book discussion kits

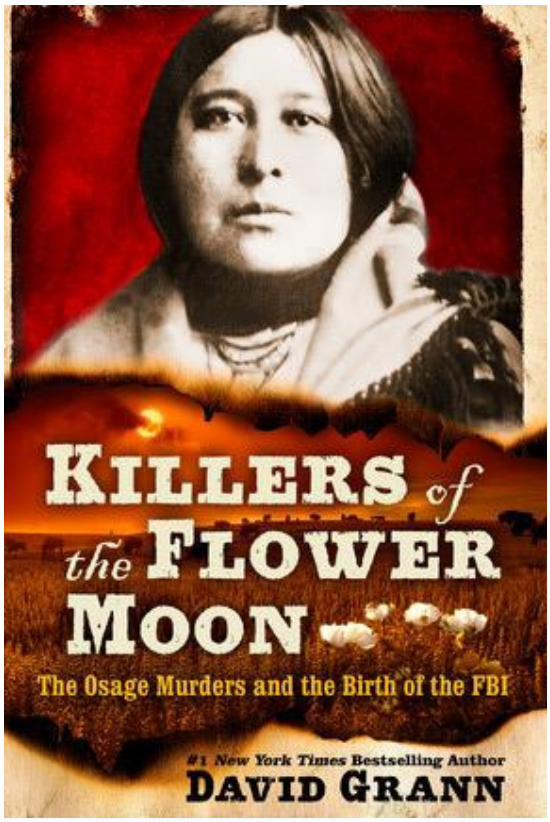
Killers of the Flower Moon
by David Grann

Martin County Library System Book Club Kit:

Killers of the Flower Moon: The Osage Murders and the Birth of the FBI
by David Grann

Included in the Kit:

- Book summary
- Author biography
- Discussion questions
- Recipe suggestions



Book summary

At the end of the nineteenth century, the Osage Indians were driven onto a presumed worthless expanse of land in northeastern Oklahoma. But their territory turned out to be atop one of the largest oil deposits in the United States; to obtain that oil, prospectors were required to pay the tribe for leases and royalties. By the 1920s, the members of Osage Nation had become the wealthiest people per capita in the world. And then the Osage began to die under mysterious circumstances.

Killers of the Flower Moon
by David Grann

As the death toll climbed to more than twenty-four and local law enforcement made little progress, the fledgling Federal Bureau of Investigation was called in. Headed by agent Tom White, the investigation was closely overseen in Washington by the Bureau's ambitious newly appointed director, J. Edgar Hoover.

Exposing the turbulent history of the relations between whites and the Osage Nation over the course of more than a century, *Killers of the Flower Moon* provides a disturbing look at the deep-seated prejudices that continue to cast a shadow over our country.

Source: Penguin Books.
(https://www.penguinrandomhouse.com/books/208562/killers-of-the-flower-moon-by-david-grann/9780307742483/readers-guide/)

Killers of the Flower Moon
by David Grann

Meet the Author

David Grann is a staff writer at *The New Yorker* and the bestselling author of *The Lost City of Z*, which was chosen as one of the best books of the year by *The New York Times*, *The Washington Post*, and other publications and has been translated into more than twenty-five languages. He is also the author of *The Devil and Sherlock Holmes*. His work has garnered several honors for outstanding journalism, including a George Polk Award.



Source: Penguin Books. (penguinrandomhouse.com/books/208562/killers-of-the-flower-moon-by-david-grann/9780307742483/readers-guide)

Killers of the Flower Moon

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Discussion Questions

1. Trace the "path" by which the Osage Indians eventually landed on the swatch of land in what would become the state of Oklahoma. Talk about their treatment at the hands of the U.S. government and others over the years. What angered or shocked you most?
2. Describe the early days of the Bureau of Investigation, its founding under Theodore Roosevelt, its original purpose, structure and operation, as well as its corruption, ineptness and bungled investigation of the Osage murders.
3. What made young J. Edgar Hoover an unlikely choice to head the Bureau of Investigation? What was his vision for the bureau—why, for instance, a nationalized police force rather than the existing patchwork structure?
4. How would you describe Tom White? Talk about how he approached the investigation into the Osage murders? When he solved the crime, were you surprised by the identity of the mastermind? Or had you figured it out along the way.
5. Grann writes that "history is a merciless judge." What does he mean by that?
6. Talk about the last 70 pages of the book, in which Grann writes about working with current tribal members to uncover an even deeper conspiracy. By the book's end, what were your feelings about the Osage nation, its history, and its people?
7. What is the significance of the book's title?
8. Does this story have relevance to current events? Are there parallels regarding the Standing Rock Lakota nation and the Keystone pipeline?

