

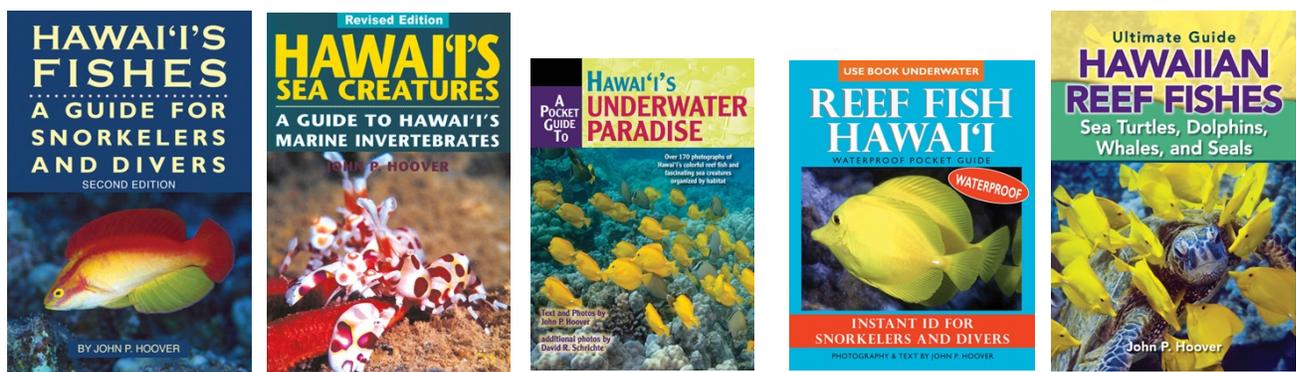
Welcome again to **BOOKBEAT** a monthly newsletter about Hawai'i books, particularly Mutual titles. It is hard to believe that we are already into our fourth issue of the **BOOKBEAT**. Thank you for your many suggestions. We are learning, too, about book publishing. Doing this newsletter makes us realize the complexity of our endeavors.

Curbside Pick Up

For those of you who live on O'ahu, take advantage of our curbside pick up! We care about your health and safety. The next time you order, let us know you'd like curbside pick up, then call us when you arrive and we will bring your book(s) out to you. You don't have to park or come inside. Just pull up and call **808-732-1709**.

FEATURED AUTHOR

John P. Hoover



All of John Hoover's books are available at a special price through the month of August

The summer months are the best time to escape the heat and humidity and explore Hawai'i's underwater world. John P. Hoover is our resident sea creature expert having published seven books with Mutual (two are out of print) and shared his extraordinary photos and expertise on multiple projects including calendars and children's books.

If you've ever been curious about what's living and swimming around us, his books are a wealth of knowledge sharing scientific information, anecdotal stories, cultural context, and environmental awareness. The next time you go snorkeling, diving, fishing, or exploring the fascinating and colorful life our islands' waters are teeming with, be sure to check out Hoover's books so you can spot the harlequin shrimp, tell the difference between a finger coral and flat coral, and understand why the octopus is one of the most intelligent animals of the sea.

Interview with John P. Hoover:

Where are the best places to dive around the state and why?

All the Islands have good diving, and each Island and each dive site is a little different. If I were visiting Hawai'i and scuba diving or snorkeling was high on my list, I would definitely check out Kona on the Big Island for almost year-around calm and clear waters. However, if you like diving wrecks, O'ahu is definitely the place to go—there are a number of very accessible wrecks right off Waikiki. But if dramatic wall diving is your preference, with a good chance of seeing bigger fish and sharks, Maui's Molokini Islet is a terrific option. Even wilder diving can be had at Lehua Islet just off the "forbidden" Island of Ni'ihau. This is only possible if you are visiting Kaua'i and only a few dive shops even go there. It's an all day trip that involves a long and sometimes bumpy boat ride, but the big animals (including monk seals and sharks) and dramatic undersea formations make Lehua my very favorite dive destination in the Islands. It's pretty much for experienced divers only.

What advice can you give a novice diver in terms of seeing the most fish, staying safe, etc.?

My best advice, both for beginners and experienced scuba divers, is to take advantage of the boat charters offered by most dives shops. These are run by experienced captains and divemasters who know the local waters intimately. These guys and gals are diving enthusiasts who can't wait to take you to their favorite places and show you all the coolest stuff! They'll do all the heavy lifting, carry the tanks, set up your equipment, give you a briefing on what you're likely to see, then take you there. They are all trained in dive safety too, so it's definitely the safest option.

