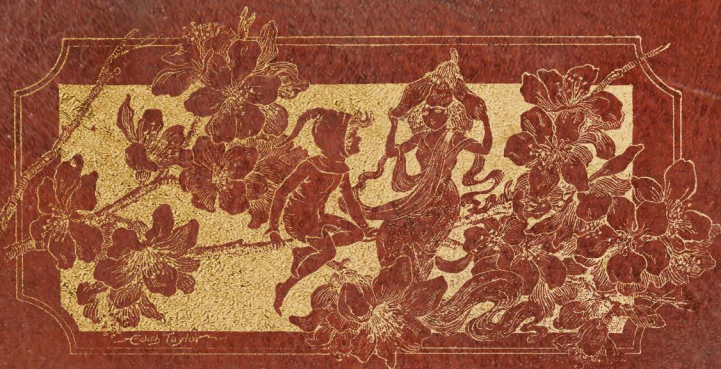


VERBA VOLANT



SCRIPTA MANENT

FIELD NOTES

1909-1910

PROPERTY OF EMILY WILDE
UNIVERSITY OF CAMBRIDGE





15th NOVEMBER

There was no doubt that the tree before us was the tree; it could have stepped from the tales into the forest.

It was centered in an oddly round clearing, as if the other trees had all felt inclined to back away, and was towering but skeletal, its trunk only a little wider than myself and its many, many branches arching and tangling overhead, like a small person propping up a tremendous, many-layered umbrella.

TABLE OF CONTENTS

A Letter from Heather Fawcett 4

Emily Wilde's Encyclopaedia of Faeries

Playlist 7
Reader Rating Sheet 8
Discussion Questions 9
Discussion Notes 10
Recipe: Poe's Blueberry Buns 14
Quiz: Do You Have Faerie Blood? 16

Emily Wilde's Map of the Otherlands

Playlist 18
Reader Rating Sheet 19
Discussion Questions 20
Discussion Notes 22
Recipe: Julia Haas's Fried Apple Rings 26
Activity: Ribbon Routes 27
Activity: Design Your Own Faerie Door 28

Emily Wilde's Compendium of Lost Tales

Playlist 31
Reader Rating Sheet 32
Discussion Questions 33
Discussion Notes 35
Journaling Prompts 39
Recipe: Margret's Irish Apple Cake 42

DEAR READERS,



Emily Wilde's Encyclopaedia of Faeries was born out of a series of failures. The idea first occurred to me when I became stuck drafting a fantasy proposal for my middle-grade publisher. As I was idly flipping through the textbook on folklore I was using for research, *An Encyclopedia of Fairies* by Katharine Briggs (an excellent way to procrastinate, highly recommend), I found myself wondering: what would it have been like to write something like this?

That was the beginning of *Emily Wilde*, but I struggled for years to figure out how to approach the book. I've always wanted to write for adults as well as kids and I knew my idea about a mildly misanthropic scholar of the Folk was adult fantasy, but something wasn't working. Each draft fell flat.

It wasn't until I read *The House in the Cerulean Sea* by the brilliant TJ Klune that I realized what was wrong. I had been operating under the misguided belief that if a fantasy book is going to be for adults, it has to be dark, or at least wrestle with darker themes. But as I flew through Klune's book, it became clear to me that adult fantasy was, in fact, allowed to be whimsical; allowed to be funny; allowed to be warm and hopeful and cozy—qualities I've always tried to bring to my middle-grade books.

After that realization, I had one of those experiences authors covet, because they're so rare: the book simply flowed onto the page, as if it had already been written somewhere and I was just typing it up.

I have my local independent bookstore to thank for stocking *The House in the Cerulean Sea*, as well as a myriad of other wonderful titles by both established and up-and-coming authors. Like many writers, I get a lot of my inspiration from what I read, and I'm not exaggerating when I say that browsing the shelves of Laughing Oyster Books here on Vancouver Island has made me better at my job.

I hope you enjoy *Emily Wilde's Encyclopaedia of Faeries* and its sequels, *Emily Wilde's Map of the Otherlands* and *Emily Wilde's Compendium of Lost Tales*.

