

Ramadan

Yusuf bin Ahmed Kanoo Group hosts annual media Ghabga



Yusuf bin Ahmed Kanoo Group hosted its annual media Ghabga at the Gulf Hotel Ramadan Tent on 23 February 2026 to celebrate the holy month. The event was attended by leading media representatives in Bahrain, along with several board members and senior management from the Group. Group Chairman Fawzi Ahmed Kanoo led the gathering, expressing gratitude for the media's continued support and its important role in the company's journey. He highlighted the Group's achievements in 2025, including obtaining ISO 27001:2022 certification to enhance operational efficiency and strengthen information security standards. Looking ahead, he signaled a "brighter 2026," reaffirming the Group's commitment to industry leadership, transparency, and its role as a strategic gateway for global business in Bahrain.

Alba launches women-led Ramadan Safety Campaign



Aluminium Bahrain B.S.C. (Alba)'s Chief Executive Officer Ali Al Baqali inaugurated the Company's Ramadan Safety Campaign, themed 'Five Star Safety, One Spirit of Ramadan', on 24 February 2026 at the Oasis Hall in the presence of Executives, Managers and employees from across the plant. Running throughout the Holy Month, the campaign focuses on themes that promote overall wellbeing and encourage positive daily habits, mindful behaviour, and a balanced approach to work and life during Ramadan. The campaign features a variety of activities, including in-person lectures and webinars, delivered by internal and external speakers, covering key safety, health, nutrition, and food waste topics. It also includes Management visits to operational areas to further strengthen employee engagement across different shifts and promote safe and responsible practices throughout the Holy Month both at work and beyond. This year's campaign is led entirely by Alba's women, highlighting their important role in championing and strengthening the Company's safety culture.





State Bank of India, Retail Bank(Branch Office), Kingdom of Bahrain

State Bank of India, the largest commercial bank in India, with its presence across the globe is looking at recruitment for the following position for its Retail Bank (Branch Office) in the Kingdom of Bahrain.

Assistant / Customer Service Executive (Compliance Department)

a. Eligibility

- Age :** Minimum – 18 years; Maximum – 30 years. (However, age is not a bar for suitable candidates)
- Qualification:** Minimum – Intermediate (XIth std) / HSC. Bachelor's Degree/ Graduation/ relevant professional qualification in Compliance/AML CFT will be an added advantage.
- Excellent communication skills (both spoken & written) in English.
- Knowledge of Arabic will be an added advantage.
- Proficiency in Computers.

b. Experience: Minimum 1 year work experience in Anti-Money Laundering or Anti-Money Laundering related role is preferable.

c. Job Description:

- AML Analyst/ Compliance Assistant.

d. No. of vacancies : 1* (*Bank reserves the right to change the number of openings.)

Interested candidates may mail their application (format available at our website <https://bh.statebank/web/rbb/careers>) along with the details of present employer, current salary drawn and expected salary etc. on the below given address

The Chief Executive Officer, State Bank of India, Retail Branch, PO Box No. 10763, Building No. 701, Road No. 1708, Block No. 317, Diplomatic Area, Manama, Kingdom of Bahrain.

All applications have to be sent only in hard copy form. E-mails would not be accepted.
Last date of application: 03 March 2026

Ramadan Recipe

Servings: 6 | Time: 1hr

Turmeric Lamb Kebabs

Ingredients

- 1 large white onion, peeled, plus more sliced onion, for serving
- 2 pounds ground lamb
- 4 large garlic cloves, finely chopped (about 1 1/2 tablespoons)
- 2 tablespoons kosher salt, plus more to taste
- 2 teaspoons black pepper
- 1 teaspoon ground turmeric
- 1/2 teaspoon baking soda
- 12 (10-inch) metal skewers
- 6 tablespoons fresh lemon juice (from 2 lemons), plus lemon wedges, for serving
- 1/4 cup unsalted butter, melted
- Neutral oil, for grill
- Dried mint, to taste
- Lavash, sumac, fresh herbs (such as cilantro, parsley, basil, dill, and mint), and plain whole-milk yogurt, for serving



ed, transfer mixture to a food processor, and pulse until a smooth, thick paste forms, about 5 pulses. Divide mixture into 12 equal portions (about 3 1/2 ounces each).

2. Press 1 meat portion onto a skewer using lightly dampened hands; flatten into an 8-inch-long tube, leaving 2 inches of space at base of skewer. Using your thumb and pointer finger on either side of skewer, make 1/2-inch-deep divots along length of meat. Place skewer on a baking sheet. Repeat with remaining meat portions.

3. Preheat grill to medium-high (400°F to 450°F). Meanwhile, stir together lemon juice, butter, and salt to taste. Set aside.

4. Place skewers on oiled grates. Grill, uncovered, until bottom side is well browned, about 3 minutes. Flip skewers, and baste generously with lemon juice mixture. Continue grilling until skewers are cooked through, about 3 minutes. Remove from grill, and baste with remaining lemon juice mixture. Sprinkle to taste with dried mint. Serve skewers with sliced onion, lemon wedges, lavash, sumac, herbs, and yogurt.

Directions

1. Grate onion on large holes of a box grater. Place grated onion in a double layer of paper towels, and squeeze to remove excess liquid. Place grated onion in a large bowl; stir in ground lamb, garlic, salt, pepper, turmeric, and baking soda until combined. Working in batches if need-