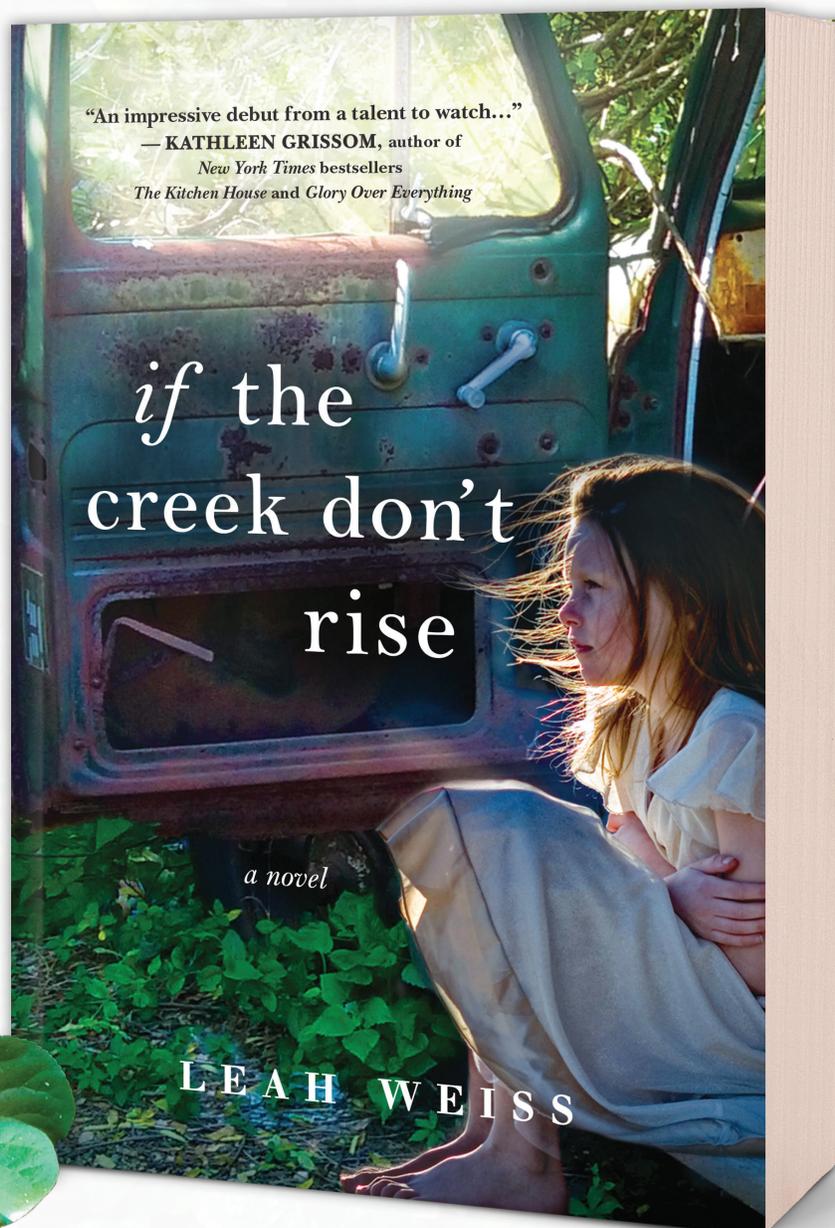


# *if the creek don't rise*

## EVENT GUIDE



# if the creek don't rise

## Book Club Event Details



You could be the belle of the book club ball! Just use our handy book club event guide for your *If the Creek Don't Rise* book club meeting, and get ready to reap the accolades from your fellow book clubbers.

### Invitations

Set the scene ahead of time by sending out your book club meeting reminder with these designed invites!

hey, y'all

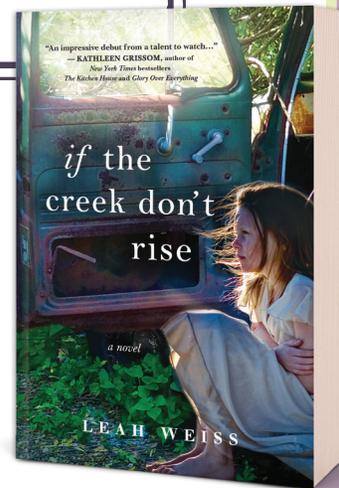
Don't Miss Our Next Book Club Meeting!

