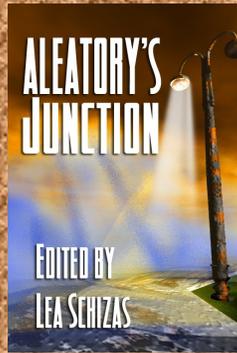


Cravings To Go



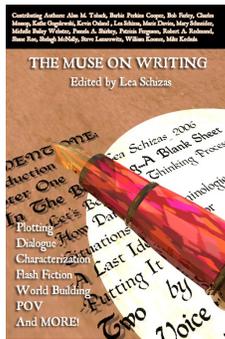
Aleatory Junction's Complimentary Recipe eBook



E-book published by: © 2007 The Muse Press

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This FREE recipe ebook is brought to you by the writers of the fantasy novel “[Aleatory’s Junction](#)” published by Double Dragon Publishing.



[The Muse On Writing](#)

This writer’s reference book is a MUST for every writer. Take a Sneak Peek in our Contents and see how this book will be a great addition to hone your writing:

<http://www.freewebs.com/themuseonwriting/sneakcontentspeek.htm>

The MUSE ON WRITING BOOK is not only a helpful guide but will become a necessary reference book to help you hone and perfect your writing in several areas.

As Writers, there is always one particular arena of stress when it comes to writing - perhaps our voice, how to use historical events or myth/legends within our fictional tales, where and how to promote - which we need some help in.

To get a better scope of what our book will contain, all you need to do is link to your sneak peak in our [CONTENTS](#) webpage. I am sure you will find not only one area you will be interested in, but several.

We'd like to thank you for purchasing
"Aleatory's Junction"
by offering you our **FREE** recipe eBook
"Cravings To Go",
the best and only restaurant in our fictitious town of
Aleatory.

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FAVORITE RECIPES OF BARBARA HODGES



Easy Chicken Stroganoff

4 Skinless chicken breasts (About 1 pound)

1 can cream of mushroom soup

1 can of water

1 package of dried onion soup mix

Serves 4

Cut the chicken into small pieces and place in slow cooker. Add mushroom soup, dried soup mix and water. Cook on low heat approximately 5 hours. Serve over noodles or rice. Add a steamed veggie and you've got a great easy meal for a hectic day.

Easy Beef Stew

1 pound of beef stew meat

1 can of vegetable juice.

1 package of dried onion soup mix

Assorted stew vegetables (carrots, potatoes, mushrooms, onions)

Serves 4

Put the beef into a slow cooker. Sprinkle the soup over it and then pour the juice over both. Simmer for four hours and then add the vegetables and let simmer for another 2 hours. I like to serve this with crusty French bread.

Excerpt from Barbara's Aleatory Story:

Dream Angel

by Barbara M. Hodges© 2006

“ Burn. Burn. Burn.” The chanting vibrated inside her head. Wind whipped her hair, twisted the black strands across her naked body and coiled them like snakes around the pole holding her upright. The acrid smell of oil brought bile rising into her throat. She

swallowed, forcing both it and stark panic back down into her stomach. No, she would not scream. It was what he wanted—for her to beg, plead for mercy.

He came toward her, a spectral in black, the flames from the torch casting a red glare across his features and making him seem, in the darkness, to be just a floating head, ablaze. His dark eyes reflected the flame's glow and radiated pleasure. Even though his thin lips were stretched into a parody of piety.

He stopped before her and his gaze moved hotly across her body. "Repent, Sarah. Repent. Confess your sins. It still is your choice—heaven or hell."

AUTHOR'S BIO:

Barbara M. Hodges developed a love for words at an early age, the seeds planted by a mother who read to her from as far back as she can remember. She lives in Nipomo, California and shares her life with her husband Jeff, two basset hounds and a sassy cat.

Her other fiction novels include, *The Blue Flame*, *The Emerald Dagger*, *The Silver Angel*, books one, two and three of her *Daradawn* series, *Stargazer's Children*, an anthology co-authored with Maggie Pucillo and Jennifer des Plantes, *Shadow Worlds*, a science fiction thriller co-authored with Darrell Bain and *Stones Enchanted*, co-written with JR Musick.

FAVORITE RECIPES OF CHRISTINA BARBER



New England Lobster Bisque

Makes 2 servings

2 tablespoons butter

$\frac{3}{4}$ cup chopped onion

1 $\frac{3}{4}$ cups bottled clam juice

12 oz. cooked lobster meat (use either tail or claw meat)

3 tablespoons tomato paste

$\frac{1}{8}$ teaspoon Hot Sauce or cayenne pepper

1 $\frac{1}{4}$ cup heavy cream

2 tablespoons dry sherry

Melt butter and sauté onion. Add clam juice and bring to a boil. Reduce heat and add sherry, hot sauce and tomato paste – blend together. Add cream and mix until smooth. Add lobster and simmer for 15 minutes, until lobster is heated through.

Season to taste with salt and pepper.

Excerpt from Christina's Aleatory Story:

Restless

By Christina Barber © 2006

Sara Brigham's eyes shoot wide open. Something jolted her awake. Confused, she blinks, trying to focus on the clock across from her in the dark room. 2:58, glows in red from the digital alarm.

She recalls the disturbing image, which had interrupted her peaceful sleep - that of an old woman, flesh decayed from her face, straggly grey hair blowing wildly in the wind, cackling manically.

Thinking about the images makes the skin on her arms tingle anxiously.

Happening almost every night it plays out the ghastly scene, time and time again.

A voice, distant and whispered calls to Sara, *Come to me. Come.* The strange voice echoes in her head and she feels icy fingers stroke her hand, beckoning her to follow. Rising out of bed, she follows the engaging call of the sweet voice.

AUTHOR'S BIO:

In addition to her paranormal thriller novel, Greystone, Christina has several upcoming publications. She is a contributing editor to a monthly horror writing column in The Muse Marquee online magazine. Christina is steadily working on her second novel, Seely's Pond, preparing it for publication. She has several short stories published in online and print magazines.

Christina is a member of EPIC, The Speculative Fiction Foundation and an approved speaker with the 'About Speculative Fiction' resource center. She has been a guest on an Australian radio show www.ghostradiox.com.