Source: LitLovers.
(litlovers.com/reading-guides/14-reading-guides/non-fiction/10962-killers-of-flower-moon-grann)

Killers of the Flower Moon

by David Grann

Recipes

"There was no food in *Killers of the Flower Moon*, so I googled Osage Indian recipes, and found my way to an article about a restaurant called Tocabe in Denver, Colorado. It is owned and operated by a member of the Osage tribe and his partner. The restaurant was featured on an episode of *Diners, Drive-Ins and Dives* with Guy Fieri. Using the information from that video, other Osage recipes, and a little experimentation, I came up with the following recipe. It looks more intimidating than it is." - *bbfbooksbeautyfood*

CHICKEN INDIAN TACOS

Osage Fry Bread



- 2 C all-purpose flour
- ½ tsp salt
- 4 tsp baking powder
- 1 T honey
- 1 C milk
- Canola oil for frying

Heat milk and honey in a small saucepan or in the microwave until lukewarm. Sift flour, salt, and baking powder into mixing bowl. Stir in the milk-honey mixture and stir until dough is formed. Do not overwork the dough. Roll out dough on a lightly floured board. Cut into 8 equal pieces and form into a round ball. Let set for 15 minutes on counter. Roll each piece into a flat round and cut a small slit in the center. Heat the oil in a fry pan to 370º. Fry 2 to 3 pieces at a time until golden brown on both sides. Drain on paper towels.

Hominy Salsa

- 2 C hominy, drained and rinsed
- ¼ C lemon or lime juice
- ½ red onion, finely diced
- 1 T canola oil
- 2 tsp cumin
- 1 T red wine vinegar
- 1 tsp mild chili powder
- ¼ C finely chopped cilantro
- 2 tsp sugar
- ½ C dried cranberries
- 1 serrano chili, seeds removed and finely minced
- Salt and pepper

Add all ingredients and stir well to combine. Refrigerate until ready to use.

Achiote Marinated Grilled Chicken

- *2 oz. achiote paste (ground annatto seed paste, recipe below)
- ½ tsp ground cloves
- 2 cloves garlic, minced
- 2 T vinegar, white or red
- 1 tsp kosher salt to taste
- 2 T canola oil 1 tsp
- freshly ground pepper
- 1 T honey
- mayonnaise, 8 boneless, skinless chicken thighs, water

Put all ingredients in except salt and pepper in a small bowl and mix to combine. Then add salt and pepper. Add mayo and water and stir to mix. Put thighs in marinade and refrigerate for 24 hours.

Achiote Paste Recipe

- 1/4 C annatto seeds* (found in the Goya section of my supermarket)
- 1 T coriander seeds
- 1 T dried oregano
- 1 tsp cumin seeds
- 1 tsp black peppercorns
- 2 whole cloves
- 1 tsp salt
- 5 cloves garlic (peeled)
- 1/2 C bitter orange juice (or 1/4 cup regular orange juice plus 1/4 cup Mexican lime juice or ⅓ cup white vinegar)

Grind the annatto, coriander seeds, oregano, cumin seeds, peppercorns, and cloves in a spice mill or with a mortar and pestle. (You also can use a coffee grinder to do this, but as it will leave the seasoning flavor behind, make sure you do not plan to use the grinder for coffee again.) Place the ground spices and the salt, the garlic, and the bitter orange juice in a blender and process until it is smooth.

Grill chicken on medium high heat to sear, and finish in a 350º oven for 15 minutes.

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ASSEMBLE CHICKEN INDIAN TACOS

- fry bread
- hominy salsa
- black beans
- green chilis (canned)
- grilled chicken
- chopped red onions
- chopped lettuce
- chopped tomatoes
- grated cheddar cheese
- diluted sour cream to garnish

Assemble ingredients in the order above. Put a half cup of sour cream in a small bowl and mix with a couple of tablespoons of water to thin it. Put in a squeeze bottle and drizzle thin lines of sour cream over the filled taco.

Source: bbfbooksbeautyfood
(bbfbooksbeautyfood.com/2017/12/06/killers-of-the-flower-moon)

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