



RAINCOAST BOOKS
ALWAYS CONNECTED

FALL 2017

FIGURE 1

This edition of the catalogue was printed on March 27, 2017.

*To view updates, please see the Fall 2017 Raincoast eCatalogue
or visit www.raincoast.com*

Figure 1 Fall 2017

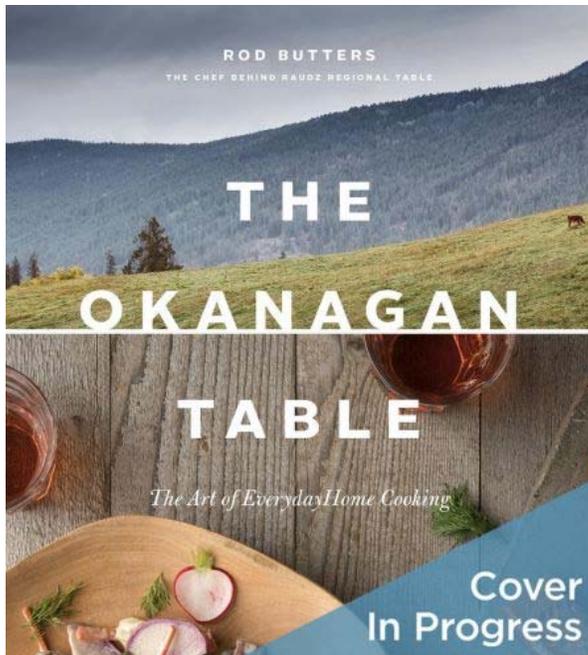


Figure 1

On Sale: Jul 21/17

9 x 10 • 240 pages

110 photographs

9781773270029 • \$37.95 • big book

Cooking / Canadian

Notes

Promotion

Pitch to local food media (focus on Okanagan but also national)

Book launch at RauDZ restaurant (date tbc)

Figure.1



Okanagan Table

The Art of Everyday Home Cooking
by Rod Butters and Kerry Gold

The Okanagan Valley, 200 km long and 20 km wide, is home to some of B. C.'s most historic farmland, and every summer, the region explodes with apricots, peaches, sweet cherries, pears, plums, nectarines, grapes, and apples. There is no greater pleasure than seeing the reaction to true, honest cooking, and home cooks know this feeling, too. The Okanagan Table is a cookbook celebrating the local flavours: creating exceptional meals by connecting with the freshest, highest quality food. Featuring more than 80 illustrated recipes, the book is structured in the order in which we enjoy our meals: sunrise, midday, sunset, and twilight—and showcases a collection of classic and signature recipes from Oat-Crusted Arctic Char and Root Vegetable Torte to Crab Cappuccino and Double Chocolate Mashed Potato Brioche. The recipes are simple and yet frequently decadent—and like most good things in life, they appear complex but are unabashedly straightforward. And finally, many of the recipes include pairings with the best wines and drinks in the region. This destination cookbook will have you singing the tunes of your favourite Okanagan memories.

Author Bio

As a busy chef and food advocate, Rod Butters has dedicated his 30-year career to championing the farm-to-table movement in Western Canada. Renowned for his innovative cuisine and high-service standards, Rod worked at the Four Seasons in Toronto and Vancouver before opening the world-famous Wickaninnish Inn in Tofino, the AAA 4-Diamond Fresco Restaurant & Lounge, and most recently, RauDZ Regional Table as well as micro bar & bites. His commitment to Kelowna and the Okanagan Valley is a true passion, and Rod continues to be a leader in the chef community and as a member of the Canadian Culinary Foundation. This is his first book and he currently lives in Kelowna.



