

Book Club Kit



DISCUSSION QUESTIONS

1. There's a lot of discussion in this book about "dating deal-breakers." Do you believe in deal-breakers? Do you have any of your own?
2. How does *Love Your Life* subvert the typical "happy ending" we often see in romance novels?
3. On paper, Ava and Matt couldn't be less compatible. What do you think allows them to work so well together? Do you think you'd be able to overcome those differences if you were in their shoes?
4. Which *Love Your Life* character is your favorite and why?
5. Both Ava and Matt have complicated family histories. How does each of them find substitutions for the familial structures missing in their lives? What do you think Kinsella is saying about the different forms family can take?
6. Ava and Matt's friends prove to be a vital resource. How do their friendships enhance each other's lives? Can you give some examples of where they supported each other?
7. Ava and Matt learn that with relationships come a certain amount of compromise. Discuss what they had to adjust for one another. Have you had to compromise in any of your relationships? If so, how?
8. Ava develops a friendship with Matt's grandfather. What does his story teach Ava about Matt's family?
9. Throughout much of the novel, Ava has many wonderful ideas but lacks follow-through. This finally changes at the end. What made her change, and why do you think she felt stuck in the past? Have you ever felt that way?
10. Ultimately, do you think that opposites attract?

_____ -LAND: A GUIDEBOOK

(NAME)

In *Love Your Life*, Matt and Ava's friends give them guidebooks to "Ava-Land" and "Matt-Land" so they can understand each other better. Use the worksheet below to make your own!

- The national anthem of _____ -Land is _____.
- Residents of _____ -Land value _____ and _____ above all.
- Staples of _____ -Land's cuisine include _____, _____, and _____.
- The national dress typically consists of _____.
- Commonly spoken languages in _____ -Land include _____, _____, and _____.
- The following are strictly banned in _____ -Land: _____, _____, and _____.
- Circle one: Morning Person Night Owl

RECIPES

Topher's Garlic Butter Steak

Ingredients:

- 2 tablespoons butter, softened and divided
- 1 teaspoon minced fresh parsley
- ½ teaspoon minced garlic
- ¼ teaspoon reduced-sodium soy sauce
- 1 beef flat iron steak or boneless top sirloin steak (¾ pound)
- ⅛ teaspoon salt
- ⅛ teaspoon pepper

Directions:

1. Mix 1 tablespoon butter with parsley, garlic, and soy sauce.
2. Sprinkle steak with salt and pepper.
3. In a large skillet, heat remaining butter over medium heat.
4. Add steak; cook until meat reaches desired doneness: for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°, 4-7 minutes per side.
Serve with garlic butter.

RECIPES

Maud's Birthday Cake

Ingredients:

For the Frosting:

- 2 large eggs, room temperature
- 2 cups granulated sugar
- ½ cup cocoa powder
- 1 teaspoon instant coffee powder
- ½ teaspoon salt
- 1 cup hot water
- 2 ½ cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 cup vegetable oil
- 1 cup buttermilk
- 1 tablespoon pure vanilla extract

For the Frosting:

- 1 ½ cups unsalted butter (3 sticks)
- 6 cups confectioner's sugar
- ¾ cup cocoa powder
- 1 tablespoon pure vanilla extract
- ¼ cup milk

Directions:

For the Cake:

1. Preheat oven to 350 degrees and spray three 9-inch round pans with non-stick baking spray.
2. Add eggs and sugar to bowl of your stand mixer and beat on high speed for 2–3 minutes.
3. While mixture beats, add cocoa powder, instant coffee powder, and salt to hot water. Add that mixture to the eggs and sugar.
4. Next, slow down mixer and add flour, baking soda, and baking powder. Then, add vegetable oil, buttermilk, and vanilla extract to the mixer and beat until just combined. Batter will be sort of thin, but this is normal.
5. Evenly add cake batter to all three pans and bake for 22–25 minutes or until a toothpick inserted in the center comes out clean.
6. Allow to rest for 10 minutes before removing from pans to cool completely

For the Frosting:

1. Add butter, confectioner's sugar, and cocoa powder to bowl of mixer and mix on high speed until smooth.
2. Add in vanilla extract and milk until frosting is fluffy and smooth.
3. Cover the top of each layer of cake with frosting, then stack them on top of one another, frost the entire cake, and serve.

SARIKA'S FAVORITE ROMCOMS

Maid in Manhattan
Always Be My Maybe
Love Actually
10 Things I Hate About You
Sleepless in Seattle

The Lovebirds
13 Going on 30
When Harry Met Sally
The Big Sick
The Incredible Jessica James

NELL'S PUNK ROCK PLAYLIST

"I Wanna Be Sedated" by The Ramones
"Anarchy in the UK" by Sex Pistols
"Basket Case" by Green Day
"What's My Age Again?" by Blink-182
"TV Party" by Black Flag
"Holiday in Cambodia" by Dead Kennedys
"I Fought the Law" by The Clash
"Los Angeles" by X