

The Gates of AURONA

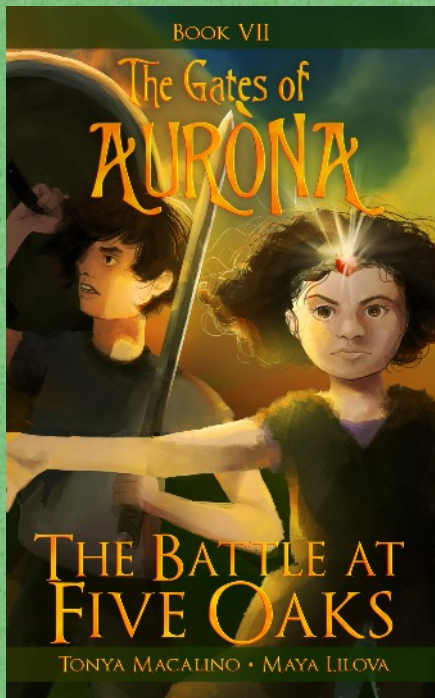
TREAT RECIPES:
THE BATTLE AT
FIVE OAKS

Treat Recipes

The Battle at Five Oaks,

Book Seven of The Gates of Auróna Series

written by Tonya Macalino illustrated by Maya Lilova



KNOW YOUR PEOPLE'S SECRET HEART, HEAL YOUR OWN...

The final battle has begun. Hannah and Cameron must lead the Hillsboro Army against the mad sorcerer, Spina de Mül. But will this be a battle doomed to repeat their family's tragic history?

Or will Hannah and Cameron finally find a way to defeat three thousand years of Spina de Mül's rage?

*"CLANG, CLANG, CLANG:
THE SWORD AGAINST THE GOLDEN GATE.
THE TREASURE WAITS WITHIN."*

Step into our kitchen, dear reader.

You may not be able to step through the pages into our kitchen, but through these pages, we can bring our kitchen to you!

In this adventure, Hannah and Cameron's community uses food to do what food does best: create bonds between people. Whether it is share Thai Iced Teas or cooking over a bonfire when the power goes out, food brings people together, slows them down, and encourages them to share their stories.

Come gather around the campfire, fellow adventurer!



Jack's Restorative Thai Iced Tea



Hannah, Cameron, and Bridget are exhausted after battling the crowds. Jack cheers them up with some cold tea and an inspiring speech.

"I DON'T KNOW. THIS YOUR EXPERT. YOU ALWAYS TALK TO PEOPLE. GO TALK TO PEOPLE. YOU KNOW RIGHT ONE. YOU FIND ANSWER. THEN MAYBE HUGE BIRD TURN ELECTRICITY BACK ON. SAVE MY INGREDIENT. YOU BE HERO,"

INGREDIENTS

- 1 TBSP black tea leaves such as Assam
- 1 TBSP smoky black tea leaves such as Lapsang Souchong
- 1 piece star anis
- 2 pods cardamom
- 1 cinnamon stick
- 3 cloves
- ¼ tsp tamarind powder if you like more sour contrast with the sweetness
- 1 ½ cup boiling water
- ½ tsp almond or vanilla extract
- 2 TBSP sugar
- ½ cup evaporated milk

INSTRUCTIONS

Place teas and spices into a two-cup glass measure. Pour boiling water over the top. Allow to steep for 5 minutes.

Strain out solids. Stir sugar and extract, mix until dissolved.

Pour sweetened tea over 2 glasses of ice. Top with a quarter cup of condensed milk each.

Now you are restored and prepared to face your next battle!



Road Food



Hannah, Cameron, and the army of Hillsboro march for seven miles to reach the Five Oaks. Good thing they brought boxes of Bridget's famous Road Food in their backpacks!

“THE ARMY OF HILLSBORO GREW WITH EVERY NEIGHBORHOOD THEY PASSED. GROWN-UPS, KIDS, OLDER FOLKS, A STRING OF PRESCHOOLERS. THEY ADDED WHEELCHAIRS AND STROLLERS AND WAGONS, WALKERS AND CANES. .”

INGREDIENTS

- 1 bag semisweet chocolate chips
- 1 equal amount pecans
- 1 equal amount Corn Chex
- 1 equal amount Annie's Honey Wheat Pretzel Bunnies
- 1 equal amount dried, unsulfured mangos, cut into small pieces

INSTRUCTIONS

- Pour all ingredients into a large bowl. Stir.
- Divide Road Food between several reusable containers.
- You are now prepared for adventure!





