

# *The Bodyguard* by Katherine Center

Martin County Library System Book Club Kit:

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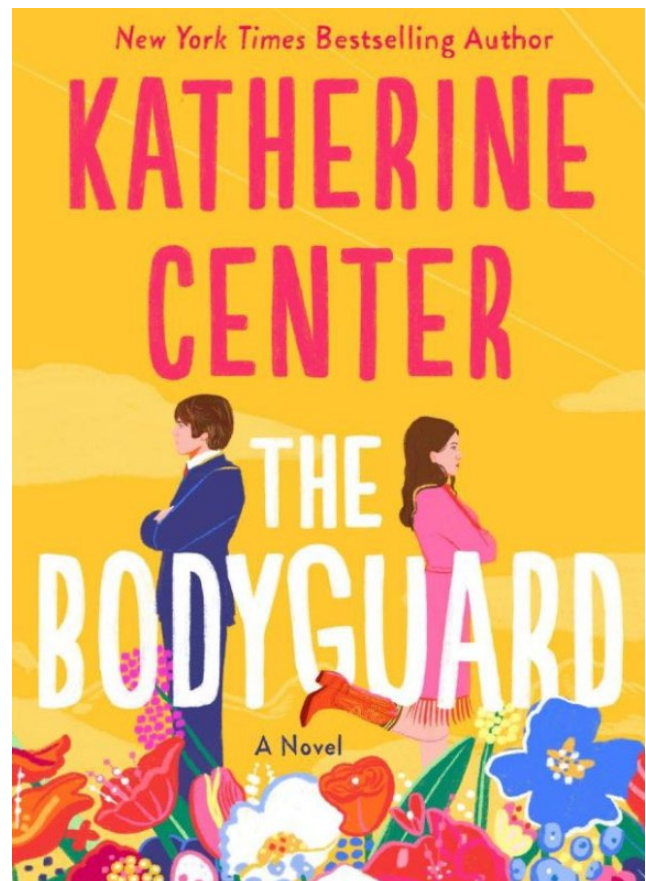
Included in the Kit:

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### Book summary

Hannah Brooks looks more like a kindergarten teacher than somebody who could kill you with a wine bottle opener. Or a ballpoint pen. Or a dinner napkin. But the truth is, she's an Executive Protection Agent (aka "bodyguard"), and she just got hired to protect superstar actor Jack Stapleton from his middle-aged, corgi-breeding stalker.

Jack Stapleton's a household name—captured by paparazzi on beaches the world over, famous for, among other things, rising out of the waves in all manner of clingy board shorts and glistening like a Roman deity. But a few years back, in the wake of a family tragedy, he dropped from the public eye and went off the grid.



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When Jack's mom gets sick, he goes home to the family's Texas ranch to help out. Only one catch: He doesn't want his family to know about his stalker. Or the bodyguard thing. And so Hannah—against her will and her better judgment—finds herself pretending to be Jack's girlfriend as a cover. Even though her ex, says no one will believe it.

Hannah hardly believes it, herself. But the more time she spends with Jack, the more real it all starts to seem. And there lies the heartbreak. Because it's easy for Hannah to protect Jack. But protecting her own, long-neglected heart? That's the hardest thing she's ever done.

*Source: MacMillon website*

### Meet the author

Katherine Center is the New York Times and USA Today bestselling author of nine novels, including *The Bodyguard*, *How to Walk Away*, and *Things You Saw in a Fire*. She writes bittersweet, comic, laugh-and cry stories about love and family. Her fourth novel, *The Lost Husband*, just became a feature film starring Josh Duhamel, and her novel, *Happiness for Beginners* is in production as a Netflix original movie starring Ellie Kemper. Katherine lives in her hometown of Houston, Texas, with her awesome husband, two fun teenagers, and their fluffy-but-fierce dog.



