THE HERD
A NOVEL
ANDREA BARTZ
AUTHOR OF THE LOST NIGHT

“Perfect for fans of Big Little Lies.”
—The Washington Post

BOOK CLUB KIT
DISCUSSION QUESTIONS

1. What did you think of the friendships between the four women in the novel? Do you have similar friendships in your life?

2. What role do you think ambition played in their relationships? Did it make them more supportive of each other, or more competitive? Or a combination of both?

3. Eleanor founded the Herd to be a space for women to come together to be mutually supportive. Do you think it is important for our society to have women-only spaces? Why or why not?

4. The Herd has many detractors, including an online group called “Antiherd” that often evinces vitriolic hate towards Eleanor in particular—and toward women in general. To what do you attribute the current rise of online harassment and misogyny? Do powerful women experience more harassment than powerful men? Are women held to different standards?

5. Throughout the novel, both Hana and Katie seem unsure of their relationship. What do you think of their relationship as sisters and what factors contribute to its closeness—and shakiness?

6. What do you think of the pressure Eleanor felt to maintain a perfect public image? Have you ever felt that way? How did you feel about Eleanor when you learned the secret she'd been trying to protect?

7. What did you think when you found out what happened to Katie in Michigan? How did her desire to make up for her mistakes influence her choices throughout the novel?

8. As the novel progresses, we discover that Hana, Katie, Mikki, and Eleanor are all hiding incredibly important pieces of themselves from each other. What were the dynamics that made it so difficult to be vulnerable in their friendships?
RECIPE: GREEN JUICE

SERVES: 2 large glasses

WHAT YOU’LL NEED
- 2 cucumbers (peeled)
- 5-6 sprigs of fresh basil
- 2 mint leaves
- The juice of 2 grapefruits
- 1 cup of cold water
- 1 tbs. coconut sugar
- ¼ cantaloupe

INSTRUCTIONS
1. Place all of the ingredients into a food processor and blend until completely smooth.
2. Place a mesh strainer over a medium-sized bowl (mine latched on so it made the process a bit easier). Then lay a cheesecloth over the top.
3. Pour the juice mixture over the cheesecloth then pick up the outside edges of the cloth and bring together, then squeeze the pulp to release any remaining juice.
4. Once finished, either serve immediately or refrigerate.
RECIPE: HOMEMADE SOFT PRETZELS

SERVES: 8

WHAT YOU’LL NEED
• 1 ½ cups water, warm
• 1 tablespoon salt
• 1 tablespoon sugar
• 1 packet active dry yeast
• 4 ½ cups flour
• 3 tablespoons oil, divided
• ⅔ cup baking soda
• 2 eggs, beaten
• Coarse salt

INSTRUCTIONS
1. In a bowl, mix water, salt, and sugar until combined. Add yeast, and let rest 5 minutes until yeast starts to foam.
2. Add flour and 2 tablespoons of oil, and mix thoroughly until a dough forms.
3. Remove the dough and use the remaining oil to cover the bowl.
4. Cover bowl with plastic wrap, and leave in a warm place for 1 hour.
5. Preheat oven to 450°F (230°C).
6. Cut dough into 8 pieces and roll them out into thin ropes, twisting the two ends to form a pretzel shape.
7. Add baking soda to a large pot of water, and bring to a rolling boil. Boil each pretzel for 30 seconds per side.
8. Transfer pretzels to a baking sheet, brush with egg wash, and sprinkle with salt. Bake for 10-15 minutes, until golden brown.
RECIPE: JALAPEÑO POPPER DOGS

SERVES: 4

WHAT YOU’LL NEED
• 12 extra large jalapeños
• 8 slices American cheese
• 4 thin hot dogs, halved lengthwise
• 4 hot dog buns
• Mustard, for serving

INSTRUCTIONS
1. Heat grill to high. Slice tops off jalapeños, then cut off bottoms where they start to narrow. Using a paring knife, dig out seeds and ribs of each pepper to form a hollow tube.
2. Break cheese into rectangles the same width as hot dogs. Place a few pieces on a halved hot dog, then place the other half of the dog on top to re-form the hot dog with cheese in the center.
3. Stuff hot dogs into jalapeño tubes. (Depending on how big the jalapeños are, you should be able to put 2 or 3 around each hot dog.)
4. Grill, charring jalapeños on all sides and warming the dogs, but remove from heat before too much cheese spills out. Serve on hot dog buns with mustard.