Objective
Current
Qualified News

The Konya News

— Monthly —

VOL: 3 | www.thekonyanews.com | KONYA, THURSDAY, FEBRUARY 18, 2021

Farmer Representatives Warn

"food crisis"

Making statements on behalf of the chairmen of the chamber of agriculture in Konya, Meram Chamber of Agriculture President Murat Yağız pointed out the "drought in Turkey". He added that "If there is not enough rainfall in the next few months, we are afraid that the agricultural drought will manifest itself and the next step will unfortunately be the food crisis."

Continued on Page 15

Marmara Sea-Sized Drought in 50 Years

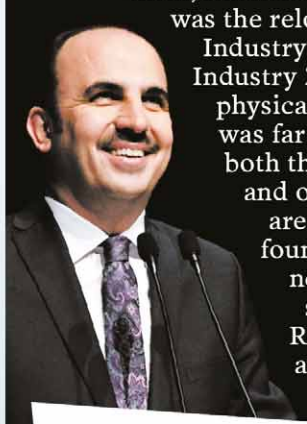
On the list, there are also Meke Lake and Kızören sinkhole from Konya. The scientific consultant of Turkish Association for the Conservation of Nature (short for TTDK in Turkish) Dr. Erol Kesici stated that the water amount that has dried out in wetlands in Turkey is 1.3 billion hectares in the last 50 years and this amount is as much as 24 Eğirdir Lakes-sized, or 3 Van Lakes-sized, or the Marmara Sea-sized.

Continued on Page 17

Mayor Altay: We realize Konya's dreams

Within the scope of the project, carried out by the Ministry of Environment and Urbanization, Mass Housing Administration and Konya Metropolitan Municipality, of moving Old Industry and Karatay Industry, the foundation of Konya New Industrial Site was laid.

Mayor Altay stated that "Another dream comes true. During the election period, we announced many projects at the launch of "My City". Perhaps the most difficult of them, financially the highest, was the relocation of Old Industry and Karatay Industry Zone. With its physical structure, it was far from serving both the employees and our city. We are laying the foundation of our new industrial site in Aslım Region. First of all, I thank our tradesmen."



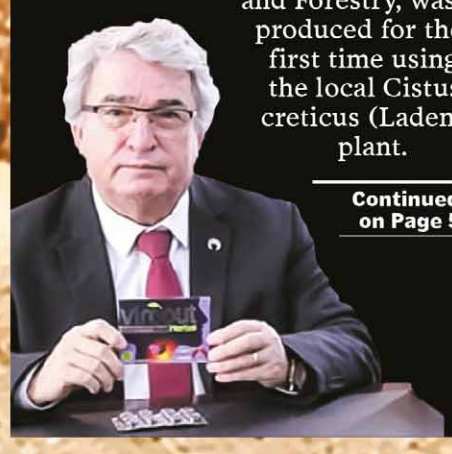
The pandemic changes working life

Prof. Dr. Sayım Yorğun, Dean of Istanbul University Faculty of Economics pointed that as a result of a research, it was determined that many things will change in working life after the pandemic.

Continued on Page 3

Domestic Lozenge from Food and Agriculture University

Konya Food and Agriculture University, the first domestic Cistus (rockrose) planted drop 'Viroout Herbal' dash brand with Turkey. This product, licensed by the Ministry of Agriculture and Forestry, was produced for the first time using the local Cistus creticus (Laden) plant.



Continued on Page 5





Kerem İŞKAN
Executive Editor

How is winter going...?

A white immigrant built a hut in the vast forests of Canada, getting ready for winter ... An Indian watches him for a long time as he cuts the wood;

He says, "This winter will be cold ..." and quickly goes away ...

***

The immigrant, who has great confidence in the natural knowledge of the Indians, started to cut more and more wood day and night with great concern.

In the evening, as the same Indian passes by the hut again;

"Winter will be very, very cold ..." he says ...

***

The immigrant is now terribly scared and continues to cut and stack wood madly...

The next morning, he saw the Indian and asked with fear;

"How do you know that winter will be very cold?"

The Indian responds with the same fear and anxiety;

"There is an old Indian saying, if the white man cuts a lot of wood, the winter will be very tough ..."

***

As far as we can see, we will not experience the winter this year in Konya. Drought is unfortunately at an extreme level. Recently, the snow has given hopes a little bit, but that's all.

***

There are interesting and creepy news in our newspaper about the concern of drought and the withdrawal of groundwater in the Konya plain. While our underground waters are rapidly withdrawing, Konya is experiencing such a dry season for the first time after many years ... We will see the negative effects of drought on economy and sociology in the coming months more clearly.

***

The unbearable drought is now adding to the effects of the big economic crisis.. After a spring-like winter, we seem to have a really difficult and weary spring and summer.

In this sense, may Allah help everyone.

Konya's Model Factory is ready for 2021 — Continued on Page 7



By Ahmet BİLGİÇ
Water Saving in Konya — Continued on Page 17

The Turkish word AŞ (food) comes from AŞK (love) — Continued on Page 18

A young master famous for his tasbihs in Kuwait — Continued on Page 19



The heritage of Seljuks; "Furun Kebabı" (Kebab in stone oven)

Furun Kebab (Kebab in stone oven), which is one of the most special local dishes of Konya, and is known as a heritage from the Seljuks, is going on to enliven the evening meals during Ramadan. This meal is made from lamb and known as "furun kebabı" among local people and it is cooked in a stone oven in its own fat with pieces of oak for approximately 7 hours.

Being one of the most special foods of Konya cuisine, it is known as the heritage of Seljuks. In Rumi's works furun kebab is mentioned as only kebab or kelle kebab and it is a kind of food that has been cooked in Konya's stone ovens for centuries. Today it is known as "fırın kebab" and the restaurants are still cooking it for takeaway services due to the precautions taken against Coronavirus. The most important speciality of this dish is that it is cooked from the lamb in its own fat. It is constantly made upside down during cooking with a non-stop attention in copper boilers. It is a symbolic food for Konya cuisine.



Assoc. Dr. Yusuf SAYIN

The Organization of Islamic Cooperation (OIC) in Global Politics

The OIC is the second largest and most voluminous intergovernmental organization in the world, after the UN, with over 57 members on the four continents. Considered as the collective voice of the Muslim world, the OIC aims to protect and sustain the interests of Muslims in order to ensure peace and harmony between the different rights of the world. Established in 1969 in Rabat, upon the Israeli occupation of the Al-Aqsa Mosque in Jerusalem, the OIC aims to preserve and strengthen the ties of brotherhood and peace between its member states, to preserve the legitimate and common goals and interests of the member states, and to respect the right of self-determination. It aims to support the active participation of member states in global political, political, and economic decision-making processes to realize their common interests (www.oic-oci.org).

Although the OIC is a global organization with great potential, it cannot actually fulfill the functions expected of it. Although the structure of the international political system is effective in this process, the problems caused by the institutional structure of the OIC cause this situation. An OIC that has not been able to solve its problems will not be able to listen to the voice of the Muslim world and innocent peoples as it deserves and will not be able to deliver Islam's messages of justice and peace to the world. What needs to be done is to make strong reforms in the OIC as soon as possible revitalize the Organization and resolve its structural and organizational problems.

Most of the member states of the OIC are under the command and influence of the imperialist and capitalist international great powers. Almost all of its members have endorsed their political power to the USA. It has failed to represent the common mind and conscience of the Islamic world. There are struggles to seize the management, to have a say and to power / leadership within the organization. Additionally, it has problems arising from the structure of the structural, political, financial, and international system. The OIC is incapable of overcoming its own problems. It cannot offer salvation prescriptions in the face of the international problems experienced. The goals, objectives, agendas, and principles of the member states are not clear. It lacks the political, financial and diplomatic power to compete with the nation-state. It has a legitimacy problem. if the OIC, which is often criticized for not being effective enough today, cannot undergo a reform in solving the necessary structural and institutional problems, it will continue to be an international organization representing the Muslim world as "token". Considering the role of Konya and the founding father of the Organization, Prof. Erbakan in the establishment the OIC, making the OIC more functional will be a very important element in the economic, political, and cultural development of Konya as well.

Farmland gets water

Konya Metropolitan Municipality Mayor Uğur İbrahim Altay stated that their support for agriculture and production continues to increase. He says that in 2020, together with the KOP Administration, they made a small-scale agricultural irrigation investment of 12 million TL for the agricultural lands to reach water



Konya Metropolitan Municipality continues its agricultural irrigation investments for the development of Konya agriculture together with the Konya Plain Project (KOP) Regional Development Administration. Konya Metropolitan Municipality Mayor Uğur İbrahim Altay stated that "They continue to support agriculture and agricultural projects in 2020 in order to increase production in rural areas and contribute to the development of farmers with the New Metropolitan Law. He said that last year, they made irrigation investments in the settlements needed. Mayor Altay stated that one of the main goals of the Metropolitan Municipality is to ensure that the farmer gains more income in their places. Improper irrigation makes our soil waste. For this reason, drip irrigation, water control and savings are of great importance. In this context, we make agricultural irrigation investments and bring agricultural lands to water. In order to strengthen agriculture in Konya, we made a small-scale agricultural irrigation investment of 12 million liras in our districts in 2020 in partnership with KOP."

Mayor Altay stated that "200 small-scale irrigation facilities have been implemented with the support of KOP since 2014, with an investment of 210 million liras, and that 25 thousand hectares of land that cannot be irrigated has gained agricultural irrigation with these investments."

The cultural heritage on the route from Alanya to Konya to be revived

The historic values in Akseki district, in Antalya which is the capital of tourism when you evaluate the number of tourists that visit the city, are being brought up one by one to serve for tourism.



The route that is in Akseki district, in Antalya will be brought in tourism. This route used to be a caravan and migration route from Romans to Ottomans and it was a part of the Silk Road between Alanya and Konya

Two years ago, West Mediterranean Development Agency (short for BAKA in Turkish) and Akseki district governorship started an initiative to open both the antique road, which was a part of the world-wide used commercial road-Silk Road- between Alanya and Konya, and the indigenous Button Houses for cultural and alternative tourism activities. According to this, 3 thousand 650 metres part of the nearly 6 kilometres historic caravan and migration road between Sarıhacılar, Belenalan, Bucakalan and Hüsamettin neighbourhoods has been completed. The rest part will be maintained and repaired this year and will be opened.



The cultural heritage will be revived.

Akseki district governor Volkan Hülür said that Akseki is a centre of attraction with its nature, atmosphere and history. He cited that they want Akseki to be a part of tourism and for this reason they presented the related project about the restoration of the historic caravan and migration road to the BAKA. After the acceptance of the project, they started the works. Hülür mentioned that the restoration of walking trail between Akseki and Sarıhacılar was previously completed and he also said that "we will restore and open the part of the road between Sarıhacılar-Belenalan for alternative toruism. When people set out from Akseki, they will be able to hike for 6 kilometres by feeling the history with the unique nature and atmosphere. After 4 kilometres, they will be able to see Button Houses and spend a whole day there."

Hülür expressed that, within this month, they expect to finish the restoration on the road whose project cost is 550 thousand TL. He told that environmental cleaning; maintenance and repairing will be done on the road and he also evaluated that "we wanted to revive the cultural heritage from Seljuks and Ottomans. Once the road is put into service, we expect 70 thousand people to hike on this route yearly."



The Konya News



Dr. Ömer KAVRAR

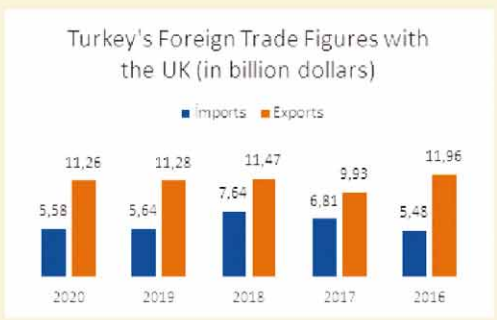
Why Turkey's Free Trade Deal with the UK is Important?

Free trade agreements provide a free trade area between parties by eliminating tariff and non-tariff barriers that affect the trade between parties. These agreements aim to boost the trade, however it is undesirable for the country's economy to completely eliminate the tariffs without agreement. The reason for this is to protect domestic production against cheap export goods and thus eliminate its negative effects on employment.

After Brexit, the UK's trade agreements with the EU came to an end. Accordingly, quotas and tarrif restrictions determined by the World Trade Organization would apply to trade agreements that are not renewed until December 31, 2020. This, according to the Minister Pekcan, 75 percent of exports to the UK to Turkey may be faced with a tax burden and accordingly this would mean that about 2.4 billion dollars of damage could occur.

As a result of long-term negotiations between the EU and the UK, 2020 has been a transition period for the UK, which left the European Union as of 30 January 2020. After Brexit, Turkey's trade relations with England were hosting a variety of legal and technical uncertainties and handicaps. Especially, it was of great importance to reach an agreement with the UK without deteriorating the commercial relations developed within the framework of the Customs Union with the EU. Finally, a critical threshold was crossed with the free trade agreement signed with the UK on December 29, 2020.

According to the data of the UK Foreign Trade Department, it renewed trade agreements with more than 70 countries with 40 agreements before Brexit. According to data from the United Kingdom's trade volume in 2019, Turkey with €18,559m is the third country with one of the UK's largest trade volume after Switzerland (€37,063m) and Iceland-Norway (€26,747m). Special trade agreements with Canada and Japan are not included in this ranking.



The primary products exported by Turkey to the UK are gold, textile and apparel products. On the other hand, diesel, semi-diesel engines and automobiles are among the imported products. According to the TUIK's data of 2020 Turkey's exports to the United Kingdom, $ 11 237 million, and its import was $ 5,579 million. England is the second country with the highest export volume after Germany with about $ 17 million.

As of between January 1 and December 31, 2020, the total foreign trade volume was 16.2 billion dollars with the UK and this figure is expected to grow further in the coming years. As a matter of fact, the month of January of 2021 has increased by more than 30% compared to the previous year. After the agreement with the EU, United Kingdom, made the first free trade agreement with Turkey after the Brexit. Thus, our bilateral trade relations settled on a new legal basis. The exemption advantage provided by the 25-year Customs Union has been preserved and the door to a period where we will increase our trade to 20 billion dollars has been opened.

Strategic Research | International Trade | Consultancy | Translation Services | Publishing

DOU COMPANY

doucompany.com

doucompany dou tv

The pandemic changes working life

Prof. Dr. Sayım Yorğun Dean of Istanbul University Faculty of Economics pointed that as a result of a research, it was determined that many things will change in working life after the pandemic.

He stated that "Effective rules and policies in determining working hours while working from home should be adjusted to support the efficient work of employees and have a positive effect on job satisfaction. According to the results of the research, more than half of the participants set their own working hours from home. Therefore, employees' self-discipline emerges as an important concept. However, in the process of working from home, employees may have to take a break for many reasons that are not under their control, and they may experience work-life balance problems. In this challenging process, providing strong communication and flexibility with employees and encouraging them to establish their work-life balance will positively affect their productivity and job satisfaction. "

Stating that the results of the research show that working from home, which has become widespread with the global pandemic, provides significant advantages to businesses and employees, Yorğun said that "Businesses and employees should not only focus on the positive factors, but also carefully evaluate the negative points that may arise with this working system. Strategies should be developed considering the long-term effects of the home-working system on the employee and the global pandemic is not over yet."



Assoc. Dr. Sefa USTA

Urban Diplomacy

With the effect of globalization, important changes and transformations have taken place in the political, social, and administrative fields. States need to interact with each other now. Interactions at the international level have increased the importance of interstate collaboration. Economic, legal, commercial, social, and cultural collaboration between countries has begun to show an increase.

One of the basic instruments of soft power, which is an important concept in international relations, is the concept of cultural diplomacy and urban diplomacy. Urban diplomacy has an important place in diplomatic relations between countries.One of the tools of urban diplomacy is intercity collaboration as well as interstate collaboration.

One of the international collaborations that urban diplomacy, which is emerged as a result of the collaboration between cities, finds implementation area is town twining practices. Twin town means that two cities that are geographically distant from each other establish friendly relations in order to carry out joint activities on cultural, economic, and service delivery issues at international level. The concept of twin town is used in the international literature as "sister city" originating in the USA or "town twinning" of European origin.

Town twining are applied internationally in many countries of the world as a means of ensuring social, cultural, and economic collaboration between cities. Twin towns also implemented effectively in Turkey. Many municipalities, especially metropolitan cities such as Istanbul, Ankara, Izmir, Bursa, Antalya, and Konya, go to twin town unity with cities from different countries.

Local governments in Turkey have completed national procedures regarding twining town partnerships and have signed a collaboration protocol. Thus, social, cultural, and economic collaboration is made between twin towns that have become official.In addition, technical information and experience are shared on local services, and the protection of the natural and historical environment is ensured. In addition, diplomacy and lobbying are offered and funds from international organizations are used.

According to the data from the Directorate General for Local Authorities of the Ministry of Interior, Turkey's 81 provinces conducted twin town collaboration with 1830 cities from different countries between 1992-2020. Konya ranks 6th in Turkey with 56 twin town collaboration. 19 and 24 twin town collaboration agreements were made between 2001-2010 and 2011-2020, respectively, in Konya.It draws attention that the collaborations established in Konya, which has hosted important cultures and has a deep-rooted cultural background, are mostly cultural and economic. Student meetings, creating solutions to environmental problems, preserving historical and cultural values constitute an important result of twining town practices.

