

Christine Noyes

AUTHOR

www.ChristineNoyesAuthor.com

BIO

You can't always plan where life will take you. That is certainly true for Christine Noyes. Growing up in Shrewsbury, Massachusetts as a tomboy, she spent her youth building forts, playing sports and enjoying the perceived innocence of the 1960's.

Not having a clear vision of what her life should be, she went where she was most comfortable, to the kitchen. Beginning her work life as a cook at her grandfather's restaurant at the age of eleven, she spent the next several decades re-inventing herself, becoming an accomplished chef, a sales representative, an entrepreneur, and now a writer and illustrator. She never chose her professions, they chose her.

She married her husband and soulmate, Al, in 1989. They moved to Orange, Massachusetts where, after Al's passing, Chris remains today with thirty years of wonderful memories to keep her company.

When not at her keyboard, she can be found in her kitchen: back to her roots and love of cooking.

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or

Haley's Publishing

978-24-9400

Q & A TIP SHEET

You've written four children's books so far. What was your inspiration behind them?

Big Al is based on my late husband. He was a big, cuddly teddy bear who gave the best hugs, hated littering, had a lot of friends, and was just plain fun! I've used his attributes as the basis for my stories.

You illustrated your children's books. Do you have a background in art?

My mother was a watercolor artist. I always enjoyed drawing but never had any formal training. I'm nowhere near as good as my mother but I do my best. But I knew I wanted Big Al to have my husband's likeness, so I gave it a shot.

All of your children's stories rhyme. Are you a poet?

I've written some poetry but I am in the amateur category. I just like rhyming children's stories and I think kids do also.

What else have you written?

Along with my children's books I've written a memoir, a romantic comedy, and I'm about to publish the third book in my Bradley Whitman crime series.

Did you always know you wanted to be a writer?

No. Although I've always loved writing, I never thought I'd write a novel, let alone a whole series. My professions have always found me. These days I just go with the flow.

What can your readers expect from you next?

More! If anyone is looking for me, I'll be sitting in front of my keyboard.



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A Big Al Bear Hug

Little Jack is sad because he can't go fishing with his Dad. Big Al makes Jack feel better and tells Jack he is not the only one who will be sad about missing their day together.

Big Al Helps Clean the Park

Mary Beth and Big Al come up with a plan to clean their neighborhood park so the kids will have a safe, clean place to play. But how will they keep it clean?

Big Al's Treasure

Big Al takes Cole on an unusual treasure hunt. Their adventure includes solving riddles to get them where they need to be. Can you help them solve the riddles? And what treasure awaits them?

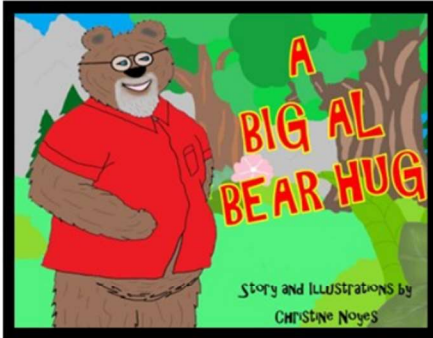
The Case of the Missing Cooler

She was playing a little joke on her Mom, but something went wrong. The cooler she hid behind the shack mysteriously disappeared. Follow along with this group of friends as they try to find the missing cooler full of food. Be careful not to judge too quickly.

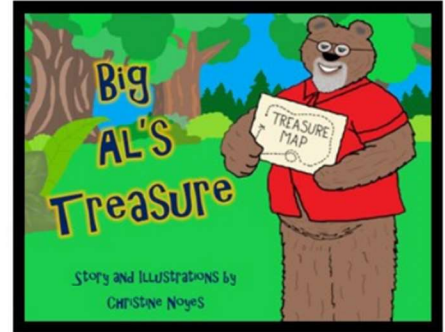
Big Al Children's books promote empathy, compassion, kindness, and responsibility.

