Cook Like a Pro
A Barefoot Contessa Cookbook

IN A G A R T E N

From America’s favorite home cook: recipes, tips, and why-didn’t-I-think-of-that tricks for cooking your best.

In her newest instant-classic cookbook, beloved author Ina Garten shares 85 never-before-published recipes that teach home cooks dependably delicious dishes along with the keys to achieving success and confidence in the kitchen. As seen on her latest television series, Cook Like a Pro, each recipe focuses on techniques, tips, insights, make-ahead guidance, and kitchen efficiency that will turn you into a better and more intuitive cook. From Red Wine Braised Short Ribs to Blue Cheese Grits and a simplified Baked Alaska that will wow your friends, this collection represents Ina’s go-to recipes and techniques that every cook wants to know.

“By following these recipes and ‘pro tips,’ your food may taste a little more vibrant, your presentation may be a little more polished, and your cooking skills a little more confident; in other words, you’ll be cooking the way pros cook!”

ALSO AVAILABLE

IN A G A R T E N is a New York Times bestselling author and the James Beard Award–winning host of Barefoot Contessa, which has won an Emmy Award and airs on Food Network. She lives in East Hampton, New York, with her husband, Jeffrey. This is her eleventh book.

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CHRISSY TEIGEN is known as many things—bestselling author, cover model, television personality, wife, mom, star of Instagram and Twitter—but all she really wants to talk about is dinner.

09/18/2018 • HC
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Skinnytaste One and Done

140 No-Fuss Dinners for Your Instant Pot®, Slow Cooker, Sheet Pan, Air Fryer, Dutch Oven, and More

GINA HOMOLKA
WITH HEATHER K. JONES, R.D.

Healthy, delicious, easy dinner recipes that are made start to finish in one pan.

Bestselling author Gina Homolka’s Skinnytaste One and Done is a weeknight game changer and perfect resource for busy home cooks looking for simple, good-for-you dinnertime solutions. Here, her healthy, flavor-packed recipes are streamlined to be cooked in one piece of equipment, whether that’s a sheet pan, Instant Pot®, or air fryer. No matter if you’d like to lose weight or just eat a little healthier, Skinnytaste One and Done will simplify your weeknight dinner routine with satisfying, all-in-one recipes. One-dish dinners translate to minimal fuss, multitasking, and clean-up—a huge plus after a long day. As always, the 140 nutritious, family-friendly recipes are big on flavor and light on calories, and with 120 full-color photos, nutritional information for every recipe, and Gina’s signature cooking tips, Skinnytaste One and Done is a must-have addition to your cooking routine.
Comfort in an Instant

75 Comfort Food Favorites for Your Pressure Cooker, Multicooker, and Instant Pot®

MELISSA CLARK

With 75 recipes—60 of which can be made in 60 minutes or less—these all new recipes are perfect for any Instant Pot®, multicooker, or pressure cooker.

Melissa Clark brings her trademark flavor-forward spin to favorite comfort foods that can be made in today’s most popular appliance: the Instant Pot® or multicooker. Spicy Turkey Meatloaf, Weeknight Chicken Parm, Baked Eggs and Cheese Grits, Matzo Ball Soup—these recipes not only cook quickly, but are also a snap to prep. Recipes include instructions for cooking on all multicooker settings so busy readers can decide whether they want to have their dinner cooked throughout the day, ready right when they get home, or in just a few minutes before they sit down to eat.

Also Available

$22.00 US ($29.00 CAN)

DINNER IN AN INSTANT
HC  •  ISBN: 9780525576140
$12.00 US ($19.00 CAN)

MELISSA CLARK is a staff writer for the New York Times Dining section, where she writes their wildly popular food column “A Good Appetite.” Online, the column receives 2 million unique visitors and 10 million page views per month, and Melissa stars in a complementary video series. The winner of James Beard and IACP awards, she is a regular on Today and NPR and has authored dozens of cookbooks, including Dinner and Dinner in an Instant.
Tasty Ultimate
How to Cook Basically Everything

M aster the basics, learn hacks and tricks, and impress yourself.

