

MICHELLE DE BRUIN

TOMORROW SERIES ~ BOOK THREE



Book Club Kit

DISCUSSION QUESTIONS

1. At the beginning of the story, Logan and Karen are feeling tension between their own goals and other people's expectations for them. How do Logan and Karen handle this tension? Have you ever been in this situation? What did you do? Are you happy with your choices, or there things you could have done differently?
2. Karen knows she must give up her teaching career for marriage. This is a hard choice, and one she wished she didn't have to make. Has there ever been a time in your life when you had to make sacrifices? Do you feel the sacrifice was worthwhile? Why or why not?
3. The town leaders work with each other and with Logan to find a use for the orchard. Have you ever been a part of a team? Whas it a good experience? What are some things you learned from being a member of a team?
4. Have you ever had a Nellie Akerman in your life, someone whose pain is covered by a disagreeable and demanding exterior? What is your relationship like? In what ways did Logan become her friend and help her heal?
5. When Logan travels to Chicago to visit Karen, they talk about the fact that their wedding has been delayed. Their original plan included a summer wedding, but they had to post pone it until winter. Have you ever experienced a delay in your plans? How did it make you feel? Why are seasons of waiting important?
6. Logan has trouble seeing himself the same way as others see him. Why do you think that is? Do you think this is true for most people? What did Karen have to do or say to help Logan see the truth? Is it easy or hard to listen to the truth about ourselves? Do you have a person in your life whom you trust enough to have this sort of conversation with?

7. Karen doesn't want to visit her father's grave. She feels that his crimes dishonored the family. What does Karen need to do to find freedom from her resentment? How does Logan help her?
8. Logan's Christmas gift to Karen is a bottle of perfume named Song of the Spring. What is the significance of this gift? This metaphor is woven through the last half of the story. What does it represent?
9. Karen's and Logan's new marriage is a relationship of mutual support. Each of them encourages the development and use of gifts in the other. Why is this a Biblical picture of marriage? How does God help us be supportive and encouraging in our relationships?
10. The citizens of Oswell City offer friendship to Logan as a leader, and to Karen as his wife. How does this community of friends, neighbors, and church members shape Karen and Logan? How do Karen and Logan shape them? What do you enjoy about the community in which you live?

THE MUSIC IN DREAMING OF TOMORROW

Karen is a pianist, so there is mention of a variety of classical pieces in the story. Here is a list of titles if you would like to look them up and listen to the music.

Voices of Spring Waltz, Op. 410 by Strauss
Nocturne in E Flat Major by Chopin
Nocturne in F Minor, Op. 55, No. 1 by Chopin
Prelude in C Major by JS Bach

Recipes for Karen's Luncheon Tea Party

Chicken Salad

- 1 ½ cups cold cooked chicken, diced
- 1 cup celery cut fine
- 1 cup chopped nuts
- ½ cup olives chopped

Directions: Mix all ingredients with a small amount of mayonnaise. Serve on rolls to make sandwiches.

Fruit Salad with Cream Dressing

- 6 oranges
- 6 bananas
- 6 peaches
- 1 pint strawberries
- 1 cup grapes, halved

Dressing

- 1 cup of sweet cream
- 1 Tablespoon of sugar
- Juice of one small lemon

Directions: Peel and separate the oranges. Cut into small pieces. Peel and slice the bananas. Peel and slice the peaches. Slice the strawberries. Halve the grapes. Stir the fruit together in a large bowl. For the dressing, mix all ingredients together and stir into fruit. Serve immediately.

Shortbread

1 ½ cups white sugar

1 ½ cups butter

1 ½ cups corn starch

1 ½ cups flour

Directions: cream the sugar and butter. Mix in the cornstarch and flour. Form the dough into a ball and knead until smooth. To make wedges, on an ungreased baking sheet, roll the dough into an 8 inch circle. Use a knife to cut the circle into 16 pie-shape wedges. Leave them on the baking sheet and bake at 325 degrees for 30 minutes. Cut the wedges apart if necessary and cool on a wire rack.

Recipes come from the book, *Pella's Choicest Cooking Recipes*, compiled and published by the Ladies Auxiliary of Central College, copyright 1922.

Since these recipes were designed for cookery using fire-heated stoves, the directions for shortbread are from the *Better Homes and Gardens New Cook Book*, by Meredith Corporation, Des Moines, Iowa, copyright 1989, page 120.