

# Gulf Weekly

The community newspaper at the heart of Bahrain

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**EATING OUT**  
Masala Dosa magic:  
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# TECH JAM BUSTER

**C**IVIL engineer Kawthar Aljufairi has won an international accolade for combining FinTech with traffic congestion as part of a concerted effort to help solve Bahrain's rush hour blues.

She was inspired to act after being stuck once again in a traffic jam on the way to work as a transport planner at Mott MacDonald, a global engineering and development consultancy which has been active in Bahrain for more than 45 years, working on building, transport, water and in the power sectors.

Kawthar, 26, who specialises in traffic engineering and transport planning, took the Institution of Civil Engineers (ICE) Emerging Engineers Award following a presentation at a judging session in London. "It's very satisfying for me to win such a prestigious award from one of the leading engineering institutions in the world and to have competed with many civil engineering professionals across different regions," said the former graduate of Imperial College London.



**COMMUNITY REPORT**  
By MAI AL KHATIB-CAMILLE  
mai.alkhatib@gulfweekly.com

Kawthar's paper on 'Evaluating the introduction of a virtual currency to improve traffic' offers ingenious solutions to encourage drivers to share rides with a FinTech financial enticement.

She returned to the kingdom to apply her talent and skills after winning a coveted Crown Prince International Scholarship in 2009 to study in the UK and took the prize ahead of tough competition from other shortlisted global candidates - Wing Lam Chan from Hong Kong, Catriona Salvini from Scotland and Joseph Murrow from England.

Kawthar's paper has won a medal that she will receive at a ceremony next year along with a cash prize. It highlights how the introduction of a virtual currency could improve traffic conditions in Bahrain.

She often travels from her home in the Northern Governorate to her company's offices in Seef district along the chock-a-block highways when she is not working out of regional offices in the Gulf.

Turn to Page 6



**TRAFFIC TRIUMPH:** Kawthar's digital dream for banishing rush hour queues wins international accolade

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## CREATIVE pastry perfectionist Jonathon

Challenor is using all his culinary prowess to help raise awareness about breast cancer and to offer a sweet enticement to lovers of desserts to support the Think Pink Bahrain cause.

His pink-coloured presentations at the Ritz-Carlton, Bahrain are the star attractions this month at the Ritz Gourmet Lounge, perfect for afternoon tea on the veranda or as takeaway cakes and desserts for special gatherings.

"We're all pulling together for a really good cause and I'm delighted to be able to play a part. Cancer has touched my family, it seems to touch everyone. It's not work, this is much more than that."

Jonathon's tasteful treats have been causing a sensation across social media in recent months and a photograph of his cheesecake has become the most shared image on the property's Instagram account.

"People just come in and they open the picture on their smartphones and show it to a member of staff and say: 'I want this'. There are queues of people just coming in for the cheesecake!"

### HOSPITALITY REPORT

By STAN SZECOWKA  
editor@gulfweekly.com



This month folk are flocking to sample Jonathon's pink desserts as part of the company's Community Footprints initiative. The resort has once again partnered with Think Pink Bahrain, with five per cent of the total proceeds raised from select food and beverage events and specials being donated to the cause.

The 36-year-old's creations include:

- Rosewater Éclair – classic éclair with rosewater and vanilla cream in the centre and on top, garnished with raspberries and chocolate and silver leaf.
- The St Honoré features a

choux pastry on the top and on the sides, with a macaroon underneath. It is filled with a raspberry compote and has meringue and a crystalised dyed rose petal.

- The Raspberry and White Chocolate Mousse. The chocolate, turned pink with the help of beetroot colouring, is plastered into place using a high-powered culinary spray gun.
- And then we have the incredible Pink Lemon,

featuring a grapefruit jelly



centre covered in white pink-coloured chocolate and coco butter.

It may look like a real lemon but it is just part of the stunning illusions stirred up by the father-of-two and an adaptation of one of the most talked-about culinary creations ever produced on the island.

It started off black, of course! Black lemons are actually dried limes, and owe their misnomer to the English translation of 'loumi' from Arabic. They're used in the Middle East as a souring agent in chutneys, soups and stews, and even ground into flatbreads.

The powder made from black lemons has a sweet-tart flavour that is unique and has no substitute and Jonathon, who was born in the English town of Aldershot, came up with a unique twist to a creative dish.

"It started when we had a function for 700 people and we wanted to create something special that represented Bahrain and the region that no-one had done before."

He was bouncing ideas around with his colleague, Executive Sous Chef Jann Lejard, and started talking about loumi. An idea of a black lemon-shaped dessert was born, filled with a mango and lime compote in the centre so that when it was cracked open a lush liquid would come flowing out, and around it was the mousse.

"On the outside we used white chocolate and coco butter and infused the loumi powder into it," Chef Jonathon revealed.

It was an explosion of taste. "It was something we were very proud of – and the guests loved it!" he added. "It was something that we had created for Bahrain and the hotel and it was absolutely unique."

That event was followed up by a VIP setting for 20 guests at one of the exclusive Ritz-Carlton villas and the dish was served with dry ice to spectacular effect.

Shaping up desserts is a clever ploy that Chef Jonathon uses with the help of silicone casts that he forms.

He is not averse to calling on his colleagues around the building to help him get a creative handle on things, such as asking the engineering crew to supply a packet of nuts and bolts so that he could make moulds for chocolate on an industrial-themed cake sculpture. "That's the side of cooking that I like most, to



be able to do things that other chefs aren't doing, or at least try to!"

It's not the first time he has used his culinary talents for a good cause either. His last

property worked with The Make a Wish Foundation to help a nine-year-old girl suffering from a brain tumour have her dying wish of being a 'princess for a



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# produce it in pink



STAR TURN: Jonathon with one of his creations

little girl shed tears of joy. It's a memory that has been engrained in chef's heart.

Chef Jonathon began his career on the bottom rung of the ladder and despite reaching the heady heights of an executive position at a five star property he is not done with learning more tricks of the trade.

He's well-travelled too, having lived in Malaysia, enjoyed a long spell in Ireland where his father held a senior executive role with Guinness Group, and a five-year spell in Jamaica.

He worked as a bar steward and in kitchens making sandwiches and washing the pots and pans to earn money during his college years in Ireland. "I had always had an interest in cooking from when I was a child. I was always in the kitchen with my mother and my grandmother," he explained. "I was always cooking. I don't remember a time when I wasn't cooking."

But it was a chance encounter, whilst working in an inn located in his home village that helped catapult his career with Ritz-Carlton.

"A lady walked in and I could see she was struggling," he said. "I took her bags and introduced myself, we started talking and she said: 'you'd fit well in our hotel'. I asked her where she worked, she replied 'The Ritz-Carlton' ... and it happened ... I got an interview through her and secured my first pastry job working at its Gordon Ramsay restaurant."

After two years at the Powercourt property in County Wicklow he moved on to work in the kitchens of the five-star renaissance hotel The Shelbourne Dublin, famed as the property which played host to its most historic meeting – the drafting of the Irish Constitution in 1922.

His last port of call was at chef de partie at the Ritz-Carlton Vienna. He arrived with no knowledge of the country or how to speak the language, known as German/Austrian. "That is something I am quite proud of," said chef, "and I left there after six years with a new language and a memorable experience of Austrian cuisine."

The country is famous for its sweets and desserts such as apple strudel, Topfenknodel curd cheese dumplings and Sachertorte – created back in 1832 when Prince Metternich asked his court kitchen to create a

impression on me. I fell in the love with the property, the people who work here and the country itself."

A permanent move followed and he brought with him his original stunning cheesecake delight he is famed for in Vienna. "I took an old corporate recipe and said let's make this better, add a few more eggs, real vanilla essence, a little bit of lemon zest and let's put a different biscuit on the outside. It just took off."

Over Eid more than 800 were ordered by guests. "It's not anything that is really madly over elegant but it just works," said Chef Jonathon.

The crust is powdered digestive biscuits with sugar and butter placed in the fridge

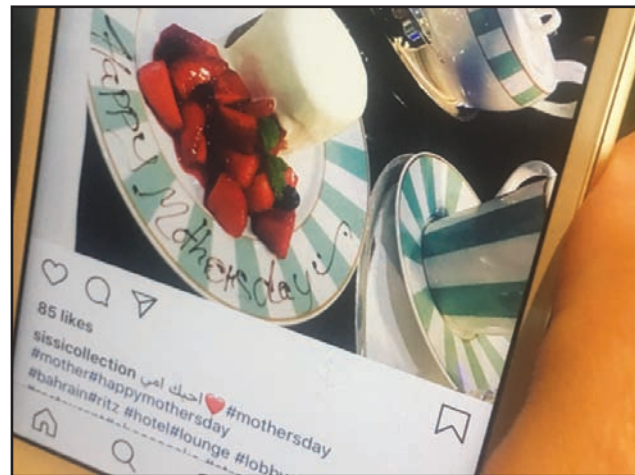
to set. The filling consists of sour cream, eggs, sugar, vanilla and lemon zest and cream cheese. It is baked in the oven for between an hour and a half and an hour and 40 minutes at 120 degrees.

The whole process from start to finish, producing a cool product ready to serve, takes about six to seven hours. These things can't be rushed.

Who knows, in years to come, people may be celebrating the Challenor Cheesecake or the Jonathon Bahraini Loumi ... but until then he hopes to have a few more surprises up the sleeves of his chef's whites.

"I'll be travelling to France at the end of this month for a week just to indulge in French cuisine and do a little refresh – attend a course over there on pastries and cake-making and then do three or four days of travelling – visiting all the cake shops and having a good look."

● *Enjoy a Pink & Sweet Delight until October 31, from 10am - 11pm, The Ritz Gourmet Lounge and Lobby Lounge. Pair your teatime with a special pink pastry by Executive Pastry Chef Jonathon Challenor. It's enjoyment for a good cause all in one. Price: À la carte starting from BD4++.*



day' come true.

She enjoyed a horse and carriage ride through the streets of Vienna. All the ladies and gentlemen involved dressed up in

character and a Disney-style buffet was laid out for her and all of her friends in the hotel's presidential suite. When the majestic cake was brought into the room the



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**FAMILY MATTERS:** Sadiya with Assadullah and sons, *below*, flashback to Grade 7 at Pakistan Urdu School, Bahrain, *first from right in the second row*

# Bahraini delights

**F**ORMER Bahrain schoolgirl Sadiya Sajjad Hashmi has become a culinary sensation in Canada after starring in a popular TV show ... thanks to a craving for a cake she regularly bought from a popular bakery in the kingdom.

She has become a household name across North America after appearing as a contestant on *The Great Canadian Baking Show* – an adaptation of the popular UK series *The Great British Bake Off*.

She was born in Pakistan, raised in Bahrain, studied in the US and has now made Canada her permanent home, where she lives with her husband, Assadullah Khan, and two home-schooled boys, Ibraheem Khan, eight, and Issmaeel Khan, six, in Edmonton, Alberta.

“Food is my ‘love language’ and one of the best ways to show people how you feel about them,” she said.

Sadiya, 38, was encouraged

**EXCLUSIVE**  
By ABDULAZIZ KHATTAK  
editor@gulfweekly.com



by her son Ibraheem to take part in the show. “My boys call me the ‘best baker mum in the world’ and every time we watched the *Great British Bake Off* they would ask me to audition for the show.”

But it wasn’t until Canada got its own version of the cooking contest that Sadiya finally decided to give it a shot. “When I was invited to audition, I thought it would just be a day out and, at the very least, I would get to meet some amazing bakers,” she said. “Little did I know that my Baklava Cheesecake entry would impress the producers and I would be on the set!”

*The Great Canadian Baking Show* is an eight-week cooking competition series currently in its second season and is being aired on Canada’s CBC Television. Sadiya is currently in the third week of the show and has just been named ‘Star Baker’.

The show brings 10 amateur baking contestants from across Canada in a ‘bake off’ competition of themed culinary challenges with acclaimed pastry chefs Bruno Feldeisen and Rochelle Adonis serving as judges.

Each episode features three rounds: the Signature Bake, the Technical Bake and the Showstopper. After the judges taste and critique the entries, they decide each week’s ‘Star Baker’ and send home a contestant.

Only three bakers make it to the finale, where they compete for the *Great Canadian Baking Show* title.

A lot of the food that Sadiya makes for family and friends is fusion-style. And that is what she is creating on the show. She is bringing flavours, which are reflective of her Pakistani origin, time spent in Bahrain and her

North American college time.

She has already won the title of Fusion Baker. “The thing that got me on the show was my fusion Baklava Cheesecake. The recipe only came about because I craved Baklava from Tariq Pastries in Bahrain and the only way to get it here was to make it myself.”

Her home bakes and dishes are often experiments that take her back in time to the smells and flavours of Bahrain. Much of the spices she uses are brought back from her family trips to Bahrain.

“I remember as a child frequenting the spice shops at Manama souq near the Delmon International Hotel where you could find open bags of the best fragrant cinnamon, dried gorgeous rose petals and the freshest of cardamoms.”

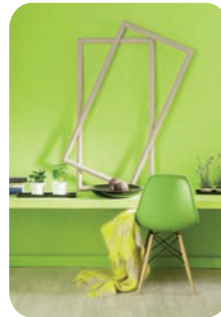
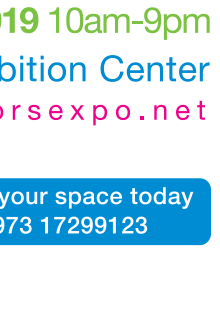
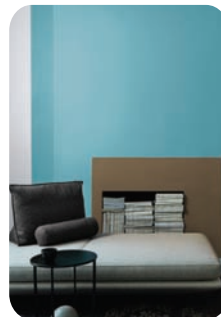
Food, for Sadiya, is an ‘amazing connector of people’. “It has opened up so many cultures, people and history to me. I have learned things from travellers, from my neighbours; I have talked and shared recipes with people at the bus stop,” she said.

Sadiya believes good cooking comes from observation. “The best chefs are who believe in life-long learning and sharing,” she explained. “This is how we preserve and pass on our food culture. Also, I feel our religious culture is very big on hospitality and so cooking just comes naturally to most of us.”

Sadiya gets a feeling of victory when she shares her childhood food favourites with her boys. “My husband has also grown to love the dishes of Bahrain that I cook,” she said. “One example is Umm Ali, which I have not found yet in Canada. As great as bread puddings are, there is something extra special about Umm Ali. And

after trying tonnes of recipes, I finally found the right one. Now I get asked for it here in Canada.”

Sadiya says she loves making the kind of food that puts a smile of contentment



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# shine on TV show

**SMALL SCREEN SENSATION:**  
Sadiya, right, being interviewed by the judges, the famous Baklava Cheesecake and, below, on set with her fellow contestants



on her family's face and any food that makes her children go 'wow' is a winner in her book.

And while Assadullah, a manager with auditing company, Deloitte, in

Edmonton, likes Pakistani flavours, she prefers Bahraini and international cuisine. "So our boys get to enjoy the best of all worlds in their food," she said. "I do lean heavily towards baking when

it comes to desserts. There is something memorable that happens when a great dinner ends with an even better dessert."

