



# NINE BEAN ROWS

AUTUMN/WINTER 2024

Book	Author(s)	ISBN	RRP
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**NINE BEAN ROWS**

A Compendium of Irish Pints: The Culture, Customs and Craic	Ali Dunworth	9781739210588	€15/£13
An Irish Food Story: 100 Foods That Made Us	Jp McMahon	9781738479504	€25/£22
And for Mains: Recipes, Stories and Pints with an Irish Butcher and a Chef	Gaz Smith Rick Higgins	9781739985806	€30/£27.50
Bake: Traditional Irish Baking with Modern Twists	Graham Herterich	9781999379940	€25/£21.50
Butter Boy: Collected Stories and Recipes	Paul Flynn	9781739210519	€40/£35
Cook: Traditional Irish Cooking with Modern Twists	Graham Herterich	9781739210595	€35/£30
Irish Kitchen Cocktails: 60 Drinks You Can Make at Home with Everyday Equipment	Oisín Davis	9781739210526	€18/£15.50
Paradiso: Recipes and Reflections	Denis Cotter	9781739210502	€39/£35
Seed to Supper: The Journey of Your Food from the Ground Up	Michelle Darmody	9781739210571	€20/£17.50
The Gathered Table: A Taste of Home	Gather & Gather in aid of Peter McVerry Trust	9781999379995	€30/£27.50
The Old Spot Cookbook: A Decade at Dublin's Favourite Gastropub	Aoife Carrigy	9781738479511	€35/£30

Book	Author(s)	ISBN	RRP
<b>BLASTA BOOKS</b>			
Blasta Books #1: Tacos	Lily Ramirez-Foran	9781999379902	€15/£13
Blasta Books #2: Hot Fat	Russell Alford Patrick Hanlon	9781999379919	€15/£13
Blasta Books #3: The United Nations of Cookies	Jess Murphy Eoin Cluskey	9781999379926	€15/£13
Blasta Books #4: Wok	Kwanghi Chan	9781999379933	€15/£13
Blasta Books #5: Soup	Blanca Valencia Dee Laffan Mei Chin	9781999379957	€15/£13
Blasta Books #6: Tapas	Anna Cabrera Vanessa Murphy	9781999379964	€15/£13
Blasta Books #7: Wasted	Conor Spacey	9781999379971	€15/£13
Blasta Books #8: Masarap	Richie Castillo Alex O'Neill	9781999379988	€15/£13
Blasta Books #9: Funky	Caitlin Ruth	9781739210533	€15/£13
Blasta Books #10: Whole Catch	Aishling Moore	9781739210540	€15/£13
Blasta Books #11: Agak-Agak	Sham Hanifa	9781739210557	€15/£13
Blasta Books #12: Socafro	JD Jeje	9781739210564	€15/£13

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CAMPBELL'S

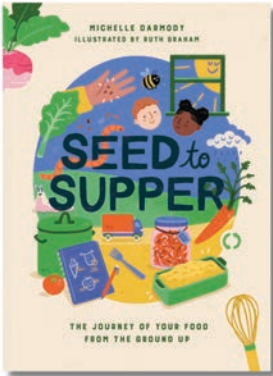
Perfect TEA

Beautiful  
Delicious

# Nine Bean Rows is a boutique Irish publishing house for tastemakers and storytellers.

At Nine Bean Rows, we believe there are two things that connect everyone, everywhere: food and stories.

Specialising in food and drink, our aim is to provide a more inclusive snapshot of Ireland's modern, diverse and exceptional food culture, and in so doing to create a new culinary canon.



# SEED TO SUPPER: THE JOURNEY OF YOUR FOOD FROM THE GROUND UP

**WRITTEN BY MICHELLE DARMODY  
ILLUSTRATED BY RUTH GRAHAM**

How does your food get on your plate? Where does it come from? How does it grow? How does it travel around the globe to get to you? And once you have it, how do you cook and eat it?

*Seed to Supper* takes you through every stage of food's journey from its start as a seed in the soil to the table via the kitchen and everything – and everywhere! – in between. You'll not only learn how to grow, buy and cook food, you'll also learn how what we eat affects the planet and see how people eat and share food at dinner tables around the world.



**HARDBACK**

**ISBN:** 9781739210571

**Extent:** 128 pages

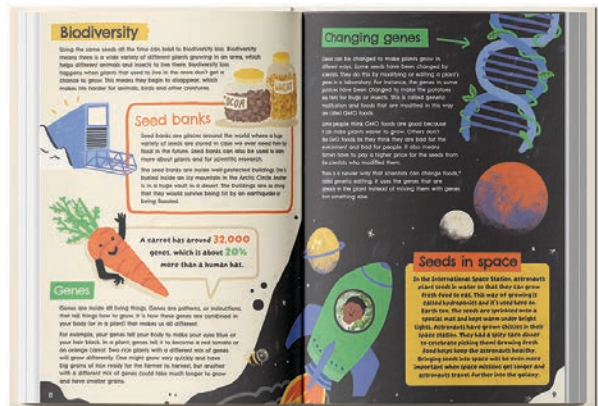
**Size:** 177mm x 248mm

**Published:** 05 September 2024

**Price:** €20.00 / £17.50

**Age:** 9–12 years

**Rights available:** World



## ABOUT THE AUTHOR

Dr Michelle Darmody's work brings together sustainability, food entrepreneurship and creativity. Her PhD focused on environmental food education for children. Her research projects have won RETHINK Ireland Social Innovation funding and she was named an Ashoka Changemaker. Michelle writes an award-winning weekly column for the *Irish Examiner*. Her extensive knowledge of sustainability and the food landscape also stems from the creation of large-scale events tackling climate change, such as Eat the Streets for Dublin City Council and Summer Rising for IMMA, and she is a regular commentator for Irish media.

With cooking tips and easy recipes you can make yourself, DIY activities, interesting anecdotes and fascinating facts, follow your food from the ground up and see how food connects us all.





# COOK:

## TRADITIONAL IRISH COOKING WITH MODERN TWISTS

### GRAHAM HERTERICH

Graham Herterich is back with a follow-up to his debut cookbook, with a savoury spin this time. Graham flips the script on favourites like bacon and cabbage to turn it into cabbage and bacon, while Irish stew gets reimagined as a lamb tagine. Beloved Irish classics such as the 'mammy salad', a chicken fillet roll and our classic combo of lasagne, coleslaw and chips all feature alongside modern versions updated with the flavours and ingredients available to us now.



