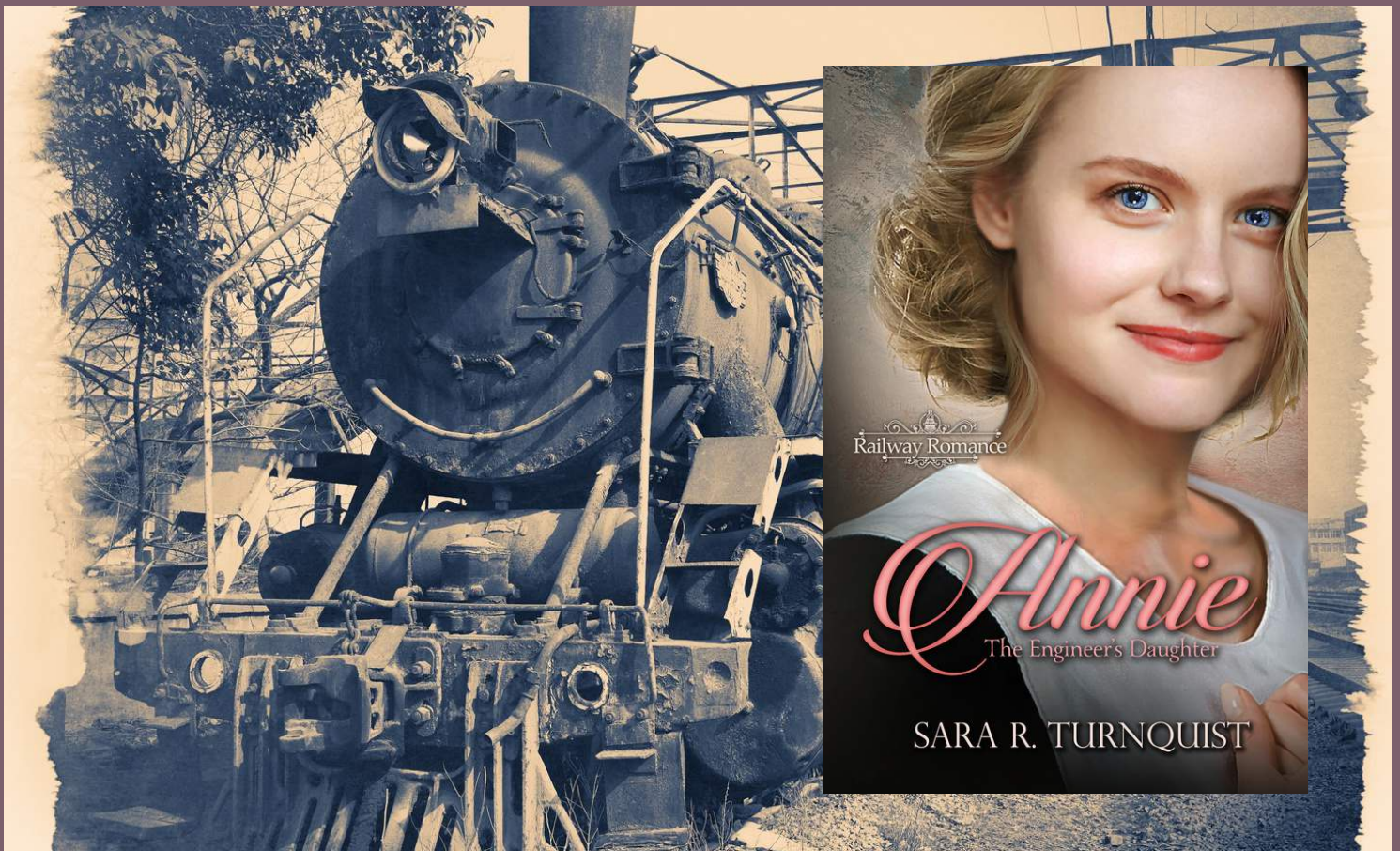


Annie

The Engineer's Daughter

Book Club Kit



A Novel by
Sara R. Turnquist

About Sara R. Turquist

Sara is a coffee lovin', word slinging, clean Historical Romance author whose super power is converting caffeine into novels. She loves those odd little tidbits of history that are stranger than fiction. That's what inspires her. Well, that and a good love story.



