



## COLD SHOT'S NIGHT AT THE HARBOR BOOK CLUB ADVENTURE

Dear Book Club Coordinator,

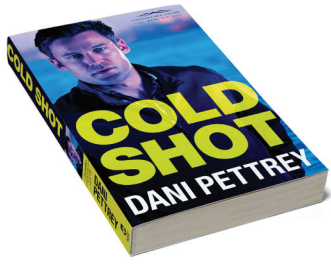
Thank you so much for taking time to consider *Cold Shot* for your club. *Cold Shot* is the first book in my new CHESAPEAKE VALOR series. I'm especially excited about this series because it is set where I live and is such a beautiful area of the country. To help get your club acquainted with the Chesapeake Bay region, I've prepared a Night at the Harbor Book Club Adventure, featuring images, a quiz, recipes, discussion questions, a craft, and virtual resources. It's my hope that by the end of the evening you'll feel quite at home with the area where Griffin and Finley work and live.

Researching for the CHESAPEAKE VALOR series has been an absolute blast. In some ways it was like seeing my state for the first time. When you live somewhere, you get comfortable going to the same places and you don't often visit the tourist spots—but those spots are typically what make your state unique. I've taken time to visit all the places I'd bring a friend who'd never visited the area. I've learned things on private tours I didn't even know about my state. For example, I learned that Camden Yards warehouse (where the Orioles play) is the longest continuous building east of the Mississippi. If you stood it on end, it would only be five stories short of the Empire State building. I've visited my favorite spots and places pivotal to *Cold Shot*, including Gettysburg, Ocean City, Baltimore, Fells Point, and St. Michael's. The highlight of my research was freaking out the poor Gettysburg guide when I picked out the spot where the victim's body would be found. I had to keep assuring him that I was in fact writing a book.

I truly hope you enjoy Griffin and Finley's adventure!

**Warmest blessings,**

*Dani*



## Discussion Questions

1. The story opens at Gettysburg. Have you ever been? If so, what was your favorite part? If not, what other historic sites have you visited?
2. Finley's job as a forensic anthropologist is difficult, especially after she's been through such a traumatic incident. If you were in her shoes, would you have been able to return to such an intense job? Discuss what it might take to return to normal life after a tragic event.
3. At what point in the story do you think Finley realizes, deep down, that there is something more to her friendship with Griffin?
4. The men have been friends since they were young. Do you have any childhood friends that you are close with? Share something about them with the group.
5. Both Griffin and Parker have made mistakes in their past and carried around guilt and regrets for years. Why do you think it was so hard for Griffin to forgive Parker? Do you think it is sometimes easier for us to blame someone rather than forgive? Do you think Griffin's own guilt clouded his ability to forgive Parker sooner?
6. Avery seems to be well aware of Parker's bad-boy reputation. What do you think of Avery and Parker's relationship? Do you like where it's heading?
7. Marley Trent was clearly passionate about her work at Global Justice Mission. What cause might stir this type of passion in you?
8. A tragic loss pushed both Parker and Griffin toward careers in criminal justice. What experiences have contributed to where you are at in your life now?
9. What were your first impressions of Marley's co-worker, Paul? What did you think of his weird obsession with Marley?
10. In Chapter 40, Finley shares a Scripture from Isaiah: "When you pass through deep waters, I will be with you." Is there a Scripture verse you find comfort in when you are feeling anxious or under stress?

## Chesapeake Bay True or False Quiz:

1. The Bay holds about 18 trillion gallons of water. That amount of water would fill more than fifty billion bathtubs.
2. The Chesapeake Bay receives approximately 75% of its water from the Atlantic Ocean.
3. A person 6 feet tall could wade through more than 700,000 acres of the Bay without becoming completely submerged.
4. The deepest part of the Bay, called “The Abyss” is more than 250 feet deep.
5. The Bay produces about 500 million pounds of seafood per year.
6. The Bay and its tributaries have more than 11,000 miles of shoreline—more than the entire West Coast.
7. The entire length of the Chesapeake Bay Tunnel is 15 miles.
8. The Chesapeake Bay Bridge is considered to be one of the world’s scariest bridges.

### Answers:

1. True.
2. False. The Bay receives approximately 50% of its water from the Atlantic Ocean. The other 50% drains into the Bay from a large watershed.
3. True.
4. False. The deepest part is called “The Hole” and is 170 feet deep.
5. True.
6. True.
7. False. The entire length of the Chesapeake Bay Tunnel is 23 miles.
8. True. According to *Travel & Leisure* magazine, “Drivers are notoriously afraid of this bridge, as it’s subjected to frequent—and often violent—storms. And when the bad weather hits, forget about visibility: get to the middle of this five-mile-long bridge and you can barely see land.”

