



Tanzania

Snow on Kilimanjaro, the great herds of the Serengeti and the spice-scented lanes of Zanzibar, in the East African land where Swahili is spoken by almost everyone.

AT A GLANCE

Facts to know

CAPITAL

Dodoma

LARGEST CITY

Dar es Salaam, the main port, which still hosts many government offices

POPULATION

About 61.7 million at the 2022 census, and an estimated 67.5 million in 2024

OFFICIAL LANGUAGE

Swahili (Kiswahili) is the national language, used in parliament, the courts and everyday life. English is used in diplomacy, foreign trade and secondary and higher education. The constitution does not name an official language

CURRENCY

Tanzanian shilling (TZS)

AREA

About 945,000 km²

GOVERNMENT

Presidential republic; a union of the mainland and semi-autonomous Zanzibar

HIGHEST MOUNTAIN

Mount Kilimanjaro (Uhuru Peak), 5,895 m, the highest in Africa

LONGEST RIVER

The Rufiji, about 600 km, which lies entirely within Tanzania

NEIGHBOURS

Kenya, Uganda, Rwanda, Burundi, the Democratic Republic of the Congo (across Lake Tanganyika), Zambia, Malawi and Mozambique. The Indian Ocean lies to the east, with the Comoros across the sea to the southeast

DRIVES ON THE

Left

CALLING CODE

+255

A 45-minute trip to Tanzania

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 Tanzania 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: 1331: Ibn Battuta visits Kilwa; 1905: The Maji Maji uprising begins; 1992: Multiparty politics returns.
- 15 to 25 min** At the table: talk about Ugali and Nyama choma. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help.
- 25 to 30 min** Say it like a local: practise "Shikamoo." (A respectful greeting (literally 'I hold your feet')), "Marahaba." (The reply to 'Shikamoo'), "Mambo vipi? Poa!" (How are things? Cool!). Everyone says them together.
- 30 to 40 min** Quiz: read the questions aloud, or play the big-screen version at <https://worldstroll.com/countries/tanzania/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

Tanzania and its cities



- Dodoma (Dodoma Region, in the centre of the country): The National Assembly (Bunge), The new Government City on the edge of town, Its central position on the road and railway across the country
- Dar es Salaam (Dar es Salaam Region, on the Indian Ocean coast): The busy Kariakoo market, Ferries to Zanzibar, Beaches and fish markets, Bongo flava music
- Mwanza (Mwanza Region, on the southern shore of Lake Victoria): Bismarck Rock, standing in the lake, Fishing for Nile perch and tilapia, Ferries across Lake Victoria

- Arusha (Arusha Region, in the northern highlands): Safari trips to the northern parks, Mount Meru and Arusha National Park, The headquarters of the East African Community
- Zanzibar City (Unguja island, Zanzibar): Stone Town and its carved wooden doors, The evening food market in Forodhani Gardens, Spice farms nearby
- Mbeya (Mbeya Region, in the southern highlands): Farming: maize, rice, bananas and potatoes, The Great North Road towards Zambia and Malawi, The TAZARA railway to Zambia
- Moshi (Kilimanjaro Region, in the northeast): Views of Kilimanjaro, Starting point for Kilimanjaro climbs, The history of the Chagga kingdoms
- Tanga (Tanga Region, on the northern coast): The port and old colonial buildings, Tanga Bay, Railway lines into the northern interior
- Morogoro (Morogoro Region, in the east): The Uluguru Mountains, Sokoine University of Agriculture, The mine-detecting 'HeroRATs'
- Kigoma (Kigoma Region, on Lake Tanganyika): Lake Tanganyika, Boats to Gombe and its chimpanzees, The Livingstone memorial at Ujiji
- Bagamoyo (Pwani Region, on the coast north of Dar es Salaam): Old Arab and German buildings, The Kaole ruins of the 1200s, Views across the channel to Zanzibar
- Kilwa Masoko (Lindi Region, on the southern coast): Boats to the ruins of Kilwa Kisiwani, Fishing and quiet beaches

A short history of Tanzania

Some of the oldest remains of early humans were found in northern Tanzania. Over thousands of years Cushitic, Nilotic and Bantu-speaking peoples settled the land, and from the first millennium AD Swahili trading towns such as Kilwa grew rich along the coast. The Portuguese arrived around 1500, followed by the sultans of Oman, who made Zanzibar their capital. Germany took the mainland in the 1880s and Britain after the First World War. Tanganyika became independent in 1961, Zanzibar in 1963, and in 1964 they united as Tanzania.

