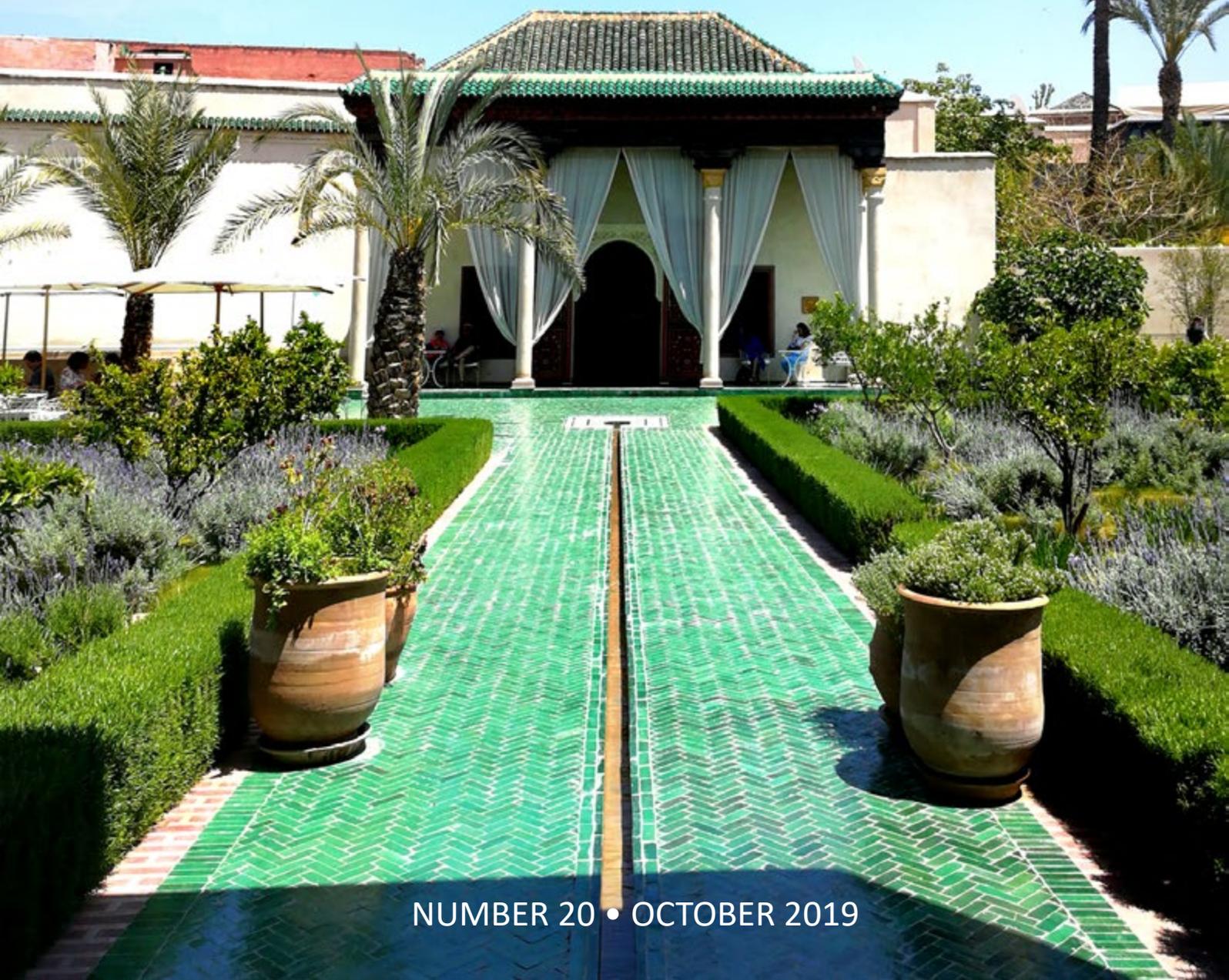


Kasbah du Toubkal

MOROCCO'S PREMIER MOUNTAIN RETREAT

5th Anniversary
Issue



NUMBER 20 • OCTOBER 2019

In this issue...



Sculptures, pavillions, quiet places to ponder; a glorious garden that rose from barren land in the Ourika Valley.



All aboard the fastest train in Africa

Al fresco dining in Marrakech



From the kitchens of the Kasbah; simple but simply delicious



..read on!

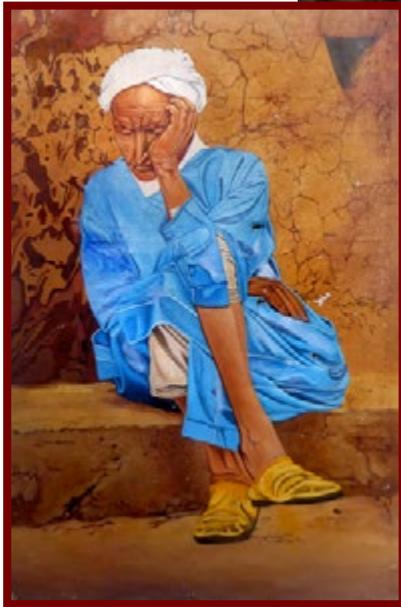
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CELEBRATING YEARS!

