over 50,000 pounds of food per year and hundreds of thousands of stems of cut flowers on three acres.

Publication Date: September 2026
Page Count: 208
Word Count: 65,000 words
Art Program: Full-color photographs throughout
Rights Available: World

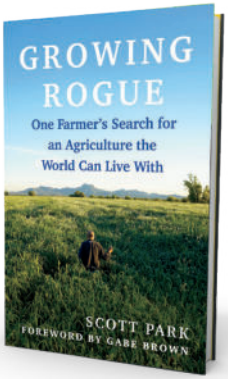
FALL 2026

Growing Rogue

One Farmer's Search for an Agriculture the World Can Live With

Scott Park
Foreward by Gabe Brown

FARMING & HOMESTEADING



The inspiring story of one trailblazing California farmer that has proven — with over fifty years of hard-won experience — that large-scale farming of high-value crops can be done in a way that's positive for the planet and the community — while still making a profit.

Growing Rogue tells the story of Scott Park's journey from first-generation farmer, starting in 1974 with no ag background, to a Regenerative Organic Certified steward of 1,700 acres on twenty-seven fields, growing twenty different crops in the Sacramento Valley of California.

Scott's life story is one of a farmer who shook off the shackles of chemical use and developed a holistic farm system. Park's method is an anomaly in that it competes successfully in California's industrial agriculture environment, growing high-value crops using just four inputs that improve each acre every year: cover crops, compost, microorganisms, and seaweed.

Growing Rogue comprises three sections. In "The Clone," Scott describes his early years as a farmer, when he mimicked his neighbors' practices because he had no knowledge of how to grow processing tomatoes. "The Quest" covers his break from the pack to enter the world of large-scale organic farming. "The Solution" reviews what Scott learned during fifty years of farming, explains Park Farm Organic's holistic system, discusses the wide-ranging responsibilities of a farmer, suggests marketing solutions, and explains the current farming crisis.

SCOTT PARK is the founder of Park Farm Organics (PFO) in Meridian, California. In 2023 his farm received the California Leopold Conservation Award, and in 2024 received the California Department of Pesticide Regulation Award for Innovative Integrated Pest Management. He has been named an Honoree of the California Chapter of American Society of Agronomy. PFO has qualified for a silver rating by the Regenerative Organic Alliance (ROC).

Publication Date: September 2026
Page Count: 248
Word Count: 77,000 words
Art Program: Color photos
Rights Available: World

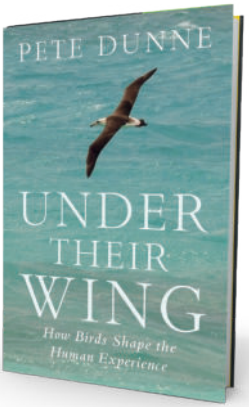
FALL 2026

Under Their Wing

How Birds Have Shaped and Continue to Shape the Human Experience

Pete Dunne

NATURE & ENVIRONMENT



This is a human history of birds, charting how our lives have been intimately connected with these winged creatures since we first evolved out of the trees. From the ancient Egyptian mummified ibises to Yankee Doodle's famous feathered cap, this book charts our ongoing fascination with birds for thousands of years.

Dunne doesn't shy away from the ugly parts of this history, from the astonishing numbers of avian fatalities as they attempt to migrate through a host of dangerous manmade obstacles twice a year, to the section he's called the "hall of shame" which covers the species we've made extinct in North America, to "Your Bird Neighbors" where he inventories the birds currently declining or facing extinction. Dunne reminds us that as we are the problem, we can and must be the solution to protecting our avian kin and continuing to celebrate them and partner with them as we have throughout human history.

This book is for history lovers, as well as for birders who will enjoy coming across their favorite species in new and surprising places throughout our shared time on this planet.

PETE DUNNE is among the most appreciated bird book authors in the United States. He is also the founder of the World Series of Birding, as well as the former director of the Cape May Bird Observatory, Birding Ambassador for the New Jersey Audubon Society, and former publisher of New Jersey Audubon magazine. He has written for all of the major American birding publications, including *Birder's World*, *Birding*, *Bird Watcher's Digest*, and *WildBird*, as well as *The New York Times*. He is the recipient of the Roger Tory Peterson Award from the American Birding Association for lifetime achievement in promoting the cause of birding.

