**SPOLIERS AHEAD**

1. Why do you think that the author chose to open the book with a description of Lockwood Manor delivered by Lucy? What do we learn about the house—and the Lockwood family—immediately in the Prologue? How does this opening work to set up the atmosphere for the story and introduce the major themes of the book?

2. Who is Hetty Cartwright and why is she sent to Lockwood Manor? How is she received when she arrives? What is remarkable about the position that she holds and why does she feel that she has to prove herself before the conclusion of the war? What accounts for the “rapid promotion” and why did she think previously that the position was “forever beyond [her]” (6)?

3. Explore genre. What classic features of Gothic literature does the book possess? How do these features help to reveal or otherwise support the major themes of the novel? Where and how does the book diverge from other traditional Gothic literature that you have encountered? Likewise, the book is set during World War II—does this make it a war story? How does the book compare to other so-called war stories set during this time period? How does it set itself apart?

4. Hetty wonders: “How was a child meant to be, how was a mother” (9)? Does the book ever answer this question? Consider depictions of motherhood in the book. What was Hetty’s adoptive mother like? And Lucy’s mother? How does the author present these two figures? What kind of portrait of childhood is offered in the text?

5. More broadly, what does the book reveal about societal conventions and expectations for women at the time in which the book is set? Do the female characters meet or defy these expectations? What did Hetty’s adoptive mother want her to do and how did she react to Hetty studying zoology at Oxford? Would you say that these conventions and expectations for women have changed much today? Why or why not?

6. In her novel Healey revisits the trope of the “madwoman” that has appeared throughout literature of the past, but how does her treatment of this trope extend the conversation around it and challenge this motif? How, for instance, did your impression of Lucy and her mother shift by the book’s end? Are the women simply inexplicably hysterical as Major Lockwood might suggest? What message(s) did you feel that the book ultimately presented around mental illness? Discuss.

7. How does the author use suspense to create a heightened sense of psychological drama? How does Healey create and maintain a feeling of tension throughout the book? How does the house function as a central player to this? Consider both the literal and figurative use of “haunting” in the story. What are some of the things the characters fear? Are their fears ultimately legitimate or would you say that they are unfounded?
8. Evaluate the use of animals as a major symbol of the book. What might the animals represent? How do they help to create a dialogue around the notions of hunting, stalking, and prey, for example? What might they suggest about other subjects that the book addresses such as freedom, the nature of man, and man’s desire for control over nature? Why isn’t Hetty surprised that the animals are ultimately “reclaimed”? What does she mean when she says, “We played God all the time at the museum” (8)?

9. Why do you think that Hetty and Lucy formed such a fast connection? Were you surprised by their relationship? Why or why not? What do the two women share in common? What obstacles are they faced with in the house and what are they most concerned about, especially when it comes to post-war life?

10. Were you surprised by the conclusion of the book? What really happened to Lucy’s mother and grandmother? Who or what was haunting Lucy and Lockwood Manor? Does Hetty ever learn who or what is responsible for the moved, missing, and damaged animals? Who would you say is ultimately responsible for the demise of Lockwood Manor?

11. What becomes of Hetty and of Lucy once the house is destroyed? What does the destruction of the house give to Lucy that she might not have possessed otherwise? Do you think that Hetty and Lucy will be successful in their post-war lives? Why or why not? What message might the book finally offer about love?

ABOUT THE AUTHOR

Jane Healey studied literature and writing at Warwick University, CUNY-Brooklyn College, and Edinburgh University. Her short stories have been published in The Kenyon Review Online, The Normal School, and Banshee, and she has been named to shortlists for the Bristol Short Story Prize, the Costa Short Story Award, the Commonwealth Short Story Award, and the Penguin Random House WriteNow mentoring program. She has resided in London, Brooklyn, and Edinburgh. The Animals at Lockwood Manor is her debut novel.

