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2021 FLAVORS 1442-1443 GREGORIAN

### **FLAVORS**

The experience of food, and its preparation, is our common cultural touchstone.

Introduction by LEYLA MOUSHABECK

My grandmother picking through lentils to remove stones. The tinkling jangle of her bracelets as she stirred the pot. The waft of cumin down the hallway as she opened her door to greet us. These are some of my earliest memories as a child. If you ask almost anyone for their memories of childhood, it won't be long before they mention food.

ecause we all share these kinds of memories but in endlessly different ways, these recollections were the first and brightest sparks in my own passion for seeking out connections between food and identity as well as the roles food plays everywhere—practical, emotional, political. This has led me to chefs and food writers from cultures often underrepresented in culinary landscapes. As a cookbook editor, I aim to bring new dishes to the literary table, serving up stories that make that table richer, more meaningful, more colorful, more nourishing—and more fun.

In this I got a head start from my parents. When I was 4 years old, my father, the son of Palestinian refugees, and my mother, both recently arrived in the us, founded Interlink Publishing. They instilled in me a certainty that culture—particularly literature, art, music, history and food—is the most effective instrument I have to both honor my heritage and, just as important, build connections within my country.

So, I have been thrilled to help *AramcoWorld* since 2018 highlight recipes and stories of the Arab and Islamic world through its "Flavors" section, selecting from some of the dozens of cookbooks I have had the pleasure of editing. We began with recipes from *The Immigrant Cookbook: Recipes that Make America Great* (2018), which celebrates the innovation of chefs from around the world within a food industry that relies on immigrants for its workforce as much as it does for new ideas. Like their creators, this book's recipes are vibrant, varied and resilient, as regional flavors mingle with local ones and adapt to tell a story as old as its first ingredients and as new as the person who makes the recipe next—maybe you.

We also have chosen several from Joudie Kalla's *Baladi Palestine: A Celebration of Food From Land and Sea* (2019), her ode to family, food traditions and homeland. Until very recently, it was one of a handful of Palestinian cookbooks available globally. From the other

# PATTERNS of NOON PATTERNS of SUN

Written by PAUL LUNDE

#### THE HIJRI CALENDAR

In 638 CE, six years after the death of the Prophet Muhammad, Islam's second caliph, 'Umar, recognized the necessity of a calendar to govern

the affairs of Muslims. This was first of all a practical matter. Correspondence with military and civilian officials in the newly conquered lands required dating. Pre-Islamic Arab customs identified years after the occurrence of major events. But Persia used a different calendar from Syria, where the caliphate was later based; Egypt used yet another. Each of these calendars had a different starting point, or epoch. The Sasanids, the ruling dynasty of Persia, used the date of the accession of the last Sasanid monarch, Yazdagird III, June 16, 632 CE. Syria, which until the Muslim conquest was part of the Byzantine Empire, used a form of the Roman "Julian" calendar, with an epoch of October 1, 312 BCE. Egypt used the Coptic calendar, with an epoch of August 29, 284 CE. Although all were solar calendars, and hence geared to the seasons and containing 365 days, each also had a different system for periodically adding days to compensate for the fact that the true length of the solar year is not 365 but 365.2422 days.

In pre-Islamic Arabia, various other systems of measuring time had been used. In South Arabia some calendars apparently were lunar, while others were lunisolar, using months based on the phases of the moon but intercalating days outside the lunar cycle to synchronize the

calendar with the seasons. On the eve of Islam, the Himyarites appear to have used a calendar based on the Julian form, but with an epoch of 110 BCE. In central Arabia the course of the year was charted by the position of the stars relative to the horizon at sunset or sunrise, dividing the ecliptic into 28 equal parts corresponding to the location of the moon on each successive night of the month. The names of the months in that calendar have continued in the Islamic calendar to this day and would seem to indicate that before Islam some sort of lunisolar calendar was in use, though it is not known to have had an epoch other than memorable local events.

IT IS HE WHO MADE THE SUN TO BE A SHINING GLORY, AND THE MOON TO BE A LIGHT (OF BEAUTY); AND MEASURED OUT STAGES FOR HER, THAT YE MIGHT KNOW THE NUMBER OF YEARS AND THE COUNT (OF TIME).