Publication Date: October 2026
Page Count: 208
Word Count: 50,000 words
Art Program: none
Rights Available: World, xChina

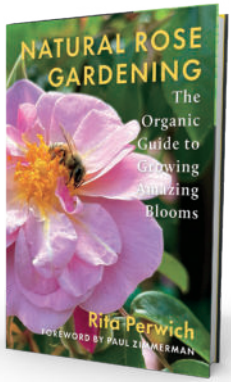
FALL 2026

Natural Rose Gardening

The Organic Guide to Growing Amazing Blooms

Rita Perwich

GARDENING



Roses are the most popular flower in the world, yet many people are afraid to grow them, given their reputation as high-maintenance ornamentals that need constant spraying with pesticides and fungicides and frequent fertilization. According to Rita Perwich, traditional "how to grow roses" books offer misguided information that causes many aspiring gardeners to wonder why they would even want to grow roses. *Natural Rose Gardening* debunks these rose rules and myths. It educates gardeners on how to grow roses organically and sustainably without jeopardizing the environment, their health, or the health of their families and pets.

Growing roses can and should be fun. This book is an important resource for readers who want to grow beautiful and healthy roses, benefit their own health and mental well-being, and stay in touch with nature and in harmony with all Earth's creatures.

RITA PERWICH is an American Rose Society Consulting Rosarian. She has been writing the monthly column "The Sustainable Rose Garden" for the *San Diego Union Tribune* since 2015. Rita served as editor of Roses & You, the monthly e-newsletter of the American Rose Society from 2019 to 2021 and was awarded a Presidential Citation in roecognition of outstanding service to the American Rose Society in 2021. In 2022 she was awarded Outstanding Consulting Rosarian for the Pacific Southwest District by the American Rose Society.

Publication Date: October 2026
Page Count: 256
Word Count: 70,000 words
Art Program: Full-color photographs throughout
Rights Available: World

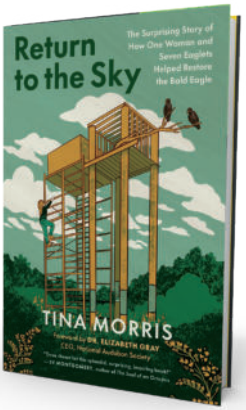
FALL 2026

Return to the Sky

The Surprising Story of How One Woman and Seven Eaglets Helped Restore the Bald Eagle

Tina Morris
Foreward by Elizabeth Gray

NATURE & ENVIRONMENT



Alone in a vast wildlife refuge with little direction and no experience, a Cornell Laboratory of Ornithology student found herself responsible for a project of historical importance—to bring the Bald Eagle back from near extinction.

"Three cheers for this splendid, surprising, inspiring book!"—Sy Montgomery, author of *The Soul of an Octopus*

In *Return to the Sky,* Tina Morris, one of the first women to engage in a raptor reintroduction program, shares her remarkable story that is as much about the human spirit as it is about birds of prey.

In the spring of 1975, Tina was selected to reintroduce Bald Eagles into New York State in the hope that the species could eventually repopulate eastern North America. Young and female in a male-dominated field, Tina was handed an assignment to rehabilitate a population that had been devastated by the effects of DDT. The challenges were prodigious, but Tina soon found that her own path to self-discovery and confidence-building was deeply connected with the survival of the species she was chosen to protect.

Ultimately, Tina spent two years playing "mother" to seven eaglets at Montezuma National Wildlife Refuge, east of Seneca Falls in New York. At a time when the mass extinction of bird species is a critical global topic, *Return to the Sky* reminds us how, with a mix of common sense, resilience, and resolve, humans can be effective stewards of the natural world.

Raised in a large family and surrounded by myriad orphaned creatures both domestic and wild, **TINA MORRIS** was imbued with a lifelong love of animals. Tina earned her graduate degree in ornithology and wildlife biology from Cornell University, where she helped develop the first techniques for releasing introduced Bald Eagles. Her field research ultimately became the instruction manual for eagle restoration programs in other eastern states. Tina was formally inducted as an honorary Iroquois into the Confederacy of Six Nations for her work.

Publication Date: October 2026
Page Count: 208
Word Count: 62,000 words
Art Program: None
Rights Available: World

FALL 2026

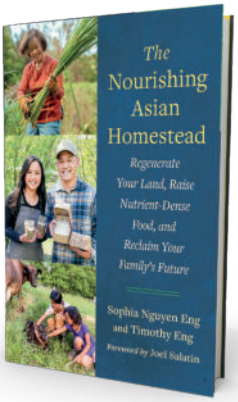
The Nourishing Asian Homestead

Regenerate Your Land, Raise Nutrient-Dense Food, and Reclaim Your Family's Future

Sophia Nguyen Eng and Timothy Eng

Foreword by Joel Salatin

FARMING & HOMESTEADING



This practical guide to building an independent homestead draws on Weston A. Price principles, regenerative agriculture, and Asian farming techniques like Bokashi composting and Korean Natural Farming. Using their Silicon Valley business savvy and their Tennessee homesteading experience, Sophie and Tim offer the reader everything they need to know about growing nutrient dense food, permaculture, ethical animal husbandry, business and marketing strategies, food preservation, energy and water independence, and community skills-sharing and bartering. The book includes design principles, information about grazing systems, income stream development, seasonal menu planning, and more. The authors conclude by sharing how they've resolved challenges along the way and their reflections on training the next generation.

