

THE TWO LIVES OF SARA

CATHERINE ADEL WEST

Behind the scenes

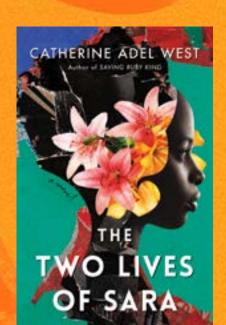
I knew I wanted to write about Sara before I finished the end of my debut novel, Saving Ruby King. As I composed the scene where Sara sits with a young Lebanon on the pews of Calvary Hope Christian Church, I wondered what happened to her in Memphis, Tennessee. What changed her so thoroughly in those short years that she never fully recovered? What was Sara like apart from her trauma? What made her laugh? What did she want to do with her life?

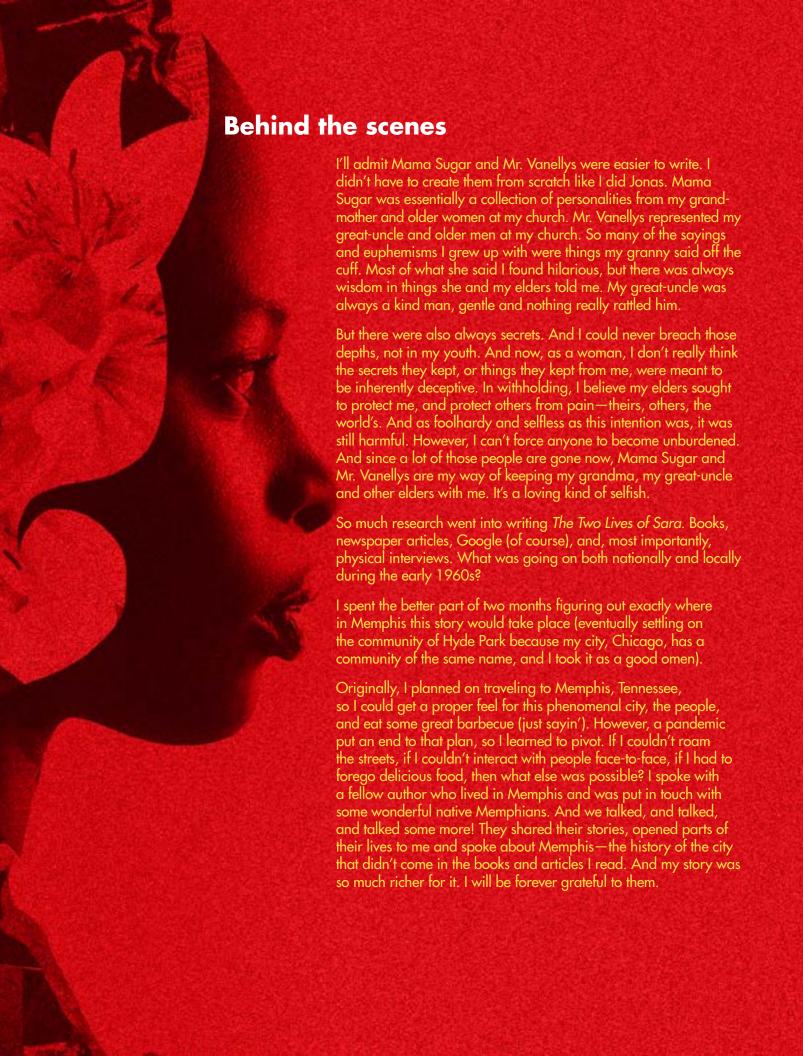
Who was Sara King?

The answers to these questions formed the beginnings of *The Two Lives of Sara*. Who knew a few lines of backstory could transform itself into a whole book?

When my curiosity finally got the better of me and I wrote a few pages, I was scared. Scared of Sara and her anger. How can someone so guarded see the world as a hopeful place? But I pressed on and in doing so found a lot to admire and love about Sara. Other times she frustrated me greatly. I also found the courage to write a story that doesn't have a happy ending. That's not always needed because, in life, that's not always what we get.

The real struggle was finding the right characters for this book, but it was enthralling to create them! Writing Jonas almost broke me. It was a crazy tightrope to walk. I needed to write someone who is good, but not unbelievably perfect. Someone with his own difficult past, yet still able to see the potential in the world and the people in it, despite the things around him sometimes proving otherwise. Someone who was strong but didn't see his strength as a weapon. Simply put, I needed to create someone human, not a fantasy. Besides, Sara didn't need a knight in shining armor. She needed a partner, and someone who wasn't afraid of her prickliness and temper but saw it for what it was—a defense mechanism to previous trauma.







Food is another big part of this book. It's expression. It's freedom. It's love. It's asking forgiveness without saying "I'm sorry." Food is an unspoken language because sometimes words aren't enough, but a good meal, one made with precision and passion, can say what we cannot.

On the advice of my super-wise editor, Laura Brown, I trimmed some of the scenes in the kitchen between Sara and Mama Sugar. In those scenes, I went through meticulous detail about food preparation, how to cook certain traditional Southern dishes, baked goods and more. It was...a lot. In hindsight, she was right. I had to shore up those scenes to keep the momentum of the book steady.

