

THE EGGS OF THE LIGHTNING BIRD



THE GLOBAL TRAVEL AND TOURISM PARTNERSHIP
Culinary Tourism Competition 2013

THE !NABAS OF THE NORTHERN CAPE

Discover The Eggs Of The Lightning Bird

with eagle-eye San youngsters

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Thank you for creating opportunities that have and are busy changing many young lives all over the world. The amazing opportunities do not only bring hope and determination but also inspire the youth to strive to achieve, accomplish and attain greater things than what they ever could have imagined.



2. THE CASE WRITERS

Meet the case writers:

TEAM SOUTH AFRICA

The case writers at the National Tourism Careers Expo Award Ceremony in East London, South Africa on the 19th September 2013.



*Left: Mrs Jorina Hattingh (teacher) & Stephanie Potgieter
Back: Pieter Hattingh*

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3. PROFILE

INTRODUCTION

The following case study was conducted in Askham situated in the Northern Cape province of South Africa.

South Africa is one of the most diverse and enchanting countries in the world. Exotic combinations of landscapes, people, history and culture offer the traveler a unique and inspiring experience. South Africa is a heady mix of third and first world cultures - beautiful natural scenery, a great infrastructure and a stable post-apartheid environment create a great destination just waiting to happen.

The Kalahari, derived from the Tswana Kgala, which means 'great thirst' or 'waterless place' is a vast area of red sand dunes, the southern part of which dominates the Northern Cape. The Kalahari is both deceptive and alluring. Deceptive because beneath the surface of apparent desert lies an incredible wealth of iron, manganese and other precious ores, which explains the mining towns, and alluring for visitors because of the many game farms and nature reserves to which the Kalahari is home.

Despite the wilderness, the Kalahari is not true desert in the sense of being unable to support life. Parts of the Kalahari receive as much as 250 millimeters of rainfall, albeit erratically, throughout the year, and grasses and acacias easily support large species of antelope, hyenas, lions, meerkats, giraffe, warthogs and jackals.

Tourism is regarded as a modern-day engine of growth as it is one of the largest global industries. In 2012, G20 heads of state recognized tourism as a driver of growth and development as well as a sector that has the potential to spur global economic recovery. South Africa has thus embarked to use tourism as a key sector to increase job opportunities and economic well being.



4. CASE STUDY

4.1 WHAT IS CULINARY TOURISM?

Everyone knows the way to a man's heart is through his stomach. Also with tourism. Culinary tourism tantalizes the tourist's taste buds and attracts a tourist to a specific area of province for the exclusive food that is available. It also acts as a Hot and Fresh industry that offers businesses the opportunity to create a unique competitive advantage over any other because of its exclusivity. Culinary Tourism is the hottest niche to emerge within the travel industry in years. Culinary Tourism is about how to best develop and market a new kind of visitor attraction - unique and memorable food and drink experiences. It will create and develop a constantly growing market for tourists using food.

