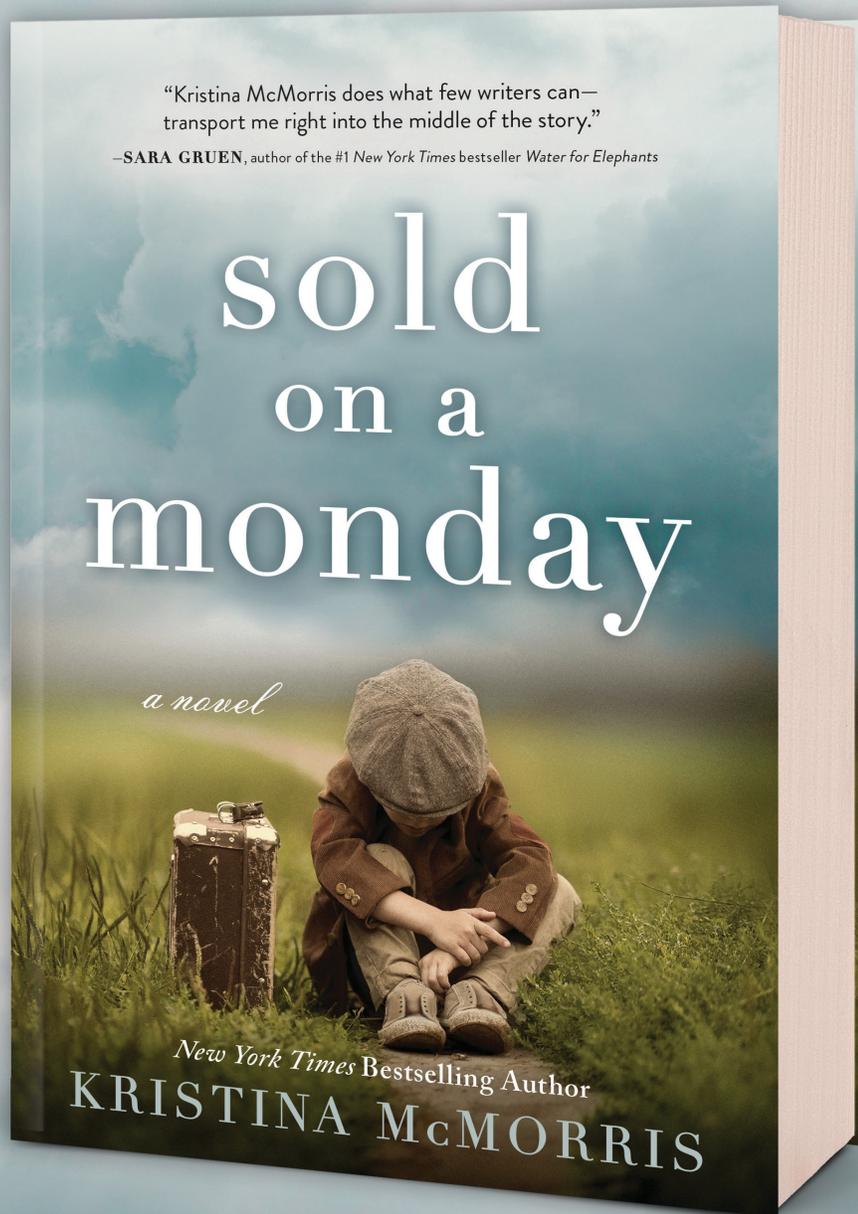


# sold on a monday



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## Note to Book Club Leader

Just as a picture speaks a thousand words, so does the detail you put into your book club event. Read through this handy guide to discover recipes (the before and after versions), mouth-mouthwatering, period-specific cocktails and refreshers, thought-provoking discussion questions, an insightful author Q&A, and so much more! For other fun Depression era-themed ideas, check out our Sourcebooks *Sold on a Monday* Pinterest page! For a really personal touch, ask your book club members to bring in any old newspaper articles and/or pictures from that era that they are willing to share with the group.

