

Cittaslow Yenibogazici

What did we do in 2016?



2 April 2016 - Help Honey Bees Day

Yenibogazici Municipality has organized a community event with local woman associations to plant flowers for the bees under the slogan “If all the bees die in the world, humans will not survive”. There is absolute reason for every kind that exists in nature. As Eistein said “If the bee disappeared off the surface of the globe then man would only have four years of life left. No more bees, no more pollination, no more plants, no more animals, no more man.” The importance of the honey bees are not limited only by its nutritional benefits for humanity and pollination benefits for agriculture world. Its venom has also been found to have medicinal properties, used for treating many diaeses and depresion. That’s why planting favorite plants of the bees such as lavender, red clover, orchids and so on is the best way to thanks these hardworking bugs for helping provide us with our favorite fruits and vegetables, their delicious honey, and beautiful, flowery gardens! Probably this is the easiest and most beautiful way to survive both bees and the planet.

16 April 2016 - Slow Food Day

On Slow Food Day, Yenibogazici Woman Association and Slow Food Salamis organized a day to promote Cypriot traditional pasta at Cittaslow Yenibogazici Office. Three elderly woman show participants how to make fresh hand made pasta in order to regenerate this culture. There are three types of Cypriot traditional pasta which are commercially produced: makaronia, fides, and ravioles. After woman cooked the pasta and prepared the table, everybody dine all together as the Slow Food’s philosophy requires.

23 September 2016 - Panel

Yenibogazici Municipality, Cittaslow Yenibogazici, Slow Food Salamis and Stop GMOs Platform coordinated a panel discussion at Cittaslow Yenibogazici Office. The panel discussion topic was about how to improve local seeds, importance of ecological farming and maintaining biodiversity in food production and farming. Most important part of the discussion was when the panelists, Arca Atay and Berin Erturk, have attracted participant’s attention to genetic modified food and what they causes in our lives.

24 September 2016 - Cypriot Cuisine | Molehiya

Slow Food Salamis and Yenibogazici Woman Association organized another event in order to promote Cypriot traditional cuisine and the day called “Molehiya Dish Presentation”. Molehiya is a Turkish-Cypriot traditional vegetable dish made from molehiya plant. Participants had chance to observe staff members while they were removing leafs from the body of tall green plant and learn to cook. The day ended happily when people taste the dish all together.

Molehiya
(Serves 4)

Ingredients:

1 kg chicken, jointed
or 1 kg lamb breast, cut into pieces
160 g molohiya -soaked overnight in cold water
150 g (2 medium) onions -skinned and chopped
4 garlic cloves -thickly sliced
1 tablespoon tomato paste
2 large ripe tomatoes -skinned and chopped
3 tablespoon vegetable oil
3 tablespoon olive oil
Juice of a lemon
Seasoning
900 ml chicken stock

