

# NZiRA

Travel Zimbabwe

Issue 2 | 2020

This issue  
will take  
you to:



and beyond the borders

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# NZiRA

Travel Zimbabwe

Catching  
the Wave

The world has taken on new strategic measures in the tourism and business industries amidst the COVID-19 pandemic and Zimbabwe is no exception. New working conditions have been adopted, from home offices to working from the bush and now is the time to pave a sustainable way forward with practices helpful to the industry.

In our ongoing tourism segment we look at "10 businesses in TouriZIM for Zimbos" by Carl Joshua Ncube giving insights and ideas on how businesses can carry on during this time. We are also excited to give you a brief glance into the long awaited Conservation Games an initiative aiming to drive awareness for wildlife conservation by bringing some of Africa's favourite sporting heroes together in a competitive virtual face off.

Journey with us into Cresta Lodge where Mike Garden gives us an account of his stay. We also venture into the musical sphere with Gemma Griffiths who takes us through her 500-day trip across 10 African countries in pursuit of self-discovery and new insights for her new album.

We look forward to having you as part of our NZiRA story!

Nzira Team

## Status



Restaurants



Domestic  
travel



Domestic  
Flights



International  
Travel

"The tourism and hospitality sector requests for variations of Operating Conditions in respect of Restaurant Operators and to re-open Safari Operators for local hunting only and National Parks were granted"- Cabinet resolution

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InfoNzira



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nziramagazine

**Nzira Cover Photo**  
**Cresta Lodge**



Jumping into Winter Like

### Discussion Topic:

#TravelZimbabwe- What do you potential  
travellers expect from service providers?





# — A Weekend Away at — Cresta Lodge

Article and Images **Mike Garden**

I had the welcome opportunity of staying at the 4 star Cresta Lodge situated in Harare's Msasa suburb just 7km from the city centre. The minute you drive into their large estate you experience that 'wide open space feeling' that always reminds us, residents, why we love living in this beautiful country. This sentiment is heightened, even more, when you walk into the welcoming reception area, with comfortable seating allowing you to have a coffee while you wait for your bags to be taken to your deluxe room by their smiling porters.

The bedrooms are sizeable allowing one lots of room to move around whilst the work desk gives the businessman a comfortable spot to place his laptop computer for downloading emails using Cresta's very fast internet connection.

There is a large conference centre at the back of the buildings where Cresta has 6 different conference rooms of varying sizes.

I took my management team out there a few weeks later for an all-day seminar to discuss our plans for the next year as Bindu Media. The staff was very attentive to our needs ensuring that we could focus on our objectives of the day with very tasty cakes and coffee.

Visitors who do not like working in their rooms can choose to sit down in the quiet environment of the "Cool Beans" patio with tempting Cappuccino and hot snacks available as and when your hunger pangs flare up.

For me, though, I found a comfortable cane chair outside by the pool area where I sipped cold, fresh orange drinks whilst reading a great novel and being surrounded by indigenous trees and immaculate green lawns spreading out far in front of me.

I like my early morning runs so I popped down to Mukuvisi Woodlands that's 2km away for a quick 5km jog before breakfast. Great start to one's day!



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# The Conservation Games

Article and Images  
Zambesia Conservation Alliance



**T**he Zambesia Conservation Alliance (Not-For-Profit) has initiated a movement called #SportForConservation that kick started The Conservation Games. The goal behind this is to drive awareness for wildlife conservation and ultimately provide support to front line conservation efforts. These heroes in the field are struggling due to the Covid-19 effects that is, a loss of tourism revenue.

The Conservation Games are a first of their kind and are bringing some of Africa's favourite sporting heroes together in a competitive virtual "face-off" encounter online, that is already enthusing, inspiring and educating a diverse audience. A series of battles are taking place as players from different teams are going head to head in a war of knowledge, humour and words.

The games are currently in the 3rd week of matches and have gained some traction from viewers to sponsors (both in kind; lodges offering bed-nights, players offering signed memorabilia for auction and retail outlets offering food-parcels and monetary contributions in various currencies). The first monetary donations have been made to VAPU and BHAPU, which will help the anti-poaching scouts on duty; an anti-poaching unit of 15 scouts requires an approximate USD 8,000 per month to carry out their duties.