## A Conversation with the Author, Kristina McMorris

**Truth in journalism has certainly become a hot topic amid current events. Was this one of the major reasons you chose to write *Sold on a Monday*?**

It was never my main purpose for writing the book, though I did realize early on that it was going to pertain to that subject area. There's obviously a poor decision made by Ellis, being a desperate but well-meaning reporter. And from there, the chief—along with thousands of readers throughout the country—formed their own view of what was captured in Ellis's photo. Specifically, the mother turning away from the camera was seen as evidence of her shame, and Sylvia even interpreted the picture as a sign from her late daughter. I think it's really important to remember in today's world of viral posts and images and sound bites that we all bring our own perceptions to the table. And that inevitably these are skewed by our past experiences or even an unconscious desire to see what we want to see. More than ever, quick judgments based on those snippets, and certainly pushing the moral line in reporting, too often can have devastating consequences to others—as Ellis learned the hard way.

**When envisioning a newspaperman from the 1930s, most people probably picture a suited reporter hovering outside a courtroom with a notepad or an oversize camera in hand. Early in the story, why did you choose to make Ellis a more unconventional writer assigned to the Society page?**

I admit, it wasn't the first job I had in mind for him. (Sorry, Ellis!) To make his actions involving the second photo more understandable, though, there had to be a strong reason behind his desperation to hold on to his big break—something that went beyond paying the rent or achieving a promotion. I decided that him being stuck as a so-called “sob sister” would have provided that motivation. In that era, the “women's pages” were written almost invariably by women, supposedly in no small part because men were so averse to the job. So, it would have been a humiliating assignment for Ellis not only among the staff at the paper, but also with his father. Interestingly enough, while researching for the book, I happened to learn about Clifford Wallace, the first male editor of the women's page at the *Toronto Star* and hence nicknamed “Nellie” (as in, yes, Nellie Bly). Apparently, after much begging, he was relieved of the job, which was then given to Gordon Sinclair, who did nearly everything he could

## AUTHOR'S NOTE

*(Spoilers included)*

For the journey of the characters in this story, it all started with a picture—and the same can rightly be said of my endeavor to write this book. When I first stumbled upon an old newspaper photo of four young siblings huddled upon the steps of an apartment building in Chicago, their mother shielding her face from the camera, the sign in the foreground stunned me.

The image had first appeared in the *Vidette-Messenger* of Valparaiso, Indiana, in 1948 and, in a brief caption, claimed to exhibit the desperation of the Chalifoux family. The picture troubled me so much that I bookmarked the page on my computer. (One of many odd compulsions that differentiate historical fiction writers from normal people.) As a mom myself, I kept wondering what could have possibly pushed their mother, or both parents, to that point. In the direst of times,



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to be fired or reassigned. This included limiting his work hours to only three hours a day and even clipping the majority of his material from other newspapers. Before a proofer discovered the latter, Sinclair actually managed to retain his job for more than a year!

## **Aside from the true accounts you've already mentioned, what are some of your other favorite pieces of history that are woven into the book?**

The actual newspaper articles strewn throughout the story definitely intrigued me the most. A headline about a runaway bride reuniting with her groom made me smile, above all because it appeared as a prominent headline in a major paper. The same went for the piece about the couples caught with thousands of counterfeit banknotes stuffed in their mattresses. On the grimmer side, the slaying of Mickey Duffy, known as Prohibition's Mr. Big, is primarily fascinating for the fact that his notoriety managed to draw thousands of curious onlookers to his funeral. As for my very favorite articles...I probably have two.

One was the story about a séance held by a rumrunner's widow hoping to identify her husband's murderer, and the second was about the mythical floating nightclub known as the Flying Dutchman. (In my novel, I renamed it the Lucky Seagull.) During Prohibition, Sanford Jarrell, a reporter at the *Herald Tribune*, wrote a copyrighted lead story detailing his visit to the elusive speakeasy, complete with a map of its location and a menu of prices. The article and his follow-up pieces quickly became quite the sensation, so much so that authorities went on a determined hunt for the ship. But soon after, many of his claims began to fall apart, and when pressured with questions, Jarrell resigned with a note confessing that the whole story was a hoax. In a painful front-page admission, the paper ended up publishing an acknowledgment of the truth, admitting it had been deceived.