1331 **Ibn Battuta visits Kilwa**

The Moroccan traveller Ibn Battuta visited Kilwa, then the richest Swahili city-state on the coast, and described it as one of the most beautiful cities in the world. Kilwa grew wealthy from the gold trade from the south.

1505 **The Portuguese take Kilwa**

A Portuguese fleet under Francisco de Almeida sailed into Kilwa's harbour and landed some 500 soldiers, driving out its ruler. It was the beginning of the end of Kilwa's power on the coast.

1840 **The Sultan of Oman moves his capital to Zanzibar**

Sultan Said bin Sultan moved his capital from Muscat in Oman to Stone Town on Zanzibar. The island grew rich from cloves and trade, but also became the centre of the East African slave trade.

1871

Stanley finds Livingstone at Ujiji

On 10 November 1871 the journalist Henry Morton Stanley found the missing Scottish explorer David Livingstone at Ujiji, on the shore of Lake Tanganyika near today's Kigoma. The famous line 'Dr Livingstone, I presume?' may have been added by Stanley later.

1873

Britain forces an end to the Zanzibar slave trade

Under a British ultimatum, Sultan Barghash bin Said agreed in June 1873 to end the slave trade by sea from Zanzibar, and the great slave market in Stone Town was closed. Slavery itself was only abolished in the 1890s.

1885

German rule begins on the mainland

Germany declared a protectorate over parts of the mainland, the start of German East Africa, and extended its control over the following years. Zanzibar, meanwhile, came under British protection in 1890.

1889

First recorded ascent of Kilimanjaro

The German geographer Hans Meyer and the Austrian climber Ludwig Purtscheller reached the highest point of Kilimanjaro, helped by local porters and guides. The summit was later renamed Uhuru Peak, 'Freedom Peak' in Swahili.

1896

The shortest war in history

On 27 August 1896 Britain went to war with the Sultanate of Zanzibar after a new sultan took power without British approval. British warships shelled the palace, and the fighting was over in 38 to 45 minutes, the shortest war on record.

- 1905** **The Maji Maji uprising begins**
Many peoples of the south rose up against German rule and forced cotton growing. The Germans crushed the uprising by 1907, and the fighting and the famine that followed cost between 75,000 and 300,000 lives.
- 1920** **The mainland becomes Tanganyika**
After Germany's defeat in the First World War, most of German East Africa passed to Britain, and on 10 January 1920 the territory took the name Tanganyika. Britain ruled it under a League of Nations mandate.
- 1959** **Mary Leakey finds 'Nutcracker Man'**
At Olduvai Gorge the British archaeologist Mary Leakey found the skull of an early human relative about 1.75 million years old. Named for its huge teeth, 'Nutcracker Man' made Olduvai famous around the world.
- 1961** **Tanganyika becomes independent**
On 9 December 1961 Tanganyika became independent from Britain, with Julius Nyerere as prime minister. A year later it became a republic, with Nyerere as its first president.
- 1963** **Zanzibar becomes independent**
On 10 December 1963 Britain ended its protectorate over Zanzibar, which became independent under its sultan. A month later, in January 1964, a revolution overthrew the sultan.
- 1964** **Tanganyika and Zanzibar unite**
On 26 April 1964 Tanganyika and Zanzibar joined as one country. In October of the same year it took the name the United Republic of Tanzania, made from the first letters of both names.

1967

The Arusha Declaration

In the Arusha Declaration, Nyerere set out a path of African socialism called ujamaa, 'familyhood' in Swahili. Banks and large industries were taken over by the state, and millions of people were later moved into planned villages.

1992

Multiparty politics returns

On 1 July 1992 the constitution was changed to allow political parties other than the ruling party, which had been the only legal party. The first multiparty elections were held in 1995.

