

About DiAnn Mills

DiAnn Mills is a bestselling author who invites her readers to step into stories where suspense meets adventure and romance warms the heart. Known for crafting unforgettable characters tangled in unpredictable plots, DiAnn believes every breath we take unfolds a story waiting to be told—so why not make it thrilling?



Her novels have consistently landed on bestseller lists including CBA, ECPA, and Publishers Weekly, and have won prestigious awards such as the Christy, Selah, Golden Scroll, Inspirational Readers' Choice, and Carol awards.

DiAnn is a founding board member of American Christian Fiction Writers and Conference Advisor for the Blue Ridge Mountains Christian Writers. She actively participates in Advanced Writers and Speakers Association, Mystery Writers of America, the Jerry Jenkins Writers Guild, and International Thriller Writers, DiAnn passionately invests in helping fellow authors succeed through mentoring, book coaching, and editing. She travels nationwide speaking and teaches engaging writing workshops.

A proud coffee snob who roasts her own beans, DiAnn also enjoys diving into good books, experimenting in the kitchen, and unabashedly spoiling her grandchildren—whom she insists are the smartest kids in the universe. She and her husband make their home under the sunny skies of Houston, Texas.

Connect with DiAnn online for behind-the-scenes glimpses, writing tips, and lively discussions: <u>Facebook</u>, <u>Twitter</u>, <u>Instagram</u>, <u>Pinterest</u>, <u>Goodreads</u>, <u>BookBub</u>, <u>YouTube</u>, <u>LinkedIn</u> or her website: <u>diannmills.com</u>

Find DiAnn on social media:







DiAnnMillsAuthor



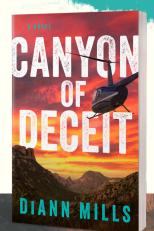
DiAnnMills



DiAnnMills

BOSKELUS STATEMENT OF THE PROPERTY OF THE PRO

- If you found yourself in the middle of a suspense novel, would you be the one solving the mystery or running from danger?
- Which fictional character would you trust to lead you through a wilderness survival situation—and why?
- Have you ever guessed a mystery's twist before it was revealed? What gave it away?
- If you could choose a book's setting to vacation in (without the danger!), which one would it be?
- What's a book that kept you up late at night reading "just one more chapter"?
- Which book villain do you secretly find fascinating or even sympathize with?
- What's a line or quote from a novel that's stuck with you over the years?
- If you had to choose a job from any book character's profession, which would you pick?



Time was running out, and the chilling certainty settled in Alina's life depended on them unraveling the truth before the ruthless men hunting them closed in. With danger at every turn, Therese and Blane had no choice but to trust each other, even as the secrets they carried threatened to pull them apart.

- Sue Garland, Christian Novel Review

Q&Awith DiAnn Mills

CANYON OF DECEIT Edition

What inspired this story?

I love adventure. The idea of a woman who specialized in wilderness survival techniques appealed to my curiosity and imagination. What kind of woman chose that type of career? What motivated her? Where did she learn the skills and knowledge?

My hero rose from an appreciation of those who risk their lives to keep us safe. In this case, a Texas Ranger who served also as a negotiator.

How would a partnership between a survival expert and a negotiator complement each other, and how would they disagree?

What messages or themes do you focus on in this book?

The power of love can overcome lies, deceit, and betrayal.

What do you hope that readers learn from Canyon of Deceit?

God changes hearts and instills courage for His people to step into the unknown. Sometimes the unknown is physical danger, and sometimes it's an affair of the heart, but always for unselfish motives.

Q&A cont.

Who is your favorite character in the book and why?

That's a tough question, like asking me who my favorite child or grandchild is. I'd say Alina, an innocent child caught up in a power play. She had no choice in the matter of her mother's death, her father's remarriage, her stepmother's rejection, or her kidnapping. Yet, she showed strength that would carry her into adulthood.

What do you find to be the most challenging part of the writing process? What advice would you offer young writers?

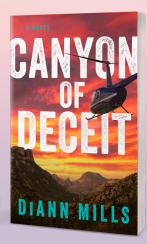
All of the process is challenging, and I wouldn't have it any other way. If I'm not challenged with character, plot, emotion, setting, and dialogue, then my writing suffers. My goal is to entertain, inspire, and encourage readers, and if that doesn't happen, then I fail the reader, myself, and God.