The Nourishing Asian Homestead is infused with Sophie and Tim's enthusiastic personalities and personal stories, which is only fitting for a homesteading philosophy grounded in the importance of family and community. This is truly an all-in-one guide for modern homesteaders and for homesteading-curious individuals, fusing cross-cultural traditional nutrition and agricultural knowledge with digital-age economics.

SOPHIA and **TIMOTHY ENG** are seasoned homesteaders, business owners, and educators in the fields of sustainable living and real estate. **TIM**, a West Point graduate and former military officer, specializes in real estate and homestead security. As an AI and marketing consultant, **SOPHIA** has successfully integrated modern technology with traditional homesteading practices.

Publication Date: October 2026
Page Count: 304
Word Count: 80,000 words
Art Program: Full-color photographs throughout
Rights Available: World

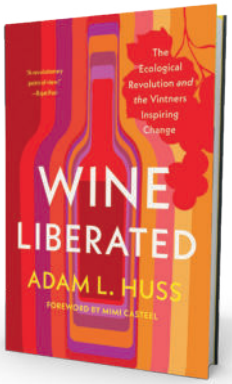
FALL 2026

Wine Liberated

The Ecological Revolution and the Vintners Inspiring Change

Adam Huss

FOOD & DRINK



Over the last eighty years, wine has developed into a global monoculture, with just a few varieties of a single species of grape dominating a majority of the market. Millions of acres of Cabernet Sauvignon, Pinot Noir, Chardonnay, and a few others grow across every continent and many countries. While this trend is seen in other crops, wine has a unique history of legal enforcement and propaganda that created and propagated this dominance. When you think of wine, what you probably think of is actually a product of colonial capitalism founded on prejudice and sustained by pesticides. Few who fall in love with "wine" are aware of this. The dominant concept of wine has been so successful that other ideas have mostly been marginalized into invisibility…until recently.

The first section of the book discusses the producers who are freeing wine from the single-species focus on Vitis vinifera, experimenting with other grape species that are ecologically appropriate in their geographical contexts. The second section introduces producers who push beyond the limits of the industrial production idea of a vineyard by thinking of ecosystems, polycultures, and living spaces for many lifeforms as systems that can grow wine. The third section explores producers who allow wine the freedom to listen to the land and express whatever it does best, even if that isn't grapes. By the end of the book, the reader is left with a definition and a vision for wine that is much more ecologically minded, diverse, and hopefully delicious than the current dominant wine culture.

ADAM HUSS is a writer, vitner, and founder of Centralas, a commercial licensed winery headquartered in South Los Angeles. He is also the creator and host of the *Beyond Organic Wine* podcast. He has interviewed over 180 wine professionals, scientists, authors, and wine farmers and producers from around the world.

Publication Date: October 2026
Page Count: 192
Word Count: 50,000 words
Art Program: Limited black-and-white illustrations
Rights Available: World

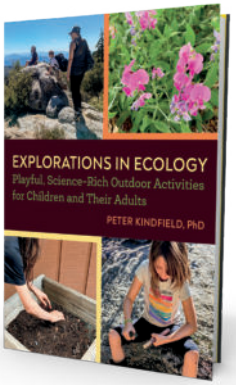
FALL 2026

Explorations in Ecology

Playful, Science-Rich Outdoor Activities for Children and Their Adults

Dr. Peter Kindfield

NATURE & ENVIRONMENT



Our eco- and social systems are in crisis. Most of us live so far removed from the ecosystems in which we evolved and are so dependent on technology that we are like people living on a cruise ship who don't know how to swim. Our lack of basic skills (e.g., gathering and growing food, finding and filtering water, building shelters) and separation from each other and the rest of the natural world not only leaves us unable to survive without our technology, it also leaves us feeling anxious and isolated.

The purpose of this book is to equip adults (including homeschoolers, eco-educators, and ecologically aware parents) to help children (and their adults) develop a deeper relationship with themselves, each other, and the rest of the natural world by learning essential ecological skills and understandings while playing in forests, fields, gardens and other ecosystems. These activities include permaculture gardening, gathering edible and medicinal plants, and bushcraft skills like building fires and shelters.

There are also educational suggestions for adults about how to support children engaging in the activities in each chapter and more generally about how to nurture educational environments and communities that support children learning and having transformative experiences while playing in forests, fields, and gardens.

