Martin County Library System Book Discussion Kit:

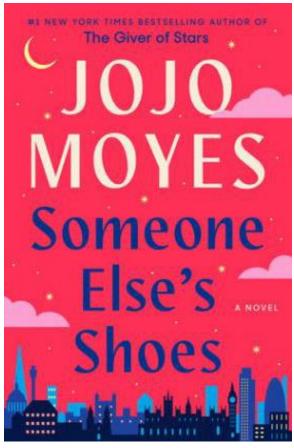
Someone Else's Shoes by Jojo Moyes

Included in the Kit:

- Book summary
- <u>Author biography</u>
- Discussion questions
- <u>Recipe suggestions</u>

Book Summary:

A story of mix-ups, mess-ups and making the most of second chances, this is the new novel from #1 New York Times bestselling author Jojo Moyes, author of *Me Before You* and *The Giver of Stars*. Who are you when you are forced to walk in someone else's shoes? Nisha Cantor lives the globetrotting life of the seriously wealthy, until her husband announces a divorce and cuts her off. Nisha is determined to hang onto her glamorous



life. But in the meantime, she must scramble to cope--she doesn't even have the shoes she was, until a moment ago, standing in. That's because Sam Kemp – in the bleakest point of her life – has accidentally taken Nisha's gym bag. But Sam hardly has time to worry about a lost gym bag--she's struggling to keep herself and her family afloat. When she tries on Nisha's six-inch





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high Christian Louboutin red crocodile shoes, the resulting jolt of confidence that makes her realize something must change—and that thing is herself. Full of Jojo Moyes' signature humor, brilliant storytelling, and warmth, *Someone Else's Shoes* is a story about how just one little thing can suddenly change everything.

Source: Author's website (https://www.jojomoyes.com/)

Meet the Author:

Jojo Moyes is a novelist and journalist. Her books include the bestsellers *Me Before You, After You and Still Me, The Girl You Left Behind, The One Plus One* and her short story collection *Paris for One and Other Stories*. Her novels have been translated into forty-six languages, have hit the number one spot in twelve countries and have sold over fifty million copies worldwide. *Me Before You* has now sold over fourteen million copies worldwide and was adapted into a major film starring Sam Claflin and Emilia Clarke. Jojo lives in Essex.



Source: Author's website (https://www.jojomoyes.com/)

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Discussion Questions:

- 1. Sam and Nisha are very different women—Nisha lives a life of luxury and privilege; Sam is struggling to make ends meet and always has. And yet both of them share the quality of grit, of determination, that sees each of them through hard times. In Nisha's case, she is also fueled by anger. Do you think that's true of Sam as well—and is that common among the women you know?
- 2. Were you surprised when you learned Nisha's own history and how she became the wife of an extremely wealthy man?
- 3. Sam's work situation is, sadly, still all too common for working women. Have you ever been in a work situation where you felt unfairly judged, especially for being a woman, and, if so, how did you manage it?
- 4. What did you think about Sam and Phil's marriage? Did you think she should have let herself pursue a possible love affair with Joel or did you feel she and Phil were going to rekindle the spark of their relationship?
- 5. This book is about nothing if not about female friendship. What did you like best about the relationships among the women? Who was the character you liked best, and which one did you relate to the most?
- 6. When asked about her inspiration for this book, Jojo Moyes said, "Like many people, I've had a tough couple of years, and I found myself being drawn to books, movies, and television that were lighter and that took me out of myself for an hour or two, and maybe left me feeling a little better for it." Have you had a similar experience with the entertainment you seek out? Did this book provide it?
- 7. Sam feels that she has lost herself among the demands of her family. It's not until she starts to box, learns to trust her own skills at work, and develops a solid group of friends that she truly feels confident. Do you ever feel lost among the responsibilities that weigh on you? What do you do to feel like yourself again?

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- 8. After successfully negotiating her first deal while wearing the red crocodile shoes, Sam worries that she's "letting down the sisterhood" by using the sexiness of her new appearance to her advantage at work. What do you think? Is it OK to use appearance-based tactics when it comes to business?
- 9. Have you ever worn an outfit or an item of clothing that made you feel powerful? What was it? What changed for you?
- 10.Is Nisha a good mother to Ray? By the end of the book, did he receive the kind of support he needed? Why do you think Juliana was willing to come back into Nisha's life to help Ray?

Source: Penguin Random House Publishing (https://www.penguinrandomhouse.com/)







Recipes:

Yorkshire Pudding Popover

- 4 large eggs (200g; 7 ounces)
- 150g all-purpose flour (5.25 ounces; about 1 cup plus 2 teaspoons)
- 175g whole milk (6 ounces; 3/4 cup) (see notes)
- 2g kosher salt (about 1/2 teaspoon)
- 25g water (0.85 ounces; 1 tablespoon plus 2 teaspoons) (see notes)
- 100ml beef drippings, lard, shortening, or vegetable oil (about 1/2 cup)



Combine eggs, flour, milk, water, and salt in a medium bowl and whisk until a smooth batter is formed. Let batter rest at room temperature for at least 30 minutes. Alternatively, for best results, transfer to an airtight container and refrigerate batter overnight or for up to 3 days. Remove from refrigerator while you preheat the oven. Adjust oven rack to center position and preheat oven to 450°F (230°C). Divide drippings (or other fat) evenly between two 8-inch cast iron or oven-safe non-stick skillets, two 6-well popover tins (see notes), one 12-well standard muffin tin, or one 24-well mini muffin tin. Preheat in the oven until the fat is smoking hot, about 10 minutes. Transfer the pans or tins to a heat-proof surface (such as an aluminum baking sheet on your stovetop) and divide the batter evenly between every well (or between the two pans if using pans). The wells should be filled between 1/2 and 3/4 of the way (if using pans, they should be filled about 1/4 of the way). Immediately return to oven. Bake until the Yorkshire puddings have just about quadrupled in volume, are deep brown all over, crisp to the touch, and sound hollow when tapped. Smaller ones will take about 15 minutes, popover- or skillet-sized ones will take around 25 minutes.





Serve immediately, or cool completely, transfer to a zipper-lock freezer bag, and freeze for up to 3 months. Reheat in a hot toaster oven before serving.

Source: Serious Eats (https://www.seriouseats.com/the-best-yorkshire-pudding-popover-recipe)

Earl Grey Sparkling Tea and Tonic

- 2 tablespoons earl grey tea
- 2 cups boiling water
- 1 cup diet tonic water
- 1 cup ice
- 2 teaspoon fresh lemon juice
- lemon slices, to garnish, optional

Pour boiling water over loose leaf tea leaves, let steep for 30 minutes. Then tea has cooled, stir in lemon juice. Strain tea into a tall glass filled with ice, filling glass ½-3/4 way with tea. Top with tonic, stir. (You can make a half and half mix, or have more tea than tonic for this recipe, depending on your liking.) Enjoy!



Source: Sweet C's Recipe & Travel Website (https://sweetcsdesigns.com/earl-grey-sparkling-tea-and-tonic/)

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