## **When it comes to bustling newsrooms, New York City quickly comes to mind, especially for a story that involves supper clubs, gambling halls, and mobsters. Was there a reason you chose Philadelphia as another setting over a city like, say, Chicago?**

I actually used to live near Chicago and absolutely love that city. Since I'd already featured it in some of my other novels, though, I thought it would be fun to go with another setting. Years ago, I also lived near Philadelphia for a time, so I was already familiar with the area and its rich history. Plus, Pennsylvania's diversity of landscapes and livelihoods made it ideal for the story. Within a relatively short driving distance from all the activity of a big city, there are sprawling fields and farms, mining towns, and textile factories. And, of course, the presence there of major mobsters during the '30s added even more appeal.

## **What were some of the most helpful resources for your research?**

Personal experience from growing up around a newsroom was probably the most helpful. As a kid, I was fortunate enough to host a children's weekly television show for an ABC affiliate station. We would shoot in the studio every Wednesday night, squeezed in between the two evening news programs. While waiting around during editing, I would hang out with the anchors, reporters, and sportscasters. But my favorite person was the meteorologist, who let me move the clouds around on the weather map. (Hey, back then, this was very high-tech.) Later, while in college and exploring different career paths, I even had a summer internship in that same newsroom. Of course, to gather more insight for the story, I relied on a combination of journalist friends, documentaries, and a stack of wonderful nonfiction books. Those I found the most valuable include *Skyline* by Gene Fowler, *City Editor* by Stanley Walker, *Nearly Everybody Read It: Snapshots of the Philadelphia Bulletin* edited by Peter Binzen, and *The Paper: The Life and Death of the New York Herald Tribune* by Richard Kluger.

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## READING GROUP GUIDE (Spoilers included)

1. Which character became your favorite? Your least favorite? How did your opinions of the major characters change throughout the story?
2. In the prologue, the unidentified narrator reflects upon “the interwoven paths that had delivered each of us here. Every step a domino essential to knocking over the next.” After reading the book, do you agree with that view? Can you pinpoint a single decision in your own life that spurred a series of significant, unforeseen effects?
3. At the Royal, Max Trevino makes a difficult decision regarding his sister. Do you agree with his choice? Do you believe he intended to stick with the plan he proposed? For readers of McMorris’s novel *The Edge of Lost*, did your impression of Max Trevino differ while reading this book?
4. Early in the story, Lily carries a burden of shame and guilt regarding her son, due to societal norms and her own dark secret. Would you have felt the same in her shoes? Would you, or Lily, feel differently in present times?
5. Like many parents during the Great Depression, Geraldine Dillard faces a near-impossible choice when Alfred Millstone appears at her house with an offer. In her position, would you have made the same decision?
6. People deal with grief in various, sometimes extreme ways. How do you feel about the manner in which Sylvia Millstone and Ellis’s father, Jim Reed, came to grips with the loss of a child? Do you sympathize with them equally? What are your thoughts on Alfred Millstone’s choices and actions?
7. Throughout the story, Lily struggles to balance motherhood and work. Do you believe her career ambitions were solely for the sake of her son’s future? If not, would she ever admit this to herself or another person? Have these considerations changed in today’s society?
8. Lily and Ellis break several laws while on a mission to find and rescue Calvin. Do you agree or disagree with their actions? Would you have done anything differently in their situation?
9. In positive and/or negative ways, how do you think Ruby and Calvin were affected by the whole of their experiences in the story? How would these elements likely shape who they’d become as adults, or as parents themselves?
10. Where do you envision the characters soon after the story ends? How about five years from now?

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## READING GROUP GUIDE–BONUS QUESTIONS

*Here are some additional questions to ask your book club to make the discussion more personal. If anyone brought personal photos or old newspaper articles, share them now!*

1. Is the news different in newspapers today? How is it the same?
2. How did the Great Depression affect your family? Your town?
3. Lily has to work twice as hard to get half as far as her male reporter counterparts. Think about the women in your family. How did they navigate the world back in the 1930s? Did many of them work outside the home? Have careers? If so, discuss how women's careers back then differ from women's careers today.
4. Who do you feel was more ambitious, Ellis or Lily? Explain why.
5. If you were going to be a newspaper reporter, what would be the headline for your top story?

**\*\*\*Be sure to flip to the last page of this guide for a fun 1930s reporter name generator\*\*\***

## DEPRESSION-ERA EDIBLES & MORE

### Drinks

Classic cocktails of the time period included old-fashioned, martinis, and manhattans. Ginger ale, Coca-Cola, and root beer, as well as tea and coffee, were popular non-alcoholic drinks.