I encourage writers to:

- Pray for guidance.
- Read every day: the books in their genre and bestsellers in all genres. Use those books as textbooks. Highlight and underline.
- Study the craft and marketing and promotion every day.
- Write every day.
- Repeat

Buckle up, readers! Canyon of Deceit is a heartpounding suspense packed with intrigue on every page. Danger, action, and adrenaline-fueled drama make this a must-read for fans who crave edge-ofyour-seat adventure.

> Natalie Walters, bestselling, award winning author of the SNAP Agency series



Bonus Tips

Top 5 Survival Skills from Therese's Backpack Where Faith Meets Survival

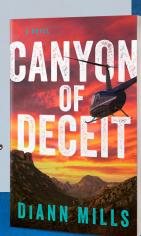
What to include:

- Never trek into the wilderness without prayer
- Tuck in a compass
- Pack extra water
- Stuff in a first aid kit
- Light the way with a Bible and matches

Bonus: "Faith and fire-starting—both take practice")

Blane's Negotiation Rules (That Also Apply to Life)

- "Communication begins with empathy."
- "Listen with both ears before speaking."
- "Don't let fear show."
- "Stay calm. Always."
- "Promise nothing you can't deliver."
- "You can't control outcomes. Just input."
- "Say no firmly and with respect for the other person."



WORD SEARCH PUZZLE

RWPJYASCHGSKQTFJIAAA URQNQVBAIFRWGPEEXNGF DTIEAYQMKUMRANGERXDX LIUGASKPEOHKEQYXUI DMOWZMIWWYDNGTHYBJR LDTKAGNIKTXWUEHVAIM XHRIIOUGRSATIGPBACKO AWKADHAWBPIRLQGNTKMU SAITNIDNHKPBDIRGHPEN TNOAGAGQAXKEKTIOAFT SESRPOLFMPWARMCWUCSA O R F W P U U T B E O F N F H S S K U YFZMEFPRWAZEEJENTURN XBGTDNERBPGBSCEAOLVS EDGRICTCPPVHSAZKNBIL NNBQKTRUSSIAIVDE ZAPROFESSORNAEKSVTOQ EYVVZKQWOVTPBTZDGXRC JMFP J J Q Y K M B R T V Z F I M F H CVCGCVMSOKDESERTQKFQ

negotiator camping desert ranger Texas

wilderness professor kidnapped Houston snakes water cave

mountains backpack survivor Russia Guadalupe hike

Answer Key Next Page

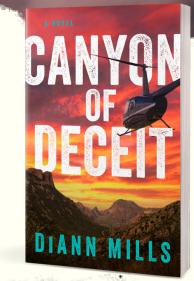
WORD SEARCH PUZZLE

Answer Key

UPEBPOUCAY ZGUSGUADA JNHZEGOGQVHAR IWXQCBEWMOU Ν SDNMZCAMP FSBF D E S XXWG SBP K N D E U Χ RXGK Κ SUKWZ KUAQ FWVNSTGYXAY L CZ L E S U TBLEGISAITRMWC O D X C U M O Y V V O E F H G C S Z W X DERNESSUBGGJW

A pulse-pounding blend of romance and suspense, Canyon of Deceit has a gripping plot and unforgettable characters with a story that keeps you on the edge of your seat until the very last page.

- Carrie Stuart Parks



Exploring the Setting

- 1. How does the remote and treacherous terrain of the Guadalupe Mountains contribute to the novel's tension and urgency?
- 2. Which scene in the wilderness felt the most immersive or intense to you, and what details brought it to life?
- 3. If you could hike a trail or visit a landmark featured in Canyon of Deceit, which would it be —and what would you hope to experience (or avoid!)?
- 4. How does the isolation of the setting affect the characters' emotional and physical choices throughout the story?
- 5. In what ways does nature itself become a character or antagonist within the novel's plot?
- 6. How does the setting in Canyon of Deceit compare to other DiAnn Mills novels you've read in terms of atmosphere, danger, or visual impact?

CANYON OF DECEIT more fun below

Personality Quiz - Which are You?

The characters in *Canyon of Deceit* have unique personalities. Based on the Meyers Briggs Type Indicator system, Therese is an ISFJ (The Nurturer), Blane is an ESTP (The Dynamo) and Rurik is an ENFJ (The Inspirer).

Which Character from the Novel Are You Most Like? Choose one option per question.