**HARDBACK**

**ISBN:** 9781739210595

**Extent:** 224 pages

**Size:** 223mm x 175mm

**Published:** 19 September 2024

**Price:** €35.00 / £30.00

**Rights available:** World





## ABOUT THE AUTHOR

Graham Herterich is well known for creating dishes with both conventional and unusual flavour combinations, using traditional Irish recipes as inspiration. Having learned to bake with his granny at a young age, he went on to become a classically trained chef who re-established his passion for baking as his career progressed. This ultimately led him to set up The Cupcake Bloke in 2012 and open his first retail store, The Bakery, in Rialto in 2018. A Bosch ambassador and the winner of several Blas na hÉireann Awards and Chef Ireland Awards, Graham is passionate about flavour and quality while bringing an element of fun to his food.

[@grahamherterich](https://www.instagram.com/grahamherterich)

The book is structured around the unique way we eat in Ireland, broken up into the five mealtimes of breakfast, lunch, dinner, tea and supper. There is also a chapter dedicated to pork and bacon, inspired by his childhood growing up over the family butcher shop.

Whether it's a bowl of coddle or a spice bag, *Cook* shows that traditional and modern Irish cooking isn't defined by what it is, but rather by what it does: it nurtures us, warms us and makes us who we are.





# THE OLD SPOT COOKBOOK:

## A DECADE AT DUBLIN'S FAVOURITE GASTROPUB

**AOIFE CARRIGY**

On a quiet corner in Dublin tucked under a train bridge, there's a spotted pig taking a wash in a claw-foot bath. 'Welcome to The Old Spot', the hand-painted sign reads.

Celebrating ten years on Bath Avenue, *The Old Spot Cookbook* gathers together the all-time favourite recipes at this award-winning gastropub, from mussels pil pil and short-rib lasagne to the daily pies and famous Sunday roasts with all the trimmings that have fans across the city. They've also shared some of their professional



**HARDBACK**

**ISBN:** 9781738479511

**Extent:** 232 pages

**Size:** 240mm x 189mm

**Published:** 26 September 2024

**Price:** €35.00 / £30.00

**Rights available:** World







# AN IRISH FOOD STORY: 100 FOODS THAT MADE US

JP MCMAHON

*An Irish Food Story* looks at history, culture and identity in Ireland through 100 foods. From farmhouse cheese to Findus Crispy Pancakes and everything in between, Jp McMahon shows that we truly are what we eat.

It's a story about what we had and what we wanted, about what we got and what we ate, from the first settlers who arrived on the island 10,000 years ago to the people who call Ireland home today.



**HARDBACK**

**ISBN:** 9781738479504

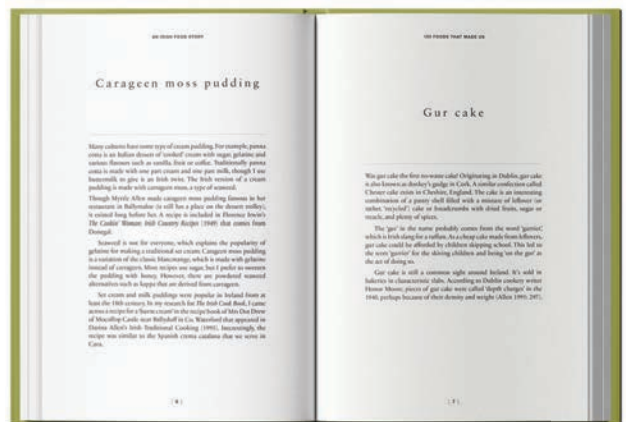
**Extent:** 232 pages

**Size:** 220mm x 155mm

**Published:** 17 October 2024

**Price:** €25.00 / £22.00

**Rights available:** World

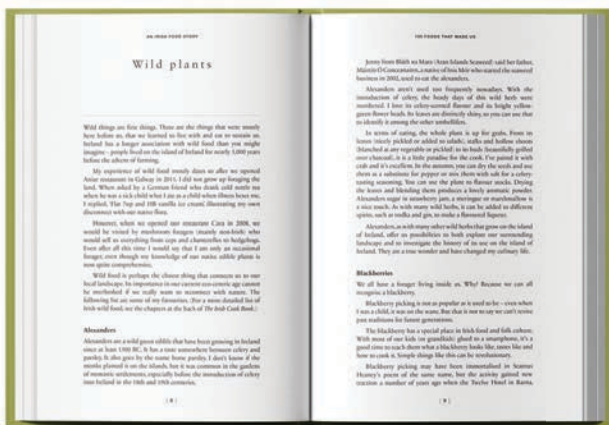


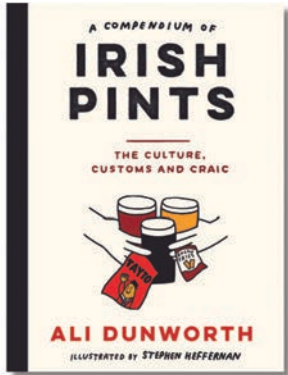
## ABOUT THE AUTHOR

Jp McMahon is a Michelin-starred chef, restaurateur and the best-selling author of *The Irish Cookbook*. Jp is an ambassador for Irish food, travelling widely to promote Ireland, its produce and food culture. He is also the founder of and host to one of the biggest and most talked-about international food events in Europe, Food on the Edge, that features the best chefs from across the globe. Jp is also a member of Euro-Toques Ireland and is committed to the educational and ethical aspects of food, to buying and supporting the best of local and free-range produce, and to engaging directly with farmers and producers. Jp is a regular contributor to Radio One and Newstalk radio, has a monthly slot on RTÉ TV and wrote a weekly column for the *Irish Times* for eight years. [@mistereatgalway](https://twitter.com/mistereatgalway)

The Irish food story is also about what we *didn't* eat. It's about how we sometimes ignored the very foods that are right in front of us. It's about how we still struggle to assert our native food culture and food identity due to a history of colonialism, famine and self-doubt.

The high and the low, the good and the bad, feast and famine all have a place in the Irish food story. Jp McMahon invites us to explore it and celebrate it together.





# A COMPENDIUM OF IRISH PINTS: THE CULTURE, CUSTOMS AND CRAIC

**ALI DUNWORTH**

In Ireland, a pint – having one, going for one, buying one – is a cultural institution. It’s about so much more than 568ml of beer in a glass. But how did a simple pint become such a phenomenon?

