

 THE ANCHOR

at Home



YOUR GUIDE TO THE ANCHOR AT HOME

THURSDAY, APRIL 1, 2021

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WATCH PARTY INFORMATION

Covid-19 Considerations

You can “gather” your group virtually or in person under Washington state’s new phase 3 guidelines to be inspired together and discuss what you have heard once the event concludes.

If you are in another state, please make sure to be following your state mandated Covid-19 Guidelines when planning your Anchor At Home. These guidelines can be found on your state government website.

“FOR WHERE TWO OR THREE
gather IN MY NAME,
THERE AM I WITH THEM.”

MATTHEW 18:20



WATCH PARTY TO-DO LIST

1. Invite your family and friends to join you on Thursday, April 1st to hear from Guest Speakers Christine Soule and Carolyn Kach along with rising country singer-songwriter Emily Daniels.
2. Make sure to communicate with your group and share the video link (coming soon), time, date and instructions to join a virtual discussion following the video.
3. Looking for inspiration for a snack or beverage? Check out page 4!
4. Be online and tune to the video link when it premieres on Apr. 1st at 7pm. Host your virtual discussion following the video.
5. Make sure to tag @theanchorgathering and #anchorathome on social media and “like” us on Facebook and Instagram!

VIDEO & ZOOM LINKS

The YouTube link for the Anchor at Home will be emailed out several days prior, and will go live at 7:00pm PST on Apr. 1st so that the whole Anchor community can watch together.

We will also be sending instructions for how to host the Post-Video discussion virtually!

MIXER PROMPTS



CHOOSE ONE, TWO OR ALL THREE PROMPT(S) TO DISCUSS SO THE WOMEN AT YOUR VIRTUAL WATCH PARTY CAN GET TO KNOW ONE ANOTHER.

1

What two words best describe your day?

2

Share about one of your favorite Easter traditions.

3

What are you looking forward to this spring?

ABOUT OUR OPENING MUSICIAN

EMILY DANIELS



Nashville native Emily Daniels has the charm of the girl next door, fashion sense of a personal stylist, and the determination of an entrepreneur. Her witty and honest lyrics are perfectly blended with heartfelt, pitch-perfect, and infectious melodies. It's a little Shania Twain sass with a dash of Maddie & Tae sweetness that will leave you humming all week long. Her music is as head-turning as her signature red outfits.

Daniels has studied with A-List Vocal Coach Renee Grant-Willams (Carrie Underwood, Faith Hill) and has performed at BMI's Key West Songwriters Festival and Tin Pan South, the world's largest songwriters festival, at a featured Nashville Songwriters Association International (NSAI) show. She has been recognized several times by NSAI as a "Writer to Watch" and awarded Honorable Mention in their highly competitive annual Song Contest presented by CMT. Additionally, she made her national radio debut on WSM AM Opry Radio on "Nashville Today" with Devon O'Day.

Daniels' previous releases have garnered over 72k streams on Spotify and she received viral praise on TikTok with her latest release "I'd Fall for That." She will continue releasing singles this year, culminating in an EP this summer.

Most recently, Emily can be seen on the Country episode of Netflix's original singing competition show "Sing On!" hosted by actor/comedian Tituss Burgess, competing for the coveted jackpot of over \$45,000.

ABOUT OUR ANCHOR MOMENT SPEAKER

CAROLYN KACH



Carolyn Kach is a designer, illustrator, and mama to two in Bothell, WA. She owns her business, Anchored Paper Co., and does freelance design for a variety of clients — one being The Anchor! You can find her personal work in Target and Pottery Barn Kids.

Carolyn grew up a Navy brat and has lived all over the US. She settled in Washington State after graduating from UW and marrying her husband, Nathan. They now live in Bothell with their daughter, Lily, their son, Bennett, and their new Mini Golden puppy, Odegaard (Odie).

Through all the seasons of life, Carolyn has relied on God to keep her steady. Watching Lily and Bennett grow in their faith has been one of her and Nathan's greatest accomplishments!

ABOUT OUR MAIN SPEAKER

CHRISTINE SOULE



Christine is married to the love of her life, Mitch Soule, with five amazing kids and three beautiful grandchildren. She is the author of 'Broken and Beautiful' and the founder and CEO of Providence Heights, a faith based, non-profit residential entrepreneurial program for woman and their children. Christine follows diligently after God with trust and deep faith, and has an abundantly blessed relationship with Him.

