



Madagascar

Lemurs leaping through the rainforest, giant baobabs at sunset, rice at every meal and a language that sailed here from Borneo, on the fourth-largest island in the world.

AT A GLANCE

Facts to know

CAPITAL

Antananarivo

POPULATION

About 25.7 million at the 2018 census; about 32.7 million as of 2025 (World Bank estimate)

OFFICIAL LANGUAGE

Malagasy and French, as named in the 2010 constitution (suspended since October 2025)

CURRENCY

Malagasy ariary (MGA)

AREA

About 587,000 km²

GOVERNMENT

Republic. As of September 2026 it is led by a military-led transitional government, in power since October 2025, which has promised a new constitution and elections

HIGHEST MOUNTAIN

Maromokotro, 2,876 m, in the Tsaratanana Massif in the north

LONGEST RIVER

The Mangoky, about 564 km

NEIGHBOURS

No land borders. Mozambique lies about 420 km away across the Mozambique Channel; the Comoros and Mayotte are to the northwest, and Réunion, Mauritius and the Seychelles are out in the Indian Ocean

DRIVES ON THE

Right

CALLING CODE

+261

A 45-minute trip to Madagascar

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Madagascar together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story: 1500: Diogo Dias sights the island; 1896: Madagascar becomes a French colony; 2010: Voters approve the Fourth Republic constitution. |
| 15 to 25 min | At the table: talk about Romazava and Ravitoto sy henakisoa. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "Salama!" (Hello!), "Manao ahoana?" (Hello, how are you?), "Inona no vaovao?" (What's new?). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://worldstroll.com/countries/madagascar/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Madagascar and its cities



- Antananarivo (Analamanga, in the central highlands): The Rova, the royal palace complex on the highest hill, Lake Anosy with its jacaranda trees, Steep stairways and red-brick houses, Markets of Analakely
- Toamasina (Atsinanana, on the east coast): The largest port in Madagascar, Boulevard Joffre and colonial buildings, Soupe chinoise and seafood, Gateway to Île Sainte-Marie
- Antsirabe (Vakinankaratra, in the central highlands): Pousse-pousse rickshaws, Thermal springs, Crater lakes nearby, Workshops making toys from recycled materials and zebu horn
- Fianarantsoa (Haute Matsiatra, in the southern highlands): The old upper town on the hill, Wine from nearby vineyards, Tea plantations of Sahambavy, Gateway to Ranomafana National Park

- Mahajanga (Boeny, on the northwest coast): A huge old baobab tree in the town centre, The seafront promenade at sunset, Indian-influenced food such as khimo, Beaches and the Cirque Rouge canyon nearby
- Toliara (Atsimo-Andrefana, on the southwest coast): The Coton de Tulear dog breed, Coral reef and beaches at Ifaty and Anakao, Spiny forest with baobabs and succulents, The end of the RN7, the great road from the capital
- Antsiranana (Diana, at the northern tip): The great bay with Nosy Lonjo, the 'Sugarloaf' island, The Emerald Sea lagoon, Colonial buildings, Gateway to Montagne d'Ambre and the red tsingy
- Morondava (Menabe, on the west coast): The Avenue of the Baobabs, Sunsets over the Mozambique Channel, Kirindy Forest, home of the fossa, Pirogues and fishing boats on the beach
- Taolagnaro (Anosy, in the far southeast): Ruins of Fort Flacourt, Beaches and surfing at Libanona, Pitcher plants in the nearby hills, Andohahela National Park
- Andoany (Nosy Be island, in the northwest): The market and old colonial buildings, Ylang-ylang plantations for the perfume industry, Boat trips to Nosy Komba and Nosy Tanikely, Beaches and diving
- Moramanga (Alaotra-Mangoro, in the eastern highlands): The Memorial of the 1947 Uprising, The railway junction, Gateway to Andasibe and its indri lemurs, Roadside stalls selling fruit and grilled skewers
- Ranohira (Ihorombe, in the southwest): Isalo National Park, Guides and lodges for hikers, Land of the Bara cattle herders, Sunset views over the Isalo massif

A short history of Madagascar

Madagascar was one of the last large lands on Earth to be settled. Seafarers from Southeast Asia arrived in outrigger canoes, probably in the first millennium AD, and were joined by Bantu-speaking people from East Africa and by Arab and Swahili traders. Many small kingdoms grew up, and in the 1800s the Merina rulers of the highlands united most of the island. France conquered it at the end of the century, and Madagascar became independent again in 1960.

