



DEBBIE MACOMBER

*A Ferry
Merry Christmas*

BOOK CLUB KIT

Author's Note

I've always believed there's something magical about Christmas. I've tried to sprinkle a bit of that childlike wonder in each of my holiday books. *A Ferry Merry Christmas* is a bright example of that.

Life is filled with frustrations, like being trapped in stopped deadlocked traffic or, in this case, a broken-down ferry boat in the middle of Puget Sound. Especially when you have places to go, people to meet.

Emotions run high, patience is limited.

"I could lose my job if I'm late again."

"I have tickets to *The Nutcracker*. Expensive tickets."

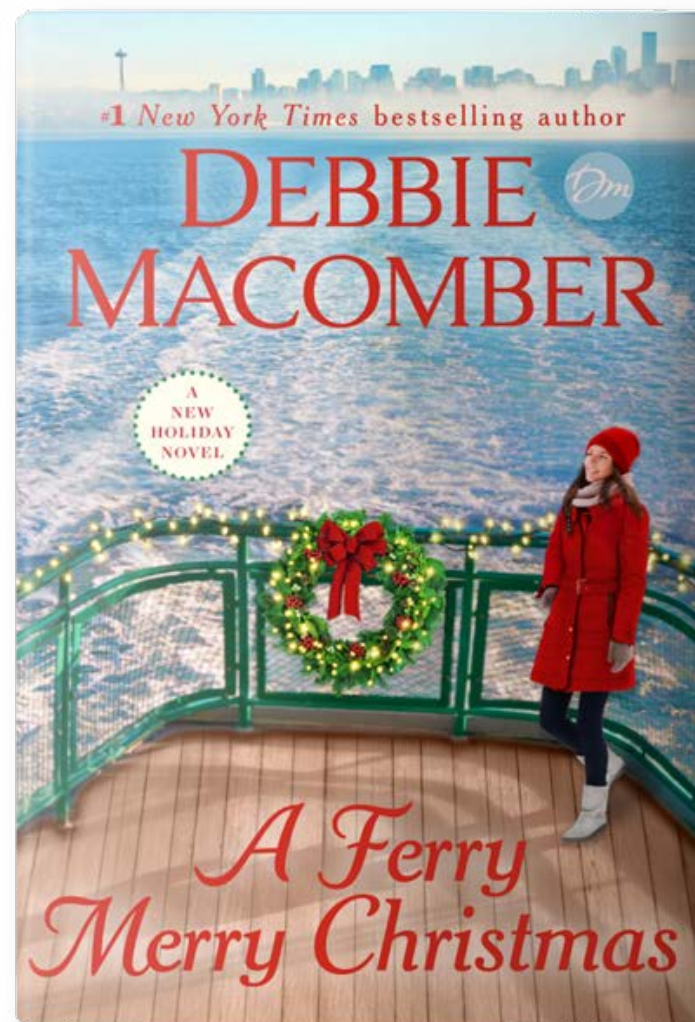
"My sister's waiting."

"My wife is alone and in labor in Seattle."

This is when that special brand of magic kicks in. It's at this point that a group of strangers, passengers on the ferry come together to experience the true message of Christmas.

My hope is that when you read or listen to this story, you will feel the joy of the holiday season and let the magic of Christmas fill your heart.

Debbie Macomber



Discussion Questions

1. What is your biggest takeaway from *A Ferry Merry Christmas*? How would you describe this book to a friend?
2. If *A Ferry Merry Christmas* were being made into a movie and TV series, who would you cast in the roles? And what songs would be featured on the soundtrack? (Please find a suggested playlist inspired by the book on page 4.)
3. Talk about the two surprising connections in this novel – Avery/Henry and Reed/Kellie. How did their stories resonate for you?
4. Which Bond sibling did you most connect to? Why?
5. What storytelling techniques does Debbie Macomber use to bring the dual storylines in *A Ferry Merry Christmas* to life?
6. What were some of your favorite scenes or most memorable lines of dialogue in the book?
7. What makes a “holiday novel” special for you? How does the author capture the magic of the season in this book?
8. What role do chance encounters play in *A Ferry Merry Christmas*?
9. If you could ask Debbie Macomber one thing about *A Ferry Merry Christmas*, what would it be?

Playlist

All I Want for Christmas Is You MARIAH CAREY

I'll Be Home for Christmas MICHAEL BUBLÉ

Last Christmas WHAM!

Have Yourself a Merry Christmas KELLY CLARKSON

Jingle Bell Rock BOBBY HELMS

Santa Baby MADONNA

Rudolph the Red-Nosed Reindeer BURL IVES

Silver Bells KENNY G

Baby, It's Cold Outside JOHN LEGEND

Winter Wonderland ARETHA FRANKLIN

Christmas Crunch Cake

Serves 8 to 10



INGREDIENTS

- ¾ cup old-fashioned oats
- ¾ cup sliced almonds
- 2 2.8-ounce boxes animal crackers (about 2 ¾ cups)
- ¾ teaspoon ground cinnamon
- Heaping ¼ teaspoon kosher salt
- 1 ½ tablespoons honey
- 12 tablespoons unsalted butter, melted
- 2 8-ounce packages cream cheese, room temperature
- 14-ounce can sweetened condensed milk
- 1 tablespoon vanilla extract
- 1 tablespoon spiced rum (optional)
- 8-ounce container refrigerated whipped topping
- 3 tablespoons Christmas sprinkles, plus 1 teaspoon for topping

INSTRUCTIONS

1. Preheat oven to 375°F. Spread oats and almonds on a baking sheet. Toast until almonds are golden brown, about 7 to 9 minutes. Remove from oven and let cool 5 minutes.
2. In the bowl of a food processor, pulse toasted oats and almonds with the animal crackers, cinnamon and salt until finely ground. Add the honey and melted butter; pulse until combined. Press 1½ cups of the crumble into the bottom of a 9-inch springform pan and set aside. Reserve remaining crumble.
3. In the bowl of an electric mixer, beat cream cheese on medium-high speed until light and fluffy. Add sweetened condensed milk, vanilla, and rum, if using; mix until light and fluffy, then scrape down the bowl and mix again. Mix in the whipped topping on low speed until combined. Use a spatula to stir in the 3 tablespoons sprinkles just until combined. Spread filling on the crust, then top with remaining crumble. Sprinkle the 1 teaspoon sprinkles on top, then gently press to compact slightly. Freeze for at least 6 hours until firm. To serve, remove collar from springform pan, then slice and serve.