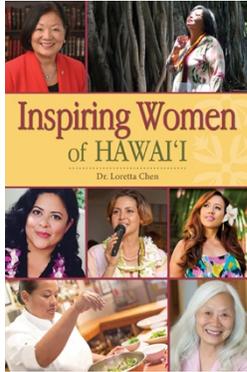
If you're a snorkeler, however, it's generally easier to go from shore. There are many options, but recommending specific spots gets a bit complicated in limited space like this because it depends on what Island you are visiting and when. In the winter the north and west shores of the Islands generally have huge surf, while the opposite is true in summer. Luckily, my book *Hawai'i's Fishes* describes the most popular dive and snorkel sites on each Island accessible by land and when best to visit them. Almost all of them have lifeguards who can help you with safety and other issues if you're unsure of where to go. And of course there's also plenty of information on the internet as well.

How did you get into diving?

Who knows why, but I always liked fish, even when I was very young. My father was in the U.S. State Department's Foreign Service, so we moved around a lot and often lived in tropical places with coral reefs. As a kid, I would spend hours snorkeling. When I "grew up" and moved to Hawai'i to attend the University, I immediately took up scuba diving. In those days there weren't any fish books with good underwater photos, so it was hard to identify the fish I was seeing. At one point I put my camera in a plastic bag and took it with me snorkeling at Hanauma Bay. One of the shots actually came out really well and I was hooked on the idea of

photographing fish! Eventually I got a professional quality underwater camera and wondered if I could put together a fish ID book and if anyone would publish such a thing. I made an appointment to speak with Bennett Hymer of Mutual Publishing, and the rest is history!

RECENT RELEASE

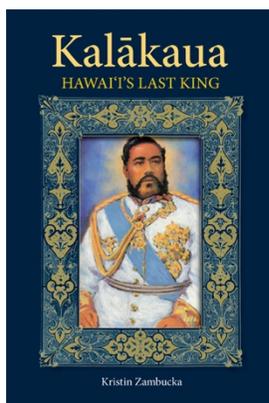


Dr. Loretta Chen's *Inspiring Women of Hawai'i* features 24 women who have contributed to the growth and development of the Aloha State determined by their spheres of influence, dedication, and commitment to their craft, industries, and the Hawaiian community. All of them have demonstrated their ability to rise above the ordinary and push the margins as frontier.

Amongst these women, we have playful professors, artistic businesswomen, entrepreneurial musicians, sensitive physicians, analytical writers, cancer survivors, poverty conquerors, nature champions, enthusiastic mothers, happy singletons, amiable divorcees, and so many more. All these women have courageously redefined what it means to be women of the 21st century, and have bravely forged ahead with their dreams—fearing nothing and no one.

The featured list of *Inspiring Women* include Marleen Akau, Puanani Burgess, Christine Camp, Shirley Daniel, Leanne Ferrer, Raiatea Helm, Mazie Hirono, Maxine Hong Kingston, Isabella Ellaheh Hughes, Kathryn Whang Inouye, Kim Coco Iwamoto, Connie Lau, Lynette Lo Tom, Lauren Matsumoto, Mary Philpotts McGrath, Catherine Ngo, Kymberly Marcos Pine, Crystal K. Rose, Maya Soetoro-Ng, Jennifer Sabas, Ligaya Stice, Karen Tan, Lois-Ann Yamanaka, and Lee Anne Wong.

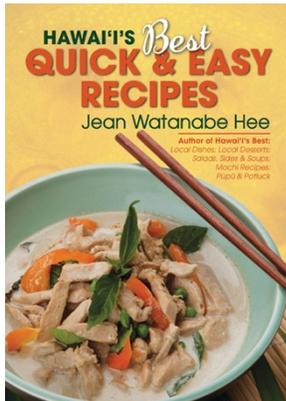
WHAT WE'RE WORKING ON



In this pictorial biography by Kristin Zambucka, over 180 vintage photographs, anecdotes by personages of the day, letters and newspaper accounts paint a glowing picture of the colorful reign of Hawai'i's last king. David Kalākaua ruled the Hawaiian Islands from 1874 until 1891 at a crucial time in Hawai'i's history when the Islands were undergoing great changes. There was an alarming influx of foreigners who brought with them other cultures and unknown diseases.