### Eats

Canapés with spreads, small sandwiches, and hot dogs or sausages were popular at this time. We've included the original recipe name and some history for each but updated the recipes for today's more discerning palates.

### Tunes

The nostalgia of 1930s music is hard to top. Kristina McMorris has created a *Sold on a Monday* video playlist that will be in perfect harmony with your themed book club event.

Find it on YouTube [HERE](#)

For a specially crafted cocktail and dessert recipe from Kristina, see page 15 of this guide. And don't forget to visit Kristina's website for more book club extras! [CLICK HERE](#)

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## The Classic Martini - *Stirred, not shaken*

### **Ingredients**

- 1 oz. dry vermouth
- 4 oz. gin
- 1 cocktail glass
- Olives or lemon twist

### **Directions**

1. Fill a metal shaker with cracked ice.
2. Pour in the dry vermouth (we prefer Noilly Prat), stir briefly, and strain out (this may be discarded).
3. Add 4 ounces gin (we prefer Tanqueray, Bombay Sapphire, or Beefeater). You want it around 94 proof.
4. Stir briskly for about 10 seconds, strain into a chilled cocktail glass, and garnish with an olive or a lemon twist.

(Yields: 1)

<https://www.esquire.com/food-drink/drinks/recipes/a3667/martini-drink-recipe/>



## Old-Fashioned - *The OG of cocktails*

### **Ingredients**

- 2 oz. rye or bourbon
- 3 dashes Angostura bitters
- 1 sugar cube
- Club soda
- 1 old-fashioned glass

### **Directions**

1. Place the sugar cube (or ½ teaspoon loose sugar) in an old-fashioned glass.
2. Wet it down with 2 or 3 dashes of Angostura bitters and a short splash of club soda.
3. Crush the sugar with a wooden muddler, chopstick, strong spoon, lipstick, cartridge case, whatever.
4. Rotate the glass so the sugar grains and bitters give it a lining.
5. Add a large ice cube.
6. Pour in the rye (or bourbon).
7. Serve with a stirring rod, and garnish with an orange slice if you're so inclined.

(Yields: 1)

<https://www.esquire.com/food-drink/drinks/recipes/a3880/old-fashioned-drink-recipe/>



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## Manhattan - Bold flavor, smooth delivery

### Ingredients

- 2 oz. rye whiskey
- 1 oz. Italian vermouth
- 2 dashes Angostura bitters

### Directions

1. Stir the rye, vermouth, and bitters well with cracked ice.
2. Strain into a chilled cocktail glass and garnish with a twist or a maraschino cherry.  
(Yields: 1)



<https://www.esquire.com/food-drink/drinks/recipes/a3713/manhattan-drink-recipe/>

## Sidecar - No muss, no fuss

### Ingredients

- 1 oz. Prunier VS Cognac
- 1 oz. Prunier orange liqueur
- ½ oz. lemon juice
- ½ oz. simple syrup
- 1 splash lime juice

### Directions

1. Sugar half the rim of a cocktail glass.
2. Combine all ingredients with ice, shake, and strain into the glass.  
(Yields: 1)



<https://www.esquire.com/food-drink/drinks/recipes/a3774/sidecar-drink-recipe/>

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## Sloe Gin Fizz - *The old standby*

### **Ingredients**

2 oz. sloe gin  
½ oz. lemon juice  
1 tsp. superfine sugar  
Club soda

### **Directions**

1. Shake well with cracked ice in a chilled cocktail shaker.
2. Strain into a small, chilled Collins glass and fizz to an inch from the top—use a soda siphon if you've got one, or splash the club soda in rather carelessly so that it foams.

(Yields: 1)

<https://www.esquire.com/food-drink/drinks/recipes/a3790/sloe-gin-fizz-drink-recipe/>



## Tom Collins - *Kissin' cousin to the Sloe Gin Fizz*

### **Ingredients**

1 tsp. superfine sugar  
½ oz. lemon juice  
Club soda

### **Directions**

1. Combine the ingredients in a Collins glass ¾ full of cracked ice.
2. Stir briefly, top with club soda or seltzer, garnish with lemon circle, and serve with stirring rod.

