Wikipedia article microsite content outline November 9 So A Ryu

Turkish Delight

- I. Clear distinction between Lokum and Locum
 - a. So that people aren't confused from the start
- II. Contents
 - a. List of topics regarding Turkish Delight that are going to be talked about
- III. Introduction
 - a. Official Name
 - i. English: "Turkish Delight," "Lokum,"
 - ii. Turkish: "rhat lokum"
 - iii. Arabic: ال الحلقوم الع rāḥat al-ḥalqūm
 - b. What is it
 - i. Type
 - 1. Confection
 - 2. Traditional v. non-traditional
 - ii. Ingredients
 - 1. Gel, starch, sugar
 - iii. Flavors
 - 1. Rosewater, mastic, bergamot orange, lemon
 - c. Pictures
 - i. Links and actual pictures
 - d. Place of origin
- IV. History
 - a. Myth
 - b. Place of origin (in depth)
- V. Name
 - a. Where it is derived from
 - i. Turkish "lokma, lokum" are derived from Arabic word "luqma(t)" meaning "morsel" and "mouthful"
 - b. Everywhere else
 - i. Ottoman Turkish
 - 1. "rahat-ul hulkum" meaning "comfort of the throat"
 - ii. Libva, Saudi Arabia, Tunisia
 - 1.
- VI. Regional History
 - a. Europe
 - i. Bulgaria
 - ii. Greece
 - iii. Republic of Macedonia
 - iv. Romania
 - v. Serbia and Motenegro

- b. North America
- c. Brazil
- d. Britain and other Commonwealth nations
- VII. How is it made
 - a. Serving temperature
 - b. Instructions of one type
- VIII. How is it served
 - a. What do you eat it with?
 - IX. In popular culture
 - X. References
 - XI. External links