For more information visit
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Big Al Children's Book Series



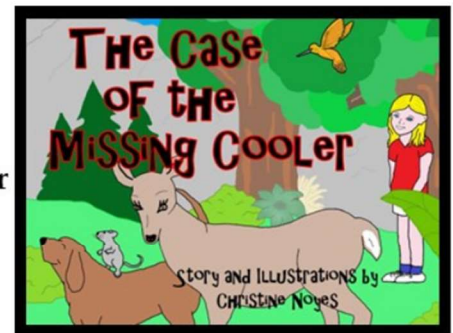
Big Al Bear Hug
Empathy
ISBN 9781948380119



Big Al's Treasure
Kindness and helping others
ISBN 9781948380270



Big Al Helps Clean the Park
Littering and responsibility
ISBN 9781948380157



The Case of the Missing Cooler
Sharing and compassion
ISBN 9781948380195

"My grandchildren love these books. We read them 2 and 3 times in a row. The Big Al series promote empathy, compassion, kindness and responsibility, which lead to many meaningful discussions."

-Mary Johnson

Christine Noyes

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Cooking up good stories and meals

Christine Noyes dishes out mystery series, romantic comedy and boeuf bourguignon.

By TINKY WEISBLAT
For the Recorder

Christine Noyes of Orange started working in restaurants when she was 11. She started writing professionally only four and a half years ago. Nevertheless, she sees similarities between the two endeavors.

"Really, if you think about it, they're almost identical," she told me in a recent interview.

"You're taking bits and pieces of a story and putting them all together the way you do with the food," Noyes said. "I'm always at my best cooking when I'm just emptying the refrigerator ... I think that kind of parallels with the way I write. It's taking an idea or taking the ingredients until everything meshes."

She started in food service at her grandfather's restaurant in Manchaug, a village in the town of Sutton. She described it as "basically a family restaurant." She added, "He had the best, absolutely the best fried chicken. My brother and I are the only ones that still have the recipe."

She began as a dishwasher and moved her way up through cleaning, clams and general food preparation to cooking. When I said that I had never cared for my job in college as a dishwasher, she disagreed with that opinion. She characterized dishwashing as a sort of Zen practice.

"In my later years, when I was working as a chef, sometimes when a dishwasher wouldn't show up, I would wash the dishes," she recalled. "Just to relax."

Although she adored her grandfather, calling him a "teddy bear," she noted that he was a taskmaster on the job. "He was very stern in teaching me about the restaurant business," she said. "I had to do things the right way, and it was great for me."

She moved on to other cooking positions before returning to her grandfather's restaurant, where she and her brother ran the business and learned every aspect of food service.

Training isn't everything, however, she observed, "There are some things that you can't learn. I think I had a natural flair for what foods went together well," she explained.

Her grandfather eventually sold the restaurant, and she ended up cooking at the Mountain Barn Restaurant in Princeton, where she worked for 15 years. While working there she met her late husband, Al.

She stayed in the restaurant business for several more years before she and her husband realized they had never had a day off at the same time in the entire course of their marriage. She moved on to food-related sales before the couple decided to open a sporting-goods store in Orange.

When Al Noyes died suddenly in January 2018, his wife started writing. "I honestly don't know how it happened," she remembered. "The whole time was so blurry."

She woke up one night with a poem in her head and jotted it down. The next morning, she decided that she liked both the poem and the writing experience. She began work on "Close Enough to Perfect," a memoir.

She also started writing and illustrating a series of children's books about a bear named Big Al, who bears a striking resemblance to her husband.

When Marcia Gagliardi of Haley's Publishing in Athol stopped by the sporting goods store one day, Noyes asked her advice about publishing her books. Gagliardi suggested that the author send her some material.

This began a partnership that led Haley's to publish the Big Al books ... and led Noyes to close the store so she could write full time.

Noyes and Gagliardi have also produced a mystery series featuring FBI analyst Bradley Whitman, a notable home cook himself.

