

THE BOOK CLUB HUB

Thunder Bay Public Library's newsletter for book clubs.

@TbayPL



Welcome to the inaugural issue of the Book Club Hub, a newsletter for book clubs, designed to give you ideas for your club and offer suggestions to expand your personal reading. If you have any questions, concerns or comments, let us know at bookclub@tbpl.ca

Book Club in a Bag New Releases

Ayesha at Last by Uzma Jalaluddin

Counterfeit by Kirstin Chen

The Diamond Eye by Kate Quinn

Exit West by Mohsin Hamid

The Orange Shirt Story

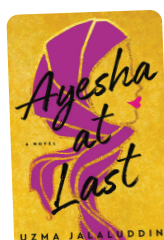
by Phyllis Webstad

The Thursday Murder Club

by Richard Osman

The Seven Husbands of Evelyn Hugo

by Taylor Jenkins Reid



The Book Club Hub: Monthly Articles for Book Clubs

Is your book club wondering which one of our Book Club in a Bag titles to check out next? Check out our monthly **The Book Club Hub** articles on our Off the Shelf blog! Each month, we will highlight four different titles that are available as Book Club in a Bag options, all centering around a different theme. We've highlighted themes such as: books to movies, local authors, memoirs, and more! We provide a description of each title, as well as a link straight to our catalogue so you can easily place a hold. Find the articles by visiting tbplofftheshelf.com/category/the-book-club-hub/

BLOG

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**Thunder Bay
Public Library**

Book Review

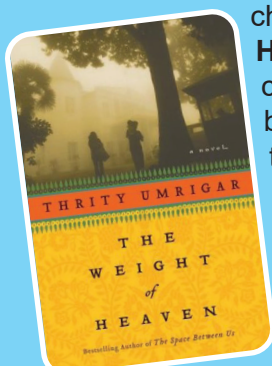
The Weight of Heaven by Thrity Umrigar



When Frank and Ellie Benton lose their seven-year-old son, Benny, their lives are shattered. So when Frank is offered the chance to manage a factory in India, they leap at the chance to escape their empty home and hollowed lives. There Frank meets a bright, charming child named Ramesh, whose family act as housekeepers for the Bentons. His inability to cope with Benny's death leads Frank to desperately attach to Ramesh, which leads to a series of bad decisions that will change all the lives involved.

This is a dark, powerful and engaging novel which examines grief, personal illusions and the tremendous strain placed on a marriage following a tragedy. Umrigar's skill at exploring the inner lives of her characters is painted against the turmoil of globalization, illustrated by how Frank's company changes the lives of the villagers in India. **The Weight of Heaven** offers a warts and all picture of India, examining class differences, corruption, religion, and exploitation, but also shows the beauty of the land and the dignity of the people.

This is a good book for when the group is in the mood for something heavier in tone and substance.

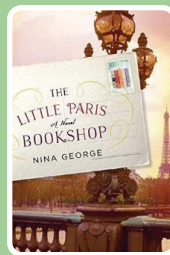


Party Pairings - The Perfect Book/Recipe/Beverage

THE BOOK

The Little Paris Bookshop by Nina George

Monsieur Perdu is a literary apothecary, for he spends his life prescribing books to fix the lives of others. Sadly, he has not found the cure for his broken heart until he embarks upon a quest to the south of France to discover the end of his own story.



THE RECIPE

French Classics Made Easy by Richard Grausman
Alsatian Cheese Tart

This savory tart hails from France and features cottage cheese, sour cream, bacon slices, onion, and freshly grated Parmesan. You'd never know by looking at it, but it's actually very easy to make and ready in under an hour.

PREP TIME: 20 min | **TOTAL TIME:** 50 min | **MAKES** 36 pieces

INGREDIENTS

- 1 puff pastry sheet (from a 17 1/4-oz package), thawed
- 1/2 cup whole-milk cottage cheese
- 1/4 cup sour cream
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 6 bacon slices (6 oz), cut crosswise into 1/2-inch pieces
- 1/3 cup packed thinly sliced onion
- 1 tablespoon freshly grated parmesan



- 1) Put oven rack in middle position and preheat oven to 400°F.
- 2) Roll out pastry on a lightly floured surface with a lightly floured rolling pin into a 12-inch square, then transfer to a large baking sheet.
- 3) Blend cottage cheese, sour cream, salt & pepper in a blender until smooth.
- 4) Cook bacon in a 10-inch skillet over moderate heat, stirring occasionally, until it just begins to brown, about 5 minutes. (Bacon should be tender, not crisp.) Remove from heat.
- 5) Spread cheese mixture evenly over pastry, leaving a 1-inch border all around. Scatter bacon and onion on top, then sprinkle with parmesan. Bake until pastry is golden brown, 20 to 25 minutes. Cut into 36 pieces and serve warm.

THE BEVERAGE OPTIONS

Louis Jadot Beaujolais-Villages - a medium light bodied wine with flavours of dark cherry and strawberry.

Cafe Francais - place whipped cream (mixed with powdered sugar) into a mug. Put a splash of vanilla into your coffee and pour over the whipped cream. Bon appetit!

A Question for You

Every issue will include a fun poll to help the library discover more about our users, tailor future purchases and help book clubs get to know each other. Send your answers to bookclub@tbpl.ca. Answers will be in our next issue.

This month's poll:
What is your favourite book genre?



1. Mystery/Thriller
2. Historical Fiction
3. Non-Fiction
4. Diverse Reads
5. Contemporary Issues
6. Humorous/Light Reads
7. Classics
8. Other: _____



Book Butler: Personal Book Recommendations

Wondering what to read next, but not quite sure where to start? Why not let our Book Butler help you! Simply head to our online form at tbpl.ca/bookbutler and tell us about your reading preferences - the more information the better! Our team of knowledgeable library staff will use that information to curate a personalized list of books we think you'll enjoy. Use this service as many times as you'd like to receive lots of great recommendations, just for you!