Sincerely,



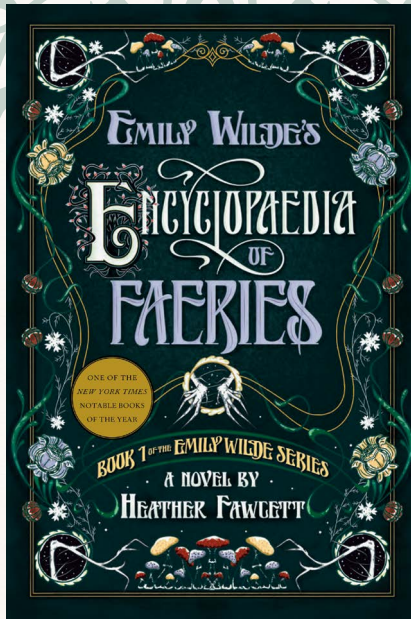
Heather Fawcett

heatherfawcettbooks.com

Instagram: @heather_fawcett

Facebook: @HeatherFawcettAuthor

Substack: From the Otherlands



NATIONAL BESTSELLER

A curmudgeonly professor journeys to a small town in the far north in this “incredibly fun journey through fae lands and dark magic” (NPR), the start of a heartwarming and enchanting new fantasy series.

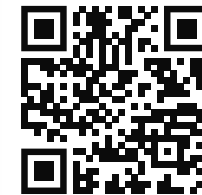
“The full cast of characters, well-developed faerie lore, and pervasive sense of cold add depth to the delightful proceedings . . . Emily is an Amelia Peabody in snowshoes, and readers will be utterly charmed.”

—*Booklist* (starred review)



[READ NOW](#)

LISTEN TO THE OFFICIAL AUTHOR-CURATED PLAYLIST!



[LISTEN NOW](#)

BOOK REPORT CARD



BOOK TITLE _____

AUTHOR _____

DATE STARTED _____

DATE FINISHED _____

PAGES _____

RATING ★ ★ ★ ★ ★

LIKES

DISLIKES

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

DISCUSSION QUESTIONS



1. *Emily Wilde's Encyclopaedia of Faeries* is structured as a series of journal entries. How did this influence your reading experience? How would you describe Emily as a narrator? Wendell?
2. How are the various types of faeries in the novel different from—or similar to—depictions of faeries you've seen in other media? If you were one of the Folk, which type do you think you'd be?
3. What role do the villagers of Hrafnsvik play in Emily's journey?
4. How does Emily's identity as an academic influence her decision-making? Does this identity shift for her over the course of the novel?
5. Emily struggles in social situations. How does this character trait affect the plot?
6. Which secondary character was your favorite, and why?
7. How do Emily and Wendell complement each other? In what ways are they in conflict? How does their relationship evolve throughout the story?
8. How does the setting of Hrafnsvik contribute to the novel's atmosphere and themes?
9. At which points in the novel does Emily cast aside her scientific methods in favor of instinct? Do you think she always makes the right choice? Why or why not?
10. One of the novel's themes is the power and importance of stories—especially within the faerie realm. How does this theme play out in the text? How have stories—those of your own life, and those you've grown up hearing—influenced you?

14

Blank lined paper for writing on page 16.

Blank lined paper for writing on page 17.



Poe's Blueberry Buns



INGREDIENTS

Dough:

200g butter
550g milk
1,100g flour
200g sugar
15g salt
23g cardamom, optional
70g fresh yeast
(equivalent to 23g dry yeast)

Butter Filling:

300g butter, softened
250g sugar
3g vanilla sugar
3g salt

Other:

Zest of 1 lemon
250g blueberries
1 egg for egg wash

Glaze:

1–2 tbsp. of lemon juice
1 cup powdered sugar,
adjust as needed

INSTRUCTIONS

Dough:

In the bowl of your stand mixer, combine butter, milk, flour, sugar, salt, cardamom (optional), and fresh yeast.

Attach the hook to the stand mixer and mix on low speed for 5 minutes to bring the dough together.

