



**ALBAYAN: "NATIONAL WITH WORLDWIDE HORIZONS"**

إنها البيان. "الوطنية بآفاق عالمية"

# RAMADAN KAREEM!

رمضان كريم!

**14  
APR  
2022**

BAHRAIN BAYAN  
SCHOOL'S WEEKLY  
INFOBOX



# BAYAN SCHOOL NEWS



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Al Bayan School honored the staff who have dedicated their efforts to responding to the effects of the pandemic for two and a half years. The staff honored each of the members of the national team to tackle the Corona virus, headed by Dr. Walid Al-Manea, Undersecretary of the Ministry of Health, Mr. Hamad Yaqoub Al Mahmeed, General Coordinator for Studies and Research in the Office of the First Deputy Prime Minister, Dr. Muhammad Mubarak Juma, Director General of Schools Affairs in the Ministry of Education, and Lt. Col. Doctor Manaf Al-Qahtani, Infectious Diseases Consultant at the Military Hospital, and Dr. Jamila Al-Salman, Infectious and Internal Diseases Consultant at Salmaniya Medical Complex, along with members of Al Bayan School Board of Directors.

**Don't forget to follow our instagram account @bahrainbayanschool**

# BAYAN SCHOOL NEWS



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Dr. May bin Sulaiman Al Otaibi Kindergarten students celebrated on the occasion of Gergaoun. Where the students wore folk clothes for this occasion, they also sang folk songs and chants in the presence of a folk band in an atmosphere full of joy and happiness. Gergaoun is a custom for you, our dear students, with all love, affection and pleasure. Ramadan Kareem!

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# BAYAN SCHOOL NEWS



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Young but highly influential, our hero Badr established his own project with his brothers and decided to share its profits to support cancer patients and draw joy on their faces. Bader, you are an inspiration to all. The statement of its board of directors, teachers and staff is proud of you.

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# BAYAN SCHOOL NEWS



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Under the patronage of H.E. Sh. Salman bin Duaij Al Khalifa and H.E. Mohammed Abu Rumman in the presence of the Chairperson of the Board of Trustees, Dr. Shaikha May Al Otaibi and many dignitaries, the Grade 10 & 9 Science Fair was inaugurated. The Grade 9 students presented awe inspiring Investigations and working models ranging from "Designing RC car", "What is the best way to stop ice cubes from melting", "Build an impossible wind powered car" to "Fingerprints of related vs. nonrelated individuals". The Grade 10 students presented creative and scientific Investigations and working models ranging from "Turning milk into plastic using different volumes of Vinegar", "Crime scene Chemistry", "Genetically engineering yeast" to "Designing a Disaster Aid Vehicle". The focus of this year's projects was on 21st century skills including critical thinking and problem solving. Projects revolved around the theme of applying knowledge and skills to real life applications and integration of technology using the Innovation Hub, which is the first of its kind in Bahrain. Congrats to the students, the High School Science Department and The Innovation Hub Staff! A very big thank you goes to our patron H.E. Sh Salman bin Duaij Al Khalifa for his generous donation to the Bahrain Bayan School. It is truly appreciated.

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# BAYAN SCHOOL NEWS



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The CEO of Bayan Bahrain School, Dr. Sheikha May bint Sulaiman Al-Otaibi, received the President of the Khalidiya Youth Society, Mr. Ibrahim Rashid Al-Nayem, accompanied by a delegation of the Society's members, on the 28th of last March, to extend congratulations on the occasion of the opening of the "Zakat Al-Elm" library. At the conclusion of the visit, Mr. Ibrahim handed over a certificate of pride to Dr. May bint Suleiman Al-Otaibi in appreciation of her distinguished and prestigious efforts. We thank our distinguished guests for honoring us with this visit and for their kind support and assistance to the march of science in the Kingdom of Bahrain.

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# RAMADAN RECIPES!

## TRADITIONAL DESSERTS



### Batheetha

#### Ingredients:

1 cup date paste (2 cups packed pitted dates)  
 2/1 cup whole wheat flour  
 4/1 cup melted butter  
 2/1 teaspoon cardamom powder  
 2/1 teaspoon ground ginger (dry ginger powder)

### How to make

Add the wheat flour in a heavy-bottomed saucepan and cook over low to medium heat, stirring constantly until golden brown. Approximately 10 minutes. Remove from heat and keep aside. Add the dates paste to the flour and return the pan to the stove to cook for 3-2 minutes to soften the date paste. You will need to spend some time trying to get the flour and dates paste to come together neatly. Stir in the cardamom powder and ginger powder into the just melted butter to infuse the flavour. Mix the infused butter into the flour and date mixture thoroughly until all comes together. Remove from heat and leave to cool - not too long as you need it warm to make balls or leave it as crumbs. When the mixture is cool enough to handle, use a tablespoon of the mixture to shape it into balls. You may roll the balls in sesame seeds to coat them or flatten them a bit and press in an almond. Serve with black Arabic coffee and store the remaining in an airtight box.



# RAMADAN RECIPES!

## TRADITIONAL DESSERTS



### Lugaimat

#### Ingredients:

1 cup all purpose flour  
 ½ tsp instant yeast  
 ½ cup milk powder  
 2 tbsp sugar  
 ½ tsp cardamom powder  
 pinch of saffron  
 lukewarm water 3/1 cup  
 oil for deep frying  
 2/1 cup date syrup or more for dressing

### How to make

Add all purpose flour, yeast, milk powder, sugar, cardamom powder and saffron in a bowl and mix well. Slowly add water while gently mixing with your hand to get a sticky batter. The batter will be more like a dough than batter. More like a thick medu vada batter. Cover with a muslin cloth and allow to rest for a couple of hours in a warm place till it has doubled in size. Heat oil and drop the batter by spoonful. (Dipping the spoon in water in between prevents the batter from sticking to the spoon and makes it easier to drop. Alternatively you can drop the batter in a zip lock bag. Cut out the corner of the bag and push to get a small ball of the batter in your hand. Drop this ball immediately in oil (You can dip your hand in water to avoid sticking) Roll the dropped balls with a slotted spoon in oil for even cooking. Fry till they are dark golden brown in color. Remove from oil and place on a kitchen towel. Place them in a serving bowl and pour the date syrup on top, sprinkle with sesame seeds.





