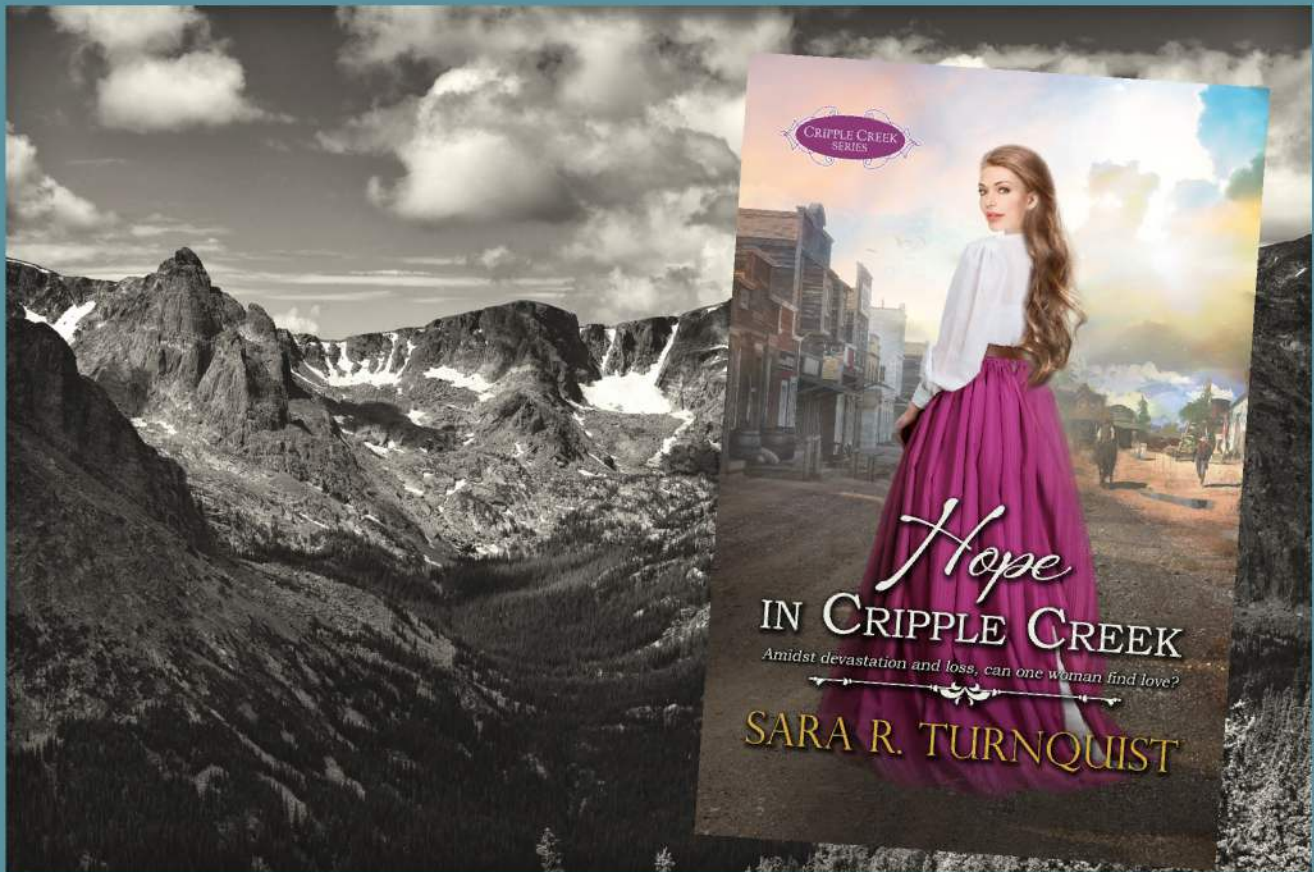




Book Club Kit



A Novel by
Sara R. Turnquist

About Sara R. Turnquist

Sara is a coffee lovin', word slinging, clean Historical Romance author whose super power is converting caffeine into novels. She loves those odd little tidbits of history that are stranger than fiction. That's what inspires her. Well, that and a good love story.