Source: Author's website ([katherinecenter.com/about](http://katherinecenter.com/about))





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### Discussion questions

1. Jack and Hannah both experienced the loss of someone important to them. How do you think this helped them form a unique bond?
2. We tend to think of people a certain way based on their professions. How did your perception of a bodyguard and a movie star change?
3. Hannah's breakup with Robbie was pretty tough for her. She confided in her friend Taylor who ended up betraying their friendship. How would you have handled a similar conflict with a friend or work peer?
4. Why do you think Jack held onto the secret of his brother? Why do you think he finally told the truth? How did this impact his relationship with his family and Hannah?
5. Remember at Thanksgiving when Kennedy Monroe asked everyone if Jack should choose her or Hannah? What is the significance of everyone raising their hand to choose Hannah? What did that say about Jack's character?
6. While the book is a love story between Jack and Hannah, the theme of self-love is explored in Hannah's character. How did Hannah's character grow through the book?
7. On page 259, Hannah says "Every chance you take is a choice. A choice to decide who you are." Does this statement resonate with times in your life? Which of your choices are you most proud of?
8. The book has a lot of humorous parts. Did you find one that in particular tickled your funny bone?
9. Aside from Jack and Hannah, which characters did you like or dislike?

*Source: Questions from Martin County Library Book Club*



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## Recipe suggestion

### Texas Cowboy Cookies

- 1 cup butter, softened (2 sticks)
- 1 cup white sugar
- 1 cup brown sugar
- 2 Large eggs
- 1 teaspoon vanilla
- 2 cups flour, spooned and leveled
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 cup old fashioned oats
- 1 cup corn flakes
- 1 cup pecans, roughly chopped (and toasted!)
- 1/2 cup coconut flakes
- 1 (6oz) cup peanut butter chips (author used Reese's)
- 1 (6oz) cup semi-sweet chocolate chips



Prep Time: 10 min. Cook Time: 12 min. Chill Time: 1 hour. Servings: 18

Preheat oven to 350 degrees F.

In a large bowl or stand mixer, beat the butter until it is light and fluffy. Add both sugars and beat well, scraping sides and bottom. Add eggs and vanilla, beat well. Add the flour but don't mix it in. Add the salt, baking powder, and baking soda to the flour and use a small spoon to blend it with the flour a bit. Then mix in the flour, but stop before it's fully incorporated. Add the oats, corn flakes, pecans, and coconut to the bowl. Mix in gently. Add the peanut butter chips and chocolate chips and mix until everything is incorporated. Don't over mix, it will

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make your dough tough. Chill the dough in the fridge for at least an hour, or up to 24 hours.

Use a 1/4 cup measuring cup to scoop dough onto baking sheets lined with parchment. Leave at least a couple of inches in between each ball of dough. Bake at 350 for 12-14 minutes, until the cookies are golden on the edges and they are not too shiny in the middle.

*Source: "Texas Cowboy Cookies Recipe." The Food Charlatan.  
([thefoodcharlatan.com/texas-cowboy-cookies-recipe](http://thefoodcharlatan.com/texas-cowboy-cookies-recipe))*

## Southern Sweet Tea

- 3 family sized black tea bags (or 12 individual tea bags), such as Lipton or Luzianne
- 1 cup granulated sugar
- Ice
- Fresh mint or lemon slices

Prep Time: 10 min. Yield: 1 gallon.

Bring 4 cups of water to a boil in a small saucepan over medium-high heat. Remove from heat. Insert tea bags and steep for 5 minutes. Discard bags. Add the sugar to the tea and stir until completely dissolved. Pour the tea into the pitcher. Top off with water. Refrigerate until very cold, at least 4 hours or overnight. Serve over ice. Add a sprig of mint or a slice of lemon to each if desired.



*Source: "Southern Sweet Tea." The Kitchn.  
([thekitchn.com/how-to-make-sweet-tea-cooking-lessons-from-the-kitchn-94457](http://thekitchn.com/how-to-make-sweet-tea-cooking-lessons-from-the-kitchn-94457))*

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