# MENU



## Chesapeake Bay Snack Mix

### INGREDIENTS

- 6 cups crisp corn, rice cereal, such as Crispix or Chex
- 3 cups thin pretzel sticks
- 3 cups oyster crackers
- 2 cups roasted unsalted peanuts
- 1/2 cup (1 stick) unsalted butter, melted
- 2 tablespoons Worcestershire sauce
- 2 tablespoons plus 2 teaspoons Old Bay Seasoning
- 2 tablespoons fresh lemon juice
- 2 teaspoons hot-pepper sauce, such as Tabasco

### DIRECTIONS

Preheat oven to 250 degrees. In a roasting pan, combine cereal, pretzels, crackers, and peanuts. In a small bowl, mix together melted butter, Worcestershire sauce, Old Bay, lemon juice, and hot-pepper sauce. Pour butter mixture over cereal mixture and stir until ingredients are completely coated. Bake 1 hour, stirring every 15 minutes. Transfer mixture to two rimmed baking sheets to cool completely.

Courtesy of Martha Stewart <http://www.marthastewart.com/334803/chesapeake-bay-snack-mix>



## Chesapeake Bay Pork Chops

### INGREDIENTS

- 1/2 cup vegetable oil
- 1/2 cup apple cider vinegar
- 1 tablespoon seafood seasoning (such as Old Bay®)
- 2 cloves of garlic, minced
- 1 tablespoon chopped fresh basil
- 1 lime, juiced
- Cracked black pepper to taste
- 8 boneless pork chops, 1/2 inch thick pork chops boneless loin

### DIRECTIONS

- Whisk together the vegetable oil, apple cider vinegar, seafood seasoning, minced garlic, basil, lime juice, and black pepper in a bowl, and pour into a resealable plastic bag. Add the pork chops, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 4 to 6 hours, flipping periodically.
- Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Remove the pork chops from the bag. Discard excess marinade.
- Grill until the pork is no longer pink in the center, 5 to 7 minutes per side. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C).

Courtesy of AllRecipes.com <http://allrecipes.com/recipe/203248/chesapeake-bay-pork-chops/>



## Chesapeake Bay Mac & Cheese

### INGREDIENTS

- 3/4 cup lump crabmeat (can substitute with ham)
- 1/4 cup snipped chives
- 1 teaspoon Old Bay seasoning
- 4 cups prepared macaroni and cheese
- Crushed oyster crackers

### DIRECTIONS

Stir the lump crabmeat, snipped chives, and Old Bay Seasoning into the prepared macaroni and cheese. Top with crushed oyster crackers.

Courtesy of *Good Housekeeping*

<http://www.goodhousekeeping.com/food-recipes/a15404/chesapeake-bay-mac-n-cheese-recipe-ghk1013/>



## Key Lime Pie Dessert Shooters

### INGREDIENTS

- 8 ounces packaged cream cheese, softened
- 14-ounce can sweetened condensed milk
- The juice of 3-4 key limes (or more if you like it extra tart)
- 4 whole graham crackers, crushed into crumbs
- 1 tablespoon butter, melted
- Whipped cream, optional for serving

### INSTRUCTIONS

- In a stand mixer beat the cream cheese on high until smooth. Reduce speed to low and slowly pour in sweetened condensed milk. Beat on low speed until completely incorporated.
- Roll limes on a clean cutting board to loosen juice and cut, squeezing directly into the mixing bowl. Beat on low speed until completely incorporated.
- Pulse graham crackers in food processor until fine crumbs and drizzle in 1 tablespoon butter melted, pulsing until you have a mixture that resembles wet sand.
- Add a layer of graham cracker crumbs to the bottom of your desired glass (the amount needed depends on the size of your glass), spoon the key lime pie filling on top and repeat with another layer of graham cracker crumbs and another of pie filling.
- Top with whipped cream and a lime wedge, if desired.

Courtesy of Meaghan | Cook. Craft. Love. <http://cookcraftlove.com/key-lime-pie-dessert-shooters/>



## Seabreeze Mocktail Punch

### INGREDIENTS & INSTRUCTIONS

Equal parts grapefruit juice and cranberry juice  
Crushed ice  
Mix together in a pitcher and serve chilled with orange slice garnish.

### Looking for a fun Book Club Adventure to add to your evening?

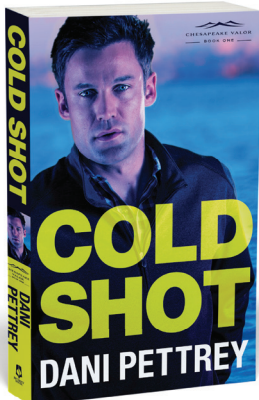
How about making a Chesapeake Bay bracelet (also known as paracord or Nantucket bracelet). As the gentleman shares in the tutorial video, it's a bracelet that lots of folks make for the summer along the East Coast. It's a fun part of maritime culture, and I enjoy buying one each summer. This summer I think I'll try making one instead. I've also included the link to a step-by-step handout provided by the Paracord Guild.

#### Tutorial video:

<https://m.youtube.com/watch?v=E2Kj4kI1B9M>

#### Instruction handout courtesy of the Paracord Guild:

<http://pin.it/4p-iocA>



## Virtual Resources

#### Tour of the Chesapeake by Air:

<https://youtu.be/FpJz1wsF6Z8>

#### Top Ten Most Amazing Facts About Chesapeake Bay Retriever:

<https://www.youtube.com/watch?v=g6aS1qD6qdQ>

#### The Chesapeake Bay is full of gorgeous lighthouses. Tour them here:

<http://www.visitmaryland.org/list/take-tour-marylands-lighthouses>