



NOT a
COOK

BOOK



Not a Cookbook

Illustrated stories from around the world

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Introduction

Hello and thank you for opening our book! We are so excited to share our illustrations and ideas with you.

This project started in July 2022 in New York City during the School of Visual Arts Summer Residency program. **United by our shared passion for illustration** and story we came together from around the world to create, learn and grow as artists.

After our residency ended our small group began meeting regularly to share, critique and encourage one another in hopes to keep the momentum going.

This project was born out of these meetings. The prompt we each started with was to create an illustration based on a **recipe that held importance and personal meaning to us**, and what we ended up with was a beautifully unconventional cookbook.

We hope you enjoy our creation, and that you're inspired to try out some of the recipes on your own!

Canada, Toronto

Torta di prugne

Torta di Prugne

We had many fruit trees growing up but it was the plum tree that I remember the most. The tree was so fruitful that it was impossible to keep up with. At first I loved the sweet plums, picked straight from the tree, but as the season progressed, my feelings would change.



The plums would inevitably begin to rot and ferment in the sun, and the wasps would move in for their feast. The summer would end and I would look at the rotting mess under the plum tree with distain. Years later I discovered these plums were in fact Italian plums and tied closer to my identity than I realized.

Now each plum season I buy them (in moderation) and make among many other things, this sweet Italian plum cake, which is best enjoyed with a tiny glass of amaro on a summer evening.



Alisha Lucia Davidson

Alisha Lucia Davidson (she/her) is an illustrator and artist based in Toronto, Canada. She creates paintings and drawings with the body as the main subject. Her work includes themes such as gender, sexuality and mental health. She works in two styles, either using analogue techniques such as gouache and ink, or using vectors to digitally create her designs. Alisha has taught drawing workshops, exhibited her work both locally and internationally and participated in numerous zine and art book fairs.

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TORTA di PRUGNE

*an italian
plum cake*



Recipe

8-10 medium plums
225g flour
100g Greek yogurt
150g sugar+1tbsp
2 eggs
120ml olive oil
Zest from 1 lemon
2 tsp baking powder
A pinch of salt
1tsp cinnamon
1 tbsp butter

Grease cast iron pan and preheat to 350 C
Pit and chop plums, setting 2 aside for the top
Mix together dry ingredients, mix in lemon
zest with hands
In another bowl beat 150g sugar and eggs
together. Add in olive oil and yogurt and mix.
Gradually add dry to wet.
Fold in plum pieces and pour into greased pan
Arrange saved plums on top and sprinkle on
remaining sugar and dollops of butter
Bake for 40-55 minutes
Enjoy warm with an amaro aperitif

Queens, New York, USA

/kalentaõo/

Calentao'

Calentado, or calentao' which is what many of us like to call it, is a very popular Colombian breakfast. It used to be the traditional breakfast that our paisa ancestors (from the coffee region) used to eat to use all the leftover food from the day before.



During that time, much of the Colombian population used to live in extreme poverty, and throwing away even a grain of rice or a single bean was pretty much a sin.

The solution? Reheat everything the next day for breakfast so nothing would go to waste.

Calentao' touches my heart and is one of my top favorite Colombian dishes since reminds me of family breakfast when I was little living with my parents and siblings.



Andrea Pardo

Andrea Pardo is a Latina illustrator based in Queens, New York.

Her artwork combines bright color palettes with interesting textures. Inspired by the beauty of nature she often incorporates surrealism to tell stories that transport us to other worlds.

By incorporating lettering into her work, she provides an extra layer of depth and meaning to her illustrations. She is strongly influenced by her Latin American culture and heritage, also serving as a bridge between her culture and the rest of the world, helping to promote cultural appreciation and understanding.



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Colombian Breakfast

CALENTADO

HUEVOS EN
CUALQUIER
ESTILO

AREPA

ARROZ CON FRIJOL

CHORIZO

CEBOLLA
LARGA

Brooklyn, New York, United States

TAWpees famous red sauce

Toppy's Famous Red Sauce



I never met Toppy because she had passed away years before I was born, but I always felt a familial closeness to her and thought of her as a kind of grandmother to me. When I think back I'm almost certain we met and knew each other, but that just shows how big an impact she had on my young imagination, and I still feel her love when I eat this sauce.



