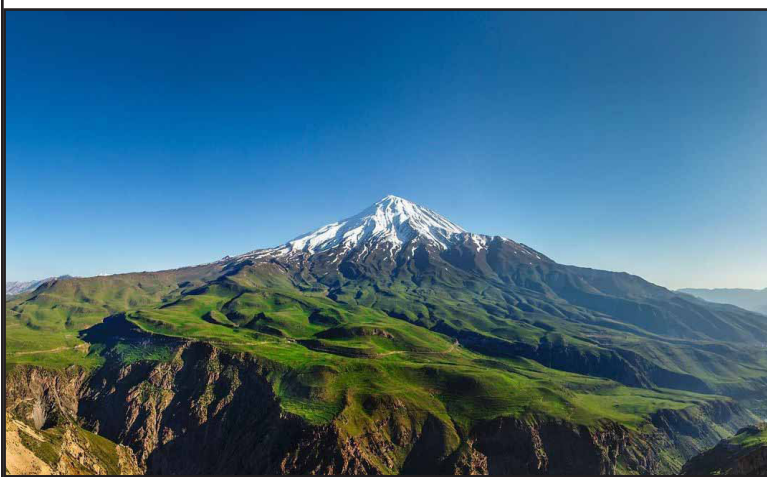


Croatian Envoy Releases Poetry Book on Damavand



TEHRAN -- Croatian ambassador Drago Štambuk to Tehran has shared his experience of publishing a poetry book in Iran.

The book titled 'Damavand, on the Other Side of the Sea' was translated by the Iranian-Croatian translator Ebtehaj Navaey.

Croatian ambassador to Iran, Štambuk, described Mount Damavand as one of the most beautiful peaks in Asia, comparable to Japan's Mount Fuji.

He said the mountain is also steeped in Persian mythology, home to the legendary mys-

tical bird, Simurgh, and the events of the 'Book of Kings' (or Shahnameh) by Ferdowsi - a quintessential Persian work that offers insights into the Persian language and mind.

The poem about Damavand was featured on social media and was well-read and shared for months after its publication, he noted.

Štambuk's approach to public diplomacy is unique and it offers a heartening approach to boost the cultural exchange between Croatia and Iran through literature.

Taste Atlas Lists 'Kashke Bademjan', 'Mast-o-Khiar'

TEHRAN -- Taste Atlas, a well-known encyclopedia of local food, traditional restaurants, and authentic recipes across the world has named Iranian 'Kashke Bademjan' and 'Mast-o-Khiar' on its list of the world's 50 best dips.

According to the list Taste Atlas released recently, 'Kashke Bademjan' was given the 7th spot and 'Mast-o-Khiar' the 37th.

'Kashke Bademjan' is a favorite Persian eggplant dip. Kashk means yogurt whey, and bademjan

means eggplant. This dish is basically made from the combination of these two ingredients.

The easy and tasty vegetarian dip is full of amazing flavors and makes for a perfect appetizer served with some warm bread.

Mast-o-Khiar is also a Persian creamy and refreshing yogurt dip with cucumber and dill and takes just a few minutes to prepare. It's a simple herbed yogurt base finished with dried vegetables, rose petals and toasted walnuts.

UNESCO Registers Rumi's Works, Sheikh Safi Tomb

LONDON (Dispatches) -- The United Nations Educational, Scientific and Cultural Organization (UNESCO) has approved Iran's proposal to add three Iranian works to its list of the Memory of the World (MoW) Program.

Iran's ambassador to UNESCO said they include the entire great works of famous Iranian poet Jalal ad-Din Muhammad Rumi, also known as Molavi, (including Masnavi, Divan-e Kabir, Majales Sabeh, Maktubat and Fihe-Ma-Fih - a collection of mystical sayings), documents on the history of Iran's foreign relations during the Qajar Era and documents related to Sheikh Safi Al-Din Ardabili tomb.

The Memory of the World Register lists documentary heritage that has been recommended by the International Advisory Committee, and endorsed by the Director-General of UNESCO, as corresponding to the selection criteria regarding world significance and outstanding universal value.



UNESCO has previously inscribed 10 Iranian works to the Memory of the World Register. A collection of selected maps of Iran in the Qajar era, Administrative Documents of As-

tan-e Quds Razavi in the Safavid era, Al-Tafhim li Awa'il Sana'at al-Tanjim, Al-Masaalik Wa Al-Mamaalik and Bayasanghori Shahnameh are among them.

