

Reference  
Judges' Comments

Ouvrages de référence  
Observations du jury

The Dirty Apron Cookbook

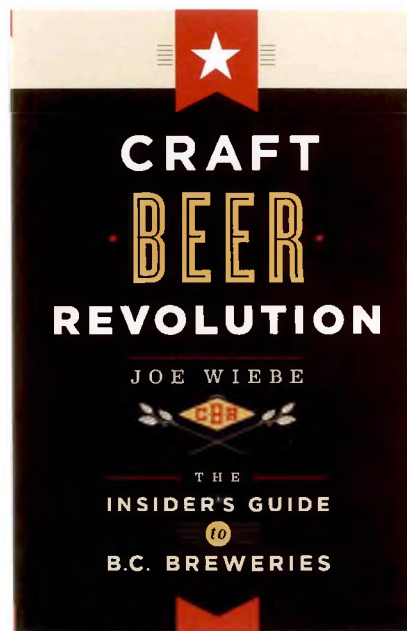
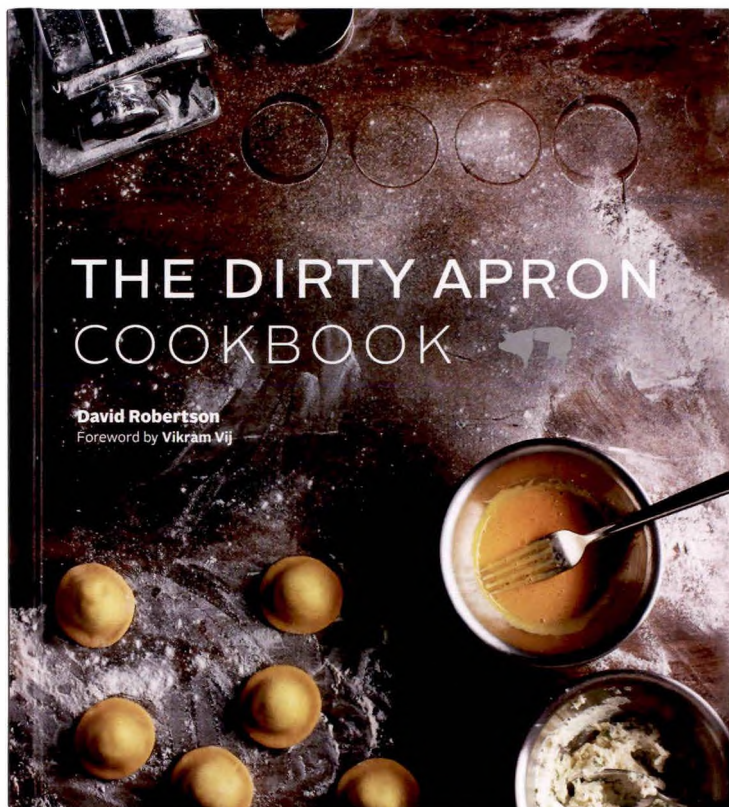
**From the opening pages this design is textured and playful, functional but also highly enjoyable. There is motion across each spread, and the pacing throughout the entire book is excellent, with photos serving as sections breaks, and appropriately sized in different sections. The typographic complexity of a recipe is expertly handled, with the hierarchy and typeface choices rendering information easily found in a glance.**

Craft Beer Revolution: The Insider's Guide to B.C. Breweries

**At first glance this appears to be a simple guidebook, but on closer inspection it is exceptionally well done, with great "colour" to the text block. The designer cleverly handled a large amount of information, creating frameworks that are functional but also visually intriguing.**

Toronto Cooks: 100 Signature Recipes from the City's Best Restaurants

**A cohesive, pleasing character is achieved with great production values, images that leap off the page, and a number of good decisions on seemingly small details—such as the subtle shift in background colour between facing pages that serve different roles.**



The Dirty Apron Cookbook

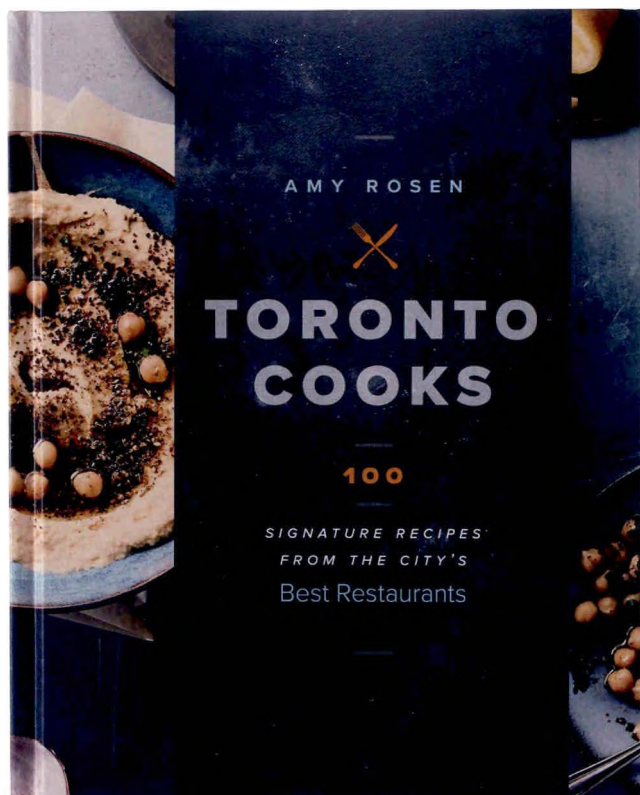
**Dès les premières pages, on note le caractère texturé et ludique du design, fonctionnel mais aussi très agréable. Il y a un mouvement qui s'installe d'une page à l'autre, créant ainsi un excellent rythme au fil du livre en entier; les photos de taille appropriée placées à différentes étapes servent de pause entre chaque rubrique. La complexité typographique d'une recette est habilement mise en valeur, suivant une hiérarchie et des choix de caractères permettant de trouver l'information facilement, en un coup d'œil.**

