



Patrice Williams Marks
COOKBOOK Proposal
PatriceWilliamsMarks.com
Pwm@patricewilliamsmarks.com

Canvas to Kitchen: Recipes Inspired by Famous Works of Art

By

Patrice Williams Marks

Copyright 2023 / WGA Registered

TABLE OF CONTENTS:

Author Bio and Why This Book

Introduction

Beverages

Appetizers

Soups & Stews

Side Dishes

Main Course

Desserts

Index: Recipes by Category

NOTE: Will only use artwork in the public domain and free of copyright. Recipes are original.

OVERVIEW:

I had a very similar dream two nights in a row; one about a coffee table book that married both artwork and a cookbook, and one that married television shows (throughout the decade), with recipes. Recipes were the common thread.

As a television/film scriptwriter and author who has written both fiction and nonfiction, I move between the very different disciplines with ease. I also listen to my inner voice which creates my dreams from my subconscious.

One of my favorite courses in college was Art Appreciation where we not only studied varying centuries of art but also music that was prominent during that time period. That course stuck with me for several decades.

Whenever I travel, I make a point of visiting art galleries. Some of the cities I've been fortunate enough to visit and view artwork include London, Paris, Prague, Cairo, Amsterdam, and Madrid.

As for coming up with recipes for this book? I consider myself a foodie. I love to experiment with food. I'm also the one member of my extended family who hosts holiday and special occasion meals. I love to cook and love to see others enjoy my food.

I believe Canvas to Kitchen should be published now because:

- **The world is facing a lot of challenges right now,** and people are looking for ways to connect with art and food in new and meaningful ways. Canvas to Kitchen would provide a fun and engaging way to experience art and food.

- **The art world is hungry for new and innovative content.** Canvas to Kitchen would be a unique and refreshing addition to the market. It would appeal to a wide range of people, from art lovers to foodies to anyone who is looking for a creative and inspiring way to connect with art and food.

- **The world is becoming increasingly globalized,** and Canvas to Kitchen would be a great way to introduce people to different cultures and cuisines. It would also be a great way to start conversations about art, food, and culture.

This is a unique idea. There has been nothing published like this. But the longer we wait, the more opportunity there will be for others to come up with the idea.

AUTHOR BIO:

Patrice Williams Marks is a screenwriter, author, Sensitivity Reader, and founder of courses that teach Sensitivity Reading. She founded a non-profit charity and is the creator of, The Going Green Film Festival.

(<https://goinggreenfilmfestival.com>)

She penned her first book in third grade; The Day Snoopy Got Married. While it didn't make the New York Times Bestseller List, it was an instant classic with the Nunaka Valley Elementary School staff in Anchorage, AL.

From that moment forward, Patrice knew she was a writer. Patrice uses her investigative journalism background to create authentic characters to occupy the pages of her screenplays, scripts, and books. Patrice has a talent for shining a light on riveting, obscure stories from times past and generating page-turners.

SUCSESSES:

<https://PatriceWilliamsMarks.com/pressroom>

She's had an original IP (Intellectual Property) in development with NBC/Universal.

- Has won several screenplay competitions with thrillers and based-on-true-story scripts.

(<https://writers.coverfly.com/profile/writer-cdbbf9780-109384>)

- She is a contributor to the book: Writing Sci-Fi, Fantasy, & Horror For Dummies (Page 339)

- Her book, "The Abduction of Nelly Don" became an Amazon best-seller the year it was released.

- She hosted a podcast for 2 years entitled, "Author Uncut," which focused on book/novel writing, screenwriting, and Sensitivity Reading. (AuthorUncut.com)

SOCIAL MEDIA:

Although she has accounts with Facebook, Twitter, and Instagram, she is currently only active on TikTok (@booksbypatrice 591.3 likes / 8539 Followers). Joined in 2022.

She has a Newsletter List broken up into segments according to interest, with a total subscription of 4201 subscribers.

PRESS:

She has been interviewed by various podcasts, as well as magazine and television media from the UK, France, and Denmark. Articles that she has written are on 25+ websites/blogs. (<https://PatriceWilliamsMarks.com/pressroom>)

TARGET MARKETS:

My ideal market for a cookbook that matches famous artwork with inspired recipes is people who are interested in both art and food.

