An aerial photograph of four surfers in clear turquoise water. The surfers are positioned at the corners of a square, each on their surfboard. The water is a vibrant blue-green color, and the surfers are wearing dark wetsuits. The overall scene is bright and clear, suggesting a sunny day at the beach.

MALIBU RISING

TAYLOR JENKINS REID

BOOK CLUB KIT

From the desk of TAYLOR JENKINS REID



Dear Reader,

I am thrilled to be able to share this new book with you!

Lately, I find that I have to fall in love with a time and place in order to write about it. I spend months researching it, nurturing an obsession that starts to take over my life. With *The Seven Husbands of Evelyn Hugo*, that obsession was 60s Hollywood. With *Daisy Jones & the Six*, it was the Southern California sound of 70s rock.

And now, with this book, I have fallen in love with Malibu.

I'm enamored with the sounds of the Pacific Ocean crashing up onto the rocks, the views from the bluffs, the stunning celebrity homes, and the Pacific Coast Highway that runs alongside the sand. I'm fascinated by the rustic glamour of it, the earthy wild beauty.

But, of course, just because something looks like paradise doesn't mean it's heaven.

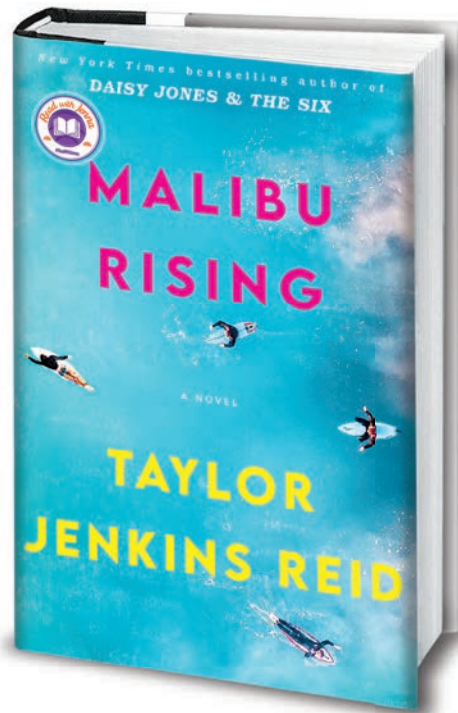
Malibu Rising is the story of the Riva family—surfer siblings Nina, Jay, Hud, and Kit, as well as their mother June and their father, the famous singer, Mick Riva. It takes place over the twenty-four hours leading up to Nina Riva's infamous Riva Party, but it is also a culmination of generations of secrets and traumas.

It's a story about fame and the objectification of women. A story about sibling rivalries, about parenthood, and about marriage. And the ways we repeat the mistakes of our parents. And it's all set against the backdrop of 1980s Malibu—surfers and models, actresses and screenwriters, tennis pros and TV stars, studio execs and musicians, all coming together to lose control over the course of one evening.

And they do. Everyone begins to lose control of just about everything that fateful night of August 27, 1983—which is where the fun starts.

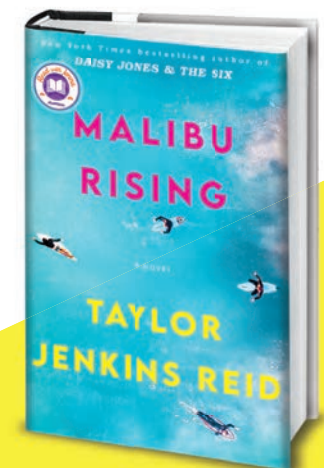
I hope I am able to transport you, in some small way, to the beauty of the California coastline—and, in so doing, coax you into learning the wild secrets of the Riva family.