But of all the love stories she knows, hers is her favorite. She lives happily with her own Prince Charming and their gaggle of minions. Three to be exact. They sure know how to distract a writer! But, alas, the stories must be written, even if it must happen in the wee hours of the morning.

Sara is an avid reader and also enjoys reading clean Historical Romances when she's not traveling. Her books range from the Czech lands to the American Wild West and from ancient Egypt to the early 1900s. Some of her titles include *The Lady Bornekova*, *Hope in Cripple Creek*, *The General's Wife*, *Trail of Fears*, and the Convenient Risk Series.

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YouTube: @SaraRTurnquist

Q&A With Sara Turnquist

This is the second novel in a series. What was the inspiration for this novel?

The whole series is inspired by the Harvey Girls and the Harvey Company. The idea of a romance between a Harvey Girl and a traveling railroad man. The book about Laura and Jack, featuring Casey Jones and his fatal accident, happened first in time. And it was a subject I wanted to address. So, I knew the second book would feature a Harvey Girl. I just didn't know at the time it would be Annie.

Why did you decide to include both Micah and Annie?

I wanted to tell Micah's story of heading out West to find independence and anonymity. But, in the mix, I brought Annie out too as the Harvey Girl, seeking her own adventure and trying to make her own way in the world apart from being a (perceived) burden to her brother. The romance just fell into place after that. Especially with the way the characters briefly mixed on the page at the end of the first book. The two have great chemistry on the page.

What kind of research did you do for this book?

I read books and articles about the Harvey Company and Harvey Girls. And I even had the chance to visit El Tovar (the Harvey hotel and restaurant at the Grand Canyon that still exists). Seeing it there at the edge of the Grand Canyon was breathtakingly inspiring. And there is a Harvey Girl museum of sorts there. It was fascinating. I also came upon a Harvey Girl training manual in my research. It, too, was very informative.

Can you tell us about your trip to the Grand Canyon?

It was my second time at the Grand Canyon, but the first time at the Southern Rim and El Tovar. It was amazing and awe-inspiring and just... wonderful. To be immersed in the area—the sights, smells, feel of the air, view of the canyon and vegetation of the region...nothing better. I did get altitude sickness, but it was quickly resolved when we left the area.

Q&A With Sara Turnquist Cont...

Were there any challenges while writing this book?

I did have some challenges with my mood. I suffer from a depressive mood disorder that is worse in the wintertime (I do have a S.A.D. diagnosis as well (seasonal affective disorder). So, anything I attempt to write over the winter months will inevitably experience challenges. It usually takes me 3 months to write a book...this one took closer to 6. It was frustrating to not be able to write/produce words, but a reality. And I have to learn to be gentle with myself. To, as Jesus put it, “live in an understanding way” with (myself).

What do you hope people will take away from this book?

I hope people walk away with a better understanding of the Harvey Company and Harvey Girls. That they really brought civilization westward and, to a large extent, tamed the West. Many long-standing family lines out West can trace themselves to a Harvey Girl. I also want readers to walk away with a sense that there were women on the cusp of Women’s Suffrage becoming a bigger thing, who felt the pangs of desire for independence. That some wanted to forge their paths. And to understand that we experience loss in life no matter what... It's the people we love and those who love us in return that make life worth living.

Do you have a preferred writing environment?

I love going to a coffee shop to help me focus. My home office has a lot of distractions - dishes, laundry, chores, etc. And interruptions. But at the coffee shop, there is none of that. I alternate coffee shops a bit, but there is a local place, Beck’s, that I have come to love. It has several seating alternatives - tables and chairs, of course, but also couch and/or chair seating areas, fireplace, outdoor seating, and lots and lots of space. It is so great!

