

# Happy Thanksgiving



I know in some families Thanksgiving traditions include going around the table and sharing what we're thankful for in the past year. This year finding things have been a little tough. My husband lost his job back in May and with the loss came a loss of insurance coverage, the tightening of the belt and a massive shift in our daily lives.

While lamenting how horrible the fates have been to us that silly movie, *Pollyanna*, slipped into my mind. When times were the toughest, they played the Glad Game. I decided to give it a shot and here's what I came up with:

1. I'm glad that my husband's diabetes is under control and his medications are not criminally exorbitant.
2. I'm glad my near fatal accident was last year and not this one as we'd have drowned completely in trying to recover.
3. I'm glad my son, daughter-in-law and our little Alyx live so near by.
4. I'm glad for my writing—if it weren't for this escape I might well end up in prison...of course life insurance doesn't pay for homicide so....LOL
5. I'm glad that our daughter is working her heart out in high school with her grades, maybe she'll do well enough to get assistance so that she can still go to college.
6. I'm glad my parents still live close enough that we can spend time with them whenever the urge strikes...of course as soon as the deal in Arkansas closes...

Cheesy as it sounds, this little trick did work. I do feel better. I can plainly see it could be much worse!

How about you? what kinds of things are on your Glad List?

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In just a few months, **Demon's Fall** will be released and I'm more than a little anxious to see it come to fruition. I've worked hard on this little book. I'm totally in love with Andras, the demon with a heart. I've just recently finished the second round of edits on it. I am anxiously awaiting the arrival of the cover art. RP has the most talented cover artist I've ever seen. Every one of her covers has blown me away!

You wouldn't think that a simply little book would take so much work, would you? You pick up a book and get swept away in the story and it's an awesome pretty much flawless ride. But it takes months and months and MONTHS of work to produce that simple little book.

First is the writing phase—my favorite part. The creative process at it's most basic. Then after you've written the masterpiece you have to go through, make sure that it's perfect—all spelling and grammatical errors gone. All plot threads woven, nothing left unanswered. Then you send this to your editor. Sit for weeks while your stomach is tearing you up with the worry—is it good enough? Is it not?

If you sell it, the fun's just begun. There's round 1, 2, 3, (sometimes more!) of edits. Then the promotional side. You need to get out the name of the new book and get people interested in it.

Sometimes you have to rewrite the story before the contract is offered. This means unraveling it and ripping it apart so that you can fix it the way the editors want it. It's really a lot more work than just sitting at home, wrapped in a feathered boa eating bon-bons! ☺

Plus writing is hard for me because I'm constantly being distracted by something totally new and different. I was in process of editing when a new inspiration hit me. This one has no title, no blurb, it's merely a germ of an idea that has taken seed and planted in my brain. Its part therapy, part psychological thriller, and completely stress releasing.

It's sort of a *Burning Bed* meets *Groundhog Day* sort of idea. Until I have it more fleshed out, that's all I'm going to say on the matter. Be watching for updates!

**Morgan's Creek** was relegated to the back burner due to conflicts in real life but I plan to complete it by end of the year.

This month's newsletter is much shorter than usual. I wish I had more news to share but unfortunately, I'm behind on all my work. If only the real world would stop interfering with me!

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I thought I'd share a recipe with you for one of my family's favorite dishes. My kid brother has always been a picky eater but this recipe is one he dives into with obvious delight. My little Alyx has developed quite a taste for it as well:

### **Cranberry Jell-O Salad**

1 can jellied cranberry sauce  
1 (3 oz.) box raspberry Jell-O  
1 1/4 c. boiling water  
1 sm. can crushed pineapple, drained  
1/2 c. chopped walnuts

Add boiling water to cranberry sauce and Jell-O. Stir well. Add crushed pineapple and stir. Nuts can be used to top Jell-O salad or mixed with pineapple. Chill for a few hours. This recipe can be doubled and put into a 9 x 13 inch dish.

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I hang out all over the Internet. I'd really love it if you stopped by anyone of my spots and said hello. On the 7<sup>th</sup> of each month I post at the Resplendence Publishing blog *Gems of Romantic Fiction*, <http://resplendencegems.blogspot.com>.

I post almost daily at my blog, <http://jingerjackson.blogspot.com>. I have a website for my newsletters: <http://www.freewebs.com/jingersnews>

A website for excerpts (**PLEASE NOTE: This website is NC 18! By clicking here you certify you are 18 or older!**) <http://www.freewebs.com/jingerjackson>. Plus I Twitter at <http://twitter.com/JingerJackson>

Yep, I'm just a social butterfly—when I'm not buried hip deep in writing...research...or editing!

I do need to close for this edition. I'll see y'all next month!

HAPPY THANKSGIVING!

Hugz  
JJ