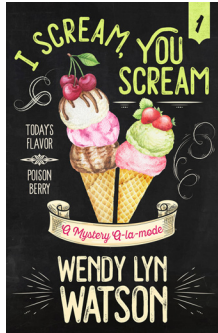
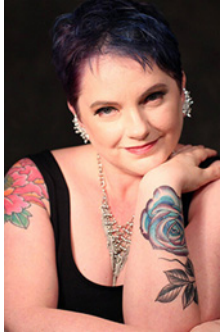




I SCREAM, YOU SCREAM

A Mystery A-la-mode #1 | Wendy Lyn Watson



Tallulah Jones's ice cream parlor, Remember the A-la-mode, is struggling, and she's stooped to catering a party for her sleezeball ex-husband and girlfriend. Worst of all? Her dreamy high school sweetheart shows up on her front porch, swirling up feelings Tally doesn't have time to deal with. Things go from ugly to plain old awful that new girlfriend turns up dead. With the help of her hell-raising cousin Bree, her precocious niece Alice, and her long-lost-super-confusing love Finn, Tally has to dip into the heart of Dalliance, Texas's most scandalous secrets to catch a murderer.

Author Bio:

Despite some serious temptation, the only thing Wendy Lyn Watson has killed so far is a pint of ice cream. Well, pints. Plural. A lot of them. When she isn't tasting her way from chai ginger chip to balsamic strawberry to Mexican vanilla, Wendy teaches American government and constitutional law to college students. She lives in a completely neglected historic home in North Texas with the most patient man in the world and the Tabby Congress (Tiberius, Blaze, and Squeak-a-Doodle). Between teaching, writing, volunteering with the Modified Dolls, and more, life is busy but the cherry on every single sundae.

The Mystery A-la-mode Series

I SCREAM, YOU SCREAM (#1)

SCOOP TO KILL (#2)

A PARFAIT MURDER (#3)

Author Appearance Opportunities:

- FaceTime
- Conference Call
- In-Person

Wendy will happily attend in person if it fits these travel parameters:

Book groups in the greater Dallas-Fort Worth Metropolitan Area and, occasionally, in Oklahoma City; Portland, Oregon; and Grand Rapids, Michigan.

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DISCUSSION QUESTIONS:

1. At the beginning of the book, Tally is willing to swallow her pride in order to save her business. Do you think you could do the same thing in her shoes?
2. One of the defining moments in Tally's life was her decision to say goodbye to Finn at the Tasty Swirl when they were in high school so that she could take care of her mother and he could go off into the world. Do you think she made the right choice?
3. In fact, one of the themes of the book is that the decisions of our past are hard to shake. They follow us into the future. Is there a moment in your life that you look back on and wonder "what if?" How does that moment, that decision, affect you today?
4. Tally and Bree are as close as dammit is to swearing, but their personalities are pretty far apart. Which cousin do you identify with the most? Why?
5. Wayne Jones has a lot of flaws. A lot. If you were Tally, would you have lied to protect him? Do you think Wayne is redeemed – at all – by the end of the book?
6. If you were casting the book as a movie, which actors would you cast for the various lead parts?
7. If you could ask the author one question about the book – how it was written, the choices she made, anything – what would it be?

PAIRING MENU

The Mysteries a la Mode are set in North Texas, ground zero for amazing Tex/Mex food. For a savory dinner party, offer corn chips, guacamole, margaritas, fresh salsa, and enchiladas (recipe below).

If your tastes run to the sweeter end of the spectrum, go for a decadent sundae bar. Below you'll find recipes for three killer sauces (including the tropical sauce from *I Scream, You Scream*) sure to melt your guests' hearts.

Crazy Simple (and Slightly Strange) Enchilada Casserole

1 recipe enchilada sauce
1 recipe potato filling
1 recipe pinto bean filling
18 6-inch corn tortillas

Enchilada Sauce

1/4 cup vegetable oil
2 Tbs. flour
1/4 cup chili powder
1 (15 oz.) can tomato sauce
1 1/2 cups vegetable broth
3/4 tsp. ground cumin
1/2 tsp. garlic powder
2 oz. Mexican chocolate
salt to taste

Heat oil in a skillet over medium-high heat. Stir in flour, reduce heat to medium, and cook until lightly brown, stirring constantly to prevent flour from burning. Stir in chili powder, then slowly mix in veggie broth, getting rid of any lumps. Stir tomato sauce, cumin, and garlic powder into sauce and continue cooking over medium heat approximately 10 minutes, or until thickened slightly. Stir in chocolate to melt. Season to taste with salt.