> -QUR'AN 10:5 (ENGLISH BY YUSUF ALI)

There were two other reasons 'Umar rejected existing solar calendars. The Qur'an, in Chapter 10, Verse 5, states that time should be reckoned by the moon. Not only that, calendars used by the Persians, Syrians and Egyptians were identified with other religions and cultures. He therefore decided to create a calendar specifically for the Muslim community. It would be lunar, and it would have 12 months, each with 29 or 30 days.

This gives the lunar year 354 days, 11 days fewer than the solar year. 'Umar chose as the epoch for the new Muslim calendar the *Hijra*, the emigration of the Prophet Muhammad and 70 Muslims from Makkah to Madinah, where Muslims first attained religious and political

side of the Mediterranean, Fiona Dunlop's Andaluz: A Food Journey Through Southern Spain (2019) is her food journey through southern Spain, a travelog of Andalusian chefs who trace Moorish influences on cuisines as vibrant and varied as the land itself, each one an entry in a ledger of cross-cultural exchange that has been going on for 14 centuries.

Through taste, smell, touch and as an endless subject of conversation, food is one of the most powerful agents of intercultural appreciation. Food gives us common ground. Even as the chefs featured here reflect diverse training and cuisines, each of their recipes is rooted in traditions, homelands and childhood memories. Their recipes express who

Food is one of the most powerful agents of intercultural appreciation.

they are. They cook and write to honor, remember, share and preserve traditions and ideas for future generations. Reading their stories side by side, you will find strands of experiences that exemplify the bonds between community and food the world over. In preparing their dishes and learning about these experiences, you can cultivate connections to other people and places. You invite them into your home, and they join your routines and traditions, which become richer for their presence, however brief.

Practically, this series of recipes—chosen for appeal to both novice and experienced cooks alike—

is doubly timely. The global pandemic and shaky economy are inspiring renewed considerations of what is often romanticized as a more "traditional" approach to food: adapting dishes to available ingredients; cooking from scratch; resourcefully limiting food waste; and, most of all, cooking and eating at home. With this comes a deepening awareness of our roles and impacts—starting with the food we purchase, unwrap, peel, slice, chop, fry, boil, bake, serve and, finally, tell stories about. And it's these stories that keep traditions alive, told now amid sweeping reassessments of how food is reported in books, magazines and online, and who is (and who is not) given a platform to represent it.

Like opening a book—or turning the page of a calendar to a new month—sharing a meal is a beginning. I welcome you to start sampling these delicious recipes.  $\oplus$ 

**LEYLA MOUSHABECK** is Interlink Publishing's cookbook editor and author/editor of the award-winning

The Immigrant Cookbook: Recipes that Make America Great (2018). She lives with her Colombian husband in Brooklyn, where their two young children share a passion for peanut butter sandwiches.



REEM'S MUHAMMARA At the time I was soul searching in my father's homeland, I started to open my eyes to all the richness of my Syrian identity, particularly through the food and hospitality. Up until then I was only exposed to my mother's Lebanese and Palestinian cooking and wasn't as well-versed in Syrian food. In every home in Syria, my family would serve multiple dips with dinner, and muhammara was always a centerpiece. It has the perfect combination of tangy, nutty and spicy flavors. And it looks beautiful on a dinner spread.

—REEM ASSIL, from *The Immigrant Cookbook*. Photograph courtesy Ricarius Photography



RECIPE

EDITOR: RICHARD DOUGHTY | MANAGING EDITOR: JENNIFER MATHLOUTHI |
ASSISTANT EDITOR: ALVA ROBINSON | DIGITAL MEDIA EDITOR: JOHNNY HANSON |
DESIGN: GRAPHIC ENGINE DESIGN | PRINTING: RR DONNELLEY / WETMORE

autonomy. Hijra thus occurred on 1 Muharram of the year 1 according to the Islamic calendar, which begins the *hijri* era. (This date corresponds to July 16, 622 CE, on the Gregorian calendar.) Today in the West, it is customary, when writing hijri dates, to use the abbreviation AH, which stands for the Latin *anno hegirae*, "year of the Hijra."

Because the Islamic lunar calendar is 11 days shorter than the solar, it is therefore not synchronized to the seasons. Its festivals, which fall on the same days of the same lunar months each year, make the round of the seasons every 33 solar years. This 11-day difference between the lunar and the solar year accounts for the difficulty of converting dates from one system to the other.

