

Chick Flicks 2



Group
Loveland, Colorado
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Group resources really work!

This Group resource incorporates our R.E.A.L. approach to ministry. It reinforces a growing friendship with Jesus, encourages long-term learning, and results in life transformation, because it's



Relational

Learner-to-learner interaction enhances learning and builds Christian friendships.

Experiential

What learners experience through discussion and action sticks with them up to 9 times longer than what they simply hear or read.

Applicable

The aim of Christian education is to equip learners to be both hearers and doers of God's Word.

Learner-based

Learners understand and retain more when the learning process takes into consideration how they learn best.

Group

Chick Flicks 2: Friendship, Faith, and Fun for Women's Groups

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Visit our Website: group.com/women

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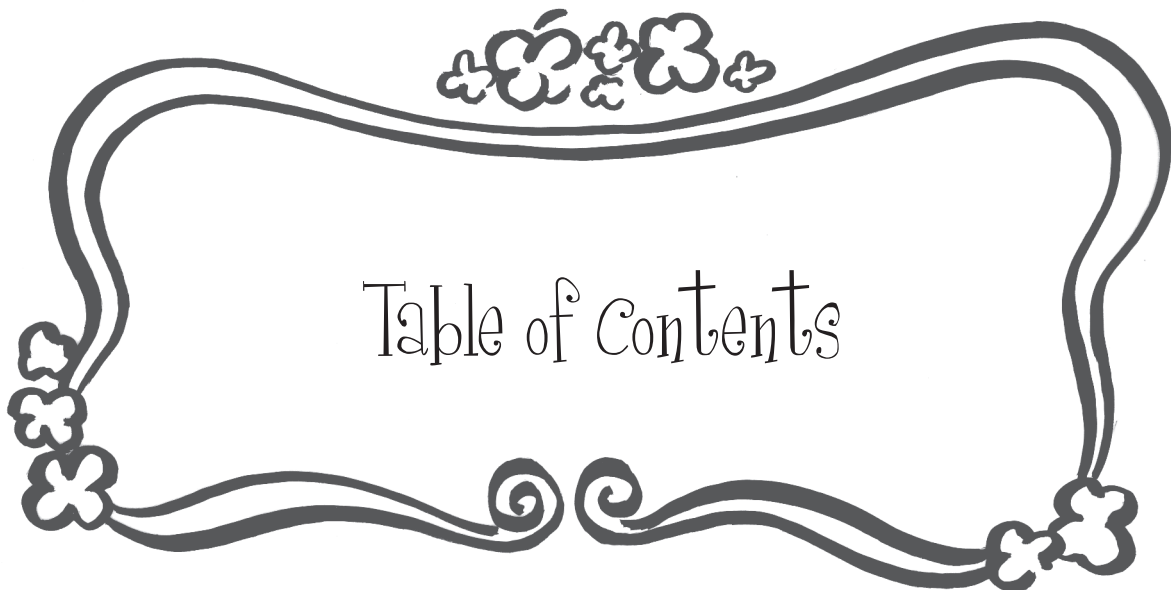


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~ Introduction ~

Food, movies, talking, more food, more talking...sound like a great evening with girlfriends to you? If so, you're gonna love *Chick Flicks 2!*

So many of you enjoyed the tasty meals, wonderful spiritual discussions, and time getting to know girlfriends better with the first *Chick Flicks*, we just had to supply you with more of these gatherings for your women's ministry, small group, or youth group. You can host a chick-flick night once a quarter, once a month, or anytime your group is up for something a little different.

This book is packed with 12 movies that will get you and your girlfriends laughing (and crying) together and exploring some of the spiritual issues that affect your life. Here's how it works: You'll invite friends over, and together you'll prepare and enjoy a themed meal. Chatting with girlfriends while chopping, stirring, eating, and laughing together can help you learn more about one another while really becoming a community. It can also encourage some of the most enriching discussions you'll ever have, so we've included Mealtime TalkStarters to get you all thinking and talking about the themes in the movies you'll be watching.

Before each event, read through the ingredients list and recipes, and ask women to volunteer to bring different ingredients. Most recipes serve eight, so make sure to plan according to the size of your group. Some of the recipes are also best made ahead of time, so look for the "Make Ahead of Time" icon for these recipes. Or, if you don't want to take the time to cook, we've also included Easy Option Meals—tasty, themed meals you can pick up at the store or a local restaurant. For the complete experience, we've included decoration ideas to take your event to the next level!

The movies we've selected contain deep spiritual themes that are applicable to any woman's daily life. There's adventure, loss, romance, dreams, grace, and forgiveness. The themes can powerfully teach us about the God we serve and how to follow him better. Use the discussion questions after each movie to get your group really thinking about the themes and ways to apply the lessons to everyday life. We've also included Bible verses that will get you started in the right direction.

