

First Prize (tie) | Premier prix (ex aequo)

Title | Titre

**Living High Off the Hog: Over 100 Recipes
and Techniques to Cook Pork Perfectly**

Designer | Conception

Jennifer Griffiths

Author | Auteur

Michael Olson

Illustrator | Illustration

Gary Taxali

Photographer | Photographie

Janis Nicolay

Publisher | Maison d'édition

Appetite by Random House

Printer | Imprimerie

C&C Offset

Typefaces | Polices de caractères

Campton, Founders

Grotesque, Knockout

Trim Size | Format massicoté

182 x 253mm

ISBN 9780147531162

Even with an abundance of content on the page, every element feels like it is in the right place: the busyness is intentional and effective; it avoids feeling cluttered through the use of visual touchstones — the porcine illustrations on each page — and consistency on each spread so the reader knows where to look for content. Clearly the designer has chops. Même avec une multitude d'éléments apparaissant sur une page, on sent que chacun de ceux-ci est à sa place. Cet affaurement est intentionnel et efficace; les assises visuelles empêchent le lecteur de sentir un quelconque encombrement; les illustrations porcines à chaque page et leur cohérence d'un segment à l'autre lui donnent des repères. De toute évidence, la conceptrice n'a pas coupé dans le gras de sa créativité.



Vancouver Island Recipes from
Forest, Farm, Field, and Sea

CEDAR



SALT

DL Acken and Emily Lycopolus

Rabbit and Sour Cherry Ragout

serves 4

- 1 1/2 lb fresh rabbit
- 2 cup cherry sauce
- 2 cup roasted black pepper
- 1 cup extra virgin olive oil
- 2 tbsp
- 1 large yellow bell pepper or sweet pepper
- 2 cups baby spinach
- 2 cups goat cheese
- 1 cup olive oil
- 1 cup chicken stock
- 1 cup chicken marrow
- 1 cup chicken liver
- 1/2 cup white wine
- 1/2 cup goat cheese

A rabbit, different from an Italian-style ragout, is typically a stew of meat and vegetables, served alongside a sauce. This unusual version of the dish is a rabbit ragout in light with sour cherry and black pepper sauce, and vegetables, and herbs, served in the rabbit. There is also the recipe for the Rabbit Ragout (page 174), which is a rabbit ragout with a tomato and white wine sauce. (Note: If rabbit isn't available, use 2 lb of chicken thighs, if you don't have any available, use some lamb or beef in the ragout for a red wine ragout.)

Put the rabbit into the pot. Put the spinach with the salt and pepper and gently rub them into the meat.

If it is still not enough high heat, raise the oil. Working in batches, you can add the rest of the rabbit pieces until well browned, 2-3 minutes per side. For the most part, you will have the ragout in the pot. Practice the rest of the recipe.

Heat the oil and sauté until the rabbit is browned and the meat is cooked. Add the black pepper and the rest of the ingredients to the pot. Add the chicken stock and the white wine. Cook for 2-3 minutes, until slightly browned. Add the chicken, goat cheese, and the rest of the ingredients. Season and serve.

Heat the rabbit pieces in a cooking pan just large enough to hold them without overflowing, pour the sauce over, and sprinkle the herb mixture. The sauce will be ready to use. Cook until the rabbit is browned and the meat is cooked. Add the black pepper and the rest of the ingredients to the pot. Add the chicken stock and the white wine. Cook for 2-3 minutes, until slightly browned. Add the chicken, goat cheese, and the rest of the ingredients. Season and serve.

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forest

Sautéed Chanterelles with Black Garlic

SERVES 4 AS A SIDE

- 1 lb fresh chanterelle mushrooms
- 1 bulb black garlic
- 3 Tbsp salted butter
- 1/4 cup dry white wine
- Coarse sea salt and ground black pepper
- Curly-leaf parsley, for garnish

There is something so simple about allowing ingredients to speak for themselves. Chanterelles are ideal for doing just that. Often found on roadside stands and at farmers markets at the end of August, these beauties don't need any extra attention, just a little love. Black garlic is regular garlic that has gone through a long, slow fermentation process, so it tastes like roasted garlic. It has even more health benefits than regular garlic—and it tastes delicious! Pair these with fresh pasta for an easy yet sophisticated dinner.—EL

Wash the mushrooms carefully and remove any bits of dirt. Pat dry and slice in half. Separate the cloves from the bulb of garlic and remove the skins. Crush each clove with the back of a knife to squish it, keeping it whole, and set aside.

