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KONYA, MARCH-APRIL, 2024



What is SKÅL?

15

Shoe export from Konya to 70 countries

14





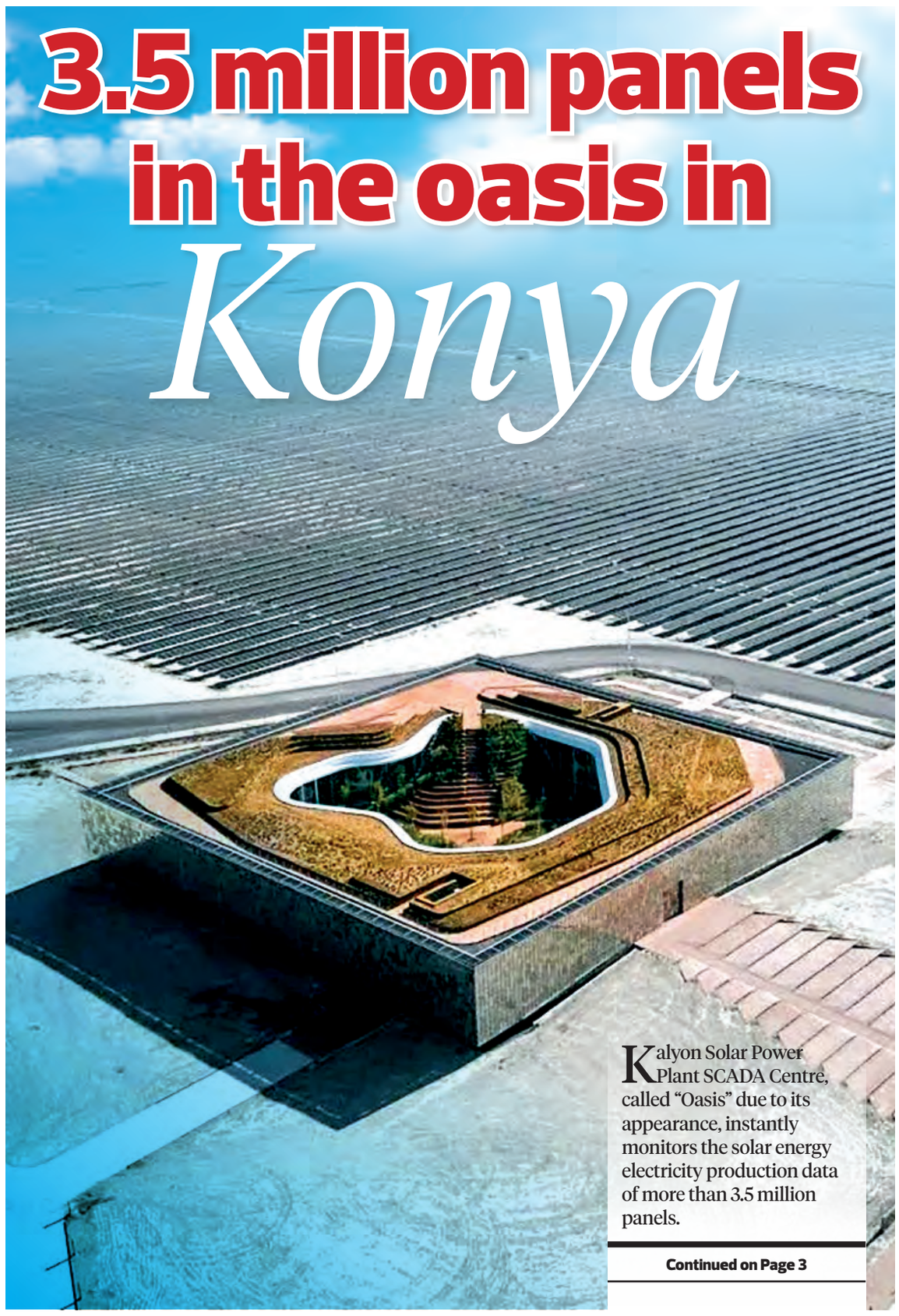
241,508 Visitors At Konya Agriculture Fair

The 20th Konya Agricultural Fair, held at Konya Chamber of Commerce International Fair Center, has been completed. 454 companies participated in the fair, which was held in a total exhibition area of 100 thousand square meters. Konya Agricultural Fair hosted 241 thousand 508 visitors from 96 countries and 81 provinces of Turkey.

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Kalyon Solar Power Plant SCADA Centre, called "Oasis"

3.5 million panels in the oasis in *Konya*



Kalyon Solar Power Plant SCADA Centre, called "Oasis" due to its appearance, instantly monitors the solar energy electricity production data of more than 3.5 million panels.

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The Beginning of Mevleviship

Rumi and the Origins of the Mevlevi Order

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Darülmülk Konya

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What and Where to Eat In KONYA?



Tirit

Tirit Kebab is the most famous Konya delicacy after etliekmek and oven kebab. Like Iskender, they place yoghurt, meat or meatballs, tomatoes, peppers and onions on pita and drizzle butter on top.

Continued on Page 10–11



New Season for the Wonderful Vineyard in Meram

Meram Vineyard, which gives its guests insatiable moments with its natural beauty and keeps the past alive with its molasses and bulghur boiling events, opened its doors for the 2024 season.

Continued on Page 19



Kerem İŞKAN
Executive Editor

Konya appeals to the heart, mind and stomach...

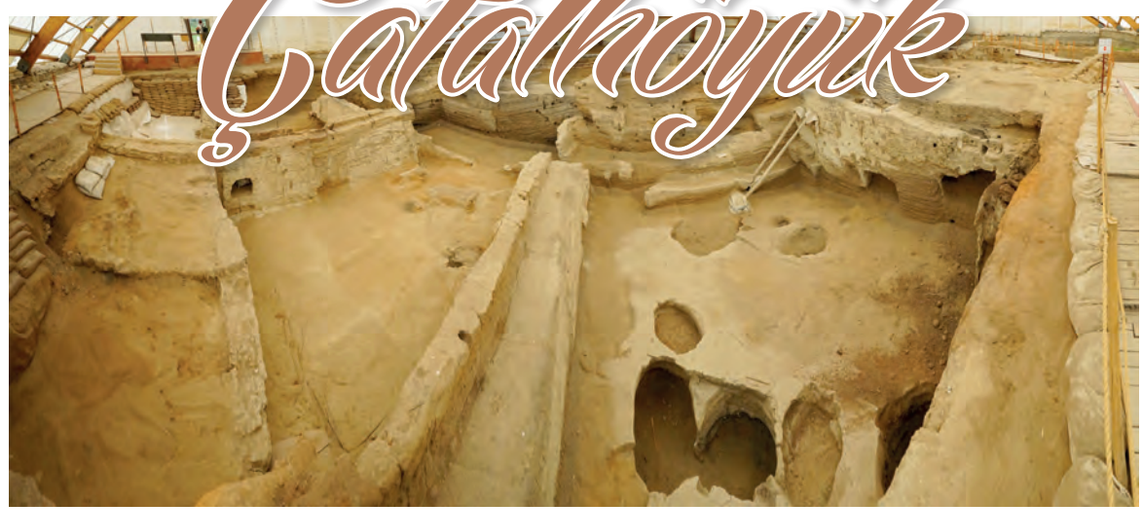
In the 7000s BC in **Central Anatolia**, Konya-Çatalhöyük was the first pioneer of urban life with its adjacent houses made of mud bricks, domestication of animals and agricultural production. Urban life, which started with Çatalhöyük, Alaeddin Hill Mound and Karahöyük in Konya, has survived until today, experiencing Roman, Byzantine, Seljuk and Ottoman cultures and civilizations. Konya, which takes its name from **a mythological story**, has been the place of an endless story with its socio-cultural life in its geography as Ycconium, Conium, Stancona, Conia, Konien and Konia in historical processes and most recently Konya.

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Economy Figures Of Konya

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The Oldest Bread in the World Was Discovered in *Çatalhöyük*





Artificial Intelligence Konya

Continued on Page 4

Economy Figures Of KONYA



Konya is an SME Capital, hosting more than 50,000 SMEs.

It is the grain warehouse of Turkey. It ranks first in Turkey in the production of flour, sugar, salt, milk, wheat, barley, sugar beet, sunflower seeds, tulip, corn (grain), carrot, sour cherry, vetch, bird seed, pea, sainfoin (seed) and lupine. It is the only province in Turkey where primary aluminium is mined. The leading developed sectors are machinery manufacturing, automotive sub-industry, base metal, agricultural tools and machinery manufacturing, food industry, shoemaking, and on-vehicle equipment. It is Türkiye's leader in agricultural machinery and equipment production.

It dominates 45% of the Turkish market in metal processing.

It has 70% of the Turkish market in on-board equipment.

It ranks 11th in Turkey with exports of 3.36 billion dollars in 2023.

Konya's exports are more than the total exports of 26 provinces.

Konya exports to more than 180 countries.

Konya has more than 3,400 registered exporters.

The share of manufacturing industry exports in total exports is 93.5%.

The top 5 countries in exports are: Russia, Iraq, Germany, USA and Italy.

The export figure from 2000 to 2023 grew 39 times.

Türkiye ranks 16th with imports of 1.62 billion dollars in 2023.

The top 5 countries in imports are: China, Russia, Germany, Brazil and Italy.

Konya's foreign trade surplus is approximately 1.75 billion dollars. It is the 7th province with the highest foreign trade surplus.

As of the end of 2023, 752 investment incentive certificates have been issued in Konya and it ranks 5th in Turkey.

The fixed investment amount specified in Konya within the scope of investment incentive certificates in 2023 is 31 billion TL and it ranks 15th in Turkey with this amount.

The number of employment specified in Konya within the scope of investment incentive certificates in 2023 is 8,331 people, ranking 12th in Turkey with this figure.

As of the end of 2023, there are 603 foreign capital companies from 66 countries in Konya.

The country with the most foreign capital companies in Konya is Syria with 163 companies. Its share in the total is 27%.

The second country with the most foreign capital companies is Germany, with 49 companies. The third country is Iraq with 42 companies.

Konya has a developed industrial infrastructure with 12 organized industrial zones, 3 industrial zones, 108 industrial sites and 2 technology development zones.

It ranks 5th in Turkey with 4,502 registrations in trademark registration. (2023)

It ranks 8th in Turkey with 40 patent registrations. (2023)

It ranks 5th in Turkey with 97 registrations in utility model registration. (2023)

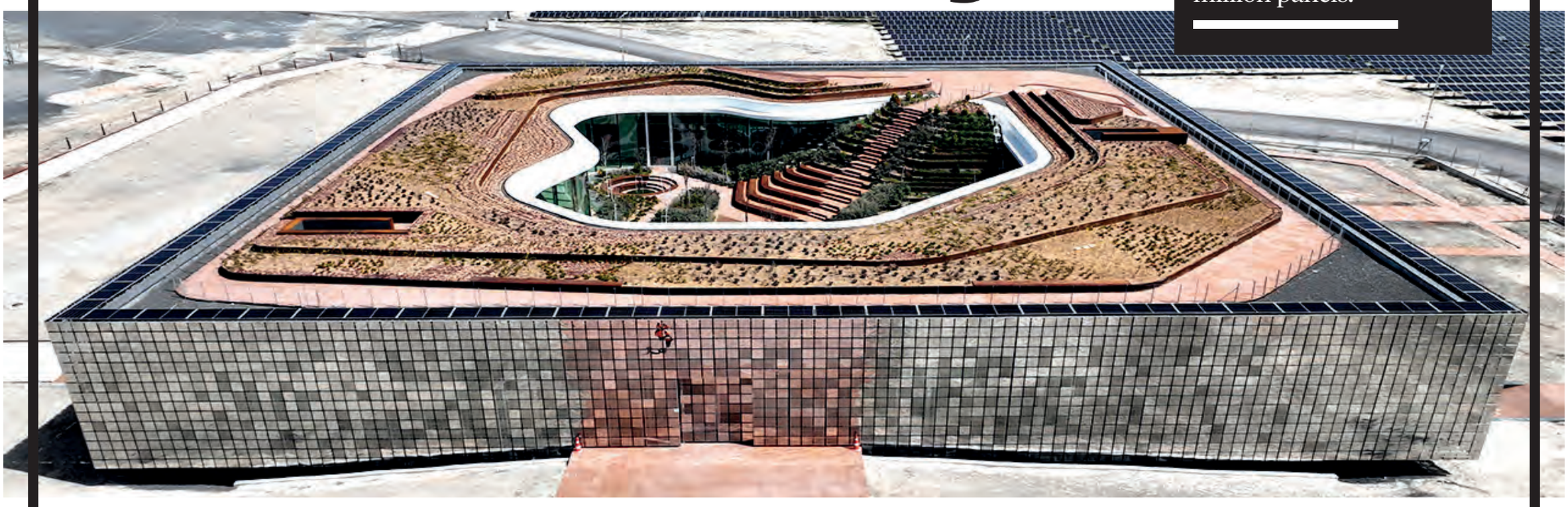
It ranks 8th in Turkey with 1,675 registrations in design registration. (2023)

Total Unemployment rate is 7.4% (Konya-Karaman Region) (2022)



3.5 million panels in the oasis in **Konya**

Kalyon Solar Power Plant SCADA Centre, called "Oasis" due to its appearance, instantly monitors the solar energy electricity production data of more than 3.5 million panels.



The building, equipped with many technical infrastructures and digital tools for the operation of the power plant located in Karapınar district of Konya, attracts attention with its futuristic design.

DESIGNED IN THE LIGHT OF KONYA'S VEGETATION

With the covering materials whose outer surface is inspired by 4 different solar panel designs, overheating of the interior of the building is prevented and an aesthetic and modern appearance is displayed. The inner garden of the SCADA Centre, designed by taking into account the vegetation of the city, offers an atmosphere where renewable energy and nature are in harmony.

Called "OASIS"

SCADA Centre, which acts as the brain of the solar power plant and is called "Oasis" due to its appearance, instantly monitors and analyses the electricity production data of more than 3.5 million solar panels in the power plant. With its design, the SCADA Centre contributes to increasing interest in solar energy in order to meet Turkey's electricity needs from clean and sustainable sources.

It represents Turkey

Gürler Duman, Deputy General Manager of Kalyon Energy Investments in Charge of Operations, stated that "Power plants, refineries, petrochemical plants and similar large facilities are managed by special and central control rooms due to their strategic importance. Although solar power plants are not very sophisticated on the operational side, we, as Kalyon management, thought from the very beginning that it is a power plant that definitely deserves a central control building, both due to its strategic meaning and importance and its size."

Duman pointed out that "the SCADA Centre was designed as a magnificent, sustainable building with technological features. He said that they took into consideration the necessity of managing the power plant with an installed capacity of 1350 megawatts from a central control building."

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This newspaper promises to follow the press code.



Critical water warning from KOSKİ: There is a water shortage! We can take strict measures!

General Manager of Konya Water and Sewerage Administration (KOSKİ), affiliated with Konya Metropolitan Municipality, announced that there is a water shortage due to insufficient rainfall. In the statement made by KOSKİ, it was said that "There is a water shortage in the spring season due to rainfall below seasonal norms. If this continues, we can take strict measures in our city where water is precious. We invite all our citizens to use water economically."



ARTIFICIAL INTELLIGENCE

A social media user named Cem Tirak compared Turkey's cities to women with artificial intelligence. The work with interesting visuals was shared by many people.

WHAT KIND OF WOMAN WOULD KONYA BE?

In the study comparing many cities to women, Konya's female status according to artificial intelligence is remarkable.

Konya Businesswomen Association is now a member of GİFED



Konya Businesswomen Association (KİKAD) became a member of the Entrepreneurial Businesswomen Federation (GİFED), Turkey's first businesswomen's association federation.

Signatures were signed at the meeting where and KİKAD members and GİFED Chairman of the Board of Directors Mrs. Oya Eroğlu, GİFED Vice President Mrs. Canan Kararlar Yüksel, GİFED Vice President Mrs. Betül Sezgin, GİFED Vice President Mrs. Samiye Hancıoğlu, GİFED Vice President Mrs. Göknur Atalay, GİFED Secretary General Mrs. Nazan Akıncı, GİFED Board Member Mrs. Mehlika Gider, GİFED Board Member Mrs. Nihan Çakıcı, GİFED Board Member Mrs. Nimet Can Balkan, GİFED Board Member Mrs. İrem Kolbakır came together in Konya...

The official entry ceremony of KİKAD to the GİFED Federation, of which members are Afyonkarahisar Businesswomen Association (AFİKAD), Aydın Businesswomen Association (İŞKAD), Bursa Businesswomen and Managers Association (BUİKAD), Gaziantep Entrepreneurial Businesswomen Association (GİKAD), Ankara Women Employers and Industrialists Association (KAİSDER), İzmir Businesswomen Association (İZİKAD), Kocaeli Businesswomen and Managers Association (KOİDER), was held.

Future female captain pilots are trained in Konya

Büşra Sedef İŞKAN

39 out of 100 students who chose the Pilotage Department of the University's School of Applied Sciences to realize their dreams of becoming a pilot are girls.

After theoretical training, pilot candidates begin practical flight training with a glider at the university's air park. Students who continue their education on single-engine aircraft, switch to twin-engine aircraft at the end of the fourth grade, get their license and prepare to start their careers.



"I believe women can do anything"

Second-year student Mahmure Elifnur Gülyıldız, 20, said that her family always wanted her to be a doctor, but she decided to become a pilot in high school because of adrenaline and her passion for exploring new places.

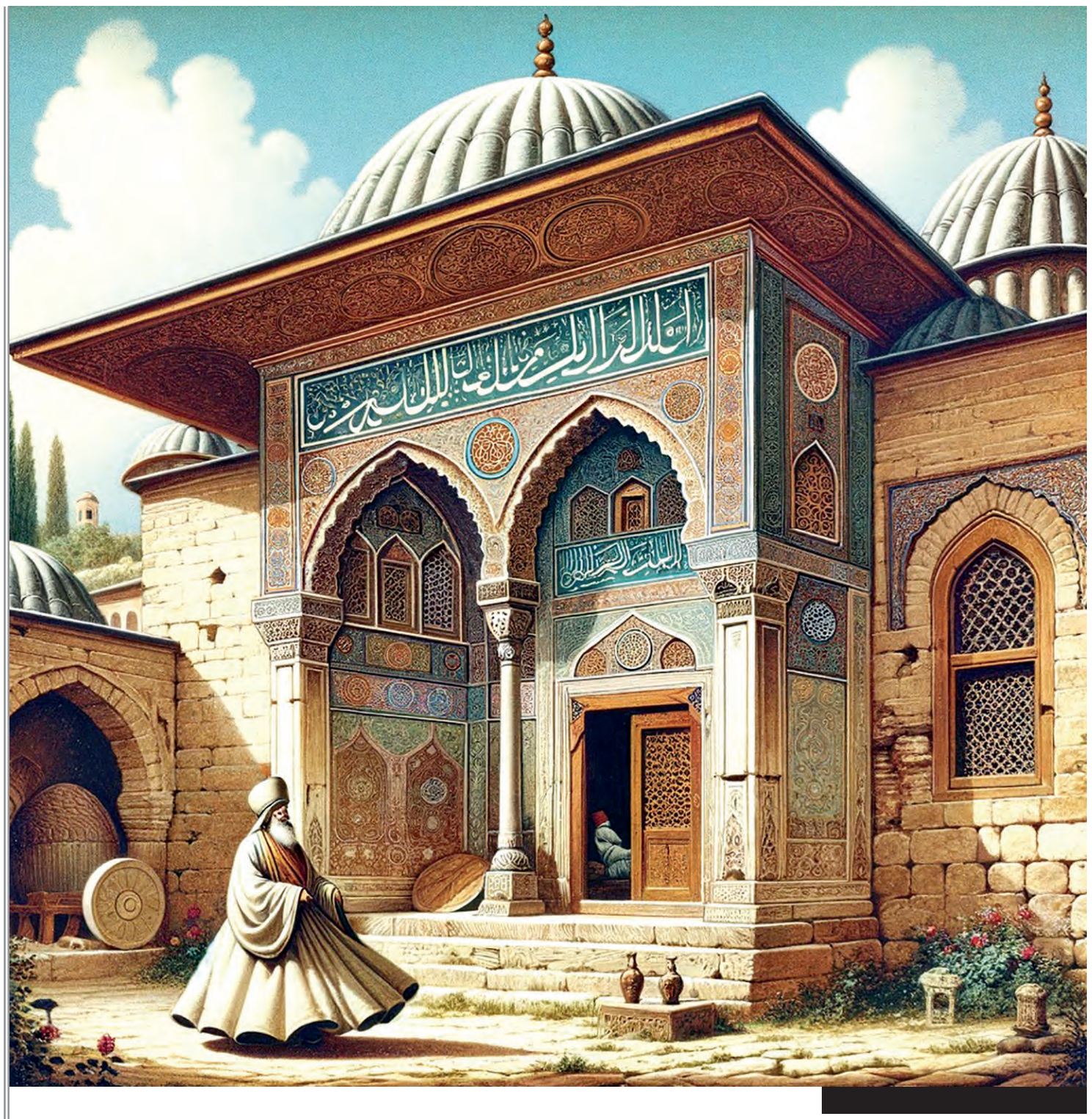
Stating that she encountered negative criticism when she wanted to receive pilot training, Gülyıldız said, "Our profession has some advantages and disadvantages regardless of gender, but this should not be considered only for women. That's why I turned a deaf ear to such comments." said.

