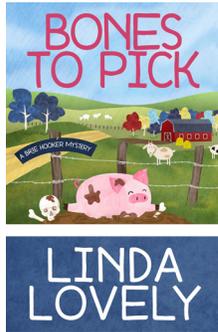


BONES TO PICK

A Brie Hooker Mystery | Linda Lovely



Living on a farm with four hundred goats and a cantankerous carnivore isn't among vegan chef Brie Hooker's list of lifetime ambitions. But she can't walk away from her Aunt Eva, who needs help operating her dairy, especially after the troubles begin. The farm's pot-bellied pig unearths the skull of Eva's long-missing husband. The sheriff, kin to the deceased, sets out to pin the murder on Eva. Death threats, psychic shenanigans, and biker bar fisticuffs won't stop Brie from unmasking the killer, even when romantic befuddlement throws her a curve.

Author Bio:

Linda Lovely finds writing pure fiction isn't a huge stretch given the years she's spent penning PR and ad copy. Linda writes a blend of mystery and humor, chuckling as she plots to "disappear" the types of characters who most annoy her. Quite satisfying, plus there's no need to pester relatives for bail. She's an enthusiastic Sisters in Crime member and helps organize the popular Writers' Police Academy. When not writing or reading, Linda takes long walks with her husband, swims, gardens, and plays tennis.

The Brie Hooker Mystery Series

BONES TO PICK (#1)

PICKED OFF (#2)

Author Appearance Opportunities:

- Skype or FaceTime
- Conference Call
- In-Person

Linda will happily attend in person if it fits these travel parameters:

I'm open to personal visits to book clubs almost anywhere in Upstate South Carolina as well as locals in Georgia and North Carolina that are less than a two-hour drive of Seneca, SC.

CONTACT: author@lindalovely.com

DISCUSSION QUESTIONS:

1. How does it impact a community when the owner of the only local news outlet slants its coverage? What remedies are available to individuals subjected to character assassination by innuendo?
2. How do you feel about people who follow special diets, e.g. vegan, vegetarian, gluten-free, paleo, etc.? Should they bring their own food if you invite them to dinner? Tell you in advance? Eat what you serve? Prepare more mainstream fare when you dine at their homes?
3. Do you know of effective strategies to reduce tensions between Yankee transplants and Old South residents? Between wealthy newcomers to an area and struggling long-time residents?
4. If you believed local law enforcement has it out for you and/or is corrupt, who would you rely on/call to intervene or offer protection?
5. How prevalent are scams aimed at luring investors into buying into get-rich schemes or stock in shell or nonexistent companies? Has the internet helped or hurt scammers? What scams seem most prevalent in your area? Who are typical targets—elderly, less educated, people in debt?
6. What should a woman do if she's equally attracted to two men, who happen to be best friends?
7. Do some gated communities/ homeowner associations go too far in writing covenants that restrict individual homeowner freedom in the name of protecting community property values? E.g. restrictions on what plants are allowed, colors, building materials, yard & home maintenance, parking, etc. Are such enclaves good for American society as a whole?
8. Is a family member ever justified in keeping secrets and/or withholding information? Would knowing a loved one would object to a course of action be a valid reason? Would a belief that the knowledge would be hurtful or would frighten them be a legitimate reason to keep a secret? What are the dangers?
9. What common tactics do domestic abusers adopt to keep their spouses from leaving them? Once a woman breaks free of an abusive situation, what is the long-term impact on her character/personality?
10. What would be the hardest thing for you to adjust to if you suddenly moved from a city to a goat dairy in a rural community?



Pairing Menus

FOR FALL OR WINTER:

Cider and Brie Hooker's Vegan Pumpkin Brownies (can provide recipe and picture)

Brie Hooker's Vegan Tomato Basil Soup (can provide recipe and picture) and Aunt Eva's cheese or cheese bread

FOR SPRING OR SUMMER:

Sweet Tea and Brie Hooker's Vegan Fruit Pie (can provide recipe and picture)

Strawberry Lemonade and Brie Hooker's Vegan Paella or Stuffed Portobello Mushrooms (can provide recipe and picture)

GOODIES & SWAG

In the past, Linda's created crossword puzzles and /or quizzes associated with a theme. She can do either for animals on a goat dairy or vegan fare. The club members could play/compete after reading the book.

