



TOUCHWOOD EDITIONS
FALL 2021

**Food & Drink / Cooking****September 2021 • \$45****9781771513401 • hardcover, paper over board**

8" x 10", 304 pages, full colour

Author's home: Saskatoon, SK

TouchWood Editions

RIGHTS HELD: World, all languages

AVAILABLE VIA UTP: No

Ebook also available

MARKETING & PROMO:

- National, regional, and subject-specific print features, excerpts, review coverage, broadcast and television interviews
- Publicity and promotion in conjunction with author's speaking engagements
- Social media campaigns, blogger outreach, digital collateral for online use
- Outreach to subject-specific organizations, markets and festivals
- Festival appearances
- Regional author tour
- Excerpts available
- Electronic blads

Vegetables: A Love Story

92 Heartwarming Recipes from the Kitchen of Sweetsugarbean

Renée Kohlman

In this follow-up cookbook to her Taste Canada Gold Winner *All the Sweet Things*, Renée Kohlman turns her attention to vegetables . . . and her love for a handsome vegetable farmer.

"This culinary love story of a Prairie girl and her farm boy, with delicious, approachable recipes starring the vegetable bounty of our Prairies, is a must-have cookbook for your kitchen." —Karlynn Johnston, cookbook author and blogger at The Kitchen Magpie

On Renée Kohlman's very first date with her partner Dixon, he presented her with a bundle of asparagus. She knew immediately it was love *and* that her next cookbook would be all about vegetables.

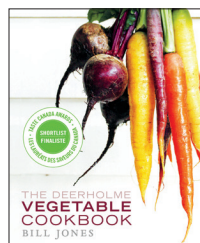
In 23 chapters organized by vegetable, from that auspicious Asparagus to the reliable Zucchini, *Vegetables: A Love Story* includes 92 delicious and easy-to-follow vegetable-forward (but not exclusively vegetarian) recipes. Soups, salads, sides, tarts, casseroles, pastas, snacks, and more are accompanied by vivid photography that celebrates both raw ingredients and finished dishes.

The book is prefaced with a recommended ingredient list for pantry, fridge, and freezer; the author's favourite kitchen tools; and tips for successful cooking and vegetable storage. It also includes seven essays delivered with the signature blend of humour and heart that readers of Renée's blog and newspaper columns have come to love. With a little cajoling she was even able to get Dixon to contribute some of his own insights to the pages. In Renée's own words, "it's a love story about food and a food story about love."

Renée Kohlman is a professional cook and baker, freelance food writer, and columnist for the Saskatoon *StarPhoenix*. She also writes a popular food blog, Sweetsugarbean. Renée lives in Saskatoon.

OF RELATED INTEREST

All the Sweet Things
9781771512046, \$39.95



The Deerholme Vegetable Cookbook
9781771511292, \$29.95



Milk, Spice and Curry Leaves
9781771513296, \$35



ZUCCHINI

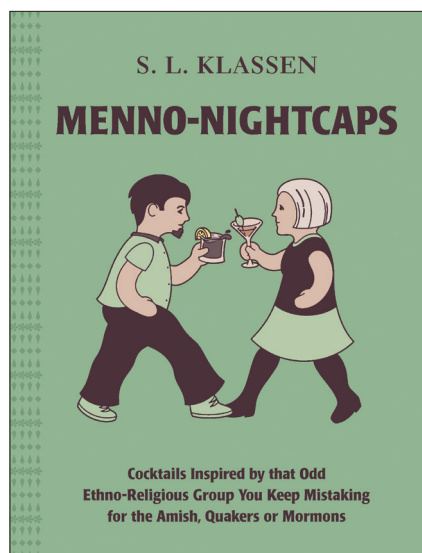


“Kohlman’s recipes will help you gain a deeper understanding of seasonal eating and inspire you to make vegetables the star of every meal.”

— AIMÉE WIMBUSH-BOURQUE, FOOD BLOGGER AND
AUTHOR OF *THE SIMPLE BITES KITCHEN*

“With storage tips, how tos, recipes you can’t wait to make, and absolutely gorgeous photos, you will fall in love with this book.”

— MAIRLYN SMITH, MEDIA PERSONALITY
AND AUTHOR OF *PEACE, LOVE AND FIBRE*



Food & Drink / Humour

August 2021 • \$26

9781771513586 • hardcover, paper over board

6" x 8", 176 pages, colour illustrations

Klassen's home: Toronto, ON

Hepher's home: Fernie, BC

TouchWood Editions

RIGHTS HELD: World, all languages

AVAILABLE VIA UTP: Yes

Ebook also available

MARKETING & PROMO:

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Menno-Nightcaps

Cocktails Inspired by that Odd Ethno-Religious Group You Keep Mistaking for the Amish, Quakers or Mormons

S. L. Klassen

Michael Hepher

A satirical cocktail book featuring 77 cocktail recipes accompanied by arcane trivia on Mennonite history, faith, and cultural practices.

At last, you think, a book of cocktails that pairs punny drinks with Mennonite history! Yes, cocktail enthusiast and author of the popular Drunken Mennonite blog Sherri Klassen is here to bring some Low German love to your bar cart. Drinks like Brandy Anabaptist, Migratarita, Thrift Store Sour, and Pimm's Cape Dress are served up with arcane trivia on Mennonite history, faith, and cultural practices.

Arranged by theme, the book opens with drinks inspired by the Anabaptists of sixteenth-century Europe (Bloody Martyr, anyone?), before moving on to religious beliefs and practices (a little like going to a bar after class in Seminary, but without actually going to class). The third chapter toasts the Mennonite history of migration (Old Piña Colony), and the fourth is all about the trappings of Mennonite cultural identity (Singalong Sling).

With seventy-seven recipes, ripping satire, comical illustrations, a cocktails-to-mocktails chapter for the teetotallers, and instructions on scaling up for barn-raising and funerals, it's just the thing for the Mennonite, Menno-adjacent, or merely Menno-curious home mixologist.

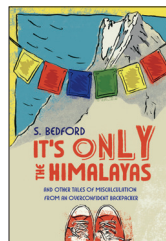
S. L. Klassen writes, attends Mennonite functions, and drinks cocktails in Toronto, Ontario. She has a PhD in history and a lifetime of experience with Mennonites. In 2013, she began a Mennonite humour and cocktail blog called The Drunken Mennonite. It has all been downhill ever since.