KASBAH DU TOUBKAL Magazine

MOROCCO'S PREMIER MOUNTAIN RETREAT

 NATIONAL GEOGRAPHIC
UNIQUE LODGES OF THE WORLD™





Five years, twenty issues, over one hundred articles and features....

...with dozens of smaller snippets about this extraordinary country. And in those five years there have been enormous developments at the Kasbah and the various opportunities to enjoy the locality and further afield, while still maintaining its central ethos of being a Berber Hospitality Centre, something much more than just a string of words, as the many comments and compliments we get regularly will attest to. More about this later in the magazine.

Meanwhile, we take you to a beautiful garden that rose from derelict land in the Ourika Valley, thanks to artist André Heller, creator of some of the world's foremost multi-media projects; a ride on the fastest train in Africa; a reader's story of how they set out to discover more about the Berber people. Always interested in what readers enjoy most about the magazine, we asked some of those who subscribed to the very earliest issues what their favourite article was – and unsurprisingly, it was about Moroccan food. So for anyone who hasn't read the early issues, prepare to drool over *The Restaurant at the End of the World*.

Until next time,

Mike and Chris McTugo

...and everyone at

KASBAH DU TOUBKAL

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LE RETOUR DE PARADIS



Liberty Hyde Bailey, an American horticulturist and botanist, and co-founder of the American Society for Horticultural Science, knew what he was about when he said, “A garden requires patient labor and attention. Plants do not grow merely to satisfy ambitions or to fulfill good intentions. They thrive because someone expended effort on them.”

Just as Kasbah du Toubkal rose from a ruin on the top of a hill to become the Berber Hospitality Centre you see today, when André Heller, creator of some of the world’s foremost multi-media projects decide to give something back to Morocco, a country that has given him spiritual and emotional succour for almost five decades, he bought eight hectares of barren land in the Ourika Valley, thirty kilometres south of Marrakech, with beautiful views of Jbel Toubkal and its almost perennial dusting of snow off in the distance. He bought the land in 2009 with the aim to create jobs by “establishing a curative, highly energetic and botanical area of sensual beauty and comprehensive high quality for people of all age groups and all levels of education from both near and far.” Six years of ‘expended effort’ later, Anima Garden opened; Liberty Hyde Bailey would have been proud.

I enter through a shady alley of ivy-covered palm trees, almost artworks in themselves, and my first intimation of the beauty of the garden is a glimpse through a traditional horseshoe arch of a trio of African sculptures, mother, father, child, set in a dappled clearing in front of a stand of slim bamboo. I follow the path and suddenly I’m on a humpback wooden bridge over a stream, leading into a beautiful garden,

with a long, multi-coloured gallery and *petit museu*, and Café Paul Bowles, one of the foremost writers on Morocco, and author of the quote, “There are certain places on the surface of the earth that possess more magic than others. One of those places is Marrakech.” I’m in a garden mood at the moment so decide to view the exhibitions and take tea when I end my tour. Passing through a narrow walk of carved stone pedestals I suddenly realise that the animals topping them are the signs of the Chinese zodiac. I make my abeyance to the rat, my birth animal, and move on. Despite the beauty of the gardens themselves, they create beautiful backdrops to the artworks. Bursts of orange are seen over the top of purple bougainvillea, and a twist in the footpath reveals it to be a large head, an African mask covered in green and orange mosaic, a gentle mist spraying from its mouth every few seconds. What appears to be a patch of rusted metal partially obscured by bushes behind a sculpture of The Thinker by Auguste Rodin (one of the twenty-eight full-size castings worldwide) becomes the hull of a boat, possibly the Ark, captained by a camel of patchwork colours rather than Noah. Twisting, meandering footpaths lead you to shady areas with wooden seats for a quiet sit down to contemplate such imagination. Shady arbors, tinkling fountains in marble bowls with rose petals taken from the gardens floating on the surface, it may not be a maze in the truest sense, but it certainly feels that way, and in a long list of future plans there will be an actual maze in the shape of a heart.

With works by such renowned artists as Keith

Haring, Pablo Picasso, Auguste Rodin, American pop-art artist Andy Warhol, and many unknown and local artists, the emphasis in publicity could easily be placed on the artworks, but the gardens themselves have such an ebullience and vivacity that it's easy to follow André Heller's idea that the gardens are seen as a whole, to take from it what you will and whatever your age or ethnicity. I happily spend a couple of hours just walking the winding paths and sitting in

the dappled sunlight, drifting away with the bubbles of conversation of passersby and relaxed by the sound of birdsong floating on the soft breeze.

