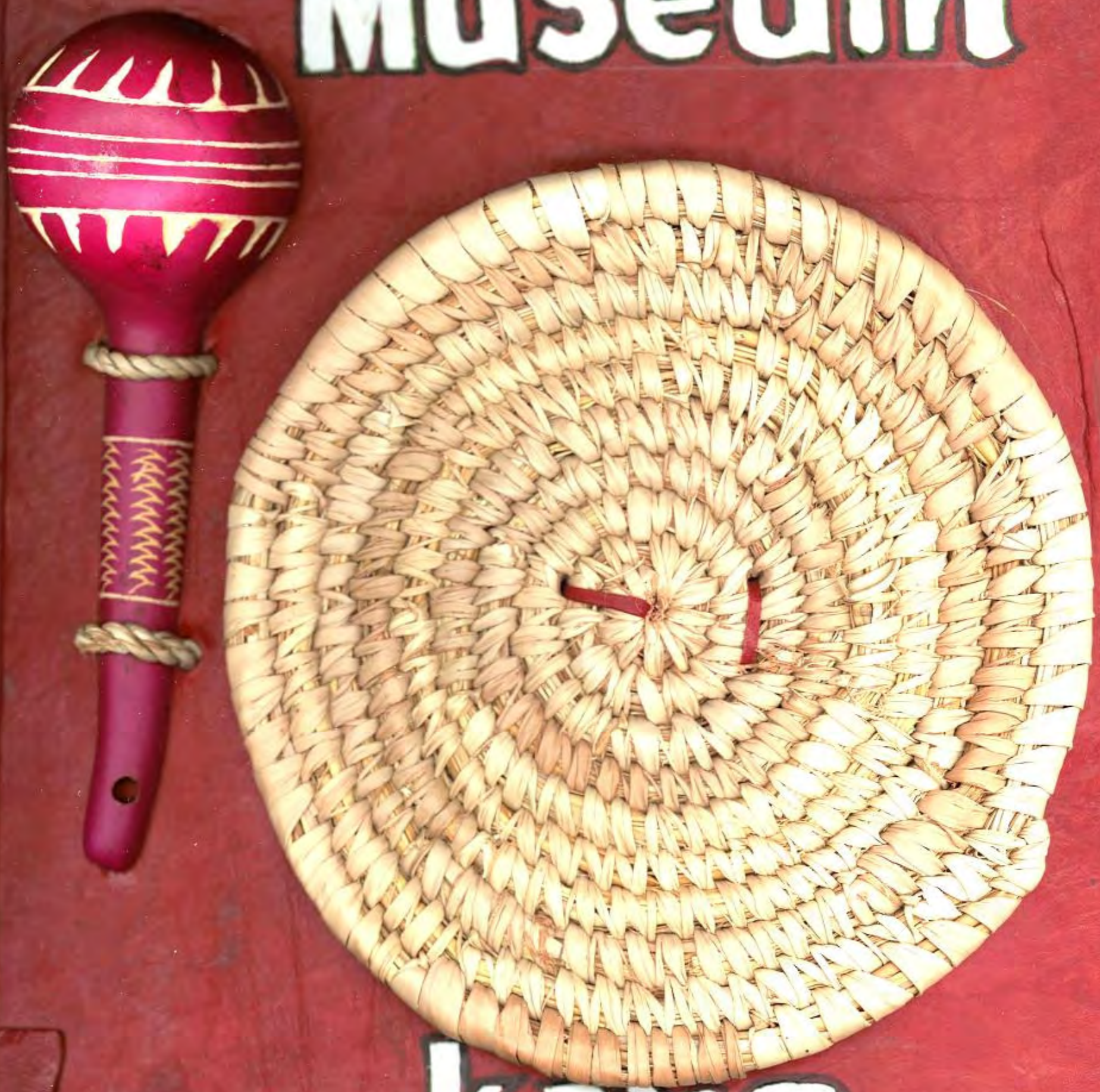
Gidan MaKama Museum



kano

MEMBERS OF THE COMMUNITY THAT ATTENDED a MUSEUMS CONNECT PROJECT SESSION: 15/02/14

National Museum, Gidan Makama, Kano

A Recipe Cookbook

"From the Ground Up
Nutritional Values and Cultural Connections"

Participants harvesting beans at farm session

ACKNOWLEDGEMENTS

On behalf of the Director General, National Commission for Museums and Monuments, Mal. Yusuf Abdullah, I wish to express our profound gratitude for this rare privilege of getting involved in a most beneficial collaboration of museums connect project.