The Konya News

During Rumi's time, a group of disciples gathered around him and in his madrasa. These disciples attended Rumi's lectures and conversations without being affiliated with any official sect.



By Doğa İŞKAN



THE BEGINNING OF MEVLEVISHIP

Rumi and the Origins of the Mevlevi Order

Rumi's death in 1273 was an important turning point for Mevlevi order. After his death, Çelebi Hüsameddin, the scribe of Mesnevi, was deemed suitable for leadership by Rumi.

During Rumi's time, a group of disciples gathered around him and in his madrasa. These disciples attended Rumi's lectures and conversations without being affiliated with any official sect. An interesting point is that there is a special ritual performed for those who want to initiate Rumi. This ritual is called "chehâr darb" and involves cutting a small amount of hair from the person's hair, moustache, beard and eyebrows. This ritual symbolizes the person's participation in the sect and is stated to have taken place before the meeting of Şems-i Tabrizî and Rumi, that is, before 1244.

Rumi wrote genealogies for some of his educated disciples and sent them to various regions, which is accepted as an indication that the foundations of the Mevlevi Order were laid.

According to the findings of Mevlevi historian Sâkıb Dede (d. 1735), Mevlevi order, in addition to its own manners and customs such as samah, sefa, ecstasy and state, it was founded on the principles of the Naqshbandi sect and the love and attraction foundations of Shams. This definition is considered one of the most beautiful explanations of the sect.

In addition, the Mevlevi way, beyond being just a sect, represents the way of love, the way of attraction. At the same time, it stands out as a cultural movement and a way of life that leads to wisdom. This path is not seen as a means to withdraw from the world, but rather as a means to understand the world and achieve inner wisdom. Over time, Rumi's teachings and Mevlevi order ceased to be just a sect and became a deeply spiritual and cultural movement.

THE FIRST HILAF HÜSAMEDDİN ÇELEBİ

Leadership Change in Mevlevi Order After Rumi's Death

Rumi's death in 1273 was an important turning point for Mevlevi order. After his death, Çelebi Hüsameddin, the scribe of Mesnevi, was deemed suitable for leadership by Rumi. This choice stemmed from a response Rumi gave to those around him in the last periods of his life. He was asked: "Who will be the caliphate after you? Who will replace you?" He responded by saying "Çelebi Hüsameddin will be our caliph.", thus he indicated who would take over the leadership seat after him.

Although Rumi's son, Sultan Veled, was at a mature age (47 years old) at the time of his father's death, he refused to assume the position vacated by his father and he deemed Çelebi Hüsameddin suitable for leadership.

Çelebi Hüsameddin died in 1284, after serving as a sheikh in the Mevlevi order for 11 years, and this made it necessary for Sultan Veled to assume the leadership position. This leadership change after Rumi's death was of great importance for the continuation and development of the Mevlevi order. This period is considered an important transition and transformation process in the history of Mevlevi order. Under the leadership of Sultan Veled, Mevlevi order became more widespread and deepened.

Mevlevi Order in the Period of Sultan Veled: Institutionalization and Spread

Mevlevi order experienced a significant transformation under the leadership of Sultan Veled and entered the process of institutionalization. During the leadership of Sultan Veled, which lasted approximately 28 (or 21) years between 1284 and 1312, Mevlevi order made significant developments.

During this period, the number of disciples and friends increased, relations with the palace strengthened, and more importantly, Mevlevi practices such as Semah, music and Mesnevihan were brought into a certain order. These regulations formed the basis of the institutionalization of Mevlevi order. In the following years, with the restructuring carried out during the heraldry of Pîr Âdil Çelebi (d. 1460), the Mevlevi manners and customs, which were built on this foundation, have continued without any major changes until today.

During the reign of Sultan Veled, Mevlevi order, on the one hand, was based on certain methods, and on the other hand, thanks to the ambassadors sent by Sultan Veled, it began to spread in various parts of Anatolia, especially in Kırşehir, Amasya and Erzincan. These ambassadors were welcomed with great sympathy wherever they went, and Rumi's ideas won hearts through Sema and music in the established Mevlevi lodges.

With the death of Sultan Veled in 1312, the principles of the Mevlevi Way were largely determined. The next leader, his son Ulu Arif Çelebi (1272), had already educated himself during his father's time and made efforts to spread Mevlevi order in Anatolia and Iran. Sultan Veled's leadership and the period after it are considered one of the most important phases in the history of Mevlevi order. This period is of critical importance both in terms of the formation of the institutional structure of Mevlevi order and its widespread.

To summarize, the emergence and development of Mevlevi order was shaped around Rumi and his disciples. While the disciples gathered around Mevlana attended his lectures and conversations without an official sect, Mevleviism followed its own path with its original rituals such as Sema and love. After Rumi's death, leadership first passed to Çelebi Hüsameddin and then to Sultan Veled, and during this period, Mevlevi order entered the process of institutionalization and expansion. During the reign of Sultan Veled, Mevlevi order spread to various parts of Anatolia and gained a wide area of influence. This period is seen as one of the most important phases in the history of Mevlevi order, as it is of critical importance in terms of both the formation of the institutional structure and its wide spread.

THE OLDEST BREAD IN THE WORLD WAS DISCOVERED IN Çatalhöyük



In Çatalhöyük, located in the Çumra district of Konya, where approximately 8 thousand people lived together in the Neolithic period; The oven structure was discovered in the area called "Place 66", where there are mud brick houses adjacent to each other, entered from the top. Barley, wheat, pea seeds and a palm-sized find that was thought to be food were found around the destroyed oven.





According to the results of the analyses meticulously carried out by Necmettin Erbakan University Science and Technology Research and Application Centre (BİTAM), it was determined that the spongy residue was a bread fermented in 6,600 BC. Çatalhöyük Neolithic City, which has an important place in this area, revealed that the starting point of food archaeology was Anatolia. The fact that this find in Çatalhöyük is the oldest bread in the world offered a deeper perspective into the past to understand how people ate in their daily lives and food production processes thousands of years ago.

Radiocarbon tests carried out at TÜBİTAK Marmara Research Centre (MAM) showed that the small, round and spongy structure found in the corner of the oven was covered with a thin clay, allowing organic remains to be preserved until today. The fact that there have been no findings in this bread-like form so far and that the bread discovered in Çatalhöyük is the oldest known bread has been an exciting discovery for Turkey and the world.



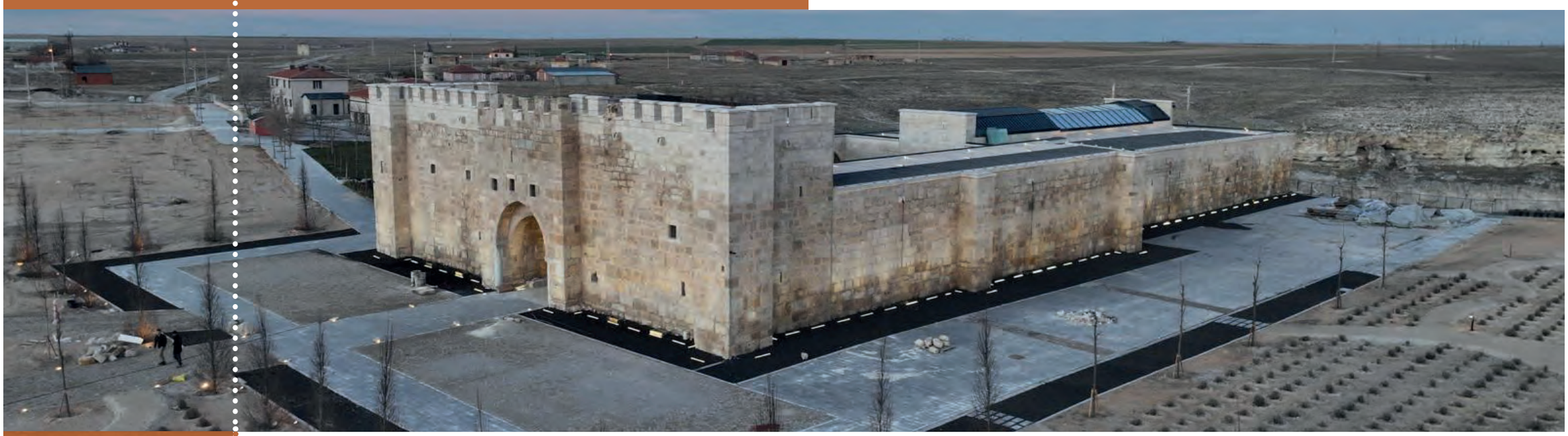
By Sıla İŞKAN



The Konya News

The historical inn, located in Karatay and thought to be the oldest hotel in the world, is planned to be reopened in the coming days after the restoration works are completed.

Historical Obruk Inn, one of the oldest hotels in the world, **to be opened in Konya**



Hasan Kılca, Karatay Mayor, announced in a statement that Obruk Inn will be built with the slogan "the oldest hotel in the world". Restoration work began in early 2020 at the historical Obruk Inn, which dates back to the 13th century. The work was deemed so important that Karatay saw it not as a restoration, but as a tribute to history, whose aim was to convey the traces of history to the present day in the best way possible.