What people eat in Tanzania

Tanzanian home cooking is filling and simple. On the mainland most meals are built around ugali, a stiff maize porridge, or rice, served with beans, greens, a stew, fish or grilled meat. Breakfast is often sweet tea with mandazi, chapati or vitumbua. On the coast and in Zanzibar, centuries of trade with Arabia and India show in the food: rice is cooked in coconut milk or with spices such as cloves, cardamom and cinnamon, and the evening markets sell grilled skewers and spicy soups. In the green highlands around Kilimanjaro, cooking bananas are the everyday staple.

Ugali

All of Tanzania and much of East and Southern Africa

Maize flour cooked in boiling water until it becomes a firm, smooth dough. It is served in a mound, and pieces are pulled off with the right hand, rolled into a ball and used to scoop up beans, greens, fish or stew. It is the everyday staple of the mainland.

Nyama choma

All of Tanzania

Goat meat, beef or chicken grilled slowly over charcoal with little more than salt, cut into bite-sized pieces and eaten with the hands, usually with ugali or grilled bananas and a fresh kachumbari salad.

Mishkaki

All of Tanzania, especially the coast and the cities

Small cubes of marinated beef or goat threaded onto skewers and grilled over charcoal. They are a favourite street food in the evening, often eaten with chipsi mayai and chilli sauce.

Chipsi mayai (Chipsi mayai, also called zege)

Said to have started at street stalls in Dar es Salaam; now eaten all over Tanzania

Freshly fried chips cooked into an omelette in the pan, so the egg holds the potatoes together like a flat cake. It is sold at food stands from big towns to small villages and served with kachumbari or chilli sauce.

Pilau

The Swahili coast and Zanzibar; now eaten all over Tanzania

Rice cooked in a meat broth with cumin, cardamom, cinnamon, cloves and black pepper, which turn it a warm brown. It is made with beef, chicken or goat and is the dish for weddings, Eid and other celebrations, served with kachumbari.

Rice and beans (Wali na maharage)

All of Tanzania; on the coast the beans are often cooked in coconut milk

A plate of plain or coconut rice topped with a stew of red kidney beans, one of the most common everyday meals in homes and small restaurants across the country.

Bananas with meat (Ndizi nyama)

The northern highlands and the banana-growing regions; now eaten widely

Green cooking bananas stewed with beef or goat, onions and tomatoes, sometimes with coconut milk, until the bananas are soft and have soaked up the sauce.

Mtori

The Kilimanjaro region, around Moshi and Arusha

A thick, creamy soup of green bananas cooked with beef and then mashed, sometimes with potatoes and milk. It is eaten at any time of day and is traditionally given to new mothers because it is soft and nourishing.

Zanzibar mix (Urojo)

Zanzibar, especially the evening market at Forodhani Gardens in Stone Town

A tangy yellow soup thickened with flour and coloured with turmeric, flavoured with mango or tamarind, and poured over potatoes, crisp fritters, cassava crisps, boiled egg and small skewers, with coconut chutney and chilli on top.

Kachumbari

All of Tanzania and the African Great Lakes region

A fresh, uncooked salad of finely chopped tomatoes, red onion and chilli with lime or lemon juice and salt. It is served with pilau, nyama choma and chipsi mayai to add freshness.

Chapati

Brought from the Indian subcontinent; now eaten all over Tanzania

A soft, flaky flatbread of wheat flour, rolled, coiled and rolled again, then fried in a little oil on a flat pan. It is eaten with tea for breakfast or with beans and stews.

Mandazi (Maandazi)

The Swahili coast of Tanzania and Kenya; now eaten all over East Africa

A lightly sweet fried dough, often shaped in triangles and sometimes flavoured with cardamom or coconut milk. It is less sweet than a doughnut and is eaten at breakfast with tea.

Vitumbua

The Swahili coast and Zanzibar

Small round cakes of rice flour and coconut milk, lightly sweet and flavoured with cardamom, cooked in a special pan with round hollows so they are crisp outside and soft inside. They are a favourite breakfast with tea.

Fresh coconut water (Madafu)

The coast and Zanzibar

A young green coconut opened with a machete by a street seller

and drunk straight from the shell with a straw. When it is empty the seller will often split it so you can scoop out the soft white flesh.

