Food and culute

* Religion- why Ethiopian food is mainly vegan
* Doro wot for special occasions
* Gursha for loved ones and friends
* Coffee is always served for visitors- show the ceremony
* Climate- HotTeff -used for centuries as stable grain

Climate:

Ethiopia is in the tropical zone

It has three seasons

Summer- June, July, and August- Heavy rain falls.

Autumn(spring)- September, October, and November- - Harvest season

Winter -December, January, and February- dry season

Spring- March April and May- occasional showers, Hottest season

Geography

Northeast Africa- Horn of African

Food source:

- Teff is stable grain followed by maize and sorghum

- It is first in the number of livestock heads in Africa-

- Lots of rivers and lakes (like Blue Nile and Lake Tana)-Fish

Unordered list:

* Beef
* Lamb
* Fish
* Dairy
* Chicken
* Eggs
* And vegetables

Regulars and Occasional

* Dorot wot and lamb -occasional

220 days fasting sean, mostly vegan like legumes and green leaves