

# Rainy Season

# Dry Season

# Rainy Season



## Scenery



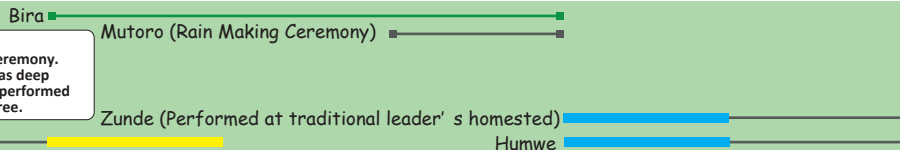
## Traditional Ceremony

- Planting
- Weeding
- Harvesting
- Threshing



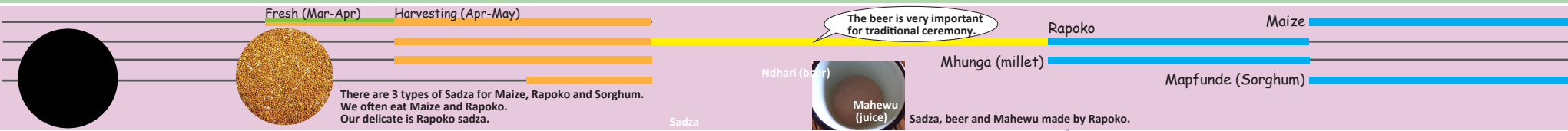
**"Bira"**  
This is an indigenous religious event to commemorate the souls of ancestors. 3 kinds of dance Jukwa, Mhande and Shangara are performed.

**"Mutoro"**  
'Mutoro' is a rain making ceremony. The traditional ceremony has deep relation to agriculture. It is performed in the cave and under the tree.



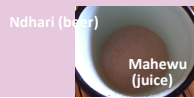
## Grain

- Planting
- Fresh
- Harvesting
- Threshing



There are 3 types of Sadza for Maize, Rapoko and Sorghum. We often eat Maize and Rapoko. Our delicate is Rapoko sadza.

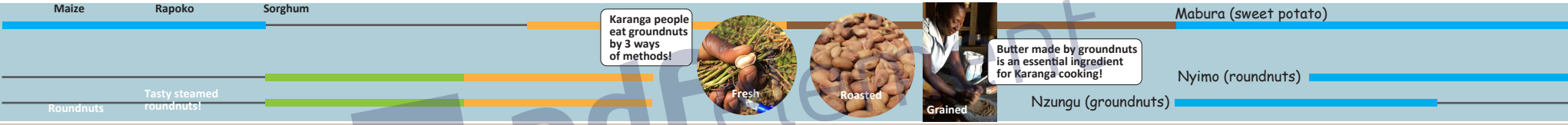
The beer is very important for traditional ceremony.



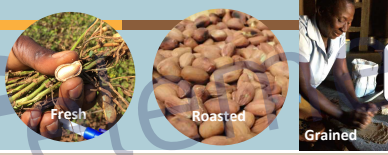
Sadza, beer and Mahewu made by Rapoko.

## Legume

- Planting
- Fresh
- Harvesting
- Consumption



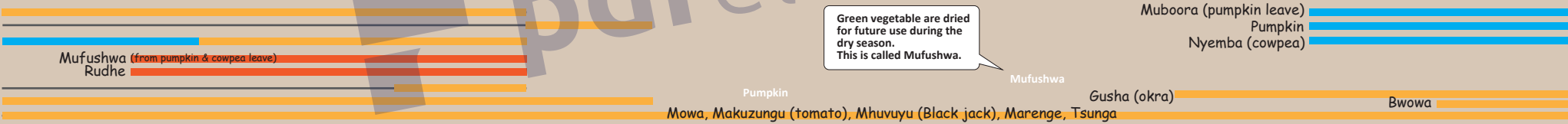
Karanga people eat groundnuts by 3 ways of methods!



Butter made by groundnuts is an essential ingredient for Karanga cooking!

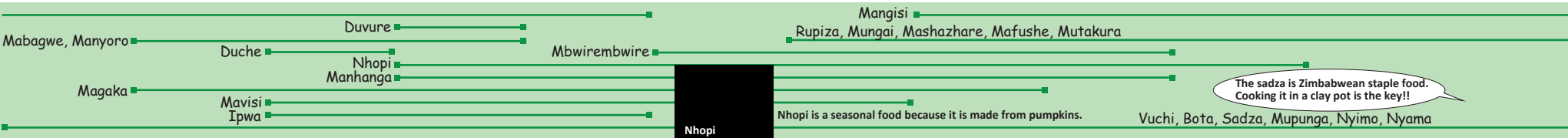
## Vegetable

- Planting
- Harvesting
- Drying



Green vegetable are dried for future use during the dry season. This is called Mufushwa.

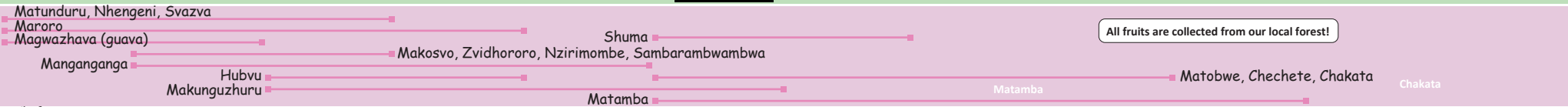
## Food



The sadza is Zimbabwean staple food. Cooking it in a clay pot is the key!!