1500 **Diogo Dias sights the island**

On 10 August 1500 the Portuguese captain Diogo Dias, whose ship had been blown off course on the way to India, became the first European known to reach Madagascar. He named it the island of Saint Lawrence. Over the next two centuries English and French settlers tried to build colonies on the coast, with little success.

1810 **Radama I becomes king**

Radama I succeeded his father Andrianampoinimerina, who had reunited the Merina kingdom in the highlands and made Antananarivo its capital. Radama set out to bring the whole island under his rule and brought about two thirds of it under his control, creating the Kingdom of Madagascar.

1817 **Britain recognises Radama as King of Madagascar**

On 23 October 1817 Radama signed a treaty with Britain. In return for giving up the export of slaves, he received horses, uniforms and military help, and the British recognised him as King of Madagascar.

1818 **The first school opens in Toamasina**

Missionaries of the London Missionary Society opened the first European-style school at Toamasina. With Radama's support they soon moved to Antananarivo, and they helped write down the Malagasy language in the Latin alphabet, which is still used today.

1828 **Ranavalona I takes the throne**

Radama's widow, Queen Ranavalona I, ruled for 33 years. She fought to keep Madagascar free of British and French influence, banned Christianity and forced most foreigners to leave, and her reign is remembered as both strong and very harsh.

- 1869** **Christianity becomes the state religion**
Queen Ranavalona II, who had been taught by British missionaries, was baptised and made Protestant Christianity the religion of the state. Churches were built across the highlands, and today most Malagasy people are Christian.
- 1883** **The first Franco-Hova War begins**
France, claiming rights on the northwest coast, bombarded Mahajanga and began a war against the Kingdom of Madagascar. The peace treaty of 1885 gave France the bay of Diego-Suarez in the north, today's Antsiranana, and control over the kingdom's foreign affairs.
- 1895** **French troops take Antananarivo**
In the second war a French army marched from the coast to the capital, losing many men to malaria on the way. In September 1895 it shelled the royal palace, and Queen Ranavalona III had to accept French control.
- 1896** **Madagascar becomes a French colony**
France annexed Madagascar and in August 1896 declared it a colony. Slavery was abolished the same year. A popular rising against the French, the menalamba or 'red shawl' rebellion, spread across the island.
- 1897** **The monarchy is abolished**
On 27 February 1897 the French governor, General Gallieni, sent Queen Ranavalona III into exile, first to Réunion and later to Algeria, and the next day he abolished the monarchy. She was the last sovereign of Madagascar.
- 1942** **The Battle of Madagascar**
In May 1942, during the Second World War, British and Allied forces landed at Diego-Suarez to stop the Vichy French colony from being used by Japanese submarines. After months of fighting the Vichy forces surrendered in November 1942.
- 1947** **The Malagasy Uprising begins**
On the night of 29 March 1947 nationalists attacked French bases and plantations in the east of the island. The French army put down the rising by 1949. Estimates of the Malagasy dead range from about 11,000 to more than 100,000, and 29 March is now a national day of

remembrance.

1958 The Malagasy Republic is proclaimed

On 14 October 1958 Madagascar became the Malagasy Republic, a self-governing state within the French Community. Its first constitution named Malagasy and French as the official languages.

1960 Independence from France

Madagascar became fully independent on 26 June 1960, which is now its national day, and joined the United Nations that September.

1995 Fire destroys the Rova

On the night of 6 November 1995 a fire destroyed or damaged every building in the Rova, the royal palace complex on the highest hill of Antananarivo, shortly before it was due to become a UNESCO World Heritage Site. Only the stone shells of the great palace and the royal chapel survived.

2010 Voters approve the Fourth Republic constitution

After a political crisis that began in 2009, voters approved a new constitution in a referendum on 14 November 2010. It began the Fourth Republic and named Malagasy and French as the official languages, dropping English, which had been added in 2007.

What people eat in Madagascar

In Madagascar a meal means rice. The word for eating a meal, mihinam-bary, literally means 'to eat rice', and most families eat it two or three times a day. The rice (vary) comes with a laoka, an accompaniment of meat, fish, beans or greens in a light sauce, often with a bowl of broth and a spoonful of hot chilli paste (sakay) or pickles on the side. In the highlands the sauces are tomato-based; on the coast, coconut milk is added. Breakfast is often rice porridge or rice cakes with sweet coffee, and the drink at the table is usually ranon'apango, water boiled in the rice pot.

