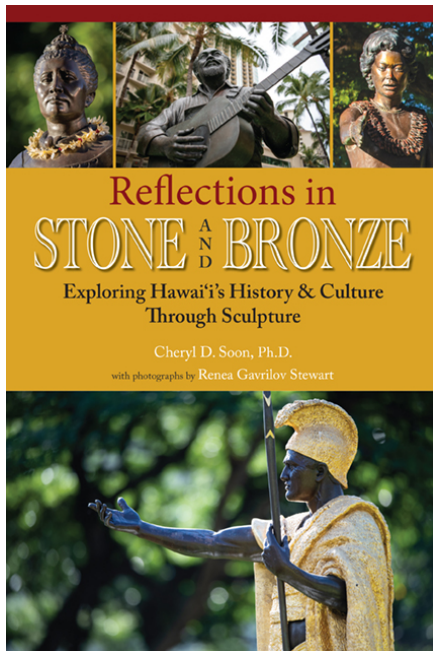




August 1, 2022

Welcome again to **BOOKBEAT**, a monthly newsletter about Hawai'i books focusing on Mutual Publishing titles.

DON'T MISS THIS FREE EVENT AUG 6TH!



Author Talk and Signing with Dr. Cheryl Soon, author of *Reflections in Stone and Bronze*, at da Shop in Kaimuki Saturday, August 6, at 2 pm. Moderated by State Librarian Stacy Aldrich with musical entertainment by Peter Apo, it's sure to be a fascinating and lively discussion!

Author Talk and Signing
at da Shop in Kaimuki

Saturday, August 6, 2022
2 - 4 pm

A conversation with Dr. Cheryl Soon and State Librarian
Stacy Aldrich
Musical guest Peter Apo

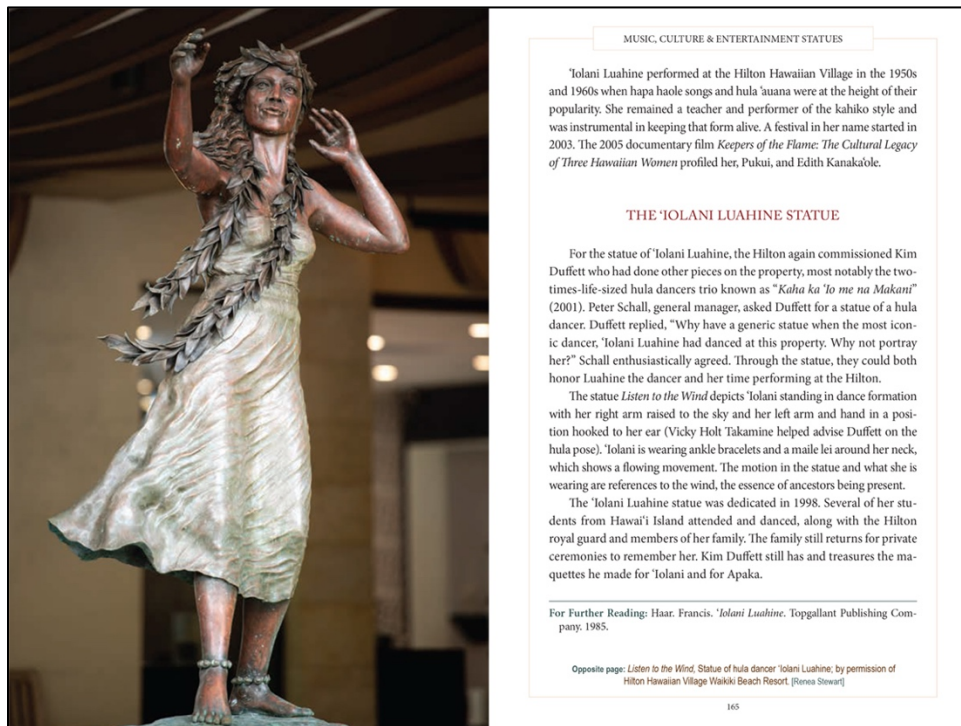
Reflections in Stone and Bronze **Exploring Hawai'i's History & Culture Through Sculpture**

written by Cheryl D. Soon, PhD
6 x 9, 288 pages, softcover, \$21.95

Statues are very much in the news today and the center of a national debate over who gets honored and what that says about our society. *Reflections in Stone and Bronze* looks through the lens of Hawai'i's statues to explore sixty historical figures, their ties to Hawai'i's history and culture, and how their values and accomplishments are memorialized.