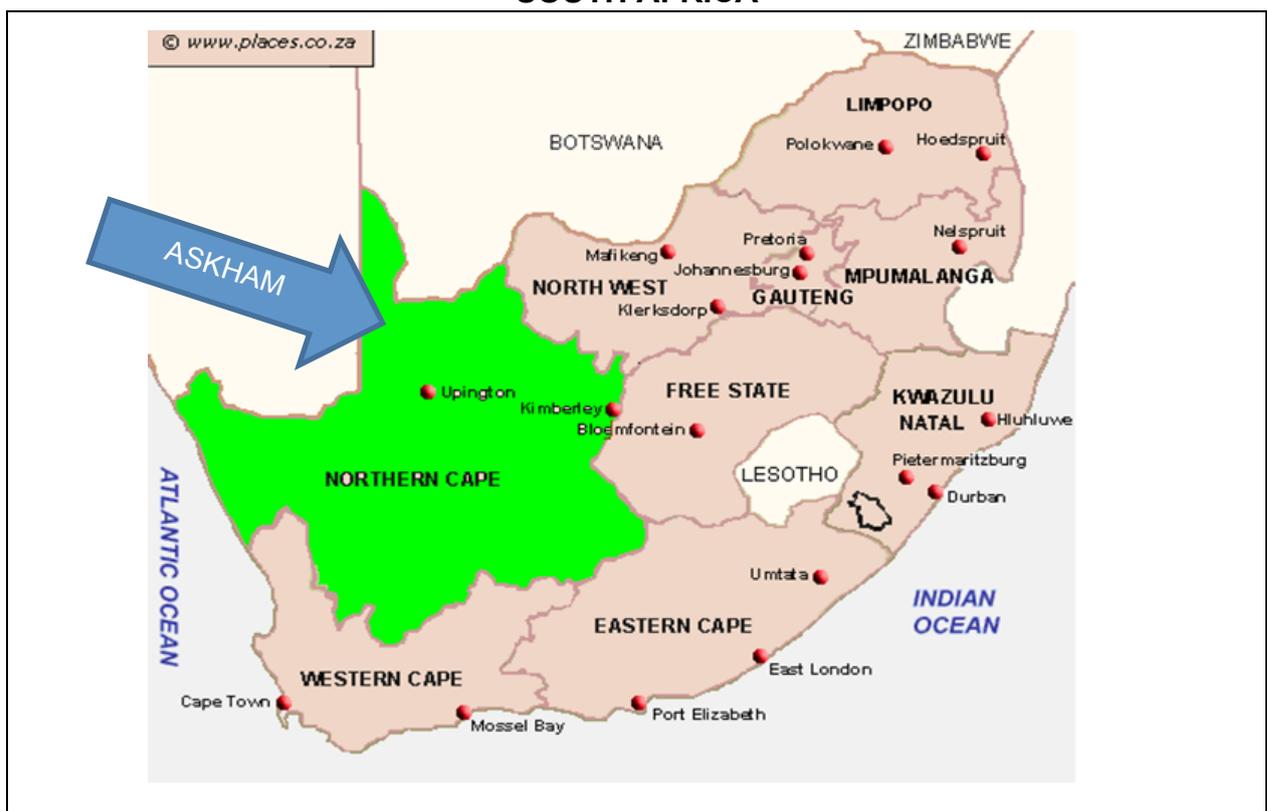
Once enticed and exposed tourists will cherish this amazing experience and will want to relive it. In other words; food is the alpha and omega of culinary tourism.

4.2 ASKHAM

WHERE IS ASKHAM?

Our culinary product originates from Askham, a small village near Uptington in the Northern Cape province of South Africa.

SOUTH AFRICA



THE HISTORY OF ASKHAM

Askham originally developed around the school which has a boarding house, as well as the Dutch Reformed Church of Askham which serves the entire Kalahari. This town acquired its name from a Scottish land surveyor named Rodger Jackson. He gave Askham its name when he surveyed farms in the Kuruman River in 1919. There are various explanations given for Jackson's choice of name. Some say that Jackson named Askham after a town on the Irish coast. Others say that Jackson took the name from a farmer's words: "Ask him", or from the message he sent to request ingredients for his breakfast: "Ask ham!". The mystery behind the reasoning still remains.

Situated just a few kilometers from Askham is the police station at Witdraai. It was built in 1931 and was a breeding station for camels that were used for police patrols in the Kalahari. At one stage Witdraai boasted over 400 camels and supplied camels for police stations at Rietfontein, Obobogorag, Kuruman, Van Zylsrus, Deben and Olifantshoek. Askham offers various exciting activities as well as fantastic amenities and little coffee shops. There are various guesthouses in and around the town which offer comfortable accommodation. The people of the Kalahari are renowned for their hospitality and love spoiling guests with traditional cuisine such as roosterkoek, juicy Kalahari lamb dishes, melktert and, in season, the sought after !naba or Kalahari-truffle.

Each little town in the Green Kalahari has its own unique characteristics and beauty and Askham is definitely one of them. Although it is small, Askham is not without character. It boasts genuine tranquility and an ideal destination for the traveler.

