

Through the Power of Words

February 2023 Terri Maue Newsletter

“It’s easy, and it’s seductive, to assume that data is really knowledge. Or that information is, indeed, wisdom.” Toni Morrison



I hope you enjoy this issue of my infant newsletter. Please feel free to send your comments and suggestions to terri@terrimaue.com.

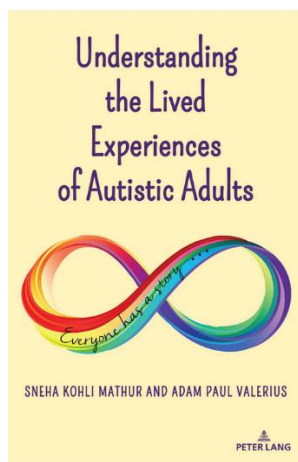


***Knife Edge* 2023 publication: August 8! (probably)**

I am pleased to announce, in the terminology supplied to me by one of my writer friends, a ‘semi-firm’ release date for *Knife Edge*. According to my editor, we are on track for August 8, but the publisher needs to confirm. I have not yet seen the cover, and I still must proof the copy. But the plane is at the gate; we might be boarding soon!

Not Everyone Lives in Terri-World

Understanding the Lived Experiences of Autistic Adults by Sneha Kohli Mathur and Adam Paul Valerius



When I heard that my nephew had co-written a book, I was eager to read it. I’ve known Adam all his life, but I was only peripherally aware of his struggles and those of my brother and his wife.

The book describes a research study by Adam’s co-author, but I turned first to the section containing his narrative. Adam’s account of growing up is raw and brutally candid, but his goal isn’t to garner sympathy. He sincerely desires to educate readers about what it’s like to live with a differently wired brain.

I felt his frustration when he explained why he reacted to certain stimuli, and how he wanted, but was unable, to control his reactions. My heart broke at his

loneliness, and it swelled at his incredible determination to build a life with as much autonomy as possible.

The study also incorporated accounts from published writings by individuals with autism, but Adam's story is the anchor. I was going to recommend this book for people who have someone in their lives who is on the autism spectrum, but instead, I think everyone should read it. We live in a neuro-diverse world. Someone you know, may be seeing and experiencing the world very differently than you.

The book is available on Amazon.

The Inside Scoop

I got stuck this morning. On a writing problem. This happens a lot, so I don't panic anymore, at least not too much.

When I get stuck, my mind looks like one of those old-time television screens when it lost the signal. It's a mass of wriggling specks of black and white. For those of you too young to know what I'm talking about, imagine the elements in a QR code, darting randomly in constant motion.

There's a frenetic quality to the energy of a mind that's stuck, as if it's frantically searching for something to coalesce into a recognizable form. It buzzes like a petri dish full of startled bees.

When this happens, I've learned I have to take a break. I might go for a walk, unload the dishwasher, take a shower. Over the course of writing *Knife Edge*, I learned that if I relax, the writhing static will eventually yield an idea. If I'm lucky, it will offer a workable solution to the problem I've encountered.

It was this, the dance between conscious and subconscious, that kept me at my keyboard for the thousand-plus hours I spent on the novel. It keeps me there still. I am invigorated by the connection to what I think of as primal creative energy, raw, unfiltered, and alive.

This energy doesn't belong to me. It's available to everyone. Lucky are we who have found our path to it. Luckier still are those of us who can complete the circuit and share the fruits with others. Thank you.

The Great Pastry Hunt: update

Zee Morani, the protagonist in *Knife Edge*, is legendary for her love of pastry. I've dedicated myself to finding one or more particularly tasty delicacies to feature in book 2. (I know, research is hard, but I'm a professional.)

A neighbor had brought me a delicious almond croissant a couple of months ago, but I ate it before I took a picture. So, I decided to give Le Café du Val (1550 W Horizon Ridge Pkwy, Henderson) another try. (Okay, it didn't take a lot of convincing.) Here's this month's discovery.

Apple-Raisin-Walnut Strudel



I took my first bites at the edges so I could taste the pastry without the filling. The texture was excellent, flakey, like a good pie crust. A dusting of powdered sugar adds the tiniest hint of sweetness. It disappears almost before you know you've tasted it. Almost, because the delicacy lingers like a kiss on your tongue.

The fruit filling is luscious. Forget syrupy thickener! The apples are firm, cooked to perfection to release their juiciness without making the pastry soggy. The smattering of walnut pieces is just enough to provide an occasional crunchy counterpoint. It's possible that I detected here and there, a burst of intense sweetness that could have been a raisin, but raisins do not dominate. Apple does, and it's delightful.

This strudel offers fruit, nuts, and pastry in perfect proportion. I want more.

If you want to recommend a pastry, send your suggestion to terri@terrimaue.com. Zee and I thank you!

Thanks for reading! See you in March!