

The Fumba Times

FROM ZANZIBAR TO THE WORLD - THINK GLOBAL, ACT LOCAL

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PHOTOS (L): KEEGAN CHECKS, BARAKA



New dawn for dukas: US entrepreneur Daniel Yu wants to improve "mom-and-pop" trade across Africa (left). His tech company Wasoko just opened a hub in Fumba Town

HELLO, SILICON ZANZIBAR!

BREAKING NEWS Government acts to bring tech firms here - major breakthrough for Zanzibar

By Andrea Tapper

What have a *duka* (Swahili for shop) and the African tech revolution in common? A lot, if you ask the Zanzibar government and Wasoko, the continent's fastest growing company, which has just moved its base to Fumba Town.

The Zanzibar government is set to make the tropical island of white beaches, tourism and ancient culture a centre of tech in Africa by starting the initiative 'Silicon Zanzibar' with wide-ranging incentives. The first tech giant, Wasoko, initially from Kenya, has already arrived here. Other tech newcomers from across Africa are to follow. The physical base of the new digital world is Fumba Town, the modern seaside community just southwest of Zanzibar City.

Right time, right place

Suddenly there were colourful pillows placed on an office veranda, beanbags in a meeting lobby. Vibes and looks have changed in recent weeks in Fumba Town, the flagship development of German engineering firm CPS, which is constructing thousands of shining white residential and commercial units along a 1.5 kilometre stretch of seashore close to the airport. Overnight Wasoko - a tech firm focussing on revolutionising *duka*

trade and essential goods deliveries in Africa - had rented dozens of houses and apartments and relocated 40 elite team members including its CEO to the island. Penina Agure, 25, a tech worker from Kenya said about her new working environment: "All is at arm's-length, Zanzibar is very attractive."

The surprise initiative for Zanzibar - which currently gets 80 per cent of its foreign exchange earnings through tourism - was to be officially launched at a VIP-studded inaugural event in Fumba Town on August 30 in the presence of government dignitaries. Zanzibar Minister of Labour, Economy and Investment, Mudrik R. Soraga, explained: "No longer will tech companies need to open offices in Dubai or London to manage operations in Africa."

'Silicon Zanzibar' will streamline the issuance of work visas to skilled tech workers from across Africa and beyond, it was announced. Also under discussion are tax incentives to participating companies. In return Wasoko, for example, has offered to help develop IT curricula for the Zanzibar university and to train interns. "Silicon Valley was successful, because it invited the best and brightest from all over the world", said Daniel Yu, the founder and CEO of Wasoko: "Tech knows no borders."

According to experts, tech companies in Africa received over six billion dollars in financing in 2021, making it the continent's fastest growing industry. "The start-up atmosphere of Fumba Town and Wasoko perfectly inspire

each other", said Fumba town chief developers Sebastian and Tobias Dietzold. "CPS supports developing vibrant communities that add value for investors, such as Wasoko, with a core purpose of empowering the Zanzibar people and businesses."

No walls, no fences - that's Fumba

Coincidentally, both ventures - Fumba Town and Wasoko - were started in 2015. The African town built on eco principles will eventually house around 20,000 residents. "No walls, no fences, to us Fumba feels like a campus", said Daniel Yu. Wasoko is valued at \$625 million after receiving over 145 million dollars of equity financing. So far it operates in Kenya, Tanzania, Rwanda, Uganda,

Côte d'Ivoire, Senegal and Zambia.

"We had been looking for a location where we could bring together the best talent from across the continent in a creative hub to develop new products and services", Yu elaborated. "We could have gone everywhere, but we chose Zanzibar because it's a globally attractive destination, a facilitating environment and we found the government very supportive. We expect Wasoko as official founding partner of the initiative to be the first of many tech companies to establish a presence on the island."

The dynamic 29-year-old entrepreneur from California, whose father is a medical doctor from Hong Kong, developed his business model in a village in Sinai in Egypt while on a study trip: "The local

trader never had anything and was too expensive." His e-commerce concept won a competition in Chicago; Kenya-based Unilever and others bought into it - and the university dropout never looked back. "We are still not making profit", says Yu, who speaks eight languages including Mandarin and Arabic: "To built e-commerce in Africa requires long term commitment." This echoes what Amazon founder Jeff Bezos once said: "We were an overnight success in ten years." But whatever it takes, holiday destination Zanzibar might just become for the continent what the famous Silicon Valley near San Francisco became for the world in the 1980's - a door into a new age with vast changes for image, economy and education.

HOW DOES WASOKO WORK?

Wasoko, meaning "market people" in Swahili, is the brainchild of US tech entrepreneur Daniel Yu. His tech company delivers essential goods to so-called *dukas*, kiosk-like shops all over the continent which sell an incredible \$600 billion of goods every year. Just like Amazon, Wasoko is an e-commerce platform - except that it is not selling to individuals but to shops. Traders place their orders through SMS or a mobile app, receive free same-day delivery and pay-later financing schemes. Wasoko is already serving 70,000 merchants in 7 countries and 30 cities in Africa.



The new Pavilion in Fumba Town: The official opening of the first mall and the launch of the age of tech on the island were celebrated end of August

ALL ROADS LEADING TO FUMBA

Finally Fumba Town is getting tarmac road access



PHOTOS (L): KEEGAN CHECKS, BARAKA

Work in progress: Energy Minister Kaduara (left) with town developer Tobias Dietzold



Fumba Town is getting two top-notch public roads and public water access, all to be completed this year.

Finally, two brand new tarmac roads will connect Fumba Town to the rest of the world. Roadworks are underway and expected to be completed within weeks, at the latest by November, according to the contractor. The government has recruited Turkish company IRIS ASER in a joint venture to develop a network of feeder roads all over the island with a total of about 275 kilometres. The roads from Dimani market to

the Fumba Town gate (1.3 km) and further up to the waterfront (500 metres) are part of the package, as well as a road from Nyamanzi to Kombeni (1 km). Residents of both villages and Fumba Town dwellers are eagerly following progress. Meanwhile, the Zanzibar Minister of Water, Energy and Minerals, Shaib H. Kaduara, visited Fumba Town to check on on-going water extension works on the Fumba peninsula. Public water pipes are currently installed.

So far, the new suburb Fumba Town has been relying entirely on its own wells and water supply. Fresh water is expected to become less costly once the public system is installed. Tobias Dietzold, chief of product of Fumba Town developer CPS, hosted the Minister and took him around the new town. The minister promised a "reliable infrastructure". (BSM)

WORLD CUP SOCCER FEVER

Doha is fully booked and pricey. Fumba Town will have fan zones with screening of matches during the World Cup.

© FIFA TM

The soccer screens in Fumba Town will be at the Kwetu Kwenu roundabout or at the new beach restaurant (see page 7). Doha's mascot (illustration), by the way, is wearing a *kanzu*, or *dishdash* in Arabic, and is called La'eeb, meaning 'talented player'.

■ Despite widespread human rights related criticism, particularly in Europe, the first-ever "winter" soccer World Cup and the first in an Arabian country is all set to go ahead. The date: **20 November - 18 December 2022**. Some of the Welsh national football team's staff are boycotting the games. Wales qualified for the World Cup for the first time since 1958.

■ **The opening ceremony** and the opening match Qatar - Ecuador will take place one day earlier than planned on 20 November

■ **The Final:** 18 December; rounds of finals starting from 3 December

■ Qatar, one might think, is only a stone's throw up north, but it's not easy to get there from here. "Tanzania has no approval from FIFA, while Kenya does, for selling any packages", travel agent Rickshaw in Dar explains.

