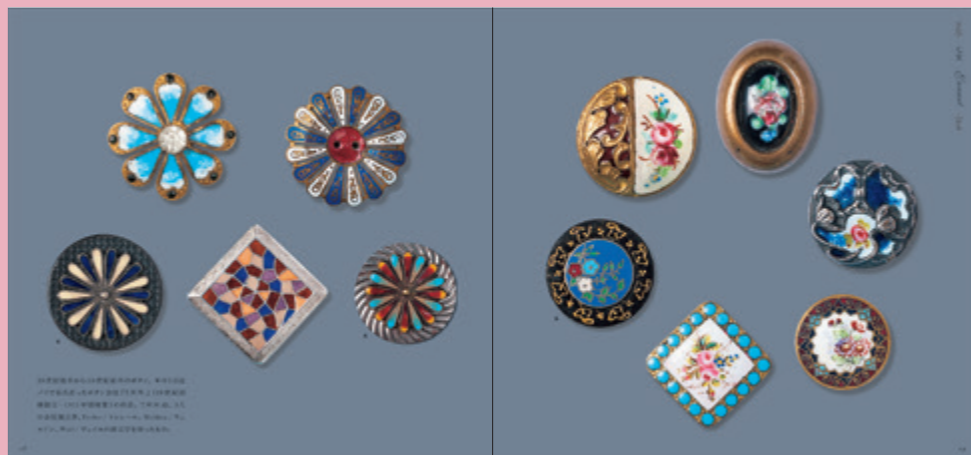




Craft and Lifestyle

RIGHTS Catalogue

2023



Beautiful Buttons

Author: Eric Hebert

Size: 150×160 mm

Pages: 192 (Full Color)

Binding: Softbound

ISBN: 978-4-7562-4595-3

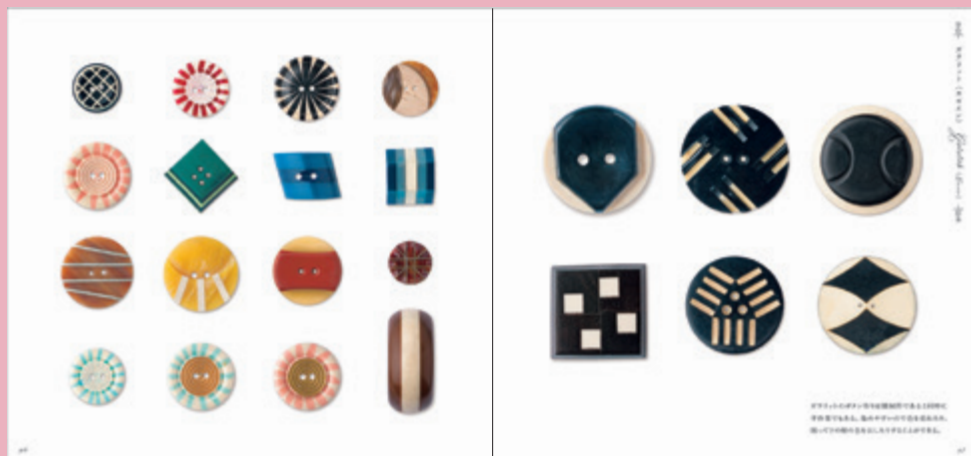
Selling Points

- A fine collection of 750 antique & vintage buttons.
- Featuring the renowned Eric Hebert collection from the 18th to the 20th century.
- The perfect gift for those who love small, beautiful items.



See details!

New



Focusing on European buttons from the 18th to the 20th century, this book introduces approximately 750 antique and vintage buttons made from materials such as cloisonné, glass, metal, shell, and wood by major button artists. Also included is a column for understanding the history of buttons, along with information about craft stores and museums in France and Japan.

Author

A specialist in buttons and accessories, Eric Hebert lives near Paris, France. Hebert is a vendor at the Pucés de Vanves flea market in Paris specializing in buttons and accessories from a wide range of areas. The diversity of Hebert's collection is one of the richest in Europe, and is trusted by boutiques and collectors around the world.



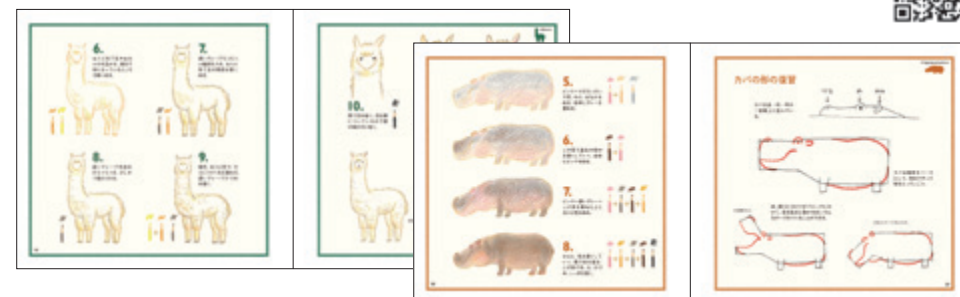
Drawing Cute Animals in Colored Pencil

Author: Ai Akikusa
Size: 197×210mm
Pages: 112 (Full color)

Binding: Softbound
ISBN: 978-4-7562-4068-2
Sold: English, French, Italian, Russian, Spanish

Secrets on drawing animals' features.

An easy-to-understand book on how to draw animals in a gentle, careful, step-by-step manner. In addition to how to use color pencils, the author gives tips on how to draw animals in a way that makes it easy to draw animals with features.



Over
37K
copies
printed!



See details!



Drawing Cute Aquatic Animals in Colored Pencil

Author: Ai Akikusa
Size: 197×210mm
Pages: 112 (Full color)

Binding: Softbound
ISBN: 978-4-7562-4377-5
Sold: French, Italian, Russian, Spanish

A book that makes you want to go to the aquarium!

Adorable baby seals, jellyfish, whale sharks swimming in a coral forest, polar bears, beavers, crocodiles, penguin chicks, and a cute seal family; let's draw cute animals that live nearby the water!



Over
17K
copies
printed!



See details!



Drawing Cute Birds in Colored Pencil

Author: Ai Akikusa
Size: 197×210mm
Pages: 112 (Full color)
Binding: Softbound

ISBN: 978-4-7562-4636-3
Sold: English, French, Korean, Russian, Spanish

The popular series of colored pencil drawings of animals now includes "Cute Birds"!

From cute little birds that are also popular as design, to wild birds such as kingfishers that are popular in field sketches, to popular zoo birds such as flamingos and civets, this book features a large collection of popular birds.



Over
22K
copies
printed!



See details!



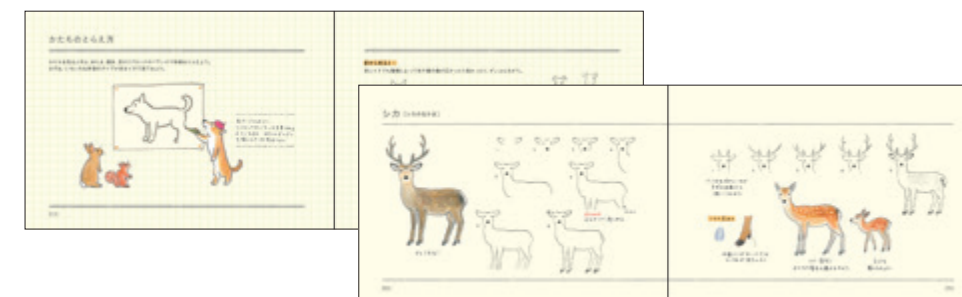
Drawing Lessons for Beginners: Cute Animals

Author: Ai Akikusa
Size: 148×210mm
Pages: 128 (Full color)
Binding: Softbound

ISBN: 978-4-7562-5158-9
Sold: English, French, Italian, Portuguese, Spanish, Korean

The cute and interesting shapes of animals

If you look closely at the shapes of animals, you will find that some of them are concave or protrude in unexpected places. This is a book where you can practice drawing animals by paying attention to their cute and interesting features.



Over
44K
copies
printed!



See details!





Colored Pencil Drawings Pretty Motifs and Flower Patterns for Every Month

Author: Tomoko Tashiro
Size: 148×210mm
Pages: 104 (Full Color)
Binding: Softbound
ISBN: 978-4-7562-5157-2
Sold: French

Selling Points

- Rich examples of ornamental lines, patterns, seasonal motifs, and flowers for each month of the year.
- Shows step-by-step pictures for drawing motifs and floral patterns.
- Includes an easy how-to guide for selecting the right pencil and how to hold it along with coloring in the motifs.

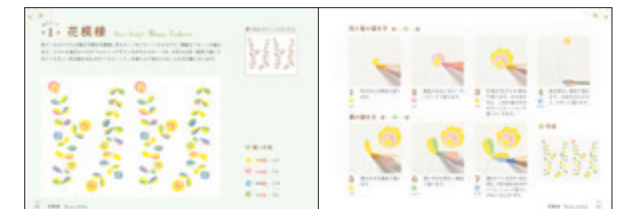
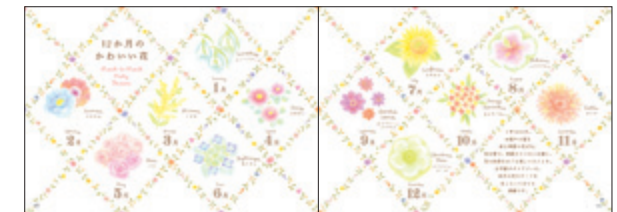
This book is an easy guide for beginners on how to draw cute motifs for each month—sparrows in May, Halloween motifs in October, Christmas decorations in December—with colored pencils. Filled with illustrations, this book also offers a wealth of inspiration for your own creations, and is also a pleasure just to flip through and see all the pretty motifs each month.

Author

Tomoko Tashiro is a painter and illustrator who is active in a wide range of fields, including book design, illustration, and package illustration. Her "Fairy Tale Coloring Book" series has sold more than 300,000 copies worldwide, with rights sold in 7 languages.

Over
11K
copies
printed!

See details!