We are extremely grateful for the generously of the America government for funding the project through the Department of State's Bureau of Educational and Cultural Affairs (ECA). The staff of the Alliance of American Museums (AAM) who administered the project provided us with excellent mentorship and untiring drive throughout the duration of the project.

We are also humbled and remain indebted to the staff of our partner institution, the Phipps Conservatory and Botanical Gardens Pittsburg U.S.A. Together with the14 participants they have proved to be very accommodating and caring host during our memorable visit to Pittsburg between 25th May-1st June 2014. In particular, we must mention the initiatives, resourcefulness and drive of the Pittsburg project team led by the Co-coordinator, Melino Jordyn and her enthusiastic co-workers such as Kate, Kerry, Hannah, Adams and Many Other amiable persons we came across at Phipps.

Back home we wish to appreciate the interest shown by members of our immediate community neighboring Gidan Makama Museum such as elders of Wudilawa and Dogarai quarters. We specially thank the Quar'anic students and the youths with disabilities who honor our invitations to participate in our community feast. We shall also recognize the co-operation of Kano state Ministry of Education for allowing the students from public school participate in this worthy project.

(Kunun - Gyada)

Ground nut Pap

1. Rice
2. Groundnut
3. lemon Extract
4. Local spices e.g Ginger
5. Sugar

PROCEDURE

* soak and wash rice
* Remove the skin from the groundnut and add to the rice
* Add the local spices to the wet rice and groundnut
* grind to a smooth paste
* Sieve it using a little water
* put on fire to boil slow
* Stirring occasionally / continously until
* cooked and thick
* Add lemon extract to whiten it
* Add sugar to taste

SERVE HOT!!!

Ginger

SAID AHMAD

PARTICIPANTS HANDS ON THE WHEEL. PREPARING GROUNDNUTS FOR MAKING PAP.

Visiting participants from Nigeria in traditional Fulani attire pose with Kate, Jordyn and Hanna in Pittsburg

DASHISHI

steam Cracked Wheat

ABOUT ME!

I am Abdullahi A. Sadik and I am called {LALA}, I am 18, I was born In the most attractive and beautiful cities of Nigeria {KANO} and I have my primary & secondary schools In Kano and I now wish to move to Cambridge University London for my degree.

MY FAVORITE QOUT.

NO Pain no gain !!!

WISH YOU LUCK

10

DASHISHI

from the ground up

Wheat (Alkama)

PROCEDURE

You need to find the following Ingredients:-

* Wheat (Alkama)
* Salt
* Oil

Get a Crack wheat and steam it until its half done then add Oil, Onion and Seasoning, leave it to Cook for about half an hour Serve with vigitable Soup.

Education Officer {AISHA BALA} Conducting Visitors round the Exhibition on Museums Connect Project.

Nigerian project participants with A.A.M representative Dean Phelus in Pittsburg.

My name is

Amina Tijjani

I am proud to be a NIGERIAN!

I LOVE GIDAN MAKAMA MUSUEM

I LOVE THE PHIPPS GARDEN

I LOVE PITTSBURGH

I am a Nigerian and the clothes I am wearing is my traditional attire and the recipee I made is one of our local drink and it is also a starter and it is called "fura da nono"!!

