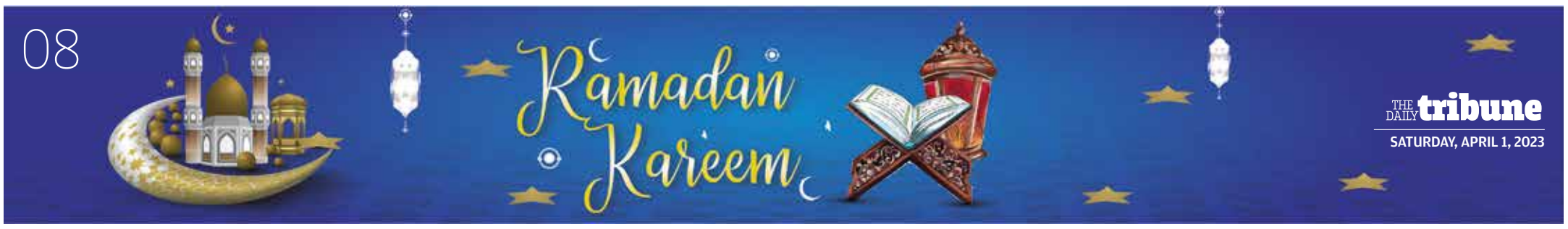


THE DAILY tribune
SATURDAY, APRIL 1, 2023

Huge crowds in Jerusalem for second Friday of Ramadan

AFP | Jerusalem

Thousands of worshippers packed Jerusalem's Al-Aqsa mosque compound on the second Friday of Ramadan, for peaceful prayers.

The Jordanian body which administers the mosque compound in Israeli-annexed east Jerusalem said that 250,000 people prayed at Islam's third holiest site, built on what Jews call the Temple Mount, Judaism's holiest site.

Israeli police, who guard the entrances to the compound, said more than 100,000 worshippers attended -- "almost twice as many as on the second Friday of the month of Ramadan last year" -- and that some 2,000 officers were deployed in the city.

In past years, the Old City was the setting for violence during Ramadan, but no major incidents were reported on Friday.

The Israeli-Palestinian conflict had seen an upsurge of violence since the beginning of the year, raising fears of a flare-up during Ramadan. But the past 10 days since the start of the holy fasting month have seen a relative lull in violence.

Israel has been allowing Palestinians from the occupied West Bank to enter Jerusalem for Ramadan prayers, with COGAT, the Israeli defence ministry body responsible for civil affairs in the Palestinian territories, saying over 70,000 people crossed on Friday.

Posting images on Twitter of worshippers crowded at Israeli checkpoints en route to Jerusalem, Palestinian civil affairs minister Hussein al-Sheikh blasted the "strict and humiliating measures".

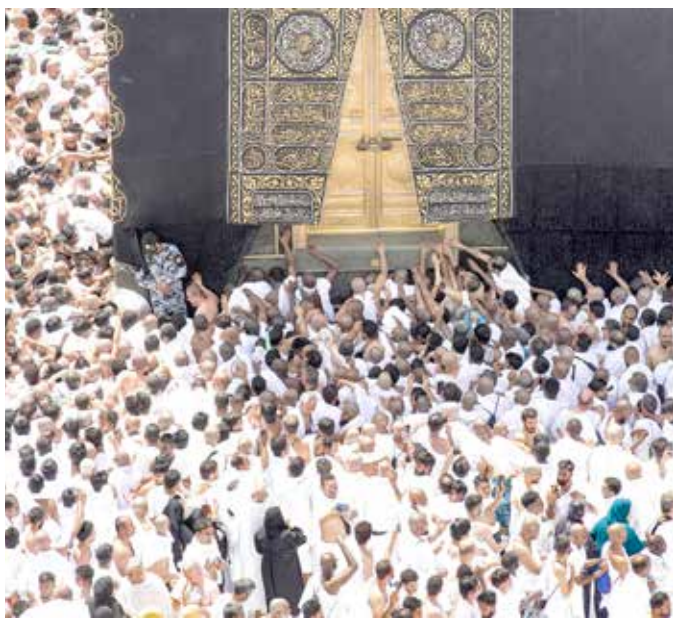
The Israeli army meanwhile announced the crossings from Gaza and the West Bank would be closed from Wednesday evening to Saturday night due to the Jewish festival of Passover.

Palestinians from the West Bank will be able to cross on Friday for Ramadan prayers.

The crossings will be closed again on April 11 and 12, the end of Passover, the army said, adding that exceptions may be allowed on humanitarian or medical grounds.

Palestinians perform the second Friday prayer of the Muslim holy fasting month of Ramadan in front of the Dome of the Rock mosque at the al-Aqsa mosque complex in Jerusalem

Worshippers stand around Maqam Ibrahim (Station of Abraham) as they pray around the Kaaba (not pictured), Islam's holiest shrine, at the Grand Mosque in the holy city of Mecca during the second Friday prayers in the holy month of Ramadan



Worshippers reach for a blessing to touch the Kaaba, Islam's holiest shrine, at the Grand Mosque in the holy city of Mecca, yesterday

Ramadan Recipe

Fatima's Fingers (Tunisian Egg Rolls)

Servings: 4

Ingredients

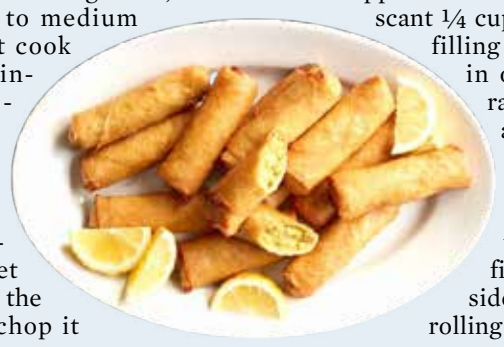
- 2 tablespoons olive oil
- 1 boneless, skinless chicken breast (about 8 ounces), cut into ½-inch cubes
- ½ small yellow onion, cut into ¼-inch pieces
- 1 garlic clove, minced
- ½ teaspoon ras el hanout
- 1/8 teaspoon ground turmeric
- ¼ teaspoon kosher salt
- ¼ teaspoon black pepper
- 2 small white potatoes (about 6 ounces total), peeled and cut into ½-inch pieces
- 2 eggs
- 1 cup shredded mozzarella (about 4 ounces)
- 2 tablespoons chopped fresh parsley

For the Rolls

- 12 square spring roll wrappers
- 1 egg, beaten for egg wash
- About 2 cups vegetable or canola oil, for frying
- 1 fresh lemon, for garnish

Method

1. Bring a pot of water to a boil over high heat. Meanwhile, prepare the filling: Heat the olive oil in a large skillet over medium-high. Add the chicken and sauté until golden brown, about 4 minutes. Add the onion and garlic and sauté until the onion is translucent, about 2 to 3 minutes.
2. Add the ras el hanout, turmeric, salt and pepper to the pan and cook, stirring occasionally, for another 2 minutes. Transfer mixture to a large bowl and set aside to cool.
3. Once the water comes to a boil, add the potatoes and cook until tender, 5 to 10 minutes. Using a slotted spoon, transfer potatoes to another bowl to cool. Let the water continue to boil.
4. Prepare the hard-boiled egg: Add 1 egg to the boiling water, reduce the heat to medium and let it cook for 10 minutes. Remove the hard-boiled egg from the water and let cool. Peel the egg and chop it into small pieces.
5. To the chicken mixture in the large bowl, add the cooled potatoes, chopped egg, mozzarella, parsley and the remaining 1 uncooked egg. Stir to combine the filling.
6. Prepare the rolls: Working with one at a time, place one spring roll wrapper on a flat surface. Add a scant ¼ cup of the chicken filling in the wrapper in one corner, arranging the filling a 4- to 5-inch log. Starting from the same corner, roll the wrapper twice around the filling. Fold in the sides and continue rolling toward the furthest corner. Brush egg wash on the last corner to seal, then roll until the parcel is fully sealed and forms a tight cylinder.
7. Add the vegetable oil to a medium saucepan and heat over medium-high until the oil reaches about 350 degrees. Working in batches, add about 3 rolls to the oil and cook, rotating frequently until golden brown and cooked through, 4 to 5 minutes. (If you prefer to avoid deep frying, you can bake the rolls on a rack-lined sheet pan at 375 degrees until golden brown, about 25 minutes, turning them halfway through.) Place cooked rolls on a paper towel for a few minutes to absorb oil before transferring to a serving platter. Serve warm with fresh lemon wedges to squeeze on top.