The games are exciting for sports fans eager to see how their favourite players endure in an environment away from their comfort zones. The games are also appealing to the occasional sports lovers and even non-sports people who simply want to be entertained by a masterfully crafted series of episodes.

Sports trivia and fascinating conservation messages have been woven together to create an intriguing mix of exciting information. The platform is interactive, and audiences are encouraged to participate and have their say. You can subscribe to their YouTube channel "Conservation Games"

*Zambesia Conservation Alliance has partnered with the Zimbabwe based Savannah Conservation Trust, and if you would like to make a donation you can contact them directly for the CABS banking details"*

## Visit

[www.zambesia.com](http://www.zambesia.com)  
[www.theconservationgames.com](http://www.theconservationgames.com)





# We are back to serve you smiles.

We are glad to announce that Cresta Churchill Bulawayo is now open for your convenience. Our staff and guests will strictly adhere to the basic protective measures against COVID-19 recommended by WHO:



Practice social distancing



Avoid touching eyes, nose & mouth



Cough into a tissue & dispose



Wash Hands & Sanitise



Wear Mask Always



Stay At Home If You Are Sick

For reservations: +263 (292) 244243-5 E: [reservations@churchill.cresta.co.zw](mailto:reservations@churchill.cresta.co.zw) | [www.crestahotels.com](http://www.crestahotels.com)

# Cottage Pie Recipe

Images Chef Kundi



## Ingredients

1 1/2 tbsp. olive oil  
2 garlic cloves, minced  
1 onion, finely chopped  
1 carrot, finely chopped\*  
1 rib celery, finely chopped\*  
750 g / 1.5 lb ground beef (mince)  
1/4 cup / 40 g flour (plain)  
1/4 cup / 55g tomato paste  
2 cups / 500 ml beef stock / broth  
1/2 cup / 125 ml red wine (or water)  
1 beef bouillon cube, crumbled  
2 tbsp. Worcestershire sauce  
1 tsp. dried thyme or 3 sprigs fresh thyme  
2 dried bay leaves

## Topping

1.2 kg / 2.5 lb potatoes, peeled and cut into 2.5cm / 1" cubes  
2/3 cup / 165 ml milk  
2 tbsp. / 30g butter  
Nutmeg (optional)  
Olive oil or melted butter, for drizzling

## Instructions

Heat oil in a large skillet over medium high heat. Add onion, garlic and cook for 1 minute. Then add carrots and celery. Cook for 3 minutes or until softened and sweet.

Turn heat up to high. Add beef and cook, breaking it up as you go, until browned. Add flour and mix in. Add tomato paste, broth, red wine, bouillon cube, Worcestershire sauce, thyme and bay leaves.

Bring to simmer, then turn down heat so it is simmering rapidly - I have it on medium high. Cook for 30 minutes, stirring occasionally, until it reduces down to a gravy consistency (Note 1) (see video). Transfer to 6 cup pie dish (1.5 litre / quart). Cover, then refrigerate to cool for 1 - 2 hours or overnight (optional, Note 2)

## Assemble Pie

Preheat oven to 180C/350F.

Cook potatoes in boiling water for 15 minutes or until soft. Drain then return to pot on turned off stove. Shake briefly and allow to steam dry for 30 seconds or so (Note 3).

Add butter and mash until melted, then add milk and salt (+ optional nutmeg). Mash until smooth. Spread onto pie, use a fork to rough up the surface (rougher surface = more golden bits), drizzle with olive oil.

Bake for 25 - 30 minutes or until golden on top and bubbling on the edges. Stick a knife into the middle to ensure it is piping hot. Stand for 5 minutes before serving, garnished with fresh thyme leaves if desired.

## \* Recipe Notes:

**Carrots and celery are used to make a truly great mirepoix / soffritto flavour base for this pie. However, they can be omitted, but add 1 tsp of sugar instead.**

1. Whatever the thickness of the sauce when you pour it into the tin, that's what it will be once baked - no steam escapes while baking to allow it to reduce any further. So keep cooking until it's the consistency you want.

2. Cooling the filling ensures that the potato doesn't sink into the filling and makes it much easier to spread. If you are in a rush - as I often am - pop it in the freezer while you make the potato. That works pretty well.