- 1. In a crisis, what's your instinctive response?
- A. Stay calm and make sure everyone is safe, emotionally and physically.
- B. Jump into action—there's no time to waste!
- C. Rally others with encouragement and help them see the big picture.
- 2. What drives your decisions most often?
- A. A sense of duty and doing what's right.
- B. Gut instinct and adaptability.
- C. Intuition and how others will feel.
- 3. How do you prefer to spend a weekend?
- A. At home or with close friends, maybe helping someone in need.
- B. Outdoors, traveling, or trying something new and exciting.
- C. Hosting a gathering or attending an event with meaningful conversation.
- 4. How do you handle conflict?
- A. Try to keep the peace and smooth things over quietly.
- B. Face it head-on and move on quickly.
- C. Talk it out—communication is key to resolution.
- 5. What's your greatest strength in a group setting?
- A. Being reliable and supportive behind the scenes.
- B. Taking the lead in fast-changing situations.
- C. Inspiring and motivating others toward a goal.

Results Key on Next Page

CANYON OF DECEIT more fun below

Personality Quiz - Results Key

 Mostly A's: You're most like the ISFJ – The Nurturer (THERESE)

Loyal, thoughtful, and quietly courageous, you're the emotional backbone of any group. You bring calm and comfort to chaos.

 Mostly B's: You're most like the ESTP – The Dynamo (BLANE)

Bold, action-driven, and fiercely loyal, you live in the moment and thrive in challenges. You're a doer with heart.

 Mostly C's: You're most like the ENFJ – The Inspirer (RURIK)

Charismatic, intuitive, and deeply empathetic, you lead with both strength and compassion. People are drawn to your vision and warmth.

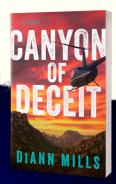
CANYON OF DECEIT Discussion Questions

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

- 1. Therese and Blane are willing to risk their lives for people they don't really know. Why do you think they were willing to do that? Would you do the same?
- 2. What are some similarities between Therese's job as a wilderness survival expert and Blane's job as a negotiator with the Texas Rangers? How do you think these common points helped their relationship progress?
- 3. Did you think that Rurik was being honest or deceptive about his innocence? Did your feelings about him change as the story progressed?
- 4. Therese, Blane, and Rurik all deal with the loss of people they love. How do they process these losses differently? Which character are you most like in dealing with your own losses?
- 5. Major Sergio Montoya and Blane were close friends. Have you ever had a friend who felt like family? What drew you to that person?
- 6.Blane hears God speak to him, telling him he needs to forgive himself for his girlfriend's death years ago. Have you ever felt strongly that God was speaking to you? What did you sense Him saying?
- 7. Therese felt a great weight lifted when she heard God's voice telling her that Kate's and her parents' deaths were not her fault. Have you ever felt a weight lifted like that?
- 8. Alina wonders, if God can do anything, then why are all these bad things happening? How would you respond to someone who asks why so many bad things happen if God is so good?

Set against the rugged, dangerous beauty of the Guadalupe Mountains, Canyon of Deceit is a riveting tale of high stakes, survival, and trust that I couldn't put down. DiAnn Mills has crafted a page-turning novel. This is romantic suspense at its finest!

 Elizabeth Goddard, award-winning author of STORM WARNING







Therese Palmer's Thoughtful Dinner Menu for Blane

An evening of comfort, connection, and culinary care from the heart of a wilderness expert.

Appetizer

Grilled Flatbread with Goat Cheese & Herb Spread

- Served warm with fresh rosemary and thyme.
- A rustic, welcoming start to the evening.

Main Course

Seared Elk Medallions with Juniper Berry Sauce

- A nod to Thereses survivalist roots and skill with game meat.
- Rich, lean, and full of bold flavor.

Roasted Root Vegetables

- Carrots, parsnips, and golden beets.
- Earthy, colorful, and satisfying.

Side

Wild Rice Pilaf with Mushrooms and Pine Nuts

- Nutty, savory, and protein rich.
- Auas texture and substance.

Dessert

Blackberry Cobbler with Honey Whipped Crear

- A tender nod to Thereses past
- Sweetened naturally and served warm.

Drink

Sparkling Water Infused with Citrus and Mint

- Crisp and refreshing.
- A special non-alcoholic touch.



Black Bean Pico De Gallo

Servings: About 4-5 cups

Ingredients

30 ounces black beans, drained and rinsed

15 ounces corn

2 roma tomatoes, diced

½ red onion, diced

14 cup cilantro, chopped

2 tablespoons red wine vinegar

4 tablespoons lime juice

3 tablespoons honey

2 tablespoons olive oil

Salt & pepper

Directions

Combine black beans, corn, tomatoes, red onion, and cilantro in a large bowl.

