THE KANITAN GUIDE

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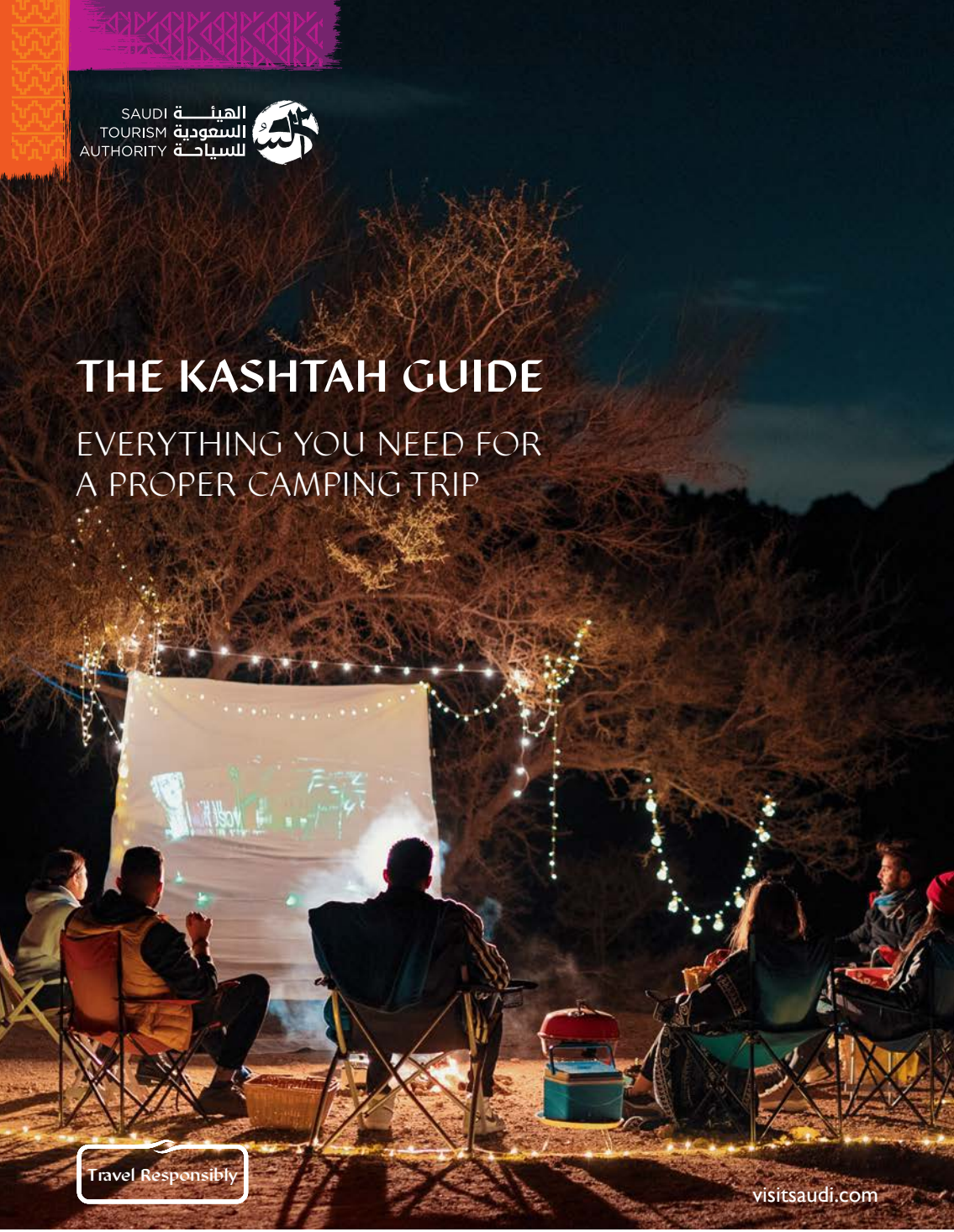
THE KASHTAH GUIDE

EVERYTHING YOU NEED FOR A PROPER CAMPING TRIP



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The Passionate Cover The Discovery

