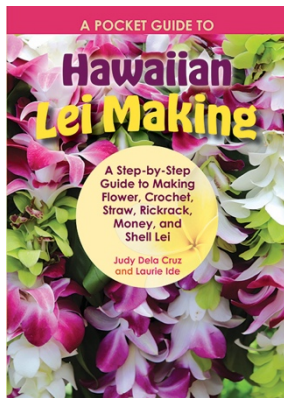




May 1, 2025

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



Mother's Day is on May 11 and it is graduation season! It's time to plan parties and potlucks and make lei. To celebrate, we're putting our new book, **A Pocket Guide to Hawaiian Lei Making** on sale for \$8.99 along with some of our other lei making books, and two of Jean Hee's best cookbooks to help you make some 'ono party dishes.

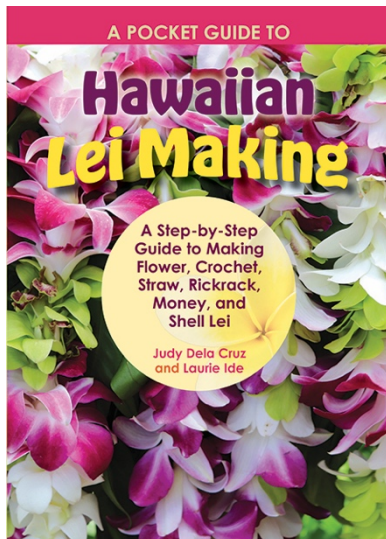
Don't miss our new releases! We have three mini cookbooks, two retro postcard books, and three mini crossword books. Be sure to scroll down for more information!

Be sure to also scroll down and check out what we are working on!

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## FEATURED MAY BOOKS

**On sale the month May!**



### **A Pocket Guide to Hawaiian Lei Making A Step-by-Step Guide to Making Flower, Crochet, Straw, Rickrack, Money, and Shell Lei**

by Judy Dela Cruz and Laurie Ide

5 x 7 in • 144 pp • softcover • retail \$11.95

**ON SALE \$8.99**

A lei is more than just a beautiful adornment—it's a timeless symbol of love, friendship, and celebration. In Hawai'i, it's a cherished tradition to give a lei for birthdays, graduations, weddings, anniversaries, and special moments. A lei is often presented with a kiss, a gesture that carries the warmth of aloha, a wish of luck, or the spirit of connection. Traditionally

crafted from shells, feathers, flowers, and seeds, the lei has evolved with creative materials like ribbon, fabric, paper, candy, and even currency.

This guide will teach you how to make your own lei, whether you're using fresh flowers, crocheting with yarn, or creating intricate designs with origami and money. Learn the techniques behind strung leis, rickrack sewn leis, shell leis, and more! With easy-to-follow instructions and step-by-step photos, this book offers something for everyone—from beginners to seasoned crafters. No matter the occasion, you'll have everything you need to craft the perfect lei and share the spirit of aloha. **(NOTE: A Pocket Guide to Hawaiian Lei Making includes lei instructions from *Hawaiian Lei Making: A Step-by-Step Guide* by Laurie Ide.)**

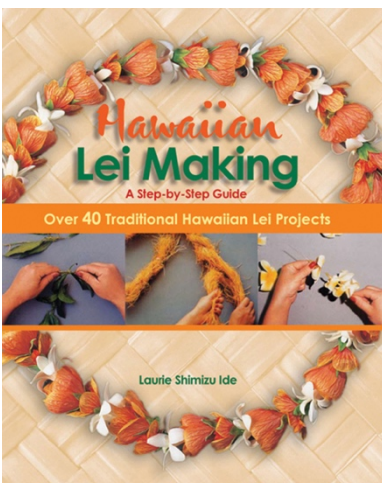
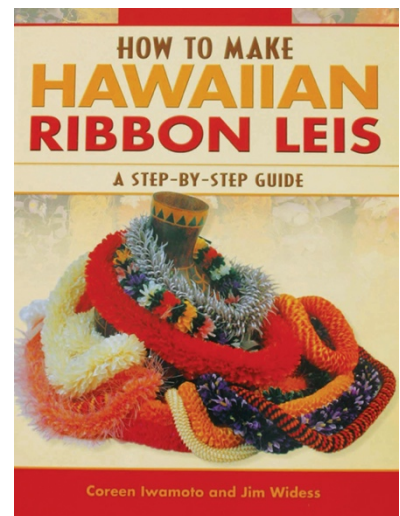
## How to Make Hawaiian Ribbon Leis A Step-by-Step Guide

