







Recipes

EASY GOURMET CARAMEL CORN

From: Somethingswanky.com

INGREDIENTS:

8 cups popped popcorn

34 cup brown sugar

6 tablespoons butter

3 tablespoons light corn syrup

½ teaspoon vanilla extract

¼ teaspoon baking soda

Pinch of sea salt

Melted chocolate for drizzling



DIRECTIONS:

Preheat the oven to 300°F. Prepare a baking sheet by lining it with parchment paper or a silicone baking mat.

Pour the popcorn into a large bowl and remove any unpopped kernels.

In a medium saucepan over medium heat, stir together the brown sugar, butter, and corn syrup until the butter has melted and the mixture reaches a slow bubble. Allow the mixture to bubble for 4 minutes.

Remove from the heat immediately and mix in the vanilla extract and baking soda.

Pour the caramel mixture over the popcorn. Using a large rubber spatula, gently stir to coat.

Spread the popcorn evenly onto the prepared baking sheet and sprinkle with the sea salt (adding more to taste if desired). Bake the popcorn for 10–15 minutes. A 10-minute bake will yield a chewy popcorn (my preference if we're eating it same day, not so good for packaging and storing). A 15-minute bake will yield a crunchy popcorn (PERFECT for packaging and storing).

Let cool in the pan for 10 minutes before transferring to a bowl to serve.

Drizzle with chocolate if desired.





Recipes

MINI CARAMEL APPLES

From: Athomeinlove.com

INGREDIENTS:

3 extra-large apples
Caramels (individually wrapped or caramel bits)
2 tablespoons of milk
Lollipop sticks



DIRECTIONS:

First, prepare a cookie sheet or some plates with wax paper on top. Peel the apples, then scoop balls out of them with the metal coffee scoop.

Push a lollipop stick into the middle of each ball. Pat them dry with a paper towel and put them in the fridge or freezer while you make the caramel.

Unwrap the caramels and melt them in a pot over medium-low heat, with the milk. You can buy bags of caramel bits too if you don't want to go through the trouble of unwrapping them. Once the caramel is smooth and melted, remove it from heat and dip the apple pops one by one, letting the excess caramel drip back off them into the pot. Place the dipped apples back onto the cookie sheet, and repeat.

Warning: because peeled apples are a lot more slick and wet than apple skin, you might want to pat the apple pops dry with a paper towel one more time before you start dipping them, and you should put them back in the freezer right after dipping to let the caramel set. Otherwise, it will just slide off. Leave them in the freezer for about 15 minutes, then transfer to the fridge for another 30 minutes or until the caramel is hardened.

Once the caramel is hard, take them out of the fridge and peel them off the wax paper. If you have a lot of caramel pooled around the bottom, you can cut it away with a knife. Then, enjoy the sweet fruits of your labor (hardy har).

You could also dip these in nuts, chocolate bits, crushed pretzels, or salt for fun variations. I think they would be really cute for a party! But don't wait too long to eat them, because the caramel will eventually slide off...













Cocktails

POMEGRANATE GINGER CHAMPAGNE COCKTAIL

From Littleferrarokitchen.com

INGREDIENTS:

COCKTAIL

1/2 cup pomegranate juice
1 tablespoon ginger syrup (See website for recipe)
1 ounce orange liquor
Splash of champagne or sparkling water
Pomegranate seeds, for garnish
1 orange peel, for garnish

Ice

CRYSTALLIZED GINGER

1 two-inch piece of fresh ginger, peeled and sliced thin (or more ginger if you'd like)

1 ½ cup sugar + more for dusting

1 ½ cup water



DIRECTIONS:

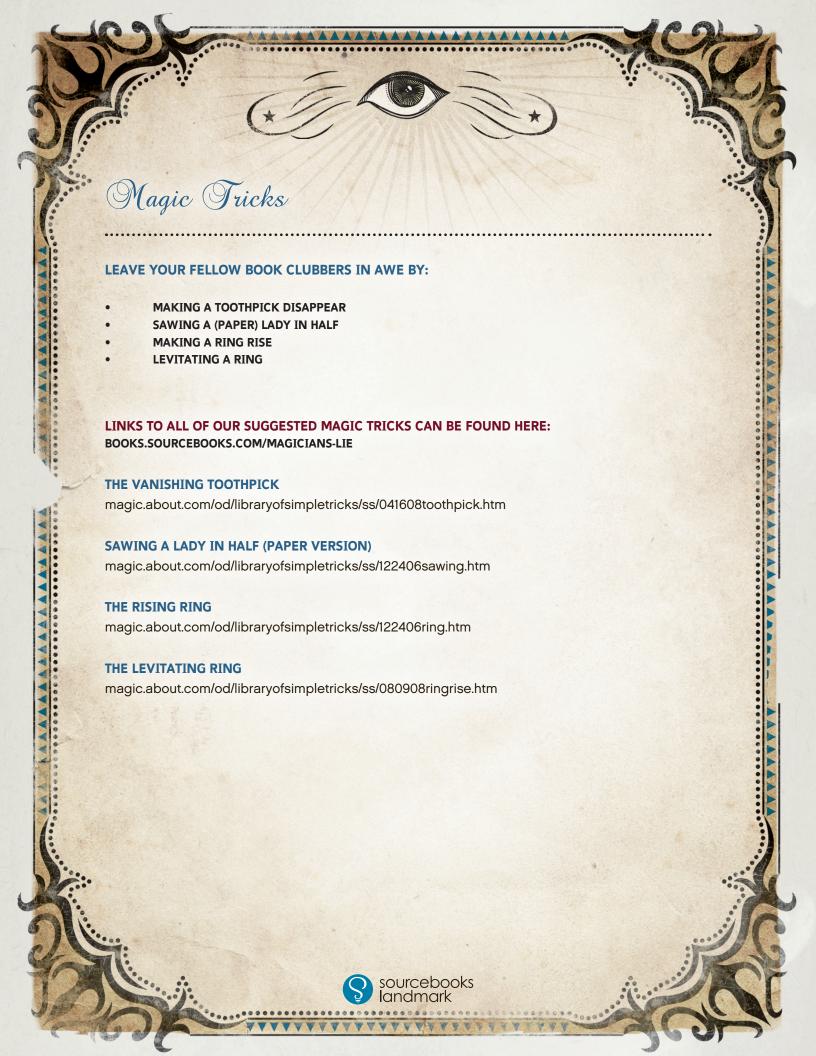
In a shaker, add ice, pomegranate juice, ginger syrup, and orange liquor. Shake well and pour into a chilled martini glass. Garnish with pomegranate seeds and orange peel and top with a splash of champagne.

To make the crystallized ginger: In a small pot, add the water and sugar and bring to a boil. Add the peeled ginger and allow the ginger to cook in the sugar syrup for 20 minutes.

When done, ginger should be tender. Gently pour onto a parchment-lined baking sheet and allow to cool for 10 minutes, then roll ginger in reserved sugar so it coats all over evenly.

Serve with cocktail or save in an airtight container or give as a gift!



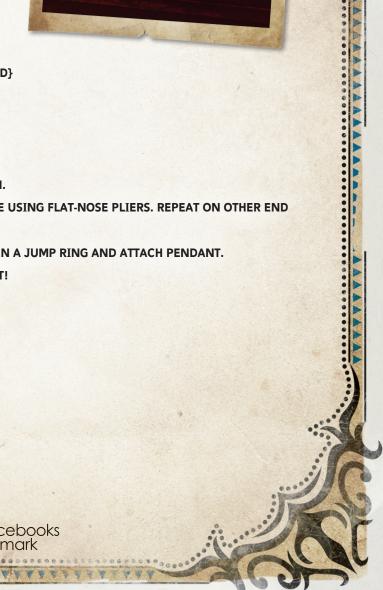




- ROUND-NOSE PLIERS
- RULER
- EARRINGS, PENDANTS FROM OLD JEWELRY (I
 USED EARRINGS AND PENDANTS FROM THE {STYLED}
 BY TORI SPELLING LINE OF JEWELRY)

DIRECTIONS:

- 1. MEASURE RIBBON AND CUT INTO 9 INCH LENGTHS.
- 2. PLACE RIBBON CLAMP ON ONE END OF THE RIBBON.
- 3. PRESS DOWN ON RIBBON CLAMP UNTIL IT'S SECURE USING FLAT-NOSE PLIERS. REPEAT ON OTHER END OF RIBBON.
- 4. USING YOUR ROUND-NOSE PLIERS, CAREFULLY OPEN A JUMP RING AND ATTACH PENDANT.
- 5. ADD PENDANT TO OTHER SIDE OF RIBBON. THAT'S IT!







