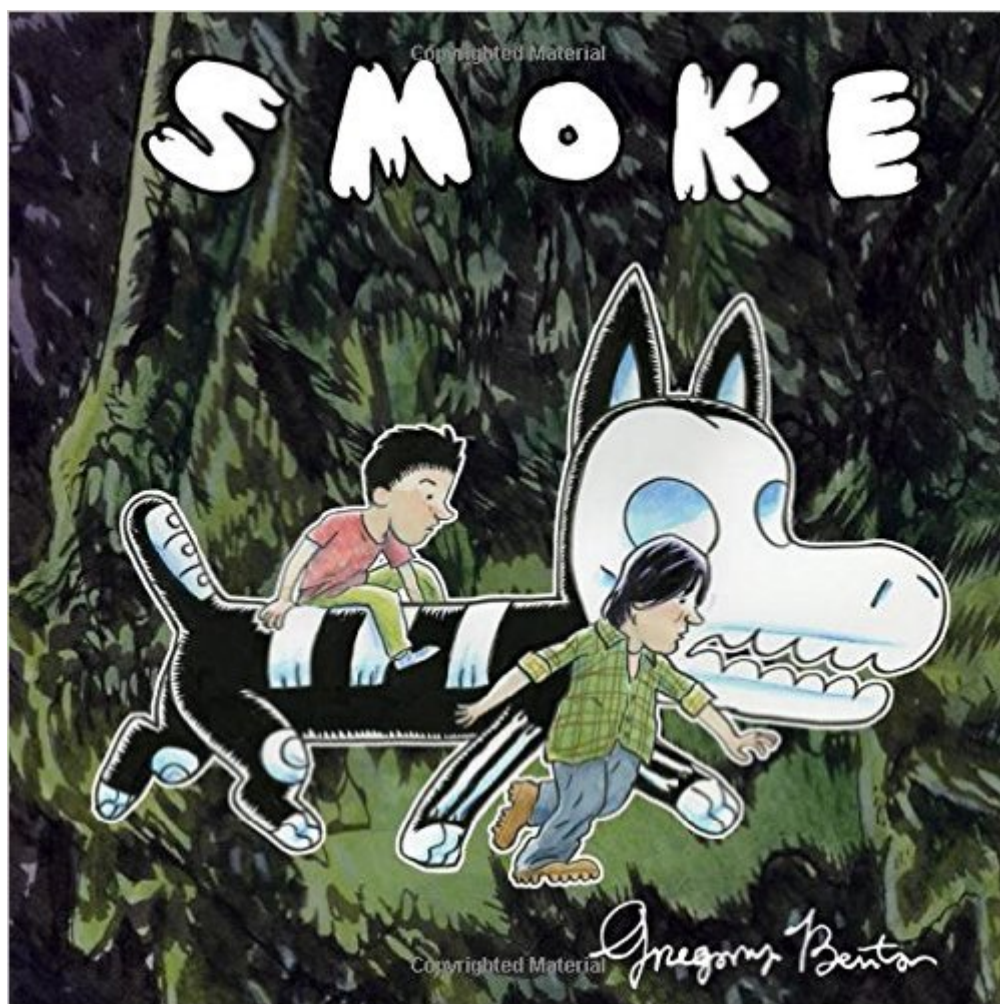


The book was found

Smoke



Synopsis

After an accident on an industrial farm unhinges two young brothers from reality, they are guided through a weird and wonderful journey by Xolo, the Aztec's mythological protector of souls. Follow the brothers through a typical day, from their arrival at an industrial tobacco farm bussed in with others early in the morning, throughout their grueling chores and ultimately to the event that drops them into the realm of the Xolo. The book is wordless, employing vibrant full-color art and bold compositions to convey a realistically unreal world, which has become a hallmark of Benton's work. Gregory Benton received the Society of Illustrators inaugural MoCCA Award of Excellence for his critically acclaimed wordless book B+F. Smoke is another column in the lore of that universe.

Book Information

Hardcover: 80 pages

Publisher: Alternative Comics (September 15, 2015)

Language: English

ISBN-10: 1934460796

ISBN-13: 978-1934460795

Product Dimensions: 7.1 x 0.5 x 7.1 inches

Shipping Weight: 11 ounces (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (3 customer reviews)

Best Sellers Rank: #1,791,999 in Books (See Top 100 in Books) #289 in [Books > Comics & Graphic Novels > Graphic Novels > Religion & Spirituality](#) #359 in [Books > Comics & Graphic Novels > Art of Comics and Manga](#) #839 in [Books > Arts & Photography > Individual Artists > Artists' Books](#)

Customer Reviews

It's pretty easy to find a comic or graphic novel with great artwork, but a comic or graphic novel with both a great STORY and art is a rare find, and a great achievement on the part of the author/artist. To do this wordlessly "so that people all around the world, in every culture and at every age can read it" is an even greater accomplishment. I picked up my copy at SPX 2015, and for me, Gregory Benton's Smoke was the comic convention's humble but brilliant jewel. Benton paints his story with a quiet magical realism that tells a story of the fate of two boys who work on a tobacco farm. The skeletal spirit-dog from Benton's earlier book, B&L, appears in this story too, but Smoke does not read as a sequel. That said, each book does enrich the reader's understanding of the spirit-dog's character and the role it might play in Benton's cosmos of the imagination. The story is original and

refreshing, and yet so simple that it reads like the legend of a placeâ ”or a family storyâ ”but what moves me most about it is how Benton has woven the outer and inner life of the two boys into one beautiful narrative fabric. It’s remarkable how well Benton has done this, leaving wide spaces between the panels for each reader to put the tale together in their own wayâ ”and yet all who have noticed the cluesâ ”picked up the breadcrumbs he has dropped along the wayâ ”will find Smoke’s conclusion so marvelous and yet unexpected. Smoke show’s Benton’s mastery of the elements of setup and payoff. As mentioned in an earlier review, the reader must study the images on each page of Smoke slowly and carefully. Don’t be afraid to flip back to earlier pages to grasp the fullness of how the story unfolds.

[Download to continue reading...](#)

Weber’s Smoke: A Guide to Smoke Cooking for Everyone and Any Grill Smoke & Spice, Updated and Expanded 3rd Edition: Cooking With Smoke, the Real Way to Barbecue Roll Me Up and Smoke Me When I Die: Musings from the Road Smoke Firing: Contemporary Artists and Approaches Steam, Smoke, and Steel: Back in Time with Trains Avatar: The Last Airbender--Smoke and Shadow Library Edition Smoke and Ashes: The Story of the Holocaust Peat Smoke and Spirit Buxton Hall Barbecue’s Book of Smoke: Wood-Smoked Meat, Sides, and More Sea and Smoke: Flavors from the Untamed Pacific Northwest Project Smoke Preserving Everything: Can, Culture, Pickle, Freeze, Ferment, Dehydrate, Salt, Smoke, and Store Fruits, Vegetables, Meat, Milk, and More (Countryman Know How) Smoke and Spice: Recipes for seasonings, rubs, marinades, brines, glazes & butters Fire and Smoke: A Pitmaster’s Secrets Smoke It Like a Pro on the Big Green Egg & Other Ceramic Cookers: An Independent Guide with Master Recipes from a Competition Barbecue Team--Includes Smoking, Grilling and Roasting Techniques Serious Barbecue: Smoke, Char, Baste & Brush Your Way to Great Outdoor Cooking. Smoke: New Firewood Cooking Ray Lampe’s Big Green Egg Cookbook: Grill, Smoke, Bake & Roast Smoke your Firefighter Interview Scooters: Red Eyes, Whitewalls and Blue Smoke

[Dmca](#)