Sadiya and Assadullah often share their childhood food memories with their boys. One place that was both their favourite growing up in Bahrain was Eastern Bakery. "It was hard not to follow the aroma of freshly fried doughnuts when passing it on Shaikh Abdullah Road."

Assadullah's favourite was a fresh fruit cake from the bakery which Sadiya has managed to recreate for him. It is still his most requested cake on special occasions.

Sadiya, the second of four siblings, spent most of her life in Bahrain. She got her high school diploma from Pakistan Urdu School. She often reminisces over the good times spent here. "During my time spent in Bahrain, we had many Bahraini and non-Bahraini neighbours of various nationalities. And so we were introduced to the rich local flavours of Bahrain.

"I grew up in an era, where the Manama and Muharraq souqs were the places to go for shopping. Women would cook traditional recipes, like balaleet, luqaimat, kababs and food was freely exchanged between neighbours on every special occasion, like Ramadhan, Girgaoun and Eid.

"It was a time when food outlets like Amin Tikka and Showaitar were small 'mum and pop' operations. I am grateful to have grown up in Bahrain at that time, where I experienced the beauty that Bahrain has in its food and culture.

"I am glad that I have been gifted with the taste of Bahrain and I don't give up till I re-create that taste. Luckily I am able to share my memories of Bahrain with my sons through food."

Sadiya met Assadullah in Bahrain. Both grew up here

but went their own different ways – he to Pakistan and she to the US for higher studies. They then returned to the island and started their careers. They married 11 years ago in Bahrain.

Sadiya has a strong message for women too, adding: "My message to them is to stay true to their faith and themselves. True empowerment comes from sharing and caring, and playing an active role in the community we live in, to make it a better place for yourself and others."

She hopes her participation will inspire others to be happy in the places they are in life.

"Life is a journey with many chapters, each with its challenges," she said. "Our biggest audience is the kids we are raising. It is very important to teach them how to live with a purpose."

● Sadiya has a growing fan base on Instagram, where fans can follow her baking journey on @sadiyahashmi\_



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# Zahra's



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*My Club price: BD2.250*  
 3. C-Four Thai jasmine rice 10kg – BD5.200  
*My Club price: BD4.790*  
 4. Coca Cola assorted 8x185ml – BD0.950  
*My Club price: BD0.850*  
 Arwa water 12x500ml – BD0.490

## Al Jazira Supermarket Zinj

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 Kinder surprise T3 boys and girl 24x64gm – BD1.750  
 Sweetzone tropical blast 6x225gm – BD0.700  
 Rowntrees jelly tots 6x150gm – BD0.800  
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 Chocolate lovers cake – BD4.995  
 Beef burger per kg – BD3.495  
 Chicken garlic & butter per kg – BD2.795  
 New Zealand lamb leg (bone in) per kg – BD4.490

*Note: This offer is available in Al Osra Supermarket until tomorrow.*

# Tailor-made to be a cut above the rest

**B**USINESSMEN in Manama will no longer have to drive far to get their suits tailored and fitted as Hilton Bespoke recently opened up shop in the bustling Diplomatic area.

More than 50 people attended the grand opening of the brand's fourth store and Hilton Bespoke founder George D'souza couldn't be happier.

"It's always exciting to open up new stores and I wanted to do so in the Diplomatic area to bring me closer to those who wear suits," said George. "This is a very busy area with a lot of banks and government offices nearby. I simply wanted to be closer to many of my clients."

The first Hilton store was founded in 1969 by George's father, master tailor Joseph D'Souza, and the operation has expanded over the years. It opened in Manama souq in 1970, a second was unveiled in Zinj in 2011 and the third was launched in Juffair's 'American Alley' in 2016.

To find out more, contact 17740085 or visit [www.hiltonbespoke.com](http://www.hiltonbespoke.com)



CAKE-CUTTING: Celebrations as the third store opens



## From Page 1

"The idea came from my experience commuting to work and being stuck in traffic that triples the commute time," she explained. "The majority of vehicles around me had low occupancy, usually just the driver, which is not an efficient use of the road capacity."

"The aim of the proposed virtual currency would be to reward positive travel behaviour, such as using public transport, car-pooling or commuting outside peak hours, by giving positive travel behaviour a more tangible value."

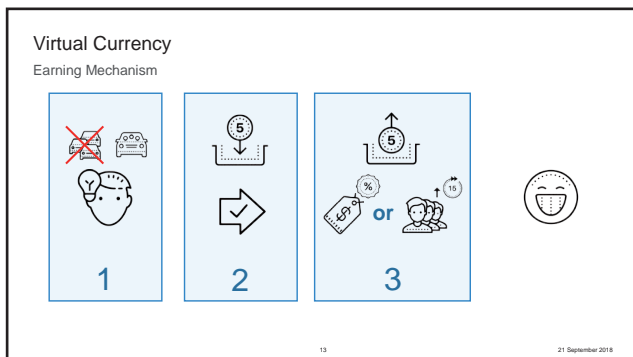
"I thought virtual currency would be a suitable solution because it's not monitored by one entity and because it's digital and does not require the physical infrastructure associated with a normal currency."

"Industries are flourishing online and forming a link between the retail and transport sectors so it could positively impact traffic and benefit retail outlets participating in the system."

Kawthar has proposed that a virtual currency could be exchanged at local retail outlets offering discounts on goods and services.

"It can play a role at encouraging more people to change their behaviour for the benefit of society as a

# Let's start coining it in



whole," she explained.

ICE is the oldest and one of the most respected engineering institutions in the world with more than 91,000 members in more than 150 countries.

The competition is staged annually to promote outstanding communication of civil engineering ideas and research.

Through the efforts and enthusiasm of member Ben Cogswell, in 2017, Bahrain ICE Committee set up a regional district to encourage engineers in the kingdom to participate in the event.

John Barnes, an ICE representative for Bahrain, said: "This year, following similar success in Bahrain and Dubai, Kawthar took first

place. This is an amazing achievement for her and all women involved in engineering in Bahrain."

"It is a great reflection of our tiny island and must also be extremely satisfying to Ben for his efforts in arranging this event over the past two years. The success should be celebrated accordingly."

Kawthar joined ICE in her first year of university which proved beneficial. "It offers a civil engineering chartership route which is globally recognised and well received by engineering clients," she said.

"I always gravitated towards science and mathematics subjects at school. The inspiration to study

engineering came from the engineers that I knew before starting my degree."

"When I was studying and since I have graduated, I have been inspired by how collaborative the engineering world is and how engineers build on the contributions of each other to reach the tangible results that is usually visible to the wider community."

"I encourage all civil engineers to join the ICE, to be part of an excellent network of engineering professionals and to receive guidance to progress towards chartership in civil engineering."

ICE students, graduates and trainee technician members are invited to submit a paper on civil engineering related topics in the format of research, a report or an essay.

Competition heats take place across ICE's regions and the winning papers from each district are then short-listed by the international judging panel.

The final four are invited to present their work to a panel of judges and an audience at an international final at the



CLOGGED UP: Traffic heading out of Manama crawls along the highway

impressive and imposing One Great George Street, London, the home of the headquarters of ICE, near Parliament Square.

The local winner steps forward to compete in the Middle East regional final in Dubai and Kawthar's inspired entry helped sweep

her through to the grand London challenge, following in the footsteps of fellow Bahrain entry Sumesh Shankar whose paper on Geopolymer Concrete for Structural Applications 12 months earlier also made it through to the London grand finale.



# FinTechFocus

Editor Stan Szecowka takes a look at the world of financial technology and beyond ...

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## Opportunities and challenges

BAHRAIN Association of Banks (BAB) has announced that the National Bank of Bahrain, Al Baraka Banking Group, Venture Capital Bank and Gulf International Bank will be strategic partners for its upcoming annual forum focusing on 'FinTech: Opportunities & Challenges'.

The forum will be held on October 31 at the Gulf Hotel Bahrain Convention & Spa under the auspices of the Central Bank of Bahrain and expects to attract more than 300 senior representatives from among BAB's 52 members, regulators and executives of monetary funds.

The agenda will feature a series of high-level keynote speeches and plenary sessions providing expert opinion and commentary on FinTech and the impact of emerging financial technologies on Bahraini banks and the future of the industry.

Topics to be covered by a diverse range of local, regional and international speakers will include the relationship between banks and FinTechs and legal and regulatory considerations. Afrah Ajaj, members affairs manager at BAB, pictured above, said: "Together with our partners, we look forward to bringing Bahrain's banking community and FinTechs together to explore opportunities and challenges for the industry and the way forward."

To ensure the forum addresses the industry's needs, its development is also supported by an eight member steering committee representing the banking sector, FinTechs and other related areas. These include professionals from Al Baraka Banking Group, Bahrain FinTech Bay, BIBF, BAB, and Finmark Communications, the forum's organiser.

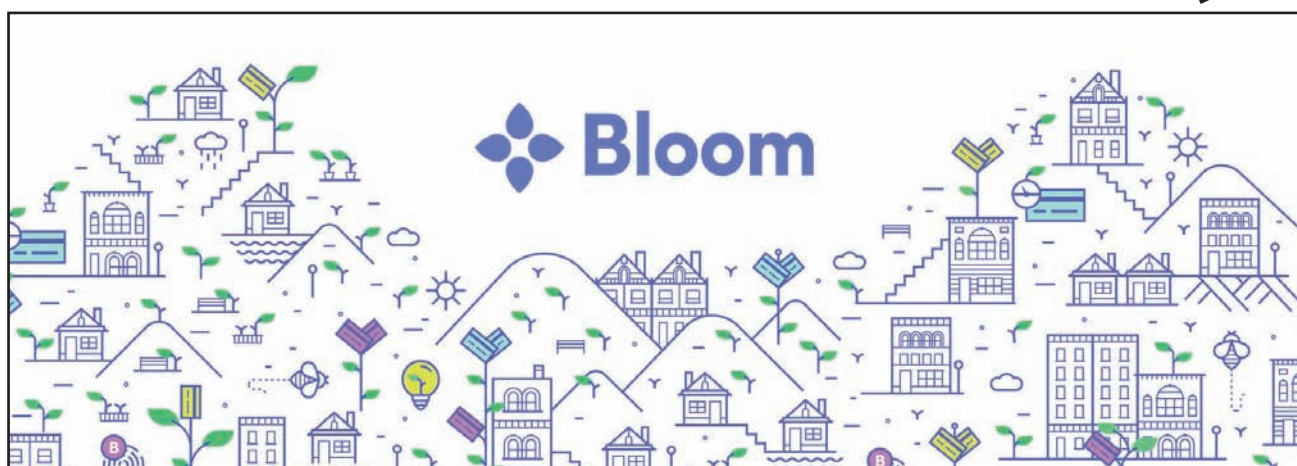
# Make it credit worthy

**T**HE FinTech industry is helping to solve a credit crisis by enabling financial institutions to nurture relationships with consumers who applied for their loans but were denied due to the lender's origination standards.

Bloom Credit works with the declined applicant and provides actionable credit-building insights to strengthen their credit health and financial readiness for the loan they originally requested – the applicant may also receive new loan offers and product recommendations.

Applicants on the platform typically become serviceable in one to six months and grow their credit scores. "We believe all consumers are inherently creditworthy but may simply need help to earn the credit they need and deserve. And, while lenders have the capacity to lend, we also recognise they receive too many non-qualified applicants and simply must say 'no' or price at rates that don't make sense for the customer," said Matt Harris, its co-founder and CEO.

"We see the opportunity for a new beginning. We're working to change what can be a very negative borrower-lender experience and seed a healthy relationship dynamic from the start."



The financial sector has become excited by the prospect and already the FinTech start-up has raised a total of \$3.87 million in seed investment. Special advisors to the 'financial wellness' platform include FinTech luminaries such as Mark Goines, vice chairman of Personal Capital, Matt Burton, founder of Orchard, Eli Broverman, founder of Betterment and Shivani Siroya, founder of Tala.

Founded last year, Bloom Credit graduated from the US 500 Start-ups Batch 20 acceleration programme which also invested in the company through its FinTech Fund. Similar programmes have been put in place in Bahrain, as highlighted in *FinTech Focus*.

"Bloom Credit's application of deep data science to the credit rating process is unlocking a massive but neglected market

for lenders while helping consumers obtain credit they actually merit," said Mike Hirshland, co-founder of Resolute Ventures who led the investment.

"The combination of team, technology and a demonstrated market opportunity has us thrilled about the opportunity ahead."

Bloom Credit's platform integrates traditional credit bureau data and alternative data sets to evaluate a consumer's credit history and forward-looking financial goals. Through AI, machine-learning algorithms, human interventions and a digital user experience, Bloom Credit provides a turn-by-turn of prospective actions for consumers to take to improve their credit health before seeking new loan eligibility.

"Having access to good credit is key to so much in our world, from basic



**NEW OPTIONS: CEO Matt** transportation to secure housing and more. Many of us take this for granted, while others are wrongly locked out. Inclusion will be the essential component of next-generation financial services," said Sheel Mohnot, partner, 500 Startups, Fintech Fund.

"Through data science and analytics, they will help more consumers fully participate in the best of the credit market, and also help financial providers to make

this goal attainable."

Bloom Credit licences its software-as-a-service via API to financial institutions and their partners to enable them to nurture customer relationships directly. The company receives fees from lenders for successful graduations and product recommendations that create new loan relationships. It is currently working with both loan originators and their partners and directly with consumers.

"We're honoured to be partnering with some of the best investors and financial and FinTech luminaries to help consumers and lenders build healthier credit relationships than the status quo. With this financing round, we'll strengthen our products, reach and help more consumers, and advance our programmatic customer-nurturing engine for lenders," added Matt.

## Innovative bank picks up accolade

**BAHRAIN Islamic Bank (BisB) has emerged as the winner of the prestigious 'Most Innovative Islamic Bank Award' for 2018 from International Finance Magazine (IFM).**

The award acknowledges the bank's efforts towards innovation and driving digitisation in the financial industry.

CEO Hassan Jarrar said: "BisB has recently launched a number of innovative offerings and continually aims to enhance its services in order to offer a unique Sharia'a compliant portfolio of products and services to its customers."



PRIZE GUY: CEO Hassan

## Digital smartphone wallet glory

BATELCO and Arab Financial Services (AFS) received the Smart Finance Solution Award at the Bahrain Smart Cities 2018 Conference which was held recently at the Diplomat Radisson Blu Hotel.

The prize was presented for bwallet, a digital mobile wallet and payment solution, a joint FinTech initiative launched by them earlier this year.

bwallet users can scan a QR code to make secure cashless payments and receive promotional benefits through their smart phones.

The award was presented



by the Minister of Works, Municipalities Affairs & Urban Planning, Eng Essam bin Abdulla Khalaf and accepted on behalf of Batelco

by senior product marketing manager Ameer Nasralla and on behalf of AFS by CEO of AFS FinTech business, Shiraz Ali.





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**Today (October 10)**

Join Nathalie Najem for Ashtanga Yoga until Friday at Namaste Bahrain, located on Budaiya Highway. For more details, visit [www.namastebh.com/Nat](http://www.namastebh.com/Nat) and for bookings, contact 17591565.

