

Thanhhà Lại is

the #1 New York Times bestselling author of Inside Out & Back Again, her debut novel in verse, which won both a National Book Award and a Newbery Honor; the acclaimed Listen, Slowly; and the award-winning Butterfly Yellow. She was born in Vietnam and now lives in New York with her family. To learn more about Thanhhà and her charity, Việt Kids Inc., visit www.thanhhalai.com.



Nguyên Quang and Kim Liên work seamlessly as a

duo from their Saigon studio, creating their stunning artwork using a mix of watercolor, acrylic, and digital mediums. Inspired by the folk culture of Vietnam and Asia, these incredibly talented Vietnamese illustrators produce the most beautifully vibrant and poignant scenes. Visit their website at www.kaaillustration.com.

Jacket art © 2022 by Phung Nguyên Quang and Huynh Thi Kim Liên Jacket design by Dana Fritts



Hundred Years of Happiness

Written by Thanhhà Lại

Illustrated by Nguyên Quang and Kim Liên



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Ông blinks moisture.

An feels as if a firecracker might flare out her mouth and explode.

By the last bite, smoke has reclaimed Ba's eyes, and blankness her expression.

"That's it?" An blurts, disappointment erasing the nutty sweetness on her tongue.







A Note from the Author

In 1994, I visited Vietnam for the first time after fleeing as a child refugee almost two decades earlier. I went to an open market with my mom and saw shoppers bargaining for orange-red fruit. As I held one, amused by its prickly skin, my mom said I would finally know what authentic xôi gấc tasted like. I had eaten xôi gấc made by dyeing white grains red. But the real thing, oh my, had gold filaments interwoven into the glutinous rice. And the taste, a nutty sweetness enhanced by a soft fragrance. I brought back three seeds. Recently I found them shriveled in my jewelry box. Visions of turtle shells, wedding tradition, aging couple, greenhouse in Southern California. And so . . .

A Gác Sticky Rice Recipe

(based on a recipe from illustrator Kim Liên's mom)

ADULT SUPERVISION REQUIRED-ASK A GROWN-UP FOR HELP.



4 cups sticky rice



1–2 gấc fruits (fully ripened)



1 cup coconut milk





1 tablespoon vegetable oil



1 teaspoon salt



1 cup sugar shredded coconut (optional)

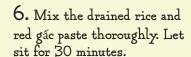
1. Rinse and drain the sticky rice twice to clean the rice.



- 2. Soak the rice in water overnight. Add the salt.
- 3. Rinse again and let it drain in a strainer.
- 4. Cut the gac fruit in half; use a spoon to take out the red seeds.

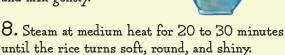


5. Put the seeds in a bowl and pour in the rice wine. Use your hands to strip the red arils off the dark seeds. Set the dark seeds to the side, then stir and form a red paste.





7. Add the vegetable oil and mix gently.



9. In the meantime, mix the coconut milk

and sugar.



- 10. Pour 1/3 of the coconut milksugar mixture over the rice, stir gently, and cover. Cook for 10 minutes, then repeat, adding 1/3 of the mixture each time until you've used all the coconut milk-sugar mixture.
- 11. Put the dark seeds on top of the rice (for decoration only). Serve with shredded coconut if desired.