Drawing Spring Flowers with Watercolors

Author: Tomoko Tashiro

Size: 197×210mm

Pages: 112 (Full color)

Binding: Softbound

ISBN: 978-4-7562-4073-6

Selling Points

- A detailed explanation of watercolor painting techniques with illustrations and photos.
- Featuring spring flowers blooming in gardens, fields, mountains, etc.
- Postcard-sized line sketches at the end of the book are perfect for practicing coloring.



See details!



Drawing Summer Flowers with Watercolors

Author: Tomoko Tashiro

Size: 197×210mm

Pages: 112 (Full color)

Binding: Softbound

ISBN: 978-4-7562-4091-0

Selling Points

- A sequel to the successful guide book Drawing Spring Flowers with Watercolors.
- Featuring lovely summer flowers: roses, hydrangeas, sunflowers, morning glories, etc.
- Postcard-sized line sketches at the end of the book are perfect for practicing coloring.



See details!



Drawing Autumn Flowers with Watercolors

Author: Tomoko Tashiro

Size: 197×210mm

Pages: 112 (Full color)

Binding: Softbound

ISBN: 978-4-7562-4121-4

Selling Points

- Another sequel to the successful Drawing Flowers with Watercolors series.
- Featuring autumn flowers, leaves, nuts, mushrooms, etc.
- Postcard-sized line sketches at the end of the book are perfect for practicing coloring.



See details!



Drawing Winter Flowers with Watercolors

Author: Tomoko Tashiro

Size: 197×210mm

Pages: 112 (Full color)

Binding: Softbound

ISBN: 978-4-7562-4153-5

Selling Points

- The long-awaited sequel to Drawing Flowers with Watercolors: Winter Flowers.
- Winter flowers and motifs are perfect for decorating Christmas and New Year cards and other seasonal greeting cards.
- Postcard-sized line sketches at the end of the book are perfect for practicing coloring.



See details!





Idea Book of Cute Illustrations and Color Combinations

Author: Igloo*dining*
Size: 210×148mm
Pages: 128 (Full color)
Binding: Softbound
ISBN: 978-4-7562-4393-5
Sold: French

Selling Points

- Features practical examples and tips on how to draw cute illustrations.
- With a guide to matching colors and finding the perfect color combinations.
- Full of ideas, examples, and tips for making cards, notes, and other illustrated creations!

This book will show readers how to draw illustrations in daily life, as well as ideas for creating richer and more stylish color schemes using just a few colors.

Author

After working as a product developer and designer for character merchandise, Igloo*dining* became freelance illustrator active in a wide range of media including books, advertisements, magazines, and miscellaneous goods.



See details!



Coloring Book of Flowers and Japanese Patterns Seasonal Scenery on the Journey

Author/Illustrator: Kazuyo Ishimura

Size: 235×235mm

Pages: 80 (1C)

Binding: Softbound

ISBN: 978-4-7562-5579-2

Selling Points

- The 5th title in the popular "Japanese Coloring Book" Series!
- Full of scenes of famous Japanese landmarks and traditional patterns.
- The perfect gift for those who love Japanese motifs.

See details!

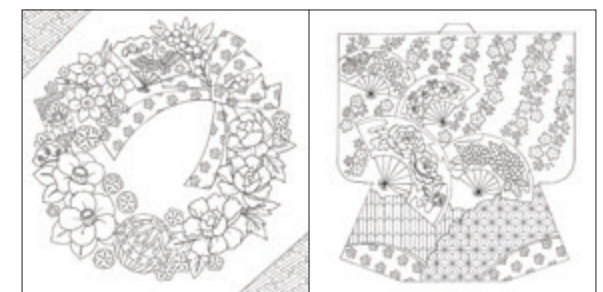


A Journey through Seasonal Scenery

From famous spots for viewing spring cherry blossoms in peak bloom, to shrines and temples with beautiful autumn leaves, this coloring book is full of seasonal flowers and famous scenery from across Japan. Take a journey through this rich collection of Japanese motifs, including kimonos, balls, fans, as well as beautiful, gorgeously intricate traditional patterns, and get a sense of the beauty of flowers and Japanese patterns as you color in each scene.

Author/Illustrator

After working in character design for a stationery manufacturer, Kazuyo Ishimura became a freelance illustrator. Since first encountering Tole painting, Ishimura has become active as a leader in that field.



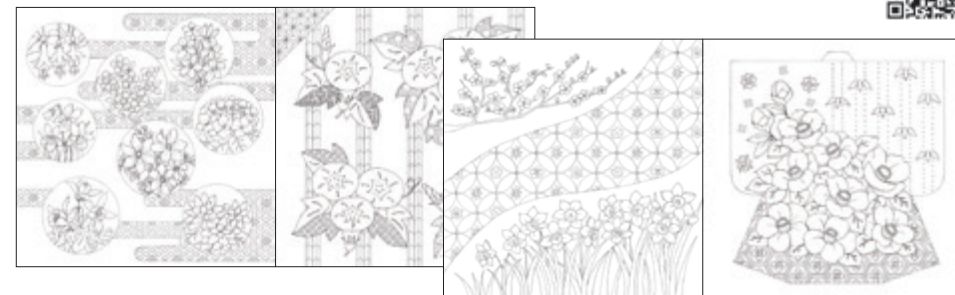
Coloring Book of Floral Designs, Patterns and Motifs by Season

Illustration: Kazuyo Ishimura
Size: 235×235mm
Pages: 80 (1 Color)

Binding: Softbound
ISBN: 978-4-7562-5443-6

Latest title of the successful series featuring authentic Japanese motifs and flowers.

Landscapes, kimonos and traditional patterns, beautiful seasonal Japanese flowers such as cherry blossoms, morning glories, autumn leaves and peonies—all in this book.



See details!



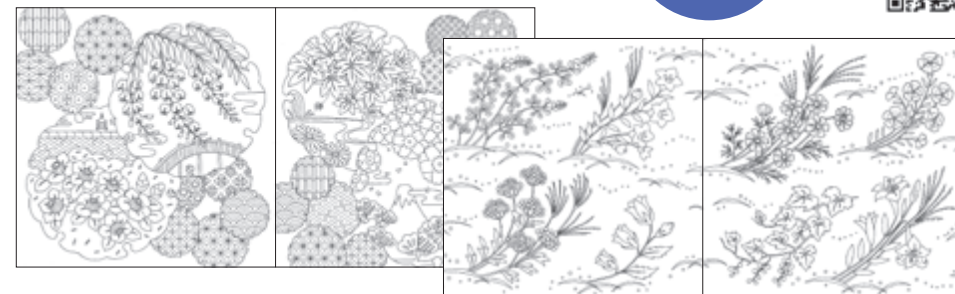
Coloring Book of Traditional Japanese Motifs and Flower Scenes by Season

Author: Kazuyo Ishimura
Size: 235×235mm
Pages: 80 (1 Color)

Binding: Softbound
ISBN: 978-4-7562-5231-9

The 3rd book in the Authentic Japanese Coloring series, this title highlights selected floral scene and motifs.

Every turn of the page, images of Japanese flowers, traditional patterns and motifs, and seasonal sceneries appear. All drawings are designed and allocated to express true traditional Japanese images. One will enjoy the coloring and also can find inspirations that stimulate their creativity.



See details!



Over
21K
 copies
 printed!



Coloring Book of Traditional Japanese Designs Floral Patterns and Motifs by Season

Illustration: Kazuyo Ishimura
Size: 235×235mm
Pages: 80 (1 Color)

Binding: Softbound
ISBN: 978-4-7562-5132-9

The 2nd book in the Authentic Japanese Coloring series by Kazuyo Ishimura highlights floral patterns and motifs.

Well-designed Japanese motifs and floral patterns take you into the traditional world of Japan, full of kimonos, hand mirrors, hair ornaments, fans, and much more. Find inspiration and stimulate your creativity.



See details!



Over
31K
 copies
 printed!



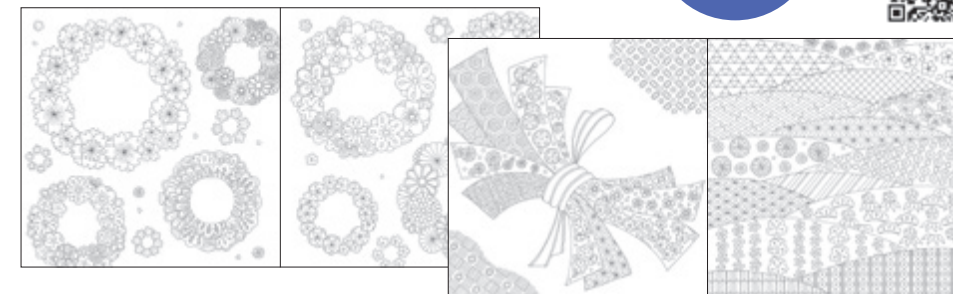
Coloring Book of Traditional Japanese Designs Patterns and Motifs by Season

Author: Kazuyo Ishimura
Size: 235×235mm
Pages: 80 (1 Color)

Binding: Softbound
ISBN: 978-4-7562-4818-3

The 1st book in the Authentic Japanese Coloring series by Kazuyo Ishimura

Seasonal flowers are designed and illustrated with traditional motifs of waves, clouds, hemp leaves, paper cranes and more. Enjoy coloring while thinking about each season and enjoy its sensations. This series stimulates creativity and offers new inspiration.



See details!



Over
50K
 copies
 printed!



Tracing Around the World

– Historical Sites & Scenes –

Illustration: Eriy
Size: 250×250mm
Pages: 92 (8Pages in Color)

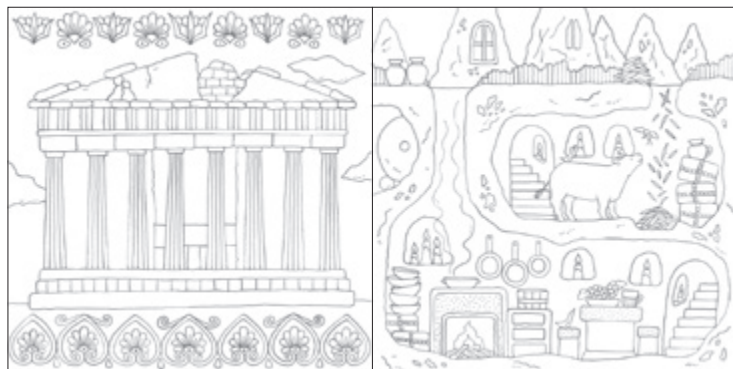
Binding: Softbound
ISBN: 978-4-7562-5243-2
Sold: Korean

Trace lines using pencils, watercolors, or whatever you like!
The 3rd book in the series by Eriy takes you to historical sites & scenes, including the World Heritage Sites, around the world.

