

# BOOK CLUB MEETING

## *A White Wind Blew* by James Markert



### *Throw a Prohibition Party!*

#### Set the Mood...

- Many people remember the 1920s as the Jazz Age, so compile a playlist of jazz music that will play throughout the party.
- Decorate in black and white, using feathers and beads as swanky accents.
- Encourage Book Club members to dress in their best 1920s-themed outfits. Offer a prize for the best flapper or gangster costume. Prize suggestions: string of pearls, feather boas, or flasks.

#### Food and Drink:

- For bootleggers, champagne punch, gin fizzes, and Manhattans are timely cocktails. Law-abiders can enjoy “mocktail” punch or root beer.
- Finger foods rose to popularity with cocktail parties, so serve hors d’oeuvres like deviled eggs and tea sandwiches.
- Chocolate cigars and candy cigarettes are fun favors that pay homage to the era.

### *Hometown History*

The Waverly Hills Sanatorium sets the backdrop for Dr. Wolfgang Pike’s life in *A White Wind Blew*. The massive, Gothic-style building opened in Jefferson County, Kentucky, at the height of the deadly tuberculosis epidemic of the 1920s. The hospital was considered one of the most modern facilities of its time and operated as a self-sustaining community—it even had its own zip code!

The hospital was closed in 1961 as the epidemic lessened. Though it served as a nursing home for the next 20 years, its doors closed for good in 1982. Today, Waverly Hills Sanatorium stands as one of Louisville’s historical landmarks. The building’s alleged paranormal activity makes it a popular destination for tourists and ghost hunters.

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### *Ask Your Book Club Members To:*

- Think about historical landmarks they've visited in their hometowns.
  - Do these places have compelling histories?
  - What makes these places special/memorable? Do they evoke a specific story or memory for you?
  - Why do you think these particular locations/landmarks have stood the test of time?
- Bring a photo of themselves with/at the landmark, either from childhood or a more recent time. Have members share their photos and experiences.

### *Recipes for Your Book Club*

#### **Kentucky Bourbon Balls**

- 1 cup of chopped nuts
- 5 tablespoons Kentucky bourbon
- ½ cup butter, softened
- 1 (16-ounce) package confectioners' sugar
- 18 ounces semisweet chocolate

#### **Directions**

- 1.** Place the nuts in a sealable jar. Pour the bourbon over the nuts. Seal and allow to soak overnight.
- 2.** Mix the butter and sugar; fold in the soaked nuts. Form into ¾" balls and refrigerate overnight.
- 3.** Line a tray with waxed paper. Melt the chocolate in the top of a double boiler over just-barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Roll the balls in the melted chocolate to coat; arrange on the prepared tray. Store in refrigerator until serving.



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### Derby Pie

- 1¼ cups chopped pecans
- 4 large eggs
- ¾ cup brown sugar
- ¾ cup light corn syrup
- ½ cup all-purpose flour
- ½ cup butter, melted and cooled
- ¼ cup white sugar
- 2 tablespoons bourbon
- 1½ teaspoons vanilla extract
- ¾ cup miniature semisweet chocolate chips
- 1 (9-inch) unbaked deep dish pie crust

### Directions

1. Preheat oven to 300 degrees F (150 degrees C).
2. Spread pecans over a cookie sheet.
3. Bake pecans in preheated oven until toasted, about 1 hour, stirring every 15 minutes. Check pecans after 30 minutes. Allow pecans to cool completely.
4. Increase oven temperature to 350 degrees F (175 degrees C).
5. Whisk eggs, brown sugar, light corn syrup, flour, butter, white sugar, bourbon, and vanilla extract together in a bowl until smooth. Fold pecan pieces and chocolate chips into the egg mixture until combined; pour into prepared pie crust.
6. Bake in preheated oven until pie is set, 50 to 60 minutes. Serve warm or chilled.