

# ANGAMA MARA

## *Adventures for Children*



### **BAKER-FOR-A-DAY**

Head into the Angama Mara kitchen where the baker responsible for creating all the delicious desserts, pastries and breads will be awaiting your arrival. After a quick exploration of the kitchen, it's time to choose a recipe – perhaps some Maasai honey biscuits, carrot and zucchini muffins, or maybe bread rolls that you can enjoy for lunch or dinner that same day? Put on your special Angama apron and get stuck into the serious business of measuring, pouring and mixing, before setting the large industrial oven and waiting as delicious smells of baking waft through the kitchen. Afterwards, taste test the final product before presenting your creation to your family along with a copy of the recipe and your Angama Mara apron to take home.



### WALK-WITH-A-WARRIOR

Spend a morning or afternoon with a Maasai warrior exploring the escarpment while learning about Maasai culture. As you wander in and around the camp, out to the airfield and down to the stream, discover interesting plants, trees and herbs that the Maasai have been using for hundreds of years for all sorts of purposes, from age-old remedies to natural toothbrushes. It is fascinating what you can learn from animal droppings – so gather some specimens to bring back to show your family, and while you're at it, how about a giraffe poop spitting competition?

### WARRIOR-FOR-A-DAY (can be combined with the above)

In Maasailand, the warriors have developed special skills that enable them to survive while living among wild animals. See if you can master these under the guidance of an expert teacher to show you the basics. Perhaps start with some archery practice and try to hit the target with a handmade bow and arrow. Next, it's time to toss a rungu – a traditional Maasai wooden club, before graduating on to spear throwing. Finally, it's time for the most iconic skill of all – grow springs in your legs and see if you can jump as high as a Maasai warrior!

### I-SHOT-THE-MARA

With beautiful scenes everywhere you look, there are few places as perfect to learn the basics of photography as in the Mara. Visit the Angama Photographic Studio and depending on your age learn how to use a mobile phone, a compact (point and shoot) or a manual camera to capture wonderful images with the help of one of our photographic specialists. If using a mobile phone, learn the basics of iPhone photography and how to use a few simple apps for editing. For those using a compact camera, it's all about mastering composition, focus and light – and for those ready for something more advanced, learn about ISO, shutter speed, exposure and aperture on a manual camera. After a little practice, see your pictures on a big-screen iMac and get some tips on where you can improve.

*\* Please note, camera available to rent for safari at the discretion of the Angama Photographic Studio*

*\* Guest to provide iPhone/camera phone if that is preferred*

## IT-ALL-STARTS-WITH-ONE-LITTLE-BEAD

Just off of the Safari Shop, you will discover one of the most special spaces in Angama Mara – the Beading Studio. Join the Maasai Mamas at their worktable where they will teach you the delicate art of beading. Accompanied by songs, stories and laughter, choose your favourite colours and start by making a simple bracelet. Depending on your skill and patience level, this could grow into something thicker and bigger – the possibilities are endless. Keep your creations to take home to remember your time with the Maasai Mamas.

## SHOW-ME-HOW-TO-SHAMBA

Shamba is Kiswahili for ‘vegetable garden’ and at Angama Mara, it is so much more than an ordinary vegetable patch. The shamba keepers will be waiting to welcome you and take you through the snakes and ladders-style pathways telling you about all the fresh and healthy fruit, vegetables and herbs that can be sniffed, picked and tasted – see how many you can recognise. If the timing is right, lead the chickens out from their coop to the compost pits, or back again – and perhaps even collect some chicken eggs. Using a set of gardening tools and your own special gardening apron (yours to take home), help the shamba keepers weed, dig, plant and harvest for the kitchen and your own Shamba Salad. There is so much to discover – the greenhouse, the worm farm (worm tea anyone?), the Maasai manyatta and the Maasai traditional garden.