■ Qatar has 8 stadiums of minimum 40,000 capacity

■ **32 nations, 64 games**

■ Current world champion: France

■ African teams: Senegal, Tunisia, Morocco, Cameroon, Ghana. Arabian teams: Qatar, Saudi-Arabia; Iran

TRANSPORT SCHEME JUMP ON THE FUMBA SHUTTLE



It's not the iconic Harlem shuffle but a convenient way to get to Zanzibar City/ Stone Town from Fumba Town or vice versa: The Fumba shuttle, a Toyota Noah, operates from 7am to 7pm from Kwetu Kwenu roundabout, seven days a week, according to provider Digo. The charge is TZS 25,000 one way for max seven passengers plus luggage. To the airport the charge is also 25,000. Ph. +255 778 822 109

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PHOTOS: G. COSSIP, TAMPER

As diverse as it gets
The high-tech library in Tianjin in China with its magic ball in the centre is a huge crowd puller (large photo left). Certainly with less tech but well organised, the Main Library of Zanzibar also draws over 21,000 members, 5,000 of them kids starting at a yearly fee of TZS 1,000. Librarian Nachoum Haji Makame (below) says: "Every Friday is *watoto* day". Most books are donated by Book Aid International.

Zanzibar Library Services, Mon-Fri 8:30-6 pm, Sat 8:30-pm, near Zura, from Dr. Salimini Rd turn left, Ph. 0776-792299, zls.go.tz



THE COMEBACK OF BOOKWORMS

Rediscovering the joy of reading – trend reversal is unfolding in Zanzibar and beyond

By staff writer

Fumba Town is getting its own public library. Worldwide, libraries are becoming tourist attractions. Leave the internet for a minute - print matters again!

live new technology like 3D printers, laser cutters, podcast studios – all of the technology a media fan would love to discover but does not necessarily have at home. Director Meinecke does not make a distinction between digital and printed matter any more: "One adds to the other", he says, "libraries have a comeback as meeting spaces, as comfort zones for the lost ones." Every morning when he opens his book centre in Hamburg, hundreds are already queuing-up in front of its antique wooden doors. The library receives up to 5,000 visitors a day.

A good library or bookstore, like a good restaurant, adds "depth and substance" to a community, an article in the New Yorker said. In cities worldwide, sophisticated libraries have become tourist attractions with one of the most outstanding being the Chinese Tianjin library. Many visitors here come to see the show-stopping 30,000-square-metre architectural design created by Dutch firm MVRDV in cooperation with local architects. Eye-catcher is a bubble-like spherical auditorium, nicknamed the eye. Pure white staircases are incorporated into floor-to-floor waves of bookshelves.

In the first weeks the new library had about 10,000 visitors per day. Even those who don't come here to read but to take a shot for an Instagram post, are welcome. And why not? They might just stumble across a life-changing book.

FUMBA TOWN: "FULL LIBRARY EXPERIENCE"



Tracey Cripps-Manda, teacher and mum of two kids from Manchester, has lived in Africa for more than 20 years and has recently moved to Zanzibar

A multi-language library for adults and kids will open at the new Pavilion mall in Fumba Town. Librarian-to-be Tracey Cripps-Manda explains the plan.

Who will be your readers? Everyone! We would like our library to be as inclusive as possible, reach out to people who do not have access to the latest publications and quality books. Will have a Kiswahili section of course, and many other languages reflecting the community - German, Italian and so on.

For adults and kids? Yes, a vibrant children's section is part of the plan as well as fiction and non-fiction for adults. Will have exciting VIP readings and other events. Why not have English reading classes for kids? A love of reading starts early, so catch them while they're young!

What brought you to Fumba? The opportunity to invest in Fumba Town presented itself just when my husband and I were on the cusp of retirement – perfect timing you might say! I have spent my career as an educator. As a result, I appreciate the contribution books, magazines and newspapers can make to a learning process, at whatever age.

Then you packed your books? Indeed, I brought 22 crates of books to Zanzibar, my collection has found a new home in the proposed library. But we'd need much more donations; a good library needs thousands of books. I appeal to everybody here in Zanzibar and to new residents moving here: donate your gently used books to us.

Twitter, Insta & co, dwindling sales, has the internet killed books? The short answer is no. Whether you use an e-reader or a printed book, books make you feel or understand something better than you did before.

Where will the Pavilion library be located? We will have a soft opening over the next months, decide on fees, if any, and opening hours. The library will be situated on the upper floor next to the rooftop function space at The Pavilion. Will certainly need volunteers; we have already started a library group, anyone interested is welcome to join.

Fumba Town Library Contact: +265 996 141 774 WhatsApp cripstracey@gmail.com



OBAMA'S BEST READS

Every year bookworms await former US president Barack Obama's personal reading recommendations. In what has become an annual tradition, for 2022 he shared 14 titles. Top three picks:

- "Sea of Tranquility" by Emily St. John Mandel: "A novel of art, time, love, and plague that takes the reader from Vancouver Island in 1912 to a colony on the moon three hundred years later."
- "Why We're Polarized" by Ezra Klein: "Discover how American politics became a toxic system."
- "The Family Chao" by Lan Samantha Chang: "Brimming with heartbreak, and comedy, a kaleidoscopic portrait of a Chinese American family in a small town."

Obama also released his 44-title annual music playlist on Spotify, featuring recent hits from Beyoncé and Harry Styles as well as throwback songs from Prince, Joe Cocker, and Aretha Franklin.

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Fumba Town, Zanzibar

A MAJESTIC DREAM

Saving Zanzibar's last cinema

A historic movie house in Zanzibar shall not go to the dogs. Prominent cultural personalities lobby for the full restoration of the art-deco gem in Stone Town.



Filmmaker Prof. Martin Mhando (left) has joined forces with caretaker Abduli Mrashi and others to resurrect Zanzibar's last cinema. New designs (above centre) for the Majestic have been drawn; inside, the old charm prevails (above)



Thumb-thick dust covers the stair railings. A ramshackle balcony overlooks an auditorium with 700 mostly broken seats. The big screen, faded but functioning, has beautifully aged in pinkish pastel colours. Live broadcasts of Simba soccer matches still attract a few people on Saturdays and Mondays. Or reruns of "Driven to Kill", the 2009 action film starring Steven Seagal, a long-time favourite of Zanzibaris. Moviegoers are well advised not to mind an occasional rat running through the hall. The Majestic is the last of 53 cinemas

that existed in Zanzibar. Initially called Royal Cinema and built by Scottish resident architect John H. Sinclair during the British protectorate in 1920, it was destroyed by fire and rebuilt in 1954. With the 1964 revolution, when Tanganyika and Zanzibar became one, the cinema was nationalised, remaining a government property up to today.

The sultan sat on the balcony Now there is new impetus to convert Zanzibar's last cinema into a cultural hub. The initiative is driven by major cultural players including music festi-

val Sauti za Busara, film festival ZIFF and Hifadhi, an organisation dedicated to operating historical places in a commercially viable way. Bi Munira Hamoud, ex-director of the Chamber of Commerce, is another strong voice pushing for the restoration on behalf of a women's organisation called (Re)claim Women Space: "We want to make memories visible again", she sums up the efforts. "It was on these balcony chairs that the last sultan of Zanzibar used to sit," explains film scholar and cinema expert Prof. Martin R. Mhando, 70, as he takes

me around the ruinous building on Vuga Road in Stone Town.