Date: .....

Time: .....

Location: .....

RSVP to: .....



## Food

Biscuits, corn breads, homegrown vegetables that were canned, stews, chicken and dumplings, and apple desserts are largely considered of Appalachian origin. Start your book club off with some delicious Southern fare!

### Start off with some Buttermilk Biscuits

[www.myrecipes.com/recipe/buttermilk-biscuits](http://www.myrecipes.com/recipe/buttermilk-biscuits)

#### Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¾ teaspoon salt
- 3 tablespoons shortening
- 1 cup buttermilk



#### Directions

1. Combine flour, baking powder, soda, and salt; stir well. Cut in shortening with a pastry blender until mixture resembles coarse meal. Gradually add buttermilk, stirring until dry ingredients are moistened.
2. Turn dough out onto a lightly floured surface, and knead 10 to 12 times. Roll dough to ½-inch thickness; cut with a 2-inch biscuit cutter. Place biscuits on an ungreased baking sheet. Bake at 400° for 10 minutes or until lightly browned.

Well, tarnation...you don't have time to make biscuits from scratch? No problem! Order some mix from The Loveless Café. Just add buttermilk and pop them in the oven. They're so good, you'll want to slap your grandma!

### For your main course, serve some Southern Chicken & Dumplings

[www.food.com/recipe/southern-chicken-and-dumplings-5083](http://www.food.com/recipe/southern-chicken-and-dumplings-5083)

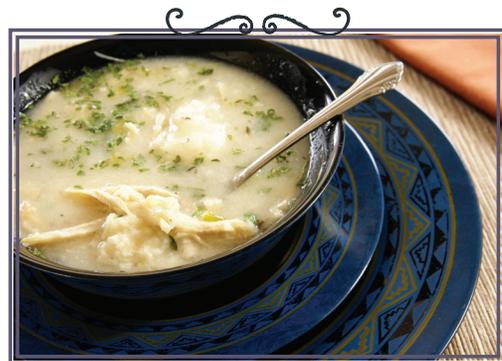
#### Ingredients

##### Chicken

- 1 whole chicken, cut up
- ½ tablespoon salt
- ¼ teaspoon pepper
- 1 cup milk

##### Dumplings

- 2 cups all-purpose flour



- 1 teaspoon baking powder
- 1 teaspoon salt
- ⅓ cup vegetable shortening (such as Crisco)
- 1 egg, beaten
- ½ cup milk

### Directions

1. Combine chicken, salt, and pepper in a large pot and cover with water. Cook until chicken is tender.
2. Remove chicken from water.
3. Remove bones and skin.
4. Set chicken aside. (While chicken is cooking, prepare dumplings.)
5. For the dumplings, in a large bowl, mix flour, salt, baking powder and shortening with a fork.
6. Add egg and ½ cup milk; mix to form dough.
7. Roll dough to ¼-inch thickness on floured surface.
8. Cut into 4 inch strips with sharp knife.
9. Drop dumplings into simmering chicken broth.
10. Cover and simmer until dumplings are done.
11. Add chicken to dumplings and 1 cup milk.
12. Cook slowly for 10 minutes.

Need a quicker fix? Pick up a box of Bisquick next time you're at the grocery store; your box should have a quick and easy recipe on it!

### Don't forget your veggies! Fried Green Tomatoes

[www.myrecipes.com/recipe/fried-green-tomatoes](http://www.myrecipes.com/recipe/fried-green-tomatoes)

### Ingredients

- ½ cup cornmeal
- ¼ cup all-purpose flour
- 1 teaspoon sugar
- 1 teaspoon salt
- ¼ teaspoon pepper
- 4 medium-size green tomatoes, cut into ⅓-inch slices
- Vegetable oil



### Directions

1. Combine cornmeal, flour, sugar, salt, and pepper in a medium mixing bowl; stir well. Dredge tomato slices in cornmeal mixture.
2. Fry tomato slices, a few at a time, in ¼ inch hot oil in a large skillet until browned, turning once.
3. Drain on paper towels. Arrange on a serving platter; serve immediately.

