

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

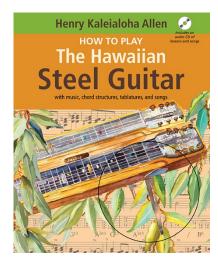
Happy New Year! It's the Year of the Wood Snake which signifies a time of transformation, growth and introspection. We wish all of you a happy, healthy, and enjoyable year full of days at the beach under the sun and island adventures with you family and friends.

The Grammys are on February 2, so in the spirit of recognizing and honoring musicians, we thought we'd encourage you to tap into your musical side with these how to and sheet music books that celebrate and perpetuate the rich tradition of Hawaiian music.

And for those of you who will be throwing Super Bowl parties, scroll down to find an awesome recipe for kebabs from Sam Choy's newest cookbook, *Sam Choy's in the Kitchen*.

FEATURED FEBRUARY BOOKS

On sale the month February



How to Play the Hawaiian Steel Guitar with music, chord structures, tablatures, and songs by Henry Kaleialoha Allen 8.5 x 11 in • 84 pp • hardcover • accompanying audio CD • \$22.95 ON SALE \$9.99

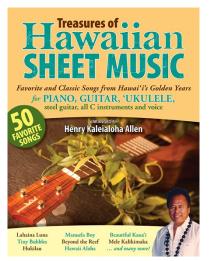
The sound of the Hawaiian steel guitar is sweet, nostalgic, and unmistakably Hawaiian. You can almost feel the trade winds and the surf in its subtle vibrato. In this well-illustrated and easy-to-understand book, acclaimed musician Henry Kaleialoha

Allen shares everything you need to know in order to play this beautiful instrument—from purchasing a guitar, to performing with that special Hawaiian flourish.

This primer, adapted from Allen's popular self-published guide, features a history of the Hawaiian steel guitar; instructions for reading musical notation; a practical guide to buying and tuning a steel guitar; guidance on using the bar; sheet music for 11 original songs; exercises; a discussion of the nuances of the "Hawaiian touch;" and much more. Written for beginning and intermediate students alike, this book and its accompanying audio CD will have you playing like a pro in no time.

Treasures of Hawaiian Sheet Music Favorite and Classic Songs from Hawai'i's Golden Years for Piano, Guitar, 'Ukulele, Steel Guitar, All C Instruments and Voice

by Henry Kaleialoha Allen 8.5 x 11 in • 112 pp • softcover • retail \$19.95 ON SALE \$9.99



This collection of fifty songs comes from the popular era of Hawaiian music in the first half of the twentieth century. These songs were written primarily by recognized writers and arranged by well-known Hawaiian musicians Henry Allen with some original songs written by Allen himself.

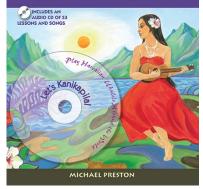
These songs tell of the beauty of each island and the overpowering bond between land and sea that is reflected in the joining of sun, moon and sky. Entertainers of all skill levels will find this selection of sheet music an invaluable source for the piano, guitar, 'ukulele, Hawaiian steel guitar, and voice. Some of the songs included are:

Blue Hawaii My Hawaiian Song of Love Hanalei Moon Na Lei O Hawai`i Tiare, Lovely Flower Mele Kalikimaka

Each song is written in the key of C and there are chord structures in the back for the 'ukulele and the piano.

No other book contains such a wide selection of favorite Hawaiian songs that can be played by such a wide array of instruments. Regardless which instrument these songs sing through, the beauty of Hawai'i's music is sure to resonate with all music-lovers.

Let's Kanikapila! Play Hawaiian 'Mkulele Around the World



Let's Kanikapila! Play Hawaiian 'Ukulele Around the World

by Michael Preston 8.5 x 11 in • 104 pp • hardcover • retail \$19.95 ON SALE \$9.99

