

## THE MWERENI SCHOOL KITCHEN

The Mwereni Integrated School for the Blind is a unique place for many reasons, for example they work with individuals with disabilities such as albinism, blindness and XP (Xeroderma Pigmentosum). These conditions have long been stigmatized in the Tanzanian culture and elsewhere. In reality, these conditions will not prevent a smart, dedicated or energetic kid from getting an education and making meaningful contributions to their communities. Nevertheless, even to this day, there are those who believe that these conditions are the *by-product* of possession by evil spirits, or potentially contagious.

The Mwereni School is confronting this prejudice in the best way possible: by disproving it. Mwereni provides a quality education to hundreds of bright, engaging, and wonderful children who, in

increasing numbers, are going on to higher education at secondary schools, and into the Tanzanian work force. Mwereni serves children with and without disabilities by providing a high quality primary school education, as well as a safe living environment for its boarding students. As the school's headmaster notes with pride: "the children are living and learning together."

Mwereni has faced an array of challenges over the years, with the most obvious and immediate being its dilapidated infrastructure. With outside help, the Mwereni School has been able to revive the structure of the school, which had been allowed to fall into disrepair at the hands of the Tanzanian government before private, local educators



regained authority in the late 1990s. While significant progress has been made, work remains to be done, which the school simply cannot do on its own.

Together, the school and the Mountain Leadership Team, are taking on one of these challenges... and I'm asking for your help to do so.



During the school year, Mwereni's staff feeds over 640 students alone each day, including 75 blind or albino students who live at the school. Roughly half of the meals are cooked outside, while the remainder are cooked in an indoor space measuring about the same size as the average kitchen in the States. Cooking is basically done by glorified camping techniques: using large pots, heated over burning firewood or with biofuel cookers. There is little room to wash dishes, pots and pans, or cooking utensils, so the staff makes use of the outdoor areas for that work, as well – which is fine when the weather cooperates.





Having identified the need for this kitchen, the Mountain Leaderhip Teams have partnered with Blair Singer, Kevin Cherilla and Kristen Sandquist with K2 Adventures Foundation, who are also our Expedition Leaders for this trip, and asked them to help facilitate this effort by reaching out to Mwereni's Headmaster, Damas Urenge. K2AF has been working with the Mwereni School since 2009, most notably by raising funds to help rebuild the school's infrastructure, including construction of the school's health center, and even providing the staff with a farm tractor to help with agriculture and other needs around the school's grounds. Headmaster Damas is thrilled with the interest in building a new kitchen, and Kevin and Kristen have been working with Damas to finalize the construction plans for the project, which includes not only building the new facility, but also supplying the new kitchen with all of the cabinets and stoves needed.





## To Donate to the Mwereni School Kitchen:

Go to the link http://www.K2Adventures.org/donate.

Scroll to the bottom of the donation page and look for the allocation drop down.

Select "Mwereni: Dada's Kitchen" to direct your contribution.

K2 Adventures Foundation is a qualified 501(c)(3) non profit national and international organization whose mission is to care for children, adults and families with special needs and or life changing medical and financial circumstances by providing services, support and funds that will be used for educational and medical enrichment. Your donation is tax deductible.





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