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Bi-Okoto Drum & Dance Theatre

E Kaa Bo



Classroom photo by Rich Sofranko

STUDY GUIDE

Written by Bi-Okoto & Dance Theatre

Edited & Designed by Kathleen Riemenschneider

Artists on Tour

ABOUT THE DANCES

Two of the dances that you will see in the presentation are “Edo” and “Sohu.”

EDO

In Nigeria, celebrations can be held in the marketplace, in the street, in your home or at the “Oba’s” (King’s) palace. Celebrations are held for a variety of occasions, e.g. the harvest. Prior to harvest season, each family participates in community farming. Each family will help their neighbor plant their garden and then, during the harvest, they help pick each other’s fruits and vegetables. This is done for each family until all the gardens in the tribe has been completed.

Edo is a royal dance from the mid-western region of Nigeria, usually held in the palace of the Oba (King). The dancers and villagers celebrate for a bountiful harvest. During the dance, the dancers use shekeres as their instrument to represent the harvest. The dancers normally wear red to celebrate the richness of the harvest given to the Oba.

SONGS IN EDO

1. Giere gha klian o osaya wenwen o e, otu wan we yare o

ALL: Giere gha klian o osaya wenwen o e

SOLO: Ighi wi eko

ALL: Giere gha klian o osaya wenwen o e

SOLO: Iwa tete ma gi wi igho

ALL: Giere gha klian o osaya wenwen o e

SOLO: Eh eh eh eh.

2. Oba tie rhemwen o

ALL: Oba tie rhemwen wi roen klian ru we se o

Evbamwen matero vbe rio

Okheru, oruaro kiere vbe ruhe mu okehere.

3. Uki o ba nede

Demwin ni gha rhie nuki no ba nede o

Ba nede gbe.

4. Olomo noza tu oba owere o e (2X)

SOLO: Owere olumo

ALL: Were oba owere o e.

5. Osa o yemwen re, osa la o yemwen re o

ALL: Osa o yemwen re

6. Agha ewen wian ya were o yo were

Igha na mi ghia gho ghi ovho yo were o

ALL: Agha ewen wian ya were o yo were.

7. Oba ugboriri, oba ghi oba

ALL: Oba ugboriri o.

SOHU SONG

1. La le mu lo
La le ma le jua
Mede ka me chi vo do vi
La le mu lo
2. La le mu lo o
La le ma le jua
Mede ka me chi vo do vi
La le mu lo
3. Me la la mu loooo
Me ka chi do
Me la la mu lo
Me ka do vi
4. Do vi me la la mu lo o
Me ka chi do
5. Me la la mu loo
Me ka do vi

SOHU DESCRIPTION

(PRONOUNCED SO – WHO)

This “cleansing” dance originates from Togo in West Africa and is performed for various occasions, e.g., baby naming ceremonies, coronation ceremonies for a new king, or to prepare for a war. The dancers will wear different colors depending upon the event/situation. For instance, for a naming ceremony, the colors are bright and vivid; or for a coronation the colors are red for royalty. The lead dancer, “the dancer of purity,” wears all white. During the dance, the dancers illustrate the catch of good spirits and cleansing of their souls.

NIGERIA

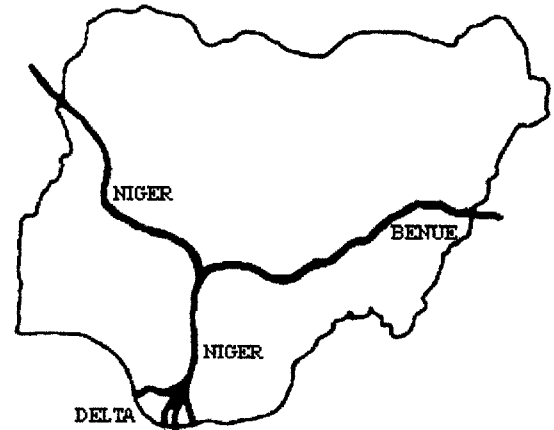
LAND & CLIMATE

Since Nigeria is between the equator and the Tropic of Cancer, its weather is pretty hot. There are two main temperature regions. The tropical region in the South usually has temperatures around 90° F and the subtropical regions in the North have temperatures between 60° F and 100° F. There are two main seasons. One of the seasons is called the rainy season, so named because of the amount and frequency of rain. It usually lasts from about May until September in the North, and about March to November in the South. The other one is called the dry season, so named because of the lack of rain and it lasts the remainder of the year. In the South, there is also a period around December until January called the Harmattan season, during which it is cold and dry, sometimes cold enough to need to wear sweaters.



