



Gibb's Farm: A Living-Museum

Gibb's Farm Selected First Place Honoree 2010
Responsible Tourism Showcase U.S. Educational Travel Community

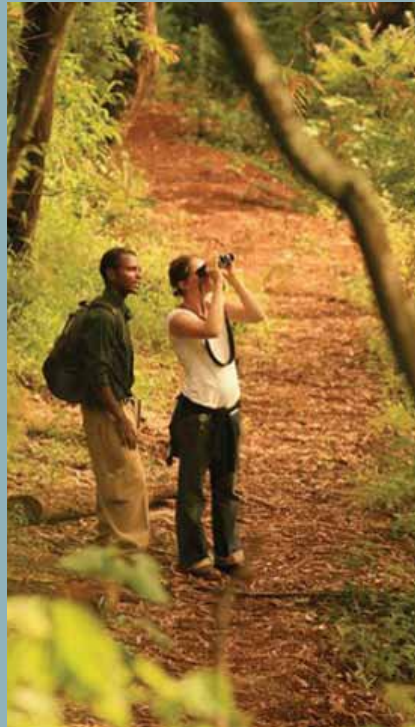
Gibb's Farm was notified of the February ETC award in recognition of our responsible tourism practices and traveler and community education programs.

"We are delighted to announce that ETC's Executive Advisory Council selected Gibb's Farm as the Education Travel Community 2010 Responsible Tourism Showcase First-Place Honoree from among an impressive group of applicants," said J. Mara DelliPriscoli founder and ETC President, upon the selection. "Gibb's Farm is exactly the type of community-based initiative that ETC seeks to recognize for its positive contributions to conserving the local environment and cultural heritage, while also providing economic benefits for the community."

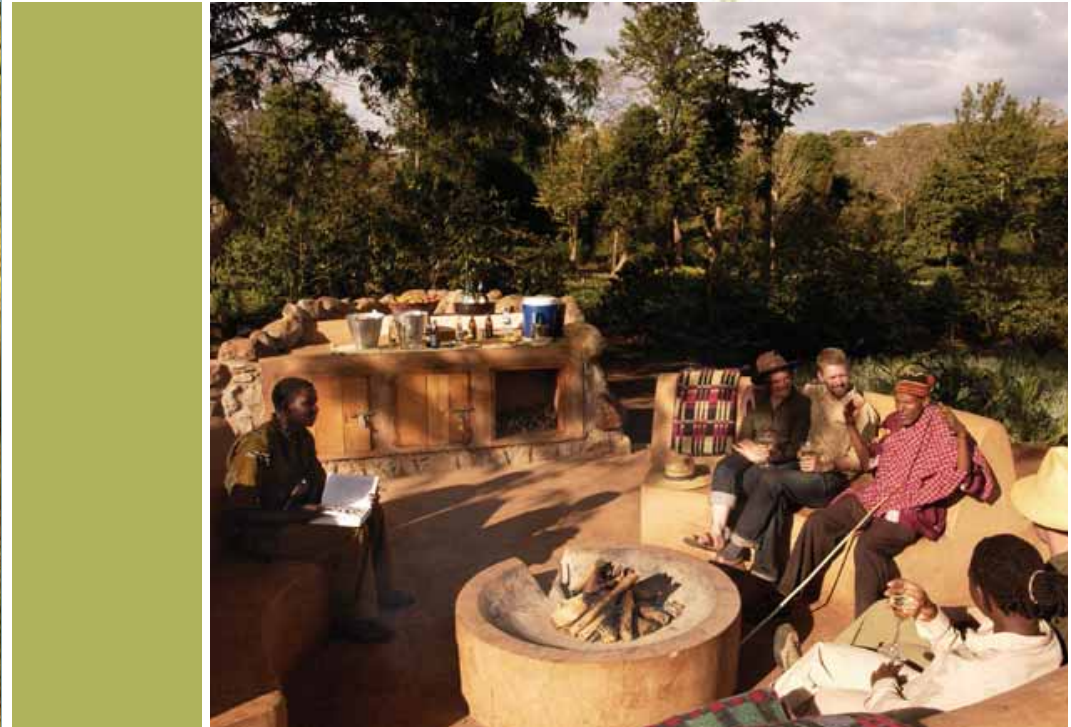
In recognition of Gibb's Farm sustainable development and responsible tourism efforts it received one of the highest ratings in the 2009 World Savers Award for the "Doing It All" category in **Condé Nast Traveler annual World Savers Awards**. The honor recognized Gibb's outstanding contributions to education, wildlife, preservation, and health initiatives in communities.