4.3 THE SAN PEOPLE

SAN HISTORY

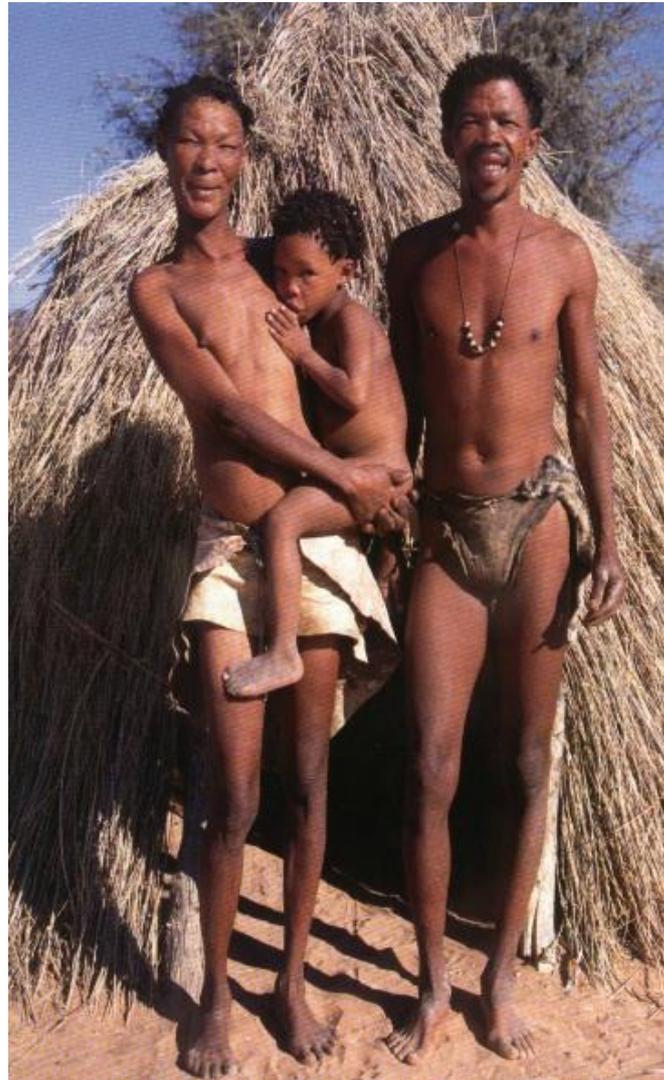
The San are the oldest inhabitants of Southern Africa, where they have lived for at least 20 000 years. The term San is commonly used to refer to a diverse group of hunter-gatherers living in Southern Africa who share historical and linguistic connections. The San were also referred to as Bushmen, but this term has since been abandoned as it is considered derogatory.

There are many different San groups - they have no collective name for themselves, and the terms 'Bushman', 'San', 'Basarwa' (in Botswana) are used. The term, 'bushman', came from the Dutch term, 'bossiesman', which meant 'bandit' or 'outlaw'. Not related to the BaNtu tribes, the San are descendants of Early Stone Age ancestors. Clans and loosely connected family groups followed seasonal game migrations between mountain range and coastline. They made their homes in caves, under rocky overhangs or in temporary shelters.

These migratory people do not domesticate animals or cultivate crops, even though their knowledge of both flora and fauna is vast. The San categorized thousands of plants and their uses, from nutritional to medicinal, mystical to recreational and lethal.

San men have a formidable reputation as trackers and hunters. San trackers will

follow the 'spoor' (tracks) of an animal across virtually any kind of surface or terrain. Their skills even enable them to distinguish between the “spoor” of a wounded animal and that of the rest of the herd.



A typical San family

4.4 LEDGEND OF THE EGGS OF THE LIGHTNING BIRD

The eggs of the lightning bird do not appear when they are called or wanted, but when destiny triumphs.

Once upon a time in the scorching desolate Plato's of the South-African Kalahari desert lived a widow and her only daughter. The mother loved her daughter dearly and did not want her to get married and leave her behind.
As she grew older she became an extraordinary beautiful young woman. Her name

was renowned throughout the tribes in the Kalahari as her charm and appearance melted away the hearts of many a Sand man.

Thus, on seeing the lovesick Sand men lurking endlessly around their hut, the widow made an agreement with her daughter and said; “Sakunaka, you have become a beautiful young woman and I am afraid you will be asked to marry soon. Will you please promise me just one thing?”

And Sakunaka said; “Mother, for you I will promise anything.”

“Promise me that you will never marry a man who eats of my food before he meets you.”

And Sakunaka responded; “I promise.”