SRJ Events, a Bahrain-based events, exhibitions and workshops company in collaboration with FEKRA Design Studio, is hosting an art exhibition by Yemeni artist Hakim Al-Akel titled 'A Mantra for the Earth' at Akkas Gallery in Saar until October 22. For details, contact 33460450 or email [info@srjonline.com](mailto:info@srjonline.com)

Spend time with friends and family in an Afternoon Tea experience at the Ritz-Carlton, Bahrain's Lobby Lounge and Ritz Gourmet Lounge. Indulge in new items on the menu and enjoy the piano entertainment on Fridays and Saturdays. Afternoon Tea is served from 3pm to 5pm priced BD21++ per set. For details, contact 17586499 or email [rc.bahrz.restaurant.reservations@ritzcarlton.com](mailto:rc.bahrz.restaurant.reservations@ritzcarlton.com)

Treat your special someone to a romantic dinner by the sea with a breathtaking view of the Arabian Gulf at the Ritz-Carlton, Bahrain. This is being held daily, on the sea breeze area or private island, from sunset to 10pm. Priced BD350 per couple at the sea breeze area and BD500 per couple at the private island. For details, contact 17586499 or email [rc.bahrz.restaurant.reservations@ritzcarlton.com](mailto:rc.bahrz.restaurant.reservations@ritzcarlton.com)

Relish this summer at the Ritz-Carlton, Bahrain by experiencing Thai mocktails by the infinity pool or perfecting your tan at beach cabanas. The Summer Beach Pass provides access to Royal Beach Club facilities and lunch at La Med Restaurant. Priced BD25 per person, Sunday-Thursday. For details, contact 17586612.



Ritz-Carlton, Bahrain's spa provides a refreshing wellness package, complete with a full-body massage followed by Vitamin-C scrub to help protect your skin. Priced BD90 for 90 minutes. This package is available until Sunday. For details, contact 17586808 or e-mail [rc.bahrz.spa@ritzcarlton.com](mailto:rc.bahrz.spa@ritzcarlton.com)



Celebrate your birthday at the Ritz-Carlton, Bahrain's Gourmet Lounge where celebratory Afternoon Tea, lunch, dinner menus and an inclusive birthday cake are provided. The special menu is available for a minimum of two and maximum of 10 guests. This offer is ongoing until Sunday. For details and reservations, contact 17586499.

The Four Seasons Hotel Bahrain Bay's poolside Italian restaurant, Vento, is offering a wide selection of pizzas from wood-fired ovens and artisan pastas. Available on weekdays from 11.30am to 11pm, and weekends from 11.30am to 12pm. For reservations, contact 17115500.

The Four Seasons Hotel Bahrain Bay is offering Family Spa bonding sessions. Its 'Relaxed Us' offer aids muscle tension, releases stress and promotes wellbeing, 45 minutes for BD80. The 'Beautiful Us' offer is designed to cleanse, gently exfoliate and hydrate skin with a 100 per cent chemical-free product range from Australia and the UK, 45 minutes for BD85. The 'Glowing Us' offer is a special indulgent full-body treatment, 45 minutes for BD85. For reservations, contact 17115000.

Reef Resort's lobby café Chocolaterie is offering an array of signature teas, coffees, pastries, and delectable hand-made chocolates. The ideal venue for morning coffee or afternoon tea. Every day from 4pm-6pm. Net price of BD4.

Reef Resort's Tokyo Reef restaurant features a specially-created set menu that is offered on weekdays (Saturday-Wednesday, closed on Mondays) and guests can watch as the chef prepares sushi and sashimi before their eyes. The promotion is BD15++ per person.

The Crowne Plaza Bahrain's band the Eye Candies will entertain every evening,

except Saturday, at Harvesters. The outlet is also dishing up a new Camel Burger and staging a Beast Burger Challenge which, if finished in the stipulated time, offers the meal for free, a T-shirt and wall of fame celebrity status. It runs daily from 11am to 9pm and is priced BD8.410. The hotel is also holding a steak night every Wednesday from 7pm at La Mosaïque Restaurant priced BD18net, with the 1kg steak challenge too. For details, contact 17531122.

**Tomorrow (October 11)**

Indian Ladies Association is holding a Dandiya Nite from 8pm at Crowne Plaza Bahrain's Conference Centre. Tickets are priced BD4 and its free entry for children aged under five. For details, contact 39214041, 38872702 or 33102756.

There will be a Seafood Night at Ramada Hotel & Suites Amwaj Islands, every Thursday from 7pm-11pm. BD12++ for adults, BD6++ for children aged six to 12, children below six dine for free. For details, contact 16000099 or email [dining@ramada-manama-amwaj.com](mailto:dining@ramada-manama-amwaj.com)



Elite Resort & Spa hosts a sea & grill buffet dinner every Thursday and Friday from 7pm to 11pm at Al Naseem & La Brasserie priced BD12++ per person. For details, contact 17313333.

Prime US beef and other gourmet cuisine will be on the menu at Mövenpick Hotel Bahrain's Al Murjan Ballroom from 7pm to 11pm. The Thursday Night Out is priced BD32net per person and includes selected beverages. For details, contact 17460017 or email [hotel.bahrain.fb@movenpick.com](mailto:hotel.bahrain.fb@movenpick.com)

**Friday (October 12)**

The Bahrain Rugby Football Club is hosting an Autumn Fair from 4pm to 10pm featuring an array of books, cakes and handcrafted goods for sale. Entry is free. For details, contact 17695809.

In the evening the Janabiya venue will stage an Oktoberfest starting at 7pm featuring live entertainment and German Oom-pah music with a selection of traditional

beverages, food stalls and games. There will be a prize for the best Bavarian-style costumes for men and women. Entry is free for members and it's BD2 for non-members. For details, visit [www.bahrainrfc.com](http://www.bahrainrfc.com) or contact 17695809.

JJ's Irish Restaurant is staging a special After Brunch Party with an Adele Tribute by Natalie Anne Black. She is 'The One and Only Adele' winner of the 2016 and 2017 National Tribute Award for Best Adele. The event kicks off with DJ Aaron Wolf and Wildcard Band. Tickets cost BD6 for men at the door from 6pm and ladies get in free till 9pm and pay BD3 thereafter. For details, contact 33843005.

Amsterdam's Hip Hop DJ IRWAN, known for supporting singer Chris Brown during his 2016 European tour, will be performing at Coral Bay Bahrain. The event will start at 3pm and tickets are priced at BD10 for men and BD6 for women. There is free entry for women before 6pm. For more information, call 35431458.



Enjoy a lavish dining experience at the Ritz-Carlton, Bahrain's restaurants by indulging in a culinary extravaganza at La Med, Italian classics at Primavera, exotic Indian fares at Nirvana and prime steaks and seafood at Plums. This will be held today from 12.30pm to 3.30pm, priced BD35 per person with soft drinks and BD39 per person with selected beverages. For more details, contact 17586499 or email [rc.bahrz.restaurant.reservations@ritzcarlton.com](mailto:rc.bahrz.restaurant.reservations@ritzcarlton.com)

At the Gulf Hotel Bahrain Convention & Spa's China Garden Restaurant, Chef Ding and his culinary brigade will be offering pan-seared Chinese delicacies. For details, contact 17713000 or email [info@gulfbahrain.com](mailto:info@gulfbahrain.com)

The Crowne Plaza Bahrain's La Mosaïque Restaurant is hosting an International Theme Night Buffet every Friday, from 7pm onwards. Priced BD13net.

For details, contact 17531122.

The Wyndham Garden Manama in Juffair is offering a Friday brunch at Café Mosaic from 12.30pm to 4pm, where food and soft drinks are priced BD12++ while food and selected beverages are priced BD22++.

For details, contact 66316666 or email [dining@wyndhamgardenmanama.com](mailto:dining@wyndhamgardenmanama.com)

A buffet is served every Friday from 12.30pm to 4pm at the Ritz-Carlton, Bahrain's La Med Restaurant, combined with drinks of your choice. Soft drinks priced BD30++, special beverages priced BD35++.

For details, contact 17586499.



Eat and party at the Reef Resort's Pool Delight with an unlimited seafood BBQ buffet accompanied by the chill out music from the Beat's Zone band. Every Friday from 7pm.

Also at the hotel's CUT by Wolfgang Puck Steakhouse, a Bistro-inspired lunch is being hosted every day from 12pm to 3pm. For details and reservations, contact 17115044.

Elite Crystal Hotel has a Friday Pool Party brunch at Waikiki from 1pm to 8pm with entertainment from DJ Santi, DJ Smiley and DJ Goose. It's free entrance for women with one welcome drink, BD10net for men with one complimentary beverage and BD25net inclusive of unlimited selected beverages and grills. For details, contact 66666360 or 17360360.

The Mövenpick Hotel Bahrain's Construction-themed Friday Brunch offers a variety of food and a selection of drinks, a band and DJs from 12.30pm to 5pm at its Al Murjan Ballroom. It's priced BD36net per person, including unlimited beverages. Children aged six to 12 will receive 50 per cent price reduction and children under

six dine for free. For details, contact 17460017 or email [hotel.bahrain.fb@movenpick.com](mailto:hotel.bahrain.fb@movenpick.com)

**Saturday (October 13)**

There will be a 'Sunrise Yoga for a Cause' event held from 5.30am to 6.30am at the Bahrain Yacht Club to raise funds for Breast Cancer Awareness Month and donated to a charity. Those who join are asked to bring a yoga mat and to wear pink. To register, visit <https://goo.gl/forms/B70pcd87oJwhDyyd2>.

The Royal College of Surgeons in Ireland – Medical University of Bahrain in Busaiteen is hosting a conference focusing on 'Professionalism in Healthcare' in collaboration with the National Health Regulatory Authority, the Bahrain Medical Society and the Bahrain Private Hospitals Society, featuring a series of presentations and workshops. The event is aimed at medical professionals from around the country and is accredited for four hours of Continuing Professional Development. Seats are priced BD20 per person. For details, contact [cpdbah@rcsi-mub.com](mailto:cpdbah@rcsi-mub.com).

Spice up your weekly brunch with a culinary journey around Mexico at the Ritz-Carlton, Bahrain's Cantina Kahlo Restaurant. This will be held today from noon to 4pm. Priced BD35 per person with selected beverages and BD20 per person with soft beverages. For more details, contact 17586499 or email [rc.bahrz.restaurant.reservations@ritzcarlton.com](mailto:rc.bahrz.restaurant.reservations@ritzcarlton.com)

A Kids Special Movie Time takes place at Ramee Grand Hotel & Spa, Seef's second floor Banquet Hall every Saturday between 3pm to 5pm. Entry costs BD2, snacks included. For more details, contact 36693693 or 36479898.

The Crowne Plaza Bahrain's Waves Seafood Restaurant is hosting a three-course business lunch, from Saturday-Thursday, 12pm to 4pm. The lunch is priced BD8net. For details, contact 17531122.

Experience spa treatments at the Crowne Plaza Bahrain's bFit Health Club. They are providing facials, body scrubs and combined packages to help you relax and rejuvenate, while their massage therapy focuses on alleviating stress and encouraging well-being. For more details and bookings, contact 17525812.

The Gulf Hotel Bahrain Convention & Spa is offering 'Art of Cooking' classes for those with busy lifestyles who have a passion for



food. Classes feature demonstrations, from the building blocks of culinary practice to mouthwatering menus, led by professional chefs. Priced BD18net, including lunch. Seats are limited, book now. *For details, contact 17713000 or email info@gulftelbahrain.com*

Families can enjoy a buffet meal at the Ritz-Carlton, Bahrain's La Med Restaurant every Saturday from noon to 3.30pm. Soft drinks are priced BD15+-. *For details, contact 17586499.*

Enjoy an authentic Italian buffet at Ramada Hotel & Suites Amwaj Islands every Saturday, from 7pm-11pm. BD10net for adults, BD5net for children aged six to 12, children below six dine for free. *For details, contact 16000099 or email at dining@ramada-manama-amwaj.com*

Soak up the stunning views from the Four Seasons Hotel Bahrain Bay's 50th floor and feast on Asian delights like Korean Fried Chicken Bao Buns, Wok Fried Shrimp Dumplings and Brisket Wontons at the re Asian Cuisine by Wolfgang Puck's Saturday Brunch. The price is BD19++ and BD37++ with selected beverages. *For reservations, contact 17115046.*

The Bahrain Bay Kitchen at the

Four Seasons Hotel Bahrain Bay is staging a Saturday Brunch from 12.30pm-3.30pm offering a wide selection of Arabic favourites such as Lamb Ouzi and cold mezzeh, priced BD16++ including soft beverages. *For details, contact 17115000.*

#### Sunday (October 14)

The Bahrain Hospitality & Restaurant Expo 2018 will be held from 10am to 8pm until October 17 at the Bahrain International Exhibition & Convention Centre. The three-day expo includes a culinary tour, a forum and an exhibition. *For details, visit <http://www.bahrainhre.com/>*

Ramada Hotel & Suites Amwaj Islands is hosting a ladies breakfast for the price of BD4net, every Sunday until Thursday from 7am-11am. *For details, contact 16000099 or email dining@ramada-manama-amwaj.com*

The Crowne Plaza Bahrain hosts an Italian Night at La Mosaïque Restaurant from 7pm featuring pasta, pizza and more priced BD13net for the food only and there is a separate beverage package. *For details, contact 17531122.*

#### Monday (October 15)

Bahrain's award-winning Indian restaurant, Rasoi by Vineet, at the Gulf Hotel Bahrain Convention & Spa, is offering a new set menu by Michelin-

starred Chef Vineet Bhatia, for the price of BD22+-. *For details, contact 17713000 or email info@gulftelbahrain.com*

The Crowne Plaza Bahrain hosts a French Night starting at 7pm and priced BD13net (food only) at La Mosaïque restaurant.

The hotel's Harvesters restaurant is also staging a Back to School-themed party from 9pm. Entry is free. *For details, contact 17531122.*

The Mövenpick Hotel Bahrain has a Seafood Night offering the freshest catch-of-the-day, a buffet and live cooking station priced BD24net including soft drinks, or BD29net including unlimited selected beverages. *For details, contact 17460017.*

#### Tuesday (October 16)

Ladies Night at the Gulf Hotel Bahrain Convention & Spa every Tuesday, where women get a 50 per cent discount for the hotel's lounges, spas and restaurants, excluding Raosi by Vineet. *For details, contact 17713000 or email info@gulftelbahrain.com*

The Wyndham Garden Manama in Juffair is hosting an American Night at its Player's Lounge with duo, Notre Viú on stage. Enjoy special offers on selected beverages and Angus steaks every Tuesday from noon to 2am.

*For details, contact 66316666 or email dining@wyndhamgardenmanama.com*

At the hotel's Via Brasil Restaurant, the Cuban duo, First Class, Martha and Claudia, will perform live. Indulge in a Brazilian-style all-you-can-eat barbeque restaurant, where there is a wide selection of meats, salads, hot appetisers, side dishes and drinks selection to complement the meals. Located on the rooftop of the hotel, the restaurant provides scenic views overlooking the Bahrain skyline, open from 7pm-2am. *For details, contact 66316666.*

The Crowne Plaza Bahrain has a Catch of The Day Seafood Night starting at 7pm and priced BD18net (food only with beverage package available) at La Mosaïque restaurant. *For details, contact 17531122.*

The Crowne Plaza Bahrain's bFit Health Club is offering swimming classes every Monday and Wednesday. Classes for children aged eight to 11 are from 4pm-4.45pm, classes for children aged five to seven are from 5pm-5.45pm, and adult classes are from 6pm-6.45pm. The classes are priced BD40 per month for bFit Crowne Plaza Bahrain members, and BD50 per month (eight sessions) for non-members. *For bookings, contact 17531122.*

### THINK PINK

A VARIETY of activities are being staged around the kingdom in an effort to raise awareness about breast cancer and funds for Think Pink Bahrain's charitable endeavours with hotels rallying for the cause.