#### THE GREGORIAN CALENDAR

The early calendar of the Roman Empire was lunisolar, containing 355 days divided into 12 months beginning on January 1. To keep it more or less in accord with the actual solar year, a month was added every two years. The system for doing so was complex, and cumulative errors gradually misaligned it with the seasons. By 46 BCE, it was some three months out of alignment, and Julius Caesar oversaw its reform. Consulting Greek astronomers in Alexandria, he created a solar calendar that added one day to February every fourth year, effectively compensating for the solar year's length of 365.2422 days. This Julian calendar was used throughout Europe until 1582 CE.

In the Middle Ages, the Christian liturgical calendar was grafted onto the Julian one, and the computation of lunar festivals like Easter, which falls on the first Sunday after the first full moon after the spring equinox, challenged some of the best minds in Christendom. The use of the epoch 1 CE dates from the sixth century CE, but did not become common until the 10th.

The Julian year was nonetheless 11 minutes and 14 seconds too long. By the early 16th century, due to the accumulated error, the spring equinox had begun falling on March 11 rather than where it should, on March 21. Copernicus, Christophorus Clavius and the physician Aloysius Lilius provided the calculations, and in 1582 Pope Gregory XIII ordered that Thursday, October 4, 1582, would be followed by Friday, October 15, 1582. Most Christianized kingdoms accepted the new "Gregorian" calendar, but it was not adopted in England and the Americas until the 18th century. Its use today is common worldwide. The Gregorian year is nonetheless 25.96 seconds ahead of the solar year, which by the year 4909 will add up to an extra day.

The late PAUL LUNDE was a senior research associate with the Civilizations in Contact Project at Cambridge University and author of more than 70 articles for *AramcoWorld*.

#### CONVERTING YEARS AND DATES

The following equations convert roughly from Gregorian to hijri and vice versa. However, the results can be slightly misleading: They tell you only the year in which the other calendar's year *begins*. For example, 2021 Gregorian begins in hijri 1442 and ends in 1443.

GREGORIAN YEAR =

[(32 x Hijri year) ÷ 33] + 622

HIJRI YEAR =

[(Gregorian year - 622) x 33] ÷ 32

Online calculators can be found by searching "Gregorian-hijri calendar calculator" or similar terms.



### JANUARY JUMADA I 1442-JUMADA II

**AFRO STEAK DINNER** I learned the power of food from my father, who used herbs and spices as medicine to help others. He first taught me the importance of using fresh ingredients and treating them with respect. This dish truly represents Somali and East African culture, using ingredients that can be found here in the us. In Somalia, goat meat is fairly common, while beef is somewhat of a delicacy because of the high value of cattle. Tasty portions of spiced beef with grilled vegetables compliment the flavor. —MOUSSA DOULAEH, from *The Immigrant Cookbook*. Photograph courtesy Ricky Rodriguez / Ricarius Photography.



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27 28 29 30 3	19	28	20	_	21		22		23	proclaims indepe			25
3	17	4	20	5	21	6	22	7	23	8	24	9	23
Boxer Muhammad A to Makkah on Hajj 19						Author, poet and a Khalil Gibran born				'Abd al-'Aziz Al-Sa declared King of F			
10	26	11	27	12	28	13	29	14	1	15	2	16	3
		Cornerstone of W Islamic Center, la						Kaifi Azmi, Indian poet and lyricist, b				Abd al-Rahman III caliph of al-Andalu	
17	4	18	5	19	6	20	7	21	8	22	9	23	10
Geraldine Rendel, fire European woman red Saudi royal palace, b	ceived at			Winter Palace hote Luxor, Egypt, open						Ausma Zehanat K debut novel is pub			
24	11 18	25	12	26	13	<b>27</b>	14	28	15	29	16	30	17
31		Kyrgyzstan Natioi Mirzabek Toybaev				Marrakesh Decla protects rights of minorities 2016		Akhmet Baitrusyn Kazakh intellectua writer, born 1872					





### **FEBRUARY**

JUMADA II-RAJAB

poet, composer and singer,

28 29 30 31

born 1846

CHICKEN DAHIWALA This recipe comes from my home: My mother used to make it for us during the hot days of summer. Yogurt does wonders for cooling the body and digestion, so we always enjoyed this healthy, hearty, wholesome dish. The origin of the dish is northern Indian, but many mothers across India make it with their own spin. Yogurt is popular in the cooking of northern India, while coconut milk is more common in the southern coastal areas. I've used chicken, but this recipe can be made using fish or vegetables.