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RAINCOAST BOOKS
WWW.RAINCOAST.COM

Sales Rep

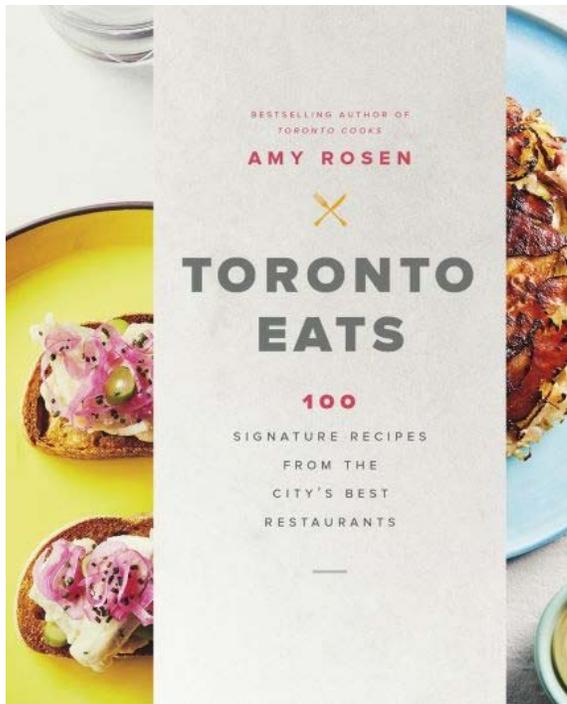


Figure 1
On Sale: Aug 20/17
8 x 10 • 248 pages
100 photographs
9781773270036 • \$37.95 • big book
Cooking / Canadian

Notes

Promotion

Pitch to Toronto food media (Amy super connected)

Book launch (venue tbc put possibly AGO)

Figure.1



Toronto Eats 100 Signature Recipes from the City's Best Restaurants by Amy Rosen

The farms, forests, and lakes that surround Toronto are invaluable resources for local and sustainable ingredients (and a good bit of foraging, too). Following on the heels of the bestselling cookbook, *Toronto Cooks*, the highly anticipated *Toronto Eats* is a multicultural spectrum of the city's countless cultures from Mumbai chili crab to okonomiyaki. Boasting over 100 signature recipes from 50 amazing chefs, it is a gorgeous illustration of this city's food scene, featuring chef-tested recipes from the most talented toques, as well as their stories. Best of all, the recipes are designed with the home cook in mind and can be re-created at home with ease. The world really can appear on a dinner plate.

Author Bio

Amy Rosen is an award-winning journalist and cookbook author who writes regularly for publications such as *enRoute*, *Food & Wine*, and *Food & Drink* magazines. She is the former food editor at *Chatelaine* and *House & Home* magazines, has been a columnist for *The Globe & Mail* and *National Post* newspapers, and has been nominated for a James Beard award. Amy is the author of the bestseller *Toronto Cooks* and recently launched *Rosen's Cinnamon Buns*.



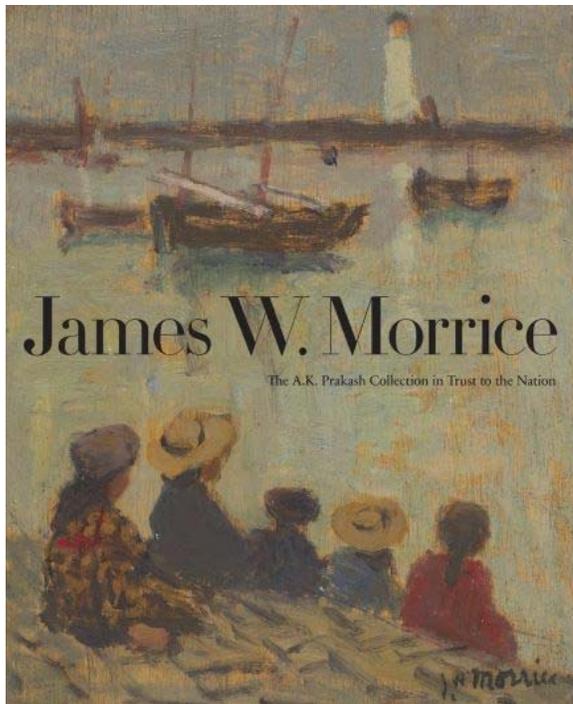


Figure.1



J. W. Morrice

The A.K. Prakash Collection in Trust to the Nation
by Katerina Atanassova

The Ash K. Prakash Collection of works by James W. Morrice will offer an exciting journey into the personal and artistic explorations of the first Canadian painter who established an enviable career as an artist in Paris by the turn of the twentieth century. While living abroad for the rest of his life, Morrice also played a vital role in advancing modern artistic trends at the turn of the twentieth century in Canada. The in-depth collection of works will feature just over three decades of collecting by Mr. A.K. Prakash, and will weave the intricate story of the artist through the story of the collector and his ability to refine his collection and sustain his passion for the artist and his art.