But of all the love stories she knows, hers is her favorite. She lives happily with her own Prince Charming and their gaggle of minions. Three to be exact. They sure know how to distract a writer! But, alas, the stories must be written, even if it must happen in the wee hours of the morning.

Sara is an avid reader and also enjoys reading clean Historical Romance when she's not traveling. Her books range from the Czech lands to the American Wild West and from ancient Egypt to the early 1900s. Some of her titles include *The Lady Bornekova*, *Hope in Cripple Creek*, *The General's Wife*, *Trail of Fears*, and the Convenient Risk Series.

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YouTube: @SaraRTurnquist

Q&A With Sara Turnquist

- **What made you interested in the town of Cripple Creek?**

It all started as a mixup between my husband and I...let me explain...I was thinking of the characters and plot. I wanted to set it in Colorado in the late 1800s. So I asked my husband, who had spent time in Colorado, for a name that sounded like it could be a town in Colorado (I initially planned to make it a fictional town). He thought I was asking for an actual town name. So he said "Cripple Creek." When I started writing and researching, I discovered it was (surprise, surprise!) a real town. The history of the town and area during the late 1800s added a wonderful dimension to the story.

- **What are some of the core themes you discuss in this novel? How can your readers relate to these areas in their own lives?**

Sacrifice is a big one. Giving up things you want and desire for the sake of another who has a dire need. Also, forgiveness and trust in the journey and story God is working out in our lives. This is where the reader is invited to think about their own story and see the places where God's hand has rescued him or her and worked out all things for his or her good.

Q&A With Sara Turnquist

- **Tell us about the miner's strike.**

The strike has somewhat interesting beginnings...starting several years before strike actually occurred (as so many things in history).

The Sherman Silver Purchase Act in 1890 required the government to buy bullions of silver and give paper currency in exchange. The increase of silver mining and silver trading drove the silver prices down drastically. And quickly.

By 1895, US mints stopped producing silver coins and the banks were not encouraging the use of silver dollars. This led to somewhat of a crash in the silver market. So the silver miners needed jobs...mining jobs. They went to gold producing mines looking for work. This led to a surplus of workers. So the mine owners in Cripple Creek got together and said that the workers had to work more hours each day (10 hours instead of 8) for the same pay. This led to a 5 month strike that halted production in the area.

- **What inspired the personality traits of the main character, Katherine?**

I was inspired by characters like Anne Shirley and Dr. Quinn—this strong woman that has a boldness and a desire to help others, even to the sacrifice of her dreams and her future.

Q&A With Sara Turnquist

- **What was your favorite scene to write in Hope In Cripple Creek?**

The scenes between Wyatt and Katherine for sure. They were like fire and ice together. He is the strong, steadiness to her drama and passion.

- **What was the most challenging to write about Katherine and Ellie Mae?**

Of course the fate of Ellie Mae and the way it affects Katherine. I have experienced emotions similar to Katherine's and they have made scars on my own heart that I will always carry.

