



# HELMUTH, speaking for Boskone

Friday Evening \* February 18, 2011 Boskone 48



## Program Changes:

### Cancelled:

Robert Kuhn reading, Fri 8:30 pm  
Neil Clarke reading, Sun 1 pm  
Michael Swanwick reading, Sun 1:30 pm

### Added

Robert Kuhn to "Sword and Sorcery Today," Sat. noon  
Janice Gelb to "Writer vs. Copyeditor," Sat 2 pm  
Myke Cole to "Playing with Dice," Sat 3 pm  
Jean Rossner to "Why There Is No Jewish Narnia," Sat 3 pm  
Myke Cole to "A Good Death," Sun 2 pm

\* On Saturday night the **Anime/Video** program (with a focus on World Domination) will be in Dragonslair in the Galleria, not in Carlton as listed.

Boskone also thanks Lisa Hawkrige for helping to put this program together.

\* **Autographing**: in the Galleria near the Hucksters' Room (hint, hint!). If there is a line, you are limited to 3 books' being autographed at a time.

\* **Charlaine Harris** Autographing moved from 9 pm to 10 pm Friday.

\* Pocket Program listing for the **Hymnal Filk** (7:30 pm, Grafton room) is outdated. "Geek Filk: Get In Touch with Your Inner Geek" was last year's theme. This year's theme is "Filk Gets Religion: Sing About Your Favorite Gods and Goddesses."

### **BOSKONE BOOK -- IMPORTANT INFORMATION**

Please note that 140 copies of the boxed Boskone book, numbered and autographed by the GOH and the Artist, were printed. They are available for sale at the NESFA Sales Table.

A third party has ordered all the unsold copies of the boxed book after Boskone is over. If you want a Boskone boxed book at the discount price, we strongly recommend that you buy it at the Convention. We do not expect the boxed book to be available from NESFA after the Convention.

800 copies of the numbered trade edition were also printed. We have a significant post-Boskone order. How long this edition will be available through NESFA is an open question.

## **Wi-Fi!**

For people who have paid for the WiFi in their hotel rooms, the signal coverage **does** extend into the Galleria, so you can continue to use the hotel WiFi there.

## **Dragonslair Needs You!**

Dragonslair craves fresh blood! Do you have kids? Are you a child at heart? Do you like to play with kids' stuff when nobody's watching? Then come on down to Dragonslair, where you can hang out and see cool kids' stuff, and earn volunteer hours. Come talk to us at the place where everybody can be a kid!

## **What is Dragonslair?**

DragonsLair is a place for kids' activities and programming. Any child between the ages of 7 and 12 with a membership may attend. Story-telling, sing-a-longs, sessions with Higgins Armory people, crafts and readings are among our activities. Please note that DragonsLair does not take responsibility for keeping kids from wandering off, so we aim it at somewhat older/presumably more "free-range" kids. A younger child (age 5 or 6) could probably be in DragonsLair on his or her own. If not, an adult could stay with the child and be at Dragonslair together.

## **Kaffeeklatsches and Literary Beers**

Locations of **Literary Beers** will depend on time. Check with Program Ops in the Galleria (where you sign up for the Literary Beers) for the correct location.

## **Discussion Groups**

If you would like to organize a discussion group, or any other "Birds of a Feather" event, please do so! Go to the Program table in the Galleria, to see when spaces (tables, possibly even some rooms during off-hours) are available. With advance notice, we can even tell people about it via Helmuth!

## **Restaurant notes!**

\* Legal Test Kitchen is closed due to flooding.

\* On the Boskone LiveJournal community (<http://community.livejournal.com/boskone>), LJ user Radioactivered has posted a list of several restaurants, including one Thai and one Indian restaurant, that will deliver to the Convention Center. Thanks to Radioactivered! (There may be more by the time you read this. Or there may not.) Bon appetit! Note that this community often has useful information about the con. You do not need to be an LJ member to read postings.

## **Recipe : Poppy-Seed Cake**

- 1) Combine one 2-oz. jar (1/2 cup) poppy seeds with  $\frac{3}{4}$  cup milk, and let stand at room temperature 3-4 hours.
- 2) Let come to room temperature: 3 eggs and  $\frac{3}{4}$  cup (1  $\frac{1}{2}$  sticks) butter.
- 3) Grease and flour an 8  $\frac{1}{2}$  x 4  $\frac{1}{2}$  x 1  $\frac{1}{4}$  -inch pan. Preheat oven to 350.
- 4) Add butter, eggs, 1  $\frac{1}{4}$  cups sugar, 1 tsp vanilla, 2 tsp baking powder, and 2 cups (sifted) flour to poppy seeds and milk. Beat at medium speed for 1 minute. Pour into prepared pan.
- 5) Bake for 1 hour 15 minutes, or until center springs back when lightly pressed. Cool in pan for 5 minutes, then loosen around edges and turn onto rack to cool. Sprinkle with powdered sugar if desired.

**☒ Please do not remove any balloons from the Galleria until after 2 pm Sunday afternoon. Thank you! ☒**