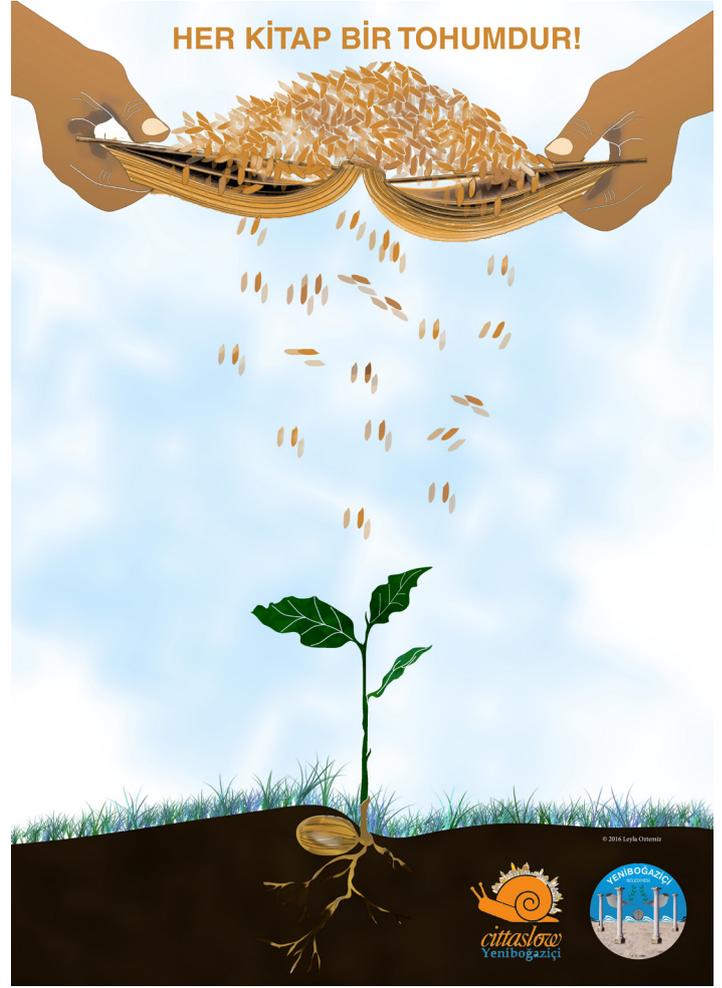
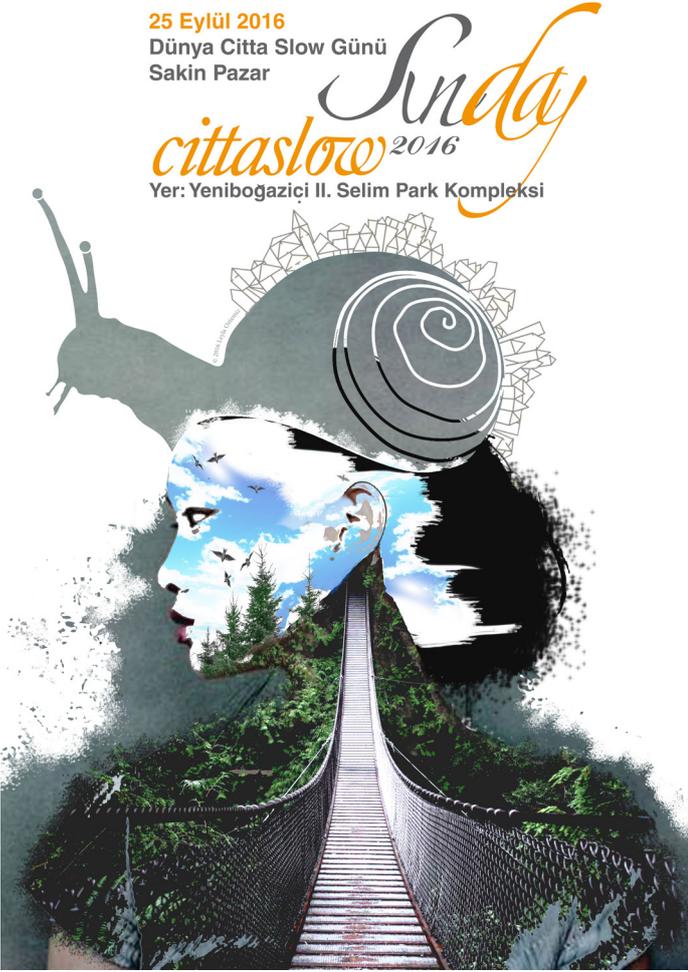
Preparation:

Heat the oil in a large saucepan and fry the chicken pieces for about 15 minutes until golden brown on both sides. Remove the chicken joints and keep them on one side. Add the chopped onion and the sliced garlic and fry until soft. Return the chicken joints to the pan. Add the chopped tomatoes, tomato paste and the hot chicken stock. Season well with salt and freshly ground black pepper, add pinch of sugar and stir gently for a minute. After washing few times with cold water, drain the Molohiya well and add it to the pan. After adding juice of a lemon, stir well and bring to boil. Then cover the pan with the lid and simmer 1-2 hours, until the vegetables are well cooked.

Referance: Albrecht, M. (1994), Turkish Cypriot and Mediterranean Cookery, Havellia Publishing, London.

25 September 2016 - Cittaslow Sunday

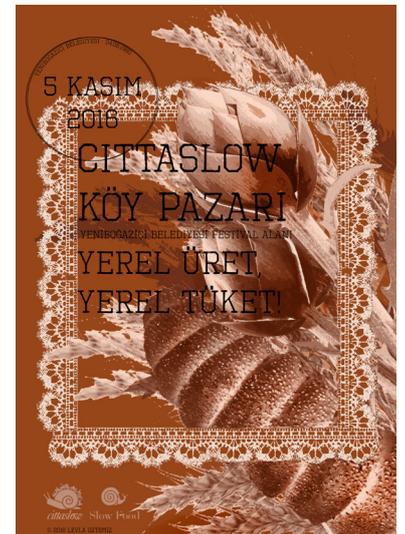
Yenibogazici Municipality and Cittaslow Yenibogazici has organized a day called “Slow down, slowing down is great” for Cittaslow Sunday - international day of good living. During the day woman associations and other producers sell their hand-made/home-made products at the village market. By the way, the other purpose of this event was swapping organic seeds between the people to improve local seed garden centerbank. People who donated a book or labeled seed in the day could collect either another book or seed. At the end of this exchange municipality gained a little library which is placed in the Park Cafe for readers. At the same time, seed garden center ended up having different varieties of seed which will boost food biodiversity.