In a medium saucepan over medium heat, melt the butter. When it begins to bubble, add the garlic, swirling the pan to gently move it around. Add the chanterelles and toss to coat in the butter. Sauté for 1–2 minutes, then pour in the wine. Sauté until almost all the liquid has evaporated, 5–10 minutes, turning the mushrooms frequently to ensure even cooking.

Transfer to a serving platter, season to taste with salt and pepper, and garnish with parsley.

These will keep in an airtight container in the fridge for up to 3 days.

First Prize (tie) | Premier prix (ex aequo)

Title | Titre

**Cedar and Salt: Vancouver Island Recipes
from Forest, Farm, Field, and Sea**

Designer | Conception

Tree Abraham

Authors | Auteurs

**DL Acken and
Emily Lycopulos**

Illustrator | Illustration

Tree Abraham

Photographer | Photographie

DL Acken

Publisher | Maison d'édition

Touchwood Editions

Printer | Imprimerie

1010 Printing

Typefaces | Polices de caractères

**Adobe Text Pro,
Copperplate, Minion Pro**

Trim Size | Format massicoté

200 × 252mm

ISBN 9781771512947

The cover is solid and the interior is exceptional, with excellent typography, a strong grid, and brave and spectacular divider pages. Combined with great photography, it perfectly captures in print the Island's "West Coast lifestyle" aesthetic. | La couverture est forte et l'intérieur est exceptionnel, avec une excellente typographie, une grille solide et de spectaculaires intercalaires qui font preuve de courage. Arborant une superbe photographie, cet ensemble capture parfaitement l'esthétisme du mode de vie de la côte ouest



forest

Title | Titre

Minimal: pour un mode de vie durable



Designer | Conception

Catherine Charbonneau

Authors | Autrices

Laurie Barrette et Stéphanie Mandréa

Photographers | Photographie

Laurie Barrette et Stéphanie Mandréa

Publisher | Maison d'édition

Parfum d'encre

Printer | Imprimerie

Transcontinental

Typefaces | Polices de caractères

Berthold Baskerville, Roboto

Trim Size | Format massicoté

164 × 222mm

ISBN 9782924251805

The cover is apt for the theme, as is the trim size. Inside is plenty of white space, which is expected and appreciated, as well as some unusual choices that offer pleasant surprises, such as the inverted type on solid backgrounds. Every aspect of the book feels well-placed and carefully considered. | La couverture est appropriée pour le thème, tout comme la taille de la garniture. L'intérieur présente beaucoup d'espaces blancs, ce qui est attendu et apprécié, de même que quelques choix inhabituels qui offrent des surprises agréables, telles que les caractères inversés sur de solides arrière-plans. On sent que chaque aspect du livre est soigneusement réfléchi et exactement ce qu'il doit être.



Recettes DIY

BAUME À LÈVRES

Vous aurez besoin de :

POUR 5 TUBES
DE BAUME À LÈVRES

4 g de cire d'abeille

5 g d'huile d'olive

3 g de beurre de karité

8 g d'huile d'amande douce

FAUCILTAIR : Huiles essentielles de
choix (mandarine, orange, lavande, etc.)

• Pesez et mélangez les ingrédients dans un récipient.

• Faites fondre le mélange dans un bain-marie jusqu'à ce que la cire soit complètement incorporée aux autres ingrédients.

• Ajoutez les huiles essentielles.

• Versez le mélange dans les tubes.

