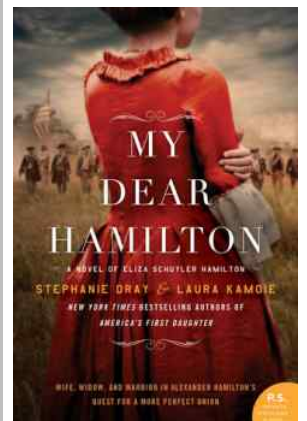
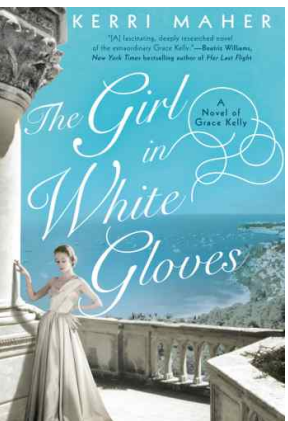
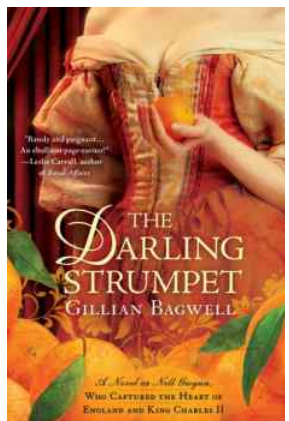
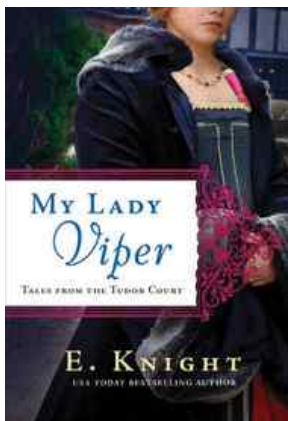
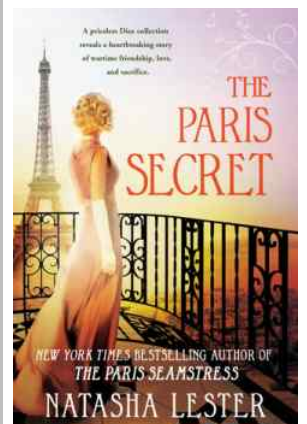
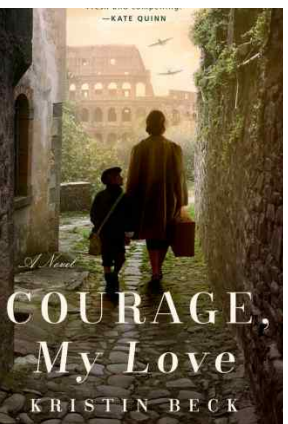
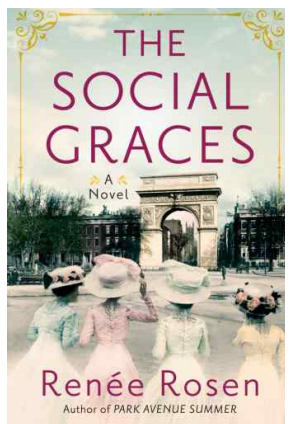
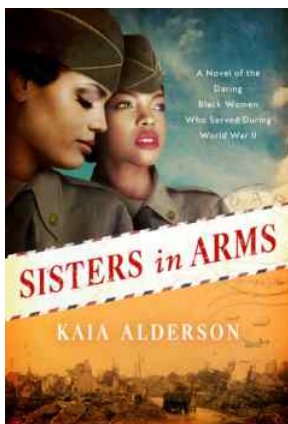


drink like a writer

Books and cocktails from your favorite historical novelists



Introduction



Books and cocktails--they're single-handedly getting us through the pandemic, so why not pair them up? After all, readers deserve a wonderful libation that immerses them in the world of the novel they're reading, and writers love creating worlds inside books...right down to what the characters are drinking.

We are a group of friends who write historical fiction. We can't meet up for cocktails in person, but we've been trying out new recipes for our private Zoom chats, and have decided to share them with readers in this booklet: it's something fun to collaborate on during quarantine, and a great way to introduce our readerships to each other's books. If this one's a hit, we may come back and do more recipe booklets.

So raise your glass and pull out a book. Welcome to cocktail hour!

The authors contributing to this edition of Drink Like a Writer:

| | | | |
|-----------------|-----------------|----------------|--------------------|
| Alison Stuart | Georgie Blalock | Kate Quinn | Renée Rosen |
| Bryn Turnbull | Gillian Bagwell | Kerri Maher | Shara Moon |
| Christine Wells | Janie Chang | Kristin Beck | Stephanie Dray |
| Eliza Knight | Jennifer Robson | Laura Kamoie | Stephanie Thornton |
| Evie Dunmore | Kaia Alderson | Natasha Lester | |

March 2021

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Australian author Alison Stuart writes historical mysteries as A.M. Stuart and as Alison Stuart, she writes historical romances and short stories set in England and Australia and across different periods of history. She is best known for her Australian romance/mysteries *THE POSTMISTRESS* and *THE GOLDMINER'S SISTER*. Her Harriet Gordon Mystery series is set in Singapore in 1910, where Alison lived with her family for a number of years.

Alison first met Harriet in the microfiche room of the Singapore National Library. Of course, she wasn't known as Harriet Gordon, her name was Mrs Howell and in March 1905 she placed an advertisement in the Straits Times, offering her services as a Stenographer and Typist. She guaranteed "RAPID & CAREFUL work together with ABSOLUTE SECRECY" (the capitals are hers). The now long-forgotten Mrs. Howell's advertisement jumped off the microfiche. Alison loved her commitment to ABSOLUTE SECRECY, and slowly the character of Harriet Gordon, widow, typist, stenographer and failed suffragette began to form. Over the next few years, Alison started to build her world... her friends, her family and most importantly (for Harriet) her partner in crime, the enigmatic Inspector Robert Curran, head of the Detective Branch of the Straits Settlements Police Force.

The first book in the series is *SINGAPORE SAPPHIRE*, the second *REVENGE IN RUBIES* and the third book *EVIL IN EMERALD* will be released in early 2022. If you would like a sneak peek at Harriet's life before Singapore, you can download her prequel, *THE UMBRELLA*, if you sign up to [Alison's newsletter](#).



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About the cocktail:

When it came to choosing an appropriate cocktail to represent the Harriet Gordon Mysteries, I could not go past the wonderful Singapore Sling. It brings back so many happy memories of my time in Singapore and Raffles Hotel. You can purchase it as a premix but there is nothing like the real thing made from scratch by the fabulous bar tender in the British Club. Bottoms up!