Figure 1

On Sale: Oct 25/17

8.5 x 11 • 200 pages

50 images

9781773270180 • \$50.00 • big book

Art / Canadian

Notes

Promotion



9 781773 270180



RAINCOAST BOOKS
WWW.RAINCOAST.COM

Sales Rep

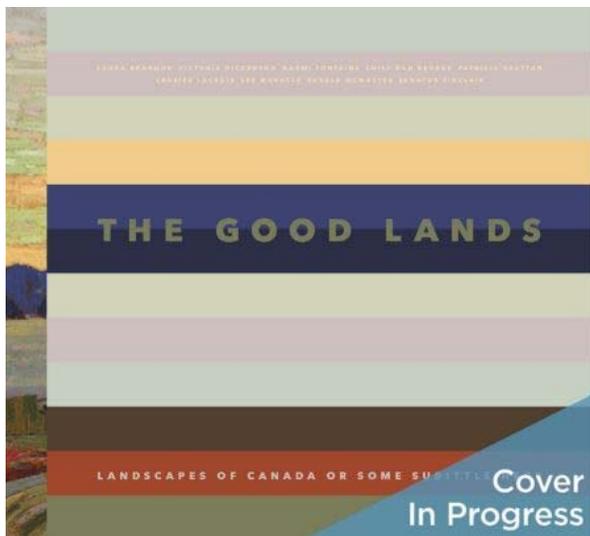


Figure 1
On Sale: Nov 6/17
11 x 10 • 288 pages
150 images
9781773270241 • \$60.00 • big book
Art / Canadian

Notes

Promotion

Pitch to art publications / journals (print / online)

Figure 1



The Good Lands

by Victoria Dickenson, Lee Maracle and Natalie Fontaine

A book of images of this country as seen by our artists. This is a book to remind us that the land holds us, not we the land, and that we share our territories with the other sentient beings, with the forest and the grasslands, with the rocks and the rivers. This is a book to celebrate this place, a gift to Canadians to honour the beauty and power of our shared spaces, and a reminder that we all live by the gifts of the land. This is a book that acknowledges the power of art to reveal what is hidden, to make visible the landscapes of our imagination.

Author Bio

Victoria Dickenson is former Director of the McMichael Canadian Art Collection in Toronto, as well as President, McMichael Canadian Art Foundation. She inaugurated the post of Chief Knowledge Officer of the new Canadian federal institution, the Canadian Museum for Human Rights in Winnipeg, Manitoba in 2009. For eleven years, she was Executive Director of the McCord Museum of Canadian History in Montreal. She has also served as Director, Programs, at the National Aviation Museum and Chief Curator of the Newfoundland Museum. She is an Affiliate of McGill University History Department, and an Adjunct Research Associate in inclusive Design at OCADU. She has curated numerous exhibitions and has written extensively on documentary art and the visualization of landscape in North America.

Lee Maracle is a prolific First Nations writer and expert on First Nations culture and history. She is a member of the Stó:l̓ Nation, the daughter of a Métis mother and Salish father and a granddaughter of Chief Dan George. Maracle's first book, the autobiographical novel *Bobbi Lee: Indian Rebel* (1975, 1990), was one of the first Indigenous works published in Canada. Maracle has held numerous academic posts in Canadian and American universities, and in 2009, she received an Honorary Doctor of Letters from St. Thomas University. She is a co-founder of the En'owkin International School of Writing, a learning institute in Penticton, BC, with an Indigenous Fine Arts Program and an Okanagan Language Program.

Naomi Fontaine is a young Innu woman from the community of Uashat, near Sept-Îles, Quebec. She studied to be a high school French teacher at Université Laval in Quebec City. Her first collection of poetic stories *Kuessipan* was published in March 2011 by Mémoire d'encrier. The book received a (...)