Simply concentrating on tracing lines can calm and heal your mind. You can enjoy this book in various ways, from tracing or coloring, reading and thinking about historical sites, to practicing drawing techniques, and more. Postcards and small message cards are also included at the end of the book.



See details!



The Parthenon is a former temple on the Athenian Acropolis, Greece, dedicated to the goddess Athena in 447-432 BC. The *Derinkuyu* underground city (*Cappadocian* Greek) is an ancient multi-level underground city in the *Derinkuyu* district in *Neveşehir* Province, Turkey. Churches, schools are also found in this underground city.



Open the book firmly, then start tracing wherever you want. Do not worry if your lines go outside of the guide lines. When drawing longer lines, keep your hand on the paper. You can add your favorite lines or motifs to add your own taste. It might be fun if you use different colors for each line. After tracing the lines, you can enjoy the book a second time by coloring it in to finish your art work.

Tracing Around the World – Festivals –

Illustration: Eriy
Size: 250×250mm
Pages: 112 (8Pages in Color)

Binding: Softbound
ISBN: 978-4-7562-5145-9

The 2nd book in the series takes you to the various exciting festivals around the world. Trace lines using pencils, watercolors, and whatever else you like!

80 kinds of festivals from 45 countries are collected in this book with brief explanations of the cultural background of each. By just tracing the lines, you can step into a whole world of unique festivals! Concentrating on tracing lines can also calm and heal your mind. Patterns for finger puppets and ornaments are also included for additional fun!



See details!



Tracing Around the World

Illustration: Eriy
Size: 250×250mm
Pages: 104 (8Pages in Color)

Binding: Softbound
ISBN: 978-4-7562-4937-1
Sold: Korean

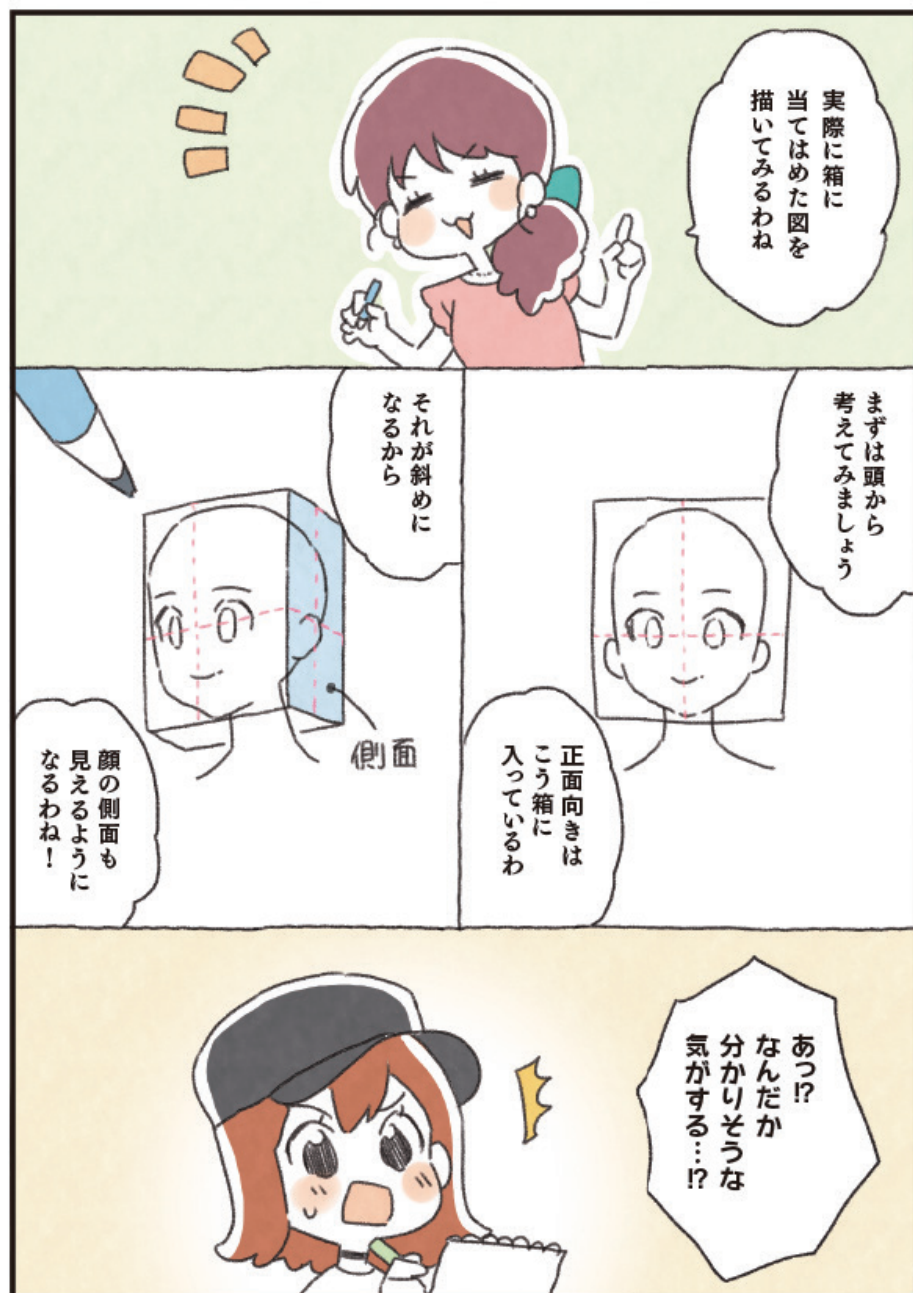
The 1st book of the series takes you on a trip around the world.
Instead of flying, let's travel the world by tracing!

Trace lines using pencils, watercolors or whatever you like. Well known sightseeing destinations from 47 countries are collected in this book with a brief explanation of each place. Calm and heal your mind just by concentrating on tracing the lines.



See details!





Lemon-chan's Beginning Drawing Lessons: Manga Character Poses

Author: Yuyu Kohara
Size: 210×148mm
Pages: 342 (Full color)

Binding: Softbound
ISBN: 978-4-7562-5616-4
Sold: English, French, Spanish

Selling Points

- The 3rd title in the popular "Lemon-chan" series.
- Perfect for kids wanting to improve their drawings of characters' physical expressions.
- Have fun learning to draw through manga, looking at illustrations of the techniques and reading explanations.

Super simple explanations of all the basics of poses, from upper and lower body parts to full-body movement!

This manga tells the story of Lemon-chan, who is trying illustration for the first time and getting better, taught by her big sister, who is an illustrator. This time, the challenge is drawing character poses. This manga explains in detail everything from how to draw each part of the upper and lower body and connecting the joints to the basics of whole body poses. Learn the basics of poses while having fun learning through manga, all in a single book!

Author/Illustrator

Yuyu Kohara is the author of various titles, including "Elements of Manga Character Hairstyles" (Kosaido Publishing), "Encyclopedia of World Creation" series (Shuwa System), "Women's History All-Stars" (Shimizu Shoin) and more. The artist is mainly active in illustrating for social video games and books, including Hatsune Miku Graphy Collection Mysterious Music Comet."

Over
8K
copies printed
in 3 months!



See details!

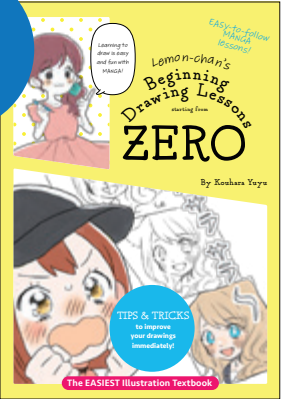


Lemon-chan's Beginning Drawing Lessons Starting from ZERO

Author: Yuyu Kohara
Size: 210×148mm
Pages: 160 (Full color)
Binding: Softbound

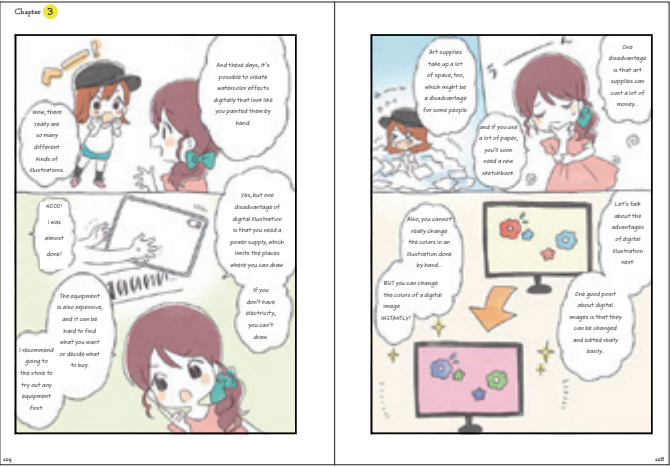
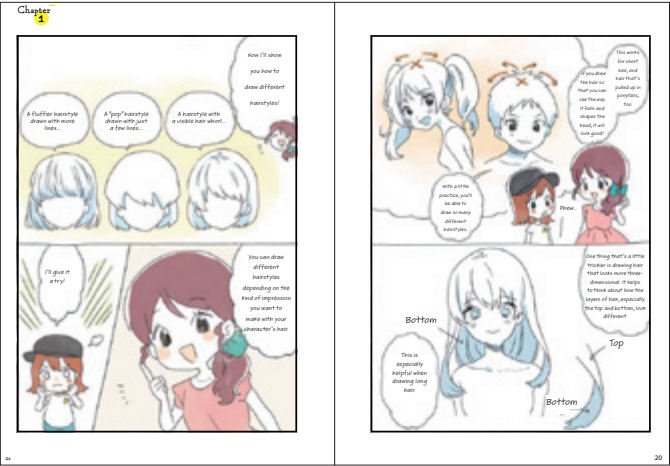
ISBN: 978-4-7562-5326-2
Sold: English, French, Korean, Russian,
Spanish, Thai

13K
copies
printed!