The Ritz-Carlton, Bahrain will be coloured pink at night in a stunning light show. The hotel will be honouring the campaign with a variety of treats, culinary experiences and a stylish Pink Island Party in which part of the proceeds will be donated to the cause.

There is a Pink Brunch on Friday from noon to 4pm at La Med. Tickets are priced BD35++ per person with soft drinks and BD39++ per person with select beverages.

Guests can also indulge in an enjoyable gourmet experience with pink pastries at The Ritz Gourmet Lounge and The Lobby Lounge until the end of October from 10am to 11pm. For the occasion, executive pastry chef Jonathon Challenor and his team will be preparing desserts such as the Pink Apple, Raspberry Macaroon, Classic Strawberry Tart and Rosewater Éclair starting from BD4.

Italian restaurant Primavera, featured in last week's *EatingOut* review, also offers a Pink menu crafted by Chef de Cuisine, Vincenzo Nigro. Dishes such as pink-coloured Beetroot Risotto with baby beet and pan-fried goat cheese will be served from noon to 3pm. *For details, contact 17586499.*

Also treat yourself to a 75-minute or longer timed

facial treatment and receive a Pink Hair Mask enhancement at the spa which is open from 9am to 9pm. This will be available until the end of October.

Five per cent of the total proceeds raised from food and beverage events and specials will be donated to the cause.

The Four Seasons Hotel Bahrain Bay will be supporting the cause as well with a series of brunches and special spa packages.

There will be pink drinks at the Blue Moon Lounge and CUT Bar & Lounge called Forbidden Kiss and Cracklin' Rosie and a refreshing balanced mocktail called Pink Hug carrying sweet and citrus notes will be prepared with homemade lemongrass, and ginger tea being served at the Bay View Lounge.

Guests are welcome to dine at any of the hotel's three outlets where a percentage of proceeds will benefit the Think Pink initiative.

The spa team has also crafted a Pink Spa Package in



which guests can enjoy 10 per cent savings when booking any 60-minute spa treatment, followed by a 60-minute facial of their choice. When booking it, 10 per cent of the proceeds will be donated to Think Pink Bahrain. For reservations, contact 17115000.

Meanwhile, the hotel's employees will be offered *Pink Talks: Frankly Speaking about Cancer* – a series of carefully crafted talking sessions hosted by Julie Sprakel, founder of Think Pink Bahrain.

The Gulf Hotel Bahrain Convention & Spa is also showing support by hosting a Pink Brunch on Friday at the newly-renovated Al Waha restaurant. Tickets are priced at BD23net including soft drinks or BD28net with an extended beverage package and BD2 per brunch reservation will be donated to Think Pink Bahrain. *For details, contact 17713000.*

La Vinoteca Barcelona is hosting a Think Pink Brunch on October 27 with 50 per cent donated to the charity. The brunch is priced at BD28++ with selected beverages and BD18++ with soft drinks from noon to 4pm. *For details, contact 17007808 or 32000170.*

Also, those who dine at Florence Bahrain in Adliya will be supporting the cause as BD1 will be donated any time anyone orders two signature dishes throughout the month.

The Harbour Towers within the Bahrain Financial Harbour

will also help turn Manama's skyline into a rosy hue in support of Think Pink.

Other events include tonight's dinner at Mamas Gourmet entitled Villa Mama's Sufra, held in collaboration with Think Pink Bahrain, starting at 8pm. The dress code is pink and white. Tickets cost BD25 with 50 per cent going to the cause.

On Saturday, The Royal Golf Club is hosting a Think Pink Golf tournament followed by a BBQ, with details to follow and on Sunday there will be an art installation at The Avenues Mall displayed until October 20 for people to leave their supportive imprints on a wall. *For details, contact 38496912.*

The Culinaire & Beyond is also organising a charity dinner in collaboration with Capital Club on Tuesday as part of the Bahrain Hospitality & Restaurant Expo 2018 which is held under the patronage of HH Shaikh Isa bin Ali bin Khalifa Al Khalifa.

Three-Michelin-star chef Heinz Beck will be preparing a special menu for guests with the help of Capital Club's executive chef and his team. Proceeds will be shared with Think Pink Bahrain and Bahrain Cancer Society.

And, don't miss the third annual Ride for Pink horse and pony parade on October 20 organised by the Muharrar Horse Riding School from 3pm to 6pm. It costs BD7 to register. *For details, contact 39858770 or 33090088.*

### BAHRAIN JAZZ FEST



ALL THAT JAZZ: An act entertains the crowd at last year's show

THE second edition of the Bahrain Jazz Fest is set to take place on the grounds of the Royal Golf Club on October 26. The open-air music festival will feature international and local jazz artists and musicians.

The festival tickets are priced at BD20 for adults and BD10 for juniors, with free admission for children aged six and under.

### BIC EVENTS

BAHRAIN International Circuit (BIC) will host three championships held under the Circuit Racing Club (CRC) banner including the BIC 2,000cc Challenge for cars, the Bahrain Superbike Championship and Bahrain Motorcycle Racing (BMR) 600 for motorbikes.

There will be seven rounds over the course of the season.

Round One of National Race Day takes place on Friday from 2pm to 8pm with entry costing BD2 for adults and BD1 for children. Round Two will be on November 2, Round Three on December 7, Round Four on January 11, Round Five on February 1, Round Six on March 8 with the last one on April 26.

The Bahrain Drag Racing Championship will take place under the umbrella of the NHRA Worldwide Network with five rounds. Round One is set for November 17, Round Two on December 22. In the New Year, Round Three will take place on January 19, with Round Four and Round Five on February 23 and March 2.

BIC's first major international event of this season will be the second Bahrain GT Festival scheduled for November

30 and December 1. It will feature three categories headlined by the all-new FIA GT Nations Cup. The other two are the SRO GT4 World Final and the Patrick Peter's Classic Endurance Racing Series.

The FIA GT Nations Cup is an all-new championship sanctioned by the FIA and will be taking place for the very first time at BIC. There are currently 14 teams confirmed representing Hong Kong, Denmark, Thailand, Italy, Australia, Japan, Chinese Taipei, Belarus, Germany, Russia, New Zealand, Belgium, France and Sweden.

Two qualifying sessions will set the grid for a pair of 60-minute qualifying races – the first on Friday, the second on Saturday – which in turn decide how drivers will line up for a 60-minute main race on Saturday afternoon.

The Bahrain GT Festival will deliver the inaugural SRO GT4 World Final. There will be two 60-minute qualifying races followed by a main 60-minute event, mirroring that used by the FIA GT Nations Cup.

Tickets are BD5 for adults and half price for teenagers aged 13 to 17. Children aged 12 and under can attend free.

### YALLA BANAT

WOMEN from across the region will be taking to the track at Bahrain International Circuit (BIC) on October 19 instigated by Yalla Banat ('let's go, girls').

The largest female-only car parade and motor show will take place at Sakhr in partnership with Scope marketing company and comes hot on the heels of women being allowed to drive in Saudi Arabia.

Yalla Banat's racing driver founder and MD, Martyna Al-Qassab, said: "Our vision is to connect, inspire and empower

women across the Middle East."

There will be a televised round table discussion panel and a souq for SMEs. The track parade will start at 5.30pm featuring 250 cars. There will also be a motor show at 7pm with creatively decorated cars and hot rods.

*Entry from 2pm costs BD2 for women and BD5 for men with proceeds donated to INJAZ Bahrain. For more details visit [www.yallabanat.me](http://www.yallabanat.me) and on Instagram @yallabanat\_bahrain*

### DATES FOR THE DIARY

THE Bahrain Authority for Culture and Antiquities is staging its annual 27th Bahrain International Music Festival at the Bahrain National Museum from October 18 to October 27. Entrance is free.

*For details, email info@culture.gov.bh or contact 17298777.*

A 3.5KM WALKATHON is being held in Awali on October 19 starting at 4pm to help raise funds and awareness for breast cancer. The event

is being organised by the Bahrain Cancer Society and tickets to register costs BD2 which includes a T-shirt.

*For details, contact Adnan Al-Qassab on 39132102 or BCS on 17233080.*

A LADIES-ONLY Zumbathon is being staged at Baan Saeng Thai dance hall in Adliya on October 19 from 5.30pm to 8.30pm. Tickets are priced BD3. *For details, contact 66302126, 37799307 or 39143226.*



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# Fashion Weekly

Keeping you in on the latest trends and what they wore in the past

## Power trip for day or night

**C**REATIVE director Mathilde Castello Branco is changing the look of fashion within the Parisian power house of Weill with the launch of her first line for the brand revolving around signature staples worn throughout the day and night.

The Franco-Brazilian used to be the former Azarro creative director from 2011 to 2012, was Alber Elbaz's assistant at Lanvin for almost 10 years and was the creative director at Princesse tam.tam. She received her training at Paris' Duperré School of Applied Arts and Atelier Chardon-Savard and joined the brand in July 2017.

She then set out to work on an Autumn Winter 2018 Collection for Weill's and is now successfully turning heads as well as captivating fashion lovers with her latest apparels illustrating 24 hours

**FASHION**  
By MAI AL KHATIB-CAMILLE  
[mai.alkhatib@gulfweekly.com](mailto:mai.alkhatib@gulfweekly.com)

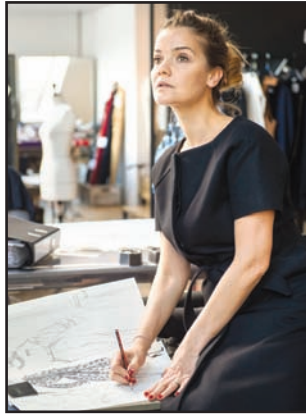
in the life of a modern woman.

The collection is modern and versatile including pieces which are easy to mix and match. Its essence features a touch of French chic along with a subtle hint of sophistication and nonchalance.

During the day, the materials take on unexpected motifs such as a cape with large checks paired with slacks in Prince of Wales check. There is also a printed silk design with a cane work motif inspired by Parisian café chairs.

Touches of denim appear everywhere, for example on a trench coat with mixed buttons bearing the carriage sign of the brand, on a short jacket with a bow-shaped collar, or on a flounced skirt and a reinvented Perfecto jacket. The line also features braiding and fraying.

Jackets and coats are



designed with a winter and fall-theme in mind such as the black tweed jacket that's sprinkled in white as if snowflakes remained caught on it. There is also a camel coat that can change in appearance depending on how it's belted.

Throughout the collection the typical winter hues of grey, brown and black gradually recede with the introduction of more vivid tones, as if announcing the premises of spring.





# Eating Out

The places to dine in Bahrain plus culinary tips for the food connoisseur

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**D**EDICATED fans of a delightful South Indian dish have formed a special club to celebrate their favourite food and organise get-togethers to sample the different offerings at restaurants and cafes across the kingdom, writes *Stan Szczowka*.

The Masala Mosa Meet Up takes place each month and members of the passionate group have set up their own website and social media page to promote and share their love of the cuisine.

Masala Dosa has made it to the list of '10 foods to try before you die', compiled by on-line newspaper *The Huffington Post* and TV channel *CNN* placed it as among the 50 world's best foods on its travel list.

In Bahrain, foodie enthusiast Keyem Thomez, 56, a personnel officer at St Christopher's School, said: "It's my favourite dish and wherever I go I look out for Masala Dosa restaurants. When others are having a meaty lunch or dinner, I like to have a vegetarian Masala Dosa."

"One day I was expressing my love affair with Masala Dosa and a few of my friends expressed a similar desire for the food."

Dosa is a type of pancake from the Indian subcontinent, made from a fermented batter. It is somewhat similar to a crepe in appearance. Its main ingredients are rice and black gram and it's a typical part of the Southern Indian diet and popular all over the Indian subcontinent. Masala Dosa is a variation, which has its origins in Tuluva

Mangalorean cuisine. It is made from rice, lentils, potato, methi and curry leaves, and served with chutneys and sambar.

The meet-up group was created by Keyem, Sushama Anilkumar and Neil Desai and the first breakfast date was staged in June.

Word of mouth soon spread with more than 20 rumbling tums regularly turning up for a feast and last month they met up at Madras Café in Umm al Hassam.

"If you're a Masala Dosa fan I'd urge you to join our group and enjoy it with us at our social gatherings at various restaurants. Each outlet has a slightly different take on the dish and a different way of cooking it," said Keyem.

"On the last Saturday of each month we join together for breakfast to dine on Masala Dosa in a spirit of friendship and energy. It's also a great platform to meet new friends and anyone can join the group, there's no admission price, membership, or annual maintenance fees, just a love of the dish!"

Whatever you do, never describe Masala Dosa as a junk food in front of its followers.

Masala Dosa prepared at home, they say, provides a high-quality filling meal for breakfast, lunch or dinner. "It's particularly ideal as a

healthy breakfast after a nice workout," added Keyem.

According to the *HealthifyMe* calorie counter, one Masala Dosa can contain as many as 387 calories. However, people can cut down on the calories in a dosa by replacing rice batter with lentils like masoor dal and chana dal and, for the filling, use other vegetables like beans and carrots, instead of cramming the dosa up with potato.

At the Madras Café each portion costs a mere 500fils although prices can vary at each outlet, with members paying anything from 400fils to 800fils.

It goes down a treat with an Indian coffee savoured in traditional style by pouring between the cup and the saucer to mix the coffee, milk and sugar perfectly, as well as cooling it down. It beats using a spoon, the connoisseurs insist.

Father-of-two Keyem, from Munnar in the Indian state of Kerala, came to Bahrain in 1987 and lives with his family in Zinj. He's a top toastmaster, certified yoga teacher and 'laughter ambassador' promoting the practice of laughter as a form of yoga exercise, and loves the way the Masala Mosa Meet Up gathering guarantees to put a smile on faces.

● To find out more, visit <http://masaladosameetupbhn.website2.me/?fbshare>

## The Masala Dosa gang





# GOING CRAZY OVER



**T**HE WORLD'S going cauliflower crazy with food-lovers and medics proclaiming it as, without a doubt, the 'greatest low-carb vegetable ever'.

Analysts are studying its virtues as websites and wise scribes wax lyrical about how the humble 'caulie' has become the food trend of the century. 'Cauliflower moves to the centre of the plate', declared *New York Magazine*, crowning it the 'vegetable most likely to be mistaken for a piece of meat'. Then came the cauli grains, riced cauliflower, cauliflower pizza crust and cauliflower gnocchi and eventually cauli memes. 'If cauliflower can somehow become pizza ...' the website *Food52* said inspirationally on *Instagram*, 'you, my friend, can do anything'.