Poster Designs: Leyla Oztemiz

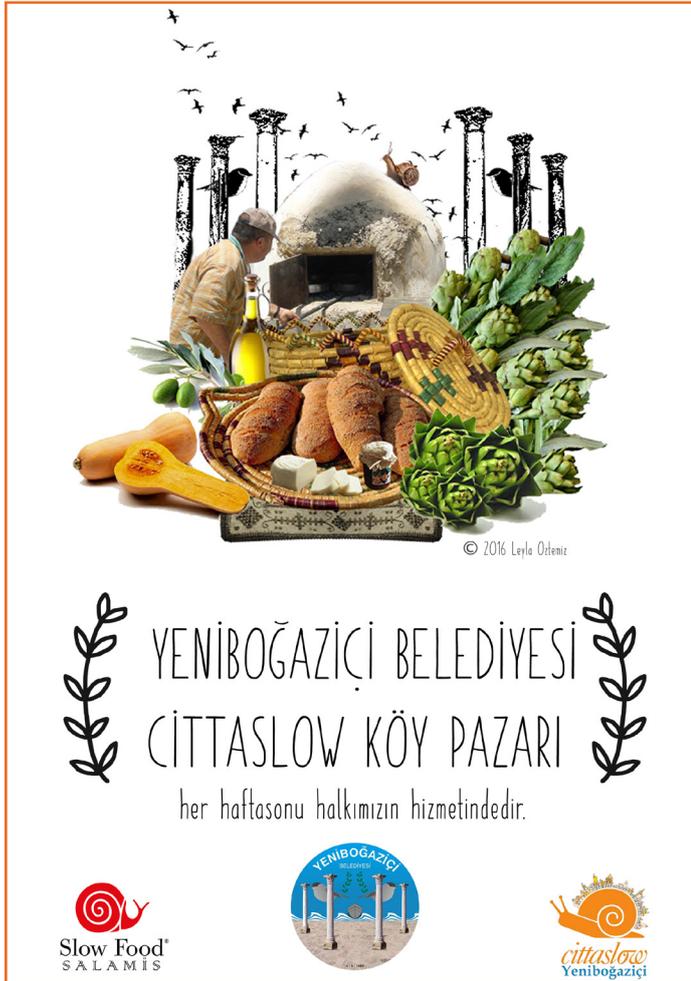
5 November 2016 - Cittaslow Village Market

Yenibogazici Municipality introduced Cittaslow Village Market huts to the public. There are 27 wooden huts which are given to local small producers. The market aims to support local producers and boost local trade under the slogan “Local production for local consumption”. This should be inevitable goal for each municipality which recieved Cittaslow membership. The international market serves as an important place for the exchange of goods and services. Beside its economic importance, village markets gather people together and regenerate old shopping habits which destroyed by online shopping and big shopping malls.



Poster Design: Leyla Oztemiz

Terra Madre Day is Slow Food's annual day to promote the diversity of food traditions and production. Since 2013, each year on 10 December on Slow Food's anniversary, Slow Food Salamis and Cittaslow Yenibogazici celebrate local eating, agricultural biodiversity and sustainable food production. At the same day, Yenibogazici Municipality has officially opened Cittaslow Yenibogazici Village Market huts to the public. The day started with Mayor of Yenibogazici Municipality, Katip Demir's opening statement. After the ribbon cutting ceremony, event activities took place in the following order, folk dance show, live folk music, local food books promotion. Additionally three local elderly ladies who supported Slow Food Salamis on Slow Food Day awarded as 2016's Terra Madre mothers at 4th Terra Madre event.



Poster Designs: Leyla Oztemiz

11 December - 12 December 2016

On 11 December, Cittaslow Northern Cyprus network officially established and the flag of Turkish Republic of Northern Cyprus will wave in 30 countries. The network will play huge impact on recognizability of Northern Cyprus. There are three Cittaslow cities in North Cyprus: Yeni Bogaziçi, Lefke and Mehmetcik. Yenibogazici Mayor, Katip Demir, has been commissioned as Cittaslow Cyprus coordinator, Cittaslow Lefke representative Hasan Karlitas has been commissioned as technical coordinator. On 12 December, Cittaslow Head Stefano Pisani and the Secretary General Pier Giorgio Oliveti has visited Cittaslow Yenibogazici Market and the seed garden center.

