

A Convenient Adventure

CONVENIENT
RISK 



A Novel by
Sara R. Turnquist

About Sara R. Turquist

Sara is a coffee lovin', word slinging, clean Historical Romance author whose super power is converting caffeine into novels. She loves those odd little tidbits of history that are stranger than fiction. That's what inspires her. Well, that and a good love story.



But of all the love stories she knows, hers is her favorite. She lives happily with her own Prince Charming and their gaggle of minions. Three to be exact. They sure know how to distract a writer! But, alas, the stories must be written, even if it must happen in the wee hours of the morning.

Sara is an avid reader and also enjoys reading clean Historical Romances when she's not traveling. Her books range from the Czech lands to the American Wild West and from ancient Egypt to the early 1900s. Some of her titles include *The Lady Bornekova*, *Hope in Cripple Creek*, *The General's Wife*, *Trail of Fears*, and the *Convenient Risk Series*.

Website: <https://saraturquist.com/>

X: @SaraRTurnquist

Facebook Author Page: @AuthorSaraRTurnquist

Pinterest: @SaraRTurnquist

YouTube: @SaraRTurnquist

Q&A With Sara Turnquist

What drew you to the setting of a cattle drive in the late 1800s Southwest?

- I knew I wanted to tell Samuel's story, like a "coming of age" story, and I knew I wanted the title *A Convenient Adventure*. The more I researched this time period and location, the more a cattle drive fell into place.

What kind of research did you do to portray the realities of a cattle drive?

- I watched several TV episodes and movies featuring cattle drives to get a general feel for it. Then I did intense research on the chuck wagon and cooking on the trail, the route they would have taken, and the stops and dangers along the way.

Were there any surprising challenges or dangers of cattle drives that shaped your story?

- When they reached the Dragoon Mountains, and I was doing research on these geographical features, I discovered the petroglyphs...or rock drawings from ancient cultures. It fascinated me, and I knew I had to include them.

Were there any surprising challenges or dangers of cattle drives that shaped your story?

- When they reached the Dragoon Mountains, and I was doing research on these geographical features, I discovered the petroglyphs...or rock drawings from ancient cultures. It fascinated me, and I knew I had to include them.

You have a love triangle in this book. What makes a love triangle compelling without becoming frustrating for readers?

- I think the point of the love triangle is to introduce tension and a little question in the reader...who will end up together. But it's not meant necessarily to mask the growing feelings between the two that will end as a couple. I wondered, with as close as Samuel and Nisto were, what would happen if they were pitted against each other. But, as it turned out, there was so much more between them than caring for the same woman.

What emotional stakes did you want readers to feel as the heroine made her choice?

- The struggle between a father who was making dangerous and bad choices, while he had never been good to her...and the reality that he was all she had in the world. It's often good for conflict and tension in the story to bring about a conflict of values for the heroine or hero...in this case...what is right vs. loyalty to her father.

Q&A With Sara Turnquist

How did you balance independence and vulnerability in your heroine?

- She has had a rough upbringing, leading to an independence of sorts (having no one to really lean on emotionally) and a hardness. So her development was the ability to soften and be vulnerable. Nisto's caring, gentle nature and his own struggles helped bring that out.

What qualities set the two love interests apart beyond the obvious?

- They have a lot in common, having lost loved ones. But they developed differently...Nisto has his sister and them having found a "family" that loves them and takes care of them. While Maddie's life became isolated and difficult emotionally. Almost like a similar inciting event early in their lives that took different trajectories. They find healing and belonging with each other, though.

How did faith influence the characters' decisions or relationships on the trail?

- Nisto's faith is solid and sure, creating a contrast to both Samuel's more emotionally impulsive ways and Maddie's skepticism.

Activity

Write a “Dear Author” letter.

Write a letter to the author detailing what you liked best about the love triangle resolution, character development, or the historical setting.

You can even send it to Sara at sara@sareturnquist.com

Dear Sara,

Discussion Questions

Read these questions in your book club and talk about your answers.

- What aspects of life on a cattle drive stood out most to you?
- How did the harsh environment shape the characters' decisions and relationships?
- How might the story have been different in another setting?
- What qualities made each love interest appealing or flawed?
- Did the final romantic choice feel satisfying and believable?
- How did the heroine grow over the course of the journey?
- Were there moments when you agreed—or disagreed—with the heroine's decisions?
- Which character did you connect with most, and why?
- What external challenges (weather, danger, trail life) had the biggest impact on the story?
- How did the story portray making difficult choices when emotions are involved?

Dear Reader

Thank you, as always, for coming along on this adventure. I loved how these characters grew and changed. Showing that faith is a steady undercurrent and love can be a balm to a wounded soul. I pray that you found meaning in that and related in some way to one of the characters in their struggle or redemption.

I enjoyed incorporating the unexpected. This series has somewhat shown the Apache to be (as they historically were said to be) more of a warring Native American nation. But yet, they had a perspective and perhaps needs in the actions they took. In this case, they had very real basic needs and the need for revenge came from a reasonable, relatable place. In the end, we see the possibility of peace even amongst groups that were typically enemies.

All in all, I want to shine a light on how faith, hope, and truth can be a guide and an assurance within us all. I do pray that you have found that to be the case as well. Thank you again for following along with these characters, their heartache and brokenness, and their redemption.

