



Jacana Media Catalogue

Lifestyle



THE 30-YEAR SAFARI

A Celebration of Getaway Photography

EDITED BY JUSTIN FOX

This book celebrates *Getaway's* 30th birthday. *Getaway* photographs have, over the years, worked their way into almost every media, embedding themselves in South African culture.

The 30-Year Safari is our fourth coffee table book and focuses primarily on work from the last decade. It's the first to combine the images of our readers and our journalists. *Getaway* has become synonymous with the finest African travel photography and this book is a tribute to the many photographers who have made it so.

978-1-4314-2867-0 | Hardcover with Dust Jacket | World Rights | 300x270mm | 144pp | April 2019



BEING BERTUS BASSON

BERTUS BASSON

This extraordinary cookbook, beautifully photographed by the legendary Claire Gunn, follows the success of Bertus's first cookbook, *Homegrown*, now almost out of print. But this one is different. In it you will feel the drive and energy of this whirlwind of a man. For all those who've eaten or who've dreamed of eating at one of the restaurants so beautifully photographed in the book, here's how to do it.

978-1-4314-2641-6 | Paperback | World Rights | 255x190mm | 240pp | November 2018



DIJO

My Food, My Journey

LESEGO SEMENYA

Lesego Semanya's unconventional personality and approach to food has kept South Africans coming back for more over the years. *Dijo* is an affirmation of South African cuisine, its heritage and its unique flavours. Readers will go on a journey through the simplest yet most-loved of township dishes, to the more complex fine-dining molecular gastronomy creations Lesego has become known for. It truly is a reflection of his life lived through food.

978-1-4314-268-74 | Paperback | World Rights | 255x190mm | 224pp | November 2018



SET A TABLE

KAREN DUDLEY

Set a Table is Karen Dudley's newest offering, following in the footsteps of her ground-breaking and much-loved *Week in The Kitchen* books. The recipes are carefully selected to showcase exceptional flavour, but are easily achievable at home. Many of the recipes are well-loved signature dishes from *The Dining Room* that have been developed for home cooks to share.

978-1-4314-2757-4 | Paperback | World Rights | 235x155mm | 224pp | October 2018



ISLANDERS

MOIRA FORJAZ

There are centuries of history among the island's coral stone town, with stories that need to be told, but this time by the people. "I wanted to capture their lives and memories, to pay homage to them and give them a name and a voice before it was too late." The island people are proud and love their "Ilha" and their way of life and culture. This book shares their passion and is a tribute to Ilha's special, resilient, warm people.

978-1-928232-68-1 | Hardcover | World Rights | 280x345mm | 232pp | October 2018



RESEPTTE

SUZELLEDIY

Hierdie boek se bladsye is propvol geliefkoosde resepte wat ek oor baie jare versamel en opgetower het; van my Ouma se ou klassieke resepte tot my eie skeppings wat almal gaan laat gons y oor jou volgende feesmaal! Hierdie kookboek is vir almal! Al is jy bobaaskok of beginner; al weet jy kwalik hoe om mikrogolfoond te hanteer of dink dat jou maaltye altyd so bietjie verroes lyk: daar sal iets in hierdie kookboek wees vir jou.

978-1-4314-2751-2 | Paperback | World Rights | 250x190mm | 224pp | September 2018



RECIPES

SUZELLEDIY

These pages are full of my favourite recipes that I have gathered and created over the years, from my Ouma's old classics to my own creative recipes that will get everyone talking at your next dinner party! This cookbook is for everybody! If you are a master chef or a mini chef, if you only know how to use the microwave or even if your meals always come out looking a little bit rustic, there's something in this book for you.

978-1-4314-2717-8 | Paperback | World Rights | 250x190mm | 224pp | September 2018



THE MANDALA KITCHEN

100 Nourishing Recipes to Heal Your Gut

MARLIEN WRIGHT

The Mandala Kitchen is a collection of easy, delicious and nourishing recipes to heal your gut and strengthen your immune system, improve your mood and assist in weight loss. Covered are breakfast & brunch foods; lunchbox gut health meals on the go; prebiotic plant-based meals; healing broths & soups; salads & fermented foods; animal protein meals; gut friendly desserts; fool-proof gut health meals for kids and munchies for your microbes.

978-1-4314-2688-1 | Hardcover | World Rights | 235x235mm | 184pp | September 2018

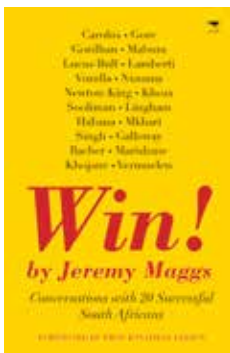


AS YOU LIKE IT

THE GERALD KRAAK ANTHOLOGY

The second offering in the Gerald Kraak Annual Anthology, *As You Like It* is a collection of the short-listed entries submitted for the award. Showcasing some of the most provocative works of fiction, poetry, journalism, photography and academic writing created by allies of the LGBTQI+ community; fierce defenders of human rights. The existence of this anthology is an act of protest, affirmation and love.

