



ONE NIGHT AT THE LAKE

BETHANY CHASE

*Book
Club Kit*

BOOK CLUB KIT

DISCUSSION QUESTIONS

1. "Once love is forged nothing can destroy it." Throughout the novel, love is something that morphs, dissolves, destroys, and repairs; there is familial love, romantic love, platonic love, and sexual feelings. What do you think Bethany Chase is trying to say about the nature of love through the lens of her characters and their stories?
2. Discuss how the lake is like a character on its own. How do the descriptions of the lake change between the two timelines?
3. Do you think that June betrayed Leah and did you agree with the idea put forth that love knows no bounds within the constraints of marriages, friendships, etc.? Which is worse: the betrayal of a partner, or of a best friend?
4. Discuss the ways in which Leah and June were similar and different; how did they both bring out different sides of Ollie?
5. How did you interpret Ollie's continued defense of Caleb? Was he cutting him too much slack? Do you think it's possible to strike a balance between holding someone responsible for their actions and having a responsibility to be on their side?
6. On page 174, Chase writes, "A death that's an accident hurts in a uniquely awful way."
7. How did the dual narratives affect the plot reveals? Were you surprised by what really happened with Leah the night that changed it all?
8. By the end of the book, were you convinced that Ollie and June's love transcended their emotional hold-ups over Leah?
9. Have you ever been betrayed? Have you ever forgiven or been forgiven for a betrayal?

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INGREDIENTS FOR 12 SERVINGS:

FOR THE PORK:

- 6 tablespoons paprika
- 3 tablespoons granulated sugar
- Scant tablespoon onion powder
- Kosher salt and coarsely ground pepper
- 1 10-to-12-pound boneless pork shoulder or Boston butt, rinsed, and dried
- 12 soft hamburger buns, split

FOR THE BARBECUE SAUCE:

- 2 cups ketchup
- 1/4 cup packed light brown sugar
- 1/4 cup granulated sugar
- Freshly ground pepper
- 1 1/2 teaspoons onion powder
- 1 1/2 teaspoons dry mustard
- 2 tablespoons fresh lemon juice
- 2 tablespoons Worcestershire sauce
- 1/2 cup apple cider vinegar
- 2 tablespoons light corn syrup



PULLED PORK BBQ RECIPE

INSTRUCTIONS:

Using a gas grill, preheat to high on one side; put soaked wood chips in a smoker box. Once smoking, reduce the heat to maintain 275°F and cook the pork, covered, on the cooler side of the grill. Make the barbecue seasoning: mix the paprika, sugar, and onion powder in a bowl. Transfer 3 tablespoons of seasoning to a separate bowl, add 2 tablespoons salt, and 3 tablespoons pepper—and massage onto the pork, reserve the remaining seasoning. Cover with plastic wrap and refrigerate at least 2 hours or up to 1 day. Prepare the wood chips: soak 6 cups wood chips in water for about 15 minutes, then drain. (Don't oversoak, or the wood will snuff out the fire). Light the grill: fill a smoker or kettle grill with charcoal and light. When the coals are mostly white, spread them out with tongs. Spread 1/2 cup of the wood chips over the coals (use 1 cup for a kettle grill). The temperature of the grill should be about 275°F. Cook the pork: place fat-side down on a rack in the smoker or on the grill, rotating pork every hour or so until a thermometer inserted into the center registers 165°F, about 6 hours total. As the pork cooks, add more charcoal and wood chips to keep the temperature between 250 °F and 275°F and to maintain the smoke level. Meanwhile, mix the ketchup, 1 cup water, both sugars, 1 1/2 teaspoons pepper, onion, and mustard powders, lemon juice, Worcestershire sauce, vinegar, corn syrup, and 1 tablespoon of the remsinh barbecue seasoning in a saucepan over high heat. Bring to a boil, stirring, then reduce the heat to low and simmer, uncovered—stirring occasionally—for at least 2 hours. Let cool, then reheat on the grill when ready to use. Transfer the pork to a rimmed baking sheet, you'll want to catch all the flavorful juices, and let stand until cool enough to touch. Shred into bite-size pieces, pile on a platter, and pour any juices from the baking sheet on top. Mound the pork on bun bottoms, paint with a little barbecue sauce, top with slaw, and cover with the bun tops. The best sandwich ever!

CREDIT: FOODNETWORK.COM

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CLASSIC COLESLAW RECIPE

INGREDIENTS FOR 8 SERVINGS:

- 1 cup mayonnaise
- 1½ tablespoons apple cider vinegar
- 1 tablespoon honey
- ¾ teaspoon celery seeds
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ½ medium green cabbage, very thinly sliced (about 4 cups)
- ½ medium red cabbage, very thinly sliced (about 4 cups)
- 2 medium carrots, peeled, julienned, or grated



INSTRUCTIONS:

Whisk mayonnaise, vinegar, honey, celery seeds, salt, and pepper in a large bowl to combine. Add green and red cabbage and carrots to dressing and toss to coat. Cover and chill until ready to serve.

CREDIT: BONAPPETIT.COM

BOOK CLUB KIT

PERFECT POTLUCK POTATO SALAD RECIPE

INGREDIENTS FOR 8 SERVINGS:

- 2 lbs russet potatoes
- 1 cup mayonnaise
- 4 teaspoons sweet pickle relish
- 4 teaspoons white sugar
- 2 teaspoons chopped white onion
- 2 teaspoons prepared mustard
- 1 teaspoon white wine vinegar
- 1 tablespoon minced celery
- 1 teaspoon minced pimento
- 1/2 teaspoon shredded carrot
- 1/4 teaspoon dried parsley
- 1/4 teaspoon ground black pepper
- Salt to taste



INSTRUCTIONS:

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool, and chop. In a large bowl, combine the potatoes, mayonnaise, sweet pickle relish, sugar, onion, mustard, vinegar, celery, pimentos, carrot, parsley, pepper, and salt. Mix well, chill, and serve.

CREDIT: [ALLRECIPES.COM](https://www.allrecipes.com)

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PASTA SALAD RECIPE

INGREDIENTS FOR 6 SERVINGS:

- 1 pound tri-colored spiral pasta
- 6 tablespoons salad seasoning mix
- 1 (16 ounce) bottle Italian-style salad dressing
- 2 cups cherry tomatoes, diced
- 1 green bell pepper, chopped
- 1 red bell pepper, diced
- 1/2 yellow bell pepper, chopped
- 1 (2.25 ounce) can black olives, chopped



INSTRUCTIONS:

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water, and drain. Whisk together the salad spice mix and Italian dressing. In a salad bowl, combine the pasta, cherry tomatoes, bell peppers, and olives. Pour dressing over salad, toss, and refrigerate overnight.

CREDIT: [ALLRECIPES.COM](https://www.allrecipes.com)

INGREDIENTS FOR 1 SERVING:

- 3/4 glass super-chilled white wine (very, very cold!)
- 1/4 glass super-chilled club soda (again: very, very cold!)
- Slice of lime



INSTRUCTIONS:

Fill a wine glass halfway with the super-chilled wine—the glass should frost and that's when you know your wine's cool enough. Splash in the club soda until the glass is three-quarters full. (Note: You can also use ginger ale or lemon lime soda!) Then take a slice of lime and put it on the rim of the glass.

CREDIT: [FOODNETWORK.COM](https://www.foodnetwork.com)

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APPLE PIE RECIPE



INGREDIENTS FOR 8 SERVINGS:

- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 3 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 6 to 7 cups thinly sliced peeled tart apples
- 1 tablespoon lemon juice
- Pastry for double-crust pie (9 inches)
- 1 tablespoon butter
- 1 large egg white

INSTRUCTIONS:

In a small bowl, combine the sugars, flour, and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat. Line a 9" pie plate with bottom crust; trim even with edge. Fill with apple mixture; dot with butter. Roll remaining crust to fit top of pie; place over filling. Trim, seal, and flute edges. Cut slits in crust. Beat egg white until foamy; brush over crust. Sprinkle with sugar. Cover edges loosely with foil. Bake at 375°F for 25 minutes. Remove foil and bake until crust is golden brown and filling is bubbly, 20-25 minutes longer. Cool on a wire rack.

CREDIT: TASTEOFHOMES.COM

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FRESH LEMONADE RECIPE

INGREDIENTS FOR 1 1/2 QUARTS:

- 1 cup freshly squeezed lemon juice (5 to 6 lemons)
- 1/2 to 3/4 cup superfine sugar, to taste
- 1 cup crushed ice
- 4 cups water



INSTRUCTIONS:

Place all the ingredients in a blender and process until completely smooth.
Serve over ice.

CREDIT: FOODNETWORK.COM

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FINGER LAKE FUN FACTS

1. Seneca Lake was made over millions of years as ice gouged a chasm in the softer earth.
2. Seneca Lake is the biggest of the Finger Lakes at 38 miles long.
3. Finger Lakes like Canandaigua and Keuka are smaller and shallower, so they stay warmer for longer and thus tend to be more socially oriented.
4. In the Finger Lakes wine region, the minerality of the soil, along with the late springs and lingering fall warmth generated by the enormous water mass, combine to create an ideal viticulture environment.
5. Due to the enormous water mass of the lakes, Seneca in particular, the Finger Lakes area has a microclimate similar to coastal areas: it stays warmer longer in the fall, relative to its latitude, and likewise takes a long time to warm up in the spring. Once the water mass warms or cools, it affects the temperature of the surrounding area.
6. Seneca Lake is known as the lake trout capital of the world.
7. New York is the third largest apple-producing state in the USA, and Wayne County is the largest apple-producing region in the state. It hosts the Apple Tasting Tour annually.
8. It's possible to circumnavigate the globe by starting in Seneca Lake. The existing canal system connects the lake to the Atlantic Ocean.

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INTO THE MYSTIC

by Van Morrison

ONLY THE GOOD DIE YOUNG

Billy Joel

SOULSHINE

Gov't Mule

BOOM, LIKE THAT

Mark Knopfler

TEACH YOUR CHILDREN

Crosby, Stills, Nash & Young

LANDSLIDE

Fleetwood Mac

MUSIC PLAYLIST

inspired by the novel

MIDNIGHT IN HARLEM

Tedeschi Trucks Band

BUTTERFLIES

Kacey Musgraves

LENNY

Stevie Ray Vaughan

BREAKERS ROAR

Sturgill Simpson

WHISKEY AND YOU

Chris Stapleton



ONE NIGHT
AT THE
LAKE

A NOVEL