PETER KINDFIELD has an MA in Child Development and a PhD in Science Education from UC Berkeley and is certified in Permaculture Design. He's been a professional educator for over forty years working as a public school teacher and classroom researcher, a lead science staff developer and science coordinator for New York City Public Schools, a professor of science education for undergraduate and graduate-level university courses, and a Kindergarten – Grade 12 teacher and principal.

Publication Date: October 2026
Page Count: 320
Word Count: 90,000 words
Art Program: Full-color photography throughout
Rights Available: World

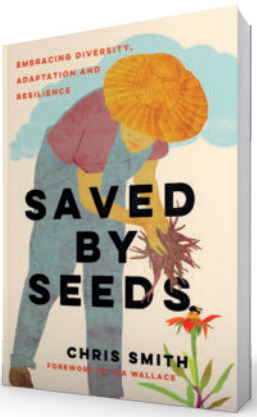
FALL 2026

Saved by Seeds

Embracing Diversity, Adaptation, and Resilience

Chris Smith

FARMING & HOMESTEADING



North Carolina homesteader and seed enthusiast Chris Smith is at the forefront of new directions in seed saving. In *Saved by Seeds*, Chris shares the cutting-edge techniques for developing resilient supplies of crop seed that the team at The Utopian Seed Project—a nonprofit Chris founded in 2018 to explore and promote regional agrobiodiversity—have trialed at their experimental farm. The book also describes the work of others who are breaking the classical rules of seed saving in the quest for regionally adapted seed.

Part One presents the essential botanical information and hands-on skills needed to successfully save seeds. It presents the rules of seed saving as taught in the modern era. Chris then questions the origins and motivations of these rules, which often pose a barrier to seed saving and create genetic bottlenecks. Part Two explores exciting alternative approaches to saving seeds, showcasing a growing movement of folks working with highly diverse and regionally adapted seed populations. The final section of the book profiles organizations that are mobilizing around the world to protect the rights of exploratory seed savers. They are pushing back against the forms of agro-empire that seek to control seeds and offering inspiring examples of peasant and Indigenous grassroots movements.

CHRIS SMITH is executive director of The Utopian Seed Project, a crop-trialing nonprofit working to celebrate food and farming. Within this work, Chris collaborates on the Heirloom Collard Project, hosts a seasonal Trial to Table event series, and publishes Crop Stories, a crop-specific multimedia project. His first book with Chelsea Green, *The Whole Okra*, won a James Beard Foundation Award in 2020, and he is the co-host of The Okra Pod Cast. In 2023 Chris received the Organic Educator Award from The Organic Growers School and was named a Champion of Conservation by *Garden & Gun magazine.*

Publication Date: October 2026
Page Count: 272
Word Count: 80,000 words
Art Program: Full-color photographs and illustrations throughout
Rights Available: World

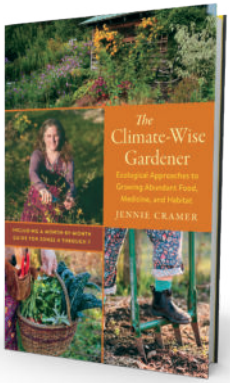
FALL 2026

The Climate-Wise Gardener

Ecological Approaches to Growing Abundant Food, Medicine, and Habitat

Jennie Cramer

GARDENING



The Climate-Wise Gardener serves as a personal garden mentor to guide readers through the process of gardening in an unstable climate. Part 1 of the book focuses on 10 ecological gardening practices, providing all the information and instructions readers need to create a climate-friendly, regenerative, resilient, economical, and abundant garden. Jennie Cramer shares her secrets for mimicking the patterns in Nature; secrets that lead home gardens to be more abundant, have fewer pest problems, and be shockingly beautiful. Part 2 is a month-by month ecological calendar/garden to-do list.

Many gardeners enjoy and rely on garden to-do lists, and the lists are easy to use, phenologically organized, and regionally adapted. They will guide readers on what to do when to care for all aspects of a garden from infrastructure and soil to herbs and vegetables, ornamental perennials, edible perennials, woodies, lawns, and natural areas for wildlife habitat.

JENNIE CRAMER has worked in the field of botanical and horticultural education for over 20 years. Following on from an early career focus on ecological and endangered species plant conservation biology with non-profit organizations including Ecology Project International and the Nature Conservancy, Jennie continues to share her passion for all things botanical with students from ages 3 to 93. She is sought-after expert in climate-wise gardening pieces, including articles on Martha Stewart's website and *Better Homes and Gardens*.

