

"In summer, the song sings itself."

William Carlos Williams

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Dear Mia,

**MIA GETS A TIME OUT**

My three-year old son, Eric, didn't start talking until after his third birthday. And now, six months later, he won't stop talking.

So last week we were having a disagreement (I'm fairly certain candy was involved) and he gave me a time out.

"Go into the office now! One, two, three...!"

Well, you don't have to ask me twice! My pathetic disciplining skills aside, it was clear that my son saw our home office as "my" place, seeing how I spend most of my time there. I used to be able to write anywhere (coffee shops being a favorite hang out, of course), but with the kids (8, 3, and 11 months) I'm generally tied to the house and all of my research is here, too. Being in my own space allows me to focus and write furiously, at least until one of the kids starts banging on the door. How did Jodi Picoult and Nora Roberts do it? Inquiring minds want to know!

**BOOK CLUB HURRAH**

We are two months away from the launch of my third novel, *Table Manners*, the sequel to *Good Things*. The official release date is AUGUST 4, 2009, a Tuesday. If you're been following me on Twitter, then you'll know that I received some good news not too long ago--*Table Manners* is officially a featured alternate of the Doubleday, Literary Guild, Rhapsody and Book of the Month book clubs. If you belong to any of those clubs and choose *Table Manners* as your selection, you'll actually read it as a hardcover. How neat is that?

**A CONTEST**

First, a warm congratulations to Carol from Monroeville, Pennsylvania! She was the big winner in the Great Hawaii Book Escape Giveaway. Her name was drawn at random from random.org. She'll receive two boxes filled with 8 books and over 30 amazing gifts from Hawaii. A big "mahalo" to everyone who entered--fellow authors Jane Porter, Carol Snow, Jill Marie Landis and I had a lot of fun reading the entries!

People sometimes ask me, "What is the most exciting thing about being published?" I'd have say that getting an agent and then a publisher are the two big highlights of my writing career so far. But seeing the galleys of my books is right up there, too. When you hold a copy in your hand you realize that your book is actually going to be published (and that it's too late for the publisher to change their mind, which isn't entirely true but pretty unlikely). I absolutely love them.

So the galleys for *Table Manners* are in! Galleys (or advanced reader copies - ARCs) are the bound manuscript in book form and are usually sent out to reviewers for blurbs. If you'd like a review copy you'll have to contact my publicist, Angela Januzzi at Penguin, to request one as I only have a handful. Her contact information is on my website.

And now, a nice and easy contest: I'm giving away a coveted (by me, anyway) galley of *Table Manners* along with a remaindered copy of *Good Things*, both to be signed. If you're reading this newsletter because you're on my mailing list, then you are automatically entered. EASY. If you want to earn extra entries, just visit my blog for details at [http://www.miaking.com/?page\\_id=1330](http://www.miaking.com/?page_id=1330).

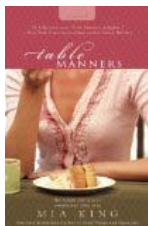
**WRITE YOUR MEMOIR**

It's a month of memoir writing! I'll be teaching an introduction to memoir class at Kona Stories, a wonderful bookstore in Kealahou on the Big Island of Hawaii, on June 18 from 1:00 to 3:00 pm. Click [here](#) to learn more. For those of you who are looking to kick start your memoir, write a ton, and understand the ins-and-outs of

this popular narrative form, then join me for my "Writing the Memoir" two-day intensive on June 20 and 27 from 9:00 am to 4:00 pm. It's in Waimea on the Big Island and offered through Waimea Community Education. There are only a few spaces left so contact them directly if you're interested. Details at [http://www.miaking.com/?page\\_id=1140](http://www.miaking.com/?page_id=1140).

### MIA ON THE ROAD

My travel plans are finalized and I'll be in the Pacific Northwest (California and Washington) from mid-July until the end of August. I have a few book signings in the works and I'll post details on my website as they become available. I may also be teaching a writing workshop and publication workshop while on the road, so check my website for the latest updates. If you'll be in the area, please come by and say hi--I'd love to meet you!



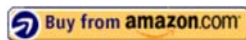
#### Table Manners

by Mia King by Berkley Trade

Paperback ~ Release Date: 2009-08-04

List Price: \$14.00

**Our Price:** \$10.29 (You save 27%)



Pre-order your copy of **Table Manners** now and save!

### RECIPE: Pan Seared Rainbow Trout with Warm Summer Tomato-Olive-Caper Salad

I'm signing off with this fabulous yet surprisingly simple recipe, courtesy of Chef Lisa Dupar, Pomegranate Bistro, in Redmond, WA. It's on the buffet in Table Manners, a perfect summertime entrée. Serves 4.

#### Ingredients:

- 3 yellow heirloom tomatoes, diced
- 3 red or zebra stripe heirloom tomatoes, diced
- ½ cup kalamata olives, pitted and sliced in half
- ½ cup capers, drained
- ¼ cup chiffonade of fresh basil leaves
- ½ cup minced sweet summer onion (Walla Walla or Vidalia)
- 3 cloves of minced fresh garlic
- ¾ cup extra virgin olive oil
- ¼ cup balsamic vinegar
- 2 cups baby spinach (½ cup per trout) to toss just before serving
- 4 whole 6-8 ounce de-boned trout, butter-flied open
- 4 teaspoon seasoning salt blend
- 1 tablespoon extra virgin olive oil 1 tablespoon butter

#### Directions:

1. For the warm tomato-olive-caper salad, mix all of the above ingredients, except spinach, and let sit at room temperature until you are ready to serve the trout. This is best served within 1 hour after mixing.
2. To prepare the trout, take one whole trout fillet per person and season evenly with a sprinkle of the seasoning salt blend.
3. In large 12" sauté pan, heat 1 tablespoon of olive oil and 1 tablespoon of butter together until just before the smoking point.
4. Sear the trout, starting with the skin side up for about 2 minutes on each side. Repeat for each trout.
5. With a slotted spatula, place trout in the middle of a dinner plate. Toss the warm tomato-olive-caper salad with baby spinach leaves and spoon down the middle of the trout. Serve immediately.

I'll be on summer break along with everyone else, so you won't hear from me until September. Enjoy these next few months!

Hugs,  
Mia

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