

CULTURES OF THE WORLD

NIGERIA



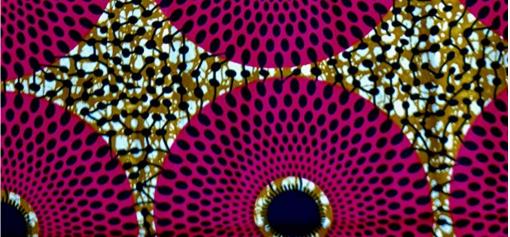


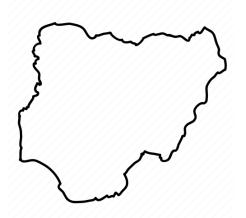
Nigerian Proverb:

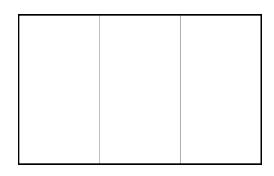
The same sun that melts wax is also capable of hardening clay

Meaning:

the problems you are currently undergoing right now will inspire you to desire success. No situation is permanent and one day you will give testimonies on how life was back then. You have the power to change the bad situation into a successful situation just by believing in yourself. Never lose hope and never let anyone discourage you.











Official Name:

Nigeria

Continent:

Africa

Capital:

Abuja

Languages:

There are many languages spoken in Nigeria the main ones include English, Igbo, Yoruba, and Hausa

Money:

Naira

Population:

190.9 million as of 2017



FLAG

- The official flag was designed in 1959 and first officially hoisted on the 1st of October 1960, Nigeria's first ndependence day.
- The flag has three vertical bands of green, white, green.
 - The two green stripes reprsent Nigeria's natural wealth, while the white band reprsents peace.

FUN FACTS

 The Nigerian flag was designed by Taiwo Akinkunmi in 1959

 The Eagle is the Nigerian national animal



- The flag used by the President of Nigeria is a bit different from what is used by the masses
 - it is called the presidential flag
 - it is the national triband flag (green, white, green) with the coat of arms in the center.

