



# NEO-TRAVELERS OF AN AUTUMN IN LEBANON

Edition October 2019

It's not by chance that you ended up here ! You are receiving this newsletter because at some point you shared with us your interest for Lebanon, organized a trip there or helped Neosafari through one of its steps. Don't worry, Neosafari will only send you one newsletter per quarter to make you discover an essence of each season at the country of the cedars.

Click on the links in **blue** for direct access to our highlighted good addresses. No, we're not advertising but simply sharing with you some good catches we tested!



## WEATHER FORECAST

You like when summer lasts longer? Then Lebanon IS the destination you need!

The mediterranean weather offers a warm autumn on the coastline (18-28°C) and a fresh breeze on the heights (12-22°C).

It's the perfect time to enjoy the last swims of the year and the freshness of mountains nature.



## THE MUST-SEES



### HARVESTS SEASON



Our autumn rhymes with harvest and olive oil making !



Participate in grape harvesting in Bhamdoun, Kherbet Qanafar or in the Bekaa plain! Taste some biodynamic Lebanese wine from the family-sized Sept Winery or the international Ixsir domain, both nested in the heights of Batroun.



Pick some olives in Deir Mimas in the South or Koura in the North and discover the ancestral know-how of making olive oil.



### AGROTOURISM



Discover the **Darb el Karam** initiative ("path of generosity") that promotes the agricultural heritage of our rural areas.



Spend a day with a shepherd along the "Goat Trail": guided hike, visit of a dairy workshop and tasting of local products among which a goat milk ice-cream in the village of Saghbine.



Follow a beekeeper in his honey collecting process and leave with your little fresh honery pot !





## FOR THE TRUE FOODIES



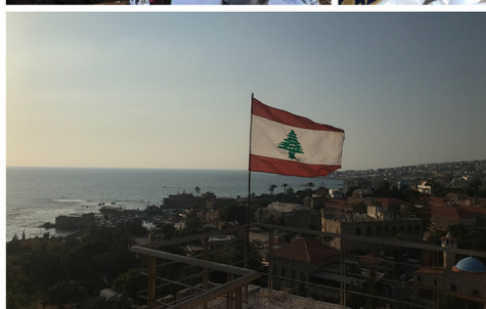
Taste an authentic traditional breakfast at **El Soussi** restaurant in Beirut. Neosafar recommends the "foul" and "fatté" specialties, we promise you won't be disappointed !



Taste our Lebanese "mouloukhiyyé" served with chicken/meat, rice, onions in vinegar sauce and topped with grilled Lebanese bread. It is a perfect Sunday dish where families reunite and share meals!



Taste sweet specialties sold in village fiests, such as: "zlebié", "mchabbak", or "aweymet" (fried with sugar!).



Don't forget to taste our seasonal fruits: prickly pears, fresh pistachios of Aleppo, nuts, grapes, ...



## FOR A FESTIVE TOUCH

- Taste the best of Lebanese arak in the Taanayel arak festival in the Bekaa in September and various wines during the vinifest in the Beirut racetrack in October.
- Celebrate our independence day in the streets of Beirut on November 22nd : music, folkloric dances, food stands... Don't worry if you miss this specific date, the Lebanese people always have a reason to organize parties in their villages and in the cities. Ask your hosts where the next festivities are happening, they will surely advise you well!
- Participate in the Saint Barbe / Berbara celebration on December 4th, it is our Lebanese Halloween where our children dress up and go for trick or treat, the Lebanese way!

## LET'S KEEP IN TOUCH



Neosafar



@\_neosafar\_



Neosafar

Feel like packing already?  
We've got news: A **group trip** (all details in link) to Lebanon is waiting for you in May 2020, organized in collaboration with Les Maisons du Voyage.

Need more info or have a trip in mind? Please share it with us **here** !

Yalla, menchoufkoun !  
(See you soon)