



BOOK CLUB KIT

LETTER FROM THE AUTHOR

Dear reader,

For those of us who grew up in small and sleepy towns where nothing ever happened, books were our ticket to the universe. Narnia? King Arthur's court? Mars? I visited them all and was home in time for dinner. For so many of us, these weren't pleasure trips but flights to safety. People who survived rough, tough, or lonely childhoods will tell you that books were often their only friends, their only way to escape to somewhere better, somewhere they knew they belonged.

The Lost Story is a grown-up fairy tale about kids just like that and the compassionate open-hearted adults they become. And if you ever wanted to live inside your favorite book, *The Lost Story* is also for you.

Welcome home!

Meg Shaffer



DISCUSSION QUESTIONS

1. This novel draws inspiration from *The Chronicles of Narnia*. What scenes and details reminded you of the iconic C.S. Lewis series? How were the books different from each other?
2. A key theme in *The Lost Story* is heroism. Discuss the different types of heroes, or acts of heroism, you found in the novel. What makes a character heroic?
3. How does each character in *The Lost Story* handle fear? How do they overcome it?
4. Jeremy and Rafe go missing together as boys. How does their shared experience impact their relationship with each other and the outside world at large? What did you make of the fact that their romantic relationship can exist in one world, but not the other?
5. Explore the nature of loss in this novel—the death of a loved one, a falling out with a dear friend, the loss of memory. What does *The Lost Story* suggest about the power of our own imagination in the face of grief?
6. Discuss the themes of losing and finding throughout the story. What does it mean to be lost? What does it mean to be found?
7. Jeremy returns home with the unexplainable ability to find missing people. If you had the chance to choose a special ability, what would it be?
8. In many ways, Jeremy, Rafe, and Emilie are all searching for family. What does the novel have to say about the families we aren't born into, but find along the way?
9. So much of *The Lost Story* is about storytelling. What makes a great story or fairytale?
10. Sisterhood is at the heart of Emilie and Skya's story. How are the sisters different and the same? How does the story explore how powerful the bonds of sisterhood are, even across worlds?
11. If you could ask Meg Shaffer one question about *The Lost Story*—about the writing process, the characters, or the plot—what would it be?
12. You are casting the movie adaptation of *The Lost Story*. Who do you choose to play Jeremy, Rafe, Emilie, and Skya?



PLAYLIST

“Silver Springs” - Fleetwood Mac

“Magic Man” - Heart

“Take Me Home, Country Roads” - John Denver

“Landslide” - Fleetwood Mac

“Primavera” - Ludovico Einaudi

“Rhiannon” - Fleetwood Mac

“Nightbird” - Stevie Nicks

“Labyrinth” - The Cure

“Cumberland Gap” - David Rawlings

“The Devil’s Backbone” - The Civil Wars

“Stand Back” - Stevie Nicks

“Only Time” - Enya

“The Mummers’ Dance” - Loreena McKennitt

“Lost in My Mind” - The Head and The Heart

“Written on the Sky” - Max Richter

“Fields of Gold” - Eva Cassidy

“Adiemus” - Karl Jenkins

“October” by Feverkin

“The Other Side” by Ruelle

“Nature Boy - Acoustic” by Aurora

“Into the West” by Annie Lennox

“Hide and Seek” by Claire Guerreso



RAINBERRY AND LEMON PIE

Assuming you can't make it to Shanandoah for rainberries, we've substituted blueberries into Queen Skya's favorite pie!

INGREDIENTS

1 (14 ounces) can sweetened condensed milk
¼ cup lemon juice
1½ cups fresh blueberries
2 egg yolks
2 (9 inch) pie shells, baked
8 egg whites
¼ cup white sugar
¼ teaspoon cream of tartar

Directions

Blend sweetened condensed milk and egg yolks together. Gradually add lemon juice, stirring until mixture thickens and is well blended. Gently fold in blueberries. Pour filling into baked pie shells.

In another bowl, beat room temperature egg whites with cream of tartar until foamy. Gradually add sugar, and continue beating until egg whites are stiff. Carefully spread meringue over filling, sealing the edges.

Bake at 400° F (200° C) until meringue browns, about 6 minutes. Cool. Refrigerate uneaten portions.

