



*Sitting quietly, doing nothing, spring comes,
and the grass grows by itself.*

Zen Proverb

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Dear Mia,

I am so happy to be coming out of winter. Yes, we do have winter in Hawaii! At 2,500 feet above sea level, we're no stranger to the cold (although it is nothing compared to what some of my midwest and east coast readers are going through!). I feel for you, which is why I got together with three other bestselling authors to bring you the Great Hawaii Book Escape Giveaway. But first, the winners from the Food Fiction Contest!

WINNERS (THIS COULD BE YOU!)

Cindi Hoppes from Edwardsville, IL, was the big winner of nine books and author goodies from Michele Scott, Jessica Conant-Park, and me. Winners were drawn at random. Here's her favorite meal that she shared with us.

I am a vegetarian so my favorite meal is lasagna with red sauce and several cheeses. A big salad with vegetables and a bowl of mixed fruit and I am good to go!

Okay, I'm getting hungry now. Oh, and because we had so much fun reading all the entries, we decided to draw three bonus winners, too. They each received one signed book. Congratulations to those winners: Angela Huberty (Michele), Michelle St. James from Brockton, MA (Jessica), and Donna Holderbaum from Tiki Island, TX (Mia). Donna gave us two wonderful recipes for Pumpkin French Toast and Chocolate Pecan Pie, both of which you can find in my recipe box at my website. Yum!

THE GREAT HAWAII BOOK ESCAPE GIVEAWAY

The contest has a long name, but that's because it's got a long list of amazing books and prizes!

Bestselling authors Carol Snow, Jill Marie Landis, Jane Porter and I are celebrating all things book and beach. One lucky winner will receive eight signed novels (*Sweet Life*, *Good Things*, *Here Today*, *Gone to Maui*, *Getting Warmer*, *Destination: Marriage*, *Homecoming*, *Flirting with Forty*, *Mrs. Perfect*) along with 30 amazing gifts for your home, kitchen, closet and more, so you can create your own paradise wherever you are!



Contest ends May 31, 2009. For complete details visit <http://www.miaking.com/?p=1766>. Good luck!

TABLE MANNERS HAS A MIXOLOGIST

Are you getting ready for the August release of *Table Manners*, the sequel to *Good Things*? I certainly am! There's so much more in store for Deidre, Kevin, Lindsey, and even Marla. I don't want to give anything away, but Lindsey can probably sum it up best, "Oh, for Pete's sake. Here we go again."

Another reason I'm looking forward to its release is because the book is filled with amazing recipes from some of Seattle's most prominent chefs, bakers, chocolatiers (two!), food bloggers and ... a mixologist.

What is a mixologist, you ask? A mixologist is sort of like the chef of beverages. They are charged with the task of creating new alcoholic and non-alcoholic drinks, using fruits, vegetables, and other ingredients with the same precision that's used in cooking. They are often called in to create signature drinks for a new restaurant, hotel, bar or ... ahem ... new book. So the famous Jamie Boudreau aka The Cocktail Whisperer, created two drinks especially for *Table Manners*. You can find them in the book but I've included them on my website, too. Just click on "Recipes" and then "Beverages." Bottoms up!

Alcoholic: Lychee Martini with Crystallized Ginger

Non-Alcoholic: Lemongrass Green Tea

A SWEET DEAL

For a limited time, *Sweet Life*, is available at amazon.com for under \$6.00. This is a bargain book (and who doesn't love a bargain?) which means there may be a slight remainder mark. Available while supplies last.



Sweet Life

by Mia King (Berkley Trade)

Paperback

List Price: \$14.00

Our Price: \$5.92

[Buy Now](#)



"A truly delightful read." *Booklist*

A Literary Guild, Doubleday, and Book of the Month selection

HANG WITH MIA

May. I'll be in Honolulu on May 15-17 for the Hawaii Book and Music Festival. I'll be speaking on a romance/women's fiction panel, and would love to see you if you're there.

June. I have another memoir class coming up in June. The last memoir class sold out, as did the "How to Get a Literary Agent" class. You can read students comments on my website, but here are some of my favorites:

- "Thanks for a superb class!"
- "Class was excellent. So glad I came."
- "My writing improved in just two days."
- "I thoroughly enjoyed the class. I learned a lot. I had fun and I think you are a terrific instructor."
- "Excellent...I enjoyed every minute."
- "It gave me the direction I needed."
- "You are an amazing teacher and I think it's wonderful that you are sharing your experience with us. You are a wealth of knowledge." (A wealth of knowledge! Me!)
- "So full of valuable information."
- "I learned which steps to take towards my dream."
- "Fabulous. Specific and motivating."
- "I'm really enjoying your mentoring. Thank you."

For more information or to reserve your space, please visit my website on click on the tab for "Classes" or visit Waimea Community Education at <http://www.waimeaeducation.com>.

July/August. In July and August I'll be in Washington state (Seattle and Puyallup) and California (San Francisco and Chico) visiting family and celebrating the release of *Table Manners*. I'll be doing some book signings and will post the calendar on my website. Please stop by if you live in any of these cities (or somewhere in between) and say hi!

RECIPE: JANE'S MANGO CRISP

Hawaii's mangos are the most luscious of fruit: juicy, sweet and creamy. In *Sweet Life*, Jane makes this during the summer months when mangos are plentiful but you can easily substitute with ripe peaches, nectarines or plums anytime of the year. Her housemates love the crisp topping, and it's a hit with Paul as well. Recipe is courtesy of Hawaii foodie and cookbook author Joan Namkoong. Serves 8.

Ingredients:

- 5-6 cups firm, ripe mango, sliced
- Juice from 1 lemon
- 2 tablespoons raw white or turbinado sugar
- Topping (see recipe below)

Directions:

1. Preheat oven to 350° F.
2. Place fruit in a 9" x 13" baking dish or deep pie dish. Sprinkle with lemon juice and sugar; mix together.
3. Crumble topping on top of fruit. Bake for 45-60 minutes or until top is browned and crisp. Remove from oven and cool.
4. Serve warm with whipped cream or ice cream.

For the Topping

Ingredients:

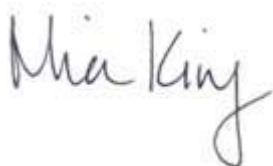
- 1 cup unsalted butter, frozen for 10 minutes
- 1½ cups flour
- 1½ cups quick cooking oatmeal
- 2 cups raw white or turbinado sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon freshly grated nutmeg

Directions:

1. Mix flour, oatmeal, sugar, cinnamon and nutmeg together in a bowl.
2. Quickly and carefully grate butter by hand or in a food processor. Toss grated butter with flour mixture using two table knives (or cut cold butter sticks into 8 to 10 pieces and blend into dry ingredients with a pastry blender) until mixture resembles coarse crumbs. Set aside.

Have a joyful spring!

Hugs,

A handwritten signature in cursive script that reads "Mia King". The ink is dark and the signature is written in a fluid, personal style.