-RONI MAZUMDAR, from The Immigrant Cookbook. Photograph courtesy Roni Mazumdar.



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SUNDAY		MOND		TUES		WEDNE		THURS		FRID		SATUR	
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7	25	8	26	9	27	10	28	11	29	12	30	13	1
				Chagatai poet Alis born in Herat 144						Malian band Tinar wins Grammy 201			
14	2	15	3	16	4	<b>17</b>	5	18	6	19	7	20	8
		Mughal princess a Zeb-un-nisa born '				Layla Murad, Egyp and film star, borr							
21	9	<b>22</b>	10	23	11	24	12	<b>25</b>	13	<b>26</b>	14	<b>27</b>	15
		Istiqlal Mosque opi Jakarta, Indonesia						Traveler Ibn Battu born in Tangier 13				Franciscus Raphel Europe's first print outside Rome, born	ter of Arabic
28	16	MARCH 2 1 2 3 7 8 9 10						NOTES:					
Jambyl Jabayev, Kazakh		14 15 16 17 21 22 23 24											







**KURUS WITH SPOON SALAD** My mother made this dish a lot for my brother and me because it was inexpensive, easy to prepare and, most importantly, delicious. Growing up in southern Turkey in the city of Adana, we eat a lot of bulgur. *Kurus* is a very versatile dish, so we're always searching for different ways to use it. Delicious served with yogurt and salad, and, just as well, it makes a great sandwich. Look for pomegranate molasses in Middle Eastern or specialty stores, or substitute lemon juice if you can't find it.

—DIDEM HOSGEL, from The Immigrant Cookbook. Photograph by Ricky Rodriguez / Ricarius Photography.



SUNDAY	MONE	DAY	TUESI	DAY	WEDNE	SDAY	THURS	DAY	FRID	AY	SATUR	DAY
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7	8	24	9	25	10	26	11	27	12	28	13	29
Baha ad-din ibn Shaddad, biographer of Saladin, born 1145 ce	Moroccan author a								Dutch settlement of is named Batavia			
14	<b>15</b>	2	16	3	<b>17</b>	4	18	5	19	6	20	7
Cairo Congress of Arab Music convenes 1932					Egyptian musiciar Sayed Darwish bo						Ismail Gaspirali, Ta intellectual, born 1	
<b>21</b> *	22	9	23	10	24	11	<b>25</b>	12	26	13	<b>27</b>	14
			Janadriyah Festiva heritage inaugurat				Ottoman explorer Evliya Çelebi born					
<b>28</b> 15	29	16	30	17	31	18	APRIL 2	1 2 3	NOTES:			
Emin Pasha, Ottoman physician of German origin, born 1840							4 5 6 7 11 12 13 14 18 19 20 21 25 26 27 28	15 16 17 22 23 24				







**TAMIA—FALAFEL** Tamia are similar to falafel. An easy Sudanese recipe for this great snack or mezze/appetizer that is probably as popular in the West as it is in the Middle East, where it originated. Serve with pita bread, salad and yogurt. —TROTH WELLS, from *One World Vegetarian Cookbook*. Photograph courtesy Kam & Co. Denmark.



												RECII	TE .
SUNDAY	1	MOND	AY	TUES	DAY	WEDNE	SDAY	THURS	DAY	FRIDAY		SATUR	DAY
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Easter	22	5	23	6 "Prince of Tidore,"	24	7	25	8	26	9	27	10	28
Arabian Nights transla Antoine Galland born				kitabs, brought to from Indonesia 17	Cape Town					Heinrich Schliemann be to dig for ancient Troy 1			
11	29	12	30	13	1	14	2	15	3	16	4	17	5
18	6	19	7	20	8	21	9	22	10	23	11	24	12
First Ouarzazate (Mor International Film Fes opens 2016								Talal Abu-Ghazale of Arab Accountin					
25	13	26	14	<b>27</b> Dinmukhamed Ka Kudaibergen laud Popular Asian Sin	ed as "Most	28	16	29	17	Bpic of Korogh opera opens in Baku 1937	18	9 10 11 12	1 6 7 8 13 14 15 20 21 22







**POULET STUFFED WITH HERB-INFUSED FREEKEH** Freekeh is one of the best grains out there, quickly earning a reputation as the newest "supergrain." Freekeh is green and nutty and has this amazing aroma when cooked. It is also replete with whole-grain sources of fiber and offers a whopping 7 grams of protein per serving. So, this freekeh-stuffed poultry dish is definitely good for you.

