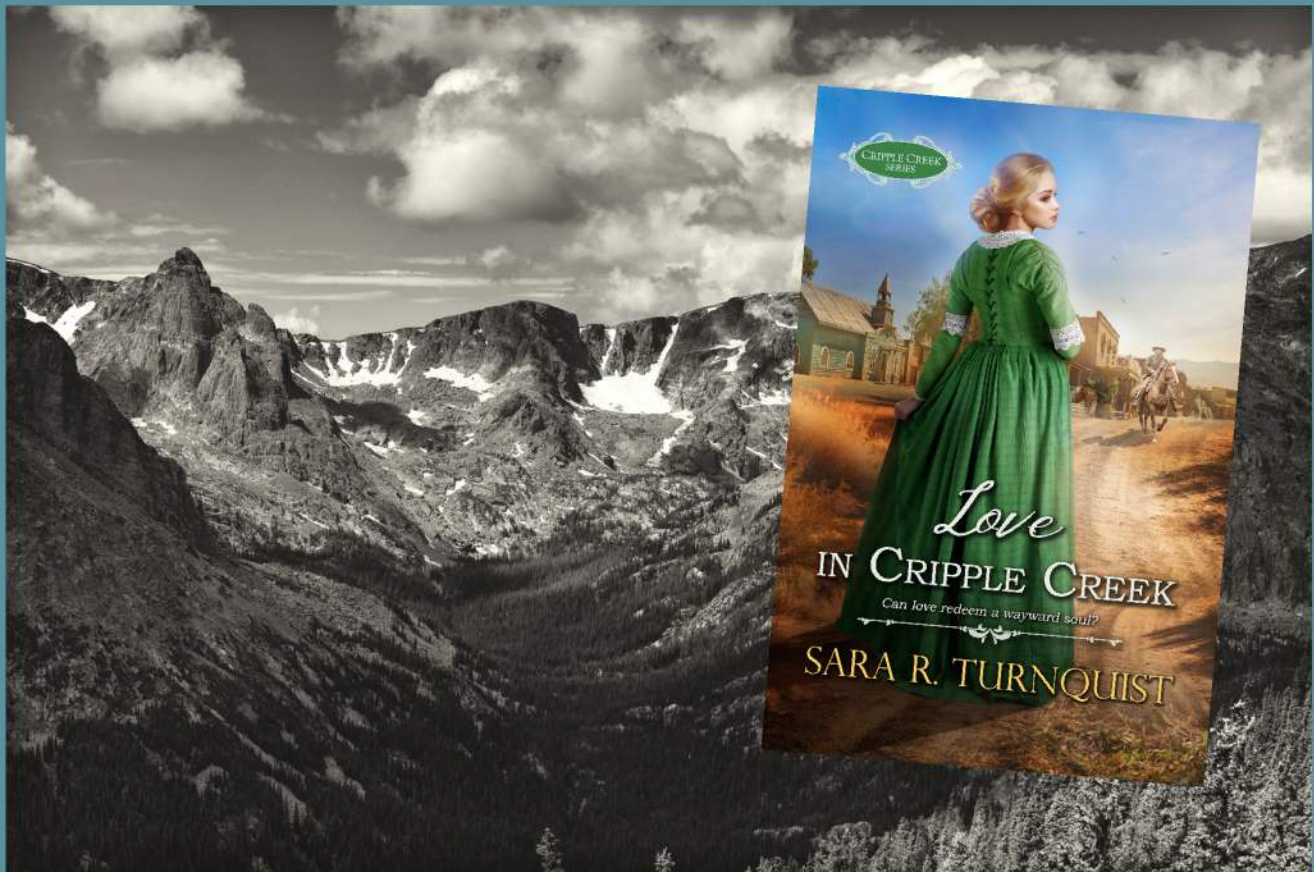


CRIPPLE CREEK
SERIES

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.

[Website: https://saraturquist.com/](https://saraturquist.com/)

[x.com/SaraRTurnquist](https://www.goodreads.com/author/show/Sara_R_Turnquist)

www.facebook.com/authorsararturnquist

[Pinterest.com/saraturquist/](https://www.pinterest.com/saraturquist/)

www.youtube.com/@SaraRTurnquist

Q&A With Sara Turnquist

- **Tell us a little about this novel.**

This is the fourth and last book in my Cripple Creek Series. We meet Betsy in the first book, *Hope in Cripple Creek*, and she is not a very likable character. More someone you love to hate. But I wanted to see her redeemed. And when I wondered who to pair her with, I imagined a man with strength of character and the ire to put up with her shenanigans. Enter Nick. But how was he to be connected, if connected at all? I went back to the first book and thought... what if he is a prodigal-type story as the banker's oldest son? Then it clicked!