Statue subjects fall into four categories: royal, religious & spiritual, music & entertainment, and national & international figures. Each sculpture is a story unto itself and serves as part of the

fabric of the body of sculptures. Individually and collectively, the statues form a portal into the lives and communities of Hawai'i and a unique sense of place.



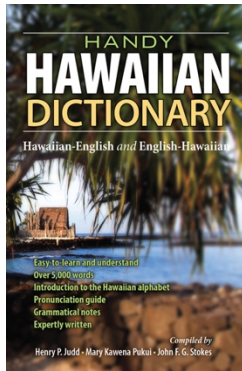
The reader is invited to browse at their leisure. Well-researched text complimented by photographs and illustrations explain the subjects' lives and times and the relationships between major figures. Statue sponsors are identified and the intentions of the artists revealed. Throughout the book, stories are shared, challenges and controversies are unveiled, and a fascinating web of past and present is created sure to delight the reader, whether a long-time kama'aina or a newcomer to the island.

About the Author

Cheryl Soon is a professional city planner who studies place-making, community heritage, and culture. A former city official during the time when many of the modern sculptures were installed, she offers a unique lens to the stories told here. Soon has been a resident of Honolulu for the past forty-five years.

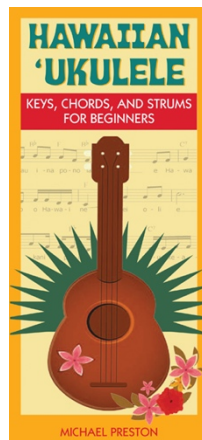
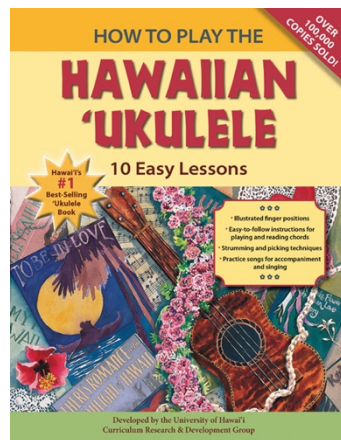
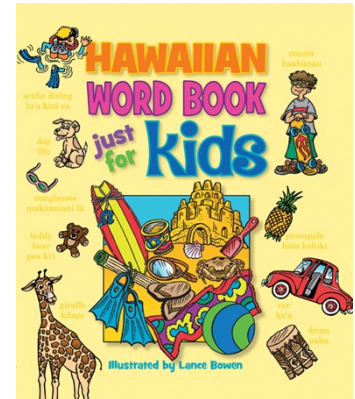
IT'S BACK-TO-SCHOOL!

The summer went fast! Some of you may have little ones (and not-so-little ones) getting ready to go back to school. Here are some books that might come in handy:



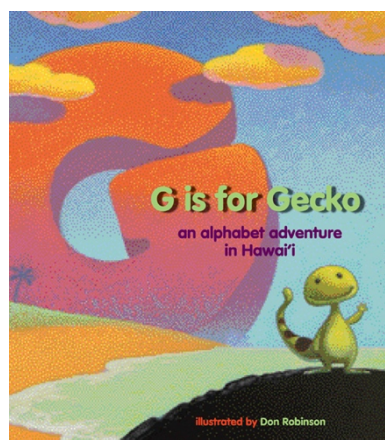
For kids in middle school and high school, whether you're learning Hawaiian history or taking Hawaiian as a language, our **Handy Hawaiian Dictionary** is a must.

For elementary school kids, **Hawaiian Word Book Just for Kids** is a fun way to learn everyday Hawaiian words.



For those learning how to play the 'ukulele, try **How to Play the Hawaiian 'Ukulele: 10 Easy Lessons**, or for older kids (and adults!) who just need a handy reminder, try **Hawaiian 'Ukulele Keys, Chords, and Strums for Beginners**.

For preschoolers and first graders, **G is for Gecko** is a fun little alphabet book and **A Shape Shifting Adventure in Hawai'i** is a rollicking romp that introduces geometric shapes.