RIVERS

Nigeria's two major rivers are the Niger, which is where Nigeria gets its name, and the Benue. The 'end' region where the Niger River meets the ocean is commonly referred to as the 'Delta.' The map, to the right, shows a very simple illustration of their route. Other rivers in Nigeria are Anambra, Cross River, Gongola, Hadejia, Ka, Kaduna, Katsin-Ala, Kamadugu, Ogun, Osun, Owena, Osse, Sokoto, Yedseram, Yobe and Zamfara.



AGRICULTURE

Nigeria is very blessed with agricultural resources, and this is the reason for the 'green' in the flag. Most parts of the country experience rich soil and good rainfall, not to mention the warm year-round temperatures. About 80 percent of the land is cultivable and about 13 percent of the land is forested. Livestock are also maintained by farmers. Before independence in 1960, agriculture was the foundation for the human economy in Nigeria, and it was self-sufficient in terms of food. However, with the decline in agricultural focus due to the discovery of oil and industry and with the population growth, Nigeria eventually had to start importing food. After a while, the government initiated programs to return the nation back to its soil. Other areas of agriculture, like forestry and fisheries have grown in the last decade or more.

ECONOMIC HISTORY

Before oil was discovered in the late 1950s, Nigeria basically survived on its agriculture for its economy, and for its food. Today, agriculture is still a part of the domestic economy, but by the late 1960s, oil had replaced cocoa, peanuts, and palm products as the country's largest export. With oil money, Nigeria started importing raw materials from other countries, and as a result, manufacturing became established. Industry in Nigeria grew to include a full range of enterprises, including but not limited to food processing, vehicles, textiles, pharmaceuticals, paper and cement. Before the discovery of oil, there had been very few industries. Part of the effects of the oil boom was that there was a significant rural-to-urban migration caused in part by the lure of high wages and consumer-oriented lifestyles of the city. In rural areas, mostly the very young, the old and the infirm were left to cultivate the land. Not surprisingly, agricultural production declined and so did the export of cash crops.

LANGUAGES

English is the official language in Nigeria, a remnant of British colonial rule. There are three other major languages — Hausa, Ibo and Yoruba — and over 300 different dialects. There is also a variation of English called ‘Pidgin English’ or ‘Broken English.’

There are three different ethnic groups of Nigerians.

- ♦ **THE HAUSAS** — which live in the Northern region
- ♦ **THE IBOS** — which live in the Southeastern region
- ♦ **THE YORUBAS** — which live in the Southwestern region

When students attend school they must learn two different languages; one of which is English and the second language is their choice of the other three languages. However, students are not required to learn their native language in school. For example, if you are an Ibo, you can choose to learn Yoruba. In most cases, Nigerians can understand each other’s languages regardless of their dialect. There is a common word that Nigerians use to demonstrate hospitality, that is Wazobia (wa-zo-bee-a) which means ‘come’ in each language.

Come — come in English

Wa — come in Yoruba

Zo — come in Hausa

Bia — come in Ibo

COMMON GREETINGS IN YORUBA

Hello — Ago o

Good morning — [E] kaa ro

Good afternoon — [E] kaa san

Good evening — [E] kaa le

Good night — O daa ro

Good-bye — O da bo

How are you — Ba wo ni

Let’s go — [E] je ka lo

Thank you — [E] sa

Sorry — Be le

PATRIOTIC INFORMATION

DATE OF INDEPENDENCE: October 1, 1960

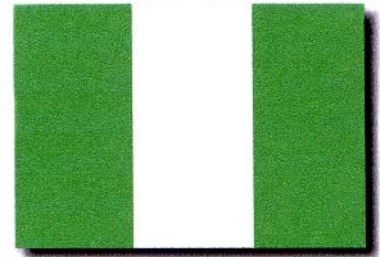
CURRENCY

The currency in Nigeria is called the "Naira." The coin equivalents are called the "Kobo,"
100 Kobo = 1 Naira.

