



Discussion Questions

1. Why do you think the author chose to title her book, "Unseen?"
2. How do you feel about using herbal remedies? Do they have a place in our world of modern medicine?
3. Did you believe in the goodness of Mateo, or did you think he had turned into an accomplice with his evil uncle?
4. Have you ever had a personal experience with something unseen?
5. Alaia loved Mateo and Txomin. Can a person be in love with two people at the same time?
6. Compare the "witch hunts" in the book with other "witch hunts" in history.
7. What causes or caused "witch hunts"? Are there "witch hunts" in our time?
8. What did you think about the ending? Would you change it in any way?
9. Did any of the characters actions or decisions surprise you?
10. Witches and healers received a mark on their skin to identify them. What might the three silver interlocking circles represent?
11. How do we mark people in modern society?

Bring on the fun!

Unseen is influenced by the Basque country, a mountainous area between Spain and France. Below are some ways to incorporate the Basque culture into your book club meeting.

Also, if you'd like bookmarks to hand out at your book club, message me, and I'll mail you some.

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What to Wear

Mateo always wears a beret in *Unseen*. They are common in the Basque country and with traditional dress. Bring a beret to wear for fun (if you have one).

Beverage and Food

Butterfly pea flower tea

Alaia creates magical teas, and you can too! Just add lemon to this herbal tea, and it changes from a deep blue to a purply pink.

Here are a few options of where to buy:

In tea bags - [Amazon.com : Dried 30 Tea bags Butterfly pea tea flower dried Origin in Thailand Natural Taste : Grocery & Gourmet Food](#)

Loose leaf tea - [Butterfly Pea Flower Organic Herb Tea Loose Leaf Whole | Etsy](#)

Chorizos

Chorizos are a traditional Basque sausage. They are like a spicy hot dog, but better than that sounds. You can purchase them at almost any grocery store in the Treasure Valley (Idaho). 😊



Paella

Paella is a traditional Spanish food. It is a mix of rice, meat, and peppers. Leave out the fish and/or meat for a vegetarian option. I've made it in a regular frying pan on the stove without saffron, and it still tasted great (for a simpler recipe).

Here is a Basque recipe for paella from the Basque Market in Boise, Idaho.
(Retrieved from [Recipes | The Basque Market](#) on 5/26/21.)

MIXED PAELLA

1/8 c olive oil

1 medium onion – diced

3 cloves garlic minced or chopped

1/2 c green pepper – diced

1 T smoked paprika

1/2 c white wine

1 c vegetables

Salt

1/4 cup pimentos – diced

1-2 c pre-cooked meat (chorizo, jamon serrano, chicken, use your imagination)

1 lb seafood (shrimp, mussels, clams, cod)

If they are female mussels, debeard them as well so they'll feel better about themselves.

2 c rice (Valencia rice...we sell here at the market)

6-7 c chicken broth simmering

8-10 strands saffron

Heat up broth with saffron on back burner to a low simmer.

In a paellera (paella pan) for 8 people, heat oil and sauté onion on med heat until golden (about 10 min). Add meat and peppers and saute until meat is heated through. Add garlic and smoked paprika, stir 1 minute. Add rice and mix until all grains are coated. Add wine and boil until almost dry. Add 6 cups of broth, stir and bring to a simmer. Allow it to simmer for about 10 minutes. Nestle seafood into the rice and top with pimentos and vegetables. Allow it to simmer for about 10 minutes more, adding additional broth if rice becomes dry before the rice is cooked through. Simmer until all broth has been absorbed and rice is tender. Remove from heat and let paella rest for 10 minutes before serving. Serves 8-10 people.

When adjusting for more or less servings, you can usually figure about 4 people to each cup of raw rice, and nearly 3 times the amount of broth as rice. If you cover your paella and place it in the oven to cook, you will need to reduce the amount of broth to 2 times the amount of rice. When a paella is cooked completely on the stove top, you lose a fair amount of liquid in the broth to evaporation, which increases the intensity of the broth and thus the paella.



Enjoy Basque Culture and Food

Try traditional Basque food

Visit the **Basque Market** downtown Boise, Idaho, for fantastic Basque pinxtos and tapas. Try different flavors that make your mouth water.

On Wednesdays and Fridays, they serve delicious paella from 12:00 PM to 1:00 PM. Show up early as it sells out.

[Home | The Basque Market](#)
[Tapas/Pintxos Menu | The Basque Market](#)

BASQUE MARKET HOURS:

MONDAY 11 AM – 2 PM.

TUESDAY, WEDNESDAY, AND SATURDAY, 11 AM – 5 PM.

THURSDAY AND FRIDAY 11 AM – 7 PM.

608 W. Grove St. Boise, ID 83702

Phone: 208-433-1208

Other Basque restaurant options around Boise, Idaho are:

Leku Ona - [Leku Ona | Basque Fine Dining \(boisebasquefood.com\)](#)

Bar Gernika - [Home - Bar Gernika](#)

Txikiteo - [TXIKITEO \[chee-kee-tay-o\]](#)

Epi's - [Epi's Basque Restaurant | Traditional Basque Cuisine | Meridian, Idaho \(episabasquerestaurant.com\)](#)

Learn about Basque history

Visit the **Basque Museum** downtown Boise, Idaho, for a historical walk through local Basque history.

Adults are \$5 and children over 5 are \$3. Children 5 and under are free.

Tuesday – Friday: 10am to 4pm

Saturday: 11am to 3pm

CLOSED on Sunday, Monday, and Holidays

611 W. Grove St. Boise, ID 83702

[Home - The Basque Museum & Cultural Center | Boise, ID](#)