Potato Filling

1 bag frozen, steam-in-bag russet or sweet potatoes*
10-16 oz. frozen chopped spinach, thawed (whatever size your grocery store carries!)
1 tsp. cumin
1/2 tsp. garlic powder
dash of ground chipotle or cayenne

Press as much water out of the spinach as you can (put it in a colander and press with the back of a spoon). Mash the potatoes with a fork or a potato masher; they don't need to be smooth, just mushed a bit. Stir in the spinach, cumin, garlic powder, and chipotle/cayenne.

* In the alternative, use 2 pounds russet or sweet potatoes, peeled, diced, and boiled in salted water until tender.

Pinto Bean Filling

1 can pinto beans, drained and rinsed
1/2 cup fat free refried beans
1 (14.5 oz.) can diced tomatoes
1 cup frozen corn
1 tsp. chili powder
1/2 tsp. cumin
1/2 tsp. garlic powder

Mix all ingredients together in a small saucepan, mashing some of the beans with the back of a fork. Heat over medium-low flame until hot.

Assembly

Preheat oven to 350. Spray a 9x13 pan with a little non-stick spray and spread about 1/2 a cup of enchilada sauce in the bottom. Arrange 6 corn tortillas on the bottom, tearing and overlapping so that the whole bottom of the pan is covered. Spread 1/2 of the potato filling on the tortillas. Ladle half of the pinto filling over the potatoes and drizzle about 1/2 a cup of the enchilada sauce over the pintos. Repeat with another 6 tortillas, the rest of the potatoes, pintos, and another 1/2 cup of sauce. Top with the last tortillas and ladle the rest of the sauce over the tortillas so they are totally covered.

Bake, uncovered, 30 minutes.

A Mystery a la Mode Sundae Extravaganza

Below you will find a trio of sauces to round out a sundae bar. Provide a high quality vanilla ice cream, some small-diced fruit (strawberries, bananas, maybe some pineapples), whipped cream, cherries, and some nuts (opt for something a little fancier than peanuts: maybe slivered almonds or chopped walnuts). Boom. A sundae bar to end all sundae bars.

Coconut Sauce

1 14 1/2 ounce can lite coconut milk
2/3 cup sugar
Zest of 1 medium or 2 small limes
3 tablespoons lime juice
3 – 4 tablespoons grated fresh ginger with juice
1 heaping tablespoon arrowroot powder



Mix arrowroot with a quarter cup of the coconut milk to make a slurry, and set aside. Combine the remaining ingredients in a small saucepan. Gently bring to a boil, then remove from heat and allow to steep for about 15 minutes. Strain the sauce to remove the zest and ginger, and return to the saucepan. Bring the sauce back to a boil, whisk in the arrowroot slurry, and, as soon as the sauce starts to bubble, remove from the heat and allow to cool. (Add a little green food coloring if you want to get that Wayne's Weed and Seed green.)

For even more ginger heat, make the sauce the day before you serve it and refrigerate overnight.

Cheater Salted Caramel Sauce

4 tablespoons butter
1 cup brown sugar
2/3 cup heavy cream
2 teaspoons vanilla extract
1 teaspoon rum extract (optional)
1/4 - 1/2 teaspoon kosher salt

Melt butter in a small saucepan over medium heat. Add brown sugar and whisk until the mixture is well combined, thick, and slightly shiny (about 2 minutes).

Whisk in cream, and continue to cook over medium heat, whisking occasionally, until the mixture starts to bubble (about 2 minutes). Remove from heat and whisk in extracts and salt.

Mix and Match Hot Fudge Sauce

1 13 ounce can evaporated (not sweetened condensed) milk
1 cup sugar
12 ounces chocolate chips (semisweet or dark)
2 tablespoons butter
3 - 4 tablespoons rum, bourbon, or Irish cream; 2 tablespoons crème de menthe or favorite schnapps; or
2 teaspoons good vanilla

Combine first three ingredients in a saucepan and heat over medium heat, whisking constantly, until chocolate is melted. Bring to a boil and cook for 1 minute. Remove from heat and whisk in butter and flavoring. It is that easy.

TOP CRITICAL REVIEWS

“This lighthearted peek into small-town secrets and rumors carries enough good humor, emotional honesty, plot twists, and recipes to entertain and satisfy.” — *Publishers Weekly*

“A delightful amateur sleuth who is not only exciting but also never melts down.” — *Midwest Book Review*

“Watson takes the mystery reader on a wild Texas stampede in *I Scream, You Scream*...Humor abounds and the novel features lively, interesting characters.” — *Gumshoe*

“Readers will just adore Tally and her no-nonsense attitude. *I Scream, You Scream* is an enjoyable visit to small-town Texas with a helping of murder to boot.” — *Fresh Fiction*

SHARE PHOTOS

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