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### Bahrain Airport Company's annual Ghabga



## Interfaith communities unite for Ramadan "Iftar for Peace"



Ambassadors, Diplomats and Religious Leaders during the event

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In line with last year's 'Iftar for Peace' initiative, hundreds of Bahrain-based members of communities from different ethnic groups, faiths and nationality affiliations gathered at the National Evangelical Church for "Iftar" (breaking of fast) in a solidarity move among diverse interreligious communities as a demonstration of commitment to interfaith cohesion, peace and tolerance.

Hosted by Al Bayareq Al Baydhaa "The White Flags" in cooperation with the Labour Market Regulatory Authority (LMRA) and IPI MENA, the event was attended by ambassadors, government officials, private sector and religious leaders who served food and beverage to interreligious guests in a united call for interfaith peace during the Holy Month of Ramadan.

The second Iftar for Peace was hailed by Ausamah Al Absi, CEO of LMRA, and Reverend Hani Azziz, Pastor of the National Evangelical Church and Head of the Bahrain Society for Tolerance and Interfaith Co-existence.

Noting that almost half of the diplomatic community in the Kingdom mobilized to serve Iftar to the interreligious fasters, Nejb Friji, Director of IPI MENA, stated that this is a demonstration of how the culture of peace is deeply enshrined across all beliefs and faiths.

Hailing the commitment demonstrated by the Kingdom of Bahrain, IPI and all nations represented by their ambassadors towards interfaith unity, he stated: "Let our Iftar for Peace translate into



American Ambassador Justin Siberell, with British Ambassador Simon Martin (right) serving meals and beverages.



Nepalese Ambassador Padam Sundas, IPI MENA Director Nejb Friji, and LMRA CEO Ausamah Al Absi



IPI MENA Director Nejb Friji serving food and beverage to the Interfaith Fasters

concrete acts of understanding, dialogue, coexistence and cohesion in these contexts marked by serious challenges to peace and sustainable development."

## MKF launches Ramadan initiative

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Almabarrah AlKhalifia Foundation (MKF) has launched its fifth annual Ramadan initiative featuring a number of events and activities to mark this special occasion. This comes in line with its vision to make a social impact in the education field and empower Bahraini youth, as well as celebrate the Holy month of Ramadan.

MKF staff and Rayaat Scholarship Student Council are gearing up for a number of activities that aim to spread the value of giving back to the local community.

On this occasion, MKF expressed its appreciation to VIVA Bahrain for providing Ramadan hampers for the 5th consecutive year. MKF will also be holding a series of online



MKF staff distributes materials as part of Ramadan initiative

competitions for its followers, where participants will compete to win valuable prizes.

Additionally, MKF plans to hold a digital Ramadan-themed photography competition to encourage its followers to capture the Holy Month's best moments. MKF will also host a session by a religious scholar in

the presence of students of the Foundation.

Activities will conclude with distributing Eid hampers 'Qadooda' (Bahraini sweets traditionally eaten to celebrate Eid) to families in need. Also, MKF's students plan to organize a shopping trip with orphans for new Eid clothes.

### Bahrain Keraleeya Samajam's Iftar



### Ramadan cooking

#### Shami Kebabs (Spiced ground beef patties)

##### Ingredients

- 3 tbsp. canola oil
- 1 tsp. cumin seeds
- 1 large red onion, 1/3 minced, 1/3 thinly sliced
- 1/2 cup chana dal (yellow split peas), rinsed, soaked 30 minutes, and drained
- 1/3 cup roughly chopped mint
- 1/2 tsp. ground turmeric
- 2 cloves garlic, mashed into a paste
- 2 small green Thai chiles or 1 serrano, minced
- 1 (2") piece ginger, peeled, 1/2 mashed into a paste, 1/2 minced
- Kosher salt, to taste
- 2 lb. ground beef
- 1/2 cup minced cilantro
- 1 tbsp. garam masala
- 1 tsp. red chile powder, such as cayenne
- 1/2 cup ghee
- Lime wedges, for serving



##### Instructions

Heat oil in a 6-qt. saucepan over medium-high. Cook cumin seeds and half the minced onion until golden, 6-8 minutes. Add dal, mint, turmeric, garlic, chillies, ginger paste, salt, and 1 1/2 cups water; boil. Reduce heat to medium-low; cook until dal is mushy and mixture is slightly dry, about 1 hour. Let cool and transfer to a food processor. Add beef, half the cilantro, the garam masala, chilli powder, and salt; pulse into a thick paste.

Stir remaining minced onion and cilantro with minced ginger in a bowl. Using wet hands, divide beef mixture into twenty-eight 1 1/2 oz. balls. Working with 1 ball at a time, press index finger into centre to create a pocket. Place 1/2 tsp. onion mixture inside; pinch edges to seal. Roll into a ball; flatten into a patty. Melt 1 cup ghee in a 12 skillet over medium-high. Working in batches and adding more ghee as needed, cook patties, flipping once, until cooked through and crisp, 4-6 minutes; serve with sliced onion and lime wedges.