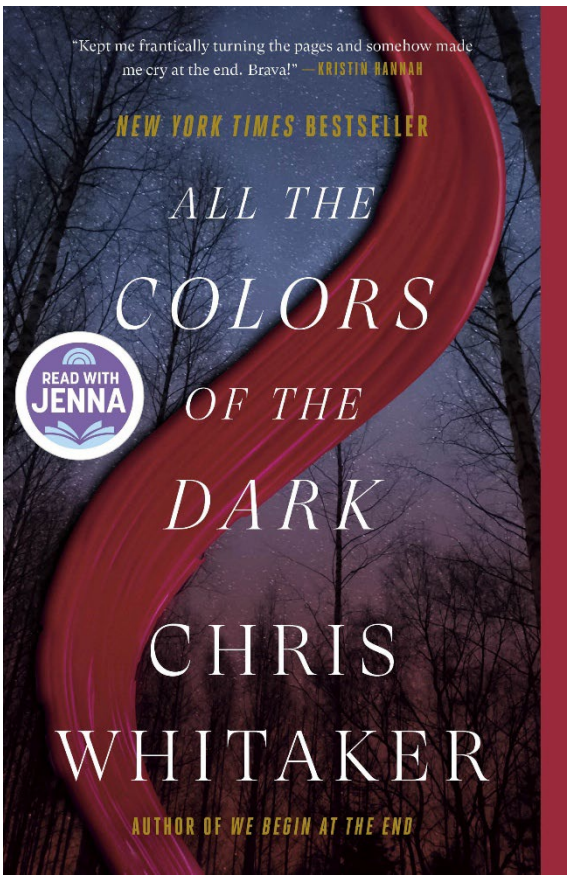
All the Colors of the Dark
by Chris Whitaker

Martin County Library System Book Discussion Kit:

All the Colors of the Dark by Chris Whitaker



Included in the Kit:

- Book summary
- Controversy surrounding the book
- Author biography
- Discussion questions
- Recipe suggestions

Book summary

1975 is a time of change in America. The Vietnam War is ending. Muhammad Ali is fighting Joe Frazier. And in the smalltown of Monta Clare, Missouri, girls are disappearing.

When the daughter of a wealthy family is targeted, the most unlikely hero emerges—Patch, a local boy, who saves the girl, and, in doing so, leaves heartache in his wake.

Patch and those who love him soon discover that the line between triumph and tragedy has never been finer. And that their search for answers will lead them to truths that could mean losing one another.

A missing person mystery, a serial killer thriller, a love story, a unique twist on each, Chris Whitaker has written a novel about what lurks in the shadows of obsession and the blinding light of hope.

Source: PenguinRandomHouse.com

https://www.penguinrandomhouse.com/books/761187/all-the-colors-of-the-dark-a-read-with-jenna-pick-by-chris-whitaker/

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Meet the Author

Chris Whitaker is the award-winning author of *Tall Oaks, All the Wicked Girls*, and *the New York Times* bestseller *We Begin at the End*. Chris lives in the UK.



Photo: © David Calvert

Source: PenguinRandomHouse.com

https://www.penguinrandomhouse.com/authors/2272124/chris-whitaker/

Discussion Questions

- Class and social status are themes throughout the book. How do wealth and poverty affect or inform the characters? How do they affect the search for Patch?
- Why does young Saint feel a responsibility to Patch? Why does she continue the search against the advice of her grandmother and the authorities? And why does Chief Nix humor her?
- Throughout the novel, each of the characters pursues someone—i.e. Jimmy pursues Saint, Saint pursues Patch, Patch pursues Grace, et al. Does anyone ever get what they are truly looking for?
- How do Patch and Saint evolve over the course of the novel? Or do they?
- Today, tracking someone down can be as simple as typing a name into a search engine. What is different or remarkable about how Patch and Saint conduct their searches in the 1970s and ’80s?
- Why does Saint join the search for Grace? How does this change the trajectory of her life?
- Talk about the different paths Patch and Saint take. Why do you think they make those choices, despite other options available to them? Is one nobler than the other?