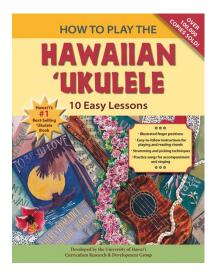
Let's Kanikapila! 2 follows the first book and is specifically written for 'ukulele players to come together to play in groups – in harmonized parts, with rhythmic accompaniment. Almost all 'ukulele books offer a single melody with strumming accompaniment. This book is different! It deepens the artistic

range of the 'ukulele, making it more satisfying musically, and opens up real possibilities for performance in schools, colleges, and clubs. Schools need no longer just have a String Orchestra and Band, but can also develop a serious 'Ukulele Ensemble that offers a rich spectrum of sound from the rhythms and aloha of the sunny Pacific to the intensity and inwardness of Russian balalaika, haunting melodies of Peru, or Celtic airs of Ireland! The 'ukulele is wonderfully portable instrument very easy to store and carry, easy to take out and practice on a park bench, or in your home. If you travel abroad it is a great ambassador- simple, humble, beautiful. It speaks to joyful celebration of the world with aloha and yet modesty. Above all, it is a friendly instrument that readily joins in with others of its kind, a guitar, and a bass too, if possible! Hana Hou! Let s play again!

How to Play the Hawaiian 'Ukulele: 10 Easy Lessons 8.5 x 11 in • 66 pp • softcover • retail \$13.95

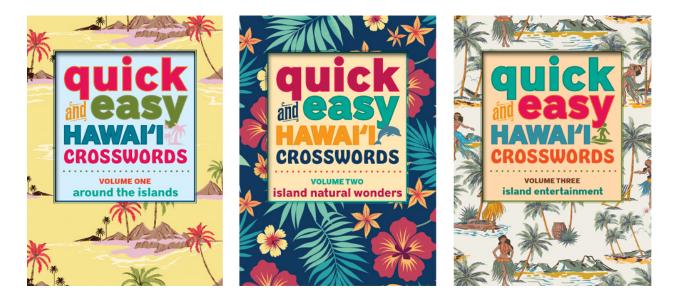
ON SALE \$9.99

How to Play the Hawaiian Ukulele is an easy-to-follow guide for anyone interested in this popular Hawaiian musical instrument. In ten easy lessons, readers will learn how to read music, strumming techniques, finger exercises, accompaniments and songs that they can sing along to. A glossary and chord chart are included for easy reference.

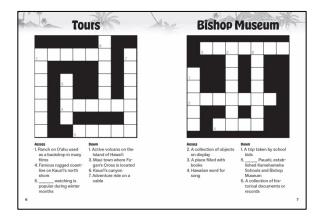


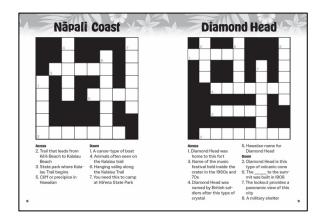
WHAT WE'RE WORKING ON

For those puzzlers out there, we have three new mini crossword puzzle books coming out later this month. Pocket-sized with 64 pages, each book has 50 mini crosswords to solve. Although they are not dense puzzles like the NYT mini crosswords, they are quick and easy, and you'll learn a lot about the Hawaiian Islands!

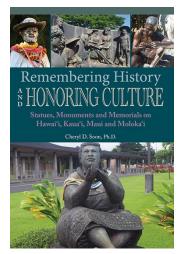


Volume 1: Around the Islands features fun trivia about places around Hawai'i like landmarks, surf spots, things to see and do. **Volume 2: Island Natural Wonders** features trivia about the island's natural world of volcanoes, flora and fauna, sharks, waterfalls, and scenic landmarks. **Volume 3: Island Entertainment** features trivia about all the fun things you experience in Hawai'i like carnivals and fairs, Lei Day, movies, conventions, local food, and more.





AUTHOR SIGNING ON HAWAI'I ISLAND



Join author Cheryl Soon for a sake tasting and book signing at the 32nd Waimea Cherry Blossom Heritage Festival.

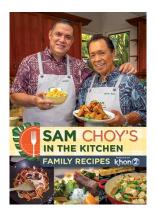
Saturday, February 1 noon – 3 pm Waimea

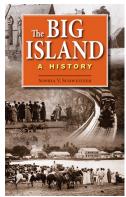
Cheryl will be signing her new book, Remembering History and Honoring Culture. This beautiful book features carefully researched stories and pictures from Waimea and across Hawai'i Island, Maui, and Kaua'i. It celebrates ali'i, cultural practitioners, revered faith and

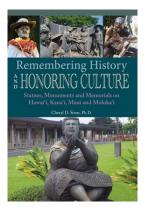
elected leaders. Also, immigrants, veterans, and (of course) paniolo, of every ethnic persuasion including those of Japanese ancestry. Cheryl shares their stories, some from painful periods of time, and some recognizing centuries of yearning for peace and inspiring us today to serve our community as others have before.

