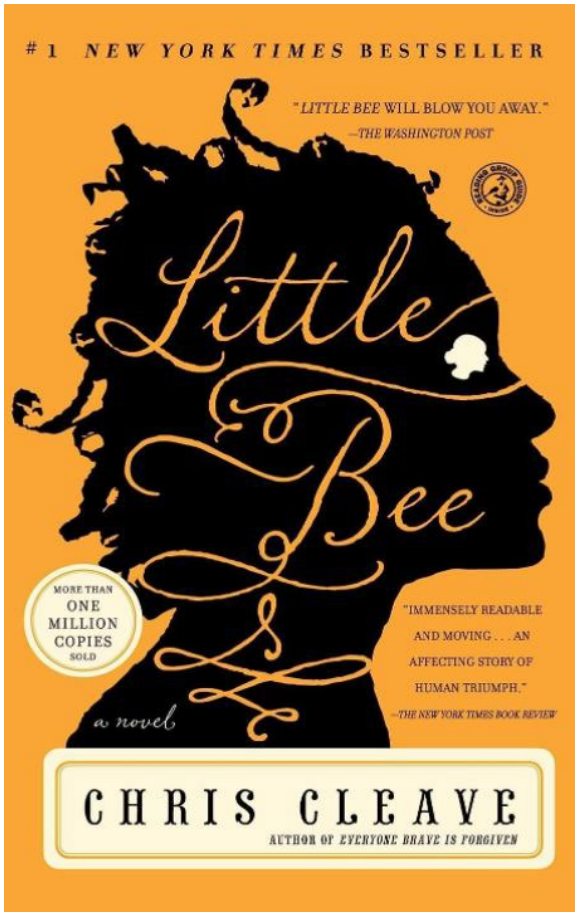
book discussion kits

Little Bee
by Chris Cleave

Martin County Library System Book Club Kit:

Little Bee by Chris Cleave



Included in the Kit:

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

Book summary

The lives of a sixteen-year-old Nigerian orphan and a well-off British woman collide in this page-turning #1 *New York Times* bestseller, book club favorite, and "affecting story of human triumph" (*The New York Times Book Review*) from Chris Cleave, author of *Gold and Everyone Brave Is Forgiven.*

We don't want to tell you too much about this book. It is a truly special story and we don't want to spoil it. Nevertheless, you need to know something, so we will just say this: It is extremely funny, but the African beach scene is horrific. The story starts there, but the book doesn't. And it's what happens afterward that is most important. Once you have read it, you'll want to tell

also available to download from Libby

everyone about it. When you do, please don't tell them what happens either. The magic is in how it unfolds.

Source: Simon & Schuster (https://www.simonandschuster.com/books/Little-Bee/Chris-Cleave/9781416589648)

Meet the Author

Chris Cleave is the author of *Everyone Brave is Forgiven, Gold, Incendiary*, and the #1 *New York Times* bestseller *Little Bee*. He lives with his wife and three children in London, England.



Source: Simon & Schuster (https://www.simonandschuster.com/books/Little-Bee/Chris-Cleave/9781416589648)

book discussion kits

Little Bee

by Chris Cleave

Discussion Questions

1. "Sad words are just another beauty. A sad story means, this storyteller is alive" (p. 9). For Little Bee and other asylum seekers, the story of their life thus far is often all they have. What happens to the characters that carry their stories with them, both physically and mentally? What happens when we try to forget our past? How much control over their own stories do the characters in the book seem to have?
2. Little Bee tells the reader, "We must see all scars as beauty. Okay? This will be our secret. Because take it from me, a scar does not form on the dying. A scar means, I survived" (p. 9). Which characters in the story are left with physical scars? Emotional scars? Do they embrace them as beautiful? Do you have any scars you've come to embrace? Did you feel more connected to Little Bee as a narrator after this pact?
3. Little Bee strives to learn the Queen's English in order to survive in the detention center. How does her grasp of the language compare with Charlie's? How does the way each of these two characters handle the English language help to characterize them?
4. How did it affect your reading experience to have two narrators? Did you trust one woman more than the other? Did you prefer the voice of one above the other?
5. Little Bee credits a small bottle of nail polish for "saving her life" while she was in the detention center (p. 7). Is there any object or act that helps you feel alive and beautiful, even when everything else seems to be falling apart?
6. Of the English language Little Bee says, "Every word can defend itself. Just when you go to grab it, it can split into two separate meanings so the understanding closes on empty air" (p. 12). What do you think she means by this? Can you think of any examples of English words that defend themselves? Why is language so important to Little Bee?

