

# Africa Region Challenge Guides



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2021

# The Africa Region

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- Part of WAGGGS, the largest worldwide organization for girls and young women
- 10 million girls and women involved in 150 countries within WAGGGS
- The Africa Region has 33 member countries and 1.3 million girls

The images for the next slides are taken from the WAGGGS website:  
[www.waggs.org](http://www.waggs.org)

# Logos From the Member Countries

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- Guess which of the Africa Region countries the following Girl Guide logos are from. This is the Africa Region logo.



Which Country is this:

1. Togo

2. Uganda

3. Zambesi

4. Tanzania



Which Country is This:

1. South Sudan

2. Swaziland

3. Sierra Leone

4. Senegal



Which Country is This:

**1. Marituis**

**2. Niger**

**3. Namibia**

**4. Malawi**



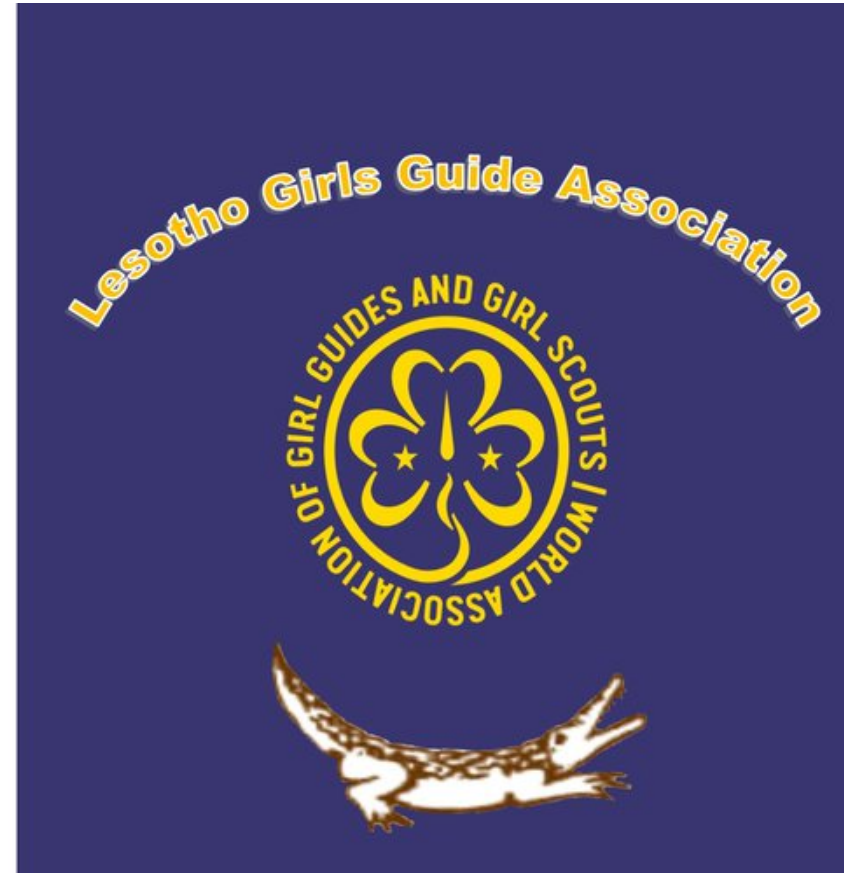
Which Country is This?

1. Kenya

2. Liberia

3. Lesotho

4. Madagascar



Which Country is This?

1. Guinea
2. Gambia
3. Ivory Coast
4. Ghana





Which Country is This?

1. Cameroon

2. Congo

3. Chad

4. Centra  
African  
Republic



Which Country is This?

1. Botswana
2. Burkina Faso
3. Benin
4. Burundi



# Word Search

- Try to find the countries of the Africa Region countries in the word search
- The 33 countries in the Africa Region are:
  - Benin, Botswana, Burkina Faso, Burundi, Cameroon, Central African Republic, Chad, Congo, Democratic Republic of Congo, Gambia, Ghana, Guinea, Ivory Cost, Kenya, Lesotho, Liberia, Madagascar, Malawi, Mauritius, Namibia, Niger, Nigeria, Rwanda, Senegal, Sierra Leone, South Africa, South Sudan, Swaziland, Tanzania, Togo, Uganda, Zambia, Zimbabwe

The word search was developed on an online word search program -  
[www.superteacherworksheets.com](http://www.superteacherworksheets.com)

Name: \_\_\_\_\_

## Africa Region

K N G A I B I M A N H L H D Q I N A J D M E Q  
L K F H U F B E U G U I N E A R T K I G V S A  
T A S K A H M X N A D U S H T U O S C A A Y N  
S P I N X N D H X B O T S W A N A J P M E C Y  
A K E O O S A F A N I K R U B T F Y G B L M R  
O B R O N I G E R A D N A G U C H A D I E A W  
C M R R D D K T E L S U I T I R U A M A S L A  
Y S A E M L B L I B E R I A I U I T O G O A N  
R E L M L Z I M B A B W E J N H T R J N T W D  
O N E A I N A Z N A T T K E B I B K M Z H I A  
V E O C L N N B U R U N D I F F G E E E O A R  
I G N Z A M B I A N M Q M O B K E E N N F J N  
Y A E B X W S U W D N A L I Z A W S R I Y G Q  
O L X H N B D H D X X H O H B F A L W I N A Y  
Y R O V C O N G O Y R A C S A G A D A M A M F  
X E L N G A E N Z R F S O U T H A F R I C A S

Find the following words in the puzzle.