You can visit Anima Garden as a day trip from Kasbah du Toubkal, Riad Les Yeus Bluex or Dar Doukkala, or as part of your transfer from Marrakech to Kasbah du Toubkal. Please ask at reception for further information. Extra transfer charges may apply.



BERBER *By Design*

You will hear Kasbah du Toubkal referred to as a Berber Hospitality Centre, and guests are impressed by the warmth of their welcome. The furnishings and decoration are based on the art of the Berber people, but the origin of many of the tribal art-forms was mainly dictated to by their nomadic lifestyles.

In the day-to-day life of nomadic tribes, men took care of the livestock while women took care of the family and handicrafts. Being on the move allowed the women to collect different plants that became the dyes for their textiles and rugs, using the wool from the herds of sheep. These were woven for personal use but also to sell at local souks. Every carpet tells a story – quite literally, although you may not be able to decipher its meaning. Each tribe has its own particular repertoire of imagery, but there is no such thing as a pattern or design. Every weave and weft is learned at the feet of a mother and grandmother - and a carpet weaver is always a woman.

Spending much of their time on the move, Berber art was predominantly created as wearable or useable pieces such as pottery, fabrics, jewelry or carpets. These were used as much as a portable bank as for their artistic and functional merits. When times were hard, you sold a necklace, when they got better you bought something beautiful that was easily transported.



Located in the former painting studio of Jacques Majorelle, the Berber museum in Jardin Majorelle offers a rich panorama of the extraordinary creativity of the Berber people, the most ancient of North Africa. More than 600 objects from the Rif to the Sahara Desert, collected by Pierre Bergé and Yves Saint Laurent, demonstrate the richness and diversity of this culture. Everyday and ceremonial objects attest to the know-how, both material and immaterial, found in Berber culture. Jewellery, a sign of tribal identity and of the social status of the woman wearing it, plays a central role at the museum. Garments, finery and accessories also reflect the Berber identity. The museum visit ends in a room where costumes, weapons, weavings, carpets, decorated doors and musical instruments can also be admired.

The Restaurant at the
end of the

World

Jemaa el Fna, The Place of the Dead, The Mosque at the End of the World, North Africa's most vibrant and exotic square, the ancient heart of Marrakech, where snake charmers, storytellers and acrobats entertain the passing crowds.

Chosen by Erin Cooper I've been to Marrakech four times and always eat at least once in Jemaa el Fna. I don't just go for the food, I love the hustle and bustle and the nonsense spouted by the young men as they try to entice you to eat at their stall. This article had me drooling and made me try other dishes instead of basic chicken and chips with a Moroccan salad. Worth the experimentation!

By day the bustle of henna artists, potion sellers, fresh orange juice vendors and red-robed water sellers; by night the curling smoke of a hundred barbecues spirals over the largest open-air restaurant in the world. When dusk falls, handcarts are wheeled into Jemaa el Fna and unfolded to reveal portable grills, tables, benches, pots and pans. While the mounds of food are prepared young men in long white coats work the crowds trying to convince you that the succulent dishes served at their stall are the absolute top-notch best; "Delia Smith created our menu", "All our fish comes fresh from Sainsbury's". And Sainsbury's would probably be proud of the fish the stalls served, dipped in flour seasoned with salt and saffron before being deep-fried in bubbling oil until crisp and golden.

Something to suit every pocket

There are stalls to fit every taste and pocket; a bowl of *harira*, a traditional rich tomato and lentil soup with beef or chicken, seasoned with ginger, pepper, and cinnamon, or *b'sarra*, white bean soup with olive oil and garlic; add a sandwich served in a *khobz*, a small, round flat loaf with the top nipped off to form a pocket, filled with freshly deep-fried

slices of liver dribbled with a green chilli sauce, or a handful of *merguez*, thin spicy sausages, and you will be set up for a stroll around the souks. Kebab shops appear on almost every street corner around the globe these days, but in Marrakech vendors snub the effete pressed meat served elsewhere in favour of slices of real lamb, glistening with dribbling fat, sprinkled with cumin and salt as the cook hands it over to you wrapped in a paper cone. Chicken with preserved lemons, delicately spiced with *kasbour* (fresh green coriander) and served with piquant olives; brochettes of lamb and liver, seasoned with red pepper and cumin, carefully grilled over charcoal, which spits and smokes as the luscious fats fall on to it; beef or lamb tajines, cooked with raisins, prunes and almonds, have their conical tops whisked off by

the waiters, just as the lids of elegant silver salvers would be at the Savoy. **Steaming snails** On the west side of the square, a row of chefs steam

mounds of snails in battered enamel bowls. The menu is simple, snails or snails, but as the little gastropods served in a tantalizing broth are a gastronomic institution in Morocco, it isn't always easy to get a seat at these stalls. Apparently wonderful for the digestion, locals drain the broth after having their fill of the snails. (They also often carry a safety pin



to wheedle the little devils out, but a toothpick is usually provided.) The exotic flavours and ambience of night-time feeding at Jemaa el Fna will stay as one of your most vivid memories of the Red City, although you may want to leave the tajine of sheep's or calve's feet and the sliced camel's head to the locals to enjoy, and it would take a certain amount of culinary courage to sample a cooked sheep's head or bowl of sheep's testicles – cooked, of course.



