



Raincoast Books

FALL 2019

FIGURE 1

This edition of the catalogue was printed on April 16, 2019.

To view updates, please see the Fall 2019 Raincoast eCatalogue or visit www.raincoast.com

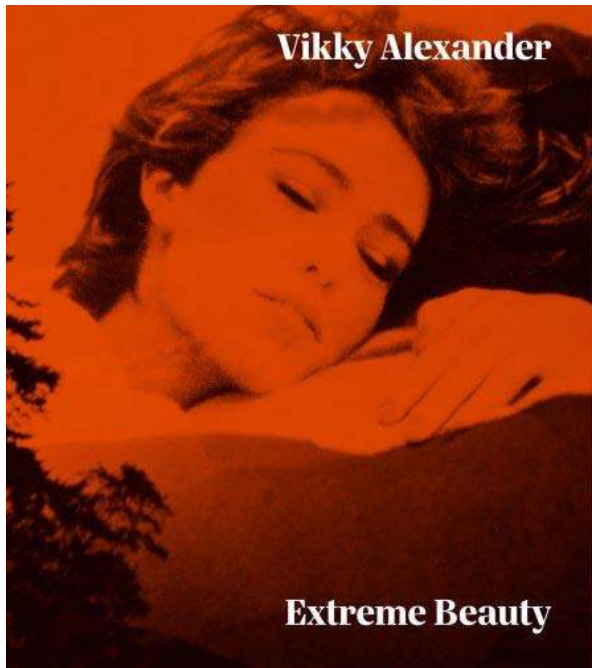


Figure 1



Vikky Alexander

Extreme Beauty

by Daina Augaitis, Vincent Bonin and Leah Pires

A retrospective of one of the leading Canadian artists of the last three decades, featuring her photography, montages and installations

Shortly after graduating from Nova Scotia College of Art and Design, Vikky Alexander made her 1983 entry into the international art world while living in New York by participating in photo historian Abigail Solomon Godeau's exhibition *The Stolen Image and its Uses*. For over a decade she was active in a circle of New York artists that merged the critical ideas of Minimalism and Conceptual Art with photography, and came to be known as the Pictures Generation. Since then she has continued to explore the appropriated image through her own photography, especially in relation to iconic representations of nature as well as the spaces of consumerism - two subjects that remain significant in today's cultural discourses.

This book, which accompanies an exhibition at the Vancouver Art Gallery, is a beautifully illustrated retrospective of nearly four decades of Alexander's work. Since the 1980s, Alexander has made numerous series of photographs, montages, sculptures, collages and installations, all working to hone a vision that captures the spectacle and inherent falseness of certain public and private spaces. From the exaggerated architecture of Versailles, Disneyland and the West Edmonton Mall, to the use of idyllic "natural" settings and the skin-deep beauty of fashion models, she unravels the mechanisms of display that shape meaning and desire in our culture.

Author Bio

Daina Augaitis is an independent curator and Chief Curator Emerita at the Vancouver Art Gallery where she was Chief Curator/Associate Director from 1996 – 2017 leading a team of curators to conceive and develop the Gallery's exhibitions, publications, collections and public programs. Among the 130+ exhibitions she has curated or co-curated are solo projects of Rebecca Belmore, Douglas Coupland, Stan Douglas, Charles Edenshaw, Geoffrey Farmer, Alicia Henry, Bharti Kher, Kimsooja, Muntadas, Brian Jungen, Ian Wallace, Gillian Wearing, Zhu Jinshi. Her exhibitions have been presented across Canada and internationally in Madrid, Lisbon, Paris, Johannesburg, New York, Los Angeles, Sao Paulo, Shanghai. She was formerly Director of Visual Arts at the Banff Centre for the Arts, where she organized thematic residencies as well as spoken word, pirate radio and performance art projects, and has held curatorial positions at Walter Phillips Gallery, Banff; Western Front, Vancouver; Convertible Showroom, Vancouver; and Franklin Furnace, New York.

