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المغرب



Director's word:

Hello everyone, and welcome to this June's newsletter for Projects Abroad Morocco. As you already know, this newsletter aims to inform all our volunteers with news and pieces of information about Projects Abroad Morocco, and the country in general.

As you can see from this newsletter, we have had special social and professional events such birthdays, volunteers' travel stories, medical campaigns and visits to Essaouira.

On the Projects Abroad Morocco Facebook group all new, current and past volunteers can ask questions, get advice and keep up to date with what the Projects Abroad Volunteers are doing in the country. Please feel free to join this group and become involved. The link is:

<http://www.facebook.com/group.php?gid=107221012639679>



We hope you will join us in Morocco, or one of our other destinations, for a rewarding and worthwhile experience in one of our many projects.

Whatever you decide to do, Asmaa, Adil, Yousef and I will be here to advise and support you before you arrive and whilst you're here.

It is busying up as summer is nearly here, and we are always available to help you plan your project abroad with Projects Abroad. Also, we are getting ready for July two week special programmes. So, if you have any suggestions, please feel free to drop us an e-mail on morocco@projects-abroad.org

Wishing you the best and happy volunteering!

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Inside Out:

1/ Semaine de cheval:

"Fédération Royale Marocaine Des Sports Equestres (FRMSE)"

Founded in April, 1958, "The Royal Moroccan Federation for Equestrian Sports" continued to work since its creation to develop and promote equestrian sports nationally as well as internationally.

The FRMSE regularly awards diplomas ridings, federal licenses, and organizes training courses for young riders. The FRMSE also helps with the technical and administrative needs and the organization and conduction of national and international competitions.

Semaine du cheval:

The 26th anniversary of "La Semaine Du Cheval 2011", under his majesty's patronage King Mohamed VI and the FRMSE will be held from 21st June to 3rd July 2011 at Dar Essalam complex in Rabat.

The Horse Week is a highly symbolic character rich in terms of participation of

the most prestigious riders and horses.

Moroccan dressage, jumping obstacles and the best troops

Equestrian Tbourida are representing all regions of the Moroccan Kingdom in all categories: Adult Women and Youths.

Gates are open to the public for free.



Championships and Cups:

- Hassan II trophy Traditional Equestrian Arts "Tbourida".
- Morocco Cup Championship for dressage and jumping obstacles.
- Morocco Championship and Cup for barriers jumping and horse's training/dressage.



Inside Out:

2/ Jazz au Chellah:

The 16th edition of "Jazz Au Chellah" festival honors youth, from the 15th to the 19th June, with a line up firmly focused on new creations at the spiritual place of Chellah.

The festival is organized by the European Commission delegation in Morocco, in partnership with embassies and cultural institutes of the member states of the European Union, the Wallonia-Brussels Delegation, the Moroccan Ministry of Culture and the Wilaya of Rabat-Salé -Zemmour-Zaër. The incomes of the festival are given to a charity in Morocco.



This years' edition the festival will gather at the beautiful site of Chellah where 10 band and 40 artistes from 13 European countries and several creations and combinations with Moroccan musicians have been chosen for their talent and diversity. Among Moroccan artists who will attend the annual mass of Jazz fans, we note Khalid Hilal, Nabyla Mann, Farid and Faouaz Laamouri Myara, representing the young generation of Moroccan music scene and Mahmoud Guinea, the undisputed figure of Gnawa Music, closing the festival.

Jazz Au Chellah will open with the British quartet portico and unprecedented meeting between the talking horns of Germany and Aissaoua. The same sex will also be honored with the Iva Bittova, Czech, artist a typical Rabitsch and Michaela, Austria, who meet young trio by Nabyla Maan. The 3rd evening will bring together Jazz and Swing with bands from Northern Finland, Sweden and Denmark. While the closing ceremony will be as usual in a trance with Emile Parisien Quartet (revelation victory Jazz 2099) and a meeting between Pino Minafra whos Music draws heavily from African melodies and Mahmoud Guinea.

The aim of this program is to allow meetings between the European jazz and Moroccan music, and thus promote the Euro-Mediterranean cultural exchange.

