



CRIPPLE CREEK
SERIES

Book Club Kit

Leaving Waverly
Leaving Stoneybrook

Book Club Menu



Lauren's Strawberry Lemonade

- 2 cups fresh squeezed lemon juice (8-9 lemons)
- 6 cups cold water
- 1 cup of sugar (1/4-1/2 cup more if you like it extra sweet)
- 1-2 cup diced strawberries
- 4 Tbsp powdered sugar

Directions

- Cut lemons in half and squeeze juice.
- Add lemon juice to a pitcher of 6 cups of cold water.
- Mix sugar into pitcher until fully dissolved.
- Take diced strawberries and powdered sugar and cook on low heat for 5-10 minutes until strawberries are soft and forming a sauce. Take off heat- allow to cool then add into pitcher.
- Add strawberry sauce into pitcher and stir well.
- Serve immediately over ice or chill in refrigerator for 1-2 hours prior to serving.

<https://simpleacresblog.com/how-to-make-easy-homemade-strawberry-lemonade/>



Mary's Homemade Bread

- 2 cups warm water 110° F/45° C
- ½ cup white sugar
- 1 ½ TBSP active dry yeast
- 1 ½ tsp salt
- ¼ cup vegetable oil
- 5-6 cups flour all-purpose flour OR bread flour

Directions

- In a large bowl, or a stand mixer, dissolve 2 TBSP of the sugar in the warm water. I just combine the two and whisk slightly to dissolve the sugar. Stir in yeast. Allow to proof until yeast resembles a creamy foam, about 5 minutes.
- Add in remaining sugar, salt and oil. Begin to mix, using a rubber scraper or the dough hook on your stand mixer. Add the flour one cup at a time, reserving the last cup of flour to see if you need it. You might not use all of the flour. The dough should pull away and clean the bowl, sticking on the bottom in a small circle about the size of a quarter. If your dough does this with just 5 cups of flour, do not add more. However, if your dough still sticks to the bowl, add more a couple tablespoons at a time until it cleans the bowl, sticking in just a small circle on the bottom.
- Now knead dough for 7 minutes. Set a timer as a full knead is important! Place in a well oiled bowl, and turn dough to coat. Cover with a damp cloth. Allow to rise in a warm area until doubled in bulk, about 1 hour.
- Punch dough down. Knead for 1 minute and divide dough in half. Shape into loaves and place into two greased 9x5 inch loaf pans. Allow to rise for 30 minutes, or until dough has risen 1 inch above pans.
- Bake at 350° F (175° C) for 30-40 minutes. Cool, brush with butter and enjoy!

https://butterwithasideofbread.com/wprm_print/easy-homemade-bread-recipe



David's Beef Jerky

- One 3-pound eye of round roast (see note), trimmed of fat and silver skin
- 1 cup (packed) dark brown sugar
- 1 cup soy sauce
- 3 tablespoons Worcestershire sauce
- 1 tablespoon smoked paprika
- 1 teaspoon unseasoned meat tenderizer (see note)
- 1 teaspoon freshly ground black pepper
- 1 teaspoon red pepper flakes
- 1 teaspoon onion powder
- ½ teaspoon garlic powder

Directions

- Slice the meat between ⅛ and ¼ inch thick with the grain. (If the roast is too thick to slice easily, cut it in half horizontally before slicing.)
- Make the marinade: In a medium bowl, combine the brown sugar, soy sauce, Worcestershire sauce, smoked paprika, meat tenderizer, black pepper, red pepper flakes, onion powder, and garlic powder. Whisk until evenly combined and the sugar is dissolved.
- Add the meat to the marinade and toss until all of the pieces are evenly coated. Cover with plastic wrap or transfer to a large ziplock bag and marinate in the refrigerator for at least 12 hours or overnight. Toss the meat (or flip the bag) once or twice to be sure the meat marinates evenly.
- Line two baking sheets with aluminum foil for easy clean-up. Place a wire rack over each pan. Preheat the oven to 175°F and set two oven racks in the centermost positions.
- Arrange the marinated meat on the wire racks in a single layer. Bake, rotating the pans from front to back and top to bottom midway through, until the meat is dried out, 3 to 4 hours. To determine if the jerky is thoroughly dried out, take a piece out of the oven and let it cool to room temperature. It should be dry to the touch, leather-like in appearance, and chewy but still somewhat tender.
- Store the jerky inside an airtight plastic container, Ziploc bag, or airtight glass jars. Properly dried jerky will keep at room temperature for about one week. Refrigerate or freeze for longer storage.
- Note: Pop the meat in the freezer for 1 to 2 hours before slicing; it will be easier to cut.
- Note: Meat tenderizer contains bromelain, an enzyme that breaks down meat tissue. You can find it in the spice section of your supermarket. (I use McCormick.)