Figure 1

On Sale: Jul 2/19

10 x 11.25 • 160 pages

75 images

9781773270937 • \$45.00 • cl

Photography / Collections, Catalogs, Exhibitions

Notes

Promotion



9 781773 270937



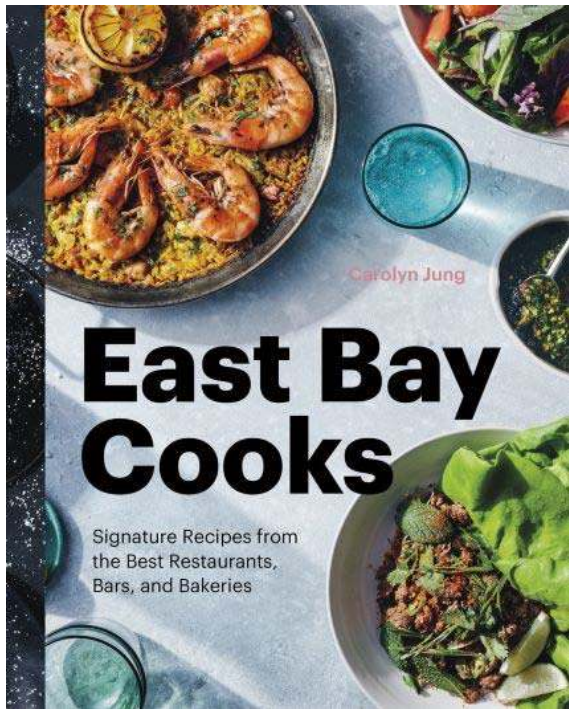


Figure 1

On Sale: Sep 10/19

8 x 10 • 208 pages

80 photographs

9781773270661 • \$38.99 • cl

Cooking / Individual Chefs & Restaurants

Notes

Promotion

Figure 1

East Bay Cooks

Signature Recipes from the Best Restaurants, Bars, and Bakeries

by Carolyn Jung

The East Bay has always remained true to itself. It includes Oakland, the most ethnically diverse population in the nation; Berkeley, the birthplace of the Free Speech Movement; the island of Alameda, with its artisan breweries, wineries, and distilleries; and the Livermore Valley, one of California's oldest winemaking regions.

East Bay Cooks is an impressive collection of eighty signature dishes from forty of the city's leading restaurants. It's a region that's got you covered, no matter what the craving. An uncomplicated taco with the power to stir the soul? A nourishing bowl of authentic Singaporean laksa? Shrimp and grits with layers of flavors never imagined? It's all here, and designed with home cooks in mind, so that re-creating signature dishes from the area's favorite chefs has never been easier

Author Bio

Carolyn Jung is a James Beard Award-winning food writer and blogger based in the San Francisco Bay Area. For more than a decade, she was the senior food writer at the San Jose Mercury News. As a freelance writer, her work has appeared in local, national, and international publications, including the San Francisco Chronicle, Silicon Valley Magazine, San Francisco Magazine, EatingWell, Edible: Marin & Wine Country, Via Magazine, Plate, Rachael Ray Every Day, Wine Spectator, Oakland Magazine, and Coastal Living. She regularly hosts chef demos in Yosemite as well as Macy's department stores in the Bay Area. She is the creator of the blog FoodGal.com and the author of San Francisco Chef's Table. She wholeheartedly believes that any day is made better with a great cookie or pastry.