Increase the speed to medium/medium-fast and continue mixing for about 30 minutes to build strength in the gluten. To check readiness, stretch a piece of dough with wet hands—it should be able to get really thin and not tear.

Shape the dough into a rectangular-ish shape, wrap in plastic, and refrigerate for 1 hour.

Butter Filling:

While the dough rests, prepare the filling by mixing softened butter, sugar, vanilla sugar, and salt. Set aside (do not refrigerate).

Assembly:

Roll out the fully chilled dough on a floured surface. Make it about $\frac{1}{3}$ inch or 1cm thick, and $1\frac{1}{2}$ to 2 times longer than wide.

Spread the butter filling evenly over the dough, then zest a lemon over the top.

Sprinkle blueberries evenly over the filling and press gently into the butter.

Fold down the top third and fold up the bottom third of the dough.

Roll the dough again to about $\frac{3}{4}$ inch or 2 cm thickness. Cut into long, skinny strips weighing 80–90g.

Form each strip into a knot or swirl and place on a parchment-lined baking tray.

Cover with plastic wrap or a tea towel and let the dough proof until doubled in size (1–3 hours).

Once doubled, bake at 400°F (200°C) for 8–10 minutes until golden brown.

Immediately after baking, brush the buns with a thin layer of egg wash and let cool completely.

Glaze:

Mix lemon juice and powdered sugar to create the glaze. Adjust thickness to your preference.

Drizzle the glaze over the cooled buns.

Eat and enjoy!



Adapted from [Cecelia Totone](#)

DO YOU HAVE FAERIE BLOOD?

Answer yes or no
to the following questions . . .

Are you left-handed?

YES NO

Can you charm others easily?

YES NO

Are you mischievous?

YES NO

Do you avoid metal?

YES NO

Do you dislike salt?

YES NO

Do you occasionally speak words
with an unplaceable accent?

YES NO

Are you able approach someone
without being heard?

YES NO

Are you drawn to nature or wild places?

YES NO

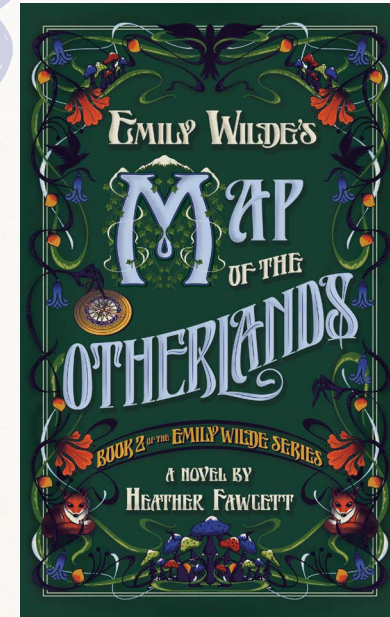
Do jewels seem to imbue you
with a particular strength?

YES NO

Do you ever feel homesick for the
flora and fauna of your birthplace?

YES NO

The more affirmative answers, the more likely
you are to have faerie blood. We'd double-check
that family tree if we were you . . .

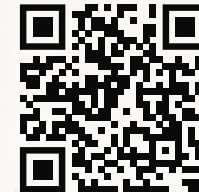


NEW YORK TIMES BESTSELLER

When mysterious faeries from other realms appear at her university, curmudgeonly professor Emily Wilde must uncover their secrets before it's too late, in this heartwarming, enchanting second installment of the Emily Wilde series.

"This excellent series installment will leave listeners desperate to find out what Emily's up to next."

—*Library Journal* (starred review)



[READ NOW](#)



LISTEN TO THE OFFICIAL AUTHOR-CURATED PLAYLIST!