Michael Hepher is an illustrator, printmaker, and oil painter. A versatile artist in many mediums, Michael has to his credit a wide variety of exhibitions, public art projects, and commissions. He lives and works in Fernie, BC, where he operates Clawhammer Press.

OF RELATED INTEREST



Show Me the Honey
9781771513227, \$25



It's Only the Himalayas
9781927366479, \$19.95



The Distilleries of Vancouver Island
9781771513326, \$25



Death in the Age of Reform

Makes 1 cocktail

The first Anabaptists were born into a world that wasn't exactly medieval, but it sure as hell wasn't modern. Even if the population was starting to recover from the Black Death, more babies died as infants than grew to be adults. Those little ones existed in the blurry space between life and death, between spirit and flesh. And baptism—many people hoped—might keep the innocent ones safe from all the spiritually dangerous stuff out to get them. Even if they died.

Ernest Hemingway created the cocktail Death in the Afternoon sometime around 1935, but what did he know about death that these Europeans didn't already know in shades something like four centuries earlier? Here's to them. This variation uses the cheaper and more readily available Pernod instead of absinthe.

$\frac{1}{2}$ oz (7.5 mL) Pernod
 $\frac{1}{2}$ oz (15 mL) cold water
 4 oz (125 mL) chilled sparkling wine

Mix the Pernod and the cold water in a small glass. It should become white and foggy. Pour into a champagne flute, and top with the sparkling wine. Bubbles while contemplating the brevity of life in the mists of time.

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The Peaceable Gimlet

Makes 1 cocktail



Mennonites have been opposed to state violence since before there were nation-states. We've never been very popular when our countries went to war, and usually get really uncomfortable at the sound of patriotic jingoism. Several of our churches and plenty of individual Mennonites have dropped or modified the peace position at various points in history, but we don't focus on that. Most of us today hold fast to pacifism and non-violence and measure courage by the strength of our resolve to evade army recruiters.

This cocktail is as traditional as the Mennonite peace position. A gimlet is essentially a gin sour made with sweetened lime juice, and its history goes way back (not to before there were nation-states, but close enough). I suggest adding a few drops of rhubarb bitters if you have them. If you don't, no sweat. It's nothing worth fighting over.

2 oz (60 mL) gin
 $\frac{1}{2}$ oz (22 mL) fresh lime juice
 $\frac{1}{2}$ oz (22 mL) rhubarb syrup (see page xx)
 A dash of rhubarb bitters (see page xx) (optional)
 A lime wedge and/or cocktail cherry (see page xx) to garnish

Pour all ingredients except the garnish into a cocktail shaker filled halfway with ice. Shake until chilled. Strain into a coupe glass, and garnish with lime and/or a cherry. Sip this cocktail with the courage of your convictions, remembering that *pacifist* does not mean 'passive'.

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Thrift Store Sour

Makes 1 cocktail



We Mennonites have long considered ourselves a frugal people. It wasn't until 1972, however, that Selma Loewen and a few of her friends in Altona, Manitoba, realized that they could monetize the frugality and raise money for overseas mission work. Since that fateful day, Mennonites in various North American communities have channelled all their longings for conspicuous consumption into thrift store bargain hunts while also unloading their debris to the same location.

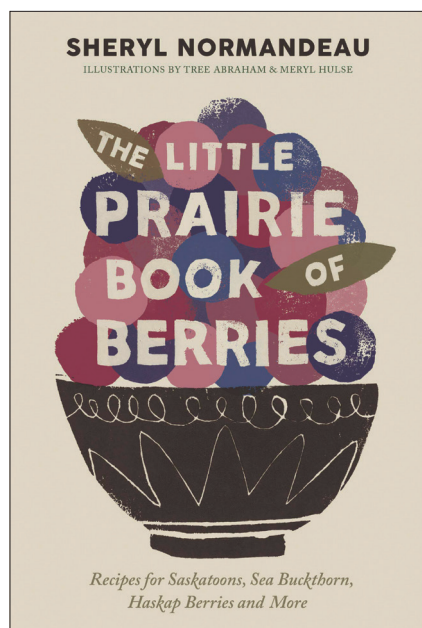
There is nothing particularly frugal about this version of a pisco sour unless you use bitters that you made a few months back and stored in bottles you found in a thrift store.

$\frac{1}{2}$ oz (45 mL) pisco
 1 oz (30 mL) fresh lemon juice
 $\frac{1}{2}$ oz (22 mL) vanilla syrup (see page xx)
 1 egg white
 A few dashes aromatic bitters

Pour all ingredients except for the bitters into a cocktail shaker without ice. Shake thoroughly until the egg white forms a thick foam. Add ice to the shaker, and shake again until the cocktail is chilled. Strain into a coupe glass that you purchased second-hand at a thrift store, top with aromatic bitters, and sip with the satisfaction of knowing that you will also be able to repurpose that pisco bottle into a vase and donate it to the thrift store after you have had just a few more of these.

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• 115 •

**Food & Drink / Cooking****August 2021 • \$25****9781771513425 • softcover with flaps**

6" x 9", 192 pages, full colour

Author's home: Calgary, AB

TouchWood Editions

RIGHTS HELD: World, all languages

AVAILABLE VIA UTP: No

Ebook also available

MARKETING & PROMO:

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The Little Prairie Book of Berries

Recipes for Saskatoons, Sea Buckthorn, Haskap Berries and More

Sheryl Normandeau

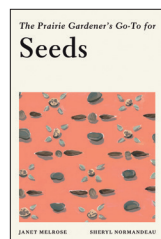
A celebration of some of the lesser-known berries local to the prairie region, including sea buckthorn, haskap, saskatoons, currants, sour cherries, and chokecherries.

This little cookbook is all about the berries and small fruits grown in prairie gardens, gathered from U-pick farms, and foraged in the wild. Home cook and accomplished gardener Sheryl Normandeau presents 65 recipes for everything from meat, poultry, and fish dishes, vegetable and grain dishes, to desserts, baked goods, beverages, and preserves (including fruit leather). If you've ever gathered some of these favourite prairie berries and then wondered what to make, with Normandeau's help you'll soon have no trouble putting them to use in easy, fun, and flavourful recipes like:

- Sea Buckthorn Berry and Earl Grey Tea Cocktail
- Pan-Fried Salmon with Sea Buckthorn Berry Sauce
- Saskatoon Berry Cream Puffs
- Haskap Beet Dark Chocolate Brownies
- Baked Brie with Chokecherry Drizzle
- Chokecherry Rosewater Jelly

Beautifully illustrated, the book also includes instructions for how to make and process jams and jellies, tips for storing and drying berries, and guidelines for successful foraging. Whether you're new to the prairie region's flora or have a stockpile of fond roadside berry-picking memories, it's the perfect go-to and gift.