During her free time, Christina enjoys cooking and being with her friends and family. She has a wonderfully supportive husband who is her biggest fan and a beautiful, creative daughter who also writes her own stories!

Christina has three dogs that take turns sitting under her desk as she works to provide adequate foot warmth for those cool Georgia nights.

To learn more about Christina, visit her homepage at

www.christinabarber.net

FAVORITE RECIPES OF MARCIA BERNGER



Sinful Brownies

Sinful Brownies

- 1 stick (1/2 cup) butter or margarine
- 2 squares unsweetened baking chocolate
- 2 eggs
- 1 cup sugar
- 1 tsp vanilla
- 1/2 cup flour
- 1 cup semisweet chocolate chips

- 1/2 jar marshmallow cream (comes in a 7 ounce jar)
- 1/2 container chocolate frosting

1. Preheat oven to 350 degrees. Grease bottom of 9x9 or 8x8 inch baking pan.
2. Melt unsweetened chocolate and butter together.
3. Add eggs, sugar, vanilla and flour. Mix until blended.
3. Mix in chocolate chips.
4. Spoon brownie mix into prepared baking pan. Bake 20 minutes.
5. Remove pan from oven. Immediately spoon marshmallow cream onto baked brownies, making piles over the surface of the brownies. Do NOT spread marshmallow cream. Wait 2 minutes, then spread softened cream over brownies.

6. Cool completely. Then spread frosting over marshmallow cream.
7. Cut into small pieces.

Excerpt from Marcia's Aleatory Story:

The Learning Curve
By Marcia Berneger © 2006

Miss Doris Peachtree stared at the road map spread across the steering wheel of her silver Lexus. She had pulled to the side of the long, dull road, convinced she must have somehow missed her turn. However, the map indicated this road, the only one for miles around, would indeed lead her to the town. Aleatory. A miniscule dot she had to pass through to reach her destination. Anger coursed through her body. A long boring trip through a backward hick town to a stupid waste-of-time workshop.

She'd been given no choice. "Attend this workshop or transfer to a different school." Transfer now? With only a year and a half to retirement? Start over in some other God-forsaken hell-hole of a school? Humph! It took her long enough to establish herself where she was.

AUTHOR'S BIO:

Marcia Berneger is a second grade teacher by day, and a wife, mother of two teenage sons and writer at night. Although her main interest is in children's books, Marcia has recently branched out into writing flash fiction and has had several short stories printed in different on-line magazines. She has been published in the San Diego Union Tribune and Highlights Magazine and has both a children's story and a poem included in two different anthologies. Her goal is to be able to list "writer" as her occupation and "teacher" as her hobby.

FAVORITE RECIPES OF KATHLEEN BULLOCK



Elena's Carrot Soup

(serves two)

½ T butter
2 medium carrots – grated
1 medium tomato –chopped
1 small onion –chopped finely
1 cup chicken broth
2 T plain yogurt
Sprinkle of fresh parsley

Sauté the chopped onion and grated carrot in butter over low heat until tender. (About 5 minutes.)

Add chopped tomato and ¼ of the chicken broth. Cook over medium fire for another 5 minutes.

Add the rest of the broth and simmer for up to 30 minutes. Stir occasionally.

Add the yogurt and whisk briskly until blended.

Serve with parsley garnish.

Margrit's Courage – Homemade Drambuie

4 cups Scotch whiskey
2 cups orange honey
3 ½ T coriander seed

Combine ingredients and shake until honey dissolves. Let stand for 4 weeks.

Right Turn 7up Cake

(Preheat oven to 325 degrees)

1 ½ cups margarine
3 cups sugar
5 eggs
3 cups flour
3 T lemon extract

¾ cup 7up

Cream the sugar and margarine together and beat until light and fluffy
Add eggs one at a time and beat well
Add flour
Combine lemon extract and 7up, add to mixture and fold in well
Pour batter into well-greased fluted bundt pan – bake for 1 – 1 ¼ hours

Excerpt from Kathleen's (Donna Hughes) Aleatory Story:

Margrit's Companion

By

DONNA HUGHES© 2006

“Lasciate ogni speranza, voi ch'entrate.”1

His hand caressed her knee and began to slide up her thigh. The car jerked across the median and she regained control just in time to miss nicking an oncoming blue Chevy.

Tightening her grip on the steering wheel and clamping her teeth to keep from screaming, she fixed her glare on the road ahead. Pushing his hand off wouldn't help, for that would be impossible. Harold wasn't really there, and she, Margrit Hansen, had lost her mind.

AUTHOR'S BIO:

Donna Hughes (k.m.bullock)

I've written and illustrated children's materials for over twenty years, publishing five original picture books with Simon & Schuster, and illustrating many books for other authors. I currently work for an educational publisher where I've illustrated well over 100 books. I've just finished writing my first juvenile historical novel, and a juvenile fantasy is in the works. My year as a Muser at The MuseItUp Club has been enormously enjoyable because of the wonderful people I've met online and the opportunity afforded to learn from other writers. I especially appreciate the chance to dig deep and write for adults once in a while.

FAVORITE RECIPES OF TED GOLDWYN



Mom's meatloaf

(as enjoyed by Harry in "Two Pilgrims")

- 1 egg slightly beaten
- ½ cup bread crumbs or matzoh meal
- ½ cup ketchup
- 1/3 cup water
- 1 T. minced onion
- 2 tbs. soy sauce
- 2 lbs. ground beef (best is half-round, half-chuck)
- 1 cup shredded carrots

Mix all ingredients, except meat, in a bowl. Then combine with ground beef. Spread evenly in loaf pan, and gently press dry bread crumbs or matzo meal into top of loaf. Bake at 375 degrees for one hour.

Pumpkin Crisp (for a frightfully good ending!)

- 1 cup of sugar
- ½ sp. Pumpkin pie spice
- 2 eggs
- (1) 16 oz. can of pumpkin
- (1) 13 oz. can of evaporated milk
- Dry white or yellow cake mix
- ½ stick butter or margarine
- Handful chopped walnuts

Preheat oven to 350 degrees. Stir sugar, pumpkin pie spice, eggs, pumpkin and evaporated milk in a mixing bowl and pour into greased 9X13 baking pan. Sprinkle cake mix, then melted butter or margarine, then chopped walnuts on top of mix.