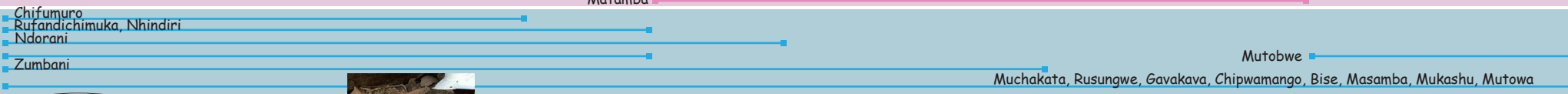
Nhopi is a seasonal food because it is made from pumpkins.

## Fruit



All fruits are collected from our local forest!

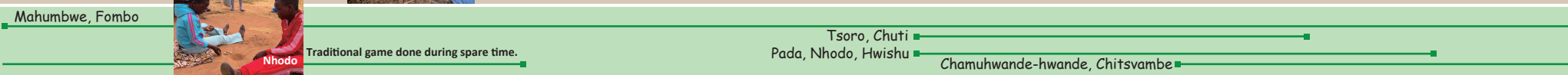
## Herb



## Hunting & Fishing



## Game



Traditional game done during spare time.



Traps are used to catch small animals.

Traditional fishing method is used such as Duo along the river.



# Daily Life Trail Map

## What is the Daily Life Trail?

The daily life trail is an experience of the Karanga people's day to day activities. Agriculture forms the backbone of our daily life hence we thrive to use subsistence agriculture as a vehicle to improve the community's livelihood. Come explore and interact with us through participating in our daily activities such as meal preparation and traditional games. Your participation will impact positively to wards the future of Chesvingo.

Three-hour excursion including lunch

Meeting Point : **A** Open Air Exhibition (Information Center)  
↓ Go to Village

We are offering these products for a limited time only!

\* Seasonal Products

- 1 Cultivating (Only Jan - Feb)
- 2 Harvesting (Only Apr - May)
- 3 Drying (Only Jun - Aug)
- 4 Threshing (Only Jun - Aug)

For more information, please contact us!

- ↓
- 5 Pounding
- ↓
- 6 Winnowing
- ↓
- 7 Roasting
- ↓
- 8 Grinding
- ↓
- 9 Cooking
- ↓
- 10 Milking
- ↓
- 11 Traditional game



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Chesvingo - Karanga Village

## Contact Us

Chesvingo is the centre for the preservation of Karanga culture for both present and future generation. It provides tangible and intangible heritage base for the Karanga culture and at the same time is a means to provide additional income for the local community hence eliminate poverty through employment and empowerment of local people. A well-developed community of Chesvingo can only be identified with access to clean waters health services and education. This can only be achieved through partnerships with stakeholders.

## Introduction to Community Based Tourism (CBT) Project

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Welcome to Chesvingo - Karanga Village!



Come play and have fun as you participate in our traditional games like Nhodo, Pada and Tsoro. These games do not only excite you but trigger your psychomotor activities.

## Tip3 Refresh and relax your mind with our traditional games

Get to taste our delicious traditional staple food (Sadza) prepared in a clay pot (Shambakodzi) served with our local relish.

## Tip2 Enjoy rich organic foods prepared in our traditional way

Enjoy direct interaction with the local communities, and experience, unique at Chesvingo. Get to learn Karanga vocabulary as you participate in our agricultural activities and way of life.

## Tip1 Interact directly with our local communities



## Our Karanga Homestead

Our Karanga homesteads are constructed in a circular manner with individual units interrelated to each other. Hosi and Gota are adjacent to granary and fowl runs for protection against thieves and animals. Our cockcrow is an important indicator of time hence the construction of our fowl runs near our bedrooms.

The Dare is usually located at the village head's homestead. Within the community a traditional healer is available for treatment of diseases and spiritual wellness.

# Daily life Trail Map

## 3 Drying (Jun-Aug)

We dry our crops especially Rapoko (Rukweza) on a flat rock surface (Ruware).

## 2 Harvesting (Apr-May)

We harvest our crops communally (Humwe).

## A Open Air Exhibition (Information Center)

## B Milking

Milking is done in the morning before 9:00am by hand and not machine. Both men and women can milk the cows.

## C Traditional Games

These are performed by both children and parents during their spare time. These include Nhodo, Pada, Tsoro e.t.c.

## 1 Planting & Cultivating (Oct-Feb)

We cultivate our field using ox drawn ploughs or hoes.

## 6 Wincwing

We separate lighter chaff from grains using winnowing basket after threshing and pounding.

## 8 Grinding

We grind grains using milestone (Guyo) to produce mealie meal.

## 4 Threshing (Jul-Aug)

We separate grains from the chaff using fail made from Musasa Tree (Brachystegia Spiciformis).

## 5 Pounding

We use mortar (Duri) and pounding stick (Mutswi) to decorticate our grains.

## 7 Roasting

Using a clay pan, we roast Rapoko so that it will be easier to grind, improve taste and produce pleasant aroma.

## 9 Cooking

To make Sadza, we boil water in a clay pot. We then mix with mealie meal using a cooking stick (Mugoti) until it is thick.