It came to pass that every time someone would come in search of Sakunaka, the widow would invite them into her hut and offer them something to eat. Each time the person would eat of the widow’s food. The widow would then go to her daughter’s hut and tell her that someone came in search of her hand in marriage. Sakunaka would then ask her mother just one question, “Mother, did he eat of your food?” and each time the mother would reply; “Yes” And each time Sakunaka would then ask her mother to send them away.

One day destiny thundered the future into a different direction. As a sand from a distant tribe was making his way to ask for Sakunaka’s hand when he was faced with a potent storm. Lightning from all directions struck the sweltered plains beside him and he cringed white with fear. The only sound he could hear besides the storm was the unfamiliar flapping of gigantic wings. Flap, strike, flap strike echoed in his ears as he slumbered off. When he awoke the next morning he was hungry and had no strength.

Beside him, where the lightning had struck, he saw a crack in the desert plane. He dug around the crack and discovered an oval shaped figure. He was convinced it was the eggs of the lightning bird. When he ate it, his strength was renewed and he was so nourished that he could complete his long journey to Sakunaka’s hut. When he met Sakunaka’s mother he did not crave of her food but could give her the remaining eggs. The widow was astounded by the gift and that he did not wish to eat after such a long journey. Thus, she gave her daughter’s hand in marriage to him



Lightining in the Kalahari

4.5 THE !NABAS

LEARN MORE ABOUT OUR CULINARY PRODUCT

!Nabas, *Teresa pfeilli*, are distantly related to French black truffles, but they are not as aromatic. However, it is not the glorious mouthful of flavored chocolate known by the same name. The only thing it has in common with the chocolate is probably the colour. !Nabas resemble smallish potatoes or mushrooms with a meaty texture. They are pungent, with an earthy taste similar to those of the European truffle. The !nabas will be covered with earth and, if in prime condition, should be dark brown and firm. Not only are !nabas tasty but are also high in protein. The most renowned property of !nabas is that they cannot be sown or planted. They spring up spontaneously when the fungal spores encounter the roots of the symbiotic tree species so it's their rarity which makes them so prized. Once ripe, the truffles desiccate and pulverize into millions of invisible spores which are distributed by the wind and are mixed with the Kalahari sand, totally invisible to the human eye. During years of severe drought, these spores remain preserved and lie dormant until ideal conditions give rise to this desert delight. Kalahari truffles are only found in large amounts once every four years and appear around April or May after good rains.

Mixed with the smell of clean, damp dunes, they make a powerful “aphrodisiac” indeed. The entire search is almost like a treasure hunt - climbing dunes, scanning the earth for the tiny crack in the sand. Strangely enough, the cracks only occur on the southern side of the Bushman grass. Bushman guide (or San as they are called nowadays), Piet Steenbok, 72 year old said: “Cleaning !nabas is like having a love affair with a virgin - you don't treat them roughly, but finely and tenderly, or they will disintegrate in your hands.” !Naba's are nestled between the desert sands and guarded by knee-high grass, this highly-prized fungus is treated and weighed like gold.



The tiny crack in the sand, the only give-away



The delicacy exposed– the delectable !Naba.

4.6 SLOW FOOD

WHAT IS SLOW FOOD?

Slow food refers to food that works to defend biodiversity in food supply and spread taste education. Slow food emphasizes the enjoyment of natural food and drinks combined with an effort to save traditional culinary methods. Slow food also aims to save vegetables, fruits and other food products that are disappearing due to the prevalence of convenient food and industrial agri-business.

Slow food's vision

To envision a world in which all people can access and enjoy food that is good for them, good for those who grow it and good for the planet.

Slow food's mission

To be an international grassroots membership organization promoting good, clean and fair food for all.

Good, Clean and Fair

Slow Food's approach to agriculture, food production and gastronomy is based on a concept of food quality defined by three interconnected principles:

GOOD a fresh and flavoursome seasonal diet that satisfies the senses and is part of our local culture

CLEAN food production and consumption that does not harm the environment, animal welfare or our health

FAIR accessible prices for consumers and fair conditions and pay for small-scale producers.

Slow Food's main aims:

1. Protect the environment
2. Defend food biodiversity
3. Promotes sustainable agriculture
4. Support small-scale food producers and value their traditional knowledge.