In order to further increase the success of Konya Metropolitan Municipality's applications for town twining collaboration; collaboration should be developed in economic, social, and cultural aspects.In addition, it is necessary to increase the mutual interaction between cities, to consider good practice examples, to benefit from intercity policy transfer, and to be put into practice.

Collaborations to be established with twin towns should not only be perceived as touristic and cultural convergence of cities. However, sharing experiences, producing projects, making cities more liveable should be the main goals of twining town collaborations. Considering all these issues, it is thought that Konya Metropolitan Municipality should give more importance to twining town practices. In this context, it is important to produce projects and carry out activities.

The Konya News

Founded: 18 December 2020
18 February 2021 Thursday • Year: 1 • Volume: 3
Published as: Local and Monthly
Price : $3
On behalf of **DOU COMPANY PUBLISHING**
Doğuhan İŞKAN
Executive Editor:
Kerem İŞKAN

Editor in Chief: Semanur İŞKAN
Foreign Policy Editor: Assoc. Dr. Yusuf SAYIN
Local Goverments Editor: Assoc. Dr. Sefa USTA
Financial Editor: Dr. Ömer KAVRAR
Politics News Director: Dr. Sami ALDUR
News Director: Şerafettin ULUSOY
Advertising Coordinator: Sedef Büşra YÜKSEL
Advertising in Chief: Hasan GÜDEN
Art Director: Sinem Tuğçe ŞAHİN
Editors for English: E. Deniz ULUSOY, Gülizar SAMUR GÖKMEN
Legal Consultant: Advoc. Erdem Selahi YILDIRIM
Graphics Designer: Abidin KURT

Contact Address:
Musalla Bağları Mh. Gazi Ahmet Değerli Sk.
No: 46/13 Selçuklu / KONYA
Contact Number: +90 506 061 13 90
E-Mail: thekonyanews@gmail.com
Advertising Mail: advertising@thekonyanews.com
www.**thekonyanews**.com

Place of Publication:
Fevzi Çakmak Mh. No: 11 10633 Str.
Zipcode: 42050 Karatay / KONYA
Contact Number: +90 332 345 24 24

Private Notice Advertising Prices
Above logo advertising : $385+VAT
Quarter-page colourful : $255+VAT
Full-back page colourful : $385+VAT
Half-page colourful : $320+VAT
Full-page colourful : $510+VAT
Half-back page colourful : $300+VAT
Quarter-back page colourful : $270+VAT

This newspaper promises to follow the press code.



Ahmet ELDEN

Konya in The Relationship of Civil Society and Politics

Situated in the front row in the trunk of a strong civil society in Konya, Turkey, both in terms of number of associations and foundations as well as on a remarkable position in terms of the effectiveness of these associations and foundations. According to official statistics in terms of the number of associations in Konya is located in Turkey every year in the first three provinces of cooperation between the vast majority of his compatriots and solidarity associations, mosques build and keep alive though interesting that associations also shows that the strength of social bonds. In addition to these associations, the great interest shown to other non-governmental organizations that reflect the city's sense of solidarity often reaches levels that can set an example for many other cities. Organized throughout Turkey Konya-based NGOs as well as national and international NGOs operating in the presence of civil society in local initiatives is enough to reveal that the area is higher than in other cities in Konya.

It is seen that the NGOs in Konya, which generally operate in the cultural field with social solidarity, constitute an important center of gravity in the formation of the general views of the city in political terms as well as these activities. Relations between politics developing locally and non-governmental organizations are more positive than other cities, contributing to the shaping of politics and fostering political revolutions. Political developments that enable non-governmental organizations to establish healthy relations with political figures as well as among themselves, ensure the production of alternative and leading-edge politics, or ensure the spread of political developments that ensure the spread of positive politics, ensure the spread of political developments that ensure the spread of political developments.

Non-governmental organizations, which are among the indispensable elements of democratic political life in Konya, not only ensure the formation of ideas and approaches that will contribute to the shaping of local politics and the politics of the country, but also the formation, development and protection of the social capital needed for the implementation of effective policies. they are constantly at work in the stages. It is not surprising that many names who will later represent Konya and its values in central politics have performed many important duties in Konya non-governmental organizations.

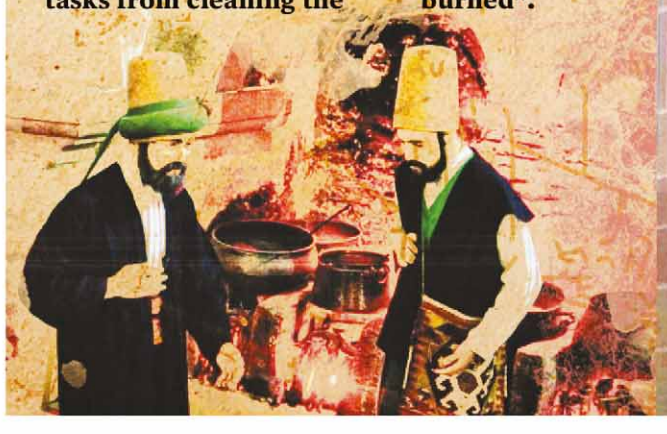
Of course, the fulfillment of such important duties by non-governmental organizations cannot be handled with a one-sided evaluation. In fact, it was the political figures and politics that contributed to non-governmental organizations in the performance of these duties. By supporting these activities of political non-governmental organizations, it actually gave credit to its own conditions of existence. This paved the way for effective and participatory politics.

Ateşbaz-ı Veli:

The first cook in the world with a monumental tomb

The place of the cuisine is extremely important in the Mevlevi culture. In fact, the cuisine is a symbol in this culture and a place where those who want to become a Mevlevi cook and mature. The candidate of the Mevlevi nomination, called Nevniyaz, was seated on a goldfinch coat in a corner of the kitchen for three days after coming to the dervish lodge. The aim was to make him observe what is happening around him for three days without getting up, except for his needs. At the end of this period, nevniyaz decides whether he can do it here or not. If he gets the approval of the 'postnish' (the person sitting in the position of pir), the 'ordeal period' of 1001 days, which he will spend mainly in the kitchen, starts. The candidate, who is tested while performing 18 different tasks from cleaning the toilet to the work in the kitchen, learns to do 'sema' on the drill boards with spikes in the middle from his sema master. During this period, if he had any disrespectful or abusive behavior, he was removed from the lodge. That is why the Mevlevi dervishes explain their learning and maturation processes as "I was raw, cooked, and burned".







MasterChef Turkey shot in Zazadin Han

The MasterChef contest goes to a different place every week and continues to introduce completely different places and tastes to television viewers. Finally MasterChef competition was shot in Zazadin Han in Konya, Turkey.

People who watched the contest searched where Zazadin Han was located. Zazadin Han, one of the largest caravanserais that has survived from past to present, draws attention with its architectural beauty. Zazadin Han, located 22 kilometers from Konya, 5 kilometers from the Aksaray-Konya highway, near Tömek village, is known as one of the most beautiful structures of the Seljuk caravanserais network. It was built by Sadeddin Köpek who was the statesman and chief architect of the Seljuk State. He was one of the orders of Alaeddin Keykubat I and Gıyaseddin Keyhüsrev II between 1235 and 1236. The name of the inn was 'Saadettin Han' when it was built. The name has changed over time and turned into Zazadin Inn among the people. The inn, built of rectangular cut stone, with a courtyard for summer and winter, looks like a castle. It has an inscription on the crown gate. It was restored by the Selçuklu Municipality in 2017 and opened to tourism. Nowadays, Zazadin Han hosts many organizations such as weddings and engagements.

Strength in Roots, Roots in Tomorrow

ENDORSEMENT in 2020 3 BILLION TL

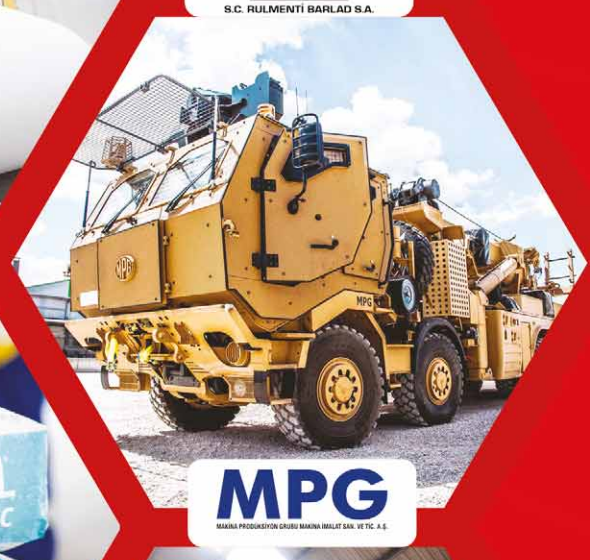
INVESTMENT in 2020 50 MILLION TL

EXPORT in 2020 70 MILLION $

5 FIRMS in FIRST 1000 FIRMS IN ISO 2020















We Continue to Produce as the Gateway of

Anatolian Capital to the World

bera HOLDİNG

www.beraholding.com.tr

The Konya News

Garbage in Konya *Transformed into Electric Energy*

In 2020, 78.294.638 kilowatts of electricity were produced from 3 methane gas electrical energy power plant, which are among the environmentalist investments of Konya Metropolitan Municipality. The amount of electricity produced from the power plants so far was 456.330.518 kilowatts



Konya Metropolitan Municipality converts the garbage found in Aslım Solid Waste Site, Konya Integrated Waste Disposal and Energy Production Facility and Akşehir Solid Waste Regular Landfill Site, which have been rehabilitated and closed to garbage collection. Konya Metropolitan Municipality Mayor Uğur İbrahim Altay said that they pay great attention to the use of renewable energy sources and the protection of the environment. Stating that one of the most important responsibilities as municipalities is to protect the environment, Mayor Altay stated that "We carry out studies and implement our projects to both protect our environment and contribute to the city's economy. With the support of the European Union and the Ministry of Environment and Urbanisation, we have implemented 'Solid Waste Management Project' which is one of Turkey's largest environmental investments in Konya on 1.720 thousand m2."

456 MILLION 330 THOUSAND KILOWATT OF ELECTRICITY IN 3 POWERPLANTS

Stating that there are 3 methane energy power plants; Methane gases, which are formed in the solid waste mass and have a global warming potential that is 21 times higher than carbon dioxide, are collected from the gas collection channels opened in the field with a horizontal and vertical piping system and converted into electrical energy by burning in gas engines. Thus, both greenhouse gas reduction and energy production are provided. We produced 78 million 294 thousand 638 kilowatts of electricity in our power plants in 2020. 456 million 330 thousand 518 kilowatts of electricity have been produced so far in our 3 power plants established in Aslım in 2011 and in Kaşınhanı and Akşehir in 2018.



Academic Couple is Struggling for the First mRNA Vaccine of Turkey



Assoc.Dr. İbrahim Halil Yıldırım and his wife Dr. Seval Cing Yıldırım, who moved to Konya from universities in Malatya and Diyarbakır on temporary assignment 7 months ago, spend most of their days in the laboratories due to mRNA vaccine studies conducted at Selcuk University against Covid-19.

Dr. Seval Cing Yıldırım at Inonu University, Faculty of Science and Literature, Department of Biotechnology, and her husband Assoc. Dr. İbrahim Halil Yıldırım at the Genetics Department of Dicle University, came to Konya for vaccination studies. The Yıldırım family, who settled in the housing allocated to them by Selçuk University, works with great devotion in the mRNA vaccine. Assoc. Dr. İbrahim Halil Yıldırım, after the new types of corona virus (Covid-19) cases were seen, explained that they decided to do vaccination studies with Assoc. Dr.Nadir Koçak with the idea that "if necessary, I will take unpaid leave". Yildirim said that, because of his wife's participation in mRNA vaccination studies, they came to Konya with their 11-year-old daughter Ayşe Damla.

SIGNIFICANT PROJECT FOR BOTH OUR COUNTRY AND THE WORLD

Stating that her daughter cheer the team up, Yıldırım said that "Our daughter Ayşe knows this period very well. She is aware that this project is precious for both our country and the world, so she gives the necessary support to us. She is sorry leaving his art stuff in Malatya but we try to cheer her up."

Ayşe Yıldırım stated that "She is a student at the 5th grade. My parents spend most of their time in the laboratory. My father sometimes sleeps in the laboratory. I attend my online lessons. I spend time with my grandmother and my cat Pekmez. It is a bit weird to be away from home but it is good to be in Konya. I would like to go my home so people should wear their masks, care about their hygiene and be away from crowded places."

Domestic Lozenge from Gıda and Tarım University



Konya Food and Agriculture University, the first domestic Cistus (rockrose) planted drop 'Viroout Herbal' dash brand with Turkey. This product, licensed by the Ministry of Agriculture and Forestry, was produced for the first time using the local Cistus creticus (Laden) plant.

Konya Food and Agriculture University, of which Konya Şeker is the founder, has achieved an important success. By completing the scientific studies it has conducted for 3 years the university succeeded in producing the 'first local cistus lozenge' which has no production in Turkey and only imported. Konya Food and Agriculture University Rector Prof. Dr. Cumhur Çökmüş, said "They would reduce dependence on foreign scored with many important projects in Turkey". Çökmüş said, "Our university, which was established in line with the principle of 'University Transforming Knowledge into Products' with the wide world view and the right model of PANKOBİRLİK President Recep Konuk, has already implemented many projects that will contribute to human welfare and reduce the foreign dependency of our country in the field of food and agriculture with Anadolu Birlik Holding affiliates. But now we are happy to bring our first product to our country by licensing it."





Turkey's First Domestic Factory of Drip Irrigation Pipes





WHAT ARE YOUR COMPANY'S PRODUCT RANGE AND YOUR SOLUTIONS FOR THE PLASTICS INDUSTRY?

Our main product group and area of expertise are extrusion lines that produce drip irrigation pipes. These lines are divided into two as Flat and Round Drip irrigation pipe production lines. These production lines also have models that are specialized and can offer different capacities. In addition, other pipelines used in irrigation and medical fields are also produced.

COULD YOU TELL US ABOUT YOUR APPROACHES THAT MAKE YOUR COMPANY STAND OUT IN THE SECTOR? WHAT ARE THE PRIVILEGES YOU OFFER TO YOUR CUSTOMERS IN PURCHASES?

First of all, customers who apply to us make sure that they receive the most accurate information from us without any worries. We provide our potential customers with data and analysis to act as a guide on all data and feasibility studies on the advantages and disadvantages of the industry and production. We provide or guide our customers not only for the production line, but also for the necessary equipment support and experience for the installation of a whole facility. With these studies, we aim to minimize the possibility of our customers making mistakes and making idle investments.



COULD YOU GIVE BRIEF INFORMATION ABOUT THE ESTABLISHMENT STAGES, STRUCTURING AND DEVELOPMENT PROCESS OF DAMLA PLAST MACHINERY?



Damla Plast Irrigation Systems Industy and Trade Inc. was established as the first domestic drip irrigation pipe manufacturing factory in Turkey in organized industry zone in Konya in 2002. In the years following the foundation process, it has turned its product range into machines that mainly produce irrigation pipes, benefiting from past experiences, and it has specialized in setting up turnkey pipe production facilities.

WHAT ARE THE WORKS YOU CARRY OUT IN TURKEY AND ABROAD TO INCREASE YOUR MARKET SHARE?

One of our general concerns when designing a line is to try to ensure that our customers who will use this line are in an advantageous position in terms of speed and efficiency compared to companies working with the line of rival companies. Our customers, who profit from this work, constantly expand their production facilities and continue to work with us for new line additions. Apart from this, we participate in some fixed and variable sector fairs in Turkey and abroad in order to evaluate the production capacity we have increased. We strive to reach a wider market with some of our dealers established in the foreign market and our own staff working constantly in the region.

FINALLY, CAN YOU EVALUATE THE EFFECTS OF THE CORONAVIRUS (COVID-19) EPIDEMIC THAT AFFECTED THE WORLD FOR YOUR COMPANY, YOUR INDUSTRY AND OUR COUNTRY?

Although the lines we manufacture are designed for irrigation pipes, the final product in the last link of the chain is food. Access to food and self-sufficiency of countries are the main concerns with the Covid-19 outbreak. For these reasons, there was a little more activity in the year with the epidemic in our company and the irrigation sector. Of course, with the isolations applied and the new measure taken, there were some situations where we had difficulty meeting this mobility. With the travel bans imposed on some countries, we had to set up some customers' lines with online connection and teleconferencing, but finally we completed these installations without any problems. We have once again seen how important agriculture, food and sub-sectors are for our country, and we once again understood how important agricultural technologies and productivity are when people's communication stops. We realized once again how important exports are in economic crises. I hope that we will gain permanent experiences from these experiences.

Damla Plast extrusion

Problems experienced by KCC members in export to EU were discussed in detail in the workshop



39 issues under 4 main titles were discussed in the Konya SME Workshop, which was held with the participation of 45 representatives from the 5 sectors that Konya exports to the European Union countries the most.