This could include people who are:

- Art lovers who enjoy cooking and want to add a creative element to their meals.

- Foodies who are interested in learning more about the history and inspiration behind famous works of art.

- People who are looking for unique and interesting recipes to try.

- People who are looking for ways to combine their passions for art and cooking.

According to a study by the Pew Research Center, 72% of Americans say they are interested in art.

The global art market is worth an estimated \$67.4 billion. The United States is the largest market for art, accounting for 40% of global sales.

The number of people who identify as foodies has increased in recent years. A study by the NPD Group found that 64% of Americans now identify as foodies, up from 54% in 2016.

The demand for unique cookbooks is also increasing. A study by the NPD Group found that sales of cookbooks have increased by 10% in the past year.

Additionally, a study by the National Restaurant Association found that 70% of Americans enjoy cooking.

These statistics suggest that there is a large and growing market for cookbooks that combine art and food.

In terms of trends, there is a growing interest in food-inspired art. This is evident in the popularity of food-themed art exhibitions, such as the "Edible: A Feast for the Eyes" exhibition at the Museum of Food and Drink in New York City.

There is also a growing trend of chefs creating dishes inspired by art. For example, chef David Chang created a dish called "The Starry Night" at his restaurant Momofuku Ko, which is inspired by the painting of the same name by Vincent van Gogh.

These trends suggest that there is a growing interest in the intersection of art and food. Canvas to Kitchen cookbook could tap into this interest and appeal to a wide audience of people who are passionate about both art and food.

PROMOTIONAL PLAN:

PRE-LAUNCH

- Create a website or blog for Canvas to Kitchen where we can share recipes, photos, and other content.

(CanvasToKitchen.com)

- I will reach out to my media contacts in Los Angeles for possible coverage (tv news, newspapers)

- Contact food podcasts such as Food & Wine, Cherry Bombe, Everything Cookbooks, Bon Appetite, Food 52, Edible San Francisco, Edible Manhattan, Edible Nashville, etc. and offer myself as a podcast guest. (I am a seasoned podcast guest. See: <https://www.patricewilliamsmarks.com/pressroom/>)

- Contact national media morning shows for an interview. Shows: Good Morning America, The Today Show, Third Hour of Today, CBS Mornings, Morning Express With Robin Meade, CNN's New Day, The Daily Buzz, etc.

- Promote on my own podcast: AuthorUncut.com

- Promote Canvas to Kitchen on social media platforms such as TikTok, Instagram, Facebook, and Twitter.

- Partner with art galleries and restaurants to host launch events and cooking demonstrations.
- Offer discounts and promotions to encourage people to pre-order Canvas to Kitchen.
- Hosting a virtual cooking class for any pre-orders

LAUNCH

- Recontact food podcasts such as Food & Wine, Cherry Bombe, Everything Cookbooks, Bon Appetite, Food 52, Edible San Francisco, Edible Manhattan, Edible Nashville, etc. and offer myself as a podcast guest. (I am a seasoned podcast guest. See: <https://www.patricewilliamsmarks.com/pressroom/>)
- Host a launch party or event to celebrate the release of Canvas to Kitchen.
- Send out press releases to media outlets.
- Get featured in online and print publications.
- Create a hashtag for your cookbook and encourage people to use it on social media. (#canvastokitchen)

- Offer discounts and promotions to encourage people to buy Canvas to Kitchen.

POST-LAUNCH

- Continue to promote Canvas to Kitchen on social media.
- Partner with other brands and businesses to cross-promote your cookbook.
- Host cooking demonstrations and other events to showcase recipes.
- Offer discounts and promotions to encourage people to buy your Canvas to Kitchen.
- Collect reviews and testimonials from people who have tried your the recipes or bought the book.
- Use these reviews and testimonials to promote Canvas to Kitchen on social media and in other marketing materials.

CHAPTER SUMMARIES:

Introduction:

The introduction will include an overview of Canvas to Kitchen, and a brief history of art and food.

It will also include information about the artists whose work inspired the recipes.

