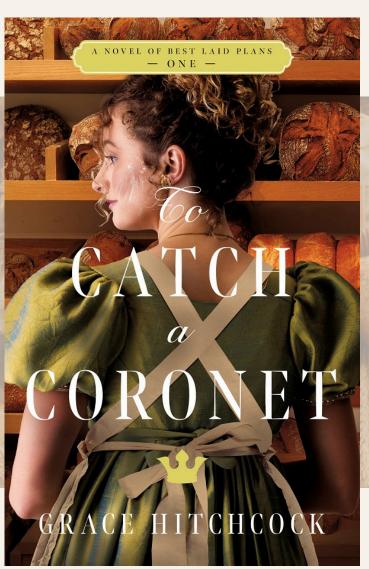
Book Club Kif TO CATCH A CORONET





A step-by-step guide by author

GRACE HITCHCOCK

"Perfect Regency!"
Colleen Coble,

USA Today best-selling author of Fragile Designs

About Grace Hitchcock

Grace Hitchcock is the award-winning author of multiple historical novels and novellas, including the Aprons & Veils series. She holds a master's in creative writing and a bachelor of arts in English with a minor in history.

Grace lives on the Northshore of New Orleans, with her husband, sons, and daughter in a cottage that is always filled with the sounds of sweet little footsteps running at full speed. When not writing or chasing babies, she's baking something delightful and can usually be found with a book clutched in her fist.



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gracehitchcockauthor@gmail.com GraceHitchcock.com

Q & A with Grace Hitchcock

How did you get started as a writer?

Grace: I started my writing journey in high school, writing my first novel for my senior project. Finding that I did indeed loved writing, almost as much as reading, I decided to get my Masters in Creative Writing. It took nearly five years from graduation to the point of holding my first traditionally published work. It was a long road to publication, but full of learning as I attended writers conferences, studied the Christian Fiction craft, and submitted to agents and publishers.

Have you always wanted to write historical fiction? How did you get into that genre?

Grace: Once I was twelve, I began to read pretty exclusively Christian Historical Fiction and read pretty much every book our local library had to offer! I loved the romantic element that long gowns, courting, and etiquette lent stories. But, when I encountered stories that ended with the heroine marrying the wrong guy, in my opinion, I would re-write the endings in my head and eventually, decided to try my hand at writing a novel and I was hooked!

As a mom, how/when do you find time to write?

Grace: I used to travel to the coffee shops, writing with a perfect latte beside me, headphones in with the perfect soundtrack playing waiting for the muse. . . and now days, I write during Dora the Explorer episodes blaring in the background for my toddler while the baby sleeps. On the days when I can't get the word count down during those tiny moments, my husband takes the babies for me for an hour in the evenings and tells me to go write! When I'm on tight deadline with only days left, the house isn't the cleanest and Laundry Mountain may just fall on top of us. Once the book is in, it's time to clean.

REGENCY WORD SEARCH

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Baker, Baron, Castle, Catch, Coronet, Court, Duchess, Earl, Erik, Manor, Muriel, Privateer, Proposal, Regency, Romance, Scandal, Scones, Society, Ton, Viscount

WHAT IS YOUR REGENCY NAME?

Find out your Regency Name and address one another as such for the night!

Your Favorite Color: Title

Blue: Lady Green: Baroness

Red: Countess

Pink: Viscountess

Purple: Duchess

None of the above: Miss

Your Birthday Month: First Name

January: Arabella

February: Elena

March: Jane

April: Louisa

May: Eunice June: Constance

July: Lizzie

August: Anne

September: Muriel

October: Tess

November: Vivienne December: Minerva

Best Friend's Birthday Month: Residence

January: of Rose Cottage

February: of Draycott Castle

March: of Lark Manor April: of the Vicarage

May: of Huntington Hall

June: of Chesterfield Abbey

July: of Traneford Manor

August: of Darlington Cliff

September: of Downton Castle

October: of North Wind Lodge

November: of Ivy House

December: of Havenside Hall

I declare after all there is no enjoyment like reading!

How much sooner one tires of anything than of a book! When I have a house of my own, I shall be miserable if I have not an excellent library.

Jane Austen

Ice BREAKERS!

What does your dream home library look like?

What novel needs a sequel, and why?

What is your favorite genre?

Do you snack while you read?

Kindle reader, or paperback only? Or both?

What book can you not stop recommending?

Which movie was better than the book?

What book cover had you gasping?



Discussion Questions

- 1. Muriel Beau proposes to Baron Deverell in public during a time when such a thing was never done. Have you ever wanted a dream so badly, you were willing to risk it all?
- 2. The story takes us to many historical settings: Regency London, Vauxhall Gardens, Montagu House, Gunter's Tea House, Chilham, and more. If you could pick one place in Regency England to go back in time and experience, what would you like to see and why?
- 3. What did you think about the relationship between Muriel and her stepfather?
- 4. Elena Whelan wishes for her newfound friendship with Muriel to result in a happy match for them both. Do you think her motives were pure, and if so, why?
- 5. Erik Draycott hosts a house party in order to keep Muriel safe. What did you think of his pursuit of Muriel? What was the most romantic scene?
- 6. When was the official Regency era? And why was it called the "Regency" era?
 - A) 1795-1837
 - B) 1803-1820
 - C) 1799-1828
 - D) 1811-1820
- 7. Were you surprised with Baron Osmund Deverell's choice in regards to his stance with the Napoleonic War? If so, how? If not, why?
- 8. The theme verses for To Catch a Coronet are Psalm 103:1,4. How did you see that theme played out through the story?
- 9. What was your favorite part of the story and why?
- 10. Which character are you most looking forward to seeing again in the Best Laid Plans series?