POST-VIDEO DISCUSSION

WE HOPE YOU ENJOYED THE ANCHOR AT HOME! AT THIS TIME, YOUR HOST CAN LEAD YOUR SMALL GROUP THROUGH THESE DISCUSSION QUESTIONS.

1

What areas of brokenness in your life have you experienced that you could allow God to mend those broken pieces back together?

2

How has God used those areas of brokenness to help others that are meeting healing as well? (Gen 50:20)

3

Are there areas of brokenness where you have felt like you have gone through the fire that you can give to God so that you don't even smell like smoke? Are you carrying the fragrance of pain and trauma?

COCKTAIL & MOCKTAIL INSPIRATION

MILLION RED ROSES

Makes 1 serving

Recipe by *The.Grateful.Sip* (jarvis@thewelds.com)



Covid-19 Considerations: please make sure to be following your state-mandated Covid-19 Guidelines when planning your Anchor At Home. These guidelines can be found on your state government website.

Please share this recipe with your Anchor at Home group of women so they can make it in their homes too!

Please drink responsibly.

INGREDIENTS

- vodka (cocktail) or Seedlip Garden 108 (mocktail)
- fresh grapefruit juice
- honey syrup (see below)
- prosecco (cocktail) or seltzer (mocktail)
- Optional: edible dried rose petals

DIRECTIONS

1. Up to one month before the meeting: Make honey syrup. Combine ½ c honey and ½ c warm water in a jar, shake until combined. Label jar and refrigerate up to 2 mo. This is excellent in iced tea or other cocktails.

COCKTAIL VERSION:

2. Into a shaker, add 1 ¼ oz vodka, 3 ½ oz fresh grapefruit juice, 1 ¼ oz honey syrup. Shake and strain into a chilled wine glass with a few ice cubes in the bottom.
3. Top with 3 ½ oz prosecco and gently stir. Garnish with optional rose petals.

MOCKTAIL VERSION:

2. Into a shaker, add 2 oz Seedlip, 3 oz fresh grapefruit juice, 1 ½ oz honey syrup. Shake and strain into a chilled wine glass with a few ice cubes in the bottom.
3. Top with 3 oz seltzer or sparkling water and gently stir. Garnish with optional rose petals.

APPETIZER INSPIRATION

ITALIAN TORTE

Makes 12 servings

Recipe by Carol Buchan | <https://northwestcookingafloat.com>



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INGREDIENTS

- 2 (8-ounce) packages cream cheese, room temp
- 2T milk
- 4 cloves garlic, minced
- 1 (8.5-ounce) jar pitted Kalamata olives, drained
- 1 (8.5-ounce) jar sun-dried tomatoes, drained
- 1 (9-ounce) jar marinated artichoke hearts, drained
- ¼ cup capers, drained
- 2T finely chopped parsley
- 1 fresh baguette, sliced into ¼-inch rounds

DIRECTIONS

1. Assemble a 6- to 7-inch springform pan.
2. In a medium bowl, blend the cream cheese with the milk until smooth, then stir in the minced garlic.
3. Finely chop the olives, sun-dried tomatoes, and artichoke hearts. In a medium bowl, mix them with the capers and parsley. Spoon half the mixture into the bottom of the springform pan, and gently pat it down to form an even layer.
4. Spoon half the cream cheese mixture into the center of the pan and spread outward to cover the olive layer. Gently spread the remaining olive mixture (going outward from the center) to cover the cream cheese.
5. Top with the second half of the cream cheese mixture, again working from the center to the edges to cover the olive layer. (You could invert the layers and top with a sprig of rosemary.)
6. Refrigerate for at least 2 hours. Loosen the torte by running a knife around the edge of the pan. Remove the outer ring and gently transfer the torte onto a serving tray. (Leave it on the bottom disk to keep the torte intact.)
7. Surround the torte with baguette rounds. Serve with a spreading knife.

VIRTUAL MEETING INSTRUCTIONS

After your group has each tuned in to the Anchor at Home video at 7pm, you can move onto the virtual discussion.

We suggest using a free platform like Zoom, Skype, or FaceTime to be able to communicate virtually. If you're not comfortable with one of those methods, a group phone call works too!

We will be praying alongside you and The Anchor community on April 1st that the women "attending" hear inspiring stories, have meaningful discussion, feel encouraged in faith and friendship, and renew their hope in Jesus during this tough season.