Craft Beer Revolution: The Insider's Guide to B.C. Breweries

**À première vue, cet ouvrage semble n'être qu'un guide bien ordinaire, mais quand nous nous y arrêtons plus attentivement, nous constatons sa réalisation exceptionnelle avec de belles couleurs appliquées aux blocs de texte. Le concepteur s'est attaqué astucieusement à une masse d'informations créant des structures fonctionnelles mais aussi visuellement étonnantes.**

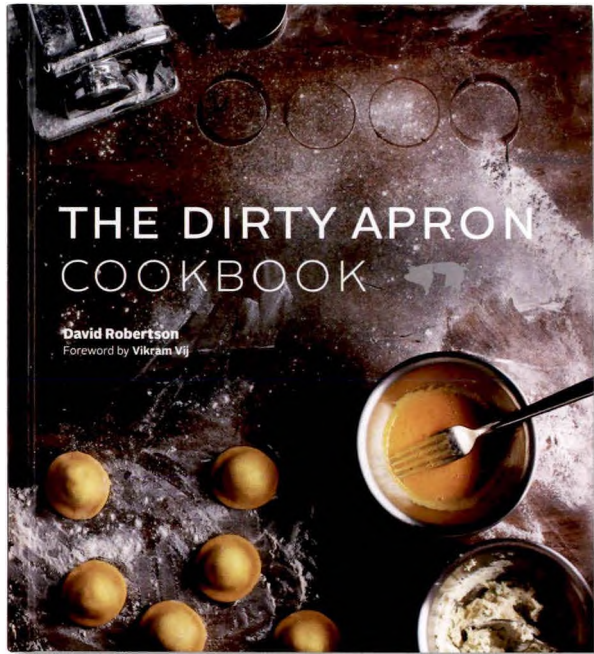
Toronto Cooks: 100 Signature Recipes from the City's Best Restaurants

**Un livre d'une personnalité ravissante et cohésive est obtenu grâce à la qualité de sa production, aux images qui sautent aux yeux, à plusieurs bonnes décisions sur de petits détails sans importance, en apparence, tel le changement subtil de la couleur de fond de pages adjacentes ayant des rôles différents.**



## First prize

## Premier prix



Title | Titre

**The Dirty Apron Cookbook**

Designer | Conception graphique

**Peter Cocking**

Author | Auteur

**David Robertson**

Publisher | Maison d'édition

**Figure 1 Publishing**

Photographer | Photographie

**John Sherlock**

Printer | Imprimeur

**C&C Offset Ltd.**

Typefaces | Polices de caractères

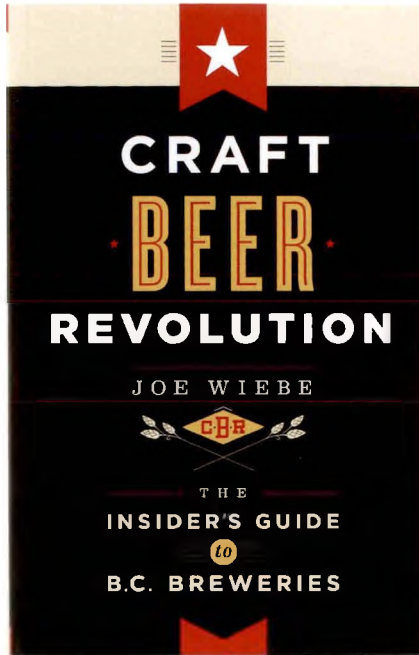
**Alright Sans****Lyon Text**

Trim Size | Format massicoté

**230 x 250 mm.****ISBN 978-1-92795-817-9**

## Second prize

## Deuxième prix



Title | Titre

**Craft Beer Revolution: The Insider's Guide to B.C. Breweries**

Designer | Conception graphique

**Jessica Sullivan**

Author | Auteur

**Joe Wiebe**

Publisher | Maison d'édition

**Douglas & McIntyre**

Illustrator | Illustration

**Eric Leinberger****(Maps | Plans)**

Printer | Imprimeur

**Friesens**

Typefaces | Polices de caractères

**Benton Sans****Cyclone****Eames Century Modern****Futura****Gotham****Helvetica****Miller Old Style****Stone Sans**

Trim Size | Format massicoté

**125 x 195 mm.****ISBN 978-1-77100-115-1**

Whenever I pick up a new hockey book, I scan the index to see if there are any references to any people or incidents that especially interest me — like in Phil Esposito's *Thunder and Lightning*, for example, where he shares an unsettling story about Jim. Admittedly, the items that grab my attention first usually involve some sex. I'm not proud of this preference, but it is the truth. The people who produce hockey for TV know this about me. They know that when I watch highlights, I'm titillated with the occasional insertion of an image of an ice girl or a comedy female fan. Jim too intuitively knows this about me.