"Tongue-tied"
Emily Portman

"Way Down We Go"
Kaleo

"All We Ever Knew"
The Head and the Heart

"Shallows"
Daughter

"Diese Kalte Nacht"
Faun

"Love Ain't Enough"
The Barr Brothers

"All Souls Night"
Loreena McKennitt

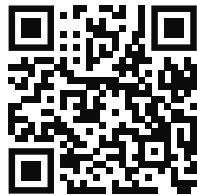
"Penelope's Song"
Loreena McKennitt

"Underground"
David Bowie

"Alligator"
Of Monsters and Men

"Walpurgisnacht"
Faun

"Ends of the Earth"
Lord Huron



[LISTEN NOW](#)

BOOK REPORT CARD



BOOK TITLE

AUTHOR

DATE STARTED

DATE FINISHED

PAGES

RATING ★ ★ ★ ★ ★

LIKES

DISLIKES

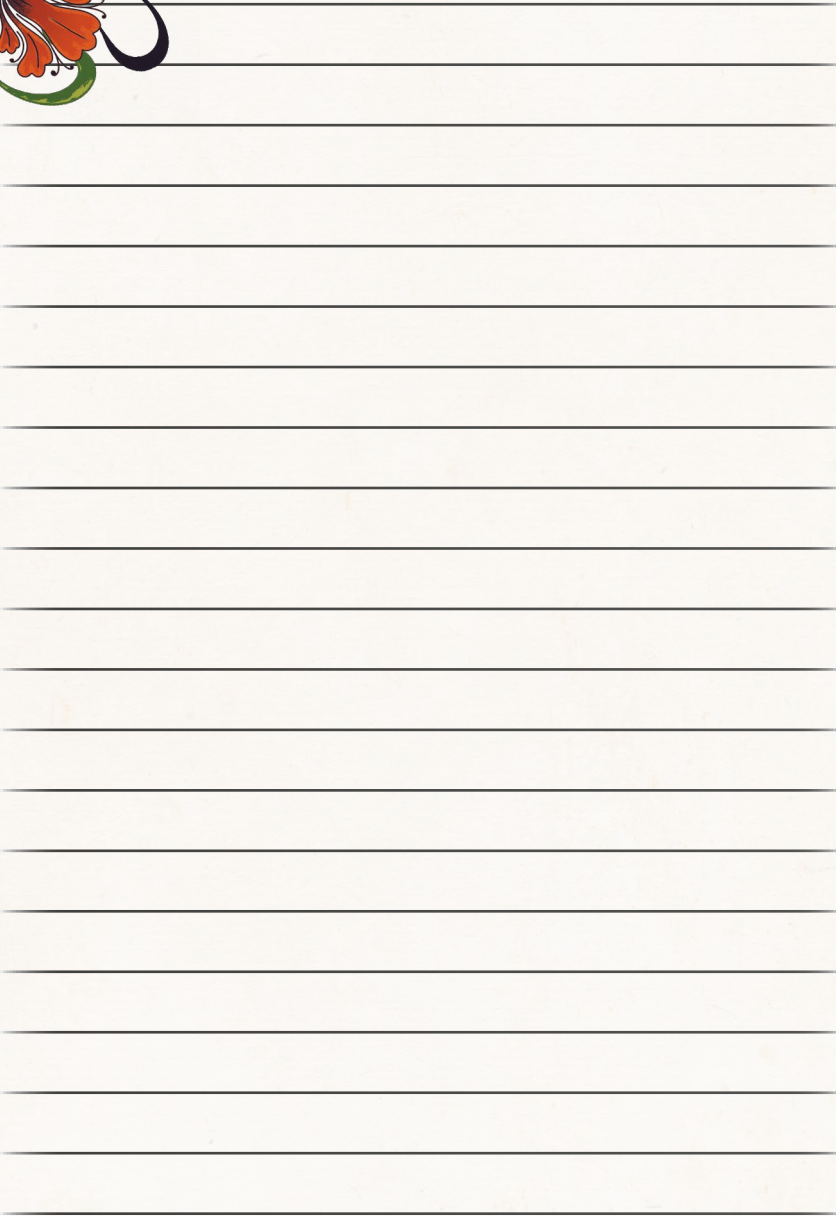
DISCUSSION QUESTIONS



1. In *Emily Wilde's Map of the Otherlands*, Emily knows that Wendell is Folk. "I suppose I'm used to seeing him use his magic," she says, "but every now and again he does something that unsettles me on a fundamental level." What kinds of things unsettle her? How do these feelings affect their relationship?
2. Emily is also considering her answer to Wendell's marriage proposal throughout the book. What are the pros and cons of this choice for her? What would your personal pro and con list be, if you were in Emily's shoes?
3. Ariadne and Professor Rose are new characters on this expedition. What does each of them add to the project? What are their strengths and weaknesses? How are Rose's scientific methods different from Emily's?
4. How does the blending of academia and fantasy enhance the story's narrative?
5. "This was not how it was supposed to go," Emily says of meeting Eichorn and de Grey. "I had imagined Eichorn and de Grey full of gratitude for our assistance and eager to help in our search for the nexus. Not condescending, dismissive, and—well, bloody rude." Discuss the formerly lost professors' interactions with Emily and the group after they are saved from Faerie. In what ways are their reactions and behaviors expected or unexpected? To what do you attribute this?
6. How do the depictions of the faerie realms contribute to the story's atmosphere and themes?
7. What are Emily's impressions of seeing Wendell's kingdom for the first time? What were yours?

8. When Emily meets with Wendell's stepmother, the queen says, "I knew you were always the real threat. Mortals always are, aren't they? If you read the stories." What did you make of this conversation? Were you as surprised as Emily? Given all you know of Faerie, do you agree with the queen's assertion? Why or why not?
