



April 3, 2023

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

April bring us showers and this week, the religious holidays of Passover, Good Friday, and Easter Sunday—a time to celebrate with family and friends.

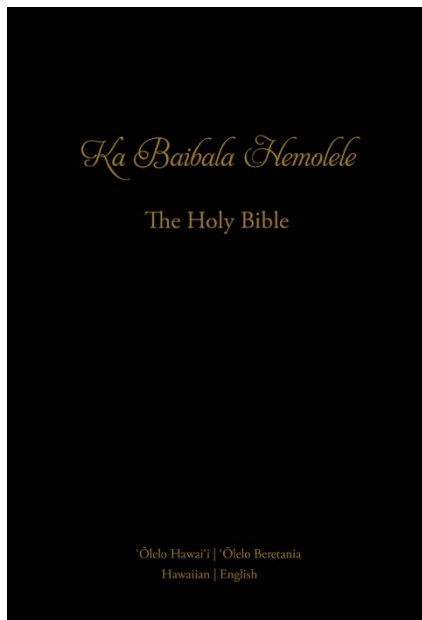
In Hawai'i, April is Tsunami Awareness Month! Brush up on your tsunami history with our new book, *Tsunami! Hawai'i's Amazing History of the Monster Waves*, written by Walter Dudley. Although it's not out yet (look for it in May/June), you can pre-order it now!

April is also Native Hawaiian Plant Month. Almost ninety percent of Hawai'i's native plants are endemic to the Hawaiian Islands. Celebrate by planting, preserving, and perpetuating Hawai'i's native plants in your backyard or neighborhood garden. On sale this month are four of our most popular plant books.

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## FEATURED APRIL BOOKS

On sale the month of April!



### Ka Baibala Hemolele: The Holy Bible

6.5 x 9.5 in, 2080 pages, softcover bonded leather, \$69.95

**ON SALE \$44.99**

**With slipcase \$49.99**

This edition is based on the original Hawaiian Bible produced in the 19th century. Each word, phrase, sentence and passage was considered in its Biblical context and respelled to include contemporary Hawaiian spelling using the ʻokina (glottal stop) and kahakō (macron). The sounds represented by these characters were always present in the language, but previously unwritten. The editors of this work carefully considered the source languages—Hebrew and Greek—and various English translations in respelling the Hawaiian.

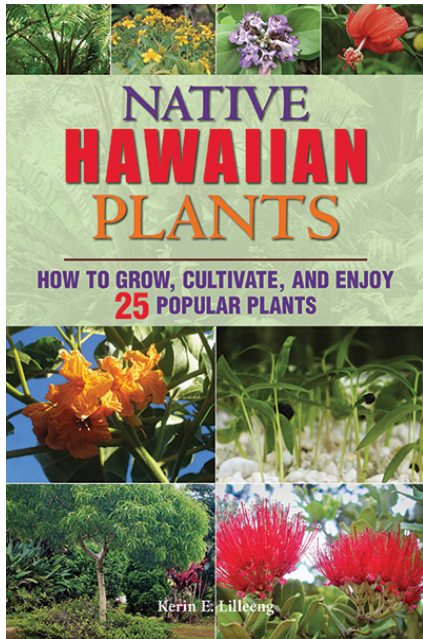
Faithfulness to the original text and accurate scholarship were

of the utmost importance.

This bilingual Baibala continues the tradition begun when ʻŌpūkahaʻia left Kealahakua as a youth, arrived in New England, and accepted Christianity. Through his writings, life, and untimely death, ʻŌpūkahaʻia inspired the spreading of the Christian faith to Hawaiʻi nei. This is the third publication of work by Partners in Development Foundation's Hawaiian Bible Project.

#### Features:

- Text respelled in contemporary spelling
- Original Hawaiian text carefully followed
- Bonded leather softcover
- Opens flat
- Two ribbon markers
- Presentation page
- Genealogy pages
- Maps



## Native Hawaiian Plants How to Grow, Cultivate, and Enjoy 25 Popular Plants

by Kerin E. Lilleeng

6 x 9 in • 156 pp • softcover • retail \$14.95

**ON SALE \$8.99**

Now it's easy to grow native Hawaiian plants in your backyard or include in your landscaping. Here are species that propagate, bloom, and flower in accordance with Hawai'i's natural climate and on their own schedules.