Crafts

DIY BOW TIE

From HonestlyWtf.com

YOU WILL NEED:

- A 6" X 3.5" PIECE OF VELVET
- A 0.75" X 2.5" PIECE OF VELVET
- A 1" PIN BACK
- A GLUE GUN
- A RULER
- A PEN



DIRECTIONS:

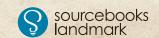
- 1. START BY DRAWING A VERTICAL LINE AND A HORIZONTAL LINE, DIVIDING THE RECTANGLE INTO 4

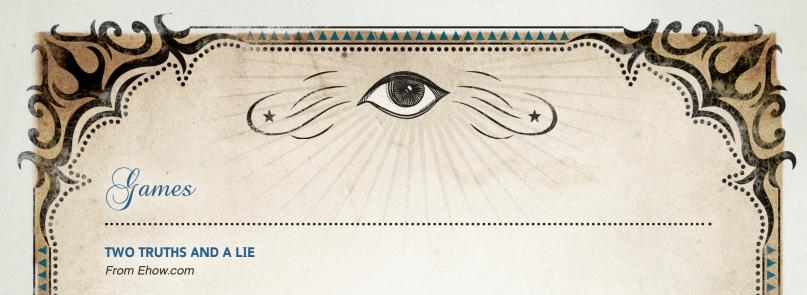
 EQUAL QUARTERS. PINCH THE INTERSECTING LINES AND PICK UP THE VELVET.
- 2. FLIP THE PIECE OVER, WHILE STILL PINCHING THE BACK SIDE, AND PLACE A DROP OF HOT GLUE IN THE CENTER. FOLD THE VELVET IN HALF LENGTHWISE, PRESSING THE TWO SIDES CLOSED. PLACE A DROP A OF GLUE ON BACK SIDE, ALONG THE VERTICAL LINE AND CLOSE TO THE FOLDED EDGE. FOLD THE FABRIC BACK AND PRESS THE TWO SIDES CLOSED. THIS IS THE ACCORDION-LIKE FOLD THAT WILL BE REPEATED.
- 3. PLACE ANOTHER DROP OF GLUE ON THE FRONT SIDE AND FOLD THE FABRIC CLOSED. CONTINUE THE STEPS ON BOTH SIDES.
- 4. TURN THE BOW ON ITS BACK SIDE AND GLUE THE TIP OF THE VELVET STRIP TO THE CENTER. WRAP THE STRIP AROUND THE BOW AND SEAL IT CLOSED.
- 5. GLUE A PIN BACK TO THE BACK OF THE BOW.

DIY MINI TOP HAT

www.fleecefun.com/wp-content/uploads/2012/04/ fleece-fun-mini-top-hat-small.pdf







SETTING UP THE GAME

Get the players to sit in a circle and explain the rules. Each person will make three factual statements about themselves—two will be true and one will be a lie. Typically, statements cover likes/dislikes, experiences, skills, or habits. They can be common or unusual facts. Liking the color red is a common statement; bungee jumping off the Rio Grande Bridge is a bit more unusual. Give the group a few minutes to come up with ideas. If you wish, give everyone a piece of paper and a pencil so they can jot down their statements and keep score if you're playing a competitive version of the game.

HOW TO PLAY

Pick a person to take the first turn. He tells the group his three statements. The group then discusses the statements and decides which one is the lie. If the group does not agree on which statement to choose, have a show-of-hands vote. The player then reveals whether the group guessed correctly by revealing which of his statements was not true. Move on to the next player and continue until everyone has had a turn.

RING TOSS

From www.twoshadesofpink.blogspot.com/2011/07/make-your-own-old-fashioned-games-make.html
YOU WILL NEED: One six-pack of bottled root beer and three small embroidery hoops