9. Emily not only agrees to marry Wendell, but she wholeheartedly wants to live in Faerie, despite the danger. "If there was danger in my decision—and I knew there was—then so be it. I would accept danger, if it meant I could have this." Discuss her decision, and what factored into it. What does Emily have to sacrifice? What, if anything, does Wendell?
10. Which scene or passage from *Emily Wilde's Map of the Otherlands* has stayed with you longest?





Blank lined paper for writing on page 28.

Blank lined paper for writing on page 29.



Julia Haas's fried apple rings

Enjoy this sweet treat preferred by the villagers of St. Liesl. And remember, if you have leftovers, be sure leave them outside your door at night.

INGREDIENTS

½ cup all-purpose flour
3 tbsp. milk
1 tsp. rum
1 egg (large)
1 tbsp. granulated sugar or
vanilla-flavored sugar
2 apples (large)
1¼ cups vegetable oil
¼ cup granulated sugar or
powdered sugar
1 tsp. ground cinnamon

INSTRUCTIONS

In a small bowl, mix flour, milk, rum, egg, and 1 tablespoon of sugar until you get a nice smooth batter.

Wash and peel the apples. Slice them into thin slices (you should get 5–6 slices out of each apple), and remove the core.

Heat up the oil in a frying pan/skillet or deep fryer. Dip each ring in the batter and fry until both sides are golden brown.

Place each apple ring onto a paper kitchen towel to get rid of the excess oil.

While still warm, coat them in cinnamon sugar (mix sugar and cinnamon together).



Adapted from [Happy Foods Tube](#)

RIBBON ROUTES

Get an assortment of ribbons at your local fabric, craft, or thrift store. Using the color/material guide below (seen in the book on p.118), tie ribbons around your house—or outside leading up to your home—to guide your guests. Be sure to place each subsequent ribbon in sight of the last one.

The ribbons could lead to your door, or on a scavenger hunt to find treasures. Perhaps a gift bag of supplies for the faerie door activity (see next page!), or a collection of miscellaneous ribbons of their own to take home as a party favor.

ALTITUDE

Red:

The rambler's path continued straight on along a mostly level plane.

White:

Indicates ascent

Blue:

Indicates descent

COMPASS DIRECTION

Green:

West

Yellow:

North

Orange:

East

Red:

South

TEXTURE

Lace:

The rambler met with one of the Folk.

For example: a lace ribbon tied alongside a blue ribbon indicates that the rambler decided to descend to a lower altitude and had met with one of the Folk.

Muslin:

Indicates an injury

You may also choose to mark your ribbons in a signature way, like snipping a triangle out of each end, stitching letters onto them, painting the tips, etc.