Native Hawaiian Plants: How to Grow, Cultivate, and Enjoy 25 Popular Plants has all the knowledge necessary to grow and care for these special plants—few found elsewhere in the world. For each entry, there is a species description,

information on provenance, growing methods, germination rates, pest and disease control, and most importantly, directions for outplanting.

Native Hawaiian Plants is a one-stop reference work for backyard gardeners as well as nursery owners and conservationists alike. Tropical gardeners around the world will also find this volume a valuable addition to the comparatively small literature on tropical plant propagation and conservation.

The twenty-five species discussed include 'A'ali', Ae'ae, 'Ākia, 'Akoko, Alahe'e, Aloalo, 'Ālula, Hala, Hō'awa, 'Ilima, Koa, Ko'oko'olau, Kou, Loulu, Ma'o, Maile, Māmaki, Naio, Nehe, 'Ōhi'a, Pā'ū o Hi'iaka, Pōhinahina, 'Uki'uki, 'Ūlei, and Wiliwili.

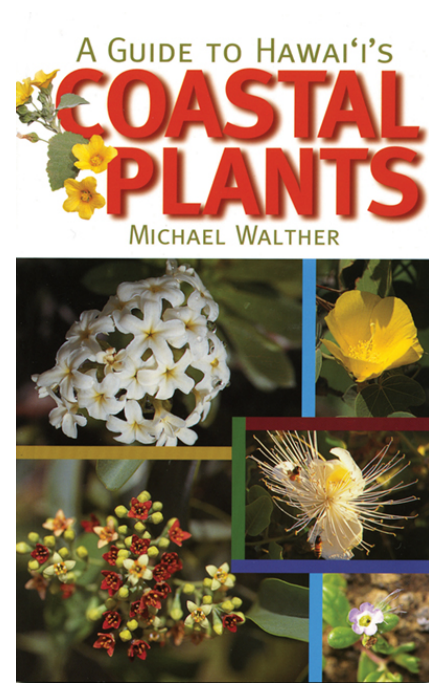
## A Guide to Hawai'i's Coastal Plants

by Michael Walther

5 x 8 in • 144 pp • softcover • retail \$11.95

**ON SALE \$6.99**

For both the novice and the experienced botanist, *A Guide to Hawai'i's Coastal Plants* is a comprehensive field guide to 90 coastal plant species – both native and introduced. Full color photographs accompany each description of appearance, habitat, distribution information, as well as historical or cultural anecdotes. Information about environmental threats to the island's native coastal vegetation and detailed directions to beautiful locations where you can find excellent examples of remaining coastal plant communities is also included.



## Hawai'i's Floral Splendor

by Angela Kay Kepler

6 x 9 in • 144 pp • softcover • retail \$14.95

**ON SALE \$9.99**

An authoritative, readable book written by a field naturalist, *Hawai'i's Floral Splendor* brings alive the kaleidoscopic floral bounty that beautifies the island's roadsides, parks, resorts, public gardens, beaches, and interior forests. The book's 388 species and varieties, lavishly illustrated, covers a dazzling array of flora, some native also to other Pacific Islands, some unique to Hawai'i. Included are color identification keys and a comprehensive list of protected areas and botanical gardens.

## A Hiker's Guide to Trailside Plants in Hawai'i

by John B. Hall

5 x 8 in • 248 pp • softcover • retail \$16.95

**ON SALE \$11.99**

From arid coastal plains to chilly cloud forests, Hawai'i is home to an astonishing range of flora. Many of our plant species, like the regal koa and hardy silversword, can be found nowhere else in the world!

Knowing how to identify these plants, and learning about their historical uses and associated legends will greatly enrich your hiking experience. In *A Hiker's Guide to Trailside Plants*, John B. Hall introduces you many of the plants—both native and nonnative—that you are likely to encounter on Hawai'i's trails.

