

'Scent of Wind' Makes It to Shanghai Festival



TEHRAN -- Iranian feature 'Scent of Wind' (Derb) has made its way to China's Shanghai International Film Festival (SIFF), the largest film festivals in Asia. 'Scent of Wind', written and directed by Hadi Mohaqaq, will take part in the Panorama section of the 25th edition of Shanghai film festival. The film is about an employee of the electricity authority who connects remote homes to the power grid. 'Derb' is starring Mohaqaq and Mu-

hammad Iqbali. The movie was well received in several international film festivals. 'Derb' was awarded at the 27th Busan International Film Festival in South Korea, the 45th edition of the Festival des 3 Continents in France, and the 40th edition of Fajr Film Festival in Iran. The 25th edition of Shanghai International Film Festival will take place on June 9-18.

How Islamic Teachings Can Help Fight Food Waste

TEHRAN -- Headlines about famine in certain parts of the world are distressingly frequent. At the same time, accounts of the rising occurrence of diabetes and obesity – due to overconsumption – in other (developed) parts of the world are also alarming.

There is enough food produced in the world to feed everyone. Still, one in nine people do not have enough to eat; that is 793 million undernourished people. If one-quarter of the food currently lost or wasted could be saved, it would be enough to feed 870 million hungry people.

According to a recent report by the UN's Food and Agriculture Organization (FAO), globally, nearly one-third of food produced for human consumption is lost or wasted, equaling a total of 1.3 billion tonnes of food per year. Almost half of all fruit and vegetables produced are wasted (that is 3.7 trillion apples)

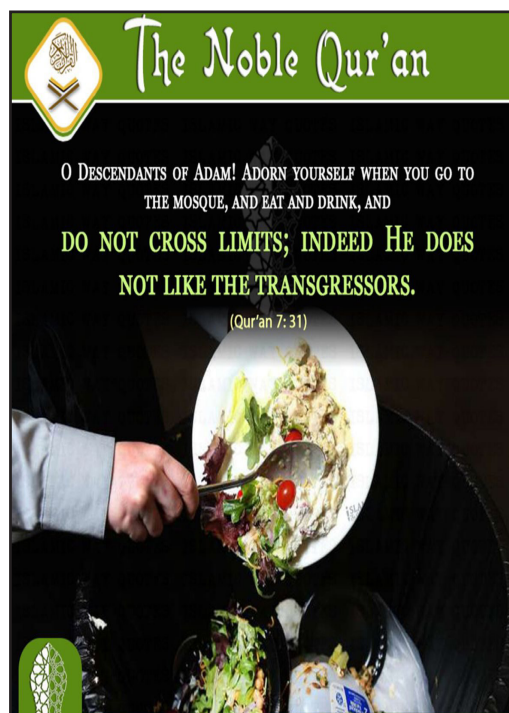
As the production of food is resource-intensive, food losses and wastes are indirectly accompanied by a broad range of social and economic concerns, along with environmental impacts such as soil erosion, deforestation, water and air pollution, as well as greenhouse gas emissions that occur in the processes of food production, storage, transportation, and waste management.

Food waste occurs along the entire spectrum of production, from the farm to distribution to retailers to the consumer. This waste is categorized differently based on where it occurs: Food "loss" occurs before the food reaches the consumer as a result of issues in the production, storage, processing and distribution phases. Food "waste" refers to food that is fit for consumption but consciously discarded at the retail or consumption phases.

Approximately 88 million tonnes of food is wasted in the European Union each year. In the U.S., up to 40% of all food produced goes uneaten, and about 95% of discarded food ends up in landfills. Of the estimated 40 million tons of food that go to waste every year, much of it is perfectly edible and nutritious.

At the retail level, some of the main drivers for food loss stores include: overstocked product displays, the expectation of cosmetic perfection of fruits, vegetables and other foods, oversized packages, the availability of prepared food until closing, expired "sell by" dates, damaged goods, outdated seasonal items and overpurchasing of unpopular foods.

While food waste occurs at all stages of the food supply chain, private households have been identified as key actors in food waste generation. In the U.S., food waste equates to over 100 kilograms (220 pounds) of waste



per person, 21% of the food bought, costing the average American \$1,800 per year. That equates to every person throwing more than 650 average-sized apples right into the garbage, or rather into landfills, as most discarded food ends up there.

Some ways to handle excess food, provided by the U.S. Environmental Protection Agency in their "Food Recovery Hierarchy" include source reduction, which is the earliest prevention by reducing the overall volume of food produced. Excess food which has already been purchased can be donated to community sites or hunger relief organizations like food banks. Food scraps and waste can be donated to local farmers, who can use them for animal feed and create compost, bioenergy or natural fertilizers.