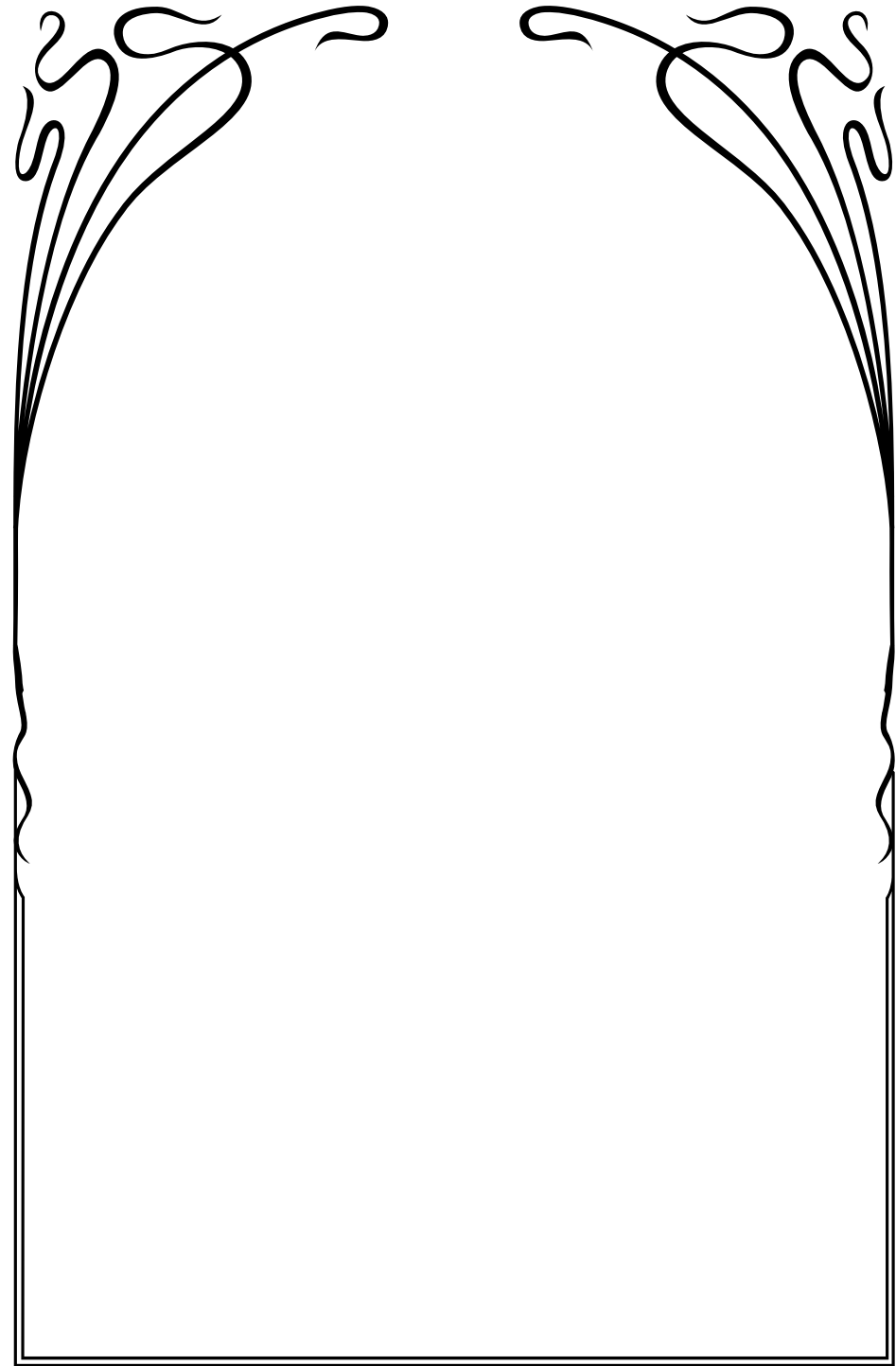
DESIGN YOUR OWN FAERIE DOOR

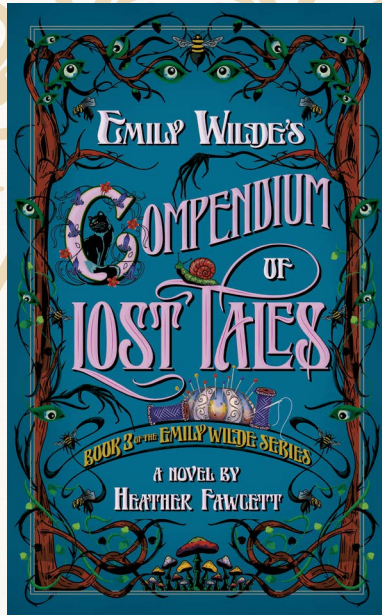
Using pen and paper, magazine collage clippings, or any other mixed media, design your own faerie door. The possibilities are limitless, but make sure to include something that will make the door blend into its environment . . . and something slightly incongruous that makes it stand out: Mushrooms in a perfect circle, fog that doesn't lift, a peculiar doorknob, or anything else.



BOOK CLUB HOSTS:

Print copies of the opposite page for each member. Don't forget to provide supplies!





NEW YORK TIMES BESTSELLER

The third installment in the heartwarming and enchanting Emily Wilde series, about a curmudgeonly scholar of folklore and the fae prince she loves.

"Clever Emily is a compelling narrator, as always . . . [and] the already well-developed world continues to grow in fascinating ways."

—*Booklist* (starred review)



[READ NOW](#)

LISTEN TO THE OFFICIAL AUTHOR-CURATED PLAYLIST!



[LISTEN NOW](#)

BOOK REPORT CARD



BOOK TITLE _____

AUTHOR _____

DATE STARTED _____

DATE FINISHED _____

PAGES _____

RATING ★ ★ ★ ★ ★

LIKES

DISLIKES

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

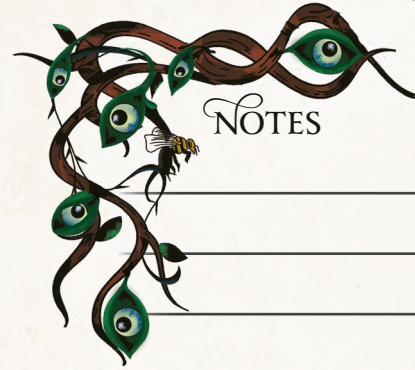
DISCUSSION QUESTIONS



1. At certain moments since their arrival in his realm, Emily wonders if she hasn't yet seen Wendell's true nature. Is he truly the coffee-loving, rakish man who used to peek into her office at Cambridge, or is he a cold-hearted faerie monarch who can tear magical creatures in two and exile his stepmother without a second thought? Is this something that happens in every serious relationship—not just with faerie kings? Discuss.
