

Cozy Scribe Newsletter

Vol. 12, March 2026



Dear Cozy Readers:

IT'S SPRING!

Every year, right about the time I think I can't possibly endure one more gray, slushy morning, spring tiptoes in and proves me wrong.

For me, the transition from winter to spring isn't just a change in temperature—it's a shift in mood. Winter has its charm. I love a pretty snowfall and an excuse to drink something warm out of an oversized mug. But by late February, even my coziest sweater starts to feel like emotional baggage. Spring arrives like a gentle nudge: "Hey. You can go outside again."

What I notice first is the light. The days stretch out, almost shyly at first, then boldly. Sunlight lingers in the evening, and I find myself standing in it like a houseplant that's been neglected all season. There's actual science behind the mood boost, of course. More daylight helps regulate our circadian rhythms and increases serotonin levels, which explains why everything suddenly feels a bit more possible.

Then there's the earth itself, thawing and waking up. The first brave crocuses pushing through cold soil feel like tiny miracles. Trees that looked lifeless just weeks ago

begin to bud. Birds return and start conducting what sounds like a very enthusiastic neighborhood meeting at dawn. It's noisy. It's messy. It's wonderful.

Spring is also a reminder that transitions are natural. Nothing stays frozen forever—not the ground, not our routines, not even the parts of us that feel stuck. There's something deeply reassuring about that.

So as winter loosens its grip, I try to do the same. I open the windows. I make plans. I let the light in—literally and figuratively.

And every year, without fail, spring reminds me that fresh starts don't have to be dramatic. Sometimes they just begin with a little more sunshine.

What spring event inspires you? How will you welcome the new season?

BOOK EVENTS

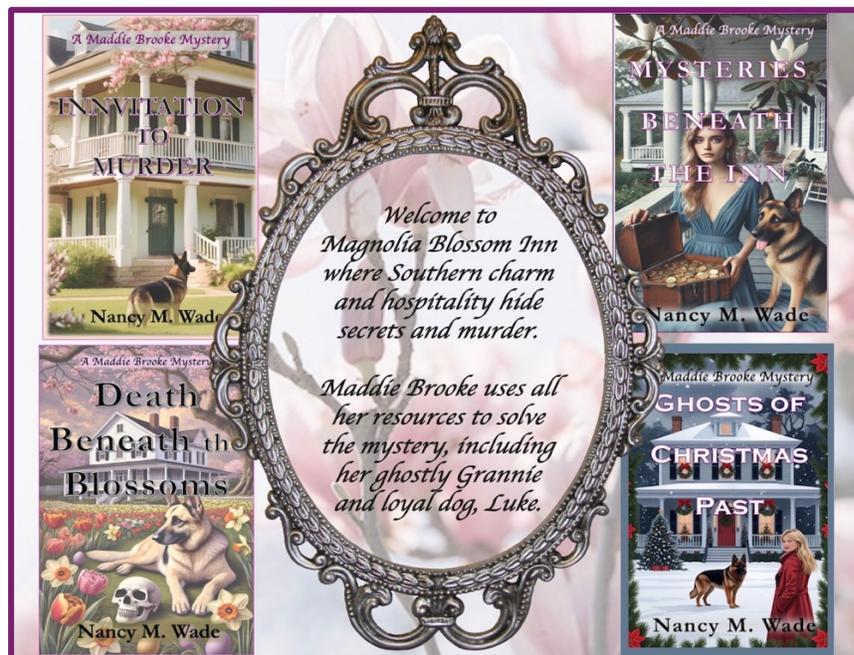


March is the beginning of the spring book festivals and craft shows. They pop up like spring time flowers, enticing shoppers to visit churches, civic organizations, and convention centers. Time to display my work and encourage new readers to try one of the cozy mystery novels featuring amateur sleuths that I've written. Whether a customer is in need of an Easter present or thinking of Mother's Day coming, books always make

the perfect gift. I'm "booked" for both weekends: March 21st in Johnson City's Book Lover's Warehouse, and March 27th and 28th at the Kingsport Convention Center. If you live in the Tri-Cities area, come by and see me!

MADDIE BROOKE

This year I can proudly show off my Maddie Brooke Mystery series with four titles in the series. Southern charm and hospitality are two standards at the Magnolia Blossom Inn that Maddie inherited. Come meet Maddie Brooke and her dog Luke at this quaint bed & breakfast inn. Don't be surprised if Grannie's ghost floats by – she just wants to welcome her guests! Maddie's college friends Lionel and Lily are always on hand to help solve any mystery, along with that handsome Yankee detective, Allen Crawford. What more could a gal ask?



MEADOWOOD

If you prefer a small town mystery with a cast including most of the town citizens, then check out the Meadowood Mysteries with eight exciting novels. Come meet the residents of Meadowood – a lovely small town in the Midwest filled with folks just like you. Meredith Gardner is a wife and mother of two young boys; she is a cub scout den leader, sells Avon and volunteers in the local elementary school. Merry co-owns the A&M Tea shop with friend Anna Thompson. Colleen Callahan, the school principal is Merry's childhood friend. With friends and family in tow, Meredith pokes her nose into police investigations while protecting those she holds dear –to the aggravation of her sheriff husband. What could go wrong?!



MARCH RECIPE:

Try this delicious and easy to make main dish to delight your hungry family.

MEATLOAF

by Pioneer Woman, Ree Drummond

Meatloaf



Recipe courtesy of Ree Drummond

Show: The Pioneer Woman Episode: PW To Go



Level: Easy
Total: 1 hr 35 min
Prep: 15 min
Inactive: 10 min
Cook: 1 hr 10 min
Yield: 8 servings

Ingredients:

Meatloaf:

1 cup milk
6 bread slices
2 pounds ground beef
1 cup grated Parmesan
1 teaspoon salt
Freshly ground black pepper
1/4 teaspoon seasoned salt, such as Lawry's
1/4 to 1/2 cup minced flat-leaf parsley
4 eggs, beaten
8 to 12 thin bacon slices

Tomato Sauce:

1/2 cup ketchup
6 tablespoons brown sugar
1 teaspoon dry mustard
Dash or 2 hot sauce (more if you like)
Dash or 2 Worcestershire sauce

Directions:

- 1 For the meatloaf: Preheat the oven to 350 degrees F.
- 2 Pour the milk over the bread and allow it to soak in for several minutes. Place the ground beef, milk-soaked bread, Parmesan, salt, some pepper, seasoned salt and parsley in a large mixing bowl. Pour in the eggs. With clean hands, mix the ingredients until well combined.
- 3 Form the mixture into a loaf shape on a foil-lined broiler pan, which will allow the fat from the meat to drain.
- 4 Lay the bacon slices over the top, tucking them underneath the meatloaf to give the meatloaf some support.
- 5 Next, make the tomato sauce: Pour the ketchup into a bowl. Add the brown sugar and dry mustard, and splash in the hot sauce and Worcestershire sauce. Stir the mixture until well combined. Pour one-third of the sauce over the top of the meatloaf.
- 6 Bake for 45 minutes, and then pour over another one-third of the remaining tomato sauce over the meatloaf. Bake for an additional 20 to 25 minutes; the meatloaf should be no longer pink in the middle. Allow to sit 10 minutes before serving.
- 7 Serve with the remaining tomato sauce on the side as a dipping sauce.



This recipe has been updated and may differ from what was originally published or broadcast.