For Ambassador head of Delegation of the European Union in Morocco, Eneko Landaburu, "Jazz at this particular time, is a reflection of core values: freedom first, bu the choice of the term open music, which thrives on the exchange and dialogue, then, understanding and tolerance that emerges from these new harmonies, the perfect integration of the other with its specificities. In brief, admitting and appreciating the unique talent of the other. Each year the Moroccan and European artists are invited to the demonstration, providing the public with new Musical bouquets.



Inside Out:

2/ Essaouira Gnawa festival:

Overview on Gnawa Music:

Gnaoua music is a mixture of African, Berber, and Arabic religious songs and rhythms; it combines music and acrobatic dancing. Gnaoua music is a prayer, a celebration of life as well as complaint against slavery. However, many of the influences that formed this music can be traced to sub-Saharan Africa, and specifically, the Western Sahel, its practice is concentrated in North Africa, mainly Morocco and Algeria.

The Gnaouas are descendants from the black brotherhoods of slaves that were taken from Mali, Guinea, and Ghana to be transported by traders along the Caravan Route. However, their purpose at first place was to serve as guards to Morocco's sultans, their role gradually changed from guards to that of 'Musicians' or those who heal the soul in Lilas. Lilas generally last throughout the night and are filled with dancing, chants, and other ceremonies to encourage spirits inhabiting a human body to connect with exterior power and cure the soul.



Overview on Essaouira

Essaouira is an Atlantic sea-side resort town and has long been considered as one of the best anchorages of the Moroccan coast. The Medina of Essaouira (formerly "Mogador") is a UNESCO World Heritage listed city. Essaouira is considered a musing place for hippies and one of the most active cultural centers of Morocco. Essaouira was visited by James Marchal Hendrix (Jimmy Hendrix) ☺



Inside Out:

The mysterious Gnawa music is celebrated each year at the Gnawa Festival in Essaouira. Essaouira Gnawa Festival (formerly Mogador) has been held annually since 1998 at the end of the month of June in the city of Essaouira, where singing and dancing to the glory of God and his messenger or spirits is related to Sufism as a tradition. This festival hostes grand Gnawa's masters interepting sacred and mystical Gnawa specific. Essaouira is unrecognizable; the crowd the atmosphere during that un usual festival leave the city living in a "Gnawa fever" . Hundreds of thousands of visitors from around the world are attracted to this great musical event. The festivities take place throughout the city and mainly at the two big gates of the medina, where there are two major stages.



The festival is entirely free, only some private Lilas are not; during which the spirits are called each with their colors, rhythms and songs.

The festival is also appealed to other cultural and artistic traditions that allow musicians from all backgrounds, to their diversity for a creative exchange.

The festival's specialty is that there is full day music at the festival; the Maâlems begin by chanting in Arabic or Gnaoui. The message is usually something spiritual or religious that has the power to heal. At one point in the songs, an instrument making "krakeb" sounds places the audience into a trance as both musicians and the audience begin to sway. After the Maâlem, between 12am and 2am in the morning, there is a fusion of sounds between the spiritual Gnaoua music and the multi-cultural sounds of non-Gnaoua jazz musicians playing European, American, Rock, and African Blues. The late morning concerts are a fusion between these artists.

The Gnaoua Festival offers 10 concert sites from which everyone can choose according to their taste.

Great musicians who have performed at The Gnawa Festival since its first edition in 1988 are: KyMani Marley, Sussan Deyhim, Trio Joubran with bluesman Justin Adams, Toumani Diabaté, Eric Legnini, Wayne Shorter, the National Orchestra of Barbès, Hassan Hakmoun, Keziah Jones, Will Calhonn, Omar Sosa, Doudou N'Diaye Rose, Adam Rudolf, Steve Shehan, Yéyé Kanté, Adam Rudolph, Mokhtar Samba, Yaya Ouattara, Jamey Haddad, Jacques Schwarz-Bart, Randy Weston, Adam Rudolph, The Wailers, Pharoah Sanders.



Features:

1/New birth (Our Nomad Projects host family)

We were informed the first week of the month that our Nomad family has had a new birth. They had two sweet little angels. For the time being our volunteer Sophie Earl is staying there with them and the family is so happy with the help Sophie gives. We ourselves want to take this chance to congratulate them on their new birth.

<For respect to the family who is conservative we cannot join this with photos or other information>

Cuisine and gastronomy corner:

1/ Bread (khubz)

To start you place 4 1/2 cups of the flour in your large bowl and make a well in the center of the flour.