9 781773 270241



Figure 1
On Sale: Nov 20/17
11 x 11 • 208 pages
9781773270265 • \$50.00 • big book
Architecture / Public, Commercial, Industrial

Notes

Promotion

Figure.1



Stantec Airports by Trevor Boddy, foreword by David Emerson

Stantec is one of the largest architecture and design firms in the world and has been at the forefront of new developments in airline travel. Airports have changed dramatically over the past several decades as many of their earlier functions have moved online. And in the post-9/11 world there has been a massive increase in security that further degrades the customer's travel experience. Stantec: Airports shows the creative design solutions to issues of comfort, accessibility and sustainability that have made this firm a leader in the field, and have made travel through their airports a pleasure.

Author Bio

Edmonton-born Trevor Boddy is a critic of contemporary architecture and a consulting urban designer. His writing on buildings and cities has been awarded the Alberta Book of the Year Prize, the Western Magazine Award, the Royal Architectural Institute of Canada's Advocacy Award, fellowship in New York's Institute of Urban Design, and an honorary membership in the American Institute of Architects. At the 2011 World Architecture Congress in Tokyo, Boddy's essay (for A/V in Madrid) entitled "MEGA + MICRO: Canada, Innovation at the Extremes" received commendation for the UIA/CICA's Pierre Vago Prize for best architectural criticism published worldwide. As a curator, Boddy produced the Vancouverism: Architecture Builds the City exhibition plus linked Trafalgar Square demonstration construction (named marquee event for the 2008 London Festival of Architecture), which was remounted in 2009 in Paris, and then in Vancouver for the 2010 Olympics. Previously, Boddy taught architecture and urban design at the University of British Columbia, University of Manitoba, University of Oregon, University of Toronto and Carleton University. He is based in Vancouver, British Columbia, and currently serves as a studio critic and lecturer worldwide.

www.trevorboddy.ca.



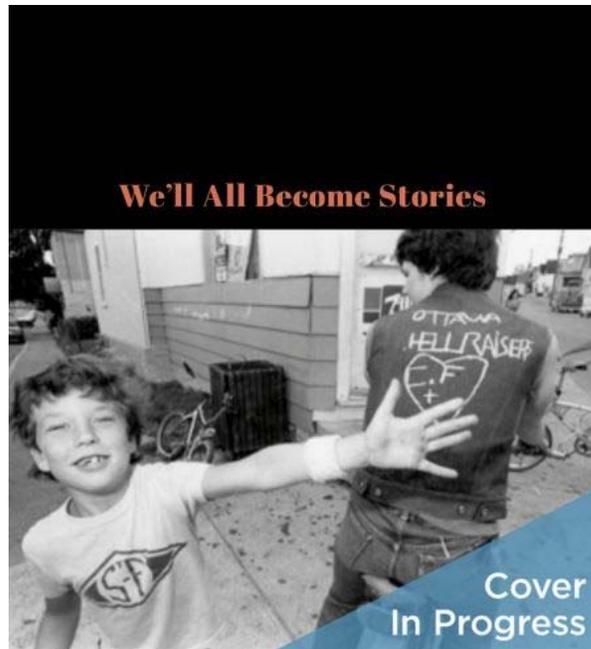


Figure 1
On Sale: Oct 11/17
10 x 11 • 320 pages
150 illustrations
9781773270319 • \$55.00 • big book
Art / Canadian

Notes

Promotion

Figure 1

We'll All Become Stories/Nous connaître un peu nous memes

With the inauguration of the Ottawa Art Gallery's new building in fall 2017, the exhibition "We'll All Become Stories" launches as the definitive showcase of the artistic practices of the Ottawa-Gatineau Region. This gorgeous companion catalogue, celebrates artists whose work ranges from the historical to the contemporary and together re-examines the history of art in and around the nation's capital.

We'll All Become Stories captures the ever-changing perspectives of artists by situating the region's visual culture in relation to its multiple histories. It tells the story of Canadian visual arts history from the centre of officialdom, as seen from diverse perspectives, to include the interests and histories of those constituencies that are or have been marginalized or hidden from view. It considers ideas that have galvanized artists here since Confederation, while also taking into account Indigenous peoples' presence, beliefs and artistic contributions.