Bake for 40 to 50 minutes.

Excerpt from Ted's Aleatory Story:

Two Pilgrims

By Ted Goldwyn © 2006

"In one of the worst attacks on American soil, the OmniBank Financial Center skyscraper in downtown Boston was bombed this morning at 8:06 AM. Exact casualties are unknown at this time, but authorities say that close to five thousand workers

commute to the banking conglomerate's headquarters each workday. It has to be assumed that most of those workers were at their desks this morning as a Hummer filled with deadly explosives crashed through the armed barricades and into the lobby of the 75-story building. The radical Islamist terrorist group Al Jihad has claimed responsibility... ”

“Turn that shit off! I’m sick of listening to it,” said Yusef, waving his hand dismissively toward the car radio.

Hasim, sitting in the passenger seat, frowned and hit the scan button to find another station. Every channel seemed to have the same news report.

AUTHOR’S BIO:

Ted Goldwyn lives in western New York State with his wife and two young children. When not busy dreaming up alternative realities, he works as manager of business services for a mid-sized financial institution.

“Aleatory’s Junction: Two Pilgrims”
is Ted’s first published work.

FAVORITE RECIPES OF MARY SCHENTEN



Fanny Farmer Fudge

4 cups sugar
1 can evaporated milk
1 pound butter (no substitutions)
18 ounces chocolate chips
1 Tablespoon vanilla extract
1 cup chopped walnuts

In a heavy saucepan, bring to a boil the sugar and milk. Boil to soft boil stage stirring constantly. Remove from heat. Pour over the butter and chocolate chips. Stir gently until well mixed; **beat 10 minutes** with electric beaters. Stir in vanilla and nuts. Pour onto a large cookie sheet or jellyroll pan. This will make about 100 pieces. It's very creamy and will melt in your mouth. Use specified ingredients for best results.

Blue Cheese and Bacon Soup

2 Tbs. butter
1 leek (white part only), halved lengthwise, washed well, and chopped
1 C sliced mushrooms
1/2 c chopped cauliflower
1 1/2 C chicken stock
2 1/2 ounces blue cheese, crumbled
6 strips bacon, cooked and crumbled

(I have left out the leek and mushrooms many times and it is still good. The cauliflower is what thickens it).

Heat the butter in a large saucepan over medium heat until the foam subsides. Add the leek, mushrooms, and cauliflower. Cover and cook, stirring occasionally for 5 minutes. Add the stock and bring to a boil. Lower the heat, cover, and simmer for 10 minutes. Transfer the mixture to a food processor or blender (that is important) Add the blue cheese and puree for 1 minute until smooth. Serve immediately with the crumbled bacon on top.

Makes 2 cups

Excerpt of Mary's Aleatory Story:
To Dream Perchance to Sleep
By Mary Schenten© 2006

Ellen let her head fall back against the headrest, happy to surrender the duty of driving to Mark.

Getting away for the weekend was a good idea, she thought. The scenery is beautiful and we're due some time together.

"I think we should get married." Mark's tone was casual.

"What?" Ellen asked, dragging her gaze from the scenic rolling hills toward him. "Why?"

"Why?" he repeated. "Because we love each other and that's what people do who love each other." He paused then added. "Don't they?"

"Marriage is for people who aren't already in the perfect relationship."

A smile curved Mark's lips but he stared straight ahead. He drummed his fingers on the steering wheel and Ellen sensed he was marshalling his reasons for getting married. Finally he asked, "Too much of a commitment for you?"

"Hey," she said. "Not me. You know better than that."

"Well, come on then. At least think about it. This is our future."

"Look, can we just take this slowly? I mean, give me some time. Okay?"

"Sure," Mark said. "No rush."

"Good," Ellen said and sighed, putting her head back on the headrest.

"Have another one of those dreams last night?" Mark asked.

AUTHOR'S BIO:

Mary Schenten was born in Wisconsin and lived in Minnesota all her adult life.

The last 20 years she's worked with retirement plans and developed a love of writing. She's a member of MWA, Sinc, and Muse It Up Club. Mary won first prize

in the Christmas Theme Fan Contest from the Armchair Interviews website. She also won first place for her flash entry in Writers Post Journal for February 2006.

She's had stories published in Northern Reader, mysterious-e, Flashshots, CCM Ezine and has one accepted by FMAM. She's proud to have been a finalist for the Derringer award for a flash story for 2005.

FAVORITE RECIPES OF KRISTIN JOHNSON



Mom Knows Best Baked Oatmeal Breakfast

1/4 cup flaxseed oil
1/4 cup brown sugar
2 eggs or egg substitute equivalent
3 cups old fashioned oats
2 tsp. baking powder
1/4 tsp. sea salt
2 cups milk
1 tsp. cinnamon
1 tsp. ginger
2 cups fresh strawberries, blueberries, or raspberries
1 cup fresh peaches or apples

Preheat oven to 350 degrees. Cream oil, sugar and eggs together. Mix with remaining ingredients. Pour into greased 8 x 11 inch glass baking dish.

Add fruit and mix together with oatmeal mixture. Bake for 30 minutes.

Top with milk and brown sugar.

Note: You can substitute millet, brown rice or barley if you are inclined.

Mary Walker's Upside Down Black Raspberry Cobbler

You can use any kind of berry or fruit, but black raspberries are delicious.

1/4 cup butter or margarine
1 cup (250 ml) sifted flour
2 tsp. Baking powder
1/2 cup (125 ml) milk
1 cup (250 ml) sugar
1/8 tsp. salt
1 No. 2 can berries

You can substitute 2 cups (250 ml) of drained fresh black raspberries for canned berries. Save the juice from fresh berries for the recipe.

Cream butter; gradually add 1/2 cup (125 ml) sugar, creaming until light and fluffy. Add sifted dry ingredients alternately with the milk. Beat until smooth, then pour batter into a greased casserole. Put drained berries over batter and sprinkle with remaining 1/2 cup (125 ml) sugar. Pour 1-cup berry juice from can or from drained berries over all. Bake in a moderate oven at 350 degrees for about 45 minutes. Serve warm with plain or whipped cream.

