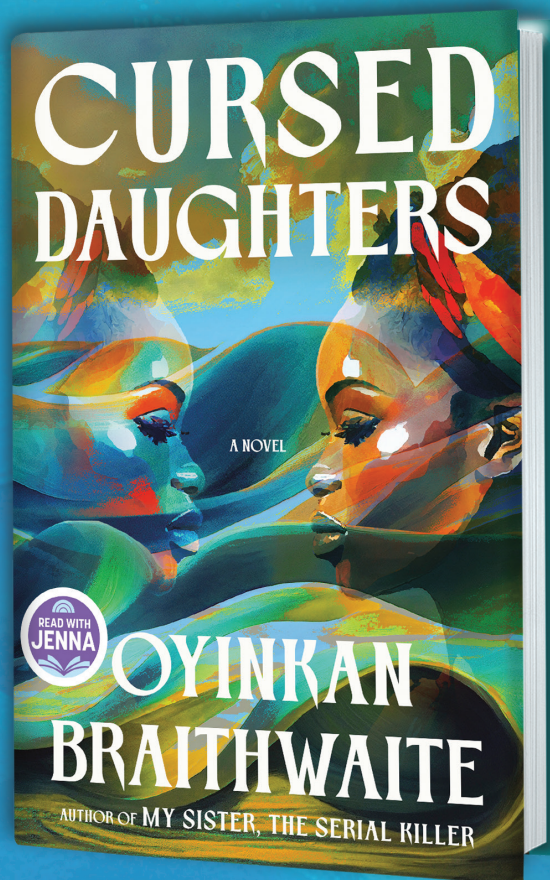


CURSED DAUGHTERS

by Oyinkan Braithwaite

BOOK CLUB KIT



Dear Reader,

I am delighted to welcome you into the world of the Falodun women. The Falodun women aka the *Cursed Daughters* are prickly and fierce and flawed and beautiful.

Cursed Daughters is a story about three women, deeply affected by a generational curse in their family – where all the women are destined to lose the men they cherish. It's about generational trauma, about myth and superstition; and also about love.

Ironically, the hardest part of writing this book was the love stories. I am not accustomed to writing wholesome or even semi-wholesome romance; usually when I try to tap into this arena, one of my characters ends up being stabbed. So here's hoping I have managed to create the kind of love you'll want to root for.

This novel is quite different from *My Sister, the Serial Killer*. And that difference was deliberate. The pressure of writing a second book is something many writers face, and it takes grit to push through. So no matter what happens next, I am proud of this story and I am proud of myself. But I do sincerely hope you find it entertaining.

Thank you for reading my work.

Oyinkan Braithwaite

DISCUSSION QUESTIONS

1. The Falodun women are cursed that “No man will call your house, home. And if they try, they will not have peace.” Generations later 12-year-old Ebun tells her 16-year-old cousin Monife that she doesn’t believe in curses. Monife replies “what if the curse believes in you?” Do you think the curse is real? How do you think the curse impacted each generation of the Falodun family differently?
2. Which of the Falodun women did you connect with most and why?
3. Do you see *Cursed Daughters* as a love story? What do you think is the central romance of the story?
4. How does water (Elugushi Beach and Mami Wata) factor into the lives of the Falodun women? What do you think this says about them?
5. Eniiyi studies genetic counseling. How do you think Eniiyi’s studies impact how she views her resemblance to her aunt? How does it impact how she views the Falodun family curse?
6. Discuss the differences between Grandma West and Grandma East. How do they support their families? How do their own superstitions impact their daughters?
7. When Eniiyi finds an old photo of Monife she is shocked by her resemblance. Eniiyi assures herself that she is her own person by frequently reminding herself of a distinctive birthmark that Monife lacked. How do you think Eniiyi would have behaved if she had no birthmark?
8. The Falodun women are fiercely protective, but also sensitive. How do you see them showing up for each other (or sometimes failing to do so) throughout the story? How about their uncle Tolu?
9. What did you think of the different ways of dealing with the curse. What do you think Ebun and Eniiyi end up believing about their own destiny? What do you think the future holds for the Falodun women?

PLAYLIST

Listen to all the songs mentioned
in the book while you read.

NO WATER by Libianca

DOESN'T REALLY MATTER by Janet Jackson

COOLU TEMPER by Lagbaja

PARTE AFTER PARTE by Bigtril

LOVE POTION by DJ Neptune
featuring Adekunle Gold

REMEMBER by R3my Jay

AYANFE by Teledalase

Listen to more songs inspired by the book on Spotify:



Make PUFF PUFF from CURSED DAUGHTERS

RECIPE DEVELOPED BY THE AUTHOR & HER MOTHER

INGREDIENTS

DRY MIX:

1 kg all-purpose flour
350 g sugar
2 tsp whole nutmeg (grated
or ground)

YEAST MIX:

1 tbsp active dry yeast
1 tbsp sugar
 $\frac{1}{4}$ cup warm water

OTHER:

5 cups water (for mixing)
Vegetable oil (for deep
frying)

STEP 1: PREPARE THE DRY MIX

Sieve the flour into a large mixing bowl.
Add sugar and nutmeg, then set aside.

STEP 2: ACTIVATE THE YEAST

In a small bowl, combine yeast, sugar,
and $\frac{1}{4}$ cup of warm water.
Cover with foil or a clean cloth and let it
sit for about 5 minutes, until it becomes
frothy.

STEP 3: COMBINE AND MIX

Pour the activated yeast mixture into
the flour mixture. Then add the 5 cups
of water.

Transfer to a mixer, and mix for about
7 minutes on medium speed until smooth.

STEP 4: LET THE BATTER RISE

Cover the bowl with a clean cloth or
foil and allow the batter to rise for
30–40 minutes, or until it doubles in size.

STEP 5: FRY THE PUFF PUFF

Heat vegetable oil in a deep pan
or wok over medium heat.

Scoop portions of the batter using
your fingers or a spoon and drop
them gently into the hot oil.

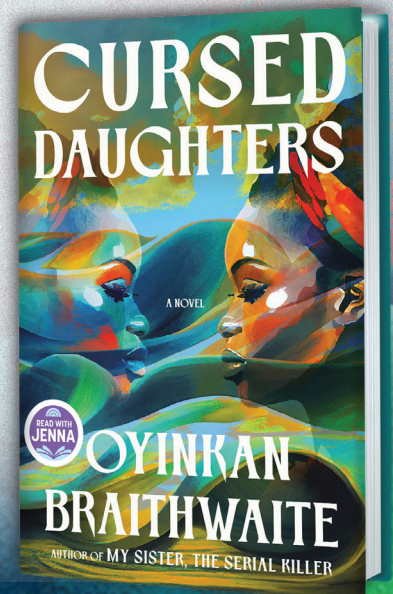
Fry until golden brown, turning
occasionally for even cooking.

STEP 6: DRAIN AND SERVE

Remove the puff puff from the oil
and place on a plate lined with
paper towels to drain excess oil.

Serve warm.

ENJOY!



Falodun Family Tree

