




BANNER


 Logo of the Sahara Indomitable website. Sahara Indomitable


NAVIGATION

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MAIN

ARTICLE

HEADING 1About Us

HEADING 2Who we are

We are a non-profitable foundation that widespreads information and acknowledgment about the culture, cuisine, people, animals and plants -among others- of the countries located in or near the Sahara desert region.


Sahara Indomitable is our brand new official website, which carries the same name as our foundation. In this portal, you will get free access to a series of online posts, articles and media reports that will bring the Sahrawi way of living to you. We have just started posting and we will update the ocntent with new articles and posts every month. In the Categories page, you will find all the current articles sorted by category. New categories we are working at right now will be announced in dark red with the text Coming soon ...

In the next sections, you will find more details about the main categories of this Sahara Indomitable. We hope this portal brings a spark of curiosity in you and gets you acknowledged to the Sahrawi culture.

HEADING 2Cuisine

In this category you will find all types of Sahrawi cuisine, specially those less known dishes for their nature, e.g. the Sand Bread, which is cooked directly on the Sahara sand.

FIGURE

 Sahrawi sand bread being cooked in the Sahara desert by a man. BONETTI. 2012. Pan Saharai [online]. Wikipedia [accessed: 2024/11/22]. Available at: https://commons.wikimedia.org/wiki/File:Pan_Saharai.jpg

Western Saharan cuisine comprises the cuisine of Western Sahara, a disputed territory in the Maghreb region of North Africa, bordered by Morocco to the north, Algeria to the extreme northeast, Mauritania to the east and south, and the Atlantic Ocean to the west. The Western Saharan cuisine has several influences, as the population of that area (Sahrawi), in their most part are of Arabic and Berber origin. The Saharawi cuisine is also influenced by Spanish cuisine owing to Spanish colonization.

Food is primarily imported into Western Sahara, as minimal rainfall in the territory inhibits agricultural production. Indigenous sources of food include those derived from fishing and nomadic pastoralism. The labor and business in these indigenous provisions of foods are also a primary contributor of income for the territory's population, and are among the primary contributors to the economy of Western Sahara.

HEADING 2Conservation

In this category you will find current aproaches to conserve the Sahara ecosystem, agriculture as well as initiatives to revert the desertification, e.g. The Great Green Wall.

FIGURE

YouTube video player

<IFRAME>

World Food Programme. Half-moons greening Mauritania.

HEADING 2Enology

In this category you will find insight about the different people of the Sahara, from an enological point of view but also from a cultural and political prespective, e.g. the recognition of Western Sahara.

FIGURE

YouTube video player


<IFRAME>

DiEM25. European countries complicit in Morocco's occupation of Western Sahara.

HEADING 2Flora

In this category you will find native species of plants and trees of The Sahara, e.g. the Tamarix aphylla, the largest known species of Tamarix, with heights up to 18 metres (59 ft);

FIGURE

 Tamaris tree in the Sahara desert, Algeria. WIKIPEDIA. 2005. Tamaris in Algeria [online]. Wikipedia [accessed: 2024/11/22]. Available at: <https://commons.wikimedia.org/wiki/File:Tamaris3.jpg>

The Tamarix is an evergreen tree, native across North, East, and Central Africa; and the nectar from its blossoms produces high-quality honey with a unique taste; due to the drought- and salt-tolerant properties of the tree, it could be planted as an agroforestry species, as well as for reclamation of marginal lands; a vegetative propagation method for the tree using the aeroponics technique has recently been developed.

The tree is known to be very tolerant of salts. It has been found that it excretes concentrated salty water from glands on its leaf surfaces; the water evaporates leaving a crust of crystals containing more than ten salts. Most of the crystals fall off, but the crystals of at least one, lithium sulphate, remain stuck on the leaves. These particular crystals swell with the small amount of humidity in the atmosphere at night, and the leaves absorb the moisture.

HEADING 2Fauna

In this category you will find information about the most curious and wild animals that one can find in the vast Sahara: for example the Sahara Silver Ant - which can survive the extreme temperatures of the desert due to its natural refrigerating mechanisms, the The Dromedary Camel -which is essential to the Sahrawi cuisine and transport within the desert, the Saharan horned viper -always effectively camouflaging with the sand- or the Sahara's and World's smallest canine -The Fennec Fox.


FIGURE

YouTube video player

<IFRAME>

BBC Earth. World's Smallest Wild Dog | Dogs in the Wild: Meet The Family.

CONTENTINFO

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UOC. Desembre de 2024. Isaac Bejarano Fernández