



## Warbreaker

#### By Brandon Sanderson

#### 24.6

Twenty years of peace are coming to an end for the Kingdom of Idris. Honoring the treaty made so long ago appears to be the only way to forestall aggression, but it means that one of the King's daughters must go to the neighboring country of Hallendran and marry their God King. Vivenna has prepared for years for the task, while her youngest sister Siri has whiled away her time. In a move that surprises many, the King sends Siri instead. Now she must learn how to survive in the strange city of T'Telir and its many colors, as well as become the bride to the most magically powerful ruler in the land. In a bold move, Vivenna steals away from her home and secretly makes her way to the neighboring capital in the hope that she can save Siri. Completely convinced of her ability to handle any situation, Vivenna rapidly finds herself overwhelmed in the new land and struggles to find a way to prevent what now seems to be an inevitable conflict with her home. Siri soon finds herself embroiled in the politics of the Gods, tempted by the many pleasures of being bride of the God King, and confused by her strange and powerful husband. Can two sisters, each in their own way, stop the conflict that is coming before war breaks out?

-June's meeting is on the 19th, in person, at the Simpson Library, Mechanicsburg (unless otherwise announced) and the book of the month is Warbreaker – Brandon Sanderson

-Cover art by Eric V. Hardenbrook

Check out the website at: watchtheskies.org or contact us at: wtsnewsletter@gmail.com

### **NEW RELEASES**

#### **JULY 2024**

STEPHEN ARYAN - The Blood-Dimmed Tide

**CATHERINE ASARO - The Down Deep** 

PAOLO BACIGALUPI - Navola

JUNO DAWSON - Queen B

**ALIETTE DE BODARD - Navigational Entanglements** 

SARAH BETH DURST - The Spellshop

MICHAEL FLYNN - In the Belly of the Whale

**GREGORY FROST - Rhymer: Hoode** 

LEV GROSSMAN - The Bright Sword

DEBORAH HARKNESS - The Black Bird Oracle

JOANNE HARRIS - The Moonlight Market

MARKO KLOOS - Descent

DEAN KOONTZ - The Forest of Lost

R.B. LEMBERG - Yoke of Stars

**JENN LYONS - The Sky on Fire** 

TOBI OGUNDIRAN - In the Shadow of the Fall

**CHERIE PRIEST - The Drowning** 

KEANU REEVES & CHINA MIÉVILLE - The Book of Elsewhere

**REBECCA ROANHORSE - Mirrored Heavens** 

ADAM ROBERTS - Lake of Darkness

DONNA SCOTT, ED. - Best of British Science Fiction 2023

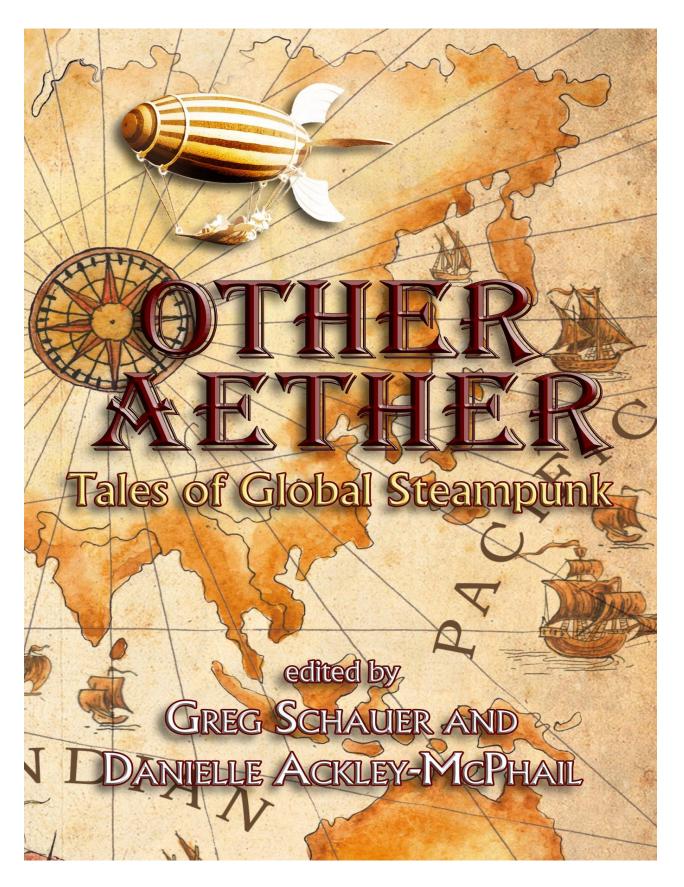
MICHAEL SHEA - Momma Durtt

PENG SHEPHERD - All This and More

ADRIAN TCHAIKOVSKY - Saturation Point

JANEEN WEBB - Scorpion Girl

TIMOTHY ZAHN - The Icarus Changeling



**AVAILABLE NOW** 

#### **NEWS OF THE REALM**

-Hershey Comicon – the sweetest Comic Con on Earth – will run from June 29<sup>th</sup>-30<sup>th</sup> at the Holiday Inn, Grantville, PA. Guests include Mark Morales, Bob McLeod, Scott Hanna, Geof Isherwood, Wayne Faucher, Deegan Puchkors and Chris Ring. Comic Sellers, Exhibitors, Cosplay, and more.

