



# *Gator Country*

by Rebecca Renner

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*Martin County Library System Book Club Kit:*

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## *Gator Country: Deception, Danger, and Alligators in the Everglades*

by Rebecca Renner

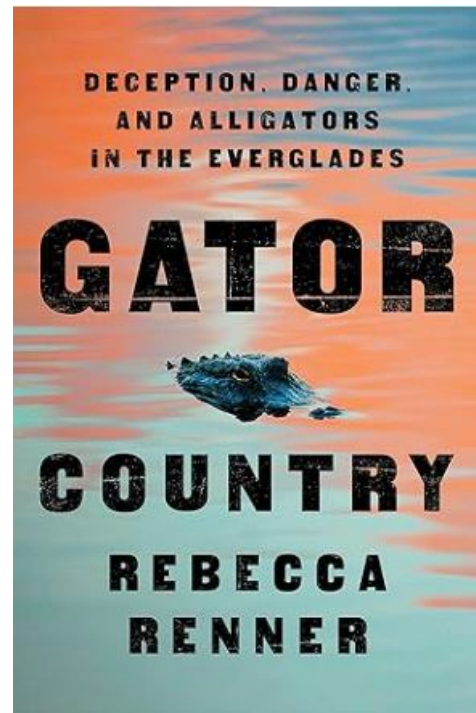
Included in the Kit:

- [Book summary](#)
- [Author biography](#)
- [Discussion questions](#)
- [Recipe suggestions](#)

### Book summary

To catch a Florida Man, you have to become one, and that's what Officer Jeff Babauta did. As his ponytailed, whiskey-soaked alter ego, he established Sunshine Alligator Farm. His goal? Infiltrate the shady world of illegal poachers in the Florida Everglades in order to protect the natural world.

A head-spinning adventure soon unfolds. Jeff deals with glow-in-the-dark alligators and high-speed airboat rides, but quickly learns that not all poachers are villains. They're simply people trying to survive, fighting against the poverty and greed holding them down. Jeff wants to solve the mystery of alligator poachers, and in doing so he must



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venture deeper into a strange ecosystem where right is wrong, and justice comes at the cost of those who've welcomed him into their world.

Gator Country is the twisting true story of the impossible choices individuals must make to stay afloat in this world. Through its wholly unique blend of reporting, nature writing, and personal narrative, this book transports readers to vibrant and dangerous Florida landscapes and offers intimate portraits of those who call the region home. Broad in scope and vivid in detail, Gator Country is a fast-paced tale of the risks people will take to survive in one of the world's most beautiful yet formidable landscapes and the undercover investigation that threatens to topple the whole scheme.

Source: <https://rebecca-renner.com/gator-country/>





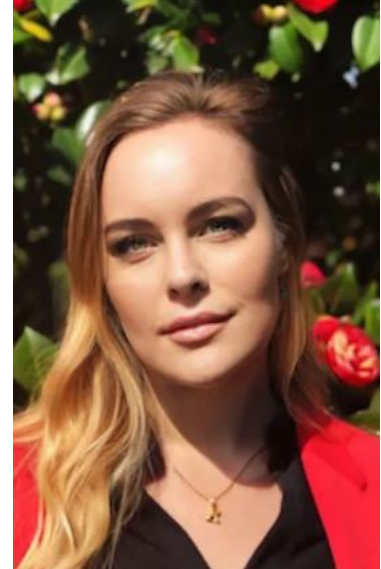
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## Meet the Author

Rebecca Renner is a contributor to *National Geographic*, and her writing has appeared in *The New York Times*, *Outside Magazine*, *Tin House*, *The Paris Review*, *The Guardian*, *The Washington Post*, *The Atlantic*, and other publications. She holds an MFA from Stetson University and is the recipient of the Florida Book Awards' Gerald Ensley Developing Writer Award. *Gator Country* is her debut.

Source: <https://us.macmillan.com/author/rebeccarenner>



## Discussion Questions

1. What was your favorite part of the book?
2. If you could ask the author anything, what would it be?
3. Are there lingering questions from the book you're still thinking about?
4. Of all the information presented in the book, what has stayed you the most?
5. Sometimes people have to make difficult choices to stay afloat in this world. Would you have made the same or different choices as the people in this book?
6. Would you want to read another book by this author?



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## Recipes

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### *Guacamole Alligators*

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#### INGREDIENTS:

- 1 avocado
- 1 carrot
- 4 slices cucumber
- 2 black olives
- 1/4 onions
- Salt



#### DIRECTIONS:

Cut the avocado in half and scoop out the filling from the skin. Put the filling in a bowl, chop the onion, and add it to the bowl. Season with salt and mix well. Cut the carrot into small sticks to simulate the alligator's teeth. Slice the olives. Serve the guacamole inside the avocado skin, add the cucumber and olives to simulate the eyes, and then place the carrot sticks around the edge.

Source: <https://us.kiwilimon.com/recipe/easy-snack-recipes/dips/crocodile-guacamole>





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## *Alligator Eggs*

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### INGREDIENTS:

- 36 large jalapeno peppers, roasted and peeled
- 2 tsp. mayonnaise
- 2 tsp. prepared chili sauce
- 2 tsp. minced capers
- 2 tsp. minced green onions
- 2 tsp. minced fresh parsley
- 1/2 tsp. Dijon mustard
- 1/2 tsp. horseradish
- salt & pepper, to taste
- 1/4 tsp. paprika
- peanut oil, for frying
- 1 3/4 cups all-purpose flour
- 3/4 cup beer, at room temperature
- 2 Eggs, at room temperature
- 3 tbs. minced green onions
- 2 tbs. vegetable oil
- 1 1/2 tbs. ketchup
- 2 tsp. Worcestershire sauce
- 1 1/2 tsp. fresh lemon juice
- 1 1/2 tsp. baking powder
- 1 1/2 tsp. salt
- 1 tsp. cayenne pepper



### DIRECTIONS:

Using small, sharp knife-cut 1 1/2 inch slit at stem end on side of jalapeño. Scrape out seeds; do not tear stems. Rinse out jalapeños. Drain on towels. Mix the next 9 ingredients. Season filling with salt and pepper. Spoon about 1 teaspoonful of mixture into each jalapeno (do not overstuff; jalapeño should close). Arrange jalapeño on baking sheet. Refrigerate.

Heat 3/4-inch peanut oil in heavy large skillet to 350 degrees. Blend remaining ingredients in a large bowl. Dredge each jalapeño in dredge mixture, coating



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completely. Add jalapeño to skillet (in batches; do not crowd) and fry until golden brown, turning once, about five minutes. Drain on paper towels and serve.

Source: <https://www.bigoven.com/recipe/alligator-eggs/202783>

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