

# DUMELA



Newsletter from Botswana Sweden Friendship Association No 3/2017

## Dear BOTSFA members

### FOLLOWING THE CELEBRATIONS OF BOTSWANA 50

in September last year, BOTSFA has continued to be an association where friends meet. The informal-get-togethers that are held at Grappa restaurant in Stockholm attract a sizeable audience. On September 18, Mike Main, a freelance writer who lives in Gaborone and spends much of his time travelling in Botswana, made a very informative presentation entitled »Botswana Bushmen: Quo Vadis?«. This was followed by an over-night boat cruise to Åland in celebration of Botswana50+1 independence anniversary. This time, the audience was treated to a yet another thought-provoking presentation by Professor Johan Brosché of Uppsala University on factors found to contribute to the half a century of peace in Botswana. Sixty BOTSFA members were on the cruise, including Botswana's Ambassador to Sweden Mr. Lameck Nthekela, Mrs. Ikanyeng Nthekela and staff of the Embassy. BOTSFA will continue to work on programs that provide its membership opportunities for information sharing and discussions.

In this Dumela, you will read about a recently published cookbook »Taste of Botswana« by a BOTSFA member, Ednah Rosen, and the story of the biggest diamond, »Lesedi la Rona«, mined in Botswana and recently sold for USD 53 million, visits by BOTSFA's Vice Chairperson to India and by Maru-a-Pula students to Sweden.

*Julia Majaha-Jartby*  
BOTSFA Chairperson



### Welcome to BOTSFA!

#### MEMBERSHIP FEES

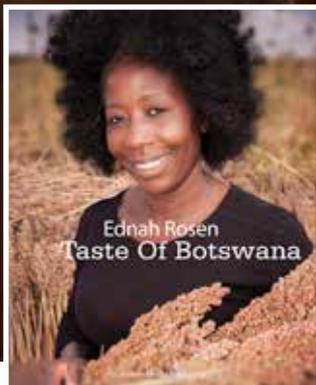
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# Taste of Botswana – Ednah Rosen



INTERVIEW by: Mats Ögren Wanger  
PHOTO: Mikael Rosen

● **You just published and launched your first book at Sanitas in Gaborone. What is the book about?**

– Taste of Botswana is a cook- and culture book. It's an initiative to raise awareness and recognition of our food, culture and lifestyle, both national and international. Taste of Botswana is a highly personal journey through the culinary delights of Botswana cooking. I felt that Setswana cuisine was an untold story. That inspired me to use food as a tool for introducing our culture and lifestyle to a wider audience. That's why I chose to include stories of how Botswana live and eat.

● **I heard you got an award for the book. What is the story behind the award?**

– Yes, I did! I participated in the Women's Expo 2017 and my book was one of the prize winners at the exhibition. I am very happy for the recognition because it encourages me to continue the path on which I have started.

● **How did your passion for cooking start?**

– I have always been fascinated by tastes, from a young age it was always important for me how food looked and

tasted. I once in my very young days tasted a plant that looked delicious and got so sick I was hospitalized. My father was also my inspiration, he was a great chef.

● **You have a background of living in Sweden and Botswana – are there any similarities between the two countries' traditional kitchens and cooking cultures?**

– There are similarities. Since both countries have a farming background, the traditional foods share the same simplicity of cooking style. Swedes have a culture of celebrating with specific foods. For example, Midsummer is celebrated in a special way with the main dish being fresh potatoes and pickled herrings while Christmas is a typical smörgåsbord-type setting with lots of food varieties. In Botswana, occasions such as weddings and funerals have traditions of specific conduct in the way the food is prepared. A common dish for most occasions is seswaa (pounded meat) which can be combined with beef stews, porridge and rice. Botswana, being a cattle country, features meat considerably in its diet. In my language, Setswana, we say »monate o itirelwa«, colloquially meaning »happiness is homemade«.



● **How did the food culture inspire you when you grew up in Mahalapye?**

– Mahalapye was a vibrant town when I grew up.

Because of being the central town for the railroad, it was a meeting place for people with very different backgrounds. My recipes are inspired by the foods I grew up eating. Some classic dishes have remained intact while others are given a 21st century twist, making them more appealing to a global audience.

● **What are your plans for the cookbook and how can BOTSFA members obtain a copy?**

– Following the launch at Sanitas, I am booked with book launches and signing sessions in different parts of Botswana and South Africa. I am hoping for a book launch in Sweden, of course. Meanwhile there are plans for sending some books to Sweden for those who may wish to purchase a copy.

