

The Secret Ingredient of Wishes

READING GROUP GUIDE

A magical story about getting lost in Nowhere and stumbling upon a place to call home.

1. Rachel's history with wishes gone wrong has left her wary of her gift. Do you see her ability to grant wishes as a blessing or a curse? If you had this ability, would you use it?
2. Sweets like pie and chocolate have been used in fiction as a vehicle for magic--why do you think food has this appeal and what food would you choose to have magical qualities?
3. What is the significance of Nowhere, NC, the town of "lost and found"?
4. Fate is a central theme in the book. How do you think Rachel's decisions regarding magic, her relationships, and initially staying in Nowhere drive her toward a potential happily-ever-after?
5. What responsibility does Rachel have to her friends and neighbors regarding granting wishes?
6. Magic creates a moral gray area for both Rachel and Catch. Do you think Rachel had the right to make a wish for Catch without her permission?
7. Rachel keeps her ability a secret from the townspeople even after learning of Catch's secret-keeping pies. How do you think the story would have changed if she had been up front about the wishes from the start?
8. Rachel has spent most of her life hoping for a way to get her brother back. What do you think of her decision in the end? Where do you think the characters go from there?

Blackberry Sour Cream Pie

Recipe

Ingredients

- 1 recipe for a single crust pie or 1 rolled refrigerated unbaked pie crust
- 1 cup sour cream
- 3/4 cup sugar
- 3 tablespoons flour
- 1/8 teaspoon salt
- 3 cups fresh blackberries or 1 (16-oz.) package frozen blackberries

Instructions

- Preheat oven to 450 degrees.
- Let frozen berries stand at room temp for 15 min.
- Meanwhile, line 9-inch pie plate with pastry dough and bake 8 minutes or until lightly browned. Cool crust on wire rack.
- Reduce oven temperature to 350 degrees.
- In a large bowl combine sour cream, sugar, flour, and salt.
- Add the blackberries and stir gently to combine.
- Spoon filling into pre-baked crust.
- To prevent over-browning, cover edge of pie with foil.
- Bake for 20-25 minutes if using fresh berries, or 50 minutes if using frozen berries. Remove foil.
- Bake 15-20 minutes more or until filling is bubbly and appears set.

Stories with a pinch of MAGIC and a dash of LOVE.



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More recipes and inspiration from the book available at <http://bit.ly/SecretsAndPies>

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