Then you will add your yeast, sugar, and salt to the well.

Now you will add the water a little at a time as you mix the flour, I like to do this by hand, until you have a nice ball of goeey dough formed.

Sprinkle flour on your counter top or other work surface and place the dough on the flour and slowly add the rest of the flour as you knead the dough until it forms a soft dough ball. It should take about 3 mins of kneading.

Take the one dough ball and pinch it apart to make two balls of dough.

This is the fun part; you have to flatten the dough balls, you can use your hands like they do in Morocco or do like me and use a rolling pin, you should make them about 1/4 of an inch thick.

Lay them on the oven rack. I like to use foil to cover the racks, and let them rise for about 30 to 40 min. Place in a preheated oven at 425 f and allow baking for 20 Mins until golden brown the bread and wrapping in a clean cloth to cool. This will also make the crust not so hard. Now enjoy with a nice cup of soup; that recipe will come later.



Ingredients:

- 2 cups whole wheat flour
- 2 cups white flour
- 2 teaspoons salt
- 1 tablespoon yeast
- 2 tablespoons vegetable oil
- 1 or 2 tablespoons honey
- 1 1/4 cup warm water
- additional flour for kneading
- cornmeal, semolina , barley grits or oil for the pan

Bread probably is the most consumed food all over Morocco its rounded shape allows to have a lot of crust, that is just so perfect to dig into the Tagines Sauce, and it accompanies almost every meal. Moreover it's considered as a sacred food as you can't pass by a bread part in the street without putting it aside.

Enjoy ☺

Cuisine and gastronomy corner:

2/ snails soup:

Wash the snails 6 times in plenty of fresh water and the 7th time in salted water, 2 handfuls of salt to 10 pints water. This last wash should be clear of any slime.

Mix in large pan:

- ½ teaspoon salt
- 1 tablespoon thyme
- 1 tablespoon wild mint
- 2 tablespoon caraway
- 2 tablespoon Spanish aniseed
- 2 fresh, bitter orange peels
- 4 whole hot peppers
- 1 sprig fresh mint
- 6 pints water



Boil for 10 or 15 min over a medium heat before dropping in 4lbs of snails.

There is no old cook in Morocco who would drop in the snails without sticking out her tongue and plunging a knife into the water, in accordance with an old superstition.

This incantation, it seems, is supposed to stop the snails curling up in the bottom of their shells thus making it very difficult to get them out.

Leave to cook for two hours over a medium heat. Reduce the sauce and eat hot or cold.



Suzanne at the health campaign



Nicole Dussause's birthday cake



Arsi's family's visit to Lmrakchi's family



Get together at Lblidi's family

Volunteers Corner:

1/ Social Album:



Get together dinner



African dancing Festival



Volunteers with friends at Jazz Au Chellah

Volunteers Corner: 1/ adventure in the desert by Emma Vickers:

When I came to Morocco, the one thing I really wanted to try was camel riding. So last weekend, when I went on a desert tour, I had high expectations and the trip really lived up to them. I went with two other volunteers, Beckie and Charly, and on Friday morning we set off from Marrakech with the company Gomoco, whom I would definitely recommend. We spent most of the day driving south, but frequent chocolate, coffee and photograph stops made the day a pleasant one (not to mention the fantastic company). We spent Friday night in a hotel in the Dades Valley and it is such a picturesque place that it felt like I was looking at a postcard; vast mountains, historic buildings and a river flowing through the unique gorge. It was so beautiful. Saturday morning began with a tour through a Berber Village where we were invited to have traditional Moroccan tea with a family----->

We really got to experience the Berber culture as we sat bare-foot on the floor, drinking tea and being shown how the family spin wool and weave it to produce their famous carpets. The family was interesting and very hospitable, even letting Beckie try her hand at carpet making- which she had a natural flair for!

By Saturday evening we had arrived in Marzouga. Saying goodbye to our minibus and indoor plumbing, we had a two hour camel ride to our campsite in the desert.

The trek was an incredible experience- riding camels across huge sand dunes as the sun was setting has been the highlight of my Moroccan trip (so far).

We arrived at the camp just in time for a well deserved Tagine- yum. Then we were treated to a bongo lesson by our Berber guides and, despite us all having no rhythm, it was a lot of fun; the perfect end to a perfect day.