In *A Compendium of Irish Pints*, Ali Dunworth delves into the culture, customs and *craic* surrounding pints in Ireland, from airport pints to unplanned pints, pints for celebrations and pints for commiserations, festival pints, quiet pints, crisps and pints and everything in between.



**HARDBACK**

**ISBN:** 9781739210588

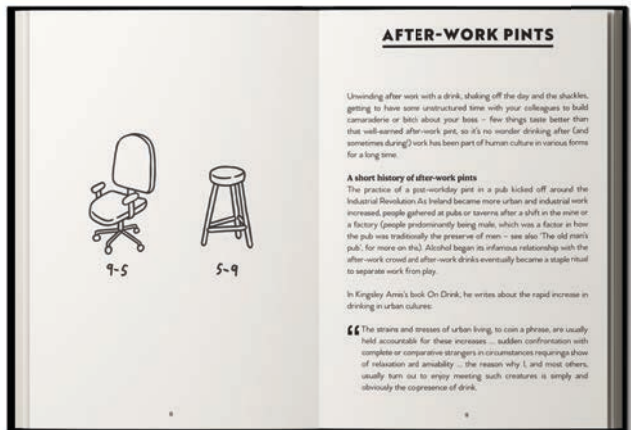
**Extent:** 232 pages

**Size:** 139mm x 190mm

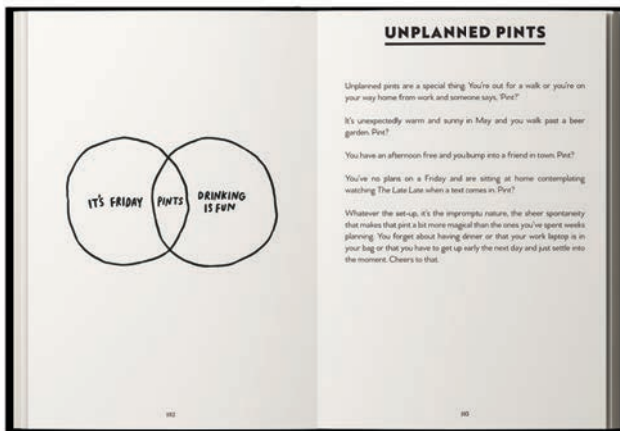
**Published:** 07 May 2024

**Price:** €15.00 / £13.00

**Rights available:** World



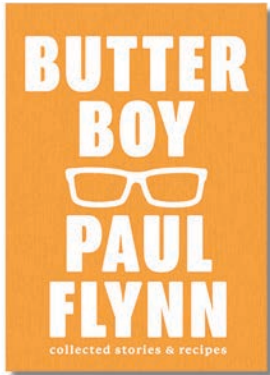
With illustrations by Stephen Heffernan, aka Hephee, that perfectly capture the culture of pints in his iconic style, you'll find yourself working up a thirst and sending that text we all love to get: 'Pint?'



## ABOUT THE AUTHOR

Ali Dunworth is a writer, journalist, consultant and events curator who loves writing and talking about food and drink so much that she's made a career out of it. She started out working in hospitality before a career behind the scenes in food TV. In between TV productions, she always returned to bar and restaurant work, either waiting tables, making drinks or back in the kitchen. There was even a year spent cooking at Lord's Cricket Ground and another running butchers in Melbourne. As a freelance food, drink and travel writer, Ali contributes to the *Irish Times*, *Food & Wine Magazine* and many others. She also curates and hosts numerous Irish food events and festival stages. At the heart of everything Ali does is great local food and drink and a hunger for the stories that go with them. Cooking, writing, storytelling, washing up, pouring pints, writing about pints – she's done them all, and as a freelancer, she's always prepared to do any of them again.

[@alidunworth](https://www.instagram.com/alidunworth)



# BUTTER BOY: COLLECTED STORIES AND RECIPES

PAUL FLYNN

*Butter Boy* is the complete collection of all 152 articles and over 450 recipes from Paul Flynn's tenure as food writer for the *Irish Times* from November 2019 to October 2022. Paul's columns also chronicled what turned out to be the three most unusual and challenging years of our lives, when cooking and mealtimes took on new meaning.



**HARDBACK**

**ISBN:** 9781739210519

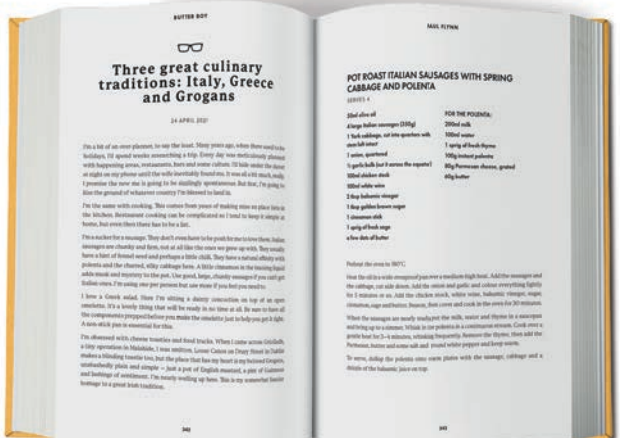
**Extent:** 728 pages

**Size:** 156mm x 216mm

**Published:** 14 September 2023

**Price:** €40.00 / £35.00

**Rights available:** World





# ‘I’m a butter, pot, cook, eat kind of guy.’

Paul Flynn

Paul’s food is simple, seasonal and family-oriented. It’s designed to give comfort at any time of year because after a hard day, cooking dinner can be soothing and eating it can be comforting. Afterwards, the world feels just that little bit better. Warm, witty and laugh-out-loud funny, reading and cooking from *Butter Boy* is like spending time in the kitchen with an old friend.

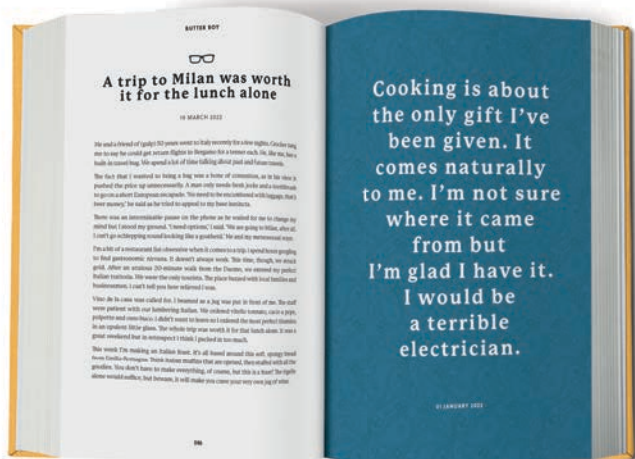
## ABOUT THE AUTHOR

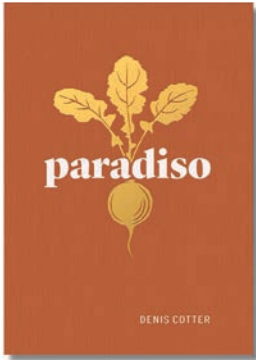
Paul Flynn is a chef, restaurateur, cookery school owner and teacher, TV presenter and personality. He co-owns the Tannery Restaurant and Townhouse in Dungarvan, County Waterford with his wife, Máire, which opened in 1997. In 2008, they opened the Tannery Cookery School.

