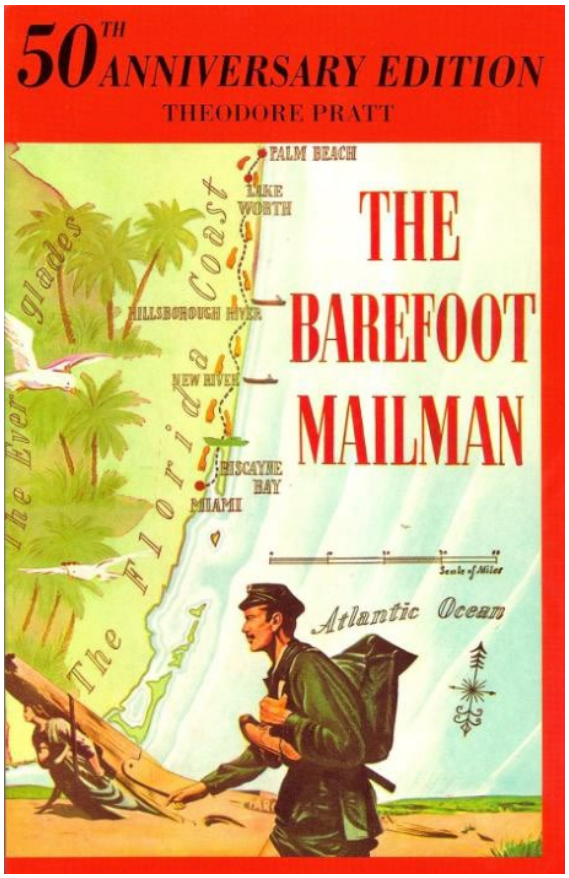
Barefoot Mailman
by Theodore Pratt

Martin County Library System Book Discussion Kit:

Barefoot Mailman by Theodore Pratt

Included in the Kit:

- Book summary
- Author biography
- Discussion questions
- Recipe suggestions



Book summary

When the great Florida Boom was just a dream....

The time was the 1880s - when Miami was little more than a mangrove swamp, Palm Beach was still looking for a name, dangerous beachcombers threatened respectable folk, and whole communities could live off goods from storm-wrecked ships thrown up by the waves.

It was in this rough and ready Florida that young Steven Pierton took the job of "barefoot mailman" - carrying letters barefoot over 100 miles of gleaming white sand between Jupiter Lighthouse and Miami, trying to cope with the elusive, enticing girl called Adie and fighting to thwart the schemes of the unscrupulous land spectator, Sylvanus Hurley.

also available to download from Libby

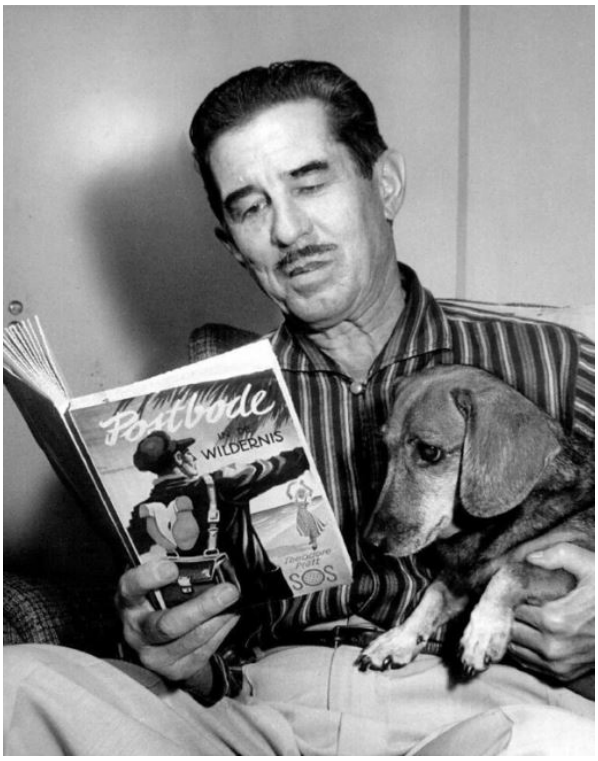
Source: GoodReads.com

https://www.goodreads.com/book/show/380258.The_Barefoot_Mailman

Barefoot Mailman

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Meet the Author



Theodore Pratt (1901-1969) was the author of fifteen books about the Sunshine State, earning him the informal title of "Literary Laureate of Florida." He portrayed the culture of South Florida from its pioneer days to the middle of the twentieth century, especially in his "Florida Trilogy," which includes his most famous book, *The Barefoot Mailman* (1943). He also wrote vividly about the Florida Keys in *Mercy Island* (1941), the Everglades in *Escape to Eden* (1953), and Chief Osceola in a novel and a play both called *Seminole* (1953/1954). Writing in the golden age of Hollywood, his books were made into movies, most notably The Incredible Mr. Limpet, a beloved live-action animated comedy starring Don Knotts. Pratt also embraced the paperback revolution of the 1950s along with fellow Florida writer and friend, John D. MacDonald. Additionally, Pratt's career intersected with such famous Florida figures as Harry Crews, Ernest Hemingway, Marjory Stoneman Douglas, Zora Neale Hurston, Marjorie Kinnan Rawlings, and Burt Reynolds. Taking a lively and nostalgic tour through vintage mid-century Florida, this biography is for fans of the Sunshine State as well as lovers of literature and film.

Source: PineapplePress.com

http://www.pineapplepress.com/books/9781683343622

Discussion Questions

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1. How did the author blend historical facts and fiction in this book? Did you find the book accurate and authentic?
2. How did the author portray the historical setting and period of this book? Did you learn anything new or interesting about the time and place of the story?
3. Did the author use any historical sources or references in this book? Did you find them helpful and credible?
4. Did this book challenge or change your perspective on any historical events or figures? Did it make you want to learn more about them?
5. How did this book relate to your own life experiences or interests in the present day?
6. If you could travel back in time to the historical setting and period of this book, what would you do or see?

Source: BookClubs.com

https://bookclubs.com/blog/ultimate-list-of-book-club-discussion-questions#historical-fiction-book-club-questions

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Recipes

Hoe Cake

Combine 1 cup of stone-ground cornmeal with ½ tsp. salt and enough hot water to make a stiff batter.

Form several small cakes about ½ inch thick.

Fry in bacon fat or butter until brown, turn, and fry other side until done.



Source: Florida-Backroads-Ttravel.com

https://www.florida-backroads-travel.com/florida-cracker-recipes.html#hoecake

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Hoppin' John

INGREDIENTS:



- 1 lb. fried field peas (black-eyed)
- 1/2 lb. cured pork or bacon
- 1 large onion, chopped
- 1 cup uncooked rice
- 1 tsp. hot pepper sauce
- 1 Tbs. bacon fat or butter

DIRECTIONS:

Soak peas in enough water to cover overnight. Rinse well in morning, drain, and place in a pot with water and bring to a boil.

Reduce heat, add seasoning meat, pepper sauce, and salt and pepper to taste.

Meanwhile, cook onions in bacon fat until soft and then add to peas. Cook over low heat for about 30 to 45 minutes. Check water level and add rice, so that there is at least 2 cups of liquid for one cup of rice. Reduce heat, cover pot until water is absorbed and rice is tender (about 20 minutes).

Source: Source: Florida-Backroads-Ttravel.com

https://www.florida-backroads-travel.com/florida-cracker-recipes.html#hoppinjohn