Dear Book Club.

It is with great excitement that we bring to you this essential enhancement to the ultimate book club read: *The Mother-Daughter Book Club* by Heather Vogel Frederick. Use the following sheets to guide you and your

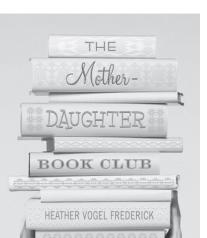
own book club through the middle-school happenings of Emma, Jess, Megan, and Cassidy. From practical jokes to baking cookies and fighting with Miss Popular, nothing brings these girls together more than their monthly meetings for the Mother-Daughter Book Club.

If you are already a member of a book club, or really want to start your own, the following activities are the perfect guide. Visit www.bookclubreader.com for more information about starting and running your own club! Here are the reproducible sheets that you will find in this kit:

- A discussion guide, to begin your meetings on the right page.
- A goal-setting guide, so you can learn how to make and follow through on your own goals.
- Recipe cards for four fun treats to make for your next meeting.
- Some recommended titles for continued reading and book club success!

Happy reading!

Children's Marketing
Simon & Schuster Children's Publishing



What better way to discuss a book than with the author!
Visit www.heathervogelfrederick.com to find out how
HEATHER VOGEL FREDERICK can attend your next meeting!

BOOK CLUB

Now in paperback!

The Mother-Daughter Book Club By Heather Vogel Frederick ISBN-13: 978-1-4169-7079-8 ISBN-10: 1-4169-7079-7

www.SimonSaysKids.com



The Mother-Daughter Book Club Discussion Guide

- 1. Describe each of the four girls at the beginning of the story. How do they change as the story progresses?
- 2. Describe each of the mothers at the beginning of the story. How do they change as the story progresses?
- 3. Why does the author alternate the point of view from character to character throughout the story? How is this different from a single perspective? Which do you prefer?
- 4. Which major event takes place that significantly causes a change in each of the four girls?
- 5. What role does Mrs. Chadwick play? How do Mrs. Chadwick and Becca relate to the other girls and mothers?
- 6. Describe the moment when Cassidy becomes friends with Jess and Emma.
- 7. Compare Cassidy and Jess as they relate to their parents. Since they are both being raised by a single parent, how does this affect the other characters throughout the book?
- 8. Nobody is perfect. How are each of the girls flawed? How does this affect their characters?

Questions for further reading

- 9. Read Louisa May Alcott's *Little Women* and compare and contrast the two novels. How does Heather Vogel Frederick link her writing and characters to those in Alcott's novel? Why do you think she chose to do this?
- 10. All the girls have hobbies and passions for the future. What kind of goals do you have? What do you want to be when you grow up? Use the sheet in this kit entitled "Achieving Goals" to guide participants in defining their goals.

Achieving Goals



The daughters of the Mother-Daughter Book Club have their own goals and aspirations.

Do you? Use this sheet as a guide for developing and following through with your life's goals,

whether they are long term or short term. First identify your goal. Then set up a plan for this goal, including a time frame, steps you will need to take, and possible setbacks. Finally, follow through with each goal by establishing a reward for your success.

Recopy and use this sheet for every goal you wish to accomplish.

0	
Step 1: Identify Your Goal	Write your goal statement below:
Remember that goals	
• Must be possible.	
Will require work to achieve them.Are set within a time frame that must be established.	
 Must be defined clearly to set yourself up for success. 	
 Should allow for setbacks along the way. 	
Step 2: Set up a Plan Indicate the time frame in w	hich you believe you will be able to accomplish this goal.
	– $\mathrm{Day}(s)$ Week (s) Month (s) Year (s) (circle one)
Think about the steps you will need to take to	o achieve your goal. Write these steps below.
1.	5.
<u>2.</u>	<u>6.</u>
3. 4.	7· 8.
What kind of set-backs do you think may come up along the way and how might you overcome them?	
	<u> </u>
Step 3: Reward Your Success	
My Reward:	

Reproducible Images © 2007 Michael Frost

Mother - Daughter Book Club Treats!

THE MetherDAUGHTER
BOOK CLUB

DIRECTIONS: Print this sheet on heavier card-stock and cut out each recipe card. Distribute among club members and have everyone make a tasty treat for your next meeting! Yum!



Chocolate Chip Cookies

PREP TIME: 20 minutes; COOK TIME: 10 minutes; YIELD: two dozen

Ingredients:

- 3 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup butter, softened
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 tsp vanilla extract
- 2 cups semisweet chocolate chips
- 1 cup chopped nuts (optional)

Directions:

Preheat oven to 350°F. In a separate bowl, combine flour, baking soda, and salt; set aside. Mix together the butter, granulated sugar, and brown sugar until smooth and creamy. Beat in eggs and add vanilla. Gradually add the flour mixture to egg mixture. Stir until completely combined. Add chocolate chips (add nuts if desired). Drop batter by large spoonfuls onto ungreased cookie sheets. Bake in preheated oven for about 10 minutes or until edges are golden brown.