Speaking at the opening of the Konya SME Workshop, Konya Chamber of Commerce (KCC) President Selçuk Öztürk said that they would contribute to further export of Konya by creating solutions to the problems experienced in exports within the framework of common mind.

Within the scope of Turkey - EU Business Dialogue (TEBD) project, an SME Workshop upon 'The Challenges of SME Exporters to European Union countries' was held by Konya Chamber of Commerce, in Konya. 39 issues under 4 main titles were discussed in the Workshop held with the participation of 45 representatives from the top five sectors that Konya exports to the European Union countries, including machinery, casting, automotive, food and footwear. KCC President Selçuk Öztürk, who made the opening speech of the workshop, said: "Since 2013, we have experienced global political developments that will directly affect our foreign trade negatively. In addition to the instability and uncertainties experienced in neighboring countries, we have now gone through a period in which money flow and trade have become difficult with the return of developing economies to money tightening policy and the tendency of protectionism in trade. In 2019, we sought ways to open up more to the world in the shadow of trade wars. In the current situation of the global economy, we would either be withdrawn or we would work harder with self-sacrifice and courage. For this reason, our exporters deserve great praise. I sincerely thank all our exporters who lead the growth of our city and our country."

KCC President Öztürk expressed that, Turkey, which adopted export-oriented economic model at the beginning of 80s, made a new attack in foreign trade and made its economy stronger after 2002. He said that, 'Currently, our share of exports in the world is less than one percent. Our goal is to get a 1.5 percent share from the world's export market in the short term. We have to make new plans, determine strategies and create methods. These goals can only be achieved by producing and exporting at the highest capacity of all regions, not just one region of our country. At this point, Konya comes at the beginning of this cities which contributes to Turkey's exports and will increase this contribution in the future.

Stating that Konya has focused on projects to open abroad since 2012, Mayor Öztürk uttered that;

"Konya, which exported only 100 million dollars in 2002, started off after that year and exceeded the 1 billion dollar export threshold in 2011. We increased our export share, which was 3 per thousand in 2002, to 7 per thousand in 2011. Now, Konya has become a city that exceeds the annual export threshold of 2 billion dollars. We achieved an increase of 100 percent from 2011 to 2019, while the growth rate of Turkey in this period stood at 30 percent. If we move this period further back we can see that Konya has signed an export growth far above the Turkey average."

By giving information about the activities they carry out for foreign trade, Öztürk uttered that, 'As being Konya Chamber of Commerce, we systematically work in order to increase the share of the city to 3 percent level out of Turkey's exports. We carried out many successful activities with our companies to improve the export of our city. In our KCC Foreign Trade Center, we provide consultancy and guidance services to our companies to diversify and increase the exports of our province and region, the number of export companies and export markets. I recommend that all our companies who want to increase their exports and want to start exporting work in cooperation with our center to head towards the most suitable market in the world. Exporting to 180 countries, Konya will carry the success it has achieved so far with the number of exporting companies, quality product export and export diversity, within the framework of common mind, as can be seen in this hall. We believe that the workshop we organize today will make an important contribution to further our city's exports.

After the opening speech, Foreign Trade Specialist Ferit Melen made presentations on the activities of KCC Foreign Trade Center, and Union of Chambers and Commodity exchanges of Turkey (Short for TOBB in Turkish) European Union Unit TEBD Project Officer Selvet Mergen made presentations on TEBD Project. Foreign Trade Expert Mutlu Yılmaz also gave information about the topics and issues to be discussed at the workshop. In order to be evaluated at the Konya SME Workshop held with the participation of 45 representatives from the top five sectors that Konya exports to the European Union countries, including Machinery, Casting, Automotive, Food and Footwear, questions, problems and solutions were requested from members of the Konya Chamber of Commerce regarding exports to EU countries. Incoming requests were shared with expert trainers and turned into issues in order to be used in the workshop. During the workshop, 39 issues were directed to the participants under four different headings as "Macro Problems, Micro Problems, Other Problems and Expectations".

The Konya News

Continue to Guide

Konya Chamber of Commerce (KCC) President Selçuk Öztürk stated that "Exporting 2 billion 185 million dollars, Konya reached the highest annual export figure in its history, and this year, we will continue to work in cooperation and guide our exporters

According to the data of Turkey Exporters Council, Konya exported 237.4 million dollars with an increase of 35 percent in December. With this number, Konya, that increased its annual exports to 2.185.137.036 dollars in 2020, increased by 8.28 percent compared to 2019 export numbers. According to these numbers, by increasing its share in Turkey's annual exports to 1.40% Konya has risen to 11th place in the list of cities with the highest exports annually.

Stating that they are very pleased and happy with the export numbers of Konya, which are realized in line with their targets and predictions, KCC President Selçuk Öztürk said that "Our city has continued to increase its contribution to the country's economy by increasing its exports this year as every year.

With the increase in exports and foreign trade surplus, Konya continues to support the country's economy despite global difficulties in health and economy. We are once again proud of this feature our city. With an increase of 35 percent in December, 237.4 million dollars monthly export is the highest monthly export number of Konya. Despite the decline in the first half of 2020, our city reached an export number of 2.185 billion dollars with an increase of 8.28 percent in the whole of 2020 with record-breaking export numbers on a monthly basis in the second half. By raising its share in general export of Turkey and the ranking of cities, Konya placed at the 11th with 1.40 percent in 2020. In 2020, when economies and trade all over the world contracted, we are proud of our city, which has increased exports despite everything. I congratulate everyone who has contributed to this success and made a great effort. The "cautious optimism" expected in world trade in 2021 and the 5 percent growth forecasts are the leading indicators that Konya will increase its exports further. In 2021, we will continue to work in cooperation with chamber traders and industrialists and guide our exporters. "



Konya's Model Factory is *ready for 2021*



KTO Konya Model Factory, which started operating within the Konya Chamber of Commerce Technology and Education Campus (KCCTEC), continued its joint work with companies from Konya in 2020.

Konya Chamber of Commerce Competency and Digital Transformation Center, known as Model Factory, continues its activities within KCCTEC.

Konya Chambers of Commerce President, Selçuk Öztürk stated that "In Model Factory, which serves in Konya Chamber of Commerce Technology and Education Campus with a closed area of 1150 square meters, machines and equipments such as CNC Lathe, CNC Vertical Machining Center, Metal Saw, 3D Measuring Device can be compared easily with traditional and lean production techniques and also Pneumatic Cylinder production is made. In addition, assembly lines and Industry 4.0 applications where digital transformation elements are used more are carried out. Contributing to the development of an efficiency-oriented, waste-preventing awareness in production in Konya and our region, Model Factory aims to provide awareness-raising promotional trainings to 50 companies, to provide consultancy services to at least 24 companies within the scope of 'Learn-Return', and to provide efficiency-oriented, waste-reducing applied trainings to at least 60 companies included in the Model Factory curriculum in 2021. Thus, in 2021, KCC Konya Model Factory will be in more cooperation with our companies. I invite all companies that are preparing for digital transformation in line with today's changing production understanding to benefit from the possibilities of our Model Factory."

"PRODUCTIVITY WILL INCREASE IN SMES"

Öztürk stated that "Model Factory, which carries out studies to minimize the deep productivity difference between SMEs and large-scale enterprises, aims to increase productivity in the economy by increasing the productivity in SMEs. Konya Model Factory is a project implemented under the leadership of Konya Chamber of Commerce in partnership with Konya Chamber of Industry and Konya Organized Industry Directorate. The main purpose of the KCC Konya Model Factory, established with the support of the Ministry of Industry and Technology and the United Nations Development Program (UNDP)is to increase the knowledge and skills of business employees in subjects such as Lean Manufacturing, Digital Transformation, Product Development and Energy Efficiency, to teach the participants practically everything necessary to make a factory more efficient in a real production environment and to support transformations in the field with the consultancy service it provides."



Öztekfen Reduktor is sold

The Saya Group that contains important brands such as Folkart, Pharmactive, Volt Motor, and Volt Technology purchased 66% of Öztekfen Reduktor established in 1964 in Konya

The Saya Group that contains important brands such as Folkart, Pharmactive, Volt Motor, and Volt Technology purchased 66% of Öztekfen Reduktor established in 1964 in Konya. The Saya Group took an important step and purchased 66% of Öztekfen Reduktor Motor Industry and Trade LTD established in 1964 in Konya beside its electric motors production.

Related to the issue it is expressed by the Saya Group that: "We are conducting our works nonstop with the awareness that the powerful and bright future of our country will be shaped by production. We are taking firm steps forward to reach our target of 'powerful values and powerful future'. In line with this purpose, we are adding a new part to our strategy of deepening industrial production. We are combining our dreams with Öztekfen Reduktor Motor Industry and Trade LTD which has been an important company that adds value to our country's economy. The Saya Group purchased and took over 66% of the Öztekfen Reduktor Motor Industry and Trade LTD shares. The purpose of this takeover is to create a value-added in the market of reducers just as in the electric motors by increasing the operational productivity and commercial efficiency of Öztekfen Reduktor Motor Industry and Trade LTD."



Öztekfen Reduktor Motor Industry and Trade LTD was established in 1964 by Mehmet Büyükpişirici. Besides manufacturing reducers, the company also sells all kinds of brands of electric motors and materials for electric motors as well. Öztekfen Reduktor Motor Industry and Trade LTD has been manufacturing its productions in its factory which covers 12000 m² with its expert staff and professional team since 1998.

VOLT IS NOW MORE MIGHTY WITH THE MOTOR AND THE REDUCERS

Since 2011, Volt Motor, which is within the Saya Group, has taken an important step into the sector thanks to the purchase of 66% of Öztekfen Reduktor.

Konya Kağıt is offered to the public

It has been announced that Konya Kağıt, an affiliate of Bera Holding, will be offered to the public.

Konya Kâğıt Industry and Trade Inc., an affiliate of Bera Holding, has signed a contract with Halk Yatırım for public offering.

In the statement made to the Public Disclosure Platform [PDP], it was announced that a contract has been signed with Halk Yatırım for public offering. It was announced in the statement that:

Regarding the public offering of our affiliate Konya Kâğıt Industry and Trade Inc. "Public Offering Intermediation Agreement" was signed between Konya Kâğıt Industry and Trade Inc., Bera Holding and Halk Yatırım Securities Inc. on 22.01.2021.





The Konya News

Minister Varank **hosted Mr. Şahin, the head of Konya plain project**

Industry and Technology Minister Mustafa Varank hosted Mahmut Sami Şahin, who was appointed as the Head of Konya Plain Project (KPP) Regional Development Administration.

Mahmut Sami Şahin, who was appointed as the Head of Konya Plain Project (KPP) Regional Development Administration, affiliated with the Ministry of Industry and Technology with the Presidential Decree, visited the Minister Mustafa Varank with the Barış Yeniçeri, General Director of Development Agencies.

Minister Mustafa Varank stated that "Strengthening of KPP Region means strengthening Turkey. For this reason, we will continue to support the ongoing change and transformation in the agricultural structure through the Regional Development Administrations, especially with drought prevention projects.Also, we give great importance the manufacturing sectors in accordance with the changing conditions in Turkey and to strengthen sectors such as R&D, defense industry, digitalization, human resources, logistics, trade, transportation, energy that will strengthen the human and physical infrastructure for these sectors." He wished President Şahin success in his new position.



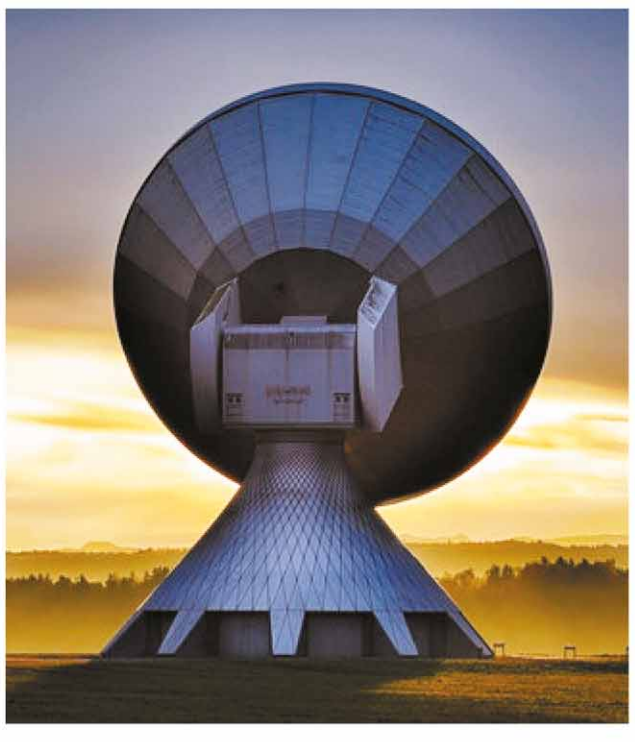
Satellite Valley **between Ankara and Konya**

In Turkey, a project has been started to set up operation centers for the companies that communicate via satellite. With the project called BTK Satellite Valley Project, the region in the south of Ankara where Türksat and some private companies still have satellite operations center and Konya will be made an attractive investment center for satellite operators.

A project has been launched for the satellite operating companies or companies on other satellites to transport their operation centers to Turkey. The project carried out by BTK was named Satellite Valley Project. Via this project primarily Turkish satellite operators (which have their own satellites or those who carry out communication activities using other satellites without having a satellite) will be provided to establish the operation centers in Turkey.

It was noted that this approach is also a part of the goal of keeping data within the country. Also, in the area between Ankara and Konya, especially south of Ankara Gölbaşı district and around, various incentives will be created in order to establish channels of satellite operation centers for nearby countries. Preparations such as providing land with incentives and energy infrastructures and etc. will be made. In this region, a suitable environment will be provided for foreign satellite operators to establish their own centers or for companies providing satellite operation services to invest. The Satellite Valley Project was announced by the Minister of Transport and Infrastructure, Adil Karaismailoğlu. There is still TÜRKSAT center in Gölbaşı district of Ankara. In addition, the aerial station of the satellite communication network of an international private institution has been operating there for a long time. It was noted that there have been 3 investments in Konya and 2 in Ankara in the last period for satellite operations.

*(BTK means Information Technology and Communication Board)





Simulation Platform **in Konya Science Center**

A simulation platform was set up in "our universe" exhibition gallery in Konya Science Center. The area has been prepared with HAVELSAN collaboration and visitors are able to practice in different simulators such as parachute, control tower, space and jet pack

Uğur İbrahim Altay, the Mayor of Konya Metropolitan Municipality, invited all science lovers to the Konya Science Center and to the planetarium, observation tower, library and scientific exhibition galleries within the scope of pandemic precautions.

The new exhibition galleries in Konya Science Center, which has been brought in the city by Metropolitan Municipality, are waiting for science lovers.

Uğur İbrahim Altay, the Mayor of Konya Metropolitan Municipality, stated that Konya Science Center, which is the first science center of Turkey supported by TUBITAK, is serving to the students being in the first place and to everybody who is interested in science. Altay stated that most recently opened galleries, which are disaster awareness, CERN, Fossil, Stone and Mineral, in Konya Science Center are drawing attention and he also said that the visitors are having a first-time experience especially in the six different simulation areas in the "our universe" exhibition gallery.

The Mayor Altay invited all science lovers to the Konya Science Center and to the planetarium, observation tower, library and scientific exhibition galleries within the scope of pandemic precautions.

HAVELSAN PARACHUTE SIMULATION

"Parachute Simulation" that has appropriate equipment for parachute trainings ensures an experience of parachuting for the visitors with virtual glasses. The parachute simulation starts at a realistic speed horizontal drop and basic movements of legs and arms during the drop can be perceived by the system. The simulator is able to response to the applications such as leaving the main parachute or using the auxiliary parachute that are among the emergency list of a parachute jumper. The system is able to report all the movements and reactions done by the parachute jumper at the end of the training.

Produced in Konya, Looks Like Real!

A company in Konya, which produces plastic injection, is also producing Turkish Stars of Turkish Air Force aerobatic planes models and jets models that are defending Turkish airspace.

Chemical Engineer Abdurrahman Başaran, the owner of the company, has found out that the Turkish Stars team in Konya needed model planes and they negotiated with various firms but were not able to get a quality design in 2012.

Başaran, 34, couldn't resist the desire of the most important aerobatic team in Turkey and entered into the business of quality productions of model planes instead of the models supplied from abroad. He measured the real F-5 fighter jets used by Turkish Stars and completed the first production by making it smaller at a ratio of 1/48. After that, he made the paint and the design in accordance with the original plane with his team and got full marks from the Turkish Stars.

Başaran's F-5 model planes, which are produced in about 500 square metres workplace, are really admired and now he is producing models of all fighter aircrafts such as Kaplan Filo, Hançer Filo, 152 Filo, Pars Filo and SOLOTÜRK in Turkish Air Force.

In his statement Başaran said that the story of model planes started with the production of models of F-5 fighter aircrafts used by Turkish Stars in 2012.