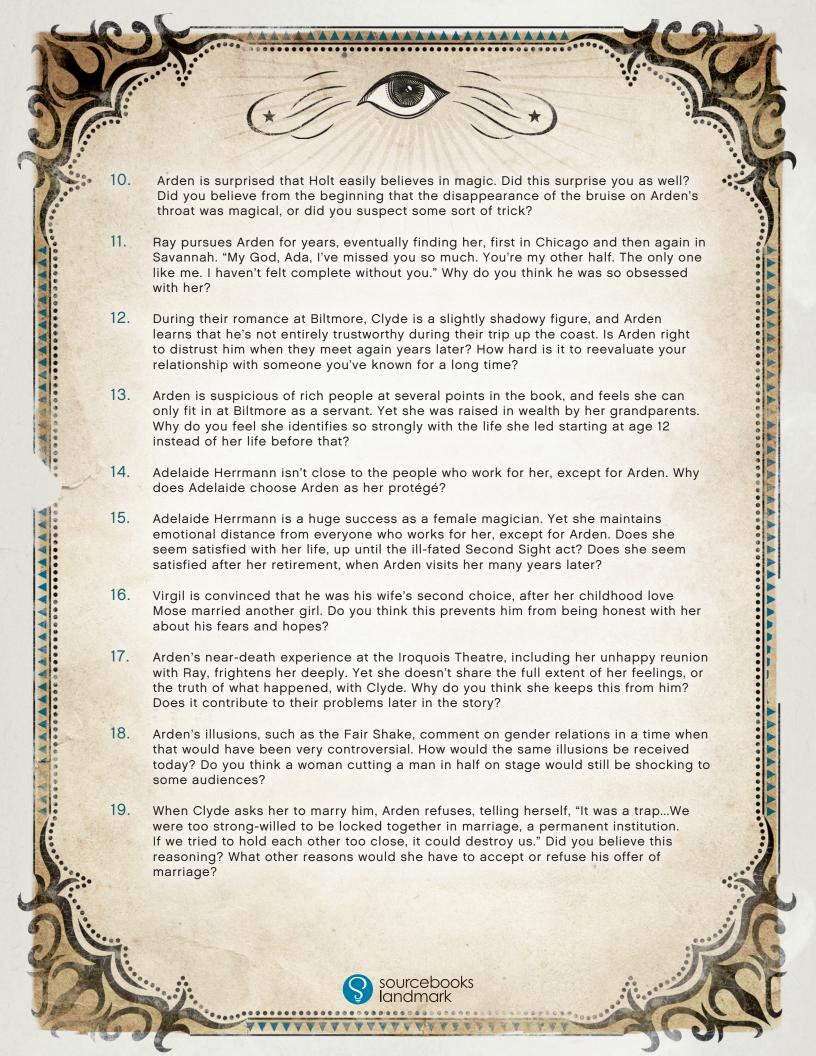
DIRECTIONS:

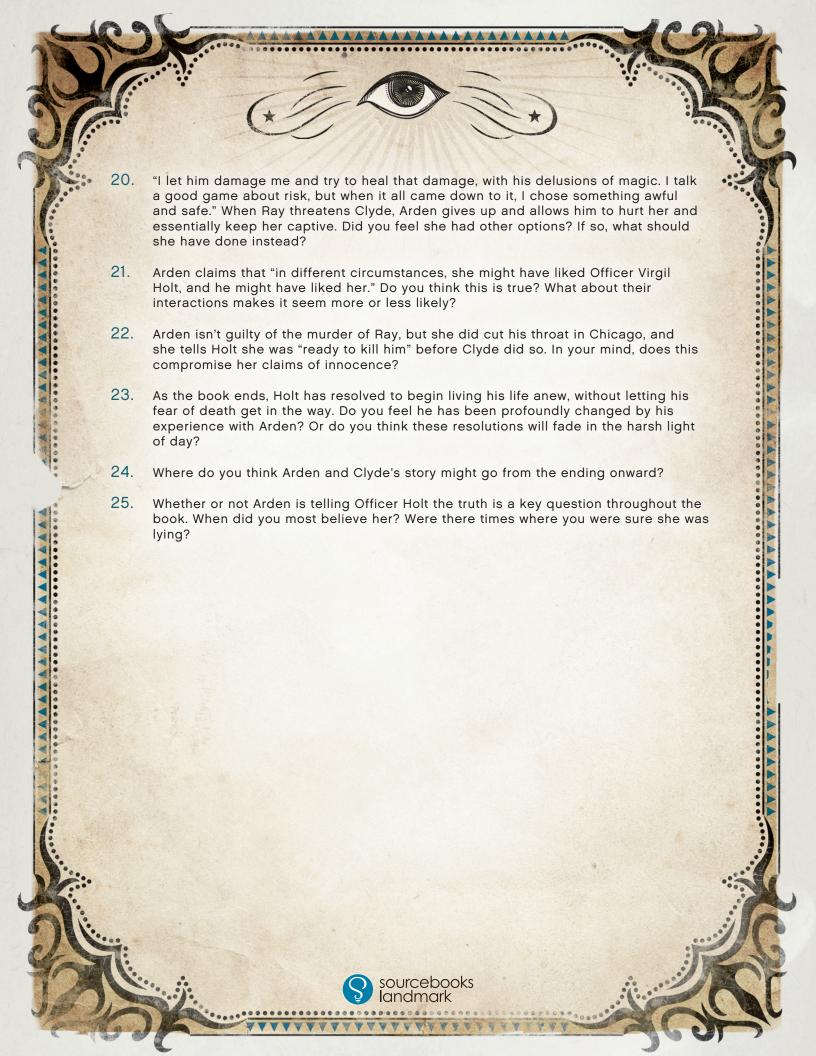
- 1. Arrange bottles in an X formation
- Write a number on a piece of paper for each player. Put the piece of paper into a hat. Let each player draw a number out of the hat. They will play in the order dictated by the number they pull out.
- 3. Mark off the line behind which the players must stand to toss the rings. There is no official distance in the rules, so the players can determine the level of challenge for each game.
- 4. Stand behind the line. Toss each of the three rings, aiming for the root beer bottles. If the ring lands on one of the four bottles that are at the ends of the X, the player earns five points. If the ring lands on one of the two bottles in the center, the player scores 10 points.
- 5. Take the rings off of the bottles so that the next player can take his/her turn. Each player tosses all three rings. Everyone should take three turns. Whoever has the highest number of points at the end is the winner.

