Editor's note: the following article is an excerpt from ethnographic journals that all students are required to write in daily as part of the curriculum. As such, it is unedited and uncensored.

Don’t worry mom, I’m fine

3/29/06 – 12:00 am Jenny Ratner

Hello from Fez! (hi mom) I’m having a blast so far. I’m safe etc, mom. I haven’t been arrested- although I have checked out a Moroccan police station, it was quite shady. Other than that, Fez is very safe and the people very friendly.

The food is pretty damn good in my opinion. Last night I had paella with my family (it’s a dish from Spain with shrimp and rice stir fry kinda). I did eat some funky shrimp the other day. They have this really good soup that’s kinda like Moroccan mac and cheese – it’s milk with some noodles and you just add a whole bunch of sugar to it. Come to think of it you add sugar to everything! They’re really big on tea here too. Mint tea with looooots of sugar. I know Carolyn said to send home recipes but they’d be in French. I’ll figure out how to cook some Tagine and send here the directions. Tagine is meat (usually lamb) cooked slowly for hours in a terracotta pot with a cover over it. Couscous is also a Moroccan dish- except here they make it with vegetables and meats (lamb or beef) heaped on top. They also eat with their hands here most of the time- but its not so messy, they scoop with bread… I’m pretty messy but they have been giving me forks and spoons… I guess I’m inept. What’s pretty cool is when they eat as a family they only have one drinking glass on the table and you all share it.

Anyhoo, if Carolyn is going to put a Moroccan recipe in her book make her look up Tagine or couscous. Or maybe the milk-sugar-noodle soup cause that was real good! Oh and mint tea- they basically throw fresh mint leaves into a glass with green tea and at least 4 spoon falls of sugar. Hope everything is great at home! Give Bradley a hug from me!

Love always,
Jenny (Fisher cause there’s 2 Jenny’s here)