3. Watery potatoes drops excess liquid while baking into the filling which makes the sauce watery. So don't skip the step of steam drying the potatoes! Also, make sure the mash is hot when spreading onto the pie. Cold mash is hard and so it is harder to dollop / spread onto the pie.

4. Variations: If I'm making this for company or am on a calorie-blow-out mission, I add a big handful of cheese into the potato and also top with more cheese before baking. It doesn't need it, it's a bonus. For the filling, sometimes I add peas, or I reduce the amount of beef and add chopped veggies like zucchini.

5. Make ahead instructions: Assemble pie but don't bake it. Cool mashed potato topping then either refrigerate or freeze. Thaw if frozen (it will take way too long to bake from frozen) then bake as per recipe.



**Chef Kundi is a private chef based in Harare with 10-years of experience in the culinary industry.**  
**Facebook:** chefwedu  
**Instagram:** chefwedu



# 10 Businesses in #TouriZIM for ZIMBOS to consider

Article and Images **Carl Joshua Ncube**

Below are some relatively achievable business ideas you could begin preparing for as a revenue earner in the #TouriZIM sector.



Entertainment



Township Tourism



Farm Tourism



Local Guides

## Translation services

Learn a few languages and be the bridge between visitors and locals or investors when they visit the country.

## Traditional Food

Tourists are looking for authentic experiences in the countries they visit. Foreigners are not travelling to Zimbabwe to eat 1/4 chicken and chips or burgers.

## Traditional Villages

These villages create some form of identity and tourists would be thrilled to learn how ethnic groups live and just be in that environment. Do a thorough research about your traditions and offer this in your own village.

## Festivals and Events

Tourists want to be part of your traditional rituals, Bira's, lobola negotiations, harvest and rain festivals and are even willing to pay if you advertise these events and festivals well in advance with striking content online.

## Township Tourism

A lot of travellers are into inner city escapes and want to be part of a vibrant scene. Coordinating the homes on your street, painting the exteriors of your homes and having a spare room that reflects the colours and vibrancy of the townships including some great home cooked local dishes would be a hit on Airbnb

## Airbnb

Convert a room or create a cottage for Airbnb rentals. Make sure to give it a great African identity even if it is in the low density suburbs. Low end or high end design ideas are all available on Pinterest.

## Bus or Van Conversions

Zimbabweans for some reason all have some broken down buses or vans in their backyards. Look up bus conversions or follow our Alternative Home Sweet Home page to see how you can convert old bus shells into Airbnb ready assets. Website link available.

## Farm Tourism

On your farm right now you are able to get a few tents and run a camping site. Allow tourists to be part of the farm culture waking up in the morning going into the fields and picking the food they want to eat. There is a huge market for tourists who will travel for this kind of thing and a project like this does not require much space. Look up HOMESTEADING videos on YouTube...thank me later!

## Local Guides

The more information you know the more likely people are to call on you as a guide. You do not need a course to do this you just need to know a lot of information about your town, city or country. I don't mean politics, I am talking about interesting information to make a person's stay memorable.

## Entertainment

This comes in many forms. Cooking demonstrations, stand-up comedy. But there are other things like KARAOKE nights, outdoor cinema, game night and poetry nights. Even standing at a street corner and basking away is a form of revenue for the budding artist or entertainer.

*There is obviously so much more you can do for the domestic and international tourist and I will be glad to do some consultancy to help you become a very necessary #TouriZIM player in your own country!!!!*





A Fusion of Travel and Music

In Conversation With

*Gemma Griffiths*

Article **Juliet Mashiri**

Images by **Gemma Griffiths**

**G**emma Griffiths is a name you do not want to forget. The musical sensation shot to fame when her collaboration with Winky D, "MuGarden," broke the country's record for the fastest YouTube views in Zimbabwean history. The song made it to number 1 on the Afrobeats chart on Kiss TV UK shortly after its release. Now the songbird is expanding her horizons and giving us a front-row seat to her authentic sound.

On the heels of her recently released music video 'Ndinewe', NZiRA Travel had the opportunity to speak to Gemma Griffiths about her highly anticipated debut album, the experiences and her 500-day journey across Africa.