THE SURROUNDINGS OF OBRUK INN CHANGES

On October 5, 2019, with the signature of President Recep Tayyip Erdoğan, Obruk Lake was registered as a "sensitive area requiring strict protection". Karatay Municipality has immediately adopted the idea of preserving this natural beauty and historical structure and making it available to tourists.

In this context, in addition to the ongoing restoration work for Obruk Inn, the project for landscaping works around the Inn and the lake has been completed. It is said that Obruk Inn, believed to be the oldest hotel in the world, will make the region one of the most popular destinations for local and foreign tourists when completed.

ABOUT OBRUK INN AND KIZÖREN SINKLET

Obruk Inn, located in our Karatay district, dates back to the 13th century. Next to the Obruk Inn, which is a Seljuk work, there is the Kızören Sinkhole, which consists of a collapsed area. This lake met the water needs of Obruk Inn during its history.

Obruk Inn and Kızören Sinkhole are located at the entrance of the Obruk district on the Konya-Aksaray route, approximately 70 km northeast of Konya.

Built on a rectangular planned seating area extending in the northeast-southwest direction, the inn consists of a courtyard on the southwest wing and a closed/shelter section on the northeast wing. Rising as a protruding mass in the middle of the southwest façade, the portal was designed to look like a castle gate with its ribs on its upper frame. There are prismatic towers at the corners of the facade. The rectangular planned courtyard, which is included through a deep entrance garden covered with a pointed barrel vault to which the pointed arched door opening of the portal is connected, is surrounded by spaces placed opposite each other along its two long sides. The closed/shelter section, which is located in the western wing of the courtyard and is in a very dilapidated state, is divided into five basins with square-planned legs placed in depth. The middle section, apparently covered with a pointed barrel vault, is wider.

Kızören Lake (Kızören Sinkhole) is a karst-formed sinkhole lake located within the borders of Karatay district, 70 km northeast of Konya. The sinkhole has a diameter of 228 meters and a depth of 171 meters, 145 meters of which are filled with water. The land where the lake is located is 1020 meters high. It is located on limestone blocks in the Obruk Plateau, where many sinkholes are located. The lake surface, which is 20 meters below, is becoming lower due to excessive groundwater use. Kızören Lake, with the Seljuk-built Obruk Inn on its western edge, is the largest sinkhole in our country.

Obruk Inn and Kızören Sinkhole are located at the entrance of the Obruk district on the Konya-Aksaray route, approximately 70 km northeast of Konya.

KARATAY MUNICIPALITY





The Power of Green, Colours of Life

Konya Tree Park brings the power of green to your life and adds colour to your life. We, for 17 years, have been adding a green touch to every corner of Konya with our love for nature.

With our landscaping products, we enable you to equip your garden, balcony or living spaces with the beauties of nature. We continue to be the choice of municipalities and customers all over Türkiye with the quality and reliability of our services. We are proud to contribute to the green world of the future with our environment friendly production approach and innovative solutions.

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BENİM ŞEHRİM
KONYA BÜYÜKŞEHİR BELEDİYESİ

The Konya News

Review of Kitchen History

Desserts and sherbets had such an important place in Seljuk cuisine that whenever the sultans held a feast, dessert was always served after the meal. One of the most consumed beverages by the Seljuk sultans was sherbet made from fruits, which has always been one of the most important beverages in Turkish cuisine in every period. The most well-known sherbet belonging to the Seljuk cuisine is boza. On the other hand, sirkencubin sherbet is also known as Mevlana sherbet because it is a mixture that Mevlana liked very much, which is made by mixing vinegar and honey.

The Mevlevi understanding, which managed to completely influence the Seljuk period, also influenced the Seljuk cuisine in terms of cuisine. As in the palace cuisine, the Mevlevi cuisine adopted the philosophy of "cook in the pot, eat on the lid", which was far from ostentatious, and the whole understanding of simplicity of Sufism was evident in the kitchen as well. Table manners were especially important in Mevlevi cuisine. The table was addressed as somat, the person who set the table was called somatçı, and the disciples were addressed as souls. The meal always started and ended with salt. The person who prepares the food, that is, the one who cooks it, is called the "kazancı dede". After the dede prepares the meal, the souls would carry the food to the table and pray for the meal together. Lots of fruit was used in meat dishes, so that the food is flavoured with fruit's taste. In addition to meat dishes, vegetable dishes were also among the delicacies frequently prepared in Seljuk and Mevlevi cuisine. Stuffed apples and spinach borani are the most well-known among them.

The best proof of how important the food and the cook are in Mevlevi cuisine is; Ateşbaz-ı Veli, who is the first cook to have a mausoleum built in his name, is very important for the Mevlevi sect.

Although it is not possible to reach all the flavours of Seljuk and Mevlevi cuisine that we can often encounter in Mevlana's works, we have the chance to taste these delicious flavours that those who taste once will never forget for a lifetime.



Unpretentious places: Palace and Mevlevi cuisine

Desserts and sherbets have an important place in this culinary tradition. Especially in the Anatolian Seljuk culture, dessert is always served to guests after the meal at banquets. Apples, pears, figs, pomegranates, peaches and watermelons were frequently consumed. The most common drinks of the Anatolian Seljuk and principality periods were sherbets obtained from various fruits, honey or sugar. Boza produced from barley or wheat, as well as sirkencubin sherbet, which is obtained by mixing vinegar and honey and is known as Mevlana's favourite mixture, is one of the most important tastes in this cuisine. Mevlevi Cuisine is also far from ostentatious, "cook in a pot; eat on the lid" attitude has been adopted.

Frankly, a cuisine of belief prevails. A similar situation exists in the palace. The only ostentatious point can be seen as tiles or gold pans. The same dishes are cooked in the public kitchen, dervish lodge kitchen and palace kitchen. It is not possible for us to talk about a 'Palace Cuisine' in our history until Sultan Mehmed the Conqueror. However, it is possible to see that the dervish cuisine has become a little more distinguished in dishes such as 'gold leaf kadayıf hash browns', described by Ali Eşref Dede.

In Mevlevi culture, the kitchen was not different in structure from other kitchens, but it had different functions and meanings. The kitchen-stove was considered sacred, and education began in the kitchen. Those who wanted to enter the lodge were first tested in the kitchen.



Gerdaniye



We have good news for those who love lamb. In our opinion, one of the most special things that came from the Seljuk Empire today is lamb meat, which we believe is the most delicious form; gerdaniye (neck). It's already time for you to meet this taste, where we can feel the unique aroma of cinnamon.

We continue to share delicious Seljuk dishes with a new one. This dish, which you can prepare with neck, one of the most delicious parts of lamb meat, will amaze everyone with its taste. We can say that cinnamon, which adds a slight sweetness to the dishes it is added to, goes especially well with meat dishes. So how is Gerdaniye made?

Ingredients

1 lamb neck meat

1 tablespoon of butter

salt

cinnamon powder

Recipe

Heat the oil and turn the meat over and seal. Sprinkle salt and add enough hot water to cover it. Cook until the water reduces, for about 1 hour. Place it on a serving plate with its broth and serve by sprinkling cinnamon powder.



What and Where to Eat In KONYA?

Local Tastes & Best Addresses





It is too assertive to say that Konya is the master of every dish, but it is definitely the champion of some delicacies. It is out of question to leave Konya without eating "etliekmek" or lamb tandoori. In this article, we have listed for you what to eat in Konya and where to eat it most deliciously. All of the venues are places where locals go, so they are good in terms of price/performance, but they are extremely plain in terms of ambience.

Etliekmek / Konya Pastry / Bıçakarası



I want to say Etliekmek, "a type of pita made in Konya", but the people of Konya get really angry. The minced meat mixture is spread on the dough, which is rolled out in the form of a thin and long strip and placed in the oven. It is served to the table on long boards the size of a table to impress. The one in the photo above is the cut version. Bıçakarası, on the other hand, is meat cut into larger pieces with a cleaver. Konya Pastry is a version of etliekmek enriched with cheese. My personal favorites among them are etliekmek and bıçakarası. Etliekmek is delicious as a pastry for breakfast if left for the next day.

Where to eat etliekmek in Konya?

❖ Halk Etliekmek

It is an etliekmek shop with two branches where you can find Konya etliekmeği, Konya pastry, Konya furun kebab and all kinds of etliekmek and pastries cooked in the oven specific to Konya. Especially the Recai pastry with moldy cheese and cutlet meat is very popular. We give the location of the head office. Address: Şemsitebrizi, Şerafettin Street 38/A, 42060 Karatay Tel: (0332) 352 51 85

❖ Seranade Etliekmek

Located in the industrial zone, the place is shabby, but this is one of the places where you can find one of the most delicious meat breads in Konya. Especially the Konya Pastry with mouldy cheese is very successful. Address: Musalla Bağları, Elmalı Street No:254, 42000 Horozluhan Organized Industrial Zone /Selçuklu Tel: (0332) 235 25 93

❖ Bolu Lokantası

While Vedat Milor appreciates that the etliekmek here is slightly thick and small in size, just as it should be, customers who are used to having thin dough do not think the same way. Try it and decide for yourself. Address: Türbeönü Çarşıları 42030 Karatay Tel: 0544 860 00 01

❖ Ferah Etliekmek

In addition to options such as bıçakarası and etliekmek, there are side dishes such as Konya Pastry with thyme and mouldy cheese, mushroom casserole and roasted eggplant. Etliekmek is crispy and delicious. The place is shabby. It has two branches. We are giving the address of first branch. Address: Necip Fazıl, Yaka Street. No:13/B, 42090 Meram Tel: (0332) 323 22 79

Oven Kebab (Furun Kebab)



Lamb tandoori is called oven or furun kebab here. The meat is cooked in a stone oven, in its own fat and water, for about 5 to 6 hours. Meat becomes more delicious as it rests. This is my favourite Konya flavour.

Where to eat Oven Kebap in Konya?