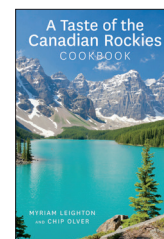
Sheryl Normandeau is a life-long gardener, and holds a Prairie Horticulture Certificate and a Sustainable Urban Agriculture Certificate. She is a freelance writer specializing in gardening writing with hundreds of articles published. She is a regular contributor *The Gardener for Canadian Climates*, *The Prairie Garden Annual*, *Herb Quarterly*, and many more. She lives in Calgary.

OF RELATED INTEREST

The Prairie Gardener's Go-To for Seeds
9781771513449, \$15



The Prairie Gardener's Go-To for Small Spaces
9781771513463, \$15



A Taste of the Canadian Rockies
9781771511810, \$14.95



SAFE AND PROPER CANNING PROCEDURES WHEN MAKING JAMS AND JELLIES

There are some jam and jelly recipes in this cookbook, which require processing to make them shelf-stable for long-term storage. Improper canning methods can result in unsafe food, so be sure to follow all sterilization and processing procedures to a T, and use the correct equipment.

A few things to note before you make the jams and jellies in this book:

1. Do not make double or triple batches. If you want larger quantities than the recipe calls for, make the entire recipe more than once. Altering the recipe may result in a failure, and this wastes ingredients, time, and money.
2. Measure accurately—this goes for any recipe.
3. These recipes have not been tested with alternative sweeteners. Sugar helps to set jams and jellies and switching it up with something else may not result in proper gel formation. It may also alter the flavour and possibly compromise the safety of long-term storage.
4. If you plan to store jam or jelly at room temperature, you must process it in a boiling water canner. This is for your safety. Otherwise, eat it all right away or refrigerate it for up to 1 month.

THINGS TO KNOW 17

Sour Cherry and Zucchini Muffins *xx*
 Sour Cherry and Date Bread *xx*
 Sweet Potato and Sour Cherry Curry *xx*
 Sour Cherry Glazed Chicken Wings *xx*
 Lamb and Sour Cherry Meatballs *xx*
 Sour Cherry and Peanut Butter Bars *xx*
 Puffed Rice Cereal Squares with Sour Cherries *xx*
 Sour Cherry Stovetop Cobbler *xx*
 Sour Cherry Pie *xx*
 Sour Cherry and Basil Rum Cocktail *xx*



Shrimp with Sea Buckthorn Berry Sauce

DF NF — Serves 4 as a dinner entrée

Put a tablecloth on the table, light some candles, and break out a nice bottle of wine. This is a deceptively fancy restaurant-style meal that you can make in a few minutes at home. These delectable shrimp are excellent with hot basmati rice and fresh steamed snap peas, red peppers, and green beans.

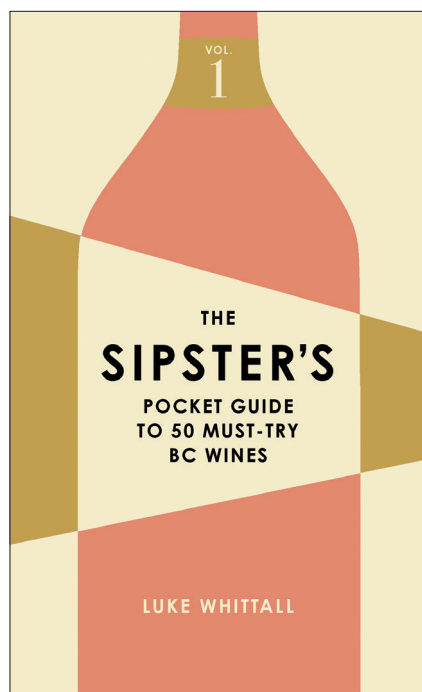
SHRIMP	SAUCE
20 raw jumbo shrimp, peeled and deveined	$\frac{1}{2}$ cup sea buckthorn berry juice (see page xx for how to juice berries)
1 Tbsp toasted sesame oil	$\frac{1}{2}$ cup chicken broth
1 Tbsp vegetable oil	2 Tbsp soy sauce
	2 tsp granulated sugar
	2 tsp cornstarch
	1 Tbsp minced garlic
	1 Tbsp minced fresh ginger root
	2 green onions, chopped
	Kosher salt and pepper, to taste

1. Place the shrimp in a large plastic zippered bag. Add the toasted sesame oil. Seal the bag and shake it until the shrimp is completely coated in the oil.
2. Heat the vegetable oil in a large skillet over medium heat. Add the shrimp and cook until they are pink, turning frequently with a pair of tongs. Remove the shrimp from the heat and put on a plate.
3. Combine all the sauce ingredients in a medium bowl and add the sauce to the skillet that you cooked the shrimp in. Return the pan to the heat and cook until the sauce bubbles and thickens, about 2 to 3 minutes.
4. Add the shrimp to the pan and mix them with the sauce. Warm them one minute, then plate them for serving.



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SEA BUCKTHORN 137



Local Interest (BC) / Wine

August 2021 • \$20

9781771513609 • softcover

4.25" x 7", 144 pages, full colour

Author's home: Okanagan Falls, BC

TouchWood Editions

RIGHTS HELD: World, all languages

AVAILABLE VIA UTP: No

Ebook also available

MARKETING & PROMO:

- Social media campaigns, blogger outreach, digital collateral for online use
- Publicity and promotion in conjunction with author's speaking engagements
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- Excerpts available
- Electronic blads

The Sipster's Pocket Guide to 50 Must-Try BC Wines

Luke Whittall

A perfect pocket guide that collects 50 of the most seek-worthy wines in BC from the wine expert who's tried them all.

In this handy portable guide to the top 50 British Columbia wines under \$50 a bottle, wine expert Luke Whittall abandons the usual language of tasting notes in favour of a more personalized, approachable style, focusing on experiences, good company, and where a wine might take your thoughts.

As a wine industry professional, Whittall found himself inspired more by the way non-professionals talk about wine than the "hints of fresh cherries, dried herbs, and soupçons of eucalyptus" style often favoured in traditional wine writing. *Sipster's Pocket Guide* describes the experiences bound up in the tasting of 50 of the most amazing wines this province has produced, including reds, whites, rosés, sparkling, and dessert wines.