by Coreen Iwamoto and Jim Widess

8.5 x 11 in • 80 pp • softcover • retail \$17.95

**ON SALE \$12.99**

According to the Hawaiian tradition, leis are symbols of love and friendship given to others with a warm embrace and a kiss. Unlike flower leis, which eventually wither and fade, ribbon leis are treasured throughout the years as gifts of aloha that can last a lifetime. For this reason, beautiful and everlasting ribbon leis are a popular alternative to flower leis in the islands. With this first-ever easy-to-follow visual guide you can fashion your own ribbon leis from materials found at any craft store. Fifteen different ribbon lei designs are showcased – many are created to resemble local floral favorites such as pikake, ilima, hinahina, firecracker and white ginger. Each design is described in detail with step-by-step instructions and colorful photo illustrations.



## Hawaiian Lei Making A Step-by-Step Guide

by Laurie Shimizu Ide

8.5 x 11 in • 64 pp • softcover • retail \$17.95

**ON SALE \$12.99**

Hawaiian Lei Making Step-by-Step Guide is everything you'd ever want to know about lei making! A complete photographic instruction guide & reference tool to over 50 major flowers and plants used in making Hawaiian lei.

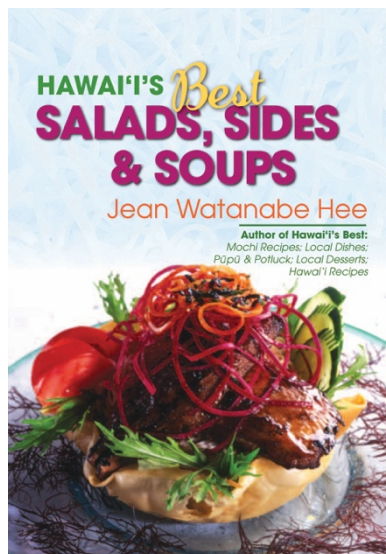
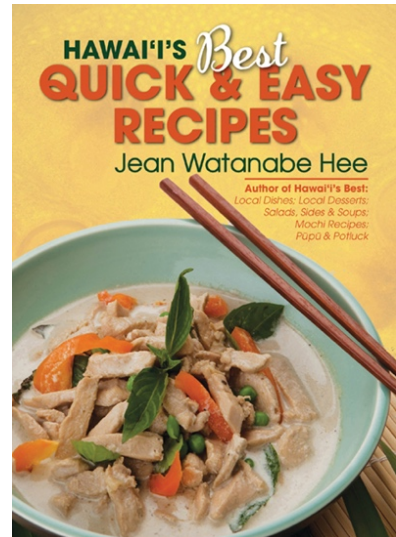
## Hawai'i's Best Quick & Easy Recipes

by Jean Watanabe Hee

6 x 9 in • 152 pp • softcover • retail \$15.95

**ON SALE \$10.99**

Life in the Islands is busy. Between working, commuting, volunteering, doing community service, and spending time with family, who has time to cook? Jean Watanabe Hee, that's who. In her latest cookbook, *Hawai'i's Best Quick & Easy Recipes*, Jean shows even the busiest readers how to prepare delicious and nutritious meals in minutes. There's no need to worry when there are last minute uninvited guests, change in eating out plans, or both. Written in an inviting and easy-to-follow style that will appeal to novice cooks and experienced chefs alike, these recipes cover a wide range of dishes—from simple, tasty appetizers, to rich main courses like Furikake Salmon, to delectable desserts, like Easy Mint Chocolate Chip Pie.



## Hawai'i's Best Salads, Sides & Soups

by Jean Watanabe Hee

6 x 9 in • 160 pp • softcover • retail \$14.95

**ON SALE \$9.99**

What meal would be complete without a side dish to accompany the entree? Take the guess work out of what to prepare with dinner with *Hawai'i's Best Salads, Sides & Soups*, a collection of over 100 recipes for hearty and nutritious salads, savory soups and tasty side dishes. Find recipes for everything from classic Chicken Noodle Soup to the exotic Lemongrass Tofu to the fun and eye-catching Jell-O Fruit salad.

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## AVAILABLE NOW!

We are excited about our new series of mini cookbooks! These little nuggets are the same size as our *Hawai'i Cooks with Spam mini cookbook* and are packed with easy to make recipes.





### **Hawai'i Cooks with Pineapple**

5 x 4.5 in • 104 pp • softcover • retail \$7.95

Pineapple has been a symbol of Hawai'i's agricultural history and vibrant cuisine since the late 1880s. Once one of the Islands' main exports, this tropical fruit has shaped not only the economy but also the flavors of Hawai'i's diverse culinary traditions. In this cookbook, discover the rich history of pineapple in Hawai'i and learn how to infuse its sweet, tangy flavor into a wide variety of dishes. From savory delights like pineapple chicken salad, zesty pineapple salsas, and sweet-and-sour stir-fries to side dishes like pineapple relish and coconut Thai rice, this collection offers endless ways to enjoy the Island's golden treasure. And for those with a sweet tooth, there are decadent pineapple desserts such as the classic Pineapple Upside-Down Cake, creamy pineapple cheesecakes, and refreshing pineapple sorbet. Whether you're preparing a casual meal or a festive feast, these recipes will bring the tropical taste of Hawai'i to your table, celebrating pineapple's enduring legacy in Island cuisine.

### **Hawai'i Does Desserts**

5 x 4.5 in • 112 pp • softcover • retail \$7.95

Hawai'i's love affair with desserts is a delicious reflection of its rich cultural tapestry of tropical ingredients and flavors. Signature treats like Guava Chiffon Cake, with its sweet, tropical essence, and the iconic Pineapple Upside-Down Cake, featuring caramelized fruit atop a moist base, are beloved classics. Malasadas, Portuguese deep-fried donuts rolled in sugar, will take you back to school fairs and state carnivals. Fresh Mango Pie will remind you of the plump mangoes hanging from your neighbor's tree. Desserts featuring liliko'i, macadamia nuts, coconut, pineapple, bananas, guava, and more highlight the Islands' abundant resources and create a sweet symphony that captures Hawai'i's unique spirit. The traditional Hawaiian haupia added to pies and poi used to make Okinawan andagi round out this array of unique desserts that embody Hawai'i's culinary creativity. Whether you're a seasoned baker or a curious beginner, let the flavors of the Islands inspire your culinary adventures and bring a touch of paradise to your table.





## **Hawai'i Cooks with Coconut**

5 x 4.5 in • 112 pp • softcover • retail \$7.95

Coconuts have been a part of Hawaiian cuisine since niu (coconut palm) were brought to Hawai'i by Polynesian voyagers, and they have influenced the flavors and traditions of the Islands. This cookbook puts coconut at center stage with a collection of easy-to-follow recipes that invite you to experience the tropical essence of the Islands. With its ability to enhance both flavor and texture, coconut has become a culinary bridge, connecting Hawai'i's multicultural influences. From Hawaiian classics like haupia and poke, to seafood infused with coconut sauces, to Thai-inspired coconut curries and soups, there's a dish for every palate. There's also an array of delectable desserts like coconut cream pie, Filipino bibingka, and indulgent coconut bread pudding. Whether in savory stews or sweet treats, coconut remains a beloved symbol of the Islands' rich and diverse food heritage. Let the coconut inspire your culinary creations and bring the spirit of Hawai'i to your table.

And we have two new postcard books featuring retro postcards from the 1950s-70s that are sure to stir up nostalgic feelings. Share them with family and friends. They are the perfect gift for visitors who remember the islands way back when.

## **Aloha from Hawai'i**

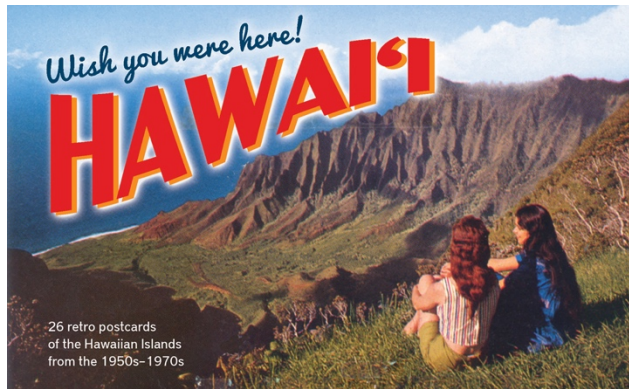
### **26 Retro Postcards of the Hawaiian Islands from the 1950s-1970s**

6 x 4.5 in • 56 pp • softcover • retail \$10.95

Take a step back in time with this captivating collection of retro post-cards from the 1950s to 1970s—perfect for sharing with friends and family who remember Hawai'i's technicolored golden age or anyone fascinated by the island's post-war tourism boom. Each postcard showcases Hawai'i's stunning beauty, from iconic landmarks like Diamond Head, Rainbow Falls, and Waimea Canyon, to its lush landscapes and sparkling beaches that defined the era's vision of paradise. With their nostalgic charm and vintage flair, these cards capture the irresistible allure of a tropical escape, reflecting the islands' rise as a must-visit destination and evoking a sense of discovery and adventure.







## Wish You Were Here! Hawai'i 26 Retro Postcards of the Hawaiian Islands from the 1950s-1970s

6 x 4.5 in • 56 pp • softcover • retail \$10.95

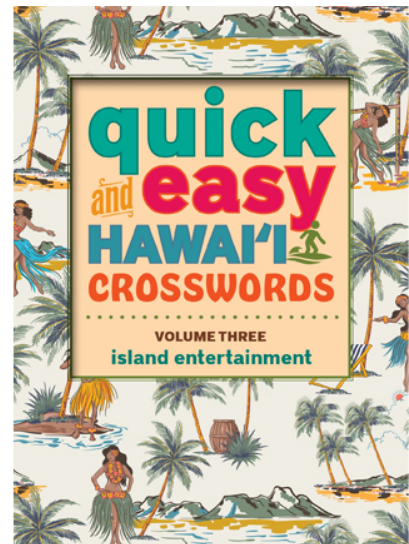
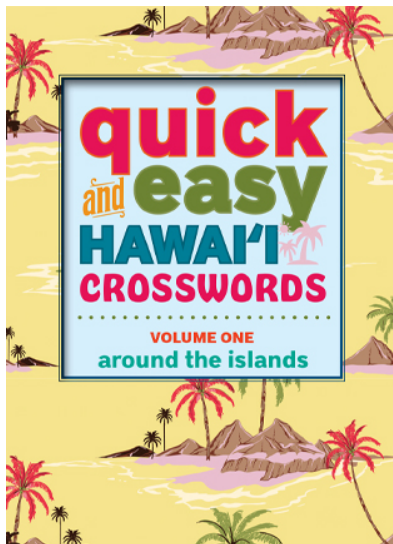
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technicolored golden age or anyone fascinated by the island's post-war tourism boom. Each postcard showcases Hawai'i's stunning beauty, from iconic landmarks like Diamond Head, Kalalau Valley, and Haleakalā, to its lush landscapes and sparkling beaches that defined the era's vision of paradise. With their nostalgic charm and vintage flair, these cards capture the irresistible allure of a tropical escape, reflecting the islands' rise as a must-visit destination and evoking a sense of discovery and adventure.

Get ready for Mother's Day and graduation season with *A Pocket Guide to Hawaiian Lei Making*. Complete with step-by-step photo instructions on how to make a wide variety of lei—flower, ribbon, yarn, money, and more.