(Yields: 1)



<https://www.esquire.com/food-drink/drinks/recipes/a3801/tom-collins-drink-recipe/>

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## Traditional Depression-Era Recipe: Welsh Rarebit

The dish was originally known as Welsh rabbit, for reasons that aren't exactly clear, and the recipe included a French baguette, paprika, Worcestershire sauce, stout beer, and cheese.

## Recipe Update: Soft Pretzels with Beer Cheese Dip

### Soft Pretzels with Beer Cheese dip

#### Ingredients

1 box store-bought pretzels, such as Philadelphia soft pretzels or SuperPretzel

#### *For Beer Cheese Dip*

4 oz. cream cheese, softened

¾ cup grated white cheddar

¾ cup grated mozzarella, divided

¼ cup beer

1 tsp. garlic powder

A few dashes hot sauce

1 Tbsp chopped parsley (optional, for garnish)



#### Instructions

Preheat oven to 350°F. In a medium bowl, stir cream cheese until smooth. Add the grated cheddar cheese and ½ cup of the grated mozzarella. Stir to combine. Add the garlic powder, beer, and hot sauce and stir until completely mixed. Pour into a baking dish and sprinkle the remaining ¼ cup of mozzarella on top. Bake about 15 minutes or until melted and top is golden. Garnish with chopped parsley if desired. Bake soft pretzels according to package directions. Salt if desired.

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## Traditional Depression-Era Recipe: Chipped Beef on Toast

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Chipped beef is a form of pressed, salted, and dried beef that is sliced thin and most often packaged in cans. Due to its preserved nature, this dish was a very common military meal.

## Recipe Update: Mini French Dip Sliders

### Mini French Dip Sliders

#### Ingredients

2 Tbsp. unsalted butter, softened  
1 pkg. Hawaiian sweet rolls (12 rolls total)  
1 lb. deli roast beef  
12 slices provolone cheese, separated  
1½ cups French fried onions

#### Seasoning

8 Tbsp. unsalted butter  
1 packet au jus seasoning mix, separated  
1 tsp. Worcestershire sauce  
1 Tbsp. toasted sesame seeds  
¾ tsp. dried minced garlic  
½ tsp. onion powder  
½ tsp. seasoned salt, optional



#### Instructions

Preheat the oven to 350°F. Butter the bottom of a 9x13 baking dish with the softened unsalted butter. Without separating the rolls, slice the package of rolls in half lengthwise. Place the bottom half of the rolls in the baking dish. Top with 6 slices of provolone cheese, roast beef, French fried onions, the remaining 6 slices of cheese, and the top half of the rolls. In a small bowl, melt the butter in the microwave. Mix in 1 tablespoon of the au jus seasoning mix, Worcestershire sauce, toasted sesame seeds, dried minced garlic, onion powder, and seasoned salt. Whisk until well combined. Pour over top of the rolls evenly. Bake the sliders uncovered until the cheese is gooey and the tops of the rolls are golden brown—about 15–20 minutes.

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## Traditional Depression-Era Recipe: Ham Hocks and Beans

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Pinto beans, ham hocks, and pepper. What's not to love? Plenty!  
We've updated this recipe to one that is sure to please a crowd.

## Recipe Update: Brown Sugar and Bacon Baked Beans

### Brown Sugar and Bacon Baked Beans

#### Ingredients

10 slices bacon, diced  
1 yellow onion, finely diced  
½ green bell pepper, finely diced  
54-oz. can pork and beans  
4 Tbsp. ketchup  
¼ cup molasses  
⅔ cup brown sugar  
¼ cup cider vinegar  
2 tsp. dry mustard



#### Instructions

Cook bacon about halfway through and set aside to drain on a paper towel. Preheat oven to 325°F and set rack to the lower-middle rack position. In a deep skillet, heat about 2 Tbsp. of bacon grease (or butter) over medium heat. Add diced onion and green pepper and sauté about 5 minutes, until softened. Add remaining ingredients and stir to combine well. Let mixture simmer for a minute or two. While the mixture is simmering, grease a 9x13 baking dish. Pour beans into the prepared baking dish and sprinkle cooked bacon on top of the beans. Bake for 2–3 hours. Let the beans stand for 5 minutes before serving.