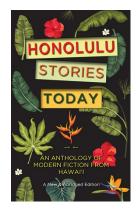
https://www.gohawaii.com/islands/island-of-hawai%CA%BBi/events/waimea-cherry-blossom-heritage-festival

ICYMI...OUR 2024 RELEASES!

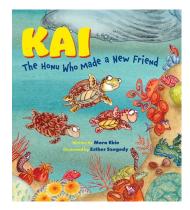


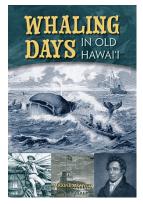




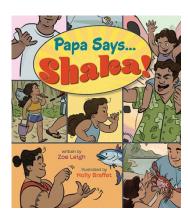


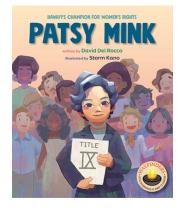


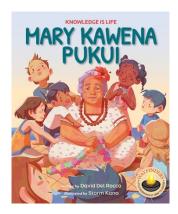


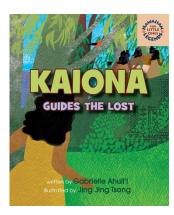


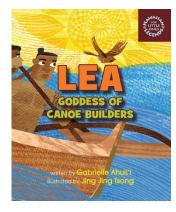
FROM BEACHHOUSE



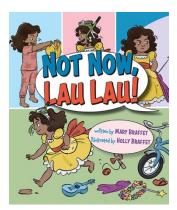












20% OFF PROMO CODE STILL VALID FOR BOOK CLUB MEMBERS

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!

FEATURED RECIPE

This recipe from Sam Choy's in the Kitchen.



Garlic Chicken Yogurt Kebabs

Serves 4

2 cups plain Greek yogurt 1 tablespoon minced garlic Juice of 2 lemons 1 tablespoon paprika Salt and pepper, to taste 3 to 4 pounds boneless and skinless chicken thighs, cut into 1½-inch pieces 1 red bell pepper, cut into 1½-inch pieces 1 yellow bell pepper, cut into 1½-inch pieces 1 red onion, cut into 1½-inch pieces 1 skewers (if using wooden skewers, soak them in

water for 20 minutes before adding chicken and vegetables)

1 package quinoa (cooked according to package directions; can substitute water with chicken stock for more flavor)

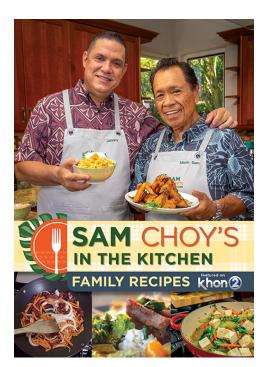
Garnish

1 package mixed greens

In a bowl, combine yogurt, garlic, lemon juice, paprika, salt, and pepper. Add chicken, mix well, and marinate for 30 minutes.

Thread the chicken and vegetables onto the skewers. Grill kebabs until chicken is cooked through. Spoon quinoa on a platter, lay skewers on top of the quinoa, and garnish with mixed greens.

Note: If you have extra chicken leftover, you can put it in a nice roasting pan and bake it in a 350°F oven anywhere between 35 to 45 minutes. Unbelievable. muffin pan and serve hot.



PARKING

A QUICK AND IMPORTANT NOTE:

The Franklin Building parking lot on Center Street has a new policy.

Starting July 15, customers will need to scan a QR code with their mobile device to receive 1-hour free parking. You will need to provide your license plate number.



- Park ONLY in stalls numbered #15-28
- After parking, scan the QR Code inside Mutual Publishing's office.
 - \circ $\;$ Hold your camera towards the QR code; a notification will appear.
 - o Confirm your parking duration and rate (free 1 hour).
 - o Enter your license plate number.
 - Enter your email address.
 - Click Confirm Parking.

WARNING:

If you park in stalls numbered #1–14, your vehicle will be towed.

Customer parking longer than 1 hour must pay for parking or risk citation and/or tow.

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





MUTUAL'S CATALOG

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