

New York Times bestselling author of

— *LILAC GIRLS* —

MARTHA HALL KELLY

LOST ROSES

Book Club
Kit





LOST ROSES

A NOTE FROM MARTHA HALL KELLY

Dear Readers,

Since the day I finished *Lilac Girls*, I began researching and writing my second novel, *Lost Roses*. To bring the story alive for readers, I traveled to Russia and explored everything from the Tsar's palaces to rustic villages; I visited Long Island, New York and peeked past the privacy hedges of Southampton's tony Gin Lane into the famous shingle-style cottages and estates; and in France I discovered a lovely, little-known Russian part of Paris, long fallen from public view.

Like *Lilac Girls*, *Lost Roses* is based on a heartbreaking true story of love and loss that, I believe, is remarkably relevant today—a saga of desperate immigrants, a world in turmoil, and three strong women who are pushed to the limit, determined to survive.

There's so much for book clubs to talk about with *Lost Roses*: The unshakable bond of sisters. How did the main characters' mothers affect their decisions? Is it better to never have anything of value rather than see all you have taken and destroyed? To help encourage and foster discussion and fun at your book club meeting you will find food and drink recipe suggestions inspired by the book, a music playlist, and photos of historical figures who inspired many of the characters.

I would love to hear from you about your book club's experience. Please share your photos and thoughts with me on social media!

All the best,

Martha Hall Kelly



LOST ROSES

DISCUSSION QUESTIONS

1. You meet three very different heroines in *Lost Roses*: Eliza, Sofya, and Varinka. With whom did you most identify and why?
2. Mother-daughter relationships play a vital role in *Lost Roses*. How did these relationships impact Eliza, Sofya, and Varinka's lives? Compare Eliza's mother to Varinka's. Were they both good mothers? In what ways? How did Sofya's stepmother, Agnessa, affect Sofya and Luba emotionally? How did their mother's legacy play a continuing role in their lives?
3. Caroline Ferriday, the protagonist of *Lilac Girls*, is a teenager in *Lost Roses*. Eliza's real-life relationship with her daughter Caroline evolves over the course of the book. What did you like/not like about their portrayal?
4. Luba, whose name symbolizes love, is a key character in *Lost Roses*. Did you feel she was an important character in the story? What do you think of the author's decision to open and close the novel with Luba's voice?
5. Sofya had to make some impossible choices in the novel—choosing to leave her family, and then her child, in order to try to save them. How did you feel about her decisions? Did you agree with them? Why or why not?
6. Varinka and Taras have a complicated relationship. Did you find it compelling? Do you believe she loved Max? Why or why not? Were you shocked by the twist in her ending?
7. How did you feel when Eliza had a second chance to experience love with Merrill? Did you believe in their friendship and then love affair?
8. Were you satisfied with Sofya and Cook's reunion? How do you imagine their relationship evolved after the novel ended?
9. Is there a particular scene in *Lost Roses* that has stayed with you? What will you remember most about this novel?
10. Did you learn new things about this period in history? Do you plan to read more—fiction or nonfiction—about the Russian Revolution?



LOST ROSES

HISTORICAL PHOTOS



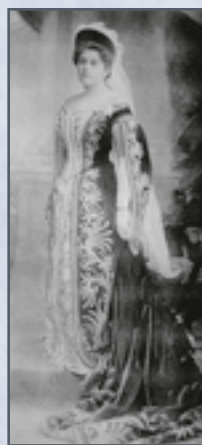
Eliza and Henry Ferriday as newlyweds



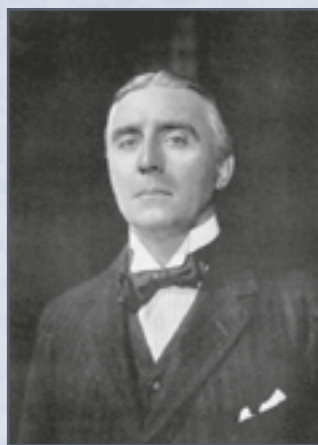
Eliza Ferriday and young Caroline



Young Tsarina, Alexandra Feodorovna



The Tsarina's dear friend
Anna Vyrubova



EH Sothern, Julia Marlowe's
husband and acting partner



Julia Marlowe, Caroline Ferriday's
acting mentor and Eliza Ferriday's
dear friend, as Mary Tudor



LOST ROSES

HISTORICAL PHOTOS



Tsar Nicholas II of Russia



Russian royal family (pre-Alexi)



Tatiana Romanov holds her French bulldog Ortipo, with sister Anastasia



Eliza's friend Princess
Julia Dent Cantacuzene



Le Chabanais brothel's Madam
Kelly (Alexandrine Joannet)



Countess Edith Sollohub,
inspiration for Sofya Streshnayva



LOST ROSES

FOOD AND DRINK IDEAS FOR YOUR BOOK CLUB EVENT

CRISPY BUTTERSCOTCH COOKIES

Sofya's favorite Woolsey recipe.