—JOUDIE KALLA, from Baladi Palestine. Photograph courtesy Jamie Orlando Smith.



SI	JNDAY	MONI	DAY	TUESI	DAY	WEDNE	SDAY	THURS	DAY	FRID	AY	SATUR	RDAY
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9	27	10	28	11	29	12	30	13 'ld a	l-Fitr 1	14	2	15	3
				Sinai Trail, Egypt's long-distance hiki opens 2017						Djerba becomes p Ottoman regency			
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		Thor Heyerdahl o						Vasco da Gama's India from Europe					
23	11 18	24	12 19	25	13	26	14	27	15	28	16	29	17
30		31		Nur Jahan begins empress consort ( empire 1611									







WATERMELON, FETA AND RED ONION SALAD WITH MINT The ingredients in this recipe represent everything that Palestinian people enjoy eating: fruits, cheese and onions. Onions play a perfect role here, a sharp hit against the sweetness of the watermelon and the smooth creaminess of the cheese, which is also tart. This will take about three minutes to make and will remind you of a time when you were on vacation, enjoying the sunshine.

— JOUDIE KALLA, from Baladi Palestine. Photograph courtesy Jamie Orlando Smith.



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SUNDAY		MONI	DAY	TUESI	DAY	WEDNE	SDAY	THURS	DAY	FRID	AY	SATUR	DAY
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				Abu Bakr, first cali Islam, begins reigi						Pope Innocent viii seven Mamluk car from Cairo 1489			
13	3	14	4	<b>15</b>	5	16	6	17	7	18	8	19	9
		Egyptian violinist Ahmad al-Hafna										Houston Mummy F Program created t Ankh-Hap mummy	o study
20	10	21	11	22	12	23	13	24	14	25	15	26	16
Gardoum and Berrada bec Morocco's first female sur to compete abroad 2017								Al-Azhar Universi completed in Cair		Mağjan Jumabaye of modern Kazakh born 1893			
27	17	28	18	29	19	30	20	JULY 2	021 1 2 3 8 9 10	NOTES:			
				Bengali mathemat Sir Ashutosh Mukl born 1864				11 12 13 14 18 19 20 21 25 26 27 28	22 23 24				







PISTACHIO, ZUCCHINI AND LEMON CAKE I started making this cake years ago while I was running my deli. I really prefer it to carrot cake, and the green of the pistachio slivers running through it makes it both beautiful and delicious. It is lighter because it has an oil base, which keeps it fluffy and moist, rather than a crumbly butter base. The pistachios must be good quality, so please do make sure you use the best you can find.

— JOUDIE KALLA, from Baladi Palestine. Photograph courtesy Jamie Orlando Smith.

**RECIPE** 

SUNDAY	MO	NDAY	TU	ESDAY	WEDNE	SDAY	THURS	SDAY	FRID	AY	SATUR	RDAY
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4	5	25	6	26	7	27	8	28	9	29	10	30
	Algerian indep	pendence 1962			First Jameel Prize awarded 2009						Abbasids defeat T. China at Talas 751	
11	12	2	13	3	14	4	15	5	16	6	17	7
Admiral Zheng He leads fleet on China's first "Treasure Voyage" 1405 ce							Tunisian Husainic founded 1705	l Dynasty	First Hijrah 622 cı	≣		
18	19	9	20	`Id al-Adha 10	21	11	22	12	23	13	24	14
	Al-Andalus es in Iberian pen Arab Berbers	insula by			Musician and com Sami Yusuf born 1						Investor and phila Azim Premji born 1945	nthropist in Bombay
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Ibn al-'Arabi born in Seville 1165 cE									Amir Timur writes Charles vı seeking			