Featuring 30 thematic sections written by guest authors as well as the exhibition curators, along with a chronological illustrated timeline to provide a linear grounding point, We'll All Become Stories features over 150 stunning colour images showcasing works across multiple media including paintings, prints, textiles, photography, jewelry, crafts, and installations.

This volume provides a unique lens through which to view the nation's capital in this, the sesquicentennial year since Confederation, and is sure to be treasured by readers across the nation.

Author Bio

Rebecca Basciano is the Assistant Curator at the Ottawa Art Gallery (OAG). She holds an MA in Art History from Carleton University (2013). Her most recent curatorial project was Gail Bourgeois: Correspondence, from roots to rhizomes to mycelial networks (2016) and its accompanying catalogue. She has also organized several exhibitions in relation to the OAG's Firestone Collection of Canadian Art, including Coast to Coast (2016) and Ottawa Selects (2015), and manages OAG's acquisitions and touring exhibition programs.

Jim Burant is a member of the Algonquians of Pikwàkanagàn First Nation. He earned his Master's in Canadian Studies specializing in Art History (1979) from Carleton University. He worked at Library and Archives Canada in various capacities, including the management of the art and photography archives, from 1972 until his retirement in April 2011. He has published and



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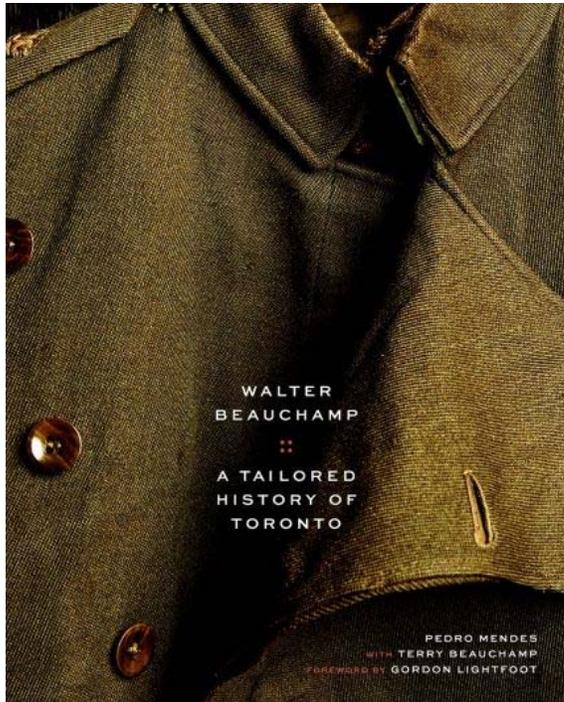


Figure 1
On Sale: Aug 11/17
8 x 10 • 176 pages
125 images
9781927958896 • \$40.00 • big book
Design / Fashion

Notes

Promotion

Figure 1



Walter Beauchamp

A Tailored History of Toronto

by Pedro Mendes and Terry Beauchamp, foreword by Gordon Lightfoot

As one of the country's oldest custom tailors, Walter Beauchamp Tailors has nurtured a unique civilian and military tailoring business for over a century. Owned and operated by three generations of the Beauchamp family since 1908, the company appeared on the brink of permanent closure in 2014, but its renaissance was ensured by a bold business move. Now the story behind the success of this iconic brand is captured in an engaging book that takes us on a fascinating tour through the building of a celebrated family business, and into the lives of its devoted clientele.

Told from the intimate perspective of a custom tailor, here are the stories of officers and soldiers, as well as prime ministers, mayors and judges, artists and explorers, and men and women. Along the way, the book reveals an intriguing history of Toronto through the twentieth century and its rapid growth into a globally renowned city from the vantage point of the Beauchamp shop windows.

Walter Beauchamp: A Tailored History of Toronto is a lively tale of how this renowned company has survived the effects of world wars and the Great Depression, store relocations and the wrecking ball, as well as the fickle face of fashion retail, with grace, elegance, and always discretion.

Author Bio

As the third generation owner and operator of Walter Beauchamp Tailors, Terry Beauchamp continues to shepherd the century-old brand as the bespoke and military tailoring consultant at Walter Beauchamp by Holt Renfrew Men. Terry also helps manage the Bruce Beauchamp Memorial Fund, one of Canada's leading family-run philanthropic trust funds. He is actively involved with Ryerson University both as a member of the Ted Rogers School of Retail Management Advisory Council and with the Ryerson School of Fashion.