34 Million TL Support from MEVKA



Mevlana Development Agency, which continues its activities in TR 52 Konya-Karaman Region under the coordination of the Ministry of Industry and Technology, announced the projects that were entitled to receive support in the financial support programs with a budget of 34 million TL under the headings of Improving Resource Efficiency and Developing Vocational and Technical Education for Raising Qualified Human Resources in the Manufacturing Industry in 2020.

Since the day it was founded, Mevlana Development Agency has provided 61,689,153.16 TL support to 237 projects in Karaman with a total of 110 million TL with the co-financing of the beneficiaries with various support mechanisms and provided 213,568,448.16 TL of support to 1008 projects in Konya and created a total investment volume of 380 Million TL with the co-financing of beneficiaries in order to increase the competitiveness of the region, reduce inter-regional development disparities, and promote the region to domestic and foreign investors. According to these results, Mevlana Development Agency has provided a total of 275 million TL support to 1245 projects in the region, and has activated 490 million TL investments.

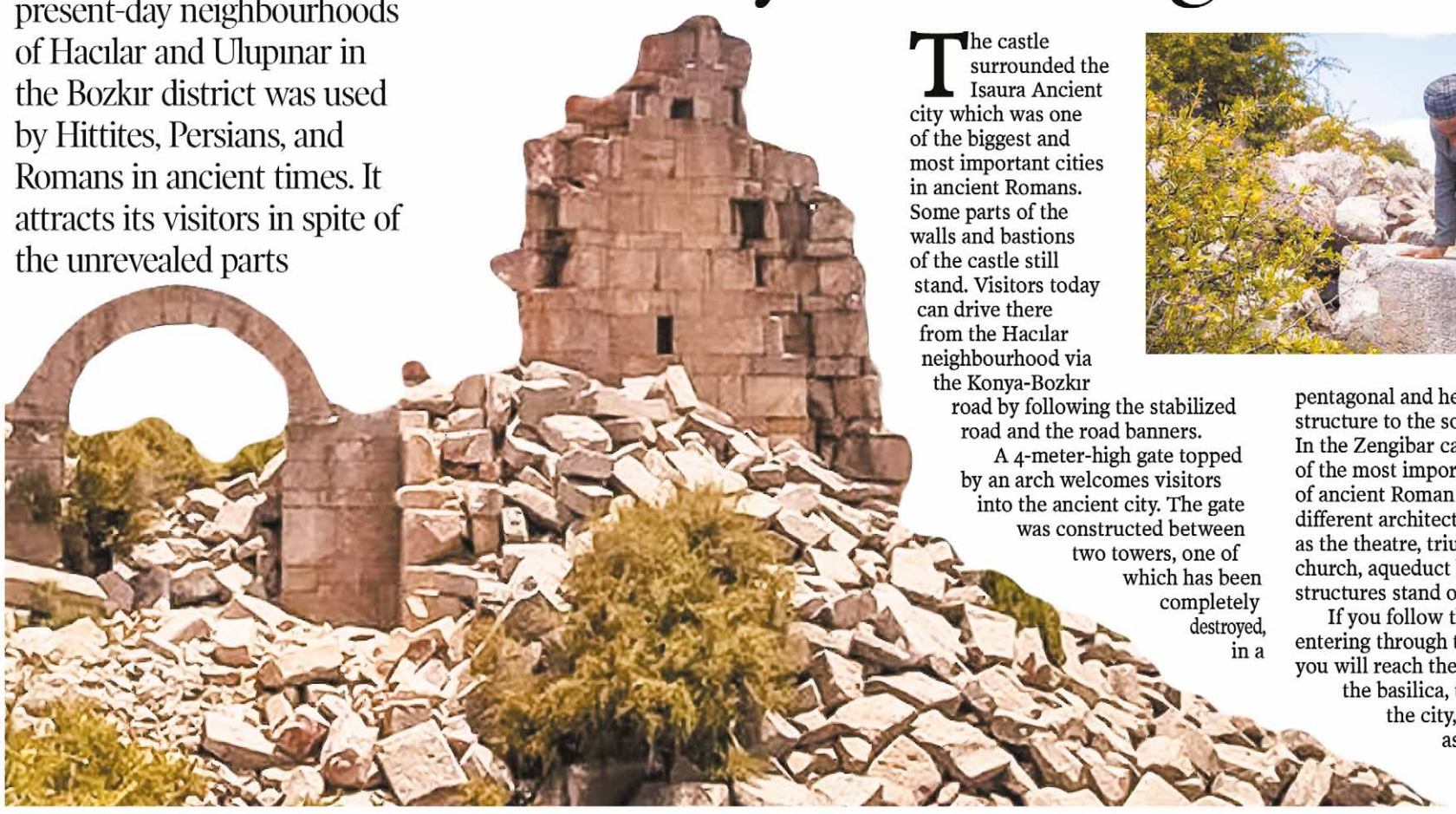
"WE WILL CONTINUE OUR SUPPORT IN LINE WITH THE NEEDS OF OUR REGION"

General Secretary İhsan Bostancı emphasized that they continue to work together with all stakeholders in the region to determine the needs of the TR-52 Konya-Karaman Region and to meet these needs. He stated that they endeavor to stand by our public institutions, industrialists, non-governmental organizations and local people in our region with our various support mechanisms in every field they need in national and international competition. As an agency, we will continue to shed light on the economic activities of our stakeholders such as production, investment, planning, employment and export with our reports, financial support programs, consultancy services, collaborations and field studies.

The Konya News

The secrets of Isaura Ancient City in Konya waiting to be unearthed

Zengibar Castle built at an altitude of 1850 metres on the summit of Mt. Asar, which is a continuation of Taurus Mountains and between the present-day neighbourhoods of Hacılar and Ulupınar in the Bozkır district was used by Hittites, Persians, and Romans in ancient times. It attracts its visitors in spite of the unrevealed parts



The castle surrounded the Isaura Ancient city which was one of the biggest and most important cities in ancient Romans. Some parts of the walls and bastions of the castle still stand. Visitors today can drive there from the Hacılar neighbourhood via the Konya-Bozkır road by following the stabilized road and the road banners.

A 4-meter-high gate topped by an arch welcomes visitors into the ancient city. The gate was constructed between two towers, one of which has been completely destroyed, in a pentagonal and hexagonal architectural structure to the south of the castle. In the Zengibar castle, which is one of the most important examples of ancient Roman stonemasonry, different architecture structures such as the theatre, triumphal arc, the church, aqueduct bridges and similar structures stand out.

If you follow the main street after entering through the gate in the south, you will reach the triumphal arch and the basilica, the largest building in the city, which was later used as a church. Some of the stones in the city feature many stone rubbings of images such as wreaths, helmets, knee pads, swords, shields and arrows.

THE LARGE STONES CUT FROM THE SUMMIT OF THE MOUNTAIN REMAIN A MYSTERY

The stones used in the construction of the castle's 3.5-meter-thick fortifications were brought from the stone quarry at the summit of the mountain. How these large, rectangular stones were cut to mill metric perfection thousands of years ago remains a mystery.

As the castle was located in a strategic point that dominates around, it is known that it was used by Hittites and Persians before Romans. During the Roman period, Isaura Ancient city was inhabited by 10.000 people and described as the "Ephesus of Konya" with its unearthed historical riches.

The plateaus near the slopes of Mt. Anamas which is a continuation of Taurus Mountains in Beyşehir district, in Konya are being the centre of interest for visitors with its atmosphere, nature and spectacular views

"A Plateau Paradise" of Konya; Mount Anamas



Mt. Anamas is a symbol for Beyşehir district, in Konya and famous for its forests and springs. There are plenty of plateaus in Mt. Anamas and it is one of the primary preferences of nature lovers during high temperatures.

Mt. Anamas is located between Beyşehir district, in Konya and Yenişarbademli district, in Isparta. It is rich with its large plateaus and hosts its visitors during summer time.

It is possible to see all the impressive colours of nature, endemic flora, historical and cultural structures, and plateaus which have charming springs. The place offers to nature lovers unforgettable memories. Mt. Anamas adds value to its view with the help of the unique beauty of Lake Beyşehir. There are a lot of plateaus such as Melikler, Ağıllıca, Malanda, Anamas, Ağras, Çataloluk, Kızoluk, İslibucak, and Muslu which are the most known ones.

Besides visiting the plateaus, in these natural places trekking, photo safari, bird watching, mountaineering, spelunking, camping and caravan tourism can also be done.

It is covered with forests including various kinds of trees such as spruce, pine, deodar, juniper, oak, boxwood, and ash. There are plateaus between altitudes of 1400 and 2100 metres, cool weather conditions and these places are especially preferred by people who get exhausted from heat.

The plateaus in the mountain include lots of fountains and springs and the 55 kilometres route to the mountain goes between Beyşehir and Yeşildağ offers a spectacular view with its wiggly roads, view of the lake, and the harmony between the green and the blue.

You can drive to the plateaus and if you are camping or having a caravan holiday, you can make a campfire after sunset and live the exotic moment of being alone in the nature.

At night, you can watch the sky, the stars and other celestial bodies in the fresh air and have a good night sleep with the help of high rate oxygen.



'Sinkhole' Under a Road in Konya

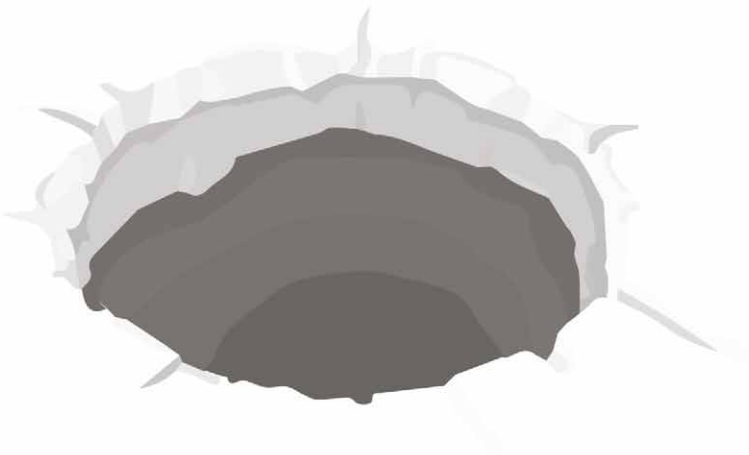
A sinkhole with a diameter of 630 meters was detected in Konya. Konya Technical University Geological Engineering Faculty Member Prof. Dr. Yasar Eren, the head of the research team conducting sinkhole detection studies in the region, stated that 'While examining the satellite images, we detected a sinkhole forming 630 meters in diameter from the crevices on the surface. The crevices of the pothole can reach 10 meters in some places.'

The sinkholes formed by the withdrawal of groundwater and the collapse of the soil in Karapınar district of Konya, which is one of the regions mostly exposed to wind erosion in Turkey and has a population of about 50000 people, continues to constitute a threat to public. AFAD Konya Provincial Directorate, Konya Plain Project Regional Development Administration (KOP) and Konya Technical University (KTUN) Geological Engineering faculty members started a study on sinkholes in the region. As a result of the studies that took 5 months, it was determined that there were 505 sinkholes of various sizes that could be detected in the region.

DETECTED FROM THE SATELLITE

When the head of the research team, who conducts the sinkhole studies in the Karapınar region, Prof. Dr. Yaşar Eren, Dr. Şeyda Parlar and Research Assistant Berkant Coşkuner examined the satellite images, they found out surface crevices between Büyük Çıralı Plateau and Acıkuyu, 26 kilometers northwest of Karapınar district center.

Stating that they determined the sinkhole with a diameter of 630 meters based on the crevices in the data obtained from the satellite images during the sinkhole researches, Prof. Dr. Yasar Eren said that 'When we examined satellite images during our studies in the region, we came across a formation. When we checked, we determined at least 3 circular crevices that we could detect.



As a result of our studies, we found a sinkhole with a diameter of 630 meters resulting from the crevices on the surface. The crevices of the sinkhole can reach 10 m in some places. There is a depth of 8-10 meters along the crevices. When we examine the area of the sinkhole completely, there are collapses around 4-5 meters. We observe sinkhole formations up to 10 meters in diameter and 8 meters in depth within these circular crevices.

This sinkhole is not a new formation. It started to form in the past and its formation has not fully developed and been completed due to some underground obstacles.

Noting that the sinkhole continues to form and its depth can be determined by detailed examinations, Prof. Dr. Eren stated that 'When we look at the linear structures in the region, we see that the sinkhole causes deformation especially on the road, therefore it continues its formation even if a little. When we look at the structures in the region, we see that the crevices have deformed the road. The sinkhole continues to form, but how deep under it will be determined as a result of detailed studies in the region. Visualization and mapping are done in the region in cooperation with AFAD and KOP.

Along with the geophysical studies, the underground properties of the sinkhole here are also determined. We see that the road passing through the middle of this sinkhole is often deformed.

This sinkhole is a huge sinkhole that was formed in the past and continues to form.'

FORMATION STOPPED DUE TO AN OBSTACLE

Pointing out that the sinkhole could not be completed by an obstacle during its formation, Berkant Coşkuner, a research assistant, stated that 'The area we investigated contains 180 sinkholes along a line of crevices. Some of these sinkholes were formed thousands of years ago, and the number of our sinkhole groups, some of which are newly formed or even continuing to form, is quite high. This sinkhole is still forming and deforming the highway. This sinkhole puts the highway or the surrounding plateaus in danger. This sinkhole is blocked due to a certain obstacle and has not collapsed completely. The determination of this, how long the depth continues, whether the sinkhole will continue to move will be revealed as a result of future geophysical studies.

#aspeciallocation

A Warm Winter Holiday

A cosy and comfortable accommodation experience is waiting for you in **Karatay Thermal Resort**







KARATAY
Thermal Resort

İsmil, 21867, Street 808–A, 42290 Karatay District – KONYA,
+90 332 221 66 60 karatay termal.com

KARATAY
BELEDİYESİ

Ancient flavours of Konya are being officially registered

Ancient flavours of Konya, which date back to nearly a century, are being registered as geographic indications by the applications of institutions and organizations. A geographic indication (GI) is a sign used on products that have a specific geographical origin and possess qualities or a reputation that are due to that origin. In addition, the qualities, characteristics or reputation of the product should be essentially due to the place of origin and they provide an important financial contribution to both their producers-regions and Turkey.

REGISTRATION IN 3 CATEGORIES

Geographic indications are registered in three categories; "Protected designation of origin", "Protected geographic indication" and "Traditional speciality guaranteed".

Protected designation of origin (PDO) is the name of a geographical region or specific area that is recognized by official rules to produce certain foods with special characteristics related to location.

Protected geographic indication (PGI) identifies an agricultural product, raw or processed, which quality, reputation or other characteristics are linked to its geographical origin.

Traditional speciality guaranteed (TSG) refers to a product which is not included in PDO and PGI and for which its specific qualities are related to a composition, methods of manufacturing or processing based on a tradition at least for 30 years.



10 PRODUCTS HAVE BEEN REGISTERED IN KONYA

According to the data from Turkish Patent and Trademark Office, 10 products have been registered as GI so far in Konya. The first GI in Konya was "Akşehir Kirazı (A kind of cherry from Akşehir district)". This GI was registered after the application of Akşehir District Directorate of Agriculture and Forest in 2005.

OTHER GI REGISTRATIONS IN KONYA ARE;

Konya Etli Düğün Pilavı (A kind of traditional wedding meal in Konya with pilaf and meat): with the application of Öz Başaralı Tunç Kardeşler Food Construction and Husbandry ind.trade.co.ltd in 2011.

Kadınhanı Tahinli Pidesi (A kind of pastry with sesame butter): with the application of Kadınhanı District Municipality in 2013.

Ereğli Siyah Havucu (Black carrot from Ereğli District): with the application of Ereğli District Municipality in 2017.

Konya Etliekmek (A traditional flavour in Konya, a kind of bread with meat layer on top): with the application of Chamber of Restaurants in 2017.

Akşehir Tandır Kebabı (A kind of kebab made in tandoor in Akşehir District): with the application of Akşehir District Municipality in 2020.

Akçabelen (Çetmi) Şeker Fasulyesi (A kind of sugar bean from Akçabelen town): with the application of SS Akçabelen Town Agricultural Development Cooperative in 2019.

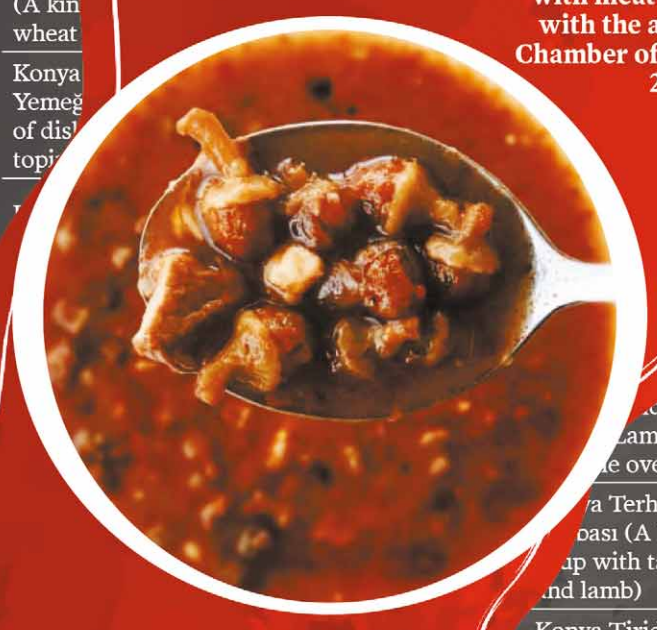
Ereğli Beyaz Kirazı (A kind of white cherry from Ereğli District): with the application of Ereğli District in 2019.