Singapore Sling

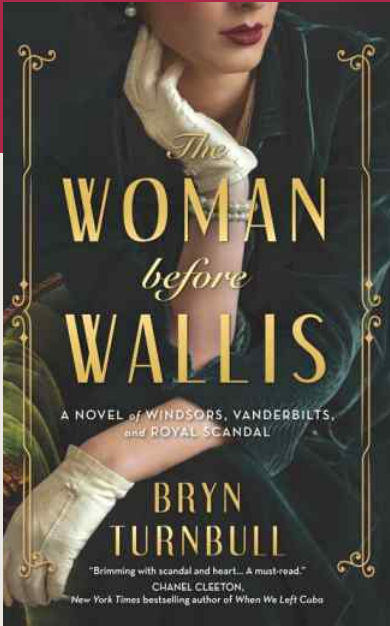
ingredients

30 ml gin
15 ml cherry brandy
7.5 ml Cointreau
7.5 ml Dom Benedictine
Dash of Angostura bitters
10 ml Grenadine
15 ml lime juice
120 ml pineapple juice (if desired, cut with soda water to reduce sweetness)
Ice cubes

instructions

- Combine all the ingredients in a cocktail shaker and shake.
- Strain into a tall glass and serve garnished with a slice of pineapple and a cherry.

Bryn Turnbull



Bryn Turnbull is a national bestselling author of historical fiction. Equipped with a Master of Letters in Creative Writing from the University of St. Andrews, a Master of Professional Communication from Ryerson University and a Bachelor's degree in English Literature from McGill University, Bryn focuses on finding stories of women lost within the cracks of the historical record.

In 2020, Bryn published the national bestseller *THE WOMAN BEFORE WALLIS: A NOVEL OF WINDSORS, VANDERBILTS AND ROYAL SCANDAL*. Heralded by Booklist as “a well-researched tale of high society scandal involving a little-known woman whose story is begging to be heard,” *THE WOMAN BEFORE WALLIS* tells the unforgettable true story of Thelma Morgan Furness, the American divorcée who lost Edward, Prince of Wales, to Wallis Simpson in 1934. Concurrently, it charts Thelma’s involvement in The Matter of Vanderbilt, a trial which saw Thelma’s twin sister, Gloria Vanderbilt, sued for custody of her daughter on charges of negligence, unfit parenting, and homosexuality. As Thelma sails to New York to support Gloria, she leaves Edward in the hands of her trusted friend Wallis, never imagining the consequences that will follow.

Bryn's next book, *DAUGHTER OF RUSSIA*, will be released in 2022.

[Click here to buy *THE WOMAN BEFORE WALLIS*](#)



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About the cocktail:

In *THE WOMAN BEFORE WALLIS*, Thelma attends a dance at the Embassy Club, a nightclub notorious for good cocktails and bad behavior. Whenever I picture the scene, she’s drinking gimlets, mainly because I like the sound of the word, and the rather lethal look of the cocktail itself. So for this recipe book, I felt it appropriate to dip my toe into the world of gimlets if only to see whether my character had good taste, and I’m pleased to say she did. Mixed with gin and lime cordial, the gimlet is a delightful little cocktail, though for the sake of your head in the morning I’d recommend limiting your intake to one.



Gin Gimlet

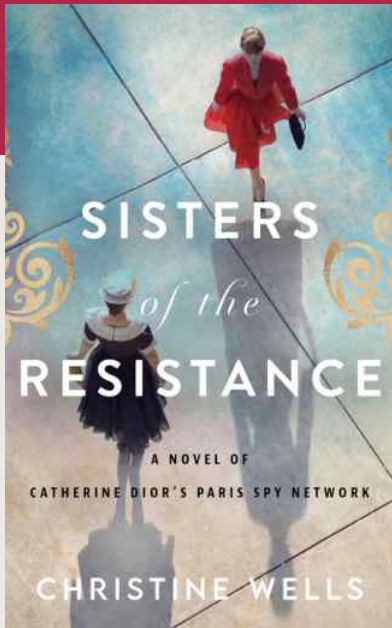
ingredients

2 oz London dry gin

3/4 oz Rose's Lime Cordial

instructions

- Fill a cocktail shaker with ice, then add the gin and cordial
- Shake until cold, then strain into a chilled coupe



Christine Wells writes historical fiction featuring strong, fascinating women. From early childhood, she drank in her father's tales about the true stories behind popular nursery rhymes and she has been a keen student of history ever since. She began her first novel while working as a corporate lawyer, and has gone on to write about periods ranging from Georgian England to post World War II France. Christine loves dogs, running, holidays at the beach and fossicking for antiques, and lives with her family in Brisbane, Australia.

Set in occupied Paris during World War II, *SISTERS OF THE RESISTANCE* is about two sisters who are drawn into the resistance movement by Catherine Dior, sister of the famous fashion designer and a decorated war heroine of France. This is a story full of danger and intrigue, spies and fugitives, love and loss, set against the backdrop of Parisian haute couture and the launch of Christian Dior's "New Look". But most of all, it's a story of the extraordinary courage of ordinary women who risked their lives for France, and the lifelong bond that forms between them.

[Click here to buy *SISTERS OF THE RESISTANCE*.](#)

About the cocktail:

From *SISTERS OF THE RESISTANCE: Monsieur Lind seemed to be at home at the Ritz, as if he was accustomed to this kind of life. She noted his tall, elegant frame encased in a perfectly fitted suit, his collar and cuffs showing crisply white. While he waited for the bartender to pour the martinis from a sweating cocktail shaker, he seemed to survey the rest of the patrons. Looking for someone, perhaps? Had she pre-empted a rendezvous?*

In *SISTERS OF THE RESISTANCE*, Yvette drinks an ordinary martini with the mysterious Vidar Lind in the Little Bar at the Paris Ritz, but I thought I'd do something a little more interesting here, a variation on the French martini.



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French Martini

(variation)

ingredients

1.5 oz. vodka

0.5 oz. Chambord

0.5 oz. pineapple juice (fresh, if possible)

Champagne (the champagne should be dry to counterbalance the sweetness of the pineapple juice and Chambord but it doesn't have to be expensive)

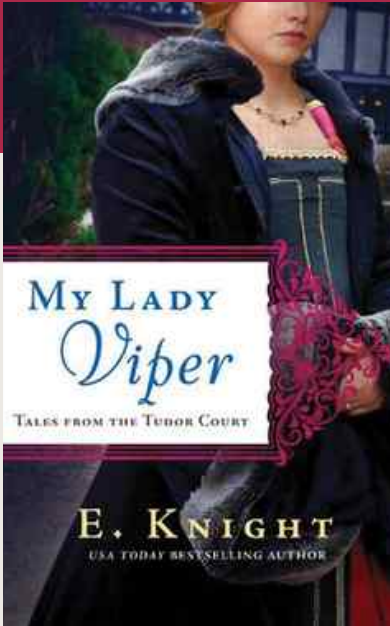
1 lemon for garnish, if desired

White sugar for garnish, if desired

instructions

- Chill your cocktail glasses in the freezer and make sure you have ice on hand
- Using a special tool or a sharp knife, make a garnish from the lemon peel
- On a piece of baking paper or plate, pour out enough white sugar to coat the rims of your cocktail glasses. Dip half the rim of each glass into the sugar
- Into your cocktail shaker, put plenty of ice, the vodka, Chambord and pineapple juice and shake briskly
- Strain into the chilled cocktail glasses
- Top off with champagne immediately before serving and garnish with a twist of lemon peel

Eliza Knight



Eliza (E.) Knight is a USA Today bestselling author of historical women's fiction and romance. Her love of history began as a young girl when she traipsed the halls of Versailles. Eliza lives in Maryland with her husband, three daughters, two dogs, and a turtle. She is known best for her novels, MY LADY VIPER, PRISONER OF THE QUEEN, and THE REBEL WEARS PLAID. Look for her forthcoming novel about the life of Nancy Mitford.

