



Book Tlub Reader's Guide

QUEEN OF EXILES

VANESSA RILEY

Cable of CONTENTS



O3 ABOUT VANESSA RILEY

Bit More About Vanessa's Life



OF BEHIND THE SCENES

A Little More about Vanessa, Pics, and Reading List Checklist



OG BOOK CLUB QUESTIONS

A Lot of Questions to Aid Discussions



PLAYLISTS

Music Feeds The Soul



RECIPE FUN

Some Yummy Recipes. Bake for Fun.



HOW TO HELP

How to Keep Up with Vanessa, Spread the Word, Learn More About Her Passions





I'm Vanessa Riley, and I'm beyond excited to share a glimpse into my world with you through this Book Club Reader's Guide for "Queen of Exiles." As an author, I'm passionate about crafting stories that showcase the hidden histories of marginalized communities, celebrating strong sisterhoods, and vibrant multicultural communities.

While my background includes a doctorate in mechanical engineering from Stanford University and contributions to organizations like NASA and GM, my true passion lies in historical fiction, romance, and mystery. With over twenty-five titles to my name and each one being a labor of love, I'm thrilled to welcome you to Queen of Exiles.

Within these pages, you'll find discussion questions to spark meaningful conversations, Spotify playlists curated to enhance your reading experience, behind-the-scenes glimpses into the novel's creation, and some delightful recipes inspired by research or my Trinidadian and Southern roots.

I can't wait for you to immerse yourself in the story of a lost queen, filled with love, redemption, and the power of womanhood. Thank you for being a part of this journey with me.

Warm regards, Vanessa Riley



Vanessa Riley, historian and traveler, had a wonderful time retracing the steps of Queen Marie Louise Coidavid Christophe during her exile in Europe. Here, you'll find photos near the Colosseum in Rome, the church she and her daughters built in Italy, and the Florence Duomo—all part of her journey. I felt SARILE compelled to experience these centuries-old sites firsthand. Reflecting on the buildings Queen Marie Louise and her husband, King Henry, constructed in Haiti, I often imagine her wondering if their kingdom's creations would endure.

Do you have a favorite place you want to visit or have visited because of a book? Tweet, post on IG, or share however you like. Tag me if Italy is among your favorites. Find my social handles on the last page of the guide. Enjoy the places you visit in Books! = #BookLovers

EHIND THE SCENES BEHIND THE SCENES BEHIND TI

READING CHECKLIST

Reader		Yeai	Year		
	Book Title	Start	Middle	Finished	Rate
		✓			

BOOK CLUB QUESTIONS

- 1. Queen of Exiles is told in three timelines at different stages of the life of Queen Marie-Louise Coidavid Christophe. What is the significance of these three timelines? What aspects of Queen Louise are portrayed or even dominant in her personality in each of the timelines?
- 2. Queen Louise is sometimes called the Sorrowful Queen. Do you agree or disagree? Explain your answer?
- 3. What were the main themes of Queen of Exiles? How were those themes brought to life or embodied in the characters?
- 4. What are Queen Louise's strengths and weaknesses?
 What is dominant? Are any of these aspects fatal
 flaws?
- 5. Discuss the conflict of a mother trying to raise two daughters of varying talents and two different health conditions.
- 6. Castles and palaces are important themes mirrored in the settings of Queen of Exiles. How important were the various locations in the book? What was your favorite? What surprised you? Did the setting add to or distract from the story?