That night we chose to sleep out of the tents, under the stars. It was such a surreal experience.



Though one thing I have learnt is that the desert is a very windy place- I woke up the next day having swallowed more sand than should be possible and so much in my hair that six showers hasn't got rid of it all yet! On Sunday we began the long journey home, with some amazing photographs and even more amazing memories! So my advice to anyone staying in Morocco is to make sure that wherever you travel to, the desert is top of the list and if you've already been- go again



Tributes:

1/ Aichaa Chenna (social entrepreneur):

It is impossible to pay tribute to Moroccan women who work for the economic, social and political life of our country without mentioning Aicha Ech-Chenna. She won 'The Moroccan Woman of the Year' by the international recognition last November for her struggle for 25 years for the rehabilitation of single mothers.

Former nurse, converted into the social field, Aicha Ech-Chenna is the first woman to break the taboo of a child born out of a family. It is illegal, and she became a hero of single mothers in Morocco. However radical Islamists' attempted to frighten her. She has been working for 27 years now in the Women Solidarity Association that she founded herself. Her mission was and still is to combat injustice and social hypocrisy. Through her association, Aicha Ech-Chenna is trying as best they can to help single mothers excluded by society as much as by their own families, fund their family and reintegrate them into the job market.

"Il fallait que je dise à mes concitoyens que ce n'est pas normal d'envoyer nos enfants grandir sans identité et je continuerai de le faire tant que j'en aurai les moyens. Une mère célibataire n'abandonne jamais de gaieté de cœur son enfant, il y a toujours une raison. Mon combat c'est de dire non à l'injustice et à l'hypocrisie".



AÏCHA ECH-CHENNA



Adil with Aicha Ech-chenna

Giving them the opportunity to be independent, it also makes them proud, and they keep their dignity.

The main activities of the association is dedicated to single mothers, who were rejected by their families, to receive multi professional training, literacy classes and a job so they can be independent from a financial standpoint. Many mothers successfully complete this course by the Association, and were given a new opportunity to keep their heads up against the look of a traditional society. To assist these mothers in the workplace, several cafeterias, a restaurant, steam room, gym and hair salon are operated by these mothers.



1/ Sami El Maghribi

Elmaghribi Sami Solomon was born in 1922 in Safi. His family moved to Rabat in 1926. Tiny, Sami love for music was born at an early age when he was just 7 years old; therefore he joined a group of friend's musicians in the Jewish quarter of Rabat just for fun.

He acquainted within the Andalusian music and learns to play the "Oud" (oriental lute) by himself. Later on he attended the Casablanca Conservatory of Music. He had improved with time and contact within the most famous Andalousian Music masters. At the age of 20, he decided to quit his job and devote himself to music and lyrics.

Tributes:

He created a personal style based on the "Nuba gharnati" the "Mouala Moroccan malhoun "and the "Haouz", by developing the art of "melismas", nuances and vocal modulations. He pursued his career in Paris, where he gave numerous concerts and created his own record label "Sami phone". The success of his music and his representations in all countries or communities were created by immigrants from North Africa that enhanced and confirmed his international reputation. In 1960, Sami Elmaghribi immigrated to Canada. In 1967 he became a Rabbi and devoted himself to religion and religious songs.

His many admirers worry that their idol has forsaken the popular song. Indeed, he changed his mind and he responded to their wonders with a song "Salouny nnas" (people questioned me) that tackled a taboo in Morocco; saying that religion and secular lyric are compatible to each. This was sung in rare occasions in Paris, Canada, Israel and Theater Rabat Mohammed V Morocco.



Sami's repertoire is very wide and rich in terms of writing, composing music and playing instruments nationally and internationally.

Some of his unforgettable songs are:

- Ya Taleb
- Ayli Ya Ouadi
- Dhaker El Zein El Ghali
- Elli Habbou Ya Oueilou
- La Zin Illa Zine El Afal
- Laou Kanou I Malayin
- Chams El Achiyya
- Omri Ma Nensak
- Kaftanak Mahlol Ya L Ayla

Sami Past away on May 9th, 2008.

Read our social's links for Projects Abroad Morocco:

Visit our Moroccan blog on:

http://www.mytripblog.org/mod/blog/group_blogs.php?gl=true&group_guid=2971



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