Ereğli Uzun Kabağı (A kind of long squash from Ereğli District): with the application of Ereğli District in 2021.

Konya Peynir Şekeri (A kind of soft white sweetmeat from Konya): with the application of Konya Chamber of Commerce in 2014.

APPLIED FOR GEOGRAPHIC INDICATIONS IN KONYA

	The applicant/ The registrant
Akşehir Hersesi (A kind of dish with wheat and meat	Akşehir District Municipality
Akşehir Peynir Baklavası (A kind of sweet pastry with cheese)	Akşehir District Municipality
Bozkır Tahini (Sesame butter)	Bozkır District Municipality
Cihanbeyli Gömeç Ekmeği (A kind of bread usually for breakfast)	Konya Cihanbeyli District Public Education Center and Evening Art School
Çumra Kavunu (Melon form Çumra district)	Çumra District Directorate of Agriculture and Forest
Derbent Fasulyesi (Beans from Derbent district)	S.S. Cumhuriyet and Yukarı Neighbourhoods Agricultural Development Cooperative
Ereğli Koyun Yoğurdu (yogurt made with sheep milk)	Konya Ereğli District Municipality
Hüyük Çileği (strawberry from Hüyük district)	Hüyük District Directorate of Agriculture and Forest
Konya Arife Kömbesi (a kind of pastry)	Konya Metropolitan Municipality
Konya Bamya Çorbası (okra soup)	Konya Metropolitan Municipality
Konya Bütümet (Middle) (A kind of dish with lamb)	Konya Metropolitan Municipality
Konya Calla Yemeği (A kind of dish with lamb and aubergine)	Konya Metrop… Mun…
Konya Cimcik (A kin…	
Konya Etli Yaprak Sarması (Meat and rice wrapped in vine leaves)	Konya Metropolitan Municipalit…
Konya Fırın Kebabı/ Fürun Kebabı (Kebab in stone oven)	Konya Metropoli… Municipal…
Konya Galle Gabak (A kind of dessert with pumpkin)	Konya Metropolitan… Municipality
Konya Haside Tatlısı/ Kara Helva (a kind of dessert with flour, milk and sugar)	Konya Metrop… M…
Konya Hassa… Lokma (M… Pilavı) (… Pilaf wi… chicke…	
Konya (A kin… wheat…	
Konya Yemeğ… of dis… topi…	
	…iya Metropolitan Municipality
	Konya Metropolitan Municipality
	…dırda …Lamb roasted …e oven) — Konya Metropolitan Municipality
	…ya Terhun …pası (A kind of …up with tarragon …nd lamb) — Konya Metropolitan Municipality
	Konya Tiridi (A kind of traditional brewis with bread and meat) — Konya Metropolitan Municipality
	Konya Tutmaç Çorbası (A kind of soup with a kind of traditional noodles and green lentil) — Konya Metropolitan Municipality
	Konya Vişne Tiridi (A kind of dessert with sour cherries) — Konya Metropolitan Municipality
	Konya Yağlı Kömbe (A kind of pastry with butter) — Konya Metropolitan Municipality
	Konya Zerdali/ Kayısı Hoşafı (A kind of dried apricot compote — Konya Metropolitan Municipality
	Konya Zerdesi (A kind of dessert with water, sugar and rice) — Konya Metropolitan Municipality
	Konya Zülbiyesi/ Konya Sülbiyesi (A kind of dish with meat and shallots) — Konya Metropolitan Municipality
	Sacarası (A kind of dessert with dough, cream and pistachio) — Konya Metropolitan Municipality
	Sirkencübin (A kind of sherbet with honey and vinegar) — Konya Metropolitan Municipality



59 APPLICATIONS WAITING FOR REGISTRATION

59 different applications are waiting for registration in Konya. 51 of them are the applications of Konya Metropolitan Municipality. Among these 51 applications there are well-known traditional flavours such as Fırın Kebabı (kebab in stone oven), Bamya Çorbası (okra soup), İrmik Helvası (semolina dessert), Konya Tiridi (a kind of traditional brewis with bread and meat), Sacarası (a kind of dessert with dough, cream and pistachio) and Zerde (a kind of dessert with water, sugar and rice).



Mevlana Candy "A favourite of Exports"

There are 4 things that may come to mind first when it comes to Konya. We can say that the first is Rumi, the second is Etliekmek, the third is the Seljuks and the fourth is Mevlana Candy. There are about 70 small and medium-sized companies producing Mevlana Candy in Konya. Their daily production is around 70 tons. When we include large-scale companies, this figure reaches 100 tons per day.



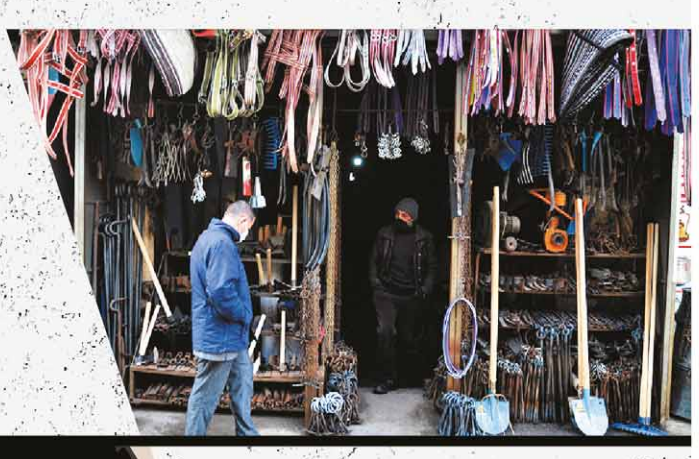
Mevlana candy is one of the most important symbols of Konya. It is also precious for our country. With its soft ingredient and attractive appearance, the local flavor is now exported to the world. It is a kind of soft white sweetmeat. It is mainly exported to Arab countries and then to the United States, Russia and Nigeria. Mevlana candy, produced from sugar, water and lemon salt in copper boilers with a temperature of 140 degrees, attracts the attention of local and foreign tourists. As with all candies, Mevlana candy starts with mixing granulated sugar and water, and the key point is that water covers the sugar in the copper cauldron. Otherwise, the desired consistency cannot be achieved and the favorite taste cannot be achieved. The water and sugar are mixed frequently at 100 degrees and brought to a certain consistency, and the mixing process ends with the addition of lemon salt into the mixture.



The Konya News

Historical Inn hosts to the professions facing extinction

In Konya, traditional handicrafts facing extinction are withstanding against time in Gevraki Inn which dates back to Ottomans



The place was built by Gevraki Hacı Abdülkadir Efendi, who lived between 1831-1903 and was the mufti of Konya, in Meram district. It was used as madrasa, inn and workplace in the past, but now, it hosts to the professions such as saddlery, felting, forging and tinsmithing which resist the time.

The historical inn in Şükran neighbourhood takes place in the centre of the culture of ahi-order. Masters, who are the last representatives of their professions and nearly centenarians, are trying to keeping up in this inn with the help of ahi-order.

The authentic workplaces, which are single-storey, with a wooden door and firebricks, are among modern buildings and are becoming a frequent destination for the photographers who want to shoot professions facing extinction.

The veterans of the inn are still making a great effort for some small business in order to make a living because their customers are decreasing day by day due to the developing technology and industry.

"THE INN SHOULD BE RENOVATED"

Harun Bilici, who has been a saddlery for three generations, pointed the importance of the history of the inn. He expressed that "Gevraki Hodja used to be here. The governor then devoted the inn to him and told him to 'educate children, teach science, build workplaces and rent them to earn a living'. This inn is important for both us and Konya. This inn should be renovated."



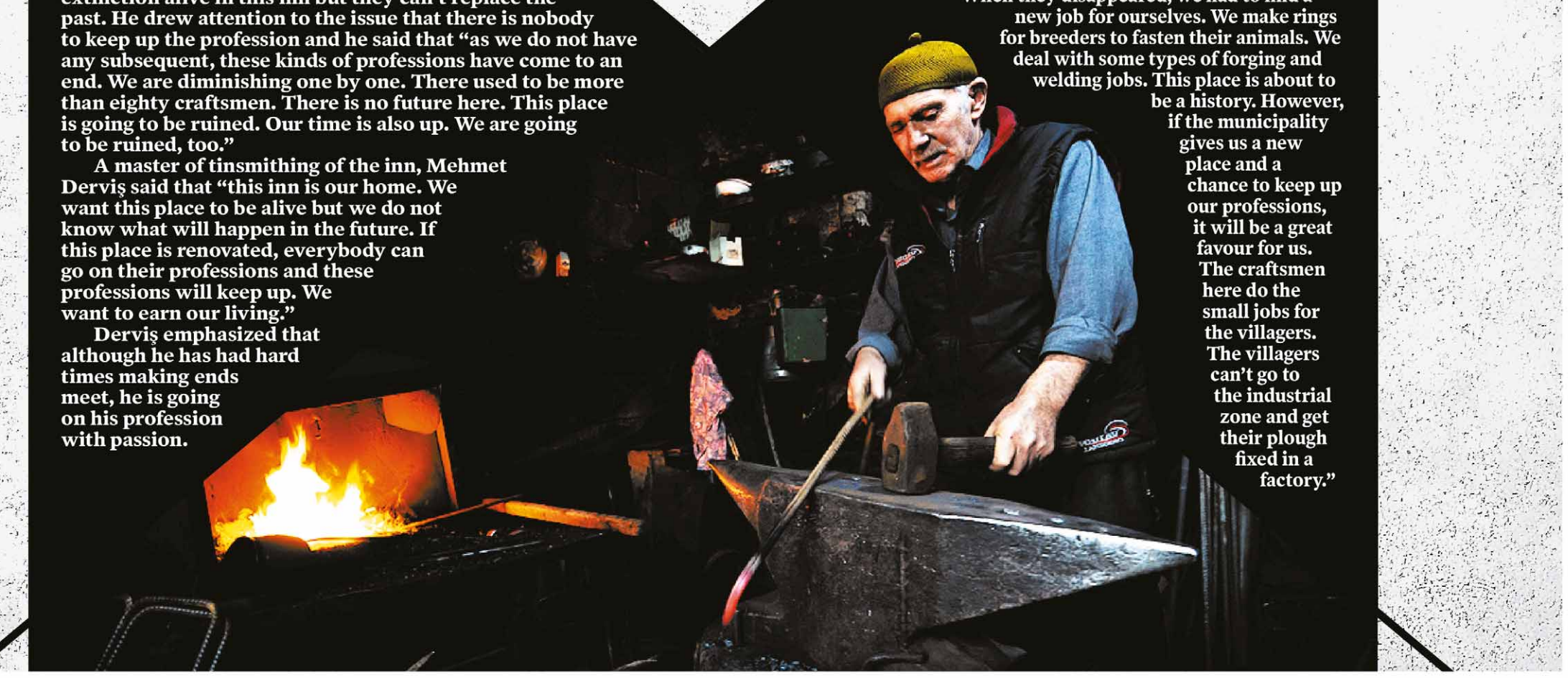
"NOTHING REPLACES THE PAST"

Galip Şapçıoğlu, 82, has been dealing with felting for more than fifty years and he said that they are trying to keep the professions facing extinction alive in this inn but they can't replace the past. He drew attention to the issue that there is nobody to keep up the profession and he said that "as we do not have any subsequent, these kinds of professions have come to an end. We are diminishing one by one. There used to be more than eighty craftsmen. There is no future here. This place is going to be ruined. Our time is also up. We are going to be ruined, too."

A master of tinsmithing of the inn, Mehmet Derviş said that "this inn is our home. We want this place to be alive but we do not know what will happen in the future. If this place is renovated, everybody can go on their professions and these professions will keep up. We want to earn our living."

Derviş emphasized that although he has had hard times making ends meet, he is going on his profession with passion.

İsmet Derman, 83, has been dealing with forging and said that some villagers prefer the inn for small jobs that they can't get it done in the industrial zone. Derman stated that he has been doing this profession for 64 years and he also said that "only carriages used to be made here. When they disappeared, we had to find a new job for ourselves. We make rings for breeders to fasten their animals. We deal with some types of forging and welding jobs. This place is about to be a history. However, if the municipality gives us a new place and a chance to keep up our professions, it will be a great favour for us. The craftsmen here do the small jobs for the villagers. The villagers can't go to the industrial zone and get their plough fixed in a factory."



Organized by the Municipality of Karatay, the '54th Konya Minstrels Festival with Love of Karabakh' was held with the interactive participation of 6 minstrels from abroad in addition to 4 minstrels from Konya. The program, which was held without audience due to the pandemic, was presented to Azerbaijan for the liberation of the Azerbaijani territories occupied by Armenia

The Topic of the 54th Konya Minstrel Festival was 'Karabakh'

4 Minstrels from Konya attended the '54th Konya Minstrels Festival with Love of Karabakh' which was held without audience due to the coronavirus pandemic. They were Asik Arif Inan Yildirim with the pseudonym of Yagiz Ozan, Asik Zikri Aliyar and Ahmet Yildirim with the pseudonym and Orphan Ozan, and Huseyin Ciftci with the pseudonym Asik Bizari. Efgan Şamilov and Nargile Mehdiyeva from Georgia Borçalı; Kemale Kubatli, Mubariz Aliyeva, Gülara Azaplı and Hafiz Kerimov from Baku, Azerbaijan interactively participated in the program and revived the 'Minstrels Festival'.

In the program, minstrels and folk poets demonstrated their skills by singing beautiful poems, folk songs, epical folk poems and praise poems, about the liberation of Azerbaijani lands occupied by Armenia. In addition to the call-and-response duets between the minstrels, the 'dudak değmez' show between Aşık Arif İnan Yıldırım and Aşık Zikri Aliyar with the pseudonym Yağız Ozan from Konya was also worth seeing.













Karatay Mayor Hasan Kılca said that they are very happy to host the "54th Konya Minstrel Festival with Love of Karabakh" as in the previous year. Hasan Kılca, stated that " Our minstrels, who have very deep feelings, have been continuing the tradition of 'minstrel' for hundreds of years. Minstrels' Feasts are organized all over our country in order not to disappear these call-and-response duets, which our minstrels arising from the bosom of our society, combined with literary arts and music. These festivals have been performed with great success in Konya since 1966. As the representatives of our Karatay, which has become one of the important centers of our city in terms of cultural, artistic and social aspects, we also hosted the 53rd of Konya Minstrels' Festival held last year. This year, we organized the 54th one with great pleasure. Keeping alive, preserving and transferring the tradition of 'minstrel', which is the unique element of our civilization in every aspect, would of course suit Karatay province, which has such a deep-rooted past.'



Hasan Kılca

Reminding that, due to the pandemic, this year's festival of minstrels was held with the participation of 4 lovers from Konya and without audience, Kılca stated that, due to the liberation of the Azerbaijani territories occupied by Armenia, the theme of this year was "With Love of Karabakh.

Konya, the second city after New York!
Proposed and becomes law

With the legislative proposal of "skuter" the electric scooters are becoming law and in our lives. AK Party Konya Deputy Selman Özboyacı proposed the legislation to the parliament and said that "We are going to make the electric skuters legal with our proposal because there isn't any law on this area. We are trying to make it based on some rules such as Skuters can go 25 km. per hour maximum, you have to be at least 15 years old to use it, you don't need to have a driving licence, you can carry only your personal belongings, only one person can get it on and you aren't going to be allowed to drive it through the roads in which other vehicles can go faster than 50 km. per hour.



A legislative proposal led by AK Party Konya Deputy Selman Özboyacı was presented to the parliament about the foundation of Turkish Environmental Agency and some changes in environmental law and some articles have already been negotiated. The aim of this proposal is to make the use of green means of transport more common. In this context, bicycle master plan is going to be added to the transport main plans of 30 metropolitan municipalities. Beside the usage of bicycles more commonly, "skuter" (e-scooter) will enter our lives. The ways for bicycles and skuters are going to be closed to vehicles and pedestrians and they will have the priority of way.



KONYA, THE SECOND CITY AFTER NEW YORK!

Deputy Selman Özboyacı stated that with this legislative proposal the use of bicycles and e-scooters as green means of transport will become more common. Özboyacı also stated that scooter was included in the legislation as "skuter" according to the advice of Turkish Language Society. He said that "I really care about the changes in the environmental law on this topic both as a person from Konya and as a young deputy. All over the world, Konya is the second city after New York which has the longest bicycle way. Right now we have 550 km. long bicycle way. Konya Metropolitan Municipality is the first to prepare and perform the bicycle master plan. We are proud of it. With the inspiration taken from this, in our new legislative proposal we try to say that bicycle ways and noise barriers should be constructed where is possible. The decisions should be taken by the Highway Commission in consultation with the Ministry of Environment and Urbanisation. These two important details should be included in new plans. Secondly, we also want our 30 metropolitan municipalities to add bicycle master plan in their main transport plans. By this way, green transport vehicles will become more common."



