

Educated: A Memoir by Tara Westover

Martin County Library System Book Club Kit:

Educated: A Memoir by Tara Westover

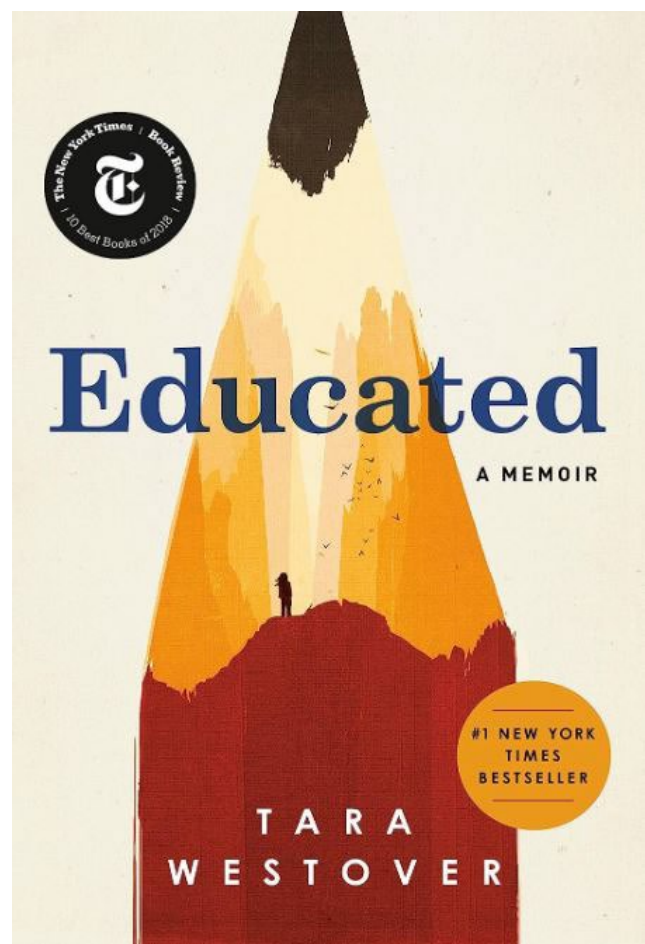
Included in the Kit:

- [Book summary](#)
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Book summary

Educated (2018) is a memoir by the American author Tara Westover. Westover recounts overcoming her survivalist Mormon family in order to go to college and emphasizes the importance of education in enlarging her world. She details her journey from her isolated life in the mountains of Idaho to completing a PhD program in history at Cambridge University. She started college at the age of 17 having had no formal education. She explores her struggle to reconcile her desire to learn with the world she inhabited with her father.

Source: Wikipedia ([https://en.wikipedia.org/wiki/Educated_\(book\)\)](https://en.wikipedia.org/wiki/Educated_(book)))



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Meet the Author

Tara Westover is an American historian and memoirist. Her first book, *Educated*, debuted at #1 on the *New York Times* bestseller list and remained on the list, in hardcover, for more than two years. The book, a memoir of her upbringing in rural Idaho, was a finalist for a number of national awards, including the Los Angeles Times Book Prize, the PEN/Jean Stein Book Award, and the National Book Critics Circle Award. To date it has been translated into more than forty-five languages. *The New York Times* named *Educated* one of the 10 Best Books of 2018, and the American Booksellers Association voted *Educated* the Nonfiction Book of the Year. For her staggering impact, *Time* named Westover one of the 100 Most Influential People of 2019. Westover holds a PhD in intellectual history from Trinity College, Cambridge, and in 2019 she was the Rosenthal Writer in Residence at Harvard University. In 2023, she was awarded the National Humanities Medal by President Biden.