978-1-4314-2666-9 | Trade Paperback | World Rights | 235x155mm | 204pp | May 2018



WIN!

Inspiring Interviews with SA's Top 20 Leaders

JEREMY MAGGS

Imagine learning from South Africa's best – be it business, sport, politics, entertainment or philanthropy – and having access to decades of experience in strategic planning, business and change management, human resources development, and the nitty-gritty of building a personal brand that extends to your business and everyone you employ.

978-1-4314-2564-8 | Trade Paperback | World rights | 235mmx155mm | 172pp | January 2018



CATTLE OF THE AGES

Ankole Cattle in South Africa

PHOTOGRAPHS BY DANIEL NAUDÉ, TEXT BY CYRIL RAMAPHOSA

In this majestic book, Cyril Ramaphosa reveals his passion and love for cattle as he introduces us to the magnificent Ankole cattle, originating in Uganda and now flourishing in South Africa. He reflects on the legacy bequeathed him by his father who had to leave behind his cattle herd in Venda to find work as a migrant worker in Johannesburg. The love of cattle runs deep in South Africans and Cyril is doing more than restoring his father's loss, he is resuscitating a new pride for South Africans with these remarkable cattle.

978-1-4314-2581-5 | Hardcover | World Rights | 280x345mm | 196pp | 2017



TRACES AND TRACKS

A Thirty-Year Journey with the San

PAUL WEINBERG

Traces and Tracks is the culmination of a thirty-year journey that photographer Paul Weinberg has undertaken with the San of southern Africa, with his first visit to these communities being in 1984. In this encounter, he witnessed signs of a society under severe pressure, grappling to hold on to their land, way of life, culture and values. Their harmonic relationship with nature has been under serious threat ever since they interacted with other settlers. Today there are an estimated 113 000 San left.

978-1-4314-2431-3 | Hardcover | World Rights | 230x280mm | 184pp | 2017



A DRAIN ON OUR DIGNITY

An Insider's Perspective

MASIXOLE FENI

Photojournalist Masixole Feni, the first black winner of the 2017 Ernest Cole award, showcases his work in *A Drain on our Dignity: An Insider's Perspective*. It portrays issues such as evictions, poor infrastructure, lack of sanitation, water scarcity, and overpopulation in black communities. This is a sensitive and honest look at what lack of service is, what it does to a community and what it does to people.

978-1-4314-2552-5 | Paperback | World Rights | 240x255mm | 96pp | 2017



OLAMI

Simple Nourishing Fresh

NIRIT SABAN

The *Olami* cookbook from Nirit Saban of the popular deli on Bree Street, Cape Town, is all about simple, wholesome food. Olami, a word used in Israel, means global and Nirit's recipes open the door to many fusions and intermingling flavours from the Middle East to South America. A book that keeps in mind the local, the recipes with easy-to-source ingredients make it accessible to everyone.

978-1-4314-0478-0 | Paperback | World Rights | 284x195mm | 232pp | 2017



WHAT A GREAT IDEA!

Awesome South African Inventions

MIKE BRUTON

This is the ultimate book on South African innovations and inventions. It is crammed with information on the awesome variety of new products and services that South Africans, at home and abroad, have invented from pre-colonial times to the present. Written in a highly readable style and richly illustrated, it will astonish, surprise and inspire you!

978-1-4314-2427-6 | Hardcover | World Rights | 275x210mm | 264pp | 2017



HOMEGROWN

BERTUS BASSON

Ultimate Braai Master host and chef Bertus Basson shares recipes from his personal and national heritage in his first cookbook, *Homegrown*. The book is a celebration of being South African and how embracing his roots has influenced Bertus as a chef, as many of his signature recipes are inspired by his Afrikaans origins. *Homegrown* also explores how other distinctly South African tastes and flavours have impacted his cooking, influencing his unique take on fine dining for his award-winning restaurants.

978-1-928247-08-1 | Paperback | World Rights | 190x225mm | 224pp | 2017



FEAST WITH SABABA

Middle Eastern and Mediterranean Food

TAL SMITH

Tal Smith, owner of the popular Sea Point deli, *Sababa*, is back with new recipes in *Feast with Sababa*. This follows the incredible success of the first cookbook and the constant request for more recipes. This is a beautiful book full of delectable recipes featuring an array of meze, salads, risottos and meat recipes among others.