Words are hidden     and .

BENIN

BOTSWANA

BURKINA FASO

BURUNDI

CAMEROON

CHAD

CONGO

GAMBIA

GHANA

GUINEA

IVORY COAST

KENYA

LESOTHO

LIBERIA

MADAGASCAR

MALAWI

MAURITIUS

NAMIBIA

NIGER

NIGERIA

RWANDA

SENEGAL

SIERRA LEONE

SOUTH AFRICA

SOUTH SUDAN

SWAZILAND

TANZANIA

TOGO

UGANDA

ZAMBIA

ZIMBABWE

# African Pattern Tile

- Using the attached tile, create a beautiful wall hanging
- You can make more than one and piece them together

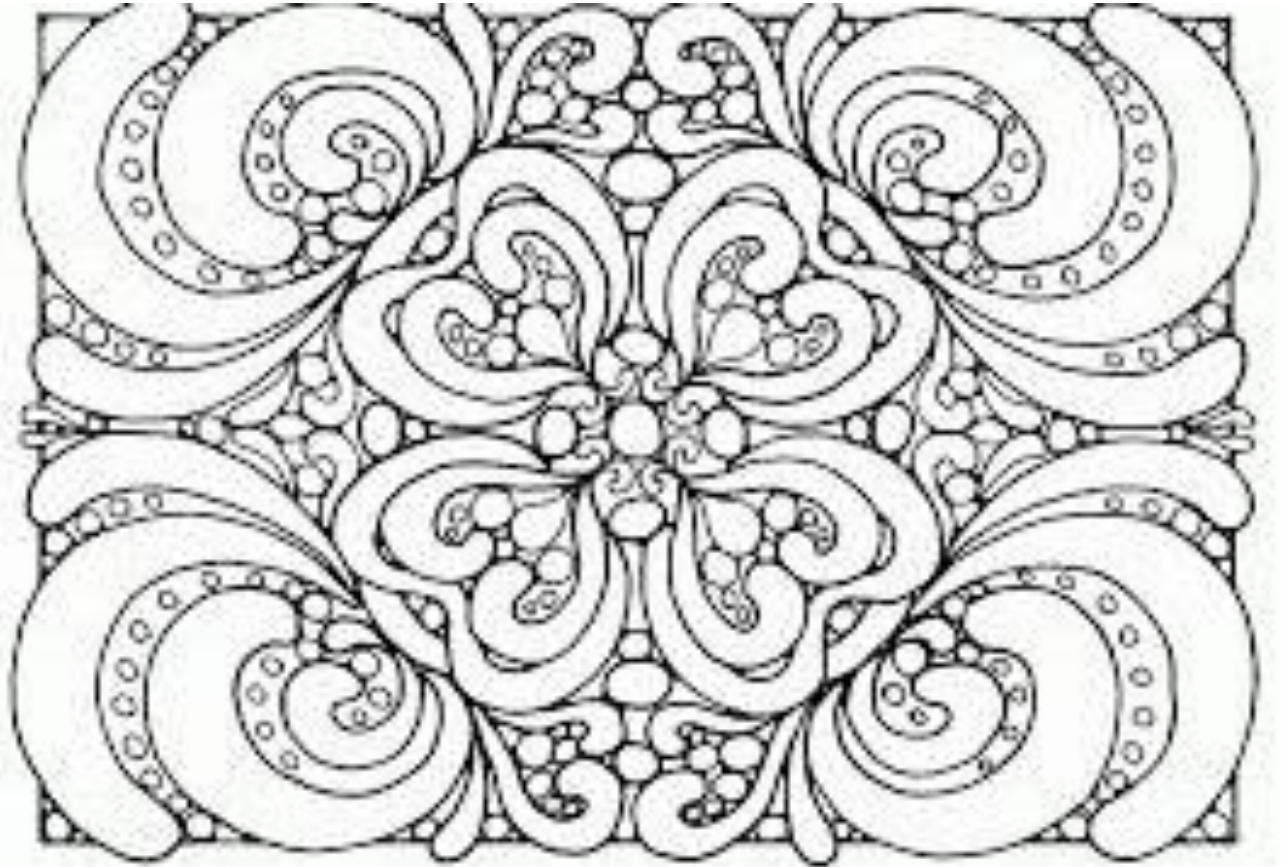


Image is from [dreamstime.com](http://dreamstime.com)

# Let's Make Something Tasty – Microwave Chocolate Cake Recipe from South Africa

- **INGREDIENTS**

- 1 cup cake flour
- 2 eggs
- 3 tablespoons cacao powder
- 3 teaspoons baking powder
- ¼ cup coconut oil
- 1 cup hot water
- pinch of salt
- 4 tablespoons brown sugar

This is from  
<https://www.thesouthafrican.com/food/recipes/microwave-chocolate-cake-recipe/>

# METHOD

- Spray a medium microwave-safe bowl with non-stick spray and set aside.
- In a mixing bowl, combine the following: Sifted flour, baking powder, salt, and cacao
- Sprinkle sugar on top, do not mix
- Make a hole in the middle and pour in the beaten eggs, fold carefully
- Pour hot water with dissolved coffee and coconut oil over the mixture. Fold carefully until mixture is smooth. If using a whisk, do not whisk, use as a spoon to fold the mixture.
- Cover and cook in the microwave on high for 6 minutes, or until cake springs back when touched. Since microwaves cook differently, adjust the cooking time accordingly.
- Eat warm from the oven or let it cool and ice with your choice of icing.