

Book Club Party Planner

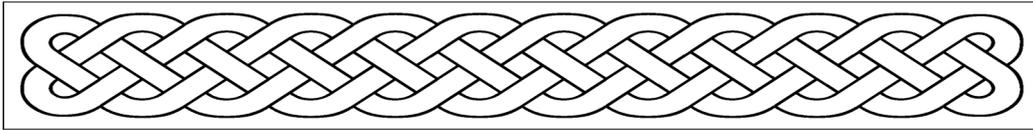
Are you ready to host a book club? Use our Party Planner to be inspired and get organized. Don't try to do it all—just pick those items that fit your style and time. And have fun!

Whether you have a book group who gathers to discuss one of the Sword of Lyric books, or just want to hold a Restorer-themed party, please take some photos and post them on Sharon Hinck's author wall on Facebook. We'd love to see all your creative ideas.

*Love one another with brotherly affection. Outdo one another in showing honor
Contribute to the needs of the saints and seek to show hospitality.
Romans 12:10, 13*

INVITATIONS

- Postcards – You can cut and paste the cover art from Sharon's website to create a customized invitation with your added text. If you use cardstock, you can print 4 postcards on each 8 ½ x 11" sheet. Or using regular paper, print two to a page to cut and fold into invites you can mail in an envelope.
- Posters – Do you want to publicize your book club at your church or library? Use the book's cover art – or design your own. You can create mini-posters 8 ½ x 11" or 11 x 14", or for large posters, bring your design to a local print shop. Be sure to include your book club details (date, location, RSVP info) and hang on bulletin board, windows, and other public places.
- Bulletin Insert—If you want to open the book club or gathering to members of your church, ask if you can include an announcement or use the postcard as a bulletin insert.
- Email – Contact friends online via email, or use a free service such as www.evite.com and have fun designing a look that fits the theme

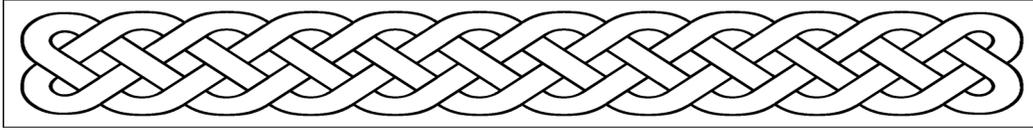


DECORATING

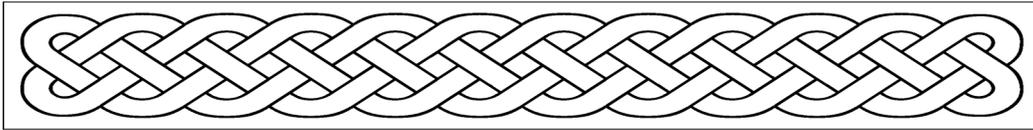
- Set the mood with earthy colors. Think burlap, brown packing paper, and earthenware.
- Cover tables with brown packing paper or a roll of plastic tablecloth in earth tones. You can also use these for curtains for a doorway to create a cozy feeling in your meeting room.
- Decorate tables in Braide Wood style with pine boughs, natural plants bound in raffia, and twisted wood branches or driftwood. Intersperse candles to add scent and delicate lighting.
- Or consider staging your room to be Susan's Attic: have empty packing boxes, a comfy chair, desk light, and a journal set on a side table alongside reading glasses. Include a child's plastic sword and shield to the side.

ACTIVITIES

- Together, your group can make a craft with a favorite Scripture verse on it. What about a shadowbox with a verse and related elements? Or an easy bookmark that you can laminate with contact paper? Or frame a verse and decorate the frame with natural elements.
- Create a mini scrapbook from lunch-size paper bags. Take 2 or 3 bags and fold in half to create a spine. Using a hand-hole punch, make holes along the folded edge so that you can wind ribbon twine, or yarn through to hold the binding together. Let your imagination guide you to decorate the pages, and use the openings of the bags to insert notes and special items. For instructions, visit:
<http://scrapbooking.about.com/library/weekly/blpaperbagscrapbooks.htm>
- Play a game with Scripture. See how many verses your book club members can recite from memory. Or provide a topic, such as songs or kindness and challenge teams to come up with as many verses as they can in 5 minutes. Have a prize for the winners.
- If your group is musical, enjoy a time of singing together accompanied by piano, guitar, or CDs...and be sure to sing one of the songs in the back of the Sword of Lyric books.



- Write a letter to a missionary that you know or that your church supports, including encouraging Bible verses, and sharing inspiration that you gleaned from reading *The Restorer*.



MUSIC

- Sharon's suggestions for background music include the soundtrack from a Chronicles of Narnia or Lord of the Rings movie (for that epic feel), or Celtic instrumental (which reminds us of the songkeepers' music at the Tower in Lyric).

FAVORS & GIFTS

If you enjoy giving gifts to your guests, there are some quick and easy items to give:

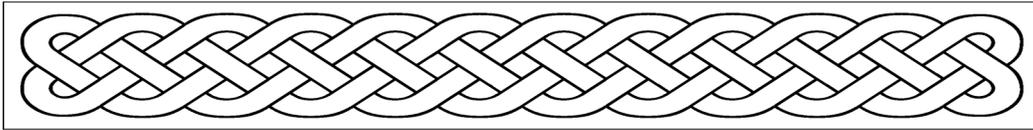
- a journal wrapped in a ribbon, reminiscent of Susan's journal in the attic.
- Your own portal stones—smooth river rocks painted or with something special written on them in permanent marker
- Little bags of Clavo tea, wrapped in mini burlap sacks.

Your imagination can use these ideas as starting points!