Andrew Hague

Andrew Hague is an illustrator who started out as a bespoke tailor, then as a menswear designer with companies such as Thom Browne, Outlier, and Chrome Industries.

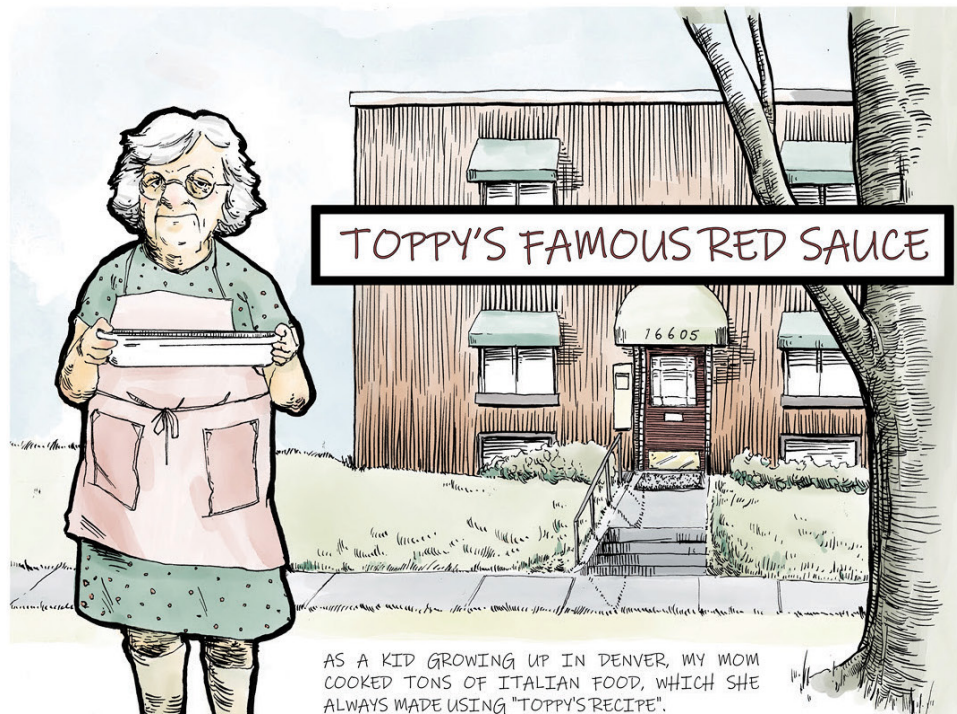
His true love is finding the hardest way possible of doing something and then devoting all his spare time to that thing. Read: running marathons and making comics.