GOOD MANNERS

At the table

- Wash your hands before and after the meal. In many homes a jug of water and a bowl are brought round for this.
- Eat with your right hand, and pass and receive food and drink with your right hand too.
- To eat ugali, pull off a small piece, roll it into a ball, press a dent in it with your thumb and use it to scoop up stew or beans.
- Elders and guests are usually served first. Wait until the eldest person has started before you begin.
- Accept tea or food when it is offered, even a little; refusing can seem unfriendly.
- Much of the coast and almost all of Zanzibar is Muslim. Pork and alcohol are not served in many homes, and during Ramadan it is polite not to eat or drink in public in the daytime.

Ugali

Maize flour cooked in boiling water until it becomes a firm, smooth dough. It is served in a mound, and pieces are pulled off with the right hand, rolled into a ball and used to scoop up beans, greens, fish or stew. It is the everyday staple of the mainland.

Ingredients

- 1 litre water
- About 300 g white maize flour (maize meal)
- A pinch of salt (optional)

Method

1. Bring the water to the boil in a heavy pan and add the salt if you like.
2. Add a third of the flour and stir well with a wooden spoon until smooth, then let it bubble for a minute.
3. Add the rest of the flour a little at a time, pressing and stirring firmly against the side of the pan, until the mixture is thick, pulls away from the sides and no dry flour remains. Take care: it can spit.
4. Turn the heat down, cover and leave for 3 to 5 minutes, then turn it once more.
5. Tip it out onto a plate and shape it into a mound with a wet spoon. Serve hot with beans, greens or a stew.

Chipsi mayai

Freshly fried chips cooked into an omelette in the pan, so the egg holds the potatoes together like a flat cake. It is sold at food stands from big towns to small villages and served with kachumbari or chilli sauce.

Ingredients

- 3 medium potatoes, peeled and cut into thin chips (or 300 g frozen chips)
- Vegetable oil for frying
- 4 eggs
- A pinch of salt
- Kachumbari or chilli sauce, to serve

Method

1. Fry the chips in hot oil until golden and cooked through, or bake frozen chips in the oven. Drain on kitchen paper and sprinkle with salt.
2. Beat the eggs in a bowl with a pinch of salt.
3. Heat 1 tablespoon of oil in a non-stick frying pan over medium heat. Spread the chips in an even layer and pour the eggs over them.
4. Cook for 3 to 4 minutes until the bottom is set, then turn it over with the help of a plate and cook the other side for 2 to 3 minutes, until the egg is fully cooked.
5. Slide it onto a plate and serve hot with kachumbari or chilli sauce.

Pilau

Rice cooked in a meat broth with cumin, cardamom, cinnamon, cloves and black pepper, which turn it a warm brown. It is made with beef, chicken or goat and is the dish for weddings, Eid and other celebrations, served with kachumbari.

Ingredients

- 500 g beef or chicken, cut into small pieces
- 3 tablespoons vegetable oil
- 2 onions, sliced
- 4 cloves garlic and a thumb of ginger, crushed
- 1 teaspoon cumin seeds, 5 cardamom pods, 5 cloves, 1 cinnamon stick and 1/2 teaspoon black peppercorns
- 2 potatoes, peeled and cut into chunks
- 400 g basmati rice, rinsed and soaked for 20 minutes
- About 750 ml hot water or stock, and salt

Method

1. Simmer the meat in water with a little salt until tender (about 45 to 60 minutes for beef, 20 for chicken). Keep the broth.
2. In a large pot, fry the onions in the oil for about 10 minutes until deep brown, then add the garlic, ginger and whole spices and fry for 1 minute.
3. Add the meat and potatoes and stir for 3 minutes.

4. Drain the rice, add it to the pot and stir gently so it is coated. Pour in 750 ml of the broth (top up with water), add salt and bring to the boil.
5. Cover tightly and cook on the lowest heat for about 20 minutes, until the rice has absorbed the liquid and the meat and potatoes are cooked through. Leave for 5 minutes, fluff up and serve with kachumbari.

Rice and beans

A plate of plain or coconut rice topped with a stew of red kidney beans, one of the most common everyday meals in homes and small restaurants across the country.