Serves 6.

Waldorf Salad

A perennial Thanksgiving and holiday favorite. The combination of fresh walnuts and Granny Smith or Gala apples gives you an infusion of health and energy.

4 diced apples (Granny Smith, Gala or Red Delicious)
3 stalks celery, diced
1 cup chopped walnuts

Dressing:

2 cups mayonnaise
1 tablespoon cider vinegar
2 1/2 tablespoons lemon juice
Salt or Gaylord Hauser Spike Seasoning to taste

Blend dressing ingredients and set aside. Chop all salad ingredients evenly. Mix dressing with salad ingredients. Chill until ready to serve.

Brain Power Salmon Spinach Salad

4 hard-cooked eggs, sliced
1/2 pound salmon collars, sliced and cooked
1 bag fresh organic baby spinach, washed
1 avocado, sliced
1 cup walnut halves
10 halved cherry tomatoes
Gaylord-Hauser Spike Seasoning, to taste
Your favorite vinaigrette dressing

Toss spinach, eggs, tomatoes, walnuts avocados, and seasoning in salad bowl. Top with salmon and drizzle dressing over salad. Serve while salmon is still warm.

Orange Jui-C-ious

2 Valencia oranges, sliced
1 cup frozen mango chunks
1 cup frozen raspberries
Meat of 1 whole coconut, diced
Water of 1 whole coconut
2 vanilla beans

Juice Valencia oranges in juicer. Transfer orange juice and remaining ingredients to blender and blend until smooth.

Recipes courtesy of Kristin Johnson's LivingRight.com Recipes section

Excerpt of Kristin's Aleatory Story:

"Quicksand"

By Kristin Johnson © 2006

Glenn looked over her shoulder. The black Trans Am wasn't in her blind spot. She shuddered and turned up the heat in her champagne Lexus as she rode on Highway 38. Interstate 93 promised freedom ahead, since she could easily lose herself in Salem, Massachusetts—provided the spirits of women unjustly hanged or burned as witches lent her aid to escape her own persecution.

At the thought of driving on another hour or so, her backside ached and her legs cramped. She spotted, a quarter of a mile ahead, an emerald-green sign with white lettering:

"WELCOME TO ALEATORY'S JUNCTION, POP. 824"

She'd never heard of Aleatory's Junction, but then, she'd foolishly left the state when she was eighteen. She'd come back at twenty-seven, a widow with a broken heart, to campaign for the doomed Senator John Kerry. She'd always had a "thang" for the dashing Harvard intellectual and war hero, who, like Al Gore, was cheated out of the presidency by voters drinking red state Kool-Aid. She'd written tributes to Kerry that weren't, strictly speaking, entirely political, and she suspected the witch Teresa had destroyed them. But honestly, she had to tell Kerry he was an older version of JFK. If JFK had been allowed to survive a Republican conspiracy.

She blinked as swaying vines dangled overhead. Vines? She'd definitely been driving too long. Was that quicksand at the roadside?

AUTHOR'S BIO:

Movie reviewer/script consultant/screenwriter ("Blood Mask," filmed August 2006, and "Pirates of Ghost Island," filming September 2006) Kristin Johnson composes personalized poems, speeches, toasts, vows, and family memories. Visit <http://www.poemsforyou.com> to order your personalized memories. She is also author of three books, including the Midwest Book Review "enthusiastically recommended" pick *Christmas Cookies Are For Giving: Stories, Recipes and Tips for Making Heartwarming Gifts* (ISBN:0-9723473-9-9), dedicated in part to her mother and grandmother.

FAVORITE RECIPES OF LEA SCHIZAS



Stuffed Mushrooms with Lobster

12 large mushrooms
¼ cup canola oil
1 cup cooked, chopped lobster meat
1 slightly beaten egg
2 T. mayonnaise
2 T. finely chopped onion
1 tsp. lemon juice
½ cup bread crumbs
2 T. melted butter

Preheat oven to 375 F.

Gently wipe mushrooms with damp cloth or paper towel. Remove stems, chop finely and set aside. Lightly brush the mushroom caps with oil. Place in buttered baking dish.

Combine the lobster meat, egg, mayonnaise, onion, lemon juice, chopped stems and ¼ cup of the bread crumbs. Fill the mushroom caps with the lobster mixture. Mix the remaining bread crumbs with the melted butter. Sprinkle bread crumb topping over the stuffed mushroom caps.

Bake for 15

Maple Syrup Baked Beans

1/4 real Maple Syrup
1 28 oz. can baked beans
1/3 cup molasses
1/4 cup diced onion
Salt and Pepper to taste

Drain liquid from the baked beans.

Combine all ingredients in a sauce pan. Bring to a boil on medium heat stirring frequently. Lower heat and simmer uncovered for 15 minutes or until desired consistency while stir frequently.

Excerpt from Lea's Aleatory Story:

Jenna Josephine Aleatory

By Lea Schizas© 2006

Life wasn't always so dead for me. And I do mean dead, literally. Been dead now for quite some time. Can't remember really how long I've been dead, but it's suffice to say, I'm really and most truly dead.

Things could be worse I suppose. Might have been running away from destiny's trail trying to stomp off the fire from hell's gates as my father chose to do.

No, I like it here. But before I describe to you where 'here' is and how I ended up 'here', let me introduce myself.

The name's Jenna. Jenna Josephine Aleatory and I'm your hostess to the wonderful and chilling tales you are soon to embark on in Aleatory's Junction.

AUTHOR'S BIO:

Lea Schizas lives in Montreal with her husband Jimmy and her five children. She is the author of the Young Adult fantasy novel "The Rock of Realm" and co-author

and editor of the nonfiction writer's reference book "The Muse On Writing".

For more information on Lea, link here: <http://leaschizeditor.tripod.com/>

FAVORITE RECIPES OF CARMEN BRANSON



Country Chicken Dinner

4 chicken breasts
2 cups brown rice
1/4 cup Italian dressing
1 can chicken broth (divided)
4 oz. Philadelphia Neufchatel Cheese
2 cups baby carrots
1 medium onion (cut into wedges)
1/4 cup flour
1/2 tsp pepper
2 tbsp chopped fresh parsley

Mix pepper and flour in shallow dish. Add chicken, covering thoroughly with flour mixture. Heat Italian dressing in large nonstick skillet/pan over medium heat. Add chicken, cooking 5 min. or until brown. Flip chicken, then add 1 cup chicken broth, baby carrots, and onion. Cover, then reduce to medium-low heat.