Leaning Tower of Pisa



BOOK CLUB QUESTIONS

- 1. While the author, Vanessa Riley, tries to spare or limit the painful details, she feels it necessary to show Louise witnessing Henry's decline and death. There are other points in the narrative where Riley picks and chooses painful scenes. What did 2 you think of her approach? What would you have left out? What needed more details?
- 2. Were there any quotes, sentences, or passages that stood out to you? Why?
- 3. Sisterhood is an important theme in all of Riley's books. Discuss the three sisters:

 Louise, Cécile Fatiman, and Genevieve Coidavid. What do you think of their
 interactions? Can true forgiveness be achieved among the sisters?
- 4. What did you like most about the portrayal of King Henry? What did you like the least?
- 5. What did you like most about the portrayal of Prince Pückler? What did you like the least?
- 6. What were the power dynamics between the characters? How did this affect their interactions? How did it affect them, particularly as the kingdom progressed?
- 7. Describe the court intrigues with the Haitian court. How were they similar or different than what is found in other political situations in Europe?
- 8. How do the way the minor characters like Zephyrine, Souliman, the Clarksons, the Romains, and Chateaubriand help Louise express herself or her humanity?
- 9. Were there times you disagreed with a character's actions, particularly Louise's choice to reprimand Athénaïre or how she tried to save Henry? What would you have done differently?

BOOK CLUB QUESTIONS

- 1. After reading this story, how would you define Black Beauty? What about Black Royals?
- 2. What do you think Riley's goal was in writing this book? What ideas was she trying to illustrate?
- 3. Did your opinion of Louise's exile change as you read it? How? 19. Was the book satisfying to read? Why or why not?
- 4. If you could talk to the author, what burning question would you want to ask? 21. Which character did you most relate to and why?
- 5. What moment or scene prompted the strongest emotional reaction from you? Why?
- 6. If the book were made into a movie, who would play each of the lead characters? (Please email this list to Dr. Riley, vanessa@vanessariley.com Subject Line: Cast of Queen of Exiles).
- 7. One story question is What would the world and Haiti be like if King Henry and Queen Louise had succeeded? What do you think?
- 8..Are there any books that you would compare this book to?
- 9. Have you read any other books by Vanessa Riley? How would you compare them to this selection?

Feel free to use these questions to guide your book club discussions and delve deeper into the themes, characters, and storytelling elements of *Queen of Exiles* by Vanessa Riley.

YOUR NOTES:

Book Club Juggestion Meeting Themes:

Vanessa here with some fun party ideas for your book club or reading group to create a dynamic experience! Don't forget to take pictures and share them on social media. You can even tag me! It's a wonderful way to spread the joy of reading.

- WEAR CROWNS AT YOUR BOOK CLUB MEETING. 01 GET PROPS LIKE SASHES AND JEWELS SO YOUR BOOK CLUB MEMBERS CAN TAKE PICTURES IN THESE ROYAL GARBS AND BAUBLES. POST TO SOCIAL MEDIA WITH THE HASHTAG **#QUEENOFEXILES** HAVE A TEA PARTY. ENJOY RICH CHAMOMILE 02 AND TEA CAKES AND FINGER SANDWICHES. HAVE A SPA DAY. BOOK A LOCAL SPA THAT 03 SPECIALIZES IN HOT POOLS OR MINERAL SPRINGS, OR PAMPER YOUR ROYAL FEFT WITH A PINK OR LILAC PEDICURE PARTY.
- MEET AT AN ITALIAN RESTAURANT AND HAVE GREAT TOMATO CAPRESE OR RIBOLLITA.



PLAYLISTS

O1 THE SONG LIST FOR A QUEEN OF EXILES

https://spoti.fi/45Vdp34



O2) SISTERHOOD SONGS

https://spoti.fi/3TEqRnb



O3 RISE UP IN PRAISE

https://spoti.fi/3zvvB7k



Welcome to three specially curated song playlists just for you! Get ready to immerse yourself in a world of captivating songs and unforgettable emotions across these curated playlists!