Considered to be one of Canada's leading men's style experts, Pedro's focus is on classic tailoring and the history of menswear. He is heard regularly across the country on CBC Radio, and is published in national newspapers and magazines such as the Globe and Mail, Toronto Life, and Zoomer, as well as online. He has taught seminars and workshops on men's style and works as a consultant for various menswear companies.

Gordon Lightfoot is a Canadian singer-songwriter and international folk-rock legend. He is widely regarded as one of the greatest songwriters of his generation and has been inducted into the Songwriter's Hall of Fame. In



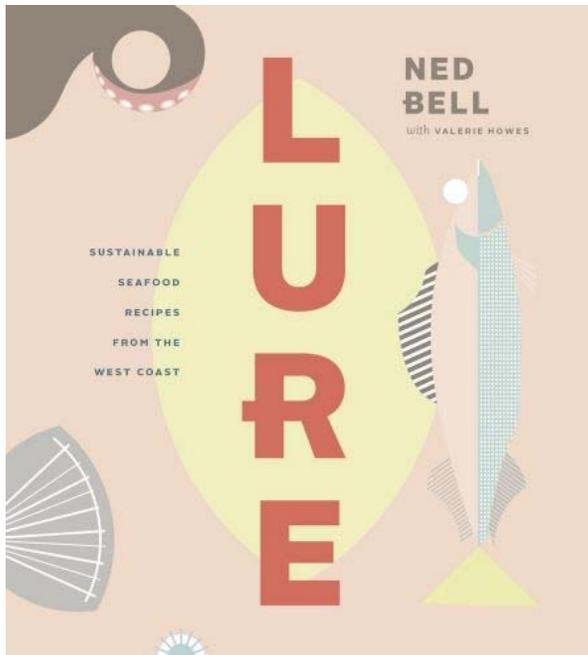


Figure.1



Lure

Sustainable Seafood Recipes from the West Coast
by Ned Bell and Valerie Howes

Eating sustainable seafood is about opening your mind (and fridge) to a vast array of fish and shellfish that you might not have considered before—and the Pacific Coast is blessed with an abundance of wild species. With *Lure*, readers embark on a wild Pacific adventure and discover the benefits of healthy oils and rich nutrients that seafood delivers. This stunning cookbook, authored by chef and seafood advocate Ned Bell, features simple techniques and straightforward sustainability guidelines around Pacific species as well as 80 delicious recipes to make at home. You'll find tacos, fish burgers, chowders, and sandwiches—the types of dishes that fill bellies, soothe souls and get happy dinner table conversation flowing on a weekday night—as well as elegant (albeit still simple-to-execute) dinner party options, such as crudo, ceviche, and caviar butter.

Author Bio

Ned Bell is the cook, writer, and advocate behind *Chefs for Ocean*, which he founded in 2014. Ned is passionate about creating globally inspired dishes crafted with locally grown ingredients with an emphasis on sustainable seafood. His community-focused life is firmly based on the health and wellness of his home, his country, and the world through extraordinary life experiences. As the father of three sons, Ned is dedicated to inspiring Canadians to become part of the solution for healthier oceans for today's children and generations to come. Ned has earned numerous accolades, including Canada's "Chef of the Year" at Food Service and Hospitality magazine's 2014 Pinnacle Awards. He currently lives in Vancouver, BC.

Figure 1

On Sale: Sep 15/17

9 x 10 • 304 pages

100 photographs

9781927958926 • \$38.95 • big book

Cooking / Specific Ingredients / Seafood

Notes

Promotion

Possible book launch at Vancouver Aquarium (tbc)

Pitch to Pacific Northwest food media (print / broadcast / online)

Publicist in U.S. (based in SF)



