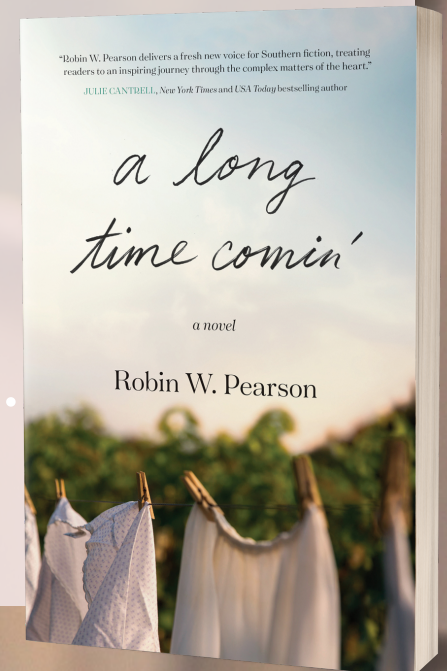


a long time comin'

Book Club Kit



"[An] excellent debut . . . Pearson's saga is enjoyable and uncomfortable, but also funny and persistent in the way that only family can be."

- *Publishers Weekly*, starred review

Praise for A Long Time Comin'

"Robin Pearson delivers a fresh new voice for Southern fiction, treating readers to an inspiring journey through the complex matters of the heart."

Julie Cantrell, *New York Times* & *USA Today* bestselling author

"My mouth watered at the mustard greens and ham hocks. Feels like home. You'll fall in love with Evelyn and Granny B and a cast of memorable characters so rich you won't want the story to end.

We can only hope we'll be reading more from Robin W. Pearson!"

**Chris Fabry, bestselling author of *Under a Cloudless Sky* and
*The Promise of Jesse Woods***

Book Club Kit Table of Contents

Praise for *A Long Time Comin'*

A Note from the Author

A Long Time Comin' Playlist

Discussion Questions

Recipes

Notes section

Follow Robin W. Pearson online



A Note from Robin W. Pearson

In the words of Michael Crichton, “This novel is fiction, except for the parts that aren’t.” Yes, there actually is a Spring Hope, North Carolina, but that’s where all similarities end and creativity begins. None of these folks walk and talk except in my mind and heart—and in yours now, too. Also, while I’m not sure if my mama adds green peppers and onions to her ham hocks, I add them to everything, so I wrote those in. There were no bugs killed in the writing of this novel, though I tried.

—Robin W. Pearson





A Long Time Comin' Playlist

Granny B's Favorites

"It Is Well with My Soul" by Wintley Phipps
"Take Me Back" by Andraé Crouch
"All My Hope" by Crowder
"Sometimes It Takes a Mountain" by
Brooklyn Tabernacle Choir
"The Center of My Joy" by Richard
Smallwood

Evelyn's Faves

"Road Trip" by Kirk Franklin
"Joy" by for King & Country
"His Eye Is on the Sparrow" by Lauryn Hill
"Hills and Valleys" by Tauren Wells
"Counting Every Blessing" by Rend Collective





Discussion Questions

1. No one would say Beatrice Agnew is warm and fuzzy, yet Evelyn could cozy up to her in other important ways. For example, she could trust her to deliver the truth without any sugarcoating. Is there a Granny B in your life? Describe this person and your relationship.
2. Evelyn and her grandmother have more than their names in common. How are they alike? How are they different?
3. Did Beatrice's resistance to cancer treatment demonstrate faith or fear? Why?



Discussion Questions

4. Granny B has been walking with God a long time, in a very real, practical way that impacts her day-to-day interactions with others. How does her spiritual walk compare to Ruthena's? Edmond's? How does their relationship with God affect their personal relationships?
5. What clues do the letters Beatrice hid in her closet reveal about her life? What big revelations has God shown you in tiny steps along the way in your own life?
6. Kevin said he didn't "let go." How did he hold on, and why might Evelyn agree or disagree with his assertion?



Discussion Questions

7. Beatrice had to make some hard decisions about who needed to know what about her diagnosis and how she should deliver the information. Evelyn respected Granny B's wishes enough to help her carry them out. Was there any information you believed her children had a right to know? What would you have said or done differently in Beatrice's shoes? In Evelyn's?

8. Did Kevin's right to know Evelyn's secret justify Granny B's interference, or did her grandmother jump the gun?

9. Evelyn believes there are many ways you can be unfaithful, in your heart and in your actions, to God and to others in your life. What did Granny B's life teach you about faithfulness?



Discussion Questions

10. Do you think Evelyn ever read the letter she took from Granny B's house? Explain why you agree or disagree with what she did with it.

