

Figure 1
On Sale: May 10/19
8 x 9 • 26 pages
26 photos
9781773270869 • \$30.00 • cl
Art / American / Native American

Notes

Promotion

Figure.1



Beau Dick

Devoured by Consumerism

by LaTiesha Fazakas, John Cussans and Candice Hopkins

With this body of work, Beau intended to launch his most overt critique of a system that he knew was unsustainable, in favour of a return to the cultural values of his people, and his profound generosity compelled him to share these values as widely as possible." ? LaTiesha Fazakas

"Devoured by Consumerism" is Beau Dick's aesthetic response to Western capitalist values and an overt critique of the unchecked commercialism of capitalist society. The intention with this hardcover publication is to contrast the Kwakwaka'wakw's economic and legal system of potlatching, which also functions as a way of maintaining and preserving oral history, against Western society's system of capitalism. The book references the Hamatsa (cannibal) ceremony during potlatch, wherein the Hamatsa cannibals' insatiable hunger and consumption is 'tamed' ritually through the dance. The power to control one's hunger is considered much greater than the power of hunger itself. This book works to critique the West's ravenous need to devour and consume by presenting works that highlight this Kwakwaka'wakw worldview.

The works featured in this publication are foundational and essential to understanding the ways in which Beau Dick reacted to both his Western and Kwakwaka'wakw cultural experiences. They span several decades with pieces ranging from 1985 to 2017. The works demonstrate Beau's great breadth of style and his deep knowledge of his culture and the customs of his people.

The book will feature text contributions by contracted essayists John Cussans (Ruskin School of Art, Oxford) and Candice Hopkins (writer and curator). LaTiesha Fazakas (Director, Fazakas Gallery) will provide a forward for the book and Linnea Dick (Beau (...))

Author Bio

LaTiesha Fazakas is a curator and dealer who has specialized in Northwest Coast Indigenous Art for nearly two decades. In 2013 she established Fazakas Gallery, an inclusive space that takes a curatorial approach to exploring cross-cultural works. In 2017, she was the Beau Dick curatorial coordinator for his participation in documenta 14 in Athens and Kassel. LaTiesha Fazakas was a writer, director and producer of the documentary film *Maker of Monsters: The Extraordinary Life of Beau Dick* (2017). She holds a bachelor's degree in art history from the University of British Columbia. John Cussans is an artist and writer whose work draws on the cultural legacies of Surrealism and avant-garde ethnography within contemporary art and popular culture. His book *Undead Uprising: Haiti, Horror and the Zombie*



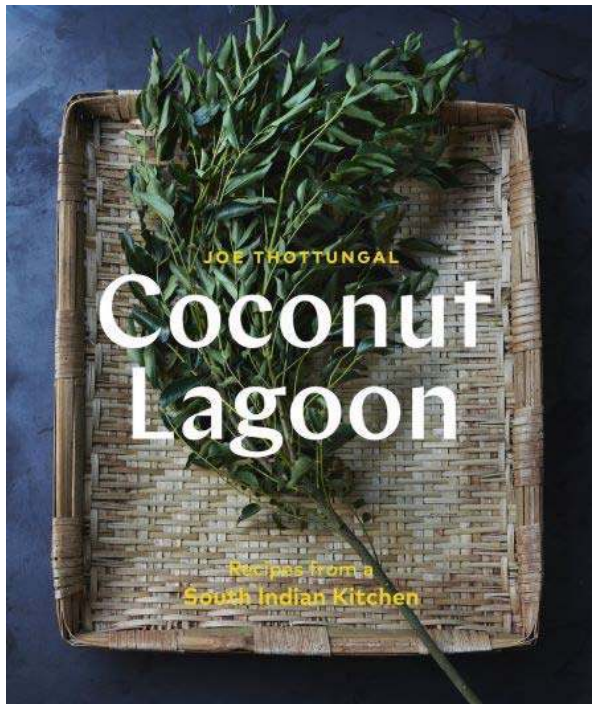


Figure 1

On Sale: May 3/19

8 x 9.5 • 192 pages

75 photos

9781773270487 • \$32.99 • pb

Cooking / Indic

Notes

Promotion

Figure.1



Coconut Lagoon

Recipes from a South Indian Kitchen

by Joe Thottungal

In this lushly illustrated cookbook, an award-winning chef presents the authentic cuisine of his homeland, Kerala

Figure 1 Publishing proudly presents *Coconut Lagoon*, a collection of 80 easy-to-make recipes designed with home cooks in mind. Kerala, the southwestern region of India, is paradise on earth with its tranquil beaches, lush mountains, and incredibly delicious cuisine. As the birthplace of black pepper, Kerala is hailed as the land of spices. *Coconut Lagoon* features authentic regional dishes such as mango pickle, dosa, Malabar parathas, biryani, Thrissur-style fish, and banana fritters, as well as more-widely-known Indian recipes that are loved around the world, such as chai, butter chicken, and poori. With a handy section on ingredients, a resource list, and stunning photography throughout, *Coconut Lagoon* is an indispensable addition to any food lover's library and a delicious tribute to family, food, and home.