- It would be the first time Patch saved a missing girl, Saint notes. Why doesn't Saint take the credit?
- How does the town and the country change over the period of the book?
- Even decades later, why does Saint still see Patch as a kid?
- Having a purpose is another theme of the book. Why is it important to have one? What happens when purpose changes, especially for the characters?
- Aside from the missing girls, how many victims are there of that fateful day when Patch was taken? Or do you see them as survivors?
- What do the paintings offer to Patch? What do they mean to Sammy and others?
- It seems everyone in Monta Clare has secrets. Which secrets surprised you most?
- As the years roll on, what did you think about Grace? Did you think she was real or simply a coping mechanism of Patch's imagination and survival instinct?
- What did you think about the ending? What surprised you? What is resolved?
- What does the book say about family? About love?
- What does the novel say about letting go?

Source: PenguinRandomHouse.com

https://www.penguinrandomhouse.com/books/761187/all-the-colors-of-the-dark-a-read-with-jenna-pick-by-chris-whitaker/readers-guide/

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Recipes

Croque Monsieur



Ingredients:

Béchamel sauce:

- ¼ cup unsalted butter (½ stick)
- ¼ cup all-purpose flour
- 1½ cups whole milk
- salt and freshly ground black pepper
- 1/4 teaspoon Dijon mustard
- dash of ground nutmeg

Sandwich:

- 8 thin slices white sandwich breads
- 5 ounces good quality ham about 8 slices
- 6 ounces Gruyere or Emmental cheese, grated (about 2½ cups)
- 1/4 cup freshly grated parmesan cheese

Directions

Béchamel sauce: Melt butter in a medium saucepan over medium heat. Whisk in flour and cook, stirring constantly, for about 3 minutes. Gradually add milk, stirring well until the mixture is smooth. Cook, stirring, until sauce is thickened. Season with a little bit of salt and pepper. Remove from heat and whisk in mustard and nutmeg. Set aside while you make the sandwiches, or make the sauce up to 1 week in advance.

Assemble sandwiches: Preheat oven to 425° F. Line a baking tray with parchment paper and set aside. Spread each bread slice with a layer of béchamel, spreading it all the way to the edges. Place 4 slices of bread, béchamel side up, on prepared baking sheet. Top each with a piece of ham, a handful of gruyere, and a sprinkle of parmesan cheese. Place remaining slices of bread on top, béchamel side up, then top with remaining gruyere and parmesan cheese.

Bake at 425 degrees F for about 5-6 minutes, until cheese is melted, and then turn the oven to broil and broil until the cheese on top is lightly golden, 2-4 minutes.

Source: TastesBetterFromScratch.com

https://tastesbetterfromscratch.com/croque-monsieur/

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Banana Split



Ingredients:

- 1 banana, peeled and split lengthwise
- 1 scoop vanilla ice cream
- 1 scoop chocolate ice cream
- 1 scoop strawberry ice cream
- 2 tablespoons pineapple sauce or diced fresh pineapple
- 2 tablespoons chocolate syrup or hot fudge
- 2 tablespoons strawberry sauce or diced fresh strawberries
- Whipped cream
- 3 maraschino cherries
- 2 tablespoons finely chopped peanuts or other nuts

Directions:

Peel the banana and cut it in half lengthwise. Place the banana slices against the sides of a long, shallow dish.

Place the scoops of vanilla, chocolate, and strawberry ice cream in a row between the banana slices.

Drizzle the pineapple sauce (or spoon the fresh pineapple) over the vanilla ice cream. Drizzle the chocolate syrup or hot fudge over the chocolate ice cream. Drizzle the strawberry syrup (or spoon the fresh strawberries) over the strawberry ice cream.

Top each scoop of ice cream with a generous dollop of whipped cream and a maraschino cherry. Garnish with the chopped nuts and serve immediately.

Source: TwoPeasAndTheirPod.com

https://www.twopeasandtheirpod.com/banana-split/