The logo of Slow Food

4.7 THE OVERVIEW OF THE TOUR

THE TOUR PACKAGE :

A !NABA TREASURE HUNT IN THE KALAHARI WITH SAN TRACKERS

What the San treasure hunt will consist of:

The treasure hunt will begin on the back of a camel accompanied by a San boy who will guide you on your search for the !Naba's.

Tourists help harvest the !Nabas.

Once the !Naba's have been found they will be harvested and taken back to the camp site of the San people.

Tourists will now have the opportunity to help slaughter a springbuck and prepare the !Naba's using traditional methods. The meal they prepare will contain; a stir-fry consisting out of lucerne, springbuck strips and sliced !Nabas. The stir-fry will be mixed with a creamy sauce made from goats milk and served in a hollowed out tamma. After the delectable meal has been devoured, tourists and San people will dance and enjoy! Naba beer served in an ostrich egg while doing traditional dances around a wild fire.

On their way home they will receive a souvenir package containing a packet of !Naba soup (Powered !Naba which easily can be mixed with boiling water) and a piece of springbuck biltong all wrapped up in a springbuck hide.



Tourists on the back of a camel searching for the Kalahari !Nabas



Tourists help to harvest the !Nabas



The delicate find.



Bag made from Springbuck hide containing souvenir package



San people performing a trance dance around the fire.

4.7 BENEFITS TO THE COMMUNITY

How does this Culinary tourism product benefit the community?

The advantage of this culinary tourism :

The most significant is the economic benefits that the San people in the quaint little village of Askham (which is situated in the far Northern Cape) will receive. The tour will provide an on-going opportunity as a source of income not only to their generation, but for the generations to come. This tour will sustain

them when rain is scarce and the scorching sun too vicious. The tour will promote the development of the understanding concerning the San people and the !Nabas. It will teach the local community when the !nabas should be harvested as not to deplete the natural resources, but use them to the fullest. In other words, sustainable tourism.

5. GLOSSARY & RECIPES

Kalahari	A vast desert area of red sand dunes in the north-western parts of South Africa
Tswana Kgala	'great thirst' or 'waterless place'
Culinary Tourism	Tourism that focuses on unique and memorable food and drink experiences.
Askham	Town in the Northern Cape near Upington. Name may have originated from the question; "Ask him".
San	A diverse group of hunter-gatherers living in Southern Africa who share historical and linguistic connections
Migration	A group of people migrating together (especially in some given time period)
!Nabas	Type of Fungus; also known as a Kalahari truffle.
Slow food	International drive to promote good, clean and fair food for all.
Biltong	Spicy, sun-dried meat
Springbuck	A medium sized wild antelope species mainly found in Southern Africa

RECIPIES

Below are two delicious !Nabba recipes that you can try at home.

!Nabba Potato Casserole

Ingredients

- Parsnips, Potatoes and Spinach Casserole
- 4 large starchy potatoes, peeled and cut into chunks
- 4 medium parsnips, peeled and chopped into chunks
- Salt
- 1 small peeled onion
- 1 box frozen chopped organic spinach, defrosted and squeezed dry
- 2 tablespoons butter
- About 1/2 cup milk
- 1/2 cup heavy cream
- Freshly ground black pepper
- Freshly grated nutmeg
- 2 eggs, beaten
- 1 cup grated Gruyere or Parmesan
- Paprika
- Roasted !Nabbas
- 2 1/2 pounds mixed !Nabbas - when you bring them home, wipe them, stem them and slice them, portobellos should be gilled and sliced, buttons may be halved,

shiitakes, oysters or other wild !Nabbas may be coarsely chopped

- 8 to 10 cloves garlic, crushed
- Several sprigs fresh thyme
- 1/2 cup extra-virgin olive oil
- 1 lemon

Method

Put the potatoes and parsnips in large pot and cover with water. Bring the water to a boil, over medium heat. Salt the water and cook the vegetable until tender, 12 to 15 minutes. Drain and return them to the hot pot. Grate in 3 to 4 tablespoons of onion, then add the spinach, butter, half of the milk and all of the cream. Season with salt, pepper and a little freshly grated nutmeg, to taste. Mash the mixture together and taste to adjust seasonings. Add the extra splash of milk if the potatoes are too tight. Cool to room temperature, then stir in the eggs and transfer the mixture to a casserole. Cover with cheese and sprinkle with paprika. Cool and chill for a make-ahead meal.