Simmer 20 min. or until chicken is cooked well and carrots are tender.

Prepare rice. Spoon onto serving dish. Place chicken and vegetable broth mixture over rice.

Add Neufchatel cheese and remaining broth to remaining broth in skillet. Cook over high heat, stirring constantly until cheese is melted.

Simmer 5 min, then spoon over chicken and vegetables.
Sprinkle with parsley.

Excerpt from Carmen's Aleatory Story:

The Path To Yesterday
By Carmen Branson© 2006

Kathleen loved the fog. The friendly fog that greeted her and her mother as they took their silent walk through the park in the mornings. Mother Nature covered their path with her sheer white veil, allowing the animals and the trees a few more private moments before their world was disturbed. It hid bashful ladybugs donning their red and black dresses and blushing flowers slipping into their gorgeous gowns of blooms and petals. So many times she extended her hands hoping to touch the gray mist, but it always eluded her.

This fog she hated. Her eyes followed a thin line of smoke from her mother's lips—a sinister snake slithering slowly and up an invisible staircase, disappearing into a thick haze. Five-year old Kathleen Norris sat on the backseat next to her seven-year old brother, Eric. They both possessed their mother's strawberry blonde hair and tall thin build; they inherited their father's piercing blue eyes and easygoing manner.

Normally their mother Annette talked and laughed playfully with them. Music was a constant accompaniment. It was nothing for their mother to throw her head back and sing heartily. Today there was no merriment, only silence. Her hands shaky, their mother smoked one cigarette after another. At one point, she tossed her cigarette out the window and pulled out a bottle of liquor. Lifting the bottle to her lips, she took long swigs, grimacing. Wiping her mouth with the back of her hand, she pitched the bottle to the floor. All the while she stared out the window. Watching. Waiting.

AUTHOR'S BIO:

Carmen Branson is a serious underwriter by day and an adventurous writer by night. Currently, she is developing a short story collection and working on her first novel. When she isn't writing, she's working as a freelance photographer.

Carmen lives in Virginia with her husband and daughter.

FAVORITE RECIPES OF WENDY CAMPBELL



Grandma Mary's Layered Pistachio Dessert

1 cup flour
1 cup margarine, melted
1 cup finely chopped walnuts
1 8oz package cream cheese
1 cup powdered sugar
2 cups whipped topping, divided
2 packages instant pistachio pudding (3.4 oz size)
3 1/2 cups milk
1 T sprinkles or finely chopped nuts.

For the crust, mix together flour, melted margarine and walnuts. Spread on 9x13 baking pan. Cook at 350 degrees for 15 minutes or until light brown. Cool.

For the second layer, mix together the cream cheese, powdered sugar and 1 cup whipped topping. Spread on cooled crust.

For the third layer, mix pudding and milk with beaters until thick. Spread on cream cheese layer.

Top with remaining whipped topping and candy sprinkles or finely chopped nuts.

Strawberry Pizza

1 1/2 cups flour
1/2 cup margarine
1 cup powdered sugar, divided.
1 8oz package cream cheese
2 quarts strawberries, cleaned and sliced
1 envelope or 8 oz bottle strawberry glaze (often found in the produce section)

Mix flour, margarine and 1/2 cup powdered sugar and spread on pizza pan. Bake at 325 degrees for 10 minutes or until golden brown. Cool. Mix cream cheese and remaining powdered sugar. Spread evenly on cooled crust. Top with sliced strawberries. Finish with a light coating of strawberry glaze. Refrigerate.

Excerpt from Wendy's Aleatory Story:

The Journey

By Wendy M. Campbell© 2006

Zach Morgan watched the rain beat against the windshield of his mother's Toyota sedan. This was his first trip to Massachusetts and now that they were off the freeway, he didn't want to miss any of it. Sitting in the passenger seat, he checked to make sure the earpiece for his MP3 player was in place, even though the unit wasn't on. It was a prop, one he used when he needed a break from his mother's non-stop lectures.

Gusts whipped through the trees, hurling leaves and small branches through the air. The raw power of the storm pounded in his blood and fueled his soul. The outdoors had always tugged at him, always filled him with wonder. Now it had grown to a strong, irresistible pull he could no longer deny.

"Damn it, Zach. Would you get that thing out of your ear and find the map?" Janet, his mother, had the uncanny ability to make her voice echo in the close confines of the car. He removed the earpiece and opened the glove box, bending his head so she wouldn't see his smile. The woman could find a postage stamp in the city with her eyes closed, but toss in a few trees and it might as well be a different planet.

"Where the hell are we?" she demanded as Zach unfolded the map. "And how do we get back to the freeway?"

He took his time, tracing the road with his finger. The quickest way to the freeway was to turn back the way they'd come, but he wasn't going to tell her that. They needed to make a stop first.

AUTHOR'S BIO:

Wendy Campbell is a freelance writer and stay-at-home mother. Her writing experience includes business articles, essays, profiles and flash fiction. She lives in the Pacific Northwest and enjoys a variety of activities including mountain climbing, hang gliding and Geocaching.

FAVORITE RECIPES OF MARIE DAVIES



Ethel's Apricot Brandy Cake

3 cup sugar
2 sticks butter
6 eggs
3 cup all-purpose flour
¼ tsp. soda
Pinch of salt
1 c. sour cream
½ tsp. rum flavoring
1 tsp. orange flavoring
¼ tsp. almond flavoring
½ tsp. lemon flavoring
1 tsp. vanilla flavoring
½ cup apricot brandy

Apricot Bran

Preheat oven to 325 degrees F. Grease and flour the bottom of a 10 inch tube pan or 2 loaf pans. Cream butter and sugar together. One at a time add the eggs. Sift together flour, baking soda and salt. Add flour mixture to creamed butter, sugar and eggs, a little at a time, alternating with sour cream. Add flavoring and mix thoroughly. for 1 hour and 15 minutes or until toothpick comes out clean.