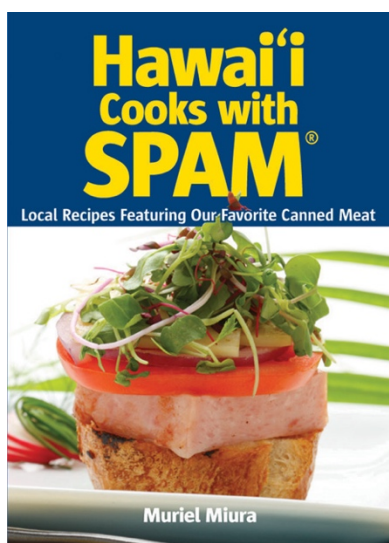


FEATURED BOOKS

On sale the month of August!

August 8 is National Spam® Musubi Day! The first was in 2021 and according to KHON, “L&L Hawaiian Barbecue estimated about 24,000 Spam musubis were ordered and consumed in the U.S. during the first National Spam Musubi Day on Sunday, Aug. 8. The company said the 24,000 estimate comes out to about six tons of musubis and if you added all of the musubis end-to-end, it would have measured over 7,000 feet; the same height as 38 Aloha Towers.”

To help you build your own Spam® Musubi tower, we are putting our Spam® cookbooks on sale for the month of August.



Hawai'i Cooks with Spam®

Local Recipes Featuring Our Favorite Canned Meat

by Muriel Miura

6 x 9 in, 136 pp, softcover, wire-o, \$15.95

ON SALE \$9.99

Hawai'i loves to eat SPAM®! Hawai'i Cooks with SPAM® celebrates our favorite food with dozens of recipes collected by celebrated food lover and cookbook author Muriel Miura.

These treasured SPAM® recipes will warm your hearts, satisfy your cravings, and delight your family and friends—and all are easy to prepare. In this beautifully illustrated book, you'll find scrumptious dishes for any occasion—from tailgate parties to dinner parties, from picnics to lū'au. Not only are these recipes versatile and delicious, all of them feature the flavors and accents of Hawai'i's rich cultural mix.

Chow down on Classic SPAM™ Musubi; treat yourself to a bowl of zesty SPAMbalaya™; begin your day with hearty SPAM™ Breakfast Quesadillas; impress your guests with delicate and tasty SPAM™ Goi Cuon (summer rolls). These recipes are perfect for beginners and experienced chefs alike, and all are sure to satisfy the hungry SPAM®-lovers in your life!

Hawai'i Cooks with Spam® Mini Edition

by Muriel Miura

5 x 4.5 in, 96 pp, softcover, \$7.95

ON SALE \$4.99



Now you can enjoy SPAM® cooking in a convenient compact size ideal for use in our crowded kitchens.

Here are over 50 favorite recipes from the best-selling Hawai'i Cooks with SPAM® including local, American, Japanese, Chinese, and Korean dishes that Hawai'i enjoys so much in its love affair with this amazing food. This mini edition is also the ideal gift for food lovers and the grab bag. Besides Hawai'i Cooks with SPAM®, island cooking legend, Muriel Miura, is the author of 23 other cookbooks.

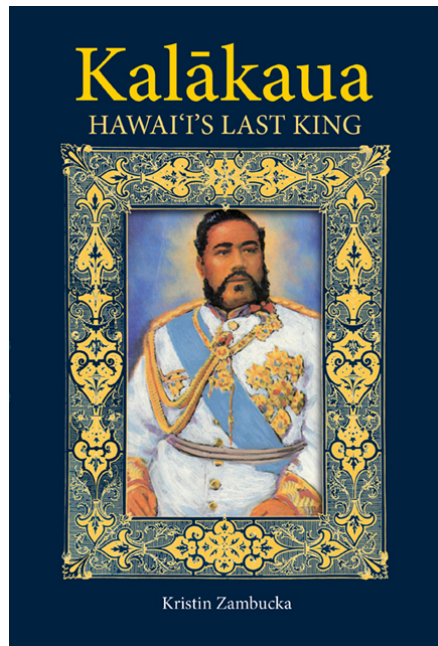
20% OFF PROMO CODE STILL VALID FOR BOOK CLUB MEMBERS

We are still offering free shipping to Hawai'i addresses for orders of \$30 and over. And be sure to use your Book Club member promo code to get 20% off all regular-priced books! Let your family and friends know that if they join our Book Club they will receive a special promo code and receive notice of all our upcoming promotions.

CURBSIDE PICK UP is still available. Just call us at 808-732-1709 when you're here and we will bring your order out!