<https://www.onceuponachef.com/recipes/the-best-homemade-beef-jerky-recipe.html#tabrecipe>



Cook's Mini Tarts

- 2 pie crusts, store-bought or homemade
- 2½ cups diced apples, about 2 apples
- ⅓ cup brown sugar, packed
- 2 tablespoons flour
- 1 teaspoon cinnamon
- 1 teaspoon vanilla

Crumble Topping

- ¼ cup flour
- ½ cup quick-cooking oats
- ¼ cup brown sugar, packed
- ½ teaspoon cinnamon
- ¼ teaspoon ground ginger
- ⅛ teaspoon ground nutmeg
- ⅛ teaspoon salt
- 3 tablespoons butter, melted

Directions

- Preheat the oven to 400°F
- If you use store-bought pie crusts, let them sit at room temperature for 15 minutes, then carefully unroll them.
- If you use a homemade pie crust, roll it out into a ⅛" thick circle on a lightly floured surface.
- Using a 3½-inch pastry cutter, cut twelve circles. Center a dough circle over a mini tart mold and gently press the dough down. Then gently press the dough against the fluted edges. Repeat for remaining tart molds. Place the dough-filled tart molds on a baking sheet for easier handling.
- **If you don't have mini tart molds, you can use a standard muffin pan.
- Place the tarts in the refrigerator for 20-30 minutes to allow the dough to chill before adding the filling.

Filling:

- While the dough is chilling, prepare the filling. Start by peeling and dicing the apples.
- Mix together the brown sugar, flour, cinnamon, and vanilla. Add to the apples and stir until the apples are thoroughly coated. Set aside.

Topping:

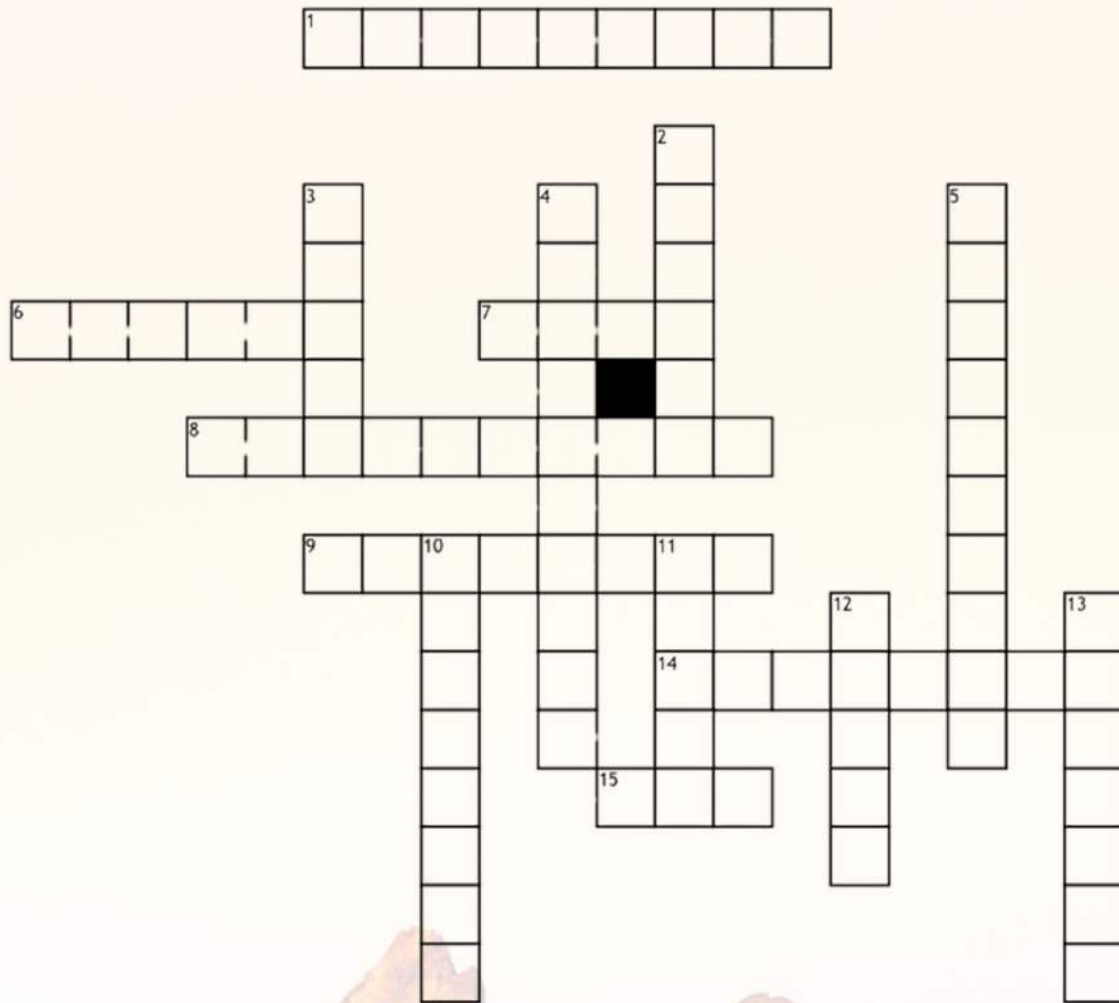
- In a separate bowl, mix together the flour, oats, brown sugar, cinnamon, ginger, nutmeg, and salt. Once combined, add the melted butter and stir with a fork, fluffing the topping as you mix.

Putting Tarts Together:

- Remove the tarts from the refrigerator. Fill each tart with two rounded tablespoons of apples (stirring the apples frequently to mix in the liquid that collects at the bottom of the bowl).
- Top each tart with one tablespoon of topping.
- Place the pan of tarts in the preheated oven and bake for 20 to 25 minutes, or until the crust begins to brown and the filling is bubbly.
- Remove the tarts from the oven and set them on a cooling rack for 15 minutes.
- Once the molds are cool enough to handle, remove the tarts by pressing up on the bottom of the molds and lifting out the tarts. Allow the tarts to finish cooling on the cooling racks.
- Store cooled tarts in an airtight container in the refrigerator for up to 4 days.

https://thejoyfilledkitchen.com/wprm_print/mini-apple-pie-tarts

Leaving Waverly/Leaving Stoneybrook



Across

1. Mary is whose friend?
6. Who did Mr. Amos need help from?
7. What was Lauren teaching the children to do?
8. What was the name of Tom's horse?
9. Disease Mary's mother had?

14. State David wanted to move to?

15. What did Mr. Amos hurt?

Down

2. Where did Tom meet Lauren outside her house?
3. What animal did Tom have to put down at the beginning of the novella?
4. What was the name of the Dance David and Mary attend?