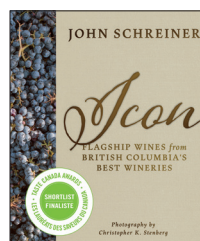
With its emphasis on affordability and personal experience, rather than vintner and vintage specifics, Whittall's guide reads less like the average wine fare and more like tips from a funny, candid friend. Before you head to the liquor store to deliberate over your next sip, take a glance through *Sipster's*.

Luke Whittall has worked in cellars, vineyards, and wine shops since 2005 and is currently a wine instructor at Okanagan College. His first book, *Valleys of Wine: A Taste of British Columbia's Wine History* was published in 2019 and he co-authored *The Okanagan Wine Tour Guide* with John Schreiner in 2020. He lives in Okanagan Falls, BC.

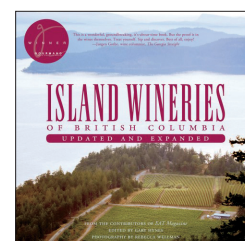
OF RELATED INTEREST



The Okanagan Wine Tour Guide
9781771513241, \$25



Icon
9781771512077, \$39.95



Island Wineries of British Columbia
9781927129975, \$29.95



This wine is singing to you before you've even tasted it!

FITZPATRICK FAMILY VINEYARDS FITZ BRUT

WINERY PRICE: \$33
BODY: LIGHT TO MEDIUM
SWEETNESS: OFF-DRY
ATTITUDE: OPERATIC

Pair with: Salmon canapés, gourmet popcorn, an energetic playlist

Opening this wine is a musical experience. Let me explain.

Twisting off the foil brings some tiny sounds. Nothing really exceptional about that because most sparkling wines have foil covers. After the twisting of the cage (seven turns, of course), the removal of the cork signals the downbeat on a crazy number of sounds that come afterwards. Whether the cork pops loudly by accident or of course—no sipster would allow a really loud cork pop or quietly (a slight *fffft*!) the downbeat is there. Then, as the wine is poured, the bubbles crescendo up from the bottom of the glass at the first pour.

Naturally, this would be followed by a short pause, and then more wine would be added to the glass to bring it up to a respectable pour level. Pouring this wine is different because the musicality of the bubbles in the glass refuses to decrescendo. The bubbles are persistent, without subsiding at all. This wine is singing to you before you've even tasted it! Which is coming next, of course.

Bringing the wine to your mouth also reveals the sounds from the some expertly crafted music. This wine has been aged so carefully and with such restraint that popping the cork and bringing it to your lips is the final release the wine has been waiting for since it was harvested. You can hear the bubbles cooing for you as you bring the glass to your mouth. Even after sipping, you can still hear the music as the bubbles pop in your mouth. It's a truly beautiful song from a master composer. Of course, you can easily put the song on repeat by refilling your glass!

17

SPARKLING

If it could, it would be on group texts with at least three of the canapés.



POPLAR GROVE WINERY ROSE

WINERY PRICE: \$22
BODY: LIGHT
SWEETNESS: DRY
ATTITUDE: ENDEARING

Pair with: Anything

Some people are social butterflies. They have friends in multiple social circles and seem to know everyone on a first-name basis. While that can sometimes be a bit annoying, the fact is that they are savvy at social situations and are often good people to know because of those connections.

This wine probably knows who you are before you buy it. It will probably also know the last two wines you had at the party, and if it could, it would be on group texts with at least three of the canapés. Smoked salmon with dill? They met at a reception last week. Cauliflower bites? Had lunch last week. Skating on skis? Went to school together.

The benefit with a wine like this is that it is highly adaptable to any situation. If you aren't sure what to serve or bring with you to a party, this rose will probably fit right in, with plenty of compliments for you on your good taste. Not every wine can be that adaptable. Highly social people seem to come by it naturally and are consistently good at it.

If you are ever unsure which wine to invite with you to your next soiree, this rose will always endear itself graciously to all of your foods and guests.

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ROSE

One thinks about what will happen after one is gone.



QUAILS' GATE WINERY FORTIFIED VINTAGE FOCH

WINERY PRICE: \$30, 375 ML
BODY: MEDIUM TO FULL
SWEETNESS: MEDIUM SWEET
ATTITUDE: RESPECTABLE

Pair with: After the dinner party when everyone has left, Upper Bench King Cole blue cheese, Fudge Broomie McMe's (seriously)

Every now and then throughout one's life, one thinks about what will happen after one is gone. It's not wonderful when one wonders what will happen, but one must. These thoughts can start at any age from one's late teens to well into one's forties (for a completely random, non-specific example that has nothing to do with me). This brings up the question of legacy.

Legacy is what you, as a person, wish to express to subsequent generations beyond your own lifetime. It is nothing to take lightly, although some people don't really bother even to consider it. People who are lucky enough to have made large fortunes in their lives sometimes feel the need to return the favor to the institutions that may have helped them, such as through bequests to universities, charities, endowments, or scholarships. It is partly their way of giving back, but it is also their way of securing a legacy.

Legacies don't have to be purely financial. Artists' legacies are in their creations, which will most certainly outlive them. Teachers' legacies are in the way they help their students to think, a legacy that is almost completely intangible and unfortunately (for teachers) rarely recognized. The legacies of medical staff are the people and families they have helped.

Sipping this fortified wine, it's hard not to think about legacy, given the history that surrounds it. Quails' Gate's property, once the site of a pioneering family's homestead, was bequeathed a legacy. Though the winery makes a whole portfolio of other table wines, there is something unique about the Fortified Vintage Foch. It's as if the taste of this wine has been handed down from all of the people who have worked that earth leading up to that vintage.

That is a special legacy.

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DESSERT



Local Interest (BC) / Ghost Stories

September 2021 • \$20

9781771513180 • softcover

5.5" x 8.5", 192 pages, b&w photographs

Author's home: Victoria, BC

TouchWood Editions

RIGHTS HELD: World, all languages

AVAILABLE VIA UTP: No

Ebook also available

MARKETING & PROMO:

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Vancouver's Most Haunted

Supernatural Encounters in BC's Terminal City

Ian Gibbs

In his new collection of ghost stories, Ian Gibbs combs the Terminal City for its spooks and apparitions, from Gastown to Grouse Mountain, West Van to New West.