Beverages:

Beverages can be a great way to add flavor and excitement to meals. Incorporating beverages into Canvas to Kitchen is a great way to make this book more complete and appealing to a wider audience. Canvas to Kitchen will highlight how we paired beverages with works of art. 15 recipes.

Appetizers:

Appetizers are small dishes that are served before a meal. They can be hot or cold, and they can be made with a variety of ingredients. Canvas to Kitchen will highlight how we paired appetizers with works of art. 15 Recipes.

Soups and Stews:

Soups and stews are hearty dishes that are typically served as a main course. They are made with a variety of ingredients, such as meat, poultry, fish, vegetables, and grains. Soup and stew recipes include both hot or cold varieties. Canvas to Kitchen will highlight how we paired soups & stews with works of art. 15 Recipes.

Side Dishes:

Side dishes are dishes that are served alongside a main course. They can be made with a variety of ingredients, such as vegetables, grains, starches, and fruits. Canvas to Kitchen will highlight how we paired side dishes with works of art. 15 Recipes.

Main Course:

Main courses are the main dishes of a meal. Recipes include beef, chicken, fish, beans and pasta. Canvas to Kitchen will highlight how we paired main courses with works of art. 15 Recipes.

Desserts:

Desserts are sweet dishes that are typically served after a meal. We make them with a variety of ingredients, including fruits, nuts, chocolate, etc. Canvas to Kitchen will highlight how we paired desserts with works of art. 15 Recipes.



Canvas to Kitchen

Recipes Inspired By Famous Works of Art

Patrice Williams Marks

Copyright 2023 All Rights Reserved



Soups





Stews



William Edouard Scott
RAINY NIGHT



W. Edouard Scott

INGREDIENTS:

- 1 pound beef stew meat, cut into 1-inch cubes
- 1 tablespoon olive oil
- 1 onion, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
- 1 (14.5 ounce) can diced tomatoes, undrained
- 1 (10.75 ounce) can condensed tomato soup
- 1 cup beef broth
- 1 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 potatoes diced
- (Optional) Fresh Parsley

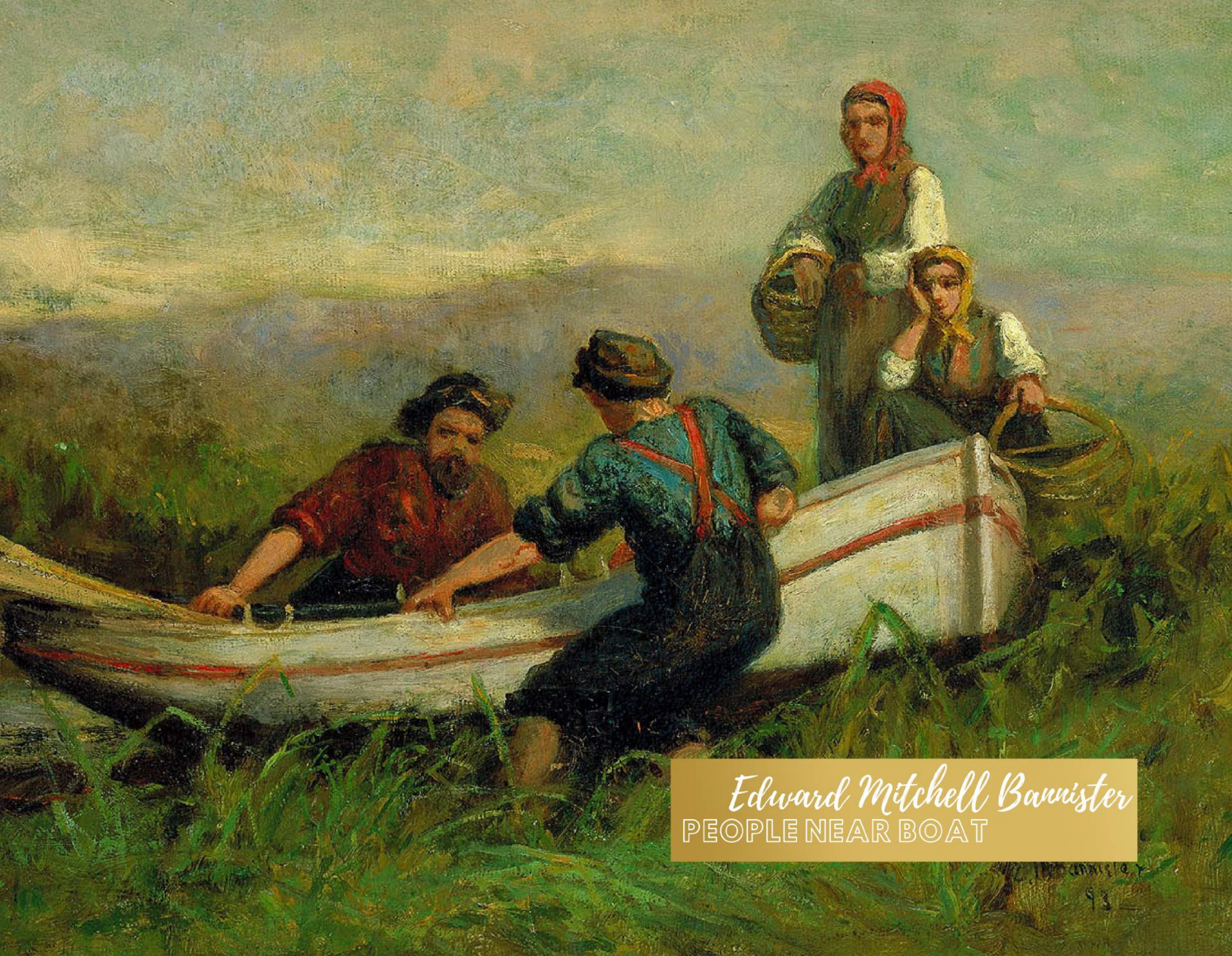
DIRECTIONS:

1. Heat the olive oil in a large pot or Dutch oven over medium heat.
2. Add the beef stew meat and cook until browned on all sides.
3. Remove the beef from the pot and set aside.
4. Add the onion, carrots, and celery to the pot and cook until softened, about 5 minutes.
5. Add the potatoes, diced tomatoes, tomato soup, beef broth, thyme, salt, and pepper to the pot.
6. Bring the stew to a boil, then reduce heat to low and simmer for 1-2 hours, or until the beef is tender.
7. (Optional) Garnish with parsley.



STEADY RAIN BEEF STEW

What better time to have a bowl of beef stew, than on a rainy night?



Edward Mitchell Bannister
PEOPLE NEAR BOAT

Ed. M. Bannister
93

Do you think the fishermen are coming or going from a trip? Either way, hopefully they'll be eating fresh fish stew for supper.



THE FISHERMAN'S FEAST FISH STEW

INGREDIENTS:

- 1 pound white fish fillets, such as cod, halibut, or tilapia
- 1 pound shrimp, peeled and deveined
- 1/2 cup chopped onion
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped red bell pepper
- 1 (14.5 ounce) can diced tomatoes, undrained
- 1 (10.75 ounce) can condensed tomato soup
- 1 cup fish broth
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

DIRECTIONS:

1. Heat a large pot or Dutch oven over medium heat.
2. Add the onion, bell peppers, and cook until softened, about 5 minutes.
3. Add the diced tomatoes, tomato soup, fish broth, oregano, salt, and pepper to the pot.
4. Bring the stew to a boil, then reduce heat to low and simmer for 10 minutes.
5. Add the fish and shrimp to the pot and cook until the fish is cooked through, about 5 minutes.
6. When serving, arrange the fillets to one side, and the shrimp in the middle of the bowl.



Diego Rivera
FLOWER CARRIER

INGREDIENTS:

- 1 cup of edible rose petals
- 4 cups of chicken or vegetable broth
- 1 tablespoon of olive oil
- 1 onion, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
- 1/2 cup of heavy cream
- 1/4 cup of grated Parmesan cheese
- 1/2 teaspoon of salt
- 1/4 teaspoon of black pepper

DIRECTIONS:

1. Rinse the rose petals in cold water.
2. Bring the broth to a boil in a large pot.
3. Add the rose petals to the pot and simmer for 10 minutes.
4. Remove the pot from the heat and let it cool slightly.
5. Strain the soup and discard the rose petals.
6. Heat the olive oil in a large saucepan over medium heat.
7. Add the onion, carrots, and celery to the saucepan and cook until softened, about 5 minutes.
8. Add the strained soup to the saucepan and bring to a boil.
9. Reduce the heat to low and simmer for 10 minutes.
10. Stir in the heavy cream, Parmesan cheese, salt, and pepper.
11. Serve hot and garnish with pedals.