- **Where do you find your inspiration for your books? For this book?**

Anywhere...it could be a scene in a movie, a character in a book, or an antique I see. Most often the seed of the story comes from real history. I love the little pieces that aren't widely known, like the Czech religious civil wars...or the Sanitary Commission in the American Civil War. Such fascinating stuff!

- **Do you have a favorite time period to write about?**

I am generally writing where I am inspired to write. But I seem to be homing in on the late 1800s in the American West. So much history there! I never cease to find those odd tidbits that I love to utilize to lay the foundation of a story.

Q&A With Sara Turnquist

- **Did you always want to be a writer? If not, what did you want to be when you grew up?**

I've always been a strong writer, and I've always written short stories and fan fiction, but when I was a child, I wanted to be a doctor, a vet...or an actress. I know, I know...those are very similar goals.

- **When did you realize you wanted to be a writer?**

When I started playing with a fan fiction challenge that blossomed into the idea for my first completed book, I became more serious. I continued to work on that book for years (I was pursuing a Pre-Med degree at the time, so time was limited) and finally completed it. Then I was inspired to write another. And my interest in writing grew from there. I was super nervous about letting anyone read it. I eventually let my husband (who, sweet as he is would have told me it was good no matter what) and let my closest friend have a peek (now she was one honest lady and said she enjoyed it). Still, I had completed four novels before I began sending anything off to get published.

Q&A With Sara Turnquist

- **Is there a favorite place you like to write? A favorite time of day?**

I write whenever I can. I have three school-aged children, so most of the time it's during school hours. Summer is a free for all most days.

A favorite place? I have a fabulous office that I write at most of the time. But I am known to frequent the local coffee shops and to write from my bedroom at times. It all depends on the mood!

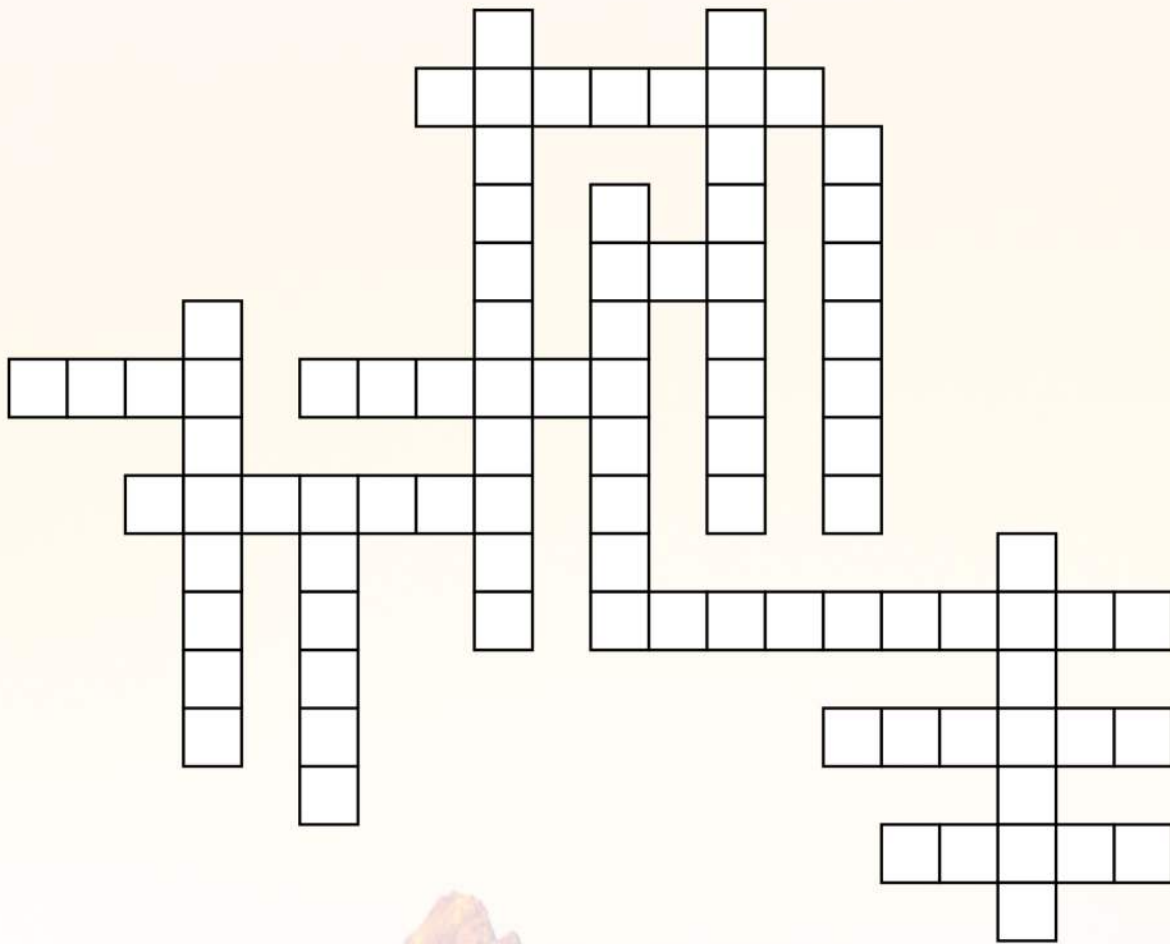
- **How long does it take you to write a book?**