# THINGS TO DO IN BAHRAIN



## Surprise Room

Check out Surprise Room at Mall of Dilmunia and spend a minimum of BD 20. Scan as many QR codes as you can in 10 seconds to win exciting prizes up to BD 500 and more!

 mallofdilmunia

# THINGS TO DO IN BAHRAIN



## Manama Gold

Head over to Manama Gold Festival in Souq Al Manama. Choose from a variety of gold, pearls, and precious stones! You can even be a winner!

 bahraintourismauthority

# THINGS TO DO IN BAHRAIN



## **Iftar Cannon**

Check out the 4 spots in Bahrain where you can watch the Iftar cannon:

- The Avenues
- Arad Fort
- Riffa Fort
- Budaiya



# RAMADAN OFFERS!

## Ramadan Menu - Restaurants



**Gunaydin**



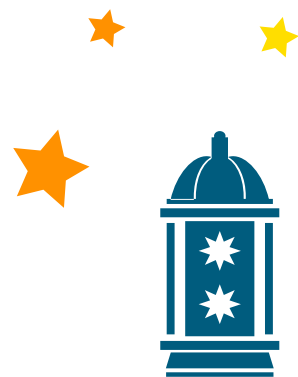
**Em Sherif Sea Cafe**

### Iftar and Ghabga

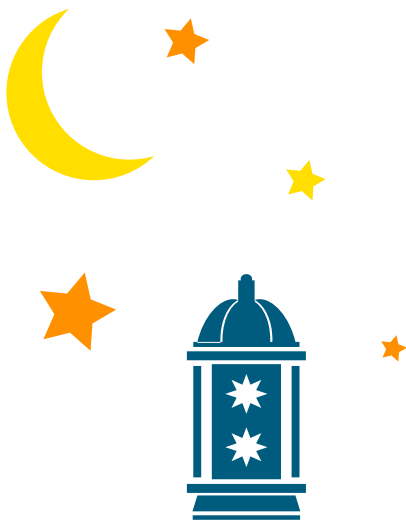
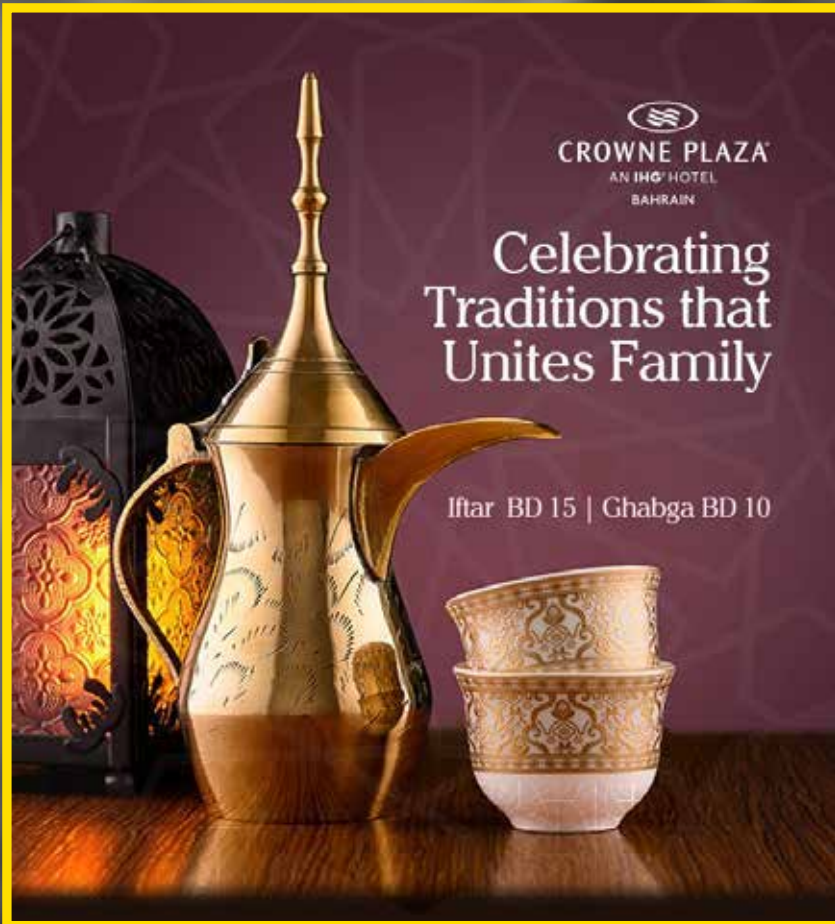
- Delicious Ramadan menu.
- Variety of dishes for everyone.
- Open from Iftar time to midnight.

 [gunaydinbahrain](https://www.instagram.com/gunaydinbahrain)

 [emsherifseacafe.bh](https://www.instagram.com/emsherifseacafe.bh)



# RAMADAN OFFERS!



## Crowne Plaza Hotel


BD 15 - Iftar  
BD 10 - Ghabga


Contact: 1122 1753


# HOPE YOU ENJOYED THIS WEEK'S INFO BOX

## **Looking forward to your feedback!**

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