King Kalākaua saw that the only way to preserve his fast diminishing people was to lead them back to their old traditions. Thus he set about reviving the ancient chants and hula and the Hale Naua (The School of Wisdom). Under the king's patronage there was an enormous resurgence of Hawaiian culture. But his enemies in the missionary party were relentless in prying this innovative king from his throne. The strain of withstanding their attacks took its toll on Kalākaua. After reigning over his island kingdom for seventeen years, he went to San Francisco to alleviate his failing health in late 1890. He died there, at the Palace Hotel, in January, 1891.

FEATURED RECIPE—Thai Chicken Curry



This recipe from Jean Watanabe Hee’s cookbook, *Hawai‘i’s Best Quick & Easy Recipes* doesn’t disappoint and definitely lives up to the book’s title. Our production director often makes this for her family because it’s quick to make and her kids love it. It’s an easy dish to whip up after work, school pick-ups, and traffic lead to a late arrival home.

And now, when more people are cooking at home (and likely tired of cooking at home), this recipe is even more handy because it utilizes ingredients most everyone in Hawai‘i already has in their pantries and fridges, and it’s easy to customize: swap the green curry paste for red curry, swap the chicken for tofu, add other vegetables, and make a big batch to freeze and heat up later.

Yield: 2 to 3 servings

2 small chicken breasts, cut into small pieces
½ cup coconut milk
½ cup chicken broth
1 teaspoon green curry paste (e.g., Mae Ploy®)
1 tablespoon soy sauce
1 teaspoon brown sugar
1 tablespoon fish sauce (e.g., UFC Nguyen Chat Nuoc Mam) 1 cup frozen peas
½ teaspoon salt (more or less to taste)
¼ teaspoon pepper (more or less to taste)
2 teaspoons cornstarch blended with 2 teaspoons water Fresh Thai basil leaves

Heat saucepan. Add chicken broth, coconut milk and curry paste. Stir and cook until heated through. Add chicken, soy sauce and sugar; simmer 5 to 10 minutes or more. Add fish sauce and peas. Season with salt and pepper. Thicken with blended cornstarch. Add desired amount of basil leaves into curry. Heat thoroughly and serve. Garnish with basil leaves, if desired.

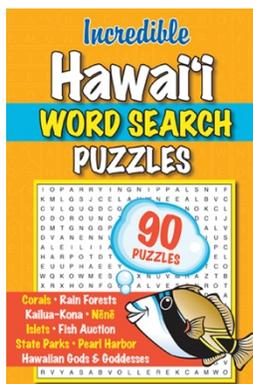
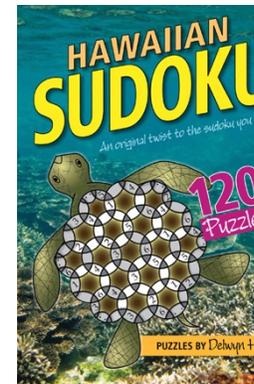
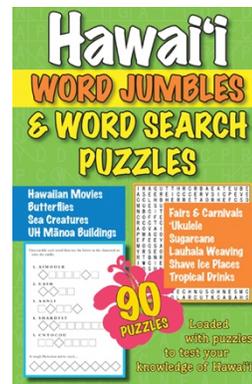
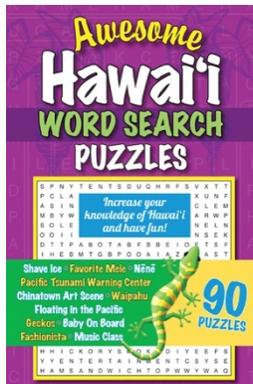
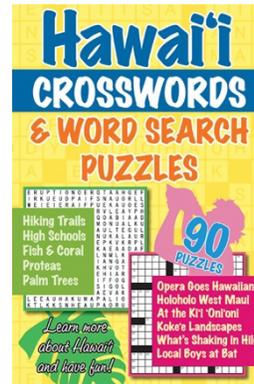
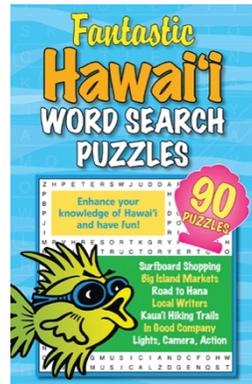
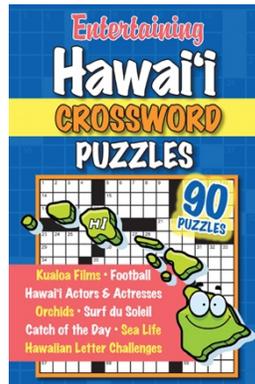
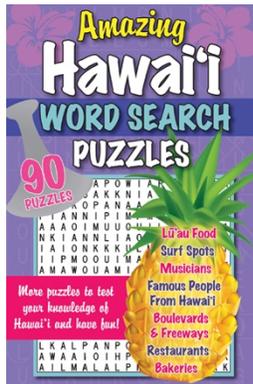
NOTE: Add more broth and coconut milk if necessary. Catherine Seah made this dish and she also prepared Jasmine rice to go with it for a church potluck dinner. So delicious! I loved it and had to ask her for the recipe. She told me this is so easy to prepare and it is. The list of ingredients is rather long but it is quick and easy. Recipe may be easily doubled.

