

# رمضان كريم

## Ramadan Kareem

THE DAILY **tribune**

JUNE	Ramadan	Day	Imsak	Fajr	Sunrise	Dhuhr	Asr	Maghrib	Isha
3	18	SUN	03:03 am	03:13 am	4:45 am	11:36 am	03:02 pm	06:27 pm	07:57 pm



Under the patronage of Chief of Public Security, Major-General Tariq Al Hassan, the General Directorate of Guards has held a final ceremony of the 13th Public Security Quran Competition that was held with the participation of 82 contestants from various Interior Ministry directorates. The Chief asserted the importance of such events that show the dedication of the Interior Ministry to promoting Quran teaching among police personnel while carrying their security protection missions. He also expressed thanks to the General Directorate for organising the event and the participating directorates. At the end of the ceremony, the Chief honoured the winners and the organising and judging committees.



The final match of the Ramadan Football Tournament for officers was held on Friday at the Public Security Officers Club. Organised by the Public Security Sports Association in cooperation with the club, the competition was part of a series of sports activities for Ramadan.



Keeping up with the spirit of the holy month of Ramadan of being generous and of service to the society, Bahrain Chapter of Indian Chartered Accountants organised a Blood Donation Camp. Here, the Chairperson Uday Shanbhag handing over a token of appreciation to the Salmaniya Blood Bank staff member for their support to the blood donation camp.



Naseej BSC (c) and its group of companies organized its Iftar dinner for its employees at Four Seasons Hotel, Bahrain. The iftar was attended by members of the Board and senior management officials along with the employees. The event was held to celebrate the holy month of Ramadan bringing employees and management together to reflect the values of sharing and togetherness among the entire team.

### Ramadan cooking

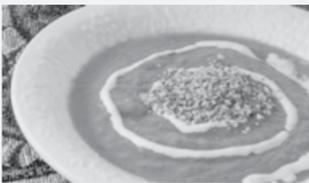
## Dukkah

#### Ingredients

- 2/3 cup hazelnuts
- 1/2 cup sesame seeds
- 2 tablespoons coriander seeds
- 2 tablespoons cumin seeds
- 2 tablespoons freshly ground black pepper
- 1 teaspoon flaked sea salt

#### Method

1. Preheat the oven to 350 degrees F (175 degrees C). Place the hazelnuts on a baking sheet, and bake for about 5 minutes, or until fragrant. While the nuts are still hot, pour them onto a tea towel. Fold the towel over them to cover, and rub vigorously to remove the skins. Set aside to cool.
2. In a dry skillet over medium heat, toast the sesame seeds until light golden brown. Pour into a medium bowl as soon as they are done so they will not continue toasting. In the same skillet, toast the coriander and cumin seeds while shaking the pan or stirring occasionally until they begin to pop. Transfer to a food processor. Process until finely ground, then pour into the bowl with the sesame seeds. Place the cooled hazelnuts into the food processor, and process until finely ground. Stir into the bowl with the spices. Season with salt and pepper, and mix well.



Indian Community Relief Fund ("ICRF") supported Rajasthanis in Bahrain ("RIB") with the logistics to distribute 500 rice bags of 5 kilo each in various labour camps including Cleanco company camp in Khamis on Friday, 1 June 2018.



Samastha Kerala Sunni Jama'ath held an iftar meet at its office in Manama.