## Here are some other recipes to check out!

### Cheese-Stuffed Cornbread

[www.delish.com/cooking/recipe-ideas/recipes/a48772/cheese-stuffed-cornbread/](http://www.delish.com/cooking/recipe-ideas/recipes/a48772/cheese-stuffed-cornbread/)

### Fried Pecan Okra:

[www.myrecipes.com/recipe/fried-pecan-okra](http://www.myrecipes.com/recipe/fried-pecan-okra)

### Southern-Style Collard Greens:

[www.myrecipes.com/recipe/southern-style-collard-greens](http://www.myrecipes.com/recipe/southern-style-collard-greens)

### Chicken Fried Steak Fingers:

[www.delish.com/cooking/recipes/a52489/chicken-fried-steak-fingers-recipe/](http://www.delish.com/cooking/recipes/a52489/chicken-fried-steak-fingers-recipe/)

### Southern Candied Sweet Potatoes:

[www.deepsouthdish.com/2013/11/southern-candied-yams-sweet-potatoes.html](http://www.deepsouthdish.com/2013/11/southern-candied-yams-sweet-potatoes.html)

## *Drinks*

Don't forget that your guests need some libations!

### Pink Lemonade Moonshine Cocktail

[www.gigglesgobblesandgulps.com/pink-lemonade-moonshine-cocktail/](http://www.gigglesgobblesandgulps.com/pink-lemonade-moonshine-cocktail/)

#### Ingredients

- 2 cups fresh squeezed lemon juice (about 12–15 fresh, juicy lemons)
- 6 cups water
- 2 cups granulated sugar
- 2 cups Everclear
- ½ cup grenadine syrup
- Sour mix (for cocktail)
- Lemon-lime soda (for cocktail)
- Cherries for garnish



image source: gigglesgobblesandgulps.com

#### Instructions

Put the water and sugar in a small pot and heat over medium heat until the sugar has dissolved and the water starts to turn clear (it does not need to boil). Stir to ensure sugar does not burn. Allow sugar mixture to cool. Add the lemon juice and the Everclear to the grenadine. Stir together. Add to sugar mixture and combine all of the ingredients. Store mixture in glass bottles or container and store in a cool place.

### Old Smoky Appalachian Sour

[www.olesmoky.com/recipes/appalachian-sour-2](http://www.olesmoky.com/recipes/appalachian-sour-2)

#### Ingredients

- 1.5 oz. Ole Smoky Outsiders Farrell Shine

- 1 oz. sour mix
- 2 oz. ginger beer
- 1 oz. freshly squeezed lime juice

#### Garnish

- Ole Smoky Moonshine Cherries

#### Preparation

- Mix well in a glass over ice
- Garnish



image source: olesmoky.com

### Check out these other tasty cocktails!

#### Moonshine Mary:

<http://simple-cocktails.com/2015/08/moonshine-bloody-mary/>

#### Fallen Apple:

[www.saveur.com/fallen-apple-cocktail-recipe](http://www.saveur.com/fallen-apple-cocktail-recipe)

#### Watermelon Sling:

<http://chilledmagazine.com/must-mix-watermelon-sling>

#### Swamp Water:

<http://allrecipes.com/recipe/22962/swamp-water/?internalSource=rot&referringId=15881&referrerContent%20hub&clickId=cardslot%201>

#### Classic Sweet Tea:

[www.myrecipes.com/recipe/classic-sweet-tea](http://www.myrecipes.com/recipe/classic-sweet-tea)

#### Homemade Ginger Ale:

[www.epicurious.com/recipes/food/views/homemade-ginger-ale-358033](http://www.epicurious.com/recipes/food/views/homemade-ginger-ale-358033)

## Desserts

Save the best for last!

### Doesn't get more Southern than Hummingbird Cake

<https://spicysouthernkitchen.com/hummingbird-cake/>

#### Ingredients

- 3 cups all-purpose flour, sifted
- 2 cups sugar
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon allspice
- 1½ cups vegetable oil



image source: spicysouthernkitchen.com

- 2 teaspoons vanilla extract
- 3 large eggs, lightly beaten
- 1¾ cups very ripe banana, mashed
- 2 cups toasted chopped pecans, divided
- 1 (8-ounce) can crushed pineapple, undrained
- 1 cup butter, softened
- 6 cups powdered sugar
- 2 teaspoons vanilla extract
- pinch of salt
- 2 (8-ounce) packages cream cheese, cut into 1-ounce pieces and chilled

