



Page 32 Publishing

Melissa M. Burch

January
2025

The Three Bears, Blondie, and Their Spaghetti

2024 Roundup!

Launch Party for The Three Bears,
Blondie, and Their Spaghetti!

Canterbury Spring Market

Teacher Kasie podcast

Orange Otter Toy Store Storytime

Daddy Bear reads at bedtime

Rainbow Factory Storytime

Riverwood Market

Columbia County Library

Grovetown Library Storytime

CSRA Kids event

Mix at 3 WRDW

Ronald McDonald's House

Fairytale Dreams Augusta Storytime

Chick-fil-A Story and Craft

Augusta Market

Maribeth's Bookstore book signing

Baby & More Expo

Fairytale of Augusta Bookfair

Bailey published Magnasia's Redemption

Evans Lifestyle Magazine

Stuffed Animal Sleepover/Storytime

Spaghetti meals for Helene victims

Petsense Fair

Jack O Lantern Jubilee

Halloween books for trick-or-treaters

Acon

Children's Hospital of Georgia donations

Canterbury Holiday Market

12 Days of Book-mas!

Authors of Augusta Holiday Dinner

SRP Holiday Buzzar

Madison Heights Tasty the Snowman
contest

and met countless amazing people!

National Spaghetti Day January 4th



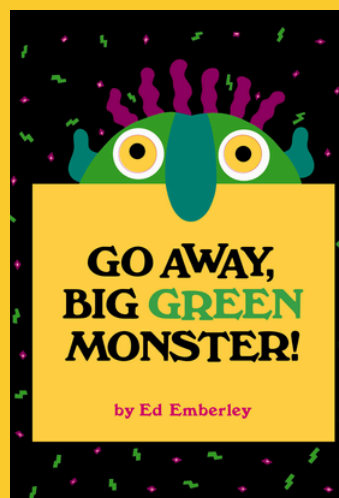
Enter to
Win



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Drawing is Jan 25th

My Current Read



My kids (current)
favorite book



Mama Bear Tip:

Blend veggies to sneak extra nutrients
to your sauce.

Winter Baked Chili Spaghetti



Ingredients

- 1 pound ground beef
- 1/2 cup chopped onion
- 2 garlic cloves, minced
- 3 cups tomato juice
- 1 can (16 ounces) kidney beans, rinsed and drained
- 6 ounces spaghetti, broken into 3-inch pieces
- 1 tablespoon Worcestershire sauce
- 2 to 3 teaspoons chili powder
- 1 teaspoon salt
- 1/2 teaspoon pepper

Directions

Preheat oven to 350°. In a large skillet, cook the beef, onion and garlic over medium heat until meat is no longer pink; drain. Transfer to a greased 2-1/2-qt. baking dish; stir in the remaining ingredients.

Cover and bake for 65-70 minutes or until spaghetti is just tender. Let stand, covered, for 10 minutes

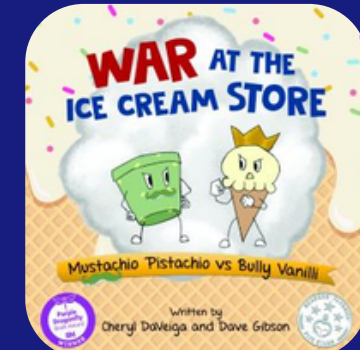
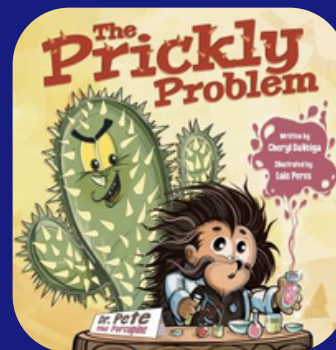
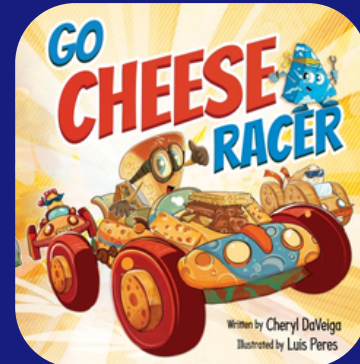
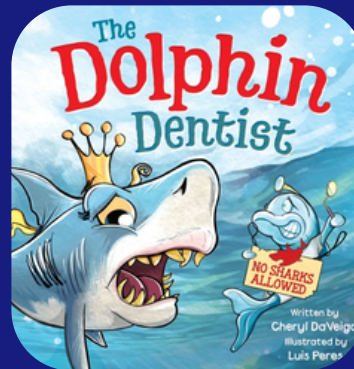
<https://www.tasteofhome.com/recipes/chili-spaghetti/#RecipeCard>

Guest Author

Cheryl DaVeiga



an award-winning songwriter
and children's book author



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