❖ Hacı Şükrü

Hacı Şükrü is a restaurant that has been serving for over 100 years and is one of the best places where you can taste Konya's famous oven kebab. Tender, melt-in-your-mouth lamb meat is truly wonderful. Order it with handmade frothy ayran. Before kebab, you can try dry okra soup, which is unique to Konya. At the end, don't forget to order the dessert "sacarası". The restaurant has two branches. Center and Meram. We ate at Meram, that's why we're giving its address. Address: Yorganci, Dutlu Street. 5/B D:T, 42140 Meram Tel: (0332) 325 28 29

❖ Ali Baba Fırın Kebap

A kebab restaurant that has been serving since 1974. One of the best addresses for lamb tandoori and oven kebab. They are both soft. It only comes with onions. Fans say that it has not lost its taste over the years. It is closed in the evenings. Address: Şemsitebrizi, Şeref Şirin Road. You can click 5-A, 42010 Karatay Tel: (0332) 351 03 07.

❖ Gazyağcı Furun Kebabı 1891

It is said that the place that made Oven kebab a tourist attraction and the place that trained most masters was Gazyağcı Furun Kebab, built in 1891. However, there is no trace of what it looked like in 1891. This is now a very modern and large restaurant. It has been run by members of the same family for 5 generations. The meat is delicious and tender. Also, its ayran and desserts are delicious. Moreover, it is also open in the evenings. Address: Aşkan District, Yeni Meram Street D:No 222/A, 42090 Meram Tel: (0332) 321 18 91

❖ Kuzucu Ali

Kuzucu Ali, which was opened as a small tradesman restaurant in 1974, is a kebab shop run by the second generation. Its specialty is that it makes oven kebab from lamb neck. Bread dessert and dry okra soup are also successful. Its second branch is in Istanbul. Address: Fevziçakmak District, No:, 10642. Sk. No:21, 42050 Karatay Tel: (0332) 345 04 75

Tirit



Tirit Kebab is the most famous Konya delicacy after etliekmek and oven kebab. Like Iskender, they place yoghurt, meat or meatballs, tomatoes, peppers and onions on pita and drizzle butter on top.

Where to eat Tirit in Konya?

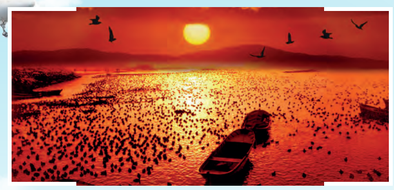
❖ Tarihi Tiritçi Mithat

This is the number one place to eat tirit in Konya. People love it, but I didn't enjoy it much because the meatballs did not suit my taste. Portions are filling. Address: Aziziye District, İstanbul Street, Yusufağa Road. No:21/A, 42030 Karatay Tel: (0332) 350 72 98

❖ Lokanta Kabakçı Ali

This place has been the famous Konya tirit restaurant since 1940. One of the oldest in the city. They only cook tirit. Address: Devri Cedid District, Müneccimbaşı Road. 18/A, 42060 Selçuklu Tel: (0332) 350 21 31

Beyşehir Lake



Located in the Lakes Region, within the borders of Konya and Isparta provinces, Beyşehir Lake is Turkey's third-largest and the largest freshwater lake. It is surrounded by the Toros Mountains to the west and south, the volcanic Erenler Mountain to the east, and the Sultan Mountains and Mount Anamas to the northwest and southeast.



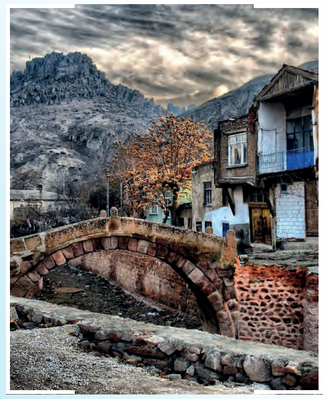
Arabaşı Soup

Arabaşı soup is a local soup made from chicken meat, flour, tomato paste, spices and butter. It is a flavour that is not only unique to Konya but can be found throughout Central Anatolia. It is especially made during the winter months for healing purposes. It is eaten with its unique dough that comes with it.

Where to eat Arabaşı Soup in Konya?

You can eat a very delicious Arabaşı soup also in Efe Çorba, which we mentioned above.

Sille District



Many regions of Turkey draw attention with their historical beauties. Among the places to be visited in every season and region, Sille District in Konya boasts a history of 5,000 years. Sille, once an important neighborhood where different cultures coexisted in Konya's Selçuklu district, captivates tourists with its historical texture.

Having been inhabited since the Phrygian period and serving as a significant settlement area since the Byzantine era, Sille has been one of the early centers of Early Christianity and an important stop on the pilgrimage route between Istanbul and Jerusalem.

Today, it is a neighborhood affiliated with the Selçuklu district and has been declared an "urban conservation area" by the Konya Cultural Assets Protection Board.



Kilistra Ancient City

Located 45 kilometers southwest of Konya, within the Hatunsaray (Lystra) district of the Meram province, Kilistra Ancient City stands out as an archaeological site. It had intense settlements during the Hellenistic and Roman periods and quickly grew during the Early Christian period, acquiring a Cappadocia-like architectural character.

Kilistra, situated on the historical King's Road (Via Sebaste), holds strategic importance and is one of the five centers where the Roman Empire established military colonies on the southern frontiers.

Sac Arası



For sacarası, we can say that it is a version of pastry filled with sherbet and peanuts. It is a dessert specific to Konya. A must-have after etliekmek or oven kebab.

Where to eat Sacarası in Konya?

❖ Hacı Şükrü

We ate the best one after dinner at Hacı Şükrü, which we mentioned in detail above.

Green Moldy Cheese

If the French have Roquefort cheese, we also have green Mold cheese. It is greenish in colour, very dominant, aromatic, and resembles a tulum cheese with a dispersible structure. It goes especially well with buttered bread. Additionally, some places that make etliekmek also make Konya pastry with mouldy cheese. If you come across, definitely get it.

Where to buy Green Mouldy Cheese in Konya?

❖ Kadınlar Pazarı

You can easily find it in places selling cheese or local products. We bought it from Kadınlar Pazarı. You can also find many other local products here. Address: Akçeşme, Cıvıl Çeşme Road. No:2, 42020 Karatay





Darülmülk Konya

It is estimated that the first settlement of the city, which is unknown by whom and how it was founded, was Alaeddin Hill, which is a small hill. It is stated that the name Konya comes from the Phrygian word Kawania, which turned into Konion, and was later called Ikonion/Ikonium in the Roman and Byzantine periods. In the works of Islamic geographers, the name of the city is mentioned as Kūniye (قونية). This spelling style was also adopted by the Turks and it was pronounced as Konya. However, the phrase "Kavâniyye, which they call Konya" in Saltuknâme, which also contains information from the 13rd century, draws attention. Also besides Iconium, it has also been mentioned as Conia, Conium, Como, Cunnyo and Konn in Western sources since the 11th century.



By Büşra Sedef İşkan



There is not much information about the ancient history of Konya, which is a very old settlement and has traces of settlement from the Ancient Ages around it. It is thought that this place remained under Hittite rule, then came under Phrygian rule, and was then captured by the Lydians. In the mid-6th century BC, the city remained under Persian rule. Xenephon, who passed through here with Greek soldiers (tens of thousands) during the rebellion of Kurus, the son of Darius II, mentions Konya as the easternmost city of the Phrygians. In the second half of the 4th century BC, it passed into the hands of the Alexander Empire, after his death, to the Seleucids, and then to the kings of Pergamon. After the death of Attalos III, it joined the Roman Empire. It is stated in Roman sources that the city gained increasing importance at this time. During the spread of Christianity, the residence of the apostle Paul here gave the city a sacred importance. Konya, which became an Eastern Roman city after the Roman Empire was divided into two, became the target of Arab armies from the mid-seventh century. During the Umayyad period, Mervan b. Muhammad conquered Konya (105/723-24). During the Abbasid period, Tarsus Emir Ebû Thabit was captured during an expedition in 287 (900) and was imprisoned in Konya Castle for a while, then sent to Istanbul with a group of Muslims (Taberî, X, 76). Seven years later, Abbasid forces organized an expedition to Konya and destroyed the city. Thereupon, Byzantine Emperor Leo VI. sent an envoy to Caliph Müktefî-Billâh and asked for the damages to be covered (İbnü'l-Esîr, VII, 552). During the reign of the Abbasid Caliph Mutî'-Lillâh, an Islamic army set out from the garrison in Tarsus in Shawwal 352 (November 963) and returned by making an expedition to Konya (İbnü'l-Esîr, VIII, 547). However, this dominance was temporary. There have been no raids here since the second half of the tenth century.

The Turks first appeared in front of Konya in 1069 with the Seljuk commander Afşin. But the Turkish conquest took place after 1071, probably in 1073. It is rumoured that the conquest of Konya took place in the evening when Turkish soldiers entered the city among the cattle brought into the city and opened the castle gate. After the conquest, some people in the castle were evacuated. They went to Sille and settled there. The castle was reworked, leaving only the main entrance in the north in place. About fifty Turkish families were settled in the vacant northern part.

Konya Castle was an important military fortification that protected the interior of the country in this early period. The armies participating in the First Crusade followed the Akşehir-Konya-Ereğli Road from Dorylaion and descended to Antakya via Maraş and Göksu. After the Seljuks surrendered Iznik to Byzantium on June 19, 1097, Konya was chosen as the capital city by the Seljuk ruling family. The defense of the castle was strengthened, and the number of soldiers was increased. Thus, Konya entered an important development process as the capital of the Anatolian Seljuk State, which survived the First Crusade. The second army, consisting of French under the command of Guillaume II, Count of Nevers, who participated in the Crusades of 1101, was attacked by the Turks along the way, but eventually managed to reach Konya. They saw that the city with strong walls was defended by a strong Turkish garrison, and although they attacked the walls throughout the day, they left the city without getting any results.

During the reigns of Seljuk Sultan Mesud and Kılıcarslan II, Konya ceased to be a town and became a crowded city. After Byzantium's hope and dream of taking back this place was destroyed in the Battle of Myryokephalon in 1176, Konya faced the danger of the Crusaders. German Emperor Friedrich Barbarossa, who participated in the Third Crusade, defeated Kutbüddin Melikşah, the son of Kılıcarslan II, on 17 May 1190 and entered Konya, which had been evacuated by the sultan. He committed looting and destruction in the city. But he did not stay here long and continued on his way. A source describing these events states that Konya was as big and rich as the city of Cologne in Germany at that time.