Hearty Ribollita

Ribollita is one of those dishes that feels like a warm hug in a bowl, perfect for cozying up on a chilly evening. This Tuscan soup, rich with vegetables, beans, and day-old bread, has become one of my favorite comfort foods. Here's how I make it:

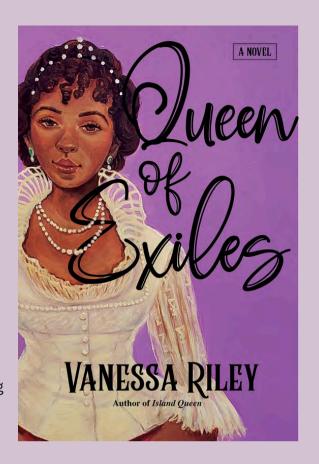
Ingredients

- 2 tablespoons olive oil
- 1 large onion, diced
- 2 carrots, peeled and chopped
- 2 celery stalks, chopped
- 3 garlic cloves, minced
- 1 bunch of kale or Swiss chard, stems removed and leaves chopped
- 1 can (14 oz) diced tomatoes
- 4 cups vegetable broth
- 2 cans (15 oz each) cannellini beans, drained and rinsed
- 4 cups stale bread, torn into chunks (preferably a rustic, crusty loaf)
- Salt and pepper, to taste
- Fresh thyme or rosemary, chopped (optional)
- Parmesan cheese, for serving (optional)

Instructions:

- 1. Heat the olive oil in a large pot over medium heat. Add the diced onion, carrots, and celery. Sauté until the vegetables are soft and the onions are translucent, about 8-10 minutes.
- 2. Stir in the minced garlic and cook for another minute until fragrant. If you're using fresh herbs like thyme or rosemary, add them now.
- 3. Add the chopped kale or Swiss chard to the pot. Cook, stirring occasionally, until the greens have wilted down, about 5 minutes.
- 4. Pour in the diced tomatoes (with their juices) and vegetable broth. Stir in the cannellini beans. Bring the mixture to a boil, then reduce the heat and let it simmer for about 20 minutes, allowing the flavors to meld together.
- 5. Stir in the torn bread chunks, making sure they soak up the broth. Let the soup simmer for another 10 minutes, stirring occasionally. The bread will break down and thicken the soup, giving it that signature ribollita texture.
- 6. Add salt and pepper to taste. If the soup is too thick for your liking, you can always add a bit more broth or water to reach your desired consistency.
- 7. Ladle the ribollita into bowls and sprinkle with freshly grated Parmesan cheese, if desired. A drizzle of good olive oil over the top doesn't hurt either!

I hope you enjoy making and savoring this Ribollita as much as Queen Louise and her fellow exiles did. It's a simple, nourishing dish that truly embodies the essence of Italy. Bon appétit!

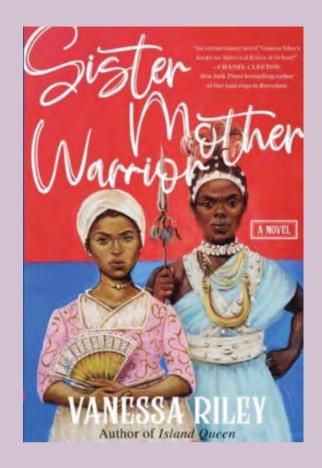


PAIN PATATE (HAITIAN SWEET POTATO PUDDING)

THIS DELIGHTFUL DESSERT IS A YUMMY TRADITION IN HAITIAN CUISINE, COMBINING SWEET POTATOES WITH WARMING SPICES AND COCONUT MILK FOR A RICH, SWEET TREAT.

INGREDIENTS:

- 2 LARGE SWEET POTATOES (ABOUT 2 LBS), PEELED
 AND GRATED
- 1 CUP GRATED COCONUT (FRESH OR UNSWEETENED DESICCATED)
- 1 CAN (14 OZ) COCONUT MILK
- 1 CUP EVAPORATED MILK
- 1/2 CUP BROWN SUGAR
- 1/2 CUP RAISINS (SOAK RAISIN IN WARM WATER 20 MINUTES BEFORE USING)
- 1/4 CUP MELTED BUTTER
- 1 TEASPOON VANILLA EXTRACT
- 1 TEASPOON GROUND CINNAMON
- 3/4 TEASPOON GROUND NUTMEG (1/2 TEASPOON IF FRESHLY GROUND)
- 1/4 TEASPOON GROUND ALLSPICE
- 1/2 TEASPOON OF SALT