It has been nothing short of spectacular, suggested Rachel Sugar for *vox.com*: "If you weren't paying attention, cauliflower seemed to rise out of nowhere – you weren't eating it, and then you were. But to the people who track these things, both chefs and trend forecasters, the rise of cauliflower is a perfect illustration of how food trends evolve."

Executive chefs in Bahrain have been stunned that one of their mainstay elements in many cuisines has become a celebrity ingredient ... and have risen to the challenge with traditional and inspirational offerings of their own.

French Executive Chef David Miras of the Crowne Plaza Bahrain admitted: "The cauliflower craze took me by surprise, because to me it's always held a prominent status, not only from a chef's point of view but also as someone who originates from cooler climates."

"It may have recently



**CHOPPING BLOCK:** Everyone's favourite vegetable, *left*, being prepared for sale at Central Market, Manama, where it's on sale for 700fils per kilo rising to BD1.250 in some stores. The culinary kings, *right*, from top, Chef David, Chef Mahipal and Chef Brian and, *far left*, a selection of different cauliflower dishes

## CULINARY REPORT

By STAN SZECOWKA  
editor@gulfweekly.com



reached cult status with the 'Californian foodies' but for the vast majority of us it'll always be a trusty 'comfort food' that we've grown to appreciate. However, what we chefs love about these sorts of fads is the resulting creativity and plethora of iteration using timeless ingredients.

"My findings, nevertheless, suggest that the tried and tested classics still win the contest ... so I'm doing a 'Gratin de choux-fleurs' for lunch today!"

This traditional French dish of cauliflower with melted cheese gets some added 'ooh la la' with additional broccoli, garlic, thyme and nutmeg.

Cauliflower has long been a staple across India, Pakistan, Nepal and Bangladesh since time immemorial and, as such, has been oft celebrated at the Ritz-Carlton Bahrain's Nirvana Indian restaurant.

Executive Indian Chef Mahipal Singh explained: "The cauliflower has lots of benefits. This is one of my favourites because I am vegetarian as well. Cauliflower Tikki, for

example, is a very popular snack, usually eaten with naan bread and chutney for breakfast or lunch as well, or just with tea in the evening."

He added that the dish also remains popular in school cafeterias and is enjoyed to break fasting at Iftar during Ramadan.

Chef Mahipal is also convinced there are many health benefits to eating cauliflower believing it helps to fight cancer, takes care of your heart, improves the cardiovascular system, prevents oxidative stress,

## Cauliflower Tikki (Gobi Tikki)

### Ingredients: (For four people)

Chopped cauliflower	1kg
Roasted cumin seeds	5gm
Salt	pinch
Ginger	50gm
Ghee	500ml
Coriander	100gm
Tamarind chutney	50gm
Green chili	5gm
Sweet yoghurt	50gm
Chili powder	5gm
Kastoori Methi (Fenugreek Leaves) –	5gm
Garam Masala	5gm

### Method & Cooking:

Chop and mix the cauliflower in a bowl and mash them. Add the coriander, garam masala chili powder, Kastoori methi



juice and salt and mix. Divide the mixture into eight equal portions and shape them into patties. Heat the oil in a pan and shallow fry the tikkis until they are golden brown on both sides. Serve with tamarind chutney and sweet chutney.



# ER CAULIFLOWER



helps to detoxify the body, prevent stomach disorders, fight respiratory problems, is good for the bones and skin and even helps treat nervous disorders.

Executive Chef Brian Becher of Wolfgang Puck’s restaurants at the Four Seasons Hotel Bahrain Bay, is another big caulie fan with a plan.

He said: “I love the versatility of all varieties of cauliflower. This is one of the few vegetables that can be used in place of a starch in most cases or as a substitute for rice or even pizza crust.

And, it takes on flavours so well. For example, Chef Tetsu and I will be serving Beluga Caviar with a Cauliflower ‘Hummus’, served on top of a Black Lemon Blini for the Spago Pop-Up Weekend in November.”

More culinary secrets will be revealed on the hotel’s Facebook page closer to the time.

Cauliflower’s sudden global No I status, according to Suzy Badaracco, president of the trend forecasting company Culinary Tides, was born of several things

such as the global downturn, a related move toward more vegetable-centric eating and the popularity of health plans like the Keto Diet that involves drastically reducing carbohydrate intake.

What makes cauliflower so popular is that it has a similar texture to potatoes, but without all the carbs. Interestingly, it contains almost as much vitamin C as oranges. Finally, it’s neutral in flavour which means that you can cook and season it any way you like.

The Keto Diet has become one of the most popular methods worldwide to shed excess weight and improve health. Research has demonstrated that adopting it can promote fat loss and even improve certain conditions such as type 2 diabetes and cognitive decline.

Creative cooks on it have gone beyond cauliflower rice or cauliflower mash and introduced cauliflower pizza, cauliflower hash browns and even cauliflower lasagne to the evening meal choices.

Here’s some executive chef cauliflower recipes to try at home.

## Countryside Cauliflower and Broccoli Gratin

- Preparation time:** 20 minutes  
**Cooking time:** 40 minutes  
**Ingredients: (For four people)**
- |                          |                  |
|--------------------------|------------------|
| Small broccoli head      | 400gm of florets |
| Small cauliflower        | 400gm of florets |
| Butter                   | 40gm             |
| Flour                    | 40gm             |
| Milk                     | 400ml            |
| Comté                    | 75gm             |
| Clove of garlic, chopped | 1                |
| Sprig of thyme           | 1                |
| Pinch of nutmeg          | 1                |
| Salt and pepper          |                  |

**Preparation:**  
Prepare your cauliflower and broccoli by cutting off the florets. Wash them thoroughly.

Cook the broccoli in boiling salted water for 10-15 minutes. Sieve through a colander and deep the blanched broccoli in iced water to preserve its green colour.

Next, cook the cauliflower in boiling salted water for 20 minutes.

Once cooked, drain together with the broccoli.

In a saucepan, melt the butter with the flour and the clove of minced garlic and mix until forming a ‘roux’. (Paste like texture, take care not to let it brown out as this will give a dark colour to the sauce)

Add the hot milk little by little and whisk until the “roux” fully dilutes.

Then add the Comté cheese and nutmeg, cook over very low heat while stirring regularly, until the preparation begins to thicken.

Then stir in salt, pepper and thyme. Pour this sauce over the cauliflower and broccoli.



Bake for 20 minutes at 180 ° C, until the top is well browned. Accompaniment: This gratin will accompany meat, fish or poultry. It can also be your main vegetarian meal.



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# Property Weekly

A guide to the best properties home and abroad – edited by Mai Al Khatib Camille email: mai.alkhatib@gulfweekly.com

# Show sensations at the mall

**A** POPULAR property extravaganza will be expanding its presence in the kingdom by taking some of its exhibition highlights on tour to one of the island's major shopping and tourist destinations.

The Gulf Property Show at The Avenues - Bahrain will be the first of a series of mall expos created to add value to its annual event which is staged by Hilal Conferences and Exhibitions (HCE) every April at the Bahrain International Exhibition & Convention Centre.

"The Gulf Property Show mall event will promote a more direct route to property investors in the GCC who will be at one of Bahrain's top leisure and entertainment destination – the Avenues," said Ahmed Suleiman, HCE's exhibitions director.

"The mall event has been the result of months of detailed market research, customer consultation, design and development to deliver an exhibition dedicated to build on the Gulf Property Show's reputation as being strong on sales and investment opportunities for both developers and visitors.

"Many of our exhibitors have suggested staging an extension to the event because of its popularity. Now, with an annual sister show in November, it's a perfect combination and will help attract weekend visitors too."

The show will be held from November 21 to 24 aimed at targeting potential investors from Saudi Arabia, Oman, UAE and Kuwait to flock to the kingdom at weekends to shop and dine



VISITOR ATTRACTION: The Avenues - Bahrain, below, from left, Gulf Property Show 2018, HCE MD Jubran Abdulrahman with Daniel Taylor and El Mercado Village villas

with a dedicated marketing campaign.

It has already attracted participation from a variety of developers and companies from Turkey, the UAE and from within the kingdom such as First Bahrain's El Mercado Village, which is a strategic sponsor of the show.

Its recently unveiled luxury villas next to the popular retail and leisure Spanish-themed mall which has an Alosra supermarket, retail outlets and restaurants on Avenue 27, labelled 'Saudi Corner' because of its close proximity to the causeway.

The development got a head start on the coming Atrium Mall & Towers, which will boast a Lulu hypermarket and cinema complex, and the Kingdom Mall which will feature go-kart and ice skating arenas, as well as its own hypermarket.

Daniel Taylor, First Bahrain's chief financial officer, said: "The Gulf Property Show has been a positive platform for El Mercado Village over the years with more than 40 per cent of the homes sold being a result of the exhibitions marketing platform.

"The event at the Avenues - Bahrain is an exciting new innovative event that will add a dimension to our marketing strategy."

The Real Estate Regulatory Authority of Bahrain, the Survey and Land Regulatory Bureau, the Urban Planning and Development Authority of Bahrain and Bahrain Property Developers Association are also supporting the show.

Real Estate and Property Developers who will be exhibiting next month include Bin Faqeeh Real Estate, Real Search,

Milestone Properties, Homes4Life Real Estate Dubai, Kooheji Golden Gate, Union Real Estate and Metropolitan Holding.

Jubran Abdulrahman, HCE's managing director, said: "The interest shown in the Gulf Property Show from international and regional realtors' shows confidence in Bahrain as a centre for real estate transactions and the value of the Property Show for realtors.

"The support of these organisations will also add to the growing confidence and awareness in the public

that Bahrain has developers who are regulated and can be trusted for their quality and delivery of projects."

The Gulf Property Show has been held under the patronage of HRH Prince Khalifa Bin Salman Al Khalifa, Prime Minister of the Kingdom of Bahrain since its inception in 2012. HCE has partnered with Colours Events & Exhibitions for the operational organisation of the mall event.

The Avenues - Bahrain is situated adjacent to the King Faisal Road.





# InteriorsWeekly

Your guide to the best in-store deals of the week

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**N**OTHING quite beats coming home to a couch covered in soft cushions to sink into after a long day at work ... and if that doesn't give you a reason to purchase plenty of pillows then do it for the sake of livening up your living room.

Instead of redesigning an entire home with a new pricey sofa set or a collection of coffee tables, cushions are a lot more interchangeable and more affordable pieces of décor that can showcase people's personality and individuality.

The fluffy square, rectangular or circular cushions can either create an invitingly warm ambience or a cool vibe to any space.

According to Jono Fleming, an interior stylist and style editor at the Inside Out platform which teaches design, the latest cushion trends for 2018 are all about being down-to-earth yet bold, embracing styles and patterns and shifting shapes.

Marina Homes Interior has just unveiled its latest range of cushion covers, throws, poufs and embroidered stools. The Dubai-based company, which has a store in Bahrain and as far away as Egypt and India, also believes that fabrics are

## Cute cushion comforts



the soul of any room and are a crucial component in defining the character of your space.

Its distinctive designs and colourful patterns allow for eclectic mix and matches and don't forget to create a harmonious fusion with playful elements such as tassels and fringes, tribal motifs and ethnic embellishments.

### ● French Blush:

The beauty of the French blush look is its neutral versatility. Bits and pieces of the style can be added into nearly any kind of space including rustic or vintage. Some of these statement Parisian-inspired pieces features washed textures, pastel prints and taupe linens with an overall gorgeous bouquet of dusty pink and cream tones.



### ● Bohemian chic:

This series encapsulates the free-spirited, avant-garde lifestyle with funky and vibrant cushions achieved by mixing up weaves, beads, charms and intricate thread work. What a way to cleverly reflect our inner gypsy? This collection features patterns inspired by tribal and ethnic culture and it creates exciting focal areas to the room.

### ● Tribal Modernity:

This range is all about reconnecting with elements of nature by using organic handmade fabrics made from warm, raw textiles to create a lasting impact with daring tribal motifs. This collection boasts warm earth tones such as sandy yellows, warm browns and deep blues combined with charcoal and ebony.



### ● Zingara Passion:

This series features fringes, pom-poms and spirited patterns with a Marrakesh vibe.

### ● Colonial Pearl:

This muted collection accentuates natural light rendered in cool and warm greys and blues that is reminiscent of colonial nautical tastes. The cushions are even more interesting when layered tone-on-tone in intriguing textured shades of blue. It creates a soothing and inviting ambience.

### ● Clay Plaid:

Soften your interior with cool brown neutrals and the result is having a space that's timelessly welcoming and rustic ready. This range includes earthy neutrals tone-on-tone patterns.

Check out the cushion caravan collection at Marina Home Interiors in Seef Mall.



### From Page 24

"This is more to showcase the sport to people who have never seen it or are curious to understand it and, of course, the people who love the game and want to be able to see a game live," explained Crockett.

"It's Australia's national sport and it's Australian – it's our own game, created in the late 1800s and has evolved over the years into the version we play today.

"We don't mind that it's not globalised like other sports. There are small Aussie Rules leagues all over the world. Europe has one and so does the US. They're not professional but set up by people who love the game and want to play."

At home, the AFL, however, attracts elite players from all over the world including Ireland, the US, Fiji, South Africa and Sudan, to name but a few, and Melbourne hosts an international competition. "Australia does not compete, we prefer to help develop the game, not dominate it,"

## Aussies share their love of the game

added Crockett. "Aussies love teaching and showing Aussie Rules to people wherever we travel to and it's something we take great pride in. I've taught kids in the US how to play and the boys from the Abu Dhabi Falcons played with local Sri Lankans after watching a game of cricket in Galle in 2016. It's a special feeling.

"Plus, anyone can play! This isn't a game where every player has to be 6ft 5ins tall. The shortest player in the AFL is 5ft 4ins and the tallest is 6ft 9ins.

"I played for a local team at school but then went on to live most of the last 20 years abroad so my access to the sport was always limited.

"It's more of a passion for the game for me. I played three seasons with Abu Dhabi Falcons. I'm not exactly gifted in the height department, so I mainly play in the forward line – basically, that's the



FINAL THRILLER: West Coast celebrate their win

guy who either kicks goals or helps others to kick goals."

As well as playing, the Aussies love watching the sport too. The AFL Grand Final is the Australian equivalent to football's UEFA Champions League Final or American Football's Super Bowl, and it's always played on the last Saturday in September.

"It's so big that no one will book or attend a wedding that weekend, even if it was your

own!" said Crockett, who met his co-organiser, Koracak, 44, the Bahrain Merida pro-cycling team's brand director and marketing consultant, in 2016, as they watched the final.

Koracak once helped start an Aussie Rules team in Croatia and has been keen to work with Crockett to get the Bahrain Suns off the ground and flying.

Last month fans flocked to the rugby club to watch

this year's final action over breakfast. "The game starts at 2.30pm in Melbourne, so due to the time difference we have to watch it at 7.30am," explained Crockett. "This year West Coast Eagles from Perth played against Collingwood Magpies from Melbourne. Collingwood is the most hated team in the competition, so everyone was cheering for whoever they were playing against.

"It was one of the closest Grand Finals in recent history. The Magpies were in front all day but ultimately lost by 5 points when the Eagles scored a goal with two minutes remaining – each goal is worth six points – so less than a goal decided the result. It had everyone on the edge of their seat. West Coast winning was the ultimate outcome.