THE FLAG

The flag is divided vertically into three equal parts:

- ♦ The outer parts are green, and they represent agriculture.
- ♦ The middle part white, and it represents unity and peace.
- ♦ The flag was designed by Taiwo Akinkunmi in 1958.



COAT OF ARMS

The symbol to the right is Nigeria's coat of arms.

- ♦ The black shield represents the good earth of Nigeria.
- ♦ The silver wavy bands represent the rivers Niger and Benue.
- ♦ The white horses (the two supporters) represent dignity.
- ♦ The eagle represents strength.
- ♦ The wreath is in the colors of the Nigerian flag.
- ♦ The ground on which the bearings stand is *Coctus Spectabilis*, which is common wild flower found throughout Nigeria.



THE NATIONAL PLEDGE

I pledge to Nigeria my country
To be faithfully loyal and honest
To serve Nigeria with all my strength
To defend her honor and glory
So help me God.

MOTTO

Peace and Unity, Strength and Progress

ACTIVITIES

THINGS TO LOOK AND LISTEN FOR DURING THE PERFORMANCE

1. Are the dancers improvising or telling a story through movement?
2. What is the dance about?
3. What do movements tell you?
4. What type of emotions/expressions/gestures are shown through the movement?
5. What colors are the dancers wearing?
6. What meaning does the colors have in relationship to the dance?
7. What happens when the drummer plays fast or slow?
8. Are the dancers making patterns, moving in straight lines, dancing in circles or making shapes?
9. Are the dancers moving high or low, left or right?
10. Are the dancers repeating a movement? How many times? Are all the movements repetitious? What is the sequence? Does the drum cue the dancers?
11. How does the dance/movement relate to you or the environment?
12. How much space is utilized?
13. How does the music make you feel?
14. Are the dancers using props?
15. Are the dancers using everyday movements/gestures to create a movement?

STUDY GUIDE QUESTIONS ABOUT NIGERIA

1. Circle the capital of Nigeria on a map. Where is it located? _____
2. What body of water borders Nigeria? _____
3. What are the colors of the Nigerian flag? _____
What do the colors represent? _____
4. What is the official language of Nigeria? _____
Can you name another major language? _____
5. Name the three major ethnic groups in Nigeria. _____

6. What is the population of Nigeria? _____
7. List three types of food crop: _____
List one Nigerian food that Americans eat: _____
8. List three resources found in Nigeria: _____
9. What type of currency (money) does Nigeria use? US Dollars or Naira? _____
10. List one animal that Nigeria and the United States have in common? _____
11. Is it cold or hot in Nigeria year-round? _____
Does it snow in Nigeria? _____
12. The British colonized Nigeria in what year? _____
13. Nigeria is the _____ largest producer of oil and petroleum.
14. Where does the name "Nigeria" come from? _____
15. The temperature in the Northern half is between _____ and _____ degrees.

VOCABULARY

INSTRUMENTS

AGOGO — Gong (cow bell)

SHEKERE — Gourd with beads

AKANHUN — Red Drum, used by men only

GANGAN — Talking Drum, made by the Yoruba and used only by the Yoruba

KPAURE — Yellow Drum, must be used with the red drum; sometimes will be the lead drum to cue the ladies

CONGA — Drums made from the Congo

NIGERIAN FOODS

OBE (SOUP)

OBE ATA (PEPPER SOUP): thick sauce made by boiling ground pepper, broth, onions, vegetable oil or palm oil, and other spices.

EFO (VEGETABLE SOUP): similar to the above with tomatoes, ground pepper, meat or fish, meat broth or fish.

OBE EGUSI: this is made by grinding melon seeds, and then cooking it with the meat and spices. It usually ends up being yellowish-orange in color.

IRESI (RICE)

WHITE: rice cooked or steamed in water, then usually covered with soup, beans, plantains or meat.

JOLLOF RICE: rice cooked (or baked) with ground tomatoes, peppers, sometimes meat and vegetables, other spices, and comes out reddish in color.

FRIED RICE: rice cooked in oils, vegetables, meats and spices.