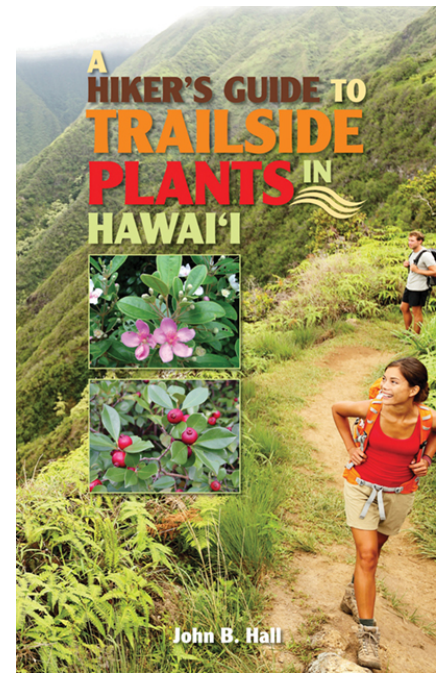
For easy reference, plants in this handy book have been divided into the following climatic zones: Coastal, Dry Forest, Mesic Forest, Wet Forest, and Alpine. Each color-coded zone is further subdivided into Herbs, Shrubs, Trees, Vines, Ferns, and Miscellaneous. Along the way, author John B. Hall points out notable features— leaf shape, flower color, and even taste—that will help you to identify each plant.

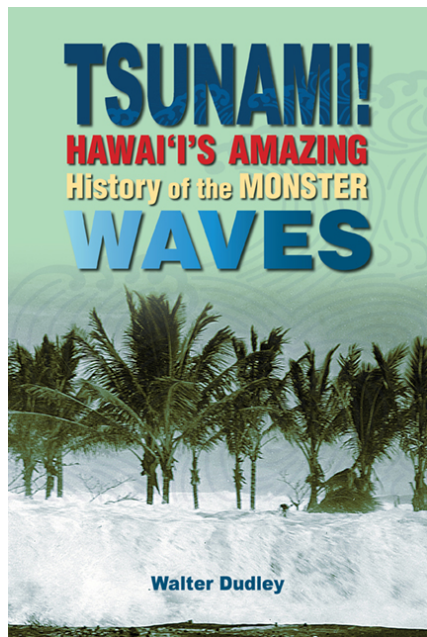
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## AVAILABLE TO PRE-ORDER NOW!

April is Tsunami Awareness Month. According to the International Tsunami Information Center, “2023 marks 76 years since the April 1, 1946 Aleutian Islands earthquake that generated a tsunami that hit Hawai'i 4.5 hours later, without warning, killing 158 people statewide, including 120 on the Big Island mostly in and around Hilo. The tsunami led to the establishment of the US Seismic Sea Wave Warning System in 1948 in Honolulu. Today, NOAA's Pacific Tsunami Warning Center provides US tsunami warning center services to the State of Hawaii, as well as American Samoa, Guam and the Commonwealth of the Northern Marianas Islands, Puerto Rico, and the US Virgin Islands.”

Walter Dudley's new book, *Tsunami! Hawai'i's Amazing History of the Monster Waves*, explores the history of the 1946, 1960, 1964, and 1975 tsunamis that hit Hawai'i through true stories told to the author by some forty-five tsunami survivors and includes over seventy-five remarkable photos.





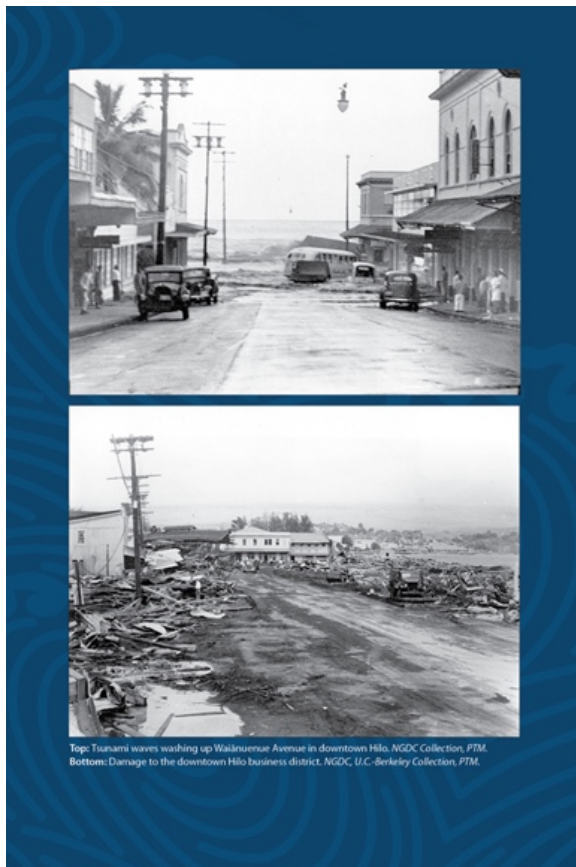
## Tsunami! Hawai'i's Amazing History of the Monster Waves

