



# BOOK CLUB

**KEEPER OF SORROWS**

RACHEL FIKES

## SUMMARY

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## MAIN IDEA/S

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## THEME/S

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## WHAT WE DISCUSSED

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# ACTIVITIES

**KEEPER OF SORROWS**

RACHEL FIKES

## 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.





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## PLAYLIST



### SIDE A SIDE



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**



Listen here





## RECIPE FOR PERFECT HOMEMADE

# HONEY CAKE

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

**SERVES 12**



## INGREDIENTS

**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

## INSTRUCTIONS

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

Cut round the  
dotted lines



Glue backs together







Art by Gabriela Romero Lacruz

