



YOUR GUIDE TO THE ANCHOR AT HOME

THURSDAY, JUNE 3, 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 follow 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, June 3rd to hear from Guest Speakers Katie Robertson, Kathleen Cummins 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 June 3rd 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 June 3rd 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

In five words or less, describe your week.

2

Share a favorite summer memory.

3

What are you looking forward to this summer?

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-Williams (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

KATHLEEN CUMMINS



Kathleen Cummins, our Anchor chair, is a wife, a mother and a wealth manager. Kathleen manages a team at her firm who care for a small number of families, mainly on the west coast. Kathleen is a frequent speaker on faith, finance and giving.

She is passionate about bringing her faith into the everyday of life. She loves the Anchor because she gets to work on bringing Jesus to a growing community of women while spending time with our wonderful and innovative Anchor board and team!

ABOUT OUR MAIN SPEAKER

KATIE ROBERTSON



Katie, the Founder and Director of The Anchor, is a graduate from the University of Washington, former teacher, and Seattle native who has devoted the current season of her life to speaking, mentoring and serving in her community. She has been involved in Young Life as a leader and mentor for over 30 years. An author, runner and mother of three, Katie and her husband, Ron, live in Gig Harbor Washington where they enjoy their seaside home and many boating adventures in the Northwest.

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

How has The Anchor at Home encouraged you this year?

2

What resonated with you from the speaker's message?

3

How does it make you feel knowing that God sees you and wants to rescue you?

4

Have you ever been rescued by the Lord? If so, how?

COCKTAIL & MOCKTAIL INSPIRATION

SPRING MARTINI

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), Seedlip Herbal 108 or any flavor Seedlip (mocktail)
- fresh lime juice
- simple syrup (see below)
- 3-4 slices cucumber
- 2 leaves mint
- Optional: 2-3 sprigs fresh tarragon

DIRECTIONS

1. Up to one week before the meeting: Make simple syrup. Combine $\frac{1}{2}$ c water and $\frac{1}{2}$ c organic cane sugar in a small saucepan. Heat and stir constantly only until sugar is dissolved; do not boil. Remove from heat and cool. Label jar and refrigerate up to 1 month. This is excellent in iced tea or other cocktails.
2. Optional: Add several sprigs tarragon after heat is turned off, let sit 30 minutes, then strain.

COCKTAIL VERSION:

3. Into a shaker, add 2 oz vodka, $\frac{1}{2}$ oz simple syrup. Add 2-3 slices cucumber and 2 leaves mint and muddle gently. Add $\frac{1}{2}$ oz fresh strained lime juice. Shake with ice 20 seconds and strain into chilled martini glass.
4. Make cut in one cucumber slice from edge to center. Slide onto rim of martini glass to garnish.

MOCKTAIL VERSION:

3. Into a shaker, add 2 oz Seedlip, $\frac{1}{2}$ oz simple syrup. Add 2-3 slices cucumber and 2 leaves mint and muddle gently. Add $\frac{1}{2}$ oz fresh strained lime juice. Shake with ice 20 seconds and strain into chilled martini glass.
4. Make cut in one cucumber slice from edge to center. Slide onto rim of martini glass to garnish.

APPETIZER INSPIRATION

SIZZLING CAULIFLOWER & TAHINI DIP

Makes 4-6 servings

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



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

INGREDIENTS FOR CAULIFLOWER:

- 1 head cauliflower, cored & cut into 1½-inch florets
- 2 tbsp extra-virgin olive oil
- 1 tsp ground cumin
- ½ tsp turmeric powder
- ½ tsp curry powder
- ½ tsp kosher salt
- ½ tsp freshly ground pepper
- Red chili flakes (optional)

INGREDIENTS FOR TAHINI DIP:

- ½ cup tahini
- 2 cloves garlic, minced
- 1 tbsp soy sauce
- 1 lemon, juiced (about 3 tbsp)
- 1 tsp kosher salt
- ½ cup water

DIRECTIONS | SIZZLING CAULIFLOWER

1. Heat the oven to 425°F. Line a rimmed baking sheet with parchment paper.
2. Put the cauliflower florets into a medium bowl, and sprinkle olive oil over the top; toss to coat.
3. Add the cumin, turmeric, curry, salt, and pepper (and some red chili flakes if you want to add more heat) and toss again until the cauliflower is evenly coated with seasonings.
4. Transfer the florets to the baking sheet and spread them out evenly.
5. Bake until the cauliflower is browned and tender, 25 to 30 minutes. Serve warm or at room temperature with tahini dip (recipe below).
6. Serve warm or at room temperature with tahini dip.

DIRECTIONS | TAHINI DIP

1. Combine all the ingredients in a small bowl. The tahini will resist combining with the liquids when you first start stirring, but as you continue to mix, it will become creamy.

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 June 3rd 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.