Allow the cake to cool in the pan until just warm, remove and allow to cook on rack. When the cake is completely cool, dust with powdered sugar and coat with Apricot Brandy to taste. Wrap the cake in aluminum foil and allow to soak for 24 hours before serving.

AMELIA'S EGGS BENEDICT

2 English muffins, split, toasted and buttered
4 thick slices ham or Canadian bacon, warmed
4 poached eggs
1 cup lobster meat
1/2 cup Hollandaise Sauce

Prepare Hollandaise sauce (recipe below). Place one slice of ham or Canadian bacon, and egg on each butter half of the English muffins. Top with ¼ of the lobster meat. Spoon on Hollandaise sauce.

Hollandaise Sauce:

3 large egg yolks
1 1/2 tablespoons cold water
1/2 cup warm clarified butter
1 to 3 teaspoons fresh lemon juice
Dash hot red pepper sauce (optional)
Salt and ground white pepper to taste

Place in the top of a double boiler or in a large stainless-steel bowl set up as a double boiler. Off the heat, whisk the egg mixture until it becomes light and frothy. Place the top of the double boiler or the bowl over, not in, barely simmering water and continue to whisk until the eggs are thickened, 2 to 4 minutes, being careful not to let the eggs get too hot. Remove the pan or bowl from over the water and whisk to slightly cool the mixture. Whisking constantly, very slowly add butter, then whisk in lemon juice, pepper sauce and salt and pepper. If the sauce is too thick, whisk in a few drops of warm water. Serve immediately or keep the sauce warm for up to 30 minutes by placing the bowl in water (not hot) water.

Excerpt of Marie's Aleatory Story:

An Angel Unaware

By Marie Davies© 2006

Snowflakes clung to the windshield of Reverend Andrew Watson's fifteen-year-old Saturn as he drove past the sign for Aleatory, Population, eight hundred and twenty-four souls. He hoped his worn windshield wipers would keep pace with the snow. Through the flurries, he spotted the glare of a neon sign, Hill's Fuel Stop. The last thing he wanted was to run out of gas.

Andrew pulled up next to the circa 1950 pump. *Hope the price of the gas is the same as in 1950.* Before he could climb out of the car a man, about sixty years old trotted toward him.

"Fill her up for you, sir?" Embroidered on the pocket of the man's spotless gray coverall was the name Jeremy in large red letters.

"I- I guess so, Jeremy." *A full service station, that's a novelty.*

"I'll check your oil if you pop the hood."

"Thanks." Andrew grinned. The scene would have made for a great sermon if Andrew had not been preaching his last sermon today. His grin faded.

AUTHOR'S BIO:

Marie Davies is moderator of Polymnia's Muse group at The MuseItUp Club. She

has a Masters of Divinity from Wesley Theological Seminary and is a minister in the Church of the Nazarene.

As the Director of Chaplains for the Maryland State Police, she is a frequent contributor to the Maryland Trooper Magazine and adjunct faculty at the Maryland State Police Academy . Her book reviews can be read at The Muse Book Reviews where she is part of their international team of reviewers.

Marie is working on her first novel Chasing Demons. Marie resides in Catonsville with her husband, Jay and her Jack Russell Terrier, Boomer.

FAVORITE RECIPES OF CAROL COLE



Old Fashioned Gingerbread

½ cup butter, softened
1 ½ tsp baking soda
1 cup sugar
½ tsp salt
1 egg
2 tsp ground ginger
1 cup molasses
2 tsp ground cinnamon
2 ½ cups flour
¼ tsp ground nutmeg
1 cup hot water

Cream butter with mixer on medium speed. - Gradually add sugar, beating well.
Add egg and molasses. Mix well.
Combine dry ingredients in a small bowl. Add to creamed mixture, alternating with hot water. Mix after each addition.
Pour into a lightly greased and floured 9" x 13" x 2" pan. Bake 35-40 minutes at 350 degrees until a wooden pick comes out clean.

Makes 15-18 servings. Serve warm with applesauce or whipped cream.

Nathan's Desire Pumpkin Pudding

3 cups half and half
1 1/2 teaspoons ground ginger
6 large eggs
3/4 teaspoon ground nutmeg
1/2 cup sugar
1/8 teaspoon ground cloves
1/2 cup firmly packed light brown sugar
1/4 teaspoon salt
6 tablespoons light molasses
24 ounces solid-pack pumpkin
1 1/2 teaspoons ground cinnamon

Preheat oven to 325°F.
Butter a shallow 8-cup baking dish.
Bring half and half to simmer in small saucepan. Set aside.
Beat eggs, both sugars, molasses, cinnamon, ginger, nutmeg, cloves and salt in large bowl to blend. Mix in pumpkin and warm half and half. Pour mixture into prepared dish. Set dish in a large baking pan. Add enough hot water to pan to come halfway up sides of dish.
Bake until custard is set and knife inserted 2 inches from center comes out clean, about 50 minutes. Cool completely.

Serve cold or at room temperature with whipped cream.
Makes 10 servings.

Excerpt of Carol's Aleatory Story:

Nathan's Homecoming
By Carol A. Cole © 2006

“Nathan, we'll be at Cape Ann in a little over an hour,” Michael Winthrop glanced at the large green road sign. “See, the next three exits are for Salem.”

“But, I’m hungry now, Daddy,” Nathan answered. “Look, they have lots of places to eat, right off the highway.” He pointed out the window at the billboards advertising the familiar chains.

Michael sighed. For a boy who didn’t watch much TV, Nathan knew all the ads for fast food places. “All right, we’ll stop for lunch, but in the next town at a real restaurant.” Driving for several hours, Michael felt his own stomach begin to grumble.

Nathan didn’t respond, but stared quietly out the window as they drove past the sign for the Salem Witch Museum. “Most of the witches on trial were innocent. Those girls were all liars. They just wanted people to think they were important.”

“Nathan, did you learn that in school?” Michael glanced at his son. From the moment Michael had accepted then four-year old Michael into his home as a foster child, Nathan displayed an extraordinary perception about events that happened long before he was born. Since the age of four, when Michael took Nathan in as a foster child, the boy seemed to know about events that happened long before his birth. Several times in the past three years, Nathan had surprised both Michael and his teachers at school with his knowledge.

