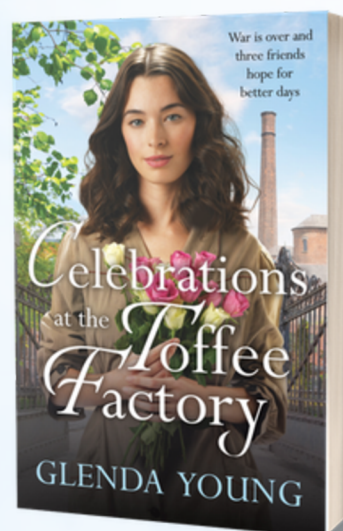


CELEBRATIONS AT THE TOFFEE FACTORY

READING GROUP QUESTIONS

1. Which of the three girls did you prefer reading about in the trilogy, and why?
2. Did you enjoy the open ending to the trilogy that Glenda deliberately left for the reader's imagination to take flight at the end?
3. What do YOU think the toffee factory girls should go on to do at the end of the trilogy?
4. Would you like to know what happens to the girls, say in a book four, perhaps set in Belgium to follow the adventures of Hetty and Dirk abroad, and Elsie and Anne at home?
5. What do you think will happen to Hetty's hapless ex-boyfriend Bob after Hetty leaves for Belgium. Would you like a happy ending for him?
6. How important was it to you to learn about the Belgian village of Elisabethville in this trilogy? Do you think it added to the sense of place in the story?
7. Did you enjoy learning about the historic toffee making processes and did it inspire you to make toffee at home?
8. What were your feelings towards Hilda who pretended she was Hetty's mum until her drunken revelation to Elsie in book 2 of the trilogy?
9. Sense of place is hugely important in this trilogy - both in the factory, the town, and the homes of the girls - the Deanery for Anne, Elm Street for Hetty and Elsie. Which setting meant the most to you and why?
10. Would you like to see a happy ending for Elsie and Stan, the factory gardener?



A LETTER FROM GLENDA YOUNG

Dear Reader,

Thank you so much for choosing to read *Celebrations at the Toffee Factory*. This is the third and final book in my toffee factory series, and I hope you really enjoy it. Bringing the story of Hetty, Anne and Elsie to a close has been poignant for me as an author, and I have to admit, I have shed tears.

I've been living with the toffee factory girls as they've matured into women, seeing them overcome hardships I threw at them in each book. The women have been in my head for over three years, and it has been very sad to wave goodbye.

I hope I've done their stories justice and have tied up all the loose ends. However, not everything is so neatly packed away and tidied up, as you will see once you start reading. I have deliberately left some stories untold so that my imagination, and yours, can conjure up where we'd like to see them all in their future.

And, as this is the final book in the series, there's a little surprise for you once the novel ends: I've added some exclusive extra content including a short story about Elsie's first day at the factory, which you never read in the first novel, but I can reveal to you now, and notes on some of the wonderful things that have happened since the first toffee factory book was published. I hope you enjoy reading it all.

Most of all, I hope you enjoy your final visit to Jack's toffee factory and spending time with Hetty, Elsie and Anne.

With all my best wishes,
Glenda Young



HOW TO MAKE YOUR OWN TOFFEE

Ingredients:

- 30g of salted butter
- 250g of granulated sugar
- 225ml of double cream
- One heaped tablespoon of golden syrup

Method:

Line a square tin (approx. 20 x 20 cm) with greaseproof paper.

Put all the ingredients into a pan and stir until the sugar has completely dissolved.

Bring the mixture to a boil and continue to boil being careful not to burn the mixture. Stir occasionally, until a blob of the mixture can be shaped into a soft ball when dropped into a jug of cold water - careful as the mixture is VERY hot!

Once ready, carefully pour the hot mixture into the tin and leave to cool completely for at least a couple of hours. Again, be careful as the tin will become very hot at first.

Before the toffee is fully set, score the mixture into bite-sized squares.

Once the toffee is set, lift the greaseproof paper out of the tin and cut into squares.

Store the toffee in an air-tight container.