978-1-4314-24085 | Paperback | World Rights | 275x190mm | 232pp | 2017



MORE BRAAI THE BELOVED COUNTRY

JEAN NEL

Following on the success of *Braai the Beloved Country*, which sold over 10 000 copies, Jean Nel, well-known outdoor cooking coach, brings the aspiring braai master more of his mouth-watering recipes: Korean Beef Short Ribs with Kimchi, Kudu Fillets in ZipLoc Marinade and Whole Fish with Chilli Orange Salt, and many others. It will definitely have everyone begging for more.

978-1-4314-2429-0 | Paperback | World Rights | 230x170mm | 168pp | 2016



PLENTIFUL

The Big Book of Buddha Food

CHRISI VAN LOON, LOUIS VAN LOON, PAUL ATKINSON,
ANGELA SHAW

Plentiful: The Big Book of Buddha Food will give you an opportunity to explore vegetarian cuisine of the highest order, tried and tested in the kitchen of an internationally renowned meditation centre. We are sure that you will come to the conclusion that there is nothing humble about vegetables!

978-1-4314-2470-2 | Paperback | World Rights | 245x245mm | 176pp | 2016



THE YOGA KITCHEN

100 Easy Superfood Recipes

MARLIÉN WRIGHT

The Yoga Kitchen celebrates nourishing wholefoods that enable you to reclaim your inherent power to heal your digestive system and boost immunity, and help you to forge healthy new habits, not restrictions. This collection of recipes will inspire you to return to the kitchen to create delicious, simple, satisfying and nutritious meals that will appeal to the whole family.

978-1-4314-2404-7 | Hardcover | World Rights | 235x235mm | 208pp | 2016



MZANSI ZEN

ANTHONY OSLER

Mzansi Zen is an affectionate, challenging and witty blend of stories, commentaries and poems about life in present-day South Africa, threaded through a day in an actual Zen meditation retreat. The author's familiar and authoritative Zen style inspires us into taking up this life with both hands, calling us into an intimacy that is already beneath our feet. Read it. It will change your mind and open your heart.

978-1-4314-2322-4 | Paperback | World Rights | 210x210mm | 208pp | 2016



MORE LIFE'S A BEACH COTTAGE

NEIL ROAKE

More Life's a Beach Cottage is the third cookery book in the series featuring a collection of best holiday feasting recipes. It is as beautiful and quirky, and set to follow in the successful footsteps of previous publications.

978-1-4314-2256-2 | Hardcover | World Rights | 215x275mm | 240pp | 2016

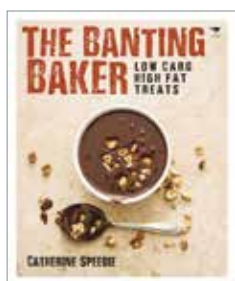


ZEN DUST

ANTONY OSLER

In this follow-up to his much loved *Stoep Zen*, Osler takes a trip down the lesser-known back roads of the Karoo, from Kimberley to Colesburg, finding divinity in the dust and Buddha in every pothole.

978-1-4314-0617-3 | Paperback | World Rights | 220x560mm | 240pp | 2015



THE BANTING BAKER

Low Carb High Fat Treats

CATHERINE SPEEDIE

The low-carb high-fat diet is about waking us up to what our bodies are naturally 'wired' for in terms of optimal sustenance and body weight. This book will show you that the low-carb highway is not about deprivation but about substitution. Once you've got your head around it, stocked up your pantry with the right ingredients and armed yourself with a spirit of adventure, you'll discover that you can create the most sublimely satisfying goodies.

978-1-4314-2266-1 | Hardcover | World Rights | 230x190mm | 224pp | 2015



COOKING WITH GAS

BY JEAN NEL

Best-selling author of *Braai the Beloved Country*, Jean Nel is back with his considered and expansive book on getting the best out of your gas braai. The braai veteran has put together a collection of stunning, crowd-pleasing recipes that gradually teach you how to use your shiny new gas braai.

978-1-928247-04-3 | Paperback | World Rights | 230x170mm | 160pp | 2015



JARDINE

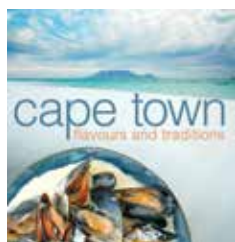
Cooking With an Accent

BY GEORGE JARDINE

PHOTOS BY RUSSEL WASSERFALL

Eat Out Award-winning chef George Jardine offers some of the recipes that have drawn guests and requests for almost a decade. His fabulous eatery on Jordan Wine Estate in Stellenbosch, and the suppliers and practices that keep him at the top of the ratings are explored in his first eponymous book: *Jardine: Cooking with an Accent*.

978-1-928247-02-9 | Paperback | World Rights | 255x190mm | 208pp | 2014



CAPE TOWN

Flavours and Traditions

SOPHIA LYNDOP WITH PHOTOGRAPHY BY NEIL AUSTIN

For more than three centuries, the Cape has continued to provide for the needs of visitors from all parts of the world. *Cape Town Flavours and Traditions* takes you on this journey through the centuries and focuses on the appreciation and enjoyment of food then and now. We invite you to explore our unique tapestry of flavours and enjoy the stories and food at our Cape table.

Available as an ebook | Paperback | World Rights | 160x160mm | 184pp | 2014



RETREAT

The Joy of Conscious Eating

DANIEL JARDIM

Retreat is a collection of over 80 delicious vegetarian dishes combining Western nutrition with Eastern healing philosophies to create sensational meals with a strong emphasis on how to live in greater harmony with the seasons. Daniel shows us how to create a greater sense of mindfulness in our everyday lives by enjoying a deeper connection with the food that we prepare, and offers a glimpse of what it is like to be on retreat with Daniel.

978-1-4314-0556-5 | Paperback | World Rights | 255x190mm | 224pp | 2014

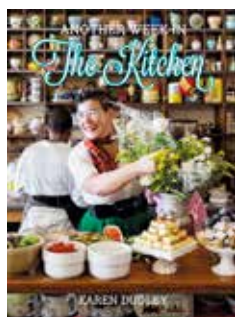


BRAAI THE BELOVED COUNTRY

JEAN NEL

In *Braai the Beloved Country*, Jean Nel shares his favourite braai recipes from 15 years of cooking, training and catering. The book contains the secrets of cooking everything from a perfect 'tjoppie' to breads and salads on that favourite South African cultural icon – the braai. Not only does he present a host of delicious and unexpected recipes; he goes beyond just cooking, covering everything you need to know about the braai including the tools you'll need and their maintenance.

978-1-4314-0908-2 | Paperback | World Rights | 230x170mm | 168pp | 2013



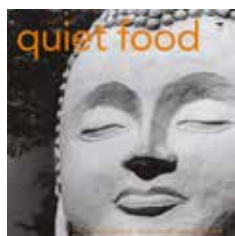
ANOTHER WEEK IN THE KITCHEN

KAREN DUDLEY

WITH PHOTOGRAPHS BY RUSSEL WASSERFALL

Just when you thought it couldn't get better than *A Week in The Kitchen*, Karen Dudley cooks up something amazing; the much-anticipated *Another Week in The Kitchen*. Featuring a new range of mouth-watering recipes and beautiful photographs by Russel Wasserfall, *Another Week in The Kitchen* promises to be the ultimate kitchen companion.

978-1-4314-0841-2 | Paperback | World Rights | 255x190mm | 224pp | 2013



QUIET FOOD

A Recipe for Sanity

From Fast Food to Slow Food to Quiet Food

BUDDHIST RETREAT CENTRE

This is more than just another recipe book. It celebrates food and asks us to experience the magic of preparing it. It introduces us to the possibility of making cooking and eating an exquisite, meditative occasion. Our enjoyment of things depends on the quality of attention we give them. Cooking and eating are no exception.

978-1-4314-0424-7 | Paperback | World Rights | 245x245mm | 142pp | 2012



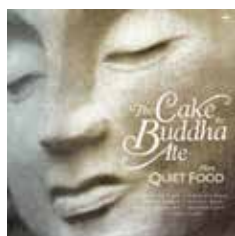
A WEEK IN THE KITCHEN

KAREN DUDLEY

WITH PHOTOGRAPHS BY RUSSEL WASSERFALL

The Kitchen is a focal point for creativity where people from all walks of life come to feed their appetites as well as their ingenuity. Here is the opportunity to bring Karen's Kitchen to yours! This gorgeous book gives everyone a glimpse into one week of The Kitchen, where menus change daily and South African twists on Mediterranean and Oriental tastes promise clean, natural flavours undisguised by rich sauces.

978-1-4314-0337-0 | Paperback | World Rights | 255x190mm | 228pp | 2012



THE CAKE THE BUDDHA ATE

More Quiet Food

BUDDHIST RETREAT CENTRE

Food is one of the first casualties of our hectic pace of life – in the way we eat it as well as in the way we prepare it. *The Cake the Buddha Ate: More Quiet Food* asks us to change our attitude to this seemingly mundane human need and make it into a joyful, flavourful journey, full of delights and surprises.

978-1-77009-772-8 | Paperback | World Rights | 245x245mm | 184pp | 2011



GROW TO LIVE

A Simple Guide to Growing your own Good, Clean Food

PAT FEATHERSTONE

Can we grow ourselves out of the environmental problems that overwhelm the planet today? There is hope that we can if we know how to use the goods and services provided by Mother Nature that enable us to work in harmony with the environment. This beautiful and practical book will teach you all you need to know about growing your own food and is a celebration of the wonders of the natural world.

978-1-77009-650-9 | Paperback | World Rights | 230x210mm | 175pp | 2009



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