IMF made cinemas collapse Up to the late Eighties cinemas in Stone Town were in full swing, the director of the Zanzibar International Film Festival (ZIFF) recalls. Economic and technological changes killed them: "When the International Monetary Fund (IMF) removed cultural subsidies in Africa, cinemas collapsed", Mhando explains. Videos and DVDs did the rest, like elsewhere in the world. Another beautiful cinema, CineAfrique, built 1951

in the Malindi area of Stone Town, was partitioned into offices; the Empire in Darajani, built in 1939, became a supermarket. Ever since, Abduli Mrashi, caretaker and son of the former proprietors, has single-handedly kept the Majestic open. The friendly man with a white beard runs a small restaurant with homemade *hujia* in the back of the cinema. "Zanzibar don't go for romantic movies, they love action", he says knowingly. While this rings true with filmmaker Mhando, who lived in Australia for over two decades before coming back

to Zanzibar, there seem to be also other developments: "We notice a growing crowd for documentaries and more sophisticated movies. Therefore", Mhando believes, "a restored Majestic would make a lot of sense." A feasibility study is on the way; design ideas have been developed by students from Uganda and South Africa. UNESCO might come in with funds. The rehabilitation may cost up to one million dollars, the initiators say. But interest in the appealing historic building is certainly there. "Every day tourists turn up here", says Prof. Mhando. The movie magic has survived.

"HOW SAFE IS MY INVESTMENT?"

Bringing the European diaspora back to Zanzibar

Fumba developer CPS did this summer what usually rock stars do - meet fans on an European tour

The meet-and-greet extravaganza with presentations and round-table discussions was successfully staged in seven cities in five countries, Milton-Keynes, London, Glasgow, Frankfurt, Paris, Stockholm and Amsterdam. It was

held in collaboration with the so-called "Tanzania Diaspora Hub", an organisation representing Tanzanians living abroad. The hub explores joint investments in Tanzania, and has 185 members across the world. "The tour was very successful in reaching out to the diaspora", said Fatma Mussa, sales director of CPS: "It was all about establishing trust. Guests were pleased to meet the CEO of Fumba Town in person and to get his first-hand report about investment possibilities here." The question on everybody's mind: how safe is it to invest in Zanzibar,

and Africa in general? Many Tanzanians and other Africans living abroad are lobbying for dual citizenship. Diaspora remittances are high. More than 600 guests attended the tour, among them the ambassadors of Tanzania in Germany and Paris. Influencer Maulid Kitege who has 2.3 million followers on social media was also present. A raffle was organised and a Zanzibar anthropologist living in France won an apartment in Fumba Town: "I am very excited to discover the place and take ownership", M.A. Saleh said. He had heard about Fumba Town in Oman. (BSM)



Happy winner: Mohamed A. Saleh, living in France since 1978, won a studio apartment in Fumba in a raffle during the European tour

MIND MY BUSINESS LOCAL ENTREPRENEURS MAKING A DIFFERENCE - MORE THAN CASHEWS

GOING NUTS ABOUT CASHEWS

Fahad Awadh succeeds with modern factory in Zanzibar

By staff writer

Ever wondered why Tanzania is among the biggest cashew growers in the world but rarely exports the finished product? Here comes the answer – and the change.

First we got lost looking for Fahad Awadh and his new cashew factory near Amaan stadium. It's situated in an ageing Industrial Park of the same name from 1976. But once we've located it we find the environment actually nice and quiet. Fahad Awadh is already waiting for us. Having grown up in Toronto, Canada, to where his Zanzibari parents migrated when he was young, he returned to his home island ten years ago with a

clear focus: "To work as an entrepreneur, to develop an industry." Now 36 years old, he planned the modern cashew factory from scratch and began processing in 2019; he named his brand "More than Cashews".

Why Zanzibar? Why cashews? Sitting in his minimalist office, dressed all in black, Awadh answers with a big smile and a deep baritone voice: "We produce a lot of things in Africa, cotton, tobacco, coffee, but rarely we add value." So, the man who won several talent kid competitions in Canada, started his research looking for the best possible Tanzanian product to market – and landed on the cashews. He chose Zanzibar, he says, because of its port, the cargo ferry and because of recommendable new government incentives such as three years rent free rent in an effort to revive Amaan park. On the island itself no cashews are grown commercially. "94 percent of Tanzania's cashews are exported in a raw state to coun-

tries such as Vietnam and India, where they are processed and shipped onward to Europe and the US", Awadh explains. Shipping them

carried out in his state-of-the-art block-chain factory. "The hardest part was getting the finance to buy the machinery", he explains. His father partners with him in the business. Buyers in Europe were quickly found. Cashew nuts, we learn, aren't actually nuts at all, but the seed of



Not-so-perfect cashews are eliminated from the crop by hand (left); Fahad Awadh employs 35 workers

around the world unprocessed is an environmental nuisance because they are bulky; a seed-to-shop model is much more sustainable. Awadh sources his cashews from small-scale farmers in the Mtwara region who do the shelling. Drying, peeling, roasting and flavouring is

the cashew apple. They are rich in protein and essential minerals. By now, Awadh's production stands at 100-120 tons per year. And there is room for expansion: "We now produce 3-4 times a week", Awadh says, "we could even go 24/7".

More Than Cashews 150 gram packages; available at supermarkets, boutiques, markets in Zanzibar; QR code on the vacuum bag reveals which farm the cashew comes from; Exported to: Netherlands, Kenya, Zambia, Sweden, UK and US. @instagram/more than cashews

WELCOME NOTE
ACTION TIME



When I left Zanzibar for Germany earlier this year, the area of Fumba Town which I call Lower F street since town houses here come in indecipherable F numbers, was sparsely occupied. At times I was the only resident in a block of nine houses. Some fellow homeowners did not want to rent out; other units were not yet one hundred per cent ready. I did enjoy the calm and peace but I also wondered what was happening.

When I returned in July everything had changed. Neighbours everywhere. Seven of nine units happily occupied; front gardens in the making. Clearly, it's action time now. Besides, the substance is changing.

As you will read in our cover story, the first African tech company has moved to Zanzibar and chosen Fumba as an environment attractive enough to lure international tech experts. The Zanzibar government fully supports the move. Silicon Zanzibar is around the corner!

Andrea Tapper is editor-in-chief of THE FUMBA TIMES, and often travels between Germany and Zanzibar

It could be a game changing moment for the country. And in Fumba we can surely feel the excitement and sparkle in the air!

But action is not only tangible within the peninsula confines. At THE FUMBA TIMES we took it as a compliment for our journalistic instincts when a broad public debate picked up several topics we had exclusively covered – the hand-over of the new international airport to a Dubai management firm; small islands-lessee to luxury tourism; public and private investments needed in Stone Town.

In that vein I truly hope that plans to save Zanzibar's last cinema, the beautiful but run-down Majestic, see page 3, will succeed. Very inspirational I also find modern entrepreneur Fahad Awadh on the same page. For me, such pioneers are harbingers of a new era.

Where Fumba street names are concerned, you may want to get your creativity working: We are planning a red-

GUEST COMMENT
INTENTION MATTERS



Miranda Naimann
What makes a winner? Climbing up Kilimanjaro can give you important clues, writes Miranda Naimann, founder & managing partner of Empower.

“Without control of your mind, you will be limited in life”

It's 2:17am on a December day and my tightly booted feet trudge gradually forward in zig-zag formation in eerie darkness. An arctic breeze bites my exposed skin. It's Day 4 of our Kilimanjaro journey. It was a decision I had made long before beginning the six-day trek. I knew this was pure competition against myself; the power of my mind, the strength of my body and the willpower to stay focused against all odds.

Suffice to say the climb is not for the faint-hearted – a member of our party passed out on arrival needing oxygen and emergency evacuation. A word of caution to know your limits – we all know what we must know. I'm sharing what I learnt on this journey.

Oil your machine. Four weeks prior to the climb I started eating clean – I'm already a strict pescatarian so this was an easy transition – I did 30mins of yoga each morning and a two-week HIT challenge. I oiled my machine with intent and my end goal in mind: Uhuru or bust! As I sat on the rock under the Uhuru Point signboard at 5,895m I knew I may not be the fittest; but by golly this body worked a miracle to carry me here.