Romazava

The central highlands, now eaten all over Madagascar

The national dish: a clear broth of zebu beef with several kinds of leafy greens, usually with tomato, onion and ginger, eaten with a big plate of rice. Its secret is brèdes mafana (paracress), whose leaves and yellow flowers make the tongue tingle and feel slightly numb.

Ravitoto sy henakisoa

The central highlands

Cassava leaves pounded in a wooden mortar until they are finely crushed, then slowly cooked with garlic and fatty pork until dark green and rich. It is served with rice and is one of the best-loved family dishes in the country.

Pork with white beans (Henakisoa sy tsaramaso)

All of Madagascar, especially the highlands

Pieces of pork simmered with white beans in a tomato, onion and garlic sauce. It is one of the most common laoka in family homes and in simple roadside eateries called hotely, always served with rice and often with a fresh tomato relish.

Fish in coconut sauce (Poisson au coco)

The coasts, especially the northwest around Mahajanga and the east

Pieces of fresh fish gently cooked in coconut milk with onion, tomato, garlic and sometimes a little ginger or curry powder, then served with rice. On the coasts, coconut takes the place of the tomato sauces of the highlands.

Mi sao

Towns across Madagascar, from the Chinese community

Stir-fried egg noodles with vegetables and pieces of chicken, beef or pork, often topped with a boiled egg. It is a favourite in city snack bars and cheap restaurants.

Soupe chinoise

Towns across Madagascar, especially Toamasina and Antananarivo

A big bowl of clear broth with noodles, pieces of meat or seafood, greens and often dumplings, seasoned with spring onion and a little chilli. It is eaten at any time of day, even at breakfast.

Zebu skewers (Masikita)

Street stalls all over Madagascar

Small pieces of zebu beef on thin sticks, grilled over charcoal with a little salt and sometimes garlic. The smoke from the braziers fills the streets in the evening, and the skewers are eaten on their own or with bread or rice.

Lasary

All of Madagascar; the word is said to come from the north

In the highlands, lasary is a crunchy salad of green beans, cabbage, carrot and onion in a vinegar dressing, served with rice or stuffed into a baguette. On the coast the same word is used for spicy fruit pickles.

Achards

The coasts, from the Indian community

Sharp and spicy pickles of green mango, lemon or carrot with chilli, mustard seed and turmeric, eaten a spoonful at a time with rice, grilled fish or meat.

Mofo gasy

All of Madagascar; the coconut version, mokary, on the coasts

Small round rice cakes made from a lightly sweet batter of rice flour and sugar, cooked in greased moulds over charcoal. They are crisp outside and soft inside, and people buy them warm from street stalls in the early morning with a cup of coffee.

Banana fritters (Mofo akondro)

All of Madagascar

Slices of ripe banana dipped in a light batter and deep-fried until golden. They are sold hot from street stalls and eaten as a snack or dessert.

Koba (Koba ravina)

The central highlands

A dense sweet of ground peanuts and brown sugar wrapped in a sweet rice-flour dough, rolled into a long bundle inside banana leaves and boiled for many hours until the sugar caramelises. It is sold in thick slices at markets and by the roadside.

Kaka pizon

Street stalls all over Madagascar

Thin, crunchy strings of fried dough, a little like tiny twisted crisps, sold by the bag in markets and eaten with drinks or as a snack.

Ranon'apango

All of Madagascar

The everyday drink at a Malagasy meal. When rice is cooked, a crust sticks to the bottom of the pot; hot water is poured over it and left to steep, giving a pale brown drink with a toasted taste. Because the water has boiled, it is safer to drink than water from the tap.

GOOD MANNERS

At the table

- Rice is served in a large heap with the laoka and broth beside it. Spoon a little of the laoka and broth onto your rice rather than mixing everything at once.
- Wait until the eldest person at the table has started eating before you begin. In towns people usually eat with a spoon; in the countryside meals are often eaten with the right hand.
- Food taboos called fady differ from place to place and family to family: some people do not eat pork, others avoid certain animals. Ask before bringing food as a gift, and never press someone to eat something they refuse.
- When opening a bottle of rum, many Malagasy pour the first drops into the northeast corner of the room for the ancestors. If your hosts do this, wait before drinking.
- Say 'Mazotoa homana' ('enjoy your meal') before eating and 'Misaotra' ('thank you') afterwards.

