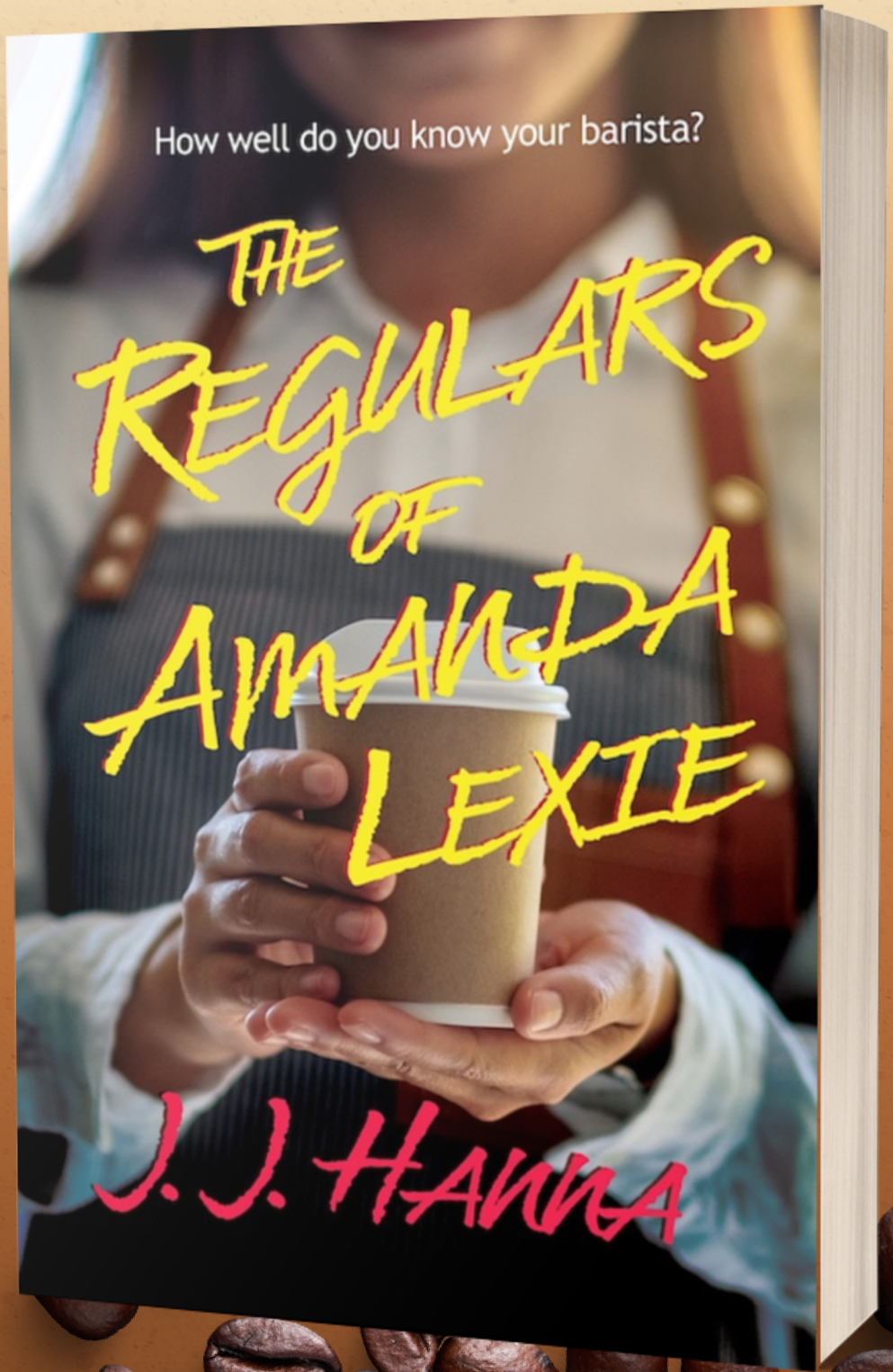


BOOK CLUB GUIDE

Dear Book Club Coordinator,

I'm so excited to share this cozy, coffee shop thriller with you and your book club! This book is a love letter to crime fiction and my favorite TV shows like *Leverage*, *White Collar, and Arrow*. It is also a fond remembrance of my own time as a barista in small local shops and for large chains. I loved being a barista. I loved seeing my regulars day in and day out.