VARIATION: Add 1 yellow or orange bell pepper, thinly sliced, same time as basil leaves.

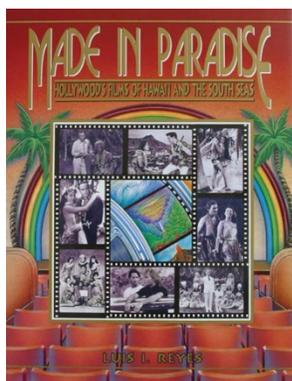
BOOK NEWS

Mainland

Sales of our children's, puzzle, and cookbooks remain strong. Covid-19 not surprisingly has curtailed our sales to visitors. Amazon sales representing mainland demand for Mutual titles are slightly ahead of last year and remain steady.



HALL OF FAME



Every issue we visit an out-of-print title that has become a publishing classic and can be viewed when you visit the Mutual Office Book Store.

***Made in Paradise: Hollywood's Films of Hawai'i and the South Seas* by Luis L. Reyes with contributions by Ed Rampell**

Made in Paradise was a pictorial account of Hollywood's adventures in Hawai'i and its portrayal of Hawai'i on the silver screen. It captured the wonderful, magical celluloid world of Hollywood movies made in and about Hawai'i. There is all the magic, from Academy Award winners to home-grown movies and weekly TV shows to Hollywood blockbusters like *The Hawaiians*, *Jurassic Park*, and *Waterworld*, and all the stars.

It's just over 100 years since the first major theatrical feature films were shot in Hawai'i. Since then there has been a constant love affair between the movies and Hawai'i—from documentaries to Oscar winners, from crime dramas to films with serious island content, from movies with an island setting (anywhere in the South Seas) to World War II dramas. The stars in these movies have included the internationally and nationally famous as well as homegrown talent, and of course, beautiful Hawai'i is always center stage.

Nostalgia lovers will delight in this cinema time romp that spans classic features to current releases and even includes some of the lesser-known films. Readers will recall memories of where and with whom they were when they saw these movies.

The island movie—a neglected, yet beloved, expression of paradise and conflict—comes of age and into its own as a screen genre with the release of *Made in Paradise: Hollywood Films of Hawai'i and the South Seas*.

Sit back, relax, thumb through the pages and enjoy the show: Lights! Camera! Islands!

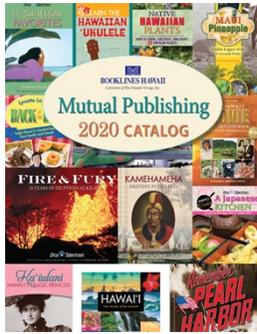
THIS MONTH IN HISTORY



July 21, 1886—'Iolani Palace Square is illuminated by electric lights. Two years later, electric street lighting replaces gas lamps in Honolulu.

July 25, 1934—President Franklin D. Roosevelt arrives at Kailua-Kona. He is the first U.S. president to visit Hawai'i.

July 29, 1935—Shirley Temple arrives in Honolulu aboard the *Lurline*. From dockside, she sings "On the Good Ship Lollipop."



MUTUAL'S 2020 CATALOG

Our 2020 catalog featuring over 330 books is available on our website. Click [here](#) to view a PDF. Or, call us at **808-732-1709** to ask for a catalog and we will mail one to you.