**NZiRA: What inspired you to go on this trip?**

**GEMMA:** I did not really know what I would experience, all I knew was that I wanted to travel as much of Africa as I could and meet as many creatives and musicians along the way. I grew up in Zimbabwe and I love my country but, I wanted to discover and get to know the countries I visited. I wanted to learn from these places, their energy, their rhythms, their vibes and from the musicians themselves. I wanted to write an album and Ndinewe, released on May 1st 2020, is the first track of the album, the first one from the journey, and has footage from all 10 countries that I travelled to.

**NZiRA: What were some of your favourite highlights of the trip?**

**GEMMA:** To be honest, a highlight for me was waking up every day and deciding where I wanted to go, it was incredibly freeing. So many places stood out for me and these included the Bwindi impenetrable forest which was like nothing I've ever seen. The Quirimba Archipelago in Mozambique, a chain of tiny islands in the Indian Ocean, Spitzkoppe. Massive desert boulders in Namibia, and the Mazumbai forest in Tanzania.

**NZiRA: Being on the road for 18 months must not have been easy. What were some of the challenges you faced and how did you overcome them?**

**GEMMA:** Haha, definitely not all roses, you're right. It's a lot of work living in a vehicle, packing up and unpacking constantly, lots of heavy lifting and reorganising. The long drives would sometimes be exhausting, but we settled into a good routine most of the time. Adjusting to the new road rules and systems in each country just took a bit more awareness, as did making sure we had all the correct paperwork for every place. All these things just became a part of the journey, and were very much rewarded by the places I got to see!

**NZiRA: I am sure the trip also allowed you to go on a journey of self-discovery. How did you manage to incorporate this into your new music?**

**GEMMA:** I wrote about it :) I wrote about the places, my feelings and my growth. I definitely discovered a lot, and I feel like it shaped a big part of me over the past year and a half. I feel a lot more certain of where I want to go in life.

**NZiRA: With notoriety, comes an invasion of privacy. How have you managed to stay true to yourself, whilst at the same time establishing a genuine relationship with your fans?**

**GEMMA:** That is definitely a challenge you face as you grow in the public eye, especially with music, which is such a personal thing to write and then to release to the world and its opinions. I've been lucky that my fans are incredibly supportive and loving towards me, it's a huge encouragement. I do try to take the time to switch off, away from the internet as often as I can. The trip helped with this especially crossing borders, being out of range, these moments meant that when I was in comms with my fans and the internet, it was always intentional. I had to go out of my way to be reachable.

**NZiRA: Last but not least, what is your hope for this new album and will you be taking any such trips in the future?**

**GEMMA:** I hope I make something that resonates. I have a dream, to make music that connects people- that's been my goal for the longest time. I would love to see people from Zim, and Tanzania both listening to this album. People from Malawi and Uganda dancing to the songs. That would be phenomenal.

**More travelling? I'm not even CLOSE to being finished ;)**

**You can connect with Gemma on the following platforms:**

**Website** - <https://www.gemmazim.com/>

**YouTube** - [https://www.youtube.com/channel/UCD\\_0CGAjgZRFts5u-G2r3IGQ](https://www.youtube.com/channel/UCD_0CGAjgZRFts5u-G2r3IGQ)

**Facebook** - <https://www.facebook.com/gemmagriffithszim/>

**Instagram** - <https://www.instagram.com/gemmamusic/>

**Twitter** - <https://twitter.com/gemmamusic>

**iTunes** - <https://itunes.apple.com/gb/artist/gemma-griffiths/1151836706>



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## Baines B&B ●

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## Bronte Hotel ●

132 Baines Ave. Harare  
(+263) 242 707522/7  
reservations@brontehotel.co.zw

## Bushman Rock Lodges ○

Sellair Rd. Ruwa  
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## Chevron Hotel (Masvingo) ●

(+263) 39 262054

## Cresta Churchill ○

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reservations@churchill.cresta.co.zw

## Cresta Oasis ○

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## Granite Park Lodges ○

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## Great Zimbabwe Hotel ○

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## Greystone Lodge ●

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## Holiday Inn (Harare) ○

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## Highlands House ● ○

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## Holiday Inn (Bulawayo) ○

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## Holiday Inn (Mutare) ○

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## Sunbird Guest House ●

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## The Musketeers Lodge ○

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musketeersbyo@gmail.com

## Travellers Guest House ○

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enquiries@travellerszim.net

## York Lodge ●

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## KEY

● **Quarantine Centre**

○ **Open for Bookings**