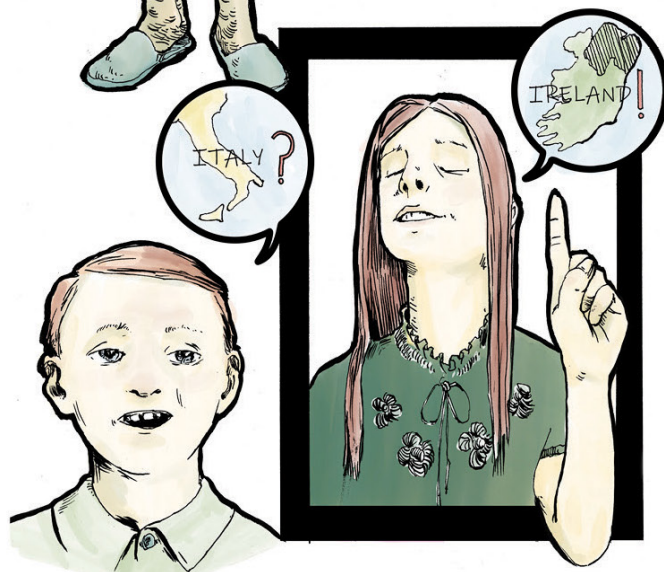
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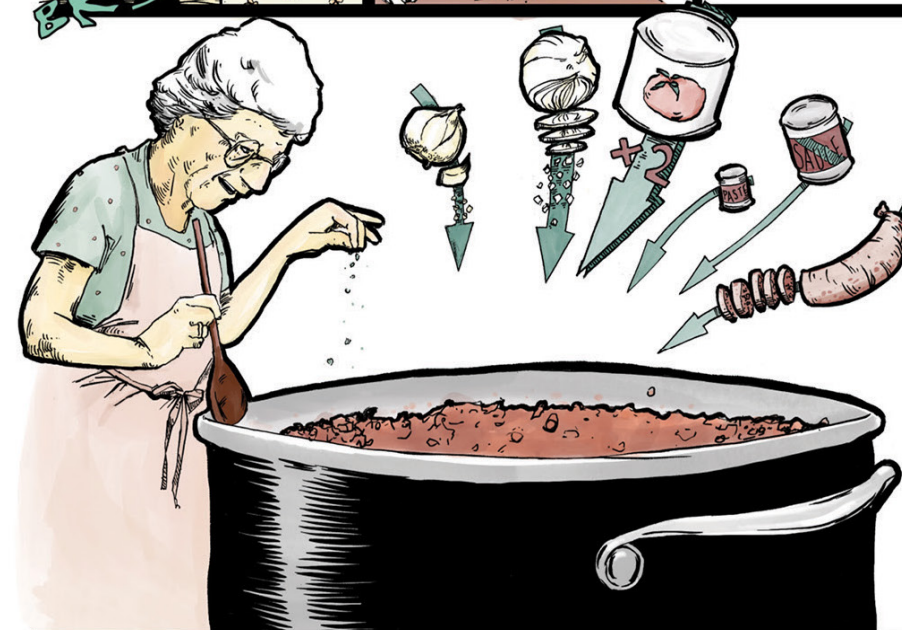
AS A KID GROWING UP IN DENVER, MY MOM COOKED TONS OF ITALIAN FOOD, WHICH SHE ALWAYS MADE USING "TOPPY'S RECIPE".



AS A RESULT, I ALWAYS THOUGHT WE HAD ITALIAN HERITAGE, BUT MY MOM EXPLAINED THAT WE WERE IRISH. EVERYTHING SHE LEARNED ABOUT COOKING CAME FROM HER DOWNSTAIRS NEIGHBOR WHEN SHE WAS A YOUNG, NEWLY MARRIED, COLLEGE STUDENT.

THAT NEIGHBOR'S NAME WAS FLORA LIBONATI TOPLITZKY.

OR "TOPPY" FOR SHORT.



SHE EVENTUALLY SHOWED MY MOM ALL HER COOKING SECRETS, WHICH ALL STARTED THE SAME WAY: CHOPPED ONIONS AND GARLIC, SAUTEED IN A LITTLE OLIVE OIL.

HER RED SAUCE WAS SIMPLE: ADD TO THE ONIONS AND GARLIC TWO CANS OF STEWED TOMATOES, ONE CAN OF TOMATO PASTE, AND ONE CAN OF TOMATO SAUCE. THEN LET THAT SIMMER FOR "A WHILE" BEFORE ADDING THE SAUSAGE (OR MEATBALLS) WHICH SHOULD BE COOKED IN A SEPARATE PAN. AT THIS POINT, TOPPY LET IT SIMMER FOR SOMETHING LIKE FOUR HOURS, BUT MY MOM EVENTUALLY BROUGHT THAT DOWN TO ONE HOUR TO MAKE THE FLAVOR LESS INTENSE.

WITH ABOUT TWENTY MINUTES LEFT TO SIMMER, YOU ADD SALT, OREGANO, BASIL, AND TWO BAY LEAVES. REMOVE ONE OF THE BAY LEAVES BEFORE SERVING, AND WHOEVER GETS SERVED THE REMAINING BAY LEAF HAS TO CLEAN THE DISHES!

Detroit, United States

'kæfər 'mɪʃᵻɡən

Café Michigan



Craft. Sip. Survive. Welcome to Café Michigan! Fortify yourself against the Midwest winter with a hot, cozy, coffee drink.

Collect ingredients and increase your level to unlock delicious new recipes, and explore ever deeper into the frozen Michigan peninsula.

With a little luck, you might just live to see another Spring.



Andy Kenety

My goal as an artist is to express mood and emotion with vibrant and stylized images. I work both digitally and traditionally, influenced by principles of shape language and hierarchy. Additionally, my work is geared towards the entertainment industry and references many pop culture tropes and themes.