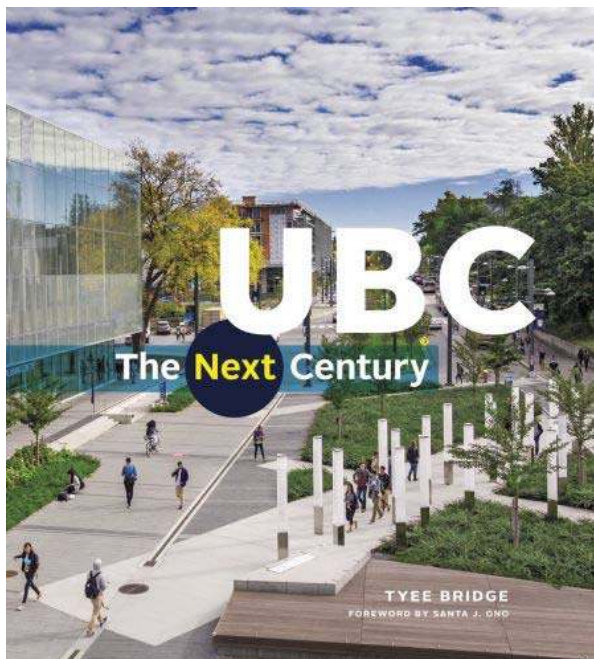


Figure.1



UBC

The Next Century

by Tye Bridge

The University of British Columbia has become one of the world's leading institutions of higher learning and research. This beautifully produced book is a lively celebration of the university as it continues its pursuit of excellence and achievement in a rapidly changing world.

As the University of British Columbia enters its second century of existence, UBC: The Next Century celebrates the many accomplishments of this vibrant institution. Among the top universities in Canada and the world, UBC is known for its diverse student body, its groundbreaking research and its intimate ties to its surrounding community. Notable alumni include Canadian prime ministers and Supreme Court justices, Nobel laureates, Rhodes scholars, Olympians, and leaders in every field, from business to music to journalism to law.

Accompanied by a rich array of photographs, short articles by Tye Bridge capture the people, places, and pursuits that animate UBC, from the athletic feats of the UBC Thunderbirds to research in quantum matter to campus traditions like Day of the LongBoat and Storm the Wall. UBC: The Next Century will inspire pride in past, present, and future members of the growing UBC community.

Author Bio

Tye Bridge is a Vancouver-based writer whose features and essays have received four National Magazine Awards and seven Western Magazine Awards since 2007. He is the founder and lead writer at Arclight, a custom publishing firm for values-aligned organizations, and co-author (with Joel Solomon) of the 2017 book *The Clean Money Revolution*.

Figure 1

On Sale: Sep 17/19

9 x 10 • 160 pages

120 images

9781773270883 • \$40.00 • cl

Education / History

Notes

Promotion





Figure 1

On Sale: Sep 23/19

7 x 9 • 232 pages

100 images

9781773270524 • \$38.99 • cl

Crafts & Hobbies / Folkcrafts

Notes

Promotion

Figure 1



Toronto Makes

The Things We Love and the People Who Make Them
by Randi Bergman

A beautiful object in itself, Toronto Makes is an inspiring tour through Toronto's thriving makers scene

Toronto Makes features over 50 of the city's most exciting creative entrepreneurs sharing the stories behind the crafts they've dedicated their lives to. This beautifully photographed and designed volume celebrates bakers and brewers, fashion and jewellery designers, furniture makers and ceramicists, and many more - an eclectic group of incredibly talented people who make Toronto a little more special.

Toronto Makes pairs engaging profiles by Toronto writer Randi Bergman artful photos of the people and products of Bather, Bellwoods Brewery, Biko, Coolican & Company, CXBO Chocolates by Brandon Olsen, F. Miller Skincare, Mary Young, Mima Ceramics, Pilot Coffee Roasters, Province Apothecary, Rekindle, Sloane Tea, and many more. This captivating collection illuminates the complex stories things made with a passion that will impress and inspire.

Author Bio

Randi Bergman is a writer, editor, podcaster, and consultant who covers a variety of topics, including fashion, art, culture, and lifestyle—sometimes self-deprecatingly, other times seriously. Her work can be seen in the Globe and Mail, The Cut, Canadian Art, S/ Style, and Toronto Life. Previously she was the executive digital editor at FASHION Magazine.