"I was born and raised into a family of Richmond Tigers supporters. My parents grew up and met in Richmond

so it was in my blood from birth. Our team, however, was one of the worst in the competition for most of my life, so I got teased a lot in school.

"For 37 years we were the laughing stock of the league. That all changed last year when we won our first Grand Final since 1980.

"I flew back from Bahrain to be with my family to watch the game and managed to score a ticket to attend the Grand Final with my dad to see our Mighty Tigers break the Premiership drought. It's was the greatest day of my life!

"You're not just waiting for a goal to be scored. There are so many aspects to the game that keep you interested. Look up online the video for 'AFL Mark of the Year' and 'AFL Goal of the Year 2018' and you won't be disappointed."

● Find out more on Friday at the rugby club and check out the Facebook page – Bahrain Suns Aussie Rules or email us bahrainaf@gmail.com



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## New in Post

BANK ABC has recently appointed Amr El Nokaly as group head of corporates at the bank's HQ in Bahrain.

Reporting to Jonathan Robinson, group head of wholesale banking, Amr will be responsible for overseeing the group corporate coverage and driving the significant growth of this strategic client segment envisaged across the bank's global network.

Amr joins Bank ABC from Mashreq Bank in Dubai, where he served as head of corporate banking. He has held a number of senior positions in the bank's investment banking group since 2004. Prior to that, he worked with Citibank in Egypt as senior relationship Manager-global corporate and investment bank.



## In focus

THE Bahrain chapter of Entrepreneurs Organisation (EO) recently held its launch event called Baby Light My Fire at Gallery 21.

Its president Hussain Kadhemi welcomed members and learning chairman Faeq Al Oliwaat presented the group's events calendar for the coming year which will focus on experiential learning and social networking.

The Bahrain chapter of the global organisation has 46 members. For more information about EO Bahrain contact Hussain on 36006004 or Bob Thaker on 39452129.



BAHRAIN Keralaleeya Samajam Norka's charity wing, in association with BKS Toastmasters, recently conducted a seminar on interview skills to help attendees prepare for job interviews. The session was conducted by former president of BKS Toastmasters, Vibhish Lakshmanan.



THE Rotary Club of Salmaniya held its regular lunch meeting at the Golden Tulip Hotel with US Ambassador Justin Siberell as guest speaker who highlighted the bilateral ties between Bahrain and the US.

# SocialScene

Why wait a month! Join Social Scene every week

## Italian Week



FANS of Italian cuisine have been flocking to join in Lulu Hypermarket's Italian Week celebrations which were launched with a ribbon, cake and giant pizza-cutting inauguration by Italian ambassador Domenico Bellato. He and other VIP guests and members of the Italian community were welcomed at the Juffair store by Juzer Rupawala, director of Lulu International Group, and other company executives.

Lulu Italian Week concluded last night with more international promotional events in the pipeline.

## Hotel accolade

THE Ramada Manama City Centre at Seef Area has been awarded the 'Best of Ramada Award' by Wyndham Hotels and Resorts for its service to guests and celebrated with a cake-cutting ceremony and gathering of VIPs, business partners and members of the media.

The hotel's GM Desmond Acheson described the accolade as a 'great honour' and a direct result of the hard work of its 'wonderful staff'.

He also praised the 'amazing vision and guidance' offered by the property's owner Dr Adel Bukhowa, chairman of the Bukhowa Investments Holding Company, and his son, Omar. The 140-room hotel opened in 2016 and has a rooftop pool and gym, Taqah spa, restaurants and terrace.



## Worthy praise



HUMANITARIAN Fatima Al Mansoori, who travelled to Kerala to offer support and comfort to flood-hit families, has received its Best Social Worker Award by the Pravassy Association of Angamaly – Nedumbassery (PAAN).

The accolade was handed to her at a ceremony by VIP guest visitor Supreme Court judge, Justice Kurian Joseph at the Marmaris Hall in Salmaniya.

Bahraini Fatima, 35, said: "I am pleased, honoured and humbled to receive all of this love and gratitude."

## Motoring ahead

M.H. Almahroos will act as distributor for Deutz engines, spare parts and services in the kingdom and surrounding area following an agreement between the Bahrain trading company and the German drive systems manufacturer.

The pair organised an Open House event at the Crowne Plaza Hotel, Bahrain to introduce

the new business partnership attended by Almahroos' senior management, Deutz officials and customers from Bahrain and the eastern province of Saudi Arabia.

Markus Schneider, head of sales & service, Middle East and Africa, detailed technological advancements made by Deutz during a product presentation.



## Shortlisted teams

A TOTAL of 52 teams out of 90 have qualified for the next phase of the nation's youth business plans competition 'Mashroo3i'.

Organised annually by labour fund Tamkeen, the contest targets young Bahrainis aiming to start their own businesses by promoting entrepreneurial values and providing the tools to transform their ideas into feasible business plans.



The shortlisted teams will start developing their business

plans with the assistance of mentors over the coming two

months before presenting them to judges in December.



# Time Out



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## crossword break

1		2		3	4		5		6		7	
8												
				9								
10												
						11				12		13
14									15			
				16					17			
18			19						20			
		21			22							
	23						24					
25												
									26			
27												

Solutions in next week's issue.

ACROSS

- 3. Try (9)
- 8. Plunder (4)
- 9. Guardianship (9)
- 10. Secret (6)
- 11. Gore (5)
- 14. Couch (5)
- 15. Remainder (4)
- 16. Flagrant (5)
- 18. Side (4)
- 20. Two-fold (5)
- 21. Dog-lead (5)
- 24. Aft (6)
- 25. Transient (9)
- 26. Bend (4)
- 27. Unfruitfulness (9)

DOWN

- 1. Make clear (9)
- 2. Jolly (9)
- 4. Trim (4)
- 5. Register (5)
- 6. Seller (6)
- 7. Impel (4)
- 9. Tine (5)
- 11. Stall (5)
- 12. Very pleasing (9)
- 13. Servant (9)
- 17. Harden (5)
- 19. Shooting star (6)
- 22. Purloin (5)
- 23. Mark (4)
- 24. Lure (4)

who, what, where, when

WHO ... wrote the novels *Time for Bed* and *The Secret Purposes*?  
WHAT ... actress was married to the film director Nicholas Ray from 1948-52?  
WHERE ... in Ireland are the towns of Kilrush and Kilkee?  
WHEN ... did Ciara have a UK No 1 single with *Goodies*?  
WHO ... made his Broadway debut in 1951 as Hallam in the drama *Billy Budd*?  
WHAT ... is the Italian word for 60?  
WHERE ... in England is the market town of Daventry?  
WHEN ... was the film *Star Wars: Episode VI - Return of the Jedi* first released in the US?

just so



HUR

HEAD OF DIOCESE



## darn tough sudoku

So you think you're good enough at Sudoku to crack this baby? Remember, we were the first in the Gulf to bring you this bit of Japanese mayhem...so we don't kid around

Last week's sudoku

8	7	4	2	5	3	6	9	1
3	1	5	7	6	9	8	4	2
2	9	6	1	8	4	3	5	7
4	6	8	5	1	7	9	2	3
9	2	1	4	3	8	5	7	6
5	3	7	6	9	2	1	8	4
1	8	2	3	7	5	4	6	9
6	4	9	8	2	1	7	3	5
7	5	3	9	4	6	2	1	8

8	1	9	3	5	6	7	2	4
5	7	6	9	4	2	3	8	1
3	2	4	1	8	7	6	5	9
6	8	5	4	2	1	9	3	7
4	3	2	6	7	9	8	1	5
1	9	7	8	3	5	4	6	2
7	6	1	5	9	8	2	4	3
2	4	8	7	1	3	5	9	6
9	5	3	2	6	4	1	7	8

darn tough sudoku

2	5	8	9	3	6	1	7	4
9	3	4	8	1	7	6	2	5
6	7	1	2	4	5	3	8	9
3	2	7	4	9	8	5	1	6
5	8	6	1	7	3	9	4	2
4	1	9	6	5	2	8	3	7
7	9	3	5	8	4	2	6	1
1	4	2	3	6	9	7	5	8
8	6	5	7	2	1	4	9	3

Sudoku

7				8	6	9		
	3	4			7			1
8				2			5	
9	6	5		1				4
		8			2	7		
	7			9		6	1	5
	2			4	8			
4			1			5	2	
6		3	2	7				8

Sudoku

	1	7				3	6	
			5		1			
	5			6			9	
1		9	2		6	4		8
		4					2	
8		5	7		3	6		9
	9						5	
			6		2			
	6	1	9			7	3	

Last Week's Leisure Solutions

CROSSWORD BREAK:

Across: 1 Ostentation; 9 Nonplus; 10 Outre; 11 Layer; 12 Languor; 13 Number; 15 Superb; 18 Triumph; 20 Cheat; 22 Outer; 23 Dresser; 24 Unknowingly.  
Down: 2 Sunny; 3 Enlarge; 4 Tussle; 5 Thorn; 6 Obtrude; 7 Inclination; 8 Retributory; 14 Moist; 16 Unclean; 17 Shadow; 19 Moron; 21 Easel.  
JUST SO: A three ring circus, The fatted calf, Man in a thousand, High flyer.  
WHO, WHAT, WHERE, WHEN: Britney Spears; Peruvian; Off the East coast of Tunisia; 1476; Peter Ackroyd; Lee 'Scratch' Perry; Nottingham, 2004.

Darn Tough Sudoku

	4			8			5	
		8	4		5	1		
							7	4
3						6		
		7	6		2	5		
		2						8
6	3							
		9	2		1	4		
	8			7			1	

Quiz winner: Mariecris Tecson correctly stated that Nutty Raspberry Bronx is the signature drink named after one of the five boroughs of New York City in last week's quiz. NYC will contact you about your prize.



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# Write to the editor

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IN RESPONSE to the Whisperer column in last week's issue of *GulfWeekly* about the use of the word 'girls'. To be a girl, or not to be a girl, that is the question?

Having trained and worked in a male-dominated profession as an engineer designing military radar - yup Baloo's mummy was a boffin at one time - I have been called many things since, being of a certain age and coming from the north of England, it was the era of 'luv', 'mi duck', 'dear', 'darling' and more - mostly used affectionately and always just part of the local vernacular.

However, since puberty I have never been called a 'girl'. I was a young lady, young woman and a 'woman in engineering' not a 'girl in engineering'. I was not a chick or a bit of stuff or anything in between. I dealt with many sexist comments and inappropriate actions that today would be considered harassment but then they were just part of my life and I rolled with the punches, so to speak, as one female engineer out of around 600 - the other 599 being male.

The other day I was in the changing room of a gym. I heard a female trainer encouraging her client with energetic shouts of 'good girl, good girl' that went on for several minutes - it was not a one-off.

By the time I emerged into the gym I was convinced there was a child in the room. Imagine my surprised to see a grown woman, I'd guess around 30, being addressed in this way. I was amazed. And, it really grated with me.

Now perhaps the client didn't mind (English was not her first language so maybe

she didn't notice or fully understand the difference between a girl and a woman) but I'd wager a guess that she had never been asked how she would like to be addressed in a professional setting.

In 25 years of gym use across the globe, I have never been asked that fundamental question: Mrs Clarke, how should I address you during training?

That the Raw Candy woman in your article used the phrase as 'we were those girls that would always change up our dish at any restaurant' is irrelevant. In my opinion it would be appropriate to say: The businesswomen described themselves as 'the girls who ...' but not appropriate to take that description and later write about the 'girls'.

So, as a professional woman, I side with reader Vicky Honar in saying they are businesswomen not business girls and 'girl power' went out with the Spice Girls.

Besides do we EVER hear 'good boy' (except when I refer to a male dog during training)? Double standards for sure. Political correctness gone too far. Nope.

PS: The funny thing is that my husband, David, can't understand why I am OK with 'luv' and 'mi duck' and not 'girl' because, in the south of England, he would find those expressions offensive.

**Sarah Clarke, Bahrain.**

I READ last week's Whisperer column thrice, just to understand what part of the articles highlighted could pan out to be even vaguely offensive. I believe 'girl power' is a very well-known and accepted slogan that encourages and celebrates

women's empowerment, independence and confidence.

**Saamia Zia, Girl / Woman / Young Woman, student at Brown University, US.**

WITH all the talk of sexism, feminism and the perfidy of women going backwards and forwards during and since the infamous US Senate hearings, I am reminded of how deeply enshrined sexism is in both our language and our culture.

By 'sexism', I am referring to the dictionary definition of that term: 'the prejudice, stereotyping, or discrimination, typically against women, on the basis of sex'.

I challenge you to think about how you use language because I was struck once again by how many women, and even the most supportive of men, use language that perpetuates sexist ideas that women are somehow inferior or lesser beings than men.

When someone wants to insult a man, they mostly use terms that imply, in a strongly pejorative sense, that he is like a woman; for example, Senator Lindsey Graham was described as a: 'drama queen' and there were images of him dressed up in a woman's clothing and wearing a wig. (I have seen many similar images of President Trump dressed up to look like a woman too.) If you want to demean a man you call him a girl or say that he is womanish or has female characteristics.

Why not describe Graham as 'a drama king'? That's because there is a whole world of difference between 'a master' and 'a mistress'.

The husband of a reigning British queen has to be

called the prince consort, husband of the queen regnant, because naming him 'king' would imply that he is the ruling monarch. If you REALLY want to insult and damn a man in the eyes of his peers, you do that by calling him one of the colloquial words in use for a woman's sexual organs.

And, this is just a tiny sample of how disrespect and negative attitudes towards women are reinforced by the language we use every day. I could write a book about it!

Think about it.

**Karen Jean Moffat, Hamala.**

HARBOUR Run is one of the series of activities organised by Financial Centre Development Company, the owner of Harbour Towers & Harbour Gate.

The weekly Saturday family run is such a simple concept: turn up every Saturday and walk, jog or run 1.5, 2.5 or 5k, from 7am to 8 am. It does not matter how fast you go, it does not matter what you are wearing. What matters is taking part.

Harbour Run is all about helping our communities maximise their well-being, motivate and inspire people of all abilities achieve their own health and fitness goals. We want as many people



**THE WHISPERER**

You don't know me; I know you, I know what's being said about you. I'm the 'whisperer'. I am socially mobile: Arab, Brit, Indian, Pakistani, American and the rest, they all invite me and share their world with me. Not much gets past me but if you think it may have done, email me on ...

**...editor@gulfweekly.com**

HOTEL general manager Jan Ifcic seems to have created a whirlwind of activity after highlighting plans to replace plastic straws with greener alternatives.

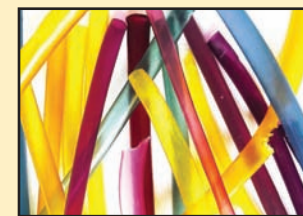
As reported in *GulfWeekly*, The InterContinental Hotels Group, which boasts the InterContinental Regency Bahrain, where he is based, and Crowne Plaza Bahrain hotels under its wing in the kingdom, has prohibited the use of plastic straws with its drinks, and is encouraging guests to not use a straw at all.

Jan has said that if guests do request one for their mocktails, they will be fully-biodegradable.