At the farm

14

Fura da Nono

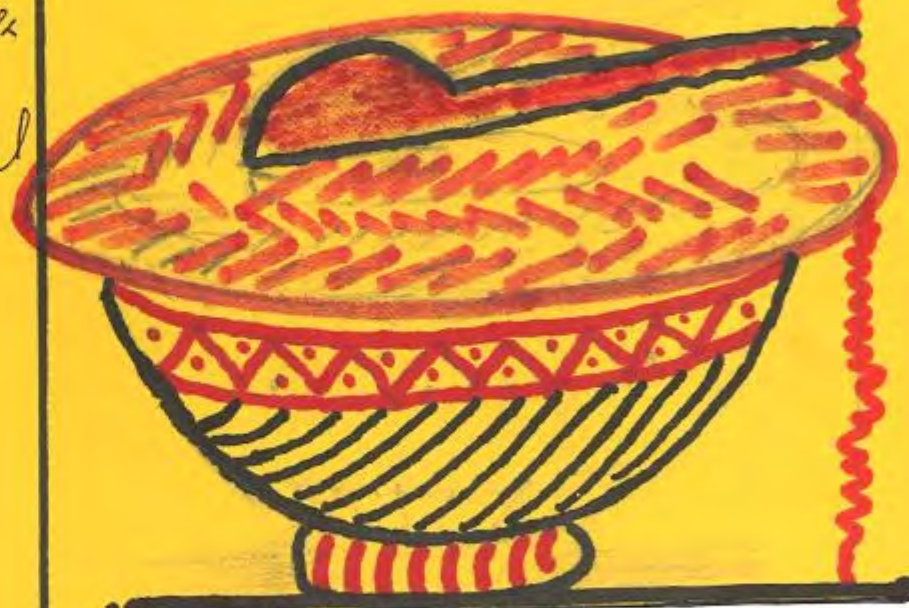
METHOD

1) The millet should be thrasheel
2) It shoulel then be seiveel.
3) After been seiveel it shoulel be grinded together with the other ingreeients i.e ginger, thyme anel drieel peppers.
4) It shoulel be mouldeel into ball sizes
5) The balls shoulel be put into water anel be boileel for 15-20 minules.
6) After that it shoulel be put into motar anel be well pounleel with a pestle.
7) It shoulel be mouldeel again back to the ball size again.
8) The millet balls shoulel be seveel with cow milk, anel sugar after been well stiveel.

INGREDIENTS

1) Millet
2) Cow milk
3) Ginger
4) Thyme
5) Dried Pepper
6) Sugar
7) water

Millet



Dried Pepper

Invited Guests eating Moringa Salad During a Community Feast Session.

Community feast with the physically challenged

Sa'adatu Habeeb

ZOBO Juice Drink

I Sa'adatu Habib Zakiru

I am Sixteen years Old

I ~~attend~~ GiGiLSS Gidan Madaki

I Love Reading the Holy Quran.

6

ZOBO JUICE

INGREDIENT

1. Zobo Leaves
2. Sugar
3. Chilled Water

METHOD

* Wash dried Zobo Leaves Properly in Ordinary water to get rid of Sand and Particles.
* Put the Zobo in a Cooking Pot
* Add moderate amount of water and allow to boil for about 25 minutes.
* Add Sugar
* Put in bottles and chill immediately to avoid fermentation.

Preparing Moringa Salad during a Cooking Session

Children friends of the Museum entertaining guest during the Project Opening Ceremony

Khadeejah Mukhtar

INGREDIENTS

* onions
* veg. oil
* Egg
* Beans
* salt.

PROCEDURES

* 3 cups of beans, soak and wash
* Add onions, ball pepper and grind.
* stir the paste and add 1 cup of water.
* Add salt, vegetable oil and seasonings.
* peel 6 boiled eggs and add to the mixture.
* measure into medium cups to a certain level so that it would have enough space for the beans to expand.
* Get cooking pot, with small amount of water, place the cups containing beans and cover it
* cook for 30 minutes.

Moi Moi

It's use to be covered in polythene package

You can call me Khadejah by name, I was born in Kano my hobies are coding and reading novels, I really love hanging out with friends.