EWA (BEANS)

REGULAR: the beans are cooked with ground tomatoes, ground peppers and spices. Sometimes cooked in combination with maize, or rice, with or without soup. Beans are eaten with rice, plantains, yams, ogi or bread.

MOYIN-MOYIN: the beans are skinned and grounded, then mixed with ground tomatoes and ground peppers, meats, vegetables, eggs and spices, then put in either aluminum foil, steamed in a large pot, then taken out and cooled. It is eaten alone, with rice, or at breakfast time with ogi.

AKARA: the beans are skinned and grounded, then mixed with ground tomatoes and ground peppers and spices, then fried vegetables or palm oil usually eaten at breakfast time, sometimes with ogi.

ISU (YAM)

There are at least three different kinds, the white ones, the yellow ones and the ‘water yams.’ (This is not what most Americans know as “yams.”)

BOILED PLAIN: white or yellow yams are peeled, sliced up, usually into pieces about three centimeters, and boiled in water with salt.

FRIED: white or yellow yams are cut up into long thin squares and fried in vegetable oil or palm oil. Usually eaten by itself or as a side in a meal.

OJOJO: water yams are cut up and fried in vegetable oil or palm oil.

ASARO: white or yellow yams are peeled, sliced and diced into small cubes, then cooked with ground tomatoes, peppers, sometimes meat, other spices and comes out reddish in color.

IKOKORE: it is similar to asaro but made with a different type of yam called ‘water yam’ that is softer in texture, and when cooked, usually comes out more brownish in color.

IYAN (POUNDED YAM): the yams are peeled, and ground up on a mortar. Then this ‘powder’ is placed into boiling water until it has a thick smooth structure. Nowadays, you can bypass the grounding stage by buying the ‘pounded yam flour,’ and putting this in boiling water to make funfun. This is eaten with soup.

OGEDE (PLANTAIN)

They look like big bananas.

DODO: sliced or diced plantains, fried in vegetable oil (some like them yellow, some like them brown). Dodo can be eaten with rice, beans, eggs or by itself.

BOLI: plantains baked whole in the oven. Can be eaten with rice, beans, eggs or by itself.

GARI (GRAIN)

Gari is made from the root of the cassava plant. This part is peeled, ground, soaked, sieved and then dried out.

DRIED: eaten as is sprinkled over cooked beans.

WITH WATER: the gari soaked in water, sugar and/or milk sometimes added if desired. Eat as a snack, or alongside with beans.

EBA: the gari is put in boiling water and stirred/beat until it has a thick smooth texture. Eaten with soup.

FUNFUN

Dish also made from the cassava plant. The plant is peeled, ground, soaked, sieved, then put under a heavy material to get all the moisture out of it, to form a powder. Then, the funfun is made from putting this powder in some boiling water, and stirring/ beating it until it has a thick smooth texture. Eaten with soup.

MAIZE (YELLOW CORN)

BOILED: the corn is still on the cob, and boiled in water and salt.

ROASTED: the corn is still on the cob, and it is roasted in the oven, or on a grill until it is brown.

ADALU: the corn is off the cob, and boiled with beans usually covered with pepper soup.

TUWO: the corn is ground into a powder, then put in boiling water and stirred/beat until it has thick smooth texture. Eaten with soup.

OGI: the corn is ground and dried, and made into a powder. Then this powder is placed in boiling water and cooked until it has a thin smooth structure. Nowadays, you may be able to bypass the grinding stage and buy powder that you can use to make ogi on a stove or in a microwave. Usually eaten at breakfast time, by itself, or with beans, akara, or moyin-moyin.

AADUN: the corn is grounded, and mixed with ground red pepper. Then oil is added, and it is put in ewe (green leaves) and cooked or baked. It ends up being very spicy (hot) in nature. Eaten as a snack.

KOKORO: the corn is ground, then mixed with ingredients, then rolled into long (about 30 cm) thin (about 1 cm) sticks and fried in vegetable oil. Eaten as a snack.

SUYA: Pieces of meat are spiced up, and then baked over a grill on a stick with vegetables (like kabob, but it is usually much hotter).

PUFF-PUFF: snack made from deep-frying a dough mixture into circular balls. Eaten as a snack, sometimes dipped in sugar.

CHIN CHIN: some dough is kneaded, then rolled flat, then cut up into small squares, and fried in oil.

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