Tasty Ultimate is the must-have kitchen companion for home cooks of all skill levels. With 150 recipes written and photographed in Tasty’s trademark easy-to-follow, step-by-step style, this cookbook teaches readers everything they need to know—including what tools to invest in and which techniques are worth learning, plus how to implement all of it into actual meals. A combination of brand-new recipes and Tasty’s most popular features, like meal prep (Weekday Meal-Prep Chicken Burrito Bowls) and the Versus series (Fudgy vs. Cakely Brownies), this fun collection highlights the fresh and inventive flavors that Tasty does better than anyone else. In addition to vegetarian dishes, slow cooker meals, and indulgent desserts, you’ll also find large-scale recipes perfect for hosting “Friendsgiving” or Super Bowl Sunday. With Tasty Ultimate, there is no meal—big or small—that can’t be cooked.


TASTY LATEST AND GREATEST

ALSO AVAILABLE

"I like pie. That’s not a state secret. . . . I can confirm that the Red Truck Bakery makes some darn good pie."
—President Barack Obama

Red Truck Bakery Cookbook

Gold-Standard Recipes from America’s Favorite Rural Bakery

BRIAN NOYES WITH KEVIN MARTELL

Here are 85 nostalgic sweet and savory recipes for cookies, cakes, pies, and more.

Red Truck Bakery Cookbook is your one-way ticket to making delicious confections from the charming Virginia bakery, full of fresh flavors and a generous pinch of Americana. From Southern classics like Flaky Buttermilk Biscuits and Sorghum-Glazed Pecan Sticky Buns to local favorites like Shenandoah Apple Cake and Appalachian Pie with Ramps and Morels, to the highly praised Red Truck Bakery Granola and Sweet Potato Pecan Pie with Bourbon beloved by everyone from Oprah to President Obama, these knockout desserts and anytime snacks are sure to please!
I’m driving a rental car, navigating the 1,219 curves of northern Thailand’s so-called Death Highway for a dish of laap—minced meat, herbs, and a spice mixture that threatens to numb the tongue. It’s worth the drive.”

The food of northern Thailand is a world away from the Thai food that most of us are familiar with. It’s meaty and fragrant, smoky from charcoal grills and infused with the powerful flavors of garlic, shallots, and pounded chiles. It feels ancient but is ever-evolving.

With a documentarian’s approach and a photographer’s eye, longtime Andy Ricker collaborator Austin Bush travels across northern Thailand to take us into the kitchens of the region’s home cooks, academics, restaurateurs, writers, and hackers. Their recipes—many of which have never been recorded in English—and stories capture the people, the countryside, the markets, and, of course, the dishes of northern Thailand.

AUSTIN BUSH has lived in Thailand since 1999. He speaks, reads, and writes fluent Thai, has written extensively about Thai food, and photographed Andy Ricker’s Pok Pok and The Drinking Food of Thailand. His writing and photography have appeared in such places as Lonely Planet, BBC.com, Bon Appétit, CNN Travel, Condé Nast Traveler, Olive, Monocle, the New York Times, Saveur, Time.com, VICE, and the Washington Post, among others. His blog, austinbushphotography.com/blog, was a finalist in Saveur’s Best Food Blogs awards.

$40.00 US ($54.00 CAN)
All About Cake

CHRISTINA TOSI

Mind-blowing recipes for all things cake!
From the microwave to crockpot to oven.

All About Cake takes us into the sugar-fueled, manically creative cake universe of pastry superstar Christina Tosi. From her home kitchen to the creations of her beloved Milk Bar, the book covers everything from two-minute microwave mug cakes to gooey slow cooker cakes, buttery Bundts and pounds, her famous cake truffles, and, of course, her signature naked layer cakes. Bakers of all levels can indulge in these recipes, from classic Birthday Cake to true originals like Pretzel Cake with Stout Ganache and Honey Frosting. Along the way, Tosi reveals the method behind her team’s creativity—the formulas that will allow you to invent any cake flavor you can imagine.

At Milk Bar, it’s no secret that we love cake. It’s a way of life. From layer cakes to cake truffles, cake is what makes our operation go ’round. This book is our ode to that.”
“Through the recipes and stories here, I am thrilled to share the irresistible Catalan food and irrepressible Catalan spirit that lives and breathes in our bones.”

Catalan Food
Culture and Flavors from the Mediterranean
DANIEL OLIVELLA WITH CAROLINE WRIGHT

A guide to cooking simply and with love—the Catalan way.