COMING SOON

Available next month



Kalākaua: Hawai'i's Last King

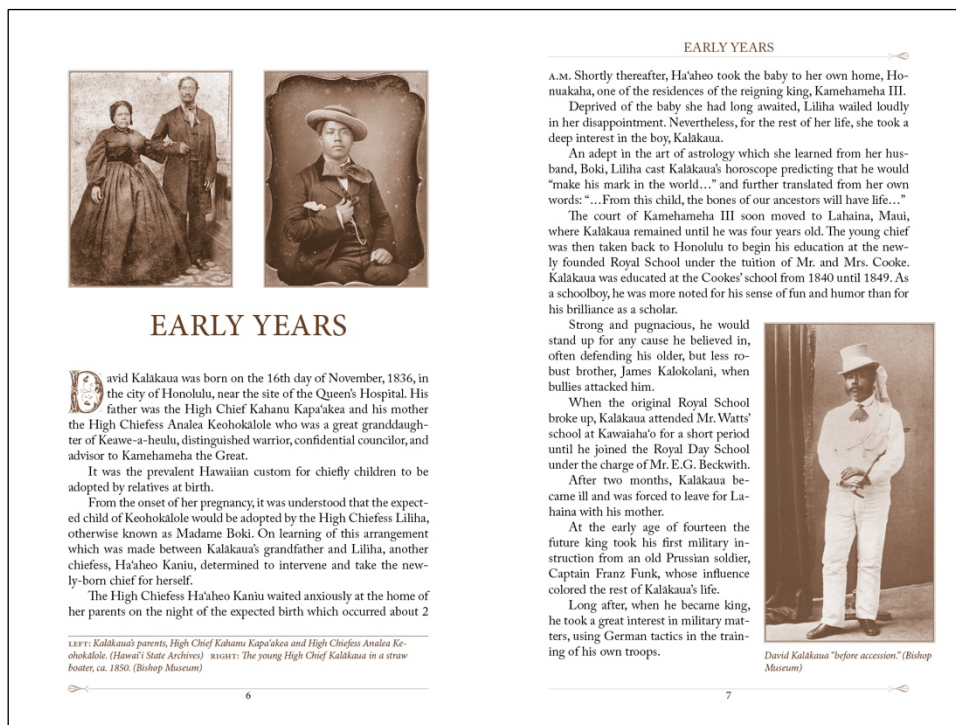
by Kristin Zambucka

6 x 9, 128 pages, softcover, retail \$12.95

In this pictorial biography, over 180 old photographs, anecdotes written 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.



AVAILABLE THIS FALL

Sam Choy's 'Ulu Cookbook

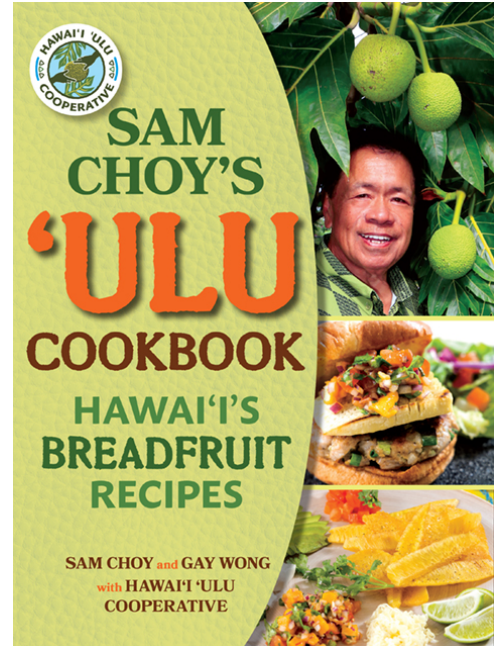
6 x 9, 192 pages, hardcover, wire-o binding, retail \$21.95

Chef Sam Choy had his first bite of 'ulu as a child growing up in Lā'ie, on O'ahu's North Shore, in a neighborhood where everyone had a breadfruit tree in their yard.

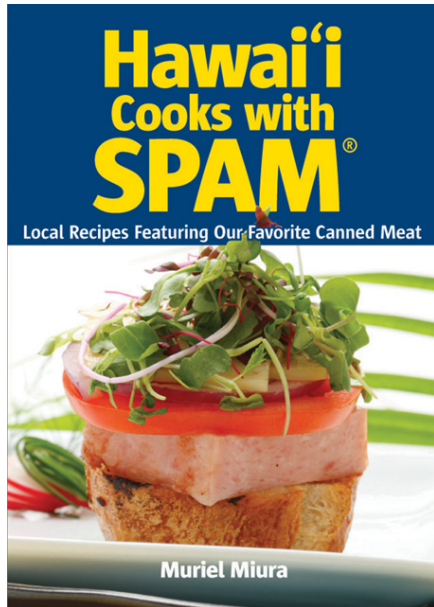
Sam learned methods of preparing 'ulu from both family and neighbors who originated from all over the Pacific, bringing to Hawai'i their cherished traditions. This upbringing permeates his entire professional career.

