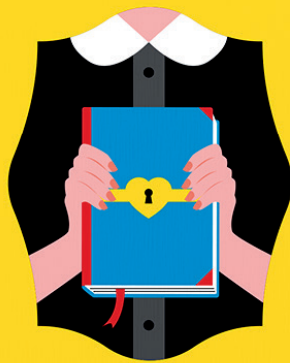


THE
MAID'S
SECRET

A MAID NOVEL



NITA PROSE

#1 *New York Times* bestselling author of **THE MAID**

BOOK CLUB KIT

LETTER FROM THE AUTHOR

Dear reader,

The first thing I have to tell you is this—thank you for loving Molly. If you're interested in *The Maid's Secret*, it's likely because you've picked up a previous book in the series and wanted to hear more from Molly the maid, her gran, and the other characters that people my books. I'm so grateful you've been on this journey with me and, as I've always said, I can't write without you. My job is to get the story down in its most elemental form, but it's only through your vivid imagination that my words come to life. Without you, there is no Molly. Without you, my books and my characters don't live.

I'm thrilled to tell you about *The Maid's Secret*, Molly's latest and greatest escapade. In this novel, art appraisers from the hit TV roadshow *Hidden Treasures* shoot an episode at the Regency Grand hotel. Molly has a few of her Gran's old trinkets evaluated only to discover that one item is a long-lost work of art worth millions. Molly becomes rich in an instant, but when the work of art disappears in a dramatic heist, she finds herself in sudden danger. The secret to who wants her dead lies in the past, and so in this mystery—for the first time ever—you'll hear Gran's deeply personal account of the epic, star-crossed love story that informs Molly's origins.

As you know, there's always truth buried in fiction, and one of the realities I drew from in this book is the true story of the missing Fabergé eggs. Many Fabergé pieces were taken from the palaces of the Romanovs when the imperial family was overthrown in Russia in 1918. Most of those precious antiquities are now accounted for, but several exquisite eggs remain missing to this day. In *The Maid's Secret*, I imagined how Molly the maid might unwittingly come into possession of an extremely valuable object, one with the potential to change her life forever. But like all the other books in the series, this one isn't about riches and fortunes. It's about the value of love and how no wealth in the world compares to it.

I hope you enjoy reading *The Maid's Secret* as much as I enjoyed writing it. Thank you so much for being such supportive readers, or as Molly would say: thanks for being “very good eggs.”

With gratitude, always,

Nita

THIS WEEK ON

HIDDEN TREASURES

A rags to riches (or maid to millionaire) story you won't want to miss!

Tune in
Sunday
at 7 p.m.!



DISCUSSION QUESTIONS

1. Who did you first suspect might be responsible for taking the missing Fabergé egg?
2. Who was your favorite supporting character, and why?
3. Molly faces several moral dilemmas throughout the book. How does she navigate these challenges? How do her choices reflect her values and ethics?
4. How do the themes of love and social class play out in the story, especially in relation to Gran's past and Molly's present?
5. How does Gran's diary serve as a key to unraveling the mystery? What insights does it provide into Gran's character and her past?
6. The novel features a daring art heist and the revelation of long-buried secrets. Which plot twist surprised you the most, and why?
7. How has Molly Gray evolved since we met her in *The Maid*? What new dimensions of her character are explored in this installment?



CHARACTERS



Juan Miguel

MOLLY'S BELOVED
FIANCÉ... BUT
COULD HE BE
HIDING SOMETHING
FROM HIS LOVE?



Molly Gray

HEAD MAID AT THE
GRAND REGENCY HOTEL
AND NOW A RAGS TO
RICHES STORY.
WHO WOULD WANT TO
TAKE HER GOOD
FORTUNE AWAY?



Brown and Beagle

ART APPRAISERS
FROM THE REALITY
TV SHOW *HIDDEN
TREASURES*. COULD
THEY HAVE STOLEN
THE FABERGÉ EGG?



Gran

MOLLY'S BELOVED
LATE GRANDMOTHER.
COULD HER PAST BE
THE KEY TO
UNLOCKING THE
MYSTERY?

JUAN'S MARZIPANIMALS

Recreate Juan Manuel's "signature marzipan menagerie," the "one-bite wonders" he calls marzipanimals, with this delicious and fun Dutch "Sinterklaas" (Feast of St. Nicholas) recipe from the Dutch Food Heritage website!

INGREDIENTS

250 g blanched almonds or ground almonds or regular almonds
2 egg whites
300 g powdered sugar and 50 g extra as back-up
Olive oil
Food coloring

BLANCHING ALMONDS (if you use regular almonds)

Let's start with blanching and cleaning the almonds. Add the almonds to a heat-resistant bowl and covered with cooking water. Leave the almonds for 10 minutes in the water.

Then drain them and rub them clean with a dishcloth. In this way you can easily remove the outer layer.

MAKING THE MARZIPAN

Make ground almonds by adding the blanched almonds to a food processor and blend them until you have a fine crumb. Add the egg whites to the almonds in the food processor, and blend through for 30 seconds.

Add the first 150 grams of powdered sugar with tablespoons to the food processor. When the mixture forms a ball, you can take it out.

Dust a little bit of powdered sugar on your kitchen counter to prevent the marzipan from sticking to the counter too much. Mix the rest of the powdered sugar through the marzipan by hand.

If all the powdered sugar is added, it's time to add the food coloring and to get creative! One last tip; if the marzipan sticks to your hands too much, you can make your hands a bit greasy with some olive oil. This helps! 😊