Preheat the oven to 400 degrees F.

Put the casserole on a baking sheet and put it in the lower third of the oven. Bake until hot and golden, about 35 to 40 minutes.

In a medium baking dish toss the Nabba's with the garlic, thyme and olive oil. Roast until dark and tender, about 30 minutes. Stir in the lemon juice and season with salt and pepper, to taste.

Serve the Nabba's alongside the casserole.

Garlic !Nabba

Ingredients:

- 1 pound whole portobello Nabba's
- 1/3 cup butter, melted
- 3 cloves garlic, minced
- 1 tablespoon fresh chives, roughly chopped
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt

Preparation:

Preheat Grill. Remove stems and wash Nabba's. Pat dry. Combine butter, garlic, salt, and pepper in a small mixing bowls. Brush mixture over mushroom caps. Place on grill and cook over medium heat for 8 minutes, turning once. Remove from heat and top with chopped chives.

6. TEACHER'S GUIDE

What skills will the case study develop?

- source and extract relevant information through the internet, libraries, media, publicity organisations and the community.
- improve both verbal and non-verbal skills.
- instil an interest of culinary tourism in the learners.
- improve organising skills (the tour).
- map reading skills.
- evaluation and problem solving skills.

6.1 HOW TO USE THE TEACHER'S GUIDE

Activities have been designed in accordance with the South-African Schools curriculum. The activities attached are suitable for Grade-11 learners in the Tourism Learning Program.

In order for it to be effective in the classroom it is necessary to take the following factors in consideration;

*diversity in the classroom.

*special needs learners.

*organising classroom space

*other resources.

6.2 Task 1 - Multiple Choice questions

Aim:

To test learners' knowledge and understanding of concepts. *(Can also be used before case study has been read to stimulate curiosity)*

1. **The Kalahari is...**

- A) Forest
- B) Rolling grass plains
- C) Vast area of red sand dunes.
- D) Wetland

2. **Askham is...**

- A) A kind of plant
- B) A small village
- C) A type of bird
- D) A camel

3. **Culinary tourism is...**

- A) Tourism where both parties celebrate together.
- B) Food tourism.
- C) Tourism that focuses on culture.
- D) Tourism that explores the diverse assortment of cultural cutlery.

4. **The !Naba is a type of...**
 A) egg
 B) bird
 C) tree
 D) fungus
6. **What is slow food?**
 A) Food that takes long to digest.
 B) Turtles
 C) Food that takes a long period of time to grow.
 D) Clean, fair and sustainable food.
7. **How Long have the San people lived in Southern Africa?**
 A) Since the beginning of existence
 B) 20 000 years.
 C) 10 000 years.
 D) 5000 years.
8. **What is the only “give away” of the existence of !Nabas?**
 A) A few knee-high bushveld grasses
 B) Springbuck tracks
 C) A crack
 D) Lightning
 E) San people’ way of living
9. **San people’ way of living**
 A) Live in one place
 B) Plant crops
 C) Are a migratory people
 D) Live alone.
 E) Live in swamps
10. **Bushmen is a derogative term for “San” because...**
 A) The bushes in the Kalahari are very short
 B) Dutch term, 'bossiesman', which meant 'bandit' or 'outlaw'
 C) The San did not only consist out of men.
 D) Because it refers to a diverse group of hunter-gatherers.
 E) They live in the sand.

6.3 Task 2- **Match column A with column B**

Match the word/term in Column A with the description in Column B.

Column A	Column B
1. Kalahari	A) Town in the Northern Cape near Upington.
2. Tswana Kgala	B) A vast area of red sand dunes.
3. Askham	C) Person traveling to and staying in places outside his/her usual environment for not more than one consecutive year for

	leisure, business and other purposes.
4. San	D) Tourism that focuses on unique and memorable food and drink experiences.
5. Biltong	E) A mining town in the Northern Cape
6. Terra Madre	F) International grassroots membership organisation promoting good, clean and fair food for all.
7. Migration	G) Type of fungus; also known as a Kalahari truffle.
8. Tourist	H) 'great thirst' or 'waterless place'
9. !Nabas	I) A group of people migrating together (especially in some given time period)
10. Slow food	J) A network of food communities, each committed to producing quality food in a responsible, sustainable way.
	K) A form of dried meat similar to "jerky"

6.4 Task 3- Case study

Read the following passage carefully and answer the questions.

