BOOK CLUB KIT with All My Love, Wait A Novel GLORIA PANZERA

A Letter from the Author

This novel was always inside me. Growing up with sisters and a mother who emphasized the value of female friendship was only the first of many seeds planted before this story came to me.

My father was born in the town of Gildone. The first time I visited I was fifteen. I had never been anywhere except to Montreal to visit family and places in Florida. Spending time in Europe, specifically, Italy was a very formative experience.

Gildone is a small town nestled in the mountains in southern Italy. It's scenic and quiet. While there, my aunt, who was the inspiration for this novel, showed my cousin and me where our fathers were born, and where our grandmother washed clothes, and the two bakeries in town. It always felt like a place full of so many tragic and beautiful stories.

Before World War II, Gildone had a thriving population, but after the war, folks left for Canada and South America, specifically Venezuela. Because so many people left, the population shrunk and the businesses that were once in the town center disappeared. There was very little opportunity in Gildone and like many villages devasted by the war, Gildone became a small mark on a map, known only for its proximity to Campobasso, the city at the bottom of the mountain.

When I returned to Gildone in my 20s, I remember being just as struck by how beautiful but also how still Gildone was compared to the cities I'd visited in Italy, and of course, the United States. This old stone village had so many stories that needed to be told. After hearing about the tragic experiences of my aunt and the many women in Gildone, it seemed important to tell the tale of the men who missing and the women they left behind.

Gloria Panzera

Discussion Questions

- 1. What is surprising about the sacrifices Liliana makes? In what ways do women today make sacrifices for their families?
- 2. In what ways is Gildone like every small town? How is it different?
- 3. What is the author trying to say about the different types of relationships women have with each other?
- 4. Gossip and perception are major factors in the decisions Liliana makes with her life. In what ways is modern-day life similar to the time period of the novel? How are we still concerned with perception and how does it impact our dayto-day decisions?
- 5. What role do the men play in this novel?
- 6. What did you think about Raffaele and why?
- 7. What did you think about Liliana's reaction to Domenico's letter? What did you think about her decision?
- 8. Food is a major factor in the novel. How does impact the story? Was there a food you were most interested in learning more about?
- 9. What did you think about Senore Farinacci and his relationship with Amara versus the relationship he has with Liliana?
- 10. Amara's actions would make anyone angry. How did you feel about what she did with the letters? In what ways could you empathize with her decision?
- 11. What did you think about the end? Why do you think it ends the way it does? Would you have written it differently? How so? Why?
- 12. Who is your favorite character? Why?
- 13. What elements did you enjoy most? What did you enjoy least? What changes would you make?
- 14. Angela and Liliana have a complicated relationship, as sisters often do. What do you think about their relationship? Why?
- 15. What do you think the author's purpose was in writing this book? How well do you think she got it across?

Recipes

Here is an easy recipe you can make that will connect you to Gildone and transport you to summers in Italy.

Amara's Lemon Chicken

Ingredients

- 1 pound chicken breasts (skin off)
- 2-3 lemons
- ½ cup dry white wine
- 3 cloves (or more) cloves of garlic (listen to your heart)
- 2 eggs
- 1 cup of flour
- · 1 bunch parsley
- 2 tablespoons of butter
- 1 tablespoon of olive oil
- Salt and pepper to taste

Tools

- Whisk
- 2 bowls (one for flour and one for eggs)
- Large pan
- 2 cutting boards (one for vegetables and one for chicken)
- Tongs
- · Serving dish
- Large Ziplock bag
- · Meat tenderizer

Recipes

Prep

- Juice one lemon
- · Slice one lemon into thin circles
- Mince garlic
- Chop parsley
- Cut chicken
- Pound chicken

Directions

- Cut the chicken breasts to cutlet size, place them in a Ziplock bag, and pound until flat.
- Remove chicken from the bag and season with salt and pepper.
- Add flour, salt, and pepper to a plate.
- In a pie dish or large bowl, whisk 2 eggs with salt and pepper.
- Heat butter and a drizzle of olive in a pan.
- Add garlic to the pan. Sauté until fragrant.
- While butter melts and garlic sautés, dredge chicken into egg mixture, then flour. Add to the hot pan. Repeat until all the chicken is cooking in the pan. Make sure to leave room for the chicken to cook.
- Cook chicken until golden.
- Remove the chicken from the pan
- Deglaze the pan with the juice of one lemon and wine. Add a tablespoon of butter. Cook until thickened.
- Once sauce can coat a spoon, return chicken to the pan.
- Add round slices of lemon to the pan and cook until the lemon is fragrant.
- Remove from heat. Top with freshly diced parsley.
- Let rest for about 5 minutes, serve, and enjoy.

NOTE: I like serving this with fresh haricot verts drizzled in extra virgin olive oil and salt and garlicky mashed potatoes.

Baking Resources

A note about these resources...

What I've compiled here are recipes I believe that are updated and accessible versions of the pastries in the novel. I am not a baker, so I wanted to include recipes that weren't overly complicated and could be made in a home kitchen.

I wish you the best of luck. As I wrote the novel, I spent a lot of time learning to bake these pastries, and while I was moderately successful, there was some failure. Give yourself some grace! These techniques can be challenging.

Best wishes and happy baking!

Resources

- Sfogliatelle
- Video to Make Sfogliatelle
- Biscotti Brutti Ma Buoni
- Millefoglie Pastry from Scratch
- Millefoglie Filling



Let's Connect

Want to chat with Gloria? You can find her on most social platforms.







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