



ARUSHA NATIONAL PARK

SLOW FOOD | HERITAGE FOODS

The preservation of Heritage Foods is the continuation of a culture. As a members of this distinctive community and environment, we consistently and thoughtfully tailor our operations for their welfare through personal growth initiatives, embracing culture, and cultivating and sharing indigenous cuisine.

Learn with us how we created HERITAGE FOOD

- source food from local small scale women farmers around Mt. Meru.
- create menus using only foods sourced sustainably, locally and organically.
- limit waste, alternative to soda soft drinks, biodegradable toiletries made locally.

The inspiration for our dishes is brought from heritage foods and local recipes which brings you closer to the Tanzanian taste of life. Food plays an important role in our philosophy and guest experience. Networking around with partners in the food and tourism industries, we hope to give new solutions that address indigenous foods, smart agriculture, process innovation, environmental sustainability, human health, community development and commercial applications.



THE AFRICAN
WONDERGARDENS MOVEMENT'S
PROOF OF CONCEPT
BY



In partnership with Hatari Lodge,
Shu'Mata Camp, Heritage Foods
Africa & Soko Safi.

A new way of thinking about food.



WONDERGARDEN

WALK, GROW, AND TASTE THE AFRICAN WONDERGARDEN...

SINCE THE AFRICAN WONDERGARDEN IS THE WAY IN WHICH WE SERVE THE LIVING EARTH, WE HAVE DIVIDED THE CONCEPT INTO THREE PRIORITIES IN ORDER TO SHARE THE EXPERIENCE WITH OUR GUESTS:

WALK THE GARDEN

HATARI (LODGE & CAMP): SAFARI EXPERIENCES RECONNECTING WITH NATURE & A FOCUS ON EXPLORING LIVING LANDSCAPES

GROW THE GARDEN

HERITAGE FOODS AFRICA: SUPPORTING SMALL-SCALE FARMERS, MULTI-CROPPING & HEALTHY FOOD GROWING CULTURES & THE FOCUS ON UNDERSTANDING REGENERATIVE FARMING & PROCESSING OF FOODS

TASTE THE GARDEN

SOKO SAFI: GOURMET LODGING WITH A VERY STRONG APPROACH TO CULINARY CONSERVATION & A FOCUS ON REFINING PROCESSEDFOODS.



1

Walk



2

Grow



3

Taste



WHAT IS A WONDERGARDEN?

The African 'Wondergarden' is a new holistic business and retreat concept by our company, The African Embassy Ltd (**Hatari Lodge & Shu'mata Camp**), that showcases the company's own processed fine food products. This includes everything from organic flours, both local and traditional, as well as forgotten heritage foods. It also focuses on the support and efforts of small scale farmers to re-mineralize depleted soils, remove pesticides and herbicides, save bees, nurture wildlife, and restore a healthy food-growing culture for a healthier human population.

The concept is an introduction into modeling multiple cropping in the food forest, wetlands, and grass plains and supporting its biodiversity within the kitchens. This keeps the value chain alive by only purchasing produce from small farmers who grow free, fair, and good food - producing a healthy crop. Guests, buyers, and followers taste these foods at their table and learn about the background of each and how they benefit the environment and our health. This is all while reconnecting to living landscapes with a growing awareness of the food we eat.

A current and still existing African Wondergarden has over 100 plant species from 40 families. Of these, 53 species are trees, 29 species are food plants, 21 non-woody plants have economic value, and 8 species are weeds.

Dr. Andreas Hemp, a researcher on Kilimanjaro, counts up to 200 wild species; some are also food plants