● **Finally, what do you wish for most now?**

– One of my dreams has come true, which was publishing the cookbook. So, for now, I am going to focus on marketing the book so it can reach a global audience.



**LESEDI LA RONA**, the biggest diamond found during the last 100 years, was sold in September 2017 by Canadian Lucara Diamond Corporation at the price of 53 million USD.

The diamond is the third-largest ever found, and the second-largest of gem quality. It was found in the Karowe mine, (formerly called AK6) in Botswana on 16 November 2015. It weighs 1,111 carats (222.2 g) and is the size of a tennis ball. It is estimated to be at least 2,5 billion years old.

The name of the diamond was first given after the mine and the pipe where it was found, Karowe AK6. In January 2016, Lucara Diamond announced a competition open to all Botswana citizens to name the stone. In February, a winner was announced and was rewarded with 25,000 Pula. The winning name, Lesedi La Rona, means »our light« in Setswana. The reason for the name was that »the diamond is a pride, light and hope of Botswana«.

The Karowe mine is located about 500 km north of Gaborone (the capital) in the Letlhakane region. The area hosts three other diamond-producing kimberlite fields with mines named Orapa, Letlhakane and Damtshaa. The first diamond from the Karowe mine was retrieved in 2012.

## Dumelang dear Botsfa members!

Summer is here! The Morula trees are greening and the Jacarandas are all covered in purple flowers. We have had an amazing start of the summer rain season this year. The very first rain of 24 mm arrived the day before Independence on September 29. As His Excellency the President started presenting this years' Awards and Honours at Avani Hotel, the skies opened. Perfect timing, what better way to celebrate this ceremony than the season's first rain! Since then we have had a few more good rains and our total at Sanitas is currently at 97 mm. We are all hoping for a continuation of this great start.

As most of you probably already know, His Excellency President Khama visited Sweden in June for a meeting with Sweden's Statsminister Löfven and members of the Swedish government. This extended to a visit to Berga Örlogsbas and SAAB in Linköping, where he got a presentation on the JAS Gripen fighter jet. Follow-up to that, Minister Vincent Seretse (Trade and Industry) arranged for a Swedish delegation to attend a Global Expo in Gaborone, which will be towards the end of this month. There will be representatives from Swedish companies in conjunction with Business Sweden and the Swedish Embassy in Pretoria. Good to see more Swedish presence in Botswana.

Wishing you all a beautiful and colourful Swedish autumn. Now off to Gaborone Dam for my weekly paddle. Pula!

*Kent Nilsson  
Swedish Honorary Consul*



In September, the Botswana government announced that it is amending the Precious and Semi-Precious Stones Act to compel any producer that comes into possession of an unusual rough or uncut diamond to notify the minister of mines and to provide for the government with the first option to buy. The amendment was motivated by the recovery of Lesedi La Rona. The draft bill says that the price to be paid by government offered for sale by the producer shall be agreed between the parties in accordance with the current market price.

Today, diamonds make up more than 60% of Botswana's exports, and nearly 25% of its gross domestic product.

*Christina Engström Malmius*

## Visit by Maru-a-Pula marimba band



Maru-a-Pula marimba band visited Sweden end-August to beginning of September. The group consisted of 21 students and two teachers. Like in 2015, the group first spent time in Lund where they, among other things, visited a school and had a marimba concert. They spent the last days of the visit in Stockholm where they visited the ABBA and Vasa museums, as well as the Royal Castle (picture). BOTSFA sponsored the group for a boat trip to Fjäderholmarna, which included lunch. BOTSFA Board members Christina Engström Malmius and Mebi Hermansson accompanied the group on the boat trip. The students and their teachers were very happy for BOTSFA's support!



Nelly Kabomo-Hogård (middle) with High Commissioner Lesego E. Motsumi and BIFA officials.

On May 26, BOTSFA's Vice Chairperson Nelly Kabomo-Hogård attended a ceremony launching the Botswana-India Friendship Association (BIFA) in New Delhi. The Vice Chairperson delivered a congratulatory message on the establishment of BIFA and extended BOTSFA's best wishes for mutual cooperation between the two associations. BOTSFA gave BIFA a copy of the 50th independence anniversary commemorative book, Botswana-Sweden 50 Years of Cooperation, 1966–2016.



**The theme for the 2017 BOTSFA Photo Competition is »FOOD«. Visit [www.botsfa.nu](http://www.botsfa.nu) for details.**



Solving a tricky quiz with questions on Botswana and Sweden on the cruise from Åland. The winning team was treated to a nice prize of a box of chocolates.