# AUGUST DHU-AL-HIJJAH-MUHARRAM 1443

**KUSHARI** A simple, yet hearty vegetarian dish that is popular on the streets of Egypt. Often considered poor man's food, as it is cheap and filling, *kushari* (koo-shar-ee) showcases the simple flavors of Egypt, making it popular among children and world travelers alike. I always ask for it as soon as my plane lands in Egypt. The red sauce can make or break your kushari experience, yet every Egyptian makes it differently. The sauce is a delicate combination of tomato sauce, cumin, chili and garlic. — BRENDA ABDELALL, from *The Immigrant Cookbook*. Photograph by Ricky Rodriguez / Ricarius Photography.



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SUNDAY	1	MOND	AY	TUESDAY	1	WEDNES	DAY	THURS	DAY	FRID	AY	SATURD	AY
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Sicily becomes part o Aghlabid empire 902						Republic of Upper \ renamed Burkino F						Teri Yaad, first film afte Pakistan independenc	
8	29	9	1	10	2	11	3	12	4	13	5	14	6
		Zain Bhikha, South pioneer performer of al-Nashid songs, bo	of										
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Bahrain declares independence 1971										Mo Farrah become Briton to have wor Olympic medals 20	four Gold		
22	14	23	15	24	16	<b>25</b>	17	26	18	<b>27</b>	19	28	20
		Caliph 'Umar begins reign 634 ce						Physician and poly al-Razi born 865 ce				Sitar virtuoso Vilayet Khan born 192	8
29	21	30	22	31	23	JULY 20	21 1 2 3 8 9 10		R 2021 2 3 4 9 10 11	NOTES:			
				Premiere of <i>Wadjda</i> , firs commercial feature film by a Saudi woman, 201	n	11 12 13 14 18 19 20 21 25 26 27 28	15 16 17 22 23 24		16 17 18 23 24 25				





## SEPTEMBER MUHARRAM-SAFAR

CHEESE PARCELS WITH HONEY AND ORANGE REDUCTION Diego and his brother Moises are third-generation tapas bar owners—catering runs through their veins. While studying for a diploma in tourism, Diego crisscrossed the entire province of Almería, in Andalusia, Spain, and as a result, there is very little he doesn't know about local specialties. This dish combines delicious textural contrast with subtle, sweet Moorish flavors. You need to complete the final stage just minutes before eating. Add whipped cream as an extra hit of sweet.

— FIONA DUNLOP, from Andaluz. Photograph by Hiltrud Schulz.



SUNDA	λY	MONE	DAY	TUESI	DAY	WEDNE	SDAY	THURSDA	Y	FRID	AY	SATUR	DAY
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5	28	6	29	7	30	8	1	9	2	10	3	11	4
Jurist Abu Hanifah born in Kufa 699 ce						Somaliland wome pioneer Edna Ada						First solo retrospe Moroccon artist Ha Hajjaj opens 2019	assan
12	5	13	6	14	7	15	8	16	9	17	10	18	11
										Ibn al-Nadim, cata scholars, passes a			
19	12	20	13	21	14	22	15	<b>23</b>	16	24	17	25	18
				Syrian American r host Diane Rehm				Kingdom of Saudi Arabi declared 1932	а				
26	19	<b>27</b>	20	28	21	29	22	<b>30</b>	23	OCTOBER  3 4 5 6  10 11 12 13	2 0 2 1 1 2 7 8 9 14 15 16		
Lebanese Americar foreign corresponde Anthony Shadid bor	ent	Abbasid Caliph albegins reign 813						Sepak takraw debuts as a medal sport at Asian Games 1990		17 18 19 20 24 25 26 27 31	21 22 23 28 29 30		



#### AramcoWorld

### OCTOBER SAFAR-RABI'

**VEGAN LEBANESE MOUSSAKA** Moussaka is a wonderfully inclusive dish; there are countless versions of this much-loved recipe. My version is vegan and maintains the simplicity and richness of flavor that make this dish so popular. We ate it frequently during my childhood, since feeding a large family meant we rarely ate meat due to its expense. I offer here a modern twist on the traditional Lebanese preparation. A guaranteed crowd-pleaser, it can be served as a main course or as a part of a mezze spread.