I love Moi

oh Moi you God can't understand

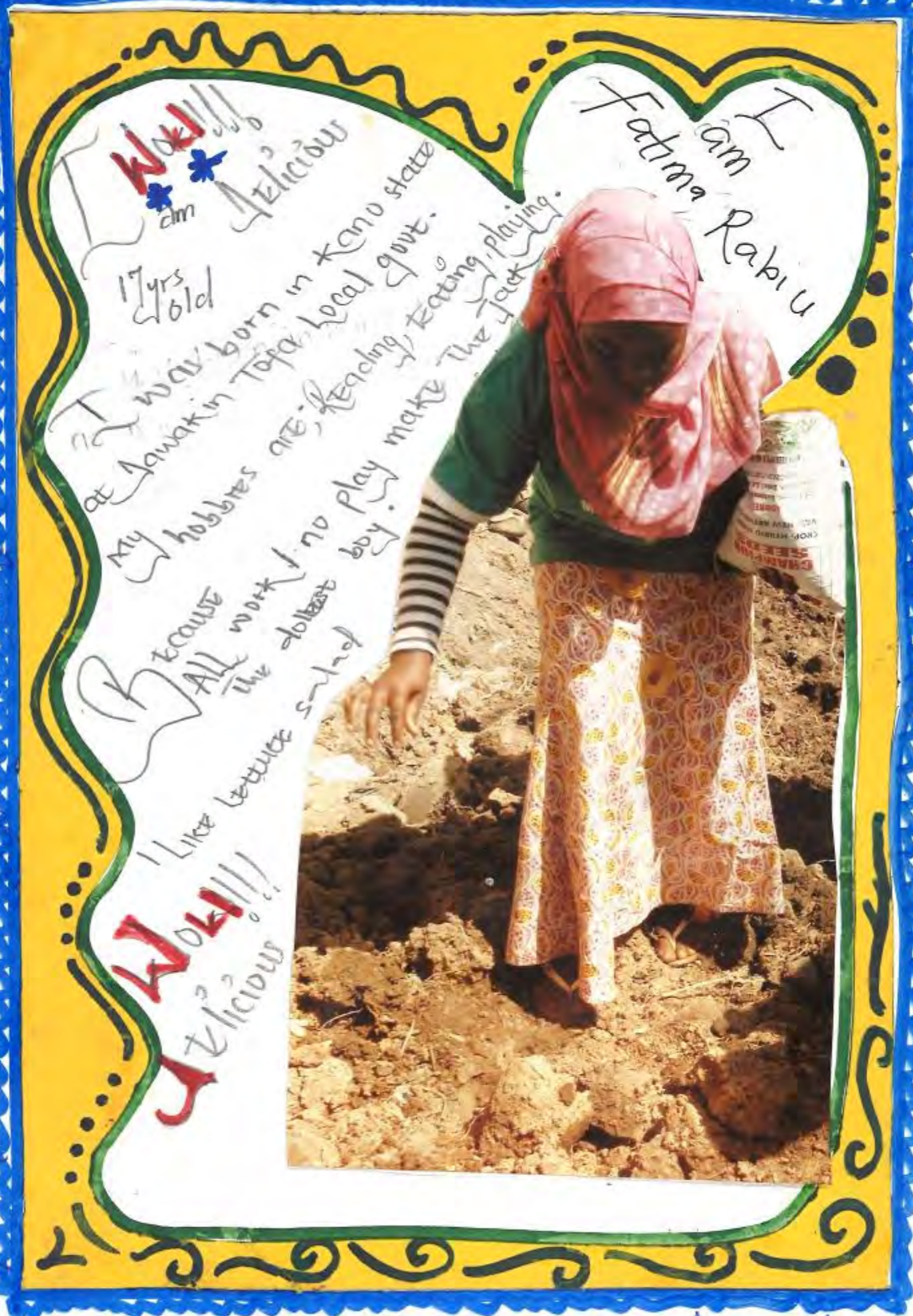
LETTUCE SALAD

INGREDIENTS

* Lettuce
* Cucumber
* Tomattoes
* Green pepper
* Salt
* egg
* Onion
* potattoes
* Groundnut Oil
* Seasonings
* Beans

PROCEDURE

* Get your letuce cucumber, tomattoes, onion, green papper Wash them with clean water and Salt.
* Get your egg, potatto beans, wash them and Cooke them.
* Remove the egg Cover cut it, Peel your potattoes Cover and Cut it, your beans should be keep inside clean bowl
* Wash your lemon with clean water
* Bring your groundnut oil, Seasoning
* Bring your beautiful tray
* Then bring them all, then Start dressing * your clean tray, your letuce tomattoes, onion green papper on your tray mix them and Stir neatly, pour your groundnut oil Seasoning add them all, use your cocumber and eggs to decorate them, put your lemon



Wow! Delicious !!!

Zainab AbdulFattah

I am Zainab

I love green colour

Green is lovely

I LOVE PHIPPS

I LOVE GIDAN MAKAMA

MORINGA SALAD

INGREDIENTS
1. MORINGA
2. SUGAR
3. ONIONS
4. GREEN PEPPER
5. TOMATOES
6. EGGS
7. GROUNDNUT CAKE (KULI - KULI)
8. SALT
9. MAGGI

Moringa leaves

ONIONS

Groundnut cake

kuli / kuli or

Procedures

* Steam the moringa leaves for about 15 minutes using little water, and add sugar.
* Sieve the moringa, and add spices.
* Slice onions, green pepper and tomatoes, and add to the moringa
* Serve and enjoy.

"Shanta" female traditional Musicians entertaining guests during a session.

MUSEUMS CONNECT PROJECT:
FROM THE GROUND UP:
NUTRITIONAL VALUES AND CULTURAL CONNECTIONS.

LIST OF PARTICIPANTS

1. Sa'id Ahmed Idris
2. Bulkisu Ibrahim A.
3. Salma Isyaku
4. Khadija Mohd
5. Saadatu Habibu Sulaiman
6. Hauwa'u Lawal
7. Garzali Adamu
8. Haruna Jibril
9. Huzaifa Sulaiman A.
10. Fatima Garba
11. Abdulrazaq A. Mohd
12. Salama Salihu Mohd
13. Abdullahi A. Sadiq
14. Aisha Sani Miko
15. Zainab Abdulfattah
16. Amina Tijjani Dutse