I vigorously and intentionally inundated The Two Lives of Sara with culture and blackness and laughter amongst some tears. Music. Literature. Fashion. Art. I want readers to discover or reacquaint themselves with the poems and books and essays of Langston Hughes, James Baldwin, Zora Neale Hurston and many more literary icons. Finding and referencing the right music was one of the more fun aspects of my research because it basically involved me listening to Sam Cooke, Nina Simone, The Marvelettes, Bobby Bland, Solomon Burke, The Flamingos, etc. I want readers to feel as if they're sitting around the table at The Scarlet Poplar eating delicious food while listening to amazing music.

I took such pleasure incorporating HBCUs (Spelman College, Morehouse College, Howard University, etc.) and their history into the lives and backgrounds of my characters. I'm telling a story about black people apart from the proximity of whiteness. Our lives are not defined by the racism around us. The ability to express joy and love and happiness; anger and tragedy and sadness without it being about race and racism was paramount. Black people are more than their struggle. Sara represents more than her struggle!

Most importantly, I want people to see Sara truly and fully. In the moments of happiness (however fleeting) and in her somber moments (no matter how deep), Sara is a fierce and independent woman. And yes, that sometimes means she's messy and petty and cruel, but she's also vulnerable and brave and deeply loving. She is all these things, but the characters in this book love her all the same. And I love her with my whole heart.

I hope you will love her, too.



Cora seems practically perfect to those around her. A graduate of Spelman College. The wife of a doctor. An impeccable dresser. The organizer of community and church events. Cora's life appears almost dreamlike. She tirelessly tries to befriend Sara with her every attempt completely rejected. Cora always presents herself as cheery, but there are things smiles hide. And Cora, though warm and helpful, keeps so much behind that perfect smile.



Character Profiles

Dr. Lawrence Morgan

From delivering babies to mending broken bones,
Dr. Lawrence Morgan is the one people call in their most joyful
or tragic moments. Married to Cora and best friends with Jonas,
Lawrence's calm demeanor is always a welcome presence in his
community. Lawrence does his best to service those around Memphis as one of the few black doctors in the city, but his diligence to
preserving life sometimes comes at the cost of his own.

Will Blanchette

Will, Mama Sugar's grandson, is one of the few to almost immediately break through Sara's hardened demeanor. Lonely, smart and sensitive, Will devours the books given to him by Jonas, but sometimes worries too much is expected of him, and Will doesn't want to let anyone down, especially Sara.

Mr. Vanellys

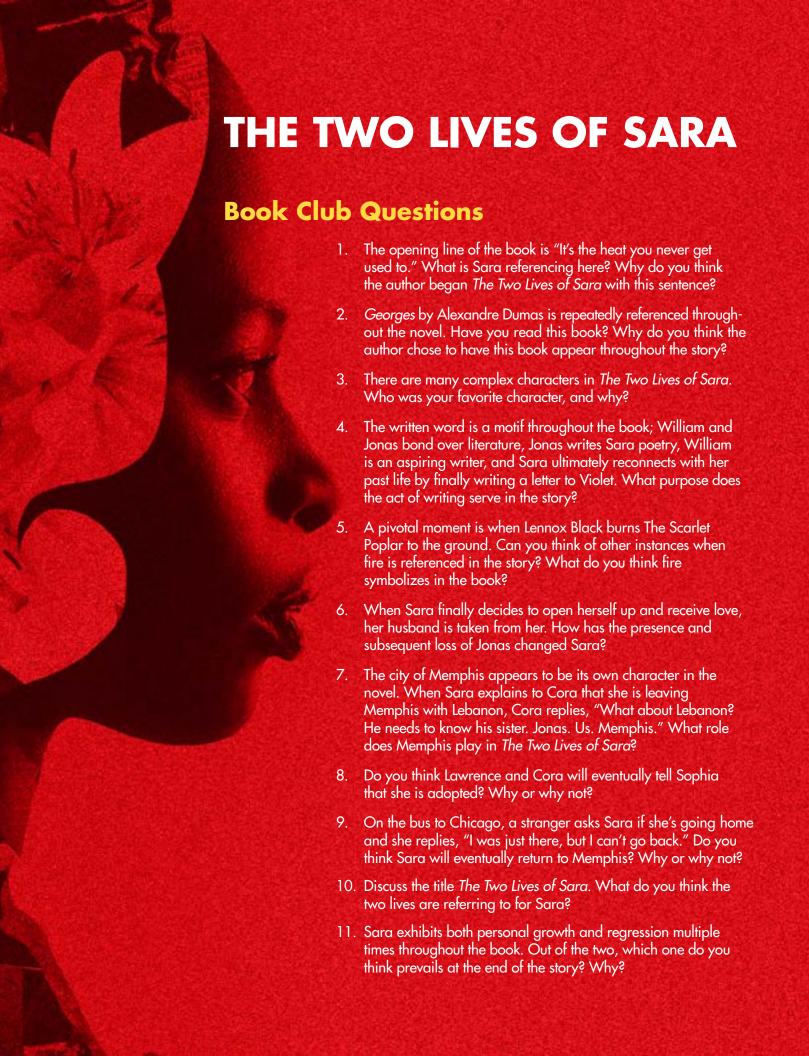
Patient and gentle, Vanellys Blanchette is Mama Sugar's husband and one of the few who calls her "Lennie Mae." Mr. Vanellys owns the local garage and is blindly loyal and supportive of his wife. Though not overbearing, he considers himself a father figure to Sara, but she doesn't immediately return his affections and prefers to be left alone. He doesn't take it personally because all people need is time to heal and find mercy, and Mr. Vanellys knows he has plenty of both.

