

Springer, Elsevier’s Cooperation With Iranian Publishers



Iran University of Science & Technology Tehran

TEHRAN – Thirty-nine book titles written by the researchers and faculty members of Iran University of Science and Technology (IUST) in Tehran have been published in English by prestigious international publishers Springer and Elsevier over the past decade.

The books published from 2012 to 2023 are the fruit of collaboration between academic staff members as well as the graduates and students of Iran University of Science and Technology.

The Iran University of Science and Technology University is home to 15 faculties offering undergraduate and postgraduate degrees in a wide range of engineering-based subjects as well as math, physics, and department of foreign languages.

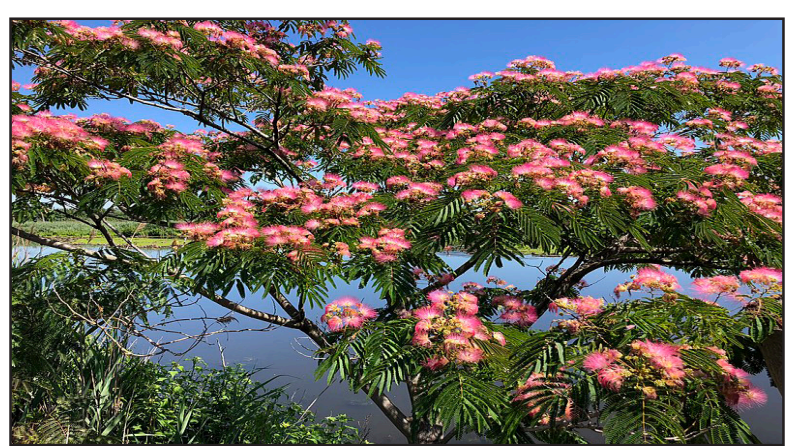
In 1995, IUST awarded Iran’s

first Ph.D.s in materials, metallurgical and traffic engineering. This is the only university in the Middle East which has a school of railway engineering and a school of progress engineering.

It is also the only university in Iran which has a school of automotive engineering. There are also 12 research centers, nine centers of excellence and 19 specialized libraries as well as four satellite campuses in other parts of the country.

According to the results of 2016 Times Higher Education World University Rankings, the Iran University of Science and Technology stands as the “First University of the Country”, 57th among Asian Universities and 457th among World Universities.

Persian Silk Tree in Africa!



LONDON (Dispatches) -- As you traverse through the breathtaking landscapes of Newcastle, you will come across exotic flora. The Persian silk tree is a botanical gem that remains hidden from many.

Scientifically known as Albizia julibrissis, the Persian silk tree hails from the Far East, specifically from regions of Asia, including Persia (modern-day Iran) and China. Revered for its ornamental value, the tree’s history is as rich and diverse as its native lands.

In Jamaica, it has found a second home, adapting gracefully to the island’s tropical climate. Its presence in Newcastle is a reflection of The Rock’s remarkable biodiversity, where it thrives alongside indigenous flora and fauna.

One cannot help but be captivated by the Persian silk tree’s striking appearance. Its fern-like leaves create a mesmerizing canopy, casting dappled shade beneath its branches. During the flowering season, which typically occurs in the summer months, the tree comes alive with an explosion of color. Its blossoms, resembling delicate pink powder puffs, stand in stark contrast to the vibrant green foliage, creating a visual spectacle that is simply beautiful.

Beyond its aesthetic charm, the Persian silk tree offers unique features that set it apart. The

compound leaves are sensitive to touch, folding inward when disturbed, a characteristic known as “nyctinasty”. This natural response serves as a conversation-starter for nature enthusiasts and curious explorers.

While the Persian Silk Tree is not an indigenous species to Jamaica, it is not necessarily considered rare in its adopted habitat. However, its presence in the hills of Newcastle adds a distinctive touch to the region’s botanical diversity. The fact that it has flourished in this unique microclimate is a testament to the adaptability and resilience of this exotic species.