xo
TJR



DISCUSSION QUESTIONS

1. Just because something looks like paradise, doesn't mean it's heaven. How does *Malibu Rising* explore the darker realities of fame and fortune? How is fame different for women than it is for men? What kinds of expectations do we place on female celebrities?
2. Early on, Taylor Jenkins Reid writes, "Our family histories are simply stories. They are myths we create about the people who came before us, in order to make sense of ourselves." Do you agree? How did this book make you think about your own family history?
3. Which Riva sibling—Nina, Jay, Kit, or Hud—did you relate to the most, and why? How are these siblings alike and how are they different?
4. As Taylor Jenkins Reid said, she is often inspired by time and place. *The Seven Husbands of Evelyn Hugo* was set in Hollywood in the 60s. *Daisy Jones & The Six* was about 70s rock n' roll in Southern California. Now, with *Malibu Rising*, she's exploring Malibu in the 80s. Why do you think time and place are so important? How does the author bring the 80s Malibu scene to life?
5. This novel is in part about the way we repeat the mistakes of our parents or try to avoid doing so. How was Nina's life shaped by her mother's? How has your own life been shaped by the people who raised you?
6. *Malibu Rising* is also about sibling relationships. Nina is the first-born dutiful daughter, Jay thinks he's the man of the house, Hud is the peacemaker, and Kit always left out. All of that is based on what they've learned from one another. Discuss the nature of sibling rivalry. Why do you think sibling dynamics can be so complicated? How do we use our siblings to define our own personalities?
7. Mick is essentially the villain in the book, but he's also portrayed with sympathy and humanity. Why do you think that is? What did you make of his character? Do you think he got what he deserved in the end?
8. Talk about the structure of the novel. Why do you think the narrative takes place within 24 hours? How does that influence the pacing of the story?
9. Destruction and renewal are big themes in the book. Where do you see these at play? What is interesting about those concepts? What other themes did you notice?
10. The novel is bookended by scenes of fire burning. What is the significance of fire? How are these scenes symbolic? What does it mean to have a "nature to burn"?
11. Super Fans: How did *Malibu Rising* compare to *Daisy Jones & The Six* and *The Seven Husbands of Evelyn Hugo*? Did you notice any Easter Eggs or recurring characters?



THE RIVA FAMILY



PARENTS

Carlo and Anna Riva, Mick's parents: an unremarkable barber and a mediocre cook who loved each other. The kind of love that hurts.

Theo and Christina Costas, June's down-to-earth parents, owned a struggling Malibu restaurant, Pacific Fish. On meeting Mick, Christina warns her daughter, "You don't marry the boys who look like Monty Clift."

Mick Riva, rock super star, charismatic and seductive with a wandering eye, among other things. He knows what he wants: "If I'm going to go out there and be great, I need you to be here, keeping things together, being strong."

June Costas, devoted and deeply in love but soon discovers that marriage to Mick was like trying to ride a bull. The marriage doesn't last. "I will be more than this. . . . I am more than just a woman he left."

Carol Hudson, young starlet, and Hud's birth mother who appears on June's doorstep one day with a baby in her arms. "I cannot do this . . . a boy should be with his father. He should be with Mick."

SIBLINGS

Nina, a professional surfer and successful swimsuit model, everybody's dream girl, a caretaker who raised her three siblings, always putting others first. "Once your heart has been broken you learn of the deepest reserves it carries."

Jay, a championship surfer, considered one of the best, but unexpected news is forcing him to reconsider the one thing that makes him feel exceptional. In his personal life, he plays the field . . . until he meets a certain someone.

Hud, a renowned surfer, a romantic, a quiet man who doesn't need attention or accolades, living just fine in his Airstream, the smartest one of the bunch. "Far too smart to not understand the true ramifications of what he was doing."

Kit, a junior in college, still slinging crab cakes at the family restaurant. Insecure about how she carries herself but shows bravado on the waves. Oh, and she's never been kissed and vows to change that during the family's end of summer party.



PARTY!

"If you know about the party and
you know where Nina's place is,
you're invited...."



WHO'S WHO?

“Actresses, models, musicians. Surfers, skaters, volleyball players. Agents and executives. Development assistants. Writers, directors, producers. Those two asshole comedians with that stupid movie everyone loved. Half the cast of *Dallas*. Three Lakers. It was barely nine o’clock and Nina already felt like everyone in the world was in her house. . . .”

Brandon Randall, Nina Riva’s ex, tennis star who loves the limelight, confident to the point of cocky. “It’s easy to be gracious when you’re winning.”

Carrie Soto, celebrated as the greatest female tennis player of all time, and the woman Brandon left Nina for. The tabloids fell in “love-love” with the story.

Lara Vorhees, waitress at The Sandcastle, sharp and flirty with the right guy. “Oh, this is impressive, actually. How you’ve managed to make sleeping with me seem like a favor.” When Jay looks at her face, it’s hard for him to look away.

