

Cozy Scribe - Vol. 6, September 2025

Fall, Football, and Fun



Hello Readers!

Are you as tired of summer as I am? I look forward to the cooler temperatures and lesser humidity and the coming of Fall. Bring on the Saturday college football games and tailgating parties. The chance to cheer on your favorite hometown team ... what could be better?

I love this time of the year with the change in seasons. I'm eager to put out my mums in all colors and say goodbye to the wilting petunias and droopy geraniums that fill my patio planters now. Fall colors of golden yellow, flaming orange, and russet bronze take my breath away. Even the trees celebrate the season by donning leaves in these marvelous shades, painting the local landscape in a riot of color.

Bring on the fall celebrations such as Halloween, pumpkin shows, craft fairs, and apple butter festivals all leading up to the big finale of Thanksgiving then Christmas!

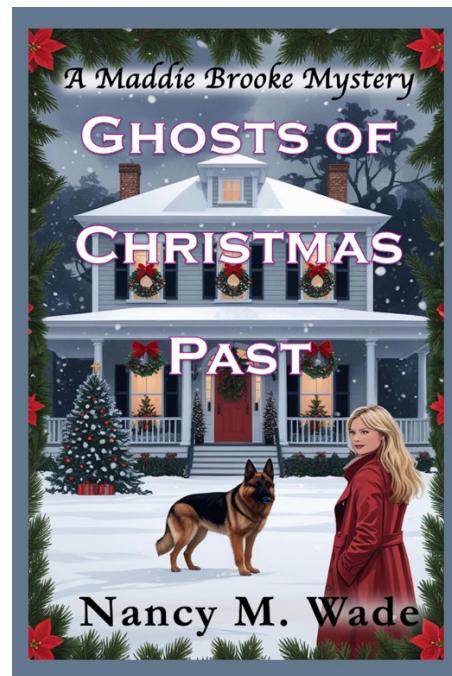


Ghosts of Christmas Past

My latest project is a holiday themed Maddie Brooke Mystery that I am calling "Ghosts of Christmas Past". Maddie Brooke welcomes friends and travelers into the Inn then finds everyone is snowbound when a blizzard hits the area. Good food and nostalgic decorations make the Christmas celebration merry until an angry ghost is released from a tree struck by lightning. His evil ways must be battled by Grannie's ghost with the help of all present. Grannie and Maddie prove that love conquers all as their combined spirit of the Christmas season thwarts the evil that threatened the Inn and all within.

It's fun writing the new mystery with a Christmas theme, but it can feel weird when your mind is consumed with snow storms and holiday decorating while in reality it is hot outside and eighty plus degrees.

Here's a cover reveal of the upcoming mystery.



BRUNCH EGGS

If you are having weekend friends over, here is a recipe to treat hungry guests to a delicious brunch egg casserole. Eggs, cheddar cheese, and breakfast sausage combine to make a yummy dish that's easy to fix the night before then pop it into the oven to enjoy for breakfast with guests.

Recipe:

Cut up 3 slices of bread into cubes and arrange in a lightly buttered 9"x13" casserole dish.

Brown 1 lb. of pork breakfast sausage - any flavor (sage, maple, hot spicy), and drain.

Spread cooked sausage onto bread cubes in pan.

Spread 1/2 cup of shredded cheddar cheese over sausage & bread cubes.

BEAT TOGETHER: 6 eggs, 1 cup of milk, and 1 tsp of dry mustard (optional) or (optional) 1-2 Tbsp of maple syrup to enhance a maple-flavored sausage.

Pour egg mixture over sausage/cheese/bread combo in pan. Finish by spreading additional 1/2 cup of shredded cheddar cheese on top of mixture.

Refrigerate overnight or a minimum of one hour to allow bread to absorb liquid before baking.

Bake at 375 degrees for 45 minutes, Serves 6-8 portions.

