

Through the Power of Words
August 2024 Terri Maue Newsletter



“There are no shortcuts to any place worth going.”

Beverly Sills, American operatic soprano

”””””

Sometimes, Life Intervenes

My apologies. This newsletter is a bit late. Two people I care deeply about have been in and out of the hospital this past several weeks. Two others have faced significant health issues. While I have diligently worked to complete revisions of *Dark Mirror*, I find my energy has also been spent loving and supporting them.

This is as it should be, of course. Much as I love my fictional family, and much as I find in them respite from the cares of this world, I never want to forget those who matter most to me.

The news is tentatively good. On both personal and professional fronts. My loved ones are doing well, and editor should receive the revised version of *Dark Mirror* next month.

Coffee House Tours: The Bad Owl Coffee Roasters

What fun Craig E. Higgins and I had greeting people at this coffee shop. And getting to know each other. Wonderful tea and excellent Nutella muffins. (See Pastry Hunt for more.) And Zee and Rico made a couple of new friends.



Where to Find Me

I scheduled no events for August, September, or October. That's partly so I could finish *Dark Mirror*, but also because I'm getting ready to spend 17 days in Italy with my dear friends of 50+ years. I'm very excited. I have not been out of the United States for several decades, and never to Italy. Fair warning: you may see vacation pictures in future issues of this newsletter!

I will be active in November and December, so you can mark your calendars—maybe for some holiday shopping. Nothing says *Buon Natale* like a nice murder!

Saturday November 16, 10 a.m.-2 p.m.: Summerlin Book Festival, Mountainview Presbyterian Church, 8601 Del Webb Blvd. This is a multi-author event, featuring over 100 book titles in multiple genres. Free admission. Raffle. Watch for more details.

Friday December 6, 10 a.m.-1 p.m.: The Coffee Class, (Coffee House Tours), 709 E. Horizon Drive Suite 100, Henderson.

The Inside Scoop: Artificial Intelligence and Books

Unless you've been living under a rock, you've heard about Artificial Intelligence (AI). Creatives like artists and authors are wrestling with what AI means for their work. Like many of them, I feel somewhat threatened. I spend years writing a story, collaborating with my intuition, my experience, my imagination, to craft

something unique and wonderful to share with others. I resent the claim that a soulless machine can also do that. I resent that a soulless machine might diminish my opportunities to continue to do that.

That's why I'm glad that organizations like the Authors Guild (of which I am a member) are fighting to defend authors' rights to their work. The evolution of AI has gone from training AI by using authors' works without their permission—bad enough—to creating actual 'works' written by AI that mimic an author's voice and style. I was shocked to learn that AI-generated books are showing up for sale, in some cases just days after a new release.

Some authors are now including statements in their books that declare the work to be completely written by them with no portion generated from AI. I'll query my publisher about that, because I think it might be necessary, along with other refinements to the usual boilerplate declarations of the author's rights.

But underneath all these efforts, I'm a bit worried about what readers think. Will they care if the story is generated by AI, as long as it's entertaining? I shudder. For me, something valuable will be lost, a human-to-human connection. And we've lost enough of those already in our modern world.

The Great Pastry Hunt

Nutella Muffin from The Bad Owl Coffee Roasters



Knowing I will encounter filling, I take my first bite carefully to taste the muffin itself. I am rewarded with a nice semi-dense texture, like a rich moist yellow cake.

The perfect consistency, in my opinion, the way a muffin should be. This tender cake is complemented by a delightfully crunchy, crisp crust. A total winner so far!

Now I'm ready to investigate the filling. I cut through the center of the muffin to find a dollop of delectable chocolate hazelnut cream. It looks small, but it's thick and rich, so a little goes a long way for me. Overall, I feel it's the right amount, but I could wish for it to be spread throughout the muffin for better balance. I improvise with a knife to scoop some out and spread it.

The muffin is large enough to cut in half and share, and it's excellent paired with a full-flavored cheese like cheddar or smoked gouda. I would, and probably will, eat this again!

In the ongoing quest for great bakery goods for me—I mean, Zee—to try, I invite you send suggestions for your favorite bakery. You can email them to me at terri@terrimaue.com

Thanks for reading! See you in September!