INSTRUCTIONS:

- 1. PREHEAT YOUR OVEN TO 350°F (175°C). BUTTER A 9X13-INCH BAKING DISH OR A 4-6 OVENPROOF RAMEKIN DISHES.
- 2. IN A LARGE MIXING BOWL, COMBINE THE GRATED SWEET POTATOES, GRATED COCONUT, COCONUT MILK, EVAPORATED MILK, BROWN SUGAR, RAISINS, MELTED BUTTER, VANILLA EXTRACT, GROUND CINNAMON, GROUND NUTMEG, GROUND ALLSPICE, AND A PINCH OF SALT. MIX WELL UNTIL EVERYTHING IS THOROUGHLY COMBINED.
- 3. POUR THE MIXTURE INTO THE GREASED BAKING DISH, SPREADING IT OUT EVENLY WITH A SPATULA.
- 4. PLACE THE DISH IN THE PREHEATED OVEN AND BAKE FOR ABOUT 1 HOUR TO 1 HOUR AND 15 MINUTES, OR UNTIL THE TOP IS GOLDEN BROWN AND A TOOTHPICK INSERTED INTO THE CENTER COMES OUT CLEAN.
- 5. LET THE PUDDING COOL TO ROOM TEMPERATURE BEFORE SLICING INTO SQUARES. PAIN PATATE IS DELICIOUS SERVED WARM OR AT ROOM TEMPERATURE.





HOW TO HELP

2. Wow! "Queen of Exiles" brings Haiti's Queen Marie-Louise Christophe to life with such depth and grace. Vanessa Riley has crafted a story that's both timely and timeless.

#QueenOfExiles #VanessaRiley #BookLovers

3. Dive into the extraordinary life of Marie-Louise Christophe with "Queen of Exiles." Vanessa Riley's powerful narrative showcases resilience, royalty, and Black excellence. **
#HistoricalNovel #BlackQueen #MustRead

5. If you're looking for a compelling historical novel, "Queen of Exiles" is it! Vanessa Riley's portrayal of Haiti's Queen Marie-Louise Christophe is rich and inspiring. #HistoricalFiction #BookRecommendations #BlackQueen



VANESSA IN ROME FOLLOWING QUEEN LOUISE'S FOOTSTEPS.

Connect With Me

SOICAL MEDIA & MORE



Connect with me and join the conversation:

Website: https://vanessariley.com

Instagram:

https://www.instagram.com/vanessarileyauthor/



TikTok: https://www.tiktok.com/@vanessarileyauthor

Facebook:

https://www.facebook.com/VanessaRileyAuthor

Twitter or X: https://www.twitter.com/VanessaRiley



Pinterest: http://pinterest.com/regencymaid

Feel free to reach out and share your thoughts! You can send me questions directly or even request a book club Zoom with Vanessa if time permits at https://bit.ly/contactVanessaRiley.



A full list of Vanessa's books can be found at https://bit.ly/VRbooks.

Let's connect and dive deeper into the world of books together.

INFORMATION ON SICKLE CELL ANEMIA



Sickle Cell Anemia Awareness: A Cause Worth Supporting

Sickle Cell Anemia is a genetic disorder that has deeply impacted my family and close friends. Much like Tay-Sachs, it's a recessive genetic disorder that predominantly affects Black communities globally. The statistics are staggering; the American Sickle Cell Anemia Association reports that 1 in 365 African American babies are born with the disease, and 1 in 12 carry the trait. These numbers highlight the urgent need for awareness and support.