Learning to draw is easy and fun with MANGA! Five chapters will help the readers to learn the basic skill and knowledge necessary for drawing an illustration.

Chapter 1: First things first: Try Drawing Chapter 2: Level-UP: Drawing Skills
Chapter 3: Drawing Digital Illustrations Chapter 4: Using Digital Tools
Chapter 5: Showing Your Work & Continuing to Draw



See details!



If you draw the hair so that you can see the way it falls and shapes the head, it will look good! This works for short hair, and hair that's pulled up in ponytails, too. One thing that's a little trickier is drawing hair that looks more three-dimensional. It helps to think about how the layers of hair, especially the top and bottom, look different.

Let's learn "How to Use Digital Tools" in chapter 3 and 4. The characters are talking about most frequently asked questions like "Analog & Digital Illustration's Pros & Cons", "Tips for Using Digital Art boards & LCD tablets", "Drawing with Smartphones & Tablets". Useful explanations on layers, image resolution, color modes, image formats, and clipping are also included to give beginners a good foundation.

Lemon-chan's Beginning Drawing Lessons: Character Faces

Author: Yuyu Kohara
Size: 210×148mm
Pages: 168 (Full color)
Binding: Softbound

ISBN: 978-4-7562-5479-5
Sold: English, French, Russian, Spanish,
Thai



Want to draw different types of faces for your characters?

Full of tips on how to draw different types of faces and expressions! Through comics and practical illustrations, this book introduces a variety of ways to draw eyes, eyebrows, lips, noses, and contours. A must-read for beginners!

See details!



Examples of different types of eyes.



Learning how to draw different types of facial expressions.

納豆×おつまみ



材料(2人分)

ひきわり納豆(大豆と混ぜる) 1パック
ちくわーもも
合唐粉 1大さじ
小麦粉 1大さじ
小麦粉 1大さじ
揚げ油 適量
マヨネーズ 適量

作り方

- ① ひきわり納豆に小麦粉をまみれ、ちくわーももをまみれ、合唐粉をまみれ、②をくぐらせる。
- ② フライパンに揚げ油から1cm程度の揚げ油を入れて中火で熱し、170〜180度に温まった②をカラリとするまで揚げ焼きにする。お好みでマヨネーズをつけて食べる。

170〜180度の油でカラリと揚げ焼き、納豆を絡める。



ひきわり納豆とちくわの磯辺焼き

おうち居酒屋風！
少量の油でカラリと揚げ焼き。

163

納豆×デザート



材料(2人分)

大豆納豆(大豆と混ぜる) 1パック
板チョコ 1枚(50g)
生クリーム 1大さじ
抹茶粉 適量

作り方

- ① 板チョコを湯煎で溶かし、生クリームを加えて混ぜる。
- ② お好みの型にチョコを流し入れ、冷蔵庫で冷やし固める。
- ③ ②をちくわーももにまみれ、お好みで抹茶粉をまみれる。

納豆チョコレート

赤いチョコレートなんて見たことありますか？
大豆納豆を使用した、くさみがなく、新食感スイーツに。

Exciting Nattō Recipes!
(to Make You Love Nattō Even More!!)

Author: Naoko Natsumi
Size: 210×148mm
Pages: 128 (Full Color)
Binding: Softbound
ISBN: 978-4-7562-5566-2

Selling Points

- The debut recipe book from Kyoto's hottest Nattō specialty restaurant.
- Packed with ideas for cooking with Nattō, a healthy fermented food.
- Perfect for anyone interested in Japanese food.

This book includes 74 delicious and healthy Nattō recipes made from basics such as white rice, pasta and salad, to savory snacks, sweets and more. Also featured for the first time in a cookbook is a recipe for "nebo-bonara" the popular pasta dish that is a variation of carbonara pasta made with Nattō from the restaurant in Kyoto's Gion district. This book shows the appeal of Nattō, the universal ingredient that goes with any dish!

Author

Naoko Natsumi is Nattō food researcher. She was born in August 1992 in Wakayama, Japan. After graduating from university, Natsumi worked as a menu developer for Ebara Foods, and became a certified food coordinator and dietician. In February 2020, she opened her Nattō restaurant Natsumame. Natsumi actively promotes the possibilities for "Nattō cuisine" to the world through various media.

Instagram: @natsumame_
<https://www.facebook.com/profile.php?id=100063681333723>



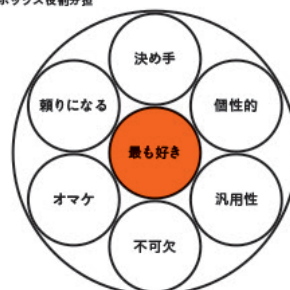
See details!



スパイスボックス 創造編

～私だけのボックス～

●ボックス役割分担



以上のことを踏まえて自分好みのスパイスを揃えてみましょう。7つの小鉢がセットになったスパイスボックスに頼りになるスパイスたちを選んで収めていくイメージです。小鉢の場所によって、役割を明確にしておくと、スパイスを選ぶときに実用的になるし、楽しめます。

スパイスの配合は無限です。永遠に楽しめますね。



〈カレー粉ボックス〉

1. コリアンダー(ホール) / 2. レッドチリ(ホール) / 3. ブラックペッパー(ホール) / 4. タミンシード(ホール) / 5. ターメリック(パウダー) / 6. フェスグリーク(パウダー) / 7. パプリカ(パウダー)



〈マサラボックス〉

1. スターアニス / 2. ビッグカルダモン(ホール) / 3. クローブ(ホール) / 4. フェネルシード(ホール) / 5. シナモン(ホール) / 6. メース(ホール) / 7. グリーンカルダモン(ホール)



〈シーズニングボックス〉

1. ピモンデスブレット(パウダー) / 2. ガーリック(パウダー) / 3. オレガノ(ホール) / 4. ブラックペッパー(パウダー) / 5. 塩 / 6. ジンジャー(パウダー) / 7. オニオン(パウダー)



〈マイブームボックス〉

1. カロンジ / 2. ローステッドカレーパウダー / 3. キャラウェイシード / 4. スマック / 5. 塩漬チリ / 6. カルパシ / 7. カスリメティ

Mastering Spices

A Complete Guide to Professional Skills and Knowledge of the Ultimate Techniques for Freely Manipulating Aromatic Spices

Author: Jinsuke Mizuno

Size: 257×182mm

Pages: 224 (Full Color)

Binding: Softbound

ISBN: 978-4-7562-5774-1

Selling Points

- Learn the ultimate spice techniques through hands-on training, the science of cooking, and recipes!
- Features interviews and recipes from 10 top chefs
- Includes explanations of culinary science (both experiments and evaluation) with diagrams and photographs

This book offers many kinds of information for using spices freely, such as hands-on training where you can learn to use spices while enjoying games and puzzles, interviews with 10 top chefs and their recipes, and curry recipes that make full use of the aromatic properties of spices. With 125 kinds of spices, rich illustrations and an overwhelming amount of information, this is the definitive edition for understanding all about spices and fragrance.

Chapter 1: Experiencing Spices

Training 1. Knowing About Spices. Learning About Spices

Training 2. Experiencing the Fragrance of Spices

Training 3. Understanding the Characteristics of Spices

Training 4. Mixing Spices

Training 5. Understanding the Relationship Between Flavor and Fragrance

Chapter 2: Enjoying Spices

Kerala Chicken Curry / Taco Alexandria / Hummus Doha / Anyo Dhakar / Flower Kombucha / Vegetable Pickles / Madeira-grilled Shrimp / Green Curry / Phở gá with Bonito Flakes / Fresh Goya Chanpurū Spring Rolls / Peru-style Biriyani / Amazon Cacao Spice Paste Noodles / Mabo Tofu and more

Chapter 3: Top Chefs Talk About Spices

1. Yoshimi Nair (Nair Restaurant) / 2. Yusuke Hamada (Karapincha) / 3. Ryo Honda (OLD NEPAL TOKYO) / 4. Shigeta Hisanobu (Spoon2) / 5. Kotaro Noda (FARO) / 6. Sato Koji (Christiano's) / 7. Kan Morieda (CHOMPOO) / 8. Chihiro Naito (An Di) / 9. Tetsuo Ota (LA CASA DI Tetsuo Ota) / 10. Yoshiki Igeta (Piao Xiang)

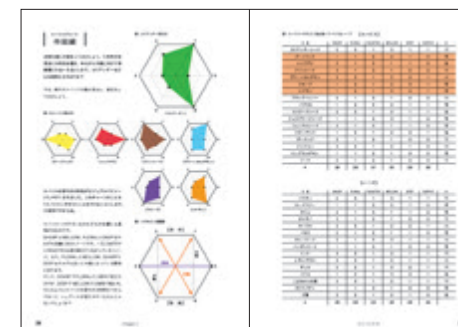
Chapter 4: Manipulating Spices

Chapter 5: Exploring Spices



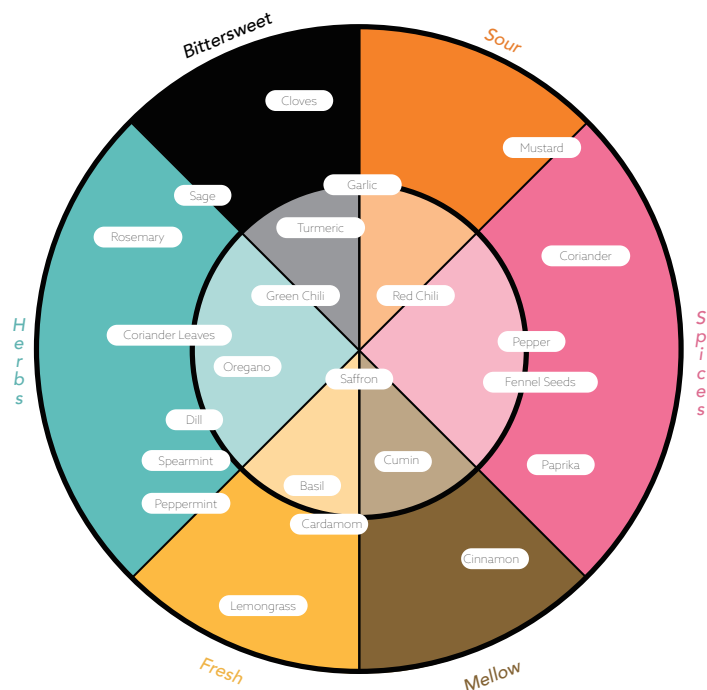
See details!