This book began as a series of stories on my blog which meant it took me a few years to write as it released piece by piece. These characters have become quite dear to me, and I hope you'll love them, too! This is intended as a quick read, and I'm so thankful that you're taking a few hours out of your day to spend time in this world.

If your book club chooses to read my book, I'm happy to meet with you on Zoom or other video or audio platforms, as my schedule allows. You can contact me through my website, www.authorjjhanna.com, to set that up.

Meanwhile, if you'd like to engage with your own inner barista, there is a cup you can decorate included in this packet. Additionally, I'd love to teach you how to make your own homemade vanilla syrup to add to your coffee at home. That recipe is available at the end of the packet.

Thank you so much for your interest in *The Regulars of Amanda Lexie*.

Happy reading!

J. J. Hanna

DISCUSSION QUESTIONS

1. Icebreaker: when you go to a coffee shop, what is your default drink?

2. This book centers around the drive-through of a coffee shop and the idea of "sonder," that everyone you encounter is the main character of their own story and living in their own deeply personal world. Have you ever wondered what the people in line with you for coffee were going through? How often would you say you think about the world through this lens?

3. The characters in this novel interact with each other because of their daily routines. Is there anyone in your life that you interact with because of your daily habits and rhythms?

4. Amanda Lexie is beloved by her customers for numerous reasons. Have you ever been a regular at a coffee shop where a barista knew you by name? What did you like about that? What did you dislike about that?

5. As the plot progresses, Amanda winds up in deep trouble. In her shoes, what might you have done differently? When would you have deviated from her path?

6. Amanda, George, Adam, Lucielle, and Olivia all have unique views of the world. Whose perspective of events did you most agree with? Whose did you dislike the most?

7. Did you have a favorite quote from one of the characters? What do you like about it? What does it tell you about their worldview?

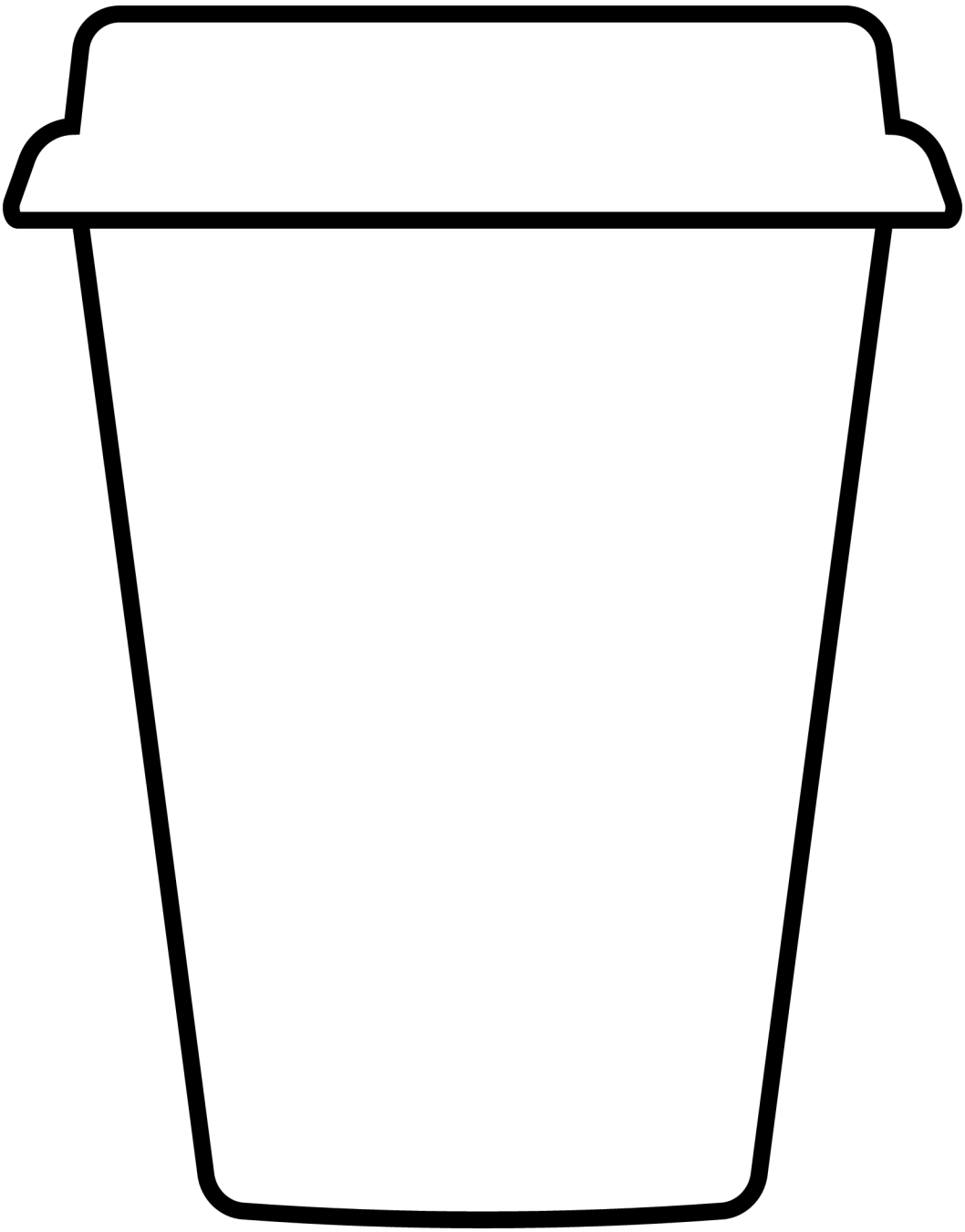
8. Adam makes a string of bad decisions in this book, and can't seem to get himself out of that pattern. What are some ways you have intentionally changed your rhythms to set yourself on a better course?