### Instructions

1. Preheat oven to 350 degrees. Grease and flour 3 9-inch cake pans.
2. In a large bowl, combine flour, 2 cups sugar, salt, baking powder, baking soda, cinnamon, and allspice.
3. Add vegetable oil, vanilla extract, and eggs and stir until dry ingredients are moistened.
4. Stir in banana, 1 cup pecans, and pineapple until evenly mixed.
5. Divide batter evenly between the 3 cake pans. Place in oven and bake for 25 to 28 minutes or until wooden pick inserted in center comes out clean. Cool in pans for 10 minutes and then remove to wire racks to cool completely.
6. To make frosting, use an electric mixer to beat together butter and powdered sugar, adding powdered sugar gradually. Add vanilla extract and salt and mix until smooth.
7. With mixer on medium, add 1 piece of cream cheese at a time. Turn mixer off once all cream cheese has been incorporated.
8. Spread frosting between layers of cake and cover top and sides. Sprinkle remaining chopped pecans on top.

**Sometimes it's too dang hot to heat up that oven. For those hotter days, try out this fantastic no-bake Fresh Peach and Cream Cheese Pie**

<http://jamiemoosetup.net/2010/09/fresh-peach-and-cream-cheese-pie/>

Yield: 2 pies

### Ingredients:

#### Peach Topping:

- ½ cup water
- 3 tablespoons cornstarch
- 2 large peaches, peeled and smashed up
- 1 cup sugar
- ½ teaspoon almond extract
- 2 tablespoons butter
- 8 peaches, peeled and sliced



image source: [jamiemoosetup.net](http://jamiemoosetup.net)

#### Crust:

- 3 cups graham cracker crumbs (about 2 packages)
- 7 tablespoons butter, melted
- ½ cup sugar
- ⅛ teaspoon cinnamon
- dash salt

#### Filling:

- 2 8-oz packages cream cheese, softened
- 1 16-oz whipped topping
- 2 cups powdered sugar
- 2 teaspoons vanilla
- dash salt

#### Instructions

##### Peach Topping:

1. Place your cornstarch into a small bowl. Pour the ½ cup water over the top and stir it around until it's all combined.
2. In a separate bowl, smash up the 2 peaches.
3. Put your smashed peaches, sugar, almond extract, butter, and cornstarch mixture into a medium-size sauce pan. Stir.
4. Heat up the mixture over medium high. Let it come to a boil while you stir it. Let it cook for about 2 minutes or until it's nice and thick. Set it aside to cool. Give yourself a high-five.

#### Crust:

1. Put all crust ingredients in a medium-size bowl. Stir until well combined.
2. Divide the mixture in half. Press each half into a 9-inch pie tin. I like to use a measuring cup to press it in.

#### Filling:

1. With electric beaters (or with your stand mixer), beat the cream cheese until smooth.
2. Add the sugar, vanilla, and dash of salt and beat until nice and smooth....again with the smooth.
3. Add your whipped topping....and get the old girl rolling. Blend until it's fluffy-ish. Wow. That's technical.
4. Put half of the filling into each crust. Spread it evenly with a knife. Add the rest of the fresh peaches to the cooled topping glaze. Stir until combined and pour over the top of each pie. Wrap each pie with plastic wrap and let it chill in the fridge for at least an hour.

**Don't miss these delicious treats!**

**Banana Pudding Cupcakes:**

[www.delish.com/cooking/recipe-ideas/recipes/a51653/banana-pudding-cupcakes-recipe/](http://www.delish.com/cooking/recipe-ideas/recipes/a51653/banana-pudding-cupcakes-recipe/)

**Peach Dumplings:**

<http://omgchocolatedesserts.com/peach-dumplings/>

**Sweet Tea Pie:**

[www.delish.com/cooking/recipe-ideas/recipes/a47679/sweet-tea-pie-recipe/](http://www.delish.com/cooking/recipe-ideas/recipes/a47679/sweet-tea-pie-recipe/)

**Dark Chocolate Bourbon Pecan Pie:**

[www.delish.com/holiday-recipes/thanksgiving/recipes/a44665/dark-chocolate-bourbon-pecan-pie-recipe/](http://www.delish.com/holiday-recipes/thanksgiving/recipes/a44665/dark-chocolate-bourbon-pecan-pie-recipe/)