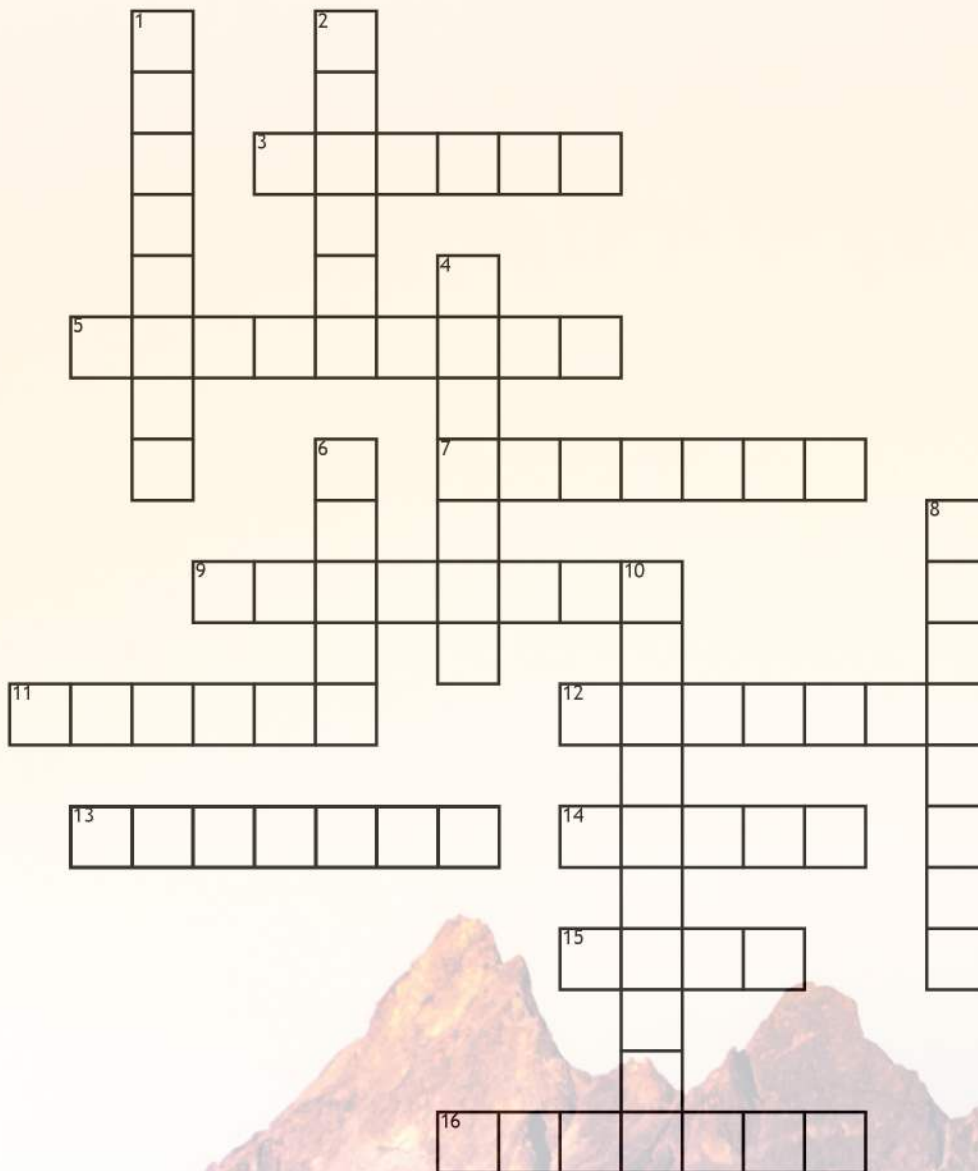
- **Which character did you enjoy writing the most?**

Probably Katherine. She is impetuous and passionate. There is a piece of me in all of my heroines. But she displays a lot of my deeper person—a heart for others, a desire to help others in their pain, empathy, sympathy, and (I hope) self-sacrifice when it is called for

- **How does this book compare to your other books?**

This was the hardest book to write at the time...with the challenges with the typhoid and its effect on the townsfolk. As well as the struggle between Timothy and Wyatt and Katherine. I really wanted the reader to be split about who they would root for. Since writing more books, I would have to say that Trail of Fears has replaced this book as the hardest to write, but this book will always tug at my heart in this way.

Hope In Cripple Creek



Across

3. Ellie Mae was Katherine's childhood what?
5. Who is attacked in the book?
7. What brought Katherine & Wyatt together?
9. Katherine's parents were what?
11. What did Wyatt do for a living?
12. Katherine was going to have to quit teaching because she got?

