

SKYE FALLING

MIA MCKENZIE

BOOK CLUB KIT



DISCUSSION QUESTIONS

1. What is Skye's responsibility to Vicky when they first meet? What initially motivates Skye to pursue a relationship? How does this change over time?
2. Skye seems to have a love-hate relationship with Philadelphia. What complicates her feelings?
3. How does gentrification affect the characters in the novel?
4. "Chosen families," or groups of friends who fill the family role for each other, are important for many queer people—and for anyone who has felt unsupported (or worse) by their biological family. Who is in Skye's chosen family at the beginning of the novel? What about at the end? Who do you consider yours?
5. In a conversation with Viva about who would take care of her if she got sick, Skye says, "People take care of their parents, partners, and kids and that's it." Do you agree with her? Why or why not?
6. What are the roots of Skye's issues with her mother? Do you think her mother deserves forgiveness?
7. How does Vicky help Skye come to terms with her past?
8. Skye spent much of her past (and spends some of her present) "testing" people to see whether they truly care about her. What makes her do this, even unconsciously? How does she finally come to understand this?
9. Although Viva can see Skye's shortcomings as a friend, she sticks by her. Tasha and Skye, on the other hand, are no longer friends. How do you know when it's time to walk away from a friendship? How do you know when you need to stay?
10. Viva tells Skye, "Nostalgia is good for us." Do you agree? How do we balance appreciating the past and living in it or dwelling on it?
11. How do Skye's friends and family help fill gaps in her memories of the past? How have your friends and family helped remind you of things you've forgotten?
12. A major theme of *Skye Falling* is the importance of community. Discuss the different communities in the novel, and how the members support each other. Do you think people need community to survive?
13. Do you think it was Skye's responsibility to tell Faye about Nick? If so, when do you think she should have done it?
14. How has each character changed by the end of the novel?



SKYE AND VICKY'S HALF-PEPPERONI, HALF-HAWAIIAN PIZZA

Pay homage to Skye and Vicky's delicious lunch compromise!

Note: Best served with two ice-cold root beers.

INGREDIENTS:

FOR THE PIZZA DOUGH:

- 1 $\frac{3}{4}$ to 2 $\frac{1}{4}$ cups — all-purpose flour
- 1 envelope — Fleischmann's® RapidRise® Yeast
- 1 $\frac{1}{2}$ tsp. — sugar
- $\frac{3}{4}$ tsp. — salt
- $\frac{2}{3}$ cup — very warm water 120° to 130°F
- 3 tbsp. — olive oil

FOR THE PIZZA

- $\frac{1}{2}$ to 1 cup — pizza sauce
- 2 cups — shredded mozzarella cheese
- 6 oz. — Canadian bacon or ham, diced
- 4 strips — bacon, cooked and crumbled or ham, diced
- 6 oz. — Canadian bacon or ham, diced
- 1 x 8 oz. — can pineapple, drained and diced
- 1 package — pepperoni

INSTRUCTIONS:

1. Preheat oven to 450°F.
2. Whisk together 1 cup flour, yeast, sugar, and salt in a large bowl. Add oil to the water and pour into dry ingredients. Stir until well blended, about 1 minute. Gradually add enough remaining flour to make a soft dough.
3. Dough should form a ball and will be slightly sticky.
4. Knead dough on a floured surface, adding additional flour if necessary, until smooth and elastic, about 4 minutes.
5. Cover and rest the dough for 10 minutes.
6. Stretch and pat dough with floured hands to fill greased 12-inch pizza pan or baking sheet.
7. Spread with pizza sauce. Top with cheese. Spread Canadian bacon, bacon, and pineapple over one half, then pepperoni over the other half.
8. Bake on lowest oven rack for 12 to 15 minutes, until cheese is bubbly and crust is browned.
9. Cool just a minute or so before slicing and serving.