Paul has been a regular on Irish and international television with numerous successful shows, including *Lords and Ladles* and *Paul Flynn’s Food Truck Favourites*. Paul has also been the cookery writer for the *Irish Times* on two occasions: from 2000 to 2004 and from 2019 to 2022.

When Paul isn’t in the kitchen or at a music festival, he’s probably hopping on a plane for a new adventure. Who knows, he may even write more about his travels someday.

[@paulflynnchef](https://www.instagram.com/paulflynnchef)





# PARADISO: RECIPES AND REFLECTIONS

**DENIS COTTER**

When Denis Cotter opened Paradiso in Cork City in 1993, he wanted to create an exciting, modern, vegetable-based cuisine. The restaurant soon gained local and international recognition for its ground-breaking, flavour-driven food, and its dedication to local and seasonal produce was ahead of its time. Paradiso continued to evolve over the decades, and along the way a unique cuisine came into being, a style of cooking that grew into something that remains identifiably Paradiso.



**HARDBACK**

**ISBN:** 9781739210502

**Extent:** 224 pages

**Size:** 170mm x 240mm

**Published:** 28 September 2023

**Price:** €39.00 / £35.00

**Rights available:** World



# ‘A landmark title in Irish food publishing.’

John and Sally McKenna

This new book captures the essence of Paradiso now, with just a nod to the past and an eye on the future. It is a collection of new and evolved recipes, presented in a way that reflects how the dishes are prepared and served in the restaurant. There is also a comprehensive section that will teach you how to make the core elements that are the foundation of the kitchen, the things that deliver concentrated flavours and textures. With these building blocks, you will be able to bring a touch of Paradiso to everything you cook.



## ABOUT THE AUTHOR

Denis Cotter is the owner and executive chef of Paradiso in Cork, where his inventive and flavour-driven food has been at the forefront of vegetable cuisine since the restaurant opened in 1993. He is the author of four previous books: *The Café Paradiso Cookbook* (1999), *Paradiso Seasons* (2003), *Wild Garlic, Gooseberries ... and Me* (2007) and *For the Love of Food* (2011).

Denis is always working and yet always trying to retire to pursue his other career as a barman and to find the time to learn to play trombone.

[@paradisocork](https://www.paradisocork.com)

**WINNER**  
**Best Cookbook 2023**  
**Irish Food Writing**  
**Awards**



# IRISH KITCHEN COCKTAILS:

## 60 DRINKS YOU CAN MAKE AT HOME WITH EVERYDAY EQUIPMENT

**OISÍN DAVIS**

In *Irish Kitchen Cocktails*, industry pro Oisín Davis shows you how easy it is to make cocktails with Irish spirits using everyday kitchen equipment. Do you have a spoon and a large bowl? You can stir up the perfect punch for any kind of party, like Mrs Doyle's Iced Tea. Remember that NutriBullet you bought because you wanted to go on a smoothie diet? Dust it off and you can rock out a whole heap of frozen cocktails, including a Frozen Jameson, Ginger Ale & Lime.



**HARDBACK**

**ISBN:** 9781739210526

**Extent:** 160 pages

**Size:** 139mm x 190mm

**Published:** 05 October 2023

**Price:** €18.00 / £15.50

**Rights available:** World



Got a decent-sized jug and a hand blender? You can lash together amazing cocktails in minutes, such as a Wicklow Wanderer. Found yourself in a cocktail emergency? Be prepared with drinks such as the Ginger Divil.

After travelling the world spreading the word about Irish drinks, Oisín knows that Ireland is home to some of the best distilleries on the planet, and it's not just whiskey. We're also creating incredible Irish gin, poitín, vodka, rum, liqueur, mead, vermouth and fruit distillates. In these 60 recipes, from a classic Irish coffee to a frozen poitín piña colada, Oisín is on a one-man mission to show you how to mix up whopper homegrown drinks. *Sláinte!*

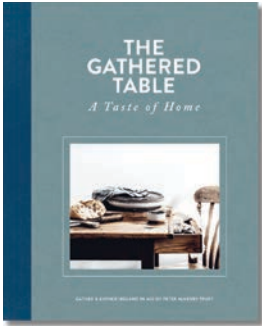
## ABOUT THE AUTHOR

Oisín Davis is a self-confessed wizened old warhorse of the Irish drinks industry. His love for Irish spirits and cocktails led him to establish Ireland's first dedicated drinks consultancy, Great Irish Beverages. Through this company, he has run nationwide drinks festivals and has worked all over the world educating and marketing for Jameson's global team. He also manages publicity for some of Ireland's most prestigious spirits and iconic whiskeys.

Oisín has an award-winning monthly column in *Food & Wine Magazine* with the *Business Post* and is a regular radio and TV contributor. When not working, Oisín can be found taking icy dips at his beloved Forty Foot or destroying his kitchen by cooking and serving meals for his long-suffering family and friends.

[@oisindavis](http://oisindavis.com)





# THE GATHERED TABLE: A TASTE OF HOME

COMPILED BY GATHER & GATHER IRELAND

Home means many things. It's a place for family, friends and solitude. It's a safe haven and a retreat. It provides shelter, security and independence. And for those who have lived without a home, it means everything.

*The Gathered Table: A Taste of Home* is a collection of 55 recipes from across Ireland's food world. Bakers and butchers, farmers and food champions, producers, shopkeepers and chefs have shared their most cherished recipes, all for a good cause.



**HARDBACK**

**ISBN:** 9781999379995

**Extent:** 160 pages

**Size:** 236mm x 287mm

**Published:** 30 March 2023

**Price:** €30.00 / £27.50

**Rights available:** World



## Baked sausage meatballs (or potato balls)

**From Elizabeth, Rosanna & Adam**

People, foodies, together and food are all important factors in maintaining a happy home. It's simply from this love that they are compiling 'The Gathered Table' and pass on your special bit of home to someone else.