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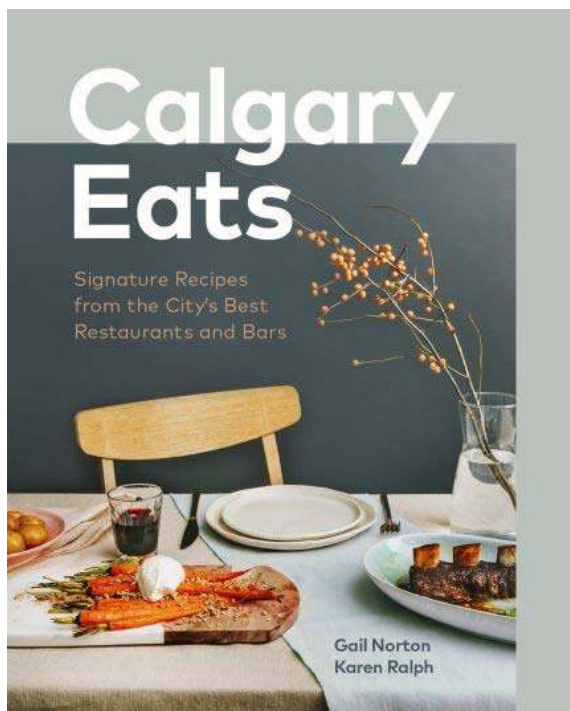


Figure 1

On Sale: Sep 23/19

8 x 10 • 232 pages

80 photographs

9781773270654 • \$38.99 • cl

Cooking / Individual Chefs & Restaurants

Notes

Promotion

Figure 1



Calgary Eats

Signature Recipes from the City's Best Restaurants and Bars
by Gail Norton and Karen Ralph, foreword by Julie Van Rosendaal

A beautiful cookbook that celebrates Calgary's diverse and sophisticated food culture with over eighty recipes from the top chefs in the city

Calgary's chefs want us to cook. Calgary Eats, the highly anticipated sequel to the bestselling cookbook Calgary Cooks, is a celebration one of Canada's most exciting food scenes. Featuring eighty recipes by forty of the city's leading chefs, mixologists, bakers, brewers and bartenders, this dynamic collection will encourage more people to get into the kitchen and make new discoveries about their food community - and best of all, have fun doing it. From Klein/Harris's unbelievable Caesar to Modern Steak's steak with peppercorn sauce to Teatro's deconstructed tiramisu, these delicious recipes are designed for home cooks of all skill levels to re-create their favourite restaurant dishes at home. One thing is for certain: Calgary chefs are committed to keeping us constantly fed, and we're all the better for it.

Author Bio

Gail Norton is the co-owner of Calgary's culinary hub The Cookbook Co. Cooks, a specialty cookbook, food and kitchenware store and cooking school. A lifelong Calgarian with deep and sprawling roots in the local food community, Norton is the former publisher of City Palate magazine, a judge for Taste Canada and co-author of Calgary Cooks, Dishing, Double Dishing and Cooks in My Kitchen. She lives in Calgary.

Karen Ralph moved to Calgary in 1979 and earned a BFA from Alberta College of Art and Design (ACAD). A freelance writer, she is also a food and wine instructor at The Cookbook Co. Cooks and organizer of the wine tours for its annual food and wine camps in the south of France (she has travelled to France 22 times—and counting). As well, she is a long-time contributor to City Palate, a self-titled roving ambassador for Metrovino, and co-author of Calgary Cooks. A lover of food, wine, and cooking, Ralph lives in Calgary.



