

ALBAYAN: "NATIONAL WITH WORLDWIDE HORIZONS"

إنها البيان. "الوطنية بآفاق عالمية"

RAMADAN KAREEM! رمضان کریم!







BayMUN 2021 NEWSPAPER COVERAGE



Gulf Daily News (GDN)

20 April 2021

Screeking Scheel Isud Acaba. Unter this sew sky 30 Mart - The expansion tasks final - The event is of my Scheek all the screek that came to-phape - Martines



GENERAL NEWS IN BAHRAIN



Visitors to the Salmaniya Medical Complex Have to Be Vaccinated Starting After Eid

Anyone entering must present proof of both first second doses of the COVID-19 vaccine. Additionally, the Ministry reiterated that only two visitors are allowed for every patient, and that those who haven't been vaccinated will not be allowed into the hospital.



غبقة CHABCA

What is Ghabga?

A Ghabga, meaning "meal at late night" is a get-together that usually takes place from around 10:30 pm to midnight or even later and there is always food at a ghabga. Many people replace the meal consumed in a ghabga as suboor. It comes between lftar and Suboor.

سحور <mark>SUHOOR</mark>

is the last meal before the sun rises and the day of fasting begins. Family members will typically share this meal and wait until prayer time.

Why is it so important?

Usually, the meal should contain all the nutrients needed by the body including proteins, carbohydrates, vitamins and minerals with easily digestible foods so that it doesn't cause any stomach discomfort. Complex carbs are often the main component of the meal to extend energy levels. This time is also an opportunity to drink a lot of water to decrease levels of thirst during the day ahead.



RAMADAN RECIPES. TRADITIONAL DESSERTS

Mahalabia

Ingredients:

3 cups milk
³/₄ cup white sugar
1 cup cold water
6 tablespoons cornstarch
1 cup heavy whipping cream
1 tablespoon rose water
2 cardamom pods, crushed



How to make

Combine milk and sugar together in a saucepan; bring to a boil. Whisk water and cornstarch together in a bowl until smooth; stir into boiling milk. Cook milk mixture over medium heat until thickened to the consistency of cake batter, 15 to 20 minutes.

Remove saucepan from heat and stir cream, rose water, and cardamom into milk mixture.

Refrigerate milk mixture until completely cooled, 2 to 4 hours.



RAMADAN RECIPES. TRADITIONAL DESSERTS

Khanfaroosh

Ingredients:

1/2 cup rice flour
2/3 cup plain flour
1 tsp baking powder
1/4 cup unrefined cane sugar
1 tbsp rose water
1 tsp cardamom ground
1/2 tsp saffron threads
5 large eggs lightly beaten
sunflower oil (to deep-fry)

How to make



In a medium mixing bowl lightly beat eggs and rose water together. In another medium mixing bowl, mix together the flours, baking powder, sugar and spices. Make a well in the centre of the dry ingredients, add the egg mixture. With a fork or whisk mix to form a smooth, thick batter. Cover bowl and set aside for 30 minutes. Heat 5 mm oil in a large, deep frying pan over medium heat, try not to let the oil get above 190C or below 175C. Working in batches (3-4 per batch), place tablespoonfuls of batter into oil and cook for 2 minutes on each side or until golden. Drain on paper towel and serve hot!



SOCIALLY DISTANCED THINGS TO DO IN BAHRAIN



Kashta Tours

- Offers many activities
- Bookings can be done through website

o kashta.tours



SOCIALLY DISTANCED THINGS TO DO IN BAHRAIN



Queen Yard

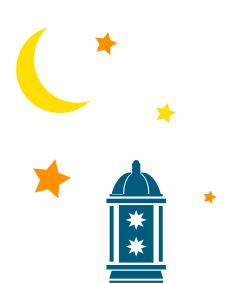
- Located in Budaiya
- Lined up with food trucks until late at night

🖸 queen.yard



RAMADAN OFFERS!





Touch of Arts (Crafts Store)

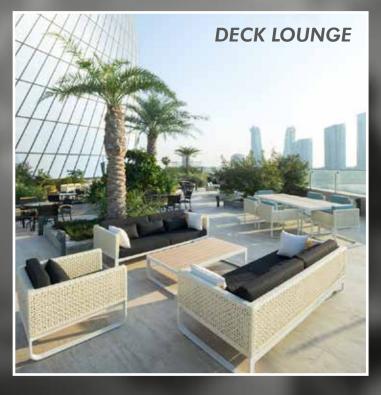
40% discount on selected items!

- Offer is valid until 12th May
- Located in Budaiya and Zinj
- Delivery available
- otouch.of.arts



RAMADAN OFFERS! Wyndham Grand Manama

Restaurant offers







Wyndham Grand Hotel

- 15% discount on Iftar & Ghabga dinings!
- Atmosphere Restaurant
- The Executive Lounge / The Deck Lounge
- Avail offer upon showing Bayan School ID

🞯 wyndhamgrandmanama





RAMADAN OFFERS!





Manaeesh Jubran Restaurant

15% Discount!

- Avail offer upon showing Bayan School ID

🞯 manaeesh.jubran



HOPE YOU ENJOYED THIS WEEK'S INFO BOX

Looking forward to your feedback!

Email: muneera.mohamed@bayanschool.edu.bh

- **b** Bayan on Call: +973 33244244
- Admin: +973 7712 2244
- Media: +973 3943 0707