**Ingredients**

1kg sausage meat

1kg potato, peeled and finely diced

1kg onion, finely diced

1kg carrot, finely diced

1kg courgette, finely diced

1kg mushrooms, finely diced

1kg tomatoes, finely diced

1kg sweetcorn, finely diced

1kg peas, finely diced

1kg beans, finely diced

1kg lentils, finely diced

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1kg chickpeas, finely diced

1kg kidney beans, finely diced

1kg black beans, finely diced

1kg pinto beans, finely diced

1kg cannellini beans, finely diced

1kg borlotti beans, finely diced

1kg adzuki beans, finely diced

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1kg adzuki beans, finely diced

1kg lentils, finely diced

1kg chickpeas, finely diced





# BAKE:

## TRADITIONAL IRISH BAKING WITH MODERN TWISTS

### GRAHAM HERTERICH

Graham Herterich, aka The Cupcake Bloke, has always been fascinated by taking classic Irish recipes and giving them a modern twist. In *Bake: Traditional Irish Baking with Modern Twists*, every recipe for a traditional bake is followed by a fresh new spin using the ingredients available in Ireland now, from advieh to zhug. It could be an exact update of the recipe or it could be a modern interpretation of the flavour combination or the concept, like a classic coffee and walnut cake reimaged as a coffee and walnut pavlova with coffee poached pears.



**HARDBACK**

**ISBN:** 9781999379940

**Extent:** 224 pages

**Size:** 175mm x 223mm

**Published:** 08 September 2022

**Price:** €25.00 / £21.50

**Rights available:** World





Food is a powerful link to our past, so writing the book also became a trip down the memory lane of Graham's childhood, teens and early twenties all the way through to the last few years, when he became more confident in his food, flavours, inspirations and textures. Graham also realised that baking is more than just an action – it's an invitation to the people you are going to share it with, a symbol of generosity and a gesture of love.

## ABOUT THE AUTHOR

Graham Herterich is well known for creating dishes with both conventional and unusual flavour combinations, using traditional Irish recipes as inspiration. Having learned to bake with his granny at a young age, he went on to become a classically trained chef who re-established his passion for baking as his career progressed. This ultimately led him to set up The Cupcake Bloke in 2012 and open his first retail store, The Bakery, in Rialto in 2018. A Bosch ambassador and the winner of several Blas na hÉireann Awards and Chef Ireland Awards, Graham is passionate about flavour and quality while bringing an element of fun to his food. *Bake* is his first book.

[@grahamherterich](https://www.instagram.com/grahamherterich)





## AND FOR MAINS: RECIPES, STORIES AND PINTS WITH AN IRISH BUTCHER AND A CHEF

**GAZ SMITH AND RICK HIGGINS**

*And for Mains* is the brainchild of Gareth Smith and Rick Higgins, a chef and a butcher with a passion for food and an even bigger passion for life. This book was born out of a desire to share their knowledge, stories and recipes with the people who they know love all the same things that they do.



**HARDBACK**

**ISBN:** 9781739985806

**Extent:** 280 pages

**Size:** 280mm x 214mm

**Published:** 04 November 2021

**Price:** €30.00 / £27.50

**Rights available:** World



# A butcher and a chef walk into a bar ... and Dublin food history is made.

In this, their first cookbook, they combine the recipes for meat feasts, seafood classics and a few of those curveballs Gaz is renowned for with stories of the food scene in Ireland, from the inside scoop on Irish beef to the reality of crab fishing in the Irish Sea. Once you've sat down to a table overflowing with seafood, meat, shellfish and sides, there will be only one question to ask: *and for mains?*



## ABOUT THE AUTHORS

Gaz Smith is the owner and mastermind behind Michael's, Big Mike's and Little Mike's, three restaurants in Dublin with a legion of loyal fans.

[@MichaelsCoDub](#)

Rick Higgins is an award-winning butcher running what many regard to be one of the best butcher shops in the country, Higgins Family Butcher in Sutton.

[@higginsbutchers](#)



**WINNER OF  
IACP COOKBOOK  
AWARD 2022**



LITTLE BOOKS

**BLASTA**

BIG VOICES

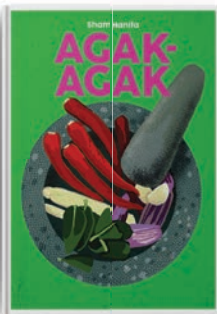
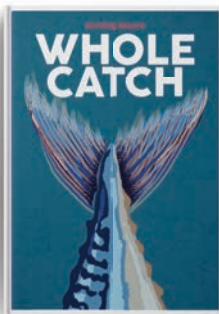
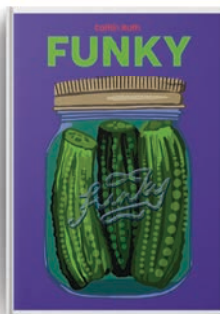
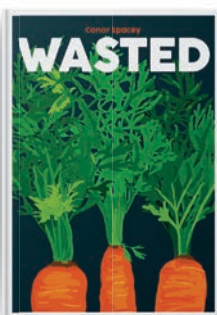
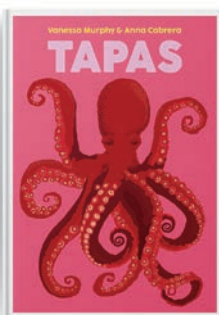
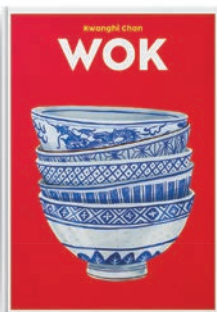
**blasta (blastə) adj**  
From the Irish  
language, meaning  
delicious, tasty,  
appetising.  
Rhymes with pasta.

Blasta Books are changing the way that cookbooks are published in order to make more room at the table.

Hardcover, small format and illustrated by Dublin artist Nicky Hooper, the cookbooks are released four times a year as a quarterly periodical series.

Each volume is a standalone 72-page A5 cookbook, but as a collectible series they also provide a more inclusive snapshot of Ireland's modern and diverse food culture, from tacos to tapas, spice bags to sushi.

**They are little books with big voices.**



Blasta Books are to cookbooks what street food is to restaurants: they give people a fun, accessible and affordable way to eat exciting food.

