

Desert Dweller's Tea Time

Description:

cross-cultural tea tasting session to add to an African missions story, plus a workpage

Aim: multicultural education

Audience:

preschool–college, any size class with adequate helpers

Time:

10–15 minutes

Equipment: thermoses to fill with tea, small cups, paper towels, crayons

Scripture to Study:

Genesis 18:1–8

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The contents of this CD may be printed out and copied for classroom use only.

Leader's Instructions:

Pre-class Preparations:

1. Brew strong tea. Combine three parts tea with one part milk. (Make one portion with milk substitute if any students are lactose intolerant.) Add sugar until it tastes too sweet! Stir in $\frac{1}{8}$ - $\frac{1}{4}$ teaspoon liquid smoke flavor for each quart of finished tea. (Try Wright's Natural Hickory Seasoning or other brands. Strengths may vary. Add just enough so you detect a smoky flavor that's not overpowering.)
2. Copy workpages for your students and collect crayons.
3. Serve beef jerky too, for a fuller snack. With no refrigeration or canning, dried meat is a staple of nomadic herders.

Class Time:

1. Divide the children into boys' and girls' groups and have them sit like proper desert-dwelling nomads. Girls sit on the floor (or ground) with legs together, straight out in front of them, toes pointed to the sky. Boys squat on their haunches, feet flat on the floor, arms extended in front with elbows resting on knees. (Those boys who can't keep their balance may sit cross-legged so as not to spill their tea!)
2. Pass out tea to all the boys first, in order from the eldest to the youngest, and then to the girls from eldest to youngest. (If grown men are present, serve them first as a sign of honor.)
3. While everyone drinks, explain to them about their tea:

Many desert-dwelling nomads in East Africa drink tea. Imagine that! Out there herding camels and goats, but stopping for a *spot of tea!* You see, years ago the British people grew huge tea plantations in Kenya and surrounding areas. In fact, even after Kenya became independent in 1963, they continued to grow some of the world's finest tea. While Americans usually drink iced tea, or hot tea with a little sugar or lemon, the British drink theirs with lots of cream and sugar.

So, naturally when the nomadic herders began drinking tea, they put milk in too! Milk and meat were their main traditional diet. And sugar! Who can pass up a new treat like sugar? But do you taste a little smoky flavor in your tea? Does it remind you of sausage? That's because the nomads store their milk in wooden gourds. They have no disinfectants, like bleach, to sterilize the

gourds, and not much water for washing things. But when milk gets old inside a gourd, you need to be able to clean it out, right? What clever idea do you think the nomadic herders came up with? What's another thing that can kill bacteria and sterilize?

That's right! Fire! When the gourd is empty, nomadic people take hot, burning coals from the fire. They put them inside the gourd, close the lid tightly, and shake and shake and shake! The inside of the gourd becomes very hot, all the bacteria die, and the next milk will go into a safe gourd. That's why their milk tastes smoky. Smoky and safe! Would you have ever thought of that? It's amazing how much we can learn about surviving in a harsh environment from different people around the world!

It's also amazing how hospitable East African herders are today. Though they have little, by American standards, still they are generous and giving. Look at Genesis 18:1–8. Nomadic herders in sub-Saharan Africa today welcome guests with as much excitement and hospitality as Abraham did long ago!

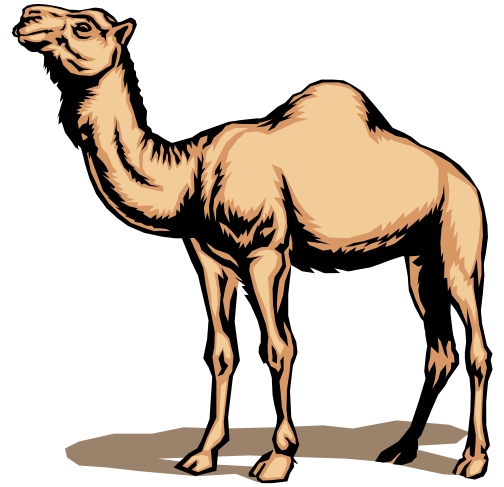
Notes:

Draw a picture of these East African events you learned about.

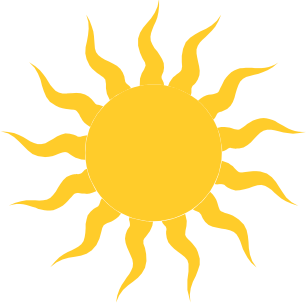
Cleaning the milk gourd:



Walking away with a gourd of camel's milk:



Welcoming tired travelers to stop and rest:



Visitors sitting to drink tea with their hosts:

