

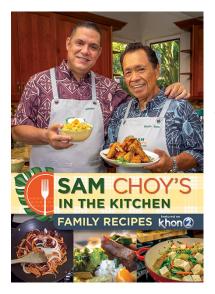
Welcome again to **BOOKBEAT**, a monthly newsletter about Hawai'i books focusing on Mutual Publishing titles.

June means the beginning of summer and Father's Day! To honor dad, we have a bunch of books on sale for the dads who like to cook, puzzle, play music, fish and dive, learn about history, and read in the bathroom.

Don't miss our new releases! We have three mini cookbooks, two retro postcard books, and three mini crossword books. There's also a new Wayfinder's book from BeachHouse biographies for kids—about the great waterman, Eddie Aikau.

Be sure to scroll down for more information and check out what we are working on!

FEATURED JUNE BOOKS On sale the month June!



Sam Choy's in the Kitchen Family Recipes 6 x 9 in • 192 pp • hardcover, wire-o bound • retail \$24.95 ON SALE \$18.99

Sam Choy's in the Kitchen began with Chef Sam and a single camera person visiting families in their homes across Hawai'i to show them how to prepare unique and tasty meals using whatever was in the fridge and pantry at the time. The idea was to inspire people to utilize their leftovers in new and creative ways instead of throwing them away. In March 2016, Sam Choy's in the Kitchen aired its first episode on KHON2. Chef Sam shares his culinary magic and some of the memorable dishes he and co-host John Veneri improvised and created on

the show in this new cookbook, Sam Choy's in the Kitchen Family Recipes.

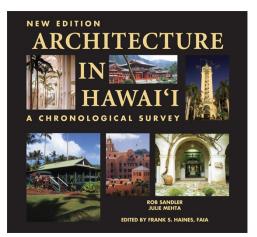
These recipes are a testament to the creativity, ingenuity, and improvisational skills of worldrenowned Chef Sam Choy and to the people of Hawai'i. With recipes shared from families across the state and from well-known figures like pro-surfer Kelly Slater, sumo legend Konishiki, governor Josh Green, and UH football linebacker coach Chris Brown, you'll find that improvising in the kitchen can be easy. As a bonus, there are five recipes presented by Aloha Shoyu, Halm's Enterprises, Hawaiian Financial Federal Credit Union, the National Kidney Foundation, and Spectrum with a QR code that takes readers to a video showing Sam preparing the dish—it will feel as if Sam's in your kitchen cooking with you!

Sam Choy's in the Kitchen Family Recipes will inspire you to be creative and give you the confidence to improvise in the kitchen.

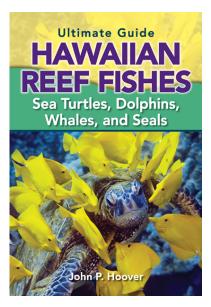
Architecture in Hawai'i

by Rob Sandler and Julie Mehta 11 x 9.75 in • 184 pp • hardcover • retail \$39.95 ON SALE \$19.97

This new edition edited by retired architect emeritus Frank Haines, showcases more than 150 of the Islands' architecturally and historically significant structures. The insightful text and building descriptions are presented in the context of Hawaii's colorful political, economic, and social history. Over 250 color



photographs complement selected biographies, appendices, and index of architects, buildings, and styles.



Ultimate Guide Hawaiian Reef Fishes

by John Hoover 6 x 9 in • 400 pp • softcover • retail \$25.95 ON SALE \$18.99

The Ultimate Guide to Hawaiian Reef Fishes, Sea Turtles, Dolphins, Whales, and Seals features more pictures, more stories, and more species than any other softcover field guide. Clear underwater photos and scientifically up-to-date descriptions make it easy and fun to identify 386 Hawaiian reef and shore fishes. The ten whale, dolphin, and turtle species seen most often in Hawai`i are included too. Indispensable for snorkelers, divers, teachers, students, and anyone else interested in the sea, this is the ultimate identification book for

Hawaiian marine vertebrate animals.

Have you ever wondered why spinner dolphins spin? Or how manta rays mate? (see pages 373 and 235) What does it feel like to be stung by a lionfish? (see page 250) Or attacked by a shark! (see page 267) Do you know the smartest fish on the reef? Or why eels tie themselves in knots? (see pages 114 and 196)

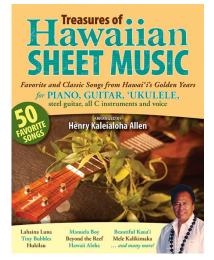
Crammed with stories, picture galleries, sidebars, and 965 full-color photographs, this book takes the concept of a fish identification guide to a whole new level. Enjoy!

Treasures of Hawaiian Sheet Music

by Henry Kaleialoha Allen 8.5 x 11 in • 112 pp • softcover • retail \$14.95 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

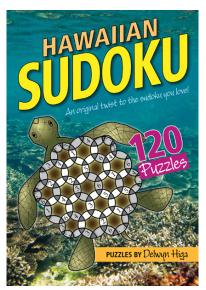
overpowering bond between land and sea that is reflected in



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.



Hawaiian Sudoku

by Delwyn Higa 6 x 9 in • 164 pp • softcover • retail \$7.95 ON SALE \$5.99

You may know Sudoku as the fun and sometimes maddening logic puzzles that help pass the time on the beach, in the airport, at the kids' soccer practice. But wait until you've tried Hawaiian Sudoku. It definitely gives new meaning to the phrase "thinking outside the box!"

Delwyn Higa, a master engraver of Hawaiian heirloom jewelry, has turned traditional Sudoku on its head. In Hawaiian Sudoku,

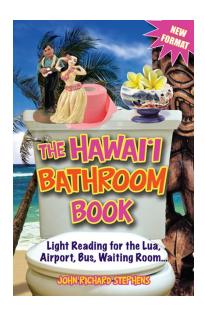
he's thrown out the traditional square grid and replaced it with circular puzzles in Hawaiianstyle motifs like honu, volcanoes, and Hawaiian drums. What's more, these puzzles must also be solved diagonally, in lines that cut across poi pounders, hibiscus, and pineapples.

The Hawai'i Bathroom Book

by John Richard Stephens 5 x 8 in • 356 pp • softcover • retail \$13.95 ON SALE \$9.99

We all enjoy light reading to pass the time in waiting rooms, to relax, or to help us fall asleep.

Here is Hawai'i's first-ever collection of over 200 flash pieces served in consumable bites. They will amuse, educate, and entertain and they don't require deep thinking. There is something for all tastes with a vast array of subjects, compiled from many sources.



Included are short sayings, anecdotes, little-known facts and historical stories that will broaden your understanding and knowledge of Hawai'i.

Sit back and enjoy your wait reading about ghosts, Pele, shaved ice, World War II, paniolo, baseball, island geography, night marchers, Kona nightingales, parrotfish, Barking Sands, early Honolulu luau, and much, much more.

THE POWER OF PELE

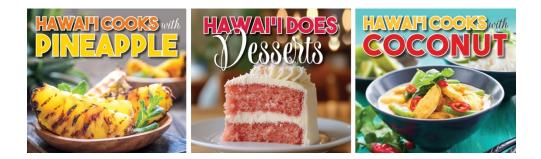
If you've been following the incredible eruptions on Hawai'i Island and want to learn more about Kīlauea, Hawai'i Volcanoes National Park, and Pele herself, we have a number of books bursting with fascinating information.



AVAILABLE NOW!

Mini Cookbooks

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

HANAPHDOES CESSEDIS

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.

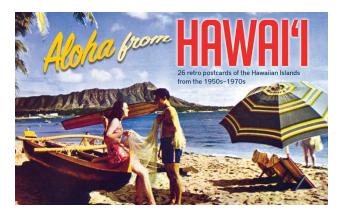
Postcard Books

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.

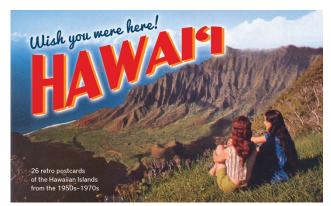
Aloha from Hawai'i 26 Retro Postcards of the Hawaiian Islands from the 1950s-1970s

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

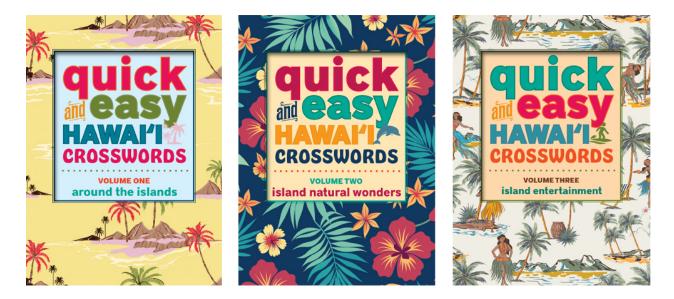
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Get ready for Mother's Day and graduation season with *A Pocket Guide to Hawaiian Lei Making.* Complete with step-by-step photo instructions on how to make a wide variety of lei–flower, ribbon, yarn, money, and more.

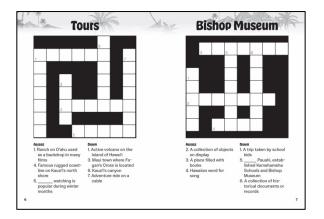
Quick and Easy Hawai'i Crosswords

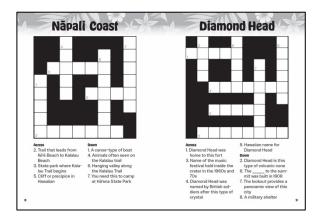
For those puzzlers out there, we have three new mini crossword puzzle available now **at only \$4.95 each!** Pocket-sized with 64 pages, each book has **50 mini crosswords** to solve. Although they are not dense puzzles like the NYT mini crosswords, they are quick and easy, and you'll learn a lot about the Hawaiian Islands!



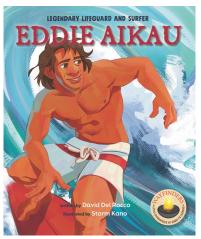
Volume 1: Around the Islands features fun trivia about places around Hawai'i like landmarks, surf spots, things to see and do. **Volume 2: Island Natural Wonders** features trivia about the island's natural world of volcanoes, flora and fauna, sharks, waterfalls, and scenic landmarks.

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.





From BeachHouse



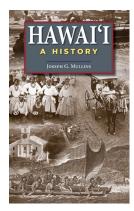
Eddie Aikau: Legendary Lifeguard and Surfer Written by David Del Rocco, illustrated by Storm Kano 6.57 x 7.95 in • 24 pp • hardcover • retail \$9.95

WAYFINDERS is a new series of biographies celebrating Hawai'i's leaders—women and men who have helped shape the islands as we know them today. These books shine a light on those well-known and lesser-known educators, scientists, athletes, artists, activists, and political leaders who have transformed Hawai'i and paved the way for future generations.

This third WAYFINDERS book is about larger-than-life Hawaiian legend, Eddie Aikau. Although many kids in Hawai'i grow up hearing the phrase "Eddie Would Go," many may not know about his extraordinary life. A devoted, talented North Shore surfer, Eddie was the first lifeguard at Waimea Bay on O'ahu and saved over 500 people. He competed in surfing events and won the famous Duke Kahanamoku Invitational Surfing Contest. Eddie is most known for paddling for help on his surfboard after the *Hōkūle'a* capsized in 1978 during their voyage to Tahiti— sacrificing himself for his friends.

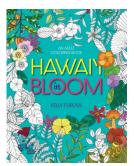
WHAT WE'RE WORKING ON

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

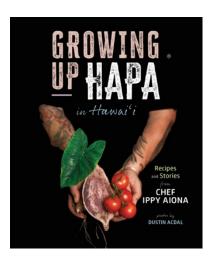


Available soon is a history book on Hawai'i titled **Hawai'i A History.** This book is a condensed version of *Hawaiian Journey* that has been updated through 2024.

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*

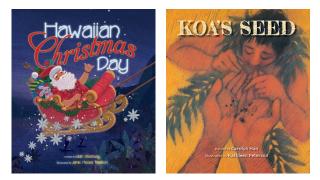


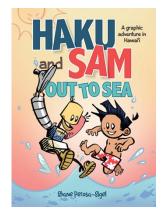
and Coloring Nature in Hawai'i.

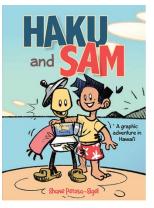


And this Fall, we will be releasing a premiere cookbook by Chef Ippy Aiona. Learn more about this dynamic chef, restaurateur, and TV cooking show competitor as he shares his personal story and recipes in **Growing Up Hapa in Hawai'i.**

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!

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.

Island-Style Kalbi Ribs

Serves 4 to 6

- 4 to 5 pounds boneless short ribs
- 2 Asian pears (can substitute with apples), finely grated
- 1 clove garlic, finely minced
- 1 onion, grated
- 2 cups sliced green onions, divided use
- 1 tablespoon grated ginger
- 1 cup Aloha Shoyu Soy Sauce
- 3 cups brown sugar
- 1/2 cup sesame oil
- 3 tablespoons gochugaru
- 4 tablespoons sesame seeds, divided use

In a large bowl, soak short ribs in cold water for 45 minutes. Remove meat and dab dry.

In another large bowl, combine Asian pears, garlic, onions, 1 cup green onions, and ginger. Add soy sauce, brown sugar, sesame oil, gochugaru and 3 tablespoons sesame seeds. Add short ribs; mix well and cover ribs. Marinate for 4 hours.

Heat a grill to medium-hot. Grill short ribs to desired doneness. Garnish with 1 cup of green onions and 1 tablespoon sesame seeds.



Island-Style Kalbi Ribs Serves 4 to 6

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Heat a grill to medium-hot. Grill short ribs to desired doneness. Garnish with 1 cup of green



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.
 - Confirm your parking duration and rate (free 1 hour).
 - Enter your license plate number.
 - \circ 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 MUTUAL PUBLISHING DEBIASI PACIFIC SOUND MIND PSYCHIATRY INTERNATIONAL KARATE 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 DIAMON EXPENSE IN ACCORDANCE WITH SEC. 290-11 HRS IEH TOWING 808-450-7881 300 FRANKLIN AVE.



MUTUAL'S CATALOG

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