"Do you remember Tommy Williams?" he asks. We are in a hardware store. Jim is there to look at lumber, but he's seen that a saleswoman has caught my eye.

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"For sure," I say. "Williams was an American player at a time when there were so few. Born in Minnesota somewhere, I think."

Jim grins. "I played with Tommy briefly in Boston. He was a good-looking guy — *really* good looking. Tommy was the kind of guy who had a girl in every port and, wherever we went, they'd fall all over him. He was a classic."

Up to this point, Jim hasn't spoken much about the type of women who follow hockey players around on the road. Jim's more the kind of guy who dreams about owning enough land to raise alpacas, donkeys, and dogs than he does dating the dames. So I'm careful not to say anything that might cause him to change the subject, in case he has something else of a suggestive nature to say.

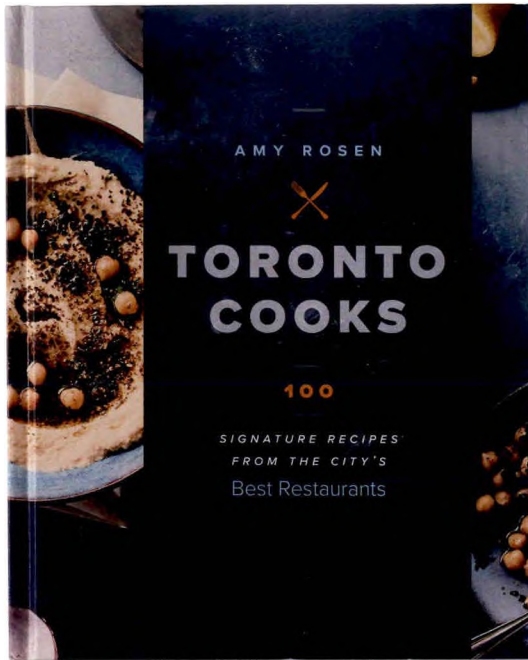
"Once, when I was with the Bruins, we went out drinking in New York and suddenly there were all these beautiful women around us. After a while, you'd begin to figure out that when they weren't with us, they were with baseball's Yankees. Someone would say, 'She's Mickey Mantle's girlfriend' . . . but they weren't going steady, if you know what I mean."

"There were always beautiful women around the mafia guys too, but it seemed the mob guys just wanted to hang out with us. The criminal element was everywhere. Organized crime guys like to hang with hockey players. So there was always gambling going on. Lots of guys lost a lot of money. This shouldn't surprise anybody. Several NHL teams have been owned by some really shady characters. I remember some clandestine things, like when I had to pass \$10,000 in a paper bag, in an airport, to pay off another guy's gambling debt. I always saw myself as a pretty rough-and-tumble kind of guy, so I really liked the feeling of being around all those mafia guys and their girls, eating lobster all the time."

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## Third prize

## Troisième prix



Title | Titre

**Toronto Cooks: 100 Signature Recipes  
from the City's Best Restaurants**

Designer | Conception graphique

**Jessica Sullivan**

Author | Auteur

**Amy Rosen**

Publisher | Maison d'édition

**Figure 1 Publishing**

Photographer | Photographie

**Ryan Szulc**

Printer | Imprimeur

**C&C Offset Ltd.**

Typefaces | Polices de caractères

**Proxima Nova**

**Tundra Pro**

Trim Size | Format massicoté

**205 x 250 mm.**

**ISBN 978-1-92795-816-2**



### Vitello Tonnato Tartare

**Preheat** oven to 350°. Refrigerate serving plates.

In a frying pan over high heat, heat oil. Add capers and cook for 2 minutes, or until crispy. Transfer capers to a paper towel to remove excess oil. Set aside. Place veal and veal cubes in separate bowls. Season each with salt, oil, parsley, and a square of lemon juice and combine well. Taste for seasoning. Arrange bread in a single layer on a baking sheet and toast in preheated oven for 10 to 15 minutes, or until light brown.

**To serve** Remove serving plates from refrigerator. Place a 2-inch ring mold on cooler surface on a plate. Working in mind-own procession of ingredients, spoon a layer of tuna in the bottom of the mold, cover with a thin layer of mayonnaise, and top with a layer of veal.

Remove the ring gently to keep the tuna and veal in place. Prepare remaining plates.

Garnish each plate with a to 6 fried capers, 3 slices of toasted bread, and a drizzle of the best extra-virgin olive oil you can afford.

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THE KATANA

# (Missed) Connectio

arrating the  
Human Condition: