







We're now just two ticks away!  
**WhatsApp us on**  
**+973 3422 1999**



Scan QR





 @aubbahrain | 17 221 999 ahliunited.com
 



Volunteers from Batelco distributes meals to labourers in Askar as part of the second consecutive 'Nasna Friday'

### BIC's Ramadan Ghabga for media



### Payment International Enterprise (PIE) Annual Ghabga



## US lawmakers break Ramadan fast on Capitol Hill

AFP | London

On Monday evening, three Muslim members of Congress - André Carson, Ilhan Omar and Rashida Tlaib - hosted a historic Iftar in the US Capitol to recognize the holy month of Ramadan and honour the contributions of the Muslim American community.

The gathering to break that

day's Ramadan fast was the first Iftar to be hosted by Congress' own Muslim members. The event, which was co-hosted by the national civil rights organization Muslim Advocates, was also set to be the first congressional Iftar to be addressed by any speaker of the House.

"It's important to take a moment to recognize how historic this Iftar is," Tlaib said in a state-

ment. "This event lifts an entire community that has felt unseen for far too long. We have been unjustly targeted to ignite fear and promote an agenda of hate. Tonight, we recommit to being rooted in justice, inclusivity, and a sense of belonging."

Along with Speaker Nancy Pelosi, House Majority Leader Steny Hoyer, Senate Minority Whip Dick Durbin, and Reps.

Judy Chu and Pramila Jayapal also attended.

Farhana Khara, executive director of Muslim Advocates, said that the event was significant not only because it celebrated the unprecedented number of Muslims in Congress but because it came at a time when anti-Muslim rhetoric and hate crimes are at an all-time high.



Representative Ilhan Omar, Democrat of Minnesota, at the iftar ceremony on Monday night at the Capitol

### Ramadan cooking

#### Bedouin Fresh Date Sweet (Rangina)



#### Ingredients

- Butter
- Rice flour
- Dates
- Cardamom

#### How To Make:

1. Remove pits from few dates and arrange on a small plate.
2. Melt 4/12 tablespoons of butter in a saucepan and stir in 3 1/2 tablespoons finely ground rice flour or all-purpose flour.
3. Cook over medium heat stirring constantly, until the flour turns to light- medium golden brown.
4. Remove from the heat and stir in a little freshly ground cardamom.
5. Allow to cool slightly, stirring occasionally. While still warm, pour over the dates and allow cooling to room temperature before serving