

YES! YOU TOO CAN PUBLISH WITH A TRADITIONAL PUBLISHER WITHOUT AN AGENT ©

Participant Worksheet

Presenter: Pat Spencer, Ph.D.

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This presentation is designed to offer an alternate, more hopeful way, to find a traditional publisher and bring joy to the process. Attendees will be armed with the information needed to locate and secure the right publisher for their work, one who accepts, even encourages, submissions directly from authors. No agent required or desired.

A sample of the topics discussed include:

1. Consider a small, independent traditional publisher.
2. Finding traditional publishers not requiring agent representation.
3. Queries
4. Pitch-fests
5. Contracts and negotiations
6. Author/Publisher rights
7. Do all the following before pitching or querying.

Dr. Spencer has a life-long career in publishing fiction and nonfiction. She also teaches craft workshops.

1. Action Beats v. Dialogue Tags: A Battle that Must be Won!
2. Read Silently, Think Loudly: The Power of Sound.
3. Act One, Scene Two: Stage a Movie in the Reader's Mind.
4. The World is not Black and White.
5. Promote Your Book on the Cheap.

PROS & CONS OF USING A SMALL, INDEPENDENT TRADITIONAL PUBLISHER:

Costs _____

Royalties _____

Author Copies _____

Control/Final Decisions _____

STAFF:

Book Development _____

Marketing _____

Distribution _____

CONTRACTS & OFFERS:

Negotiate _____

Length and Agreement _____

First Rights _____

Copyright _____

RESEARCH BEST INDEPENDENT TRADITIONAL PUBLISHER FOR YOUR GENRE:

1. Type in searches like: Small Presses, Your Genre traditional publishers not requiring an agent
2. *Reedsy* <https://blog.reedsy.com/publishers/>
3. *Writing Tips Oasis* <https://writingtipsoasis.com/traditional-publishers-accepting-unsolicited-manuscripts/>
4. *TCK Publishing* <https://www.tckpublishing.com/list-of-book-publishers/>
5. *Authors Publish eMagazine* <https://authorspublish.com/>
6. *29 Book Publishing Companies that Don't Require an Agent* <https://kindlepreneur.com>
7. Publishing ... And Other Types of Insanity
<https://publishedtodeath.blogspot.com/2019/04/30-traditional-publishers-accepting.html>
8. *30 Traditional Publishers Accepting Submissions - No Agent Required* (Erica Verrillo)
9. *Poets & Writers: Small Presses* https://www.pw.org/small_presses

PITCHFESTS & PITCH WARS:

Savvy Authors—Autumn Pitchfest in October and Sweetheart Pitchfest in February *Free!*

BE READY!

QUERY - -Who first? _____

Tracking _____

Three sentence description _____

Character Arc _____

Book Arc _____

Potential series description _____

And more

Whichever publishing route you take, I wish you great success!



Golden Boxy in the Frypan
Story of a Stolen Girl
A Baker's Dozen for Writers: 13 Tips for Great Storytelling
Almost an Author, Literary Yard, Potato Soup Journal, Scarlet Letter Review
Website: <https://patspencer.net>
To schedule a speaking engagement or receive more recipes: spencerp04@verizon.net

Golden Boxy in the Frypan

True-Life Historical Fiction by Pat Spencer

Welcome to the 1930s and Katie's family traditions & recipes!

Black Cow Float

Ice cream floats were invented in 1974 by Robert McCay Green in Philadelphia at the Franklin Institute's semicentennial celebration. On a particularly hot day, Green ran out of ice for the flavored drinks he was selling. He substituted vanilla ice cream from a neighboring vendor and created an array of new drinks.

In Katie's Words:

My brothers, Ed and Bill, play in the baseball championship against the Pueblo Orphans Home Miners at Central High, my sister Mary's former school. Recalling how I longed to be a student there drags me down, so I force myself to think about the excitement surrounding this final game. The stakes are high. In addition to the awarding of blue ribbons and paper certificates, the reigning team will celebrate at H.S. Kress with hot dogs and Black Cow Floats.



Black Cow Float (1 serving)

Ingredients:

2 scoops vanilla ice cream
1 tbsp chocolate syrup

10 oz Coke
1/2 oz whipped cream

maraschino cherry

Preparation:

- ❖ Place ice cream in fountain glass
- ❖ Add chocolate syrup
- ❖ Pour on Coke—more can be added as fizzing slows
- ❖ Add whipped cream, a drizzle of chocolate syrup & top with a maraschino cherry
- ❖ Serve with a straw and long spoon.