Ashley, Jay’s ex, who later confesses to Hud: “I always wanted you. I always wanted you instead.” Hud adores her. She was so many incredible things at once. Confident enough to be . . . vulnerable. Generous but in control.

Vanessa De la Cruz, Kit’s best friend since childhood, who’s been in love with Hud since she was thirteen.

Tuesday Hendricks, film star, only comes to the party to show her face, to let everyone know she isn’t running away after her public “runaway bride” scandal. To the public she is supposed to be innocent and adorable and, ugh, peppy.

Bridger Miller, action-movie star, left at altar but beloved by all. “So even though it looks like I was scaling a thirty-foot building with my bare hands, I was actually just climbing about seven feet. But it was cool, right?”

Tarine Montefiore, fashion model who has graced multiple covers of *Vogue* and *Elle*, and Nina’s closest friend: “I need your best red wine, my love.”

Greg Robinson, music producer legend behind the biggest hits of the past two decades—and who takes over DJ responsibilities as soon as he arrives.

Vaughn Donovan, a bona fide movie star, perhaps the hottest guy Nina has ever seen on screen with his million-dollar smile.

Seth Whittles was—at every party, at every bar, on every beach—living with his heart wide open, looking for The One. His soulmate, his other half. The love of his life.

Eliza Nakamura, Her father was Japanese; her mother Swedish. She's a development executive at The Geffen Company, angling to become Head of Production and saving to buy her own condo in West Hollywood.

Bobby Houseman, only thirty-two and considered Hollywood's new "It" screenwriter, but still feels like the weird wallflower in crowds, afraid to make eye contact. "I never thought I'd have a chance with a girl like you."

Kyle Manheim, a local surfer just out of high school, intent on having the greatest night of his life, and a few lines will help.

Wendy Palmer, aspiring actress who takes shifts at Riva's Seafood, and comes to the party with a specific intention, inhibitions be damned.

Matt Palakiko, a retired surfer who Jay idolized as a teenager. Now a father of twins and living on the Big Island of Hawaii, Matt's in L.A. for the week hoping to land a deal licensing his name for swimwear.

Wyatt Stone and the rest of the band members from The Breeze. Wyatt briefly dated Daisy Jones, back in the day.

Stephen Cross (bassist) and **Nick Marnell** (drummer) of a British new wave band, who have a fortuitous encounter in the jacuzzi.

Ramon, dear friend of the Riva family, happily married for more than a decade with five kids. Manager of Riva's Seafood and the definition of "good people."

Ted Travis, the biggest, highest-paid star on network TV. In *Cool Nights* he plays a cop in Orange County who sleeps with everyone's wives and solves murders wearing a blazer and swim trunks. He arrives at the party, hellbent on self-destruction.

Chris Travertine, Nina's modeling agent, trying to close a lucrative deal. "I have a feeling when you see the money, you're gonna come around."

Ricky Esposito runs the photography studio at Pepperdine University, and is seriously crushing on Kit. He only knows two ways to woo a woman: Reciting Shakespearean sonnets or doing a magic trick. He chooses the latter.

Casey Greens, a party crasher in a purple jersey dress with a huge secret that will rock the Riva world. Loss would not propel her forward. She had to go out and live.

Recipes from
THE RIVA FAMILY



JUNE'S LEMON ROASTED CHICKEN

“Nina made them lemon roasted chicken when they missed June. She stayed up late watching TV with Kit even though she had to get up early the next morning. Nina encouraged Jay and Hud to get out there in the waves and practice, even if it meant the bathrooms didn't get cleaned or she had to do the laundry herself.”



Ingredients

- 1 spatchcocked chicken (ask your butcher to do this)
- 3 tablespoons room temperature salted butter
- 1 tablespoon chives, chopped
- 1 tablespoon parsley, chopped
- 2 cloves of garlic, minced
- 1 teaspoon lemon zest
- 2 teaspoons kosher salt
- 1 teaspoon black pepper
- 1 lemon, sliced into ¼-inch rounds

Directions

Preheat your oven to 425°F.

In a small dish, combine the butter, chives, parsley, garlic, lemon zest, salt, and pepper.

Place the chicken on a large roasting pan over the lemon rounds and pat dry. Gently slide your hand below the surface of the skin to loosen the area between the skin and the meat, THIS is where you want that delicious butter to live. Evenly distribute the butter and then sprinkle with a bit more salt and pepper.