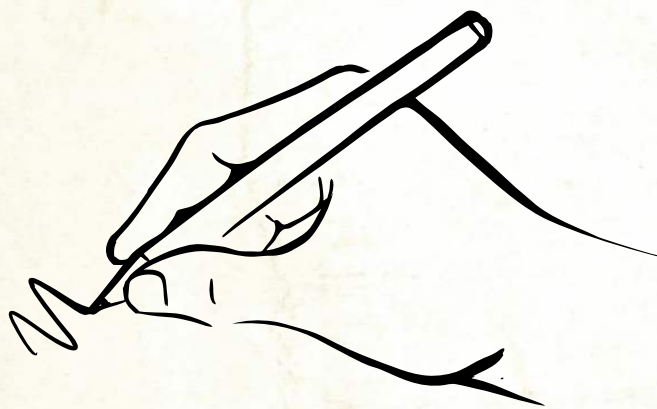
Did the story take any twists that you were not expecting?

For certain. The characters always run away from me. Especially in the end parts. There are spoilers in that, so I won’t say too much. But sometimes an unexpected event will take a character, or surprise me as much as the characters...and change the trajectory of my plotting. I always end in the same place, but the path to get there can be twisty...and full of God’s guidance on the story developing. That’s what I credit it to when something beyond me and my planning happens.