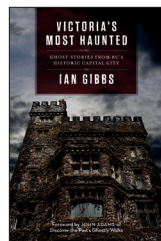
In his new collection of ghost stories, ghost-walk guide and podcaster Ian Gibbs investigates the greater Vancouver area in search of the city's paranormal. These thirty stories cover more famous hauntings like Waterfront Station and the Orpheum Theatre as well as private houses and the apartments of friends and readers. Gibbs's research style balances history, personal experience, and input from residents, employees, local mediums, and paranormal experts. Among others, you'll learn about

- the footsteps at the Irish Heather
- the spirited tunnels at Riverview
- the pranksters of Hycroft Manor
- the haunted washrooms at the Alibi Room
- the ghost of Grace Ceperley at Fairacres Mansion
- the murmurings at the Cannery
- and "The Tall" and "The Small" of the Royal Crown Castle

From Gastown to Grouse Mountain, West Van to New West, Gibbs combs the Terminal City for its apparitions and presents his findings in a conversational style that meets readers where they are, whether history enthusiast, interested skeptic, or supernaturally sensitive.

Ian Gibbs was born in the United Kingdom and emigrated to Canada when he was young. He has a passion for history and the paranormal, and has always been fascinated by storytelling, ghosts, and hauntings. He lived in several city centres across the country before settling in Victoria—arguably one of the most haunted places in Canada—where he acts as a guide for Victoria's popular Ghostly Walks walking tours. He is the creator and host of the podcast Ghosts 'n Bears, and author of *Victoria's Most Haunted: Ghost Stories of BC's Historic Capital City*.

OF RELATED INTEREST



Victoria's Most Haunted
9781771512138, \$19.95

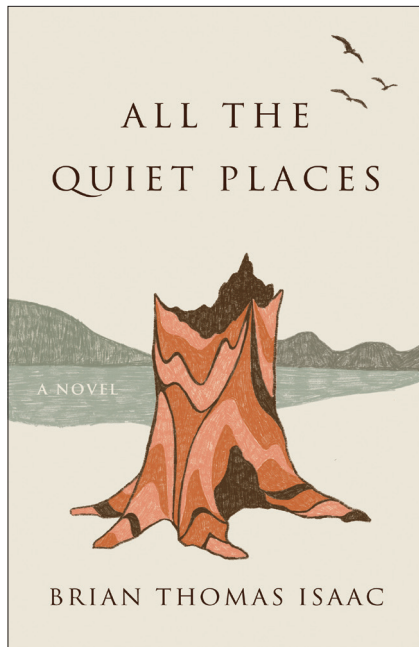


The Haunting of Vancouver Island
9781771512435, \$20



Great Canadian Ghost Stories
9781771512794, \$20





Fiction / Indigenous
 September 2021 • \$22
 9781990071027 • softcover with flaps
 5.5" x 8.5", 288 pages,
 Author's home: Falkland, BC
 TouchWood Editions / Brindle & Glass
 RIGHTS HELD: World, all languages
 AVAILABLE VIA UTP: Yes
 Ebook also available

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All the Quiet Places

A Novel

Brian Thomas Isaac

This powerful debut novel is the coming-of-age story of Eddie Toma, an Indigenous (Syilx) boy, told through the young narrator's wide-eyed observations of the world around him.

"On par with the brilliance of James Welch's *Winter in the Blood* and Ruby Slipperjack's *Little Voice*, Brian Thomas Isaac has given us a startling read that'll live wire your soul and haunt you for a good long while. Pure brilliance. Wow." —Richard Van Camp, author of *Moccasin Square Gardens*

It's 1956, and six-year-old Eddie Toma lives with his mother, Grace, and his little brother, Lewis, on the far edge of the Okanagan Indian Reserve in the British Columbia Southern Interior. Grace, her friend Isabel, Isabel's husband Ray, and his nephew Gregory cross the border to work as summer farm labourers in Washington state. But when tragedy strikes, Eddie returns home grief-stricken, confused, and lonely.

His mother is determined to have him learn the ways of the white world by sending him to school in the small community of Falkland, while she challenges the Indian Agent and writes futile letters to Ottawa to protest the sparse resources in their community. His father returns to the family after years away only to bring chaos and instability. Isabel and Ray join them in an overcrowded house. Only in his grandmother's company does Eddie find solace and true companionship.

All the Quiet Places is the story of what can happen when every adult in a person's life has been affected by colonialism; it tells of the acute separation from culture that can occur even at home in a loved familiar landscape. Its narrative power relies on the unguarded, unsentimental witness provided by Eddie.

Brian Thomas Isaac was born in 1950 on the Okanagan Indian Reserve, situated in south central British Columbia. He and his wife have one son and three grandchildren. *All the Quiet Places* is Brian's first book.

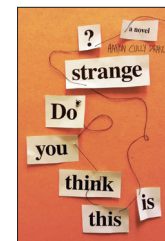
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Just as the logging truck rounded the bend, Eddie and Lewis took off running. They made it all the way across and up the bank to the fence before the truck even made it onto the bridge. The driver gave a blast of his air horn and the support timbers creaked when he crossed the bridge. The logs sticking out the back of the load wobbled like spaghetti.

They lingered to watch the cars go by. Eddie always found it hard to find anything fun to do after school. Plenty of jobs waited for him but nothing to hurry home for. He laughed when Lewis made faces at a staring woman. A Volkswagen bus filled with laughing girls and boys looked like they were having fun as they went speeding by.

The brothers stepped through a stretched square of page-wire and walked down the trail. When they topped the hill above Grandma's, Eddie was the first one to spot the car parked at the door. Lewis ran on ahead but stopped at the door to wait. Eddie tried to remember if he'd ever seen the car before. It looked like the one he had seen in a Yakima street when his mother had punched the driver. Years ago—but the car still looked new with its shining paint and gleaming chrome.

They walked in to see a man sitting at the kitchen table. He had long sideburns and greased hair that drooped down over his forehead in an Elvis-style waterfall Eddie had seen in a magazine. The man stood and jammed his hands into his pockets. His white shirt with upturned collar was unbuttoned down below his chest and tucked into blue jeans, and each of his brown shoes had a coin tucked into a strip of leather across the instep.

Grace came out of her bedroom. "It's about time, you guys. I told you before to get right back here as soon as you get off that bus."

She rubbed the back of her left hand with her fingers and nodded to the man beside her. "Anyway, this is your dad. This is Jimmy."