On September 29, 2020, the first International Day of Awareness of Food Loss and Waste was observed. This came during the global Covid-19 pandemic, which brought about a wake-up call on the need to transform and rebalance the way our food is produced and consumed. The International Day of Awareness of Food Loss and Waste is an opportunity to call to action both the public (national or local authorities) and the private sector (businesses and individuals), to prioritize efforts and initiatives to cut food loss and waste to enhance efficient use of natural resources, mitigate climate change and support food security and nutrition.

Islam and Food Waste
Islam guides believers to live their lives in moderation, regardless of what they intend to do. If Allah has blessed someone with abundance, one should neither live in a miserly

state, nor live in excess as a spendthrift; but be conscious and grateful for the favors of Allah and take the moderate path between the two.

In the Holy Qur'an, chapter 7, verse 32, Allah the Almighty states:

"O children of Adam! look to your adornment at every [time and] place of worship and eat and drink but exceed not the bounds surely, He does not love those who exceed the bounds."

In chapter 17, verse 28, of the Qur'an, Allah says:

"Verily, the extravagant are brothers of satans, and Satan is ungrateful to his Lord."

Islam prohibits wastage in every aspect of one's life – whether it be with one's time, one's energy, one's wealth, or even one's food. If Allah has blessed us with more than our needs, we must be grateful to Him, and as a sign of gratitude and appreciation, we must strive to share and distribute the excess among the poor and needy of society.

In chapter 6, verse 142 of Holy Qur'an, we read:

"And He it is Who brings into being gardens, trellised and untrellised, and the date-palm and cornfields whose fruits are of diverse kinds, and the olive and the pomegranate, alike and unlike. Eat of the fruit of each when it bears fruit, but pay His due on the day of harvest and exceed not the bounds. Surely, Allah loves not those who exceed the bounds."

From this verse, we comprehend that food is a primary source of waste. However, not only does Allah command us not to waste, but in the same verse, He also teaches us how to avoid it. Allah instructs us to share our food with the poor – not from leftovers after it's been to the market, but on the same day, it is harvested.

For many people in the world, especially where food is often plentiful and less costly, wasting food has become an unidentified habit: buying more food than we need, letting fruits and vegetables spoil at home or taking larger portions than we can eat. Leftovers are often underutilized and food scraps that can still be consumed or composted are tossed away.

These habits put extra strain on our natural resources and damage our environment. When we waste food, we waste the labor, effort, investment and precious resources (like water, seeds, feed, etc.) that go into producing it. Reducing food loss and waste is essential in a world where millions of people go hungry every day. It's about everyone doing their part, from individuals to large corporations, taking responsibility and making small changes to create meaningful, sustainable changes for the planet.

'The Midway Pact' Releases Official Poster



TEHRAN -- Iranian short film 'The Midway Pact' has released official poster prior to international screenings.

Having finished the post-production stage, the film produced by Saman Heidari and written and directed by Pourya Osati, is currently ready for international distribution.

"Masoumeh considers her husband Amir responsible for the death of Majid's mother in a car accident. Amir, on the other hand, tries to cover up the truth by putting her down, yet the couple both are unknowingly walking into a vicious trap," a short synopsis of the film reads.

Hussein Joze Javadi, Abbas Babaei, Shokoofeh Jafari and Babak Jafarieh star in the film.

Official distribution of the film is owned by SAMET FILM distribution company.

Other crew of the film include: Editor, Scriptwriter and Director: Pourya Osati, Assistant Director: Marzieh Sepehri, Hamid Daraei, Keyvan Moradi, Shahla Ghahremanvand, Director of Photographer: Muhammad Rasoul Emadin, Sound Recorder: Ahmad Saberi, Music Composer: Pedram Jiravand, Sound Designer: Reza Charabi Tehrani, Production Manager: Shahedeh Shiri, Photographer, Set & Costume Designer and Graphic Designer: Hamid Rejaee, Make-up: Alireza Ghadiri, Colorist: Hootan Haghshenas, Script Supervisor: Sahar Setvat

The list goes on with:
Assistant camera: Behnam Ghasemi, Javad Barzegar. Muhammad Reza Ahmad Pour, Boom Operator: Amir Hussein Ghare Daghi, Translator: Arezou Neikar and Naemeh Hassan Pour.

Serbia, Iran Agree to Boost Cultural Ties

TEHRAN -- The head of the Islamic Culture and Communication Organization Mehdi Imanipour has said that the joint cultural exchanges program with Serbia is being finalized to be signed by the two sides soon.

