

MICHELLE DE BRUIN

TOMORROW SERIES ~ BOOK ONE



Book Club Kit

DISCUSSION QUESTIONS

1. Pastor Logan is shocked and saddened by the loss of his father. He valued the relationship he had with John De Witt and relied on his father's prayer support. Have you ever had anyone in your life who regularly prayed for you? What difference did you notice in your faith journey from this kind of support?
2. Karen is expecting to start a new career in Bridgewater Springs but her plans get changed. How does she handle this disappointment? Have you ever experienced unexpected changes? How did you cope with them?
3. Logan discovers the family's struggle with finances and makes the choice to stay on the farm to provide for them. Do you think he made the right choice? Why or why not?
4. How did his friend Paul guide him in this decision?
5. Logan senses a strong call to ministry which eventually conflicts with his growing feelings for Karen. How does his stay on the farm help him better understand this call to serve the Lord?
6. In what ways is God calling you to serve him?
7. Karen also senses a call to serve the Lord. How is she living this out?
8. What finally has to happen to convince Logan that Karen belongs in his life after all?
9. Each character in the story has a different response to loss. Which one is the most healthy? Why?
10. Which character can you relate to the most? Which was your favorite or your least favorite, and why?

A Benediction

Logan's job as a pastor includes the honor of blessing lives. Throughout the book, he is raising his hands over a congregation at the end of a church service to pronounce a blessing over them. A common benediction he would have used in a country church service in 1910 still applies to us today:

*The Lord bless you and
keep you
The Lord make his face
to shine upon you, and
be gracious to you.
The Lord lift up his
countenance upon you,
and give you peace.*

Cassandra De Witt's Fried Chicken

Karen learns to cook while living with the De Witt family. One of the dishes Sandy teaches her how to make is Fried Chicken.

INGREDIENTS

1 2 1/2 to 3 pound broiler-fryer chicken,
cut up
1/4 cup all-purpose flour
1 teaspoon paprika
2 tablespoons cooking oil

DIRECTIONS

Rinse the chicken and pat it dry. In a bowl, combine the flour and paprika, plus 1/2 teaspoon of salt and 1/4 teaspoon of pepper. Add the chicken pieces, a few at a time, and stir to coat.

In a 12-inch skillet, heat the oil. Add chicken, placing meaty pieces toward the center of the skillet. Cook, uncovered, over medium heat for 15 minutes, turning to brown evenly. Reduce the heat, cover tightly. cook for 25 minutes. Uncover and cook for 5 to 10 minutes more or until the chicken is tender and no longer pink. Drain on a paper towel.

Makes 6 servings.