INGREDIENTS:

- 2 1/2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt, if using unsalted butter
- 1 cup of butter, softened
- 1 1/4 cups white granulated sugar
- 1/4 cup packed brown sugar
- 1 1/2 teaspoon vanilla
- 1 egg
- 2 cups butterscotch baking chips

INSTRUCTIONS

1. Preheat the oven to 375 degrees.
2. Cream together your butter and sugar until it's light and fluffy.
3. Add in the egg and vanilla, mixing thoroughly. Beat in the flour, baking soda, and salt.
4. When that is done, fold in the two cups of butterscotch baking chips by hand and prepare to put them on some parchment paper lined cookie sheets.
5. Roll a heaping tablespoon of cookie dough into a ball, 12 per cookie sheet.
6. Take a glass and using the bottom, flatten out each cookie. If the cookie sticks, start wetting the bottom of the glass with water, they will come right off.
7. Flatten each of them as much as you can. This is a dry dough, no sticky chewiness going on here—but it's just wet enough to make perfect little flat cookie patties.
8. Bake at 375 for 9 to 11 minutes, until golden brown. Cool on the sheets completely.

WARNING:
completely
addicting!



Credit: TheKitchenMagpie.com



LOST ROSES

FOOD AND DRINK IDEAS FOR YOUR BOOK CLUB EVENT

BEEF STROGANOFF

A Streshnayva family favorite. Just the scent of this recipe brings you right to St. Petersburg.

Serves: 6

INGREDIENTS:

- 2 pounds beef round steak, cut into thin strips
- salt and pepper to taste
- 4 tablespoons butter, divided
- 2 cups sliced mushrooms
- 1 large onion, sliced
- 2 cloves garlic, minced
- 1/4 cup all-purpose flour
- 3 cups beef broth
- 2 teaspoons Worcestershire sauce
- 1 teaspoon Dijon mustard
- 1 teaspoon paprika
- 1/2 cup sour cream
- 10 ounces cooked egg noodles

INSTRUCTIONS

1. Slice the beef across the grain into thin strips. Salt and pepper the beef to taste.
2. Melt 2 tablespoons of the butter in a large skillet over medium-high heat.
3. Sear the beef strips until browned on all sides. Remove from pan to a plate and set aside.
4. Melt the remaining 2 tablespoons of butter in the same skillet.
5. Cook the mushrooms, onions, and garlic until tender.
6. Sprinkle the flour over the cooked vegetables in the skillet and stir for one minute.
7. Turn the heat to low and whisk in the
8. Allow the broth mixture to come to a simmer and thicken.
9. Once the mixture has thickened, stir in the Worcestershire sauce, Dijon mustard, paprika, and sour cream.
10. Stir in the reserved strips of beef and simmer over low heat for 5 minutes.
11. Serve over hot cooked egg noodles.



Credit: TheSaltyMarshmallow.com



LOST ROSES

FOOD AND DRINK IDEAS FOR YOUR BOOK CLUB EVENT

ROSE MERINGUES

These are beautiful and easy to make!

INGREDIENTS:

- 4 egg whites
- 3/4 cup caster sugar
- 1/2 teaspoon rose water
- Pink gel food coloring optional

INSTRUCTIONS

1. Preheat the oven to 200 degrees.
2. Whip the egg whites on high speed with an electric mixer until stiff peaks form.
3. Gradually, and very slowly, add the sugar, while continuing to whip. The mixture should be very stiff and glossy.
4. Add the rose water and 1-2 drops of food coloring (if using) to a small bowl, and fold about a cup of the meringue in.
5. Transfer the mixture back into the meringue, and fold gently to combine until color is evenly distributed.
6. Pipe rosettes onto parchment lined baking sheets, and bake for about 1 1/2 hours or until the meringues are very dry and peel off the parchment easily.



Credit: LepPetiteEats.com



LOST ROSES

FOOD AND DRINK IDEAS FOR YOUR BOOK CLUB EVENT

WHITE RUSSIAN

Not exactly low calorie, but my all-time favorite scrumptious cocktail.

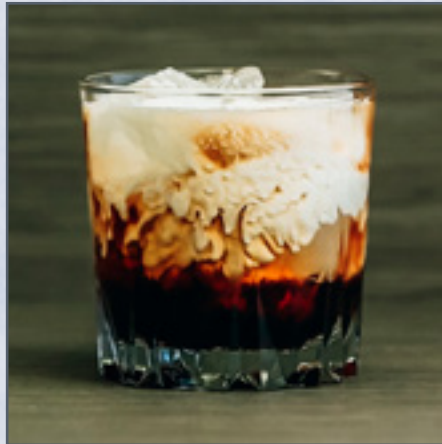
INGREDIENTS:

- 2 ounces Vodka
- 1 ounce Kahlúa
- Heavy cream

INSTRUCTIONS

1. Add the vodka and Kahlúa to an Old-Fashioned glass with ice.
2. Top with a large splash of heavy cream and stir.

Credit: Liquor.com



FRENCH 75

This elegant drink dates to World War I, created at the New York Bar in Paris. The champagne makes it so festively French.

INGREDIENTS:

- 2 ounces London dry gin
- 3/4 ounce fresh lemon juice
- 3/4 ounce simple syrup
- 2 ounces Champagne
- Long spiral lemon twist (for serving)

INSTRUCTIONS

1. Combine gin, lemon juice, and simple syrup in a cocktail shaker.
2. Fill shaker with ice, cover, and shake vigorously until outside of shaker is very cold, about 20 seconds.
3. Strain cocktail through a Hawthorne strainer or a slotted spoon into a large flute.
4. Top with Champagne; garnish with lemon twist.

Credit: BonAppetit.com





LOST ROSES

FOOD AND DRINK IDEAS FOR YOUR BOOK CLUB EVENT

VODKA IN ICE BLOCK WITH FROZEN FLOWERS

Looks especially pretty with roses!

INSTRUCTIONS

1. To start, grab an empty, 1/2-gallon juice or milk carton.
2. And cut off the section above the carton's shoulder.
3. Next, grab a (750 ml) bottle of vodka out of your file cabinet, and remove its label.
***Tip: If the label won't come off easily, use a hair blower to melt the glue.**
4. Place the bottle in the carton.
5. Now, head outside and clip some evergreen twigs and colorful flowers.
6. Stuff the clipped greens and flowers between the bottle and the walls of the carton.
7. Then add water to within one 1/2-inch of the carton's rim.
8. Freeze the works until solid—4 to 8 hours.
9. Immediately before serving, peel away the carton.
***Tip: When pouring ice-encased vodka, always use a napkin. The napkin will prevent the bottle from slipping out of your hand.**

Credit: : AGardenForTheHouse.com





LOST ROSES

MUSIC PLAYLIST INSPIRED BY THE NOVEL

1. “The Chain” by Ingrid Michaelson
This song reminds me of Sofya and her husband, Afon.
2. Tonya and Yuri Arrive at Varykino from Dr. Zhivago: Original Motion Picture Soundtrack
This whole soundtrack was helpful in bringing Russia to life, but the middle part of this track gives such a positive feeling of Russia in that period.
3. “Baby Now That I’ve Found You” by Allison Kraus
Great bittersweet love song, sums up Eliza and Merrill pretty well, I think.
4. “Les Choristes” by Bruno Coulais
Love how this evoked French scenes.
5. “It’s Raining Men” by The Weather Girls
Nothing better to stir up a badass scene.
6. “The Sun” by Parov Stelar
This is such an optimistic song, really helped me get Sofya to Paris.
7. “Time Lapse” by Michael Nyman
I became obsessed with this song after seeing Heavenly Bodies at the Met. Feels like old Russia to me.

July 1917

Dearest Eliza,

Had my first trip
up this morning, with an
instructor. Fairly simple
getting up to 3200-feet, some

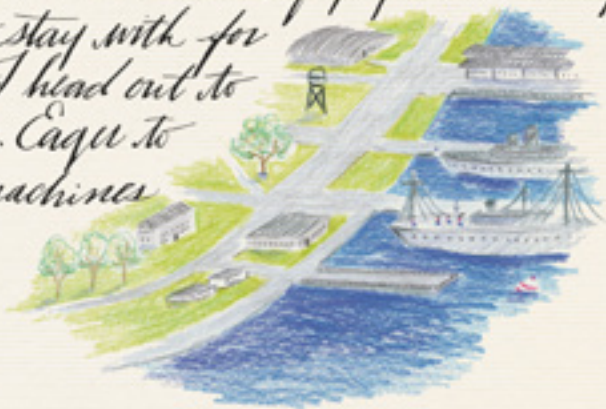


pockets of rough air but
a glorious harbor view.



We made a pretty landing
having been up only 18 minutes.

Other than knowing my life will officially
start when I come home to you, the only
other thing I know is that flying is something
I want to stay with for
sometime. I head out to
France soon. eager to
see their machines
there.



FOR MORE, PLEASE VISIT MarthaHallKelly.com

