

Morocco Artefacts Box 1

Each object in the box has been photographed and a short description added to help you use the objects in a meaningful and culturally respectful way. Please check that all the objects shown below are in the box when you first collect it and that all the objects are returned, in good condition, at the end of the loan period. Some objects are fragile please treat with care. Any lost or damaged objects will be charged for.

CHECKLIST:

Total number of objects in box = 21



Sugar cone or 'pain de sucre' in French, are dense, highly refined and highly prized. They are given by dinner or wedding guests as a gift to their hosts. Sugar in Morocco has a high and esteemed profile and even looks regal. The sugar cones are usually wrapped in thin paper of imperial purple.



Tagine is a type of dish found in the North African cuisines of Morocco, which is named after the special pot in which is cooked. The traditional tagine pot is formed entirely of heavy clay which is sometimes painted or glazed. It consists in two parts; a base and a large cone or dome-shaped cover that rests inside the base during cooking. This is a spice model



Model of Moroccan minaret, the tallest part of the mosque and where the muezzin issues the Athan or Muslim call to prayer, five times a day over a loudspeaker



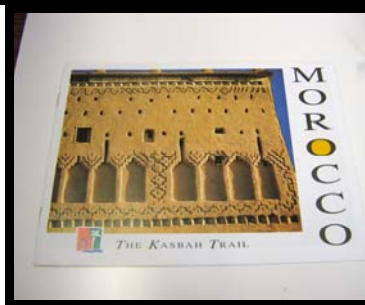
Symbol of Five Pillars of Islam



Moroccan necklaces



2 Moroccan flags



Booklets describing Moroccan cities such as Rabat, Casablanca, Fez, Marrakesh.



A Moroccan rough scrubber for the back.



A waist belt bag with two compartments.



Set of alphabetic cards in Arabic.



Moroccan percussion instrument



Magazine in French from Morocco



5 children's books in Arabic



Cushion cover from Morocco



2 educational booklets
' The Ablution' and 'At the Mosque'



Moroccan Newspaper in French



Moroccan newspaper in Arabic