Ingredients

- 2 x 400 g tins red kidney beans, drained
- 2 tablespoons vegetable oil
- 1 onion, chopped
- 2 tomatoes, chopped
- 1 clove garlic, crushed, and 1 teaspoon curry powder (optional)
- 200 ml coconut milk
- Salt, and cooked rice to serve

Method

1. Heat the oil in a pan and fry the onion for 5 minutes until soft.
2. Add the garlic, curry powder and tomatoes and cook for 5 minutes until the tomatoes break down.
3. Add the beans and 100 ml water, stir and simmer for 5 minutes.
4. Pour in the coconut milk, add salt and simmer gently for 10 minutes until creamy, stirring now and then.
5. Serve spooned over hot rice.

Kachumbari

A fresh, uncooked salad of finely chopped tomatoes, red onion and chilli with lime or lemon juice and salt. It is served with pilau, nyama choma and chipsi mayai to add freshness.

Ingredients

- 4 ripe tomatoes, finely chopped
- 1 red onion, very thinly sliced
- 1 small green chilli, finely chopped (optional)
- A handful of fresh coriander, chopped
- Juice of 1 lime or lemon
- Salt

Method

1. Soak the sliced onion in cold salted water for 5 minutes to soften its taste, then drain.
2. Mix the tomatoes, onion, chilli and coriander in a bowl.
3. Add the lime juice and salt just before serving and toss gently.

Useful phrases

Shikamoo.

shee-kah-MOH-oh · A respectful greeting (literally 'I hold your feet')

Marahaba.

mah-rah-HAH-bah · The reply to 'Shikamoo'

Mambo vipi? Poa!

MAHM-boh VEE-pee? POH-ah · How are things? Cool!

Habari za asubuhi?

hah-BAH-ree zah ah-soo-BOO-hee · Good morning (literally 'What is the news of the morning?')

Nzuri, asante.

n-ZOO-ree, ah-SAHN-teh · Fine, thank you.

Asante sana.

ah-SAHN-teh SAH-nah · Thank you very much.

Karibu!

kah-REE-boo · Welcome! / You're welcome.

Jina langu ni ...

JEE-nah LAHN-goo nee · My name is ...

Ninatoka ...

nee-nah-TOH-kah · I come from ...

Samahani.

sah-mah-HAH-nee · Excuse me / I'm sorry.

Pole pole.

POH-leh POH-leh · Slowly, slowly.

Hakuna matata.

hah-KOO-nah mah-TAH-tah · No worries, no problem.

Hii ni bei gani?

HEE nee BAY GAH-nee · How much is this?

Choo kiko wapi?

CHOH KEE-koh WAH-pee · Where is the toilet?

Sielewi.

see-eh-LEH-wee · I don't understand.

Lala salama.

LAH-lah sah-LAH-mah · Sleep well / good night.

Kwaheri, tutaonana!

kwah-HEH-ree, too-tah-oh-NAH-nah · Goodbye, see you again!

Msaada!

m-sah-AH-dah · Help!

Things you might not know

1. The name Tanzania was made in 1964 by joining the first letters of Tanganyika and Zanzibar, the two countries that united to form it.
2. Lake Tanganyika is the second deepest lake in the world, after Lake Baikal in Siberia, and the deepest in Africa.
3. Lake Victoria, which Tanzania shares with Kenya and Uganda, is the largest lake in Africa and the largest tropical lake in the world.
4. Tanzanite, a blue-violet gemstone, is found only in Tanzania, in a small mining area near the Mererani Hills. The jeweller Tiffany & Co. named it after the country and began selling it in 1968.
5. The Anglo-Zanzibar War of 27 August 1896 lasted only 38 to 45 minutes, which makes it the shortest war on record.
6. In traditional Swahili timekeeping the day starts at sunrise, around 6 in the morning. So 'saa moja', the first hour, means 7 in the morning.
7. Julius Nyerere, who led the country to independence, had trained and worked as a schoolteacher. Tanzanians still call him Mwalimu, Swahili for 'teacher'.
8. In 1976 Mary Leakey's team found footprints at Laetoli, near Olduvai, left in volcanic ash by early humans walking upright about 3.7 million years ago.
9. Freddie Mercury, the singer of the rock band Queen, was born in Zanzibar in 1946 and grew up partly there before his family moved to England in 1964.