Blasta Books launched in 2022 as an imprint of Nine Bean Rows to connect people through food and stories and to prioritise new, unpublished voices in Ireland. With the expensive styling, photography and high production costs of traditional cookbooks, often only high-profile people and mainstream topics or trends can get published, leaving many voices and many parts of Irish food culture unrepresented.

Publisher Kristin Jensen was convinced that there had to be another way, one that enables more voices to be heard and more niches, topics and cuisines to be explored, but that also puts more fun back in the kitchen. And so, Blasta Books was born. Blasta Books provides a more inclusive snapshot of Ireland's modern and diverse food culture to make more room at the table.

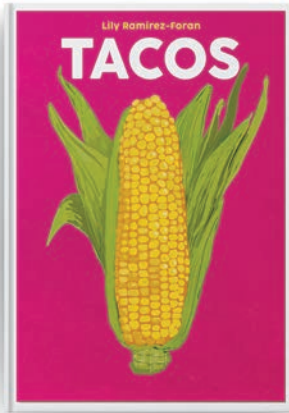
[blastabooks.com](https://blastabooks.com) @blastabooks

**‘I’m a huge fan of Blasta Books. This is a series that is worth collecting in its entirety. The recipes are unfailingly greed-inducing, and the design, use of colour, and the charming illustrations (rather than photographs) by Nicky Hooper make these little books beautifully collectible.’**

Nigella Lawson

**‘The first series of Blasta Books isn’t just a breath of fresh air for the cookbook publishing world; it’s a veritable hurricane ... smart, beautifully written and gorgeously designed, they are that ideal thing: both functional cookbooks and delightful, sassy objects.’**

Jay Rayner



## BLASTA BOOKS #1 TACOS

LILY RAMIREZ-FORAN

Lily Ramirez-Foran has spent years sharing how fun, vibrant and convivial Mexican food is and how easy it is to make at home, and what better way to do that than with tacos? These are the authentic flavours of Mexico, from real corn tortillas to smoky chillies, matched with the best of Irish produce. There is something for everyone here, whether you're a carnivore, vegetarian or vegan. Your taco night is about to get taken up a level.



**HARDBACK**

**ISBN:** 9781999379902

**Extent:** 72 pages

**Size:** 217mm x 154mm

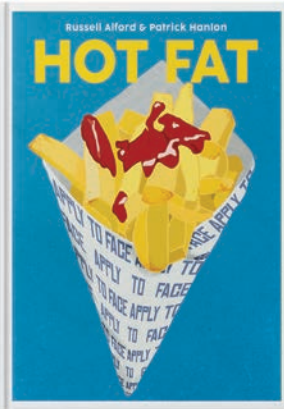
**Published:** 03 February 2022

**Price:** €15.00 / £13.00

**Rights available:** World







## BLASTA BOOKS #2 HOT FAT

**RUSSELL ALFORD AND PATRICK HANLON**

Russell Alford and Patrick Hanlon are fried food aficionados – they are absolutely obsessed with anything that can be put in a deep-fryer or a pot full of dripping. They've taken familiar favourites, chipper classics and the flavours we can't get enough of these days and have created the ultimate version of every recipe, from the perfect chips to spice burgers, corn dogs and Korean fried chicken. Their style is all about fun, casual and approachable food, which is exactly what this book delivers.



**HARDBACK**

**ISBN:** 9781999379919

**Extent:** 72 pages

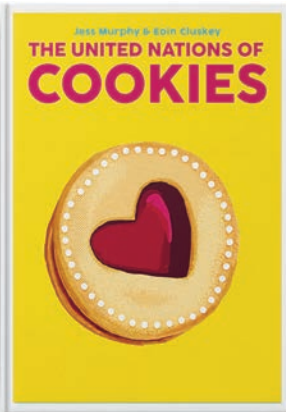
**Size:** 217mm x 154mm

**Published:** 05 May 2022

**Price:** €15.00 / £13.00

**Rights available:** World





## BLASTA BOOKS #3

# THE UNITED NATIONS OF COOKIES

**JESS MURPHY AND EOIN CLUSKEY**

Cultures and cuisines have many differences, but one thing they all have in common is cookies. No matter the country, cookies evoke fond childhood memories and feature in many holidays and celebrations. But there's more to this book than just a sweet treat. Author Jess Murphy is an official High-Profile Supporter of the UNHCR (the UN Refugee Agency), with whom she works to raise awareness and to advocate for refugees. For this book, Jess worked with refugees around Ireland to collect and share their recipes as well as immigrants who have made Ireland their home. Meanwhile, author Eoin Cluskey has tested all the recipes at his Bread 41 bakery in Dublin. This is a little book with a big heart, showing that food knows no borders.



**HARDBACK**

**ISBN:** 9781999379926

**Extent:** 72 pages

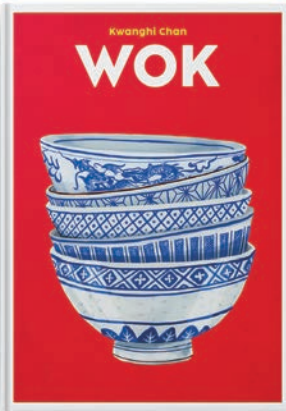
**Size:** 217mm x 154mm

**Published:** 04 August 2022

**Price:** €15.00 / £13.00

**Rights available:** World





## BLASTA BOOKS #4 WOK

**KWANGHI CHAN**

Born in Hong Kong but raised in Buncrana, County Donegal, Kwanghi Chan's book, *Wok*, is the first Irish-Chinese cookbook to be published. The book is broken down into nine sections – dumplings, street food, rice, beef, pork, chicken, seafood, vegetarian and sweet – with three recipes in each section. Kwanghi wants to bring Asian food to a wider Irish audience and this book is the approachable introduction you need.



**HARDBACK**

**ISBN:** 9781999379933

**Extent:** 72 pages

**Size:** 217mm x 154mm

**Published:** 03 November 2022

**Price:** €15.00 / £13.00

**Rights available:** World





## BLASTA BOOKS #5 SOUP

**BLANCA VALENCIA, DEE LAFFAN  
AND MEI CHIN**

Everyone is passionately opinionated about their soups. We can argue through the night about blended soups, cold soups, greens in our soups, clear soups and, ultimately, why our favourite soup is the very best. The soups we make say we miss our moms, we want to travel, that the seasons are changing or that we are truly, deeply hungover. Soups define the stock from which we come and connect us all. In *Soup*, authors Blanca Valencia, Dee Laffan and Mei Chin take you on a journey around the globe from the comfort of the communities within Ireland. The soups they have collected reflect individual cultures, memories and tastes, but they are also a reflection of Irish food today and the people behind it.