HUILE DÉMAQUILLANTE

L'huile est idéale pour dissoudre le maquillage sans irriter la peau. On frotte tout le visage avec quelques gouttes de celle-ci et on rince avec un linge imbibé d'eau chaude. Vous pouvez répéter ce geste quelques fois jusqu'à ce qu'il n'y ait plus de traces de maquillage sur votre linge.

Si vous avez une peau à tendance acnéique, certaines huiles sont plus comédogènes que d'autres, alors choisissez-en une adaptée à votre type de peau. On aime celle de jojoba.

Remplissez un contenant en verre ambré de l'huile de votre choix et gardez-le à l'abri de la lumière.

Third Prize | Troisième prix

Title | Titre

Modern Lunch: +100 Recipes for Assembling the New Midday Meal

Designer | Conception
Jennifer Griffiths

Author | Autrice
Allison Day

Photographer | Photographie
Allison Day

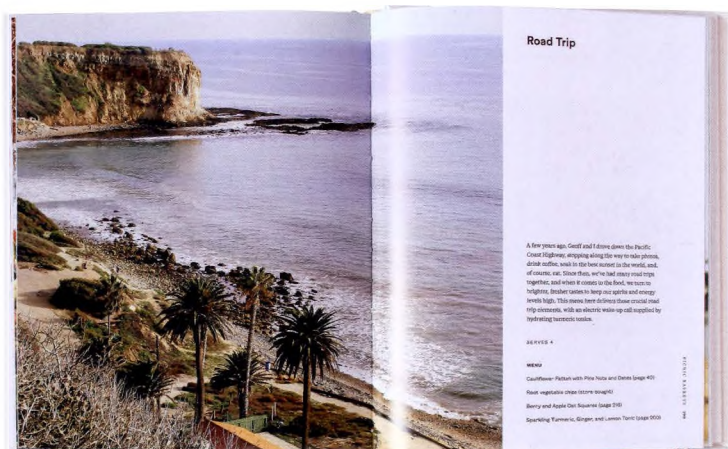
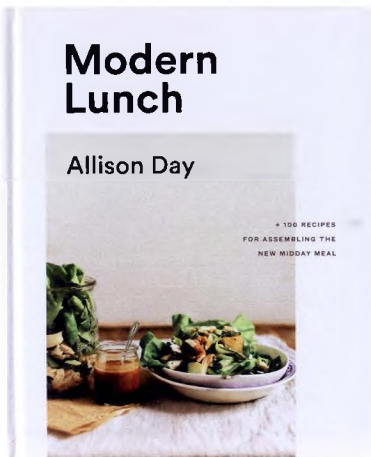
Publisher | Maison d'édition
Appetite by
Random House

Printer | Imprimerie
C&C Offset

Typefaces | Polices de caractères
Circular Pro, Founders
Grotesk, Tiempos Text
Trim Size | Format massicoté
186 × 226mm

ISBN 9780147531001

A clean and cool design covers another book where the concept declared by the title is duly represented in every choice — the pages are unfussy, functional, skillfully done, and handsome to behold. Un design épuré et décontracté habille un autre livre où le concept déclaré par le titre est reflété parfaitement dans chaque décision : les pages sont sans prétention, fonctionnelles, habilement réalisées et belles à contempler.



Honourable Mention | Mention honorable

Title | Titre

Burdock and Co: Poetic Recipes Inspired by Ocean, Land & Air

Designer | Conception
Leah Springate
 Author | Autrice
Andrea Carlson
 Photographer | Photographie
Janis Nicolay
 Publisher | Maison d'édition
Appetite by Random House

Printer | Imprimerie
C&C Offset
 Typefaces | Polices de caractères
**Dante MT Pro, Sharp Sans,
 Siaplay, Zadie**
 Trim Size | Format massicoté
188 × 240mm
 ISBN 9780147531223

Every square centimetre is put to use between the gorgeously illustrated end sheets, including exceptional divider spreads, and the layout of the recipes embodies a clear point of view. | D'une page de garde magnifiquement illustrée à l'autre, chaque centimètre carré est mis à contribution, comme les exceptionnels intercalaires et la disposition des recettes incarne un point de vue clair.