As visitors and locals alike continue to explore the natural wonders of Jamaica’s highlands, the Persian silk tree remains a rare find, a treasure waiting to be discovered and appreciated. Its cultural significance, ecological role, and aesthetic allure make it a fascinating addition to the landscape.

So the next time you find yourself in the hills of Newcastle, SO Gardening suggests that you take a moment to seek out the Persian silk tree. Marvel at its unique beauty, and remember that even in the remote corners of the world, nature has a way of weaving together stories of beauty and resilience, one branch at a time.

Muslim Scholars to Visit Iran Next Month for Mustafa Prize

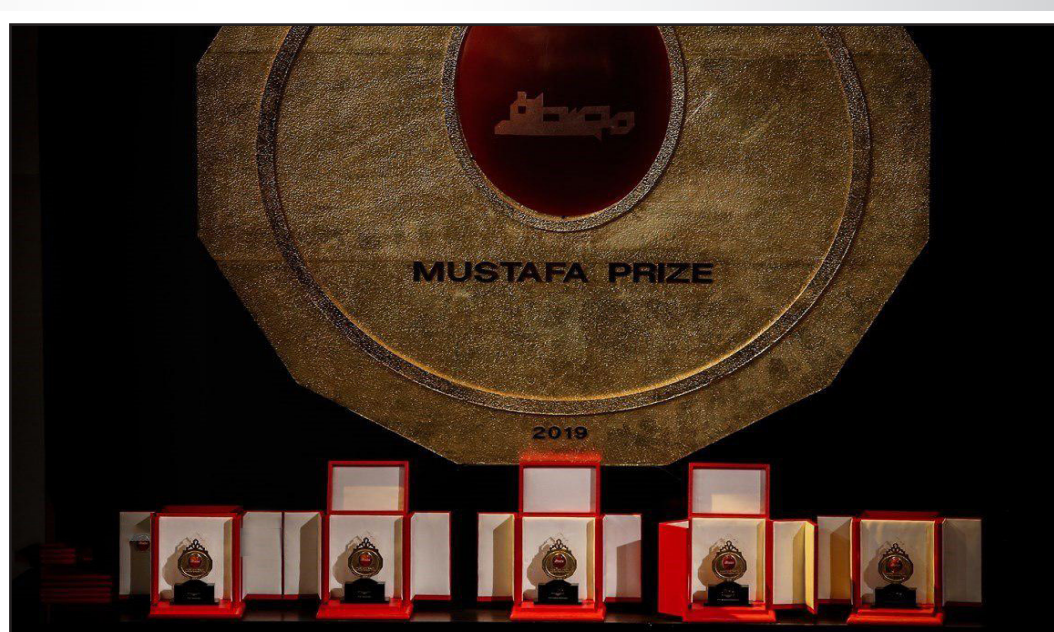
TEHRAN -- The central Iranian city of Isfahan will host the 5th Mustafa Prize ceremony next month, with reports saying 150 luminaries from across the Muslim world attending the prestigious biennial event for their scientific excellence.

Hussein Rabbani, the head of Isfahan’s Elites Foundation, said the 5th Mustafa Prize ceremony will be held on October 2, when high-profile scientists in the field of Artificial Intelligence convene in Isfahan from 57 Islamic countries.

The prestigious ceremony will also host the 9th round of Science and Technology Exchange Program (STEP), which is a platform organized by Mustafa Science and Technology Foundation to expand the scientific network among the Islamic world’s scholars by holding international events and laying the groundwork for enhancing scientific synergy and cooperation.

“Awarding a prize is regarded as a way of identifying outstanding people in scientific fields and brings to the fore the existing capacities in different areas of science,” Rabbani said.

“An international award, like the Mustafa Prize, has profound impacts given its media aspect,” he said, adding that it conveys the message that the Muslim world pays attention to science and technology.