Imanipour made the comments on a visit to Serbia at the head of a delegation to participate in the third round of religious dialogue between Islam and Christianity of the Orthodox Church, in a meeting with Maja Gojkovic, Serbia's deputy prime minister and minister of culture and information.

A number of other officials from Iran and the European country also attended the meeting.

Gojkovic attached great importance to the visit of the Iranian delegation for religious dialogue and announced the

readiness of her ministry to cooperate in all areas with Iran.

Imanipour, for his part, said, "One of the important responsibilities of the Islamic Culture and Communications Organization is to draw up agreements that become laws in the Iranian parliament and we implement programs with different countries within the framework of these agreements."

"We have been present in Serbia for more than 30 years, and with the cooperation of the Ministry of Culture, good activities have been done throughout all these years, but there are still many areas to expand relations in order for the people of the two countries to get acquainted with each other more," the Iranian cultural official said.

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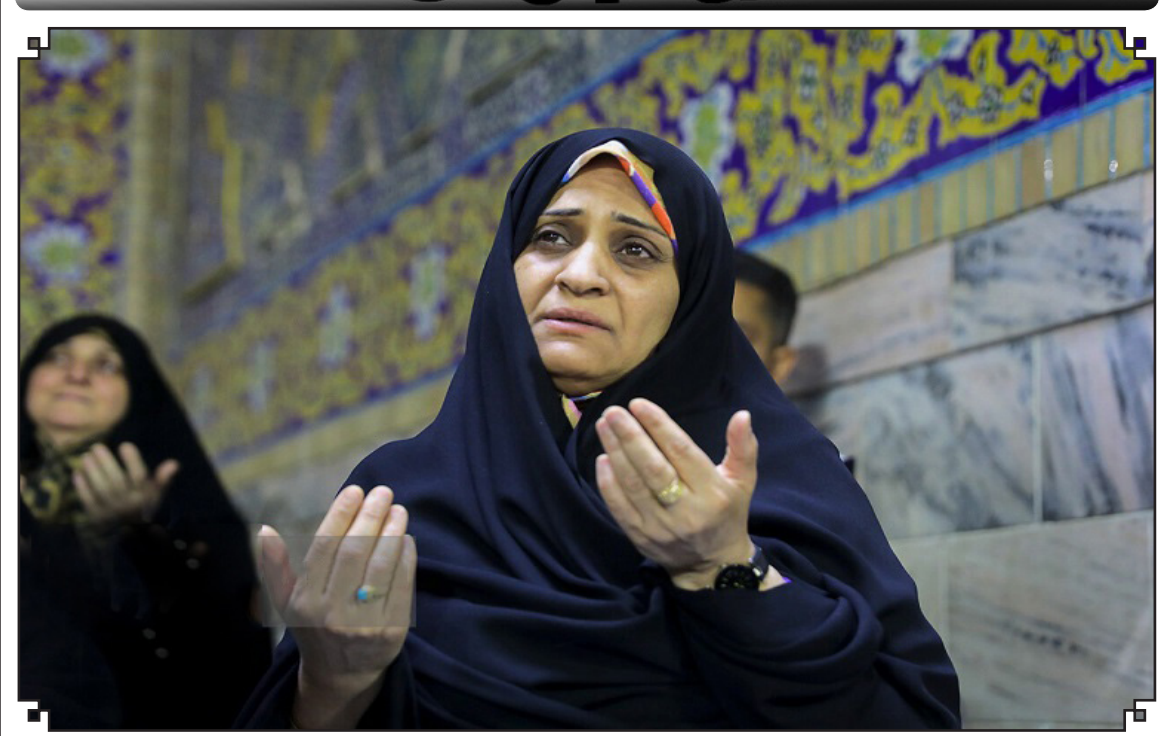
two sides soon," he said.

Imanipour pointed to the negative image that Western mainstream media project of Iran as wrong. He said the development of tourism cooperation between the two countries can lead to greater information about and acquaintance with the realities in Iran.

"The Islamic Republic of Iran is ready to accept art groups, cinematic collaborations, joint film production, and active participation in book fairs, and the continuation of religious dialogues, and the holding of a cultural month or year programs," he said.

Imanipour touched on Iranian artistic and historical works in various museums and cultural centers in Serbia, saying an exhibition should be held at the National Museum in Belgrade, which Serbia's minister of culture accepted.

Picture of the Day



On the birth anniversary of the eighth Shia Imam, pilgrims from around the world rush to the holy shrine of Imam Reza (AS) in Mashhad for celebrations.

Photo by Mehr News