

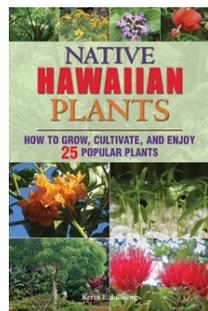
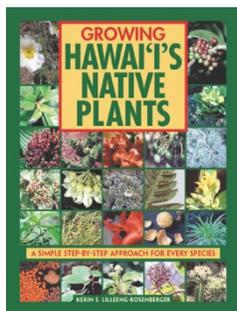
Welcome again to **BOOKBEAT** a bi-monthly newsletter about Hawai'i books, particularly Mutual titles. A big Mahalo to all those who wrote in to tell us how much they enjoyed the first issue. We are open to include any suggestions you may have to make the newsletter more informative. We are glad to share with you, our readers, what goes on in "getting a book published" and how it is decided which books to publish. We will be covering this in future issues, but would be delighted to field specific questions.

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

Kerin Lilleeng



With the tumult created by the pandemic, people are turning to gardening as a way to get out of the house, pass the time, and become more self-sufficient and sustainable.

Kerin Lilleeng is the author of the definitive resource for traditional native Hawaiian plants, *Growing Hawai'i's Native Plants*, and its condensed version, *Native Hawaiian Plants*, providing extensive information on the native plants that were in the islands before human introduction when plants evolved with birds and insects. Even though food plants are not included, beautiful flowering plants are so we asked Kerin, a leading expert in all things that grow, to share her advice and expertise for beginner gardeners in this exclusive interview telling us how to beautify our surroundings and eat what we grow.

What specific plants do you recommend beginner gardeners start with for their home gardens?

Edible landscape plants, perennials, herbs, leafy greens. Okinawa spinach, oregano, sweet potatoes, yams as groundcovers. For larger yards use dwarf tropical fruit trees because they grow as smaller trees making them easier to harvest, and you can plant more varieties such as citrus, longan, lychee, starfruit, papaya, coconut, Chinese banana, breadfruit, moringa, sugarcane, taro, turmeric (‘ōlena), and edible ginger.

Is it better to start with seeds or replant potted plants?

If you have limited space and need a few plants, buy larger potted plants. They will produce fruits and edible leaves sooner than growing from seed. If you need large amounts of plants and have the room and time, seeds are the way to go.

What can you do with limited space or if you live in an apartment?

Edible container gardens with leafy greens, swiss chard, kale, green onions, spinach, basil, tomatoes, small eggplant, and herbs of all kinds will work. You just need a sunny spot on your balcony and don't forget to water.

What are some Hawaiian plants you can recommend?

If you have the space, edible Hawaiian plants like breadfruit (‘ulu), taro (kalo), sweet potato (‘uala), yam (uhi), banana (mai‘a), coconut (niu), mountain apple (‘ōhi‘a ‘ai), chili pepper (nīoi), and sugarcane (kō), all grow well with little effort.

Where can beginner gardeners turn if stores are out of seeds, soil, etc.?

Small edible plant nurseries, or ask friends and neighbors if you can collect cutting or seeds from their plants.

What's the one piece of advice you can give a beginner gardener that will help them succeed?

All healthy gardens start with healthy soil, don't forget to water and keep the weeds out. Stay away from pesticides and herbicides. You don't want to be eating chemicals in your homegrown food.

THIS MONTH'S SPECIAL

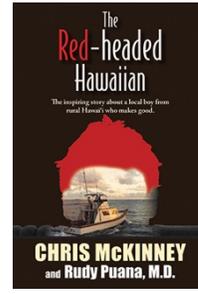
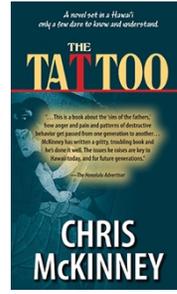
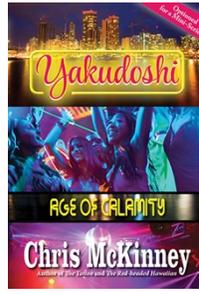
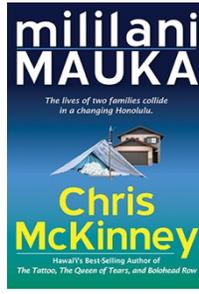
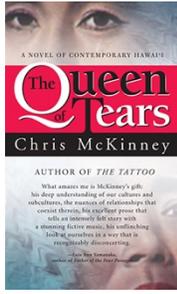
Chris McKinney

All his novels available through the month of June at special prices!