ISAAR Festival Selects Jury Members

TEHRAN -- The jury members for the International Competition section of the International ISAAR Festival (film and screenplay) have been announced.

The first edition of the event has picked Azzam Saleh (Iraqi filmmaker), Basil Al-Khatib (Syrian film director), Hajji Mehmedović (Bosnian filmmaker), IRIB Deputy Director Mohsen Bormahani and Muhammad-Reza Eslamlou (Iranian filmmaker) as its jury members.



More than 1,200 films and screenplays have been submitted

to the secretariat of the festival. Some 220 of the works are screenplays while the remaining are short films, video clips, animations, dramas and documentaries.

Films from Lebanon, the US, Yemen, Pakistan, India, Iraq, Algeria, France, Afghanistan, Azerbaijan, Uzbekistan, Italy, Syria, Malaysia, Spain and Iran are on screen at the festival.

Mashhad in northeast of Iran is hosting the ISAAR Festival, slated for May 19-24.

Persian Influence on Indian Culinary



Persian cuisine made its way into the Indian culinary landscape through the Mughal emperors, who were of Persian descent.

NEW DELHI (Slurrp) -- The Persian influence on India is a fascinating chapter in the history of cultural exchange. From language and art to music and cuisine, Persia has left an indelible mark on the Indian subcontinent. The interaction between the Persian and Indian cultures dates back centuries, and it has resulted in a rich tapestry of shared traditions and influences.

In general, Persian influence in India can be seen in various aspects of society. Persian literature, poetry, and calligraphy have had a profound impact on Indian culture, with renowned Persian works like the Shahnameh and the Rubaiyat of Omar Khayyam finding appreciation and adaptation in India. Persian architectural elements, such as intricate arches and domes, can be seen

in iconic Indian structures like the Taj Mahal and various Mughal-era monuments.

When it comes to food, Persian influence in India has been significant. Persian cuisine, known for its delicate flavors and exquisite presentation, made its way into the Indian culinary landscape through the Mughal emperors, who were of Persian descent. The Mughals, who ruled India from the 16th to the 18th century, brought with them a rich culinary heritage that fused Persian and Indian flavors.

Indian and Persian food cultures share some commonalities while also showcasing distinct characteristics. Both cuisines celebrate the use of aromatic spices and herbs, creating a symphony of flavors. Rice is a staple in

both Indian and Persian cuisines, forming the foundation for many delectable dishes. Furthermore, yoghurt-based sauces and condiments, such as raita in India and mast-o-khiar in Iran, play a significant role in both food cultures.

As you embark on a culinary journey through Indian and Persian cuisines, you'll discover the essence of both cultures captured in their distinct flavors. Indian cuisine embraces the vibrant use of spices like cumin, coriander, turmeric, and cardamom, creating a symphony of tastes that awaken the senses. From the fiery curries of South India to the rich and creamy gravies of the North, Indian cuisine offers a diverse range of flavors to suit every palate.

On the other hand, Persian cuisine exhibits a more subtle approach to flavors, focusing on the delicate balance of ingredients. The use of saffron considered the world's most expensive spice, imparts a golden hue and a distinct floral aroma to Persian dishes. From the renowned saffron-infused rice dish known as "Zereshk Polo" to the aromatic lamb stew called "Ghormeh Sabzi," Persian cuisine offers a tantalizing array of flavors that leave a lasting impression.

While both Indian and Persian cuisines boast their unique culinary traditions, there are intrigu-

ing overlaps that showcase the cultural exchange between these two regions. One such example is the kebab, which has found a beloved place in both cuisines. In India, kebabs like seekh kebab and galouti kebab are popular, often enjoyed with a side of mint chutney. In Persian cuisine, succulent and marinated meat kebabs, such as koobideh and barg,

are savored alongside aromatic rice and grilled tomatoes.

Another similarity lies in the love for rice-based dishes. Both Indian biryanis and Persian tahdig (crispy rice) dishes exemplify the artistry and skill required to create flavorful rice preparations. Fragrant spices, herbs, and sometimes even dried fruits and nuts are interwoven with the rice to

create a truly captivating medley of flavors.

In addition to the culinary delights, Indian and Persian food cultures also share the value of hospitality and communal dining. In both traditions, meals are often seen as a way to bring families and friends together, fostering a sense of togetherness and celebration.

Picture of the Day



The Saint Stepanos Monastery about 15 km northwest of Julfa in northwestern Iran is situated in a deep canyon along the Aras River on the Iranian side of the border with Nakhchivan.

Photo by Fars