Roast for about 40 minutes on the top rack of your oven until a meat thermometer registers 155°F in the thickest part of the breast, or until the juices in the chicken run clear. Rest for 15 minutes before cutting and serving.

RECIPE AND PHOTO CREDIT: NATASHA FELDMAN, @NOSHWITHTASH

THE SANDWICH: A Riva family favorite. Make it the way Nina would.

“Nina grabbed a few handfuls of fried clam strips, a bowl of cold shrimp, a bottle of tartar sauce, three slices of cheese, and four rolls. And she began making each one of her siblings what they all called ‘The Sandwich.’ It was a mess of cold seafood, smooched between bread. One for each of them, hers with no cheese, Jay’s with extra sauce, Hud’s with no clams, Kit’s with a lemon wedge.”

Ingredients

Tartar Sauce:

- 1 cup mayonnaise
- ¼ cup dill pickles, chopped
- 1 tbsp. capers, chopped
- 1 tbsp. parsley, chopped
- 2 tsp. dill, chopped
- 1 tsp. mustard
- A few dashes of hot sauce
- 3 tsp. lemon juice

Clams:

- 1 ½ pounds shucked clams
- 1 cup buttermilk
- 1 cup corn flour
- 1 cup all purpose flour
- 1 tsp. salt
- ¼ tsp. cayenne
- 5–8 cups peanut oil
- 12 cooked shrimp, tails removed, chopped in thirds

Assembly Items:

- 4 slices cheddar cheese
- 4 rolls

Directions

Tartar Sauce:

Whisk together all the ingredients and add extra hot sauce, lemon, or salt to taste. Refrigerate until ready to serve.

Clams:

Pat the clams dry with a paper towel. Set a large over a high heat, adding enough fry oil so that once a layer of clams is added to the pot they will be fully submerged.

Pour the buttermilk into one mixing bowl and the corn flour, all-purpose flour, salt, and cayenne into another. One at a time coat each clam with buttermilk and hold it up for a few seconds to let excess buttermilk drip off. Submerge the buttermilk dipped clam into the flour mixture and pat on both sides to make sure the coating is well adhered.

Once the oil hits 350°F you can start frying the clams! If you don’t have a thermometer you can drop a small piece of bread into the oil—if it fries within 35 seconds the oil is good to go. When frying the clams be careful not to add too many at a time. If any of them are touching they will not fry properly so you will have to cook them in 2 or 3 batches. Cook until



each clam is golden brown, approximately 2–3 minutes. Rest the fried clams on a paper towel and finish with a little more cayenne and salt.

Assemble:

Toast the buns however you like, cover the bottom bun with a slice of cheese, followed by the clams, shrimp, and a drizzle of tartar sauce. Serve with fries!

RECIPE AND PHOTO CREDIT:
NATASHA FELDMAN, @NOSHWITHTASH

TEST YOUR SURF SLANG

1. Gnarly
2. Grom
3. Hanging ten
4. Kook
5. Nug
6. Shaka
7. Quiver

- A. A good wave
- B. The name for the hand symbol where you have your pinkie and thumb out (a.k.a. hang loose)
- C. Dangerous surf conditions
- D. A rookie surfer
- E. Little kid surfer
- F. Someone's set of surfboards
- G. When you are surfing at the front of the board with all ten toes hanging off the nose (hanging five is one foot)

Photos that inspired the setting for the novel, taken by Taylor Jenkins Reid





“1999” by Prince

“Volume” by Pylon

“Color Me Impressed” by The Replacements

“Bad Reputation” by Joan Jett

“Heartbreaker” by Pat Benatar

“Burning Down the House” by Talking Heads

“Our House” by Madness

“You Make My Dreams (Come True)” by Hall & Oates

“Hold Me Now” by Thompson Twins

“I’ll Tumble 4 Ya” by Culture Club

“Owner of a Lonely Heart” by Yes

“She Works Hard for the Money” by Donna Summer

“Let’s Dance” by David Bowie

“Wanna Be Startin’ Somethin’” by Michael Jackson

“Red Red Wine” by UB40

For more playlists inspired by the characters in *Malibu Rising*, please visit the Random House Spotify channel