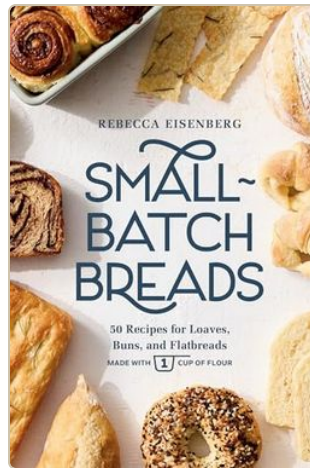


BOOK CLUB NIGHT KIT



Small Batch Breads

Rebecca Eisenberg

🌙 COZY NIGHT

A warm, approachable baking book that scales artisan bread down to just a loaf or two, perfect for a cozy night of flour-dusted stories and comfort at the table. It invites everyone to slow down, get their hands doughy, and share what home smells like.

Come for the Bread, Stay for the Warmth

Join us for a cozy evening of fresh loaves, soup, and gentle conversation about Small Batch Breads. Bring your appetite and your kitchen memories.

Reading level: Easy

Best for: a laid-back club that loves food, warmth, and swapping kitchen memories





Discussion

WARM-UP

1. What is the first smell or sound you associate with fresh bread, and where does it take you?
2. Before opening this book, how did you feel about baking bread: excited, intimidated, or somewhere cozy in between?

DIGGING IN

1. The book champions baking just a little at a time. What in your own life feels better in small, unhurried batches?
2. Waiting for dough to rise asks for patience. When has slowing down and letting something take its time comforted you?
3. So much of bread is about feeding the people you love. Who would you most want to bake a warm loaf for, and why?
4. Which recipe or moment in the book made you feel most at home, like you could smell it from the page?

GOING DEEP

1. By the end, did this book change how you think about nourishing yourself, not just others? What softened for you?
2. Reading this cover to cover, what quiet reassurance did it leave you with about imperfection in the kitchen and in life?

🍷 On the table & to sip

TO EAT

🍞 A warm small-batch loaf with salted butter

The heart of the book, torn and shared straight from a cozy towel-lined basket

🍲 Slow-simmered tomato soup for dipping

The classic comfort partner to fresh bread, nurturing and easy to make ahead

🍯 Honey, jam, and soft cheese board for topping

Low effort and a little indulgent, letting everyone dress their own warm slice

TO SIP

🍷 Spiced apple cider, gently warmed (no alcohol)

A hug in a mug that matches the flour-and-hearth mood

🍵 Milky honey-cinnamon tea (no alcohol)

Soft, sweet, and soothing, perfect for a relaxed evening of talk

🍷 Mulled red wine

Warm and cozy for those who want a slow, indulgent sip



Run of show

7:00

Warm welcome

Greet everyone with a mug of cider and let the bread smell do the hosting

7:20

Settle and snack

Gather around the loaf and toppings while people ease in with the warm-up questions

7:40

Theme talk

Move into the theme questions, keeping it gentle and story-forward

8:15

Deeper slice

Refill drinks and drift into the two deep questions

8:40

Trivia and scorecards

Light, low-stakes fun over the last of the soup and bread

9:00

Soft close

Share what everyone might bake next and send folks home with a bookmark

HOST TIPS

- Bake or buy a loaf ahead so the room smells like home when guests arrive
- Keep it low-pressure: no wrong answers, just warm stories and second helpings
- Have a cozy blanket or two out and dim the harsh lights for a hearth-like feel