Farmer representatives warn "food crisis"



Making statements on behalf of the chairmen of the chamber of agriculture in Konya, Meram Chamber of Agriculture President Murat Yağız pointed out the "drought in Turkey". He added that "If there is not enough rainfall in the next few months, we are afraid that the agricultural drought will manifest itself and the next step will unfortunately be the food crisis."

Heads of the center and district chamber of agriculture in Konya held a press conference on the 2020 evaluation and 2021 expectations. Speaking on behalf of the farmers' representatives at the meeting, the head of the center Meram Chamber of Agriculture, Murat Yağız stated that the farmers continue to produce despite the pandemic.

FOOD CRISIS AT THE DOOR

Pointing out the drought in Turkey Yağız continued as follows:

In the shadow of the pandemic, we somehow closed the year 2020 despite all the difficulties. While the pandemic process continues in the 2021 agricultural season, the global meteorological drought has been added to this negative process. Meteorological drought, which is one of the natural disasters, we fear that if there is not enough rainfall in the next few months, it will manifest itself as an agricultural drought and the next step of this will unfortunately be a food crisis.

In October, when a significant part of the precipitation fell in our country, precipitation fell 50 % below normal in October, while the temperature broke a record.

If the drought continues like this, it may be a decrease in the products that need water as a result of the negative impact of underground and surface waters, and there may be problems in the supply of some products this year.

In this period when the drought is experienced at an extreme level, a seperate title should be opened for water and all the investments related to water should be taken forward.

Grows in Konya Exported to 35 countries

Black carrot grown in Ereğli district of Konya is processed in a special concentrate factory and exported to 35 countries



Continuing production without interruption despite the pandemic, black carrot contributes to the country's economy. After the carefully grown carrot harvest is carried out, it is transported to factories in the Ereğli Organized Industrial Zone and sent to the world countries in concentrated form after the operations they pass there. While the wheels of the economy are spinning rapidly in the factory, a great input is provided to the country's economy.

Oğuzhan Sarıca, who is in charge of the sales and marketing of the factory, says that black carrot concentrate is a very popular product especially abroad with its high antioxidant content. Stating that it is mostly used as a natural food coloring and it is also used in the beverage industry, albeit at a low rate, Sarıca says, "We also produce it with the raw materials we procure from our own land. We bring our post-harvest products by vehicles after the first wash. "After washing the product in the washing pool and separating it from all foreign materials, especially grass and stones, we select the appropriate ones in the selection line, squeeze the water and make it concentrated.

Stating that they export to 35 countries, Sarıca uttered that "It has begun to become newly fashionable in Turkey, too. Black carrot is also used as a coloring material in products such as purple bread or purple baklava, which we have heard about in Turkey recently. Of course, we supply product to support domestic companies as it is mostly export oriented. We have to improve both our capacity, planting amount and shipping capacity every year. Especially this year, we can see that the demand has increased much more than previous years.

BENEFITS OF BLACK CARROT



Black carrots contain high amounts of vitamins A, C and K and minerals such as potassium, zinc, calcium and magnesium.

Thanks to these vitamins and minerals that are beneficial to our body, it first strengthens our immune system and protects us from diseases.

Helping us to protect the health of our stomach, black carrots support the healing process of problems caused by stomach acid, especially gastritis and ulcers.

Black carrots provide a healthy digestive system as it contains high levels of nutrient fiber.

Thanks to this feature, it can also create an appetite-enhancing effect.

It protects our body from free radicals as it has powerful antioxidant properties.

This feature enables it to have a protective effect on our body from flu to various types of cancer.

Thanks to its powerful antioxidant properties, it cleans our cells. This has a positive effect on our skin health.

In addition to providing a more radiant, clean skin, it also prevents the formation of wrinkles by creating an anti-aging effect.

Thanks to its antioxidant properties, black carrots can also be used as detox water. It is considered to be one of the most natural remedies alone to get rid of edema and swelling.

Damla Plast extrusion
ONE STEP AHEAD



Billions of People Lack Water

Clean freshwater is an essential ingredient for a healthy human life, but 1.1 billion people lack access to water and 2.7 billion experience water scarcity at least one month a year.

By 2025, two-thirds of the world's population may be facing water shortages.

SOLUTION

Save our water with DAMLA PLAST Drip Irrigation Pipe Extrusion Lines

Fastest Pipe Production Line in the World
325 meter / minute



CONTACT
2. O.S.B Lalehan Cd. No 4
Selçuklu / KONYA - TURKEY
Tel : +90 543 251 55 50
E-Mail: sales@damlasulama.com

www.damlasulama.com
damlaplast

The Konya News

An exemplary association that draws attention to autism, SOBE



Selçuklu Municipality Mayor Ahmet Pekyatırmacı hopes that " the awareness, which is very rare in Turkey, that SOBE started via pointing out autism spreads to all over Turkey."



Our Educational Training Programs

While the prevalence of autism is rapidly increasing all over the world, it is a matter of concern that the cause is unknown. While doing intensive studies and researches on education, which is the only scientifically proven treatment, we think that we are at the beginning of the process of specialization in this field in our country. Education methods and materials of individuals with autism are completely different, and experts should observe, recognize and develop a program for the education of individuals with autism. For this reason, each personnel we recruit under the consultancy of our Training Director, is trained in every necessary field. We support our supervisor colleagues, whom we have trained, with national and international studies, symposiums and congresses. We continue to share information online during the pandemic process.

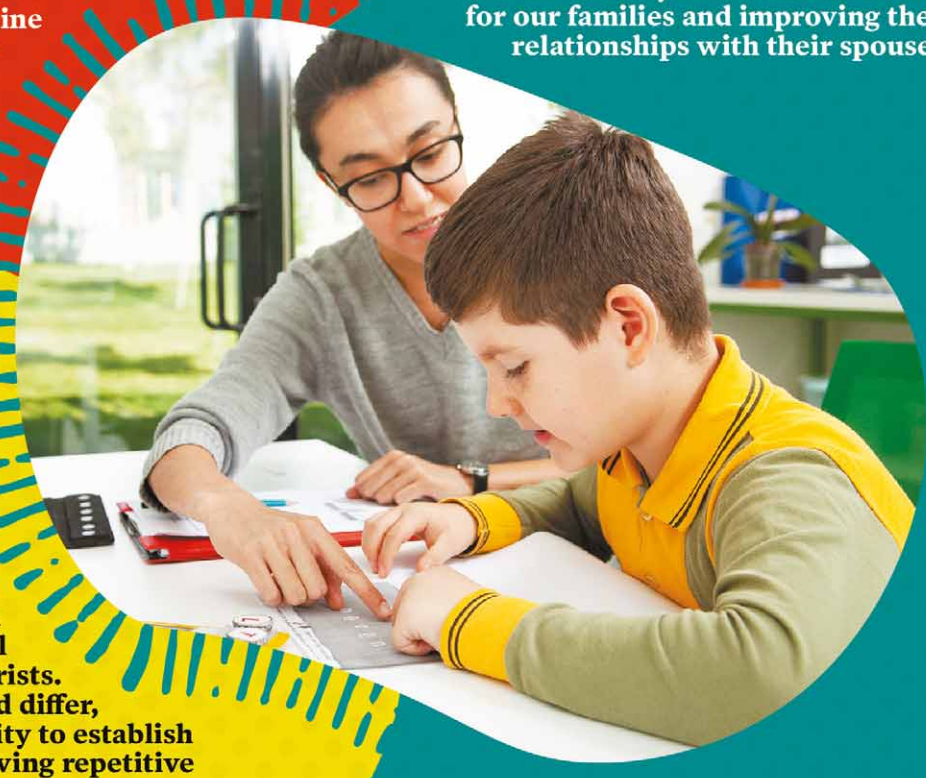
Training and Therapy Services



Our education programs are specially designed annually for each of our students. Regular data on the performances of our students are collected and graphical analysis is made to ensure continuous progress. The effect of education supported by therapies is much faster and permanent. In this sense, horse riding, swimming and sports trainings are also provided in our center. The fact that our students start to get degrees in regional championships are developments that excite and make us happy.

Our Services For Families

While we ensure that individuals with autism receive high-quality and intensive education, we try to find solutions to the problems of their families and relatives living with them and to improve their lives. With the courses for parents, they turn the time they wait for their children into a productive time. In addition, we organize eight-week trainings aimed at reducing the levels of anxiety and marital burnout for our families and improving their relationships with their spouses.



What is Autism?

Autism Spectrum Disorder, called autism, is an innate neurodevelopmental disorder. Although the relationship with vaccines, air pollution, and caesarean delivery has been examined, no clear reason can be found scientifically. Today, one of every 59 children is born with autism. Autism has no biological symptoms and it is diagnosed by child psychiatrists. Although the appearance and level of each child differ, the symptoms are classified as the child's inability to establish social relationships with his environment and having repetitive stereotyped behaviors. If the child does not react when called by name, does not make eye contact and is overly committed to his routines, if s/he is interested in rotating objects and is closed to communication, s/he may be at risk of autism. If there is any doubt, parents should follow their children closely and consult a child psychiatrist immediately.

About Us

Everything started with the saying of a family, "I cannot even have my surgery for years, since I have no place to leave my child with autism." It was decided to establish a center that is most suitable for individuals with autism and that can respond to the needs in the best way, in line with the meetings with architects, associations and foundations serving in this field, and examinations conducted in Turkey and abroad. The center started as a social responsibility project by Selçuklu Municipality in 2011 and was completed in 2014. In order to ensure the sustainability of the project, the Seljuk Individuals with Autism Education (SOBE) Foundation was established in 2016, with a 31-person board of trustees consisting of the then Governor, Metropolitan Mayor, Selçuklu Municipality Mayor, rectors and academicians. With the protocol signed, Selçuk University will be included in our ongoing studies with Selçuklu Municipality and Necmettin Erbakan University in the coming days.

Thanks to the support of our donors, the SOBE Foundation provides education and therapy scholarships to our students who receive service from our education and therapy program.



sobe



The Konya News

On the list, there are also Meke Lake and Kızılören sinkhole from Konya

Marmara Sea-Sized Drought in 50 Years

WETLANDS OF INTERNATIONAL IMPORTANCE

Dr. Erol Kesici sorted out 14 wetlands that are chosen as "Ramsar sites" according to the convention; Sultansazlığı in Kayseri, Manyas Lake in Balıkesir, Seyfe Lake in Kırşehir, Göksu Delta in Mersin, Burdur Lake, Kızılırmak Delta in Samsun, Uluabat Lake in Bursa, Gediz Delta in İzmir, Akyatan and Yumurtalık Lagoon in Adana, Meke Maar and Kızören Sinkhole in Konya, Kuyucuk Lake in Kars and Nemrut Caldera in Bitlis.

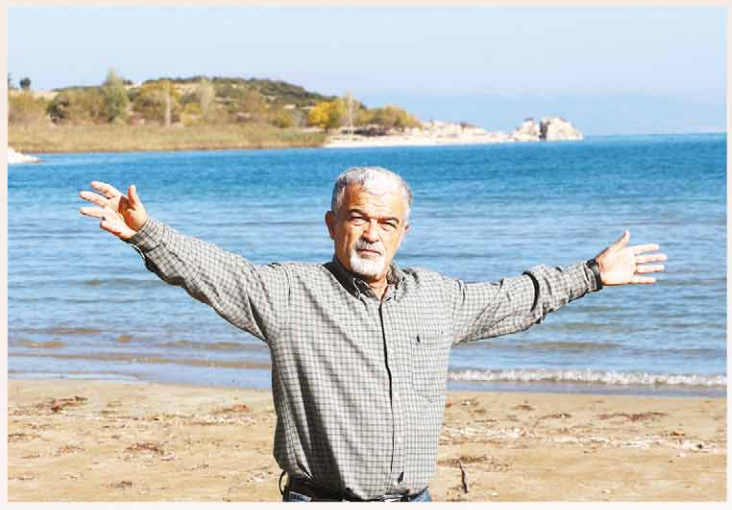
3 OF THEM HAVE DRIED OUT, 11 OF THEM ARE IN DANGER

Dr. Kesici pointed out that some of the 14 wetlands that were identified as International Ramsar Sites have dried out completely or are drying out day by day.

He also said that "Seyfe, Kuyucuk and Meke Lakes dried out completely. Most part of the Sultansazlığı dried out. Manyas, Burdur and Uluabat Lakes; Göksu, Kızılırmak and Gediz Deltas; Akyatan and Yumurtalık lagoons are struggling with the problems of high rate of drought, pollution and loss of biodiversity (species and amount). Some new sinkholes have been seen around Kızören sinkhole due to the high rate of drought and water withdrawals for agriculture. Nemrut Caldera is in a better situation compared to other wetlands; however, in Nemrut Caldera there is also a decrease of water level and visits are restricted."

NO NEW IDENTIFICATIONS SINCE 2013

Dr. Kesici expressed that in Turkey Nemrut Caldera was the last wetland that had been identified as International Ramsar Site in 2013 and after that there haven't been any new identifications.





Moreover, there haven't been any applications, either. He said that "There are two reasons. Firstly, there aren't any areas that can be identified as wetlands. Secondly, our already Ramsar sites are our natural lakes such as Eğirdir and Beyşehir. And local people do not want their regions to be chosen as Ramsar sites because they think that Ramsar rules are compelling due to socioeconomic reasons.

RAMSAR SITE CRITERIA

Dr. Kesici informed us about Ramsar Site Criteria and said that:

"An area can be identified as international wetland if it contains a representative, rare, or unique example of a natural or near-natural wetland type found within the appropriate biogeographic region; it supports vulnerable, endangered, or critically endangered species or threatened ecological communities, it supports populations of plant and/or animal species important for maintaining the biological diversity of a particular biogeographic region and it supports plant and/or animal species at a critical stage in their life cycles.

Wetlands are an insurance and regulator of drinking-tap water, the humidity and the climate."

Dr. Kesici stated that four of the five kinds of aquatic birds that have reproduction in Turkey are rapidly becoming extinct. He also said that "In our country, there are two long bird migration routes, which are among the four main routes in the world, for more than 400 birds that are migrating between the Asia, Europe and Africa. These birds have a great value in terms of choosing our country for accommodation and nutrition and choosing the wetlands for reproduction. However, as the wetlands in our country are drying out and getting polluted day by day, they are losing their importance among the migration routes in the world."



Ahmet BİLGİÇ
Konya Metropolitan Municipality,
Head of Department of Media,
Publications, and Public Relations

Water Saving in Konya

Our city, which is located in Konya Basin, is one of the 25 river basins in Turkey and gets rainfall below the Turkey average. In Konya, despite the declining average rainfall each year, increasing population and production have raised the use of water in one of Turkey's flag carrier cities in agriculture and animal husbandry.

The geopolitical importance of Konya has increased with the fight against climate change and the risk of drought, which are spoken all over the world. Continuous increase in production directly or indirectly increases water consumption. Water, which is the main input of production in every field from industrial production to agricultural production, is a natural resource that should be emphasized especially for our future. The fact that human beings cannot produce the water their consumption brings the more optimal use of scarce resources.

Although domestic use comes to mind when it comes to water consumption, the truth is that more water is used in agriculture.71% of the fresh water in the world is used in agriculture, 18% in industry and 11% in domestic use. Therefore, it is more essential for us to encourage more efficient use of water in agriculture and industry. The choice and support of drip irrigation systems instead of wild irrigation is a good example of this.

When it comes to Konya, Konya Metropolitan Municipality and Konya Water and Sewerage Administration (KOSKİ) are conducting awareness studies on water conservation throughout the city. Metropolitan Municipality Mayor Uğur İbrahim Altay's calls and action plans on water saving will set an example.

In 2020, the waste of 13 million m3 water was able to be prevented by different methods such as; the water from dams was sent to purification units via transmission lines, the missing and leakage of water was decreased by sending it safely to the last consumer from the source via storage and pump systems.

In Konya water used domestic, industrial and agricultural was brought in usage again. With the system called Purple Network, 72 thousand and 772 m3 purified water was evaluated again in order to be used in irrigation in 2020. Moreover, with the water-saving equipment called aerator, it is advised to save about 90 % in houses.

