

What's On

# Kyrgyzstan Embassy in Kuwait welcomes delegation, promotes agriculture products



By Ben Garcia

The Ambassador of Kyrgyzstan to the State of Kuwait Samargyul Adamkulova recently organized a ceremony to welcome its agriculture delegation to Kuwait. The event promoted their agriculture business and encouraged people in Kuwait to buy their products. Variety of pears and apples were displayed at the embassy promoting it as the best in the world as they are organically nurtured.

"If you talk about our agriculture products, they are the best in the world because it is grown organically. These are samples of our best pears and apples that can be compared with the rest of the fruits in the market," said Adamkulova. Some of the products that are already available in the market from Kyrgyzstan are honey, cherries, melon, juices and byproducts of their best produces. She was also elated to announce the growing number of people visiting Kyrgyzstan. "In 2018, we welcomed about 2,500 Kuwaitis during the summer. In the five-year diplomatic relations shared between both the countries, our bilateral ties have been excellent and growing stronger," she said.

— Photos by Fouad Al-Shaikh



## KALA Kuwait honors Malayalam language program teachers



"A person must attach priority to learn his/her own mother tongue before learning other languages as the mother tongue helps a person better express his/her emotions and feelings, said famed Malayalam actor, director and cultural activist Madhupal here on Thursday. Inaugurating the 'Mathrubhasha Sangamam,' the valedictory conference of this year's Malayalam language program, organized by Kerala Art Lovers Association (KALA Kuwait), Madhupal said, 'It is good to learn more languages. Unfortunately, there is an emerging trend among Malayalis today to give preferences to other languages while ignoring their mother tongue

Malayalam."

The conference was hosted to honor the teachers and facilitators of the Malayalam Language program conducted by KALA and 'Mathrubhasha Committee' during the summer this year in Kuwait. Over 2,000 children attended the summer classes to learn Malayalam language during the three-month program. Madhupal applauded KALA Kuwait and Mathrubhasha Samiti for undertaking such a noble endeavor of Malayalam language program with the assistance of Kerala Language Mission. KALA has been conducting Malayalam language program for the diaspora children for the last 29 years.

KALA president T V Hikmat presided over the meeting while general secretary T K Saiju welcomed the guests. Mathrubhasha Samiti Convenor Anish Kallunkal presented the activity report. Malayalam Mission Kuwait Chapter Coordinator J Saji, Adv John Thomas and Mathrubhasha central committee member Sajeev K. Peter delivered felicitation speeches. Treasurer K V Nizar, Vice president Jyothish Cherian, Joint secretary Rajeeesh C Nair, Abbassiya regional secretary Shymesh, Mathrubhasha Samiti convenor George Thymannil, Patronage Committee member Sathar Kunnil and central committee member Bashir Batha were present during the function.

### Recipes

#### Cajun Butter Shrimp Tacos

##### Ingredients

**For The Shrimp**  
3 tbsp low-sodium soy sauce  
2 tbsp lightly packed brown sugar  
1 tsp whole-grain mustard  
1 tsp Cajun seasoning  
1 clove garlic, minced  
1/2 tsp fresh thyme leaves  
Red pepper flakes  
Butter  
1 lb shrimp, peeled and deveined  
1 green onion, chopped  
4 tortillas, warmed, for serving

1/4 cup freshly chopped cilantro  
1/4 red onion, thinly sliced  
1 green onion, chopped  
Salt

##### Directions

In a small bowl, whisk together soy sauce, brown sugar, mustard, Cajun seasoning, garlic, thyme, and a large pinch red pepper flakes. In a large skillet, heat 2 tablespoons of the butter over medium-high. Add the shrimp and cook, tossing once, until golden on both sides, about 3 minutes. Add the remaining 2 tablespoons of butter and pour the soy sauce mixture into the skillet. Cook, tossing, until the shrimp are coated in sauce and sauce it thickened, 2 minutes more

Remove skillet from heat and add green onion. Make the cabbage slaw, in a medium bowl, whisk together the olive oil and lime juice. Add the cabbages, carrot, cilantro, red onion, and scallion and toss to coat. Season with salt. Serve shrimp in flour tortillas topped with slaw.

##### For The Cabbage Slaw

2 tbsp olive oil  
1 tbsp fresh lime juice  
1/2 cup shredded red cabbage  
1/2 cup shredded green cabbage  
1/4 cup shredded carrot



#### French Onion Mac & Cheese

##### Ingredients

5 tbsp butter  
2 large yellow onions, thinly sliced  
Salt  
8 oz pasta  
2 tbsp all-purpose flour  
2 1/2 cup whole milk  
1 cup grated fontina cheese  
2 1/2 cup grated Gruyere  
1 cup shredded sharp white cheddar  
1 tsp Dijon mustard  
Pinch of cayenne pepper  
1 tsp fresh thyme leaves

##### Directions

Preheat oven to 350°. Brush 4 to 6 ramekins (depending on size) or small oven-proof baking dishes with butter. Alternatively, brush one large baking dish with butter. In a large skillet, melt 3 tablespoons of the butter over medium. Add the onions and a pinch of salt and cook, stirring occasionally, until they are golden, about 30 minutes. Cook pasta in a large pot of boiling salted water, following package directions until al dente. Drain pasta.

In a medium saucepan, melt the remaining 2 tablespoons butter over medium-high. Add flour and cook, stirring, 1 minute. While whisking, slowly pour in milk until combined. Bring to a boil and reduce heat to medium. Simmer, stirring, until sauce is thickened, about 6 minutes. Stir in fontina, 1 cup of the gruyere, and cheddar until cheese is melted. Remove from the heat. Stir in the pasta, caramelized onions, Dijon, thyme, and cayenne. Season with salt and pepper.

Divide mixture among ramekins and top each ramekin with the remaining gruyere. Bake until sauce is bubbly around the edges, about 20 minutes. Switch oven to broil and broil until cheese is golden, about 2 minutes. Garnish with more thyme before serving.