Escape into the world of the Tudors! Read the first book in Eliza's Tales of the Tudor Court series: MY LADY VIPER.



When Anne Boleyn falls to the executioner's ax on a cold spring morning in 1536, Anne Seymour knows her family faces peril. As alliances shift and conspiracies multiply, the Seymours plot to establish their place in the treacherous court of King Henry VIII, where a courtier's fate is decided by the whims of a hot-tempered and fickle monarch. In desperation, Lady Anne throws herself into the intoxicating intrigue of the Tudor court, determined to ensure the elevation of the Seymour family. Soon her machinations earn her a reputation as a viper in a den of rabbits. In a game of betrayal and favor, will her family's rise be worth the loss of her soul?

Read [MY LADY VIPER](#)

About the cocktail:

Cookie and Kate is one of my favorite vegetarian cooking blogs, and she really brings it with this fun twist on the [French 75](#) — honey instead of sugar for the simple syrup. YUM!

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French 75

ingredients

Per cocktail:

1 ½ oz of gin

¾ oz of fresh lemon juice

¾ oz of simple syrup (see directions for honey syrup)

2-3 oz of chilled champagne

Lemon peel for garnish

Simple syrup - yields enough for 5 cocktails

¼ cup of honey

¼ cup of water

instructions

- Simple syrup: Combine the honey and water in a small saucepan. Warm over medium heat, whisking occasionally, just until the honey has dissolved into the water. Remove the pot from the heat and let it cool.
- Fill a cocktail shaker with ice. Pour in the gin, lemon juice and simple syrup. Securely fasten the cap on the shaker and shake until well chilled, about 20 seconds.
- Strain the liquid into Champagne glasses and top with Champagne.
- Twist your lemon peel and hold it for a few seconds to retain the shape.
- Garnish your glass with the lemon twist, and enjoy this drink while it's cold!





Evie Dunmore

Evie Dunmore is the USA TODAY bestselling author of THE LEAGUE OF EXTRAORDINARY WOMEN series. Her love stories are inspired by her love for Oxford, women pioneers and all things Victorian. Her 2019 debut BRINGING DOWN THE DUKE was an NPR favorite, and her series has been listed as a must-read for Bridgerton Fans.

In Evie Dunmore's upcoming Victorian romantic novel PORTRAIT OF A SCOTSMAN, a sunny Sassenach meets a grumpy Scot in a marriage of (in)convenience. Suffragist and banking heiress Hattie Greenfield wanted "just" three things in life:

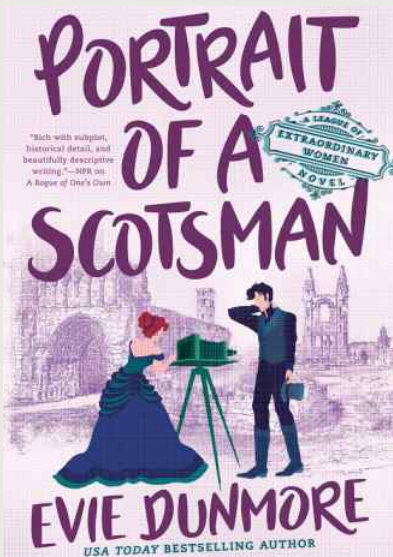
- Acclaim as an artist
- A noble cause
- Marriage to a young man who puts the 'gentle' in gentleman

When she is thrust into a marriage with the darkly mysterious financier Lucian Blackstone, she fears the churlish Scotsman will be the end to her ambitions. However, an unexpected journey to Scotland slowly reveals the real Lucian and Hattie realizes she could win everything – as long as she is prepared to risk her heart.

[Click here for a full synopsis and order links.](#)

About the cocktail:

My love for Scotland spills over into this choice of tipple – I enjoy Scotch and love visiting Scottish distilleries whenever possible. The next best thing to a neat single malt is a Whiskey Sour – it's a perfect, creamy blend of sweet and zesty.



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Whiskey Sour

equipment

Shaker, strainer, tumbler

ingredients

2 oz straight Bourbon whiskey (40 %Vol.)

3/4 oz fresh lemon juice

3/4 oz sugar syrup (for home-made sugar syrup, dissolve 1 part sugar in 1 part water)

4 ice cubes

Optional: 1 egg white

instructions

- "Dry Shake" by putting all ingredients without ice into shaker. Add the egg-white last. Shake for 12 seconds.
- Add 4 medium-sized ice cubes and shake again for 12 seconds.
- Pour into a cooled glass. Place strainer upside-down onto the shaker before pouring so the Whisky Sour runs into glass gradually without the ice cubes.
- Add a dash of Angostura Bitters to the head

The egg white softens the taste and texture of the drink, but a Whiskey Sour can be enjoyed without the egg white; simply don't add it to the ingredient mix.

Georgie Blalock



Georgie Blalock is a history lover and movie buff who loves combining her different passions through historical fiction, and a healthy dose of period piece films. When not writing, she can be found prowling the non-fiction history section of the library or Netflix's British film listings or in the dojo training for her next black belt rank.

THE LAST DEBUTANTES, her August 2021 release, is set in 1939 London on the eve of World War II in the glittering world of English society and one of the last debutante seasons. Valerie de Vere Cole, the niece of Prime Minister Neville Chamberlain, makes her deep curtsy to the King and Queen of England, knowing she is part of a world about to end. The daughter of a debt-ridden father and a neglectful mother, Valerie sees firsthand that war is imminent. How will she navigate her new life when everything in her past has taught her that happiness and stability are as fragile as peace in our time? For the moment she will forget her cares in too much champagne and waltzes. Because very soon, Valerie knows that she must find the inner strength to stand strong and carry on through the challenges of life and love and war.

To pre-order THE LAST DEBUTANTES:

[Amazon](#) [Barnes & Noble](#) [Kobo](#) [Harper Collins Publishers](#)

About the cocktail:

This classic drink originated in World War I Paris. The debutantes in THE LAST DEBUTANTES order sidecars after sneaking away from their chaperones to visit London's famed 400 Club to dance the night away.

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Classic Sidecar

ingredients

2 ounces Cognac for the traditional taste, brandy for a more modern flair

1 ounce orange liqueur such as Triple Sec or Cointreau

1 tablespoon fresh lemon juice

1 tablespoon simple syrup for a sweeter drink or omit for a tarter one

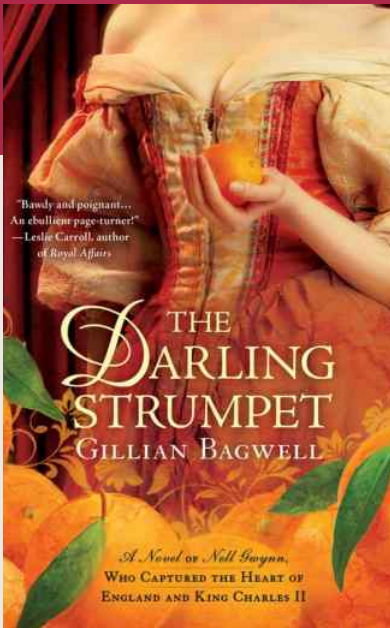
Lemon or orange wedge for garnish

instructions

- Combine all the ingredients in a cocktail shaker, add ice and shake vigorously
- Pour through a strainer into a chilled glass and garnish with the lemon or orange wedge
- Sugar the rim of the glass for a little more style and sophistication

Enjoy!