New



SPICE FLAVOR WHEEL

This is one example of a useful diagram for visualizing the aroma and flavor of spices.
The further you go from the center, the stronger the aroma or flavor.



STEP 1

Classify spices by aroma

First, let's get to know the characteristics of each spice using the Spice Flavor Wheel. The character of each spice (or herb) will be a guide to how you can blend them with others.

STEP 2

Determine the main aroma or flavor

Next, think about which spice will be the main aroma or flavor. Feel free to decide this according to your tastes.

STEP 3

Choose, considering the role & effects choose

When you combine spices with something else, the spice you choose depends on what role you want that spice to play, and what effect you want. There's also not just one effect to consider.

The Simplest Spice Textbook

Author: Jinsuke Mizuno

Size: 257×182mm

Pages: 208 (Full color)

Binding: Softbound

ISBN: 978-4-7562-4906-7

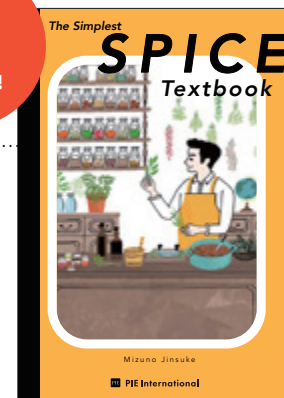
Sold: Korean, Complex and Simplified Chinese

Navigating through dialogues between a handsome young man and woman, you will learn 70 different aspects of spices and 50 recipes, along with 67 kinds of spices and herbs!

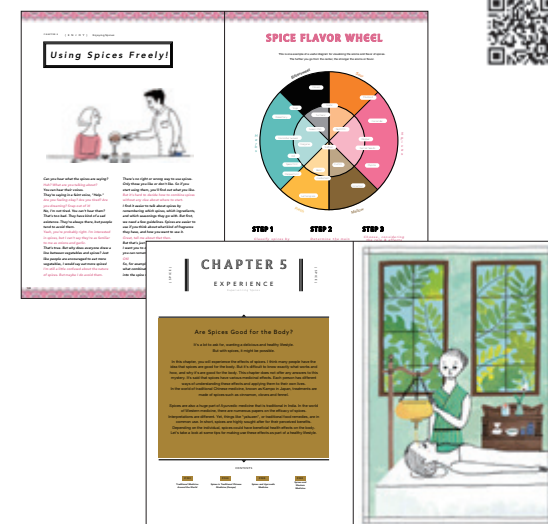
With the title as "The Simplest Spice Textbook," let's keep things simple. This book invites you to take the first step into a world of excitements. Wherever you come across spices, don't overlook them, because the spices can make you enter an extraordinary world where things are more fun and delicious than usual. Ready? Let's Go!

- Chapter 1** Learning about Spices p.22
- Chapter 2** Making Spices p.52
- Chapter 3** Cooking Spice Curry p.78
- Chapter 4** Go on a Spice Journey p.110
- Chapter 5** Experiencing Spice p.130
- Chapter 6** Enjoy Spices p.146
- Chapter 7** Spice Guide p.174

Over
20K
copies
printed!



See details!



Jinsuke Mizuno

Born in 1974, Jinsuke Mizuno is an expert in spices and curries. He does unique activities such as setting up a traveling chef group called "Tokyo Curry Bancho", conducting more than 1,000 live cooking demonstrations. Mizuno launched "AIR SPICE" to coordinate concepts & products for developing recipes & techniques. He has written more than 50 books on curry and spices.

<http://www.airspice.jp/>

Spice Curry Drills: 7 Techniques

Author: Jinsuke Mizuno
Size: 257×182mm
Pages: 128 (Full color)

Binding: Softbound
ISBN: 978-4-7562-5346-0

Over
12K
copies
printed!



Practice these 7 methods, and you'll be ready to make easy and delicious spiced curry dishes!

As our newest spiced book series, this title introduces 7 lessons for home cooking.

1. How to Heat 2. How to Use Spices 3. Onions 4. Oils 5. Water 6. Salt 7. Secret Flavor

See details!



Curry and Spice Encyclopedia

Illustration: Jinsuke Mizuno
Size: 257×182mm
Pages: 256 (208 in color)

Binding: Softbound
ISBN: 978-4-7562-4779-7
Sold: Complex and Simplified Chinese

Over
23K
copies
printed!



Everything you always wanted to know about curry and spices are in this one book.

Descriptions about 61 kinds of spices, 72 kinds of recipes, 70 different Q&As, interviews with 38 professionals make this a useful guide not only for beginners but also for professionals.

See details!

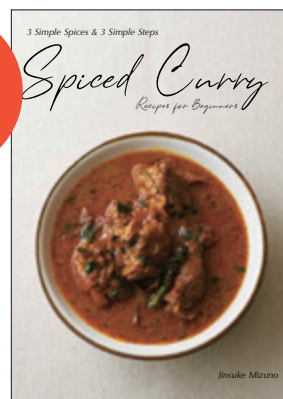


3 Simple Spices & 3 Simple Steps Spiced Curry for Beginners

Author: Jinsuke Mizuno
Size: 257×182mm
Pages: 128 (Full color)

Binding: Softbound
ISBN: 978-4-7562-4237-2

Over
62K
copies
printed!



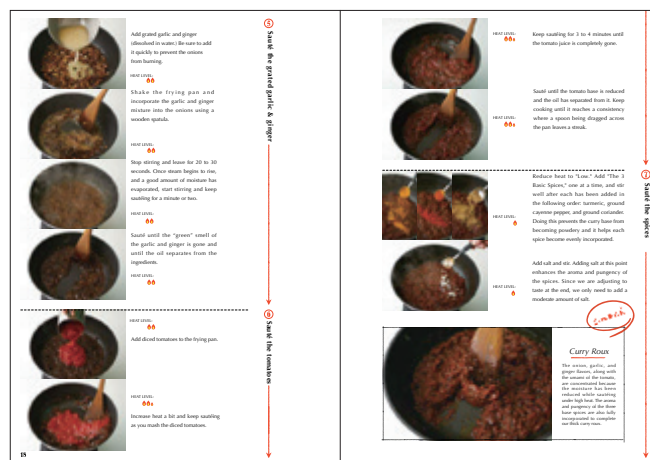
Jinsuke Mizuno

A step-by-step photo recipe book for beginners. All 34 spiced curry recipes are categorized by their spicing techniques.

Chapter 1 Curry with 3 Basic Spices

Chapter 2 Curry Made with 3 Basic Spices + Starter Spices

Chapter 3 Curry Made with 3 Basic Spices + Finishing Spices



See details!



Sautéing The most important point in this step is to remove as much as moisture as possible from the ingredients. This is the key to success. Sauté while reciting, "remove moisture, remove moisture," over and over, in your mind.



Simmering This is an important step to completing curry. Simmer while keeping at a gentle boil. The taste will deepen as it reduces. If the liquid evaporates too quickly, just add some water. If the curry is too liquid, simmer longer to reduce until it thickens.

3 Simple Spices & 3 Simple Steps More Spiced Curry for Beginners

Author: Jinsuke Mizuno
Size: 257mm×182mm
Pages: 128 (Full color)

Binding: Softbound
ISBN: 978-4-7562-4363-8

Over
13K
copies
printed!



This is the second title in the step-by-step photo recipe book series for beginners, featuring an additional 31 recipes, Q&As, and an essay by the author.

Chapter 1 Cutting / This greatly affects how moisture seeps out.

Chapter 2 Sautéing / A finely crafted "curry base" is the crucial first step.

Chapter 3 Simmering / Focus on controlling the amount of liquid.



See details!



3 Simple Spices & 3 Simple Steps Spiced Dishes for Beginners

Author: Jinsuke Mizuno
Size: 257×182mm
Pages: 136 (Full color)

Binding: Softbound
ISBN: 978-4-7562-4494-9

This is the third title of the step-by-step photo recipe book series for beginners. An additional 64 recipes, Q&As, and an essay by the author are also included.

Chapter 1 Main Dishes

Chapter 2 Side Dishes

Chapter 3 Soup, Rice, Noodles

Chapter 4 Regular Vegetables

Chapter 5 Spiced Curry



See details!



CULTURED MILK

What are milk cultures?

Milk cultures can be made through fermentation of lactic acid bacteria, yeast, and mold.

From goats, sheep, cows, horses, camels, yaks, and other animals.

Fermentation enzymes activate

Fermented Butter (p28-29)

Cheese (p28-29)

Milk Wine (p45)

Lactic Acid Bacteria Drinks (p45)

Yogurt (p28-27)

The Birth of Fermented Milk—the World's Oldest Fermented Food!

Fermented milk is thought to have been created by the chance mixing of microorganisms with expressed milk. Human cattle breeding began in 10000BCE-8000BCE. Could it have existed since then?

Traditional Accounts

5500BCE: Beliefs relating to cheesemaking from around 5500BCE have been found in Poland.

4000BCE-3000BCE: Cheese and other manufacturing methods are drawn on Ancient Egyptian murals around 4000BCE.

3000BCE-2000BCE: Even in India, a song singing the praises of cheese appeared in the "Rigveda Anthology" around 3000BCE. A description of a butter-like dish was recorded in an Indian scripture around 2000BCE.

388BCE: Cheesemaking was an important industry in the Roman Empire. Detailed production methods are first recorded.

Emperor Kaishu (Reigned 440-460CE)

Appearing in Indian scriptures around 2000BCE, butter has a long history. Butter is the fat content of milk extracted by churning and separating it. In the past, there was no technology to stop the fermentation of milk, and so fermented butter was the only kind available. Now that such technology exists, non-fermented butter has since become the norm in Japan today.

What is lactic acid bacteria?

"Lactic acid bacteria" is a general term for bacteria that produce lactic acid by consuming carbohydrates, such as sugar. Around 400 different types of lactic acid bacteria have been found living naturally all over the world.