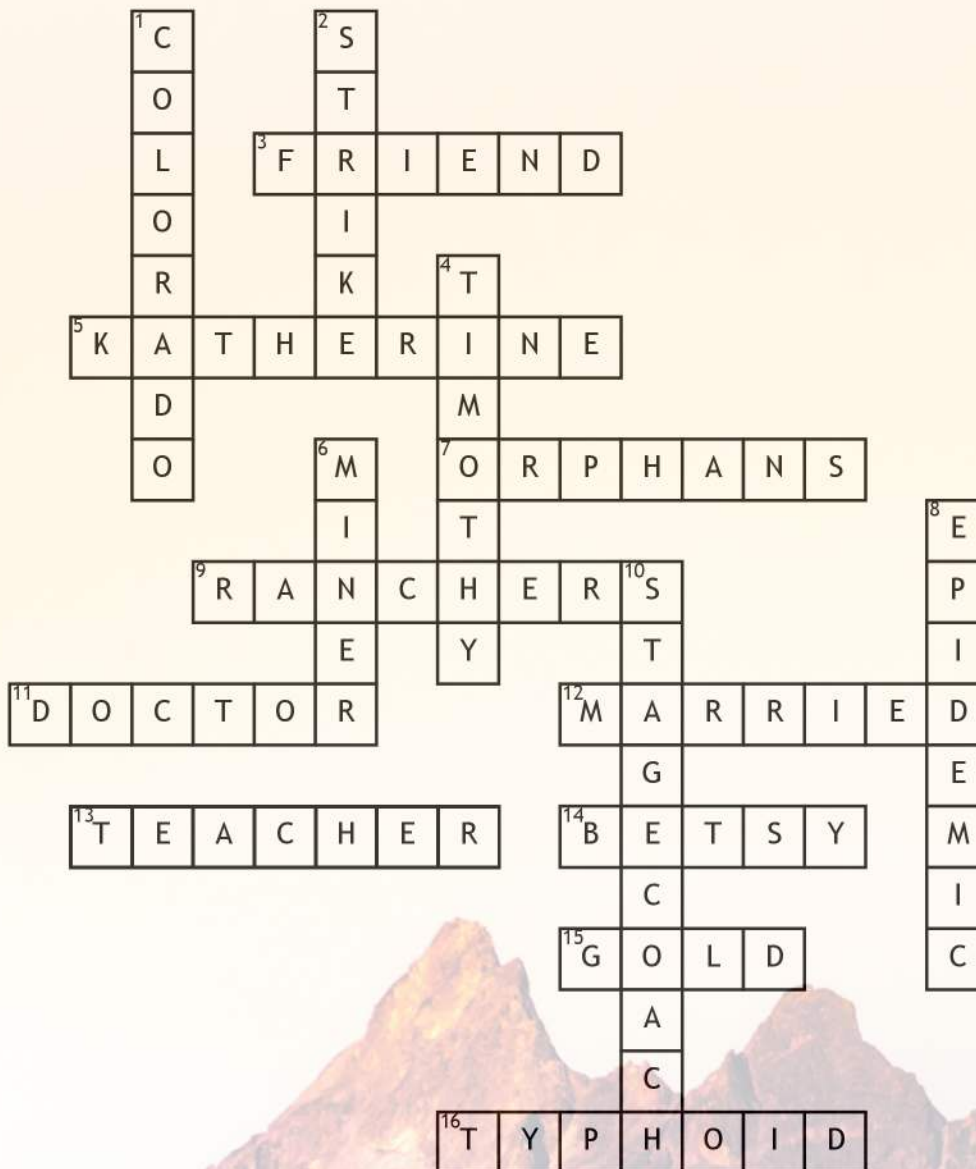
13. What is Katherine's profession
14. Who tried to come between Katherine and Wyatt?
15. What metal was found in the mines?
16. What disease caused the epidemic?

Down

1. What state does this book take place in?
2. What did the miners decide to do when their pay was cut?

4. Who did Katherine ask first to marry her?
6. What was David's job?
8. What shut down the town?
10. How did people get from place to place at the time of this book?

