

Martin County Library System Book Club Kit:

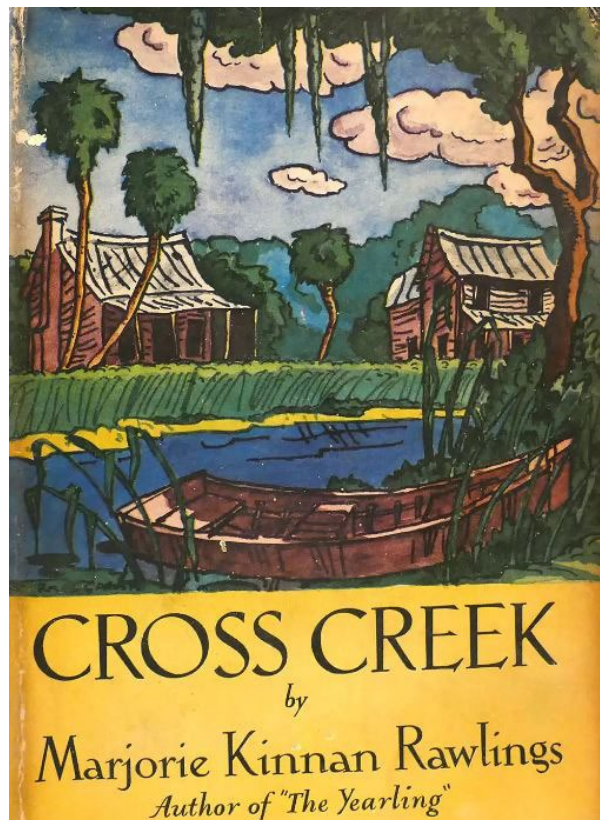
Cross Creek by Marjorie Kinnan Rawlings

Included in the Kit:

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Book summary

Cross Creek is the warm and delightful memoir about the life of Marjorie Kinnan Rawlings, author of *The Yearling*, in the Florida backcountry. Originally published in 1942, *Cross Creek* has become a classic in modern American literature. For the millions of readers raised on *The Yearling*, here is the story of Marjorie Kinnan Rawlings's experiences in the remote Florida hamlet of Cross Creek, where she lived for thirteen years. From the daily labors of managing a seventy-two-acre orange grove to bouts with runaway pigs and a succession of unruly farmhands, Rawlings describes her life at the Creek with humor and spirit.



Source: BKMT Reading Guides
(bookmovement.com/bookDetailView/9976/Cross-Creek-By-Marjorie-Kinnan-Rawlings)



also available to
download from Libby

Cross Creek

by Marjorie Kinnan Rawlings

Meet the Author

Marjorie Kinnan Rawlings (1896–1953), the Pulitzer Prize-winning American novelist and memoirist was known for her writings about her adopted home of Cross Creek, Florida, where she bought an orange grove in the late 1920s and lived for many decades. She was fascinated by the people and local culture, and gathered her observations into *Cross Creek*, the memoir discussed here, and a compilation of recipes, *Cross Creek Cookery*. Both were published in 1942. Rawlings was attracted to the people of Cross Creek, who were called crackers (though at the time, this wasn't a disparaging term). At first they were wary of her as an outsider and resisted her eager questions and interest. Eventually they warmed to her, and she began recording detailed descriptions of the people, their dialect, the flora and fauna, and the local food and folkways.



After some fits and starts with her writing career, Rawlings achieved success with the 1938 novel *The Yearling*, for which she received that year's Pulitzer Prize. But the time *Cross Creek* was published just a few years later, she was a well-established and respected author. ... In 1943, Rawlings faced a libel suit resulting from the publication of *Cross Creek*. It was filed by a neighbor, Zelma Cason. She felt that Rawling had insulted her by describing her as "an ageless spinster resembling an angry and efficient canary." Rawlings eventually won the case and enjoyed a brief moment of satisfaction, but the verdict was overturned in appellate court and she was ordered to pay damages in the amount of one dollar.

Source: Literary Ladies Guide.

(literaryladiesguide.com/book-description/cross-creek-by-marjorie-kinnan-rawlings)



Cross Creek

by Marjorie Kinnan Rawlings

Discussion Questions

1. Discuss Rawlings' point of view about man and nature. Do you agree with her, or is she trying to justify the pain in her own life?
2. Is Rawlings a reliable narrator? Is there any reason to believe that not everything she discusses in *Cross Creek* is factual? Why, or why not?
3. As the only person with wealth in a region of dire poverty, does Rawlings claim her place graciously? Is she haughty? Give examples pro and con.
4. Discuss Rawlings' tenacity about seeing justice done in the shooting incident for which Henry has been jailed. What is her point? Why does she persist on seeing "justice" done?



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Recipes

Evadne's Gingerbread

- 3 eggs
- 1 C. sugar
- 1 C. molasses
- 1 C. oil
- 1 teaspoon powdered cloves
- 1 teaspoon ginger
- 1 teaspoon cinnamon

Place all above ingredients in a large bowl and beat well. Dissolve 2 level teaspoon baking soda in 1/8 cup hot water. Add to beaten mixture. Sift in 2 cups flour. Beat well. Add 1 cup boiling water and beat lightly and quickly. Pour into rectangular pans and bake 45 minutes in a moderate oven. The batter will seem incredibly thin. **DO NOT MAKE THE MISTAKE OF ADDING MORE FLOUR.** If bakes into the most delicate and delicious gingerbread I have ever eaten. Serve hot in squares and top with generous mounds of unsweetened whipped cream.



Source: *Cross Creek Cookery* by Marjorie Kinnan Rawlings

Image source: Leslie Kemp Poole. "Our Dinner with Marjorie," *The Marjorie*.
(themarjorie.org/2022/11/21/our-dinner-with-marjorie/)

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Utterly Deadly Southern Pecan Pie

- 4 eggs
- 1 1/4 C. Southern cane syrup
- 1 1/2 C. broken pecan meats
- 1 C. sugar
- 4 tablespoons butter
- 1 teaspoon vanilla

Boil sugar and syrup together two or three minutes. Beat eggs not too stiff, pour in slowly the hot syrup, add the butter, vanilla, and the pecan meats, broken rather coarsely. Turn into a raw pie shell and bake in a moderate oven about forty-five minutes, or until set.



Source: *Cross Creek Cookery* by Marjorie Kinnan Rawlings

Image source: food.com (food.com/recipe/utterly-deadly-southern-pecan-pie-101954)

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