Gillian Bagwell



Gillian Bagwell's life-long fascination with British history and her dedication to research infuse her novels with a compelling evocation of time and place. Before she turned to writing, she was an actress, director, and producer, experience she's found useful to her writing, especially in telling Nell Gwynn's story. She's at work on her fourth novel, a Gothic thriller set in Scotland in 1901-1902 and 1845-1847.

THE DARLING STRUMPET transports the reader to the tumultuous world of seventeenth-century England, charting the meteoric rise of the dazzling Nell Gwynn from London's slums to its bawdy playhouses, where her saucy humor and sensuous charm earned her the affection of legions of fans—and the heart of the most powerful man in all of England, the king himself.

"A richly engaging portrait of the life and times of one of history's most appealing characters!" -- Diana Gabaldon, author of the best-selling Outlander series

"A beautifully written and lively romp through Restoration England. Gillian Bagwell has captured the very essence of the period with a charm and wit that keeps you turning the pages... Don't you just love it when you find a new favourite author!!!!" -- Jaffa Reads Too

[Click here to buy THE DARLING STRUMPET](#)



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About the cocktail:

Hippocras, a spiced wine considered to have medicinal properties, was popular for centuries. It got its name from the apothecary's "sleeve of Hippocrates" used to strain it. This recipe is based on Gervase Markham's version in THE ENGLISH HUS-WIFE, published in 1615.

Nell Gwynn's Hippocras

spiced wine for Charles II

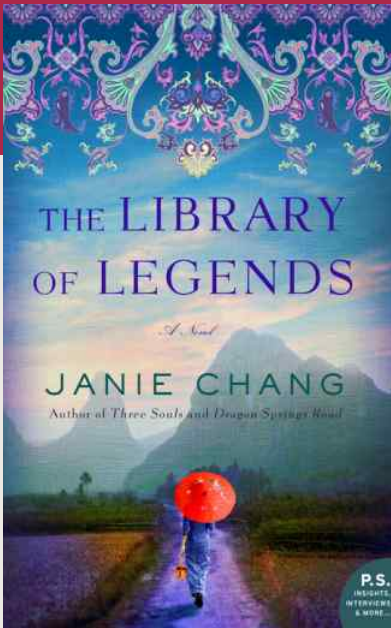
ingredients

750 ml. bottle of robust red wine (or white wine if you prefer)
3 cinnamon sticks (or 1½ teaspoons ground cinnamon)
4 whole cloves (or 1/8 teaspoon ground cloves)
2 whole black peppercorns (or dash of ground black pepper)
1/2 whole nutmeg, about ¼ ounce (or 1½ teaspoons ground nutmeg)
two or three slices fresh ginger, about 1/8 oz. (or 1 teaspoon dried ginger)
10 rosemary flowers (or 8 rosemary leaves or ¼ teaspoon dried rosemary)
1/2 cup (100 g.) granulated white sugar

instructions

- Open the bottle of wine and pour out about half a cup
- Crush the cinnamon sticks, cloves, and peppercorns in a mortar and pestle or with a rolling pin; or use a spice grinder or a clean coffee grinder
- Add the crushed spices to the opened bottle of wine using a small funnel
- Grate half of the whole nutmeg with a lemon zester or fine grater and add it to the bottle of wine
- Cut the fresh ginger into pieces small enough to fit through the mouth of the bottle and add it to the bottle of wine
- Add the rosemary flowers or leaves to the bottle of wine. If you're using dried spices and rosemary, put them into the opened bottle of wine using a small funnel
- Add the sugar to the bottle of wine using the funnel
- Seal the bottle with the cork or a rubber stopper. Shake gently two or three times to mix
- Let sit at room temperature for eight to twenty-four hours
- Strain through a few layers of cheesecloth or a fine sieve and discard the solids
- Heat gently, stirring to incorporate the sugar, and serve. Or drink at room temperature if you prefer





Janie Chang writes critically-acclaimed historical fiction that draws from family history of ancestors who encountered dragons, ghosts, and immortals. Her last two novels, *DRAGON SPRINGS ROAD* and *THE LIBRARY OF LEGENDS* have been Canadian national bestsellers.

THE LIBRARY OF LEGENDS

China, 1937. When Japanese bombs begin falling on the city of Nanking, nineteen-year-old Hu Lian and her university classmates must flee. Traveling as a convoy of students, faculty and staff they must walk 1,000 miles to the safety of central China, a journey threatened by aerial attacks. And it is not just the students who are at risk; the university has been entrusted with a priceless treasure: a 500-year-old collection of myths and folklore known as the Library of Legends.

But the journey comes with profound consequences, for as the ancient books travel across China, they awaken immortals and guardian spirits who embark on an exodus of their own, one that will change the country's fate forever.

Based on true events, rich in Chinese history and lore, *THE LIBRARY OF LEGENDS* is both an illuminating exploration of China's recent past and an evocative tale of love, sacrifice, and the extraordinary power of storytelling.

[Buy THE LIBRARY OF LEGENDS](#)

[Read the Time Magazine article about the true history behind THE LIBRARY OF LEGENDS](#)

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About the cocktail:

Is there anything so casual and easy to mix up as sangria? During my university days, adding fruit juice was a delicious way to make a bottle of wine go farther. The unexpected thing about this white sangria is that the combination of apple, ginger ale, and lychee convey a lingering flavor of green tea. Can you taste it?



Sangria with Lychees

ingredients

4 - 6 servings

1 bottle (750 ml) Riesling wine

1 can (8 ounces) ginger ale

1/4 cup apple juice

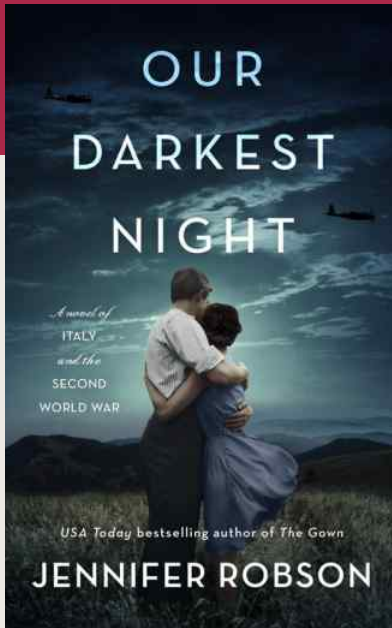
1 can (530 ml) whole lychees, drained; reserve the syrup

1 large Fuji apple

1 lime

instructions

- Slice half the apple and dice the other half. Slice the lime
- Put the diced apple pieces and half the lime slices in a pitcher. Hold back 4 - 6 lychees for garnish and put the rest in the pitcher
- Pour in the wine, syrup, ginger ale and juice. Cover and refrigerate for at least an hour to chill
- When its time to serve, pour the liquid into wine glasses, making sure to add some fruit to each glass. Add raspberries for extra color
- Garnish each drink with a whole lychee, apple and lime slice



Jennifer Robson is the internationally bestselling author of six historical novels, among them *SOMEWHERE IN FRANCE*, *THE GOWN*, and *OUR DARKEST NIGHT*. She lives in Toronto, Canada with her family.