VIVA'S PASTELILLOS DE GUAYABA

Hungry for brunch at Viva's B&B? Try your hand at her famous pastelillos de guayaba (guava pastries).

INGREDIENTS:

FOR THE EGG WASH

- 1 large — egg yolk, separated and white discarded (or save for another recipe)
- 1 tbsp. — water

FOR THE PASTELILLOS DE GUAYABA

- 8 oz. — guava paste (not jelly)
- 1 tbsp. — water
- 1 cup — powdered sugar (icing sugar) for topping, optional

INSTRUCTIONS:

Preheat your oven to 400°F. Line one or two sheet pans with parchment paper or silicone baking mats.

Prep the egg wash and guava paste

1. Whisk together the egg yolk and water to create the egg wash. Set aside.
2. Slice the paste a ½-in.-thick x 2–2½-in. long, then set the guava aside while you roll out your puff pastry.

Roll out and fill the puff pastry dough

1. Use a heavy rolling pin to roll the puff pastry dough out into a large rectangle—approximately 10 x 7 in. if using two puff pastry sheets, or 20 x 14 in. if using homemade puff pastry.
2. Use a very sharp knife to cut the puff pastry into 3 x 6-in. rectangles.
3. Cut straight down, don't saw through the dough, or the puff pastry layers will get stuck together and won't rise properly in the oven.
4. Place a slice of guava paste on one side of the puff pastry rectangle, leaving a ½–¾-in. margin.
5. Lightly brush a small amount of the egg wash in the margin you left between the slice of guava and the edge of the dough.

6. Fold the puff pastry rectangle in half to cover the guava paste and press down with your finger to seal the edges together.

Bake, then sugar the pastelillos de guayaba

1. Transfer your sealed pastelillos de guayaba to the prepared sheet pan leaving at least 1 in. between each pastry.
2. Brush a light glaze of the egg wash over the tops of each pastelillo. Be careful not to brush too much egg wash or it could run off the sides and prevent layers of the puff pastry from rising.
3. Bake the pastelillos de guayaba for 20 minutes, or until puffy, flaky, and golden brown.
4. Once baked, carefully transfer them to a cooling rack to cool completely.
5. Sift a generous amount of powdered sugar over the pastries after they've cooled completely. The pastries can also be left plain.
6. Enjoy the pastelillos de guayaba with café con leche or your beverage of choice.

PHILLY WATER ICE

Pretend its summer in Philly with the city's favorite ice-cold treat.

INGREDIENTS:

- 2 cups — water
- 1 cup — sugar
- 1 tsp. — lemon juice
- 1 tsp. — flavoring

INSTRUCTIONS:

1. Gently simmer water and sugar in a medium saucepan for about 5–6 minutes. Sugar should be completely dissolved.
2. Pour into a bowl and add lemon juice and flavoring. Stir and cool.
3. Chill in fridge for about 2 hours.
4. Pour into ice cream maker and turn on for about 20 minutes. Water ice will begin to form up.
5. Scoop water ice into containers and freeze.
6. To eat, a wooden scraper is handy (and the traditional means of getting water ice in your mouth). But a spoon works great too.

Source: todayscreativelife.com/how-to-make-philly-water-ice/



PLAYLIST

LISTEN TO MIA MCKENZIE'S

Skye Falling playlist.

"I WANNA SEX YOU UP"
by Color Me Badd

"NEVER GET OUT OF THESE BLUES ALIVE"
by John Lee Hooker

"IF I CAN'T HAVE YOU"
by Etta James and Harvey Fuqua

"PULL UP TO THE BUMPER"
by Grace Jones

"SIGN O' THE TIMES"
by Prince

"YOU GOT ME (FEAT. ERYKAH BADU)"
by The Roots

"TRUST IN ME"
by Etta James

"KILLING ME SOFTLY WITH HIS SONG"
by The Fugees

"ELECTRIC BOOGIE"
by Marcia Griffiths

"A SONG FOR YOU"
Donny Hathaway