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Hope in Cripple Creek

S G U Y R D D C O L O R A D O
A O N K A T H E R I N E T B R
T V Z N A S J F W Y Y I F N J
T E Q O I H Z U L A D F R P H
T R M E A T L O A F B M O C T
Y N M C A D W R S L T A G C B
P O O B B I W P T D E Y W O T
H R U E P N D H A O A O Y R I
O Y N T A E R A G C C R A N M
I X T S S R A N E T H Q T B O
D A A Y T P N G C O E H T R T
A A I K O Y C O O R R O Z E H
M I N E R S H L A N T R U A Y
Y H S K Y R X D C L Z S Y D I
L J C H U R C H H J Z E O R N

stagecoach

cornbread

governor

church

orphan

Betsy

Wyatt

Katherine

meatloaf

teacher

miners

typhoid

pastor

horse

mountains

Colorado

Timothy

doctor

mayor

ranch

diner

frog

gold

Hope in Cripple Creek



stagecoach

cornbread

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orphan

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meatloaf

teacher

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typhoid

pastor

horse

mountains

Colorado

Timothy

doctor

mayor

ranch

diner

frog

gold

Discussion Questions

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

- Who is your favorite character? Least Favorite?
- What was your favorite part of the story?
- Were there any character struggles you identified with?
- Did you identify at all with Katherine's inability to escape the past? Is it true that past mistakes and/or tragedies affect our decisions today?
- There is tension in trying to overcome past hurts and trust that God would heal them. Is this a challenge you have experienced?
- Did anything in the story surprise you?
- What feelings did the book evoke as you read it?
- Were there any parts you struggled with?
- If you could create a playlist for this book, what songs would you include?

Dear Reader

Thank you for taking this journey with me through these events – both fictional and factual. This story was inspired largely by stories from this time period that I love. Think Anne Shirley meets Dr. Quinn. That was my inspiration in the beginning.

As I learned more about the history of Cripple Creek, Colorado, I also wanted to explore the idea of unions. Not necessarily making a stand or statement of my own thoughts, but more an exploration of the challenges on both sides and the benefits of such a set up. I hope I did that faithfully without pressing on the reader to feel any certain way about it.

Wyatt's backstory was a later addition to the characters and their journeys, but one that was all too common in that time period (and more common today than we'd like to think). But his choices and the happenings around him display his character and the deep need he has for a relationship with Jesus. This, too, I pray is accomplished organically without preaching. As that was not my intention.

As well, this book was intended to be a standalone, however, after sitting with these characters and living with them for a time, they lived on and this became a series incorporating books about several secondary characters.

Thank you again for walking through Katherine's journey and my prayer is that you step away from the book with deeper thoughts on God's working in our lives for our good.

Warmly,

Sara



Book Club Kit

Hope in Cripple Creek

Book Club Menu



Lauren's Cornbread

- 1 cup all-purpose flour, not self-rising flour
- 1 cup yellow cornmeal, fine ground, not cornmeal mix
- 2/3 cup granulated sugar
- 1 teaspoon salt
- 1 1/2 teaspoons baking powder, see notes for recent changes
- 1/3 cup neutral oil or melted butter
- 1 large egg
- 1 cup milk, or a milk substitute like almond milk

Directions

- Grease a 9-inch round cake pan or square baking dish or cast iron skillet well and set aside. Preheat the oven to 400 degrees F. See notes for other pan sizes.
- In a medium mixing bowl, add the flour, cornmeal, sugar, salt, and baking powder. Whisk to combine well.
- Make a well in the center of your dry ingredients and add your oil or butter, milk, and egg. Stir just until the mixture comes together and there are only a few lumps remaining.
- Pour the batter into the prepared pan and bake for 25 minutes until the top is golden brown and a toothpick inserted into the center comes out clean.
- Serve hot.



