



Julie Cadman Newsletter

November 2023

Current Writing

November has been a great writing month. I'm participating in a writing challenge called NaNoWriMo. The goal is to write 50,000 words during the month of November. I prepped for the challenge by doing an intensive outline, chapter-by-chapter of Book Two in the "UnMasked" series. As I've started to write, the characters have showed a bit of spunk and snark in terms of strongly encouraging me to make a few subtle changes to the order of the chapters. I'm currently at 74% (37,093 out of 50,000 words). I'm well on track to reach 50,000 words and have the first draft to my editor before the end of December. Who-hoo! It's been fun as I've spent time getting lost in the world of Patti and her daughter, Jen from the book, "UnMaasked".

Non-profit Book Exchange

Healing Complex Kids had our Book Exchange Fundraiser on Saturday, November 4 from 1-4 PM at Chief Financial Credit Union located at 20 South

Main St., Rochester, MI. The facility that Chef Financial Credit Union offered for our use was perfect for the book exchange. We're very grateful to the board members and volunteers that helped us put together our fundraiser in record time.



The remaining young adult books were donated to Meadowbrook Learning Center.



We still had plenty of books left over - enough to fill the bed of a half-ton pick-up and overflow into the backseat. The books will be delivered to the Rochester Hills Public Library within the next week.

Upcoming Events

I'm one of twenty authors selected to take part in the **Fifth Annual Rochester Hills Public Library Author Fair!** Rochester Hills Public Library (RHPL) and Rochester Writers will showcase local authors for the Fifth Annual Rochester Author Fair on Saturday, November 25, 2023 from 10:00 a.m. until 3:00 p.m.

The authors will be on hand to discuss their books, their love of writing, and to

sign copies of their latest books. The event features a mix of traditionally published and indie published authors from a variety of genres. The Rochester Hills Public Library is located at 500 Olde Towne Road in Rochester, MI; the Author Fair will be located in the Multipurpose Room. The event is free and open to the public. Please stop in and say, "Hi!".

Book Signing at Armade in Michigan, Saturday, December 2, 2023 from 5-8:00 p.m.

The 2023 Armada Holly Days Christmas Parade will be held on Saturday, December 2, 2023. The parade will begin promptly at 6:30 PM. I will be at Armade in Michigan in Armada for a book signing from 5:00 - 8:00 p.m. – please stop by and say hi and check out all the amazing artisan crafts. So many possibilities to find beautiful, creative gifts for your loved ones.

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December is a busy month and currently, I'm planning on attending the Holly Days Christmas Parade in Armada and focusing on completing Book Two in the UnMasked series as I enjoy the holiday season with my family and loved ones.

If you've purchased a copy of "UnMasked", thank you so much! I can't wait to hear what you think! I hope you enjoy it as much as I've enjoyed the writing process.

If you've finished reading "UnMasked"- You would be doing me a HUGE favor if you wrote a review on Amazon and then cut and pasted the same review into Goodreads. (<https://www.goodreads.com/>) Super easy - just a couple sentences telling future readers what you think. "One of the best compliments

you can give a writer is a review.”

If you'd like an autographed copy of "UnMasked" or would like me to sign a copy you've purchased, please stop by the Rochester Hills Public Library on small business Saturday, November 25th or stop by Armade in Michigan during the Armada Holly Days Christmas Parade on December 2nd. I'd love to see you!

"UnMasked" and the "UnMasked Companion Journal" are available online through Amazon, Barnes & Noble, Walmart and select Indie book stores and will make great gifts for your loved ones.

One of My Favorite Thanksgiving Recipes!

The holidays are upon us! And if you're like me, you're finalizing your Thanksgiving menu. We're having our immediate and extended family this Thanksgiving and can't wait as the house will soon be filled with smells and tastes of our favorites; caramel lattice apple pie, roasted turkey, cornbread stuffing, and hot rolls fresh from the oven.

Shortly after my husband and I married, I made cornbread stuffing for Thanksgiving. It's a mouthwatering recipe that has earned a permanent place on our menu. It's really good, but let me share a HUGE big tip. Make sure you tear up your white bread and corn bread two days ahead. The bread needs time to dry out, if you don't prep in advance, it won't be good. And if you've got a ravenous dog – make sure you put the drying bread far away from their prying eyes and mouth.

Two years ago, our dog managed to open a door and get into my office where

he proceeded to eat nearly the entire pan of corn bread.... Fortunately, I had extra cornbread and Thanksgiving was saved. My family refuses to let me live that moment down. Now each year, someone in the family asks "Is the cornbread safe from Kerby?"

Below is my cornbread sausage stuffing recipe.

**My favorite Cornbread Sausage Stuffing adapted from Debra Windham's
Cornbread Sausage Stuffing** (Women's Day November 16, 2004) p. 122-123)

Serves 10 with left-overs

Active 10 minutes/Total : 1 Hour

(Plus 2 days for cornbread and white bread to dry.)

Important Planning Tips: Bake the cornbread and tear up the white bread 2 days ahead. Leave both out, loosely covered, 1-2 days. Your goal is DRY bread and cornbread. Slice celery and chop onion up to 2 days ahead and store in refrigerator. Make stuffing up to Step 6 up to 1 day ahead and refrigerate. Bring to room temp and bake.

- 1 Box (8 ½ oz) cornbread mix, baked then removed from pan and broken into pieces to dry overnight for 1-2 nights. (I use Trader Joes cornbread or Jiffy mix).
- 1 lb. bulk pork sausage (can be mild or spicy depending on your comfort level)
- 2 cups sliced celery
- 1 Medium onion chopped into very small pieces
- 2 tsp dried sage
- Salt and pepper to taste
- Garlic powder (I add about 1 tsp.)

- 14 pieces fresh firm white bread, torn in pieces and left out for 1-2 nights to dry.
 - ½ stick (4 Tbsp) butter that's melted.
 - 28-32 oz of chicken broth. Start with 28 ounces and add more if the stuffing is too dry.
 - 2 large eggs
1. Heat oven to 350 degrees and grease a 1 ½ qt baking dish.
 2. Break cornbread into pieces in a large bowl.
 3. Cook sausage in a skillet over medium heat, stirring to break up sausage, 8 minutes or until browned. Add celery and onion; cook for 5 to 7 minutes until translucent. Stir in the sage.
 4. In a large bowl, add sausage mixture, torn white bread and melted butter. Mix well. Whisk broth and eggs in a separate bowl then combine into larger bowl of stuffing mixture.
 5. Add salt and pepper and garlic powder to taste.
 6. Scrape into your 1 ½ qt bowl and cover.
 7. Bake 30 minutes covered at 350. Uncover and bake an additional 10 minutes or a bit depending on how crispy you like the top.

Happy, Happy Thanksgiving!

Please connect with me at:
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