9. The author uses point of view liberally in this book. Did you enjoy the variation in narrators? Which character was your favorite to read from? Why or why not?

10. If you could ask any character one thing, what would it be? How do you think that character would respond?

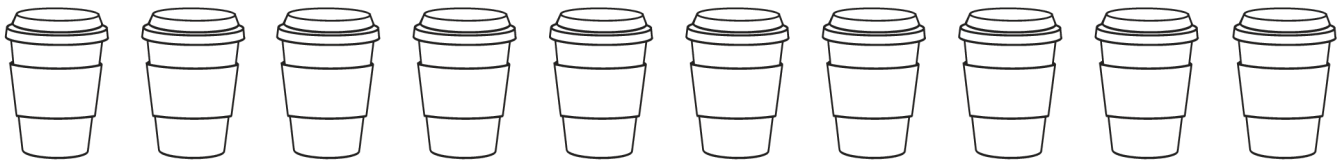


DESIGN YOUR OWN COFFEE CUP ART



WHAT DOES YOUR COFFEE ORDER SAY ABOUT YOU?

VANILLA LATTE	Basic, but in the best way. Dependable, steady, a good friend.
WHITE MOCHA	Fun to be around. Some think you're too much, but that's their loss.
MATCHA	People don't understand you - you're a mystery with strange tastes, but you're unique.
COLD BREW	You might have sleep problems, but you're always up for an adventure.
ESPRESSO	Your days are filled with chaos, but you somehow still have it all together.
TEA OR HOT COCOA	You show up for your friends, even when the activity isn't to your taste.



HOMEMADE VANILLA SYRUP

WHAT YOU'LL NEED

- A large, heat-proof liquid measuring cup (I recommend one with a 4 cup capacity)
- 2 c Granulated Sugar
- 1 tsp Vanilla Extract
- Whisk
- Boiling Water

INSTRUCTIONS

1. Boil water.
2. Add 2 cups of granulated sugar to the liquid measuring cup.
3. Add boiling water into the same measuring cup until it reaches the 3 cup line (some sugar will dissolve, that's intended).
4. Stir using a whisk or other heat-proof utensil until the sugar is fully disolved.
5. You can stop at this point to have simple syrup. But if you want your syrup to be vanilla flavored, add approximately 1 tea spoon of vanilla extract while the syrup is still warm but not boiling.
6. Store in the fridge for up to two weeks, adding to coffee, tea, or other cozy drinks.
7. Enjoy!