



Surviving Savannah by Patti Callahan

Martin County Library System Book Club Kit:

Surviving Savannah by Patti Callahan

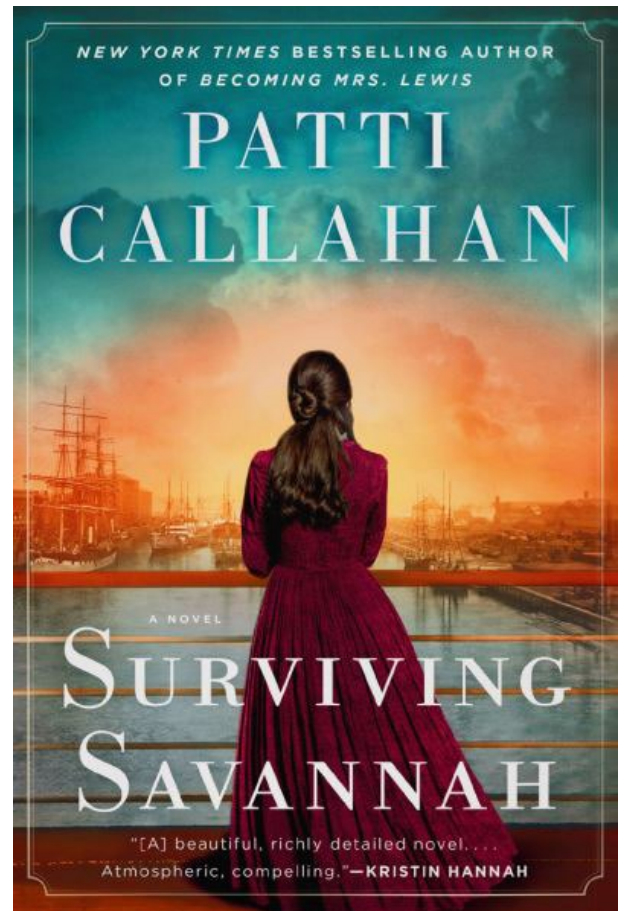
Included in the Kit:

- [Book summary](#)
- [Author biography](#)
- [Discussion questions](#)
- [Recipe suggestion](#)

Book summary

When Savannah history professor Everly Winthrop is asked to guest-curate a new museum collection focusing on the artifacts recovered from the steamship *Pulaski*, she's shocked.

The ship sank after a boiler explosion in 1838, and the wreckage was just discovered, 180 years later. Everly can't resist the opportunity to try to solve some of the mysteries and myths surrounding the devastating night of its sinking. Everly's research leads her to the astounding history of a family of eleven who boarded the *Pulaski* together, and the extraordinary stories of two women from this family: a known survivor, Augusta Longstreet, and her niece, Lilly Dawson, who was never found, along with her child. These aristocratic women were part of Savannah's society, but when the ship exploded, each was faced with difficult and heartbreaking decisions.



also available to
download from Libby



Surviving Savannah by Patti Callahan

This is a moving and powerful exploration of what women will do to endure in the face of tragedy, the role fate plays, and the myriad ways we survive the surviving.

Source: Author's website. (patticallahanhenry.com)

Meet the Author

Patti Callahan Henry is a *USA Today* bestselling author of sixteen novels. She's also a podcast host of original content for her novels, *Surviving Savannah* and *Becoming Mrs. Lewis*. She is the recipient of The Christy Award "Book of the Year"; The Harper Lee Distinguished Writer of the Year and the Alabama Library Association Book of the Year for *Becoming Mrs. Lewis*. She is the co-host and co-creator of the popular weekly online *Friends and Fiction* live web show and podcast. Patti was also a contributor to the monthly life lesson essay column for *Parade Magazine*. She's published in numerous anthologies, articles, and short story collections, including an Audible Original about Florence Nightingale, titled *Wild Swan* narrated by the Tony Award winner, Cynthia Erivo. A full-time author, mother of three, and grandmother of two, she lives in Mountain Rock, Alabama with her husband Pat Henry.



