

DETACHMENT

by Maurice Mierau

"I was the one stuck in the past,

sifting through words . . .

The only way to numb my pain was to keep writing this book,

to try to catch up to my family by typing."

page 178

CONVERSATION STARTERS

How would you describe Maurice as a character?

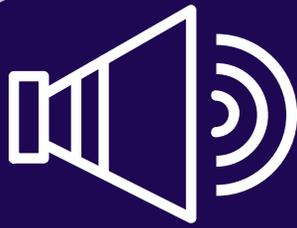
Why is working through his father's past necessary for Maurice in order to deal with his present with his sons?

What was your reaction to the orphanage scenes at the beginning of the book? Were you surprised by the living conditions there?

What were your impressions of the relationship dynamics between Maurice and his wife Betsy?

In what moments of the book did you feel you could really relate to Maurice? Were there also moments when you felt frustrated by him?





LISTEN

to an interview with
Maurice Mierau

TO SERVE:

WARM CHEESE & MUSHROOM TOASTS

Ingredients:

- 2 tbsp. unsalted butter
- 1 large shallot, finely diced (about 1/4 cup)
- Kosher salt
- 10 oz. mixed mushrooms (like shiitake, cremini, and oyster), trimmed and thinly sliced
- Sixteen 1/2-inch slices baguette, cut on a sharp diagonal so they're about 3 inches long
- 1 1/2 cups grated Gruyère (about 4 oz.)

Instructions:

Melt the butter in a large heavy-duty skillet over medium heat. Add the shallot, season with 1/2 tsp. salt, and cook, stirring, until

"It seemed to me then

that Peter experienced the world

as I did,

as words that tumbled

out of mouths or fingers,

not always under control."

page 39

softened, about 3 minutes. Raise the heat to high, add the mushrooms and another 1/2 tsp. salt, and cook, stirring frequently, until softened and browned, 3 to 5 minutes longer.

Set an oven rack about 8 inches away from the broiler element and heat the broiler to high. Arrange the bread slices on a large rimmed baking sheet. Broil until lightly toasted, 2 to 4 minutes, rotating the pan as needed for even toasting. Flip the bread, mound a heaping tablespoon of the mushrooms on each piece, and sprinkle with the Gruyère. Broil until the cheese is melted and lightly browned, 4 to 7 minutes. Serve immediately.

Pair this rich, creamy hors d'oeuvre with 19 Crimes's 2012 Shiraz Durif.

Recipe from finecooking.com