OUR DARKEST NIGHT: It is the autumn of 1943, and life is becoming increasingly perilous for Italian Jews like Nina Mazin. With Nazi Germany now occupying most of her beloved homeland, she has but one hope to survive—she must leave Venice and her family and hide in the countryside with a man she has only just met.

Niccolò Gerardi refuses to remain a bystander to Nazi and fascist atrocities. To keep Nina safe, he offers her shelter—but they'll need to convince everyone, including his own family, that they are lovestruck newlyweds.

Farm life is not easy for a cultured city girl who dreams of becoming a doctor like her father, and Nico's provincial neighbors are wary of her. Even worse, their distrust is shared by a local Nazi official with a vendetta against Nico. As Nina and Nico come to know each other, their feelings deepen, transforming their relationship into much more than a charade. Yet every passing day brings them closer to being torn apart

[Read OUR DARKEST NIGHT](#)

About the cocktail:

Named after the fictional village where *OUR DARKEST NIGHT* takes place, the Mezzo Ciel – my take on the classic Boulevardier cocktail – is sweet yet bitter, strong yet smooth, and the perfect aperitif before a dinner focused on Northern Italian cuisine.

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The Mezzo Ciel

ingredients

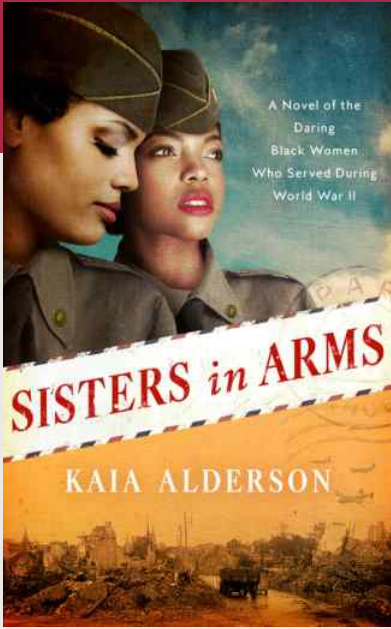
1 ounce grappa brandy
3/4 ounce sweet (red) vermouth
3/4 ounce Campari
A dash of Angostura bitters
A twist of orange peel
A maraschino cherry (optional)

instructions

- Add the grappa, sweet vermouth, Campari and bitters to a cocktail shaker
- Add sufficient ice to just submerge the contents
- Shake vigorously until well chilled, about thirty seconds
- Strain into a cocktail glass, allowing one or two pieces of ice to join the liquor
- Garnish with a twist of orange peel and a maraschino cherry (optional)

If you find Campari too bitter, substitute with Aperol

Kaia Alderson



Kaia Alderson's debut historical women's fiction novel SISTERS IN ARMS will be published by William Morrow (HarperCollins) in August 2021. When not digging in an archive somewhere, Kaia is posting pictures of her stress bakes on Instagram.

Grace Steele and Eliza Jones may be from completely different backgrounds, but when they join the Women's Army Auxiliary Corps (WAAC), they are both starting from the same level. Not only will they be among the first class of female officers the army has even seen, they are also the first Black women allowed to serve.

As these courageous women are dealing with more than just army bureaucracy - everyone is determined to see this experiment fail. For two northern women, learning to navigate their way through the segregated army may be tougher than boot camp. Grace and Eliza know that there is no room for error; they must be more perfect than everyone else.

When they finally make it overseas, to England and then France, Grace and Eliza will at last be able to do their parts for the country they love, whatever the risk to themselves.

Based on the true story of the 6888th Postal Battalion (The Six Triple Eight), SISTERS IN ARMS explores the untold story of what life was like for the only all-Black, female U.S. battalion to be deployed overseas during World War II.



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About the cocktail:

The Six Triple Eight arrived in France on or around V-E Day, when the French were breaking out the cognac and champagne they had hidden from the Germans. I'm sure they saved a sip or two for these ladies as they connected in friendship and in victory.



French Connection

ingredients

Ice

1 shot (1.5 oz) cognac

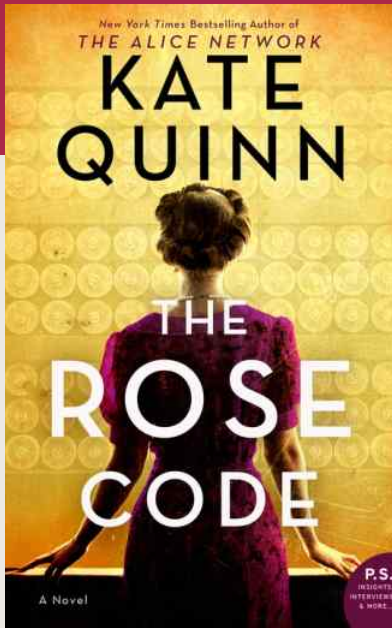
1 shot (1.5 oz) amaretto liqueur

A twist of lemon (optional)

instructions

- Put a handful of ice into a rocks glass
- Pour 1 shot each (or equal parts) cognac and amaretto
- Stir once
- Garnish with a twist of lemon (or other citrus peel)

Enjoy!



Kate Quinn is the New York Times and USA Today bestselling author of historical fiction. She has written four novels in the Empress of Rome Saga, and two books set in the Italian Renaissance, before turning to the 20th century with THE ALICE NETWORK, THE HUNTRESS, and THE ROSE CODE.

Enter the world of THE ROSE CODE! A beautiful blue-blooded debutante, a tart-tongued London shop-girl, and a shy crossword-solving spinster join the war against Nazi Germany as code breakers of Bletchley Park, only to find that the real puzzle lies inside the Park itself as a traitor sets them against each other in a betrayal reaching past the end of the war. As the royal wedding of Princess Elizabeth and Prince Philip whips post-war Britain into a fever, three friends-turned-enemies must resurrect their old alliance and crack one last code together. But each petal they remove from the rose code brings danger—and their true enemy—closer...

[Click here to read THE ROSE CODE](#)

About the cocktail:

Wartime rationing limited Bletchley Park's codebreakers to tea, beer, or an oily Dutch Gin in the Recreation Hut. But champagne flowed for special occasions like V-E Day or a royal wedding, so splash out with a fizzy rose cocktail!



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Rose Champagne Cocktail

ingredients

Per cocktail

Champagne, prosecco, or sparkling wine, chilled

1 - 2 shots vodka

Lemon juice

Rose water (available in specialty stores)

Rose petals for garnish

instructions

- Fill a champagne flute to the 2/3 mark with champagne, prosecco, or your favorite sparkling wine
- Add 1 - 2 shots of vodka, a splash of lemon juice, and a few drops of rose water, and adjust according to taste. Be sparing with the rose water, as it's very strong.
- Top with a rose petal for garnish, and serve!



