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BOOKCLUB

KEEPER OF SORROWSRACHEL FIKES

SUMMARY MAIN IDEA/S THEME/S WHAT WE DISCUSSED

GUESS WHO SAID IT

One person reads a quote from Keeper of Sorrows aloud.

The rest of the group has to guess which character said the quote.

The first person to guess correctly earns a point.

The game continues with different quotes, and the person or team with the most points at the end wins.

20 QUESTIONS

Everybody receives a Post-it note with a character's name written by the person next to them.

Without looking at the name, everybody sticks their Post-it note on their forehead. Players take turns asking yes or no questions about their character to figure out who they are.

The first person to correctly guess their character wins.

PASSAGES

Everybody selects a short passage from the book that they found particularly powerful or meaningful.

Everybody takes a turn to read the passage aloud & explain why they chose it.

PICTIONARY

Write down key themes, scenes or objects on slips of paper. Put all the slips into a pile.

Players draw a slip and illustrate it on a whiteboard or large piece of paper, while everybody tries to guess what it is.

Set a time limit for each drawing, and award points for correct guesses.





KEEPER OF SORROWS

RACHEL FIKES

PLAYLIST

STDE A STDE

Handel: Sarabande - Laura Wright

Surrender - Digital Daggers

Carry You - Ruelle (ft. Fleurie)

Lion - Saint Mesa

Wicked Game - Karliene

Surrender - Natalie Taylor

Babel - Gustavo Bravetti

Running with the Wolves - Aurora

Road to Glory - Audiomachine

Thank You For Being With Us - Andrew Bayer

Helheimr (End Crawl) - Thomas Newman







RECIPE FOR PERFECT HOMEMADE

HONEY CAKE

Serve this sweet, moist honey cake with ripe berries and a sprinkle of crunchy pistachios.

SERVES 12



TNGREDIENTS

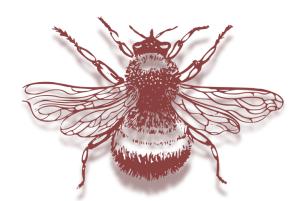
1/2 cup butter
1 cup honey
2 large eggs
1/2 cup plain yogurt
1 tsp vanilla extract
2 cups all-purpose flour
2 tsp baking powder
1/2 tsp salt

PREP TIME 15 MINS COOK TIME 30 MINS 1 SERVING 248 kcal

1. Preheat oven to 350°. Grease a 9-in. cast-iron skillet.
2. In a large bowl, beat butter and honey until blended. Add eggs, 1 at a time, beating well after each addition. Beat in yogurt and vanilla. In another bowl, whisk flour, baking powder and salt; add to butter mixture. Transfer batter to the prepared skillet.

3. Bake until a toothpick inserted in centre comes out clean, 30-35 minutes. Cool completely in pan on a wire rack. Serve with fruit, additional honey and, if desired, chopped pistachios.



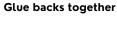


BOOKMARKS

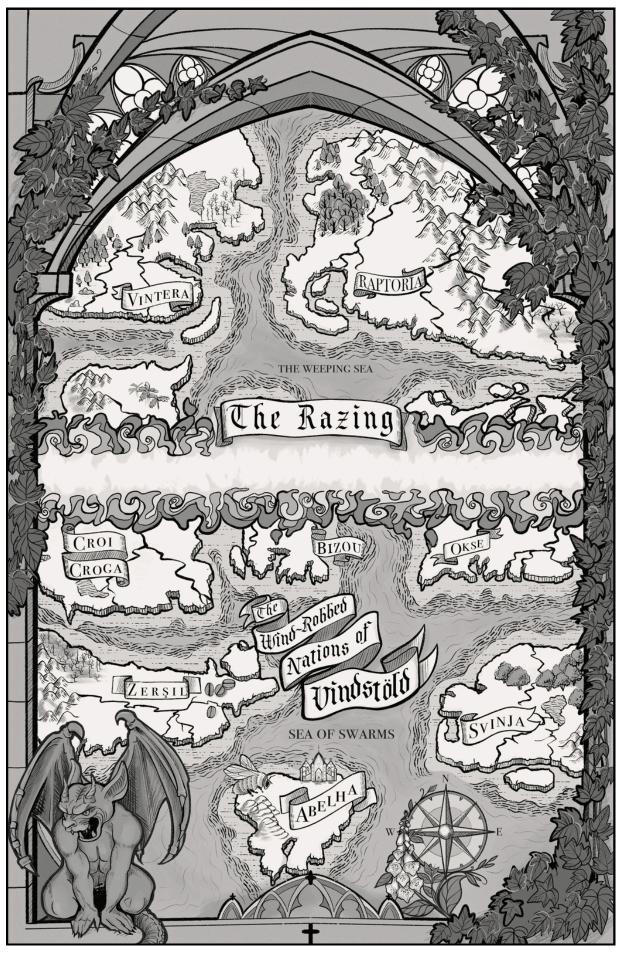
PRINT YOUR OWN

Fold down the middle









Art by Gabriela Romero Lacruz