SUGGESTIONS FOR FURTHER READING

Bashardoust, Melissa. Girl, Serpent, Thorn
Brontë, Charlotte. Jane Eyre
Brontë, Emily. Wuthering Heights
du Maurier, Daphne. Rebecca
Halls, Stacey. The Foundling
Jackson, Shirley. The Haunting of Hill House
Katsu, Alma. The Deep
Mantel, Hilary. Beyond Black
Morton, Kate. The Clockmaker’s Daughter
Perry, Sarah. Melmoth
Rhys, Jean. Wide Sargasso Sea
Swyler, Erika. The Book of Speculations
Waters, Sarah. Affinity
Parmesan-Chive Scones

MAKES 8 SCONES

Salty and savory, these scones are so rich and flaky that they shouldn’t be reserved just for breakfast. In fact we use this dough to make an excellent potpie topping, and we’ve been known to build our famous egg sandwiches with these instead of our standard focaccia roll. Be sure to use fresh parmesan that you shred yourself; don’t cheat and buy preshredded cheese, which can be dry. And don’t even look at the green cans of “parmesan cheese” that have about as much flavor as salty sawdust. You’ll be rewarded with mouthwatering scones that you’ll love to make again and again.

Preheat the oven to 350°F and place a rack in the center of the oven. Line a baking sheet with parchment paper or butter it lightly, and set it aside.

In a stand mixer fitted with a paddle attachment, briefly mix the flour, ¾ cup/75 grams of the parmesan, the chives, baking powder, salt, and baking soda on low speed until combined. Cut the butter into 8 to 10 pieces and add it to the flour mixture; paddle for 20 to 30 seconds on low until the butter is somewhat broken down but there are still pieces about the size of lima beans.

In a small bowl, whisk together the crème fraîche, buttermilk, and whole egg until thoroughly mixed. With the mixer running on low, pour the crème fraîche mixture into the flour mixture and paddle for another 10 to 15 seconds, until the dough just comes together. There will probably still be a little loose flour at the bottom of the bowl.

Remove the bowl from the mixer. Gather and lift the dough with your hands and turn it over in the bowl so that it starts to pick up the loose flour at the bottom. Turn the dough several times until all the loose flour is mixed in.

Dump the dough out onto the prepared baking sheet and pat it into an 8-inch circle, about 1 inch thick. Whisk the egg yolk for the egg wash in a small bowl with a fork. Use a pastry brush to brush the egg wash evenly over the entire top of the dough. Sprinkle the dough evenly with the remaining ¼ cup/25 grams parmesan and the pepper. Score the dough into 8 wedges with a knife. (At this point the scones can be tightly wrapped in plastic wrap and frozen.

2½ cups/315 grams all-purpose flour
1 cup/100 grams shredded parmesan cheese
½ cup/25 grams chopped chives (about ½ bunch)
2 teaspoons baking powder
1½ teaspoons kosher salt
½ teaspoon baking soda
½ cup/1 stick/115 grams unsalted butter, cold
1 cup plus 2 tablespoons/270 grams crème fraîche
¼ cup/60 grams fat-free buttermilk
1 large egg (about 50 grams), at room temperature
1 large egg yolk (about 20 grams), for egg wash
¼ teaspoon freshly ground black pepper, for garnish
for up to 1 week. Add 5 to 10 minutes to the baking time and proceed as directed.)

**Bake for** 35 to 45 minutes, rotating the baking sheet midway through the baking time, until the entire circle of scones is golden brown. Let cool on a wire rack for 30 minutes, cut the scones at the scores into 8 wedges, and serve.

*Scones are best* enjoyed the same day you bake them but they can be stored in an airtight container at room temperature for 2 to 3 days. If you keep them for longer than 1 day, refresh them in a 300°F oven for 4 to 5 minutes before serving. Or freeze them, tightly wrapped in plastic, for up to 1 week and reheat them in a 300°F oven for 10 to 12 minutes.
Pimm’s Tea

Refreshing, cooling, the essential adult iced tea. The liquor is Pimm’s No. 1, a gin-based liqueur from England. I dare you to drink just one on a sweltering summer day. Go on. Try it. I’ll be waiting.

3 ounces freshly brewed orange pekoe tea, chilled
2 ounces Pimm’s No.1
½ ounce Honey Syrup (page 306)
¼ ounce fresh lemon juice
Lemon wedge, for garnish

In a cocktail shaker or mixing glass filled with ice, add the chilled tea, Pimm’s, Honey Syrup, and lemon juice. Shake and strain into a Collins glass filled with ice. Garnish with a lemon wedge.