



LOREMI TOURS

Experience the Soul of Acholi

PEOPLE OF THE LAND

6 days / 5 nights

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Northern Uganda offers a journey into both the heart of nature and the soul of a people.

Our Acholi experience has earned the FTT engaged Award, by choosing to travel with Loremi Tours, you empower Acholi communities, support ethical, community centered tourism and help preserve centuries-old indigenous traditions for future generations

Highlights:

Experience an unforgettable adventure that invites you to live among the Acholi, share in their traditions, and discover their way of life. From their culinary experiences and cultural homestays to hands-on farming practices and timeless folktales passed down through generations, this is a once-in-a-lifetime opportunity to connect deeply with a proud and resilient people.



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Very early in the morning after breakfast, we'll pick you up for a scenic 143 km drive to Agago District, with a stop at the stunning Aruu Falls in Pader. Fed by waters flowing through River Agago, the falls cascade dramatically over rocky cliffs into five beautiful tiers. You'll enjoy a nature walk, a short hike to the top of the falls, and lunch by the falls. Afterward, we'll continue to Agago for an engaging Acholi cultural dance experience, where you'll experience dances like Bwola, a royal drum dance and Larakaraka, a courtship dance. End the day with dinner and overnight stay at a designated lodge.



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After breakfast, we'll set off on an 85 km journey to Lagoro for a rich and hands-on Shea Butter experience. Among the Acholi, the shea tree (yaa) is revered as sacred, and its oil shea butter holds deep cultural value. It is traditionally used in twin birth rituals, royal anointing, and other spiritual ceremonies. You'll join local women in the step-by-step process of crafting this sacred oil, cracking the nuts, roasting, grinding, and churning by hand, a process customarily done in the afternoon. An authentic Acholi lunch, prepared with shea butter, will be served for you to enjoy. Afterward, we'll drive to Patiko village for dinner and a peaceful overnight stay, in preparation for the next day's adventure.



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Wake up to a peaceful sunrise in Patiko, a village tied to early Luo ancestry. After breakfast, you will enjoy a guided walk through traditional Acholi homesteads and learn about local customs and daily life. You'll then Join the community in harvesting vegetables like “boo” , an Acholi delicacy, which you'll help prepare for lunch. In the afternoon, You'll visit the historic Fort Patiko. While known for its colonial and anti-slavery past, it also holds cultural significance.it stands on granite outcrops known as Ajulu, once used for rituals, clan gatherings, and as watch point. End the day with a warm local dinner and rest in a traditional grass-thatched home.



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Peanut butter, locally known as odii, has long been a cherished staple in Acholi cuisine. more than just a dish, it's a symbol of hospitality, generosity, and respect. After breakfast, you'll join local women in preparing this delicacy from roasting peanuts, pounding them in a mortar, and grinding them into a smooth, rich paste using a traditional stone grinder. Once ready, you'll cook a flavorful Acholi meal together, using odii to prepare local greens like boo (spider plant) or malakwang (sour greens) over a traditional three-stone fireplace. In the afternoon, you'll immerse yourself in daily village life through a warm and welcoming Acholi homestay, where community and shared living are at the heart of everything. The day winds down around the fireplace (Wang Oo), where elders will share folklore, poetry, and stories accompanied by dinner. You'll then settle into your grass-thatched hut for a peaceful overnight stay.



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You'll depart after breakfast and transfer to Patalira to experience two of Acholi's timeless crafts: pottery and basket weaving. Upon arrival, you'll learn how to shape raw clay into beautiful and useful pots, guided step-by-step by skilled local artisans. As you work with your hands, you'll also hear stories about how these pots have been used over the years among the Acholi people. for cooking meals, storing water, and playing important roles in community rituals and traditions. Lunch will be served before you join in for basket weaving. Traditionally practiced by women and passed down from generation to generation, this skill is a treasured part of a girl's upbringing. You'll learn how to twist and weave natural fibers like elephant grass and palm leaves into strong, beautiful baskets used for winnowing, storing food, and carrying goods. It's a calming, creative process that connects you deeply to Acholi daily life and culture. Later, you'll return to Gulu for dinner and a restful night.



As the sun rises on your final morning in Northern Uganda, you'll enjoy a hearty breakfast before beginning the scenic 8-hour journey back to Entebbe. With the memories of the past five days still fresh. Arrival in Entebbe will be in the evening, marking the end of your journey, but the beginning of a deeper connection to Uganda's cultural soul.