Warmly,

Sara



Book Club Menu



Maddie's Ash Cakes

- 1 cup buckwheat flour
- 1/3 cup cornmeal muffin mix
- 1/4 cup chopped walnuts
- 1/4 cup fresh or frozen berries
- 2 Tbsp water

Directions

- In a small bowl, combine together the buckwheat flour and cornmeal muffin mix.
- Add the chopped walnuts into the dry mixture.
- Slowly, add a small amount of the water and begin combining the dry mixture into the water.
- When the mixture is just beginning to stick together, add the berries.
- Continue adding water, small amounts at a time, until the mixture doesn't stick to your fingers.
- If you add too much water, add more buckwheat flour into the mixture until the proper consistency is reached.
- Separate into four pieces and roll each piece into a small, golf ball-sized ball.
- Pat them down into tortilla-like patties, about a quarter-inch thick.
- Place the patties carefully on the white ash, turning after 3-4 minutes to cook the other side.
- Carefully remove the patties once both sides are done, brush off any excess ash.
- Top with butter, honey, maple syrup, crushed fruit, powdered sugar, or your favorite sweet topping, and Enjoy!

<https://cookingonthewildwestfrontier.com/ash-cake/>



Eli's Cowboy Coffee

- Cold water
- Coarse coffee grounds
- A pinch of salt (optional, but old hands swore by it)

Directions

- Fill the pot. Pour cold water into your coffee pot – enough for however many tin cups you're planning to fill.
- Add the grounds Toss in a generous handful of coarse coffee grounds. Cowboys didn't measure with spoons – they measured with instinct. (If you want a modern guide: about 2 tablespoons per cup of water.)
- Bring it to a hard boil Set the pot right over the fire and let it roll into a full, rattling boil. This is what gives cowboy coffee its grit and backbone.
- Pull it off the flame Once it's boiled good and proper, take it off the heat and let it settle for a minute.
- Settle the grounds Splash in a tiny bit of cold water – just a couple tablespoons. This drops the grounds to the bottom like magic.
- Pour slow and steady Tip the pot gently so the grounds stay put. Serve it hot, black, and strong enough to wake a sleeping steer.

<https://cookingonthewildwestfrontier.com/cowboy-coffee/>



Samuel's Sausage & Sweet Taters

- 1 lb smoked sausage, sliced into rounds
- 2 large sweet taters, peeled and cubed
- 1 medium onion, chopped (optional)
- 2 tbsp cooking oil or bacon grease
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp paprika or chili powder (optional)
- 1/4 cup water or coffee to steam/soften taters if needed

Directions

- Heat the Skillet Place a cast-iron skillet over medium heat (or a steady campfire) and add oil or bacon grease.
- Brown the Sausage. Add sliced sausage and cook until the edges get a good frontier-style sear.
- Add the Sweet Taters. Stir in the cubed sweet taters and cook until they start to soften and pick up color.
- Season It Up Sprinkle in salt, pepper, and paprika or chili powder if you want a little cowboy kick.
- Steam to Soften: Add a splash of water or coffee, cover the skillet, and let the taters steam until tender.
- Finish & Serve Remove the lid, let everything crisp up for a minute, then serve hot right from the skillet.

<https://cookingonthewildwestfrontier.com/cowboy-sausage-and-sweet-taters/>



Nisto Beef Jerky

- One 3-pound eye of round roast (see note), trimmed of fat and silver skin
- 1 cup (packed) dark brown sugar
- 1 cup soy sauce
- 3 tablespoons Worcestershire sauce
- 1 tablespoon smoked paprika
- 1 teaspoon unseasoned meat tenderizer (see note)
- 1 teaspoon freshly ground black pepper
- 1 teaspoon red pepper flakes
- 1 teaspoon onion powder
- ½ teaspoon garlic powder

Directions

1. Slice the meat between $\frac{1}{8}$ and $\frac{1}{4}$ inch thick with the grain. (If the roast is too thick to slice easily, cut it in half horizontally before slicing.)
2. Make the marinade: In a medium bowl, combine the brown sugar, soy sauce, Worcestershire sauce, smoked paprika, meat tenderizer, black pepper, red pepper flakes, onion powder, and garlic powder. Whisk until evenly combined and the sugar is dissolved.
3. Add the meat to the marinade and toss until all of the pieces are evenly coated. Cover with plastic wrap or transfer to a large ziplock bag and marinate in the refrigerator for at least 12 hours or overnight. Toss the meat (or flip the bag) once or twice to be sure the meat marinates evenly.
4. Line two baking sheets with aluminum foil for easy clean-up. Place a wire rack over each pan. Preheat the oven to 175°F and set two oven racks in the centermost positions.
5. Arrange the marinated meat on the wire racks in a single layer. Bake, rotating the pans from front to back and top to bottom midway through, until the meat is dried out, 3 to 4 hours. To determine if the jerky is thoroughly dried out, take a piece out of the oven and let it cool to room temperature. It should be dry to the touch, leather-like in appearance, and chewy but still somewhat tender.
6. Store the jerky inside an airtight plastic container, Ziploc bag, or airtight glass jars. Properly dried jerky will keep at room temperature for about one week. Refrigerate or freeze for longer storage.

https://www.onceuponachef.com/recipes/the-best-homemade-beef-jerky-recipe.html?recipe_print=yes

Thank you so much for reading
A Convenient Adventure
Would you like for Sara to visit
your book club? She can visit
in person or virtually. If you
are interested, please
contact her at
sara@sareturnquist.com.

Book cover graphic by Cora Graphics
Cover Photo depositphotos.com