Food is what brings people together. By the sea, over a glass of chilled vermouth and the din of happily shared homemade pica-pica (tapas), this is the most authentic version of Catalonia. The vibrant region in Northern Spain is known for its richly flavored cuisine that has remained unique throughout the country’s complex and fraught history. In Catalan Food, chef Daniel Olivella, a native, serves historical and personal narratives alongside 80 carefully curated recipes that are simple, freshly sourced, and intended to be cooked leisurely. Featuring traditional dishes like Paella de la Barceloneta (seafood paella) and Llom de Porc Canari (slow-roasted pork loin), as well as inventive takes on classics like Tiradito amb Escalivada (Spanish sashimi with roasted vegetable purée), Catalan Food brings into any home cook’s kitchen the heritage of Catalonia.

Chef DANIEL OLIVELL A owns two restaurants, B44 in San Francisco and Barlata in Austin, where he lives. With nearly 40 years of experience cooking authentic Catalan food, he is considered by many to be an authority on the food of the region.

CAROLINE WRIGHT is a cookbook author based in Seattle. She writes cookbooks, recipes, and articles that have appeared in Food Network Magazine, Rachael Ray Every Day, Southern Living, and Better Homes & Gardens.
I promise that you’ll be surprised and impressed by what the air fryer can do.”
Chilled Cucumber Avocado Soup

SERVES 4 TO 6

Umeboshi paste, made from pickled green plums, enlivens this simple soup with its salty-sour umami flavor. The savory tang is balanced by the cool, smooth texture. Serve this soup as a main for lunch with some crusty rolls for dipping or in shot glasses for a light and pretty appetizer.

1 ½ English cucumbers, peeled and cut into small dice (about 3 cups)
2 avocados, pit removed and flesh scooped out
6 tablespoons fresh lime juice (about 4 to 6 limes)
4 large garlic cloves, roughly chopped
2 tablespoon extra-virgin olive oil
1 ½ teaspoons umeboshi paste
4 tablespoons coarsely chopped fresh dill
1½ cups store-bought or homemade vegetable stock
½ teaspoon sea salt
2 teaspoons minced red onion, plus more to garnish, if desired
½ rib of celery, finely diced (about 4 tablespoons)
8 sprigs of fresh dill for garnish

1. In a high-speed blender, combine 2 cups of the cucumber, avocado, lime juice, garlic, oil, umeboshi paste, dill, vegetable stock and salt. Blend until smooth.
2. Pour the mixture into a large bowl. Add the remaining 1 cup cucumber, red onion and celery. Stir well. Cover and refrigerate for 1 hour before serving.
3. Pour the chilled soup into serving bowls and garnish with a sprig of fresh dill.
NASH PATEL and LEDA SCHEINTAUB

Masala Dosa, Dosa Monsieur, Pineapple-Upside Down Dosa, and more!

Dosas are thin, rice- and lentil-based pancakes that can be stuffed with a variety of flavorful fillings. Dosa Kitchen shows you how to make this favorite Indian comfort food at home with a master batter recipe and 50 recipes for fillings, chutneys, and even cocktails to serve alongside. Naturally fermented and gluten-free, dosas are easy to make vegetarian, vegan, and dairy-free as well. With this collection of dishes featuring traditional Indian flavors as well as creative twists, any kitchen can become a Dosa kitchen!
“Give someone a recipe, they eat a meal. Teach someone to cook, they eat for a lifetime.”

How to Cook Without a Book

Completely Updated and Revised
Recipes and Techniques Every Cook Should Know by Heart

PAM ANDERSON

New York Times bestselling author Pam Anderson updates her classic cookbook, with recipes that reflect how we eat today and lush, four-color photography.

It’s been 18 years since the blockbuster How to Cook Without a Book was published, and Pam Anderson’s method of mastering easy techniques to create simple, delicious meals is even more relevant now. Today’s home cook wants to learn useful techniques and know how to stock pantries and refrigerators to pull together flavorful meals on the fly. Understanding that most recipes are simply “variations on a theme,” Anderson innovatively teaches technique, ultimately eliminating the need for recipes. Each chapter contains helpful at-a-glance charts that highlight the key points of every technique, step-by-step photos, and a master recipe with enough variations to keep you going until you’ve learned how to cook without a book.