**Mississippi Mud Brownies:**

[www.myrecipes.com/recipe/mississippi-mud-brownies-0](http://www.myrecipes.com/recipe/mississippi-mud-brownies-0)

**Don't have time to make anything? Here are some options:**

- Stop by the gas station and pick up some hand pies!
- Order some Goo Goos or some Moon Pies (or pick them up at your local Cracker Barrel)

## *Decorations*

Ideas for your Southern-themed book club: Mason jars, strings of lights, burlap, raffia, tin buckets and wash tubs, watering cans, lace



## Crafts

### Lacy Candle Holders

#### Instructions:

1. Collect old jars from around the house—baby food, applesauce, spaghetti sauce, jelly, etc.—all will work and will create an interesting tablescape or centerpiece because of their different sizes and shapes.
2. Wash jars well and remove all labels and label adhesive.
3. Once jars are washed and completely dry, use a hot glue gun to attach lace, twine, burlap, raffia, or ribbon around the outside.
4. Once glue is dry and materials are securely fastened to the outside of the jar, insert a votive candle into each jar and light.



### Other Craft Ideas

#### Mason Jar Tissue Holder:

<http://mixedkcreations.com/2016/04/mason-jar-tissue-holder/>

#### "Home Is Where the Heart Is"

#### Burlap Banner:

[www.thewoodgraincottage.com/2013/07/19/diy-burlap-flag/](http://www.thewoodgraincottage.com/2013/07/19/diy-burlap-flag/)



## Fun Facts

#### 21 Fascinating Facts about the Appalachian Trail:

<https://thetrek.co/appalachian-trail/21-fascinating-appalachian-trail-facts/>

#### The Appalachian Mountains 10-Question Trivia Quiz:

[www.funtrivia.com/playquiz/quiz355627266c230.html](http://www.funtrivia.com/playquiz/quiz355627266c230.html)

## Games to play with your book club members

**Movie Casting** – Because there are so many colorful characters in *If the Creek Don't Rise*, this one should be especially fun! Give everyone a list of characters from the book and then have them write down who they would cast as that character from today's popular actors/actresses.

**Whose Line Is It Anyway?** – Read lines from the book and have book club members guess whose line it is

**Extend the End** – Have each book club member write an epilogue for one of the characters one year, five years, and ten years down the road or create an alternate ending that will shock their fellow book club members!

## Discussion Guide

1. Life in 1970 Appalachia (and fictional Baines Creek) was undeniably hard and harsh. What did the novel tell you about that historic time and place that you expected? What did you learn that surprised you?
2. Sadie Blue was the principal character in the book, with her story told in three chapters. Did you root for her from the start? What were her key moments of growth? Who were her mentors and supporters? What did they do that helped her grow a stronger backbone?
3. In what ways were Sadie Blue and her grandmother, Gladys Hicks, and Sadie and her mother, Carly, alike? In what ways were they different?
4. Gladys and Marris were best friends. Who needed the other the most? Who gave the greatest purpose to their relationship?
5. Did you think Gladys was oblivious to her mean behavior? Why did she feel entitled to that mean behavior? How do you think she would have described herself?
6. Who were the most lovable or admirable characters? What made them that way? What were their strengths and weaknesses? In what ways were they important to Sadie's salvation?
7. Preacher Eli Perkins never quite believed he was good enough for his job. How did that quality make you feel about him? How do you think he performed his job?
8. Three characters who are hard to love are Prudence Perkins, Roy Tupkin, and Billy Barnhill. Did you find any reasons to empathize with them? What were the pivotal moments in their past that shaped their personalities? How do you think you would have fared if you were born into their families and stations of life?
9. When Kate Shaw arrives in Baines Creek, she expected to be doing the teaching. What were the things she learned instead?
10. Birdie's Books of Truths: What insights did they give you to life in Appalachia and the gifts Birdie possessed?
11. What role did Tattler Swann play in the book? Was he a good spokesman for Jerome Biddle? If so, why?
12. This book is written in first person, present tense. Did that choice by the author make the story more intimate? If so, in what ways?
13. Which characters were most capable of loving? What ways did they demonstrate that?
14. A number of murders were committed in the book. Do you think any of them were justified? If so, which ones and why?