Publication Date: October 2026
Page Count: 224
Word Count: 60,000 words
Art Program: Full-color photographs and illustrations throughout
Rights Available: World

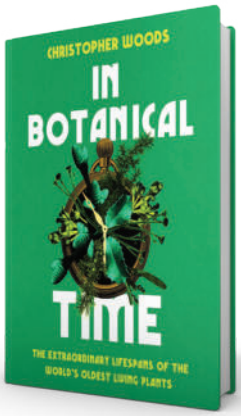
FALL 2026

In Botanical Time

The Extraordinary Lifespans of the World's Oldest Living Plants

Christopher Woods

NATURE & ENVIRONMENT



In Botanical Time is an exploration of the fascinating botanical and cultural uses of twenty-five of the world's longest-lived plants. The book explores the science behind how and why these plants have evolved to live this long, and how human-driven change continues to force species to rapidly adapt to survive in increasingly affected habitats and conditions.

The book also draws meaningful parallels to the ways humans have long recognized these plant species' worth, looking to them as symbols of strength or endurance, and encourages us all to consider what the impact that would be felt if we lost them.

In Botanical Time will resonate with a general popular science and gardening readership.

CHRISTOPHER WOODS began his gardening life at the Royal Botanic Gardens, Kew. Over a career spanning more than thirty years, Chris has served as director and chief designer of Chanticleer, transforming it into one of America's most exuberant gardens, renowned for creative and innovative techniques. He has also served as vice president for horticulture at the Santa Barbara Botanic Garden; director of the VanDusen Botanical Garden in Vancouver, Canada; executive director of the Mendocino Coast Botanical Gardens; and director of the Pennsylvania Horticultural Society's Meadowbrook Farm. He is the author of two previous books.

Publication Date: February 2026
Page Count: 240
Word Count: 60,000 words
Art Program: Full-color photographs throughout
Rights Available: World

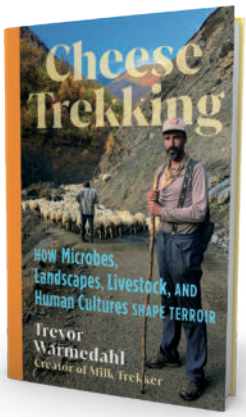
SPRING 2026

Cheese Trekking

How Microbes, Landscapes, Livestock, and Human Cultures Shape Terroir

Trevor Warmedahl

FOOD & DRINK



"Poetic, touching, and world-expanding...This book will not only change how you think about cheese—and the humans, microbes, and animals that co-create it—but also how you think about life. Anyone who cares about where their food comes from needs to read this book." —DAVID ZILBER, chef and food scientist; coauthor of *The Noma Guide to Fermentation*

In *Cheese Trekking*, nomadic cheesemaking, fermentation educator, and popular writer Trevor Warmedahl recounts his experiences visiting pastoral communities and cheesemakers in overlooked border regions around the world, traveling on a shoestring budget with little more than a rucksack and a sleeping bag. With every step, he explains how cheeses can be exquisite manifestations of locale and exposes the destructive methods and bland homogeneity of modern industrial production.

Throughout *Cheese Trekking*, Trevor offers firsthand evidence that humans can be the stewards of landscapes, shepherds of microbes, and keepers of genetic wealth in the form of heritage livestock breeds while crafting delicious cheeses.

His central premise is that milk has a terroir, born from the plants and ecology of the landscape, concentrated by the animals who eat graze there and produce milk which is them steered by human hands and cultural practices into cheeses and other dairy products.

TREVOR WARMEDAHL has a well-established identity as a nomadic cheesemaker and is knowledgeable about grazing practices and milk fermentation globally. He's been a cheesemaker for the past decade working with companies of various sizes, but with a dedicated focus on farmstead operations and natural/raw milk.

Publication Date: March 2026
Page Count: 240
Word Count: 90,000 words
Art Program: Full-color photographs throughout
Rights Available: World

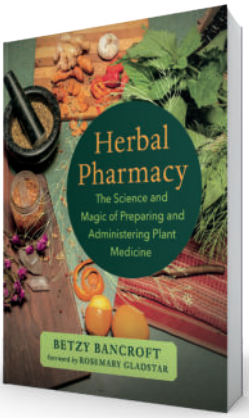
SPRING 2026

Herbal Pharmacy

The Science and Magic of Preparing and Administering Plant Medicine

Betzy Bancroft

HEALTH & WELLNESS



Herbal Pharmacy is a medicine-making bible for clinical herbalists, alternative medical practitioners, and herb enthusiasts. More and more people are turning to herbal remedies for healing, whether they are purchasing the remedies or making them on their own.

This in-depth guide teaches readers all aspects of making herbal medicines with respect, care, and understanding for them to be as safe, effective, and accurate as possible. This exhaustive guide provides detailed step-by-step instructions to guide even the most inexperienced or anxious medicine maker. The how-to information is backed up with thorough "why-to" explanations, so that herbalists can confidently move from following the recipes of others to designing and preparing their own recipes.