Kerri Maher

Kerri Maher is the author of *THE GIRL IN WHITE GLOVES: A NOVEL OF GRACE KELLY*, and *THE KENNEDY DEBUTANTE*, which People described as “a riveting reimagining of a true tale of forbidden love.” She also authored *THIS IS NOT A WRITING MANUAL: NOTES FOR THE YOUNG WRITER IN THE REAL WORLD* under the name Kerri Majors. She holds an MFA from Columbia University and lives with her daughter and labradoodle near Boston, Massachusetts.

Her next novel, *THE PARIS BOOKSELLER*, releasing in Winter 2022, is about the trailblazing visionary Sylvia Beach and her bookshop Shakespeare and Company in Paris, which was home to the most famous writers of the Lost Generation between the wars.



THE GIRL IN WHITE GLOVES: Grace knows what people see. She’s the Cinderella story. An icon of glamor and elegance frozen in dazzling Technicolor. The picture of perfection. The girl in white gloves. But behind the lens, beyond the panoramic views of glistening Mediterranean azure, she knows the truth. The sacrifices it takes for an unappreciated girl from Philadelphia to defy her family and become the reigning queen of the screen. The heartbreaking reasons she trades Hollywood for a crown. The loneliness of being a princess in a fairy tale kingdom that is all too real.

For a signed bookplate for your copy (or a gift copy!) of *THE GIRL IN WHITE GLOVES*, purchase it from your favorite indie bookstore or Bookshop.org, and email a picture of the receipt to kerri@kerrimaher.com along with your name and mailing address. Kerri’s novels are also available as audiobooks at Libro.fm and Audible, as well as in all formats at Amazon, Barnes and Noble, Apple Books, Books-A-Million, and Penguin Random House.

About the cocktail:

Grace Kelly—Hollywood star turned princess—is often pictured with champagne (think *Rear Window* and *High Society*). I can’t think of a better drink to commemorate her fizzy charm than this classic.

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Champagne Cocktail

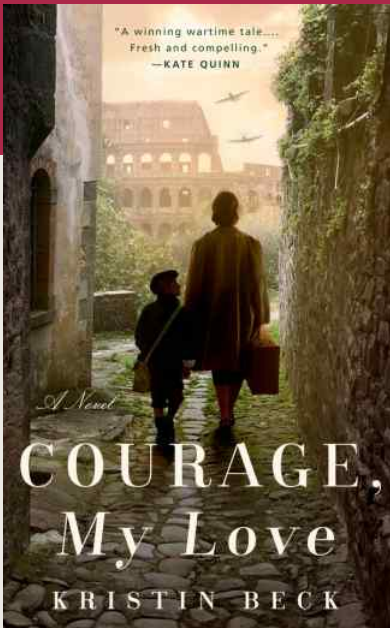
ingredients

1 sugar cube
Angostura bitters
Champagne or Prosecco
Lemon twist (secret: take a swipe at the fruit's rind with a simple vegetable peeler!)

instructions

- Set the sugar cube in the bottom of a flute or coupe and soak in a few shakes of the bitters for a minute or two
- Fill the glass with bubbly
- Garnish with the lemon twist





Kristin Beck grew up hearing stories about World War II from her grandmother, an army nurse, and she has been fascinated by the unsung roles of women in history ever since. When she's not writing, Kristin can be found visiting local bookstores, drinking coffee, and getting lost in the Pacific Northwest woods with her husband and children.

Kristin's debut novel, *COURAGE, MY LOVE*, tells a captivating story of two women who fight for their freedom during the Nazi occupation of Rome.

Rome, 1943: Lucia Colombo has hidden her doubts about fascism for years, but as a single mother in an unstable country, she assumes politics are for other people. When the government falls and the German occupation begins, Lucia suddenly finds that complacency is no longer an option.

Francesca Gallo, a polio survivor who lost her father to exile, came to Rome to start a new life with her fiancé. But when the Germans invade and her fiancé is taken by the Nazis, Francesca decides she has only one choice: to fight back.

As Lucia and Francesca join the resistance, they're drawn together as couriers, spies, and saboteurs. Yet when winter sets in, the occupation tightens its grip, and they endure constant danger. In the darkest days, Francesca and Lucia face their pasts, find the courage to love, and maintain hope for a future that is finally free.



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[Click here to pre-order *COURAGE, MY LOVE*](#)

About the cocktail:

This classic cocktail, hailing from the Veneto region, is enjoyed as an aperitivo all over Italy. If you've ever wandered Italian streets before dinner, chances are you've encountered the Aperol Spritz! This drink is as easy to make as it is refreshing and delicious. Salute!

A glass of Aperol Spritz with ice, orange slices, and a mint sprig, next to a vase of yellow and white flowers.

Aperol Spritz

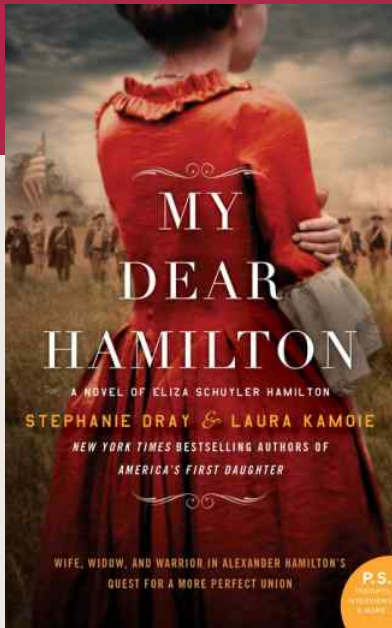
ingredients

3 ounces chilled Prosecco
2 ounces Aperol
1 ounce (a splash) of club soda
Ice

instructions

- Fill a wine glass with ice
- Pour all the above ingredients into the glass
- Garnish with an orange slice (optional)

I like to add a sprig of mint as well !



New York Times bestseller Laura Kamoie holds a PhD and was an Associate Professor of History at the U.S. Naval Academy before writing fiction full-time. She is currently working on her WWII novel, *CHURCHILL'S SPYMYSTRESS*.

MY DEAR HAMILTON

A general's daughter... Coming of age on the perilous frontier of revolutionary New York, Elizabeth Schuyler champions the fight for independence. And when she meets Alexander Hamilton, Washington's penniless but passionate aide-de-camp, she's captivated by the young officer's charisma and brilliance. They fall in love, despite Hamilton's bastard birth and the uncertainties of war.

A founding father's wife... But the union they create—in their marriage and the new nation—is far from perfect. From glittering inaugural balls to bloody street riots, the Hamiltons are at the center of it all—including the political treachery of America's first sex scandal, which forces Eliza to struggle through heartbreak and betrayal to find forgiveness.

The last surviving light of the Revolution... When a duel destroys Eliza's hard-won peace, the grieving widow fights her husband's enemies to preserve Alexander's legacy. But long-buried secrets threaten everything Eliza believes about her marriage and her own legacy. Questioning her tireless devotion to the man and country that have broken her heart, she's left with one last battle—to understand the flawed man she married and imperfect union he could never have created without her...