Author Bio

Joe Thottungal is a Canadian chef and the owner of the restaurants *Coconut Lagoon* and *Thali Coconut Lagoon* in Ottawa. For five years he worked in hotel kitchens in Toronto and Windsor, and at the *Crowne Plaza Hotel* in Ottawa, where he earned his Certified Chef de Cuisine (CCC) designation. In 2008, Joe was named Ottawa Chef of the Year by the Canadian Culinary Federation. In 2016, he won top prize at Ottawa's Gold Medal Plates competition, followed by a silver medal at the 2017 Canadian Culinary Championships. Joe lives in Ottawa with his wife and three children.



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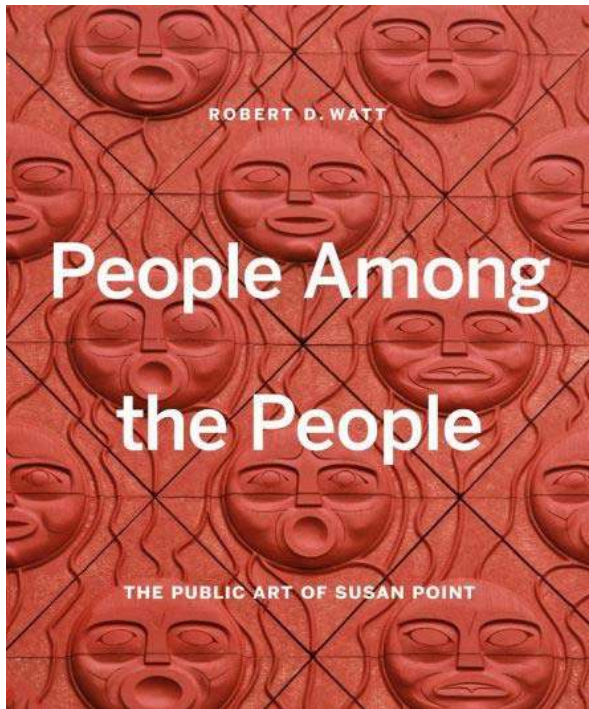


Figure 1

On Sale: May 3/19

10 x 12 • 80 pages

80 photos

9781773270425 • \$50.00 • cl

Art / American / Native American

Notes

Promotion

Figure 1



People Among the People

The Public Art of Susan Point

by Robert D. Watt, preface by Susan A. Point, foreword by Anthony Alan Shelton

This beautifully designed book is the first to explore Susan Point's publicly commissioned artworks from coast to coast

Susan Point's unique artworks have been credited with almost single-handedly reviving the traditional Coast Salish art style. Once nearly lost to the effects of colonization, the crescents, wedges, and human and animal forms characteristic of the art of First Nations peoples living around the Salish Sea can now be seen around the world, reinvigorated with modern materials and techniques, in her serigraphs and public art installations—and in the works of a new generation of artists that she's inspired.

People Among the People beautifully displays the breadth of Susan Point's public art, from cast-iron manhole covers to massive carved cedar spindle whorls, installed in locations from Vancouver to Zurich. Through extensive interviews and access to her archives, Robert D. Watt tells the story of each piece, whether it's the evolution from sketch to carving to casting, or the significance of the images and symbolism, which is informed by surviving traditional Salish works Point has studied and the Oral Traditions of her Musqueam family and elders.

In her long quest to re-establish a Coast Salish footprint in Southwest British Columbia and the Pacific Northwest of the US, Point has received many honours, including the Order of Canada and the Audain Lifetime Achievement Award. This gorgeous and illuminating book makes it clear they are all richly deserved.

Author Bio

Robert D. Watt is the former Chief Curator and Director of the Museum of Vancouver, where his passion for the art and culture of BC's Indigenous peoples began with a collaboration with Bill Reid. He served as the first Chief Curator of Canada for over a decade. He lives in North Vancouver.



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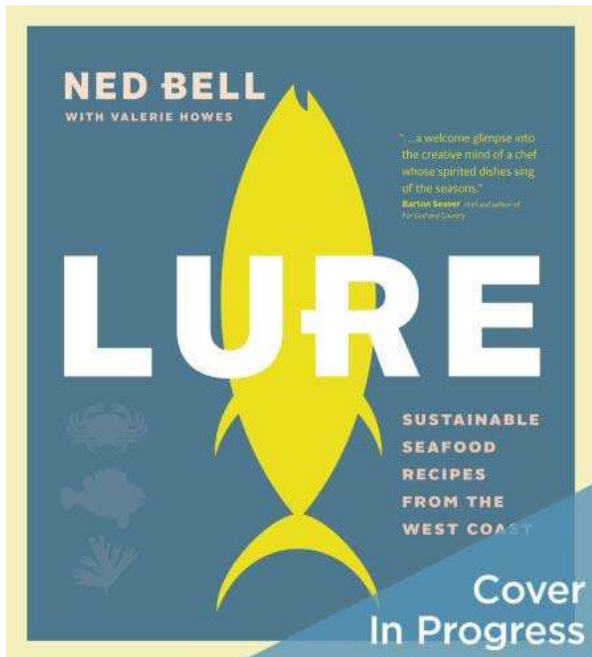


Figure 1

On Sale: May 7/19

10 x 9 • 304 pages

9781773270876 • \$29.99 • pb

Cooking / Specific Ingredients / Seafood

Notes

Promotion

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.



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