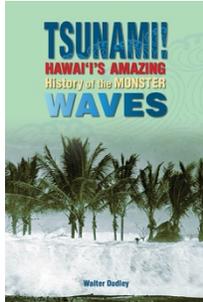
Chris McKinney, Hawai'i's premiere modern-day novelist, portrays the island experience from the inside, where children of mixed ethnicity grow up far from the beaches and hotels of Waikiki.

"*Yakudoshi* holds up a mirror to all of us, whatever our walk of life. It's a must-read revelation."

—Mindy Pennybacker, *Honolulu Star-Advertiser*



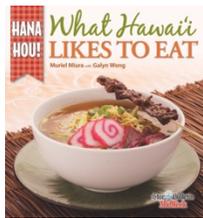
WHAT WE'RE WORKING ON



Due out this fall is a new book by Walter Dudley about the history of tsunamis in the Islands with riveting first-person stories from survivors and fascinating photographs.

Tsunamis are Hawai'i's most deadly natural hazard, having killed more people than earthquakes, volcanic eruptions, and hurricanes combined. Hawai'i's history of tsunamis extends far back in time with accounts from missionaries in the 1800s and indigenous Hawaiian lore predating written records. But it is the true stories of those here in Hawai'i who survived the tsunamis of 1946, 1960, 1964, and 1975 that can teach us what the near-death tsunami experience was actually like.

OXTAIL STEW



With restaurants only starting to open up, many of us are perfecting our home cooking skills. Here's a favorite recipe from our popular cookbook *What Hawai'i Likes to Eat Hana Hou!* (currently out of print)



YIELD: ABOUT 4-6 SERVINGS

- 4-5 pounds oxtail, disjointed and fat removed
- 1 cup flour
- ½ cup salad oil
- 2 medium onions, wedged
- 1 clove garlic, chopped
- 5 cups water (more if necessary)
- 2 bay leaves
- 1½ teaspoons salt
- ¼ teaspoon pepper

2 cans (8 oz. each) tomato sauce
1 can (10¾ oz.) can condensed tomato soup
4 small carrots, cut into 1-inch pieces
4 small potatoes, pared and quartered
1 cup sliced celery
Flour-water mixture for thickening, optional

Dredge oxtails in flour; brown lightly in large pot on all sides in hot oil. Add onions and garlic; brown lightly. Add water and bay leaves; bring to a boil; cover and simmer 1½ to 2 hours or until oxtails are tender. Add remaining ingredients; simmer additional 30 minutes or until vegetables are done. Thicken with flour-water paste, if desired. Adjust taste as necessary.

HAWAI‘I LITERARY MARKET PLACE

Internet sales via Amazon are slightly ahead of last year. And our other online sales are growing. As retail sales increase, book sales will also be up. Nationally, book sales were up two percent for the month of May.

HALL OF FAME

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

Hawaiian Yesterdays—Historical Photographs by Ray Jerome Baker, released in 1982, was Mutual’s first big coffee table book and sold close to 40,000 copies in its lifetime (now out of print except for a handful of copies). Its 500 photographs documented life in Hawai‘i from 1908 through World War II. The handsome volume set the standard for all coffee table books that followed, spawning future oversize volumes like *Maui On My Mind*, *Hawaii the Big Island: A Visit to a Realm of Beauty, History and Fire*, and *Hawai‘i 1959-1989*.

THIS MONTH IN HISTORY

June 19, 1970—The *Lurline* sails out of Honolulu for the last time.

June 21, 1803—The *Leila Byrd*, commanded by Captain William Shaler, arrives with the first horses in Hawai‘i.

June 24, 1868—The first Japanese contract laborers arrive.