Join me in honoring those battling Sickle Cell Anemia every day. Here are three organizations leading the charge in research and support:

- 1. American Sickle Cell Anemia Association
- 2. St. Jude Children's Research Hospital Sickle Cell Disease Treatment
- 3. Sickle Cell Disease Association of America, Inc.

Let's come together to raise awareness and work towards eradicating this ancient disease.

VANESSA'S QUOTE FOR TODAY

STAY FOCUSED

CELEBRATE

YOUR

JOURNEY! YOU ARE



BOOKSTORE FUN













COOKING & PORCH FUN

OPENING CREDITS & CAMEO IN SENSE AND SENSIEBILITY

Other Books By Vanessa Rill

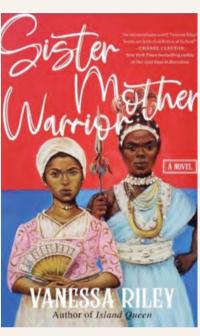
HISTORICAL FICTION ABOUT REAL WOMEN

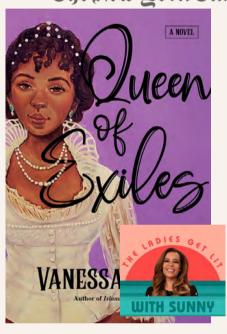
Entertainment



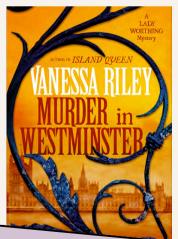
The New York Times



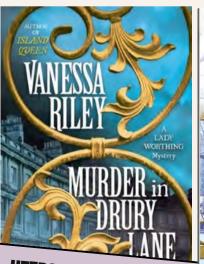




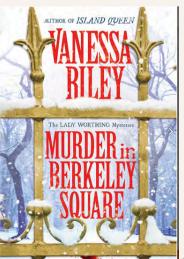
HISTORICAL MYSTERIES







HTTPS://BIT.LY/VRBOOKS



THE ROOT

GOOD



HTTPS://B

HTTPS://BIT.LY/VRBOOKS

HTTPS://BIT.LY/

HTTPS://BIT_LY/VRBOOKS

HTTPS://BIT.LY/VIDUE

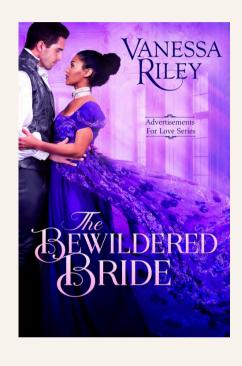
Other Books By Vanessa Riley

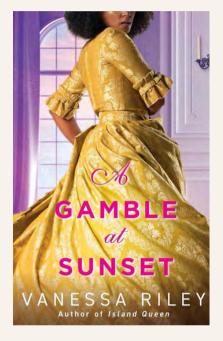
Entertainment

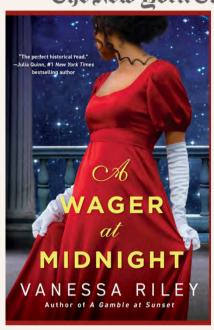
HISTORICAL ROMANCE

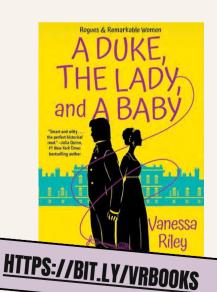


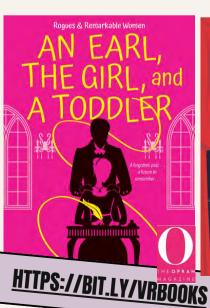
ESSENCE The New York Times

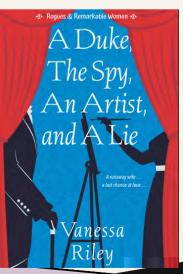














GOOD



HTTPS://BIT.LY/VRBOOKS HT

HTTPS://BIT.LY/

HTTPS://B

HTTPS://BIT.LY/VHDUS.