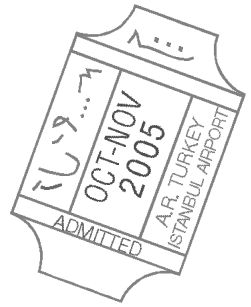




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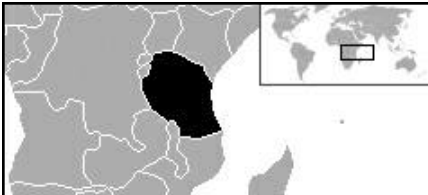
happenings from the blue mountain passport club



EXPLORING: AFRICA

About Africa, Tanzania, and the Maasai

It's a bit of an undertaking to cover the continent of African as our theme "locale" for this issue of the newsletter. Africa is the world's second-largest continent and second most populous after Asia. At about 11,677,240 square miles, including its adjacent islands, it covers 20.3 percent of the total land area on Earth. With over 800 million human inhabitants in 54 countries, it accounts for about one seventh of the world human population.



Tanzania, is a country on the east coast of Africa. It is bordered by Kenya and Uganda on the north, Rwanda, Burundi and the Democratic Republic of the Congo on the west, and Zambia, Malawi and Mozambique on the south. To the east it borders the Indian Ocean.

continued on page two ...

Living with the Maasai: *a journey to Africa* (part four)

This month's story is the fourth in a series by proprietor Clayton Korver about his experience living with the Maasai in Tanzania, which followed a climb to the summit of Mount Kilimanjaro. When we left him (in the summer issue of *Passport News*), Clayton had just arrived at a small village, where he and his guide, Isaac, pitched a tent outside the "corral" and awoke the next morning to clanging cow bells and the preparation of the monthly "auction"...

Stepping out of my tent I saw groups of Maasai men and women converging on a central corral with their cattle and goats. Isaac explained that many of these people walk 15 to 20 miles once a month to the "auction," where they trade and barter with other Maasai and Eastern Indians, who have arrived in their old pickups and Land Rovers. By 9am, this small remote area has become a sea of people, colorfully-dressed and noisy as they buy and sell their wares: livestock, cloth, beads, cooking utensils, brilliant pigments, and fresh-cooked meats for feasting.

continued on page two ...

WINE of the month

Back by popular demand:
select South African
wines, special discounts

- Villiera Shiraz ~ special: \$15/bottle
- Kaapzicht Pinotage ~ special: \$25/bottle
- Off-sale special on six South African wines, regularly \$192 now just \$120 through



November: Villiera Shiraz, Kaapzicht Pinotage, Kaapzicht Estate Red, Villiera Down to Earth White, Louisvale Chardonnay, and Villiera Inspiration. Ask your server for details about these great wines from the Cape wine-growing area at the southern tip of Africa. They make superb gifts, too!

relax the body. enjoy the spirits.

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About Africa

-continued from page one

Tanzania is mountainous in the north-east, where Mount Kilimanjaro, Africa's highest peak, is situated. To the north and west are the Great Lakes of Lake Victoria (Africa's largest lake) and Lake Tanganyika. Central Tanzania comprises a large plateau, with plains and arable land. The eastern shore is hot and humid, with the island of Zanzibar lying just offshore.



The Maasai people live in southern Kenya and northern Tanzania along the Great Rift Valley on semi-arid and arid lands. The Maasai occupy a total land area

of 160,000 square kilometers with a population of about 500,000 people. The Tanzanian Maasai have had less contact with the West and are thus more traditional than the Kenyan Maasai.

The Maasai live in harmony with the daily as well as the seasonal cycles in nature. Their harmony with nature is closely entwined with their reverence for one God, who dwells both on earth and in heaven. In daily prayers, a Maasai may be heard murmuring such words as *Engan tajapaki tooinaipuko inono* – “God, shield me with your wings.”



A Maasai who thinks he has been mistreated by fate or by a more powerful individual will say, *Tapala amoo etii ake Engai* – “Never mind, because God is still present.”

Maps and some photos taken from maasai-infonline.org, maasai.com, and wikipedia.org

Living with the Maasai (continued from page one)

During the auction, where I was fortunate to obtain many pieces of Maasai jewelry and other cultural elements (some of which are displayed in the Passport Club), Isaac was able to get invitations to visit other villages and attend their special ceremonies. Because I had with me various medical supplies for my Kilimanjaro climb, a rumor spread that I was a doctor. So, as I traveled from village to village, I was brought their ailing and injured individuals to “cure,” so I found myself dispensing antibiotics and dressing wounds. In a turn of events, one day I came down with a horrible fever (which I later, in blood tests, discovered was “tick fever”) and the kind Maasai brought me into their dwellings and nursed me through days of utter deliriousness.

A Maasai village is a collection of cattle dung-covered huts called bomas surrounded by a large thorn tree fence (kraal – or corral). Within the kraal/village are millions of flies. They cling to the childrens' faces for fluids. Water is scarce, so the Maasai get much of their fluids from cows milk and blood. Cattle are almost sacred to these people. They are used as a measure of wealth and are a primary source of currency.