08/28/2018 • HC
$29.99 US ($39.99 CAN)

PAM ANDERSON is a New York Times bestselling author of seven cookbooks, including the Julia Child award-winning The Perfect Recipe. AARP’s official food expert and former executive editor of Cook’s Illustrated magazine, she is also a contributing chef at Runner’s World magazine.
NO-FUSS VEGETABLES
Tender and at the height of their flavor, as they are when cooked for less than a minute under pressure, vegetables are best served simply. Give them a pinch of coarse salt and a squeeze of lemon, or a dip into the garlicky Provençal aïoli, the mayonnaise-like sauce whisked up with just five ingredients.

“Start cooking your way through the recipes in this book, each of which includes directions for both stovetop and electric pressure cookers, and you’ll quickly see what all the fuss is about—this humble pot truly is the ultimate shortcut.”

Martha Stewart’s Pressure Cooker
100+ Recipes for Fast Flavor
EDITORS OF MARTHA STEWART LIVING

Transform the way you think about dinner—more flavor, less time, limitless options.

The time-saving pressure cooker and cult-favorite Instant Pot® continues its reign as a favorite gadget in kitchens everywhere, and with Martha Stewart’s Pressure Cooker, it’s easy to see why. Martha Stewart and her team present an authoritative volume packed with brilliant, streamlined recipes that are cooked under pressure to yield maximum flavor in much less time. As always, every recipe is rigorously tested and beautifully photographed, and features instructions for both types of pressure cookers (stovetop and electric), including the Instant Pot®. If you’re new to pressure cooking, Martha Stewart’s Pressure Cooker makes the experience foolproof and fearless, demonstrating the incredible versatility of the appliance. Staples that traditionally require long cooking times, such as whole grains, dried beans, and stocks, can be cooked in a flash and transformed into countless easy meals that will serve you throughout the week. Dishes that once seemed too labor-intensive to muster on a weeknight are ready in a fraction of the time. Plus, the pressure cooker can even do dessert—including cakes, puddings, and more.
Apéritif

Cocktail Hour the French Way
REBEKAH PEPPLER

Kick off your night the French way—with light drinks and inspired snacks.

Apéritif is about ushering in the evening, rousing the appetite, and doing so with a convivial, carefree spirit. Paris-based author Rebekah Peppler celebrates that easygoing lifestyle with simple, yet stylish recipes for both classic and modern low-alcohol, apéritif-style cocktails like Rosé Sours, Salers Spritzes, and Sherry Negronis, along with French-inspired bites and hors d’oeuvres such as Radishes with Poppy Butter, Gougères, Ratatouille Dip, and Buckwheat-Sel Gris Crackers. For evenings that put the focus on ease and approachability without sacrificing flair or flavor, Apéritif makes drinking and entertaining at home as effortlessly fun, fun, and effervescent as the offerings themselves.

“When I moved to Paris, I realized the French have perfected this casual, predinner practice of drinks and snacks.”

Instantly Southern

Fresh Southern Favorites Using Your Pressure Cooker, Multicooker, and Instant Pot®
SHERI CASTLE

75 familiar, friendly, and flavorful Southern revivals from praline cheesecake to bourbon and cola brisket—all made straightforward—simple for your favorite one-stop cooking appliance.

With 75 recipes and 50 full-color photographs dedicated to delicious and soulful Southern cooking, Sheri Castle’s Instantly Southern brings the best of the South into the convenient world of one-pot set-it-and-forget-it cooking. Featuring supermarket staples such as winter squash, pork chops, pot roast, and corn as well as signature Southern ingredients like okra, greens, beans, and Bourbon, these dishes are easy to know and love. Whether you’re cooking for company, the church social, or your family on a hectic night, there are plenty of tempting options for breakfast, lunch, dinner, and dessert too. Instantly Southern is the go-to cookbook for home cooks wanting to bring Southern classics into their kitchens with ease and excellence, as well as for veteran Southern cooks looking for new, no-fuss approaches to their favorite dishes.

SHERI CASTLE is a Chapel Hill-based cookbook author, recipe developer, and cooking teacher. She co-authored the Southern Living Community Cookbook and the Southern Foodways Alliance Community Cookbook. Her cookbook, The New Southern Garden Cookbook, was the winner of Cookbook of the Year by the Southern Independent Booksellers’ Association. Sheri is a frequent contributor to Southern Living, The Kitchn, and many others.
Coming to My Senses

The Making of a Counterculture Cook

ALICE WATERS

“Alice has written a book so intimate that, although I’ve known her most of my life, I feel I’ve finally gotten to know her.”