At the beginning of the 13th century, Konya was the scene of the sultanate conflict between the sons of Kılıcarslan II. Konya experienced a bright period during the reigns of Izzeddin Keykavus I and Alaeddin Keykubad I, who ascended to the throne after the death of Gıyâseddin Keyhusrev I. The new construction movement initiated by İzzeddin Keykâvus I continued at an accelerated pace during the reign of his brother Alaeddin Keykubad I. New neighborhoods were added to the city of Konya.

The growth of the city of Konya, known as "Dârülmülk" during the time of the Anatolian Seljuks, in the late 12th and early 13th centuries left the old defence order ineffective. Thereupon, 4 km long new walls and bastions were built around the city of Konya (1221). A new inner castle (Ahmedek, Zindankale) was built in the western part instead of the castle on Alaeddin Hill, which lost its importance because it was in the middle of the walls. This development movement was effective in the physical conditions and social life of the city until the mid-19th century. Residential districts, bazaars, city walls and other features of the city of Konya were created according to the new physical situation in the second quarter of the 13th century. The gates of the city were named according to the city reached by the road starting from there: such as Antalya, Larende, Aksaray gates. The name of the Ladik Gate, which opened to the north, would later be changed to the Istanbul Gate. Among the new people who came to settle in the city of Konya, there were mostly Turkmens, but also some Christians. They mostly stayed in the inns named after them, paying a fee. Greeks had been living in their own neighbourhoods in the inner castle since the conquest of the city. Konya's most lively and crowded period is in the mid-13th century. Meanwhile, it is estimated that the city has a population of approximately 60,000, of which, at best, 10% is non-Muslim.

The defeat in the Battle of Kösedağ in 1243, followed by the Battle of Sultanhanı in 1256, and the political consequences of Hülâgû's arrival in the Near East in 1258 did not affect Konya much economically and socially. In these years, Konya was almost an international trade city as the centre of a powerful Asia Minor state. However, the events that would result in Izzeddin Keykavus II taking refuge in Byzantium marked the beginning of a new political era in Konya.

Konya, which became an Eastern Roman city after the Roman Empire was divided into two, became the target of Arab armies from the mid-seventh century.



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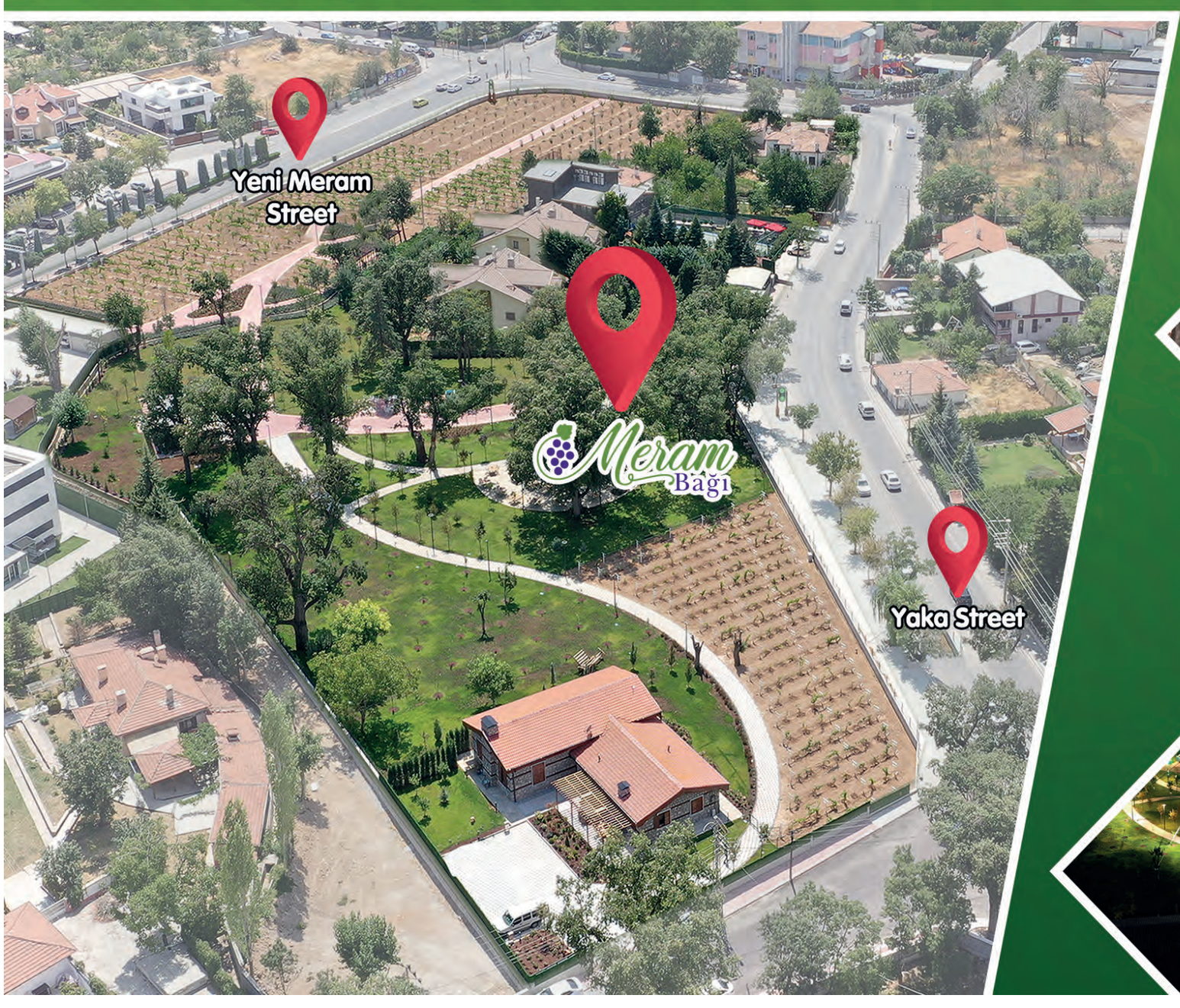
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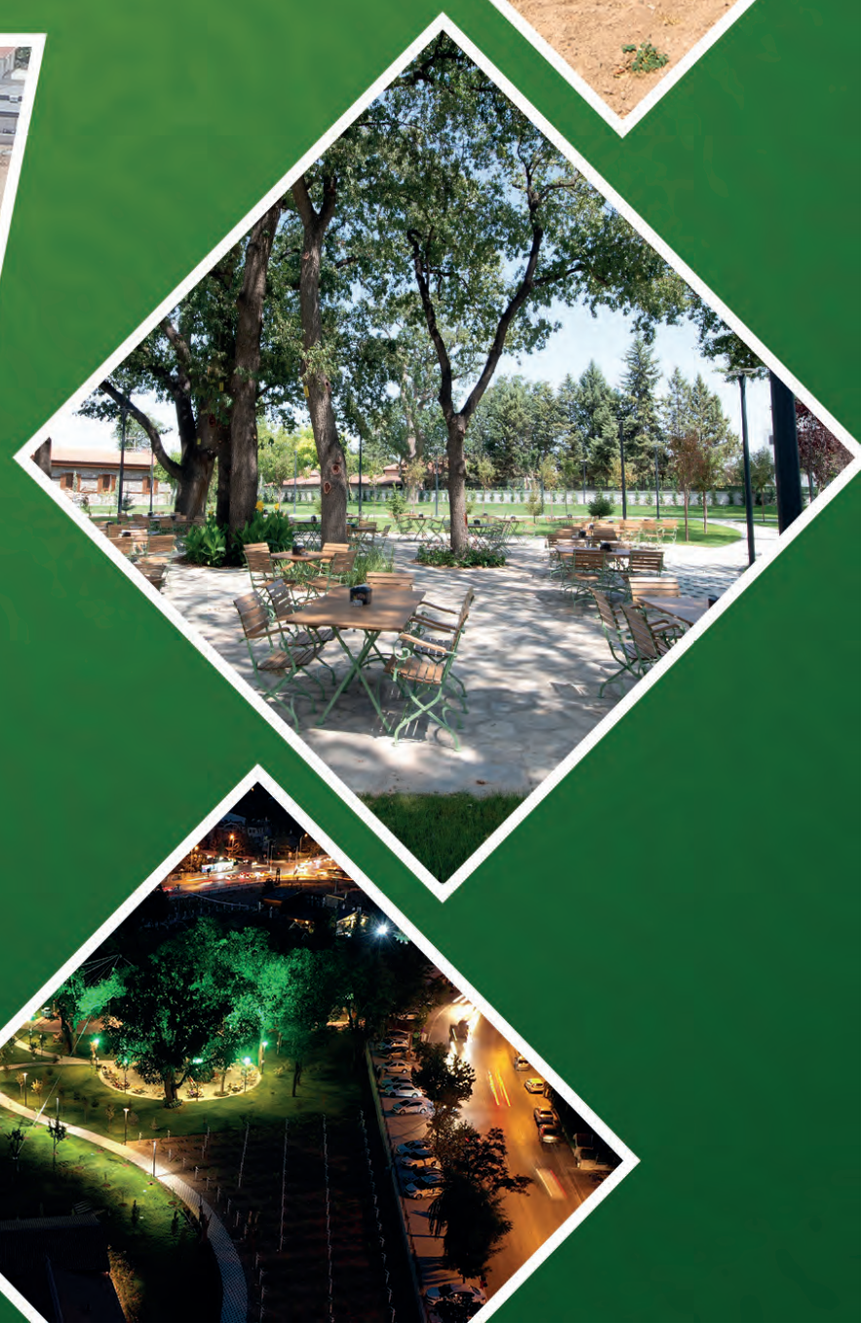
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Shoe export from Konya to 70 countries





> Shoes are exported to 70 countries from Konya, one of the shoe production centres of Turkey.

Konya has a say in the shoe industry as well as the agricultural machinery and automotive spare parts industry. A significant part of the shoes produced in the city are exported to all over the world. Konya Shoemakers Chamber President Muhammet Acar said that "15 thousand people are employed in the shoe industry in Konya and the number is gradually increasing. Although there is a shortage of qualified personnel in the sector, we are trying to fill the personnel gap with students who graduate from shoemaking vocational high schools and universities' shoe design departments. Students educated here do not remain unemployed, they are quickly employed in the sector. Shoe exports from Konya in the last 3 years have reached 1 billion dollars."

