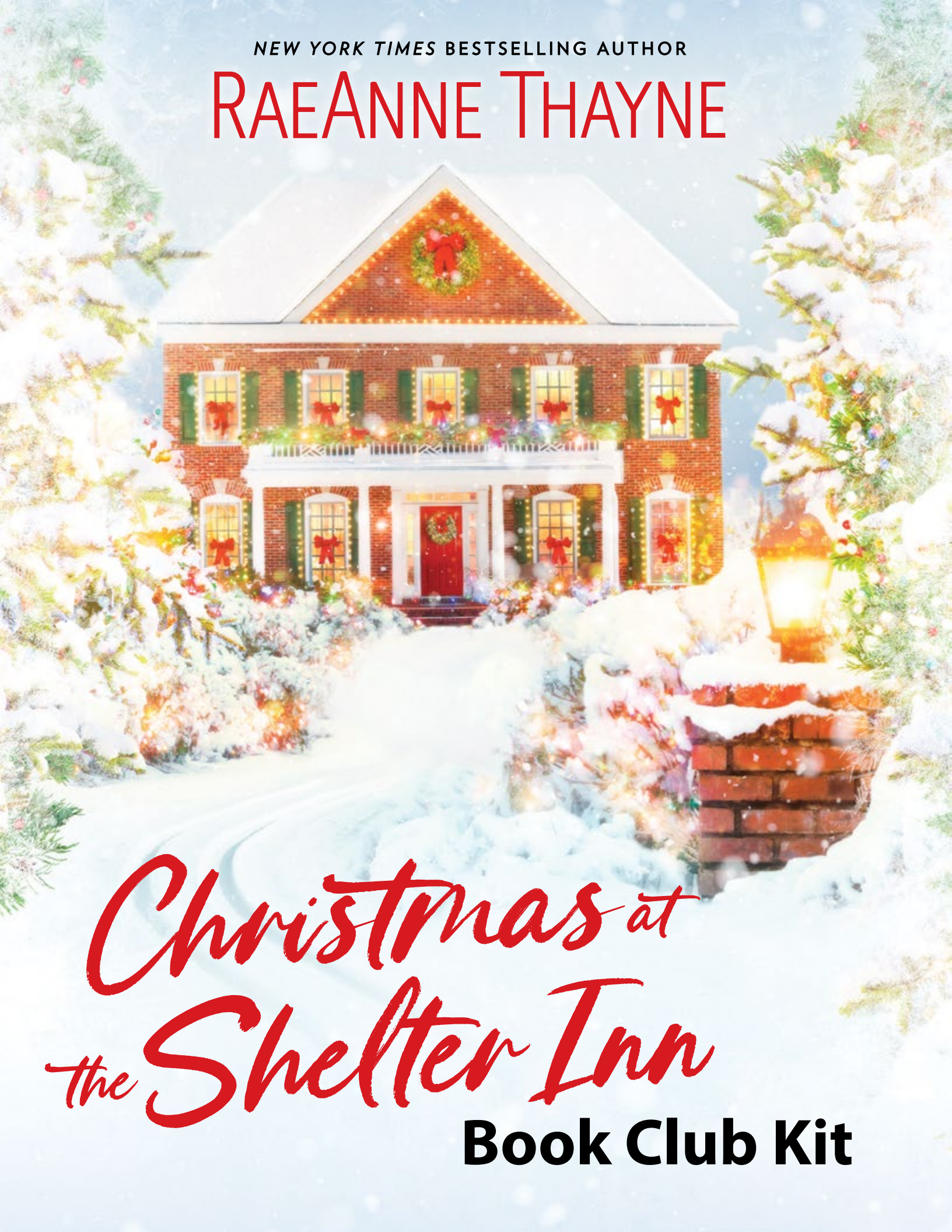


NEW YORK TIMES BESTSELLING AUTHOR

RAEANNE THAYNE



*Christmas at
the Shelter Inn*

Book Club Kit



A SPECIAL NOTE TO YOU

Dear readers

I am delighted to introduce readers to my all new Christmas-themed series, Shelter Springs. This is a spinoff to my Haven Point series, as Shelter Springs is a nearby town on beautiful Lake Haven. The first book in the series, CHRISTMAS AT THE SHELTER INN, features all the things I love about the season: People helping others, the magic of the holidays as glimpsed through the eyes of children, a snowstorm and plenty of hot cocoa!

I am passionate about crafting stories I hope resonate with readers. CHRISTMAS AT THE SHELTER INN is a heartwarming tale set against the backdrop of the festive season, blending elements of love, community and the spirit of Christmas.

I'm working on the second book in the series now, which will come out next Christmas, and I expect there to be one more book in Christmas 2025.

I wish you all a season filled with warmth and joy,

RaeAnne

BOOK CLUB QUESTIONS

1) What were your initial impressions of the book's setting and atmosphere? Did it evoke a strong sense of Christmas?

2) The theme of family, found and otherwise, is prominent in *Christmas at the Shelter Inn*. How does the book explore the challenges and joys families can provide during the holidays? Not everyone has a rosy picture-perfect family or ideal memories of their childhood holidays. How does that impact the various characters around the festive time of year?

3) Discuss Natalie's growth and development throughout the story. How does her personal journey mirror the spirit of the holiday season? What about her sister McKenna's journey?

4) Did you find the romance in the book compelling and believable? What made the relationship between Griffin and Natalie special?

5) Christmas traditions play a significant role in the book. What were some of the memorable traditions highlighted in this story? What are some of your memorable traditions?

6) Were there any secondary characters who stood out to you? How did they contribute to the overall narrative?

7) The holiday season is often a time for reflection and self-discovery. How do the characters in the book experience personal growth or transformation?

8) Explore the role of community in the story. How do the characters come together to support one another during the holiday season?

9) RaeAnne Thayne is known for her heartwarming stories. What moments or scenes in this book touched your heart the most?

10) Discuss the importance of forgiveness and second chances in the story. How do these themes relate to the Christmas season?

11) What do you think the author was trying to convey about the true meaning of Christmas through this story?

12) Share your favorite quotes or passages from the book and explain why they resonated with you.

13) Overall, how did this book make you feel about the holiday season? Did it get you into the Christmas spirit?

Easy Christmas Shortbread Cookies

'Tis the season to bake shortbread, fa-la-la-la-la, la-la-la-la! Although cookies aren't the reason for the season, they are a major part of it, and we have a truly sweet treat to share with you. This recipe is from TastingTable.com. You can read more [HERE](#).

MAKES 18

Ingredients

- 1 cup unsalted butter, softened
- $\frac{2}{3}$ cup granulated sugar
- $\frac{1}{2}$ teaspoon almond extract
- $\frac{1}{2}$ teaspoon salt
- 2 cups all-purpose flour
- $\frac{1}{4}$ cup Christmas sprinkles

Directions

- 1) Preheat oven to 325 F.
- 2) In the bowl of a stand mixer, combine the butter and sugar. Beat on high until light and fluffy, about 2 to 3 minutes.
- 3) Stir in the almond extract and salt.
- 4) Add $\frac{1}{2}$ of the flour, and mix until just combined.
- 5) Add the remaining flour and sprinkles, and mix until the dough just holds together.
- 6) Pat the dough into a 9x9-inch pan. Prick the dough with a fork all over, making a pattern, if you'd like. Bake for 30 to 35 minutes, or until golden brown on the edges.
- 7) Cool completely, then remove from the pan, and cut into squares.





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