by Walter Dudley

6 x 9, 152 pages, softcover, retail \$14.95

Tsunamis are Hawai'i's most deadly natural hazard, having killed more people than earthquakes, volcanic eruptions, and hurricanes combined. The 1946 tsunami from the Aleutians killed 159 people across the Islands causing deaths on Kaua'i, O'ahu, Maui, and especially on the Big Island. Furthermore, our volcanic islands experience their own periodic earthquakes, which can generate local tsunamis.

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.



### Chapter 3

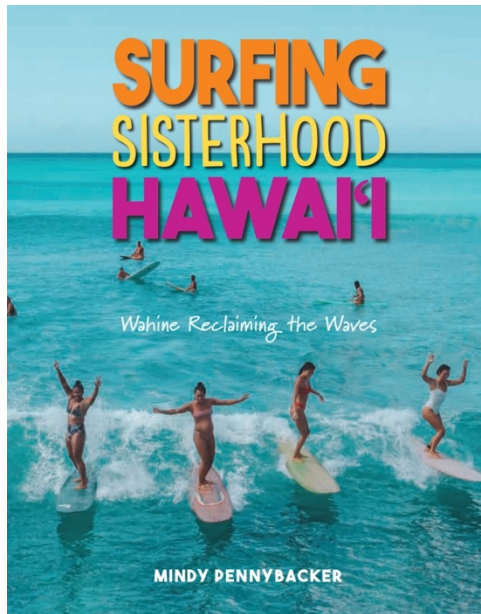
#### Hilo

The terrible tsunami waves hadn't finished their path of destruction when they ravaged Laupāhoehoe. April 1, 1946, would go down in history as the most tragic day ever for Hilo and the adjoining coastal villages.

#### Kay Ishii On the Bay

Kay Ishii worked as a waitress at the Naniloa Hotel on Hilo's bayfront. She rented a cottage on the beach near the hotel. That had made it safe for her to walk home from work during the war when a "blackout" at night had meant absolutely no lights on risk of being shot by soldiers. The morning of April 1, she remembers the hotel's entertainer, who lived in a nearby cottage, running by screaming: "Tidal Wave, Tidal Wave! But no one had ever seen or heard of anything like that, so we just stood there while he ran down the road. That's when the big wave came...and the whole house fell apart. That's when I went down into the ocean...Then the second wave brought me in...I tried to grab a lauhala tree, but it was too strong...I went back and forth from 7 a.m.... and then I must have lost consciousness, but next thing, about 1 p.m. this Sergeant and his companion, a prisoner of war from Okinawa, they found me and brought me to the Prisoner of War Camp." The camp was up the road above Hilo where it was very chilly. Kay was clad only in a wet nightgown, ripped up by the tsunami, so she grabbed a T-shirt with a big "PW" emblazoned on it off the camp clothesline. She still shivered,

This book contains true stories told to the author by some forty-five tsunami survivors and includes over seventy-five remarkable photos. You will learn what mistakes were made and what actions we need to take to stay safe. Improvements in the Tsunami Warning System are carefully explained, along with what actions to take during a tsunami warning. Learn from our cousins in American Samoa of how tsunami evacuation training at local schools saved hundreds of children's lives. We don't want you to be scared, we want you to be prepared. It's not "if" but "when" the next tsunami strikes.



## Surfing Sisterhood Hawai'i Wahine Reclaiming the Waves

by Mindy Pennybacker

7 x 9, 200 pages, softcover, retail \$21.95

We have a beautiful, highly illustrated book coming out in the spring/early summer titled **Surfing Sisterhood Hawai'i**, written by *Honolulu Star-Advertiser* surf columnist, Mindy Pennybacker, that celebrates women surfers in Hawai'i. Not just the pro surfers, but the everyday moms, daughters, and aunties who hit the waves despite a myriad of obstacles they need to overcome like sexist attitudes both on the waves and off, limited time and resources, and personal anxieties.