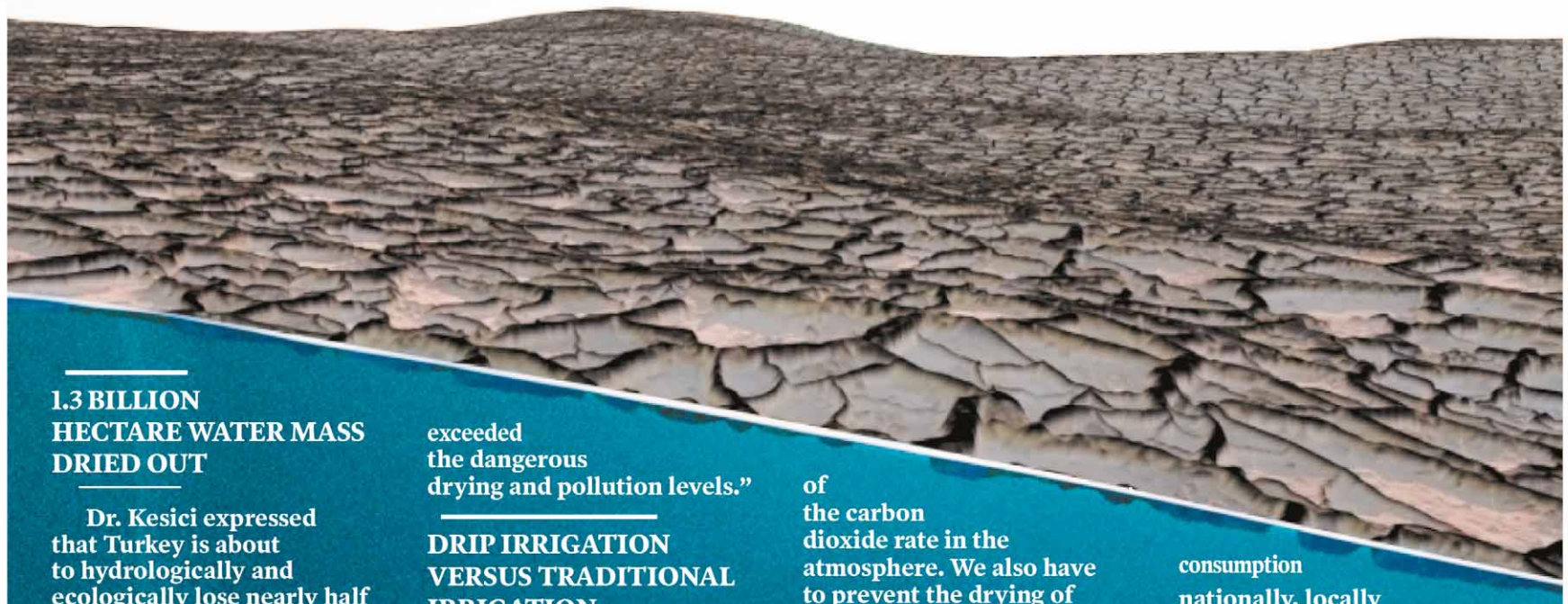
In annual plans of Metropolitan Municipality, Konya is acting according to the Turkey National Water Plan and social responsibility studies have also been conducted in every area to prevent wastage of water. Especially, at schools blue flag has been started to be applied and water teams have set up. This has led our children to learn water saving at early ages and is a very successful attempt. Also, in order to teach our children water saving, even a single drop, in their social and domestic lives, educational movies have been prepared.

These studies can be reached from institutional social media sites.

As Turkey is located in semi-arid climate zone, to improve water quality, to increase available water amount, to sustain the balance between preservation and usage have become a government policy and it is a civic responsibility.

It will be easier to leave a cleaner and a world with saved resources to the future if we are able to take simple precautions. We would do a great favour for our children if only we could hinder the wastage of water while we are washing our hands or we could turn off the faucet during shower while we don't use.

We hope to appreciate running water and value even a drop of it.



1.3 BILLION HECTARE WATER MASS DRIED OUT

Dr. Kesici expressed that Turkey is about to hydrologically and ecologically lose nearly half of the 14 wetlands that have been identified as wetlands and out under protection by Ramsar convention. He also uttered that "the amount of water mass that dried out in lakes and wetlands is 1.3 billion hectares. Moreover, some people oriented interventions such as drying; landfilling and water cut off have led to this situation. That is to say, in the last 50 years, 24 Eğirdir Lakes-sized, or 3 Van Lakes-sized, or the Marmara Sea-sized wetlands have dried out or have been dried out. Today, at this point, although there are given promises, developing science and technology and supports, some vital life sources have exceeded the dangerous drying and pollution levels."

DRIP IRRIGATION VERSUS TRADITIONAL IRRIGATION TECHNIQUES

Dr. Kesici proposed that we should prefer drip irrigation techniques instead of traditional methods. He also expressed that "We have to plan our agricultural production according to our water levels. We have to reduce our water consumption to the minimum level by energy efficiency and conscious usage. We have to prevent our natural water sources to dry out while we try to get energy. We have to provide renewable energy sources instead of fossil fuels like coal which is the main responsible for the increase of the carbon dioxide rate in the atmosphere. We also have to prevent the drying of wetlands and deforestation in land use. The waterbeds and aqueducts of the wetlands should be left to their own courses. Climate change is one of the biggest dangers that threaten life on our planet."

START SCIENTIFIC RESTORATION

Dr. Kesici stated that all countries should take responsibility according to the common but differentiated relative capability principle. He also warned that "we have to avoid all kinds of unnecessary consumption nationally, locally and individually in order to decrease greenhouse gas emission. Carbon pricing should be applied. Fertiliser should be used. All children around the world should be given responsibility and information about preventing greenhouse gas in order to live without climate disaster. We have to take inventory of natural lakes, determine the water budget and water quality, and we have to start the scientific restoration to preserve wetlands immediately."



The scientific consultant of Turkish Association for the Conservation of Nature (short for TTDK in Turkish) Dr. Erol Kesici stated that the water amount that has dried out in wetlands in Turkey is 1.3 billion hectares in the last 50 years and this amount is as much as 24 Eğirdir Lakes-sized, or 3 Van Lakes-sized, or the Marmara Sea-sized.

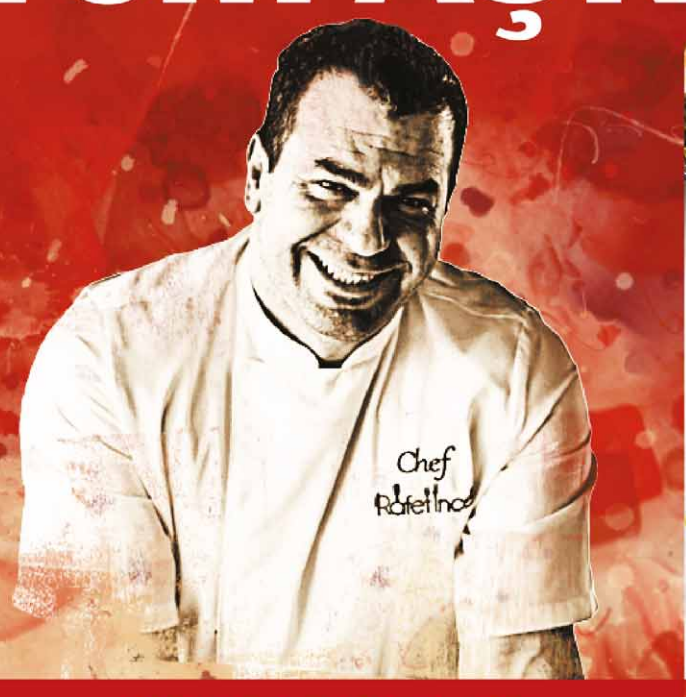
The scientific consultant of TTKD Dr. Erol Kesici said that 2nd February is not a celebration day for World's Wetlands anymore, but it is a remembrance day now. He expressed that "Turkey is a member of Ramsar Convention which includes 145 countries totally. There have been 135 wetlands detected in Turkey. However, only 76 of them are registered as wetlands according to the criteria of Ramsar. These 76 wetlands include 53 national, 9 local and 14 international (Ramsar area) areas that is equal to 1 million hectares.

The Konya News

Famous Chef From Konya Rafet İnce:

"The Turkish word AŞ(food) comes from AŞK (love)"

Chef İnce; "The Turkish word Aşçı (the cook) also comes from Rumi. 'If you put aş into the aş, it will become an aş for you; but if you don't put aş into the aş, it won't become an aş for you.' It means that if you cook with love, that food will be delicious. So, in Turkish the word aş (food) comes from aşk (love). While Rumi said cook with love, he meant this





How did you realize that you have the talent to cook? How was your time at school, in Lisbon and during Cordon Blue?

First of all, I want to say that I graduated from Tekirdağ Tourism Anatolian Vocational High school. In our class, everybody used to cook green runner beans with different methods. That day, I wasn't interested in the lesson at all (before we start the interview, he talked a little about how mischievous he was at school). I was highly motivated by the words-you won't be able to succeed-of my teacher. So, I also cooked green runner beans like my friends but in a very different style. First I minced them, after that I put them in to ice water. Then I boiled them. Finally I put them into ice water again. I made olive oil tomatoes over them. I used both the high heat and low heat techniques. As a result, first my teacher congratulated me in front of all my classmates (36 students) and later s/he apologized to me for the words before. After this, of course I was full of confidence. I started cooking professionally. I won a governmental scholarship in Cordon Blue in Portugal and attended for 4 years. I believe I have improved myself there a lot. I have learnt the professional ethics there. When I was there, I got practical training for four days a week and theoretical training and internship for three days a week. It was really a busy pace. I came back to Turkey in 2001. Of course during my training period I had been in Turkey for a few times to get the internship in various hotels in Bodrum and in Antalya. I always claimed that I will be a good cook.

Well, I would like to ask a question for the young people who want to be in this field of profession. What was the contribution of being trained in abroad? If you obtained your training courses in Turkey, what would be different for you?

First, let's mention about the training centres in Turkey. In those places, there have been courses about Italian cuisine, French cuisine etc. Primarily, we do not protect Turkish cuisine in our country. First we have to handle this problem and find a solution. Because of this, I do not find the trainings in Turkey sufficient.

What does Rafet İnce have in his kitchen?

In my kitchen, I do not have a visionary kitchen, or innovative kitchen, or Ottoman kitchen. I have my own ethic values and national authentic values that I have own as an identity and style. Moreover, I think and believe that I have managed to do it. Of course I do not know whether everyone thinks like me or not. But, I think that every chef needs to have his/her own style and kitchen because we have a rote-learning system that comes from Turkish tradition. Due to this rote-learning structure, copying is still going on. And I say that new chefs have to create a more refined kitchen with more refined products without ruining the essence of Turkish cuisine and they can do it by always searching. So, this leads to my previous words. Every chef needs to have his/her own style of kitchen, and his/her unique way of cooking. I always say that "A dish is like a naked woman. You should dress her how you would like to see. You should think the dish like this. First, you should cook with your own ethnic, national, local or regional products and impose it to the people in an empty dish. This is something that I have in my style. I want to have my own style and my own kitchen. In this kitchen there will different cuisines from different cultures such as Turkish cuisine, world cuisine, Ottoman cuisine, court kitchen, Anatolian folk cuisine, but it will be my own style and there will be no copying. It is not thoughts or performances about taking something from the world cuisine or Turkish cuisine and put it into the food I cook. It is about improving your power of dream and making a good dish.

According to you, what makes a good dish? The taste or the appearance?

I think, in a dish, there should be carbohydrates, proteins, minerals, vitamins and the dressing. I believe that these things make a whole. When a woman is getting dressed both the clothes and the accessories make the look a whole. The same goes for the dish. All the ingredients should make a whole. For example, when you put fish into a dish but you don't put vegetables for vitamins. Or you put the vegetables, but you don't put sauces for dressing. Or you put plenty of garnitures but your fish is small. You shouldn't do these. In my opinion, first, a dish should appeal to the eye. Unfortunately, this doesn't work in our country. The connoisseurs also think this way but I think it is false. If a chef prepares look of the dish meticulously, s/he also prepares the taste meticulously. Because if the look is important for her/him, it means that s/he loves her/his job and s/he will definitely give importance to the taste, as well. It is an art.

WORKING LIFE AND CAREER OF RAFET İNCE;

Rafet İnce was born in Ereğli, in Konya, in 1981. He stepped into his career in Tekirdağ Tourism Anatolian Vocational High school. After that he got a governmental scholarship, F&B trainings and internship in Le Cordon Blue College of Culinary Arts and in Toscan-Cascina.

He is married and he has a son and a daughter.

He loved cooking because he had a grandmother who can cook deliciously in the village. His mother wanted him to be a doctor and his father wanted him to be a cook. He said that he dreamed of being a good chef.

The first dish he made was green runner beans.

His favourite cuisine is Ottoman cuisine.

He worked in different hotels and got experienced. From 2003 to 2013, he was an executive chef in various five-star hotels. Since 2013, he started to be the manager of his own restaurant. He gained experiences in different brand hotels. He has been going on his working life as the co-founder of Nevnihal Anatolian Cuisine Restaurant in Çengelköy, which is one of the most decent areas in İstanbul, since 2003.

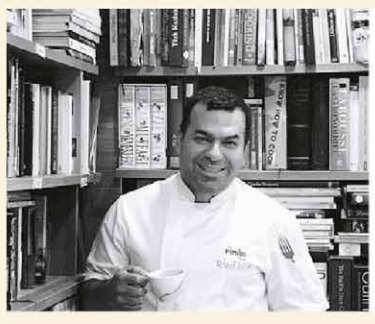
Rafet İnce is a person who has won many medals on behalf of our country in International Chef Competitions. He is the only Turkish chef who has three Olympic medals in 2008 IKA- World Culinary Olympics. He is the founder of first official Chefs National Team in the Cooks and Chefs Federation of Turkey. He has been providing consultancy service for national and international corporate companies.

He is carrying on his works on promoting the local ethnic cuisine in both domestic areas and abroad and contributes to the Turkish tourism a lot. In 2011, he was chosen as the most successful young enterprising chef by non-governmental organizations. Besides, he is leading young chefs by attending various seminars, panels, and conferences held by 186 different Tourism and hotel management universities and high schools in Turkey.

He is also well-known on TV and he joined different TV shows and made cooking shows such as Melek Baykal (Star TV), Ramazan Sofrası (TRT-1), Gülbence (TRT-1), Saba Tümer'le Lava Mutfağı (Show TV), Pişir Yedir-Kazan (Kanal D), Zahide ile Yetiş Hayata (Show TV).

Rafet İnce is a member of Chaîne des Rôtisseurs. Since 2008, he has been the chef editor of BBC Good food magazine published in London, in England. On the other hand, he has the certification of international jury from the World Chefs Confederation-Wacs. He has written the book CHEF which is the first personal development and gastronomy career book in the literature of the world of gastronomy. In 2017, he won the best food writer award on behalf of our country from Gourmand World Cook Book Awards which is called as the Oscar of authors.

He keeps living his life in Kalamış, in İstanbul with his family.









As a chef who has been in abroad for a long time, how is Turkish cuisine seen in abroad? Is it in the place it deserves?

You picked up on a good point. Let me tell you in this way. In 2010, Istanbul was chosen as European Capital of Culture. I don't know you realized or not, but there was nothing about "food". We say that we are among the three best cuisines all over the world but when we were chosen as the European Capital of Culture, we see that there was nothing about our cuisine. There was "simit (a kind of Turkish traditional bagel)" on the billboards in Taksim. Of course "simit" is a part of our culture. But there were also cheese wedges in the pictures and they are a part of Dutch culture. There were also seagulls in the pictures. I am never able to understand the relation of seagulls with our cuisine. I remember that in a billboard there was a simit, a seagull, a cheese wedge and a cup of tea. If introducing Turkish cuisine to the world means this, we talk for nothing. Turkish cuisine is not this picture. We go to fairs in Germany. There have been most powerful gastronomy countries such as France, Spain and Italy but there are also the weak ones. Please do not offence because this situation also makes me very upset but we are the country who makes the worst promotion on its kitchen. I know that there are chefs who work a lot and do their best with only a salary of 2000 Turkish liras monthly. I never say anything to them. There is nothing that they can do. Because there is a limited budget that comes from the Ministry of Tourism. You cook three kinds of cuisine – artichokes in olive oil, stuffed grape leaves and lamb in tandoori - in the fair and only 20 people wait in the queue. But in front of a French booth or a Spanish booth, thousands of people wait. If you ask what we do wrong, let me try to explain. In that fair, there was a Spanish booth opposite of our booth and a French booth next to us. There were cooking 20-30 different dishes daily. The fair lasted for 6 days. If you do the math, they cooked approximately 140 different dishes during the fair. On the other hand, we cooked the same three kinds of cuisines for six days. And we also give a packet of Turkish delight, a t-shirt with a Turkish flag on it, and a blue bead. This can't be a promotion. In other booths, no one gave a t-shirt or a fridge magnet. They gave "food". And by this way they contribute to their country's gastronomy and economy. When you look at Spain, France, Thailand, Philippines and Holland, they organize gastronomy tours. Of course nowadays there have been gastronomy tours in Turkey, as well and we also attend the other tours I have mentioned above.

How can a person become an Executive Chef?

Generally people think that an executive chef is like an orchestra chef and the boss of the kitchen. But this is not true. The term "executive chef" comes from the British culture. In France it is "Chef de Cusine" and in Turkey we call it "Baş Aşçı or Aşçı Başı (the head of cooks)". Let's handle the word "CHEF". We studied on this word for three years with my general director. In this word, C is for culinary, H is for hospitality, E is for education, and F is for food. As a result, CHEF = Culinary+Hospitality+Education+Food. If you have at least three of these elements, it means that you are a good cook. Because I believe that a cook means a person who is talented in cooking. In Turkish there is a spelling mistake when people write the word "aşçı" (cook). People use it as "ahçı" but it is wrong. The correct spelling is "aşçı". The Turkish word Aşçı (the cook) also comes from Rumi. 'If you put aş into the aş, it will become an aş for you; but if you don't put aş into the aş, it won't become an aş for you.' It means that if you cook with love, that food will be delicious. So, in Turkish the word aş (food) comes from aşk (love). While Rumi said cook with love, he meant this.