-Also, the same weekend – Horror on Main located at the Sheraton Harrisburg Hershey Hotel, Harrisburg, PA. Guests include Oded Fehr, John Russo, Daniele Serra, Jeffrey Reddick, Jeff Goodwin, Chris Alexander, and Rio Youers.



-Shore Leave 44, July 26<sup>th</sup>-28<sup>th</sup> has relocated to the Wyndham Lancaster Resort, Lancaster, PA and features such guests as Amanda Tapping, Teryl Rothery, Greg Grunberg, and Ingvild Deila.



-And at exact the same time - Confluence — Pittsburg's Literary Science Fiction and Fantasy convention will occur on July 26<sup>th</sup>-28th at the Sheraton Hotel Pittsburgh Airport Hotel in Coraopolis, PA. Guest of Honor will be New York Times Bestselling author, Richard Kadrey. Featured musical guest is Bonnie Gordon.





**HAPPY 10 YEAR ANNIVERSARY TO eSPEC BOOKS** 

#### A Kick in the Tastebuds

Here we are again with another of our multi-talented members! We all know Danielle as the triple threat author, editor and publisher but she also creates wonders with ginger. Danielle was gracious enough to chat with me about this venture.

#### What is Ginger KICK and how did you get started with it?

Danielle: Ginger KICK! is homemade flavor-infused candied ginger products. It started out of a cookie recipe I devised, Limoncello Coconut with Candied Ginger. I used to buy the ginger for the cookie but I was shopping with a friend one time and when I went to pick up a package he took it out of my hand and put it back, saying "That is so easy to make." So we went over and picked up some raw ginger root and that set me on the path of this madness. My first attempt doing it the way he said didn't turn out too good. It was too fibrous. But I looked up some how-to's and tried again and the result was amazing! Originally I had intended it just for my personal cooking use, but since I was making lemon-based cookies I thought, 'what if I add lemon to the ginger?' I was doomed from then on out. Of course, it was a learning process with plenty of bumps on the way.

## Growing and learning sound like part of the process. What is your favorite discovery so far? What is the worst flavor you've stumbled onto?

Danielle: I am going to answer those in reverse order. Really, I haven't run across any "bad" flavor in my pairings. All of them taste amazing and unique, though there are a few that I don't make as often for various reasons. One is Honey ginger, where I substitute honey for the sugar in the process. It tastes quite good, but when you are cooking it the honey itself kind of smells like vomit, kind of like a young mead can before it is really ready to drink. The other thing I tried was Pepsi ginger, which was a total fail. I tried this because I make a root beer ginger that is really good and the soda works fine in the process. I figured why not try Pepsi, since I like it. Unfortunately, some aspect of the soda reacted to the heat and it turned directly into hard candy, so my ginger was all stuck in a massive lump. Now, I will say, having said all of that, I do now make a Honey Habanero Ginger that is pretty awesome and for some reason I don't have the same problem with the smell when I make it, maybe because of the added compound of the pepper, which I cut in half and place in a cotton bag to

boil with the ginger. Some of my other, more unusual flavors are wasabi, umami, and coffee, the last of which is my absolute favorite and quite popular with fans of Ginger KICK!

Now... for your other question, one of the most important things I've learned is that ginger comes from all over the world and can have different properties depending on where it comes from. One of my best discoveries is that the common ginger... the big long nobby kind of ginger that most cooks feel is inferior due to the excess water content, is actually ideal for what I am doing because as you boil the ginger and the water is evaporated, the remaining flavor compounds and sugar are absorbed into the ginger making for a better taste and texture than if I had used the more delicate ginger with the lesser water content, because that tends to stay more fibrous.

## Do you have any flavors that have surprised you or given you a special reaction from a customer?

Danielle: Well, I already mentioned coffee, which takes everyone by surprise, and umami always has them intrigued (it is basically soy sauce ginger, but the process makes it taste like salted caramel!). Any of the alcohol ones get a reaction... spiced rum, mulled wine, apricot brandy... and Chai has to be one of the absolute favorites that people come back for time and again. Mostly, though, it is the ginger in general that draws a reaction. Because of my process--I cook to a texture, rather than a time, so the ginger is very intense, but also very tender, almost jelly-like--no matter what flavor people try, there is generally quite a reaction. Most of the time it is awe and delight as the so-named kick takes them by surprise, but occasionally it is a hard nope because the flavor is too intense for someone. At this point I make over fifty flavors and combinations, so there is a high chance that those who like ginger will find something to pique their interest.