The power of intention. What the mind can conceive, you can achieve. As we flew to Moshi the night before our climb, I listened to a five-minute motivation to climb a mountain on loop. “Climb Warrior! Climb

Soldier!” a brash American voice blared into my ear. The same voice spoke to me throughout the journey. Without control of your mind, you will forever be limited in life. This has been one of the biggest lessons from my journey. Harness it and achieve what you will.

Energy is everything. Being the only woman in the party didn't bother me. Bonus: my brother and I have uncovered a unanimous love for mountaineering and plan to take annual trips together to scratch the itch.

Little gains count, too. What felt like insignificant progress – 10 steps forward on the volcanic sands that fought to slide you backwards – was all it took to succeed. The journey reminded me of Desmond Tutu's famous words ‘there is only one way to eat an elephant: a bite at a time.’ Everything daunting can be accomplished by taking on just a little at a time.

Heed your experts' advice. Climbing Kilimanjaro hinges on a delicate ecosystem that involves an entire community of experts who make the journey possible. Listen to the combined knowledge of your guides! Climbing the mountain supports countless families. Knowing that a personal challenge can have socio-economic impact makes it all the better.

Information:
Kili Africa Tours; empower.co.tz

CARTOON



“Keep your eyes peeled for a place to charge our phones, men.”

T. HAMILTON @ NEW YORK TIMES CARTOON BANK

LET'S PLAY RUGBY!

Fatma El-Kindiy is promoting a rather unusual team sports for girls and women in Tanzania and Zanzibar – rugby.



Every time we have a rugby match, more people are coming out to watch. And it's exciting how many of them then want to play. People who are active in the clubs are also helping to encourage more women to check out the sport which makes me hopeful that we will have many rugby teams and also women teams in the near future in Tanzania and Zanzibar.

The first question everybody has, of course: How do you play rugby? To simplify it, in this match you run forward and play the oval ball, actually called quomo, backward. The aim is for a team to carry the ball over the opponents' goal line and force it to the ground to score. Rugby is most popular in New Zealand, South Africa and Wales where it is not only the national sport but part of the culture. However, rugby is by now played across every continent and boasts over two million registered players.

For a long time, rugby has been perceived as a man's sport. People think of it as a violent game. Many girls and women are sceptical about it, but in my opinion that is only because they haven't been exposed to the game.

Passion started in Botswana
I became involved in rugby first as a player and then as a lady's representative for my club, the Gaborone Rugby Football Club in Botswana. That's where I gained a passion for the sport. When I returned to Tanzania I joined the Tanzania Rugby Union, wanting to help develop the sport for women in my home country.

Currently, at 36 years of age, I am working on the creation of Tanzania's first national women's team and am prioritising rugby outreach in schools and communities at large. We just

had the Dar es Salaam Annual Touch Rugby Tournament. In Zanzibar rugby is played at Paje. The teams are Paje Pirates and Scorpion RFC. We are going to begin training young ladies in Zanzibar soon. I have done my Level One Fifteens coaching and, even as a woman, assist in coaching a club in Dar es Salaam – the Dar Cubs, an all-male team.

No beginners in rugby!
My real profession is interior architect, but I have always been a sports enthusiast. The best thing about rugby is that there are no beginner classes. In rugby you can start playing with everyone else and learn along the way. But that's part of the fun!

Rugby is for everyone, it has no gender, religion, or colour and is played by all shapes and sizes. We want to ensure women feel safe, supported and know that they have a place in the sport. Solidarity is one of the core values of the sport and rugby players always look out for each other. No one gets left behind.

Tanzania has a long way to go to reach the heights of Kenya, Uganda or Burundi. But the involvement and determination is here now. We have numerous teams playing in tournaments across the country and many more teams in development. The teams include a mix of expats and citizens



Fatma El-Kindiy (above) wants to see more girls playing rugby here

playing together, which has brought diversity of culture to the game. There are clubs established in Moshi, Arusha, Dar es Salaam, Zanzibar and Tanga with wonderful camaraderie among them. I believe rugby can become just as popular as football in my country.

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WHO WE ARE

THE FUMBA TIMES was founded in 2019 and established itself in no time as Zanzibar's favourite English language newspaper. Our main focus is Fumba Town, a sprawling community just outside Zanzibar City – hence our name. Published quarterly, we report about green living, culture, tourism in Zanzibar and beyond. We love to hear from you: editor@fumbatimes.com advertising@fumbatimes.com

COFFEE ADVENTURES

We really enjoyed your well-written feature on Utengule coffee farm. We have been visiting there a couple of times and recommend it as a cool get-away from the Zanzibar heat for the whole family. It's a place where you forget about time and space.

Jackson family, Mbweni, by e-mail

Dear Jacksons, check out Masingini forest in this issue, another adventure off the beaten track – the editor

WONDERFUL SUPPORT

Thank you for sharing our story and for your coverage of marine conservation in Zanzibar. Your wonderful support of our work is much appreciated.

Dr. Tessa Hempson, Ocean without Borders

We always love to hear from green crusaders like you, Tessa. Keep up the amazing work – the editor.

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Delicate extractions Heavy machinery and expertise are needed to relocate a baobab tree without killing it. “You have to find the centre of gravity”, says expert George Gvasalia. The giants have surprisingly small roots

THE MAN WHO SAVES THE GIANTS

Taking baobabs on a long, long journey...

Translocating Africa's most ancient natural treasures is a most sensible undertaking. By any means.

Yes, “one could call it an unethical business.” George Gvasalia is the first to acknowledge the sensible nature of his most unusual undertakings in Africa. The young entrepreneur, nature lover and environ-



“Replanting is a must”, says timber specialist George Gvasalia, who has a holiday home in Fumba Town in Zanzibar

talist from Georgia exports baobabs, Africa's largest, oldest and most mythical trees, to botanical gardens all over the world.

It's not a business where quality counts but quality - and survival. It can take months, even years to plan and actually carry out the relocation of just one single of the giants. The excruciating uprooting with heavyweight machinery, the construction of “a cradle for the tree”, as Gvasalia calls the cage-like protective unit, the uploading onto special overseas-trucks, the delicate overseas journey.

“For some transports we have to build a new road from the tree to the coast. And of course, they wouldn't fit into any container on a container vessel, but need special barges to be transported on”, 38-year-old George Gvasalia explains.

It's a multi-million dollar enterprise with a whole team of specialists from botanists to engineers – each time. George Gvasalia has participated in about twenty baobab relocations, he says, mainly from Australia.

Most of the buyers are ambitious botanical gardens. In his home country Georgia, an 11-million-dollar greenhouse was built to exactly simulate the weather conditions and humidity of Kwaile area in Kenya, where the Baobab was exported from: “The transplantation was successful”, says Gvasalia. If not, a baobab would die very slowly.

Hear the tree moaning?

As a spectator, or even just looking at the images, one almost seems to hear the tree moaning when it is lifted from red African soil, where it must have rooted for hundreds, even thousands of years. Radio-nuclear kits are used to establish the age. Baobabs, unlike other trees, do not have growth rings in their stem. “The Kwaile baobab was older than Jesus Christ”, Gvasalia says.

How justified or even legal is the export of a baobab – or any other tropical tree or timber? Not everybody can travel to Africa, Madagascar or to Australia's outbacks to see an iconic tree in its natural surrounding, the argument goes.

Cities, the United Nations organisation that protects worldwide over 38,700 endangered animal and plant species, has placed only one Baobab tree in special focus. Granddier's baobab (Adansonia granddieri) from Madagascar which has been “under pressure from massive exploitation for its fruits and seed oil”. A scheme to uproot 100,000 tropical trees among the 5,000 baobabs in Limpopo for a government scheme came under massive criticism last year.