—SALMA HAGE, from *The Immigrant Cookbook*. Photograph by Ricky Rodriguez / Ricarius Photography.



SUNDAY		MONI	DAY	TUESI	DAY	WEDNE	SDAY	THURS	DAY	FRID	AY	SATUR	RDAY
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3	27	4	28	5	29	6	1	7	2	8	3	9	4
						Al-Mahdi, third Abb begins reign 775 c						John Berberian, Ar 'ud player, born 19	
10	5	11	6	12	7	13	8	14	9	15	10	16	11
				Albanian language society founded 18						Pakistani America Bassam Tariq bor			
17	12	18	13	19	14	20	15	21	16	22	17	23	18
Palestinian filmmaker Emily Jacir wins Leone d'Oro 2007						lssyk Kul Forum ir addresses world i						Architect Hassan F of Egypt wins Aga Award 1980	
24	19 25	25	20	26	21	27	22	28	23	29	24	30	
31		Lebanon's The Co of Cedar Forest F founded 1985						Rimsky-Korsakov "Scheherazade"pr in Saint Petersbur	remieres				





### **NOVEMBER**

RABI` I-RABI` II

**CHICKEN WITH CHARMOULA** Before the development of the poultry industry in Morocco in the 1970s, it was customary to go to the market and pick out a live chicken. The chickens were large, and the meat really needed to be soaked and braised or it would be extremely tough. The breed of chicken, a *beldi*, is equivalent to some of the free-range artisan chickens sold in the us. And this is still what I prefer to use, pure poultry raised by hardworking farmers who take pride in their product.

—MOURAD LAHLOU, from *The Immigrant Cookbook*. Photograph by Anders Schonnermann.



SUNDAY		MOND	AY	TUESI	DAY	WEDNE	SDAY	THURS	DAY	FRID	AY	SATUR	DAY
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Comparative religion pion Ibn Hazm born 994 CE	oneer							Louvre Abu Dhab	i opens 2017				
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		Egyptian literary gi Taha Hussein born		Polymath and poe al-Khatib born in f									
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						Composer and ma classical Kurdish Kayhan Kalhor bo	music			Carter and Carnar open King Tut's to			
Oldest mosque in the Philippines declared national shrine 2006	23	29	24	30	25		2 3 4 9 10 11 16 17 18 23 24 25	NOTES:					



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### **DECEMBER**

RABI' II-JUMADA I

 $\textbf{JOLLOF RICE} \ \ \textbf{This is Nigeria's national dish--that may be a slight exaggeration, but it's pretty popular.}$ There's a friendly rivalry between a few West African countries as to who makes the best jollof rice. The provenance of the dish is disputed, but evidence suggests it originated from the Sengalese thieboudienne, though most Nigerians would disagree. Suffice it to say, we take jollof rice very seriously. —TUNDE WEY from *The Immigrant Cookbook*. Photograph courtesy Ricarius Photography



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12		Kazakh governing Alash Orda formed Soviet influence 1	d to counter	14		Khedive of Egypt Tewfik Pasha born	า 1852	10		Amir Timur takes using camel caval		10	
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#### DISCOVER

#### WITH US

In November 1949, the Arabian American Oil Company (Aramco) published the first issue of an interoffice newsletter named Aramco World. Over the decades that followed, as the number of Americans working with Saudi colleagues in Dhahran grew into the tens of thousands, Aramco World grew into a bimonthly educational magazine whose historical, geographical and cultural articles helped employees and their families appreciate an unfamiliar land.

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We're glad you're along for the journey.



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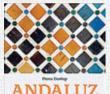
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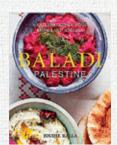
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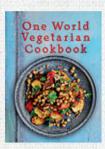
Andaluz: A Food Journey through Southern Spain Fiona Dunlop, 2018, 978-1-62371-999-9. \$35 hb



Baladi: A Celebration of Food From Land and Sea Joudie Kalla, 2019, 978-1-62371-981-4, \$35 hb



The Immigrant Cookbook: Recipes that Make America Great Leyla Moushabeck, ed., 2018, 978-1-56656-038-2, \$35 hb



One World Vegetarian Cookbook Troth Wells 2011, 978-1-56656-834-0. \$35 hb