Annie

The Engineer's Daughter

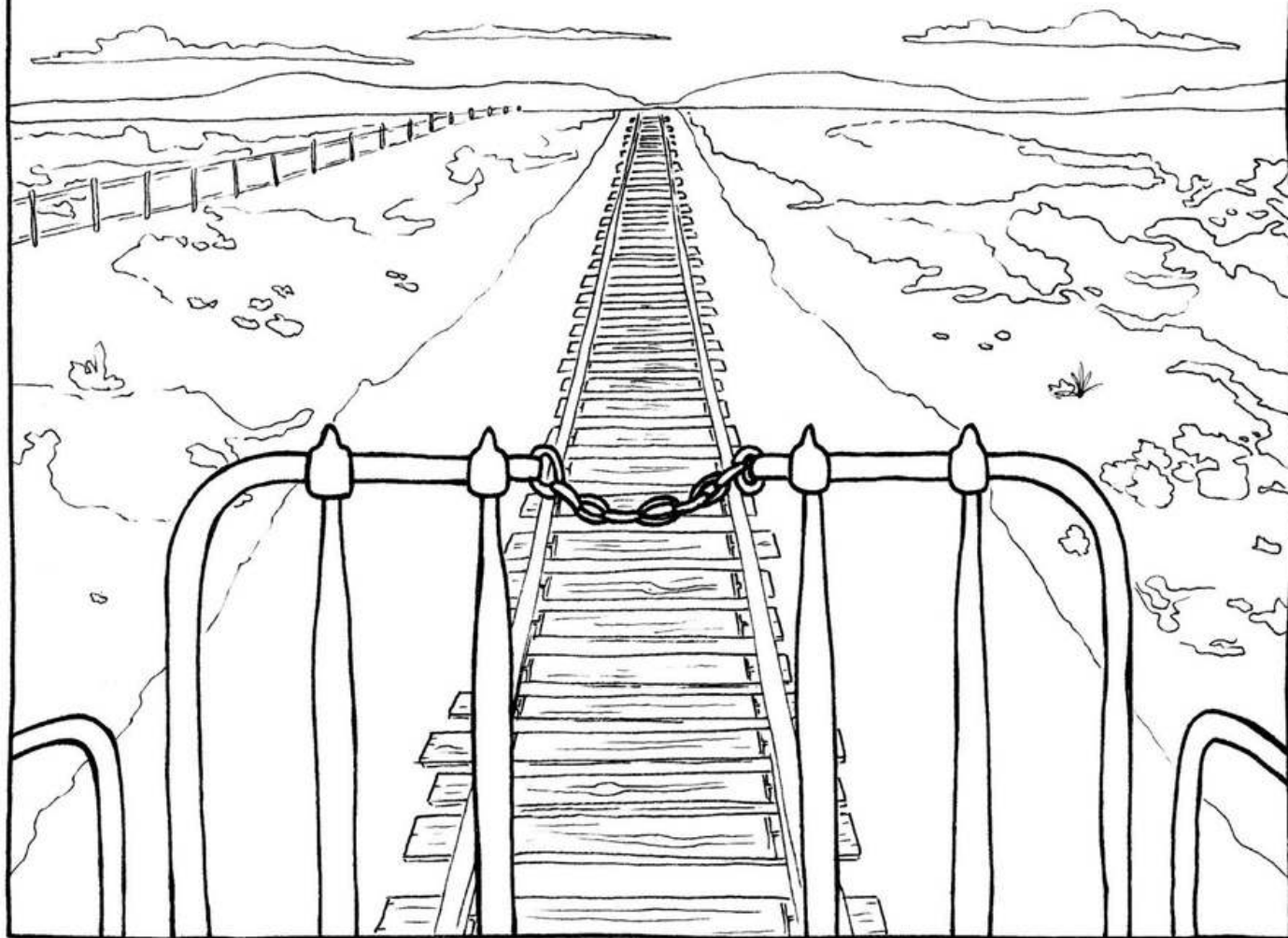
Coloring Pages

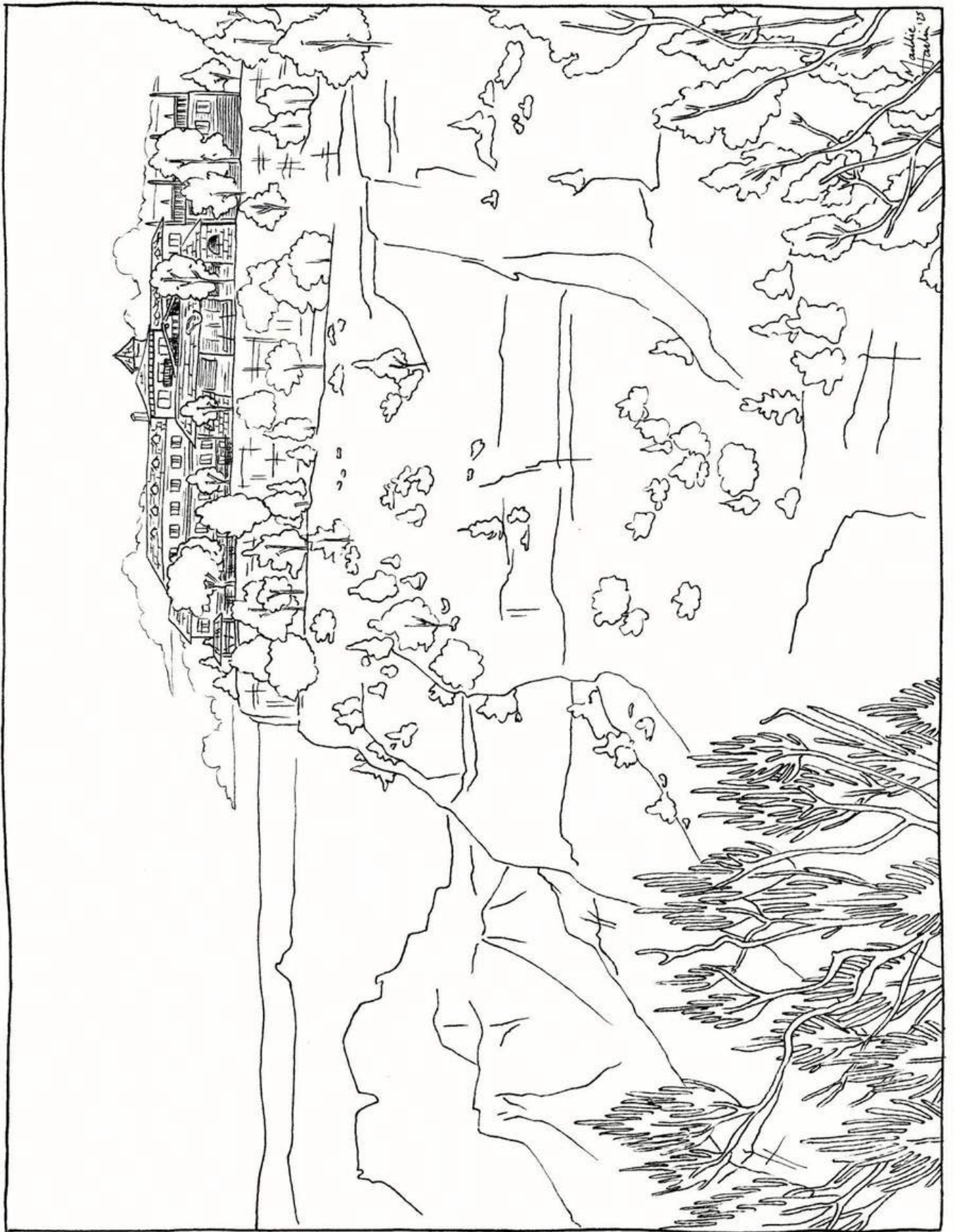


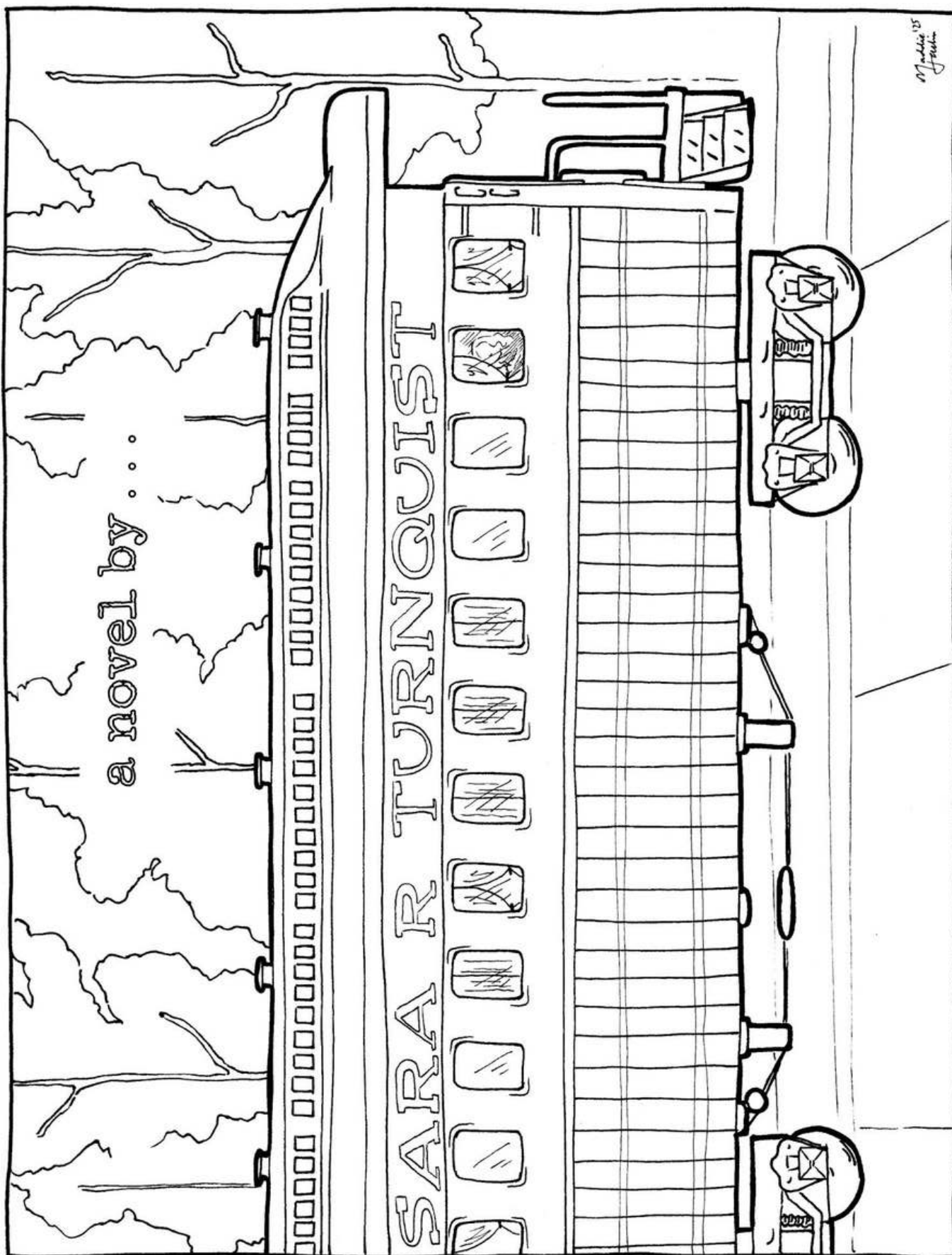
**Art Work By:
Maddie Harlin**

Annie

The Engineer's
Daughter







a novel by ...

SARA R TURNQUIST

Maddie '15
Fisher

His life is forfeit.
Until she gives him
something to live for.



Discussion Questions

Read these questions in your book club and talk about your answers.

- How accurately does the author portray the historical period?
- Did you learn anything new or interesting about the time and place of the story?
- What was the social structure like in the time period?
- How did it influence the characters' lives and choices?
- What were the main conflicts and challenges faced by the characters? How did they overcome them?
- Was the story plot-driven or character-driven?
- How did the author build suspense and keep you engaged?