Campfire Supper Packets




Nearby restaurants find clever ways to use the bonfires to create meals from their unrefrigerated foods. "HANNAH WONDERED IF FIVE OAKS HAD EVER SEEN SUCH A CELEBRATION. OUT IN THE DEEP NIGHT, SEVERAL MORE BONFIRES HAD SPRUNG UP. FROM SOMEWHERE, FOOD HAD APPEARED."

INGREDIENTS: MEAT PATTIES

1 lb ground beef
1 lb ground pork
2 TBSP Dijon mustard
1 tsp basil
Black pepper

INGREDIENTS: TOPPINGS



Sliced carrots
Canned green beans
Canned sweet corn
Thinly sliced russet potatoes
Salt & pepper
* Shredded cheddar

INSTRUCTIONS

Mix meat patty ingredients together and divide into five portions. Shape into patties and place at the center of a large piece of greased tin foil.

Each bonfire attendee can choose from the toppings to create their own special dinner packet. Seal the packets by drawing two sides together over the top of your pile of veggies and meat. Roll the two sides together. Then roll the two remaining open ends until you are certain you will have no leaks.

Place the packets in the coals along the outside of the fire for around 30 minutes, rotating them every so often.

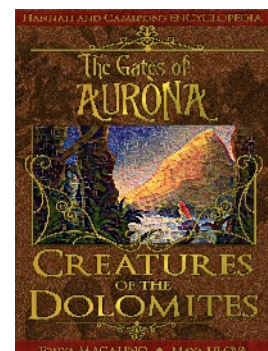
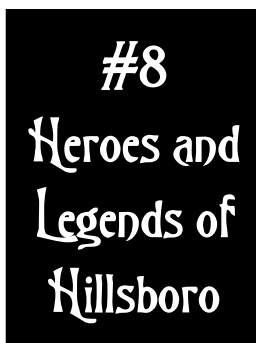
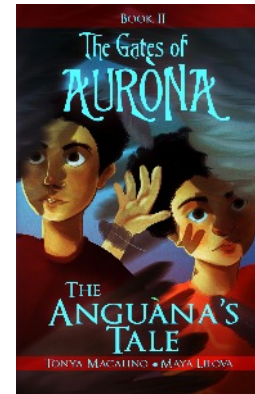
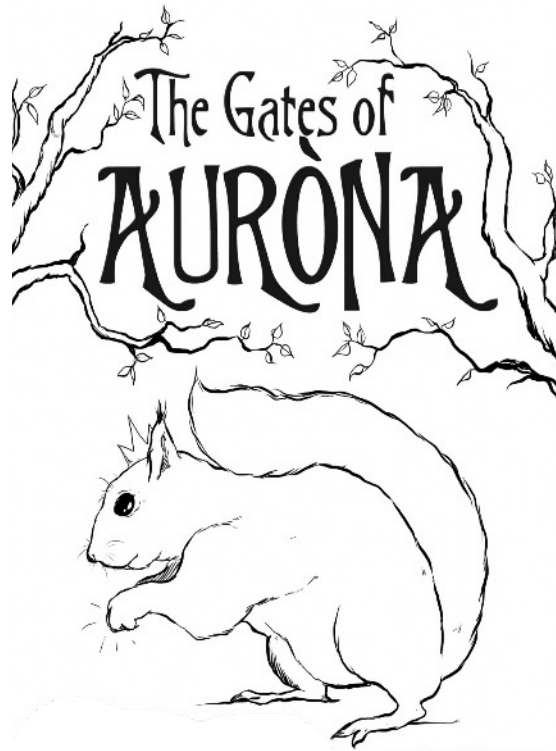
Have a parent check the meat for doneness before eating.

Add your shredded cheese just after opening your packet for best results!

Don't have a bonfire? An oven set to 375° F will work just as well! (Be sure to use a cookie sheet under your packets to prevent spills.)



Collect all 10 Books!



Check www.TonyaMacalino.com for release dates.

THE GATES OF AURÓNA TREAT RECIPES: THE BATTLE AT FIVE OAKS

Text:

Copyright © 2019 by Tonya Macalino

Cover and Illustrations:

Copyright © 2019 by Maya Lilova

All rights reserved.

For information, address Crystal Mosaic Books, PO Box 1276 Hillsboro, OR 97213
or tonya@tonyamacalino.com