"Bradley and I are a lot alike in the cooking department," she told me. "He also uses cooking to think. So do I."

In addition to all of these endeavors, Noyes is working on a romantic comedy. When she told me this, I marveled aloud at her productivity.

"I spend about 10 hours a day writing," she laughed. "If I'm not writing, I'm cooking."

Like her hero, Bradley, Chris Noyes tends to prepare enough food to "feed hundreds of people." I have a feeling her relatives and neighbors don't mind having this prolific cook and writer in their midst.

When I asked her for a recipe, she opted to share her hearty boeuf bourguignon (beef burgundy). This rich beef stew takes hours to prep and cook but is definitely worth the effort.

Chris's Boeuf Bourguignon

Ingredients:
3/4 pound thick-cut bacon, cut in 1/2-inch pieces
2 pounds stew beef (1-to-2 inch cubes)
3/4 cup seasoned white flour (flour with salt, pepper, and granulated garlic to taste)
3 tablespoons olive oil (plus a little to coat the bottom of your Dutch oven)
4 garlic cloves, minced
2 shallots, chopped
6 to 7 large carrots, peeled and diced into 1/2-inch pieces
1 large sweet onion, diced into 1/2-inch pieces
1 cup merlot wine
3-1/2 tablespoons tomato paste
3-1/2 cups sautéed onion bouillon stock (This is a bouillon paste. Mix it with water according to the container directions. You may



Christine Noyes cuts vegetables in her Orange home kitchen.

STAFF PHOTO/PAUL FRANZ

substitute au jus or beef stock.)
2 cups beef stock, plus more if needed
1 teaspoon dried thyme (or 2 teaspoons fresh)
1/2 teaspoon sea salt
1/2 teaspoon black pepper
2 bay leaves
10 ounces baby portabella mushrooms, cut into bite-size pieces
1/4 cup fresh curly parsley, chopped

Instructions:
Place your oven rack on the bottom third of the oven. Preheat the oven to 325 degrees.

Pat the beef dry and toss it

with the seasoned flour. Set it aside. Coat the bottom of a Dutch oven with olive oil and place it over medium to medium-high heat. Add the bacon and cook until it is brown and crispy. Remove the bacon and set it aside. Add the stew beef and brown it on all sides. Remove the beef and set it aside.

Add three tablespoons of olive oil to the pot. When the oil is hot add the minced garlic and shallots and cook for 1 minute. Stir in the diced carrots and the onion. Cook for 5 minutes, stirring occasionally.

Add the merlot. Stir the

vegetables with a heatproof spoon, scraping the bottom of the pot to release remnants. Allow the mixture to boil for several minutes. The sauce will reduce and thicken slightly.

Return the bacon and the beef to the pot. Stir.

Mix together the tomato paste, the sautéed onion stock, and the beef stock. Add them to the beef and the vegetables, making sure the solids are covered. (Add more beef stock if necessary to cover everything.)

Stir in the thyme, the salt, the pepper, and the bay leaves. Cover the Dutch oven

and place it in the preheated oven. Cook the stew for 2-1/2 hours.

Remove the stew from the oven. Add the mushrooms and the parsley. Return the stew to the oven, and cook for an additional half hour.

Remove the stew from the oven and allow it to sit for 15 to 20 minutes before serving. Serve over mashed potatoes. Serves 10 to 12.

Tinky Weisblat is an award-winning author and singer. Her next book will be "Pot Luck: Random Acts of Cooking." Visit her website, TinkyCooks.com.

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Christine Noyes' beef bourguignon.

STAFF PHOTO/PAUL FRANZ

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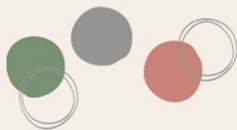
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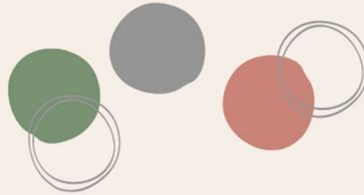
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