Diego's classic flower Carrier shows the struggles of immigrants, but also the beauty of making lemonade from lemons.



BLOSSOM CREAMY ROSE SOUP

Harriet Powers
PICTORIAL QUILT





3-BEAN HOPE STEW

Harriet was an amazing quilter who, despite being born into slavery, created artwork that celebrated life, told stories of enslaved heartships, and expressed her emotions. Her cozy and artistic quilts were made for a warm bowl of beans and cornbread.

INGREDIENTS:

- 1 cup diced carrots
- 1/2 cup of red onions chopped
- 1 tablespoon of olive oil
- 8-12 oz of chopped ham or canadian bacon into small pieces (can use 1 large hamhock as a substitution)
- Two teaspoons of Worcestershire sauce
- 1 cup of frozen black-eyed peas (or one can)
- 1 cup of frozen butter beans (or one can)
- 1 cup of frozen black beans (or one can)
- 32 oz of chicken broth
- 2 teaspoons of chopped rosemary
- Table salt to taste (usually 1-2 teaspoons)
- 1/4 teaspoon of black pepper
- Optional: Two tablespoons of brown sugar

DIRECTIONS:

1. Cook carrots and onions in hot oil until tender, in dutch oven or large stock pot.
2. Add ham and garlic and simmer for 2-4 minutes.
3. Add the rest of the ingredients.
4. Optional: add brown sugar for a hint of sweetness.
5. Bring to boil, then simmer on low heat for 30-50 minutes.
6. Serve with cornbread. (optional)



William McGregor Paxton
THE NEW NECKLACE

INGREDIENTS:

- 6 cups chicken broth
- 1 1/2 tablespoons of corn starch
- 1 1/2 tablespoons of chicken broth
- 2 eggs, beaten
- 1 tablespoon soy sauce
- 1/2 teaspoon sesame oil
- 1/4 teaspoon white pepper
- 1/4 cup chopped green onions

DIRECTIONS:

1. Bring the 6 cups of chicken broth to a simmer in a medium saucepan over medium heat.
2. In a small bowl, whisk together the eggs, soy sauce, sesame oil, and white pepper.
3. In a small cup, mix the starch with the chicken broth and add to the saucepan.
4. Slowly drizzle the egg mixture into the simmering broth, stirring constantly with a whisk or fork.
5. Cook for 2-3 minutes, or until the eggs are cooked through.
6. Add green onions on top and serve immediately.

Although this is an example of cultural appropriation, I can appreciate the photograph-like elements within the painting, and the elegant traditional garb worn. Perhaps egg drop soup was on their lunch menu?

SILKEN SWIRL EGG DROP SOUP



Georges Seurat

A SUNDAY AFTERNOON ON THE
ISLAND OF LA GRANDE JATTE





INGREDIENTS:

- 2 large cucumbers, peeled, seeded, and chopped
- 1/2 cup plain yogurt
- 1/4 cup sour cream
- 1/4 cup chopped fresh dill
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- Sprigs of fresh mint (optional)
- 1/2 cucumber for garnishment (optional)

DIRECTIONS:

1. In a blender or food processor, combine the cucumbers, yogurt, sour cream, dill, lemon juice, salt, and pepper. Blend until smooth.
2. Chill the soup in the refrigerator for at least 2 hours, or overnight.
3. Serve the soup chilled, garnished with a sprig of mint and sliced cucumbers (if desired).

CUCUMBER COOLER SOUP

Is that a monkey in the bottom right hand corner? I've never seen one playing with dogs before! I like the fact that this painting depicts a variety of social classes, from the working man in the bottom left hand corner with his jacket off and smoking a corn pipe, to the well-dressed dapper men and refined ladies.