Earlier, the **2008 Green Living Project** featured Gibb's Farm in its sustainable living and travel project and lecture series, noting that the farm, "elevates environmentally and socially responsible practices in every level of their operations."

"The Educational Travel Community's recognition of our Living-Museum educational programs, bridging the traveler's experience, community learning and economy, is based on the long heritage of this eighty year old farm estate," said Timothy Njaga, General Manager, Gibb's Farm.



reservations@gibbsfarm.net



"This is a wonderful testament to the forty year anniversary since Margaret and Jim Gibb's open their farm house doors to travelers in need of a respite from the rigors of their Ngorongoro Crater and Serengeti safari travels."

Dale Jensen,
Former General Manager &
current Sales & Marketing Dir.

8 Gardens

10 new bee hives

Twice-daily organic vegetable harvest

Historic anniversary



Water color illustration by Denis Cluveal,
Sanaa Artist-in-Residence 2005

We celebrate the 40th year of sharing simple and restful farm living



CELEBRATING LEGACY

After the first year of teaching, Chef and Assistant General Manager Kuntal celebrates 40 years of hosting the safari traveler at Gibb's Farm.

"We have brought back Margaret's wonderful jam spreads. We even found the long lost asparagus in the vegetable gardens. We had to re-establish it for the third time once the tembo, elephants, walked over much of what we discovered.

Some call our restful farm living the best food on the northern Safari Circuit.

Two of the eight gardens are dedicated to kitchen herbs. "Just when I arrived we complete a formal herb garden." (photo left)

With the expanded flower gardens created a surge in honey bee activity. We hung new bee hives to replace the old ones to put them to work! There is nothing like fresh honey from the hive.

"I walk from my Mikawahani Village home through the gardens every morning on the way to the farm kitchen to confirm the day's menu"

Kuntal Kumar
Chef and
Assistant General Manager

PARTICIPATE IN THE LIVING-MUSEUM

An activity listing called the "Rhythm of the Farm" (right) is shared with every traveller so they can explore the eight gardens, acres of coffee, organic vegetable fields, dairy and piggery barns.

Residents are welcomed to participate in a host of cultural activities and exchanges. Walking tours of local villages and Karatu town give travelers firsthand experiences with everyday Tanzanian life. Travelers often visit school, share in nightly talks concerning local subjects that range from cultural history to animal behavior. Such talks are lead by naturists, traditional healers, or scholars, who are often provided temporary residence to conduct personal research or writings and to share their knowledge with our community of travelers and staff.

RHYTHM OF THE FARM



The rhythm of farm life follows the sun, as does local Swahili time which is six hours difference. Visitors are welcome anywhere on the farm to explore her rhythm.

Farm Schedule		Rhythm of the Farm: Winter 2010	
		Please see Farm Life for descriptions	
			Standard Time
12:30	Breakfast Bread making		06:30am
Asubuhi	Farm Kitchen		
02:00	Coffee roasting & Artist-in residence		08:00am
Asubuhi	Wood Carver Aloyce		
	Bush baby place		
02:30	Cow Milking & lunch vegetable harvesting		08:30am
Asubuhi	Milking parlor & Vegetable garden		
02:30	Morning Bird Census		08:30am
Asubuhi	Early walk around the estate to observe morning wildlife for census and behavior		
	The Naturalists meet at Lower Reception (car Park) place		
04:30	Daily Pasteurizing, yogurt and cheese making		10:30am
Asubuhi	Dairy kitchen		
05:00	Mountain bike tune up and test		11:00am
Asubuhi	A mountain bike is the perfect mode to visit the neighborhood and Tloma Village		
	Lower reception bike shop		
05:00	Pig feeding		between 11 ~ noon
Asubuhi	Where does the leftover food go?		
	Farmyard		
07:00	Farmhand lunch and volleyball		01:00pm
Mchana	Osero clinic, Mikahawani village		
08:30	Dinner vegetable harvesting		02:30pm
Mchana	Vegetable farm and farm kitchen		
Wakati	Forest trail check		anytime
Wowote	Cape Buffalo and other creatures love to use the trails, knocking steps along the way. We check them every day and view the habitat along the way.		
11:00	Watchman light Tembo Fire, Naturalist/Medicinal talk		05:00pm
Jioni	Tembo Fire in vegetable farm		