

THANK YOU  
FOR CHOOSING  
*THE WIFE*  
*BETWEEN US*  
FOR YOUR BOOK CLUB!

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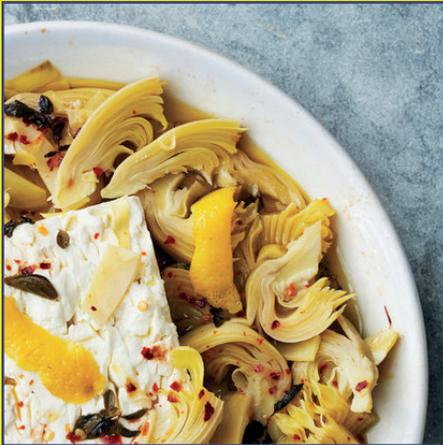
This fun, interactive kit will help make  
your night a resounding success.

We've given you three super-secret envelopes, to be opened in order during your discussion (no cheating!). These pieces will help spur your discussion and hopefully help your book club night be an epically fun party! Take photos and share them using **#WifeBookClub** so everyone can join in the fun!

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# THE WIFE BETWEEN US PAIRS WELL WITH THESE TASTY TREATS...

In honor of Richard's lemon verbena soap, tempt your palette with a few lemon-themed dips for your event!



Recipe & Image © MarthaStewart.com

## BAKED LEMON, FETA, AND ARTICHOKE DIP

- 12 ounces** sheep's-milk feta
- 1/2 cup** extra-virgin olive oil
- 1 can** (13.75 ounces) quartered artichoke hearts, drained and cut in half
- 5 strips** lemon zest
- 1 tablespoon** packed fresh oregano leaves
- 1/4 teaspoon** red-pepper flakes

Preheat oven to 350 degrees. Place feta in middle of a 9-inch pie dish. Pour oil over cheese; sprinkle remaining ingredients on and around it. Cover with parchment-lined foil and bake until heated through, about 40 minutes. Let cool slightly before serving with crackers or crostini.



Recipe & Image © TasteofHome.com

## LEMON GARLIC HUMMUS

- 3/4 cup** canola oil
- 2 cups** canned garbanzo beans or chickpeas, rinsed and drained
- 3 tablespoons** lemon juice
- 2 teaspoons** minced garlic
- 1/2 teaspoon** salt
- Pita bread, cut into wedges

In a food processor, combine the oil, beans, lemon juice, garlic and salt; cover and process until smooth. Transfer to a small bowl. Serve with pita wedges.

## TO COMPLETE THE FULL SENSORY EXPERIENCE, HERE'S THE PERFECT PLAYLIST FROM GREER AND SARAH!

1. "Bolero" by Ravel
2. "Umbrella" by Rihanna
3. "The Way You Look Tonight" by Frank Sinatra
4. "Stayin' Alive" by Bee Gees
5. "In the Air Tonight" by Phil Collins
6. "You Oughta Know" by Alanis Morissette
7. "Respect" by Aretha Franklin
8. "Bad Romance" by Lady Gaga