It depends on how much time I have to write, the number of distractions, and how fast the words come out of me. My first novel took years from inspiration and first word on page to completion. My third novel was completed in just under a month. That novel just seemed to pour out of me! Most novels these days are right at 3 months to plot, write, and edit.

- **What current projects are you working on?**

I am working on the last book in the Lady of Bohemia Series and the second book in the Railway Romance Series. I don't generally work on multiple projects at a time, but I am delaying more work on the Railway book until I can make my research trip out West this next month. But the characters are already "talking" to me...oh, how to put them aside??

Love in Cripple Creek



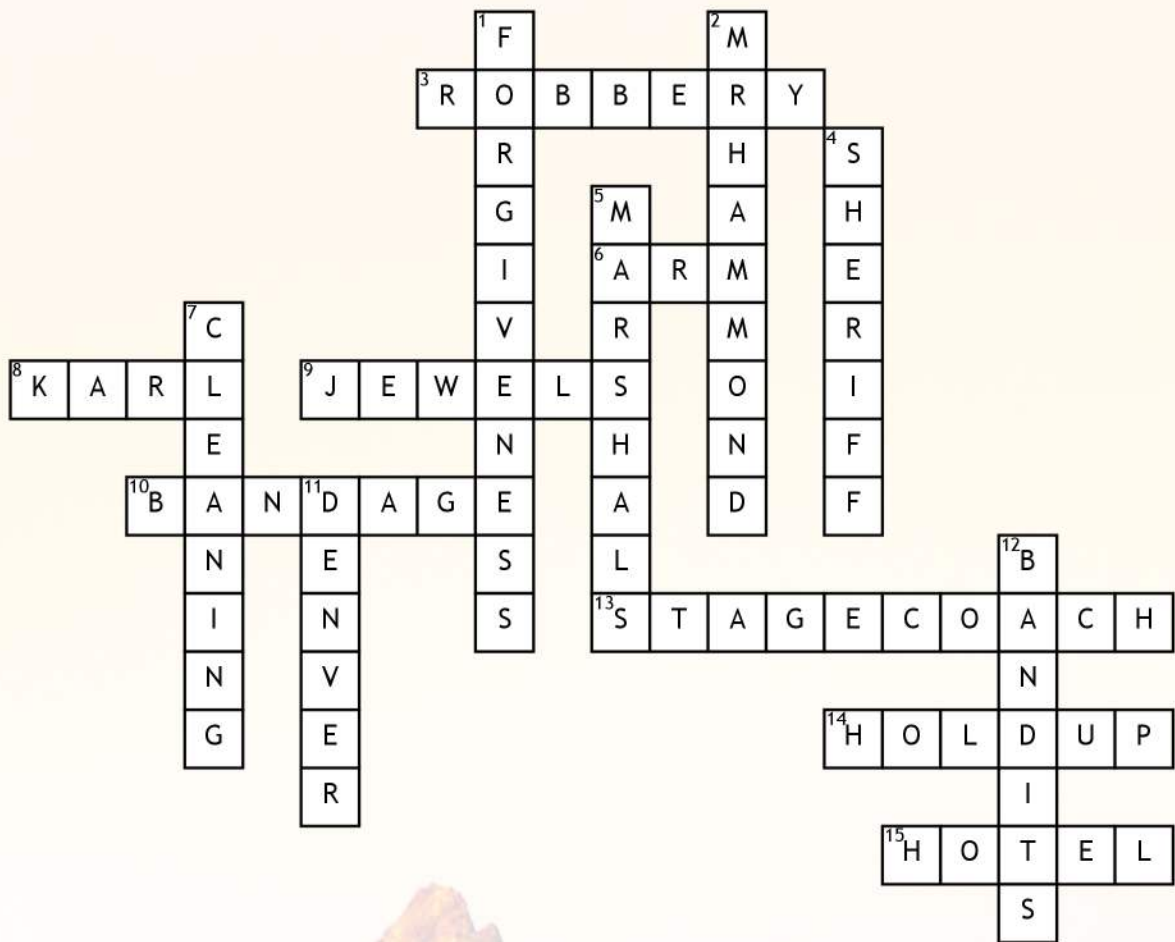
Across

3. What happened at the bank in Cripple Creek?