**HARDBACK**

**ISBN:** 9781999379957

**Extent:** 72 pages

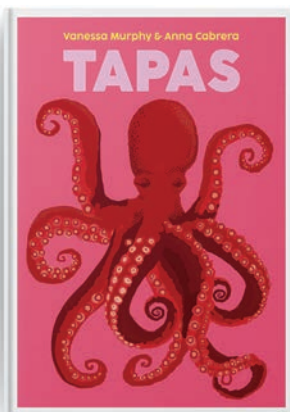
**Size:** 217mm x 154mm

**Published:** 26 January 2023

**Price:** €15.00 / £13.00

**Rights available:** World





## BLASTA BOOKS #6 TAPAS

**VANESSA MURPHY AND ANNA CABRERA**

Tapas are the perfect party food and even better icebreakers (great for first dates!). They can be enjoyed at a table, bar or simply as finger food. It's all about sharing. And the best part is that you don't have to commit to one dish – you can sample them all. The dishes that Anna Cabrera and Vanessa Murphy have shared in *Tapas* are the way they love to prepare these recipes in their beloved Dublin restaurant, Las Tapas de Lola. There are thousands of different ways to create so many of these dishes, but that's the joy of Spain. Each region, city, village, bar and family has their own version that's been handed down over the years. Hopefully you can now make these your own too.



**HARDBACK**

**ISBN:** 9781999379964

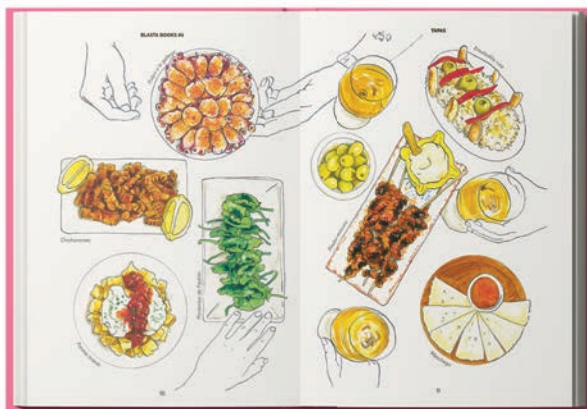
**Extent:** 72 pages

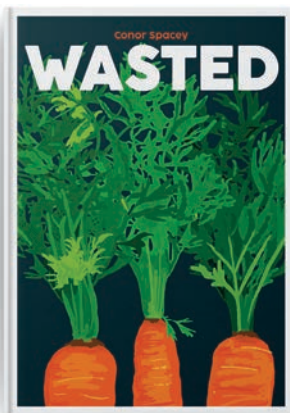
**Size:** 217mm x 154mm

**Published:** 20 April 2023

**Price:** €15.00 / £13.00

**Rights available:** World





## BLASTA BOOKS #7 WASTED

CONOR SPACEY

*Wasted* is a capsule collection of recipes that have come from identifying some of the most wasted food items in our homes. This book will help you to stop wasting food and turn perfectly good ingredients into delicious dishes. And the key word here is *delicious*. The book's ulterior motive may be to get you to think differently about ingredients and waste, but the driver for all these plant-based recipes is flavour. *Wasted* will change your mindset and reconnect you to real food, from the root to the tip.



**HARDBACK**

**ISBN:** 9781999379971

**Extent:** 72 pages

**Size:** 217mm x 154mm

**Published:** 27 July 2023

**Price:** €15.00 / £13.00

**Rights available:** World





## BLASTA BOOKS #8: MASARAP

**RICHIE CASTILLO AND ALEX O'NEILL**

Richie Castillo is the chef behind Bahay, a Filipino pop-up restaurant that he started and runs with his partner, Alex O'Neill. Richie and Alex named Bahay after the Tagalog word for home while the title of this, their first book – *Masarap* – means tasty in Tagalog, the Filipino language. It's a nod to Bahay's Irish-Filipino background, seeing as how *blasta* means tasty in Irish. For Richie, this book was a catalyst for exploring and connecting with his Filipino heritage. You'll find classic dishes such as adobo, a range of exciting Filipino dishes and playful recipes with Filipino flavours that highlight his experience growing up eating Filipino food with Irish ingredients. *Masarap* is an exploration of Filipino food through an Irish cultural lens and a way to introduce more people to the food of the Philippines.



**HARDBACK**

**ISBN:** 9781999379988

**Extent:** 72 pages

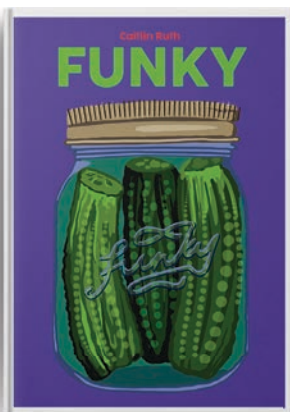
**Size:** 217mm x 154mm

**Published:** 26 October 2023

**Price:** €15.00 / £13.00

**Rights available:** World





## BLASTA BOOKS #9: FUNKY

CAITLIN RUTH

If you take the five basic flavour profiles – sweet, sour, salty, bitter, umami – then add the basic contrasts of a successful dish – smooth, crunchy, zingy, fatty, crispy – you soon realise that using pickles in your cooking can lay down some excellent funky beats. For Caitlin Ruth, when it comes to pickles she’s looking for taste, a contrast of flavours and a good way to make a funky dish. There are few dishes that can’t be improved by the addition of a pickle – and few fruits and vegetables that can’t be thrown into a jar in a 10-minute pickle project. With suggestions for how to eat and serve each pickle and tips on how to use them in surprising ways (think pickle-brined fries or a pickle zhoug), Caitlin puts the fun into *Funky* to pack your plate with flavour.



