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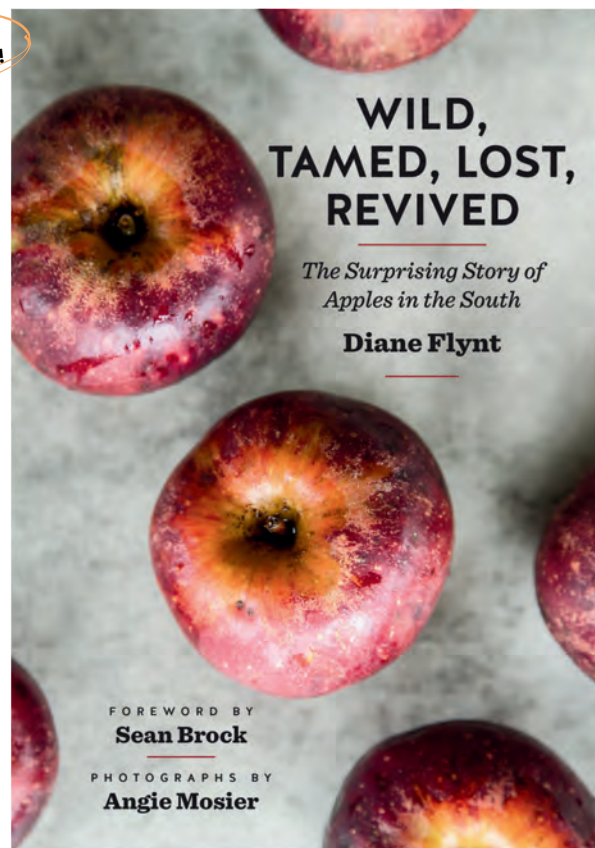
# BOOK CLUB

## DISCUSSION GUIDE

***Wild, Tamed, Lost, Revived: The Surprising Story of Apples in the South***  
**Diane Flynt**

The University of North Carolina Press | A Ferris & Ferris Book

The following questions invite readers to explore the book's themes, reflect on its stories and historical revelations, and consider what the fate of Southern apples can teach us about heritage, community, and the foods that connect us to the past.



Diane Flynt argues that apples were once central to Southern life and culture. What surprised you most about the scale and importance of apple growing in the South, and why do you think this history has largely been forgotten?



Flynt explores the connections between apple cultivation, slavery, and the dispossession of Indigenous peoples. How did these chapters affect your understanding of agricultural history? How should histories of beloved foods address these difficult legacies?



The South once cultivated more than 2,000 apple varieties, many of them local or family-specific. What does the loss of this biodiversity say about changes in agriculture, consumer preferences, or economics? Do you see parallels with other foods today?



Throughout the book, apples connect local communities to global events, from Queen Victoria's court to the Oregon Trail. Which of these connections most surprised or intrigued you?



Flynt combines archival research with her own experiences as an orchardist and cidemaker. What aspect of Flynt's personal story spoke to you most strongly? Did any aspects connect with a challenge you've faced in your own life?



The book features a wide range of historical figures—from presidents and plantation owners to immigrants, enslaved people, and small farming families. Whose story stayed with you the most, and what did it reveal about the South's agricultural history?



Flynt describes how Southern apple culture declined in less than the lifetime of a single tree. What factors do you think contributed most to this rapid change? Could a similar cultural loss happen with other regional traditions today?



The author ends on a cautiously optimistic note about the future of Southern apples and cider. Did you find her optimism convincing? What role, if any, should consumers, farmers, and local communities play in preserving agricultural heritage?



After reading this book, has your relationship with apples, cider, or local agriculture changed in any way? Did it inspire you to seek out heirloom varieties, visit orchards, or think differently about the stories behind everyday foods?