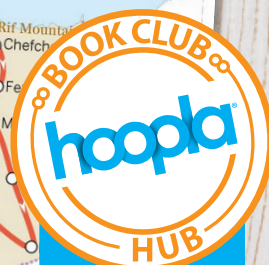
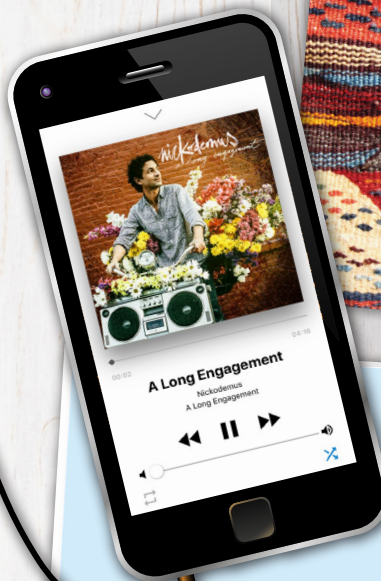


Book Club Companion: *Meet Me in Morocco*

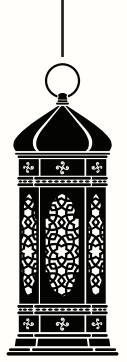


MOVIES TO BORROW:

- ☒ PAUL BOWLES: THE CAGE DOOR IS ALWAYS OPEN
- ☐ THE MAN WHO KNEW TOO MUCH



Discover. Read. Share.



Welcome to the Club

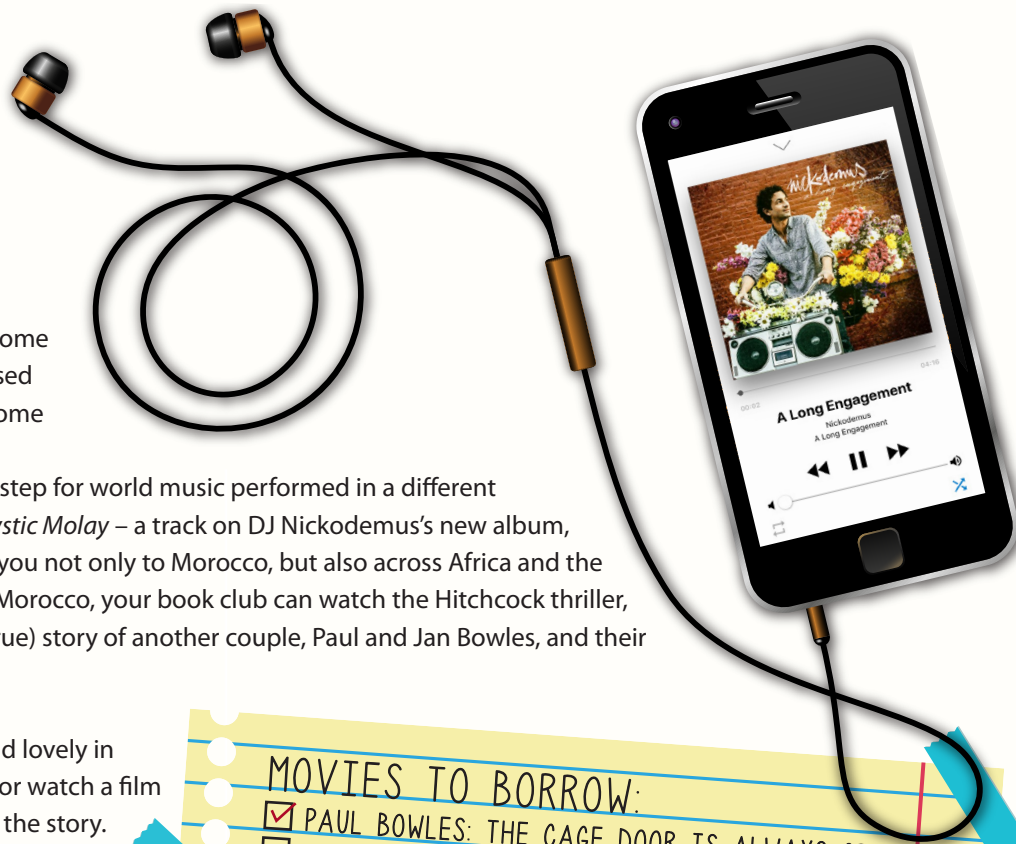
The hoopla catalog provides a wealth of entertaining and educational resources that can enhance your in-person book club meeting. From cookbooks to music and travel tales to movies, check out our Book Club Companion to our Spotlight Selection, *Tangerine*, to whisk you and your fellow readers to Morocco — if even just in your mind!

Set the Scene

Turn up some tunes or watch some movies that can transport your book club to Morocco just as soon as they arrive to meet!

The music of Morocco has, as anywhere, become more modern. But one group – Brooklyn-based Innov Gnawa – remains dedicated to their home nation's traditional sound. Innov Gnawa was Grammy-nominated in 2018 – an important step for world music performed in a different language! Enjoy Innov Gnawa's sound on *Mystic Molay* – a track on DJ Nickodemus's new album, *A Long Engagement*. Nickodemus's set takes you not only to Morocco, but also across Africa and the world. To mirror the mystery of *Tangerine* in Morocco, your book club can watch the Hitchcock thriller, *The Man Who Knew Too Much*, or learn the (true) story of another couple, Paul and Jan Bowles, and their journey to Tangier.

Borrow music here on hoopla to loop low and lovely in the background of your book club meeting, or watch a film to transport your book club to the setting of the story.