6. What did Betsy hurt during the holdup?
8. Who did Betsy's Mom want her to marry?
9. What were the bandits looking to steal?
10. What did Nick put on Betsy's cut?
13. How was Betsy getting to Denver?
14. What happened to Betsy on her way to Denver?
15. What sort of establishment did Betsy's father own?

Down

1. What did Katherine extend to Betsy?
2. Who was arrested for the robbery?
4. What job did Nick take at the end of the book?
5. What law branch did Nick want to work for?
7. What job did Betsy take at the hotel?
11. Where was Betsy going at the beginning of the book?
12. What did they call the men who held up the stagecoach?

Love in Cripple Creek



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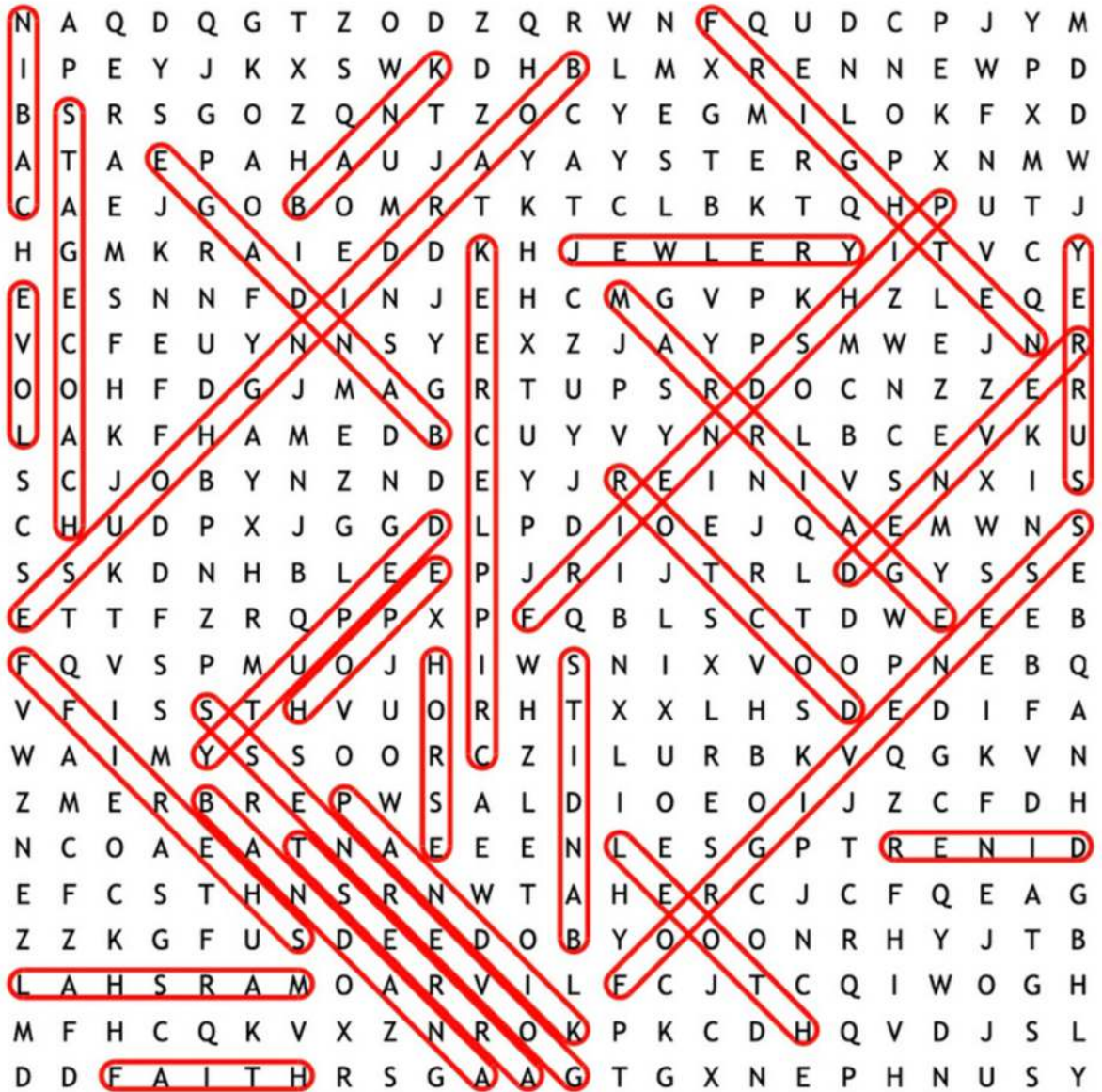
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Love in Cripple Creek