	Lactobacillus	Lactococcus	Leuconostoc	Bifidobacterium
Yogurt	○	○	○	○
Cheese	○	○	○	○
Lactic Acid Bacteria Drinks	○	○	○	○
Butter	○	○	○	○

Fermented Butter

Appearing in Indian scriptures around 2000BCE, butter has a long history. Butter is the fat content of milk extracted by churning and separating it. In the past, there was no technology to stop the fermentation of milk, and so fermented butter was the only kind available. Now that such technology exists, non-fermented butter has since become the norm in Japan today.

Fermented Butter Around the World

Makhan (India) Traditionally, makhan refers to the butter obtained by churning milk (yogurt) made by heating and fermenting raw milk.

Tereyağ (Turkey) Fermented butter is still mainstream even today.

Yak Butter (Bhutan) Tereyağ is made by stirring yogurt made from milk such as cow, goat, sheep and buffalo.

Europe Made from fermented cow or yak milk, this is a key ingredient in butter, cheese, and other foods.

So many different cultures can be made by fermenting milk. Similar uses are found all over the world!

Try making your own fermented butter! (See "Sea Cream" on p158)

FERMENTED MILK is thought to be the world's oldest fermented food. WHAT IS LACTIC ACID BACTERIA? It is a general term for bacteria that produce lactic acid by consuming carbohydrates, such as sugar. Around 400 types of them are living naturally all over the world. FERMENTED BUTTER has a long history and each country has different processes for making.

SAKE: "NIHON-SHU"

There are many different ethnic groups in the world, and many of them have brewed alcoholic beverages that are unique to their particular culture. For example, Japan has been brewing an alcoholic beverage called "Nihon-shu," through trial and error, since primitive times. Nihon-shu, better known outside of Japan as "sake," has unique and distinctive flavors, even though it is made using just a few very simple ingredients: rice, koji-kin (*Aspergillus oryzae*) and water. The range of flavor found in sake is a product of "the ingenuity" of Japanese people, both present and past.

Three Steps of Sake Brewing

The rice used in brewing sake, called "Japonica sativa," is slightly different from that used in cooking. The grains are larger and an opaque white part - called "hinpaku" - is visible at the center of each grain. The more "hinpaku" in the grain, the purer the taste of the sake. So the rice grains are polished to remove their exterior while leaving as much of the actual grains as possible.

The rice polished the rice, the smaller the grain becomes, so controlling temperature and humidity when steaming and producing koji becomes more sensitive task. There are differences depending on the brewers of course. Some use unpolished rice while others use cooking rice in their brewing process.

With a few ingredients, each brewer uses many inventive ideas and techniques to achieve their unique flavor. In this section, we'll look at the basics of the sake brewing process.

Steaming

Making Koji

Making Shubo

Making Motozoji (Seed)

Yeast (Ferment)

Distillation

Pasteurization

Mixing

Mixing Shochu

Distilling & Aging

Step 1: Steaming

The rice used in brewing sake, called "Japonica sativa," is slightly different from that used in cooking. The grains are larger and an opaque white part - called "hinpaku" - is visible at the center of each grain. The more "hinpaku" in the grain, the purer the taste of the sake. So the rice grains are polished to remove their exterior while leaving as much of the actual grains as possible.

The rice polished the rice, the smaller the grain becomes, so controlling temperature and humidity when steaming and producing koji becomes more sensitive task. There are differences depending on the brewers of course. Some use unpolished rice while others use cooking rice in their brewing process.

With a few ingredients, each brewer uses many inventive ideas and techniques to achieve their unique flavor. In this section, we'll look at the basics of the sake brewing process.

Steaming

Making Koji

Making Shubo

Making Motozoji (Seed)

Yeast (Ferment)

Distillation

Pasteurization

Mixing

Mixing Shochu

Distilling & Aging

Step 2: Making Koji

Once the koji has been prepared the next step is to make shubo, which is the starter for sake brewing. The Japanese translation for "shubo" is "steady river" - "steady of sake."

Attempting to brew sake by simply placing a bunch of koji, steamed rice, and water in a large tank might result in unfermented bacteria growth, which is very unlikely to succeed in creating the five sake taste we are after.

To avoid this, brewers should first be sure to use a small tank that is dedicated to shubo making. This will help produce shubo that is packed with lactic acid and koji into a small tank, called a "Tangiri" and on, then add cold steamed rice and old shubo. When the koji and steamed rice have dissolved enough liquid, workers will begin to mash the koji and steamed rice using long stirring poles resembling paddles only using work songs.

The best conditions to make kimoto and pasteurized under are acid temperatures, like those in winter mornings. Workers pour cold water and koji into a small tank, called a "Tangiri" and on, then add cold steamed rice and old shubo. When the koji and steamed rice have dissolved enough liquid, workers will begin to mash the koji and steamed rice using long stirring poles resembling paddles only using work songs.

The thick, sticky paste we make now will make the sake we need to date.

Step 3: Making Sokujiyomoto

For sokujiyomoto, begin by making moto. Pour koji, steamed rice and water into a small shubo-making tank. Then, add lactic acid bacteria and carefully cultured yeast. The method produces low alcohol and low unfermented bacteria, but has strong acidity and a well-balanced taste. Recently, making sokujiyomoto has become a popular method for brewing sake. Some breweries blend kimoto and sokujiyomoto. They also sometimes use artificially cultured yeast to produce kimoto. Most of the added yeast is called "Yeast Yeast" and is distributed by the Japan Yeast Association. The taste of the sake is influenced by the added yeast, even if the same rice is used, which different yeast producing a range of flavors from basic sake flavor to those with exotic notes. Some breweries prefer to use their original yeast to brew sake.

For sokujiyomoto, begin by making moto. Pour koji, steamed rice and water into a small shubo-making tank. Then, add lactic acid bacteria and carefully cultured yeast. The method produces low alcohol and low unfermented bacteria, but has strong acidity and a well-balanced taste. Recently, making sokujiyomoto has become a popular method for brewing sake. Some breweries blend kimoto and sokujiyomoto. They also sometimes use artificially cultured yeast to produce kimoto. Most of the added yeast is called "Yeast Yeast" and is distributed by the Japan Yeast Association. The taste of the sake is influenced by the added yeast, even if the same rice is used, which different yeast producing a range of flavors from basic sake flavor to those with exotic notes. Some breweries prefer to use their original yeast to brew sake.

For sokujiyomoto, begin by making moto. Pour koji, steamed rice and water into a small shubo-making tank. Then, add lactic acid bacteria and carefully cultured yeast. The method produces low alcohol and low unfermented bacteria, but has strong acidity and a well-balanced taste. Recently, making sokujiyomoto has become a popular method for brewing sake. Some breweries blend kimoto and sokujiyomoto. They also sometimes use artificially cultured yeast to produce kimoto. Most of the added yeast is called "Yeast Yeast" and is distributed by the Japan Yeast Association. The taste of the sake is influenced by the added yeast, even if the same rice is used, which different yeast producing a range of flavors from basic sake flavor to those with exotic notes. Some breweries prefer to use their original yeast to brew sake.

For sokujiyomoto, begin by making moto. Pour koji, steamed rice and water into a small shubo-making tank. Then, add lactic acid bacteria and carefully cultured yeast. The method produces low alcohol and low unfermented bacteria, but has strong acidity and a well-balanced taste. Recently, making sokujiyomoto has become a popular method for brewing sake. Some breweries blend kimoto and sokujiyomoto. They also sometimes use artificially cultured yeast to produce kimoto. Most of the added yeast is called "Yeast Yeast" and is distributed by the Japan Yeast Association. The taste of the sake is influenced by the added yeast, even if the same rice is used, which different yeast producing a range of flavors from basic sake flavor to those with exotic notes. Some breweries prefer to use their original yeast to brew sake.

SAKE: "NIHON-SHU" is an alcoholic beverage made using only very simple ingredients: rice, koji-kin (*Aspergillus oryzae*) and water. The THREE STEPS OF SAKE BREWING are explained in detail and the illustrations in this book help clarify unfamiliar fermentation terminology.

14K
copies
printed!

Deliciously Microorganic

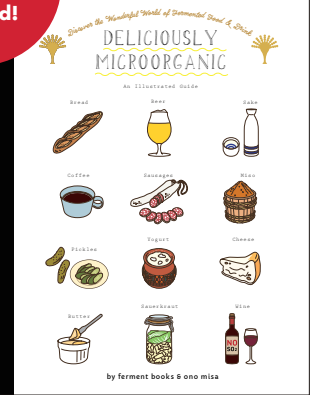
The Wonderful World of Fermented Food & Drink, An Illustrated Guide

Author: ferment books, ono-misa
Size: 240x190mm
Pages: 196 (Full color)
Binding: Softbound

ISBN: 978-4-7562-5112-1
Sold: Complex and Simplified Chinese, French

250 *microorganic* foods and 60 recipes are in one book!
With full color illustrations, let's learn more about fermentation's unique history, pioneers' stories and cultural differences about foods.

- Chapter 1 *Microorganic* Foods of the World p.11
- Chapter 2 *Microorganic* Japanese Foods p.65
- Chapter 3 Koji is Like Gold p.119
- Chapter 4 A Look at Where Fermentation Happens..... p.128
- Chapter 5 Fermentation: A Global Chronology p.147
- Chapter 6 *Microorganic* Food & Ingredients p.155
- Chapter 7 Further Reading p.181



世界の発酵

発酵とは何か?