MOVIES TO BORROW:

- ☒ PAUL BOWLES: THE CAGE DOOR IS ALWAYS OPEN
- ☐ THE MAN WHO KNEW TOO MUCH



Borrow the *Lonely Planet Morocco* guide on hoopla and leave it open for your book club to browse through. You'll find photos of the places so richly described in *Tangerine* — like the Tangier and Chefchaoneun medinas, or distinct city sections that are walled in with maze-like streets.



Set the Table

Food can tell a story of a country and a culture, as it is part of a larger lived experience. Cooking and trying different dishes can help you delve more into the real world of Morocco and the fictional world of *Tangerine*. Enjoy *Tangerine*-inspired treats with these Moroccan food and drink recipes.

Moroccan Mint Tea

Making Morocco's national drink is quite achievable at home, as all of the ingredients are commonly available. We used the recipe from Fatema Hal's [Authentic Recipes from Morocco](https://www.hoopladigital.com/title/11826404), available to borrow on hoopla.

Ingredients needed:

water, green tea (gunpowder tea or another Chinese green tea),
sugar, and some fresh mint

Prep takes just ten minutes, so you can easily prep a batch just moments before your book club meeting! Get the details here:
<https://www.hoopladigital.com/title/11826404>



Bissara is a pauper's dish that has become the food of kings. Traditionally served as a first course or with the evening meal, this vegan Fava Bean Soup Bissara takes just 15 minutes prep time and could easily be simmered in a large pot for self-serving just before you settle in to discuss *Tangerine*. Find the recipe on hoopla in [Authentic Recipes from Morocco](https://www.hoopladigital.com/title/11826404) by Fatema Hal: a chef, restaurateur, and cookbook author born in Morocco in 1952— just around the time the *Tangerine* novel is set. Coming into her own as a chef and researching Moroccan cuisine, Hal spent years studying all across the country, seeking recipes from hundreds of women and *dada* (a now almost vanished caste of female cooks). "What is important is to hear the stories that the dish, the produce, the techniques, have to tell us," she said in an interview with *Time Magazine*.

Use Seasonal Produce as Your Guide

If you are reading *Tangerine* in the summer, upon traveling to Morocco you'd find artichokes in season. Use this ingredient to make your main dish, such as the Braised Lamb with Peas and Artichokes found on page 66 of Fatema Hal's [Authentic Recipes from Morocco](https://www.hoopladigital.com/title/11826404). Planning to read *Tangerine* in autumn with your club? Morocco's figs are the freshest then, so look to page 60 for Chicken with Marinated Figs & Walnuts, or serve them alongside the Cinnamon Rice Pudding – instructions on page 108.



Braised Lamb with Peas & Artichoke



Cinnamon Rice Pudding



Chicken with Marinated Figs & Walnuts

Further Discussion

Want to dive deeper into the culture and history of Morocco alongside your book discussion? Utilize our Did You Know? info section and learn more with our short history lesson and basic language guide to enhance your Q&A session.



Tangier

A Basic Language Guide

Although *Tangerine's* characters speak nearly exclusively in English, it is always advised to learn at least some of the native language for any country you plan to visit. Pair up with a fellow book club member and try out these phrases in Moroccan Arabic (or Darija, a variety of Modern Standard Arabic that is the everyday spoken language on the streets of Morocco).

PRONUNCIATION GUIDE:

A	AS IN 'HAD'
AA	LIKE THE 'A' IN FATHER
AY	AS IN 'DAY'
E	AS IN 'BET'
EE	AS IN 'BEER', ONLY SOFTER
U	AS IN 'PUT'

BASIC WORDS & PHRASES:

HELLO	ES SALAAM ALAYKUM
THANK YOU	SHUKRAN
HOW ARE YOU?	KEEF HALEK?
GOODBYE	BESSALAMA

A History Lesson

Political unrest is touched upon multiple times in the novel. What precisely was happening? Below is a very brief overview from [Lonely Planet's Morocco](#); history buffs can borrow the book on hoopla for a much more in-depth view, spanning from 2500 BC to present day.

1944 – 53 Moroccan nationalists demand independence from France with increasing impatience. Sultan Mohammed V is inclined to agree, and is exiled to Madagascar by the protectorate for the crime of independent thought.

1955 – 56 Morocco successfully negotiates its independence from France, Spain cedes control over most of its colonial claims within Morocco, and exiled nationalist Mohammed V returns as king of independent Morocco.

1961 When Mohammed V dies suddenly, Hassan II becomes king. He transforms Morocco into a constitutional monarchy in 1962, but the "Years of Lead" deal heavy punishments for dissent.



Did you know?

- The most common fruits grown in Morocco are not tangerines at all! In spring, apricots, cherries, strawberries, and peaches are plentiful. Watermelon ripens in the summer, and the tangerine's citrus cousins – oranges and mandarins – can be found in winter. Autumn will bring figs, pomegranates, and grapes.

Guide yourself through gourmet and everyday foods of Morocco when you borrow [Lonely Planet's Morocco](#) on hoopla!

- The bothersome "mosquito" Lucy encounters in chapter two is not entirely fiction. Morocco's medinas and travel ports do attract notorious hustlers and faux (unofficial) guides. Thankfully, in the years since the 1950s (when *Tangerine* is set), the brigades touristiques, or tourist police, have been formed and have greatly reduced such approaches. Not all faux guides are complete impostors, however; according to [Lonely Planet's Morocco](#), many are experienced and speak upwards of half a dozen languages!