Herbal Pharmacy also covers all the practical aspects of administering herbal remedies: figuring dosage, duration of care, and the specifics of deciding how to apply a remedy to produce the best outcome. A chapter on apothecary management rounds out the book, which is sure to be hailed as the standard modern reference for herbal medicine making.

BETZY BANCROFT is a well-respected member of the herbalist community, and she has been teaching herbal medicine making for more than three decades at herbalism schools and events. This book draws on her wealth of practical experience in making herbal medicines as well as her talents for explaining complicated science in terms that are easy to grasp, especially the chemistry involved in herbal extraction.

Publication Date: April 2026
Page Count: 336
Word Count: 126,000 words
Art Program: Color photographs throughout
Rights Available: World

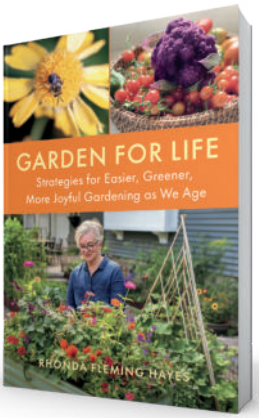
SPRING 2026

Garden for Life

Strategies for Easier, Greener, More Joyful Gardening as We Age

Rhonda Fleming Hayes

GARDENING



In a recent survey, *Forbes* magazine found that 77 percent of adults over fifty prefer to age in place—as a way to preserve independence, familiarity, community, and quality of life. Many of them don't want to leave gardens that in some instances they've spent a lifetime nurturing but now find daunting to maintain. As people approaching retirement age experience physical changes, they are also encountering financial and family changes, and differing priorities that can affect the amount of time and energy they allot to gardening.

Garden for Life offers older gardeners tools to evaluate their garden situation, suggesting ways to redesign an existing garden or to design a new one when downsizing (or "right-sizing"), new techniques and tools to make gardening easier, how to select appropriate plants, and also how and when to ask for help to lighten the load—so they can focus on the life-enhancing aspects of gardening.

Gardening offers a low-intensity workout with a variety of natural movements. Time spent tending plants can produce a meditative state that decreases stress while giving the gardener a sense of purpose.

RHONDA FLEMING HAYES is an award-winning writer and photographer applying her passion to all things plant-related. She's a popular speaker for garden clubs and other groups with presentations covering pollinators, butterfly gardening, native plants, and the art of kitchen gardening, to name a few. Rhonda has volunteered as an Extension Master Gardener since 2000. She is a member of GardenComm, Minnesota State Horticultural Society, Herb Society of America, and is a past trustee of the Minnesota Landscape Arboretum.

Publication Date: April 2026
Page Count: 256
Word Count: 65,000 words
Art Program: Color photographs throughout
Rights Available: World

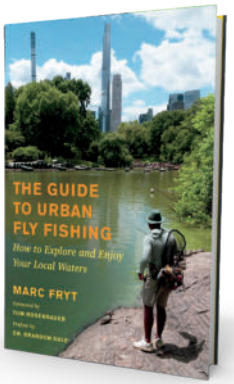
SPRING 2026

The Guide to Urban Fly Fishing

How to Explore and Enjoy Your Local Waters

Marc Fryt

Foreward by Tom Rosenbauer, preface by Dr. Brandon Dale



SPORTS & RECREATION

A one-of-a-kind guide that reveals the accessibility, affordability, community, and unique adventures that urban waters offer.

One rewarding pursuit remains largely untapped in urban environments: fly fishing. Why should this enriching experience be confined to remote waters and rural landscapes?

This book shatters the stigmas and preconceptions that have kept fly fishing from thriving in urban settings, revealing how the sport is truly accessible to all. It introduces angling knowledge within the unique ecosystems that cities offer, ecosystems that have evolved dramatically over the past 150 years. More than just a how-to, *The Guide to Urban Fly-Fishing* provides the tools, resources, and diverse stories to help us discover the vibrant community and joy of urban fly fishing. It's also about joining a broader ecological movement that's redefining how we live, relate, and recreate in our cities.

This book answers both the why and how questions of urban fly fishing. This book serves as the first comprehensive urban guide for those new to fly fishing in general, as well as for anglers who have yet to explore urban waters. It's filled with practical insights, tips, and uplifting stories from experienced urban anglers from several cities. It provides readers with the resources and inspiration to explore their city's waters, overcome challenges, and discover personal rewards and a sense of community.