Source: Penguin Random House (penguinrandomhouse.com/authors/2144566/tara-westover/)



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Discussion Questions

1. Many of Tara's father's choices have an obvious impact on Tara's life, but how did her mother's choices influence her? How did that change over time?
2. Tara's brother Tyler tells her to take the ACT. What motivates Tara to follow his advice?
3. Charles was Tara's first window into the outside world. Under his influence, Tara begins to dress differently and takes medicine for the first time. Discuss Tara's conflicting admiration for both Charles and her father.
4. Tara has titled her book *Educated* and much of her education takes place in classrooms, lectures, or other university environments. But not all. What other important moments of "education" were there? What friends, acquaintances, or experiences had the most impact on Tara? What does that imply about what an education is?
5. Eventually, Tara confronts her family about her brother's abuse. How do different the members of her family respond?
6. What keeps Tara coming back to her family as an adult?
7. Ultimately, what type of freedom did education give Tara?
8. Tara wrote this at the age of thirty, while in the midst of her healing process. Why do you think she chose to write it so young, and how does this distinguish the book from similar memoirs?
9. Tara paid a high price for her education: she lost her family. Do you think she would make the same choice again?

Source: Penguin Random House (penguinrandomhouse.com/books/550168/educated-by-tara-westover/9780399590504/readers-guide/)

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Recipes

Chocolate Chip Pumpkin Cookies

- 5 cups flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 2 teaspoons salt
- 2 teaspoons ground nutmeg
- 2 teaspoons ground cinnamon
- 2 teaspoons ground allspice
- 1 cup butter
- 3 cups sugar
- 3 ½ cups canned pumpkin
- 2 eggs
- 2 teaspoons vanilla extract
- 2 cups semi-sweet chocolate morsels



Heat oven to 375° F.

Combine flour, baking powder, baking soda, and spices in a medium bowl. In a large mixing bowl, cream butter, and sugar together until well blended. Add pumpkin, egg, and vanilla. Mix until combined. Stir in flour mixture. Fold in chocolate morsels. Drop by teaspoons onto ungreased cookie sheet. Bake 11-12 minutes or until edges are firm. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Source: Book Club Cookbook (hbookclubcookbook.com/tara-westovers-grandma-over-in-towns-chocolate-chip-pumpkin-cookies-with-educated/)

Citrus Honey Mint Mocktail

CITRUS LIME ICE CUBES:

- 2 cups filtered water
- 2 limes, cut into small pieces
- 1 organic orange, freshly-squeezed

SIMPLE HONEY MINT SYRUP:

- 2 cups filtered water
- handful of fresh mint leaves
- 1 cup raw honey (See Notes for vegan option!)



MOCKTAILS:

- 2 organic oranges, freshly-squeezed
- 4 limes, freshly-squeezed
- 1 ½ cups simple honey mint syrup
- premium lemon soda or ginger beer, for topping
- Citrus Lime ice cubes

TO MAKE THE CITRUS LIME ICE CUBES:

In a bowl, mix together the filtered water and freshly-squeezed orange juice.

In your favorite ice tray----add the lime pieces to each cavity and carefully cover them with the orange-water mixture, filling them until all completely full. Repeat until all ice cube cavities are filled. Add the tray(s) to the freezer and freeze for 3-4 hours (or overnight) until ice is formed.

TO MAKE THE SIMPLE HONEY MINT SYURP:

In a saucepan over medium-high heat, add together all ingredients (stirring them to combine) and bring to a boil, about 1-2 minutes.



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Reduce the heat to low and simmer for another 5 minutes or so. Remove from heat and let it cool completely. Discard the mint leaves.

TO MAKE THE MOCKTAILS:

In a bowl or cocktail shaker, add the orange juice, lime juice and cooled honey mint simple syrup. Stir or shake (if using a cocktail shaker) together to combine.

Assemble the mocktail(s): For each mocktail, fill a good cocktail glass (11 oz. or so) with a few citrus lime ice cubes and pour half the amount of the mocktail mixture and top with lemon soda or ginger beer until glass(es) is $\frac{3}{4}$ filled. Add lime wedges inside your mocktail and fresh mint leaves, if desired. NOTE: To be a bit fancy, you can add sugar to the rims of the glasses.

Sip and Enjoy!

Source: Orchids & Sweet Tea (orchidsandsweettea.com/citrus-honey-mint-mocktail/)

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