The Great Nafud

Al Nafud Al Kabir
Al Nafud Al Sirr
Al Nafud Al Ghafar
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AlUla: A Gate to History

Weather
Sunny 27°

Recommended Time to Visit
October - 5.30 hrs
November - 5.30 hrs
Dates: 1-10 hrs

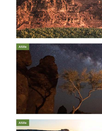
Easy Accessibility
Accessible by airport and connection are accessible from the Hejaz Railway

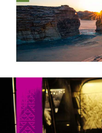
Distance
Madinah - 1 hour
Tabuk - 2 hours
Riyadh - 2 hours
Starting from the Saudi Arabian Airlines hub in Madinah, the Hejaz Railway connects AlUla with Tabuk, Riyadh, Jeddah, Dammam, Jeddah, Dubai, Canada, Cairo, Istanbul, Cape Town, South Africa.

Tip
Visit at the time when the temperature is comfortable and avoid the overcrowded crowds

Very familiar of Saudi Arabia, AlUla is a place with a dream-like landscape, with a rich and interesting history and culture. 2000 years ago, it has many wonderful historical sites and natural wonders such as Hegra, Jabal Ikmah, and rich with interesting stories and ancient graves and tombs. It also gives birth to a beautiful treasury to be a unique destination to be a protected area. Explore cities hidden in the sand, climbing the ancient sculptures and walls. Wake up with the sunrise and enjoy the clear sky of Milky Way at the night by the campfire for an fulfilling sunset.

AlUla is located in Saudi's hard-lowest, dry and desolate area, from Madinah to Tabuk. It was a crystal to the Hejaz Railway in Ottoman 2000 years





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Meal Prep

Meal preparing for the week ahead is tricky, but with practice, you will be able to prepare hold and ingredients to create a great and fulfilling meal.

Kabsa with Chicken or Lamb
Rice + chicken/lamb + onions + tomatoes + garlic + spices
In a pressure cooker, add the chicken/lamb and pan-fry. Saute chopped onions, garlic, tomatoes, salt, black pepper, tomato paste, and spices. Add rice and water. Cook for about 10 minutes, low heat until ready.

Meat Harraa
Meat + onions + spices + tomatoes + bell pepper
Cut meat into a hot pan, add chopped onion until browned. Add spices, salt, and black pepper. Add tomatoes and cook as needed until the meat is tender. Add bell pepper and more spices, a quantity of water, and cook for another 5 minutes. Serve. It can be kept until the Isaba sweetness.

Snacks

Abu Farwa
Slice some cuts of Abu Farwa (Saudi Omelette), be a knot pan and add the slices along with fish to keep from frying out.

Jamiyya
Wheat flour + ghee + meat + condiments
Knead wheat flour, ghee and meat, then add condiments and bake in a hot oven. Serve with plain yogurt or stuffed with cheese.

Breakfast

Fried Kabsa
Fried kabsa + tomatoes + onions + cheese
Fry onions and saute the onions and add the kabsa, tomatoes, cheese and spices. Add the eggs and stir-fry. Add the spices and serve with some warm bread.

Mussaida/Hareesa
Eggs + flour + ghee + powdered milk + turmeric + honey + cinnamon
Flour sugar, ghee, powdered milk, eggs, pinch of turmeric, 1/2 cup of honey and a cup of water. Leave to ferment for 2 hours. Add a small cinnamon stick and stir for turning lovers. Pour into a pan, add ghee or honey or green onions and close up.

Lunch & Dinner

Pizza with Kabsa
Kabsa + tomatoes + spices + tomatoes + cheese + garlic
Mix kabsa with garlic, cold golden tomatoes, onions, cheese, chicken and spices. Add pizza dough and bake. Serve, add your boiling water and enjoy. Alternatively, Finish with a sprinkle of roasted seeds. For extra crunchiness, add on the heat. Take about 20 minutes.

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Ginger Tea with Mint
Water + sugar + ginger + mint
Add water, sugar, ginger, and tea. Place the pot on the stove for 2 minutes. Add mint and leaves for 1 minute and serve.