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Recipes



Flat White



3/3



1/1



1/1



Double Espresso



2/2



1/1



2/2



Matcha Latte



0/1



2/2



1/1



1/1



Reach Barista Level 20
to unlock!

Stage Select



Detroit, MI

Pantry



x3



x4



x3



x5



x0



x2



x5



x4



x3



x5



x4



x0



x1



x2



x0

Brooklyn, New York, United States

Dduk-bok-ki

Royal Ddukbokki



Royal (gungjung) ddukbokki is a stir-fried rice cake dish coated in a sesame soy sauce. Unlike the spicy ddukbokki found on the streets of Korea, royal ddukbokki is a traditional dish that was part of the royal cuisine during the Joseon Dynasty.

Today, it's commonly served on birthdays and special holidays. I grew up enjoying this dish during my dad's birthday, and continue to make it for friends on Chuseok or Lunar New Year.



Carolyn Yoo

Carolyn Yoo is an artist & illustrator based in Brooklyn, NY. She is drawn to depicting domestic scenes centering women as well as Korean food, history and culture. Carolyn's work employs bright color, imperfect texture, and simplified forms to connect with one's inner child.

She has studied with the School of Visual Arts and was a recent finalist in RoomFifty's Young Upstart Competition.

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ROYAL

ODUKBOKKI

궁중 떡볶이



RICE
CAKES
떡



GARLIC

마늘



LEAN BEEF

소고기



SHIITAKE
MUSHROOM

표고버섯



SCALLION

파

ONION



양파



CARROT

당근



ZUCCHINI

호박



SOY
SAUCE

간장



SESAME
OIL

참기름



MIRIN

미린



BOIL + DRAIN
RICE
CAKE

STIR FRY
RICE CAKE
W/ CHOPPED
MEAT MUSHROOM
ZUCCHINI CARROT
ONION



MIX W/ SWEET
GARLIC SOY
SESAME SAUCE,
AND
SERVE!



Buenos Aires, Argentina

How to make a real Bodegón Porteño

Argentina offers a wide range of traditional cuisine that mixes Italian, Spanish, and German dishes. It makes sense when considering the enormous influence over the country's culture of Italian and Spanish immigration from 1880 to 1950.



A classic Bodegon Porteño must have a wild menu that combines traditional Argentinian-Italian, Argentinian-Spanish, and Argentinian-German food.

Bodegones must be crowded, offers enormous portions of great food, accessible prices, and welcome friends and family.

Let me show you how to make one.

bo - ðe - yon // pohr-teh-nyoh

Celeste Barta

Color, sharp lines, and simple shapes are my magic tools to create my illustrated universe.

When drawing, I feel like a volcano, exploding as if there were no space inside me.

Illustrating is like talking, shouting, laughing, and crying altogether.

When I am illustrating, I get to be the best version of myself, the most fun, happy, energetic, and crazy version. And I hope that is what gets through when seeing my work.

Love, love - Cele <3



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HOW TO MAKE A REAL

BODEGON PORTENO

Incorporate a grumpy - always in a rush waiter.

4

Gather around lots of people.

1

It is time to include an XXL pasta plate.

5

Don't forget the flan.

6

A big slice with a lot of "dulce de leche".

Enjoy it with love!

7

Add a glass of freshly made vermouth with soda.

3

Bring your dog with you.

2

Brooklyn, New York, United States

Gerry's Night Out Recipe



Gerry's Night Out will teach you how to have a fun night out, The Gerry way.

It has taken him years to perfect this recipe through many trials and errors. Even though Gerry isn't using this recipe as much anymore, he wants to keep the tradition alive and hopes to share his legacy with anyone interested.

Who knows, maybe one day you can come up with your own Night Out recipe as well.



Gerry Selian

Gerry Selian is an illustrator and designer based in Brooklyn, NY. Originally from Indonesia, he moved to San Francisco to pursue his dream as an Illustrator. Nowadays, he flies around the country selling his artwork at various conventions and comic cons.

When he's not traveling, he's probably home binge-watching and dreaming about sushi, Korean BBQ, steak, and basically food related things.