- What did you think of the author's portrayal of romance and relationships? Were they sweet and heartwarming?
- Did the ending feel satisfying?
- What was your overall impression of the book?

Dear Reader

May you find that. And may it fulfill you and bring you joy even in the hard or dark times.

Thank you once more for taking on the projects that are Annie and Micah. Both flawed and disillusioned people. And aching for belonging and a life of meaning, whereas their lives feel anything but. And I pray that if you are in that place where you wonder if life has meaning/hope, that you will look heavenward to find your purpose and calling.

God has graciously created each of us with purpose and intention. And it is His desire that we bring Him glory by reflecting His character in us and by doing what He created us to do (use our given gifts, talents, and specific calling for HIM).

Warmly,

Sara



Annie

The Engineer's Daughter

Book Club Menu



Harvey House Deviled Eggs

- 6 large eggs
- 3 tablespoons mayonnaise
- 1 teaspoon Dijon mustard
- 1 teaspoon apple cider vinegar
- salt and pepper to taste
- paprika for garnish

Directions

- Bring a pot of water to a boil. Reduce the heat to low (or off) to ensure the water is no longer boiling or has bubbles and use a skimmer to place the eggs in the water. Then increase the heat back to high and set a timer for 14 minutes.
- While the eggs are boiling prepare an ice water bath and set aside. After 14 minutes, remove the eggs from the water and place in the ice water bath.
- Once the eggs have cooled completely, peel them and slice in half lengthwise. Remove the yolk to a small bowl with a spoon and place the egg whites on a plate.
- Mash the yolks with a fork and add the mayonnaise, mustard, vinegar, salt and pepper. Stir everything together until it's smooth.
- Use a spoon to add a portion of the deviled egg mixture back into the hole of each egg white. Sprinkle on paprika for garnish.