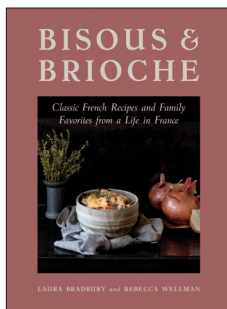
Eddie wasn't sure he heard correctly. "What?"

"I said, this is your dad."

— FROM *ALL THE QUIET PLACES*



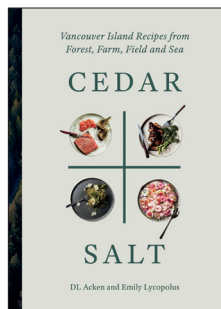
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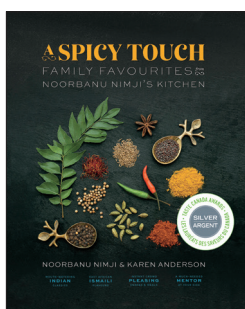
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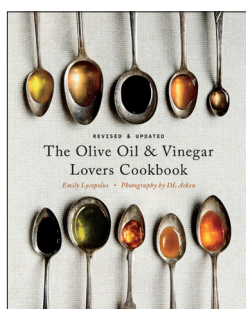
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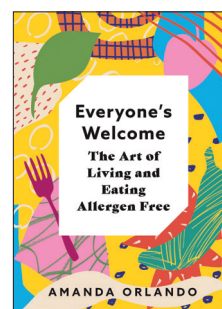
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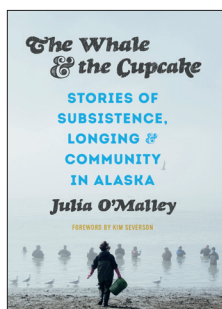
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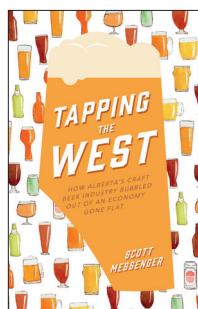
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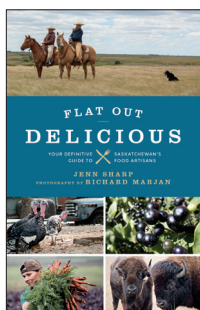
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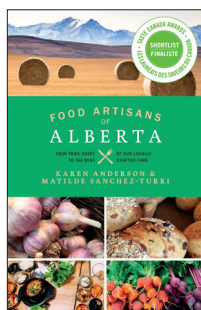
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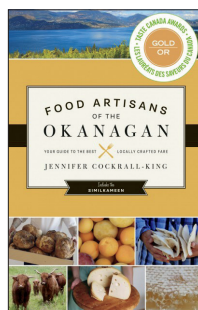
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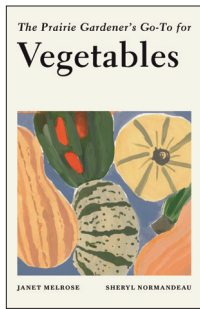
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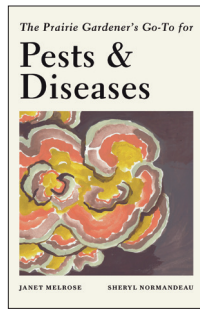
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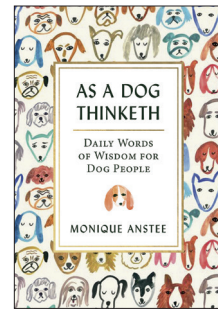
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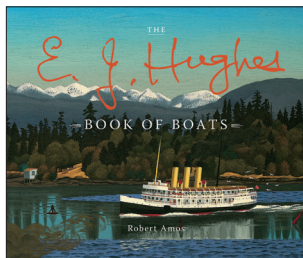
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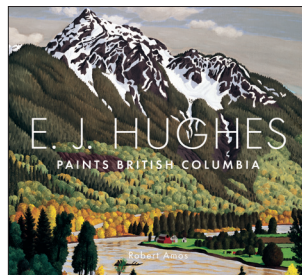
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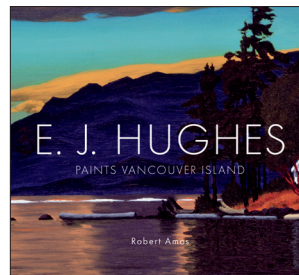
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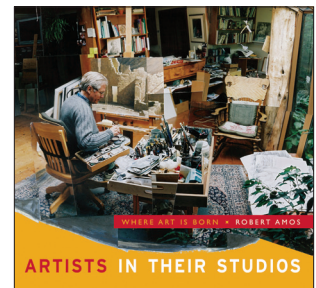
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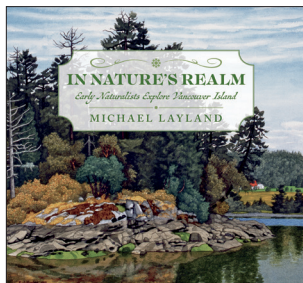
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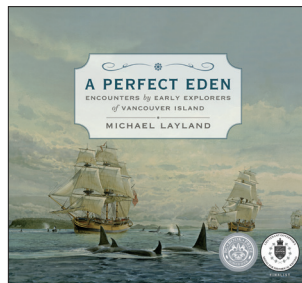
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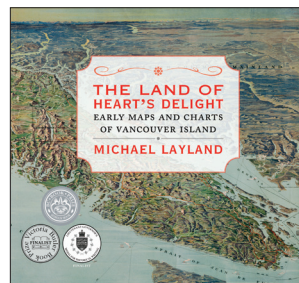
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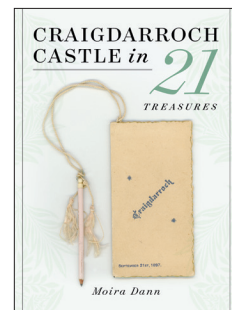
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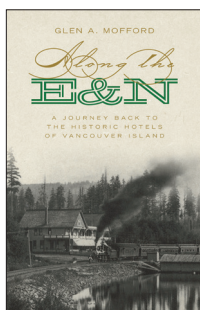
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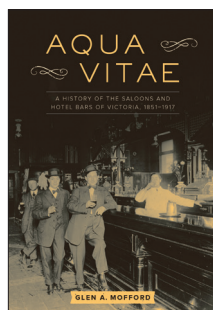
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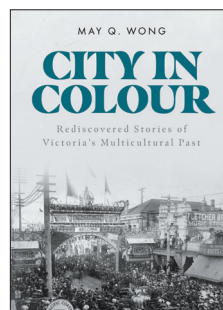
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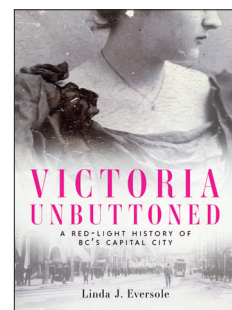