Uff student May Kamaka and her friends at Māhalei Beach Park go surfing at Sui's (Sui'sides) on O'ahu. Photo by Dennis Oda

### THE JOY OF SURFING

Asked whether she thought people surfed differently according to gender, Cappy shook her head. "Boys, girls, it's kind of the same," she said. "Gender doesn't really matter because everybody's trying the same thing, to catch a wave."

Okay. Surfing's exciting, refreshing and fun. But are there other reasons girls and women surf? The answer is a resounding yes. For many, there's the social life.

"I love surfing because I'm happy being close to my friends, looking out for each other and cheering each others' rides," said Wendy Sakuma, a native of Palo Alto, California, who took up surfing a year and a half ago with her friends at the University of Hawai'i, Mānoa. "I haven't been taught a lesson, I just copy all my friends," she said, adding that the four students organize regular Sunday surf expeditions of up to twenty friends, including experienced surfers, to different breaks around O'ahu.

For Cat, there are the long-term relationships she's formed in the water over time. "In what other sport are you sitting together in the same spot for two hours?" she



May Kamaka, Wendy Sakuma, Isabel "Isaac" Cleofe, and Mikaela Brennan accessing the surf at Sui's before they paddle out. Photo by Dennis Oda

Above all, the book is a celebration of the freedom these women surfers have created for themselves, carving out a space for women on waves meant to be shared by both sexes.

Pennybacker, herself an avid surfer, includes a historical look at women who surfed in ancient Hawai'i, personal stories that shine a light on why surfing is so enticing for women, how it's different than for men, and a brief yet comprehensive look at the trailblazing women pro surfers of Hawai'i who paved the way and broke barriers. She also includes tips and advice for beginner surfers and explains surf etiquette.

## 'Ike Pāpālua

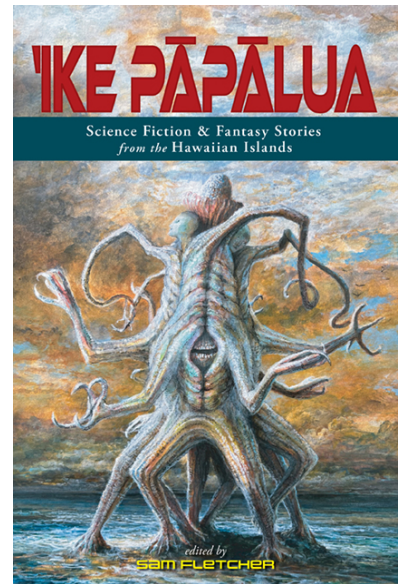
### Science Fiction & Fantasy Stories from the Hawaiian Islands