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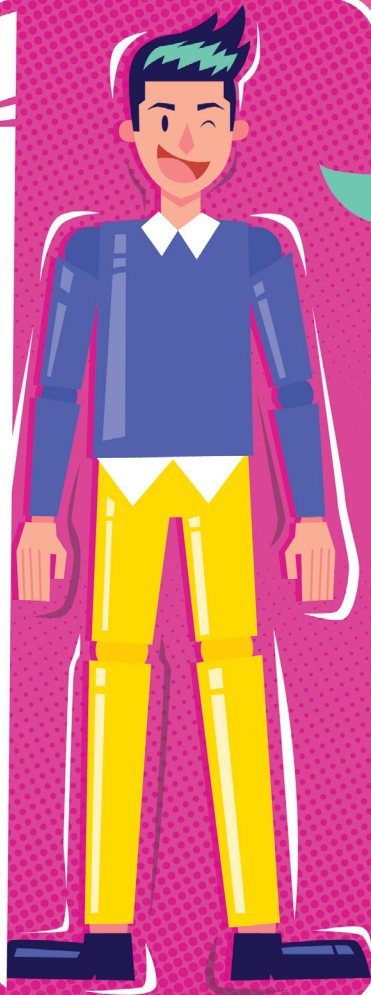
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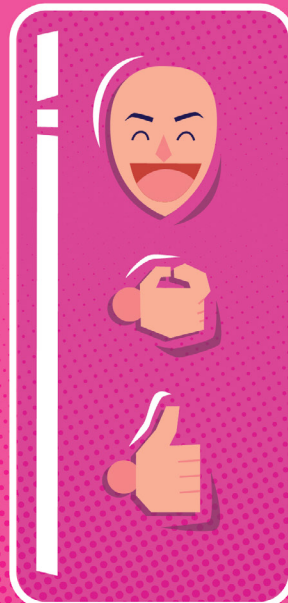
21+

GERRY

NIGHT
OUT
EDITION



Who
wants a
SHOT?



Instruction

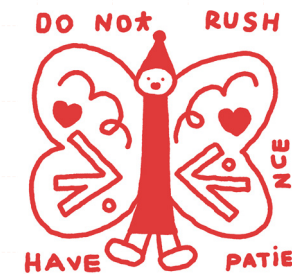
- | | |
|--------------------|------------------------|
| 1 Eat sushi | 4 Go dancing |
| 2 Drink margaritas | 5 Drink lots of water |
| 3 Take shots | 6 Eat late night snack |

Jinju, Korea

Nude Gimbap

keem · baap

My mom used to make crab Gimbap for me on a special day. I only ate this lunch box at special events like school events or family gatherings. Mom's Gimbap is slightly different from typical Korean Gimbap, which is called 'Nude Gimbap' in Korea.



Basically, Korean Gimbap is wrapped in nori, so it's black on the outside, but 'Nude Gimbap' is rolled up on the opposite side, so it's white on the outside, like California rolls. When I opened my lunch box, it looked very unique and both my friends and I liked this Nude Gimbap!



Hyunbin Baek

Hyunbin Baek is a multidisciplinary designer who aims to connect the digital and the analog world, the old and the new. She draws with passion and love to create playful worlds that always contain a degree of innocent, child-like nostalgia.