Innovation

IN THE FAST LANE

As Africa's fastest train leaves Tangier's glamorous, newly-renovated station on its way to Casablanca via Kenitra and Rabat, it picks up speeds of nearly 320kph, cutting a journey of four hours and forty-five minutes to just two hours and twenty minutes. After track refinements that will take most of a year, the planned journey time from Tangier to Casablanca will be cut to an amazing ninety minutes. By 2030 it will add Marrakech to its route, shaving off half the current travelling time of ten hours, and eventually onward to Fez and Agadir. After a decade of development leading to its inauguration in November, 2018, the TGV (Train à Grande Vitesse) is seen as a major step in the modernising of the Kingdom, showing the world what enormous potential lies in Morocco. A £1.56bn investment, there are some who say the money could have been spent more wisely, but as geological analyst Riccardo Fabiani commented in an interview in the Guardian, "The government sees this as a flagship project that enables Morocco to shine in Africa. The prestige factor is important."

Included in the development costs are £28 million to renovate the sixteen year-old station at Tangiers, including a building for the new high-speed train system, and £36 million spent in the renovation of Casablanca's original 1923 station in preparation for the TGV, but the investments so far is only around half of the planned £2.6 billion programme that will eventually link the entire country (adding 1,500 kms to the already large rail network) and connecting the 'Atlantic' corridor of Tangiers-Casablanca-Agadir with the 'North Africa' corridor of Casablanca-Rabat-Fès-Oujda.



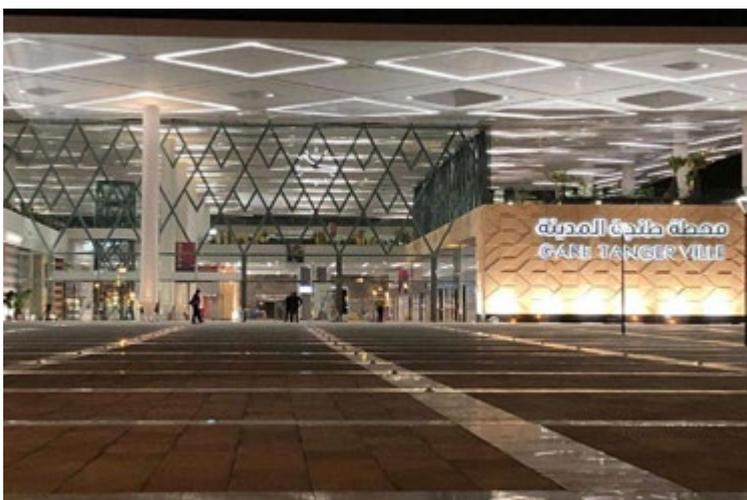
Morocco's rail system is a well-established, affordable and popular way to travel the country, serving forty million passengers annually, with upholstered compartments in first class where people share food and conversation, reminiscent of the steam trains of mid-1900's Britain, when travel really was an adventure. The new TGV will be a boon to travellers trying to see Morocco in limited time, making the most of the double-decker cars from Alstom, a French manufacturer of high-speed rail systems for countries worldwide.

Tickets can be bought up to three months in advance, with prices varying according to the ticket class, date of purchase, date and time of trips, discount cards, and whether the tickets are refundable or flexible.

Prices range between MAD 149-224 (£11.80-£17.70) for Tangier-Casablanca in second class, to MAD 243-364 (£19.25-£28.80) in first. They can be purchased either online from ONCF, the Moroccan train authority, or at the station, where the machines accept both cash and credit cards. Passengers buying tickets on the day of travel will pay ten percent extra, with a twenty percent surcharge for refundable tickets.

Director general of ONCF, Mohamed Rabie Khlie, said the TGV must serve all Moroccans and not just high-end clientele, although there have been many comments that even the reduced prices currently on offer are beyond the pockets of many people. According to Monsieur Khlie the new system will need to double its volume to six million passengers annually within three years of operation, Some analysts have expressed worry that the high-speed train will not be able to get enough passengers to become profitable, but others say that the bullet train is about more than simply the revenue it will generate. The government hopes that the TGV will encourage foreign investment in the country and convince global business leaders that Morocco is an attractive place for development.