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

surrey	arrest	governess	kidnap	frighten
boardinghouse	diner	cabin	horse	CrippleCreek
hope	faith	love	Doctor	marriage
bandana	sheriff	deputy	marshal	friendship
forgiveness	bank	htoel	bandage	bandits
Jewlery	Denver	stagecoach		

Love in Cripple Creek



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|---------------|---------|------------|---------|--------------|
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| bandana | sheriff | deputy | marshal | friendship |
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| Jewlery | Denver | stagecoach | | |

Discussion Questions

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

- Would you recommend this book to someone? Why or why not?
- What kind of reader would most enjoy this book?
- Which character appealed to you the most?
- Which character's journey did you relate to the most?
- How did Betsy grow and change through the series?
- Do you have any experience with having to change something people believed about you that maybe wasn't true? Or was it no longer true?
- How did the secondary characters contribute to the story and the romance?
- Did you pick up on the prodigal son theme in Nick's life? Who was the real prodigal in his story - him or his father?
- How does this book compare with the others in the series?
- What did you think of the dialogue between the characters—was it more natural or did it feel forced?

Dear Reader

Thank you for taking that journey with me through Betsy and Nick's story. It is a story of redemption, a prodigal coming home, and challenges faced in both cases. I pray that I have done honor and justice to those struggling in these ways and brought light and hope into these places.

This story was fun to write, but also hard in places. As I'm sure you can imagine. Betsy's spite and feisty nature was interesting and fun as a writer...and it became more difficult as she dealt with harder things.

But we all have places in our lives where we have needed redemption. Places where we needed God's touch or for someone/people to give us a second chance...or even the benefit of the doubt. Our stories are all fraught with choices—good ones and not as great ones.

And I am praying that wherever you might be in this, you seek God's guidance as you take tentative, perhaps bold steps forward. For there is a light in you (Jesus says that as believers, we are the light of the world...not that we will be one day, but we are as those who are in Him)...and I pray it shines bright, no matter your past mistakes, no matter others' misconceptions... you are part of His plan to reach the world.

Blessings,

Sara



CRIPPLE CREEK
SERIES



Book Club Kit
Love in Cripple Creek



**Book Club
Menu**





Mrs. Callaway's Tea Scones

- 4 cups all-purpose flour 480g
- 2 teaspoons baking powder 12g, rounded
- 1 tsp kosher salt 6g
- 1 pinch cream of tartar
- 1/4 cup sugar 50g
- 2 large eggs beaten
- 3/4 cups whole milk 180mL
- 1/2 cup cream 120mL
- 1/2 cup unsalted butter 110g, cold

Directions

- Preheat oven 375F
- Sift the flour, salt, sugar, baking powder, and cream of tartar together into a large bowl.
- Grate the cold butter into the dry mixture. Toss the butter and flour as you go along to prevent clumping.
- Crumble the butter and flour together until you create a finer sandy texture. You can just pulse in a food processor if desired.
- Mix the egg, cream, and milk together and reserve two tablespoons in a small bowl (this will be used for the egg wash).
-
- Create a well in the middle and pour in the milk mixture and mix until combined. This will be a sticky mixture so I always try to keep one hand in the bowl and one hand free and clean.
- Place the dough on a floured surface and roll out to about 3/4 an inch or more thick. (no one wants a flat scone!). Use whatever shaped cutter you'd like and transfer the scones to a parchment-lined baking sheet.
- Brush tops with the reserved egg wash and place in oven to bake for about 20 minutes or until golden.