Now, taking a further bite out of sustainability, the Capital Club Bahrain has introduced edible straws to help preserve the environment whilst members enjoy a refreshing drink.

It's understood that the straws are 100 per cent plastic-free, and are made from a seaweed-based material. They're also gluten-free, gelatin-free, all natural and nontoxic.

Take it one step further ... just imagine, salt & vinegar flavoured straws ... you wouldn't need any accompanying snacks!



as possible to feel part of a real local community brought together by our events.

The idea behind having this weekly run is to build a closer relationship with Tenants and their family members,

friends and having runners from outside to be part of our social weekly run.

We ramped up the technology, and so the Harbour Runners registration and card result system was born. Each runner will get a card, swipe it into a reader at a starting point and then swipe it at the finishing point.

Runners may continue their commitment to #Harbourrun by participating every Saturday on a weekly basis. Runners' results will be available on <http://www.bfharbour.com/harbourrun/>

**Fatima Al Qaidoom, PR & Marketing Officer, Bahrain Financial Harbour.**

GREETINGS from Korea! I am currently in Gangnam, Seoul which is for the second part of a Korean speech contest I participated in earlier this year.

I'm here with Korean language students from all over the world studying with King Sejong (the founder of the Korean alphabet) Institute and at the time of writing, it has been exactly one week.

I was told that October is the best time to visit, and considering South Korea saw record-breaking

**Youth Talk**  
 By **Sarah Belal**



temperatures this summer, I am glad to be here now and not any earlier.

It has been some time since I last travelled, and I'm once again reminded of the importance of time off and some 'change of weather' as we Bahrainis like to say.

The last two days saw some rain, which I

haven't experienced in many months, and after some showers I can feel the temperatures slowly coming down in time for winter.

Afternoons are quite sunny with the sunlight beating down on you



so that the windbreaker provided by the organisation becomes completely unnecessary.

As I have been informing friends, South Korea is everything I imagined it to be, and the moment we stepped out of the airport

I knew I loved it. It's got beautiful, rich nature while simultaneously being incredibly developed.

South Korea is 80 per cent mountainous, and I don't think I have ever seen so many hills and mountains in one place before; it makes for great scenery.

There's also beaches, which I'm yet to visit, an island to the south with a dormant volcano called Hallasan that I am going to have to put off until a future visit and several lakes and rivers going through the country.

We're situated in the capital, and have had our tours limited to it, but even so there's so much to do.

Other cities await exploration, and so an endless array of sightseeing activities remain, and it is every Korea-lover's dream to explore the whole country.

I hope to get into the details of my trip in my next columns, so if you think you may be interested in reading on a Korean language student's first experience in the country, stay tuned!





# Film Weekly

Movie-loving Kristian Harrison checks out the big screen releases on show in a cinema near you



# Bring an antidote

WITH the explosion in popularity of superhero films in the past decade, it now seems inevitable that every Tom, Dick and Harry who has ever pulled on latex in the pages of a comic will be getting their very own movie.

One Tom, Hardy this time, is the latest to step onto the carousel for the first feature-length *Venom* movie.

Sadly, despite being one of the best actors in the world, he flounders his way through this dud and proves that even the finest talents can sink under the weight of a terrible movie.

And that’s what this is: a tone-deaf, uneven and maddeningly-dumb clunker that never settles on an identity, all the way to the closing credits.

It is a comedy? Sure, at times. I’ll admit I laughed out loud at two or three punchlines. But I also laughed when I think we weren’t supposed to be laughing.

Is it a superhero movie? Given *Venom* exists in the Marvel Universe (we saw him/it in the equally awful *Spider-Man 3* some 11 years ago), yes. In fact, it’s a classic origins story, complete with a megalomaniacal billionaire, a likable girlfriend character, and of course an everyman who finds himself in the wrong lab at the wrong time, and all of a sudden he’s going mental because some crazy things are happening to him!

Alas, it’s not a good superhero movie. Marvel has raised the bar considerably since, and simply having ‘a character with cool powers who can use them on bad guys’ isn’t enough anymore.

The special effects are underwhelming. The CGI fight scenes are tedious, predictable and murky at times. The villains — human and extra-terrestrial — are forgettable. And neither the ordinary guy nor his alter ego are particularly compelling to watch.

Even the rating is the safe choice.

**VENOM**

**STARRING:** Tom Hardy, Michelle Williams, Riz Ahmed

**DIRECTOR:** Ruben Fleischer

**GENRE:** Superhero

**RATING:** PG-15

**RUNTIME:** 112 Mins

Venom is a voracious creature with about 200 teeth and an extra-long tongue. Why not go the 18 route a la *Deadpool* or *Logan* and let the character loose in the way it deserves?

The British Hardy dons a dodgy New York accent as Eddie Brock, a rough-edged, authority-defying, crusading TV journalist living in San Francisco after an unspecified crash-and-burn episode in the Big Apple.

Eddie lives with his fiancé Anne (Michelle Williams), a successful attorney working for a firm that represents the famed, adventure-seeking and controversial billionaire Carlton Drake (Riz Ahmed).

All of those connections come into play when Eddie makes a really bad decision, which results in him losing his job and his fiancé.

Cut to six months later. Eddie has given up on himself – but when Dr Dora Skirth (Jenny Slate), a scientist who works for Drake, tells Eddie about the evil Drake literally sacrificing homeless people as he conducts mad experiments, Eddie decides to leap back into action and expose Drake’s criminally insane activity.

In the annals of obscenely wealthy corporate honchos who believe they hold the key to the future but make fatal mistakes because they’re blinded by ambition, Drake is one of the all-time dumbest.

This guy funds a mission to

deepest space that yields a handful of ‘symbiotes,’ as Drake likes to call them. The symbiotes are slithering, shape-shifting, gooey creatures with superhuman strength, an affinity for eating people, and the ability to turn their limbs into weapons of serious destruction. Drake’s brilliant plan for creating people adaptable to outer space is to lock human volunteers (the aforementioned homeless people) in a chamber with the symbiotes, so the symbiotes can crawl inside the humans and both species can thrive. This usually results in a quick death for the human, but Drake keeps on trying to find compatible hosts.

As luck would have it, our man Eddie Brock turns out to be a solid host for the alien that calls itself Venom — and all of a sudden it feels as if we’re in a slapstick comedy. Invoking the obligatory talking alien mechanical baritone, Venom at first barks out primal commands such as “HUNGRY!” and “FOOD!” but soon he’s commenting on Eddie’s romantic life and opening up about how he was considered a loser on his home planet.

Hardy flings himself into the role, bouncing all over the place like a man possessed (which he is) and doing whatever the screenplay calls for, whether it’s sitting in a lobster tank in a fancy restaurant (don’t ask) or exchanging wacky banter with the alien inside of him or chatting it up with caricatures.

As you’d expect from a Marvel Universe origins story, *Venom* leaves the door wide open for a sequel. They’d better hope it provides a swift antidote, because this poison was hard to swallow.

● **Now showing in:** City Centre, Juffair Mall, The Avenues, Seef I & II, Saar, Wadi Al Sail, Seef Muharraq

**KRISTIAN'S VERDICT**

 1 popcorn – stay home  
5 popcorns – start queuing



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## Bite-sized trailer

**Little Italy**

**DIRECTOR:** Donald Petrie

**CAST:** Hayden Christensen, Emma Roberts, Alyssa Milano

**PLOT:** The director of *How to Lose a Guy in 10 Days* and *Miss Congeniality* serves up a delicious new comedy topped with passion, playfulness and pepperoni. Former childhood pals Leo (Hayden Christensen) and Nikki (Emma Roberts) are attracted to each other as adults – but will their feuding parents' rival pizzerias put a chill on their sizzling romance?

**SHOWING IN:** Seef II, Saar, Seef Muharraq



**First Reformed**

**DIRECTOR:** Paul Schrader

**CAST:** Ethan Hawke, Amanda Seyfried, Cedric the Entertainer

**PLOT:** Reverend Ernst Toller (Ethan Hawke) is a solitary, middle-aged parish pastor at a small Dutch Reform church in upstate New York on the cusp of celebrating its 250th anniversary. Once a stop on the Underground Railroad, the church is now a tourist attraction catering to a dwindling congregation, eclipsed by its nearby parent church, Abundant Life, with its state-of-the-art facilities and 5,000-strong flock. When a pregnant parishioner (Amanda Seyfried) asks Reverend Toller to counsel her husband, a radical environmentalist, the clergyman finds himself plunged into his own tormented past.

**SHOWING IN:** Seef II, Saar, Seef Muharraq



**Night School**

**DIRECTOR:** Malcolm D. Lee

**CAST:** Tiffany Haddish, Kevin Hart, Taran Killam

**PLOT:** Star Kevin Hart and producer Will Packer, who partnered for the hit *Ride Along* and *Think Like A Man* series, bring their signature style to *Night School*. The comedy from director Malcolm D. Lee (*Girls Trip*) follows a group of misfits who are forced to attend adult classes in the longshot chance they'll pass the GED exam.

**SHOWING IN:** City Centre, Juffair Mall, The Avenues, Seef II, Saar, Wadi Al Sail, Seef Muharraq



imdb movie charts			
Current Position	Title	Weekend Takings	Gross to date
1	Venom	\$80M	\$80M
2	A Star Is Born	\$41M	\$43M
3	Smallfoot	\$15M	\$43M
4	Night School	\$12M	\$47M
5	The House with a Clock in Its Walls	\$7M	\$55M
6	A Simple Favor	\$3M	\$49M
7	The Nun	\$3M	\$113M
8	Hell Fest	\$2M	\$9M
9	Crazy Rich Asians	\$2M	\$169M
10	The Predator	\$1M	\$50M



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# Motoring Weekly

Steering you to the best deals on wheels

## Waiting anxiously for 'E Day'

**W**HEN will electric-powered cars become a practical choice for ordinary people? The question hangs in the air at the Paris auto show, where Mercedes-Benz, Volkswagen and General Motors have been showing off electric cars they hope are on track to a profitable future and greener world.

The raft of new vehicles lends buzz to electric cars. Bahrain plans to launch an experimental station to charge electric cars as part of efforts to reduce carbon emissions, our sister newspaper *The Gulf Daily News* reported.

The latest advancements in environmentally-friendly transportation technologies were discussed at the recent Mobility 360 Innovation in Sustainable Mobility Conference, held at the Bahrain International Exhibition and Convention Centre in Sanabis.

Daimler AG CEO Dieter Zetsche looked more Silicon Valley than Stuttgart, wearing faded jeans and sneakers to tout the Mercedes-Benz EQ, a battery-powered crossover SUV concept.

The vehicle aims to illustrate the company's longer-term strategy that connects electric cars with other new technology, such as autonomous driving and vehicle sharing.

Dieter said the company aimed for 10 electric vehicles by 2025, making up 15-25 per cent of global sales – a bold prediction he immediately tempered by saying that was based on 'continued development of infrastructure and customer preferences'.

He said: "We need to prepare ourselves with all our resources for electric mobility as a mass phenomenon."

He also remained flexible if demand is lower, or even higher, than predicted.

Volkswagen compared its I.D. electric compact to its historic Beetle and mainstay Golf models and said it was the leading edge of 30 new



CASUAL COOL: Dieter stands next to the Mercedes EQ concept car, below, from left, Herbert introduced the new Volkswagen electric car during a press conference and a Toyota FGV Plus concept car on display at the Paris Motor Show

### MOTORING

By STAN SZECOWKA  
editor@gulfweekly.com

electric models it plans to put out by 2025.

General Motors' European division Opel has been showing off the Ampera-e, a rebadged version of the Chevrolet Bolt, saying it will achieve a range of more than 500 kilometres, a significant leap.

For now, the limited range and higher costs mean battery-powered vehicles have little attraction for many regular folks trying to get the most for their money, analysts say. They remain largely a niche market,

often for people enthusiastic about new technology or the environment, and with the extra disposable income to act on that.

The Palo Alto, California-based Tesla has won attention with rising sales of electrics to well-heeled customers – but loses money.

Subsidies and incentives have been key in government efforts to help electric vehicles get a foothold. That has been the case in urban areas like Norway's greater Oslo area, around San Jose, California, and in Shanghai, China.

In the short run, at least, they help burnish

companies' image as technologically-advanced and environmentally-friendly. Volkswagen is struggling to recover from a scandal over diesel cars rigged to cheat on emissions tests.

But companies are also laying the groundwork for the day when the cost of electric falls to, or below, that of internal combustion.

It's a day that some analysts think is only a few years off.

When that happens, sales could hit a tipping point and it's a moment carmakers want to be ready for.

The arrival of such an 'E-Day' could be accelerated by increasing government

regulation mandating lower average emissions and higher mileage. Electrics in the product line-up would help carmakers meet new, lower limits on greenhouse gas emissions blamed by scientists for global warming.

Electrics have good acceleration, and fewer moving parts to wear out. And imagine: never stopping for petrol, ever again. But there are a host of other factors to consider such as the price of petrol, the price of electricity, charging times, battery costs and the ease with which you can find places to charge up.

There are also competing

technologies. Plug-in hybrids, for example, start on battery power, then use a small internal combustion engine to generate electricity and extend the vehicle's range. Pure hybrids like Toyota's Prius can't be plugged in and rely on the engine alone to charge the battery.

Bloomberg New Energy Finance, however, issued a report in August that predicted electrics would match internal combustion vehicles in ownership costs in 2022, assuming oil prices of \$50-\$70 per barrel and battery prices of \$125 per kilowatt hour.

That key cost has fallen from \$1,000 per kilowatt hour in 2010 to around \$350 per kilowatt hour today – faster than many expected.

Thomas Turrentine, director of the Plug-In Hybrid and Electric Vehicle Research Center at the Institute of Transportation Studies at the American University of California, believes the key will be the usual motive: "Once there's profit, you will see the car companies rush in and make more investments in production," he said.

Renault-Nissan CEO Carlos Ghosn says consumer choices can change, if the technology does. The company makes the Leaf battery-only electric. "It's like with a smart phone, in the beginning you had eight hours charging for 30 minutes of discussion," he said. "Today it is the reverse. You need time for technology to do its job."





**A** wildly expensive supercar from Bugatti. A one-seater retro Ferrari with a giant engine. And, notwithstanding the buzz over electrics featured on Page 20, a big, seven-seat luxury Mercedes-Benz SUV with a powerful internal combustion engine.

Those are among the new models getting the most attention at this year's Paris Motor Show.

The show, held every two years, is open to the public until Sunday at the Paris Expo Porte de Versailles exhibition centre and will likely break all attendance records despite the fact that more than a million people attended in 2016.

Lighter and more agile than its similarly over-the-top predecessor, the Chiron, the Divo carries on the bold Bugatti styling with the swooping side air intakes doubling back into the roofline, traditional Bugatti grille and large front and rear spoilers.

They provide the downforce to keep it on the road at speeds up to 380 kph (236 mph) generated by an enormous 1,500 horsepower, 8-litre, 16-cylinder engine.

# More Parisian perfection

## MOTORING

By STAN SZECOWKA  
editor@gulfweekly.com



The company only offered the car to people who already own a Chiron. The production run of 40 vehicles is already sold out at \$5.6 million apiece.