Truffle Shuffle – the best kept secret of the Kalahari

“Look out, Maddie, don’t move your feet! Just stand still, don’t move!” shouts the elderly Bushman guide as I fumble in the loose red sand, feverishly looking for the humble fungus that resembles nothing so much as a lump of desiccated donkey dung.

The old man’s eyes light up at the prospect of finding ***!nabas***, the exclamation mark somehow conveying the passion and excitement this fungus inspires. To Piet Steenbok, 72, nothing else that grows on Earth tastes so good. “It comes from the soil and it is full of good things,” he says. “If anyone tells me there are ***!nabas*** on a farm, I shall drop everything and go right there and get it.”

The quest for the Kalahari truffle leads you ambling between camel thorn trees and hunting along the roadside amid Bushman grass, which carries a surprising scent of a wine cellar. The only apparent presence of the treasure is betrayed by a small crack, a few centimeters below the surface of the red Kalahari sand.

Truffles are not sown or planted. They spring up spontaneously when the fungal spores encounter the roots of the symbiotic tree species so it’s their rarity which makes them so prized. Once ripe, the truffles desiccate and pulverize into millions of invisible spores which are distributed by the wind and are mixed with the Kalahari sand, totally invisible to the human eye. During years of severe drought, these spores remain preserved and lie dormant until ideal conditions give rise to this desert delight. Kalahari truffles only occur in large amounts once every four years and appear around April or May after good rains. Heavy rains has robed the Kalahari in luxuriant green instead of the usual red dust this year, and spawned prodigious amounts of truffles, a bumper season, unlike any that people can remember.

Kalahari truffles, ***Terfezia pfeilii***, are distantly related to French black truffles, but

they are not as aromatic. However, it is not that glorious mouthful of flavoured chocolate known by the same name. The only thing it has in common with the chocolate is probably the colour. **!nabas** resemble smallish potatoes or mushrooms with a meaty texture. They are pungent, with an earthy taste similar to those of the European truffle. The **!nabas** will be covered with earth and, if in prime condition, should be dark brown and firm. Not only are **!nabas** good food sent by the gods. Mixed with the smell of clean, damp dunes, they make a powerful “aphrodisiac” indeed.

The real fun and excitement comes with the hunt. My experience started at a quaint little village, Askham in the far Northern Cape. My Bushman guide (or San as they are called now days) , Piet Steenbok walks with a light, feathery tread, the thickness of the red sand is familiar to the soles of a nomad. He goes on about the scoundrels of the desert, the bat-eared jackal, the masters of the **!nabas** hunt. He explains that they sniff out the **!nabas** long before humans can get there, and leave nothing but upturned sand and clever little tracks. He tells me that he prefers to carry a stout stick when **!nabas** hunting , because it is not uncommon to encounter jackal or the odd hissing adder when thrusting their hands into the dense grasses.

The entire expedition is almost like a treasure hunt - climbing dunes, scanning the earth for the tiny crack in the sand. Strangely enough, the cracks only occur on the southern side of the Bushman grass. The excitement mounts as he points towards the spot where many **!nabas** were found before. Then, the disappointment. Ah, no, the scoundrels beat us to it. Tiny jackal tracks divulge the presence of the looters. On to the next spot...

This time we are more fortunate. Jan bends down and, as if excavating precious archaeological artefacts, he sacredly lifts out the brown gold from the soil, an expression of triumph on his face. “I found it for you, Maddie!” he exclaimed. I examined the mushroom-like fungus and the original thought came to mind ... “resembles nothing so much as a lump of desiccated donkey dung.” I dare not speak my mind; they say the proof is in the eating. The sun is slowly setting and the rest of the afternoon’s hunt yields little more than a kilogram of precious **!Nabas**. It was time to return to Jan’s dwelling.