Karak
Powdered milk + tea + water + sugar
Add water, powdered milk, sugar, and tea. Simmer for 5 minutes. Add cardamom and serve.

Sahlab
Powdered milk + water + cinnamon + chickpeas
Boil water and milk, add sugar and cinnamon and cardamom. In a cup, add chickpeas and pour the mixture. It leads in the pot and add the chickpeas. Serve hot and consistently until it reaches the desired thickened.

Drinks

Nothing better than a cup of tea on a cloudy or night enough the bonfire. Here are some drinks that are easy on your mind.

Arabic Coffee
Coffee + water + cardamom
Add water and coffee with cardamom, and boil. Add the coffee, close lid, and leave for 10 minutes.

Saffron Milk
Milk + sugar + saffron
Add milk, sugar and saffron. Stir until dissolved and serve.

Tip
Prepare a spice mix in advance to make the whole meal easier.

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Camping with Kids

Taking your kids camping might be some anything, but it's not a hard as you imagine. Long with some tips and tricks, you can make your family have your parents, or be a fun and memorable trip. Here are the ultimate tips for camping with kids.

Know Your Surroundings

Take time to do a bit of different interests, and be prepared by the campfire and escaping to the wilderness. Know the rooms and parks Souks chopped vegetables, and tabula spots, salt, black pepper, tomato paste, and spices. Add rice and water. Cook for about 10 minutes, low heat until ready.

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Mom-Cation

A mom's job is never done, even on a daily day and night, and sometimes it can be very exhausting. Avoid the stress and take a mom escape for a weekend. Head to a fully set up campsite to relax and enjoy your demanding schedule.

For Astronomy Lovers

Camping is the perfect opportunity to enjoy seeing a relaxing camping trip and enjoy the beauty of the stars and their filled sky. Make sure you pack a good quality telescope and essentials to guarantee comfort on the trip. Explore the night sky together and connect with the wilderness as you set up your tent and bonfire.

Girls Just Want to Have Fun

Gather your girlfriends or your friends to reminisce on the good old days and have a memorable adventure. Do the journey participates in fun, and bring your sisters and friends away, get to enjoy

Invite Family and Friends

Take your family and friends, and bring your family and friends. Make sure you know your kids and friends, and bring the tents and Camino, while the parents are having fun.

Make it Fancy

Preparing for camp is a great time to take the opportunity to fuel your kids' imagination. Make a fancy tent or to work together to create a fun and exquisite nature.

Know When to Leave

Know when to leave. Traveling is stress and tiring, and it is crucial and does, contact your things and leave. Make sure you pack the tools in the car first, and then the tents, and the kids. Always keep a First-aid kit in the car, in case of emergencies.

Enjoy Your Time!

Take a deep breath and be prepared. You're a mom, and you deserve a day can of enjoy a family Abdullah. Take your time, and make sure you take enough time to expose the area. Make sure you have fun and a campfire.

>>Visual Journey 50

Eating Healthy

Camping is a great opportunity to get outdoors, enjoy the creatures, and even possibly, if kids will survive, love it!

What to Wear on A Kashtah

For some, heading off camping means giving up style for practicality. Looking for the perfect outdoor gear? Here's our guide to the best outdoor clothing, from hats and shoes to sleeping bags, rucksacks, tent pegs, and a mountain. It is hard to survive in cloth based on your camping destination.

Mountain Camping

Mountain camping is throughout the year. Cold mornings and nights, and the weather is hard to adapt to different weather conditions, learning in your tent, and the cold. Wear an anti fog face, a fleece sweater, and a rain jacket, and a hat. Make sure the functional jacket can be a rare beanie, scarf, and finally a pair of boots.

Desert Camping

Camping near the beach would present you to dive in as soon as you reach camp. Wear a pair of sandals and be ready with your swimsuit and a stylish cover-up that can be a dress. Make a beach hat and be ready with a pair of sunglasses, a summer dress hat, and cute slippers.

Beach Camping

Camping near the beach would present you to dive in as soon as you reach camp. Wear a pair of sandals and be ready with your swimsuit and a stylish cover-up that can be a dress. Make a beach hat and be ready with a pair of sunglasses, a summer dress hat, and cute slippers.