The warrior-based, semi-nomadic Maasai culture is ruled by strict laws. They value honesty, and it is said that a Maasai will remain silent rather than speak an untruth. The culture is also very ceremonial. One event I participated in – I suppose because I was able to compete on sheer physical size with these large, tall people – was a wrestling contest. After winning the match against my lively opponent, I was invited to share in the ceremonial blood-letting of a sacrificed cow. While I was able to refuse the freshly-poured blood, I found myself so ravenous that I devoured a handful of sweet raw cows liver. (Don't worry, that's not something you'll every find on our menu!)

to be continued ...

World DÉKOR

Maasailand is divided into 12 separate geographical sections, with each section having its own name, dialect, ceremonies, ways of building homes, and leadership.

Styles and colors of beadwork and dress also differ from section to section. Adornment for beauty starts early among Maasai males and females alike.

Next time you're in the Passport Club, browse through the large coffee table book called Maasai, filled with gorgeous photos and lots of great information about this special people of Africa.



This Maasai necklace, along with other pieces of jewelry and weaponry, is displayed in the Passport Club





A taste of Tanzania

While the cuisine throughout the continent of Africa is as varied as the people, geography, culture, and languages of this vast land, Chef Kirk "K.C." Phillips chose a Tanzanian dish to represent the flavors of Africa, focusing on chicken, curry, and mangoes. During October and November, try his **Tanzanian Chicken and Mango Curry**. This spicy dish is a more modern dish that is typically reserved for special occasions, considering mangoes aren't as prevalent in Tanzania as in the other southern regions of Africa. Chicken, onions, red bell peppers, and mangoes are the base of this spicy red and yellow curry. As in most African meals, this is served with white rice.



Warm your bones

Brace for the season's chill with a **Snap Frost Martini**. You'll feel the heat with this tasty blend of Ciroc Snap Frost premium vodka and muddled fresh purple grapes. Pair it with a seasonal special from our Small Plates menu for a delectably-warm Autumn evening.



Our team: up close and personal



Mel De Jong joined the Passport Club upon our opening in November 2004. A seasoned server, she has four years of restaurant experience with Deer Run, Okoboji Lobster, and Wasabi. Mel is an Orange City native, and enjoys raising exotic pets. (Ask her about her chinchillas!) "I love the atmosphere of Blue Mountain," she says, "and have really enjoyed getting to know many of our members."



Haley Jansen is the newest member of our serving team, joining the club in August. An Orange City native and a freshman at Northwestern College, Haley served as the community's 2005 Tulip Queen. She enjoys babysitting, exercising, and being with friends, and says she has loved working at the Passport Club, commenting that "the ambience is amazing and the people are great!"



Rebecca Donahue has been greeting patrons with a smile since early August. A Milwaukee, WI, native, Rebecca is a recent NW College graduate. Her husband, Vaughn is currently finishing his degree at NWC. Rebecca previously worked at two restaurants in her home town, and reports that "It's wonderful to be part of such an enthusiastic team and such a unique work environment."



Gavin Baker joined our staff this summer, and is the face behind the bar many evenings. A fifth-year senior at NW College, Gavin hails from Tucson, AZ. He is a theatre major, and is currently producing an independent film. Gavin says that he loves working with the staff at the Passport Club, and finds the place and people "inspiring."

Check out what's hot in our wood-fired oven ...



The exhibition kitchen in the Smokehouse Grille (lower level) is centered around a wood-fired brick oven – which emits the inviting smell of smoky apple-wood on most

Thursday, Friday, and Saturday evenings at the Passport Club (call to see what's cooking). A wood-burning pizza/bread oven is an oven made out of clay adobe, refractory fire bricks or refractory concrete. The fire built inside (we use applewood for a distinct flavor) gives off the heat which the heavy oven walls absorb. When the dome chamber inside is heated to flat white-hot, the fire is allowed to die down or kept burning only very gently for longer. The embers can be swept out of the oven or left in the oven. Our oven is heated to about 750° F when making pizzas. Try a wood-fired Bronx Bomber, Hawaiian, or BBQ Chicken pizza – *there's no other pie quite like it!*

CALENDAR of events

10.20 • 6 to 9pm

African Safari

Join us in celebrating the magnificent continent of Africa, where the foods and flavors are as diverse as the geography of this vast land. From the sub-Sahara to the Arab-influenced north to the European-infused west and south – Africa embodies an array of food styles and ingredients. African cuisine differs in different parts of the continent, with each area having its own distinctive cuisine. Enjoy a buffet of traditional foods, African music, and glass pours of our two featured South African wines.

\$11.95 per person, members; \$18.95 per person, non-members (includes cover)

Reservations required. Call 712.737.3153

Note: due to the planned opening of the Blue Mountain Smokehouse Grille in late October or early November, we're keeping the event:



schedule a little light to allow our s... (including Chef K.C.) ample opportunity to provide stellar service, quality meals, and memorable experiences for the new restaurant's patrons. We hope you'll come to the Smokehouse Grille and sample from our casual menu of fresh-smoked meats, barbecue, wood-fired pizzas, and signature entrees, soups and sandwiches. Click www.smokehousegrille.net for updates and information on the opening.

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