The one- and two-seat open cockpit sports cars are the first in Ferrari's Icona series aimed at reviving long-discontinued models from the past. Only 499 existing customers can have the limited edition of the slender, boat-shaped cars, which recall racing models of the 1940s and 1950s.

Ferrari says the 810 horsepower engine is its most powerful ever. It takes the vehicle to 100 kph in 2.9 seconds and 200 kph in 7.9 seconds. The Italian price, including VAT, of \$1.85 million, suggests the SP1 and SP2 should contribute richly to the company's bottom line. The priced also includes helmets, custom driver's

overalls and shoes.

Mercedes' top-selling SUV gives an idea of what customers with money often want: a large engine with plenty of power to move up to seven passengers or pull a boat or off-road vehicle.

The new version's wheelbase is eight centimetres longer to make more interior room; a third row of seats to accommodate seven is optional.

It has a 48-volt active suspension system to even out the ride as well as driver assistance features that can sense a traffic jam ahead and ease off the speed.

The electrical system can also add power to the wheels when needed, making the car a so-called 'mild hybrid' and saving fuel. The interior assistant can sense if you are leaning over to look for something in your bag on the passenger seat and will turn on the light to help you look. Prices will be announced later, ahead of market launch in 2019.



STAR TURNS: Mercedes-Benz GLE, below, The Ferrari Monza SP1 and The Bugatti Divo



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# MotorSport

All the best action from Formula One



# Oh baby, I'm so close now!

**L**EWIS Hamilton stormed to victory at the Japanese Grand Prix on Sunday, claiming his fourth straight Formula One win and moving a step closer to a fifth world championship.

Starting from pole, the Mercedes driver was never seriously challenged and crossed the finish line 12.919 seconds ahead of teammate Valtteri Bottas who secured his first podium at the circuit. Red Bull's Max Verstappen was third, 14.295 seconds back.

"I was having so much fun driving this track," said Hamilton. "I was really able to just embrace the moment and enjoy every single lap, every single corner and the feel of the car."

"Suzuka is such a unique circuit, you go down a hill into Turn 1, then up-hill, you go underneath the track – it's one of my favourite circuits. The pace was really great and this is definitely the best weekend I've had here and the best feeling I've had here balance-wise, it was really lovely."

"The whole weekend has been incredibly strong for the team. It's a great 1-2 for Mercedes and shows you the strength and depth of our team."

Hamilton has won six of the last seven races and now leads Sebastian Vettel by 67 points with four races left. He only needs to outscore Vettel by eight points at the next race in the United States to clinch a fifth world championship.

"We've gone from strength-to-strength as a team," Hamilton said. "And Austin is

## F1 REPORT

By STAN SZECOWKA  
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usually a good track for us so I can't wait to unleash this beast there."

Vettel started eighth and quickly moved up to fourth place, overtaking both Toro Rosso cars that started ahead of him. But the Ferrari driver attempted to pass Max Verstappen on the ninth lap and the two cars collided with the Ferrari spinning off into the run-off. The move dropped Vettel back to 18th.

"I'm not the one who makes the rules," Verstappen said. "It was a similar situation to what happened in China with him. He could have been more careful."

Vettel worked his way back up to sixth but couldn't move higher than that.

It was an impressive day for Red Bull driver Daniel Ricciardo who started 15th but finished fourth ahead of Vettel's Ferrari teammate Kimi Raikkonen.

Force India's Sergio Perez was seventh ahead of Haas driver Romain Grosjean. Force India's Esteban Ocon was ninth while Renault's Carlos Sainz rounded out the Top 10.

There was an early collision with Sauber driver Charles Leclerc hitting the rear tyre of Kevin Magnussen resulting in a puncture and bringing out the safety car.

Verstappen was given a five second penalty for an incident with Raikkonen where he clashed with the Ferrari as he rejoined after running off at the chicane.

"Kimi chose the wrong line in the chicane, he could have also just waited for me

to come back on the track," Verstappen said. "We touched a little bit but I really think it's ridiculous those five seconds."

Next up is the US Grand Prix on October 21, considered by F1 fans as one of the best races of the year. Hamilton has pretty much ruled it since its debut on the calendar in 2012 and will hope to tie up the title in a country which he calls 'home' for at least part of the year.

Hamilton added: "There's still 100 points available, so we have to try and focus and never be complacent. The team has done such an amazing job the last few weekends, we need to bring the same focus and performance and keep pushing."

Team manager Toto Wolff aims to make sure of that, saying there 'hasn't been a single silver bullet – just a lot of hard work, creativity and a mind-set to channel the pressure of the competition and keep pushing hard' to achieve its objectives.

"The approach will remain the same in the coming races. We will not let up one single bit when it comes to bringing more performance to the car, and keep taking everything day-by-day," he said. "From here, every race is like a mini-championship and we need to keep aligning our race weekends in the same way we achieved in Sochi and Suzuka."

Hamilton was left holding the baby at a fans' session before the race in Japan and will surely look far more comfortable holding the drivers' championship trophy aloft.



**SITTING PRETTY:** Hamilton, above, left holding the baby during a fans' meeting, Vettel steers his car ahead of Stroll, Vettel's collision with Verstappen and Ricciardo, left, passes Ocon



**T**HE Ultimate Fighting Championship (UFC) wants to be taken seriously as a global promotion, representing a legitimate sport that has one of the most booming fanbases in the world.

However, what we saw at UFC 229 last weekend was nothing short of farcical, nay, disgraceful. In fact, it belonged more in the squared circle of WWE and its scripted storylines rather than the octagon.

A few seconds after Conor McGregor tapped Khabib Nurmagomedov's arm and submitted to the lightweight champion's choke, Nurmagomedov climbed the cage and leaped at the men in McGregor's corner, setting off a prolonged brawl inside and outside the octagon.

McGregor tapped out in the fourth round of his comeback fight, and almost immediately Nurmagomedov scaled the cage and scuffled with another fighter manning McGregor's corner. Meanwhile, two men apparently from Nurmagomedov's entourage climbed into the cage and attacked McGregor, who defended himself before security personnel separated everyone.

Order was restored with no apparently serious injuries, but the scuffles immediately dwarfed one of the biggest and most lucrative shows in UFC history.

"I've been doing this for 18 years, and on the biggest night ever, I couldn't be more disappointed," UFC President Dana White said. "I'm not even mad. I'm just really disappointed."

Nurmagomedov's purse has been withheld by the Nevada Athletic Commission pending an investigation, White said. He also claimed three members of the winner's camp were detained and released by police because McGregor refused to press charges against them.

White acknowledged the UFC might strip its title from Nurmagomedov (27-0), a Dagestan-born Russian fighter who trains in San Jose, California. "If he gets suspended, it depends on

# Brought into disrepute



**BITTER BLOW:** Nurmagomedov, left, punches McGregor during a lightweight title mixed martial arts bout at UFC 229



how long his suspension is," White said. "And if it's a long suspension, yeah, he's probably going to get it stripped."

Nurmagomedov appeared briefly at a post-fight news conference after midnight. He apologised to the Nevada State Athletic Commission, saying the brawl was "not my best side", but also condemned McGregor's barbed pre-fight taunts.

"You cannot talk about religion," Nurmagomedov said. "You cannot talk about nation. You cannot talk about this now."

Nurmagomedov also said he got a congratulatory phone call from Russian President Vladimir Putin, who "told me he is very proud of me".

The wild scene occurred after McGregor (21-4) got caught in a choke by Nurmagomedov, who

punctuated this simmering rivalry with an impressive victory over the superstar who famously attacked a bus carrying Nurmagomedov in Brooklyn last April.

McGregor shattered the bus windows with a hand truck because he was angry about Nurmagomedov confronting one of his teammates earlier in the week.

The post-fight trouble started when Nurmagomedov stepped away from the prone McGregor and immediately pointed at the Irishman's corner, shouting and throwing his mouthpiece.

The men in McGregor's corner appeared to respond with taunts, and Nurmagomedov climbed over the fence and fought with Dillon Danis, a Bellator welterweight who trains with McGregor.

One of the two men who attacked McGregor in the

cage was widely identified as Zubaira Tukhugov. The Chechen featherweight is scheduled to fight in three weeks against Artem Lobov, the McGregor team member who was confronted by Nurmagomedov in April.

White said if Tukhugov was the man in the ring, he will never fight again for the UFC.

Nurmagomedov and McGregor both left the ring before the championship belt could be put around Nurmagomedov's waist, and fans in the pro-Conor crowd threw debris at Nurmagomedov on his way out. White said he feared a melee in an arena if he awarded the belt to Nurmagomedov.

UFC heavyweight champion Daniel Cormier is Nurmagomedov's teammate at their gym in San Jose, and he calmed the fighter after the bout.

"Two wrongs don't make it right," Cormier tweeted after the brawl. "Conor didn't deserve that. No one did. But some things aren't for fight

promotion. Religion, family, country. Throwing stuff in Brooklyn. For Khabib it wasn't fight promotion, it was really personal. Different culture, man."

Nurmagomedov and McGregor made no secret of their mutual loathing in the past few months, and the UFC used footage of McGregor's attack on the bus to promote UFC 229, which could be the best-selling pay-per-view card in UFC history.

McGregor lobbed several insults at Nurmagomedov during the promotion of this match-up, including labelling Nurmagomedov's manager, Ali Abdelaziz, as a 'snitch terrorist rat'.

In my opinion, both fighters are at fault here. On the one hand, McGregor's mouth has run far too volatile to promote this fight.

Fresh from his promotional tours around the globe for the money-spinning boxing match with Floyd Mayweather, he seems to target whatever he can to wind up his opponents

and generate hype. Not only that, his attack last April was bound to cause some sort of reaction from Nurmagomedov. He reaps what he sows in my eyes, whether that's millions of dollars or a harsh wake-up call.

But on the other, nothing can excuse leaping into the crowd after a fight and inciting brawls. The Russian, who trained with the KHK MMA Team in Bahrain in 2015, must face repercussions for his actions and should be at least suspended, if not stripped of his belt.

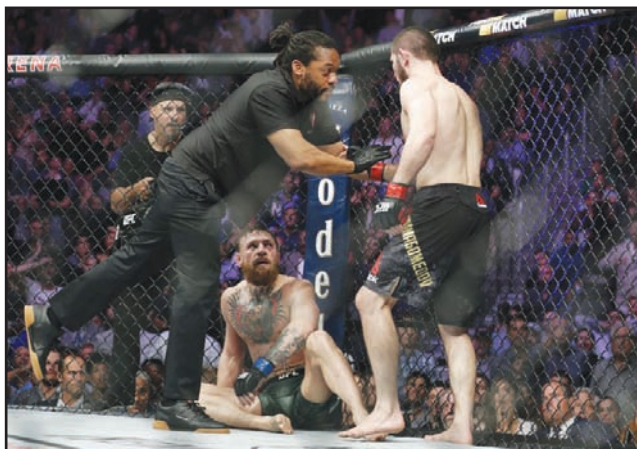
The biggest culprit, though, is the UFC itself. You could say this incident was the most disgusting thing that has ever happened in the history of the company. But if you said that, you'd just be repeating yourself from six months ago. It was McGregor's bus attack that the UFC giddily used as part of the hype machine leading up to the bout.

None of this is an excuse for what happened at UFC 229. I don't bring up Conor's wrong as an appeal to hypocrisy. It's an appeal to culture, actually. White has come out and called this moment disgusting. He said: "This isn't what the sport is about." But that begs the question: what is the UFC about? Simply fighting?

If it were just about fighting, there would be no need to attract people to the sport, and certainly no reason for people to devote their livelihood to being a competitor within it.

Presumably, what separates the UFC from a bare-knuckle brawler in an alley behind the gym, or some backyard wrestler violently jumping off a rooftop onto a burning truck with another human strapped across his shoulders, is professionalism.

However, no matter how you spin what happened last weekend ... professionalism was lacking on all sides.







# SUN SHINES ON AUSSIE RULES

**T**HE sun is once again shining on Aussies Rules as supporters set about to attract more locals and other expats to sample the excitement of the sport with a special showcase event, writes **Stan Szecowka**.

The 2018 Aussie Rules X – Exhibition Day will be staged by the newly-formed Bahrain Suns at the Bahrain Rugby Football Club in Janabiya on Friday between 11am and 10pm.

The kingdom had a team called Bahrain Blues competing in the Australian Football League (AFL) Middle East Regional League up until 2011 and over the past two years, enthusiasts Shannon Crockett and Kolija Koracak, have been steadily helping to renew interest in the sport.

Despite what you may be thinking, what is regarded as football is in fact called soccer in Australia. For Australians, their brand is much more exciting and boasts its very own league – AFL. The sport is also fondly known as ‘footy’ and Aussie Rules.

“It has everything people love about sport – high scoring, tackling, physical contests, fast-paced, no padding, free-flowing, no 0-0 draws and you don’t have to



wait 90 minutes for a goal!” explained Melbourne-born Crockett, 39, a key account manager at Gulf Brands International.

“We now have around 10 guys who meet up on a weekly basis between October and April. Our ideal goal is for it to grow to 20 or more. We are not age bias either, if you are 18 or older, you are welcome to join us.

“We usually play for an hour, followed by a bite and a beverage. Our aim is to become a social club first and then build on that.

“Bahrain Suns is the name we decided was the best fit for the new team that matched, not only where we are, but also a nod to one of the new expansion teams in the AFL, Gold Coast Suns.

“If we get enough players

that are willing to train on a weekly basis, travel once a month and can commit to the club, our aim is to join the AFL ME.

“We started playing last year when the Australian Navy were stationed in Bahrain. That will continue. Once we solidify our team, we will start with International friendly matches, inviting clubs to Bahrain and then we will travel to do the same.

“Aussie Rules is the nickname given to the sport, rather than Australian Football,” explained Crockett. “We don’t want people to confuse our group with rugby or soccer.”

Developed by three cricketers in the mid-19th Century as a way to keep fit during the winter, AFL is



influenced by early forms of football and rugby. However, it has also been suggested that ‘footy’ was influenced by Marngrook, a traditional Aboriginal game that sees players kick a ball – made of animal skin that is stuffed with charcoal or feathers – high into the air.

Having developed in Australia and becoming a nationally-recognised sport played by two teams consisting of 22 players each (only 18 players are on the field at once), footy is now played by more than 100,000 people across 80 countries including the US, South Africa, Canada, Denmark, Sweden and now, once again, in Bahrain too.

Unlike in rugby where you can throw the ball to teammates, in footy, the oval ball must be punched or ‘hand-balled’. However, if their intended teammate is far enough away, the player can kick the ball to them and, should the target catch the ball, it’s called a mark.



TRAINING SESSION: Teammates Terry Grosh and Shannon Crockett in action at Bahrain Rugby Football Club

Similar to a penalty, this mark provides the team with a ‘free kick’.

The objective of the game is to kick the ball between the goals on the opposite end of the field. Should you kick the ball between the two middle posts, that’s a goal earning six points, however, if your ball passes through one inner and one outer post (there are four in total), the team will only receive one point.

Those Australians, like to be different.

On Friday, the Bahrain Suns will be joined by

players flying in from the four teams in the UAE – Abu Dhabi Falcons, Dubai Dragons, Dubai Dingoes and Multiplex Bulls – to play in a mini round-robin-style tournament.

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