Acar stated that "Turkey's shoe exports are 830 million dollars in 2020, 1 billion 80 million dollars in 2021, 1 billion 350 million dollars in 2022, 1.2 billion dollars in 2023. Konya shoe industry alone accounts for 40 percent of Turkey's shoe exports. Some of the shoes produced in Konya are produced with the patents of Istanbul companies and exported to the world via Istanbul. We export to 70 countries. We have around 600-650 production workshops and factories in Aykent Shoemakers Industrial Site in Konya. 15 thousand people are employed in these workplaces. World-renowned German, Italian and French shoe brands also have their shoes produced in factories in Konya."

Cheap in this Market

Both buyers and sellers are happy at the Selçuklu Second Hand Market, which was established in the Yazır Closed Market area by Konya Selçuklu District Municipality. At the Selçuklu Second Hand Market, which is held once a month, many products ranging from 50 lira to 500 lira are bought and sold. This market, which has a variety of toys for children, is visited by everyone at different ages.

WHEN IS IT OPEN?

Second Hand Market is open between 09.00-18.00 on the first Wednesday of every month.

BOTH CHEAP AND FIRST HAND

Citizens offer their unused kitchenware, electronic household goods, clothes, books and toys for sale at affordable prices at the stands allocated by the municipality. Those who want to open a stand can simply contact Selçuklu Municipality White Desk for detailed information.

WHERE IS SELÇUKLU SECOND HAND MARKET?

Selçuklu Second Hand Market opens in Yazır Closed Market Area.



The Konya News

SKÅL INTERNATIONAL
Connecting Tourism Globally

What is SKÅL?



SKAL is the most widespread and oldest international tourism non-governmental organization where world tourism professionals work to spread global tourism and friendship. It is unique in the world in that it brings together all sectors of the international travel and tourism industry.

Its mission is to develop professionalism through friendships and leadership and to work for a "Reliable and responsible Tourism Industry" by making maximum use of this feature.

By adopting the slogan "Doing Business Among Friends", it encourages the organization of seminars, conferences and similar organizations in order to reinforce international friendship and business connections and strengthen professionalism in the Tourism industry.

The first club was founded in Paris in 1932 by Florimond Volckaert and a few of his friends working in the tourism industry, as a result of an educational trip to Scandinavia. Two years later, in 1934, this formation developed on a friendship and international basis and gained its international identity in the formation of "Association Internationale des Skal Clubs". In the following years, its official name was shortened to SKAL INTERNATIONAL.

Today, International Skal is represented in approximately 90 countries, with 358 clubs and approximately 15,000 members. All clubs and National Committees are united under the umbrella of SKAL INTERNATIONAL in Torremolinos, Spain, and are managed from this center by the General Secretariat.

Skal International is managed by a management team elected by the general assembly at the World Congress held in a different country every year. These congresses give members the opportunity to listen and watch first-hand developments in the tourism sector around the world. When the countries where the congresses were held were examined, an increase of up to 10% was observed in the number of tourists one year later.

SKAL TÜRKİYE

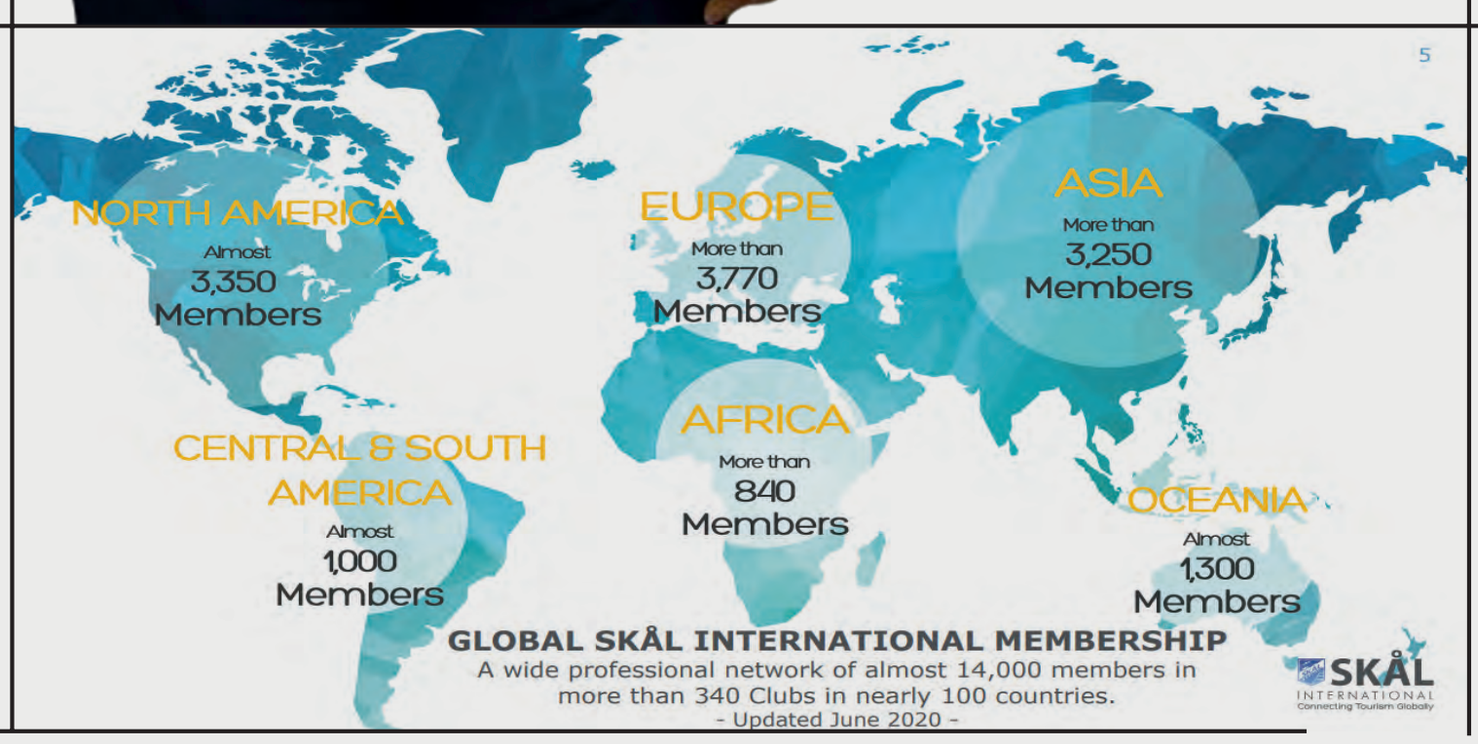
International Skal started in Turkey in 1956 with the establishment of the Istanbul Skal Club. SKAL TURKEY has a very important place in the world SKAL movement.

Since March 2011, it has gained a federative structure and has been named INTERNATIONAL SKAL ASSOCIATIONS FEDERATION (USDF). As of the year of its establishment, there are nearly 1000 clubs throughout Turkey, with a total of 17 clubs including Istanbul, Ankara, Izmir, Bursa, Antalya, Bodrum, Marmaris, Kuşadası, Fethiye, Kapadokya, Alanya, Çukurova, Marmara, Eskişehir, Konya, Karadeniz and Troya Clubs. SKAL Turkey Federation, which gathers tourism professionals under its roof, meets with its clubs 6 times a year in meetings where issues related to the sector are discussed.

The primary aim of the Turkish SKAL Federation, in addition to supporting growth, is to support the clubs it hosts by guiding them, to produce projects, to strengthen its weight in the sector, to raise awareness of the public and the sector, and to create understanding and cooperation by organizing useful meetings.

SKAL KONYA

Skal Konya 2024-2026 Board of Directors was determined at the general assembly held at Dedeman Konya Hotel in recent weeks. Recep İşciler, who has been the President of Skal Konya for many years, handed over his duty to Fatih İşkin, General Manager of Dedeman Konya Hotel & Convention Center, with the General Assembly held. Turkey USDF President Orhon Atameriç, USDF Board member Ayşe Önen, Skal Bursa former president Gülçin Güleç, Skal Eskişehir President Ufuk Özkaratay, Skal Eskişehir Board members Emin Sarper, Haluk Dinçer, Uğur Boran, Hakkı-Nagehan Gök couple and Konya Skal members attended to the General Assembly.





241,508 Visitors At Konya Agriculture Fair



The 20th Konya Agricultural Fair, held at Konya Chamber of Commerce International Fair Center, has been completed. 454 companies participated in the fair, which was held in a total exhibition area of 100 thousand square meters. Konya Agricultural Fair hosted 241 thousand 508 visitors from 96 countries and 81 provinces of Turkey.

"It hosted 241 thousand 508 visitors"

Konya Chamber of Commerce President Selçuk Öztürk stated that "the Konya Agricultural Fair was extremely productive in terms of providing vitality in domestic and foreign demand with the trade carried out at the fair centre for five days and contributing to the Konya economy. We successfully completed the 20th Konya Agricultural Fair, which is Turkey's largest and one of the world's leading agricultural fairs, at the Konya Chamber of Commerce International Fair Centre. Konya Agricultural Fair, which we see as the gateway of our city and country's agricultural sector to the world, has fulfilled this feature this year as well. We were also pleased to see that the company representatives and visitors who attended our fair, which was held in a festive atmosphere, left the fair happily. The fair, which was officially opened with the participation of Minister of Agriculture and Forestry İbrahim Yumaklı and valuable members of Konya protocol, hosted 241,508 visitors from 81 provinces of our country and 96 different countries. With visitors from five continents of the world, our fair provided the opportunity for 454 companies participating from 22 countries to increase their trade. Hot sales and business connections established during the fair ensured the vitality of domestic and foreign demand in the sector. In addition, the companies participating in the fair had the opportunity to trade directly with the foreign purchasing delegations that visited the fair, thanks to the organization of our chamber. The fair will make a great contribution to the exports of our agricultural machinery sector. This fair is also a platform where technological and digital transformation in agricultural machinery production is exhibited. It plays an important role in realizing the transformation by showing the innovations and changes in the sector. "The transformation of the production structure of the agricultural machinery sector will provide an advantage to our manufacturers in competition with the world."