Romazava

The national dish: a clear broth of zebu beef with several kinds of leafy greens, usually with tomato, onion and ginger, eaten with a big plate of rice. Its secret is brèdes mafana (paracress), whose leaves and yellow flowers make the tongue tingle and feel slightly numb.

Ingredients

- 600 g stewing beef, cut into cubes
- 2 tablespoons vegetable oil
- 1 onion, chopped
- 3 cloves garlic, crushed
- A thumb of fresh ginger, grated
- 3 tomatoes, chopped
- About 1.2 litres water
- About 500 g mixed greens: watercress, spinach and pak choi (in Madagascar, brèdes mafana, anamamy and anatsonga)
- Salt, and cooked white rice to serve

Method

1. Heat the oil in a large pot and brown the beef on all sides with a little salt.
2. Add the onion, garlic and ginger and cook for 3 minutes, then add the tomatoes and cook until they soften.
3. Pour in the water, cover and simmer gently for about an hour, until the beef is tender.
4. Wash and roughly chop the greens. Add the tougher ones first and the watercress last, and simmer for 5 to 10 minutes until just soft.
5. Taste for salt and serve in bowls next to plenty of rice, spooning the broth over the rice as you eat.

Pork with white beans

Pieces of pork simmered with white beans in a tomato, onion and garlic sauce. It is one of the most common laoka in family homes and in simple roadside eateries called hotely, always served with rice and often with a fresh tomato relish.

Ingredients

- 500 g pork shoulder or belly, cut into cubes
- 2 x 400 g tins white beans (cannellini or haricot), drained
- 1 onion, chopped
- 3 cloves garlic, crushed
- 3 tomatoes, chopped, or 1 tin chopped tomatoes
- 1 tablespoon oil
- About 400 ml water
- Salt and pepper, and cooked rice to serve

Method

1. Brown the pork in the oil in a heavy pot over a medium heat until golden. Pour off some of the fat if there is a lot.
2. Add the onion and garlic and cook for 3 minutes, then add the tomatoes and cook until they break down into a sauce.
3. Add the water, cover and simmer for about 45 minutes, until the pork is tender.
4. Stir in the beans and simmer uncovered for 10 to 15 minutes, until the sauce is thick.
5. Season with salt and pepper and serve with rice.

Fish in coconut sauce

Pieces of fresh fish gently cooked in coconut milk with onion, tomato, garlic and sometimes a little ginger or curry powder, then served with rice. On the coasts, coconut takes the place of the tomato sauces of the highlands.

Ingredients

- 600 g firm white fish fillets, cut into large pieces
- 1 onion, finely chopped
- 2 cloves garlic, crushed
- 2 tomatoes, chopped
- 1 teaspoon grated ginger or mild curry powder (optional)
- 400 ml coconut milk
- 1 tablespoon oil
- Salt, lime juice, and cooked rice to serve

Method

1. Season the fish with salt and a squeeze of lime and set aside.
2. Cook the onion in the oil until soft, then add the garlic, ginger or curry powder and tomatoes and cook for 5 minutes.
3. Pour in the coconut milk and bring it to a gentle simmer; do not let it boil hard.
4. Lay the fish in the sauce and cook for 8 to 10 minutes, until it flakes easily.
5. Taste for salt and serve at once with rice.

Lasary

In the highlands, lasary is a crunchy salad of green beans, cabbage, carrot and onion in a vinegar dressing, served with rice or stuffed into a baguette. On the coast the same word is used for spicy fruit pickles.

Ingredients

- 200 g green beans, cut into short pieces
- 2 carrots, cut into thin sticks
- A quarter of a white cabbage, finely shredded
- 1 small onion, thinly sliced
- 3 tablespoons white vinegar
- 3 tablespoons oil
- Salt and pepper; a little chilli if you like

Method

1. Boil the green beans and carrots in salted water for 3 to 4 minutes so they stay crunchy, then cool them in cold water and drain well.
2. Mix them in a bowl with the cabbage and onion.
3. Whisk the vinegar, oil, salt, pepper and chilli together and pour over the vegetables.
4. Stir well and leave for at least 15 minutes before serving with rice, grilled meat or in a baguette.

