

Through the Power of Words

April 2025 Terri Maue Newsletter



“Thoughts are things.” – Napoleon Hill



Dark Mirror Update

I’m eagerly anticipating my proof copy of *Dark Mirror*, the final step with the text of the book. I will print it out, because I can’t do on a screen the kind of detailed reading required.

I’m also looking forward to seeing the book cover. As with *Knife Edge*, I was asked for ideas. Now I must wait to see what the designer creates.

All this is so exciting! I get a little thrill every time I tell someone Book Two of the Zee & Rico series is coming.

The Las Vegas Writers Conference

What an amazing, fantastic experience! There were over 100 attendees for our first in-person conference since before the pandemic. The reviews were overwhelmingly positive, with the average rating (on a scale of 1-5) for the overall conference at 4.5 and for the value at 4.35. Here are a couple of comments from the evaluations:

“This was my first in-person writing workshop and it was well worth the cost in my opinion. I especially enjoyed the opportunity to meet famous authors, literary agents, and publishers in person, to get a sense of what they are like as people, and to pitch to them face to face.”

“The venue was great, the faculty outstanding, and the price extremely reasonable. I’ve been to writing conferences in other states that charge much more for less.”

Make a note on your calendars for next spring. The conference will be back!

On Friday evening, I took part in a public book signing as part of the conference. On the left, I am with my dear colleague and the world’s best critique partner, Tonya Todd. I’m holding her books, *52 Love: Weekly Love Lessons in Bite-Size Bits* and *Comics Lit*, which she co-authored with A.R. Farina, a series of spectacularly illustrated essays that explores the classic roots of beloved modern pop culture characters.



On the right, author Nove Meyers is telling me about his new book, *Running Away From the Circus*. It sounds like a hoot! His bookmark hints at a wild story: “From homemade dollar bills to babies falling from the top of circus tents, from religious boot camps to a fight with God Himself.” You can read the first two chapters of his “confessions of a carnie kid (who tried to become a priest)” on his website www.novemeyers.com. I bet you will be hooked!

The Inside Scoop

I’m proud to tell you that *Knife Edge* has now been registered with the Authors Guild as a Human Authored work. Here’s the official seal with the registration number.

The Human Authored certification is a project aimed at helping readers know clearly that a work has been written by a human being with minimal or no assistance from Artificial Intelligence (AI), *minimal* meaning the use of programs such as spell check or of search engines for research. While AI-generated writing now is still often obvious for its clumsiness or downright incorrectness, the programs are learning—sometimes by illegally



copying works, and it's a virtual certainty that they will get more sophisticated. The Human Authored mark will be seen on the copyright page of *Dark Mirror*, along with the statement: *No generative AI was used in the conceptualization, planning, drafting, or creative writing of this work. No permission is given for the use of this material for AI training purposes.*

I'm not saying that AI-generated work may not be enjoyable in the future, only that creators need to safeguard their rights, and readers deserve full disclosure.

Where to Find Me

May 16, 5-8 pm Deadwood Meadery, 7705 Commercial Way Unit #100, Henderson NV. This is a Coffee House Tours signing. I'll be appearing with another author (details to come). Come, sample a brew or two, and pick up a copy of *Knife Edge* at a discount price.

The Great Pastry Hunt: Raspberry and Almond Rugula



The Bagel Café, 301 N. Buffalo Dr., Las Vegas

Rugula (also spelled rugelach) is an Eastern European Jewish pastry. The word derives from 'fold,' and it aptly describes these delicacies. The dough is rolled very thin, spread sparingly with filling, and then rolled up—I imagine into a log—and cut into pieces for baking.

I try the almond first, because that's my favorite pastry flavor. A small shower of shavings decorates my plate, and I smile. Parchment pastry, flaky and buttery, not too sweet, just the way I like it. I catch a hint of rich almond filling and a crunch of nuts. Altogether delightful with a cup of coffee.

Halfway through, I decide to sample the raspberry for comparison. It's quite a contrast. The dough is softer, sweeter, not so buttery. The raspberry filling is surprisingly flavorful, considering it's spread so thinly. To be fair, though, the relative thickness of each layer—dough and filling—is approximately equal. The

spiral of deep red reminds me of a very high quality jam roll. The top crust is lightly crunchy, and I detect just the barest hint of sugar on it.

I'm glad there is no frosting, as I think it might overwhelm the flavors. After switching back and forth a couple of times, I decide I prefer the almond for its flaky texture. But both are very good, and only by the strictest of discipline did I save two samples for my husband!

I'm still researching bakery goods for Zee to eat. Email your suggestions to terri@terrimaue.com. Maybe your choice will be featured in Book Three!

Thanks for reading!

See you in May!

I know people's lives change, and I don't want to bother you. If you no longer want to receive this newsletter, please email me at terri@terrimaue.com and I will unsubscribe you.