

September 2014

Sassy September

Hello Diana,

September - boy that is hard to write, I can't believe we are almost to the fourth quarter of 2014 already. We are excited to share a short we star in that is available mid-flight on Virgin airlines, and a taste of fall, with Yuri's sassy peach & nectarine cobbler - which is sure to invite both longer summer days and cooler fall nights with every bite. And in proper back-to-school style, Yuri and I are hunkering down with pen & paper (ok, computer and keyboard) and doing own own version of homework. I hope this fall is bountiful for each of you!

Tara:) (&Yuri)

Yuri Lowenthal & Tara Platt: Raise Your Voice (Acting)!



Is It Fall Yet?

Living in LA it's hard to tell where one season ends and another begins. We attended 2 conventions in August, and are staying put for the month of September. Yuri will be giving

the commencement speech for **NYFA**, and we are hunkering down with our own semester-like lists of projects to knock off before year's end.

I have been working, on, eeek, a **book**, (fiction & I promise to share more when I am further along) as well as my <u>365 Project</u> (over half-way done) and Yuri is currently enrolled in a 6-month long **screenwriting course**. We are even finally **painting our house**... it was long overdue, since the calendar keeps flipping months even if it seems like we are in perpetual summer outside!







DVDs

and more...

VOVA's available atBarnes & Noble, Sam French, and Amazon. You can also get book/ebook/CD/mp3 on our website.

SHELF LIFE Season 1-3 DVD & Season 4 with BONUS EPS

All 4 Seasons of our irreverent web-comedy about 4 action-figures on a young boy's shelf is available now. Region free.

language/content - not for kids/NSFW



TOUGH CITY, Yuri's award-winning crimedy noirvella that he and Keith Ikeda-Barry wrote as a 72 hour novel writing contest out now inprint & ebook.



TUMBLING AFTER,

our featureDVD psycholo gical thriller, on and iTunes now. Region free. *mature content for violence, language, nudity*



Thanks to a successful film festival run, and winning at Dances With Films, you can now catch Yuri and I starring mid-air on **Virgin Airlines**flights for the next YEAR in the adorable romantic shortReCalculating.

We were thrilled to film this here in the many fun haunts of **downtown LA**, and I think unique art and architecture plays a role in this techno-love story.

Also, Yuri's dream of playing the first American Doctor came true when our friend Joey Rassool cast us as the Doctor and the Companion in a**Doctor Who** web comedy short. I will post it for you once it is online! Time lords, and aliens, and fezzes, oh, my!



Nectarine & Peach Cobbler

We have been shopping as much as possible at the **farmer's market** this summer and have been particularly enjoying the peaches and nectarines, but sometimes we can't get through

them all before they start to go soft, so Yuri improvised this amazing **cobbler**:

- 6 cups of fruit (we used mostlynectarine and peaches but tossed in a few handfuls of blueberries for good measure)
- 2 tbsp arrowroot powder (if you don't have it just leave it out)
- 1/3 cup rice flour (or other flour)
- 2 tsp cinnamon
- 2 tbsp lemon juice
- 1/4 cup maple syrup (optional if your fruit is really sweet)
- 1/4 cup water

Crisp Topping:

- · 2 cups oats
- 1 cup rice flour
- 1 1/2 cups coconut palm sugar
- 2 tsp cinnamon
- 1/2 tsp salt
- 4 tbsp coconut oil

Chop the fruit into small chunks and stir gently together with the

VO TIP: Pick up something written in another language and try to read it as if you know how to pronounce the sounds with a clear intent.

Silly Links & Fun Clicks

A few sassy things just for you:

- 1.A DIY simple "orange" lamp. Fun to see and easy to recreate.
- 2. Perhaps the best kite ever, a<u>dragon</u> over the heather.



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Monkey Kingdom Productions

ingredients together. Pour the fruit mixture into a baking dish, then cover evenly with the topping. Bake in the oven at **375** for approximately **40 minutes** or until the top is lightly browned and the fruit is bubbly underneath. We top with sugar/dairy-free Coconut Bliss "ice cream." Eat and enjoy, and don't feel bad about **licking the spoon** (or your bowl!). If this isn't sassy, then I don't know what is. As a bonus, this version is also gluten and dairy free (and canesugar free too!).

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