edited by Sam Fletcher

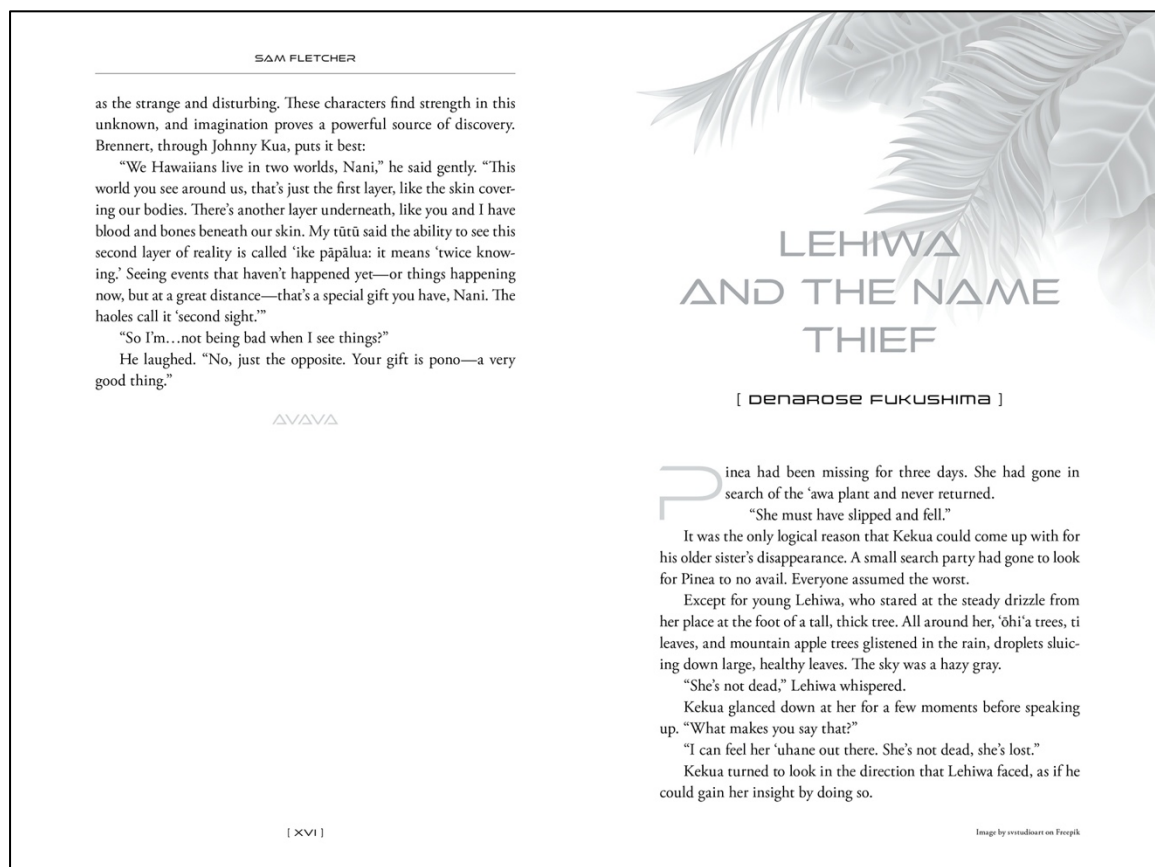
6 x 9 inches, 336 pages, softcover, \$16.95

Are you a fan of science fiction? This new collection of science fiction and fantasy short stories set in Hawai'i by some of the islands' foremost fiction writers will transport you to other dimensions and have you think about Hawai'i in a whole new way.

'Ike Pāpālua will be available in May/June.



Twenty-one tales of adventure, magic, beasts, gods, Menehune, advanced technology, apocalypse, ghosts, robots, and shapeshifters across the Hawaiian Islands. Featuring stories

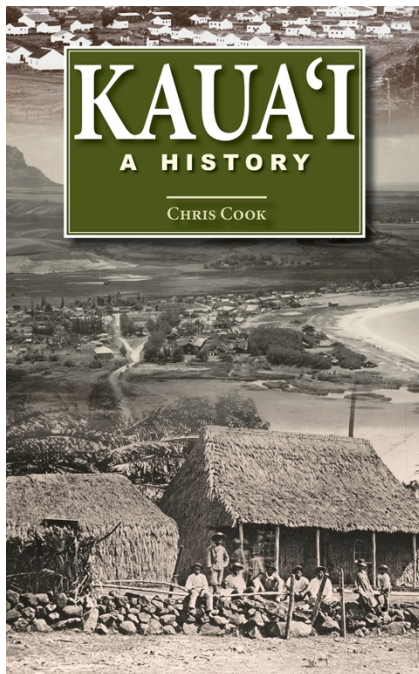


from A.A. Attanasio, Gregory Norman Bossert, Alan Brennert, A.M. Dellamonica, Tom Gammarino, Darien Gee, Alaya Dawn Johnson, Lehua Parker, Rhiannon Rasmussen, and more.

A child is born as the kahuna prophesied, but to a misinterpreted prophesy. A Menehune duo plays pranks on tourists in Hāna. A Navy Diver attempts to salvage a wreck off Honolulu and finds something else lurking in the deep. After his grandfather passes, a young boy can still hear his call—but is it really him or a trickster spirit? Vampires have taken over Hawai‘i, harvesting the last remaining humans in concentration camps. An ensign of the Star Union high above the Islands must prove worthy of their rank—and lineage.