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## Traditional Depression-Era Recipe: Poorman's Meal

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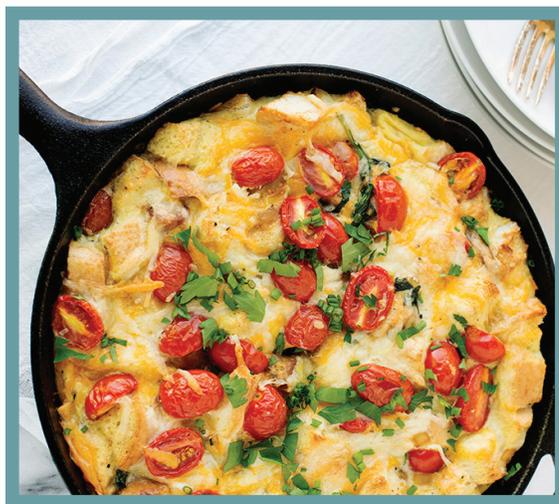
Consisting of mostly cheap ingredients (hot dogs and potatoes), this was a staple in most American homes.

## Recipe Update: Spinach, Sausage, and Tomato Strata

### Spinach, Chicken Sausage, Tomato Strata

#### Ingredients

2 Tbsp. olive oil  
1 pkg. apple maple chicken sausage, cut into ¼-inch pieces  
1 onion, chopped  
2 cloves garlic, minced  
1 cup mushrooms, sliced  
3 cups fresh spinach  
8 eggs  
½ cup half-and-half  
Salt and pepper  
½ baguette, cut into cubes  
Cherry tomatoes, halved  
1½ cups shredded cheddar cheese  
Parsley and chives, finely chopped



#### Instructions

Whisk eggs, half-and-half, salt, and pepper in a bowl. Set aside. Heat a large cast-iron skillet over medium heat. Add olive oil and sausage. Cook until browned. Add the onions and cook until the onions soften and are translucent. Add mushrooms and continue to cook for about 5 minutes or until the onions are brown. Add garlic. Add the spinach a little at a time. As it wilts, add more. Season with salt and pepper. Add the bread cubes to the pan. Top with the halved tomatoes and cheese and remove from heat. Pour the egg mixture over. Press down with a spoon so the bread soaks up some of the egg. Bake in a preheated 350°F oven for 30–40 minutes or until eggs are puffed and golden brown. Sprinkle with chopped parsley and chive. Serve directly from the pan.

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## Traditional Depression-Era Recipe: Prune Pudding

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Said to have been one of Franklin Delano Roosevelt's favorite dishes, this recipe called for leaving prunes to soak in water overnight.

## Recipe Update: Milk Pudding with Rose Water Caramel and Figs

### Milk Pudding with Rose Water Caramel and Figs

#### Ingredients

1/3 cup cornstarch  
3 cups whole milk, divided  
1 cup heavy cream  
3 tsp. honey  
3 tsp. sugar  
Pinch of kosher salt

#### Caramel and assembly:

1 cup sugar  
2 Tbsp. light corn syrup  
1 3-inch cinnamon stick  
1/2 tsp. rose water  
8 fresh black figs, quartered

#### Instructions

##### *pudding:*

Whisk cornstarch and 1 cup milk in a medium bowl; set slurry aside. Put cream, honey, sugar, salt, and remaining 2 cups milk in a medium saucepan over medium heat, whisking occasionally, until mixture just begins to boil, 8–10 minutes. Whisking constantly, gradually add reserved slurry and cook, still whisking, until pudding thickens and comes to a boil, about 1 minute. Scrape into a large bowl and cover with plastic wrap, pressing directly against surface. Chill until cold, at least 4 hours.

##### *Caramel and assembly:*

Bring sugar, corn syrup, and 1/4 cup water to a boil in a medium saucepan over medium-high heat, stirring to dissolve sugar. Cook, swirling pan occasionally (do not stir), until caramel turns golden amber. Remove from heat, add cinnamon stick, and stir in 1/4 cup water (be careful as caramel will bubble vigorously); stir to combine and loosen. Stir in rose water, then gently toss figs in caramel. Remove cinnamon stick. Whisk chilled pudding until smooth and creamy. Divide among bowls; serve topped with warm caramel and figs.



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## Traditional Depression-Era Recipe: Mock Apple Pie

There are no apples in the recipe, but it tastes like apple pie (supposedly).  
What's the secret ingredient? Ritz crackers!