Connect with Laura

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[Click here to buy MY DEAR HAMILTON](#)

About the cocktail:

MY DEAR HAMILTON is the second novel I have co-authored with Stephanie Dray. Mojitos have absolutely nothing to do with it – I just love drinking anything fruity or bubbly while reading a favorite book!

Strawberry Mojito

Credit: [Laylita's Recipes](#)

ingredients

1 lb of strawberries washed and stems removed

1/2 cup fresh lime juice from 4-5 limes

1 cup sugar cane juice or 1/2 cup simple syrup, adjust to taste

4 - 8 oz of mint leaves with stems depending on how minty you want your mojitos

2 cups of chilled sparkling water or club soda (adjust more or less based on your preference)

1 to 1 1/2 cups of rum or strawberry infused rum, adjust to taste

Ice

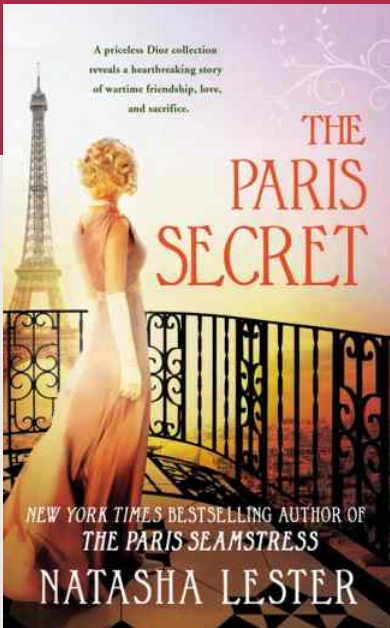
Garnishes: Strawberry slices, lime slices, mint leaves, sugar to decorate rims

instructions

- Place the strawberries, fresh lime juice, sugar cane juice (or simple syrup/other sweetener), and a few mint leaves in a blender or food processor. Blend until you have a smooth puree. You should have about 3 1/2 to 4 cups of this pureed strawberry mix
- To make a full batch of mojitos in a large pitcher, muddle most of the remaining mint stems/leaves (save a few for garnishing), then add the strawberry puree and the rum. For the rum, start with a lower amount and then adjust as you taste the final drink
- Next add ice and the sparkling water, mix well. Taste and add more rum - or sparkling water/simple syrup
- Garnish with the rest of the mint leaves, strawberry slices, and lime slices
- To serve in individual glasses, moisten the rims with a slice of lime and garnish the rims with the regular sugar, a cocktail flavored rimming sugar, or cookie sugar sprinkles. You can add ice cubes, mint leaves, strawberry slices, and limes slices to the individual glasses



Natasha Lester



Natasha Lester is the New York Times bestselling author of THE PARIS SEAMSTRESS, THE PARIS ORPHAN and THE PARIS SECRET, and a former marketing executive for L’Oreal. She loves collecting vintage fashion, practicing the art of fashion illustration and traveling to Paris! Natasha lives with her husband and three children in Perth, Western Australia. Look out for her new book, THE RIVIERA HOUSE, coming in August 2021.

Her latest novel, THE PARIS SECRET, is an unforgettable story about a secret collection of Dior gowns and the first female pilots of WWII.



England, 1939: The Penrose sisters couldn’t be more different. Skye is a daring pilot, and Liberty the one to defy her at every turn. Skye is determined to help the war effort and is thrilled when it reunites her with her childhood soulmate, Nicholas. She’s less thrilled to learn Nicholas is now engaged to an enigmatic Frenchwoman named Margaux Jourdan.

Paris, 1947: Designer Christian Dior unveils his glamorous first collection and names his debut fragrance Miss Dior in tribute to his beloved sister Catherine, who forged a friendship with Skye and Margaux through her work with the French Resistance.

Present Day: Fashion conservator Kat Jourdan discovers a priceless collection of Dior gowns in her grandmother’s vacant cottage. As she delves into the mystery of their origin, Kat begins to doubt everything she thought she knew about her beloved grandmother.

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[Click here to buy THE PARIS SECRET](#)

About the cocktail:

In THE PARIS SECRET, Kat and her beloved grandmother Margaux enjoy Negronis together on hot summer nights. And Liberty likes to whirl around the dance floor of the Embassy Club with a Negroni in hand. They’re easy to make, and even easier to drink!

A close-up photograph of two glasses filled with a red Negroni cocktail. The glasses are filled with ice cubes and garnished with a slice of orange. The background is a rustic wooden surface.

Negroni

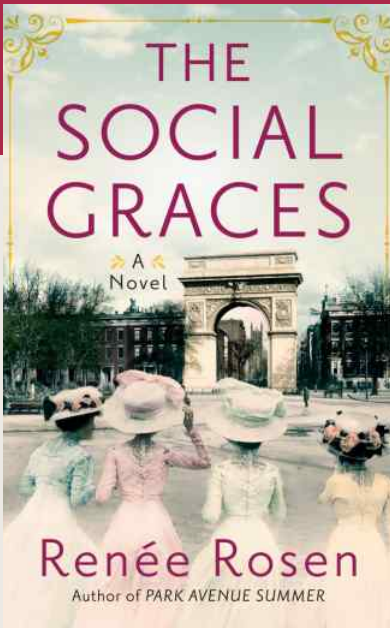
ingredients

11 oz gin
1 oz Campari
1 oz sweet vermouth
Twist of orange
Ice

instructions

- Place the ice in a glass then pour over the Campari, gin and vermouth.
- Stir, then add a twist of orange.

For a fun variation on the classic recipe, substitute prosecco for the gin and enjoy a lighter taste plus a bit of celebratory fizz!



Renée Rosen is the bestselling author of six historical novels including PARK AVENUE SUMMER and her newest, THE SOCIAL GRACES. Renee lives in Chicago and is currently working on a new novel about the cosmetic icon, Estee Lauder – coming from Berkley in 2023.

THE SOCIAL GRACES narrates the story of Alva Vanderbilt and Caroline Astor vying for control of New York society during the Gilded Age. If you're in the mood for a fun escape, this is the book for you. These ladies are the original Real Housewives of New York City, but in Worth gowns.

"Witty and beautifully imagined...Rosen delights with breezy dialogue and keen insights into the era. Historical fans will love this."

—Publishers Weekly (starred review).

"...Rosen presents an engaging novel of 1870s high-society foibles that will please book clubs and fans of glittering frock flicks."

—Booklist

About the cocktail:

The Tipsy Tiara is an original recipe, created especially for THE SOCIAL GRACES. Those ladies of the Gilded Age enjoyed their liquor, and this cocktail lives up to its name so drink with caution—it's guaranteed to get you tipsy!



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The Topsy Tiara

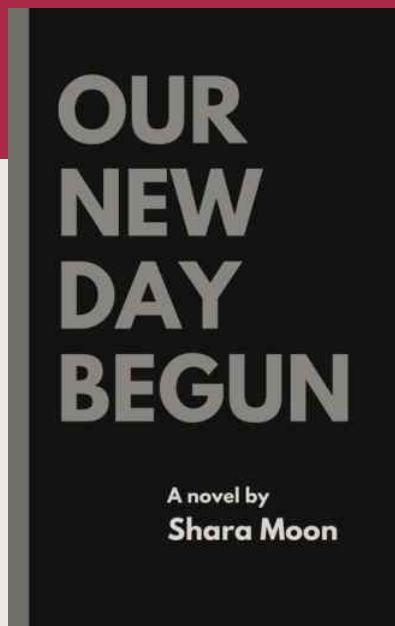
ingredients

2 oz. vodka (Belvedere preferred)
1 oz. liqueur de Violettes (Tempus Fugit Spirits)
1/2 oz. lemon juice (fresh squeezed)

instructions

- Add vodka, liqueur de Violettes and lemon juice in a shaker with ice and shake well
- Strain into glass

Enjoy and be prepared to get tipsy!