As one passenger commented to Morocco World News, "Those who say that it is all about prestige are right, but they are missing something important: prestige counts for an emerging country that aspires to greatness, to big development plans."



Reader's Write

TRAVELLING WITH AN OPEN MIND

On their second visit to Kasbah du Toubkal, Val Hendy and husband David Fleetwood step outside the walls of the Berber Hospitality Centre, to learn more about the lives of local Berber people

Eleven years ago, following the sad death of a family member, we found ourselves in a taxi on our way from Marrakech to Imlil. We had to re-arrange flights and therefore it was dark. The taxi stopped apparently in the middle of an empty road and there stood the mule. Off we set, up through the trees until we could see a few lights above us. The warmth of the welcome at the Kasbah was sincere and we were shown to a lovely warm room from which I could hear water running outside.

The following morning revealed the mountains displayed against a beautiful blue sky. Over the next few days we took time to wander local paths, wave to local people, watch children playing by the river, listen to the 'call to prayer', enjoy delicious food and reflect on the changes to our family. It was both a warm and a healing experience.

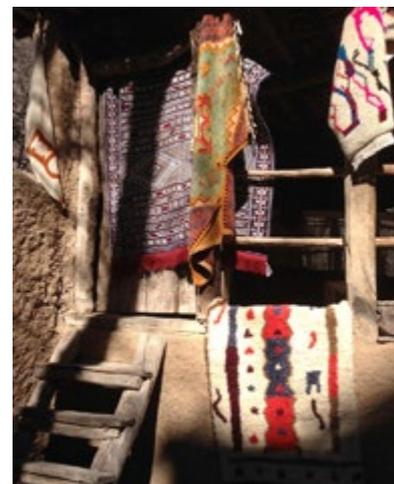
Over the intervening years we have made several return visits to Morocco. We have been west to Essaouira, driven over the mountains to Zagora and camped in the desert, but it is the majesty of the mountains and the welcome of the Berber people that brings us back. We have moved from being observers to trying to understand more about the local culture. There have been numerous discussions with men in the Riads about their way of life, education, employment opportunities, religion and of course focus on their families. Berber women do not work outside the home, I was told. Their role has been echoed many times as that of working to provide for their families. They look after the home, children, and undertake domestic chores. Many families will live in the same building and when the men are no longer able to work their children will look after them. The family is firmly at the heart of these friendly, warm and generous people.

This year, as we made our third visit to Imlil and our second to the Kasbah I really wanted to find out more about the role of women and how they see themselves. Of course we have followed the Education for All project with great interest, particularly



this year with the visit of the Duke and Duchess of Sussex.

On our first morning I asked 'Would it be possible..?', but did not get further before I was told 'Anything is possible!' I wanted to visit a local family with a guide who could help interpret for us. We were sent off complete with walking poles, a large bottle of water and Mustafa, our guide. Delighted to take us to meet his family, he paced the walk up to his village of Aremdt well. His home is small and a number of his siblings and nephews and nieces live together. Four women were sitting on the floor in the corner of the empty room. I asked to be introduced to his



mother, a warm friendly woman who insisted on giving me her stool. I found out that she was delighted to have tourists visiting her village; they bring jobs for the men and money to the family. I came unstuck in an attempt to gain a view about education as Mustafa told me that she would not be interested as she was too old! He told me that his wife, who was sitting next to his mother, was illiterate. 'She cannot read or write Arabic,' he said. Her role was to look after his home, cook his meals and wash his clothes. What struck me was how happy this group of women seemed and how affectionately they played with their children. It was a simple but happy home. I thanked them for their time and wished them well. As we made our way back I wondered how Mustafa would view prospects for his own children and where education would fit in this family.

On the following day we made our third visit in eleven years to Ibrahim, who is still selling carpets but has expanded his shop. He smiles when we show him photos of himself eleven years ago. Of course we

sit and drink mint tea before any business - and yes he knows we will again buy a rug! He is one of six siblings and only went to primary school. He taught himself English and his business skills. We meet his ten year old daughter who tells me she speaks a little French, and she does so delightfully. Ibrahim wants his daughter to have an education. He knows that might take her away from home, but he wants her to have opportunities in life.

We eventually decide on a rug which, of course, we pay too much for, but it's the only way we can directly support this family. And then we go to pay. Well, we would have if his card machine hadn't run out of power. We try waiting a while but to no avail. Eventually, he agrees to meet Dave outside the Kasbah at 6pm, but the cash machine is still not working! Fortunately, a man who has just shut his small shop is persuaded to open it again so that the machine can be plugged in - and it works! I remember why we love these people so much, and know the rug, which somehow fits into Dave's suitcase, will be treasured. As the sun rises on our last morning and we wait for our mule there is much to reflect on. I have learnt a little about Berber women. I have seen the film and read about the girls in the Education for All Project. They will have their own hopes and aspirations and hopefully many more will follow them. How will that change life in these villages? What effect will it have on family life? One person told me that 'you cannot have education and happiness'. I do not believe that is true, but there will be change.