FOOD

MENU (serves 6-8)

Peppery Caradoc Skewers
Sugar Snap Pea Salad
Tara's Stew
Whole Grain Bread
Clavo
Orberry Juice
Susan Mitchell's Gingerbread



PEPPERY CARADOC SKEWERS

For an appetizer, serve these small lamb skewers along with the dipping sauce. If you have access to Trader Joe's, try their Marsala Indian Simmer Sauce marinade as a tasty shortcut.

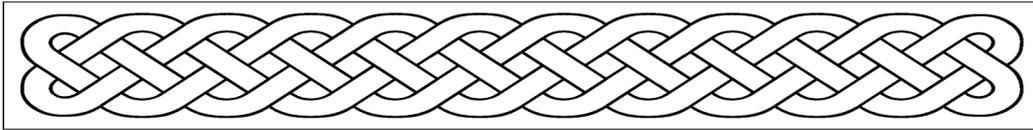
1 –1 ½ lbs. lamb, cubed
1 red onion, cut into bite-sized pieces
wooden skewers, soaked in water for 1 hour

Marinade:

2 limes, juice of
1 ½ tablespoons coriander
2 tablespoons paprika
1 ½ tablespoons cumin
1 teaspoon cayenne pepper – to taste
10 oz. plain yogurt

Combine the marinade ingredients well, and pour over cubed lamb in a glass dish. Refrigerate overnight. To prepare, remove lamb from the marinade and place on skewers with red onion pieces in between. Cook over barbeque for 5 minutes each side, or broil in oven.

With the remaining marinade, add a little water (or vegetable stock) and bring to a boil. Reduce heat and simmer 10 minutes. Serve this as a dipping sauce alongside the skewers.



SUGAR SNAP PEA SALAD

Mint and peas are good friends, and complement the lamb skewers well.

1 ½ lbs. sugar snap peas, trimmed
¼ cup mint leaves, cut into thin strips, with extra for garnish

Dressing:

3 tablespoons rice wine vinegar (sweet)
1 small shallot, minced
2 teaspoons honey
2 tablespoons soy sauce
3 tablespoons sesame oil

Blanch the sugar snap peas in salted boiling water for a very brief minute or two. Remove immediately and immerse into ice water for about 5 minutes. Drain and place the peas in your serving bowl. Sprinkle the sliced mint over the top.

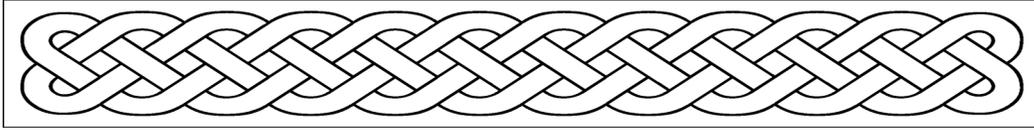
Whisk the dressing in a separate bowl, and drizzle over the peas and mint. Lightly toss and serve with a mint garnish in the center.

TARA'S STEW

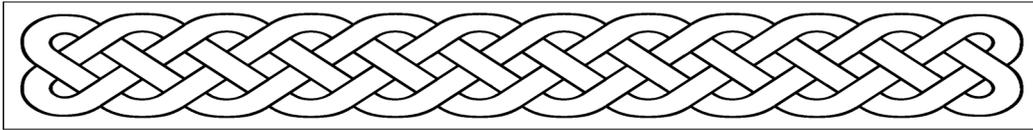
This recipe comes from Thomas Walker, Stacy Oliver's father. Thank's Dad!

2 tablespoons oil
1 onion chopped
2 carrots, sliced
2 celery stalks, sliced diagonally
4 red potatoes, cubed
8 oz. mushrooms, sliced
2 cloves of garlic
2 – 14.5 oz. cans beef broth
¼ teaspoon pepper
¾ cup barley
4 ½ cups water

In a 10-quart pot over medium-high heat, heat oil and add onion, carrots, celery, potatoes, and mushrooms. Cook for about 10 minutes. Stir in broth, pepper,



barley, and water. Bring to a boil then cover and simmer 1 hour. Serve with generous slices of whole wheat bread.



CLAVO

Use your favorite Chai tea with added cloves to make this Braide Wood specialty. Or try the original Good Earth tea for a spicy flavor very similar to authentic Clavo.

ORBERRY JUICE

If you have a Trader Joe's nearby, they offer a Sparkling Blood Orange Juice. Otherwise, Sharon recommends creating your own version using orange juice, pineapple juice, and ginger ale.

SUSAN MITCHELL'S GINGERBREAD

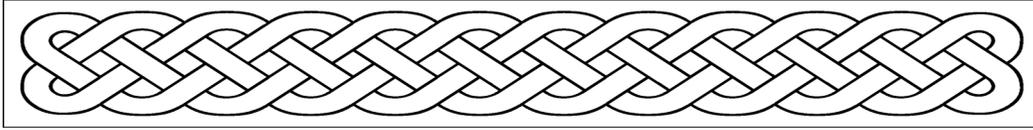
Sharon has shared this recipe, which is one she makes often. "It's a nice 'average middle-American mom' dessert, in honor of the character."

1 cup brown sugar
½ cup shortening
½ cup molasses
2 teaspoons baking soda
1 cup water, boiling
3 cups flour
1 teaspoon ginger
1 teaspoon allspice
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon cloves
½ teaspoon salt
2 eggs, beaten well
1 cup raisins
powdered sugar

Blend brown sugar, shortening, and molasses in large bowl. In a small bowl, dissolve baking soda in the boiling water. Add to sugar mixture.

Sift together flour, spices, and salt, and add to wet ingredients. Stir well. Add eggs and raisins.

Bake at 350 degrees for 30 minutes. After cooling, dust the top with powdered sugar and serve.



(Thanks to Stacy Oliver, Christian Book Preview, Antonina Ruth, and other fans of The Restorer who contributed to this party planner).