Banana fritters

Slices of ripe banana dipped in a light batter and deep-fried until golden. They are sold hot from street stalls and eaten as a snack or dessert.

Ingredients

- 4 ripe bananas
- 120 g plain flour
- 2 tablespoons sugar
- 1 egg
- About 150 ml milk or water
- A pinch of salt
- Oil for frying

Method

1. Whisk the flour, sugar, salt, egg and milk into a smooth, thick batter.
2. Peel the bananas and cut them in half lengthwise, then into pieces.
3. Heat about 2 cm of oil in a deep pan until a drop of batter sizzles at once.
4. Dip the banana pieces in the batter and fry a few at a time for 2 to 3 minutes, turning once, until golden. Take care with the hot oil.
5. Drain on paper and serve warm, sprinkled with a little sugar.

Useful phrases

Salama!

sah-LAHM · Hello!

Manao ahoana?

mah-NOW OWN · Hello, how are you?

Inona no vaovao?

EE-noo noo vow-VOW · What's new?

Tsara be.

TSAR BAY · Very well (literally 'very good').

Misaotra betsaka.

mee-SOW-tch BET-sak · Thank you very much.

Azafady.

ah-zah-FAHD · Please; excuse me.

Veloma!

veh-LOOM · Goodbye!

Tonga soa!

TOONG-uh SOO · Welcome!

Inona ny anaranao?

EE-noo nee ah-nah-RAH-now · What is your name?

Ohatrinona?

oo-ah-TCHEEN-oon · How much is it?

Lafo loatra!

LAH-foo LWAH-tch · Too expensive!

Tsy azoko.

tsee AH-zook · I don't understand.

Tsy mahay teny malagasy aho.

tsee mah-HIGH TEN mah-lah-GAHSS AH-oo · I don't speak Malagasy.

Aiza ny toalety?

EYE-zuh nee twah-LET · Where is the toilet?

Mazotoa homana!

mah-zoo-TOO OO-mahn · Enjoy your meal!

Matsiro be!

mah-TSEER BAY · It's delicious!

Afaka maka sary eto ve aho?

AH-fahk MAH-kuh SAHR ET-oo vay OW · May I take a photo here?

Tsy misy.

tsee MEESH · There isn't any; I have nothing.

Things you might not know

1. Madagascar is the fourth-largest island in the world, after Greenland, New Guinea and Borneo.
2. The island split from Africa around 180 million years ago and from India about 90 million years ago. Cut off for so long, its wildlife evolved alone, and more than 90 percent of it is found nowhere else.
3. Lemurs are native only to Madagascar. In its July 2020 Red List update, the IUCN found that 103 of the 107 surviving lemur species were threatened with extinction, and 33 were Critically Endangered.
4. The aye-aye, a lemur with a long, thin middle finger, is the world's largest nocturnal primate. It taps on tree trunks, listens for hollows where grubs live, gnaws a hole and fishes them out with that finger.
5. Nearly half of all the chameleon species in the world live in Madagascar, from giants over 60 cm long to some of the smallest reptiles on Earth.
6. As of 2020, eight species of baobab tree were recognised, and six of them grow only in Madagascar.
7. In 2023 Madagascar was the world's biggest producer of vanilla, growing 42 percent of the world's raw vanilla. The vanilla orchid itself came from Mexico and was brought to the island by the French in the 1800s.
8. The ariary is one of only two currencies in the world that are not divided into tenths or hundredths: one ariary is five iraimbilanja. The other is the ouguiya of Mauritania. In practice the iraimbilanja is now too small to be used.
9. The closest relative of the Malagasy language is Ma'anyan, spoken along the Barito River in southern Borneo, about 7,300 km away across the Indian Ocean.
10. Antananarivo means 'City of the Thousand'. The story goes that King Andrianjaka took the hill around 1610 or 1625 and left a garrison of a thousand soldiers to guard it.
11. Madagascar was home to the elephant birds, huge flightless birds that are now extinct. One of them, *Aepyornis maximus*, may have been the largest bird that ever lived.

12. In the highlands some families hold a famadihana, the 'turning of the bones', every five to seven years. They take their ancestors' remains from the family tomb, wrap them in fresh cloth and dance with them to music before returning them.
13. The word tsingy, used for the sharp limestone forests of the west and north, means 'where one cannot walk barefoot'.

