

UNITOURS MAROC

with caring efficiency since 1981

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NEWS

RUN FOR .. GLORY

Marrakech Marathon

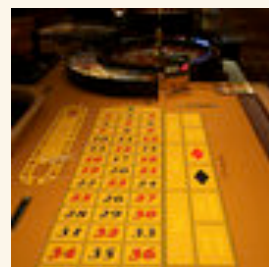
The 21st edition of Marrakech's Marathon will take place on January 31st ..



Be here early if you want to be one of the 5000 runners that will participate, but if you want also the glory you will have to do better than the Kenyan David Rutoh that, last year, ran the 42 kms in 2 hours 10 minutes and 32 seconds precisely.

PLAY FOR MONEY !

Since 2006, The «Marrakech Poker Open» is held every season at the Casino de Marrakech, attracting the best players from Europe and Africa.



That could be a new «niche» of clients for which we can arrange on your behalf, VIP transfers, accommodation in all categories of hotels or riads, and any other services needed.



The Mazagan Beach Resort Golf in El Jadida

THE BAHIA PALACE



This 19th century Palace name translates as 'The Brilliant' and the attractive, well preserved, Harem Courtyard has featured in many French and International movies.

The Bahia Palace was home to the Grand Vizier of Sultan Moulay al - Hassan, Si' Ahmed ben Musa or Ba Ahmed. It was built towards the end of the 19th century, taking nearly 15 years to complete. Following the death of Ba Ahmed, the Palace was ransacked and restoration work is still ongoing !

The rooms (nearly 150!), housed Ba Ahmed, his 4 wives and 24 concubines plus servants and guards.

The Palace follows the patterns of typical Islamic architecture, with central courtyards, having rooms leading off, with doorways that are placed so that you can't see beyond Fountains and gardens are also typical features, along with the decorative stucco panels, tiled floors, painted ceilings and zelli (mosaics) work

MUSIC AND DANCES IN MOROCCO

Music Festivals 2010

«Mawazine» in Rabat, 21–29th May 2010. World music from Jazz to Opera, from Bossa nova to Julia Migenes, Johnny Clegg, Al di Meola and Sergio Mendes, Emir Kusturica and the Non Smoking Orchestre.

<http://www.festivalmawazine.ma>

«Sacred Music Festival» in Fes – 4th–12th June

With afternoon concerts in the gardens of Dar Batha Museum and evening ones at «La Makina» huge square . Some of last year guests : Marcel Khalife, the Whirling Dervishes of Konya, Didier Lockwood, I Muvrini – the polyphonic choir from Corsica.

<http://fesfestival.com>

«Gnaoua and World Music – Essaouira end of June 2010

An extraordinary fusion between World music and the traditional Gnaoua music rooting in the slaves traded in from Africa and an extraordinary atmosphere too.

<http://festival-gnaoua.com>

Moroccan folklore and traditional Music

MARRAKECH: National Festival of Popular Arts – Every Year.

The most astonishing presentation of the whole of the Moroccan Folklore, from Tanger to Dakhla including the mountains areas.: a total of more that 700 artists, musicians and dancers. 2010 will be the 45th edition , and no doubt that in the 3rd week of July the Badii Palace will once again resound of 1001 musics !

Musical Instruments in Morocco

In the «string» category, the «Rebab» - a sort of old fashioned oriental violin, allies wood and goat skin for a very particular sound. The whole middle East uses it under different names (rubab, rubob, rabab) and it goes as far as Malaysia and Indonesia as «rawap»..



Gnaoua Musician



HELP US TO HELP THEM!!

Unitours is proud to have set up with some clients several social projects to help local associations improving the daily life of disabled persons, of school children in Marrakech itself but also in the Atlas mountains and in the South.

There is still a lot that can be done and we will be happy to work with anyone wanting to include this sort of project in the clients stay.

FOOD

Another easy and yummy recipe

Green Beans and Lamb Tagine «M'Qalli» (serving 6 to 8)

- 3lbs 5oz of Lamb shoulder and chops
- 2lbs 3oz Green peas
- 1 headed teaspoonful of ginger
- 1 coffeespoonful of mixed saffron (packet and crushed pistils)
- 3/4 ladleful of groundnut oil
- 1 pickled lemon
- 1teaspoon of flour
- 10 preserved olives
- * 1 lemon juice

Cut the meat into pieces of about 5 oz , rinse and put in a thick- bottomed saucepan. Add salt, ginger, saffron, oil and cover with water . Bring to boil and allow to boil for a few second, mix well and add the green beans. Cook with the lid on, stirring from time to time. dd water if necessary.

When the meat and beans are cooked and tender, add the preserved olives and the pickled lemon zest, cut into pices, and the lemon juice.

Bind the sauce with the flour, blended in advance with a little water and leave to boil until it is rich. Remove from the heat.

Arrange the pieces of meat on a round dish with the green beans on top. Pour the sauce over and decorate with the pickled lemon and the olives.....

We also arrange «à la carte»

PRIVATE TOURS

of Morocco

for Groups and Fit's

ask for details at :

paula@unitourismorocco.com



Why choose Unitours to assist your clients during their stay in Morocco???

We are entering our 29th year of existence as a Tourism agency and DMC in Morocco and the first thing that comes to my mind in this moment is : we are still here !!! In spite of 2 Gulf Wars and several other severe crisis we have managed to keep our heads above the water ...

Our other struggle has been to work relentlessly to keep the same level of quality along the years , with the caring efficiency that has become our motto.

This quality comes through precise, detailed and prompt answers to all queries, the fact that each project manager follows his or her file from beginning to end, from the very first request to the departure of the last guest.

And our longstanding and constantly updated knowledge of the «ground» , our portfolio of suppliers – that have become friends over all these year – , allow us a professional creativity that, being our clients, you will enjoy !



Since 1981 We have been handling the holidays or business requests of demanding travellers coming from all over the world

LAST , but not least, our philosophy of working in complete partnership with you , our client, will definitely help both of us to reach their aim : Satisfied customers that will be coming to us again.



This being the season of Wishes, we will end wishing you Plenty of Love, a Good Health and Loads of Money,in this order ...

Paula Breton

General Manager and Partner



A 3 days Conference in Marrakech

**from 3200 DH pp
(approx. 286 Euros)**

in a 5 stars Hotel

more at :

info@unitourismorocco.com

Do have a look at our Photo Gallery !

<http://gallery.me.com/paulaunitours>

Not only will you be able to watch the «Unitours» film, featuring our bivouac in the desert, some conferences shots and the set up of the Berber Fiesta, but you will have also access to some of our photos to illustrate your offers.

Not to say anything of the diaporama we made with the photos – shot by our client himself ! – of one of our last Incentive group in Marrakech, with Mozart's music as a background !!

If you need other pictures, do let us know and we will be happy to send you more....