https://downshiftology.com/wprm_print/best-deviled-eggs-recipe



Annies Cucumber Sandwiches

- 8 ounces cream cheese softened
- 3 tablespoons mayonnaise
- 2 teaspoons chopped fresh dill
- 1 teaspoon chopped fresh chives
- ¼ teaspoon garlic powder
- salt and black pepper to taste
- 1 English cucumber thinly sliced
- 1 loaf white bread or bread of choice, crusts removed

Directions

- With a hand mixer, mix cream cheese and mayonnaise in a small bowl until smooth. Stir in herbs, garlic powder and salt and pepper to taste.
- Spread the cream cheese mixture onto one side of each piece of bread.
- Thinly slice cucumbers. Layer over half of the bread slices. Top with additional herbs if desired.
- Top with remaining bread slice, remove crusts if desired and cut each sandwich into 3 pieces.
- Serve immediately or cover and store up to 24 hours.

- **Notes**

- Leftover sandwiches can be stored covered in the fridge for up to 24 hours.

<https://www.spendwithpennies.com/cucumber-sandwiches/#wprm-recipe-container-137575>



Emma's Pimento Cheese Sandwich

- 3 cups cheddar cheese shredded
- 1 1/2 cups monterey jack cheese shredded
- 6 ounces cream cheese softened
- 14 ounce jar diced pimentos drained
- 1/2 cup mayonnaise
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1/8 teaspoon cayenne pepper
- salt and pepper to taste
- 12 slices white bread

Directions

- In a mixing bowl, combine cheeses, cream cheese, diced pimentos, mayonnaise, onion powder, garlic powder, and cayenne powder. Stir to mix well. Add salt and pepper to taste, as desired.
- Spread 6 slices white bread with pimento cheese. Top with remaining 6 slices white bread. Cut each sandwich on the diagonal and serve.
- Store leftover Masters pimento cheese in the refrigerator. Also enjoy leftover pimento cheese with chips, pita chips, crackers, veggie slices, etc.

<https://pizzazzerie.com/recipes/masters-pimento-cheese-sandwiches/#recipe>



Micah's Favorite Carmel Bread Pudding

For The Caramel Sauce

- $\frac{3}{4}$ cups butter, (1½ sticks)
- 1 cup light brown sugar
- $\frac{1}{4}$ cup milk
- 1 teaspoon vanilla

For The Bread Pudding

- 4 ounce caramel vanilla coffee creamer
- 5 large eggs
- $\frac{1}{2}$ teaspoon cinnamon
- 1 loaf Challah bread, cut into 1 inch squares

Directions

- Preheat oven to 350° and spray a 7 x 11 baking dish with non stick spray. Set aside.
- For The Caramel Sauce
- In a small saucepan, melt butter over low heat.
- Stir brown sugar and milk into pan, stir.
- Bring to a boil over low heat, stirring constantly (which will be approximately 10-12 minutes total or until caramel sauce has thickened up).
- Remove from heat, add vanilla. Stir.
- Let caramel cool for about 10 minutes.
- For The Bread Pudding
- In a large bowl, whisk creamer, eggs and cinnamon together.
- Add bread cubes into egg mixture, stir to coat. Let sit while caramel cools.
- Place bread into prepared baking dish then pour caramel sauce over bread mixture.
- Cover with foil and bake for 60 minutes then remove foil and bake for an additional 15 minutes
- (I used a deep 7 x 11 baking dish. If you use a 9×13 baking dish, the time will need to be adjusted. Start checking at about 45 minutes).
- Remove from oven and serve warm.

<https://www.greatgrubdelicioustreats.com/caramel-bread-pudding/#recipe>

Thank you so much for reading
Annie: The Engineer's Daughter.

Would you like for Sara to visit
your book club? She can visit
in person or virtually. If you
are interested please
contact her at
sara@sareturnquist.com.

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