発酵とは、微生物が有機物を分解してエネルギーを得る過程で、様々な化学物質を生産することです。この過程で、食品の風味や保存性が大きく変わります。

発酵の種類

- 乳酸発酵: ヨーグルト、チーズ、漬物
- アルコール発酵: ビール、ワイン、酎
- 酵母発酵: パン、味噌
- 細菌発酵: ケチャ、醤油

発酵の歴史

人類は古くから発酵を利用して食品を保存し、風味を良くしてきました。現代では、発酵技術がさらに進歩し、新しい食品が開発されています。

世界の発酵食品

各国の伝統的な発酵食品を紹介。それぞれの文化や気候に合った発酵方法が、独特の風味を生み出しています。

- 日本: 味噌、醤油、漬物、納豆
- 韓国: Kimchi、Doenjang
- 中国: 豆豉、腐乳
- インド: ヨーグルト、チーズ
- ヨーロッパ: パン、ビール、ワイン

発酵の科学

発酵のメカニズムを詳しく解説。微生物の働きと、食品の化学変化について学びます。

発酵の健康効果

発酵食品には、腸内環境を整える効果や、免疫力を高める効果があります。健康的な生活のために、発酵食品を積極的に取り入れましょう。

発酵のプロフィール

発酵食品の歴史と文化を詳しく紹介。各国の発酵食品の由来や、その独特の味わいについて学びます。

発酵の種類

発酵の種類とその特徴を詳しく解説。乳酸発酵、アルコール発酵、酵母発酵、細菌発酵のそれぞれの特徴と、代表的な食品を紹介します。

発酵の歴史

人類は古くから発酵を利用して食品を保存し、風味を良くしてきました。現代では、発酵技術がさらに進歩し、新しい食品が開発されています。

発酵の健康効果

発酵食品には、腸内環境を整える効果や、免疫力を高める効果があります。健康的な生活のために、発酵食品を積極的に取り入れましょう。



Let's make an Apple Soda! All you need is 500 ml apple juice and a little bit of yeast. You can use the same yeast used for bread making. Just mix them up until it starts fizzling. An apple soda contains lots of minerals, nucleic acids, vitamins, amino acids and enzymes. All of them are good for your skin.



Let's make Dry-Aged Pork at home and boost your immunity with vitamin B1! All you need is 400g pork and a 4% solution of salted water. Just soak the meat and you can store it in the refrigerator for one week. Enzymes turn meat protein into amino acids, adding moist texture and great taste.

Homemade Microorganic Foods Changed My Life!

Author: ono-misa
Size: 210x148mm
Pages: 112 (10p in 4c, 102p in 2c)
Binding: Softbound
ISBN: 978-4-7562-5291-3
Sold: Complex Chinese

Let's make homemade fermented foods to activate your beneficial intestinal bacteria. This can bring you good health along with beauty and happiness!

The author's own experience and recipe instructions are described in a MANGA format. It is such fun to grow various bacteria at home. Around 40 recipes in categories such as "Yogurt Beauty Beverages" (Apple Soda, Fermented Syrup, etc.), "Anti-Aging Foods" (Sauerkraut, Persimmon vinegar, etc.), "Immunity Boosters" (Awasa, Salted Yast, etc).



See details!





Enchanted: A World of Small Joys

Author: Kamei Eri
Size: 184×184mm
Pages: 112 (Full Color)
Binding: Hardcover
ISBN: 978-4-7562-5285-2
Sold: Simplified Chinese

Selling Points

- Introduces 50 charms from people's everyday lives to cast a spell of happiness.
- Each charm is paired with adorably heart-warming, beautiful illustrations.
- Perfect gift for making anyone feel happy just by reading it.

Through beautiful illustrations, this book introduces 50 good luck charms drawn from world traditions, folklore, myths, superstitions, religious festivals and more that continue to play a familiar role in daily life even today. Example: in Finland, there is an old folk tradition of putting seven kinds of flowers under a pillow before going to sleep on the night of the summer solstice, so that the sleeper will dream of meeting their future partner.

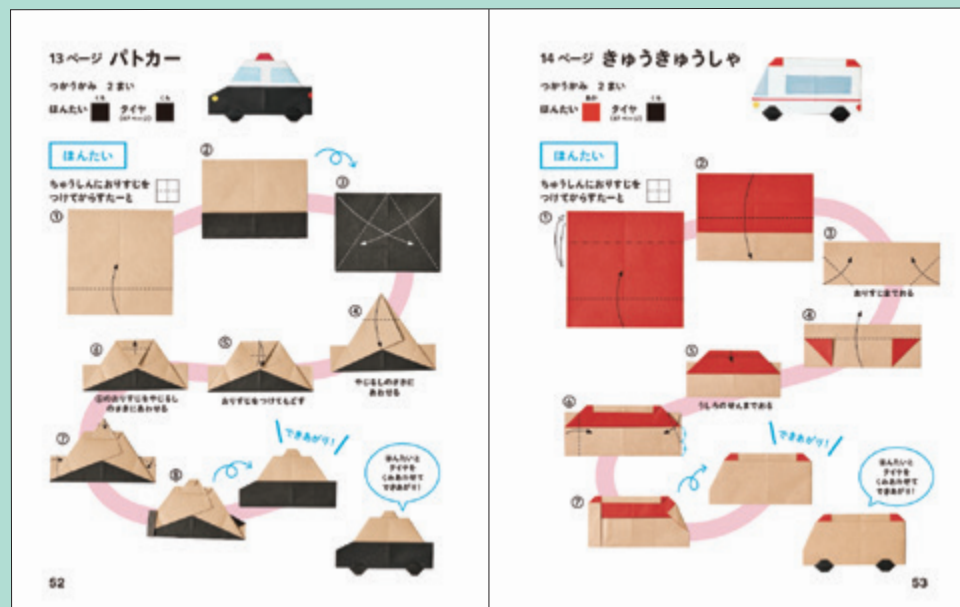
Author

Born in 1988, Kamei Eri is from Hyogo Prefecture, Japan. A graduate of Musashino Art University in Design Informatics, Kamei has been working as a freelance illustrator since 2011. Kamei illustrates using watercolor and digital techniques to create plant and animal motifs, fantasy creatures and scenes from daily life.



See details!





The Cute Origami Picture Book of VEHICLES for ages 2 to 5

Author: Naoko Ishibashi

Size: 234×185mm

Pages: 128 (Full color) and a sheet of map

Binding: Softbound

ISBN: 978-4-7562- 5728-4

Sold: Russian

Selling Points

- Introduces cute origami crafts alongside a fun story.
- Includes 38 vehicles and 15 buildings/signs of easy-to-follow instructions with photos.
- Includes a large Town Map to play with.

Description

This book introduces cute origami crafts alongside a fun story to make learning origami just like reading a picture book for kids. All of the vehicles and buildings that appear in the book can be made by folding origami paper.

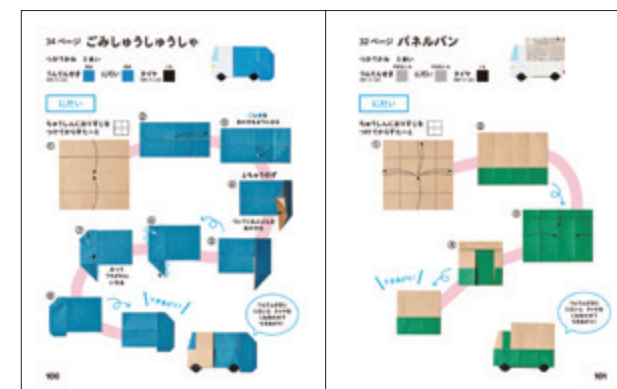
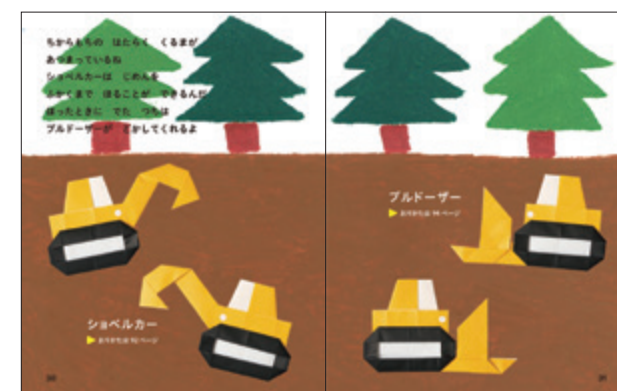
Author

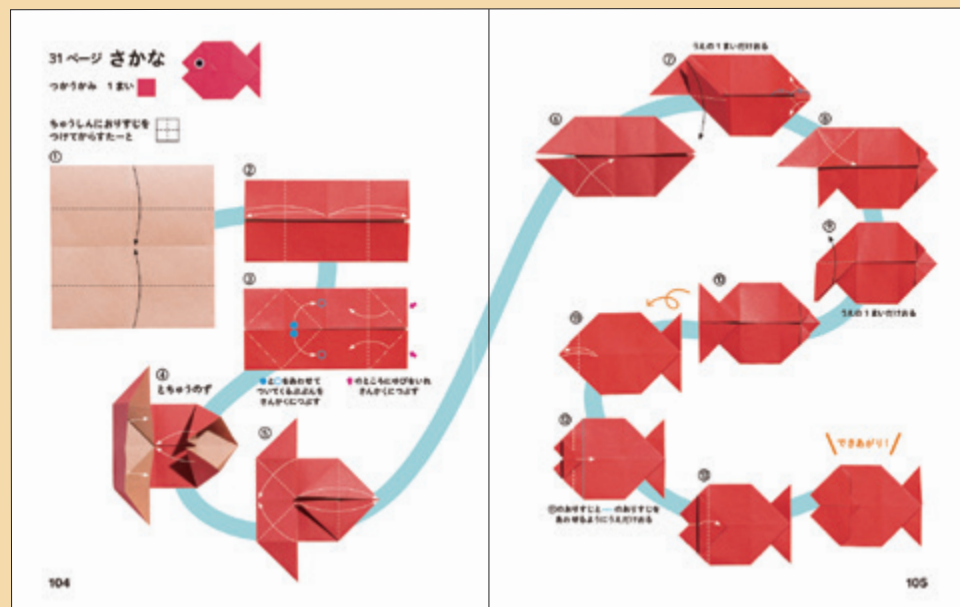
Ishibashi Naoko is a popular origami artist who has published a number of books in Japan and hosts lessons for both traditional and modern origami.



See details!

New





The Cute Origami Picture Book of Food for ages 2 to 5

Author: Naoko Ishibashi

Size: 234×185mm

Pages: 128 (Full color)

Binding: Softbound

ISBN: 978-4-7562-5597-6

Sold: Korean

Selling Points

- The 2nd title in the popular "Origami Picture Book" series!
- Introduces cute origami crafts along-side a fun story.
- Includes 52 items: vegetables, fruits, confectionaries, and cooking tools.
- Parents/guardians and children can have fun making origami together.

Fold cute food and have fun playing with it!