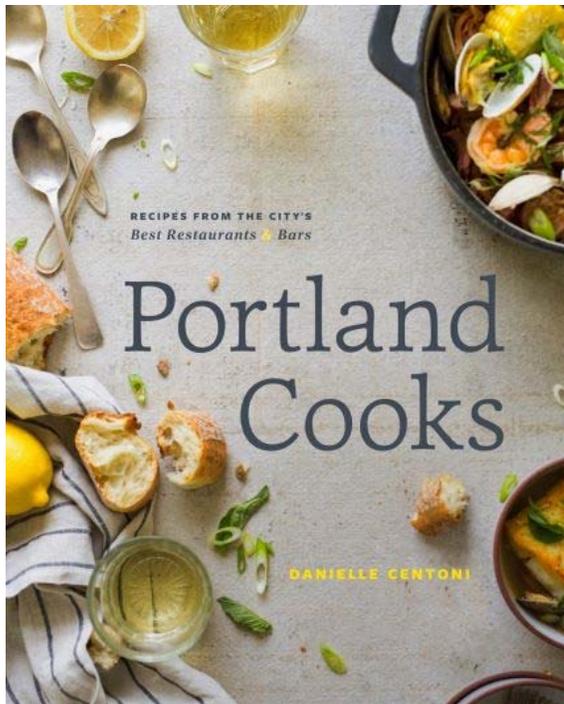


Figure 1
On Sale: Aug 20/17
8 x 10 • 240 pages
100 photographs
9781927958933 • \$37.95 • big book
Cooking / American / Western States

Notes

Promotion

Pitch to food and travel media in Canada Major U.S. marketing campaign should cross the border to some degree

Figure.1

Portland Cooks

Recipes from the City's Best Restaurants and Bars
by Danielle Centoni

Portland city is synonymous with DIY scrappiness, rule-breaking creativity, and a die-hard collaborative spirit, and it also happens to be America's favorite foodie destination. Portland Cooks presents 80 recipes from 40 of Stumptown's most popular restaurants and bars. From the most modest and unassuming cafes to eclectic neighborhood joints to late-night cocktail bars, the book celebrates the pioneers, game-changers, upstarts, and torch-bearers who help put Portland on the culinary map. Some recipes are an adventure, requiring a trip to the Asian market while others are a snap to pull off on any given weeknight. But above all, they're all designed with the home cook in mind.

Author Bio

Danielle Centoni is a James Beard Award-winning food writer, recipe developer, and cookbook author. She is a former food editor of The Oakland Tribune, The Oregonian, Imbibe Magazine, MIX Magazine, and Eater Portland. Her work has been featured in regional and national publications, including EatingWell, Fine Cooking, Better Homes & Gardens, Modern Farmer, and Seattle Magazine, among others. She has also co-authored three cookbooks and contributed editorial work and recipes to many others. She regularly blogs about home cooking in the Pacific Northwest at Roux44.com.



Figure.1



Good Lands (French)

by Victoria Dickenson, Lee Maracle and Natalie Fontaine

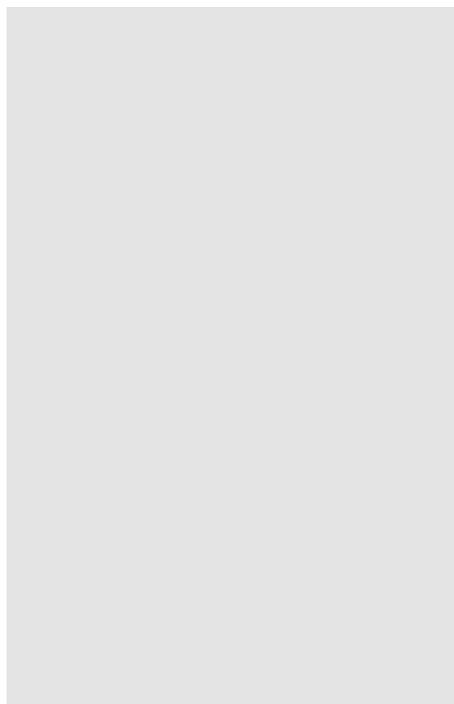


Figure 1

On Sale: Nov 6/17

11 x 10 • 288 pages

150 images

9781773270258 • \$60.00 • cl

Art / Canadian

Notes

Promotion



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Figure 1



J. W. Morrice (French)
by Katerina Atanassova

Figure 1

On Sale: Oct 25/17

8.5 x 11 • 200 pages

50 images

9781773270197 • \$50.00 • cl

Art / Canadian

Notes

Promotion



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