**HARDBACK**

**ISBN:** 9781739210533

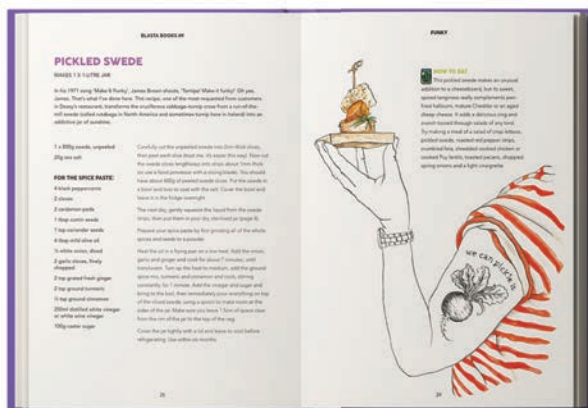
**Extent:** 72 pages

**Size:** 217mm x 154mm

**Published:** 25 January 2024

**Price:** €15.00 / £13.00

**Rights available:** World







## BLASTA BOOKS #10: WHOLE CATCH

**AISHLING MOORE**

The whole-catch approach underpins everything Aishling Moore does at her Goldie seafood restaurant in Cork City, where she serves the fish that had previously been thrown back and converts the wary to fully fledged seafood lovers. Determined to take whatever is landed and to use as much of that as possible, not to mention building up a larder for days when bad weather means there are no boats out, Aishling has to get creative. That philosophy is reflected in *Whole Catch*, which shows you how to cook seafood from gill to fin. With musings on sustainable seafood and regenerative aquaculture, illustrated step-by-step instructions on how to prepare whole fish and pro tips for how to cook fish at home, Aishling challenges the idea of the 'catch of the day' and will change how you think about seafood.



**HARDBACK**

**ISBN:** 9781739210540

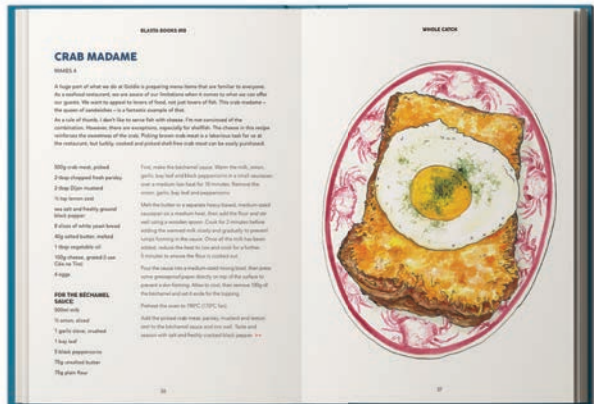
**Extent:** 72 pages

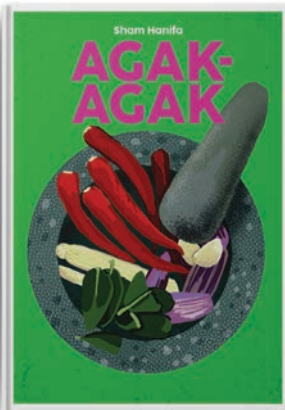
**Size:** 217mm x 154mm

**Published:** 25 April 2024

**Price:** €15.00 / £13.00

**Rights available:** World





## BLASTA BOOKS #11: AGAK-AGAK

**SHAM HANIFA**

Agak-agak (pronounced aga-aga, with a silent k) is a Malaysian saying that means 'guess-guess' or 'use your instincts'. In this book, Sham Hanifa has translated those instincts into easy-to-follow recipes that incorporate all the flavour of his diverse heritage, which includes Chinese, Thai, Indian and Malay influences. This multicultural background is reflected in Sham's food, from Thai basil beef and the Malaysian comfort food classic of chicken rice to his grandmother's famous crab laksa and Sham's own renowned lamb rendang. With instructions on how to make many dishes out of one batch of spice paste, satay sauce or chicken broth plus clever cooking tips for how to plan ahead to get two different meals out of the same ingredients, *Agak-Agak* packs a big flavour punch into a little book.



**HARDBACK**

**ISBN:** 9781739210557

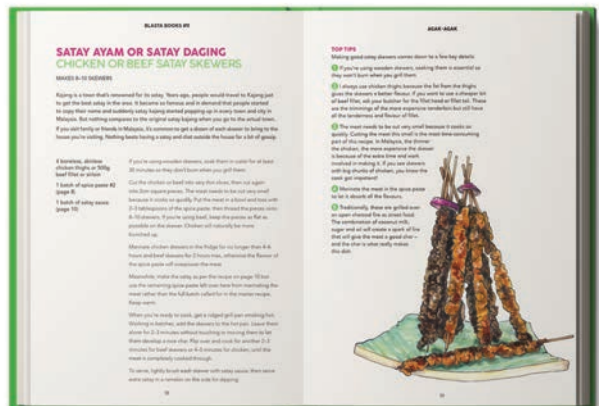
**Extent:** 72 pages

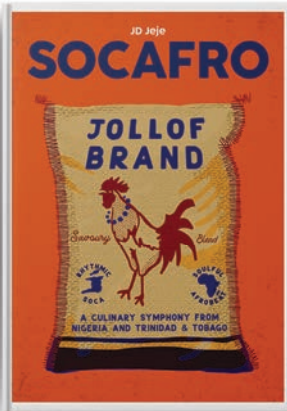
**Size:** 217mm x 154mm

**Published:** 25 July 2024

**Price:** €15.00 / £13.00

**Rights available:** World





## BLASTA BOOKS #12: SOCAFRO

JD JEJE

The word 'Socafro' is a mash-up of Alistair 'JD' Jeje's two favourite types of music: the rhythmic beats of Soca from Trinidad & Tobago and the soulful lines of Afrobeat from Nigeria. This combination reflects JD's own dual heritage and it's also the name of his business, Socafro Kitchen. Each recipe in this book, from his macaroni pie to his take on jollof rice, tells a story reminiscent of JD's childhood memories, bridging the culinary gap between West Africa and the Caribbean.



**HARDBACK**

**ISBN:** 9781739210564

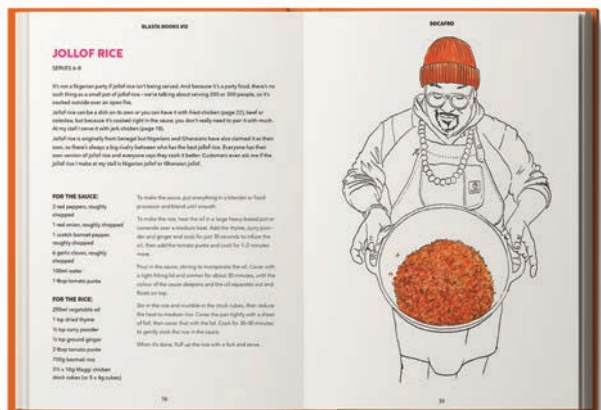
**Extent:** 72 pages

**Size:** 217mm x 154mm

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**Rights available:** World





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