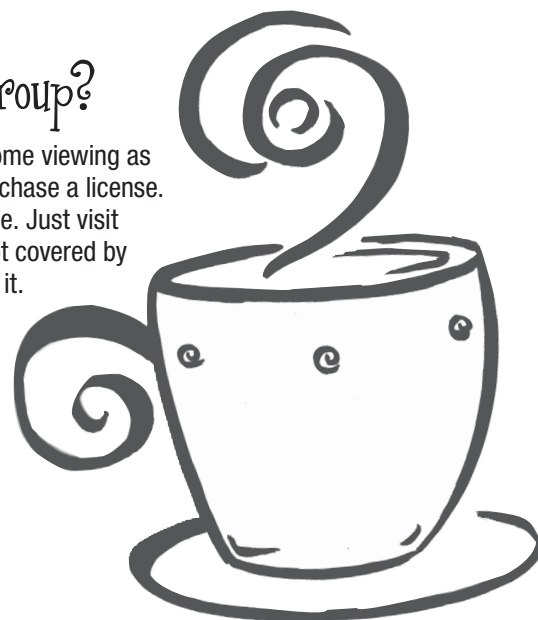
We pray these chick-flick events will enrich your friendships and draw you closer to God. Start the show!

Deciding Which Movies Are Best for Your Group

The movies in this book were handpicked because women love them and they can encourage some great spiritual discussions. That said, a movie's inclusion in this book doesn't mean we endorse all of the content in that film. **If you haven't seen one of the movies, screen it to determine how appropriate it is for your group before showing it to your entire group.** Included in each chapter are the rating of the movie and a note if there is questionable material you need to be aware of. Know the women in your group and what is appropriate for their age and faith, and know the movies before you decide to use them.

Is It Legal to Show These Movies to My Small Group?

In general, federal copyright laws do allow you to use videos or DVDs for the purpose of home viewing as long as you aren't charging admission. However, you may feel more comfortable if you purchase a license. Your church can obtain a license from Christian Video Licensing International for a small fee. Just visit www.cvli.org or call 1-888-302-6020 for more information. When using a movie that is not covered by the license, we recommend directly contacting the movie studio to seek permission to use it.



Come join us for



Chick Flicks 2

We'll watch
Pride & Prejudice
and enjoy a genteel British meal!



When: _____

Time: _____

Where: _____

RSVP: _____

Come join us for



Chick Flicks 2

We'll watch
A League of Their Own
and enjoy tasty ball-park treats!



When: _____

Time: _____

Where: _____

RSVP: _____

Come join us for



Chick Flicks 2

We'll watch
Return to Me
and enjoy a heartwarming spaghetti dinner!



When: _____

Time: _____

Where: _____

RSVP: _____

Come join us for



Chick Flicks 2

We'll watch
My Big Fat Greek Wedding
and enjoy a Greek feast!



When: _____

Time: _____

Where: _____

RSVP: _____

Cut the invitations along dashed lines.



Pride & Prejudice

Genre: Drama **Length:** 127 minutes **Rating:** PG

Quick Plot: *Rumor, gossip, and secret affection. Misunderstanding, reconciliation, and love.*

Why this Movie is Great for chicks:

A fairytale minus the fairy godmother and mean stepsisters, this story will make every romantic swoon. But the themes go beyond romance—to pride, humility, love, and forgiveness.

Dinner

Elizabeth's Heart-ichoke Chicken
Presumptuous Pecan Salad
Prideful Soufflé

Movie Snacks

Humble Pie
Coffee

SUPPLIES

If you're cooking your meal together, you may want to talk to everyone in your group and divide the ingredients list before your event. Keep in mind that some items cost more than others. Perhaps several people would like to share the cost of the more expensive items while others each bring a couple of items.

If you decide to have guests prepare the meal before the event, photocopy the recipes in this book and assign each recipe to one woman.

RECIPES

ELIZABETH'S HEART-ICHOKE CHICKEN

Elizabeth's heart goes through a lot in this movie—from being hardened in prejudice and pride, to being broken and softened by love.

1 teaspoon paprika

1 teaspoon salt

½ teaspoon pepper

8 boneless skinless chicken breasts
(about 4 ounces each)

4 tablespoons butter, divided

two 14-ounce cans water-packed
artichoke hearts, rinsed, drained
and halved

1 pound fresh mushrooms, sliced

3 cups reduced-sodium chicken
broth, divided

¼ teaspoon dried tarragon

4 tablespoons all-purpose flour

Combine the paprika, salt, and pepper in a small bowl, and sprinkle over both sides of the chicken. In a large nonstick skillet, melt 2 tablespoons of butter and cook chicken until browned on both sides.

Transfer chicken to a 4-quart baking dish which has been coated with nonstick cooking spray. Top with artichokes and set aside.

In the same skillet, sauté mushrooms in remaining butter until tender. Stir in 2½ cups of broth and the tarragon, and bring to a boil. Whisk the flour and remaining ½ cup of broth together until smooth, and then stir into mushroom mixture. Bring to a boil; cook and stir for 2 minutes or until thickened.

Pour over chicken. Cover and bake at 350 degrees for 25 to 30 minutes or until chicken juices run clear. Serves 8.

Easy Option Meal

If you'd like to be like the genteel Brits in this flick and have someone else prepare your feast, stop by your local grocery store and purchase a rotisserie chicken, good crusty bread, and a bag of salad for a simple but classy dinner. For dessert, pick up an apple pie—and call it Humble Pie!