#### Excellent stuff. Where can folks go to get some of your ginger creations?

Danielle: Mostly people find me at a local conventions, such as the upcoming Horror at Main in Harrisburg the last weekend in June and at the upcoming Shore Leave in Lancaster at the end of July, but I also have an order page on my online store: Ginger KICK! Flavor-Infused Candied Ginger | eSpec Books where I offer the ginger, simple syrup, granola, and chocolate-dipped

ginger. At events, I sometimes have other items, and occasionally I run Kickstarters to try new flavors and products like rock candy, toffee, cookies and beef jerky.



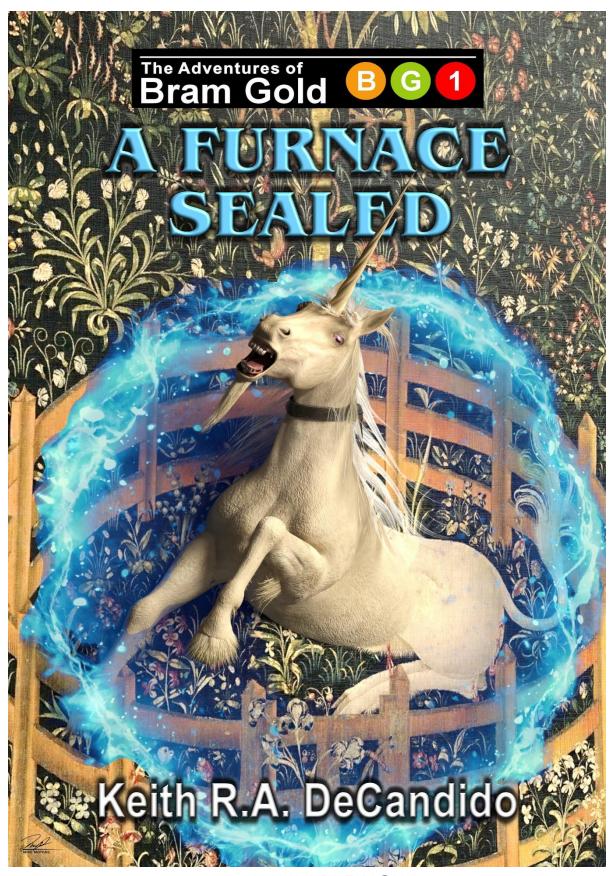
A very big thank you to Danielle for sharing this flavorful interview with us! Be sure to hit up her page or get out to one of our excellent local conventions to see her and pick up some candies along with some fantastic reads!

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# Tillyer's News of the High Frontier JUNE 2024

Still rolling, Perseverance is heading towards a river channel on the surface of Mars. It's a little challenging to plan for a drive on another world so many miles away, but the NASA team is ready to move on to some new terrain. What's peaked scientific interest in this particular area, nicknamed Bright Angel, is the outcrops, which are lighter in color than their surroundings. These appear to be rocks that were revealed by the long-gone river and could therefore be much older than the surface material. The decision about the destination was not without its problems. Boulders in the way brought the speed of the transit to a crawl as the AutoNav system onboard tried to find safe passage. Perseverance was redirected to another path taking it through dunes instead. That's not without its problems, since other rovers have gotten stuck in them, but fortunately, these were much smaller dunes. Once again up to speed, the rover was able to make good time to the target. This is a good reminder that even though it hasn't made big splashes in the news recently, the Mars exploration program continues to make daily progress and new discoveries.

While Earth was enjoying auroras brought about by the recent solar storms, it was a strong reminder that on Mars things are a bit different. Now mind you, there were still auroras on Mars as well, but the lack of a magnetic field, which on our world tends to deflect charged particles emitted by the Sun, makes for a different outcome. The light show was planetary instead of limited to Northern regions and Mars got plenty of incoming radiation. NASA has plenty of working devices to measure this. The MAVEN orbiter recorded incoming particles from the storm. The solar storms caused the atmosphere to heat and expand as well. Even the Curiosity rover's cameras showed streaks as charged particles fell through the much thinner atmosphere of Mars. Just to give you an idea of the incident radiation, if you stood next to the rover, you would have received as much radiation as taking around 30 x-rays. Pictures from devices on the planetary surface all degraded due to the streaking caused by in falling charged particles. The Odyssey orbiter was briefly offline when the camera it relies upon to maintain its orbit was overwhelmed. Scientists are of course studying the data they have gathered since it will help them determine the possible effects of such storms on long-term habitation. Potential safe areas include lava tubes and cliffsides could help shield humans on Mars. There is also a concern about the amount of damage done to plants colonists might farm. People in transit from Earth to Mars would bear the brunt of such a storm and ships would require additional shielding. All of these are things that we probably weren't considering when looking at the pretty lights in the sky ...