In a separate bowl, whisk together red wine vinegar, lime juice, honey, and olive oil. Drizzle dressing over dish. Season with salt & pepper.

Chill for 1-2 hours. Serve with tortilla chips.

Courtesy of Rachel Schultz



Skillet Elote (Mexican Street Corn)

Prep Time: 10 mins | Cook Time: 10 mins | Servings: 4

Ingredients

2 tablespoons mayonnaise

1 tablespoon lime juice

11/2 teaspoons chili powder

4 ears sweet corn, shucked and kernels

cut off

1/4 cup chopped cilantro

3 tablespoons cotija cheese

Directions

Combine black beans, corn, tomatoes, red onion, and cilantro in a large bowl.

In a separate bowl, whisk together red wine vinegar, lime juice, honey, and olive oil.

Drizzle dressing over dish. Season with salt & pepper.

Chill for 1-2 hours. Serve with tortilla chips.

Courtesy of All Recipes



Texas Trash Pie

Prep Time: 15 mins | Cook Time: 1 hr | Servings: 8 to 12

Ingredients

1 (10-in.) frozen piecrust or 1 (9-inch) deep dish piecrust

1 cup chocolate chips

1 cup pretzels, crushed

1 cup graham crackers, crushed

1 cup shredded coconut

1 cup pecan pieces

1 cup caramel bits

1 stick (8 Tbsp.) unsalted butter, melted

1 (14 oz.) can sweetened condensed milk

Directions

Prepare oven:

Preheat the oven to 350°F.

Crush pretzels and crackers:

Heat butter in a microwave-safe bowl until completely melted. Crush pretzels and graham crackers into small pieces.

Directions continue on next page

Courtesy of Southern Living



Texas Trash Pie

Directions contd.

Directions

Mix pie filling:

Combine all filling ingredients (chocolate chips, pretzels, graham crackers, coconut, pecans, caramel bits, butter, and sweetened condensed milk) in a large bowl until well blended.

Bake pie:

Pour the entire filling into a frozen pie crust.

Bake in the oven for 35 minutes or until the pie is set and the top is golden brown. Let pie cool for 30 minutes before cutting and serving.

Courtesy of Southern Living



Old-fashioned Blackberry Cobbler

Prep Time: 30 mins | Cook Time: 1 hr | Servings: Yield: 8

Ingredients

1 double pie crust recipe

1 cup granulated sugar

1 to 2 tablespoons cornstarch (see notes)

1/2 teaspoon ground cinnamon

1 cup boiling water

4 cups blackberries

juice of $\frac{1}{2}$ lemon (if needed to add

tartness)

1 tablespoon cold unsalted butter cut into

small cubes

1 large egg lightly beaten

coarse sugar for topping

Directions

Prepare a double crust pie pastry and refrigerate until needed.

Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper, set aside. Lightly grease an 8 or 9-inch casserole dish or oven-proof skillet with vegetable cooking spray. Set aside.

Directions continue on next page

Courtesy of Saving Dessert



Old-fashioned Blackberry Cobbler Directions contd. (Page 2 of 4)

In a medium saucepan mix together 1 cup of sugar, cornstarch, cinnamon and boiling water. Bring the sugar mixture to a boil over medium heat. Boil 5 minutes stirring occasionally until thickened. Remove from the heat and add the blackberries and any accumulated juice. Stir gently until the blackberries release some juice. Set aside.

Cut one of the pastry disks in half and roll out on a lightly floured surface to about 1/8th inch thick. Cut the pastry into a square roughly the same size as the prepared pan. Reserve any pastry scraps. Place the pastry square on the parchment lined baking sheet and bake until firm, lightly browned with bubbles starting to form on the crust, about 10 minutes. This will be used for the middle layer of the cobbler. Set aside.

While the pastry square is baking, roll out the remaining whole disk of dough to at least a 12x12-inch square, about ½ inch thick. Gently ease the dough into the prepared dish pressing gently into the corners without stretching. Trim the edges of the dough leaving a ½-inch overhang all the way around. This overhang will be folded up and over the lattice top. Collect any scraps of dough and put them together with the remaining ½ disc of pastry.

Directions continue on next page



Old-fashioned Blackberry Cobbler Directions contd. (Page 3 of 4)

Spoon half the blackberry mixture into the prepared pan. Top with the pre-baked pastry square, then add all the remaining blackberry mixture. Dot the blackberries with butter.