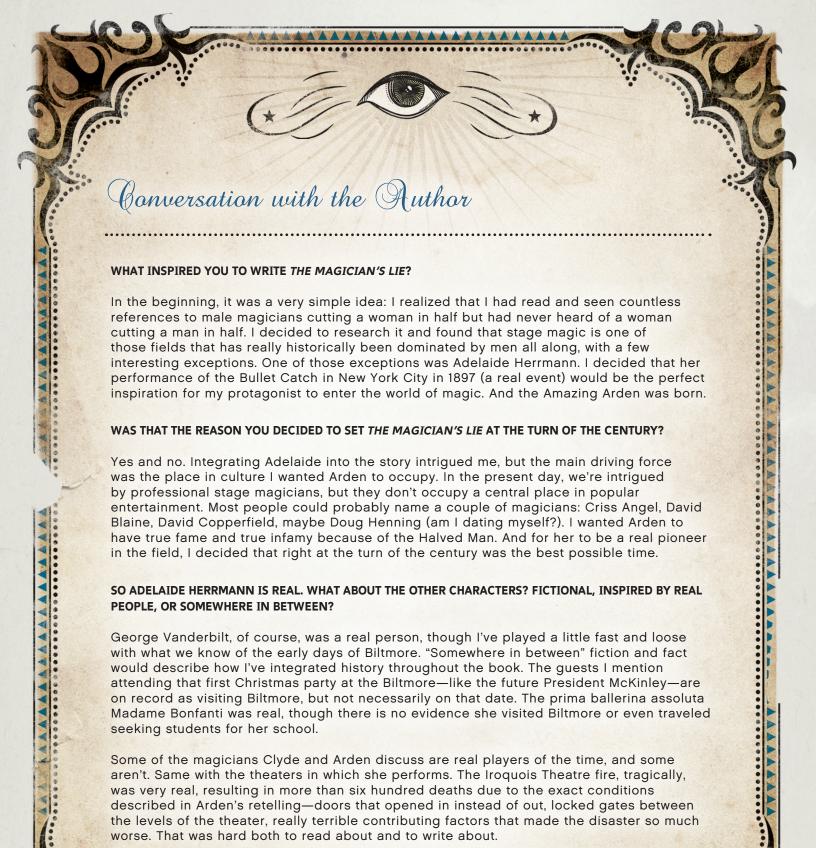












My intent throughout the book was to integrate history in a way that enriches and expands the story I wanted to tell, without feeling hidebound by exactly what happened to whom and when. After all, Arden has a magical power of healing her own wounds. This is a novel and not a historical document, clearly.





Sometimes it feels like forever! I think from the first "what if a female magician cut a man in half onstage?" moment to turning in the final draft to my editor was about five years. Part of that was the research. I'd been writing fiction for years, but never historical, and it really changed my writing process. I kept getting distracted—if there was a scene where I wanted a character to put on a hat, I wanted to know what kind of hat it would have been, so I'd stop writing and go to the Internet. And you know what happens with the Internet. Two hours later, you know everything about hats of the 1890s, but you haven't written a single word. Eventually I found a way to put in placeholders and come back later with details, but that took a while. There were also a couple of major revisions, and I'd set myself a pretty serious task by interweaving what happens in the "present" story (the 1905 police station scenes) and the story that Arden is telling in the "past" (from 1890 onward). Every change rippled through the whole book. I'm really thrilled with the result, but there were some tough days in there. Writing is rewriting.

ARDEN IS VERY CLEARLY THE CENTRAL CHARACTER OF *THE MAGICIAN'S LIE*. IS SHE THE CHARACTER YOU FEEL MOST CLOSELY CONNECTED TO?

Well, yes and no. Arden keeps most people at arm's length throughout the story, and I felt like she was doing that to me a little too. I knew she was telling the truth to Holt, but I also knew she didn't entirely trust him, and even Clyde, who she loved desperately, she could sometimes be suspicious of. That's not really me. In a way, I identified more with Adelaide. She's brusque and sharp and imperfect, but you know where you stand with her. I admired her courage and intelligence just as much as I admired Arden's. Most of my early readers pick Adelaide out as their favorite character. I'm actually thinking about giving her her own book next.