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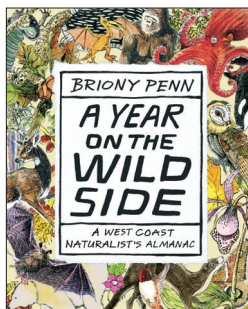
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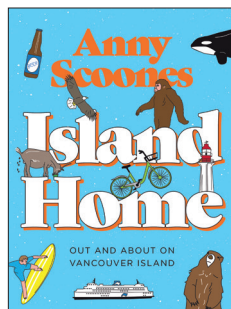
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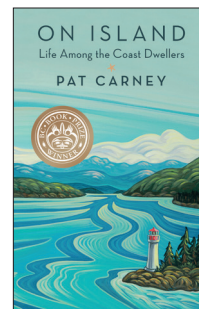
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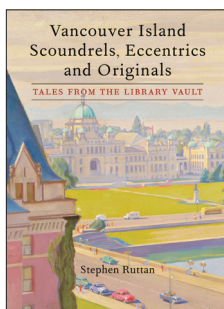
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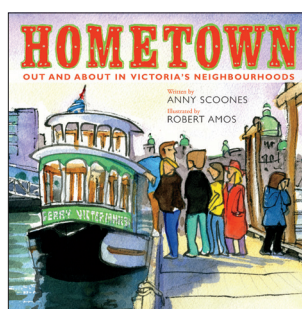
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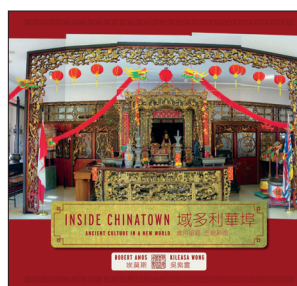
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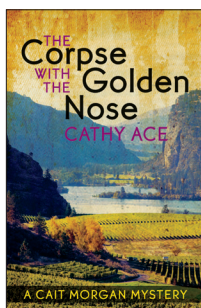
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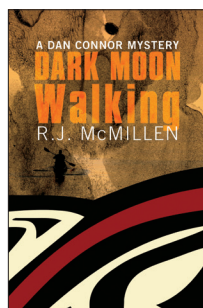
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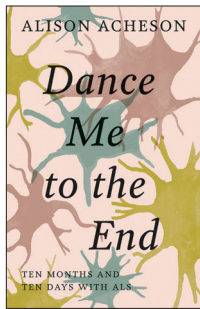
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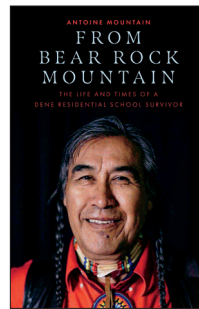
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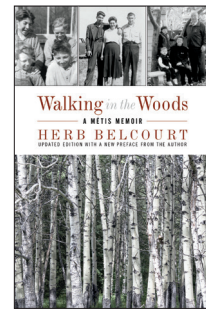
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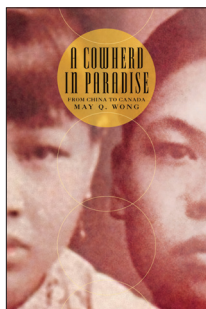
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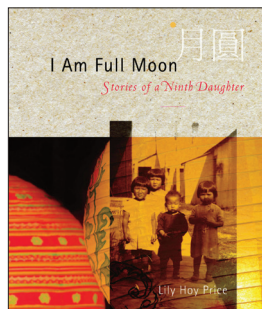
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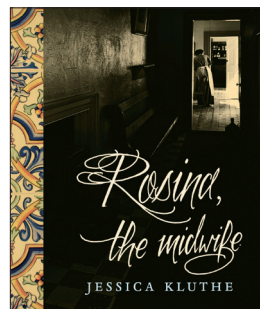
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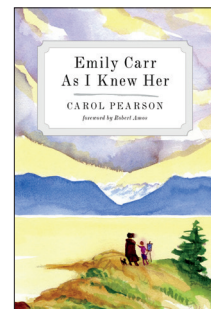
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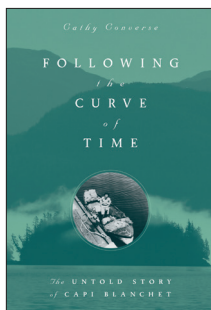
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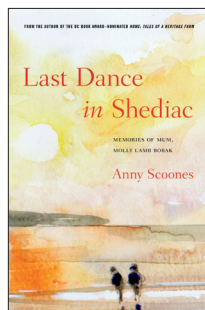
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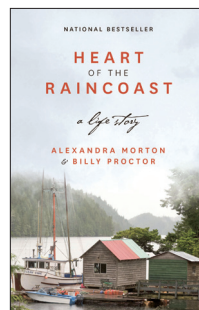
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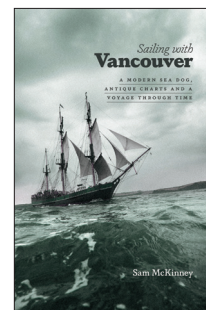
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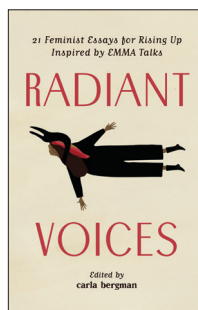
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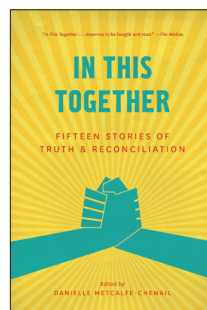
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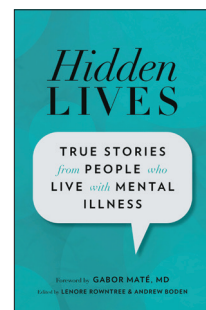
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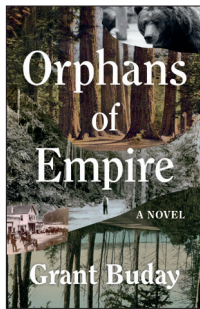
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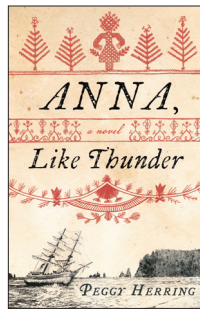
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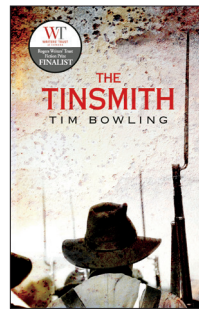