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Special Thanks

We would like to thank our primary partner "AlRiyaue Company" for providing the content, data of this camping guide, and offering some partner organizations for a wide range of services and offers.

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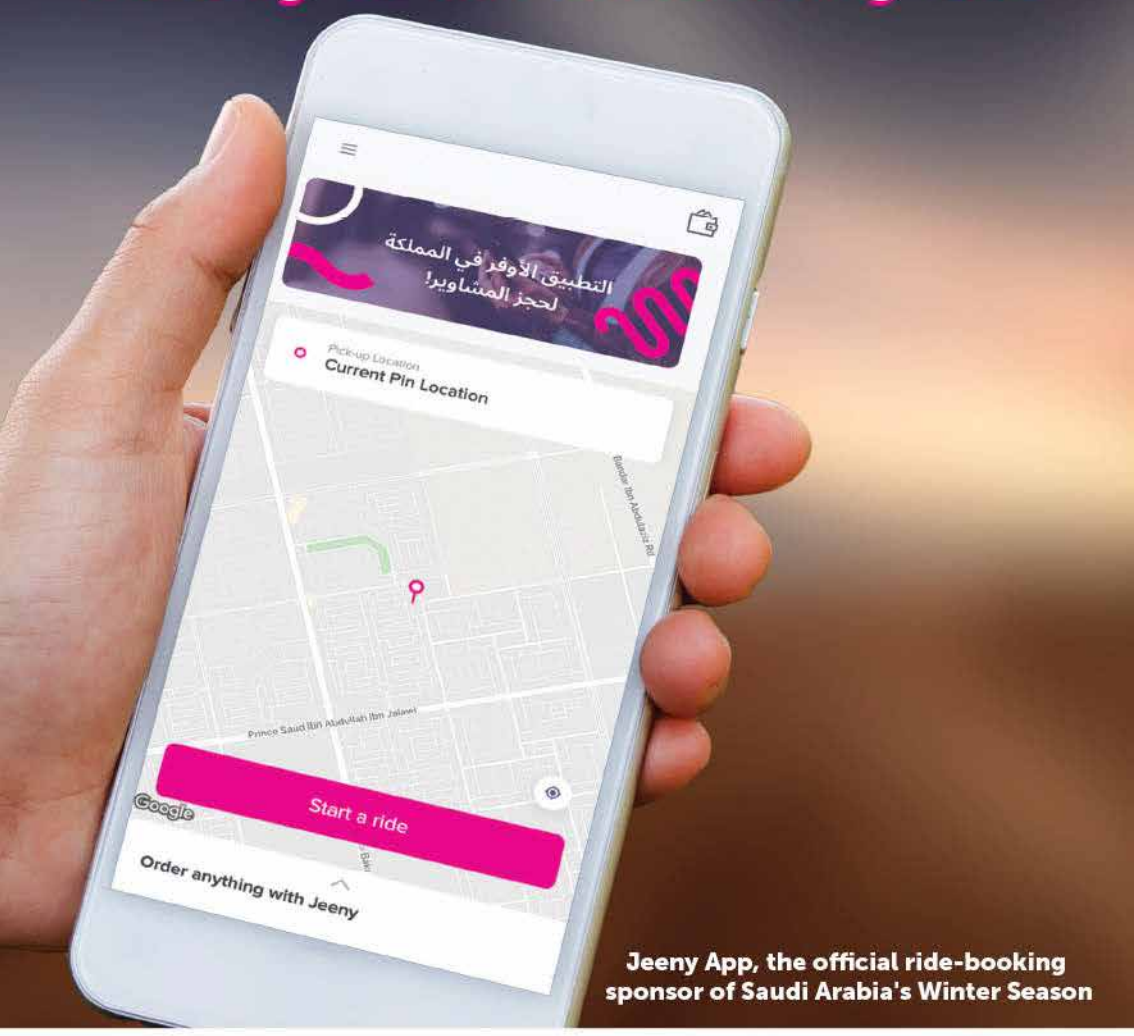

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