Katherine/Wyatt's Pot Roast

- 2 lbs Chuck roast (cut into quarters at minimum)
- 3 tablespoons flour
- 1 tablespoon salt
- 1 teaspoon pepper
- 2 tablespoons olive oil
- 1 medium onion (sliced)
- 1 clove garlic (minced)
- 1 tablespoon brown sugar
- 2 cups beef stock
- 2 bay leaves

Directions

- Whisk your flour salt and pepper together. Liberally coat all sides of each piece of your roast in the flour mixture, set aside.
- Get your olive oil nice and hot in a large skillet (please don't burn your house down). Using tongs, sear each side of each piece of roast in the hot oil.
- Place your sliced onion, garlic, brown sugar, bay leaves, and beef stock in the slow cooker. Stir until the sugar is dissolved. Turn the heat to low.
- After the searing is done, place your roast pieces into the slow cooker, on top of the onion stew. Put the lid on and slow-cook for at least 8 hours. Add salt to taste.

<https://www.highheelsandgrills.com/how-to-make-a-fall-apart-roast/>



Timothy's Mashed Potatoes

- 2½ lbs Russet potatoes (about 5-6 potatoes)
- 1 teaspoon kosher salt
- 3 tablespoons salted butter
- 4 oz cream cheese
- 1 cup whole milk
- kosher salt & black pepper to taste

Directions

- Peel potatoes and rinse them. Cut into small chunks (about 1") and put into a large pot. Cover the potatoes with cold water and add the 1 teaspoon salt. Bring to a boil over high heat.
- Once boiling, cover pot with lid and reduce heat to medium-low. Let simmer for about 20-25 minutes or until fork tender.
- Put the butter, cream cheese, and milk into a glass measuring cup (or other microwave-safe container) and heat for 45 seconds.
- This helps the dairy incorporate smoother into the potatoes.
- Drain potatoes in a colander and then move them to a large mixing bowl. Add the warmed dairy ingredients into the potatoes.
- Use a hand mixer or a potato masher to mash the potatoes to the desired consistency.
- For smooth potatoes use a hand mixer, and for chunkier potatoes use a potato masher.
- Taste and add additional kosher salt and black pepper as needed.
- I end up adding about 1 teaspoon of kosher salt at the end.



Mrs. Abby's Dutch Apple Pie

- 4 large firm, tart apples
- 1/3 cup sugar
- 1/3 cup firmly packed light brown sugar
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1 (14.1-ounce) box premade refrigerated pie crusts (2 count)
- 2 tablespoons unsalted butter, cut into small cubes

Directions

- Preheat the oven to 450°F. Peel, core, and slice the apples into 1/8-inch slices.
- Add the apples to a large bowl. In a small bowl, whisk the sugar, brown sugar, cornstarch, salt, cinnamon, and nutmeg together. Sprinkle over the apples and toss to coat the apples in the sugar mixture.
- Allow the pie crusts to come to room temperature then gently unroll one crust to cover the bottom and sides of a 9-inch pie dish. Trim off the excess crust around the edges.
- Add the apples and any juice from the bowl into the crust. Spread the apples out evenly in the crust. Sprinkle the butter over the apples.
- Gently unroll the other crust and place it centered over the pie dish. Fold any overhang under the edge of the bottom crust and pinch together to seal. Crimp to form a decorative edge. Cut 3 to 4 3-inch slits in the top of the pie to allow it to vent.
- Place the pie on a rimmed baking sheet and place in the oven. Bake for 10 minutes at 450°F then reduce the heat to 350°F and bake for an additional 50 minutes. If the edges brown too quickly, cover them with strips of aluminum foil.
- Allow the pie to cool completely, 2 to 3 hours, before slicing. The filling will thicken as it cools. Serve slightly warmed with whipped cream or vanilla ice cream, if desired.

<https://southernbite.com/simple-apple-pie/>

Thank you so much for reading
Hope in Cripple Creek

Would you like for Sara to visit
your book club? She can visit
in person or virtually. If you
are interested please
contact her at
sara@sareturnquist.com.

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