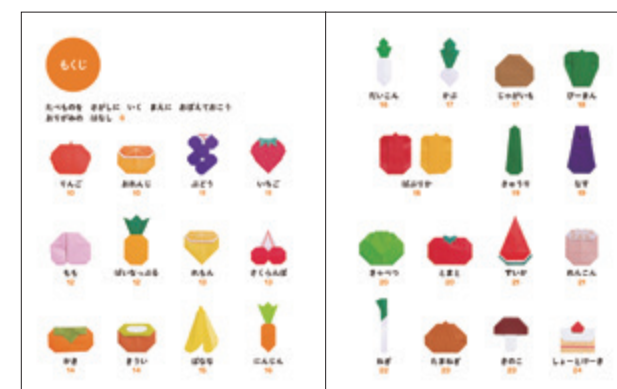
Follow along with the story in this picture book as you fold and play with origami. The theme this time is food. From colorful fruit and yummy-looking vegetables to cute sweets and rice, you can fold them all in this one picture book. Have fun playing "restaurant" or "shop" with your origami, or give them to your friends as a present to play with together!

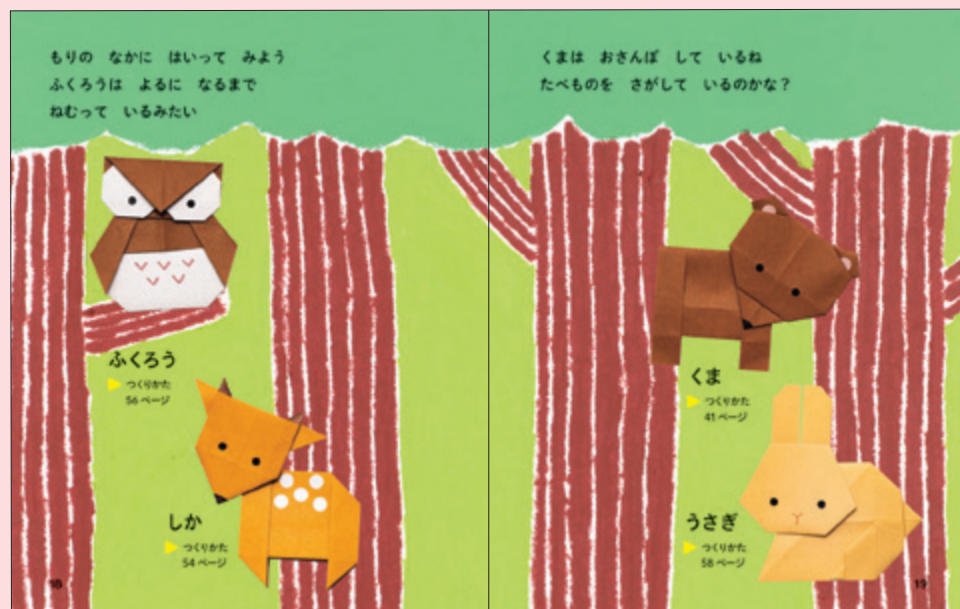
Author

Naoko Ishibashi is a popular origami artist who has published a number of books in Japan and hosts lessons for both traditional and modern origami.



See details!





The Cute Origami Picture Book of ANIMALS for ages 2 to 5

Author: Naoko Ishibashi
Size: 234×185mm
Pages: 128 (Full color)
Binding: Softbound
ISBN: 978-4-7562-5423-8
Sold: English, French, Korean, Russian

Selling Points

- Introduces cute origami crafts alongside a fun story.
- Includes 51 animals and 8 vehicles of easy-to-follow instructions with photos.
- Parents and children can have fun making origami together.

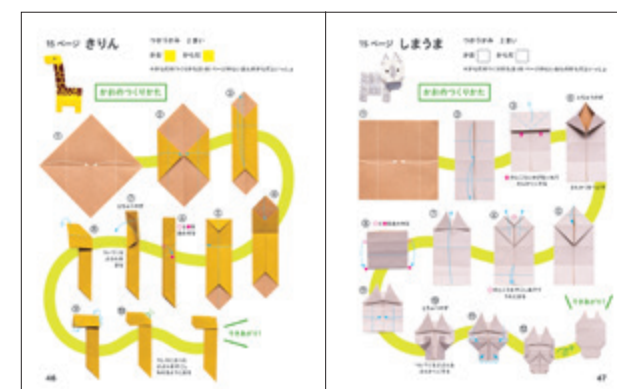
This book introduces cute origami crafts alongside a fun story to make learning origami just like reading a picture book for kids. The main character is a mouse who rides around in a vehicle exploring the forest and the sea while meeting many new animals. All of the animals and vehicles that appear in the book can be made by folding origami paper.

Author

Naoko Ishibashi is a popular origami artist who has published a number of books in Japan and hosts lessons for both traditional and modern origami.



See details!





槽の花壺煮の作り方

【材料】

槽の花 約 100g
三温糖 花びらと同量
レモン汁 数滴

- 1 槽の花びらを水にさらす。
- 2 鍋に花びらと水をひたひたに入れて中火で煮る。灰汁が出たら取る。
- 3 三温糖を加え、花びらが好みのかたさになるまで、弱火で約 15 分煮る。最後にレモン汁を加える。



Flowers Through the Year

Author: Chieko Hirota
Illustrator: Tamae Mizukami
Photographer: Yukimasa Hirota
Size: 210×148mm
Pages: 256 (Full color)
Binding: Softbound
ISBN: 978-4-7562-5480-1

Selling Points

- Covers seasonal customs rooted in the natural terrain and climate of Japan.
- From spring to winter, this book showcases seasonal events and ways to enjoy the changing season of Japan.
- Promotes a deeper knowledge and wisdom that comes from living in harmony with nature.

Learn how to enjoy seasonal events and flowers of Japan

As a researcher of *saijiki* (collections of seasonal Japanese words for haiku), Chieko Hirota has written articles—the popular “Hanagoto” series for learning about and enjoying flowers that is a regular feature—on Daiichi-Engei’s websites. Through an introduction of the twenty-four solar terms of the Chinese lunar calendar accompanied by images of flowers blooming in each season, this book suggests ways of adding color to everyday life in an accessible format using seasonal flowers, food, and more.

Author

Chieko Hirota is a writer and researcher of Japanese holidays and *saijiki* (collections of seasonal Japanese words for haiku) whose life's work is seasonal decorating as a form of prayer. Hirota runs a “Seasonal Adornments Classroom” which she established in her studio in an 80-year-old traditional Japanese home in Akiya, Yokosuka City. Touching on the origins of the events in the Japanese calendar, Hirota proposes adaptations of each traditional celebration to suit modern lifestyles and our current age. Hirota's numerous articles have appeared in newspapers, magazines, on the web and elsewhere. Her many published books, beginning with her long-selling book, “Enjoying the Season's of Japan at Home” (Ouchi de Tanoshimu Nihon no Gyōji / published by Gijutsu-Hyōron), include “Enjoying Life in Japan's 72 Microseasons” (Shichijū nikō de tanoshimu Nihon no kurashi / published by KADOKAWA), “Good Luck Diary” (Koufuku Dayori / published by Shogakukan, Beneficial Japanese Lucky Charms (Shiteiru to ureshii Nihon no Engimono / published by Tokuma Shoten), (Kyūkyōdō no saiiki / published by Shufu no tomo), “Decorations for Japanese Events and Seasons” (Nihon no Gyōji to Shiki no Shitsurai / published by Sekai Bunka) and more.

<http://hirotachieko.com/>
<http://hirotachieko.com/english-page>



See details!



A Beginner’s Guide to Succulents

Author: Misa Matsuyama
Size: 257×182mm
Pages: 136 (Full color)

Binding: Softbound
ISBN: 978-4-7562-5325-5
Sold: English

Most succulent plants like sunlight but growing speed and caring methods are different depending on its type. This book is a beautiful guide for beginners with many photos.

- Chapter 1** Features of Succulents
- Chapter 2** What to do this Month?
- Chapter 3** Q&As How to Grow
- Chapter 4** Interiors and Containers for Succulents
- Chapter 5** Encyclopedia of Succulents



See details!



EHEVERIA bloom in spring, and change color in autumn. The leaves can spread and grow easily. They are not really sensitive to cold, but be careful of freezing temperatures.



Find your favorite plant pot. Small glasses, one cup pans, mag cups, and even drawers can be a plant pot as long as it is a little bigger than the size of the plant itself.

Chic Style Flowers

Author: Naomi Matsuda
Size: 257×182mm
Pages: 144 (Full color)

Binding: Softbound
ISBN: 978-4-7562-4860-2
Sold: Simplified Chinese

Full of ideas for enjoying flowers, from simple arrangements to gathered plants.

The author/owner of the popular antique shop Brocante in Jiyugaoka, Tokyo, introduces a monthly series of plants and arrangements using seasonal flowers. This book is full of ideas for enjoying flowers that will enrich your daily life, including chic and stylish flower combinations and color schemes, and ideas for decorating vases and rooms using familiar accessories.



See details!



Bulbous Plants

Author: Yukihiro Matsuda
Size: 250×190mm
Pages: 208 (Full color)

Binding: Softbound
ISBN: 978-4-7562-4968-5
Sold: Korean, Simplified Chinese

Perfect beginner's guide on how to grow and arrange bulb plants.

Flowers of bulb plants are pretty, unique, and sometimes bear simple beauty in their foundation seed. This book introduces the secrets of easy growing in hydroponics, pots, and in the ground. Readers will find a method that will match their lifestyles.



See details!




FOR RIGHTS QUERIES CONTACTS

Eriko Hara, Chief of Foreign Rights
Email: hara@pie.co.jp

PIE International

PIE International Inc. 2-32-4, Minami-Otsuka, Toshima-ku, Tokyo 170-0005 JAPAN
TEL: +81 3-5395-4818 FAX: +81 3-5395-4830 E-mail: international@pie.co.jp
URL: <http://www.pie.co.jp/english>

 [@pieintlglobal](https://www.facebook.com/pieintlglobal)  [@pieintlglobal](https://www.pinterest.com/pieintlglobal)  [@pieintlglobal](https://www.instagram.com/pieintlglobal) / [@pie_comic_art](https://www.instagram.com/pie_comic_art)