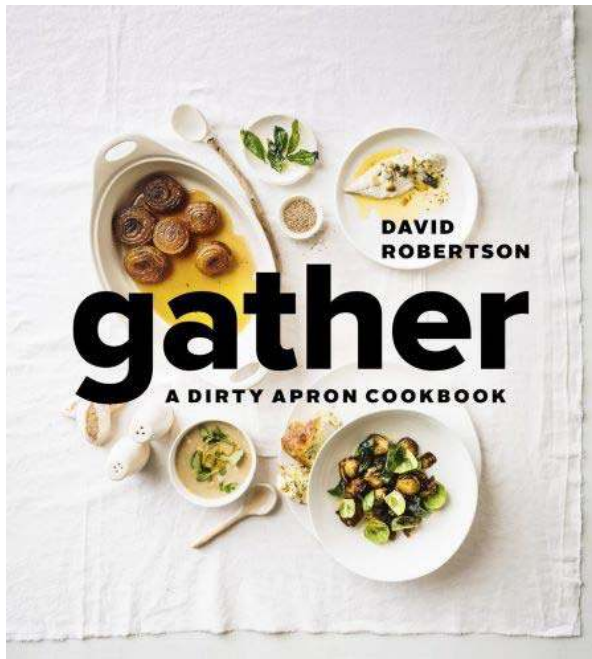


Figure 1

On Sale: Sep 30/19

9 x 10 • 216 pages

100 photographs

9781773270678 • \$38.99 • cl

Cooking / Canadian

Notes

Promotion

Figure.1

Gather

A Dirty Apron Cookbook

by David Robertson, foreword by David Hawksworth

Bestselling chef David Robertson, of The Dirty Apron Cooking School, is back with a stunningly designed book of new recipes for the home cook and the whole family

The Dirty Apron Cooking School has taught thousands of Canadians to cook. In this anticipated follow-up to his bestselling Dirty Apron Cookbook, David Robertson's latest book celebrates the simple pleasures of cooking food for friends and family.

Gather features an enticing collection of 80 delicious recipes designed to be shared, whether on platters or heaped high in big bowls, and served with care, generosity and a lot of love. From crème brûlée French toast, to a salmon, spinach and fennel Wellington, to beef tenderloin with salsa verde and honey-roasted vegetables, these crowd-pleasing recipes are super approachable and bursting with flavour. David includes more options for plant-based and gluten-free diets and introduces some new techniques to the mix. After all, good cooking is all about coaxing flavours out of your ingredients, and if you get the techniques down, you'll have success in the kitchen and see big smiles around the table.

No matter the skill level, home cooks can learn how to cook with more confidence so they spend less time in the kitchen and more around the dining table with friends and family. Gather gets to the heart of cooking and is an indispensable addition (...)

Author Bio

David Robertson began his career at age fifteen as a dishwasher in a restaurant kitchen—and thirty years later, he hasn't looked back. As the founder of The Dirty Apron Cooking School and Delicatessen, he teaches more than thirty-five classes to 8,000 students each year. He discovered his passion when cooking for others, and he's extremely pleased that he so inspired one of his daughters that she too wants to be a chef. In his off-time, David likes to cook for kids in Vancouver's Downtown Eastside and fundraise for his favourite charities. He and his wife and business partner Sara believe we can break down the barriers between people with the art of good food. He is also the author of The Dirty Apron Cookbook.

DAVID HAWKSWORTH owns acclaimed Vancouver restaurants Hawksworth, Nightingale, and Bel Café. He and his restaurants have won countless



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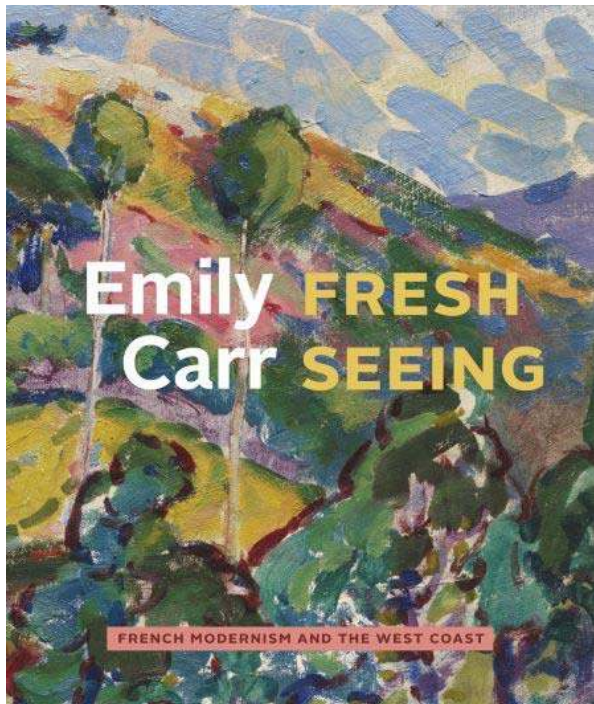


Figure 1



Emily Carr

Fresh Seeing - French Modernism and the West Coast
by Kiriko Watanabe, Kathryn Bridge, Robin Laurence and
Michal Polay

A new look at the art of Emily Carr that explores the profound impact of her time spent in France early in her career, by two of our most distinguished writers on art.

