

Banished

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By Kimberley Griffiths Little

Welcome Activity

Give each guest a slip of paper as they come in for the party. Each piece of paper will have something different that they are ‘banished’ from during the book club such as:

- Eating refreshments
- Sitting on the couch
- Talking to anyone
- Using the bathroom
- Taking their coat off
- Crossing their legs

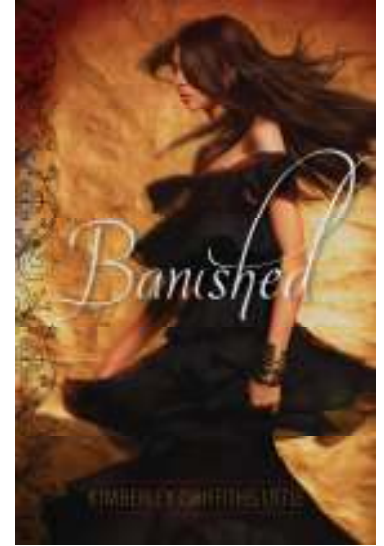
Until further notice, you are banished from

Of course, this banishment will be only temporary, but after everyone arrives, have a introductory discussion about how being ‘banished’ made them feel. Further the discussion by asking question such as:

- * What are people banished from in today’s society? At work? At school? In neighborhoods? States? Country?
- * Is banishing someone ever justified? Under what conditions? Why or why not?

Discussion Questions

- ◆ Jayden has proven herself to be a brave and strong young woman with survival skills. What have you had to survive in your life that revealed strengths about yourself?
- ◆ Was it fair that Laban was put to death and Asher was not, even though they both committed treasonous acts? Discuss.
- ◆ Do you trust the Queen of Sheba? Why or why not?
- ◆ Why does Jayden need to be the one to kill Horeb and not someone else? Discuss.
- ◆ Aliyah seems to be gaining the loyalty of the citizens of Sariba even though her intentions are not in the best interest of Sariba. How do leaders and/or politicians today gain trust in a similar way to Aliyah? Discuss.
- ◆ Jayden’s father conflicted about leaving the desert life he has always known for palace life, even though it offers more luxury. Could you leave your home to live in a place so different, even if it was more luxurious? Why or why not?
- ◆ What do you think will happen to Jayden and Kadesh in the future? What will become of Horeb, her father, Leila, and Sahmril?



Fantastic Reviews!

“Little elevates the story by creating a perilous landscape, both outward and inward, as Jayden must deal with the hardship of desert life as well as her own desires.” —
STARRED Review for FORBIDDEN, *ALA Booklist*

“A fast-paced, entertaining choice which will appeal to fans of historical fiction and romance.” —
School Library Journal

“Rich historical details are deftly woven into Jayden’s narration, and the dynamics of Jayden’s tribe are vividly drawn.”—*Bulletin of the Center for Children’s Books*

“Jayden achieves almost superhero status here, moving from adventure to adventure—not even a near-death stoning can stop her. Little’s descriptions of the landscape are evocative in both desolation and in beauty. Just as good is her pacing, which gets the blood pumping for both characters and readers. Far more than a bridge book, this will heighten anticipation for a no-doubt exciting conclusion.”—Review for BANISHED, *ALA Booklist*

Recreate Kadesh and Jayden's Wedding in Sariba

Decorate using open tents or canopies and string them with lights or lanterns. The evening can conclude by listening to the music and eating food from the wedding.

Listen to Ancient Mesopotamia Music

Play music from this time period. Free music downloads available at www.last.fm/music/+free-music-downloads. If you search under "belly dance music" on that site, you will find multiple downloads from which to choose.

Enjoy a Royal Meal

The author mentions many foods that were served at the wedding that are listed below. Either the party host or guests could bring a food item. The one food Jayden knew for certain that she wanted at her wedding was sugared dumplings, so a recipe is provided for this scrumptious treat.

Pomegranate, raisins, sugared almonds, apricots, grapes, melon, salad leaves, and yogurt.

Sugared Dumplings

(Printed with permission from Andrea Nguyen at www.asiandumplingtips.com)



Batter

1 tablespoon butter, lard, or shortening
1 cup water
1/8 teaspoon salt
1 cup all purpose flour
2 teaspoons sugar
3 large eggs, beaten

Canola oil, for deep frying
3 to 4 tablespoons sugar, coarser kind preferred



Directions:

1. Put the butter, salt, sugar, and water in a 2-quart saucepan. Have the flour nearby in a bowl, as well as the eggs. Also keep a large clean bowl nearby.
2. Pour oil into a 5-quart Dutch oven or wok to a depth of 1 1/4 inches deep. Heat the oil over medium-high heat to a moderately-low temperature between 325 and 340F on a deep-fry thermometer. (If the oil is ready before the batter, lower the heat to medium-low to keep the oil hot.)
3. Meanwhile, heat the butter, water and seasonings until the butter has melted and the water begins to bubble at the edge of the pot. Remove from the heat. Immediately pour in the flour. Stir vigorously with a wooden spoon until well blended. Replace the pot on the burner (don't turn on the heat, just use the residual heat from the stove and pot) and stir vigorously until a ball of dough comes together, cleans the walls of the pan, and a thin film forms on the bottom of the pan.
4. Transfer the dough to the new clean bowl; if the dough is still hot, stir it for 15 to 30 seconds to cool it. Pour in 1/4 of the eggs, then stir vigorously (it will seem like things aren't coming together well at first) until all the egg has been incorporated. Repeat until all the egg has been worked into the dough, and the dough has been transformed into a thick, smooth batter. The batter should just hold its shape when you spoon it up on the spoon. Expect to give your forearm a workout. If you want extra fluffy batter, use a whisk to hand-whip more air into the batter. Just whisk for about 30 to 45 seconds. You should have about 2 cups.
5. When the oil is ready, fry the puffs in 2 batches. Use two tablespoons to scoop up about 2 tablespoons of batter and scoot it into the oil. Use one spoon to push the batter off the other. You should have 8 puffs frying for each batch.

Fry for 8 to 10 minutes, turning frequently, until the puffs have expanded to about 3 times their original size and turned crisp and golden brown. Moderating the heat as needed as you fry. Drain the puffs on paper towel. Return the oil to temperature before frying the second batch.
6. Let the puffs cool for 3 to 4 minutes, then dredge them in the sugar to lightly coat. Serve hot or warm. The puffs stay tasty for about 30 minutes after frying.

BOOKS BY

KIMBERLEY GRIFFITHS LITTLE

Young Adult Novels

Forbidden, HarperCollins

Banished, HarperCollins

Returned, HarperCollins, Winter 2017

Middle Grade Novels

The Time of the Fireflies, Scholastic Press

When the Butterflies Came, Scholastic Press

Circle of Secrets, Scholastic Press

The Healing Spell, Scholastic Press

The Last Snake Runner, Random House

Enchanted Runner, Avon Books