One thing for sure. We will be back to see how the project grows...and to buy another rug!!



Val Hendy

There's so much more to **DISCOVER**
Click on the logo to create your personally designed tour of Morocco

A Taste of the Kasbah

Along with the glorious scenery, the friendliness of staff and local people, the peace and calm of its hilltop situation, the food served at the Kasbah is high on the list of positive comments made by guests and visitors alike. Often we are asked how a meal is prepared, but unfortunately a busy hotel kitchen isn't always the easiest place to explain the often simple processes that nonetheless create memorable meals. Working with the Kasbah's experienced chefs we are creating our own – as yet un-named – recipe book, using ingredients that can be found almost anywhere these days, giving you the opportunity to create your own version of our most popular dishes.

To give you a taster of what is to come, here is the recipe for one of the most popular but iconic of dishes; fresh, simple, and delicious – the Moroccan Salad.

Ingredients:

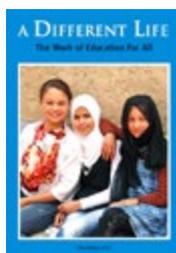
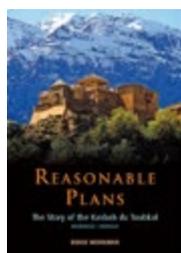
4 medium-size tomatoes, ½ tsp cumin powder
½ medium size green and/or yellow pepper
1 Little Gem lettuce, 1 small cucumber
Olive oil, White wine vinegar
A few black olives, Salt

Preparation:

Peel and seed the tomatoes
Finely chop tomatoes, peppers and lettuce
(retain a few leaves to garnish)
Sprinkle with cumin powder and salt to taste,
dibble with olive oil and mix well
Sprinkle with a small amount of white
wine vinegar.

To serve:

Serve chilled on a round plate with slices
of cucumber and lettuce leaf around edge.
Add a few black olives as garnish.
Best served with chunks of strong bread if
Moroccan bread not available.



You can receive Kasbah du Toubkal's magazine every quarter by clicking

[HERE](#)

For back issues click on the magazine covers

GREAT EXPECTATIONS

Kabah du Toubkal has long been known as the perfect place for corporate events and training, but over the last few years has also been gaining a reputation as the ideal venue for hosting yoga courses, with its vast views of the High Atlas Mountains, the serenity of its gardens and open spaces, and the relaxed friendliness of the Berber staff.

It's a lovely venue, a perfect place for doing yoga. The mountains are beautiful; they create a feeling of stillness, of peace. They inspire you, they uplift you, they are very majestic, so in a sense wherever you look around you're inspired by the beauty of the surroundings.' Lisa Powell, leader of the Yoga On A Shoestring course held at Kasbah du Toubkal in April of this year, is pretty unequivocal about her impression of the venue, the first YOAS yoga holiday to be held in the High Atlas.



'When we arrived it was amazing, it's like a little oasis. I loved the walk up the hill from

Imlil. It's quite exciting because you don't know where you are going. The gardens are beautiful with the roses, the scent of the mint and the sound of the water cascading from the fountain, and although I didn't know exactly where the yoga was going to be held until later, I knew this is a special spot.'

Despite its name, Yoga On A Shoestring, isn't only about yoga, which is seen as part of a holiday (And neither is it only on a shoestring; their world-wide programme has plenty of stunning, luxurious destinations.)

'These are called yoga holidays, not yoga retreats. With YOAS holidays it's definitely also about the travelling and the holiday. On every one I've done it's always been about the people wanting to go somewhere new. If you are doing a retreat where you are full-on, detoxing etc, then obviously it's a different story, but on these holidays I've learned that different people like to do their own thing, so on some holidays people will hire a car and tour the area, other people like to hang around more. It's very individual

with groups; some people might have come with friends that they haven't seen for a long time and they want to spend more time together; some people come on their own and want to make new friends; sometimes new groups form. On this particular holiday I think it was more the venue that pulled them.' For Martin Parry, ex-military and a keen walker, and the only male on the course, the Kasbah is the perfect place.

'The walking for me is a huge bonus. The level is good, more of a strenuous hike I would say, with plenty of bouldering. The scenery is fantastic. I never knew how to do panoramic photos but today I taught myself how to do it. To be able to show these pictures to somebody...it doesn't really show, but I've come with my wife and to see these things with someone you are with just blows me away.'



Martin and his wife, Angie, spent a few days in a riad beside Jemma el Fna in Marrakech before arriving at the Kasbah, a bit of a contrast from their home in Hastings.