## Recipe Update: Brown Bag Apple Pie

### Brown Bag Apple Pie

#### Ingredients

9-inch pie dish  
1 paper grocery bag

#### *Crust:*

1½ cups flour  
1½ tsp. sugar  
1 tsp. salt  
½ cup oil  
2 Tbsp. cold milk

#### *Filling:*

½ cup sugar  
2 Tbsp. flour  
½ tsp. nutmeg  
½ tsp. cinnamon  
4 cups sliced apples

#### *Topping:*

½ cup flour  
½ cup butter, softened  
½ cup sugar



#### Instructions

**Crust:** Combine flour, sugar, salt, oil, and milk. Mix until well blended. Pat mixture in bottom and side of a 9-inch pie pan. Do not roll out. (To smooth it out, use the back of a hot metal spoon and gently push down to smooth evenly.) Set aside.

**Filling:** Combine sugar, flour, nutmeg, and cinnamon. Toss lightly with sliced apples. Let sit 10 minutes for sugar mixture to melt onto the apples and then pour into the unbaked pie shell.

**Topping:** Combine flour, butter, and sugar. Mix together with fingers or a fork until crumbly. Sprinkle over pie. You'll want to bake before the butter mixture softens too much.

Place pie in brown paper bag and staple shut. Bake at 350°F for 1½ hours. (If oven bakes hot, reduce to 325°F. No peeking.) Slit sack open with sharp knife. Cool pie on a cooling rack. Serve warm with vanilla ice cream and caramel.

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## Recipes from Kristina's Kitchen

In my latest historical novel, *Sold on a Monday*, I was thrilled to include a swanky New York supper club from my previous book, *The Edge of Lost*—along with a cameo from a certain underworld character. Hence, to celebrate the end of Prohibition, I hope your book club will love the sweet Italian twist of the specially crafted cocktail Max's Manhattan!

And, in light of the Great Depression setting of *Sold on a Monday*, the Hot Milk Cake recipe below requires just a short list of simple ingredients but makes for a nostalgic, delicious dessert.

### Max's Manhattan

#### Ingredients

2 ounces Elijah Craig bourbon for its sweet, smoky flavor (or other favorite brand)  
½ ounce Cocchi sweet vermouth  
¼ ounce Disaronno (amaretto)  
3 dashes Angostura bitters  
1 Amarena cherry, soaked in bourbon

#### Directions

In a mixing glass, combine all liquids.  
Stir well and pour into a chilled serving glass.  
Mist the drink with additional amaretto.  
Add cherry and enjoy.



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## Recipes from Kristina's Kitchen

### Hot Milk Cake

#### Cake ingredients:

½ cup butter	2 cups sugar
1 cup milk	2 cups all-purpose flour
2 teaspoons vanilla extract	2 teaspoons baking powder
4 eggs at room temperature	1 teaspoon salt

#### Optional lemon glaze:

1¾ cups powdered sugar
¼ cup fresh lemon juice
Zest of one large lemon

#### Instructions:

1. Preheat oven to 325°F. Adjust an oven rack to the middle position. With cooking spray or shortening (butter tends to stick), thoroughly grease and flour a 12-cup Bundt-cake pan.
2. In a small saucepan over low heat, melt the butter. Stir in milk and vanilla. Increase heat slightly until small bubbles form around the edges of the pan and the mixture is very hot but not boiling. Reduce heat to low.
3. Meanwhile, in an electric mixer fitted with the whisk attachment, combine eggs and sugar on medium-high speed for 5 minutes. Mixture should triple in volume. Then slowly add the hot-milk mixture, mixing on low speed until combined.
4. In a separate medium bowl, sift together flour, baking powder, and salt. Add to the batter mixture in two batches, mixing after each addition until just incorporated.
5. Pour the batter into the prepared pan and bake for 50–60 minutes or until done. A toothpick inserted into the middle area of the cake should come out clean, with a few crumbs attached. Do not overbake.
6. Remove the cake from the oven and gently loosen its edges before inverting the pan onto a cooling rack. After 10 minutes, lift the pan off the cake and allow to fully cool.
7. In the meantime, create the lemon glaze, if desired, and drizzle over the cake or simply dust with powdered sugar.