SUDOKU

	9		3	1				6
		8	5					
7	6	1						
9			8					7
			7		3			
4					6			9
						6	9	5
					1	2		
5				7	4		1	

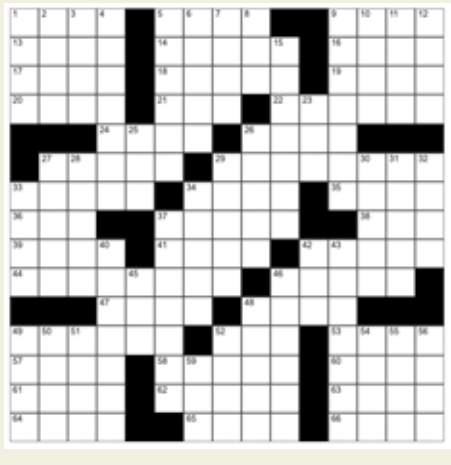
Yesterday's solution

6	4	2	9	8	1	3	7	5
5	9	7	3	4	6	1	8	2
1	3	8	2	5	7	6	4	9
2	6	1	7	9	4	5	3	8
4	8	5	1	2	3	9	6	7
9	7	3	8	6	5	4	2	1
7	1	9	6	3	2	8	5	4
3	2	4	5	1	8	7	9	6
8	5	6	4	7	9	2	1	3

How to play

Place a number in the empty boxes in such a way that each row across, each column down and each 9-box square contains all of the numbers from one to nine.

CROSSWORD



Across

1- __ Crunch; 5- Reindeer herder; 9- Consumer; 13- Bhutan's continent; 14- Point in question; 16- Back of the neck; 17- Fly catcher; 18- Orgs.; 19- Very, in Versailles; 20- Biblical birthright seller; 21- Cave dweller; 22- Aim; 24- Bank (on); 26- Mentor; 27- Tomb; 29- Indolent; 33- Pretty girl; 34- The closest one to us is the sun; 35- Rime; 36- "Wheel of Fortune" buy; 37- Bosomy; 38- Code-cracking org.; 39- Bear in the sky; 41- Wheel parts; 42- __ Irish Rose; 44- Spiny shrubs; 46- Gillette razors; 47- Goad; 48- Brainchild; 49- Tropical fruit; 52- Acid; 53- Juniper; 57- __ Rhythm; 58- Wild Asian dog; 60- Ship stabilizer; 61- Actress Hatcher; 62- Enthusiastic; 63- "__ Tu": 1974 hit; 64- Actor Stoltz; 65- Antiprohibitionists; 66- Asta's mistress;

Down

1- Arrived; 2- Sale sign; 3- Gyro bread; 4- Pure; 5- Legally responsible; 6- Analyze; 7- Attention-getting sound; 8- Groaner; 9- Lie; 10- Puppeteer Tony; 11- Blunted blade; 12- Take ten; 15- Tidal river; 23- Joan of __, French heroine; 25- Time of anticipation; 26- No-see-ums; 27- Category; 28- Like non-oyster months; 29- "Who's there?" reply; 30- Ancient region of Asia Minor; 31- Urns; 32- Ages; 33- Oz creator; 34- Connected series of rooms; 37- Large body of troops; 40- Living in water; 42- Corroded; 43- Coarse fern; 45- Pot used to contain the ashes of a dead person; 46- Dangerous snakes; 48- Atoll unit; 49- Sever with the teeth; 50- Antiquing agent; 51- Me neither; 52- Expensive seating area; 54- Saab model; 55- Antlered animal; 56- Lohengrin's bride; 59- Hee __;

Yesterday's solution