MARC FRYT, a US Army veteran, discovered fly fishing as a way to decompress and explore mountain rivers and streams during his military service as a helicopter pilot and operations officer. He is now an urban fly-fishing guide in Spokane. He brings years of writing and photography experience, having been published in numerous fishing and hunting magazines such as *The Drake, Flyfish Journal, Backcountry Journal, Fly Culture, Covers, Project Upland, Kayak Angler,* and *American Fly Fishing.*

Publication Date: April 2026
Page Count: 256
Word Count: 71,000 words
Art Program: B&W illustrations throughout
Rights Available: World

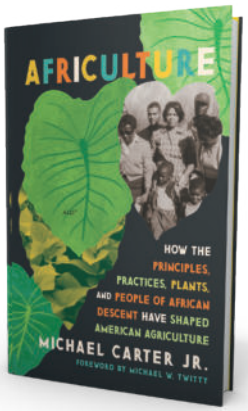
SPRING 2026

Africulture

How the Principles, Practices, Plants, and People of African Descent Have Shaped American Agriculture

Michael Carter Jr.
Foreword by Michael W. Twitty

FARMING & HOMESTEADING



A bold, timely history by a leading Black farmer illuminating the massive contributions to US agriculture made by African expertise and innovation.

At the heart of *Africulture* is an aspect of history that will surprise, challenge, and enrich: the fact that without African expertise and innovation, American agriculture—and America itself—would not exist.

This book is an eclectic brew of history, culture, African-centered perspectives, and African American farm realities; inspiring stories of innovators and sobering facts such as the severe decline in Black farmers over the last century. Descriptions of African crops, from cotton to Nigerian spinach, enliven the text, as do sidebars on contemporary Black chefs and farmers. The life cycle of a plant is used as a metaphor for both individual growth and the larger story of African American farming.

Africulture practices include no-till methods, organic growing, solarization, limited outside inputs, climate-smart practices, and regenerative agriculture. Woven into the narrative as well are Africulture principles including: As Above, So Below; ecological balance; stewardship; holistic value; preparation for seven generations; and cooperative economics.

MICHAEL CARTER JR. is an eleventh-generation farmer in the United States and is the fifth generation to farm his family's land in Virginia. In addition, he runs Africulture, a nonprofit dedicated to educating and expounding upon the principles, practices, plants and people of African descent that have contributed to agriculture. He has worked in Ghana, Kenya, and Israel as an agronomist and organic agricultural consultant. He presently consults with numerous governments, organizations, institutions, and individuals throughout the US on food access, market outreach, social and economic parity, and cultural training.

Publication Date: May 2026
Page Count: 320
Word Count: 90,000 words
Art Program: Color and black-and-white photographs and illustrations throughout
Rights Available: World

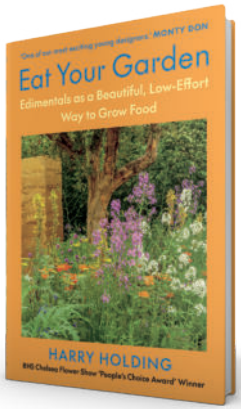
SPRING 2026

Eat Your Garden

Edimentals as a Beautiful, Low-Effort Way to Grow Food

Harry Holding

GARDENING



Eat Your Garden is a grow-your-own book with a difference: edimentals are plants that are both edible and ornamental. They offer a sustainable and beautiful way to grow food in your garden, whether it's large, urban or a balcony, or in containers.

Harry will introduce you to the huge range of plants available, from the familiar to the surprising and lesser known, so you can grow a diverse range of plants to eat, good for biodiversity and good for your health. He'll guide you on how to plan and design your planting schemes, considering form, layers, colour and texture, as well as describing the pollinating effects they can have and the opportunities they create for you to forage in your own garden.

There are also illuminating case studies on how edimentals are used in larger spaces and public gardens in the UK and internationally, such as edible meadows, food forests, market gardens, permaculture systems and Harry's own award-winning RHS Chelsea show gardens.

Harry's designs are plant driven and ecologically minded, focusing on creating resilient, immersive and enchanting spaces. *Eat Your Garden* is the first book to focus on a style of edible gardening that is lower in effort, higher in style and less demanding of space than the traditional kitchen garden or vegetable plot.

HARRY HOLDING has been called a 'rising star' by House & Garden, receiving awards from the Society of Garden Designers and other industry bodies. His 'School Food Matters Garden' at RHS Chelsea Flower Show 2023 explored sustainable, edible planting and won the People's Choice Award (Sanctuary Garden/All About Plants) and a Silver-Gilt medal and he was asked to design the RHS Feature Garden in 2024. These garden designs received broad media coverage and acclaim, including from BBC One, BBC Gardeners' World, *The Times, Telegraph, Financial Times, Evening Standard* and Channel 4's Grand Designs.

