Mary K. Tilghman

BOOK CLUB KIT

Thanks for considering my newest book, Lucky Spring. It is Book One of the Chincoteague Seasons series which follows the love stories of four Chincoteague women.



Notes from Mary:

Lucky Spring got its start at a music retreat. While I was learning new tunes at Sandbridge Hammered Dulcimer Retreat, a fellow musician suggested I set a book in this lovely oceanfront destination in Virginia. A couple of characters who appear in the book are named for dulcimer-playing friends.

A high school friend who is now a professional musician inspired Garrett and his band. The idea of living from stage to stage seemed so difficult to me and I couldn't imagine how a love story could be successful. Garrett/Just Joe changed my mind. (Isn't he the sweetest man you ever met in a book?)

Lucky Spring will be one of four books about the Beauchamp sisters and their best friend Virginia. The Chincoteague Seasons series continues in 2027 with Fearless Summer, getting a new release from my new publisher Flock Publishing. Look for books featuring the love stories of Emily and Virginia in the coming months. Though each book, like each woman, is rooted in Chincoteague, these books may take readers to other places. But all of them have left their hearts on this special Virginia island.

Thanks for reading!

MARY K. TILGHMAN
NOVELIST
Let me tell you a story

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Book Club discussion questions

What do you think about Anne's stubbornness in regards to Joe's interest in her?

Joe shows amazing patience as he woos Anne from whatever city his bus stops next. Which of his many gestures seemed most meaningful to you?

Supermarket tabloid coverage of Joe's country music career threatens to derail any progress in their relationship. What do you think of the truth/dishonesty of such publications? Remember: Anne is a journalist herself.

Best friends, it is said, help to round out a story. How do you think Virginia, Howard, Sherry and Jim affect the future of our couple heading toward love?

Can you imagine making the final decision Joe makes at the end of the book? What do you think you would do if you were in Joe's place?

There's a Spotify playlist for the songs mentioned in Lucky Spring, or that served as inspiration for the book.
Click on the QR code to listen:

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Anne's friend Virginia is a baker who brings her a bag of little cardamom-cinnamon-pecan buns. Here's a fun recipe that inspired her rolls:



EASY CARDAMOM CINNAMON ROLLS

For buns:

- 3 cups all purpose flour
- 2 tablespoon sugar
- 1 tablespoon baking powder
- ¼ teaspoon cinnamon
- ¼ teaspoon cardamom
- 1 teaspoon salt
- 6 tablespoon coconut oil or 5 tablespoon butter
- ¾ cup International Delight Frosted Sugar Cookie Coffee Creamer
- ¼ teaspoon almond extract
- ½ teaspoon vanilla extract
- ⅔ cup brown sugar
- 3 teaspoon cinnamon
- 1 teaspoon cardamom
- 3 tablespoon butter, melted
- ½ cup pecan pieces

For icing:

- ½ cup powdered sugar
- 2 tablespoon International Delight Frosted Sugar Cookie Coffee Creamer
- ½ teaspoon white vinegar

Preheat the oven to 375°F.

In a large bowl, combine the flour, sugar, baking powder, cinnamon, cardamom, and salt.

Add the coffee creamer, coconut oil or butter, almond extract, and vanilla extract. Mix until the dough comes together. Turn it onto a floured surface and gently work it until smooth enough to form a ball. Roll the dough into a rectangle about 10 x 12 inches. Brush the dough with melted butter, then sprinkle evenly with brown sugar, cinnamon, cardamom, and pecan pieces. Roll the dough up firmly and cut it into 9 equal pieces. Line a baking sheet with parchment paper and place the rolls on it. Brush the tops with a little more melted butter.

Bake for 30 to 35 minutes, until golden and cooked through. Cool for 5 to 10 minutes. Stir together the powdered sugar, coffee creamer, and white vinegar until smooth, then drizzle the icing over the warm rolls.

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