Source: Simon & Schuster (https://www.simonandschuster.com/books/Little-Bee/Chris-Cleave/9781416589648)

Little Bee
by Chris Cleave

Recipes

Innkeeper's Pie



- 1 9-inch pie crust, unbaked
- 1/2 cup chopped walnuts, toasted (pecans or pine nuts could also be substituted)

Chocolate layer

- 1/2 cup water
- 1 1/2 ounces unsweetened chocolate
- 2/3 cup granulated sugar
- 1/4 cup butter
- 1 1/2 teaspoons vanilla

Cake layer

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoons salt
- 1/4 cup butter, softened
- 3/4 cup granulated sugar
- 1 large egg
- 1/2 cup whole milk
- 1/2 teaspoon vanilla
- 1 cup of heavy cream to whip and serve over each slice, or buy already whipped cream.

Preheat oven to 350 degrees F.

Lay the pie dough into a 9-inch pie plate and fold the edges in to make the edge double thick, then using your knuckles or thumbs, flute the edge. Place back in the refrigerator after forming until later in this recipe so the dough stays firm. Chop the nuts fine and toast in a small sauté pan over medium heat. Set aside.

In a medium saucepan, bring the water to a boil, then shut off the burner and add the chocolate. Stir with spoon until melted. Add sugar and bring back to a boil. As soon as it boils, remove from heat and stir in the butter and vanilla. If the butter doesn't melt, heat the pan back up for a few seconds until the butter melts. Stir and set the pan aside.

In a medium bowl, sift flour, baking powder and salt and set aside.

In the bowl of a stand mixer with the paddle attachment, cream butter then add sugar and beat for one minute. Add the egg and beat to combine. Scrape and beat again. Alternate adding the milk and dry with the mixer running then add in the vanilla and beat to combine. Scrape and beat again.

Remove the pie plate from the refrigerator and scrape in the cake layer batter, smoothing the top. Stir the chocolate mixture once then pour over the cake layer. Sprinkle the nuts over the top and bake for 45 minutes or until a toothpick inserted into the center comes out clean. Ours was perfect at exactly 45 minutes. As it bakes, the chocolate sinks and the cake rises. (They basically swap places). Cool and cut into eight wedges and serve with whipped cream.

Source: A Family Feast (afamilyfeast.com/innkeepers-pie/)

Little Bee
by Chris Cleave

Nigerian Chapman mocktail



- 1 cup orange soda Fanta, Mirinda
- 1 cup lime/lemon soda 7up, sprite
- 6 tablespoons Grenadine syrup Zobo syrup, Ribena, blackcurrant cordial
- 1 teaspoon Angostura bitters Alomo bitters, Campari
- 2 teaspoons fresh lime juice
- Ice cubes
- Slices of cucumber lemon, and orange for garnish (pineapple, apple, and mint)

Put 1/2 the ice cubes in a jug, add orange soda, lime/lemon soda, syrup, bitters and fresh lime juice. Stir to mix thoroughly. Share the remaining ice cubes in the serving glasses and pour the Chapman into the glasses, garnish with the fruit slices and add a straw.

Source: The Pretend Chef (thepretendchef.com/chapman/)

This document may be reproduced upon request in an alternative format by contacting the County ADA Coordinator (772) 320-3131, the County Administration Office (772) 288-5400, Florida Relay 711, or by completing our accessibility feedback form at www.martin.fl.us/accessibility-feedback