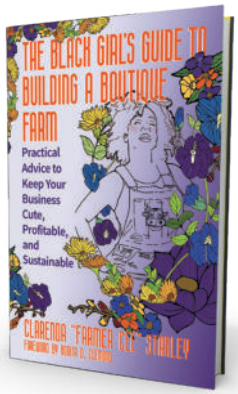
Publication Date: May 2026
Page Count: 272
Word Count: 60,000 words
Art Program: Full-color photographs throughout
Rights Available: World

SPRING 2026

The Black Girl's Guide to Building a Boutique Farm

Practical Advice to Keep Your Business Cute, Profitable, and Sustainable

Cee Stanley
Foreward by Bonita D. Clemons



FARMING & HOMESTEADING

An empowering, step-by-step guide that will equip readers with the essential tools and insights to build successful boutique farm brands.

Merging agricultural know-how with entrepreneurial expertise, cultural wisdom, and a unique focus on brand identity, this book offers a clear roadmap for establishing and scaling boutique farming enterprises that are economically viable and culturally impactful.

The book delves into the essentials of brand-building for boutique farms, including market positioning, storytelling, and cultivating a strong community presence. Cee's unique approach emphasizes mindset shifts crucial for success and outlines how artisanal farming can extend beyond profit to benefit the broader community and ecosystem.

The book will be a practical and inspirational guide and workbook not only for Black women, but for a wide range of aspiring young or non-traditional beginning farmers who aspire to run a thriving boutique farm business, helping to transform their communities and set new standards in sustainable agriculture.

Drawing from her journey as the founder of Green Heffa Farms, Farmer Cee shares her deep knowledge of brand development, sustainable business strategy, and organic, regenerative farming practices.

CLARENDA STANLEY is a visionary entrepreneur, farmer, herbalist, and advocate for ethical business and sustainable living. Known affectionately as "Farmer Cee," she founded Green Heffa Farms in Liberty, NC, in 2018. Farmer Cee dedicates her life to promoting holistic health and wellness practices that honor the interconnectedness of all living things. Green Heffa Farms is also the first Black-owned farm to achieve Certified B Corp status. Farmer Cee is also a passionate educator and community leader. Her approach is rooted in her belief that everyone has the ability to cultivate wellness from the ground up, starting with the soil beneath their feet.

Publication Date: June 2026
Page Count: 272
Word Count: 87,000 words
Art Program: Color photography throughout
Rights Available: World

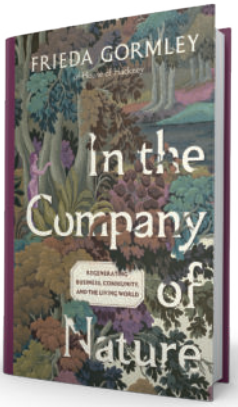
FALL 2026

In the Company of Nature

Regenerating Business, Community, and the Living World

Frieda Gormley, of House of Hackney

BUSINESS & ECONOMY



The story of British luxury interiors brand House of Hackney's regenerative journey—and what every business and consumer can learn from it.

In the Company of Nature is the story of British interiors brand, House of Hackney's regenerative journey to put Nature and our Future Generations at the heart of their business. Founded by Frieda Gormley, with her husband Javvy M Royle, Nature had always been their design muse but they came to realize that Nature needed to be even more central to their business – and lives. What started as a design brand became the framework for something far greater: a journey into how beauty, creativity and business itself might serve life, with Nature as its core.

The purpose of this book is to demonstrate how a SME (small and medium-sized enterprise), which makes up 99.9 per cent of all businesses, can be a catalyst for change and collectively bring about cultural, political, and economic transformation. The opportunity for business to help solve some of the greatest crises of our time is immense.

Underlying this call-to-action is Frieda's powerful vision for humankind as part of Nature, not separate from it, regenerating, not extracting.

FRIEDA GORMLEY is the co-founder of House of Hackney, the British B Corp interiors brand. Born in Ireland, Frieda began her career in fashion buying at Dunnes Stores, where international sourcing trips exposed her to the exploitation inherent in high-street production. In 2004, she joined Topshop in London under the mentorship of Jane Shepherdson, who first showed her that business could be a force for good. House of Hackney became only the second company in the world to legally appoint Mother Nature to its board. Today, House of Hackney is recognised as a pioneering model for regenerative business, showing how creativity, profitability and positive impact can coexist.

Publication Date: June 2026
Page Count: 224
Word Count: 65,000 words
Art Program: Full-color photography insert
Rights Available: World

SPRING 2026

CHELSEA GREEN PUBLISHING

the politics and practice of sustainable living

Fall 2026

Copyright © 2026 by Chelsea Green Publishing.

Matthew Derr

Deputy Publisher

mderr@chelseagreen.com
(802) 295-6300

Since 1984, Chelsea Green has been the leading publisher of books about organic farming, gardening, homesteading, integrative health, sustainable living, socially responsible business, and more.

For a complete list of Chelsea Green titles, visit:
www.chelseagreen.com

Sign up for our enewsletter:
chelseagreen.com/newsletter-signup

facebook.com/chelseagreenpub

@chelseagreenbooks