

## Rango

Egypt/Sudan



**T**he Cairo-based Rango collective has delved deep into African history to bring a deeply spiritual form of Sudanese folk music back from the dead. This is the mystic music of dispossessed people, taken as a human tax after Egyptian ruler Mohammed Ali conquered Sudan in 1820.

Sudanese slaves that served in the Egyptian army carried with them their music of the outlawed Zar ritual, a healing communion with the spirit world, thought to cleanse the soul and relieve suffering. By the late 1970s it had virtually become extinct in Egypt, although a 1990s documentary found the last surviving player of the 190-year-old rango xylophone, Hassan Bergamon, living in Cairo.

Inspired by the filming, Hassan assembled a new band. Comprising veteran drummers and players of *simsimiyya* and *tanbura* lyres fitted with electric pickups, with singers and ritual dancers wearing *mangor* belts made from goat horns and playing shakers made from recycled aerosol cans, Rango made its stage debut in Egypt in 2001.

During 2009, the group toured Europe to promote its first album, *Bride of the Zar*, with pounding, relentless songs of triumph and superstition, rooted in slavery, mystic conflict and powerful spirits, melding elements of trance, ritual, exorcism, invocation and delirious celebration.

🌸 Friday @ 6.15pm ~ Stage 1

60min

🌸 Monday @ 2.00pm ~ Stage 1

60min


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## **Rango** (Egypt/Sudan)

### **Hip Quake! Sudanese Dance & Ritual Percussion**

Join Rango's outrageous front man TuTu for a hip-quaking Sudanese dance lesson which includes a chance to play/wear a ritual dancing belt fashioned from goat horns while being entranced by the band's trademark hypnotic Zar rhythms played live on Sudani spirit drums, railroad blocks and aerosol can shakers.

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 7.00pm ~ Speakers Corner Stage 7

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## SVC - Sudani Voodoo Chicken

As presented by Rango  
(Egypt/Sudan)



### Ingredients

- 1 Large chicken (ritual sacrifice optional)
- 2 onions finely chopped
- 1 Clove of garlic
- Freshly ground jawzat at-tiyb (nutmeg)
- 2 teaspoons crushed and dried red chillies
- 4 tomatoes
- Cracked pepper
- Salt
- Vegetable oil
- Sudani Voodoo seasoning (top secret Egyptian/Sudanese spices – travelling with the band)

### Method

Wash your hands!

Pluck the chicken, taking care to save any feathers suitable for potential headdress making opportunities.

Save chicken entrails and legs for weekly ritual healing ceremony.

Fry the onions until golden brown, adding garlic, freshly ground nutmeg, crushed chilli and Rango seasoning, while making offerings to the Sudani spirits or your mother-in-law ( as appropriate).

Add chopped tomatoes and water, creating a rich sauce stock in which to cook the chicken for approx 30-40 mins.

While the chicken is cooking enjoy vintage Sudanese songs performed on electric simsimiyya lyre, taking care not to forget to prepare the rice while listening to the entrhralling songs.

Serve with rice, yogurt, fresh lime and pita bread.

Recipes from the 2011 sessions will be available on the day and on the website after the festival.