TALK ABOUT IT

Questions for the group

- Have you ever been to Madagascar, or has someone in your family? What do you remember?
- Have you ever tasted Romazava or Ravitoto sy henakisoa? What is a dish you remember from a trip?
- Independence from France (1960). Do you remember hearing about it? Where were you then?
- Fire destroys the Rova (1995). Do you remember hearing about it? Where were you then?
- Have you seen Avenue of the Baobabs, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Madagascar, which would it be and why?

QUIZ

How well do you know Madagascar?

Circle the right answer. The answers are on the last page.

1. Which country recognised Radama I as King of Madagascar in a treaty of 1817?

- A) France
- B) Britain
- C) Portugal
- D) Spain

2. The closest relative of the Malagasy language is spoken on which island?

- A) Zanzibar
- B) Sicily
- C) Borneo
- D) Sri Lanka

3. Which country made Madagascar its colony in 1896?

- A) The Netherlands
- B) Portugal
- C) Britain
- D) France

4. What does the name Ranomafana mean?

- A) Hot water
- B) Mother of the forest
- C) Long coast
- D) Place of much salt

5. Mi sao and soupe chinoise became popular in Madagascar through Chinese immigrants.

- A) True
- B) False

- 6. In which year did Madagascar become fully independent from France?**
- A) 1947
 - B) 1960
 - C) 1958
 - D) 1975
- 7. Which city is Madagascar's main seaport?**
- A) Fianarantsoa
 - B) Antsirabe
 - C) Toamasina
 - D) Ranohira
- 8. What does the Malagasy word nosy mean, as in Nosy Be?**
- A) Mountain
 - B) Beach
 - C) Island
 - D) Forest
- 9. What is the highest mountain in Madagascar?**
- A) Maromokotro
 - B) Tsiafajavona
 - C) Montagne d'Ambre
 - D) Pic Boby
- 10. Which Malagasy phrase means 'Goodbye!'?**
- A) Salama!
 - B) Veloma!
 - C) Tsara be.
 - D) Tonga soa!
- 11. What are the tsingy of Bemaraha?**
- A) Giant sand dunes
 - B) Hot volcanic springs
 - C) Coral reefs
 - D) Razor-sharp limestone pinnacles

12. In its July 2020 Red List update, how many of the 107 surviving lemur species did the IUCN find threatened with extinction?

- A) 53
- B) 103
- C) 27
- D) 7

Quiz answers

1. B) Britain

Britain recognised Radama as King of Madagascar in 1817, in return for his promise to give up the export of slaves.

2. C) Borneo

Malagasy is closest to Ma'anyan, spoken along the Barito River in southern Borneo, about 7,300 km away.

3. D) France

France conquered Madagascar in 1895 and declared it a colony in 1896. Britain had earlier recognised Radama I as King of Madagascar.

4. A) Hot water

Ranomafana means 'hot water', after the hot springs of the nearby village. 'Mother of the forest' is renala, the baobab; 'place of much salt' is Antsirabe; and 'long coast' is Morondava.

5. True

True. Chinese workers came in large numbers around 1900 to build the railway to the east coast, and brought fried noodles (mi sao), noodle soup and fried rice.

6. B) 1960

Madagascar became fully independent on 26 June 1960. In 1958 it had become a self-governing republic within the French Community, and 1947 was the year of the great uprising.

7. C) Toamasina

Toamasina, on the east coast, is the country's chief port. Antsirabe, Fianarantsoa and Ranohira are all inland.

8. C) Island

Nosy means island, so Nosy Be means 'big island'.

9. A) Maromokotro

Maromokotro, 2,876 m, in the Tsaratanana Massif in the north, is the highest point. Pic Boby (2,658 m) in the Andringitra Massif and Tsiafajavona (2,643 m) in the Ankaratra Massif come next.

10. B) Veloma!

Veloma means goodbye. Tonga soa means welcome, salama is hello and tsara be means very well.

11. D) Razor-sharp limestone pinnacles

The tsingy are razor-sharp limestone pinnacles, crossed on rope bridges; the word means 'where one cannot walk barefoot'.

12. B) 103

103 of the 107 lemur species were threatened with extinction, and 33 were Critically Endangered, mainly because of forest loss and hunting.

Madagascar visa page

Name: _____ Date: _____



Next stops

Country: _____	Country: _____	Country: _____
Country: _____	Country: _____	Country: _____

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<https://worldstroll.com/countries/madagascar>