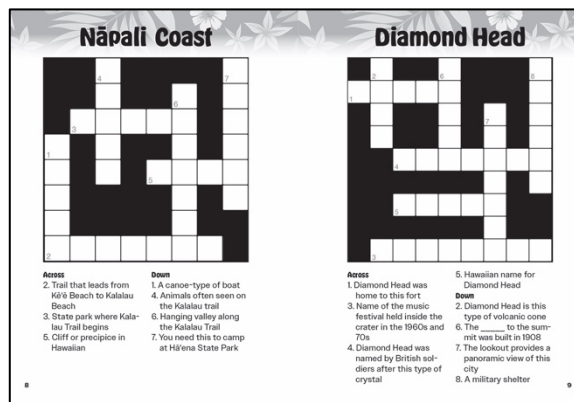
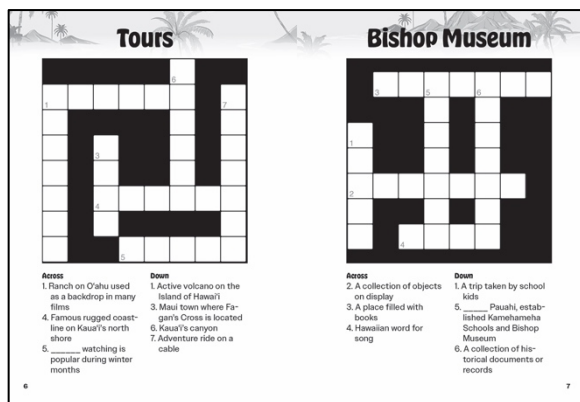
## Quick and Easy Hawai'i Crosswords

For those puzzlers out there, we have three new mini crossword puzzle available now **at only \$4.95 each!** 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!



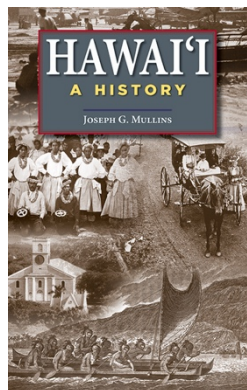
**Volume 1: Around the Islands** features fun trivia about places around Hawai'i like landmarks, surf spots, things to see and do. **Volume 2: Island Natural Wonders** features trivia about the island's natural world of volcanoes, flora and fauna, sharks, waterfalls, and scenic landmarks.

**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.



## WHAT WE'RE WORKING ON

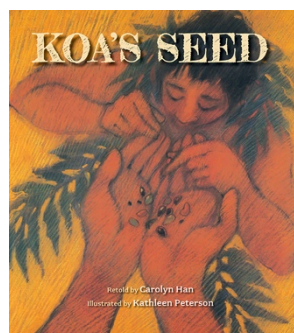
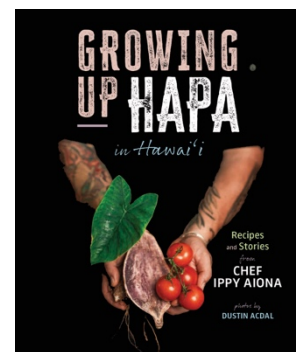
Stay tuned to our newsletters, because we have a lot of new books coming out this year.



Available soon is a history book on Hawai'i titled **Hawai'i A History**. This book is a condensed version of *Hawaiian Journey* that has been updated through 2024.

We are also working on a new coloring book for adults featuring artwork by Kelly Furuya titled **Hawai'i in Bloom**. This new coloring book is a smaller size and will have a lower retail price than her large format coloring books: *Coloring Hawai'i* and *Coloring Nature in Hawai'i*.

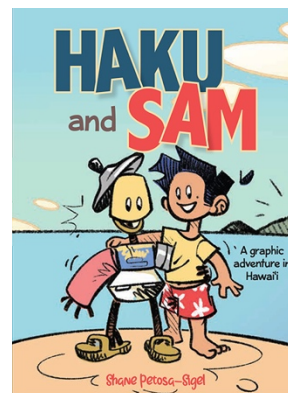
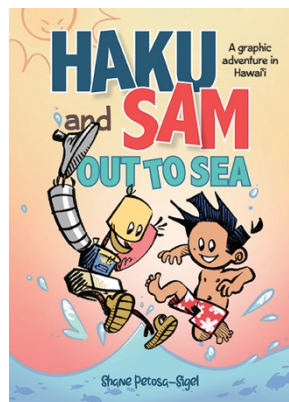
And this Fall, we will be releasing a premiere cookbook by Chef Ippy Aiona. Learn more about this dynamic chef, restaurateur, and TV cooking show competitor as he shares his personal story and recipes in **Growing Up Hapa in Hawai'i**.