In 1911, Emily Carr returned from a sixteen-month trip to France with a new understanding of French Modernism and a radically transformed painting style, one that broke free from the artistic shackles of her conservative training and embraced a new means of expression. Her studio experiences in Paris, her en plein-air painting in the French countryside, and her encounters with such artists as expatriate English painter William Henry Phelan Gibb, Scottish painter John Duncan Fergusson, and New Zealand watercolourist Frances Hodgkins had a profound impact on her work.

Emily Carr: Fresh Seeing focuses on the dramatic changes in her painting style, showcasing the paintings, drawings, and watercolours that she produced in France, as well as the works she created upon her return to the West Coast of Canada in 1912. The text of her 1930 speech "Fresh Seeing," in which Carr sought to explain Modern art to her baffled public, is included alongside an essay by writer and critic Robin Laurence. Also featured are essays by Carr scholar Kathryn Bridge, who examines the artist's travels and studies with post-Impressionist artists in Paris, Crécy-en-Brie, St. Efflam, and Concarneau; collector Michael Polay, who details the inclusion of two of Carr's paintings in the famed Salon d'Automne alongside pieces by Marcel Duchamp, Henri Matisse, and many other (...)

Author Bio

Kiriko Watanabe is the Gail and Stephen A. Jarislowsky Curator at the Audain Art Museum, where she has taken on Emily Carr: Fresh Seeing as her first major curatorial project. Originally from Japan, she is interested in the visual and design culture of British Columbia, with a special focus on mid-century and West Coast B.C. art. She is the curator and co-author of Selwyn Pullan: Photographing Mid-Century West Coast Modernism, and the recipient of an Award of Excellence from the Royal Architectural Institute of Canada.

Dr. Kathryn Bridge is the emerita Curator of History and Art at the Royal British Columbia Museum, and an adjunct faculty member in the History department at the University of Victoria. During her long and varied career at the RBCM, she curated several popular exhibitions about Emily Carr and the



Figure 1
On Sale: Oct 1/19
7 x 9 • 160 pages
80 images
9781773270913 • \$40.00 • cl
Art / Canadian

Notes

Promotion



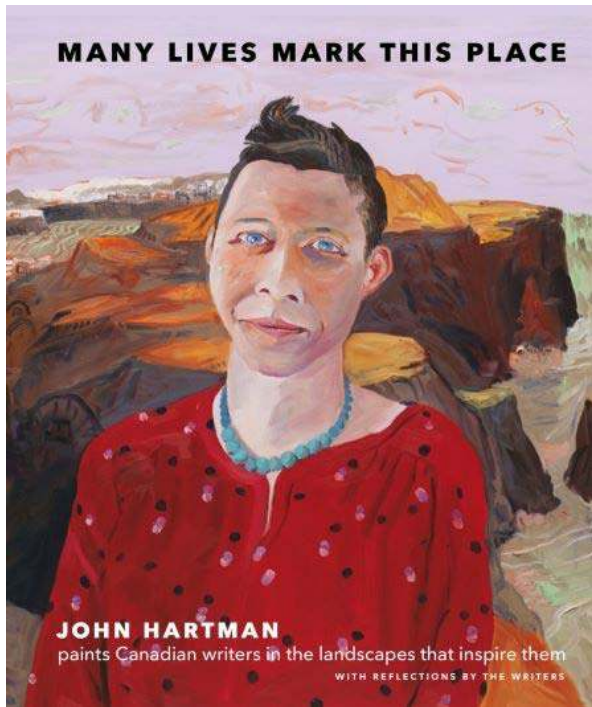


Figure 1
On Sale: Oct 1/19
7.75 x 9.25 • 160 pages
45 images
9781773270944 • \$45.00 • cl
Art / Canadian

Notes

Promotion

Figure 1



Many Lives Mark This Place

Canadian Writers in Portrait, Landscape, and Prose
by John Hartman, foreword by Ian M. Thom

A unique book bringing together thirty-two of Canada's top authors and one great painter for a series of moving portraits in paint and prose

Many Lives Mark this Place is a unique and brilliant project: portraits of 32 of Canada's finest authors, painted into their "home landscape," each accompanied by a short-but-powerful essay about how that place influences their life and work. Hartman travelled from Newfoundland to Tofino and visited tiny hamlets, our densest metropolises, remote beaches, Rocky Mountain peaks, and even a shopping mall, often using camera-equipped drones or chartered planes to gain the vantage necessary for arresting, information-dense compositions.