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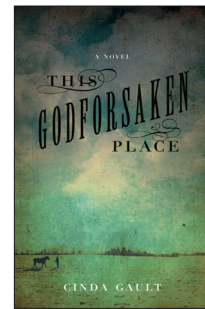
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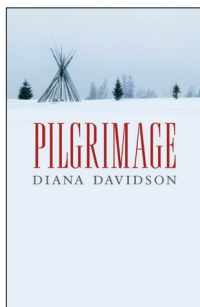
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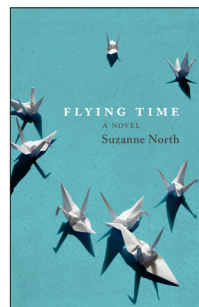
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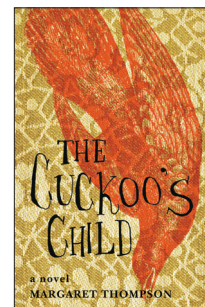
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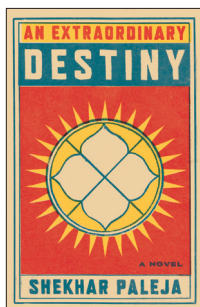
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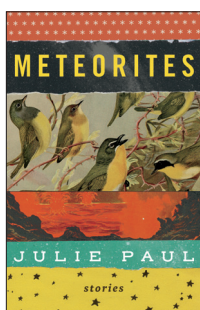
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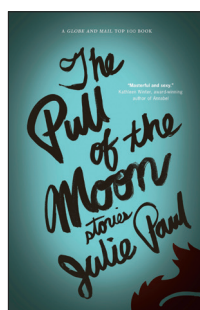
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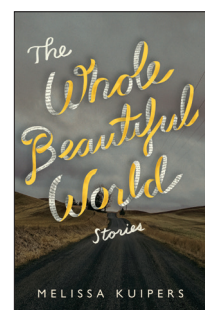
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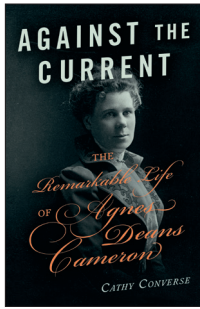
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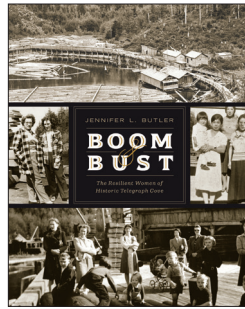
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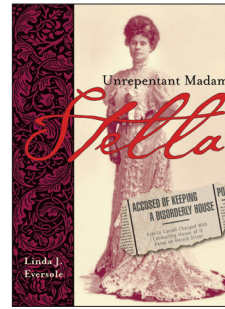
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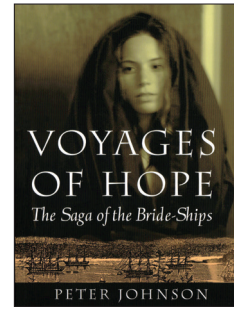
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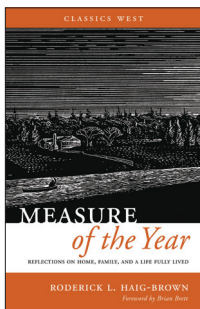
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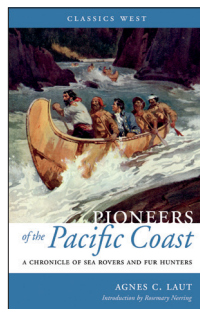
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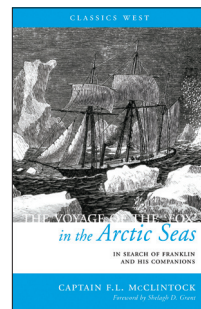
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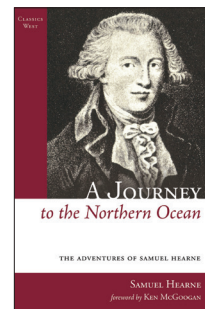
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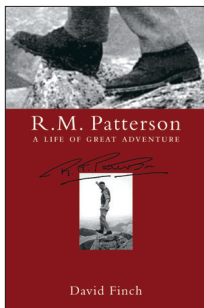
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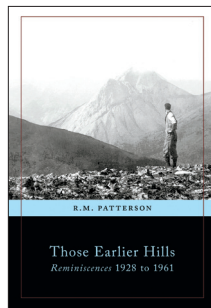
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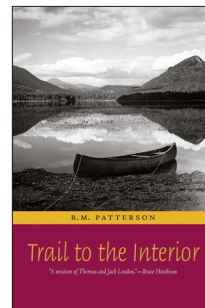
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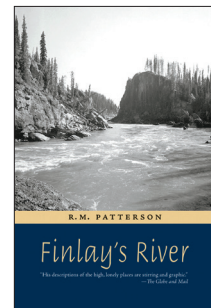
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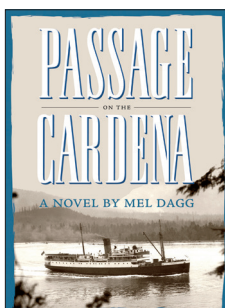
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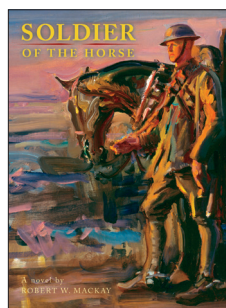
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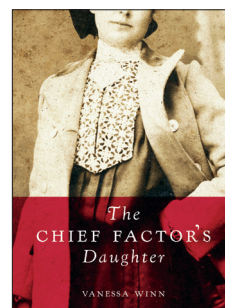
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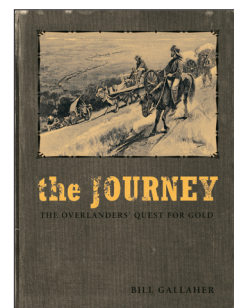
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