

USA TODAY Bestselling Author

TAMERA ALEXANDER

Colors
of
Truth

A CARNTON NOVEL

A PDF COMPANION TO THE AUDIOBOOK

DISCUSSION QUESTIONS

1. Before reading *Colors of Truth*, were you familiar with the discrimination of the Irish in nineteenth-century America? What was eye-opening for you about how Catriona and Nora were treated by certain townspeople or by the signs that, true to history, hung outside local businesses? Likewise, what did you know about the United States Secret Service and its history before reading Wade and Catriona's story?
2. Both Wade and Catriona suffered enormous losses. Sweet—and snarky—little Nora did too. The Word of God clearly states the truth that God is sovereign and that nothing touches our lives without first filtering through his loving hands. Why do you think God allows such pain and hardship to affect both believers and nonbelievers? (Read Romans 8:28; Genesis 50:20; Philippians 1:29; 2 Timothy 3:12.) Discuss the various trials faced by your favorite character in the story. How would you react if faced with a similar trial? How would you respond to Joni Eareckson Tada's statement, "God permits what he hates to achieve what he loves"?
3. The Bible teaches that the love of money is the root of all evil. Money plays a major part in this story—both the want of it and the lack. Discuss how Catriona's journey, in particular, is impacted by money. What struggles with money have you experienced? Could you relate to Catriona in this respect? If yes, how?
4. Catriona and Nora share a deep sisterly bond while also sharing a real love-hate relationship. Do you have a sister(s)? What

relationships similar to this have you experienced? How did the widespread difference in the sisters' ages affect their relationship?

5. Wade and Catriona's love grows gradually throughout the story and takes several twists and turns along the way. It wasn't love at first sight. What are your favorite scenes in the novel pertaining to them as a couple? Do you prefer love stories where the characters slowly come to love each other—or "love at first sight" stories? And why?
6. Tempy, a beloved character in the Carnton novels, is based on the real woman who served as the McGavock family's cook for most of her life. Slavery is an abhorrent evil and strikes contrary to the truth that *all* people are image-bearers of the living God. Africans bought and sold during the transatlantic slave trade were robbed not only of their dignity but of their lives and their families. Were you aware that owners of slaves often changed a slave's name to better suit their personal likes? And that a slave searching for a family member after the Civil War stood little to no chance of ever finding them? Discuss Tempy's character and the outcome of her journey in this story.
7. The theme of lying runs throughout this novel. Lying is wrong. We learn that at a very young age. Why do you think we lie to each other? To ourselves? And even to God (although, good luck with this last one)? What lies have you told yourself? Do you ever hear whispered accusations, lies, in your heart? Read 1 Peter 5:8 and 2 Corinthians 10:5 (along with other scriptures group members may share) and discuss the temptation to lie versus the power a believer has to resist that temptation.
8. In the epilogue, we get a glimpse of the truths about God and the afterlife Catriona has learned in her journey. What are some of these truths? What do you believe about the afterlife? Read the various scriptures Tempy read (from 2 Corinthians 5) and discuss what you believe the Bible teaches.



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RECIPES

Mam's Irish Butterscotch Pie

Ingredients:

- 1½ cups packed light brown sugar
- ½ teaspoon salt
- ¼ cup cornstarch
- 3 cups whole milk
- 4 egg yolks from large eggs (discard the whites)
- 2 tablespoons butter
- 1 9-inch *baked* pie pastry

In a medium nonstick pan, whisk brown sugar, salt, and cornstarch. In a medium bowl, whisk milk and egg yolks (remember, not the whole egg, just the yolks). Pour this mixture into the pan with the brown sugar mixture and stir until combined.

Cook on medium heat, stirring gently, until the mixture begins to bubble and thicken (about 8 to 10 minutes—watch it closely so it doesn't scorch). When the mixture reaches pudding consistency, stir in butter until melted, then remove from heat. Pour into a baked pie shell and smooth to the edges. Chill for a couple of hours—or slice it right then and have more of a “warm pudding pie” like Tempy, Catriona, and Nora did. Either way, it's delicious! It's also wonderful with whipped cream. Enjoy!

Tempy's Cinnamon Oat Muffins

Ingredients:

- 1 cup all-purpose flour (or whole-wheat pastry flour)
- ¼ cup packed brown sugar

1 tablespoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup whole (or 2%) milk
1/4 cup oil
1 large egg
1 teaspoon pure vanilla extract
1 cup oats
1/2 cup raisins (if desired)

Topping:

2 tablespoons packed brown sugar
1 teaspoon ground cinnamon
2 tablespoons all-purpose flour
1 teaspoon melted butter

Preheat oven to 425 degrees. Spray a 12-cup muffin tin with baking spray (or use cupcake liners) and set aside. In a large bowl, mix flour, brown sugar, baking powder, cinnamon, and salt. In a separate bowl, whisk milk, oil, egg, and vanilla until combined. Add milk mixture to flour mixture, stirring until just moistened. Gently fold in oats and raisins (if using raisins, which make these muffins extra yummy and moist). Divide mixture evenly among prepared 12-cup muffin tin. Prepare the topping by combining brown sugar, cinnamon, flour, and butter in a small bowl until mixed well. Sprinkle over the top of each unbaked muffin. Bake for 11 to 13 minutes (your oven may vary) or until a toothpick inserted into the center comes out clean. Remove from oven and serve warm, slathered in butter. Enjoy!

For Catriona's Irish Beef Stew and more recipes from this novel, visit Tamera's website (TameraAlexander.com) and click on "Bonus Features," then click on "Novel Recipes."