Source: Author's website. (patticallahanhenry.com)



Surviving Savannah

by Patti Callahan

Discussion Questions

1. Did you know about the sinking of the *Pulaski* before you read this book? Why do you think that stories like this get lost to time? What surprised you most when you learned about this shipwreck?
2. The stories of the *Pulaski* sinking were part of Everly's childhood. Her grandfather told and retold the story—adding bits and pieces of mythology and lore. Do you have family stories that are part of your heritage that have changed over time?
3. The Longstreet family (inspired by the true Gazaway Bugg Lamar family) boarded the ship all together. In hindsight, knowing the dangers of steamboat travel, should they have travelled separately? Were they taking unnecessary risks? Did you ever blame Lamar Longstreet (Gazaway Lamar)?
4. Augusta writes “If not for the tragedy” ... and then she lists the things in her life that she cherishes; this is how she makes meaning out of something awful. How do we make meaning of tragedy? How have you done this in your own life?
5. Much of this novel is about the kind of person someone becomes after a tragedy. We learn early on that Charles Longstreet (inspired by Charles Lamar, a real person) survived the explosion and the five days and five nights at sea. Twenty years later, he earned the nickname “the Red Devil.” What did you make of this? Do you know anyone who survived something terrible only to become someone who did horrific harm to others? Why or how do you think that might happen?
6. Maddox Wagner tells Everly: “Not everyone who survives trauma becomes a better person. The idea that surviving brings everyone to a new and better place is a lie told by people who need the world to make sense.” Do you agree with this? Have you or a loved one been through something that makes this statement ring true or false?
7. The city of Savannah is an integral part of the story— a character in its own right. Is there a city that is important to you? Does its tragedies and triumphs shape it? Do you believe that if you love a city, you must care about its complicated history?
8. Everly has been through her own loss and tragedy, and her grief has impacted her ability to engage or “thrive” in life. How do you think that working on the *Pulaski's* curation and learning about the women who were on the ship affected her? Does learning about



Surviving Savannah

by Patti Callahan

other people's stories help us to understand our own? Do you seek out stories that are similar to yours? Or that are different?

9. How does the time period (1838) affect the rescue of those who survived the explosion? How might this story be different today?
10. What do you think of the portrayal of enslaved people in this novel?
11. One of the most heartbreaking scenes in the novel is when Augusta must choose between Charles and Eliza. How did this affect Charles's story later in life? How did you feel when you read it? Did you wonder what you would have done?
12. Everly insisted on diving even though Maddox had a bad feeling about it. When Everly is marked on her dive, she hallucinates and sees her best friend. How does this impact her choices? Why do you think she felt she must see "what is below"? What is the difference between her desire to stay alive and her desire to live?
13. Everly blamed herself for Mora's death, believing that she caused Mora to stand in the path of the oncoming car. How does guilt impact grief? Why do you think we blame ourselves when we really had no control?
14. The shipwreck was found 180 years later, and divers brought up the artifacts—in both the real-life story of the *Pulaski* and in this novel. What was the most interesting artifact for you? What do almost-200-year-old artifacts tell us about the people who boarded the ship?
15. What did you think of the endings for the three women—Everly, Augusta and Lilly—who narrate the novel? Which of the three women do you identify the most with? Did you expect their endings? Would you change any of them? Which part of their stories touched you the most? Which part challenged you?

Source: Author's website. (patticallahanhenry.com)



Surviving Savannah

by Patti Callahan

Recipes

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

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)

Fresh Southern Peach Cobbler

Filling:

- 8 fresh peaches-peeled, pitted and sliced into thin wedges (about 4 cups)
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 1/8 teaspoon ground nutmeg
- 1 teaspoon fresh lemon juice
- 2 teaspoons cornstarch



Topping:

- 1 cup all-purpose flour



Surviving Savannah

by Patti Callahan

- 1/4 cup white sugar
- 1/4 cup brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 6 Tablespoons unsalted butter, chilled and cut into small pieces
- 1/4 cup boiling water
- 3 Tablespoons white sugar
- 1 teaspoon ground cinnamon

Preheat oven to 425 degrees F.

In a large bowl, combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly and pour into a 2 quart baking dish. Bake in preheated oven for 10 minutes.

Meanwhile, in a large bowl, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking powder, and salt. Blend in butter with your fingertips, or a pastry blender, until mixture resembles coarse meal. Stir in water until just combined.

Remove peaches from oven and drop spoonfuls of topping over them. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes.

Source: "Fresh Southern Peach Cobbler." Allrecipes.
(allrecipes.com/recipe/51535/fresh-southern-peach-cobbler/)

This document may be reproduced upon request in an alternative format by contacting the County ADA Coordinator (772) 320-3131, the County Administration Office (772) 288-5400, Florida Relay 711, or by completing our accessibility feedback form at www.martin.fl.us/accessibility-feedback