

DURATION: Approximately 7 hours Ship to Ship

MINIMUM GROUP SIZE 10. MAXIMUM GROUP SIZE: 60 participants

Subject to your ship's schedule, the itinerary may change in order of visits shown, but all mentioned will be seen.



We disembark to be taken by our awaiting vehicles, first to visit the interior of the amazingly-beautiful Hassan II Mosque, the second largest mosque in the Islamic world after the Masjid al-Haram in Mecca. This architectural masterpiece, a symbol of an Islam open to the world, took 7 years to complete using 50 million man-hours and inaugurated on the 30th August, 1993, was built partially on the waters of the Atlantic Ocean on the farthest western point of the Maghreb and the continent of Africa. Conceived by the French architect Michel Pinseau (1924-1999), the Mosque employed 3,300 craftsmen from all over Morocco; has 53,000 m² of carved cedar wood; 67,000 m² of plasterwork and some 10,000 m² of sculpted ornamentation and writings; it contains on the ground floor an oblong Prayer Hall of perfect symmetry measuring 200 x 100m. Supported by seventy-eight pillars where granite, marble and onyx mix their respective reflections, this vast room supports a retractable roof covered with emerald green tiles - the symbolic colour of Islam, representing Mother - to welcome to prayer 25,000 believers inside and 80,000 on the adjoining esplanade. Embedded in the axis of the southern facade, a 210 metre-high minaret, boasts a laser beam of 30km reach pointing towards Mecca. This magnificent Mosque also encompasses a Medersa (School of Koranic learning), a Library, a National Museum and immense lecture halls, all beautifully decorated by artisans from all over Morocco: frescoes and zelliges in traditional geometrical motives, painted and sculptured woods, stuccos of intricate designs, arabesques in decorative drawings and writings in brilliant colour inaugurated in 1992 and a masterpiece of Moroccan architectural design and craftsmanship. Here we reboard our coach to



proceed along the Corniche adjoining the Atlantic Ocean's shore to Anfa, the elegant residential district of Anfa, built on a hill dominating the city. This is the original site of Casablanca. You'll appreciate the main avenues, green parks and especially the magnificent and variously constructed villas illustrating the evolution of the architectural concepts of the early 1930s to today. Anfa hosted the Conference of Casablanca with President Roosevelt and Sir Winston Churchill, during which the date of the Allied landings on the French coasts was fixed for the spring of 1944 and where the somewhat difficult meeting with them and Generals Charles de Gaulle and Henri Giraud took place. Here, also, at Anfa, President Roosevelt received in secret the Sultan Mohammed V where the possible future of Morocco was discussed in depth. On now to the bustling Central Market, where we should arrive around 10:15 - a kaleidoscope of colour, charm and street musicians; of fresh fish straight from the Fish Market; freshly-cut flowers, fruit, some handicraft and spices, thence, at around 10:45, to go straight to La Toque Blanche School of Gastronomy where we shall be met with a welcoming glass or two of the traditional Moroccan mint tea or coffee, orange juice in orange flower water and a selection of Moroccan pastries. The duration of the classes is around 3½ hours. Here you have the opportunity to learn the art of cooking à la Marocaine, either participating in the preparation of Couscous with 7 vegetables; Couscous with T'faya (large amounts of onions and raisins) and Seffa with raisins and almonds (Seffa is a sweetened and smoked variation of couscous); Tagine of veal or lamb with plums and honey; Tagine of chicken with olives and preserved lemon. As you are preparing

these dishes, an explanation will be given of the spices used to flavour these dishes. Or you may decide just to learn the art of baking Moroccan pastries where you'll prepare Ka'ab Gh'zal - (Gazelle Horns), Feqqas (dry pastries), Ghoriba Bahla (made from fine semolina with sesame) and Ghoriba with Almonds. Or you may wish to prepare both the Couscous and Tagines and the Moroccan Pastries.

Those participating in both classes will lunch on the dishes they have prepared; those just wishing to learn how to cook the Couscous, Tagine and Seffa dishes will lunch on the dishes they have prepared, accompanied by a dessert of Moroccan pastries, mint tea, mineral water and soda whilst those just wishing to prepare Moroccan pastries will lunch on Couscous, Tagine and Seffa, accompanied by the pastries they have prepared themselves with mint tea, mineral water and soda. The choice is yours. At the end of the session(s), each participant will receive a Certificate of Participation, together with a sample of the spices used and a description of same with their preferred application to most dishes. From here we shall pass by the busy United Nations Square here to do some shopping, perhaps or make our way directly back to our awaiting ship.



OUR PRICES WILL INCLUDE: Private circle trip transportation in an air-conditioned vehicle from Port to Port; medical and accident insurance. Private guided sightseeing excursion (including a visit of the interior of the Hassan II Mosque). Moroccan Cookery Class. An English-speaking Licensed National Guide throughout. Bottled or gaseous water.

OUR PRICES WILL NOT INCLUDE: Gratuities to guides and driver and waiters/chef. Any expenditure of a personal nature, nor anything not specifically mentioned in the itinerary.

IT IS RECOMMENDED YOU BRING WITH YOU: Good trainers; pullover (seasonal); day pack; hygienic 'wipes;' camera and Ziploc bags for sensitive lenses; hat, sunglasses, sunscreen.