2. In leaving Cambridge for Faerie, what is Emily sacrificing for Wendell? What, if anything, is he sacrificing for her?
3. "Yes, I was a queen of Faerie—and I wished to appear so. To match. For where had I ever matched before?" Emily says. In what ways does Emily become her truer self in Faerie? Where in your life have you felt like you "matched" more or less?
4. At the cottage, Emily and Lilja debate which of them has a truer understanding of the Folk: Emily, who has studied them deeply for years, or Lilja, who has more lived experience? Continue their discussion.
5. The power and importance of stories in Faerie has been a theme throughout the Emily Wilde series, but especially in *Emily Wilde's Compendium of Lost Tales*. What does Emily learn from the many versions of "King Macan's Bees"? How does it guide her in her quest?
6. When Farris Rose gives Emily her grandfather's journal, she notices a disturbing number of similarities between their stories. What does she learn—and what fears arise—from reading this journal?
7. What purpose do Lilja and Margret serve in this story? What about Niamh?

continued on next page

8. If you were to read a spinoff series about any side character, who would you choose?
9. Do you believe the Veil has truly changed Queen Arna and her priorities? Why or why not?
10. Who would you cast in a film or TV adaptation of the series? What scene from this book would you be most excited to see play out onscreen?



NOTES

[illegible]



Handwriting practice lines on page 40, consisting of 20 horizontal lines.

Handwriting practice lines on page 41, consisting of 20 horizontal lines.