Tropical trees in Dubai

Only very few specialists in the world are qualified to relocate baobabs, among them botanist Corne Mare who planted tropical trees around the Burj

Khalifa in Dubai. “We always offer and suggest to governments adequate replanting efforts”, assures timber expert Gvasalia who deals with a variety of rare woods and seaweed besides baobabs. A Buddha statue, for instance, has to be made from rosewood. “But our offer is often rejected or overheard”, he sighs. With Kenya he has found an agreement to save baobabs, which would otherwise fall victim to construction, by relocation. “We are saving trees”, Gvasalia asserts, “and always act in accordance with the Nagoya protocol safeguarding biological diversity.”

One tree, one continent?

Notable is the existence of giant baobabs on the African continent, Madagascar, in Australia and India, backing the evolutionary theory that the continents were connected over 250 million years ago. Baobabs or baobab fruits can be seen in the National Botanical Gardens of Ireland, at the Kirstenbosch Conservatory in South Africa and at the New York Botanical Garden, to name a few. In the “Tropical Dream Center” in Japan every blossoming makes local news headlines.

Arabian countries, according to tree specialist George Gvasalia, are nowadays most eager to get an original African baobab – as an exotic highlight in their desert surroundings. A Tapper

UPSIDE-DOWN TREE

The African baobab tree (Adansonia digitata) is the oldest living flowering plant and is found in tropical regions.

Individual trees can contain up to 500 cubic metres of wood and can live for more than 2,000 years.

The tree grows up to 20 metres high and 30 metres wide. Their wide trunks often have hollow cavities, and their high branches resemble roots sticking up into the air, it is therefore sometimes called “the upside-down tree”.

Baobabs provide nutritious food, fibre for household products, medicine and, for many, a connection to the spiritual world, says the baobab foundation in South Africa (baobab-foundation.co.za).

Baobab leaves are rich in protein, C and can be eaten raw or to make juice.

OBITUARY
“TALENT AND PASSION”



Arnout van Mameren, architect and artist who greatly helped to shape Fumba Town, died at the age of 63 in Zanzibar

When I visited him, he was working barefoot in his airy studio-cum-living-room, juggling drawings of various designs and every so often lighting a cigarette. Would he have time to talk? Of course, he would. Being busy for Arnout was a constant but not at the expense of having an open ear for friends and colleagues. I wanted to interview him about building projects in Zanzibar and his view of tourism development here. “I find it scary”, he said. There was plenty to talk about.

On 20 June this year the architect, who gave Fumba Town his signature, died of pulmonary complications in Zanzibar. He leaves behind his Kenyan wife Sophie, son Sebastian and other family members. Arnout van Mameren was born in Cape Town and later lived in Holland for much of his adulthood.



The iconic Fumba Adobe playground - designed by Van Mameren

He came to Zanzibar as an architect in 2016 and got involved in the planning of Fumba Town. He designed the now iconic Adobe playground with its signature lit domes and water outlets. It is therefore sometimes called “the upside-down tree”. Baobabs provide nutritious food, fibre for household products, medicine and, for many, a connection to the spiritual world, says the baobab foundation in South Africa (baobab-foundation.co.za). An ever-smiling jolly character, a gifted painter, tango dancer and equestrian rider, he is dearly missed by his family, friends and working partners. CPS, the company developing Fumba Town, honoured him as an “extraordinary man of incredible talent and passion.” (AT)

LOCAL HEROES
RICH OR POOR, FAMOUS OR UNKNOWN - THE FACES OF ZANZIBAR

“WE ARE LISTENING TO OUR CLIENTS”

Raya Iddi sets an example as the first woman to become construction manager in Fumba.



Smart supervisor: Raya checking a kitchen with worker A. Makane

first female project manager in Fumba, 30-year-old Raya Iddi. Recently, the first 16 of one-three bedroom apartments with a flexible floor plan were handed over to their respective buyers. “Everybody was very happy with the outstanding quality”, says the female engineer. Homeowners had a choice of tiles, kitchen appliances and many other details at the Moyoni houses. “We are listening to our clients”, Raya assured.

Much of it is down to her merit. Fully equipped kitchens by German company “Sachsenkuechen” in cross-laminated timber in a light beige colour provide an airy look. Drawers and doors close automatically in gentle perfection. Low windows lend light to the ground and first floor units, designed by Dutch architect Leander Moons. “And look here”, Raya points out, taking visitors around, “we managed to carve out a TV niche hiding any unwanted tangles of cables.”

Bathroom tiles are extra-high; bedrooms have pre-installed, elegant black reading lights, “one thing less to worry about for clients. We wanted class and quality”, Raya explains. No doubt, Moyoni, although among the lower-cost

units in Fumba, displays thoughtful woman's touches thanks to the engineer. “By beginning of next year the next 16 units will be ready”, she promises.

After completing her bachelor's in construction management at Dar es Salaam university, Raya was trained and employed by Volks.house, the German-led timber construction company in Fumba. She started out as a construction engineer of normal brick buildings before switching to timber and becoming “a total timber fan”, as she puts it. “I learnt a lot with Volks.house” she says. Directing an all-male team of builders “is not difficult”, she claims. “On the site I don't feel neither as a woman nor a man”, the Muslim single mum elaborates with a smile. “It's simply a working atmosphere.”

From an early age onward her father encouraged her and three siblings: “You can do it.” Later, it became Volks.house owner and mentor Thomas Just to support her: “Raya, you can do it.” - “All that gave me a lot of confidence”, the young engineer, mother of two-and-a-half year old Ibrahim, says and has a one word of advice for fellow women: “Don't be scared in life.” (AT)



Raya Iddi, first female construction manager in Fumba

3 FUMBA KITCHEN BESTSELLER RECIPES

Simple but cosmopolitan: all-time treats by Kwetu Kwenu



What's Cooking? Paulina Mayala presenting her Thai chicken

1. THAI CASHEW CHICKEN

✓ chicken breast, onions, garlic, ginger, carrot, red and yellow pepper, zucchini (or any other fresh veggies)

What makes this recipe special, is the way Paulina prepares the chicken, tossing the pieces of chicken breast in some flour and baking powder. Then she deep-fries the pieces of chicken in hot oil. Also deep-fry the cashew pieces, until they become golden brown. Sauté the veggies, starting with some onion, garlic and ginger, adding pieces of carrots, red and yellow pepper and zucchini. Just before serving, add chicken and nuts. Lastly, Paulina adds some special homemade Thai sauce to mix with all the ingredients to give a touch of Asian flavour.

2. KWETU BROWNIES



✓ Sugar 300g, flour 75g, cocoa 75, butter 225g, dark chocolate 225g, 4 eggs

Gently mix all ingredients, stir and knead for 3 minutes, fill in forms and bake for 30 minutes at 180 degrees. Tastes "fumbalicious" for breakfast, afternoon tea or at parties - success guaranteed.

3. LUCY BEEF BURGER



✓ 1kg of minced meat, 6 egg yolk, margarine 200g (frozen), bread crumbs 300g, onions 2 (chopped), carrot 1 (chopped), salt and pepper, garlic, 6 x burger buns from Eat Zanzibar

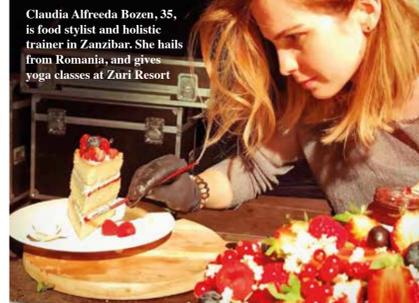
Depending how "meaty" you want your burger, add more carrots, says Paulina. Mix all well, form "flaties" and keep in the fridge for at least half an hour before frying. Add Tsatziki sauce on the buns, and very thin slices of tomato.

