Chick Flicks

GROUP’S DINNER AND A MOVIE
Friendship, Faith, and Fun for Women’s Groups

Chick Flicks
Loveland, Colorado
www.group.com
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Introduction

Sometimes there’s just nothing better than a good meal shared with good friends followed by a great movie. That’s what Group’s Dinner and a Movie: Chick Flicks is all about. You’ll invite girlfriends over, prepare and enjoy a meal, and then watch and discuss a “chick flick” together. What could be more fun?

Chatting with girlfriends while chopping, stirring, and eating together can encourage some of the most enriching discussions you’ll ever have. We’ve included Mealtime TalkStarters to get you all talking about the themes in the movies you’ll be watching.

Before each event, read through the ingredients list and recipes. Serving sizes vary from recipe to recipe, so make sure to plan accordingly, and ask women to volunteer to bring different ingredients. If a recipe has a “make ahead” icon beside it, it either takes a little longer to make or is a good recipe for someone to bring already prepared.

All the movies we’ve selected contain deep spiritual themes that are applicable to any woman’s daily life. We’ll see betrayal, regret, love, and redemption. These themes can powerfully teach us about the God we serve and how to follow him better. There are discussion questions for you to use 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 want this to be a complete experience women won’t forget, so we’ve included decoration ideas for turning your cozy little dining and living rooms into a tropical beach, a fine Southern sitting room, and even a soccer field! There are also ideas in the Decorations section for fun items or clothing for women to bring with them, so let women know ahead of time what crazy hats or jewelry they’ll be needing this time!

These events are great anytime. You can have a Dinner and a Movie once a quarter, once a month, or any time your group would enjoy something a little different.

We hope you enjoy these Dinner and a Movie events! Start the show!

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

We’ll Watch
Fried Green Tomatoes

WHEN: ______________________
TIME: ______________________
WHERE: ____________________

RSVP: ______________________

We’ll Watch
While You Were Sleeping

WHEN: ______________________
TIME: ______________________
WHERE: ____________________

RSVP: ______________________

We’ll Watch
All About Eve

WHEN: ______________________
TIME: ______________________
WHERE: ____________________

RSVP: ______________________

We’ll Watch
Steel Magnolias

WHEN: ______________________
TIME: ______________________
WHERE: ____________________

RSVP: ______________________
Fried Green Tomatoes

Genre: Drama  Length: 130 minutes  Rating: PG-13

QUICK PLOT: An unhappy housewife becomes friends with an elderly lady who regales her with the remarkable tale of a special friendship.

DINNER
“Secret’s in the Sauce” Sandwiches
Fried Green Tomatoes
Deviled Eggs
Beverages (iced tea, lemonade, water)

MOVIE SNACKS
Whistle Stop Old-Fashioned Peach Cobbler
Vanilla Ice Cream
## Supplies

Before your Dinner and a Movie event, you may want to talk to everyone in the group and divide the ingredients list. Keep in mind that some items, such as the pork roast for the sandwiches, cost a lot more than others. Perhaps two people would like to share the cost of the roast, while others can each bring a couple of items.

### What you'll need:  

- **“Secret’s in the Sauce” Sandwiches**  
  (recipe on page 11)

### Fried Green Tomatoes
- 4 medium, firm green tomatoes
- 1/4 cup milk
- 2 eggs, beaten
- 1/4 cup flour
- 1 cup cornmeal or fine dry bread crumbs
- 1/2 cup bacon grease or vegetable oil
- salt and pepper

### Deviled Eggs
- 6 hard-boiled eggs
- 1/4 cup mayonnaise
- 2 teaspoons spicy brown mustard
- 1 teaspoon horseradish sauce
- salt and pepper
- paprika

### Whistle Stop Old-Fashioned Peach Cobbler
- two 15-ounce cans sliced peaches
- 1/2 teaspoon cinnamon
- 6 tablespoons butter
- 1/2 cup sugar
- 1/4 cup packed brown sugar
- 1 cup flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup milk

### Extras
- vanilla ice cream
- beverages

## Names:

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“SECRET’S IN THE SAUCE” SANDWICHES

3- to 4-pound boneless pork shoulder roast
2 medium onions, sliced
1 1/2 to 2 cups bottled barbecue sauce
1/2 teaspoon hot pepper sauce

Cut roast into large cubes, 2- to 3-inches square. Place in slow cooker with onions. In a bowl, mix barbecue sauce, marmalade, and hot pepper sauce. Pour over meat and onions. Cover and cook on low for 8 to 10 hours or until meat is cooked through and tender. Remove pork and onions from the slow cooker with a slotted spoon, and place on tray or plate. Shred the pork with a fork and set aside.