RECIPES

PRESUMPTUOUS PECAN SALAD

2 tablespoons butter
1 cup pecan halves
4 tablespoons sugar

½ cup dried cranberries
8 cups baby spinach
raspberry vinaigrette dressing

In a small skillet, melt the butter. Add pecans and cook over medium heat until nuts are toasted, about 4 minutes. Sprinkle the pecans with sugar. Cook and stir until sugar is melted. Transfer to a greased, foil-lined baking sheet. When pecans have cooled completely, break them apart.

In a large bowl, toss the spinach, cranberries, and pecans with the raspberry vinaigrette dressing. Serves 8.

PRIDEFUL SOUFFLÉ

1 stick butter, melted
1 can corn, drained
1 can creamed corn
1 cup sour cream
1 beaten egg

1 package Jiffy cornbread mix
¼ cup chopped onion
1 teaspoon garlic
salt and pepper

Mix all ingredients together and pour into a greased 9x13-inch pan. Bake at 350 degrees for 45 to 60 minutes, or until a toothpick comes out clean. Serves 8.



You can simplify this recipe by using pre-made pie-crust dough, available at the grocery store.



HUMBLE PIE

2 cups all-purpose flour
1 teaspoon salt
½ cup vegetable oil
3 tablespoons milk
2 cups diced fresh or frozen rhubarb, thawed
2 cups fresh or frozen raspberries, thawed

1 cup sugar
3 tablespoons quick-cooking tapioca
Glaze:
6 tablespoons powdered sugar
2 teaspoons water
¼ teaspoon almond extract

Combine the flour and salt in a bowl. Add the oil and milk and toss with a fork until the mixture forms a ball. Shape the dough into a disk and wrap in a large piece of plastic wrap. Place in the refrigerator for at least an hour.

(continued on next page)



RECIPES

In another bowl, combine the rhubarb, raspberries, sugar, and tapioca. Let stand for 15 minutes. Unwrap the dough and place on a parchment-lined baking sheet. Cover with waxed paper and roll the dough into a 12-inch circle. Remove and discard the waxed paper.

Spoon the fruit mixture into the center of the dough, to within 2 inches of the edges. Fold the edges of dough over, covering a portion of the fruit and leaving the center uncovered. Bake at 400 degrees for 25 to 30 minutes or until the crust is golden brown and the filling is bubbly. Remove to a wire rack.

Combine the confectioners' sugar, water, and almond extract and stir until smooth. Drizzle over the pie and serve. Serves 8.



*If using frozen fruit, measure the amount of fruit while it's still frozen, then thaw completely. Drain, but do not press out the liquid.
Any type of fruit can be substituted for the rhubarb and raspberries. Especially good are apples or peaches.*

Decorations

This is the perfect event for women who love the Victorian age and romance.

Pull out all the beautiful items you've inherited, received as gifts, or purchased yourself and rarely get an opportunity to use. This is the time to set the table with a linen tablecloth, a table runner, china, and crystal goblets. A floral centerpiece or candelabra would be perfect for your British meal.

Place crystal or glass candelabra with taper candles around the room, and light the candles just before guests arrive.

If you have any floral arrangements or plants, use these to accent the room, along with any doilies, glass decanters, and silver you might have.

This is a fun event for women to don any formal wear they might have...an old prom or bridesmaid dress would be perfect. If anyone has a broad-brimmed hat that ties under the chin with a ribbon, it'll give her that English countryside look. You also might consider having feathers, pearls, or small flowers for women to place in their hair.

Pull out any classical music, particularly piano or violin (or the soundtrack to this movie), to complete the atmosphere.

COOKING TOGETHER

1. When everyone has arrived, ask for a volunteer to prepare the 1. Prideful Soufflé. (This takes 45 to 60 minutes to bake, so you may want to assemble it ahead of time, based on how much time you have planned for your night.)

2. Once the soufflé has been placed in the oven, ask two volunteers to work together to prepare Elizabeth's Heart-choke Chicken. Place in the oven after the soufflé has cooked about 20 to 25 minutes.

3. While the chicken and soufflé are cooking, recruit two additional volunteers to prepare the pecans and remaining salad ingredients according to the directions. Make sure to cool the pecans on a piece of greased foil or parchment paper, so they won't stick to the foil.



Be sure everyone washes her hands before the cooking begins.

Meatime TalkStarters

- Tell about someone you secretly admired in the past. Did you ever let that person know about your admiration?
- Tell about a time your first impression of someone was way off base. What happened?

4. Ask anyone who isn't cooking to set the table and prepare beverages for everyone.
5. When the chicken and soufflé are done cooking, and the salad has been tossed, transfer all dishes to the table.
6. Have everyone gather around the table, and ask someone to pray.
7. When you are done, clean up the dishes and put leftovers in the refrigerator.
8. Serve your snack, Humble Pie and coffee, before the movie.





THIS IS A SAMPLE
The number of pages is limited.

Purchase the item for the complete version.

