



The Keeper of Lost Things

by Ruth Hogan

Martin County Library System Book Club Kit:

The Keeper of Lost Things by Ruth Hogan

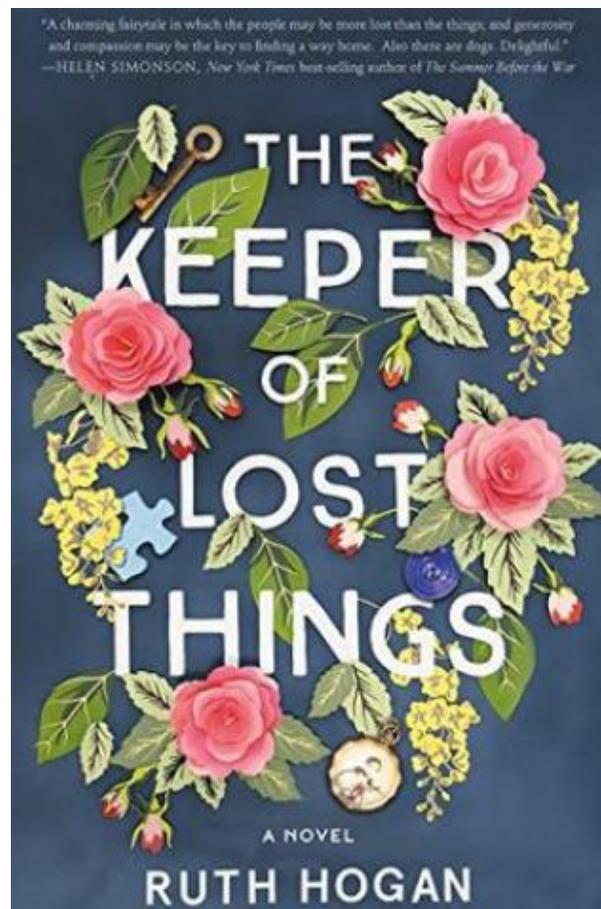
Included in the Kit:

- [Book summary](#)
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Book summary

Anthony Peardeew is the keeper of lost things. Forty years ago, he carelessly lost a keepsake from his beloved fiancée, Therese. That very same day, she died unexpectedly. Brokenhearted, Anthony sought consolation in rescuing lost objects—the things others have dropped, misplaced, or accidentally left behind—and writing stories about them. Now, in the twilight of his life, Anthony worries that he has not fully discharged his duty to reconcile all the lost things with their owners. As the end nears, he bequeaths his secret life's mission to his unsuspecting assistant, Laura, leaving her his house and all its lost treasures, including an irritable ghost.

Recovering from a bad divorce, Laura, in some ways, is one of Anthony's lost things. But when the lonely woman moves into his



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mansion, her life begins to change. She finds a new friend in the neighbor's quirky daughter, Sunshine, and a welcome distraction in Freddy, the rugged gardener. As the dark cloud engulfing her lifts, Laura, accompanied by her new companions, sets out to realize Anthony's last wish: reuniting his cherished lost objects with their owners.

Long ago, Eunice found a trinket on the London pavement and kept it through the years. Now, with her own end drawing near, she has lost something precious—a tragic twist of fate that forces her to break a promise she once made.

As the Keeper of Lost Objects, Laura holds the key to Anthony and Eunice's redemption. But can she unlock the past and make the connections that will lay their spirits to rest?

A charming, clever, and quietly moving novel of endless possibilities and joyful discoveries that explores the promises we make and break, losing and finding ourselves, the objects that hold magic and meaning for our lives, and the surprising connections that bind us.

Source: HarperCollins website
(harpercollins.com/products/the-keeper-of-lost-things-ruth-hogan)





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Meet the Author

Ruth Marie Hogan (born 1961) was born in Bedford, and her mother worked in a bookshop. She studied English and drama at Goldsmiths College and worked in human resources in local government for 10 years before being injured in a car crash which left her unable to work full time. Cancer in 2012 led to her writing while sleepless through chemotherapy, and the result was her first published work, *The Keeper of Lost Things*.