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TOP CRITICAL REVIEWS

"Between the four-legged farmyard shenanigans, the two men vying for Brie Hooker's favor, the formidable task of proving her aunt's innocence, plus the villain's attempts to end her life, this book is a thrill-a-minute read." – Cindy Sample, National Bestselling Author of *Dying for a Donut*

"How vegan Brie Hooker balances cheese loving carnivores, more than one romantic interest, and murder in Linda Lovely's *Bones to Pick* is a humorous delight. A well-crafted series debut." – Debra H. Goldstein, IPPY Award-Winning Author of *Maze in Blue*

SHARE PHOTOS

We love photos! Please snap a few shots of your book club holding the book or with swag or toasting the author. **Send to: social@henerypress.com**. Be sure to tag Henery Press and the author when sharing on social media. Use hashtags: #HeneryPress #instantbookclub #justaddreaders #mysterylovescompany.

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VEGAN TOMATO BASIL SOUP

3+ lbs. fresh tomatoes, sliced like an apple (leave skins on when you roast them)
¼ cup + olive oil
1 Tablespoon Kosher salt
2-3 Tablespoon olive oil +2 Tablespoons coconut oil
2 large onions chopped
4 small (16 Oz) cans fire-roasted tomatoes with garlic
1 package (6 individual Cubes) Vegetable Cubes, softened in 2 cups water
3 Tablespoons Agave
4 cups fresh or handful of dried basil
1 tsp thyme

- Preheat oven to 400 degrees. Toss first 2 ingredients and spread on nonstick cookie sheet. Roast for 45 minutes.
- Put the Vegetable Cubes in two cups of water to soften.
- In large stock pot, sauté onions in olive and coconut oil.
- Add the fresh roasted tomatoes and all the juice, the add everything else including the veggie cubes and water. Bring to a boil
- Reduce heat and simmer uncovered stirring occasionally for 40 minutes.
- Ladle small batches into food processor and puree.

HINTS: You can use any tomatoes. This is an ideal way to use any excess from your summer garden. You can roast the tomatoes and freeze them and then use them to make batches of soup in the fall and winter. You can serve the soup with croutons or crusty bread.

Not a vegan? Add grated or hunks of sharp cheddar cheese to melt in the hot soup. You can also use chicken bouillon cubes rather than veggie cubes if you're not doing vegan.

PUMPKIN BROWNIES

Pumpkin Brownie Layer

1 cup canned pumpkin
¾ cup organic cane sugar
¼ cup coconut oil softened
1 1/2 tsp vanilla extract
¾ cup unbleached flour (I use all-purpose white)
1 tablespoon cornstarch or arrowroot
¼ cup Dutch processed cocoa powder (Okay, I just use Hershey's unsweetened cocoa)
1/2 tsp Kosher salt
½ tsp baking soda

Pumpkin Pie Layer

1 cup canned pumpkin
3 tsp vanilla extract
3 tablespoon almond milk (we prefer Cashew milk)
2 tablespoon cornstarch or arrowroot
1/3 cup organic cane sugar
1+ tsp. cinnamon, ½ tsp ginger, ¼ tsp nutmeg (I go heavy on the cinnamon)

Pecan Topping

1/4 cup Earth Balance

1/2 cup Sucanat (or brown sugar)

3/4 cup pecans

1/3 cup flour

- Preheat oven to 350 degrees and grease a pie pan
- Use hand or stand mixer to mix first 4 ingredients of brownie layer.
- Mix layer's dry ingredients separately. Sift into wet & mix then spread in pie pan.
- For pumpkin layer, mix first 3 ingredients in large bowl.
- In small bowl mix dry ingredients. Slowly add to wet. Stir. Spread on brownies. Can garnish with grated chocolate. I'm lazy and just sprinkle chocolate chips on top. (You can buy vegan chocolate chips or just use semi-sweets if keeping it vegan isn't a concern.)
- Mix all topping ingredients. Sprinkle on pie
- Bake 35-40 minutes. Cool 20-30, then refrigerate for 1 1/2 hours.