Some like it hot, some African traditional, others with a touch of Asia. These three recipes are bestsellers in Fumba Town's first kiosk restaurant which has been serving the community since 2018.

Paulina Mayala, 28, born and raised in Zanzibar, is executive chef of the popular Kwetu Kwenu in Fumba Town (read more about the new Kwetu Kwenu Chill on the following

page). She started her journey in Fumba three and a half years ago with a lot of enthusiasm and passion for cooking – and without any culinary studies. "The owners of Kwetu Kwenu, Franko and Bernadette, helped me a lot", Paulina says. "They have a beautiful way to empower people and to see potential and talent, and give people a chance to take their lives to another level!" Paulina's best selling dishes at Kwetu Kwenu are Thai cashew chicken, Juicy Lucy beef burger and the famous Kwetu Kwenu brownies – cosmopolitan country kitchen made in Fumba, often served with fresh hibiscus juice.

5 EXPERT TIPS FOR MOUTHWATERING FOODIE PHOTOS



Claudia Alfreeda Bozen, 35, is food stylist and holistic trainer in Zanzibar. She hails from Romania, and gives yoga classes at Zuri Resort

Everybody is taking foodie photos nowadays - here Claudia Alfreeda Bozen's top tips for an inspirational and impressive Instagram foodie feed.

1. Use natural light to keep your plates from looking flat or having unappetising colour casts. Light from the side, rather than the front.
2. Compose the shot Set up each of your food shots. Sometimes it's better to use a single item thoughtfully, like one cookie and one flower, than a plate-full.
3. Tell a story Fresh fish on a charcoal fire pit; samosas and a few glasses with juice on a camping tablecloth - create enticing environments!



4. Capture something unusual, like writing out a message in mustard, or sprinkling icing onto a cake (photo above)
5. Check for texture Arrange your food to show-off its best features. Place the main subject in the centre of your plate, leaving room on the edges. Curries or mash that may taste nice but often make messy photos.

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INSIDE FUMBA TOWN TRUE STORIES OF NEW RESIDENTS



A family of four at their new pool house in Fumba: Frank, 47, and Petra, 45, with son Darcy, 13 (right) and daughter Sifa, 10

"FROM AMSTERDAM STRAIGHT TO FUMBA"

With 14 suitcases the Van Bommel family arrived in Fumba Town straight from the Netherlands, ready to start a new life.

Some homeowners buy for investment, others to rent out, you have come to stay? Petra and Frank Van Bommel: That's right. We have no return tickets.

Why Zanzibar, why Fumba Town? We stayed in Kenya for three years when we adopted our two children Darcy and Sifa. Frank wanted to live on a tropical island for a long time before he was turning 50. Now we have just made it!

You came with your companies? Petra: Yes, we both work independently. Frank runs an online advertising company. I write education curricula for primary schools. Our businesses fit in a suitcase. But our main reason to relocate were our children, we wanted them to grow up in an East African culture.

Are they happy here? First we were worried how fast they would adjust. So we specifically bought them a dog to have a companion. But already on the very first day of our arrival in May the children met age mates. Now it is us who are stranded with baby shepherd "Boef".

Sifa: Every two weeks our parents ask us, if we want to stay or go.

And? We like it here, we have found many new friends.

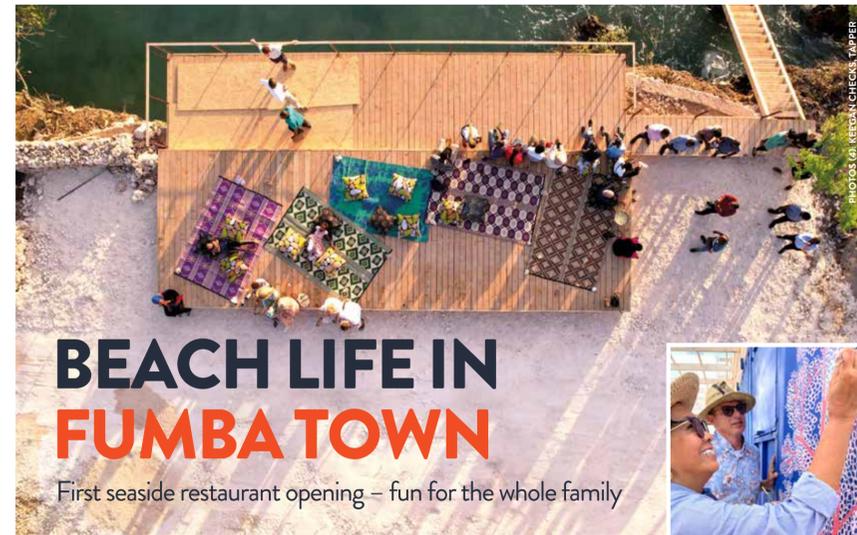
What does the whole family enjoy most? European comfort in Africa, good internet, attentive caretakers. And that the children can play outside all day long without fear.

You occupy one of the prettiest units in Fumba, with a pool... Every morning we try to swim 50 laps. But we are only renting here, we bought a smaller bungalow. One advantage of Fumba Town is that there are many options.

What's missing? Frank: Maybe shopping options. I ordered two pairs of jeans from Japan online and believe it or not, a few weeks later the post office texted me in Swahili, to pick them up.



Writing schoolbooks for children: Petra Van Bommel



BEACH LIFE IN FUMBA TOWN

First seaside restaurant opening – fun for the whole family

The new beach deck of Kwetu Kwenu Chill from the top: owners Bernadette and Franko adding final touches

With quite some structural finesse the first seaside restaurant in Fumba Town is opening - complete with a sun deck, pizza oven, premium steaks and even sea access.

Enjoying your sunsets mainly in Stone Town or Kendwa? Think twice. A long awaited new attraction in Fumba Town, a pizza and steak restaurant directly overlooking the Indian Ocean, promises entertainment for the whole family – and spectacular Westcoast sunsets. Open from 5-11 pm, and on weekends from morning to night, volleyball and basketball space for kids is in planning, grown-ups will enjoy a rooftop shisha lounge and the restaurant. Swimming access via wooden stairs is available at high tide. Local fishermen keep their ngalawa boats here. Casual outdoor dining in a friendly atmosphere is the focus of the new "Kwetu Kwenu Chill".

The location will be open to residents and visitors alike, with direct road access from Zanzibar City.

"For now it's the first seaside restaurant in Fumba, but in ten years there will be a whole string of them all along the coast", envisions Sebastian Dietzold, chief developer of Fumba Town, who has seen the peninsula develop from barren coral rock land to a sprawling suburb.

First sea spot in Fumba

Metal poles drilled into the rocks hold a deck with in-built hammocks in place; wooden stairs lead more than three metres down to the sea. A blue shipping container, decorated with coral motifs, has been turned into a kitchen and bar.

Soft opening has started "In the weeks to come we continue our soft opening", announced Franko Goe-

hse and Bernadette Kirsch, the proprietors of the restaurant, confident that "it will not only be a great addition for residents of Fumba Town but will attract visitors from all over the island." The directors of the Permaculture Design Centre (PDC) are well-known personalities on the island and responsible for the green footprint of Fumba Town, setting new standards in urban landscaping in Zanzibar and beyond. In 2018 they opened the first Kwetu Kwenu kiosk in Fumba Town - Swahili for "my place is your place", a popular neighbourhood-hangout since its inception. A year later they started a popular farmer's market under the same name which takes place every first Saturday of the month. The new restaurant is the third enterprise in the Kwetu Kwenu family.