Source: Wikipedia



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Discussion Questions

1. How would you describe Laura? Why has intimacy been such a problem for her? How does owning Peardew's house affect her? In what way does she become an agent of change and redemption?
2. Talk about the tragedy for Anthony Peardew of losing his beloved Theresa and the effect it has had on his life. What is the impetus for his compulsion to collect lost things? Which of his imagined stories about lost items do you find most engaging—the blue jigsaw or the white umbrella, perhaps?
3. Talk about Sunshine, who describes herself as a "dancing drome." Did you appreciate her clairvoyance and connection with the irascible ghost?
4. How does the story of Eunice and Bomber relate to Laura and Anthony's story? Did you find the two plot strands difficult to juggle, perhaps too distracting? Or do the two tales enhance one another?
5. In what way are lost things symbolic of lost souls looking for a place to belong...or a lost self-struggling for self-discovery? How does each lost item connect with the individual who lost it?
6. Does the book satisfy? What was our experience reading it?

Source: LitLovers.

(litlovers.com/reading-guides/13-reading-guides/fiction/10964-keeper-of-lost-things-hogan)

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Recipes

Tottenham Cake

“At Christmas, Mrs. Doyle at the shop where Eunice buys their daily doughnuts, was bagging up some slices of Tottenham Cake for the customer just before Eunice. It was so casually mentioned, as though everyone knew what Tottenham cake is. Well, now I, too, know. Tottenham is a district north of London in the borough of Haringey. The cake was originally sold by a baker called Henry Chalkley, a Friend, or Quaker. It was a sponge cake covered in pink icing or jam that sold for one pence. If the piece was irregular or broken up, it was half that. The pink coloring was derived from mulberries growing at the Tottenham Friends Burial Ground. It was originally intended for children, I read, but I’m not sure why.” Unidentified author of [bbfbooksbeautyfood](#) blog



Cake

- 1 1/2 sticks softened unsalted butter
- 3/4 C sugar
- 1 1/2 C all-purpose flour
- 2 1/4 tsp baking soda
- 3/4 tsp salt
- 3 eggs
- ½ tsp vanilla extract



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Icing

- 1 heaping cup confectioners' sugar
- 5 tsp water/black currant juice
- pink food coloring (only needed if you use water instead of juice)

Pre-heat oven to 350 degrees. Line an 8"x 8" square tin with parchment paper, then grease the pan and parchment with butter or Crisco.

In a large bowl, using an electric mixer on high, cream together the butter and sugar until it becomes a light and fluffy. This takes about 2 minutes, but you may need to clear the beaters intermittently to make sure everything gets mixed. Add the vanilla extract to the butter mixture. Mix until combined. Turn the mixer to low or medium-low and beat in the eggs, one at a time. Once the eggs are mixed, turn the mixer to low and add in the flour all at once. Mix until just combined.

Pour the batter into the prepared pan. Bake in the middle of the oven for 25-30 minutes. The cake is done when a toothpick inserted in the center comes out clean. Let the cake cool.

While the cake is cooling prepare the icing. In a medium bowl, add the confectioners' sugar. One teaspoon at a time, add the blackcurrant juice or water and just a bit of food coloring. Mix in between each teaspoon. Keep adding liquid until the icing looks like proper frosting and is thick enough to spread but not so thick it would rip up the cake when you spread it on. (Note: you may not need all the liquid, or you may need more, just mix until it feels right to you. If it gets too drippy, then add more sugar) Let the icing sit for a minute it will harden and get shiny. Spread the icing all over the top of the cake.

Cut the cake into squares and serve.

Source: [bfbooksbeautyfood](http://bfbooksbeautyfood.com)

(bfbooksbeautyfood.com/2017/09/25/the-keeper-of-lost-things)





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Think Pink

- 4 ounces tart cherry juice
- 1 ounce cranberry juice
- 3/4 ounce freshly squeezed lime juice
- 1/2 ounce simple syrup
- 1 egg white
- Ice
- Cherry for garnish

In a cocktail shaker, add tart cherry juice, cranberry juice, lime juice, simple syrup, and egg white. Dry shake for approximately 45 seconds to mix ingredients and create a froth.

Add ice to shaker. Shake to chill. Strain into rocks glass over fresh ice. Garnish with cherry.



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