



The Girls of Mischief Bay Reader's Discussion Guide

Bookclub Menu Suggestion:

To Drink: A California Chardonnay

To Eat: The Farm Table's Chicken-Spinach Salad with Strawberries and Maple Vinaigrette (recipe follows)

1. Nicole, Shannon, and Pam are very different. Why do you think they're friends? What do they have in common? Do you think age matters when it comes to friendship? Do you have a close friend from a different generation? What makes your friendship work?
2. What did you think of the setting of Mischief Bay, California? Did the setting affect the characters and the story and, if so, how?
3. Nicole was angry with her husband for quitting his job in order to pursue his dream of writing a screenplay. Did she have a right to be angry? Did your feelings change as the story progressed? How should Nicole and Eric have handled things differently?
4. As you were reading, did you feel that Shannon really wanted children? Why or why not? How would you have handled Char at her birthday party?

5. Pam does something surprising to breathe new life into her marriage with John. What did you think of the couple's retreat? How did their relationship change after that? Would you ever sign up for a weekend like that?
6. What did you think of Pam's plan when she went on the cruise that John had booked? What surprised you about the cruise?
7. Which heroine did you relate to the most, Nicole, Shannon, or Pam? Why?
8. How did each woman change by the end of the book? What were the turning points that prompted these changes?
9. Susan Mallery's working title for this book was *The Beginners Class*. "Every time you learn something new, you have to start in the beginners class," Nicole says in Chapter Thirteen. How is this relevant to each woman's story? How is it relevant in your life?
10. Nicole will be a main character in the next Mischief Bay novel. What do you hope will happen?

THE FARM TABLE'S

Chicken-Spinach Salad with Strawberries and Maple Vinaigrette

Vinaigrette:

- 1/3 C vegetable oil
- 1/3 C maple syrup
- 3 T balsamic vinegar
- 1 T Dijon mustard
- 1 T lemon juice
- ½ t salt
- ¼ t pepper



Salad:

- 1 lb boneless, skinless chicken breasts
- 5 oz baby spinach
- 8 oz strawberries, quartered
- 4 green onions, sliced
- ½ C slivered almonds, roasted 30 seconds in a dry pan

Whisk together the vinaigrette ingredients and refrigerate.

Grill the chicken breasts until thoroughly cooked. Slice on the diagonal. Mix all salad ingredients in a bowl. Serve with maple vinaigrette. Makes 4-6 main dish salads.

Find more recipes from the restaurants of Mischief Bay at www.mischiefbay.com!