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## WHAT WE'RE WORKING ON

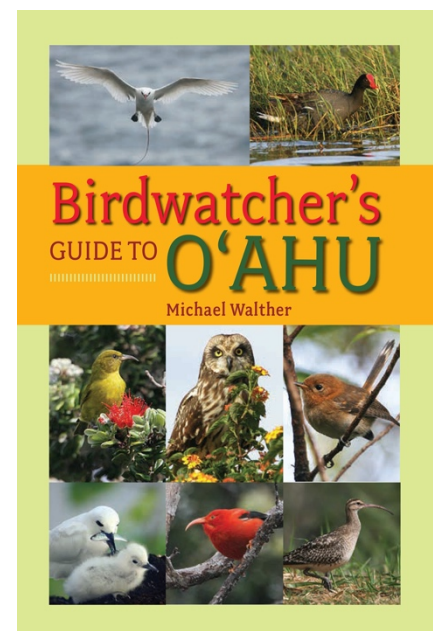


**Kaua'i A History** by Chris Cook, available in July, paints a portrait of Old Kaua'i in words and images, bringing back to life the rich heritage and independence of an island portrayed as the Separate Kingdom by historian Edward Joesting.

The narrative and images concisely offer informed accounts of Kaua'i's history, both island-wide and individual towns. Explored are the mythical ancient days of a primordial island and the arrival of Polynesian settlers voyaging from Kahiki, their homeland in the South Pacific; the western discovery of the Hawaiian Islands by Captain James Cook landing at Waimea, Kaua'i; the bringing of Christianity and literacy by New England missionaries; Baja California cowboys of the 1830s establishing the paniolo ranching culture; the establishment of the first

commercially-run sugar plantation at Kōloa, the first ever in Hawai'i; the Victorian Era of the monarchy at Princeville; the overthrow of the Hawaiian Kingdom and annexation by the United States opening the floodgates of federal funding to develop the island; the drama of World War II in the Pacific bringing extended stays of thousands of off-islanders modernizing local ways; Hollywood choosing Kaua'i as its favorite tropical location island; tourism displacing sugar plantations in the economy.

**Birdwatcher's Guide to O'ahu** by Michael Walther, available in July, information to plan a visit to twenty-four of the best locations on O'ahu to see our fascinating avifauna. It is divided



into seven geographic regions—Honolulu, Southeast, East, North Shore, Central, Koʻolau Range, and Pelagics. Birding hotspots in the island’s coastal, rainforest, urban and offshore environments are also included.

Despite Oʻahu being densely populated with people and buildings, there are excellent opportunities to see birds across the island—from urban areas to beaches to hiking trails to wildlife refuges. Oʻahu is an ideal place for birding with 212 species on the official bird list that include waterfowl; game birds; seabirds; herons, egrets, and ibis; shorebirds; skuas and jaegers; gulls and terns; birds of prey; songbirds; and endemic forest birds.

Oʻahu has more breeding seabirds on the island than any other in the Southeastern Hawaiian Islands. It is the best island to see the rare Bristle-thighed Curlew and the only island with breeding White Terns which are extremely rare on the neighbor islands.

Whether you’re a backyard birder or a seasoned birder ready to hit the hiking trails with binoculars in hand, *Birdwatcher’s Guide to Oʻahu* is a must have with maps, charts, and information on all the birds you can find on the island.

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## **20% OFF PROMO CODE STILL VALID FOR BOOK CLUB MEMBERS**

**We are still offering free shipping to Hawaiʻi 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!

## FEATURED RECIPES

Celebrating Easter this Sunday? Here's some sweet desserts to serve and enjoy. Jean Hee brings you an easy to make Carrot Cake from her book, *The Best of the Best Hawai'i Local Desserts*.

Muriel Miura brings a recipe for Buttery Hawaiian Lemon Bars that will make any potluck complete from her book *Home Cooking Hawai'i-Style*.