“No, Daddy. I just know it.”

AUTHOR’S BIO:

Carol Cole is a pediatric physical therapist and has worked for the past twenty-three years in a Virginia school system. Always a voracious reader, Carol began writing four years ago. Her stories have been published in Futures, Good Old Days, and The Storyteller magazines, and online at Apollo’s Lyre, Crime and Suspense, Coffee Cramp, and Flashshot e-zines. She has a story in the upcoming anthology, “By the Chimney With Care”. She lives with her husband and son, a sophomore at college, in Vienna, Virginia. She can be reached at <http://www.carolacole.com>

FAVORITE RECIPES OF MARK CHORNA

Courtesy of Arlette Chorna



Onion Pie, Or Tarte à l'Oignon (an Alsatian Recipe from the East of France)

Filling

250 gr. of raw onions

100 gr. of bacon

20 gr. of butter or margarine

Dough

150ams of flour

75 grams of butter or margarine

½ teaspoon of salt

Béchamel Sauce

One cup of flour

30 gr. of butter or margarine

¼ of a quart of milk

Salt and pepper

Prepare the dough

Mix the flour, salt and margarine. Add half a cup of water, and mix everything together.

Prepare the filling

Peel and cut the onions and let them simmer with margarine or butter for about 15 minutes.

Prepare béchamel sauce

Over a very low fire, melt the butter or margarine. Add the flour and mix it for a few seconds. Add salt and pepper and the previously well-cooked onions to the béchamel sauce.

Cut the bacon into small pieces and plunge them into boiling water for 3 minutes.

Spread the dough in a pie tin, picking it with a fork to make small holes. Place the bacon on the spread dough and cover with béchamel sauce, and bake it in a warm oven for 40 to 50 minutes. Lower the heat after 20 to 25 minutes.

Enjoy as an appetizer, or with beer or cold white wine.

Prunes in Red Wine or Pruneaux au Vin Rouge

250 grams of Prunes
2 cups of red wine
4 or 5 soup spoons of powdered sugar
A small package of vanilla powder

Wash the prunes and let them soak for 2 hours in lukewarm water.

Put the prunes in a pan with 2 cups of wine, plus two cups of the water in which they soaked. Add the sugar and the vanilla powder. Boil and then let cook slowly for about one half an hour. Let it cool off and serve as a desert.

Excerpt from Mark's Aleatory Story:

Witches
by Mark Chorna

When Jim entered the Harvard reception hall a crowd of several hundred were gathered, chatting and milling about. It was the "Coming Out Party" for the new teaching staff at the University, an occasion to introduce the new staff to the old, and to the important alumni and local potentates. Beyond the members of the Dramatic Arts department to which he had just been named, Jim didn't know many of the staff members. However, here and there, he saw a familiar face from his student days at Harvard, ten years ago.

On the other side of the hall, near tables laden with drinks and hors d'oeuvres, he spotted the Governor of Massachusetts, Nathaniel Aleatory. Jim's father, Ralph Baxter, and the governor had been good friends since their student days at Harvard. In later years they had drifted apart, although they and their families still saw each other regularly.

Nathaniel Aleatory's political career had led him along an ever-diverging path from Jim's father, who had become a politically radical screenwriter and professor at NYU. They had a serious falling out when Ralph Baxter was active in the anti-McCarthy movement in the fifties. Nathaniel Aleatory had warned Ralph, at that time, McCarthy was not someone to cross arms with if he wanted to make a public career. Nathaniel wasn't pro-McCarthy, but he was already doing political fence straddling, and strategically covering his butt.

AUTHOR'S BIO:

Mark is an American based in Paris, where he lives with his wife Arlette. He works around the world with humanitarian organizations such as the French Doctors Without Borders, CARE, UNICEF, etc... His stories often take us to the out of the way corners of our planet, penetrating the cultural differences, which will help us to better understand each other.

FAVORITE RECIPES FROM WILLIAM KOONCE



Coca Cola with Peanut Shooters

1 12-oz Coca Cola. No substitute cola product. The Coke MUST be in a BOTTLE.

1 small package of regular salted peanuts. Only regular salted peanuts.

1 unsalted soft dough pretzel (cheese on top is permissible)

Remove the bottle cap and discard.

Take one shallow drink to allow space for the peanuts.

Pour the peanuts into the mouth of the Coke bottle by creating a funnel with your free hand.

With each bite of the pretzel, wash that bite down with a swig of Coke and peanuts. You will find that the peanuts change flavor as they soak in the Coke, and the soft dough pretzel quickly breaks down in your mouth when mixed with Coke allowing a smooth multi-flavored experience.

If any peanuts are left after finishing the Coke, you are a novice.

Excerpt of William's Aleatory Story:

Nylon Jacket

By William W. Koonce© 2006

Jack sat up, rubbing his eyes; he hadn't slept well.

He fumbled for the aspirin on the nightstand and chewed six tablets, trying to remember where he was. He pictured the square brick welcome sign at the edge of town.

The town's name was Aleatory. Under the name, the sign read, "The Town of Second Chances." Surely that had come from the imagination of someone at an advertising firm. Jack saw nothing to affirm or discount a second chance in this place, or even a first for that matter. Aleatory was an ordinary town that made him wonder why he

had even stopped here to rest. His ultimate destination? Bangor, Maine. He was a West Coast man, but a man does what he has to do when looking for a job. Aleatory was on the East Coast and the last stop before his final destination.

It had taken him a few months after getting out of prison to find employment. Fairmount School in Bangor needed a janitor, and he fit the bill—a murder conviction on a man’s record can cause prospective employers to look away quickly, so a man takes what he can get. He had just finished fourteen lonely hours on this latest leg of the trip when Aleatory jumped up out of nowhere. It had seemed like a good place to get some sleep.

He rubbed his throbbing temples, swallowing hard. His clogged sinuses made his mouth hang open. Life certainly hadn’t turned out the way he had hoped.

AUTHOR’S BIO:

William Koonce’s educational background:

-B.S. Southern Illinois University.