Everything locally sourced Healthy, natural and local are keywords. The restaurant is designed in casual beach style with pallet furniture by Ahmed design, dhov wood tables from Nungwi, eclectic sisal lamps

from Katani. For now the interior is still in the making. The food promises to be premium with a wood-fired pizza oven, "papy-stove" barbecue grilling stations and a fine dining steak menu utilising "the best beef available in Tanzania", says Franko Goebe. The dry-aged beef comes from "Let's meat" in Dar es Salaam, a favourite with upmarket clients on the mainland. The rest of the menu of Kwetu Kwenu Chill - from burgers to sweet potato chips - will also consist "only of the freshest local ingredients" the proprietors assure. Vegetable, chicken and eggs from Msonge farm; fish from local Fumba fishermen; chutneys, honeys and more from Kwetu Kwenu farmer's market. (AT)

Kwetu Kwenu Chill
Contact and inquiries:
Ph. +255 772 338 710

FINE SAND, FREE WIFI & DJ NIGHTS

- The fine beach sand surrounding the new Kwetu Kwenu Chill is a story in itself. "In Zanzibar it's illegal to dislocate beach sand", explains Tobias Dietzold, developer of Fumba. "We were given special permission by the government to use 120 tons of ocean sand from ongoing excavations at the new port site in Mkokotoni."
- Fast speed WIFI is provided by ComNet who have supported KwetuKwenu and the Fumba community with 3 years free internet access.
- Karaoke on Wednesdays and DJ nights on Fridays by Fumba's own DJ Spicy D.



A town by the sea: Fumba opens first beach restaurant (left), wooden stairs leads to the ocean

KINDERGARTEN MONTESSORI: CALL FOR SUPPORT



Learning by playing: Montessori nursery in Fumba Town

The Montessori Kindergarten in Fumba Town started successfully but now needs support.

Teacher Benta Mbeya was sad, and so were the children. The first Montessori kindergarten in Fumba Town, an institution with playful learning for children from the age of three months to six, closed down after a short opening due to lack of funds. "We would very much love to continue", founder and headmaster Jannet Armitage-Smith who resides in UK and Fumba told THE FUMBA TIMES.

The kindergarten was located in one of the town houses of Fumba and had already taken in several residents' and outside children when operations stopped. The proprietors - of the nursery were originally Jannet and Martin Armitage-Smith. Sadly, Martin passed away in January 2011 just as the couple was planning to move to Fumba Town. Kenyan-born Jannet is now the sole owner. The couple met in

Mombasa 30 years ago and they have three grown-up children. "To share the love of Montessori philosophy with Zanzibar" was their aim. Jannet, 53, graduated from Montessori International in London in 2008. Fumba teacher Benta is also a trained Montessorian. "Learning by observation and doing" is one of the pillars of the internationally recognised philosophy of Montessori. The educator Maria Montessori developed the concept 150 years ago in Italy. In Fumba, the children's group could be seen playing in a well-prepared environment with kids' furniture, books and creative learning materials. "We teach kids with individual projects - for example how to bottom-up their clothes", demonstrated teacher Benta. "A child learns from the hand to the brain", says Jannet Armitage-Smith.

Information: If you are interested in supporting the nursery in Fumba, pls contact Jannet.Armitage-Smith@phelesiamontessori.com.

FRENCH ORDER GOES TO 'MAMA PAKACHA'

National awards do not always reach the most deserving recipients, but the French Embassy in Tanzania got it right. The Order of Agricultural Merit (Ordre du Mérite agricole) for outstanding contributions to agriculture went to Dr. Mwatima Juma of Msonge Family Farm in Zanzibar. Known as Mama Pakacha she has brought far-reaching improvements in organic farming to the island, such as a twice-weekly green basket delivery to more than 150 clients and homely farm-to-table lunches on her farm in Fumba every Sunday, much enjoyed by locals and international holidaymakers alike.



When receiving the medal at the French embassy (see photo), Dr Mwatima said: "I feel privileged that this honour has been bestowed on me by the Ambassador of France to Tanzania, H.E. Nabil Hajloui and his spouse. I accept it in the name of all of us who have the intention to restore agriculture to its glory, to supply healthy food without poisoning ourselves and our environment in Zanzibar."

Msonge Family Farm
Pakacha delivery + farm-to-table lunch buffets on Sunday
Inquiries Ph: 0754 536 630

Happy&Healthy

ASK DR. JENNY BOURAIMA READERS' QUESTIONS ANSWERED BY OUR OWN MEDICAL EXPERT



TREATMENTS FOR ALL

Mwalima Hussein, Zanzibar

Dear Dr. Jenny,

I was very pleased to hear that your Urban Care Clinic also provides free medical services for Zanzibari. Can you please alert us to where and when these consultations take place? Also tell us please about your special breast cancer awareness program.

Dr. Jenny Bouraima answers:

Dear Mwalima, thank you for your interest in our activities. At Urban Care, our vision is to make quality healthcare accessible. That means, we believe that regardless of one's financial status, everyone should have access to high quality, respectful and dignified healthcare, ensuring a basic healthcare coverage for all.

Jamii - caring for the poor At Urban Care, we therefore have our community outreach clinic, called Jamii services. Patients from our surrounding communities, who have little financial

means and struggle to purchase basic medication, for example for blood pressure control, are eligible to receive a Jamii card from us. For a minor quarterly subscription fee of only TZS 2,000, these patients can be seen during regular outpatient clinic hours Monday to Friday and receive medication and basic laboratory tests free of charge. Other more elaborate tests or procedures not within the Jamii service scope, are offered to these patients at cost price. Through this service, we have been able to contribute to the basic healthcare coverage of community members and improve their health through health education, medication distribution and continuous monitoring.

Insurance covers The Jamii services are possible through our commitment of allocating a defined percentage of our monthly turnover to subsidies. You will therefore find that patients, Zanzibari and foreigners alike who do have insurance covering for their medical treatment, are required to pay for our services. Patients who do not have health insurance and are neither eligible for a Jamii card, will still receive a subsidised rate - money should not be the reason why someone is hesitating to seek our medical attention.

Come to the breast cancer awareness! Since the beginning of this year, the breast cancer awareness and early interventions program and research is underway (photo right), spearheaded by us, financially supported by Rotary International through a global grant, and supported by ZOP (Zanzibar Outreach Program), HIPZ (Health Improvement Project Zanzibar), Mzazi Mmoja Hospital and ZCA (Zanzibar Cancer Association). Breast cancer is a problem worldwide, being the leading cause of cancer death. In Tanzania, it is the second cause of female mortality, after cervical cancer. Unfortunately, many women in Tanzania are diagnosed at a late stage. Early diagnosis can save lives and preventative examinations play an important role. I am very thankful that we got the opportunity to be part of this important project and for all the amazing helping hands that made it possible.



WE ARE MOVING!

URBAN CARE CLINIC AT THE NEW PAVILION
The Urban Care Clinic is relocating from its existing premises within Fumba Town to a larger clinic space on the ground floor of the new mall of Fumba.
Expected opening: September - we remain open during the move.
Opening hours: 24/7
What's on offer? General medicine, emergency, laboratory, gynaecology, dermatology, dentist (in the months to follow), inpatient facilities, pharmacy
Urban Care, Fumba Town,
+255 622 820 011 - www.urbancares.com



PHOTOS (4): M. CLARKE

Adventure forest Masingini

A TALE OF SPIDERS, SHREWS AND MIMOSA

It's a hidden gem, a fairytale forest, a jungle to explore – and Zanzibar's main source of fresh water, the Masingini forest. Our adventure reporting team, **Michael Clarke and daughter Tulie**, once more journeyed into the unknown.