—RUTH REICHL

When Alice Waters opened the doors to her “little French restaurant” in Berkeley, California, in 1971 at the age of 27, no one anticipated the indelible mark it would leave on the culinary landscape—Alice least of all. In Coming to My Senses, she retraces the events that led her from a suburban upbringing to life in Berkeley in 1964 at the height of the Free Speech Movement, and introduces readers to the colorful characters, political ideologies, films, and foods that ultimately informed the unique culture on which Chez Panisse was founded. At once deeply personal and modestly understated, Coming to My Senses offers a revealing look at one woman’s evolution from a rebellious follower to respected activist, and how she established the iconic institution that redefined American cuisine for generations of chefs and food lovers alike.

“Ms. Waters is the reason restaurants started naming farms on menus and serving mesclun salads and American-made goat cheese.”

—New York Times

The Truffle Underground

RYAN JACOBS

A journey through the underworld of the truffle industry.

Beneath the glossy veneer of star chefs and crystal-laden white tablecloth restaurants exists the truffle underground, a hidden world of intrigue, sabotage, and crime that undergirds the elegance of truffles. Feuding factions use poisoned meatballs to eliminate rival truffle-hunting dogs. Crime syndicates steal research from the labs of scientists attempting to cultivate them, and unsuspecting foragers are held at gunpoint while bandits lift an entire month’s worth of income from their trunks. The Truffle Underground is a compulsively readable food exposé, a deeply researched dive into the mysterious origins and journey of the world’s most valuable fungus—from the scientific mysteries of their growth, to the story of the hapless French farmer who discovered the secret to cultivating them, to robberies in the forests and the white collar crimes that surround this secretive industry. Through it all, author Ryan Jacobs strives to answer this question: What, other than money, draws us to these dirt-covered knobs? And, at the end of the day, is it worth it?

RYAN JACOBS is an investigative reporter and senior editor at Pacific Standard. He has previously held positions at Mother Jones, Sierra, and The Atlantic. While he was at The Atlantic, his article profiling the truffle underworld went viral and became one of the most-viewed articles of 2014.
The most important aspect of what Thielen learns as a chef is how to apply masterful techniques with something less tangible: seduction.”

—Los Angeles Times

AMY THIELEN was the host of Food Network’s Heartland Table and is the author of the James Beard Award–winning cookbook The New Midwestern Table. She has cooked professionally under some of the most highly regarded chefs in New York City and now is a contributing editor at Saveur, as well as a freelance recipe developer and cooking instructor. She lives in Park Rapids, Minnesota, with her husband and their son.

“Give a Girl a Knife chronicles one cook’s journey from her rural Midwestern hometown to the intoxicating world of New York City fine dining—and back again—in search of her culinary roots. Amy Thielen’s critically acclaimed memoir offers a fresh, vivid view into the city’s high-end restaurant scene while reminding us that taste memory is the most important ingredient of all. Before Thielen cooked in the kitchens of New York City’s finest chefs—including David Bouley, Daniel Boulud, and Jean-Georges Vongerichten—she grew up in a northern Minnesota town next to the nation’s largest French fry factory, the center of the fast food nation, with a mother whose generous cooking pulsed with joy, sorrow, family drama, and an abundance of butter. When Thielen returns to her roots, she realizes that the marrow running through her bones is not demi-glace, but gravy—honest and irresistible.”

“In this edition you’ll find lots of cocktailian topics and recipes that didn’t even exist just a decade ago, along with recipes for classics reformulated by masters of the craft, and new innovations from the finest bartenders all over the world.”

—ROLLING STONE

Gary Regan and his entertaining and definitive book The Joy of Mixology have hugely influenced mixologists and bartenders around the world. This completely revised and updated edition fills in the gaps since the book was first published in 2003, incorporating Regan’s special insight on the craft cocktail revival and featuring new recipes, including smart revisions to the classics. Featuring his renowned system for categorizing drinks into families to help bartenders not only remember recipes but also invent their own, this is the must-have tome for both professionals and amateurs alike.

Gary Regan is also the author of The Negroni, The Bartender’s Bible, and The Martini Companion, among others. A consultant to major spirits producers such as Diageo and Pernod Ricard, he holds workshops, judges cocktail competitions, and lectures around the world. He lives in the Hudson Valley, New York.
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