11. What does Granny B mean by Ruthena's "white God in the sky"? What are your own perceptions of God?

12. The Agnew siblings are their best friends and their worst enemies. How do their sibling dynamics compare to your own?

13. Why do you think Granny B resisted a family reunion?



Recipes

Beatrice Agnew's Collard Greens

Directions:

Fry up your salt pork. I like to boil it first to get off some of the salt. Lay it on a plate, but keep the oil it makes.

Fill a good-size pot with water. Wash your ham hock real good and put it into the pot. While that cooks, clean your greens. Now, I mean really clean them 'cause nobody likes to eat dirty greens. Cut them up fine.

When the water cooks down and is half-gone and the meat is just fork tender, slide in them greens real careful so that hot water don't splash up on you. Then add salt and pepper to your own liking, a little sugar, and the grease from the pork. Cook until the greens and ham hock is tender. If you still got water, pour it off. You can break up the ham hock in the greens and eat the fried salt pork on the side with some corn bread.

"I got my own style of cooking, but my mama had a way of making greens that was sho' nuff good. It was simple and to the point, like me." - Granny B

Ingredients:

2 nice bunches of collards
1 or 2 ham hocks
Salt pork
Salt
Pepper
Sugar



Elisabeth's Oven-Baked Omelet

Directions:

Preheat the oven to 350 degrees. Cook your sausage, breaking it up into bits. Drain the meat, then sprinkle it evenly in the bottom of a 13-by-9-inch casserole dish. Beat your eggs in a large bowl. Season them to taste with salt, pepper, and a dash or two of oregano (not too much so it doesn't overpower the eggs). Stir in the cheese until thoroughly mixed. Spread the egg mixture over the sausage and bake uncovered for about 30 minutes until the cheese is slightly browned and a knife comes out clean. Serve the omelet warm with a side of salsa. You can use Ro-tel in a pinch or skip this step altogether if your life is spicy enough.

Ingredients:

8 eggs
1 pound bulk sausage, preferably Jimmy Dean sage
8 ounces (2 cups) shredded mozzarella cheese
8 ounces (2 cups) shredded cheese mixture of your choice (I like cheddar jack or Mexican)
Oregano
Salt
Pepper
Ro-tel or salsa, optional



"Kevin thinks he showed me how to make an omelet, but I started cooking for my family before he was even eating solid food. When I was raising my four children, it was easier to throw everything into one casserole dish and bake it than to make individual omelets." - Elisabeth

Evelyn's Shrimp and Grits

Ingredients:

1½ pounds medium-size shrimp, peeled and deveined
fresh lemon juice
hot sauce (I prefer Texas Pete)
1½ teaspoons salt
grits (I use Quaker quick version, but you can use traditional stone-ground)
6 slices bacon (extra if you want some on the side)
1 small onion, finely chopped

¼ cup green pepper, finely chopped
1 to 2 garlic cloves, minced
½ cup scallion, thinly sliced
2 tablespoons all-purpose flour
1 cup chicken stock
cheese and butter for the grits (I use sliced American), optional
Tony Chachere's Creole seasoning, optional

"Granny B's fish and grits definitely hit the spot that night because I love grits and anything, morning, noon, or night. It's a comfort food, and I can surely use that comfort these days, especially from my grandmother. Actually, one of my favorite ways to eat grits is with a shrimp gravy, something Granny B would never serve because she won't eat something she wouldn't catch herself." - Evelyn



Evelyn's Shrimp and Grits

Directions:

After generously splashing the shrimp with the hot sauce and lemon juice, set it aside.

Start your grits according to the directions. I like a soupy consistency to complement the gravy. While the grits cook, fry the bacon. Break it into small pieces when it's done but before it's crispy. Now stir into the bacon the onions, green pepper, and garlic and cook for about five minutes. Once the vegetables are tender, add the scallions.

Next, sprinkle flour over the mixture and stir, sautéing everything for a few minutes to combine the flavors before pouring in the chicken stock and seasoning to taste. Add the shrimp last, and cook until they're opaque, about five minutes.

To finish off your grits, add cheese and butter, then serve hot with the shrimp and gravy.



My Book Club Notes

My Book Club Notes

Follow Robin W. Pearson online

Facebook: @RobinWPearson

Twitter: @robinwpearson

Instagram: @robinwpearson

Goodreads: [goodreads.com/goodreadscomrobinwpearson](https://www.goodreads.com/goodreadscomrobinwpearson)

Robin's website: robinwpearson.com

Visit Robin's website to sign up for her newsletter and receive news and updates delivered directly to your inbox!

Thanks for choosing

a long time comin'

as your book club pick!

Keep an eye out for the next novel by Robin W. Pearson
coming Spring 2021 from Tyndale House Publishers.