



***Love consists in this,
that two solitudes protect and touch and greet each other.***

Rainer Maria Rilke

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NATIONAL BESTSELLING AUTHOR
MIA KING

Dear Mia,

A new year is upon us and I hope that yours is filled with hope, happiness and great joy!

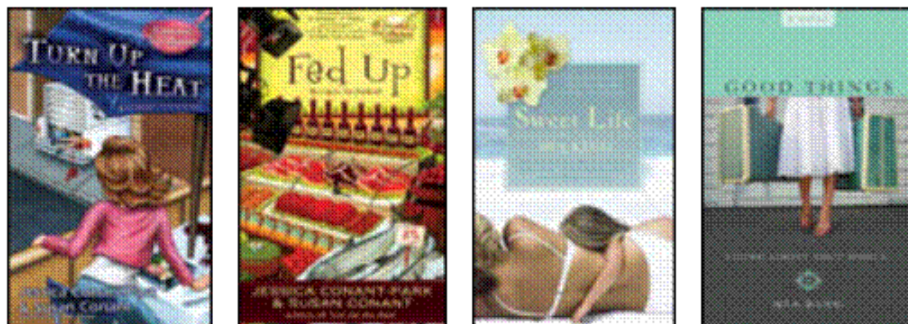
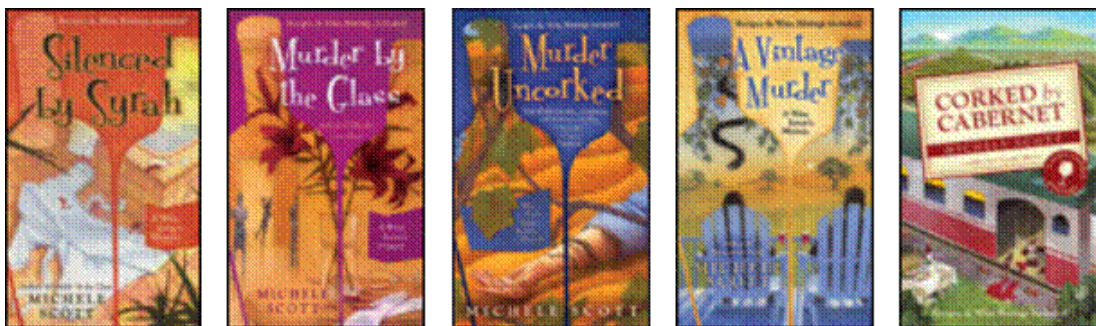
VALENTINE SOIREE

This month is a special one, because it celebrates one of the best holidays of the year: Valentine's Day. Even when I was single, I loved February 14, mostly because of the great deals on chocolate available on February 15. I can't help it--I love a good deal, and I love freebies even more, which is why I'm inviting you to the Valentine Soirée at Writerspace on Wednesday, February 11 from 8pm ET to 11pm ET.

What better way to celebrate love, chase away the winter doldrums and just to get in the mood for romance? Dozens of your favorite authors, including yours truly, will be dropping in to chat during the evening. They'll be giving away hundreds of new books and other fantastic prizes such as advance copies of upcoming releases plus special treats like gift baskets and more. You don't have to be present to win, but you do have to be registered. For details on all participating authors and the prizes they're giving away, visit <http://www.writerspace.com/valentine>.

NINE BOOK GIVEAWAY

Also this month, I've joined two other fabulous authors to create a nine-book food fiction give-away you won't want to miss (honestly--I wish I could win this contest!). Fellow authors Michele Scott and Jessica Conant-Park write savvy chick lit mysteries and their books include recipes, too. Here's what you get:



The winner will receive all NINE books, signed, PLUS Valentine's Day treats and other goodies. This amazing book bag includes all of our latest releases: FED UP (Jessica), CORKED BY CABERNET (Michele), and SWEET LIFE (Mia). All you have to do is send an email to foodfiction@gmail.com and tell us your favorite meal or send a recipe (reminder: Mia King subscribers are automatically entered into all Mia King contests but not joint contests, so you'll need to send an email to qualify). The winner will be drawn on March 1, 2009 and notified by email within seven days of the contest deadline.

UPCOMING CLASSES

I'll be teaching two classes in February and March on the Big Island of Hawaii.

Writing Retreat: Writing the Memoir
February 21 & 28, 2009 | 9am - 4pm | \$105

Get a Literary Agent & Get Published
March 21, 2009 | 9am-3pm | \$75

For more information, visit my [website](#) and click on the tab for CLASSES.

CALL FOR REVIEWS

My heartfelt thanks to everyone who has taken the time to tell me that you've read my books and enjoyed them. I've saved all of your letters and emails and can tell you honestly that they brighten my day! With over 200,000 new books printed each year, I know you have a lot of good reading choices in front of you, and I'm grateful that you've chosen to read my books. I'd like to ask your help in leaving reviews for either *Good Things* or *Sweet Life* (or both!) on amazon.com and bn.com. It's a tremendous help to new authors, especially as the economy slows and publishing houses review their lists. I appreciate you for taking the time to do this the next time you're online-- your support goes a long way, and you have my gratitude!

RECIPE: WARM LAVA CHOCOLATE CAKE

This is a fabulous recipe from my current release, *Sweet Life*. NYT bestselling author Susan Wiggs offered the cover blurb for the novel and tried out this recipe, all in one weekend! This is the perfect Valentine's Day dessert and it's surprisingly easy. Recipe is courtesy of Chef Keoni Chang, Foodland Supermarket. Serves 6.

Chocolate doesn't get any better than this, and the name of this delectable dessert heralds what's to come for Marissa and Paul.

Ingredients:

- 5 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
- 10 tablespoons unsalted butter (about 1¼ sticks)
- 3 large eggs
- 3 large egg yolks
- 1½ cups powdered sugar
- ½ cup all-purpose flour

Directions:

1. Preheat oven to 450° F. Butter six ¾-cup soufflé dishes or custard cups.
2. Stir chocolate and butter in heavy medium saucepan over low heat until melted. Cool slightly.
3. Whisk eggs and egg yolks in large bowl to blend. Whisk in sugar, then chocolate mixture and flour.
4. Pour batter into dishes, dividing equally. (This recipe can be made one day ahead. Just cover and refrigerate.)
5. Bake cakes until sides are set but center remains soft and runny, about 11 minutes (14 minutes for batter that was refrigerated). Run a small knife around the cakes to loosen.
6. Immediately turn cakes out onto plates. Serve with ice cream and fresh raspberries.

Affectionately,

Mia King