<https://preppykitchen.com/classic-scones/>



Russian Tea Cakes

Anya's Favorite Tea Accompaniment

- 1 cup (226g) unsalted butter softened
- ½ cup (57 g) powdered sugar
- 1 teaspoon vanilla
- 2 ¼ cups (279 g) all-purpose flour
- ¼ teaspoon salt
- ¾ cup finely chopped nuts pecans, walnuts, or almonds
- Powdered sugar for rolling

Directions

- Preheat oven to 375°. Line two cookie sheets with parchment paper.
- Mix butter, 1/2 cup powdered sugar, and vanilla with an electric mixer until fluffy. Add flour and salt and mix until the dough comes together. Stir in the nuts. If dough is too soft, chill it until you can work it easily with your hands.
- Scoop 1 tablespoon balls of dough and place on prepared cookie sheet.
- Bake cookies for 7-8 minutes until bottoms are just slightly brown. Remove from oven and cool for just a minute, until you can handle them. Fill a small bowl with powdered sugar and roll each cookie in the sugar until coated.
- Place on a rack to cool. (Once cookies are cooled, you may want to re-roll them in more powdered sugar.)
- You can freeze these cookies or make them up to 4 days ahead of serving.

https://www.crazyforcrust.com/wprm_print/moms-russian-tea-cakes-recipe



Apple Garganzola Salad

The Hotel Callaway's Signature Salad

- 2 romaine lettuce hearts chopped
- 1 cup crumbled Gorgonzola cheese
- 1 cup dried cranberries
- 1 green apple diced
- 1 green apple sliced
- ½ red onion thinly sliced
- 1 cup candied pecans (Use store bought glazed pecans)
- mustard vinaigrette

Mustard Vinaigrette

- 1 clove garlic
- ¼ red onion
- 2 teaspoons Dijon mustard
- 1 teaspoon oregano
- ⅓ cup apple cider vinegar
- ½ cup olive oil
- salt and pepper to taste

Directions

Mustard Vinaigrette

- Combine all ingredients in a blender and blend until smooth.

Salad

- Toss together lettuce, cheese, diced apples, red onion, pecans, and cranberries. Toss with desired amount of mustard vinaigrette. Garnish with sliced apples and gorgonzola.

<https://ohsodelicioso.com/apple-gorgonzola-salad-bucca-di-beppo-copy-cat-recipe/>



Pelmeni–Mrs. Hammond’s Russian Pelmeni’s

Ingredients for Pelmeni Dough

- 3 cup flour
- 2/3 cup lukewarm water
- 3 eggs
- 1 tsp salt

Ingredients for Pelmeni Filling

- 2 lb ground meat pork, chicken, turkey, and/or ground beef
- 1 large onion grated
- 1/2 tbsp salt to taste
- 1 tsp pepper to taste

Serving Pelmeni

- sour cream
- Unsalted Butter

Directions

Pelmeni Dough

- Sift the flour and salt into a large mixing bowl. Add the eggs and mix until incorporated. Add water.
- Using a stand mixer, mix the dough until smooth. Sprinkle flour onto a flat work surface.
- Pelmeni Filling
- In a large bowl, mix the ground meat, grated onion, salt, and pepper with your hands until well-combined.

Assemble the Pelmeni (Mold or By Hand)

- To save time, use a pelmeni mold to shape the dumplings. To do so, roll out a flat piece of dough and place it on the well-floured mold. Fill each hole with meat.
- Make another flat, round piece of dough and place it on top. Sprinkle with flour and use a rolling pin to roll over the dough until each dumpling is separated.
- Flip the mold over and shake out the pelmeni. Dust them with flour. At this point, you can either freeze them for later or boil them to eat immediately.
- Alternatively, you can make the pelmeni by hand. To do so, roll the dough out and cut small circles out of it using a cookie cutter. Place the meat mixture in the middle and fold over the sides into a half-moon shape, pinching the edges together to secure the filling inside. Connect the two corners together. Repeat until you have no dough or meat mixture left.

Boil the Pelmeni

- Bring a large pot of salted water to boil. Add the pelmeni in. Once they float to the top, they are finished and ready to be taken out. Strain the pelmeni with a colander. Drizzle them with butter and serve with a side of sour cream. Enjoy!

<https://momsdish.com/recipe/76/pelmeni>

Thank you so much for reading
Love 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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Cover Photo depositphotos.com