While the authors and places vary greatly in style and geography - from Johanna Skibsrud to Thomas King; the glaciers of the Rockies to downtown Montreal - each entry is united by John Hartman's rich and vivid painting style, which offers a novel perspective on the writers we love and the places that formed them.

Featuring portraits of and essays by Carleigh Baker, David Bergen, Neil Bissoondath, George Bowering, George Elliott Clarke, Megan Coles, Douglas Coupland, Esi Edugyan, Marina Endicott, Will Ferguson, Camilla Gibb, Katherine Govier, Thomas King, Mary Lynk, David Macfarlane, Linden MacIntyre, Kevin Major, Heather O'Neill, David Adams Richards, Noah Richler, Chic Scott, Johanna Skibsrud, Sara Tilley, Guy Vanderhaeghe, M.G. Vassanji, Thomas Wharton, and Kathleen Winter.

Author Bio

John Hartman was born in 1950 in Midland, Ontario. He first earned a reputation for his inventive, large-scale landscapes with the exhibition *Painting the Bay* (1993). He gained national and international attention with *Big North* (an exhibition that toured Canada from 1999 to 2002) and *Cities* (which toured Canada and overseas from 2007 to 2009). He lives in Lafontaine, Ontario.



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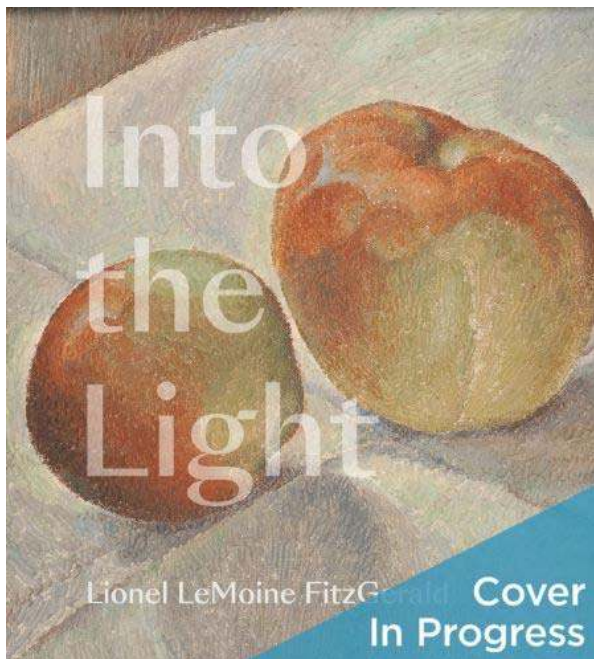


Figure 1

On Sale: Oct 8/19

9 x 10 • 208 pages

200 images

9781773270968 • \$60.00 • cl

Art / Canadian

Notes

Promotion

Figure 1



Into the Light

The Art of Lionel LeMoine FitzGerald

edited by Sarah Milroy and Ian A.C. DeJardin

The first major retrospective of the last member to join the Group of Seven, L.L. Fitzgerald

Into the Light: The Art of Lionel LeMoine FitzGerald, is a comprehensive and diverse examination of the impact and lasting influence of Lionel LeMoine FitzGerald, the last member of the Group of Seven, joining in 1932, and the only member to live in western Canada. Co-curated by Sarah Milroy, Chief Curator and Ian A.C. DeJardin, Executive Director of the McMichael Canadian Art Collection, the exhibition will present more than 200 paintings, drawings and prints, in partnership with the Winnipeg Art Gallery. This scholarly publication will examine the artists' practice and inspirations through a selection of the exhibition works and essay contributions by the curators, Winnipeg Art Gallery Chief Curator Andrew Kear, artists Pierre Dorion, Robert Houle and Wanda Koop, writer Robert Enright and prominent Canadian art historians Michael Parke-Taylor and Dr. Oliver A.I. Botar.