🎵 Playlist

soft, kitchen-warm acoustic songs for slow evenings and rising dough

- 01 Harvest Moon - Neil Young

- 02 Home - Edward Sharpe and the Magnetic Zeros

- 03 Sunday Morning - Norah Jones

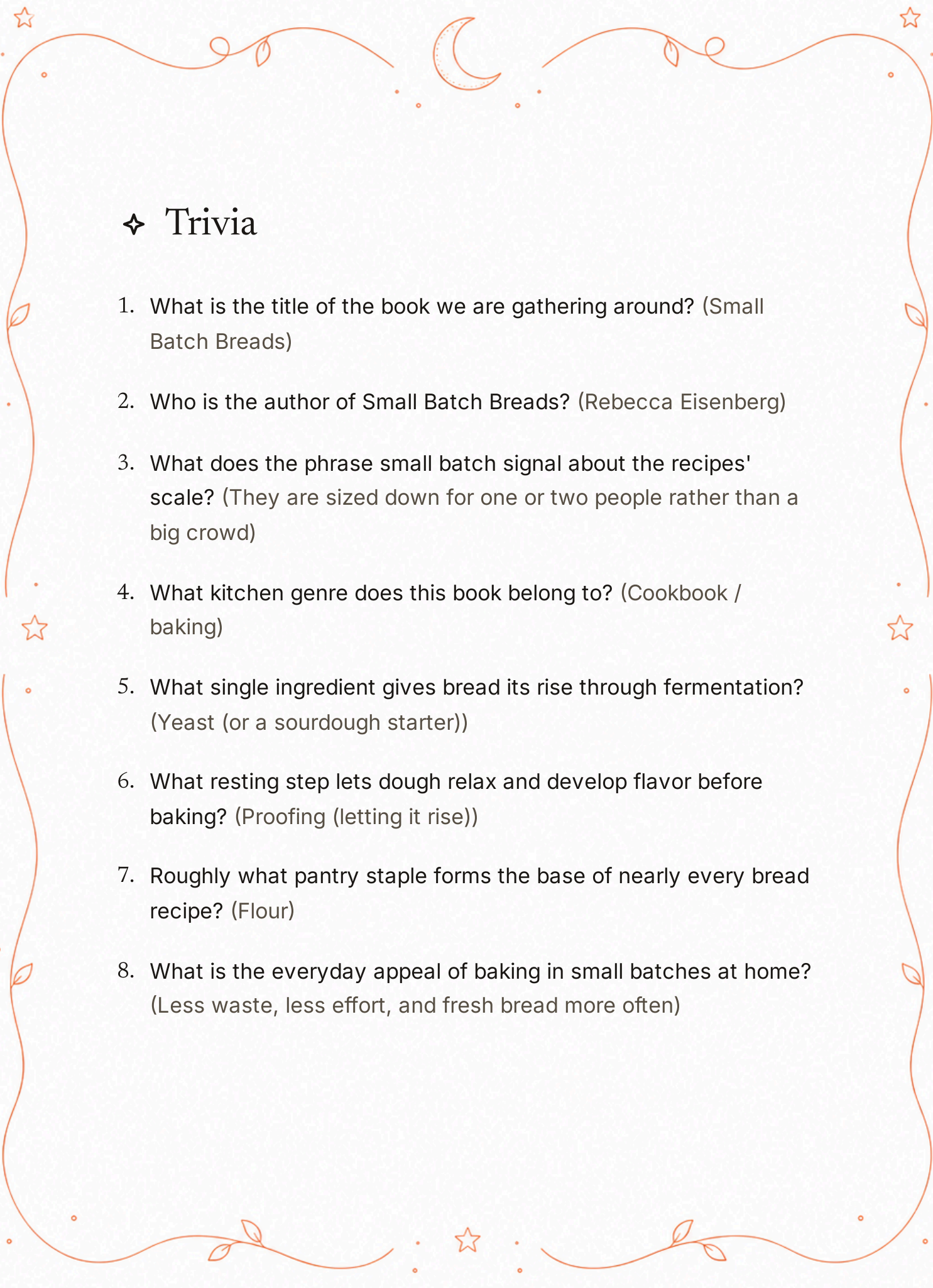
- 04 Banana Pancakes - Jack Johnson

- 05 Such Great Heights - Iron and Wine

- 06 First Day of My Life - Bright Eyes

- 07 Wildflowers - Tom Petty

- 08 Landslide - Fleetwood Mac



✧ Trivia

1. What is the title of the book we are gathering around? (Small Batch Breads)
2. Who is the author of Small Batch Breads? (Rebecca Eisenberg)
3. What does the phrase small batch signal about the recipes' scale? (They are sized down for one or two people rather than a big crowd)
4. What kitchen genre does this book belong to? (Cookbook / baking)
5. What single ingredient gives bread its rise through fermentation? (Yeast (or a sourdough starter))
6. What resting step lets dough relax and develop flavor before baking? (Proofing (letting it rise))
7. Roughly what pantry staple forms the base of nearly every bread recipe? (Flour)
8. What is the everyday appeal of baking in small batches at home? (Less waste, less effort, and fresh bread more often)

□ Bookmarks

Print, cut, and tuck one at every seat, a small keepsake from the night.



☆ Rate the book

Coziness ☆ ☆ ☆ ☆ ☆

Comfort factor ☆ ☆ ☆ ☆ ☆

Recipes I'd actually try ☆ ☆ ☆ ☆ ☆

Warm-memory sparks ☆ ☆ ☆ ☆ ☆

Made me hungry ☆ ☆ ☆ ☆ ☆

One word for how this book made you feel: _____

The loaf I most want to bake first: _____

Who I'd share it with: _____

THAT'S A WRAP

Thank you for coming

We hope the company was good and the conversation even better. Until the next chapter.



Plan your own book club night

Scan the code or visit **bookclubnight.com**

Book Club Night