Combine cornstarch and cold water until completely blended. Turn slow cooker on high, and add cornstarch mixture to juices in slow cooker. Blend well. Cover and cook on high for 1 minute. Return pork and onions to slow cooker, stir to coat well, and then cook on high for 10 minutes. Add more barbecue sauce if desired. (If it will be a while before you eat, return the slow cooker to low to keep warm and tilt the lid to vent the steam.)

To serve, spoon a generous amount of pork and onions onto sandwich buns. Serve with extra barbecue sauce and horseradish sauce, if desired. Serves 8 to 10 people.

FRIED GREEN TOMATOES

4 medium, firm green tomatoes
1/4 cup milk
2 eggs, beaten
1/4 cup flour

Cut unpeeled tomatoes into thin slices, no more than 1/2-inch thick. Mix milk and eggs in a bowl. Mix flour and cornmeal or bread crumbs in another bowl. Pat tomato slices dry with a paper towel, sprinkle with salt and pepper, and then dip into egg mixture. Let excess egg mixture drip off, and then coat well with cornmeal or crumb mixture. Heat the grease or oil thoroughly over medium-high heat before placing tomatoes in pan. Fry tomatoes in the skillet with hot grease or oil until browned, turning gently after 3 to 5 minutes. Serves 6 to 8.

HELPFUL HINT

Place cooked tomatoes on a stack of 2 or 3 paper towels for 1 to 2 minutes before placing them on your serving plate. This will allow some of the grease to be absorbed and keep them crispy longer. If fried tomatoes sounds a bit too heavy, cook tomatoes using a low-fat cooking spray instead.

Decorations

Put a little of the South into your living room and a little Whistle Stop into your kitchen to give your guests a warm, Southern welcome. Gather country-style items, such as stitched quilts, throws, lace doilies, a nice tea set on a platter, or even that old rocking chair in the back room. Arrange the items around the room in which you’ll watch the movie to transform it into a genteel Southern sitting room.

Turn your kitchen into a cafe by hanging some old-style restaurant signs with phrases like “Fried Green Tomatoes…Served Hot,” “Fresh Cobbler,” and “Ice Cold Lemonade.” You can find signs made out of tin or wood at craft stores. Or make the signs yourself using your computer or by drawing them by hand. Don’t forget to put down a checkered tablecloth or place mats to finish the look.

Then ask your friends to dress up in their best Southern style. They can come as grand as a Southern belle or wear rolled up jeans like Idgie, but impress upon them the dire need for a hat…the bigger and more ostentatious the better.
### DEVILED EGGS

- 6 hard-boiled eggs
- 1/4 cup mayonnaise
- 2 teaspoons spicy brown mustard
- 1 teaspoon horseradish sauce
- salt and pepper
- paprika

Peel, rinse, and pat dry hard-boiled eggs. Cut each egg in half lengthwise and remove yolks. Place yolks in a bowl and mash with a fork or pastry cutter. Add mayonnaise, brown mustard, and horseradish sauce and mix well. Season with salt and pepper if desired. Place approximately 1 rounded teaspoon of yolk mixture into each half egg white. Sprinkle with paprika for garnish. Serves 6.

### WHISTLE STOP OLD-FASHIONED PEACH COBBLER

- two 15-ounce cans sliced peaches, drained well
- 1/2 teaspoon cinnamon
- 6 tablespoons butter
- 1/2 cup sugar
- 1/4 cup packed brown sugar
- 1 cup flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup milk

This rich, easy-to-make, old-fashioned-style cobbler is fantastic over vanilla ice cream.

Preheat oven to 350 degrees. Drain the peaches and sprinkle them with cinnamon. Stir until peaches are coated; then set aside. In a 2-quart baking dish, melt butter. In a separate bowl, combine sugar, brown sugar, flour, baking powder, and salt. Add milk and stir until mixed. Pour batter over butter in baking dish. Do not stir. Spoon peaches evenly over the batter. Again, do not stir. Bake for 1 hour. Let cool for 10 to 15 minutes before serving. Serves 6 to 8.

For a stronger peach flavor, use 3 cups fresh peaches peeled and sliced, mixed with 1/2 cup sugar, instead of canned peaches. Or for an easy, healthy alternative, simply serve fresh peach slices over light vanilla ice cream.