Crispy Squares

PREP TIME: 20 minutes; YIELD: 20 servings

<u>Ingredients:</u>

Tbsp margarine or butterpackage regular marshmallows

(10 oz.) or 4 cups miniature

6 cups Rice Krispies cereal

Directions:

Melt margarine in a large saucepan over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add Rice Krispies cereal. Stir until well coated. Using buttered spatula or waxed paper, press mixture evenly into 13 x 9 x 2-inch pan coated with cooking spray or butter. Cut into 2-inch squares when cool. Best if served the same day.

MICROWAVE DIRECTIONS: In a large microwavesafe bowl, heat margarine and marshmallows at high for 3 minutes, stirring after 2 minutes. Stir until smooth. Follow recipe above to complete.

Courtesy: www.RiceKrispies.com Microwave cooking times may vary.



Reproducible Images © 2007 Michael Frost

Mother - Daughter Book Club Treats!



DIRECTIONS: Print this sheet on heavier card-stock and cut out each recipe card. Distribute among club members and have everyone make a tasty treat for your next meeting! Yum!



Vanilla Cupcakes

PREP TIME: 18 minutes; COOK TIME: 20 minutes; YIELD: 24 servings

Ingredients:

- 2 1/2 cups flour
- 1 Tbsp baking powder
- 1/2 tsp salt
- 1 cup butter, softened
- $_{1}$ $^{3}/_{4}$ cups sugar
- 4 eggs
- 1 Tbsp vanilla extract
- 1 cup milk

Directions:

Preheat oven to 350 degrees. Grease and flour 24 standard-size muffin cups, or line with paper wrappers; set aside. Whisk together the flour, baking powder, and salt; set aside. In a large bowl, whip the butter until light and fluffy. Mix in sugar. Beat in eggs, two at a time, then the vanilla. Alternately beat in the flour mixture with the milk, just until blended. Spoon the batter into the prepared cups; bake for 20 to 25 minutes, until the tops are soft but springy. Cool 5 to 10 minutes in the tins on a wire rack; carefully invert and cool completely. Frost as desired.



Lower Fat Fudge Brownies

PREP TIME: 10 minutes; COOK TIME: 30 minutes; YIELD: 9 servings

<u>Ingredients:</u>

- 1 cup granulated sugar
- 6 Tbsp unsweetened cocoa powder
- 10 Tbsp low fat plain yogurt
- 2 eggs
- 1/8 tsp salt
- 1 tsp vanilla
- 1/2 cup plus 1 Tbsp all-purpose flour

Directions:

Preheat oven to 325 degrees. Grease an 8 x 8 inch pan. In a medium bowl, stir together the sugar, cocoa powder, and yogurt. Stir in the eggs one at a time until well blended, then add vanilla and salt. Stir in the flour until just absorbed. Spread evenly into the prepared pan. Bake for 28 to 32 minutes in the preheated oven, until the brownies begin to pull away from the sides of the pan and a toothpick inserted comes out fairly clean. Cool brownies in the pan over a wire rack before cutting into squares.

Reproducible Images © 2007 Michael Frost































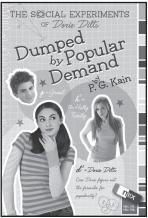






Keep your Mother-Daughter Book Club Going with These Recommended Titles from Aladdin M!X!

The Aladdin M!X line of books feature contemporary coming-of-age stories about kids on the brink of adolescence, making tough choices and facing new challenges. The books are a great resource for kids 9-13 years old, who've outgrown their children's books and aren't quite ready for edgy teen fiction. Aladdin Mix will keep kids engaged, keep them entertained, and above all keep them reading!

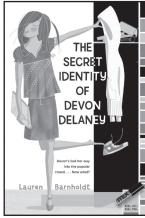


The Social Experiments
of Dorie Dilts: Dumped By
Popular Demand
By P.G. Kain
ISBN-13: 978-1-4169-3519-3
ISBN-10: 1-4169-3519-3
Price: \$5.99/\$7.99 CAN
On sale now
Ages: 9 and up
Grades: 4 and up

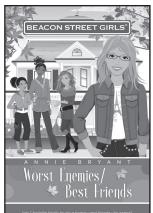


Sand Dollar Summer By Kimberly K. Jones ISBN-13: 978-1-4169-5834-5 ISBN-10: 1-4169-5834-7 Price: \$5.99/\$6.99 CAN On sale June 2008 Ages: 9 and up Grades: 4 and up





The Secret Identity of Devon Delaney By Lauren Barnholdt ISBN-13: 978-1-4169-3503-2 ISBN-10: 1-4169-3503-7 Price: \$5.99/\$6.99 CAN On sale now Ages: 9 and up Grades: 4 and up



Beacon Street Girls Worst Enemies/Best Friends By Annie Bryant ISBN-13: 978-1-4169-6424-7 ISBN-10: 1-4169-6424-X Price: \$6.99/\$7.99 CAN On sale June 2008 Ages: 9 and up Grades: 4 and up

Don't miss the sequel to The Mother-Daughter Book Club

Coming this September 2008!

Much Ado About Anne

ISBN-13: 978-0-689-85566-5 ISBN-10: 0-689-85566-4 Hardcover; \$15.99/\$18.99 CAN Ages: 9 and up Grades: 4 and up