You are an impulsive person. Why?

The chefs in their traditional attitude have an ego. People think that they are inaccessible. I am always against it. People can reach me on social media, near me or in my office. I criticize my colleagues about this issue, but I cannot say everyone is the same. Maybe I can say from 50% to 50%. When the chef enters the kitchen everybody gets nervous, afraid and you cannot enter a chef's office without knocking the door. Of course we can call it respect. However, it doesn't mean that you can look down on the people who work under you. My office is open 24 hours a day as you see. Stewards and everyone come and visit me. If you want to be remembered as a nice person after 10 years, you have to have good relations with people. If you do not answer a question of your student who is 17 years old, or if this young person is afraid of asking a question to you, it is a deficiency of a chef. If you want to have good relations with people, you should show respect and interest both to the top chefs and to the 17 year old student at the same level. Because that 17 year old young student will be the chef 10 years later and will be occupying that seat of big chefs. Because of these reasons, I try to be as sympathetic as I can. I try to stand and work in the same distance to everyone. I try to smile a lot because it is a nice thing to do. If you spread positive energy instead of negative energy, the person you are dealing with will also give you positive energy. However, if you are straight-faced, do not talk much and dogmatise a lot, you will decrease the performance of your employees. That day you cannot get any performance from that person. If you want to love and be loved, you have to make a balanced bridge with everybody about being near or far. You can become a loved or hated person. I really know that I am a loved person by young people. Although people try to hinder this, and I know that there are some, I will try to support young people in my whole life even I become 90. We have managed to get some success about promoting Turkish cuisine in abroad but it is not enough. As I said we do not have governmental support. If God helps us, in 10 or 15 years' time, these young people will represent us in the world. And I want to give the biggest support to these young people while they will try to promote Turkish cuisine in the world. This is a mission of my own. I want to make my mission come true in the best way.

The Konya News

His antiques collection healed his panic attack





Celal Uçar, a tailor for 54 years, started collecting antiques after his doctor's advice to take a hobby for panic attack. Uçar states that collecting antiques sweetens him up.

Celal Uçar (74), who has been working as a tailor for 54 years in Konya Akşehir, started to receive treatment for the panic attack he was caught due to psychological reasons 10 years ago. Uçar started collecting antique items in upon the advice of a doctor in Afyonkarahisar to pursue a hobby. Realizing that antique items are good for him, Uçar transformed his tailor's into an antique museum.

He stated that "I kept collecting antiques when I started to feel that antiques really made me feel good. I'm trying to collect more antiques than tailoring right now. I have been exhibiting antiques here for 10 years. Teachers from Selcuk University often visited me. Politicians, ministers and even prime ministers came. The works here should be protected.

ANYTHING AND EVERYTHING

Stating that there are many antique items in the antique collection, Uçar said, "I am happy to leave memories of the past to my children. My collection includes prayer beads, swords, rifles, plates, copper bowls, saddlebags, carpets, rugs, tea pots, pitchers, tea-urns and radios. I don't want anyone to break away from their culture or forget it. I loved collecting old stuff and I still do. It's about love and I'm very happy with these stuff. People should make an antique corner in their home."



Halva with the same flavor for 5 generations

The Akkus family, which makes halva at its workplace opened 150 years ago in the historical Arasta Bazaar in Konya's Akşehir district, has been bringing sweet lovers together with the same taste for 5 generations.

After 10 years of working and learning to make halva in a halva restaurant in Aydın, Mehmet Çavuş came to his hometown and founded "Helvacı Necmi" in 1883. He bequeathed his profession to subsequent generations. The shop, which has been operated by its children and grandchildren for 5 generations, has become a frequent destination for those who come to the district with its halva, which is famous for its taste. The historical halva shop has hosted many political names and artists who have heard of its fame until today. Telling the story of Helvacı Necmi, business owner Necmi Akkuş said that his great grandfather, who went to Aydın in the 1870s to work, opened a new business door for the family. Stating that his grandfather Mehmet Çavuş, who worked alongside a village lord in Aydın, had acquired a golden opportunity in the years when the financial difficulties were felt intensely, Akkuş said that "Our grandfather started to work in the vineyards of the landlord in the summer and in the halva shop of the landlord in the winters. He stayed there for more than ten years and he learned to make halva. One day the landlady told to my grandfather that "it is an endless job, go and make a new life for yourself and she gave him two pouches of gold".

"WE DO THE SAME AS MY GRANDFATHER DOES"

Stating that "Mehmet Çavuş returned to Akşehir and bought half of the shop where the historical halva shop was located from Greeks, and the rest from a tradesman" Akkuş said that "My grandfather started working in this shop in 1883. Since then, this shop keeps operating for 135 years. Mehmet Çavus died in 1924. My grandfather, who started growing up with him in 1904, took over the flag after his death. My father starts as the 3rd generations in 1930s. I started working as the 4th generation in 1960s. My son Tacettin, with whom I work now, has been working in the shop since 2003 as the 5th generation. We have preserved the taste and quality of the halva we produce for 150 years. We have been trying to offer the same taste since the 1880s. We do the same as my grandfather does. There is no preservative or glucose in our halva. We use saponaria, sugar and sesame. We never spoiled our taste and quality. If you do this job, you should love it. If you don't adopt it, if you don't love it won't work. We do the same as my grandfather does for five generations. We never aimed to get profit. Akşehir is a district famous for its halva restaurants since the past times. Today, there are few historical halva restaurants left and we are pleased to be a frequent destination for local and foreign tourists, celebrities and politicians."

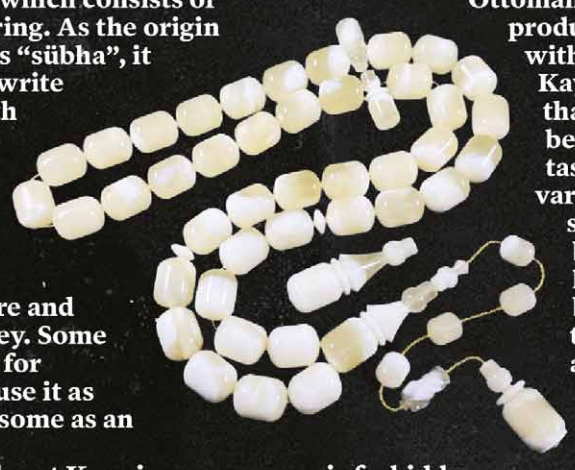
A Young Master from Konya

Famous For His Tasbihs in Kuwait

With the tasbihs that each one is more beautiful than the other he became famous first in Gulf Countries now he is sending them to Kuwait

The word "Tasbih" origins from the word "Sübha" which means exonerate and glorify. "Sübhanallah" means to exonerate the God from all the missing specialities. To glorify and commemorate the God people use "tasbih" which consists of beads in a string. As the origin of the word is "sübha", it is correct to write the word with "b" (tasbih), not "p" (taspih). Tasbih is an important part of culture and faith in Turkey. Some people use it for dhikr; some use it as a hobby and some as an accessory.

Fatih Mehmet Kaya is a young master of tasbih in Konya Bedesten Bazaar. For a long time, he has sold tasbih to Gulf Countries and he has been to Kuwait for work and has shown his craftsmanship there. Kaya stated that he is trying to meet the demands both from Turkey and from abroad and the price range is from 5 to 50 thousand Turkish liras. He also said that "when you say tasbih you immediately remember love. Without love there won't be even the "t" of tasbih. Without seeing the tasbih, it is difficult to put a price for it. But I can give an average number. It starts from 5 Turkish liras to 50 thousand liras. The price is much higher for the tasbihs that are for special collections or for the antique Ottoman amber tasbihs produced by masters with handicraft.



Kaya mentioned that they have been producing tasbihs from various materials such as amber, bakelite, katalin, blue onyx, tiger's eye, aquamarine and carnelian. Kaya also stated that it is forbidden to use some materials such as rhino horn and ivory in Turkey. He also said that "there is Ottoman bakelite and drop amber tasbihs and these are expensive ones. They also have varieties such as dominica, baltica, and kaliningrad. Kaya expressed that some stones used in the production of tasbihs are healthy for human beings and parents use drop amber for the babies who have difficulty in teething. Uttering that these kinds of necklaces came from Baltic States, Kaya also said that "these products are very valuable because it is said that they have the ability to take stress away, regulate the heart beats and they are good for Struma and Hepatitis in women." Kaya emphasized that there has been a huge demand for tasbihs from Turkey and Arab countries and he said that Arabian people prefer a tasbih with 45 beads called as "Arabian model". Kaya, the master, stated that they are sending most of their tasbihs to Kuwait and said that "we are trying to meet the demand. I advise this sector to our young people who are talented and who are looking for a job in different areas."





Dr. Sami ALDUR

Before too Late

Consisting of two hydrogen atoms and an oxygen atom, H^2O, in other words water, which is "seen in solid, liquid and gaseous states in nature ", is at the very center of human existence.

Without water human is hungry, dirty, rotten and dry, in other words nothing.

There are also those who describe their wish with water and write about human through water.

Can Yücel says "Friends are like rivers, some of them have less water, some of them more, in some you can only wash your hands, in some you wash all your soul.

The rhythm in human relations and the fluidity in social life are mostly compared to water in nature. It is the flow of the heart to the heart that connects one person to another. Sadness and despair do not suit people and nature will take its course.

In the global pandemic days when we are forced to live by isolating ourselves from others which of us is not thirsty already, like a clear stream, to the people who nourish, purify and feed us?

Isn't it our worst nightmare to be in need of a drop of water in a heartfelt capital, which has been mentioned in historical texts where it has generous water resources and has been mentioned with fresh water fountains up until yesterday, and to become arid in terms of both natural resources and human relations?

That city is the city of those who, with the abundance and wisdom in their hearts, take a dry branch in their hands and find the place of the spring under the earth, those who are as dear as water.

In the report titled "Climate Change and Agriculture" published by the Ministry of Agriculture and Forestry in 2020, it is stated that the Mediterranean Basin is one of the regions expected to be affected the most by the climate crisis in the world.

The report said the drought will be felt in the wider region increasingly in Turkey and an average year in anticipation of increased number of very hot days too.

It is also among the determinations in the report that the quality of water, soil and consequently food products will deteriorate and that sustainable food safety problems will arise.

Of course, all these are concerns expressed in the report regarding the near future...

Water and soil; the two main actors that make human beings and they are two divine treats that feed each other and human.

Disrespect for water, land, and human beings makes our existence infertile and makes the city unidentified.

Policies that encourage the adoption of a savings-oriented approach and conscious water consumption in agricultural activities in the Konya plain and in the city-wide water use should be developed rapidly.

It will be a meaningful effort for local administrations, which are the administrative units closest to the public, to immediately put forward a comprehensive action plan for combating drought specific to Konya, and to discuss possible problems and solutions.

People should take precautions before too late...

The Konya News



Konya will be a Brand in Sports

Mehmet Baykan, General Manager of Sports Services, stated that "Konya received the most sports investment in the history of the Republic

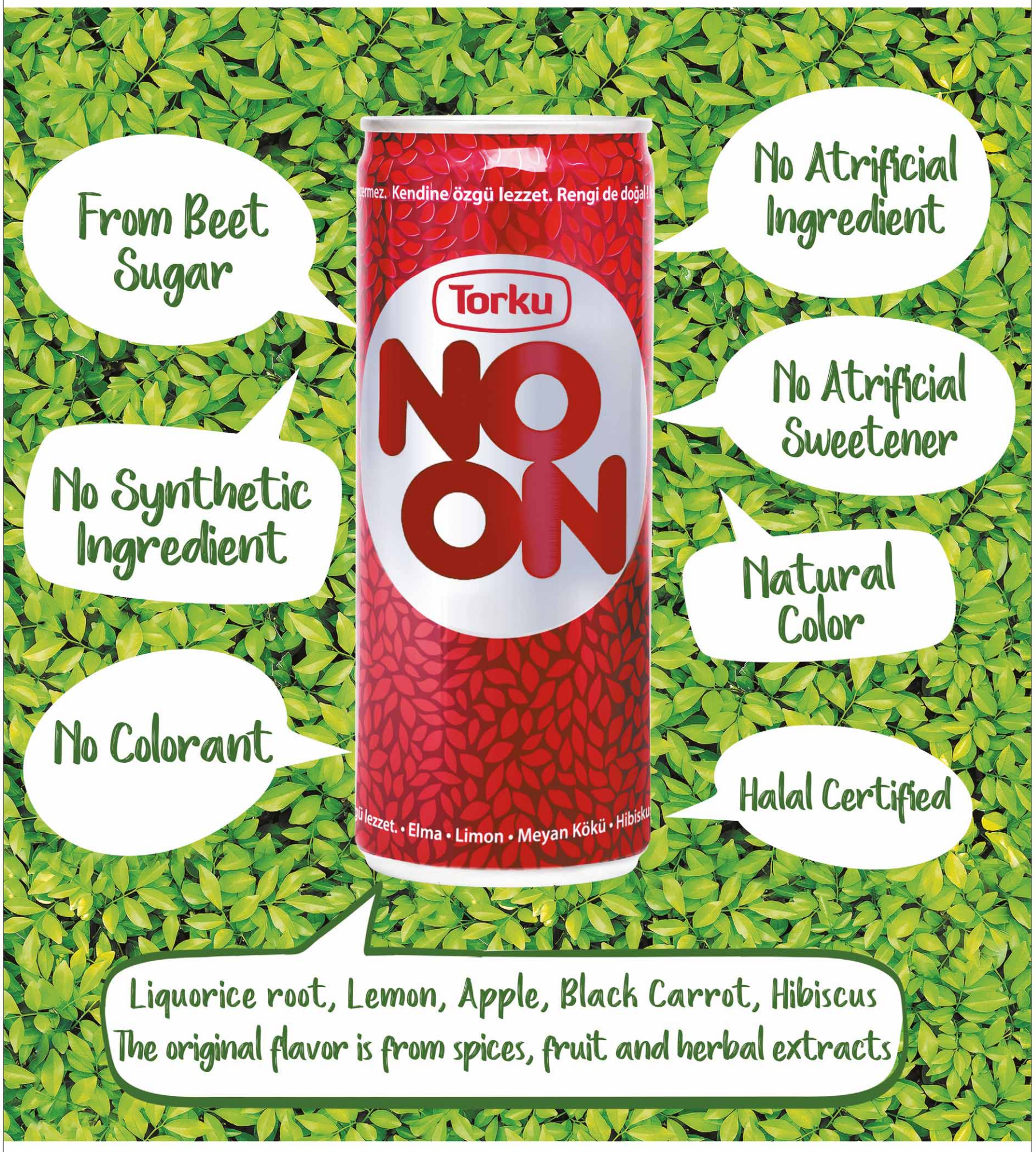
In line with the instructions of our President, today our General Directorate has a work in every corner of Konya. Many investments continue to rise in every corner of the city for our young people to do sports.

In a very short time, Konya will be awarded with the title of a sports center and sports city in addition to the perception of Agriculture, Tourism, Trade and Faith Center. We are trying to do our best with all interested people in Konya, especially our Metropolitan Municipality Mayor Uğur İbrahim Altay.

We will see very clearly what we mean, how we make investments and why they are necessary, during the 5th Islamic Solidarity Games that will start in Konya in September 2021. Konya will become an important brand in sports field."

Mehmet Baykan

New Carbonated Soft Drink



Neither Cola Nor Soda, Try The New Taste

Investments of Konya Provincial Directorate of Youth and Sports

1000-people capacity dormitory (Mesnevi Dorm)
Akören Synthetic Field
Akşehir Youth Center
Akşehir Synthetic Field
Altınekin Training Hall for 250 spectators
Altınekin Synthetic Field
Amputee Football Pitch
Beyşehir Youth Center
Beyşehir Synthetic Field
Bozkır Youth Center
Cihanbeyli Gölyazı Synthetic Field
Cihanbeyli Youth Center
Çumra Youth Center
Çumra Semi-Olympic Indoor Pool
Derbent Synthetic Field
Derebucak Synthetic Field
Doğanhisar Synthetic Field
Emirgazi Training Hall for 250 Spectators
Emirgazi Synthetic Field
Ereğli Youth Center
Hadim Synthetic Field
Huğlu Shooting Range
Hüyük Synthetic Field
Karapınar Youth Center
Karapınar Synthetic Field
Karatay Individual Sports Center(Mehmet Oktut Football Pitch)
Karatay Saraçoğlu Synthetic Hockey Field
Karatay Saraçoğlu Synthetic Field
Kulu Youth Center
Central(Karatay Şehit Nihat Gün) Synthetic Field
Sarayönü Synthetic Field
Selçuklu Youth and Culture Center
Seydişehir Synthetic Field No.2
Seydişehir Training Hall for250 Spectators
Seydişehir Synthetic Field
Taşkent Training Hall for250 Spectators
Taşkent Kibleyakasi Youth and Scouting Camp Training Center
Taşkent Synthetic Field
Yunak Synthetic Field