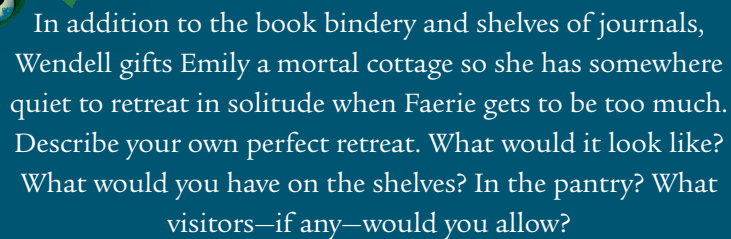


JOURNALING PROMPTS



Think about a book or story you've read that felt uncannily true to your experience at one point. How would your life be different if it had followed the beats of this story?



This image shows a single sheet of white, lined notebook paper. It has horizontal ruling lines spaced evenly down its length. On the far left side, there is a vertical decorative border featuring a repeating pattern of stylized blue leaves and small flowers. The paper appears slightly aged or off-white.

If you could be a creature from Faerie for a day, which type—brownie, courtly fae, oiche side, boggart, wight, or others—would you choose? Consider which aligns most with your true habits and nature. Are you especially clean? Do you value a good night's (or decade's) sleep? Do you enjoy little treats—and morsels of gossip? Let your imagination play.

[illegible]



Margaret's Irish apple cake

INGREDIENTS

Cake

- ½ cup unsalted butter
at room temperature
- ½ cup granulated sugar
- 2 large eggs
- 3 tbsp. whole milk or cream
- 1¼ cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. cinnamon
- ⅛ tsp. salt
- 3 Granny Smith apples,
peeled and thinly sliced
- Confectioner's sugar for dusting

Streusel Topping

- ¾ cup all-purpose flour
- ¼ cup old fashioned rolled oats
- 6 tbsp. unsalted cold butter,
cut in small pieces
- ½ cup granulated sugar

Custard Sauce

- 6 large egg yolks
- 6 tbsp. granulated sugar
- 1½ cups whole milk
- 1½ tsp. vanilla

INSTRUCTIONS

Custard

Prepare the custard first. Bring milk to a simmer over medium heat. While milk is heating, whisk the egg yolks and sugar until well combined, then slowly add in some of the hot milk, whisking constantly. Transfer the mixture into the pot of hot milk and continue stirring slowly over medium heat, until the mixture coats your spoon. Once the mixture is velvety and thick, stir in the vanilla. It will continue to thicken as it cools. Do not overcook as it can lead to curdling.

Pour the custard through a sieve and into a heat-proof jar or bowl. Cover tightly with plastic wrap to prevent a skin from forming as it cools. Place in the refrigerator until completely chilled.

Streusel Topping

To make the streusel topping, blend the bits of butter into the flour, sugar, and oats until the butter is incorporated and the mixture has a coarse crumbly texture. Put in the refrigerator.

Cake

Preheat the oven to 350°F and grease a 9-inch springform pan.

Cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time.

Whisk together the flour, baking powder, cinnamon, and salt. Fold the dry ingredients into the butter/sugar mixture, along with the milk or cream.

Spoon the batter into your prepared pan, and smooth out evenly. Top with the sliced apples, and then the streusel topping.

Bake for 50–60 minutes, until the top is lightly browned and a toothpick comes out clean.

Let cool a bit in the pan before removing.

Dust with confectioner's sugar before serving.

NOTE

You will need a 9-inch
springform pan for this recipe



Adapted from
[The View from Great Island](#)



THE HIDDEN KING *3rd December (?)*

*Of course he was beautiful—
is it even necessary to say it? His
hair was black with glints of
white, his cheekbones sharp above
a wide mouth with a natural smile
in it. The white in his hair turned out to
be small opal beads woven into the black,
and his clothing was a blackened blue
with an overlay like ice, beaten thin with
a lacy pattern, and he wore a white crown
and layers of jeweled necklaces that
glittered fetchingly in the dim light.*

*And yet everything he wore was as
tasteful as it was beautiful, precisely the
amount of adornment one would expect on a
king, no more and no less.*





"I have no time for pining."

—EMILY



"I have grown rather used
to pining, so it won't put me out
to keep at it, I suppose."

—WENDELL