Author Bio

Sarah Milroy is Chief Curator of McMichael Canadian Art Collection. Formerly, she served as editor and publisher of Canadian Art magazine (1991–96) and as chief art critic of The Globe and Mail (2001–11).

Ian A.C. DeJardin joined the McMichael Canadian Art Collection as Executive Director in 2017. He was previously the Sackler Director of the Dulwich Picture Gallery in London

Andrew Kear is Chief Curator at the Winnipeg Art Gallery, and a sessional lecturer in Canadian art at the University of Winnipeg.

Dr. Oliver A. I. Botar is Professor of Art History at the School of Art, University of Manitoba. He has published several books, numerous articles, and has lectured on three continents on European and Canadian Modern Art.

Pierre Dorion is a Montréal based artist who has exhibited both nationally and internationally. He is represented by Galerie René Blouin in Montreal and Jack Shainman Gallery in New York.

Robert Enright is a Winnipeg-based writer and curator. He is Professor of Art Theory and Criticism in the School of Fine Art & Music at the University of Guelph and the senior contributing editor and film critic for Border Crossings



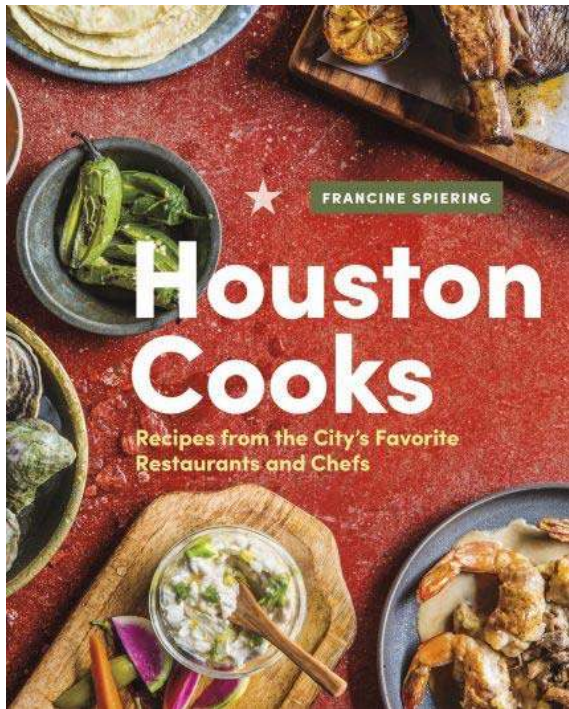


Figure 1

On Sale: Nov 5/19

8 x 10 • 240 pages

90 photographs

9781773270746 • \$38.99 • cl

Cooking / Individual Chefs & Restaurants

Notes

Promotion

Figure.1

Houston Cooks

Recipes from the City's Favorite Restaurants and Chefs
by Francine Spiering

Houston's diverse food culture is celebrated in this beautifully produced cookbook with recipes from over forty of the city's top chefs

Houston's dining scene is a colorful culinary tapestry of local and international food traditions. Whether it's barbecue, Southern comfort food, or fine dining, H-town is emerging as a foodie destination - there has never been a more exciting time to eat in the Bayou City. Houston Cooks is an exciting collection of eighty signature dishes from forty of the city's leading restaurants. Designed with the home cook in mind, this exciting anthology celebrates a vibrant culinary scene with dishes including Harold in the Heights' shrimp and grits, Harlem Road BBQ's savory lamb chops, The Dunlavy's chocolate-covered cherry pie with stout... and so much more. Houston is regarded as one of the best food cities in the country and with this book, readers can re-create recipes from their favorite restaurants in the comfort of their own homes.

Author Bio

Francine Spiering is a food and travel writer with a degree from Le Cordon Bleu Paris. As the editor of Edible Houston and president of Slow Food Houston, she is committed to the city's local community and actively promotes the regional gastronomy through her work. Francine currently lives in Houston with her husband, son, and dog. This is her first book.