5. Lauren's father owned a what?

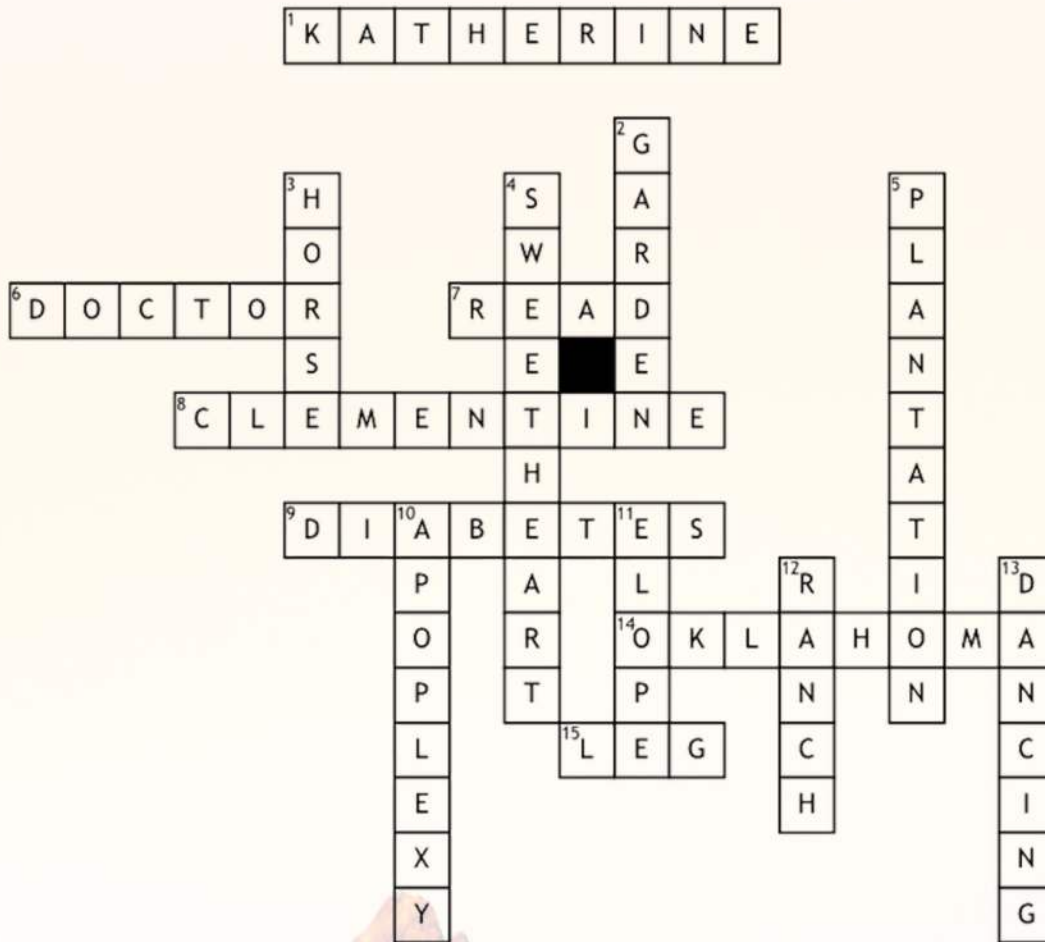
10. Mary's dad died of what?

11. Lauren and Tom planned on doing what without her parents knowing?

12. David was running from what?

13. How did Mary hurt her ankle?

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Leaving Waverly/Leaving Stoneybrook

1. ACTAEHSCGO _____
2. LTNEMCIENE _____
3. OOTDRC _____
4. ORHSE _____
5. LERNAU _____
6. AREHIKNET _____
7. OOHMKALA _____
8. TLNPTAONIA _____
9. SEEETNNSE _____
10. LORDAOCO _____
11. DGNAICN _____
12. TEHETRSAWE _____
13. IDBEEATS _____
14. AENDRG _____
15. EPLEO _____



Leaving Waverly/Leaving Stoneybrook

1. ACTAEHSCGO Stagecoach
2. LTNEMCIENE Clementine
3. OOTDRC Doctor
4. ORHSE Horse
5. LERNAU Lauren
6. AREHIKNET Katherine
7. OOHMKALA Oklahoma
8. TLNPTAONIA Plantation
9. SEEETNNSE Tennessee
10. LORDAOCO Colorado
11. DGNAICN Dancing
12. TEHETSAWE Sweetheart
13. IDBEEATS Diabetes
14. AENDRG Garden
15. EPLEO Elope



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
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