And BeachHouse is reintroducing two picture books—**Koa's Seed** by Carolyn Han, illustrated by Kathleen Peterson and Christmas picture book, **Hawaiian Christmas Day** by Beth Greenway, illustrated by Jamie Meckel Tablason. You won't want to miss this limited-edition Christmas book! Now you have a good

excuse to start your holiday shopping early this year.

And Haku and Sam are having new adventures in **Haku and Sam Out to Sea**—the second book in the beginning reader graphic novel series of *Haku and Sam*. Perfect for summer reading! If your beginning reader loves comic books and graphic novels, this book—along with the first book **Haku and Sam**—is for you!



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## 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!

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## FEATURED RECIPE



This recipe from *Hawai'i Does Desserts!*

### Calamansi Cupcakes

Makes about 24 cupcakes

Calamansi, Philippine lime, is a very tart citrus fruit, small and green to bright orange in color; it's a lime-tangerine cross.

1 cup butter, softened  
2 cups sugar  
3 eggs  
2 teaspoons calamansi zest  
1 teaspoon vanilla extract  
3½ cups all-purpose flour or cake flour or 1¼ cups of each

1 teaspoon baking soda  
½ teaspoon baking powder  
½ teaspoon salt  
2 cups sour cream

#### Calamansi 7-Minute Meringue Icing

Preheat oven to 350°F. In a stand mixer or using a hand-held mixer, cream together butter and sugar until light-colored and fluffy. Beat in eggs one at a time. Stir in calamansi zest and vanilla and mix well.

In a medium bowl, whisk together flour, baking soda, baking powder, and salt. Add dry mixture to creamed mixture alternately with sour cream. Batter will be thick. Insert cupcake liners and fill with ¼ cup batter. Bake for 12 to 17 minutes or until a toothpick emerges clean from center. Cool on rack. Frost with Calamansi 7-Minute Meringue Icing.



#### Calamansi 7-Minute Meringue Icing

Makes 3 cups

6 to 8 calamansi  
3 large egg whites  
1½ cups sugar  
Pinch salt  
3 tablespoons water  
1 tablespoon light corn syrup  
¼ teaspoon cream of tartar

Zest and then juice the calamansi to make 3 tablespoons of juice (strain away seeds), ½ teaspoon zest; set aside.

In the top of a large double boiler (or a heatproof bowl), combine calamansi juice, egg whites, sugar, salt, water, corn syrup, and cream of tartar. Beat until thoroughly blended. Set over boiling water, which is not touching the bowl; beat constantly with a hand-held mixer at medium-high speed or with a wire whisk, until the mixture stands in stiff peaks, about 7 to 10 minutes. Remove from heat and continue beating until the icing is cooled to room temperature. Add the calamansi zest at this point and blend until combined.

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## 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**.
  - Hold your camera towards the QR code; a notification will appear.
  - Confirm your parking duration and rate (free 1 hour).
  - 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!

**STALLS #15 - #28**

**RESERVED PARKING FOR VISITORS OF FRANKLIN VARIETY BUILDING ONLY**

ANDO RESTAURANT	PINK MOMI
BLUE SKIES CHIROPRACTIC	PIPELINE BAKERY
DEBIASI PACIFIC	MUTUAL PUBLISHING
INTERNATIONAL KARATE	SOUND MIND PSYCHIATRY
KAHALA JU-JITSU	THE MANGO TREE FITNESS
LANI LASH	THE MOVEMENT CENTER

**SCAN QR CODE IN BUSINESS**

**ENTER LICENSE PLATE TO REGISTER OR PAY**

 UNAUTHORIZED VEHICLES WILL BE TOWED AT OWNER'S EXPENSE IN ACCORDANCE WITH SEC. 290-11 HRS

IEH TOWING 808-450-7881 300 FRANKLIN AVE.



## MUTUAL'S CATALOG

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