Shara Moon is a first-generation Haitian American writer and amateur historian who enjoys exploring black world history. She is a former college writing instructor with degrees from the University of Central Florida and the City College of New York. She has published numerous contemporary and historical romances as USA Today bestselling author Lena Hart, with starred reviews from Library Journal and features in the Washington Post and Shondaland. Her latest historical romance novella, [IN THE MORNING SUN](#), has received critical acclaim since its release in the anthology featuring Black suffragettes.



Shara's debut historical fiction novel, *OUR NEW DAY BEGUN*, about Lizzie McDuffie — the spunky and outspoken maid who used her access and influence of the Roosevelts to advocate for the needs of African Americans — will be published by William Morrow. She is an unsung hero in helping pave the way for significant change that impacted the Black community.



About the cocktail:

With a splash of St. Germaine and sparkling water, this is my favorite twist on the classic mimosa. Added bonus: it can be enjoyed any time of the day. Cheers!

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Sunrise Surprise

ingredients

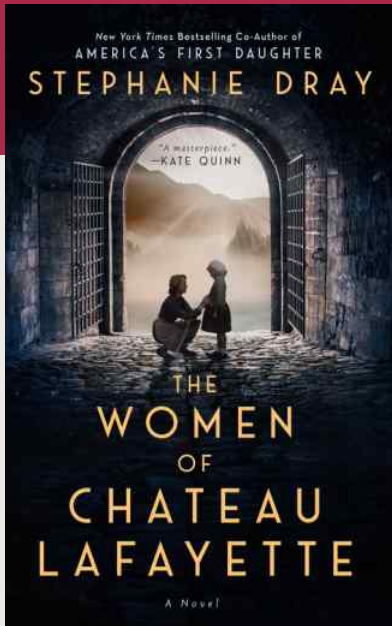
6 ounces of orange juice
3 ounces of prosecco, chilled
3 ounces of sparkling water
2 ounces of St. Germain liqueur
Ice cubes
Slice of orange and lemon

instructions

- Mix in juice, prosecco, sparkling water, and liqueur
- Stir thoroughly
- Garnish with orange and lemon slice

Enjoy with desired amount of ice

Stephanie Dray



Stephanie Dray is a New York Times bestselling author of historical women's fiction. Her award-winning work tops lists for the most anticipated reads of the year. She lives in Maryland with her husband, cats, and history books. Stephanie isn't much of a drinker, but when it comes to this cocktail, like "America's Favorite Fighting Frenchman" she might say why not?

Her latest novel, *THE WOMEN OF CHATEAU LAFAYETTE*, is an epic saga the true story of an extraordinary castle in the heart of France and the remarkable women bound by its legacy.

A founding mother... 1774. Adrienne becomes her husband's political partner in the fight for American independence. But when their idealism sparks revolution in France, the guillotine threatens everything she holds dear.

A daring visionary... 1914. Glittering New York socialite Beatrice Chanler is a force of nature, daunted by nothing—not her humble beginnings, her crumbling marriage, or the outbreak of war.

A reluctant resistor... 1940. French school-teacher Marthe Simone wants nothing to do with war. But as the Nazi occupation transform her life in the isolated castle where she came of age, she makes a discovery that calls into question who she is.

[Click here to buy THE WOMEN OF CHATEAU LAFAYETTE](#)

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About the cocktail:

In celebration of the arrival of Lafayette's ship, L'Hermione, Hennessy created this cocktail named after the motto of the French Revolutionary, which was *cur non*, or why not.



The Cur Non

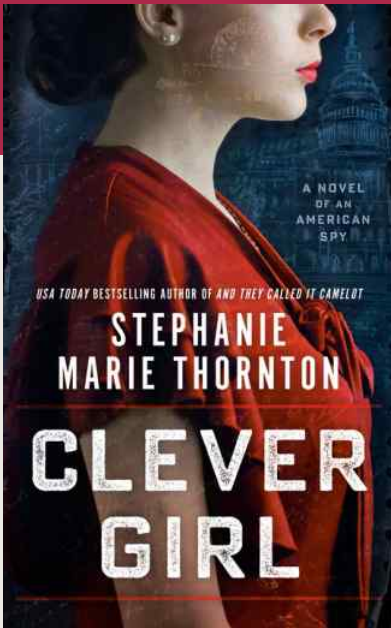
ingredients

2 ounces Hennessy V.S.O.P Privilege
1 ounce apricot brandy
1 ounce dry vermouth
1/4 ounce fresh squeezed lemon juice
Garnish: orange twist or a cherry

instructions

- Mix with ice until chilled, strain into a coup glass
- Garnish

Stephanie Thornton



Stephanie Thornton is the USA Today bestselling author of *AND THEY CALLED IT CAMELOT: A NOVEL OF JACQUELINE BOUVIER KENNEDY ONASSIS* and *AMERICAN PRINCESS: A NOVEL OF FIRST DAUGHTER ALICE ROOSEVELT*. Thornton is also the critically acclaimed author of four novels set in the ancient world: *THE SECRET HISTORY*, *DAUGHTER OF THE GODS*, *THE TIGER QUEENS*, and *THE CONQUEROR'S WIFE*. She is a high school history teacher by day and lives in Alaska with her husband and daughter where she spends her free time running, traveling, and baking.

Her upcoming novel, *CLEVER GIRL*, is a thrilling tale of love, loyalty, and espionage, based on the incredible true story of Elizabeth Bentley, a Cold War double agent spying for the Russians and the United States.



Recruited by the American Communist Party to spy on fascists at the outbreak of WWII, a young Bentley – code name *Clever Girl* – finds she has an unexpected gift for espionage. But after falling desperately in love with her handler, Elizabeth discovers that her lover is actually a Russian spy. Together, they will build the largest Soviet spy network in America and Elizabeth will become its uncrowned Red Spy Queen. However, once the war ends and the U.S. and U.S.S.R. become embroiled in the Cold War, Elizabeth will dangerously clash with the NKVD, the brutal Soviet espionage agency.

[Click here to pre-order CLEVER GIRL](#)

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About the cocktail:

The Russian Kiss is a red-toned drink—with vodka, of course—that everyone can enjoy. “За ваше здоровье!” (“To your health!”)



Russian Kiss

ingredients

1.5 ounces vodka
1.5 ounces Grenadine
3 ounces lemon-lime soda
Ice
Splash of lime juice
Cocktail cherries & lime wedge to garnish

instructions

- Pour vodka and grenadine into shaker with ice and mix
- Pour over fresh ice and add lemon-lime soda
- Garnish with cherries and lime wedge



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