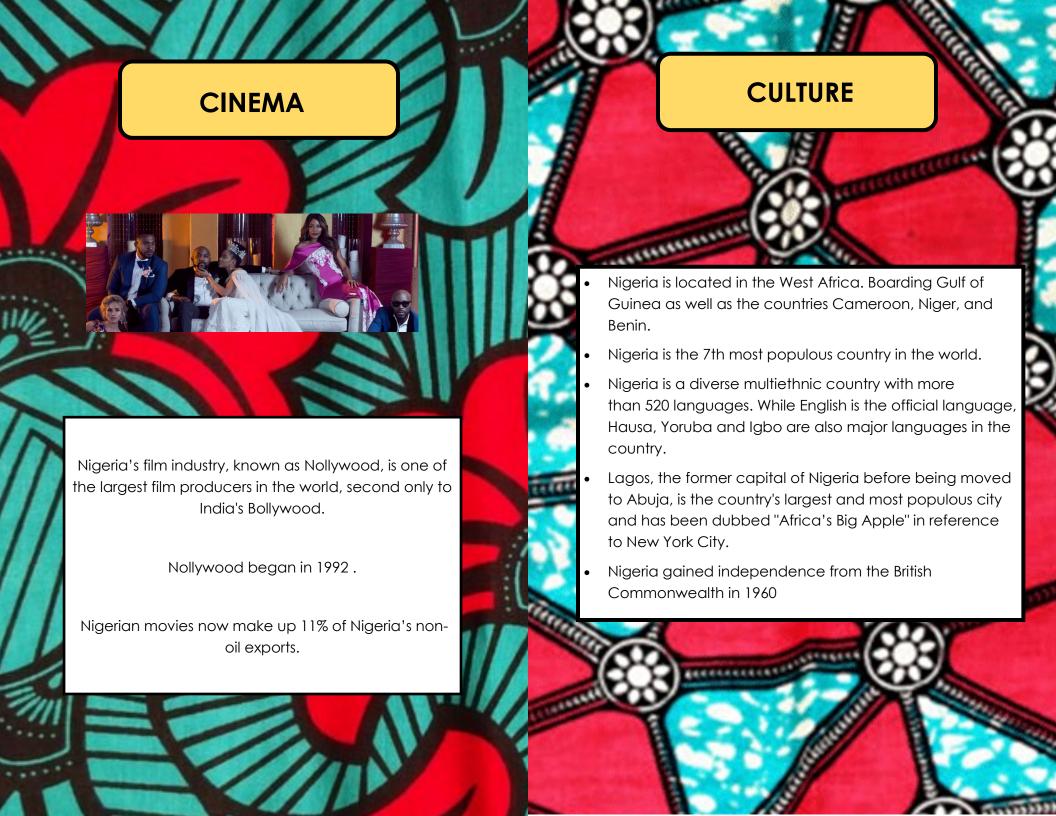
• Soccer is the national sport



 The name Nigeria is derived from Niger, which is the longest river in West Africa







FOOD

JALLOF RICE

This colorful delicacy is food to many West African Countries, not just Nigeria. Typical ingredients of Jollof rice include rice, onions, tomatoes, chillies and a variety of spices. It can be served with vegetables and desired meat, chicken or fish.



AKARA/KOSAI

Is made from mashed beans, onion and a little bit of chili which is then battered and fried into fritters. These delicious crunchy balls are best made using beans that have been soaked overnight. In the south, it is known as Akara while in the North it is called Kosai.



SUYA

Is a very popular delicacy in Nigeria. Typically made with either beef or chicken. Every Nigerian has their own variation of the Suya. A typical marinade includes ground peanut, garlic, cayenne pepper, paprika, onion powder, and chili pepper. After marinating, the skewers are then barbecued or grilled before being eaten.



MUSIC

Nigeria's best-known cultural music exports are Juju, Afrobeat and Fuji music which barely scratch the surface of the vast and vibrant cultural topography of the nation

In terms of cultural output Nigeria is unrivalled in Africa, with hundreds of studios, thousands of performance venues of all sizes and countless artists and performing groups throughout the country.

In many of Nigeria's cultures, there are no word for music, but rather a variety of highly evolved categories for speech,

poetry and metaphors as well as terms for drumming, dance and song. Thus Nigerian music is primarily shaped by the power of words and verbal expression, in both indigenous languages and English, with such concerns as harmony and tuning

relegated to a secondary status.

Some notable Nigerian musicians are Davido, Burna Boy, Wiz Kid, Fela Kuti, and Flavour ,just to name a few.



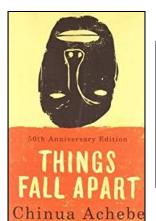
LITERATURE

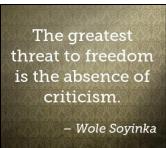
A few of many Nigerian literalists include:

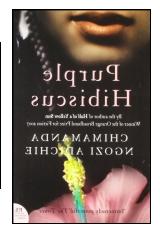
Wole Soyinka: the first African to win a Nobel Prize for Literature back in 1986.

Chinua Achebe: a Nigerian novelist, poet, professor, and critic best known for his first novel, <u>Things Fall Apart</u>,

Chimamanda Ngozi Adichie: body of work ranges from short stories, to novels, to nonfiction such as <u>Americanah</u>, <u>Purple Hibiscus</u>, and <u>The Thing Around My Neck</u>, just to name a few.







FOOD



NIGERIAN PEPPER SOUP

is among the nation's favorite dishes due to its intensely spicy flavor and the variety of meat, fish or chicken that can be used to cook it. The broth is rich, with aromatic spices, pepper, ginger, garlic and onions to give it that unforgettable taste.

CHIN CHIN

is a hugely popular deep-fried snack in Nigeria that is commonly served to visiting guests. They are crunchy little bite-sized balls made with flour, milk, nutmeg and sugar that are perfect for nibbling on.





MOI MOI

is a type of steamed pudding made from black-eyed peas, ground peppers (chili & bell peppers), bouillon, dried crayfish and onions. It is commonly eaten alongside other dishes such as jollof rice or fried plantain but it can also be eaten on its own as a snack.