Mustafa Prize was established in 2012 as one of the symbols of scientific excellence and has been held biennially since 2015, recognizing leading researchers and scientists of the Islamic world.

The laureates are awarded \$500,000, which is financed through the science and technology endowment. They will also be adorned with

Mustafa Medal and Honorary Diploma.

The prize is awarded in the four categories of Information and Communication Science and Technology, Life and Medical Science and Technology, Nanoscience and Nanotechnology, and All Areas of Science and Technology.

In 2016, the Science magazine called the prize “the Muslim Nobel.”

Makaroni in Fact Has Roots in Iran

ROME (KCRW) -- Some time in recent history, the modern form of Italian-ish pasta found its way into Iran. However, it’s a mistake to think that Iranians have been strangers to noodles and pasta in general.

In fact, one of the oldest written records of noodles is lakhsha, known in eastern parts of Iran and Afghanistan as lakhshak, supposedly “invented” by the Sasanian King Khosrow. The same word traveled to Central Asia and Eastern Europe, becoming lapsha in Russia and laska in Hungary, both meaning “noodles.” Perhaps the most famous noodle in Iran today is reshteh (literally meaning “string”), which stars in the hearty bean, herb, and noodle dish ash reshteh, and reshteh



polow (pilaf with noodles).

Khingal, a popular dish in Azerbaijan, is made of wide noodles, not unlike lasagne, that are boiled, then dressed with ground lamb and onion, a lot of yogurt, and minty oil—a condiment also

used for many noodle dishes in Turkey, such as manti (mini dumplings).

In Iran, any pasta in general is now called makaroni in domestic use (if we don’t count the trends of recent years, where you can

find penne and fusilli on restaurant menus, complete with amusing Iranian pronunciations).

The typical makaroni sauce is definitely inspired by a classic bolognese, but somewhere along the way it’s been tamed and domesticated to fit the Iranian palate, with so much golden onion, a touch of turmeric, cinnamon, and saffron, and only just a hint of tomato paste.

Remarkably, the method for cooking Iranian makaroni is precisely the same as for Iranian rice —parboiled, drained, and then steamed under a tea towel-clad lid for too long a time for pasta, which as a reward results in an awesome makaroni tahdig, soaked in the oils and flavors of the Iranian sauce.

London Gears Up for Annual World Halal Food Festival

LONDON (Dispatches) -- The annual World Halal Food Festival is returning to the London Stadium on September 23-24, promising a dazzling spectacle experience that will enchant thousands of passionate halal foodies from around the world.

“We’re thrilled to return to the iconic London Stadium, right in the heart of the community, for the world’s biggest halal food event of the year,” Waleed Jahangir, Managing Director at Algebra Festivals, said in a statement published by British Muslim Magazine.

“The World Halal Food Festival is an opportunity for members of all communities to come together and experience the flavors of the world under one roof with family and friends.”

Formerly known as the London Halal Food Festival, this year’s celebration of halal cuisine is held for the eighth year.

Nestled within the breathtaking Queen Elizabeth Olympic Park, it will host 200 international halal food and shopping stalls.

“We are delighted to welcome back this incredible food festival for its third year at London Stadium!” said Graham Gilmore, London Stadium CEO.

“Our venue is an ideal fit for

this event, which brings together the food, music, and culture of the Muslim community for all to enjoy in the heart of East London.”

Partners include the London

Metropolitan Police, the British Islamic Trade Association, Tariq Halal Meats, and the British Muslim Magazine.

The concept of halal, meaning permissible in Arabic, has tra-

ditionally been applied to food.

Muslims should only eat meat from livestock slaughtered by a sharp knife from their necks, and the name of Allah must be mentioned.

Picture of the Day

Delir in Marzanabad of Mazandaran province is a resort for mountaineers and nature walkers, with a height of 2,000 meters above sea level.

Photo by ISNA