Sam Choy's 'Ulu Cookbook is a rare recipe collection devoted to a truly Hawaiian and Polynesian staple. The recipes are Sam's own, from friends, and the Hawai'i 'Ulu Cooperative, who partnered in creating this book. Gay Wong, who felt passionately about 'ulu's health values, pioneered with Sam the idea of an entire book devoted to what she considered was a wonder food. The book comes at an ideal time for home cooks now that the Hawai'i 'Ulu Cooperative has helped to increase supply and make frozen, recipe-ready 'ulu available throughout the islands and even by mail order.

The recipes are both traditional and contemporary: 'Ulu chips with a multitude of dips to accompany them. Salads that pair 'ulu with other island favorites like hō'i'o (fern shoots). Soups made substantial and creamy through the magic of 'ulu. Burgers, croquettes, and more—including a host of desserts.



FEATURED RECIPE



There's a whole lot more to Spam® than just musubi. Here's a classic recipe for Spam® Fried Rice.

Spam® Fried Rice

Makes 6 to 8 servings

3 tablespoons salad oil
¼ pound shrimp, cleaned and minced
1¼ cups diced Spam®
6 cups cold cooked rice

Seasonings

2 tablespoons soy sauce
1 tablespoon oyster sauce
¼ teaspoon salt
2 eggs, beaten

Garnishes

½ cup chopped green onion
2 slices Spam®, slivered

Stir-fry shrimp and Spam® in hot oil 1 to 2 minutes. Add rice and stir-fry additional 2 minutes or until rice is heated through. Add Seasonings and egg; cook additional minute while mixing and tossing gently until egg is cooked. Garnish with green onion and additional Spam® to serve.



THIS MONTH IN HISTORY



August 5, 1915—Talking pictures are shown for the first time in Hawai‘i at the Bijou in Honolulu

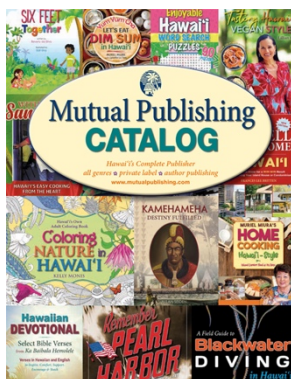
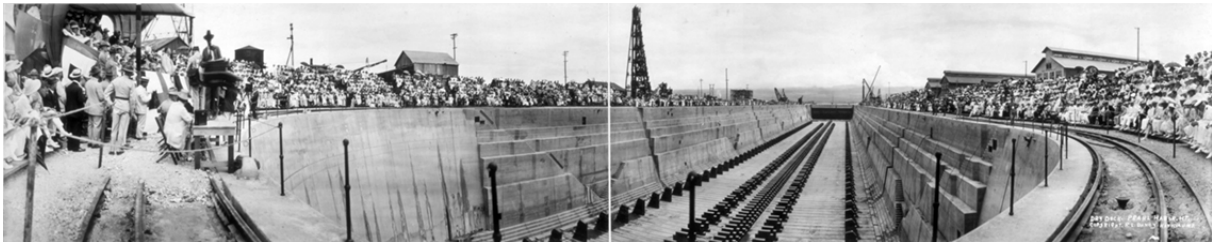
August 10, 1932—Hawai‘i’s Clarence “Buster” Crabbe sets an Olympic record in winning the 400-meter swimming event in the Los Angeles Olympics.

August 11, 1855—Lava from a great eruption of Mauna Loa threatens Hilo.

August 13, 1959—Ala Moana Center opens.

August 21, 1959—The Pearl Harbor dry-dock is formally dedicated by the U.S. Secretary of the Navy Josephus Daniels.

August 24, 1967—Industrialist Henry J. Kaiser dies at his Portlock home at the age of 85.



MUTUAL'S CATALOG

Our catalog featuring over 330 books is available on our website. Click [here](#) to view a PDF. Or, call us at **808-732-1709** to have a catalog mailed to you.