-MA from Bellevue University

-First book: The Aging American Worker (1994)

-Second Book: Tall Man in the Hat (2004)

-Short Story: Jake (2004)

“...the first ebook that knocked my socks off.” Evo Terra, KFYI Talk Radio about William Koonce’s e-book Tall Man in the Hat

FAVORITE RECIPES OF CINDY BERGQUIST



Kroppkakor

(Swedish Palt)

Ingredients

2 lbs Potatoes
1 egg Yolk
1/3 Cup Flour
1 Teaspoon Salt

Filling:

1/2 lb bacon (most people use 1/2 lb salt pork--you'll see that listed in most palt recipes--I prefer bacon)

Wash, peel and mash potatoes well (by hand or in blender to a nice paste). Mix with egg yolk and flour. Fry bacon (salt pork), cut into small pieces.

Roll the potato mixture into balls (size is up to you, but fist size will do), inserting the bacon (salt pork) into the middle of each ball.

Place balls in boiling salted water for approximately 45-60 minutes. Timing varies depending on stove (gas or electric).

Cut up and serve with butter to taste.

Fun with left overs: Fried Pult: Cut ball into small pieces and place into frying pan. Fill frying pan with a thin layer of milk and some butter. Fry on medium/medium high until all the milk you've got a nice fluffy white covering over the pult.

Serve with butter to taste.

Excerpt of Cindy's Aleatory Story:

The Perfect Story

By Cindy Bergquist © 2006

The sun set an hour ago and the white lines on the endless highway blurred. Jessie yawned. The next exit to Aleatory was five miles ahead. It seemed as good a place as any to spend the night.

She pulled into Hill's Fuel Stop right outside the city limits. An elderly man came ambling out of the station as she pulled up to the pump.

"What can I do you for?" he asked.

"Fill it up, please," Jessie said, emerging from the car. "Where's the restroom?"

"Restaurant? The closest one is just inside Aleatory. Craving's To Go. Best meatloaf this side of Salem." He took off the gas cap.

Jessie raised her voice. "Not a restaurant. A restroom, bathroom?"

"Oh. Regular, right?" He nodded to the gas pump while reaching into the pocket of his greasy bib overalls.

"Yes, please," Jessie said as he handed her a key attached to a wooden paint mixing stick. "The bathroom?"

"Round the left. Watch out for the raccoon."

"Raccoon, right." Jessie forced a smile, not sure if he was telling a joke, or if she really needed to be on the lookout for an animal.

AUTHOR'S BIO:

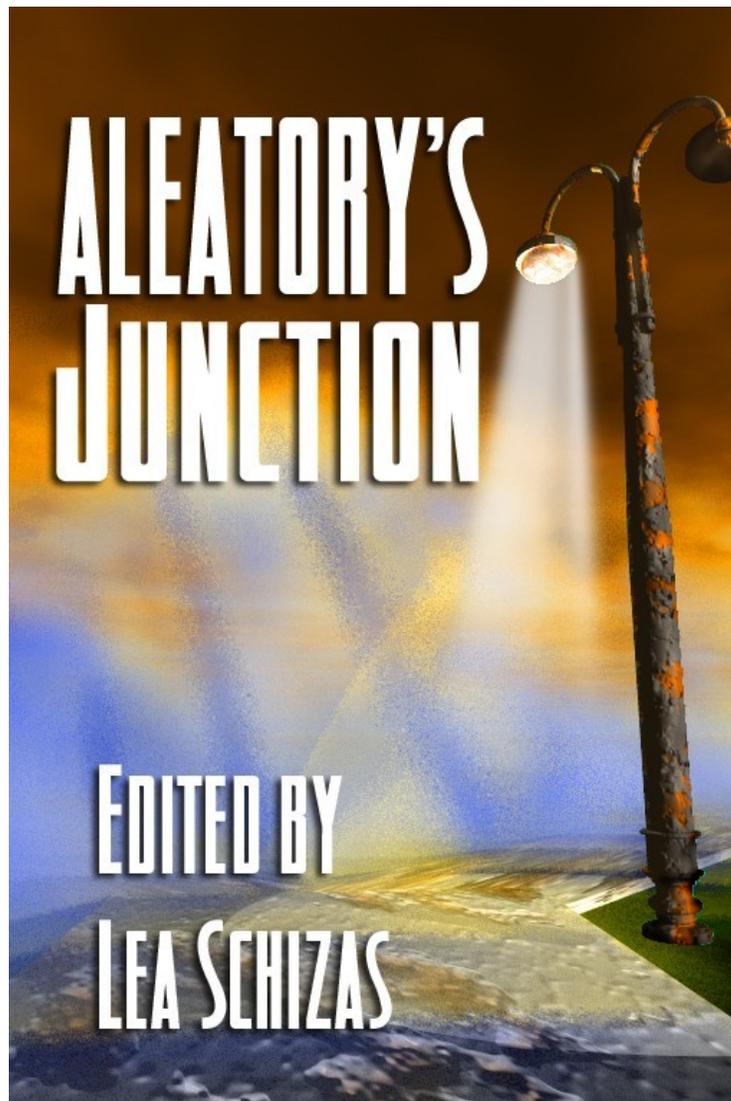
Cindy lives in St. Paul, Minnesota with her husband, son and two cats. She is currently working on a dark fantasy novel, is an editor for the online e-zine titled The Muse Marquee and works as a freelance copyeditor and promotional designer.

When she's not writing, she loves to read dark fiction novels, research vampire mythology and spend time with her family.

We hope you've enjoyed our *Craving's To Go Recipe* E-book along with our excerpts from *Aleatory's Junction*.

Make sure to stop by and visit our other available book, *The Muse On Writing*. For more information on the book and to purchase, link here:

<http://www.freewebs.com/themuseonwriting/>

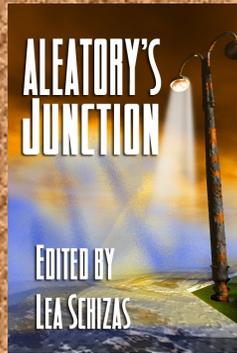


Aleatory's Junction

Cravings To Go



Aleatory Junction's
Complimentary
Recipe eBook



<http://aleatorysjunction.tripod.com/>