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누드 깡바 오밥



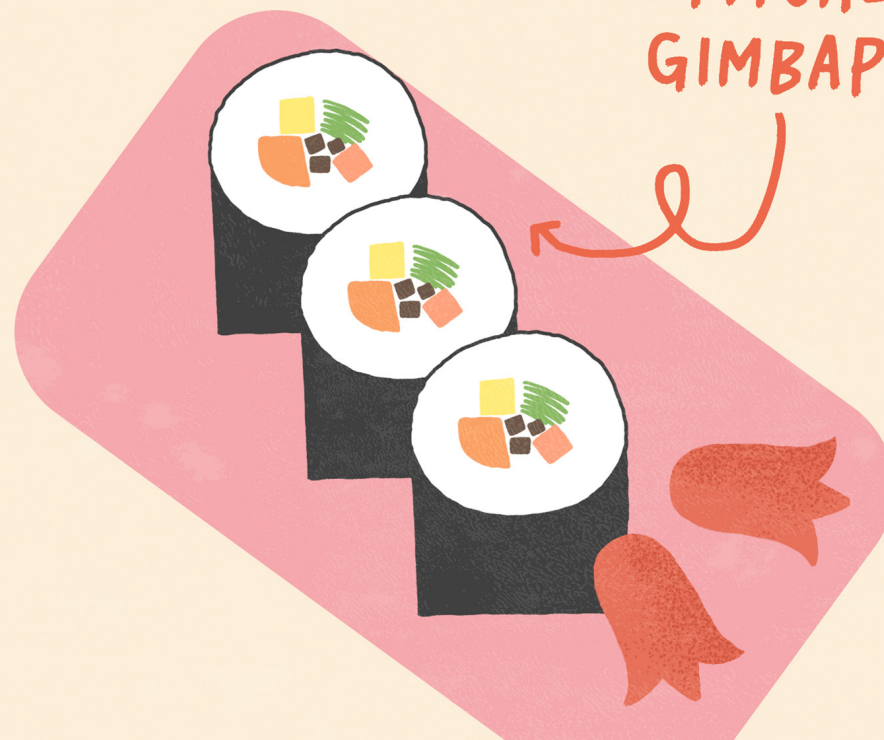
INGREDIENTS

Rice	1 bowl	1 bowl
Vinegar	1tp	
Sugar	0.5tpx2	
Salt	a pinchx2	
Cucumber		
Crab sticks		
Mayonnaise	2tp	
Seaweed Nori	1sheet	

NUDE
GIMBAP



TYPICAL
GIMBAP

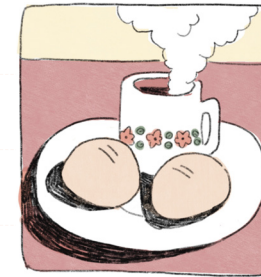


Bogotá, Colombia

on-ses

Onces

When I was a child, my mother used to go to the neighborhood bakery to buy bread and come back to the house to prepare hot chocolate. As she served it, the smell would permeate the whole house.



I remember that we would dip bread into the chocolate, and break cheese with our hands. We'd take the cheese and drop it into the cup and stir it with the spoon, until melted. I always thought it was odd to call this meal "onces", or eleven, when it is actually eaten in the afternoon. Eating it now is a way I can feel at home.



Manuela Guzmán

Manuela Guzmán is an illustrator and visual artist based in Bogotá, Colombia. Her work revolves around the representation of everyday moments, touching on subjects such as the contemplation of small details, childhood and mental health through the sequence in the image.

Manuela works with both digital and analog techniques, being interested in the word-image relationship and playing with format to create different narratives, readings and feelings.



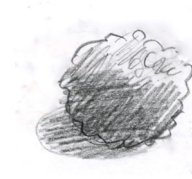
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Brooklyn, New York, United States

Timpano

tim-pan-o



We have an annual tradition of bringing together family and friends for a big celebration. To mark the big night, we make a timpano (which means “drum” in Italian).

It takes a few days to prepare and includes layers of deliciousness--meatballs, salami, pasta, several kinds of cheese, tomato sauce, and eggs--all wrapped up in pasta dough. The pandemic interrupted the tradition, but after a three-year hiatus, the ragu sauce is simmering on the stove once again. Buon appetito!



Maria Mottola

My first recognition as an artist came in kindergarten when I received an award for my drawing of a sanitation truck rendered in crayon spewing crumpled paper scraps I retrieved from the floor. My high school art teacher told me I'd need more discipline to be an artist. In university I became a cartoonist for the newspaper where I was able to bring characters to life. Working on deadline, collaborating with other cartoonists and seeing my work in print made me sure that whatever else I did in life, I'd also need to be drawing.

I moved to New York City more than 30 years ago, and became a nonprofit leader which allowed me to explore all corners of the city's vibrant, colorful neighborhoods, and connect to the people who live there. All my work is informed by stories shared with me over the years about what it's like to struggle, persevere and find joy in the big city.



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Big Night



Timpano





Acknowledgments

Big thanks to the [School of Visual Arts Summer Residency program](#) for inviting us all to attend the 2022 residency.

And a very special thanks to our facilitators and mentors that guided us during that time. A shout out to the very talented Andrea Pardo for doing such a beautiful job with all the design and layout of our book.

NOT a
COOK
BOOK

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