

Magical Morocco

Naturally Morocco's "Real Morocco" was voted one of the Top 10 Vegetarian Holidays in the World by Veg News , Sept-Oct 2005

The name alone casts a spell, conjuring up the mouth-watering aromas and flavours of exotic spices, the sounds and sights of bustling open-air bazaars, and the deep emotional pull of contrasting landscapes alive in history.

Mysterious Morocco

Be seduced by labyrinthine Medinas, ochre-walled Kasbahs, steamy hammams, storytellers, snake charmers, and medicine men in this beautiful country rich in mystique.

Mmm Morocco

Tantalise your taste buds with savoury vegetable tagines and couscous, fresh dates and roasted almonds, spiced chickpeas, sultanas, home-grown grains and greens, intoxicating sweet mint teas, organic argan oils, olives, and tangerines from the foothills of the spectacular Atlas Mountains.

Celebrate the senses on a magical (and ethical) culinary carpet ride with Naturally Morocco, a tour company that transports you deep into one of Africa's most fascinating cultures-and sends you home a happy vegan with an expanding repertoire of ethnic cuisine.

"We offer people a taste of Moroccan life while respecting the environment and local culture," says Jane Bayley, an author, lecturer, vegan, nutritionist, and founder of Naturally Morocco. Jane has been guiding small groups of adventurers to her favourite places in "Real Morocco" for eight years, not just surviving as a vegan, but thriving. "The reason Moroccan food is so delightful," she raves, "is because of the Arabic, Jewish, French, and Berber influences. It's a very exotic cuisine."

Home base for Naturally Morocco tours is a traditionally decorated guesthouse in the walled market town of Taroudant, often called the "Grandmother of Marrakech" for its chilled-out likeness to the much busier city. A typical week's itinerary includes guided trips through the mazes of stalls at the souk, Moroccan cookery lessons with local Berber women who share their secret tagine (clay pot stews) and couscous recipes, and discussions about the traditional use of herbs and spices. Guests can also visit three remote High Atlas Mountain villages specialising in the production of pottery and olive oil. Or make like a Moroccan and ride a camel, then dust off with an invigorating and cleansing visit to the local hammam (Turkish baths) which will leave your skin and hair shimmering in the mystical desert light.

* The "Real Morocco" culinary/cultural tour is a flexible program available every week of the year. Groups are small (from 4 - 20), so Jane can tailor the tour to suit individual desires

* Accommodation is in charming riad style environmentally friendly small hotels that serve organic food