As much as the physical hunt, nosing out Kalahari **!nabas** means unearthing South African truffle lore: advice, stories and recipes.

I am told that Bushmen are very inventive about their Kalahari truffles. They bake them, boil them, puree them, slice them raw with salt or serve cooked slices on “pap”. Some barbecue them or grate them over meat. Some fry them in lashings of butter and eat them on “roosterkoek”, a type of coal bread baked over an open fire. Others whisper their own secret: cook them, but let them sit a night and eat them the next day, the flavour is richer and enhanced.

Jan’s wife likes to slice her **!Nabas** into thick disks or chunky cubes, with none of the delicate shaving expected in an expensive French restaurant. Enthusing about their qualities, she takes a more robust approach. She sticks her nose over the pot on her stove and the fumes of the mingled **!Nabas**, wine, fresh herbs from the veld and a dash of fresh cream almost flatten you. That is if the home-brew wine does not flatten you first! With the wine, come the stories... the later the evening, the bigger the **!nabas**, the more daring the hunt, the more dangerous the night. “To find **!Nabas**, is like going in for the kill. Cleaning **!Nabas** is like having a love affair with a virgin -

you don't treat them roughly, but finely and tenderly, or they will disintegrate in your hands. "It's almost midnight when the trance dancing starts. The rhythmic shuffling of the feet goes on well into the early hours of the morning, the air impregnated with the smell of a wood fire and the aroma of Kalahari truffles.

Questions

1. Where are the !Naba's found?(1)
- 2.1 Are !naba's planted or sown? Yes\No (1)
- 2.2 How do !Naba's germinate? (2)
3. What makes !naba's so precious? (1)
4. Once ripe, what happens to the truffles? (3)
5. When do large numbers of !Naba's appear? (3)
6. Give a description of a !Naba. (2)
7. Which animal may find the !Naba before humans? (1)
- 7.1 How does the animal find it?(1)
8. On what side of Bushman grass do the cracks appear? (1)
9. Name 4 methods in which bush-men can prepare the !Nabas. (4)
10. In the article, to what is cleaning a !naba compared? (1)
- 11.1 Will the San people be positively influence by selling the !naba's? Yes\No (1)
- 11.2 Motivate your answer. (3)

6.5 Creating a collage

Aim: to give learners the opportunity to achieve good marks while being credited on creativity and effort. It is a practical task.

Using pictures from old magazines, brochures, internet, newspapers etc. create your own collage depicting all aspects of the culture of the San people.

No labels are required.

The collage will be assessed by using the following rubric:

	7 Outstanding 80%-100%	5-6 Meritorious- Substantial 60%-70%	4 Adequate 50%-59%	2-3 Moderate- Elementary 30%-49%	1 Not achieved 0%-29%
Overall Impression	Very good	Pleasing	Satisfactory	Weak	Incomplete
Relevance To subject	Outstanding truly relevant	Covers the subject well	Adresses the subject	No clear relevance	Vague, no real relevance
Imagination And Originality	Highly original	Imaginative carefully done	Some interest	Ordinary	Dull, boring
Attention to detail	Excellent detail	Good detail, pleasing	Some care evident	Still unacceptable	Slapdash, careless.

6.6 Class debate

Aim: to develop public speaking skills and to establish self-confidence.

Debate topic; What are the advantages and disadvantages of culinary tourism for the community from an economic, environmental and social perspective?

Proposition team (three speakers) – motivates the advantages.

Opposition team (three speakers) –motivates the disadvantages.

One learner will be the Chairperson, the other one will assist as a time keeper (3 minutes per speaker), while the other one will motivate the given subject.

Members of the class are to assist the teams with valuable points they can use for their argument.

Class breaks up into two groups- brainstorming ideas for the separate groups.

When the teams have stated their arguments the class is allowed to ask questions.

Once all questions have been answers teams leave the classroom while the chairperson, educator and decide which team deserves to win by using the following rubric.

Rubric for assessment of the class debate:

Evaluation	Proposition	Opposition
Evidence of preparation (facts, figures, quotes)		
Speakers ability to hold the attention of the audience (voice fluency).		
Teams ability to answer questions raised by class members.		
Presented a more convincing argument.		

THE END