Roll out the remaining dough to a 10-inch square (for 9-inch pan). Cut the dough into 8 or 10 strips and weave a lattice crust on top. Trim the excess dough to the same size as the overhang. Lightly dampen the top and bottom edges of the dough strips with a wet finger. Fold the excess overhang up and over the edges of the strips to seal. Crimp or seal the edges with a fork.

Brush the pastry with the beaten egg and sprinkle with coarse sugar.

Place the baking pan on the parchment lined baking sheet to catch any juice that may bubble over. Bake at 400°F for 10 minutes then reduce the heat to 350°F and continue baking for about 45 to 55 minutes or until the crust is golden brown and the juices are bubbling. If the crust is browning too quickly, tent the cobbler with foil as needed.

Cool to room temperature or serve warm topped with ice cream or lightly sweeten cream if desired.

Directions continue on next page



Old-fashioned Blackberry Cobbler Directions contd. (Page 4 of 4)

Notes: Try our homemade double crust pastry recipe

If the blackberries lack tartness add the juice of 1/2 a lemon to the blackberry mixture with the berries.

Use fresh or frozen berries for this recipe. Do not thaw the berries before adding to the hot sugar mixture.

This recipe also works well with blueberries.

Cornstarch: If you prefer a juicy cobbler, use only 1 tablespoon of cornstarch. For a thicker sauce as seen in the photos, use 2 tablespoons of cornstarch. I've made this cobbler for more than 30 years and usually use 1 tablespoon of cornstarch as my family prefers the cobbler extra juicy. Using 11/2 tablespoons of cornstarch is perfect and the best of both worlds.

This cobbler can be adapted using a drop biscuit topping instead of crust if you prefer. Make the berry mixture and pour into the prepared pan. Cover the berries with mounds of the biscuit topping and bake. Our best recipe for a biscuit topping can be found on our Easy Plum Cobbler recipe.

Courtesy of Saving Dessert

My Book Club Notes

Dear Render.

Life's journey is a series of unexpected twists and turns, bringing us challenges and success, light and darkness. With faith in God as our guide, each experience shapes us into better people.

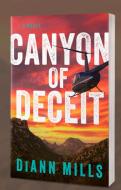
Therese and Blane's story weaves the power of forgiveness to show God's boundless and unconditional love. His presence rose in their lives like sunshine in an eastern sky, guiding them to trust Him and each other for the sake of a child. Alina stood as a symbol to every child's right to a bright future, who deserves the opportunity to make a positive impact on our world.

I hope you enjoyed the story. As I write this, my heart goes out to those who feel lost, abandoned, or forsaken with a prayer that they find the eternal rewards of faith in God.

Hearing from readers and connecting with them fills me with joy. I hope you will take the time to let me call you friend from one of the many links @ diannmills.com.

Di Ann

DIANN MILLS



Looking for another great read?

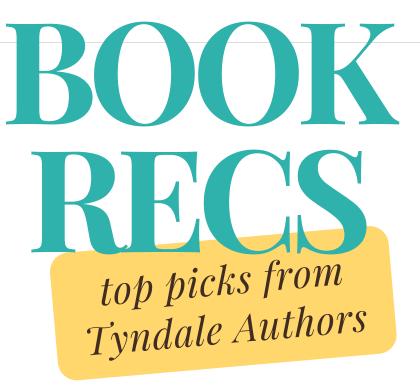
You can download a list of all of DiAnn Mills' published titles by clicking here.

Keep an eye out for the next romantic suspense by DiAnn Mills

Coming in 2026 from Tyndale House Publishers

DIANN MILLS

Expect An Adventure



Janice Cantore

Edge of Truth

The Women of Oak Ridge

Melanie Dobson
The Lost Story of Via Belle

T.I. Lowe

Lulu's Café

Connie Mann

The Liar's Treasure

Ryan Steck

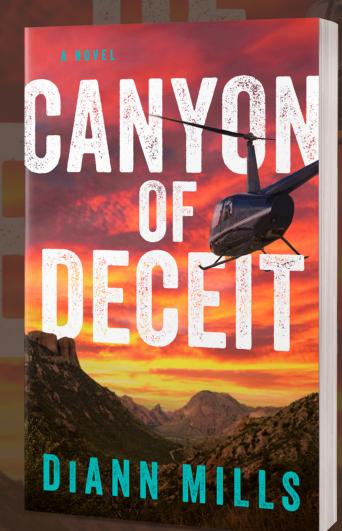
Michelle Shocklee

Gone Dark

Andrews and Wilson

Dark Rising





for your book club!

Click here to let me know what you thought of this book club kit