Adapted from: <https://www.culinaryhill.com/old-fashioned-hot-milk-cake-recipe/>

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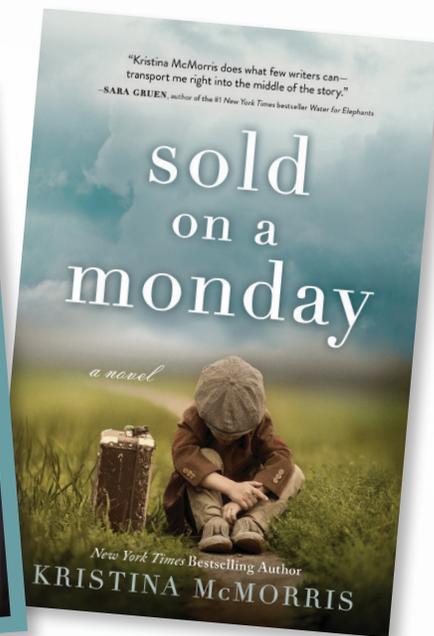
## About the Author

**Kristina McMorris** is a *New York Times* and *USA Today* bestselling author. Her novels have garnered more than twenty national literary awards and include *Letters from Home*, *Bridge of Scarlet Leaves*, *The Pieces We Keep*, and *The Edge of Lost*, in addition to novellas featured in *A Winter Wonderland* and *Grand Central*.

A frequent guest speaker and workshop presenter, McMorris holds a bachelor of science degree in international marketing from Pepperdine. She lives with her husband and two sons in Oregon. Visit her at [kristinamcmorris.com](http://kristinamcmorris.com).

Kristina is always interested in what book clubs have to say and often participates in author Skypes. If you'd like Kristina to call or Skype your book club, please contact the Sourcebooks marketing department at [marketing@sourcebooks.com](mailto:marketing@sourcebooks.com).

Also, you can keep up on Kristina's latest happenings by following her on social media or by subscribing to her newsletter.



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## What Is Your 1930s Reporter Name?

Have a little fun with your book club while deciding what your Depression-era reporter name would be! Are you a Trixie “The Fireball” Fitzgerald or a Harvey “The Ink Slinger” Hoover? Tear off the names from the sheets that follow (making sure to separate the first names, middle names, and last names into three different piles) and have each book club member pick one name from each pile.

### FIRST NAMES

ARCHIE	HERMAN	WALLACE
SHIRLEY	NELSON	LESTER
MARGUERITE	JEROME	MILTON
VIRGINIA	JO	BERTHA
MARSHALL	HARVEY	IDA
FANNIE	DARLENE	MYRTLE
LORRAINE	LUCILLE	TRIXIE
PATSY	CHARLIE	MARCIA
JIMMIE	JEANETTE	RODNEY
THEODORE	MAXINE	ROSALIE
SYLVIA	BOBBIE	PEARL
FLOYD	SALVATORE	DELBERT
ROSEMARY	VIVIAN	RUDOLPH
MARIAN	JACQUELINE	FAYE

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## MIDDLE NAMES (MONIKER)

<b>“THE COMMENTATOR”</b>	<b>“BURY THE LEAD”</b>	<b>“FREELANCE”</b>
<b>“THE SCRIBE”</b>	<b>“GOTCHA-RAZZI”</b>	<b>“THE BLOTTER”</b>
<b>“THE HACK”</b>	<b>“THE BIRD-DOG”</b>	<b>“JUSTICE-SEEKER”</b>
<b>“THE NEWSHOUND”</b>	<b>“THE TRAILBLAZER”</b>	<b>“THE CRITIC”</b>
<b>“THE GO-GETTER”</b>	<b>“THE LIGHTNING ROD”</b>	<b>“JOT-IT-DOWN”</b>
<b>“THE FIREBALL”</b>	<b>“PENCIL-PUSHER”</b>	<b>“THE BLOODHOUND”</b>
<b>“THE EAGER BEAVER”</b>	<b>“THE SHUTTERBUG”</b>	<b>“THE DIGGER”</b>
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<b>“THE FIRECRACKER”</b>	<b>“THE POET”</b>	<b>“EXTRA! EXTRA!”</b>
<b>“THE PRESSMAN”</b>	<b>“THE GUTLESS”</b>	<b>“THE CUB”</b>
<b>“MY SOURCE IS SACRED”</b>	<b>“THE ANNIHILATOR”</b>	<b>“THE INK SLINGER”</b>
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