'I love the heat, the smells, the vibrancy, the people, the colours, the food. I love contrasts, going somewhere and immersing myself in the culture. That's big time important. This kind of holiday, where you immerse yourself in somebody else's culture, the not smoking, not drinking alcohol, dressing differently, for me that's probably my favourite way to travel. Shiela Minet share's Martin's enthusiasm about the visit being more than just a yoga course.

'Yoga is lovely but you need breaks in between, time



to assimilate your surroundings, which you get with this holiday. The position here is fabulous; it felt fresh and flowery, a very lovely environment. I've felt very relaxed. I felt a struggle coming up from the village because of the altitude but you get used to it. I've rested, read a book, looked around, spent time in the sun lounge, went down to the river, enjoyed the cherries and the walnut trees.'

Kim Yukawa, who was marking her return to yoga, felt very comfortable with an otherwise unknown group and environment, and particularly the attitude of the staff at the Kasbah. 'I felt very comfortable with the ease of the staff who treat visitors almost as friends, which is something you wouldn't find in an ordinary hotel. I was told that that's the Berber way. And I must say, the food is wonderful!

'Morocco is totally new to me and what made this holiday unusual is because there are two different destinations and venue styles, the Atlas Mountains and Tigmi near Marrakech. There are lots of courses in Marrakech but I liked the idea of this holiday because of the two destinations.' A point echoed by Carroll Siu who had heard about the Atlas Mountains and wanted to see them.

'Yoga On A Shoestring has a good reputation, and I always heard good reports about the Atlas Mountains. I was particularly interested when I saw the holiday would be in two totally different areas, so I could experience two different faces of Morocco.' Lisa Powell and Martin Parry were both so impressed by the majestic mountains of the area around the Kasbah that they plan to come back next year and tackle the trek up Jbel Toubkal.

'The Atlas Mountains were always somewhere I wanted to visit, so this was a wish that came true,' says Martin. 'As soon as I saw the mountains on the way in, saw the donkeys in the village and began the walk up the hill I knew I was going somewhere special. It surpassed my expectations. Throughout the day from when you wake up it gets better and better. In a way, you don't want to go to bed in case you miss out on something. The last thing I do is go up on the roof and look at the stars; you just don't want it to end.'

Yoga On A Shoestring will be holding their next two-centre course from 6 - 13 June 2020. For further information, click on the logo.



From Yoga On A Shoestring website

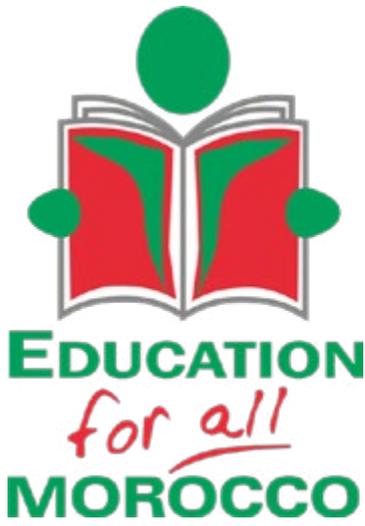
'Wonderful Morocco! I have just returned from a two centre Moroccan holiday. The Atlas Mountains with spectacular views and wonderful Berber hospitality. The Kasbah was a gem. Tigmi offered a refined Moroccan experience, a lovely boutique hotel. The food in both places was terrific. From the rural rustic dishes in the Kasbah to the more refined Moroccan /Mediterranean influenced cooking at Tigmi.' Sue

'Just back from the retreat at Kasbah du Toubkal and Tigmi last week and I am raving about this yoga week to my friends. The combination of three nights at Toubkal followed by four nights at Tigmi is perfect. I cannot say which location I preferred, both were perfect in their own way.' Anna

Kasbah du Toubkal hosts regular yoga retreats run by internationally respected trainers. Click [HERE](#) to download the full programme to date, with contact details for further information.

If you are a Yoga teacher or Yoga company and would like more information about holding a retreat at the Kasbah, please click [HERE](#)





HITTING THE HIGH SPOTS!

Despite living in the villages around Jbel Toubkal, the tallest mountain in North Africa, none of the girls from EFA had ever had the opportunity to make the climb to the summit. That was remedied in July, when Desert et Montagne Maroc organised a trek for the girls and house mothers to reach its peak.

Watch this heart-warming video about the trek to Toubkal made by some of our school-leavers and the house mothers. This is the first time ever that the girls and house mothers have had the opportunity to trek in their region and learn about their country's nature. A huge thanks to Jean Pierre Datcharry and his team for organising such an informative and inspiring trip and for expanding the minds and igniting the motivation of the house mothers and girls. It is clear from the video that this trip changed their lives.

As they prepared for the ascent, news arrived that 97% of their girls had passed the Baccalaureate this year, meaning they can study at university. After re-sits they hit the full 100%.