10. Tanzania's national anthem, Mungu ibariki Afrika ('God bless Africa'), is sung to the same tune as the South African hymn Nkosi Sikelel' iAfrika.
11. As of September 2026 Tanzania has seven UNESCO World Heritage Sites, including Kilimanjaro, the Serengeti, the Ngorongoro Conservation Area and the Stone Town of Zanzibar.
12. The summit of Kilimanjaro was once named after the German emperor. After independence it was renamed Uhuru Peak, from the Swahili word for freedom.

TALK ABOUT IT

Questions for the group

- Have you ever been to Tanzania, or has someone in your family? What do you remember?
- Have you ever tasted Ugali or Nyama choma? What is a dish you remember from a trip?
- The Arusha Declaration (1967). Do you remember hearing about it? Where were you then?
- Multiparty politics returns (1992). Do you remember hearing about it? Where were you then?
- Have you seen Mount Kilimanjaro, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Tanzania, which would it be and why?

QUIZ

How well do you know Tanzania?

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

1. In traditional Swahili time the day starts at sunrise. What time is "saa moja asubuhi", the first hour of the morning?

- A) 1 in the morning
- B) 6 in the morning
- C) 7 in the morning
- D) Noon

2. Which greeting do you use to show respect to an older person?

- A) Marahaba
- B) Kwaheri
- C) Shikamoo
- D) Lala salama

3. In 1960 Jane Goodall began her famous study of wild chimpanzees in which park?

- A) Gombe National Park
- B) Kilimanjaro National Park
- C) Serengeti National Park
- D) Ngorongoro Conservation Area

4. Tanzania's national anthem is sung to the same tune as the British national anthem.

- A) True

B) False

5. Plastic carrier bags are banned in Tanzania.

A) True

B) False

6. The usual answer to "Shikamoo" is "Marahaba".

A) True

B) False

7. What does the Swahili word "uhuru" mean?

A) Journey

B) Friend

C) Freedom

D) Water

8. Where does urojo, the tangy yellow soup also called "Zanzibar mix", come from?

A) Zanzibar

B) Kigoma

C) Mwanza

D) Mbeya

9. In Tanzania, which hand should you use to eat and to pass food?

A) Only a knife and fork

B) The left hand

C) The right hand

10. What does "polepole" mean?

- A) Slowly
- B) Goodbye
- C) Tomorrow
- D) Quickly

11. Pilau is a sweet dessert made of coconut and sugar.

- A) True
- B) False

12. Which blue-violet gemstone is found only in Tanzania?

- A) Tanzanite
- B) Opal
- C) Emerald
- D) Sapphire

Quiz answers

1. C) 7 in the morning

Saa moja asubuhi is 7 in the morning, because Swahili time counts the hours from about 6 o'clock.

2. C) Shikamoo

Shikamoo is the respectful greeting for elders. Marahaba is the elder's reply, lala salama means good night, and kwaheri means goodbye.

3. A) Gombe National Park

Gombe National Park, a small park on Lake Tanganyika reached only by boat, is where Jane Goodall began studying chimpanzees in 1960.

4. False

False. Mungu ibariki Afrika, "God bless Africa", uses the tune of the South African hymn Nkosi Sikelel' iAfrika.

5. True

True. Plastic bags are banned, and as of September 2026 travellers arriving by air are asked to hand them over.

6. True

True. A younger person says Shikamoo, and the older person answers Marahaba.

7. C) Freedom

Uhuru means freedom, as in Uhuru Peak, the summit of Kilimanjaro. Friend is rafiki, journey is safari and water is maji.

8. A) Zanzibar

Urojo is a Zanzibar street food, sold in the evening at Forodhani Gardens in Stone Town.

9. C) The right hand

Eat and pass food with the right hand. This is the custom across Tanzania, as in much of East Africa.

10. A) Slowly

Polepole means slowly or gently, and guides say it all the time on Kilimanjaro. Goodbye is kwaheri.

11. False

False. Pilau is rice cooked in a meat broth with spices such as cumin, cardamom, cinnamon and cloves, served at weddings and festivals.

12. A) Tanzanite

Tanzanite is mined only in a small area near the Mererani Hills. Tiffany & Co. named it after the country.

Tanzania visa page

Name: _____ Date: _____



Next steps

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

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