As we drove down a dirt road on the way to our first visit to Masingini forest, I was pretty happy that I was driving a 4x4 as it had recently rained and the road was slippery to say the least; as they say - the devil drives Prado. Masingini forest is a hidden gem in Zanzibar, one of those "the road less travelled" kind of places, much less visited than Zanzibar's other jungle area, Jozani forest. It's situated inland to the north, where all the spice farms are. I think we passed by 123 spice farms on the way, actually it could have been 321, but I stopped counting after seven.

We got there early, well Irish early, so at 10:30. As we waited in the reception area for our guide Sadik I took a wee stroll around. The first thing I did was walk straight through a massive spider's web, face first. With the soundtrack of my eleven-year-old daughter Tulie laughing at me, I brushed off the web from my face and had a proper look at what ambushed me. I was pretty happy that I didn't get bitten by the freak of a spider (see photo)!

Sadik was informatively pointing out the general flora and fauna. Half listening to him I did hear him say Mimosa, immediately my ears picked up and I said well I wouldn't mind a drink but where on earth would he get a champagne-orange-cocktail here? Logically, as we were in a forest, it was actually the name of a plant. A creeper with a pretty pink flower whose shape is much like a dandelion.

Next up we bumped into some blue mushrooms. I mean blue mushrooms? There were a few of them along the path, and Tulie exclaimed "Daddy, maybe they're leading us to the smurfs!" Getting to grasps that blue mushrooms existed we next bumped into some pink and then some orange ones! Who knows how magic they are?

120m - the highest point of the island

Masingini forest is actually the main water table for the whole of Zanzibar and Zanzibar Water Authority (ZAWA) is currently building a large infrastructure of a piping system, pump house and storage here which will hopefully sort out water issues around the island. Masingini means gullies in Kiswahili and the forest is home to some 35 of these gullies and gorges which experience different levels of flooding depending on the rains.



Writer Michael Clarke, originally from Ireland, exploring Masingini forest with daughter Tulie. Clarke owns the Seasons Lodge Zanzibar in Pongwe and hosts a beach lounge with music every Sunday

Ocean view included

It is also the highest point in Zanzibar, and at the highest point in the forest you can see Bububu and the ocean, which offers a fantastic sunset. There is a huge number of Zanzibar giant millipedes in this forest - they are literally everywhere. I picked one up and put it in Tulie's hand for a picture. They are used in traditional medicine as an aid for paralysis, the idea is that when the millipede walks over the affected area of the body it will stimulate the nerves.

As in Jozani, there are also large troupes of colobus monkeys here, also snakes, dikdik's, and the largest elephant shrews I've ever seen. We could see the shrews darting back and forth down the path in front of us, I pointed it out to Tulie and Sadik, and one of them must have heard us talking about it. It ran straight towards us and crashed into the feet of Sadik, fell on its back and then picked itself up and disappeared into the forest on the other side of the track! Dunno what that was all about, but it does bring up the age-old question - why did the chicken, no, elephant shrew, cross the road?

For us it was a lovely day out, something a bit different, easy to access and not very busy. The forest also has a few "picnic sites" and there is a plan for a zip line later. A word to the wise - I wouldn't wear crocs!



Blue mushrooms? Yes, and pink and orange ones, too. Are they eatable? Better not, says the guide



What the heck is that kind of spider? Do you really need that many pincers?

MASINGINI FOREST: COME AND EXPLORE

- The Masingini nature forest reserve has 566 hectares in total, is located about eight kilometres north of Zanzibar town and was established in the early 50s.
- Entrance: \$10 for tourists, \$5 residents; taking a guide is recommended
- Walks and trails range from 1 - 4 hours. Some are fine even for kids, some for the more experienced hiker. There are also some lovely cycling routes
- Visitors walk from 10m to 120m above sea level on some of the trails, so it ain't no walk in a park
- 179 species of fauna make it the largest concentration of plants on the island

Ph. 0773 511 543; location to be found in Google maps; Masingini.forest@yahoo.com

SWAHILI GOING SCANDI-STYLE

Karafuu coffee house adds lightness to Stone Town

New places are opening constantly in Zanzibar, whether in Stone Town or along the beaches. The island is truly on the move. Especially in Stone Town one sometimes wonders how yet another café, lounge or hotel was able to squeeze itself into the centuries-old crumbling ensemble of Arabian houses and former palaces. The new Karafuu coffee house cut its way right from Gizenga Street to the Old Fort (opposite Maru Maru Hotel), a light and white affair, modernly designed with typical Swahili lime plastering decorating the walls, a style element borrowed from Lamu in Kenya. The Scandi-Swahili look certainly

is something new in Stone Town - a fresh window into an old world.

Serving coffee, juices and snacks all day long from 8 am to 9 pm, the Karafuu is ideal for a stop-over during a sightseeing tour. Owner and director Hafidh Thani hails from Dubai and quickly managed to make the café a hub of Zanzibar's creative community. Filmmakers Prof. Martin Mhando, his wife Farida Nyamachumbe and Zanzibar International Film Festival (ZIFF) crews can be met here.

Karafuu, by the way, means cloves in Swahili. The café serves spice tea true to its name in traditional teapots.

Karafuu, Gizenga Street/ Old Fort



PHOTOS (2): TAPPER



Swahili lime plastering meets Scandi style at the new Karafuu in Stone Town

JUST DISCOVERED THE ONE RESORT, MAKUNDUCHI



Allegedly the biggest pool in Zanzibar

AFFORDABLE LUXURY

- ✓ **FLAIR:** Well taken care of
- ✓ **LOCATION:** South-eastern end of Zanzibar
- ✓ **FOOD:** Buffets with great variety
- ✓ **THE BOTTOM LINE:** Polish hospitality wins

As Zanzibar is adding more and more hotels, even formerly undeveloped stretches of coastline are on their way up. The One Resort has established itself on the southern end of the East Coast as a modern, casual base to explore Makunduchi, one of Zanzibar's oldest towns.

The story of Makunduchi

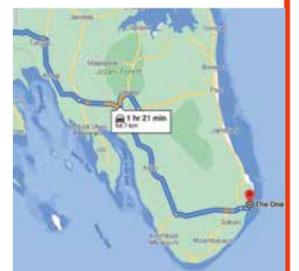
Said to harbour the oldest mosque on the island, Makunduchi was once the centre of Shirazi-Persian culture here, which includes the forefathers of late pop star Freddie Mercury who was born in Zanzibar and spent his childhood here. Although looking more like a village than a town today, Makunduchi with its dusty centre still has a post office, a hospital, a block of austere flats donated by East Germany in the 70s - and a reputation for the best witch doctors in Zanzibar. Don't expect a tourist-savvy environment, though. When we asked to visit the oldest mosque, we were shown three different places! The traditional Shirazi New Year celebrations of *Mwaka Kogwa* are a nice reason to visit in July.

Great pool, friendly staff

The Polish-owned four-star The One Resort has 36 rooms in two two-storey wings alongside one of the largest pools on the island (some say THE largest). The garden landscaping was still in its infancy state during our visit and could surely use some help from permaculture experts. The pool is great and the sand surrounding it immaculately raked every morning at 6:30. A small dust road separates the resort from the adjacent beach and the ocean. One of the new hotels emerging during corona, The One has an

easy, Canary-Islands-feel about it. "We saw an opportunity here", says investor Piotr Rogowski, "especially because Makunduchi is still an undiscovered part of Zanzibar". You can do paddling, snorkelling and diving from the hotel.

Rooms are modern European with an African twist; buffets for breakfast and dinners rich and varied. Ginger shots, beetroot salad and really nice Polish potato salad were among our favourite dishes. (AT)



Beach and pool at The One, at Zanzibar's south-eastern coast

THE ONE RESORT Zanzibar
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Modern rooms with African decoration

PHOTOS (4): THE ONE

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