### Buttery Hawaiian Lemon Bars

Yield: About 24 bars

#### Crust

- 1 cup butter or margarine, softened
- $\frac{1}{2}$  cup powdered sugar
- 2  $\frac{1}{4}$  cups flour

#### Filling

- 4 eggs
- 2 cups sugar

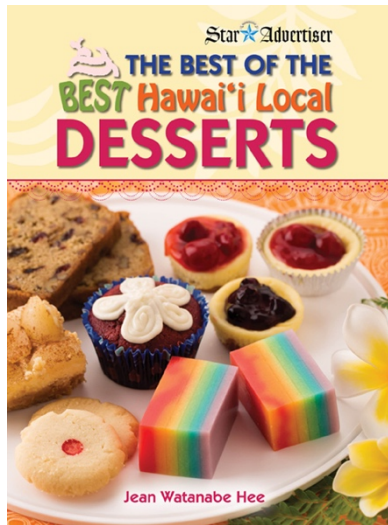
- 1 teaspoon lemon zest
- $\frac{1}{2}$  cup fresh lemon juice
- $\frac{1}{2}$  cup flour
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- Powdered sugar

To prepare Crust, beat butter and powdered sugar together in large mixer bowl until creamy; beat in flour, blending thoroughly. Spread mixture evenly over bottom of well-greased 9 x 13 x 2-inch baking pan. Bake. Temperature: 350°F. Time: 18 to 20 minutes or until light golden brown.

Prepare Filling by beating eggs in small mixer bowl until light. Gradually add sugar, beating until mixture thickens and turns lemon-colored. Add lemon zest, lemon juice, flour, baking powder, and salt; beat until smooth and well-combined. Pour Filling mixture over baked crust and return to oven; bake additional 15 to 20 minutes or until topping is light golden brown.

Place on rack to cool; sprinkle with sifted powdered sugar while still warm over top. Cool. Cut into bars to serve. Store in airtight container.





## Carrot Cake

Yield: 24 servings

- 1 ½ cups flour
- 1 1/3 cups sugar
- ½ cup sweetened flaked coconut
- 1/3 cup chopped pecans
- 2 teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 2 eggs
- 3 tablespoons canola oil

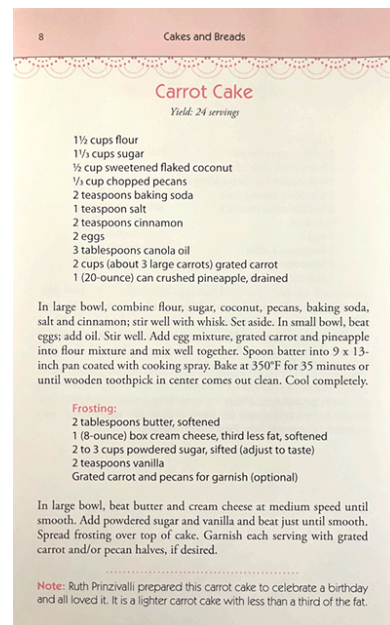
- 2 cups (about 3 large carrots) grated carrot
- 1 (20-ounce) can crushed pineapple, drained

In a large bowl, combine flour, sugar, coconut, pecans, baking soda, salt and cinnamon; stir well with whisk. Set aside. In a small bowl, beat eggs; add oil. Stir well. Add egg mixture, grated carrot and pineapple into flour mixture and mix well together. Spoon batter into 9 x 13-inch pan coated with cooking spray. Bake at 350°F for 35 minutes or until wooden toothpick in center comes out clean. Cool completely.

### Frosting:

- 2 tablespoons butter, softened
- 1 (8-ounce) box cream cheese, third less fat, softened
- 2 to 3 cups powdered sugar, sifted (adjust to taste)
- 2 teaspoons vanilla
- Grated carrot and pecans for garnish (optional)

In a large bowl, beat butter and cream cheese at medium speed until smooth. Add powdered sugar and vanilla and beat just until smooth. Spread frosting over top of cake. Garnish each serving with grated carrot and/or pecan halves, if desired.



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## PARKING

**A QUICK AND IMPORTANT NOTE:** The parking lot on Center Street, across the street from the Franklin Building where we are located, now has **SIX RESERVED** spots that you **cannot park** in—you **will be towed**. Please look out for them and do not park in these spots. Unfortunately, these are not for customers or clients of the building. Please park in unreserved stalls only. If you think you will need help, call 808-732-1709 ahead of time and we can bring your purchase out to you or help you find parking.



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



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## MUTUAL'S CATALOG

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