Amos Blanchette

Everyone's on this earth to have a good time, consequences be damned! Amos drinks, gambles and ignores his son, Will. Despite repeated warnings from Mama Sugar, Amos knows he's only one good hand away from riches. If he can just get some luck going, he can make everything up to his son, to Mama Sugar and everyone else.

Lennox Black

Known as "Lucky" to those in the fine city of Memphis, this small-time gambler and sometimes loan shark does a little bit of everything to get what he believes he deserves. Unapologetic and effortlessly cruel, Lennox has serious scores to settle with Mama Sugar and her family. But even deeper than his love of power and money, is his love for his only child, Diane. And he'll do anything to protect her.





THE TWO LIVES OF SARA

Non-Dry, Super-Moist Pound Cake

Ingredients

- 3 cups flour
- 3 cups sugar
- 1/2 teaspoon baking soda
- ½ teaspoon salt
- 2 cups softened butter
- 6 eggs
- 8 ounces sour cream
- 2 teaspoons vanilla extract

Instructions

- 1. Preheat your oven to 350 degrees.
- 2. Coat Bundt cake pan with baking spray of your choosing.
- 3. Mix butter, sugar and eggs in one bowl.
- 4. Whisk the flour, baking soda and salt in another bowl.
- 5. Combine both wet and dry ingredients.
- 6. Add in the sour cream and vanilla extract. Mix everything until fully incorporated.
- 7. Bake at 350 degrees for one hour or until a toothpick inserted into the cake comes out clean.

And then you'll have a beautiful, delicious pound cake!

Mama Sugar's Pineapple Upside-Down Cake

Ingredients

Topping

1/2 cup unsalted butter, melted
1 cup brown sugar
(light or dark doesn't matter)
1 20 oz. can pineapple slices, drained
1 small jar maraschino cherries,
drained (remove stems)

Pineapple Cake

3/4 cup unsalted butter, softened

3/4 cup granulated sugar 1/2 cup sour cream

3 large eggs

1½ cup all-purpose flour

½ teaspoon nutmeg

1 teaspoon baking powder

1/4 teaspoon baking soda

½ teaspoon salt

1 teaspoon vanilla extract

2 tablespoons rum

Instructions

- 1. Preheat oven to 350 degrees.
- 2. Coat cake pan with the baking spray of your choosing.
- 3. Drain the pineapple slices and cherries.

 Place the pineapple and cherries on paper towels to remove moisture.
- 4. Melt ½ cup of butter and pour into the cake pan.
- 5. Add brown sugar and spread it evenly across the pan.
- 6. Arrange the pineapple slices around the cake pan and place cherries in the middle of the pineapple rings.
- 7. In one bowl, cream together the butter and sugar by hand. Then add sour cream and eggs.
- 8. In another bowl, add the flour, nutmeg, baking soda, baking powder and salt. Whisk to combine.
- 9. Add wet mixture to dry mixture and stir until batter is uniform and no dry pockets remain.
- 10. Pour in the vanilla extract and rum, and mix until fully incorporated with the rest of the batter.
- 11. Carefully pour batter into the cake pan.
- 12. Bake cake for 45–50 minutes or until a toothpick inserted into the cake comes out clean.
- 13. Remove cake from oven and let sit for about 10–15 minutes and then invert cake onto a platter.

Get ready to enjoy some wonderful pineapple upside-down cake!

Praise for

THE TWO LIVES OF SARA

"A stunning journey of a mother's love and sacrifice."

-Nancy Johnson, author of The Kindest Lie

"In this utterly absorbing and dazzling novel."

-Nancy Jooyoun Kim,

New York Times bestselling author of The Last Story of Mina Lee

"A wondrous journey that combines
everything I adore in a story—
resilient Black women, hope, and love!"

-Jamise Harper, co-author of Bibliophile: Diverse Spines

"A rich story filled with warmth, faith, and hope."

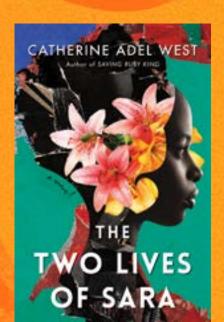
-Maisy Card, co-author of author of These Ghosts are Family

"Vibrant, gut-wrenching, and hauntingly beautiful."

—Taj McCoy, author of Savvy Sheldon Feels Good As Hell

"A gripping reflection on our need to be loved and our fear of rejection."

-Lane Clarke, author of Love Times Infinitys



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