Dear Reader.

Thank you so much for joining me for my very first Regency romance in the Best Laid Plans series! I hope you have enjoyed this story as much as I loved writing it.

I have to admit, as a writer, taking the leap back in time from the American Gilded Age to Regency England was rather terrifying, but also a grand, challenging adventure with a fantastic excuse to make my husband watch all the delightful Jane Austenesque films and to collect the most delightful research books for the time period.

As with all my novels, I attempted to stay as close to historical details as possible, but I decided to create the fictional village of Draybridge for our dear earl. Using research and Regency-era maps, I endeavored to create a village that truly felt like it could have existed. As for the places Muriel visits in England, most of them are real. Vauxhall Gardens was a pleasure garden created in the 1700s. For the purposes of this story, I did open the gardens a month before their usual June opening because it was just too priceless of a gem not to include. As for the Montagu House Museum, the original home of the British Museum, it did indeed require written application for tickets. Unlike in my story, they usually limited the number of visitors to ten people per hour. I had Requin break the system for the day in order to leave the warning note undetected. If you are curious to see the places Muriel visits for yourself, check out my Pinterest board for any pictures I collected in my online research at Pinterest.com/grace_hitchcock.

While Baron Osmund Deverell is a fictional character, the war between France and England was rife with spies and plots against the Prince Regent and England. I took my inspiration from some of those conflicts. As for Captain Erik Draycott's occupation, while not as popular as it had been, privateering was indeed used in the war against Napoleon. In times of need, merchant vessels were outfitted with wooden guns and fake cannons in shows of strength to encourage peaceful surrenders of French vessels. This allowed for the privateers to make the most money in their prizes, which, once captured, were brought to port and heavily taxed. However, the captured ships had to have a reasonable level of proof of being a supplier to the enemy to warrant capture. If privateers did not report a prize in full or wrongfully attacked innocent ships, they were considered no better than pirates. They would have their licenses revoked and be sentenced to death. As you can imagine, it was a different sort of fighting, which led me to think that Erik would indeed wish to keep his identity as a privateer separate from society's knowledge. And the idea of a legendary legacy pirate was born.



Muriel's Secret Scone Recipe

My mama and I love to bake together, and in our pursuit of the perfect scones, we created the following secret recipe that has been a sensation at parties for the past decade. It makes about 24 scones. Enjoy!

Preheat the oven to 375°

4 cups all-purpose flour

1 cup granulated sugar

2 teaspoons baking powder

½ teaspoon baking soda

¼ teaspoon salt

¼ teaspoon cream of tartar

2 teaspoons of pure vanilla extract

1 cup sour cream

½ cup melted butter

1egg

1—1½ cups dried cherries

After combining and stirring all dry ingredients, form a hole in the flour mixture and fill it in with the remaining ingredients, only mixing in the egg after the butter is cooled enough not to cook the egg.

Using your hands, gently mix together the ingredients, being careful to mesh the melted butter into the mix. If the dough feels dry, add more softened butter (1 tablespoon at a time).

Flour the counter before rolling and folding the dough.

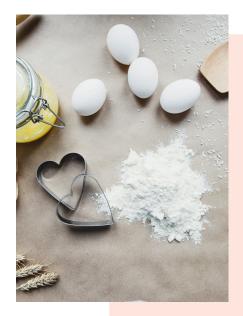
• Tip: The secret to perfect scones is the mixing process of folding. Be careful NOT to knead the dough, as it will overwork the scones and cause them not to rise.

Fold 3 to 4 times and then roll the dough for cutting.

Select a cup or cookie cutter with the desired diameter (preferably 2-2% inches). Refold and roll remaining dough to finish cutting.

Place scones on greased cookie sheet about 2 inches apart. Bake for 13 to 18 minutes or until the tops of the scones become a very light golden color.

While scones are baking, prepare the Lemon Glaze.



Lemon Glaze

2 cups powdered sugar

1 teaspoon lemon extract

2 tablespoons lemon juice

1 teaspoon water

Combine in a small bowl and stir vigorously with a whisk or fork until the mixture reaches a smooth, thick consistency.

Cool scones for five minutes, then use a spoon to apply the glaze to each scone top, and enjoy!

• The dried cherries can be substituted with dried cranberries, apricots, or blueberries.

More Tips!

- For extra sweetness, add ½ cup white chocolate chips.
- Unbaked scones can be frozen, but baking time will be longer if not thawed.

Thank You for choosing



for YOUR book club!



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gracehitchcockauthor@gmail.com GraceHitchcock.com