A fantastic pair of achievements, which shows there are no mountains too high for a girl - no matter where she lives and what her economic background is - with the support of people who care and the map of education to guide her to the summit! *In French with English subtitles.*

Click on the image to view.



FROM THE NEWSLETTER

Having Fun in the Nomad's Run

Barely a month goes by without the girls from EFA participating in some sporting event, always supported by the house mothers, egging the girls along and rewarding with hugs and laughter. But for the Nomads' Run, a race that takes place in the Agafay Desert near Marrakech, three of the stalwart ladies, Latifa Aliza from Dar Asni 1, Khadija Oukattou of Dar Asni 3, and Badiaa Belqas, Dar Ouirgane, kitted themselves to run alongside their girls. House mother Khadija shares her experience of the day and the 12km run, and how an unexpected meeting helped her to get back into the race. (Page 8)



We are close to opening our 6th house which is our biggest project to date! It has the capacity to house 60 girls in the remote area of Talat 'N Yacoub, 120km from Marrakech. That's 60 lives changed forever! We were able to build this house thanks to a very generous memorial donation. We now need to fill it with furniture before we can fill it with girls. Your donations will go directly towards buying every bed, duvet, cupboard, cup, plate, shower, toilet and book in the house! Thank you for your generous support



Congratulations to Khaoula..., once a student at Dar Tinmel and Dar Asni 3, now an Assistant House Mother. “When I finished my studies in Marrakech and received my Diploma in Computer Studies I didn’t know exactly what I’d like to do. Khadija, my former House Mother at Dar Asni 3 asked if I would be interested in assisting her, so now I have my first job!

It’s really interesting to be on the other side and see how hard it is to work as a house mother. I want to give something back to EFA, they helped me since the beginning and gave me a chance to be able to get a diploma, and now it’s my turn to help the girls to move in this direction. It’s a great experience and it allows me to put some money aside so that next year I’ll be able to continue my studies to get a Master’s in computer studies.”



Meet the women changing education in rural Morocco

(Click on logo to read article)

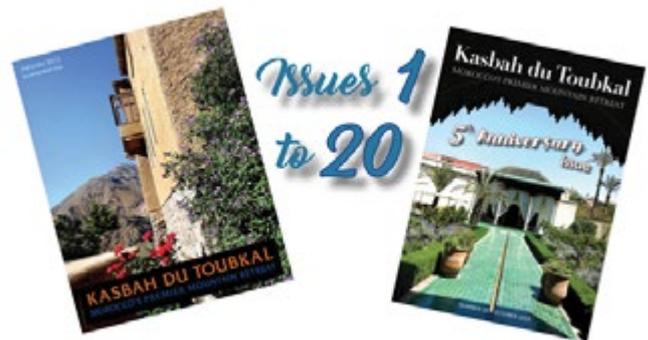


To keep up to date with the girls from Education For All, subscribe to the newsletter by clicking on the link above

CHANGING TIMES

The five years since the first issue of Kasbah du Toubkal magazine have brought many changes, not necessarily to the fabric of the Berber Hospitality Centre, more the development of our programme of excursions, adding more beautiful riads and hotels to the Kasbah ‘family’ of accommodation, an increase in corporate events, health and artistic retreats and much more.

As we move into what will hopefully be our next half-decade of publishing we will be bringing you up-to-date about what is on offer at the Kasbah and through Discover, our associate company that constructs and co-ordinates many of our holidays. With this in mind, the magazine in its current format of a round-up of articles about the delights of Morocco in general will become a six-monthly issue instead of the quarterly magazine of the last five years. But that doesn’t mean you won’t be hearing from us in the intervening six months. We are working on a series of leaflets to bring re-



lated topics together to help you make the most of future stays at the Kasbah and its associated hotels and riads; days out to enjoy unusual venues in the locality, short walks and treks to learn more about Imil and the beautiful surrounding countryside of the High Atlas Mountains, a dip into the kitchens of the Kasbah with our own recipe book, so you can enthral your friends with Berber gastronomy in your own home – and there’s much more to come!

The Kasbah in the Media



"You'll probably think I'm exaggerating when I say that this is probably the best place I've ever stayed in, but I'm not."



October half-term last minute family holidays

Live Jet Brunette

"A place I have always wanted to visit is the Atlas Mountains in Morocco"



Weekend in High Atlas Mountains (video)

Visit the Archives

A few  and  images from followers of **Kasbah du Toubkal**



Enter our 2019 competition





MARRAKECH ATLAS ETAPE

MARRAKECH TO OUKAÏMEDEN

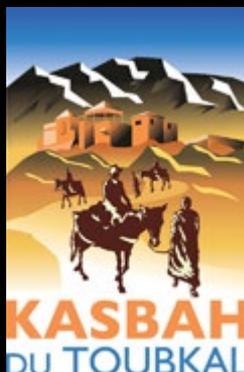
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