

# From the Desk of Elaine Overton

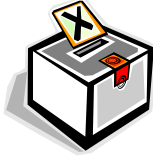
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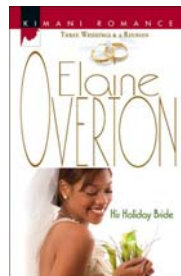
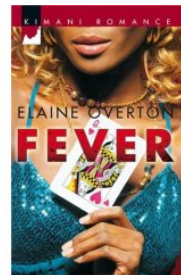
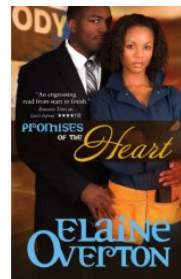
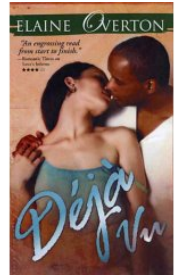
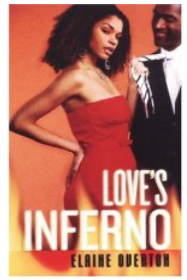
November 7, 2008

## Inspirational Quote

"Elections belong to the people. It is their decision. If they decide to turn their back on the fire and burn their behinds, then they will just have to sit on their blisters."



- Abraham Lincoln



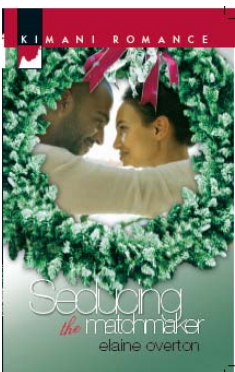
Dear Reader,


First, I want to say, **Happy Thanksgiving!** Now, let me say that I am a fairly optimistic person, but never once did I expect to see the election of the **1<sup>st</sup> AFRICAN-AMERICAN PRESIDENT** in my lifetime. Never once!! And yet, . . . there he stands . . . *Mr. President.* ☺ Wow!



In many ways, this is a bitter sweet moment, as I'm sorry my mother who grew up in the Jim Crow south, and who was an absolute political junkie was not here to watch this phenomenal race for the White House, I *know* she would've been glued to CNN & MSNBC watching for every bit of breaking news. Okay, enough about politics, I have a new book released this month!! ***Seducing the Matchmaker* is now in stores!**

So, pick up your copy today! Thanks to everyone whose already sent those wonderful emails. Thank you! Thank you! Thank you!



In these uncertain times, I am truly honored that you would spend some of your hard earned money on one of my books. As far as what's new, don't forget that I have scheduled my first **Conference call for 8:00 pm (est.) Thursday, Nov. 13<sup>th</sup>** - so, stop by and chat with me regarding any of my books, upcoming **\$10 Shell gas cards** will be giving away to the first 10 readers to call in! 

## Stuffed Pork Chops

- 6- loin chops
- 4 - slices of bacon
- ½ - cup chopped onion
- ½ - cup chopped bell pepper
- 1 - cup corn bread stuffing crumbs
- ½ - cup water
- ½ - cup shredded cheese
- Seasoning salt & pepper

Heat over to 350 degrees / make a pocket in each chop / cook bacon till crisp / stir in onions & peppers and cook till tender / stir in stuffing & water, mixing well / stir in cheese until almost melted / fill pockets with mixture / cook in same frying pan (turning once) until brown / place chops in ungreased pan and cover tightly with aluminum foil / bake 45 mins. / uncover and bake another 15 mins. (until inside chops is done) - and that's all it takes!!!!

**Dial-in number can be found on the appearance page of my website.** I'm doing a few book signings over the next few weeks, and hosting my first **Reader Appreciation Luncheon** next month. Now I will be co-hosting the event with **Karen White-Owens**. So, make sure to **RSVP** while there's still time. In **Feb-09** I'm doing a work shop at the **Macomb County Book Fair** at the **Mt. Clemens Library**. Details for all these upcoming events can be found on my site. Finally, coming in **April-09**, my next book ***Sugar Rush***. I'll be able to give you more information about it in the next few months. Continuing the tradition, I wanted to offer another holiday recipe (found on the internet). This one is for stuffed pork chops. A recipe so easy, even I can't screw it up. ☺ That's it for November, I hope you and your family have a wonderful **Thanksgiving Holiday**, and until next time . . .

Take care,  
Elaine