"Konya Agriculture Fair was extremely productive this year too

Chairman Öztürk stated that "The Konya Agricultural Fair has hosted more than 3.5 million people and more than 7 thousand companies, including this year's visitors, since the first fair it organized. Konya Agricultural Fair is the only event in Konya that attracts more than 240 thousand visitors from foreign countries and all 81 provinces when it is held during the year. All plane and train flights were full. Turkish Airlines organized additional flights to meet passenger demand for the fair. In addition, all the hotels in our city have reached full occupancy. The agricultural fair has a great contribution to the economic growth that our services sector has reached throughout the year. When we evaluate it from these perspectives, we see that the Konya Agricultural Fair was extremely productive this year as well."



May Dam completely dried up

May Dam in Konya's Akören district dried up due to low rainfall and drought.

The May Dam, which was built in 1960 for irrigation and flood prevention purposes in the Ahmediye neighborhood of Konya's Akören district, dried up due to low rainfall and drought. After the water of the dam, which meets the basic water needs of the region's agriculture, was completely withdrawn, cracks appeared in the ground. It was observed that the fish living in the dam also died.



Produced in Konya: High efficiency in meat and milk production

ENERJİM +, produced with higher protein than its counterparts at Konya Şeker Feed Factory, will increase the efficiency of meat and milk.

Produced with higher protein than its counterparts at the Konya Şeker Feed Factory, which has made a great contribution to the development of animal husbandry in the region, ENERGY+ not only ensures high efficiency in meat and milk production in cattle and sheep, but also prevents the formation of metabolic disorders in animals. Fully automated Konya Sugar Feed Factory, which has the largest production capacity in Turkey, started production in 2009 in order to contribute to the livestock industry and continued its activities uninterruptedly by expanding its capacity in line with increasing demands in a short time.



Aya Elenia Museum

Feel the Historical Texture



Mini outfits from *Tailor Kasım*

Konya-born tailor Kasım Andaç, who had previously sewn 9-millimeter sized jeans, has now produced an 11-centimeter sized denim coat that has all the features of the real size.







Tailor İsa Andaç sewed jeans with a length of 7.5 cm in 2006, 5 cm in 2011 and 2.5 cm in 2012. Kasım Andaç, who continues his father's profession, says that his father stated that "No one can sew anything smaller than this." In return for his saying, in 2016 he prepared 9-millimeter jeans that were only the size of a fingernail. Andaç, who turned to the production of denim coats after trousers, made the denim coat, which was extremely difficult to craft, after a difficult working process.

"It took three or four days to produce"

Kasım Andaç stated that "he started his career with his father in 1995, and that they started small-scale production in 2006. I produced jeans in sizes 5 centimetres and 2.5 centimetres after my father's death.

"In 2016, I produced a 9-millimeter-long jeans by going below one centimetre. This was the first work to go below 1 centimetre, including the ones my father produced. After this production, I set out saying 'I can produce this denim jacket'. I tried and made the production. If it is fabricated, it takes about five minutes. When it is custom made, it takes 2-3 days, including the fitting. The production of the denim jacket took three to four days because it is small and there are more details. The seams need to be seen more clearly and not look crooked. We unscrewed it and sewed it on again. You can sew a normal coat directly. But it's very difficult to fit it in a small coat."

The foot of the sewing machine is 3 cm, the denim coat is 11 cm

Andaç stated that "He does his work on a sewing machine, so there is no manual labour. It is very difficult to sew these on the machine. Because while the foot of our machine is 3 centimetres, the trousers we sew are 9 millimetres and the coat is 11 centimetres. How we turned those trousers on that machine is the important point. It is very easy to make the big ones, but it is very difficult to make the small ones. It is quite difficult to turn the machine and hold the seam in small works. Even the smallest mistake will be noticed. A denim coat is a one-to-one scaled-down version of the larger one. When you look carefully, you can see that the details of the fine work parts such as the sleeves and collar are separate. A denim coat is a little more difficult than jeans. "Buttons, collar, pockets and sleeves are each a separate detail. You can sew straight on jeans, but details on a denim coat challenge you."

"The City That Established Civilization"



Within the scope of the "Darülmülk Revival Project" by Konya Metropolitan Municipality, the Tekel office from the 1930s was converted into an art gallery under the name "Depo No 4" and opened its doors to art lovers with the "City that Establishes Civilization" exhibition.

Yasin Tütüncü, who is the curator of the exhibition, stated that "We saw it as an opportunity for the place to be named Depo. We integrated the content accumulated and stored by our civilization, as well as the memory accumulated by the city, within a conceptual framework and based the exhibition on this."

Pointing out that they emphasized the qualities of the Islamic civilization in the installations they prepared within the exhibition, Tütüncü said: "Islam is a civilization that actually encompasses existence in terms of its special characteristics. In this respect, there is a layout and sequence in the exhibition that refers to this encompassment. In fact, we can say that we placed it layer by layer. When you follow this sequence, it is possible to talk about an exhibition theme that takes you into the depths of existence. At the same time, it is an exhibition that addresses the characteristics of the thousand-year-old Seljuk civilization in Konya and the potential power that will dominate the future."

"An integrated civilization journey"

Yasin Tütüncü stated that "İnce Minareli Madrasa in Konya constituted the concept of the exhibition and that there were 16 sections in the exhibition. On the one hand, we can say that it is an exhibition where civilization is seen together. Because starting with Matrakçı Nasuh, who painted Konya, everyone who gave us the coordinates of the location of the architectural works in Konya and who we call 'founders' and who contributed to Konya are here. We can also call the exhibition an integrated civilization journey, including more than 60 madrasahs and scholars in the madrasahs, which refer to the identity of this place, and the works they taught. Basically, the exhibition reveals the aim and intention of this founding tradition in Konya is to make the memory of the city visible again and understand what it means for the future."



Deli Bayramı meets the audience in April

The highly anticipated new play of DasDas, Deli Bayram, supervised by master artist Metin Akpınar, meets its audience on Saturday, April 20, 2024, at 20:30 at Anadolu Sahne.

Alper Baytekin, Ayşegül Cengiz, Büşra Alnıtemiz, Cansu Boz, Didem Balçın, Erdi Güçlü, Hande Özkurt, Kadir Burak Baydar, Mert Fırat, Nila Fırat, Özgün Aydın, Tunahan Çilingir and Volkan Yosunlu come together in the rich cast of Deli Bayram.



Kerem İŞKAN

Konya appeals to the heart, mind and stomach...

In the 7000s BC in **Central Anatolia**, Konya-Çatalhöyük was the first pioneer of urban life with its adjacent houses made of mud bricks, domestication of animals and agricultural production. Urban life, which started with Çatalhöyük, Alaeddin Hill Mound and Karahöyük in Konya, has survived until today, experiencing Roman, Byzantine, Seljuk and Ottoman cultures and civilizations. Konya, which takes its name from **a mythological story**, has been the place of an endless story with its socio-cultural life in its geography as Ycconium, Conium, Stancona, Conia, Konien and Konia in historical processes and most recently Konya.

Konya has hosted many cultures and civilizations throughout history. Konya is one of the important capitals in cultural tourism, as two world-renowned figures such as **Rumi** and **Nasreddin Hodja** lived in Konya, and it **hosts** Sille, one of the world's first Christian settlements and temples...

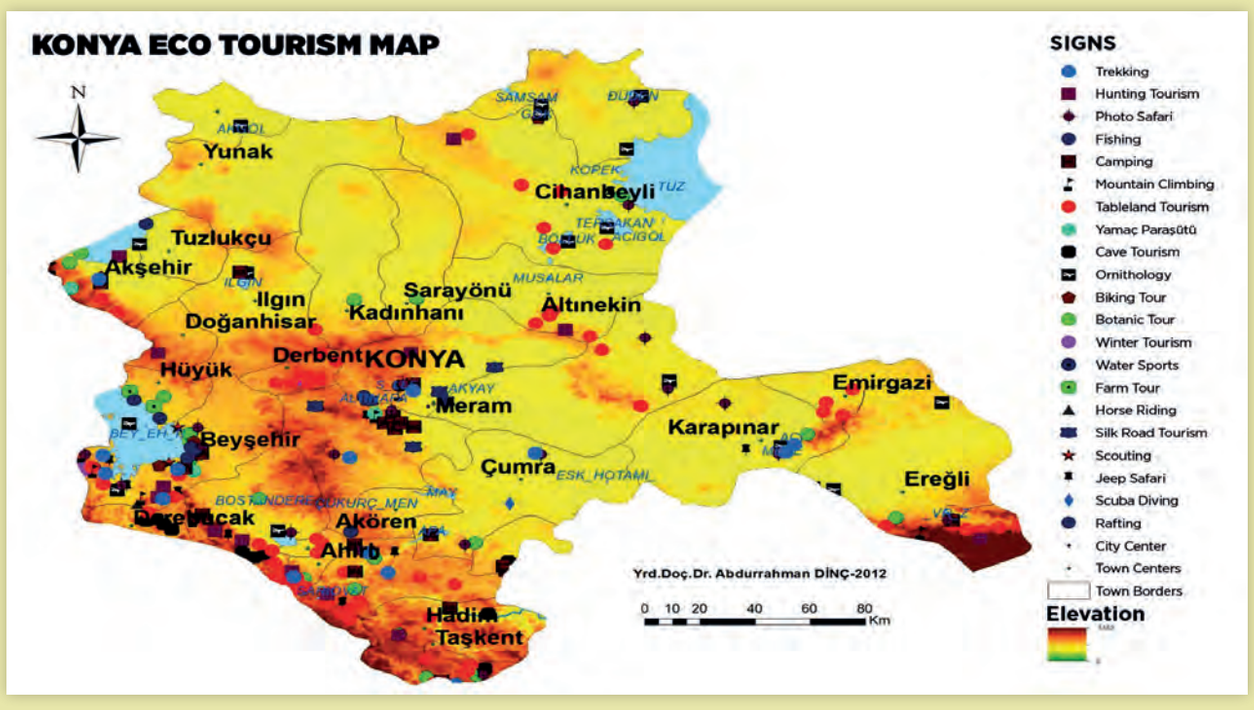
In addition, Konya's traditional handicrafts and folkloric values are important parts of cultural tourism. **Semah, folklore and Sufi music** are the main folkloric values of Konya.

There have been positive developments in Konya, which has been promoted in terms of its gastronomy values in recent years. Konya is also important in terms of gastronomy tourism as it has a table culture that includes food varieties from the Seljuk, Ottoman and Republican periods.

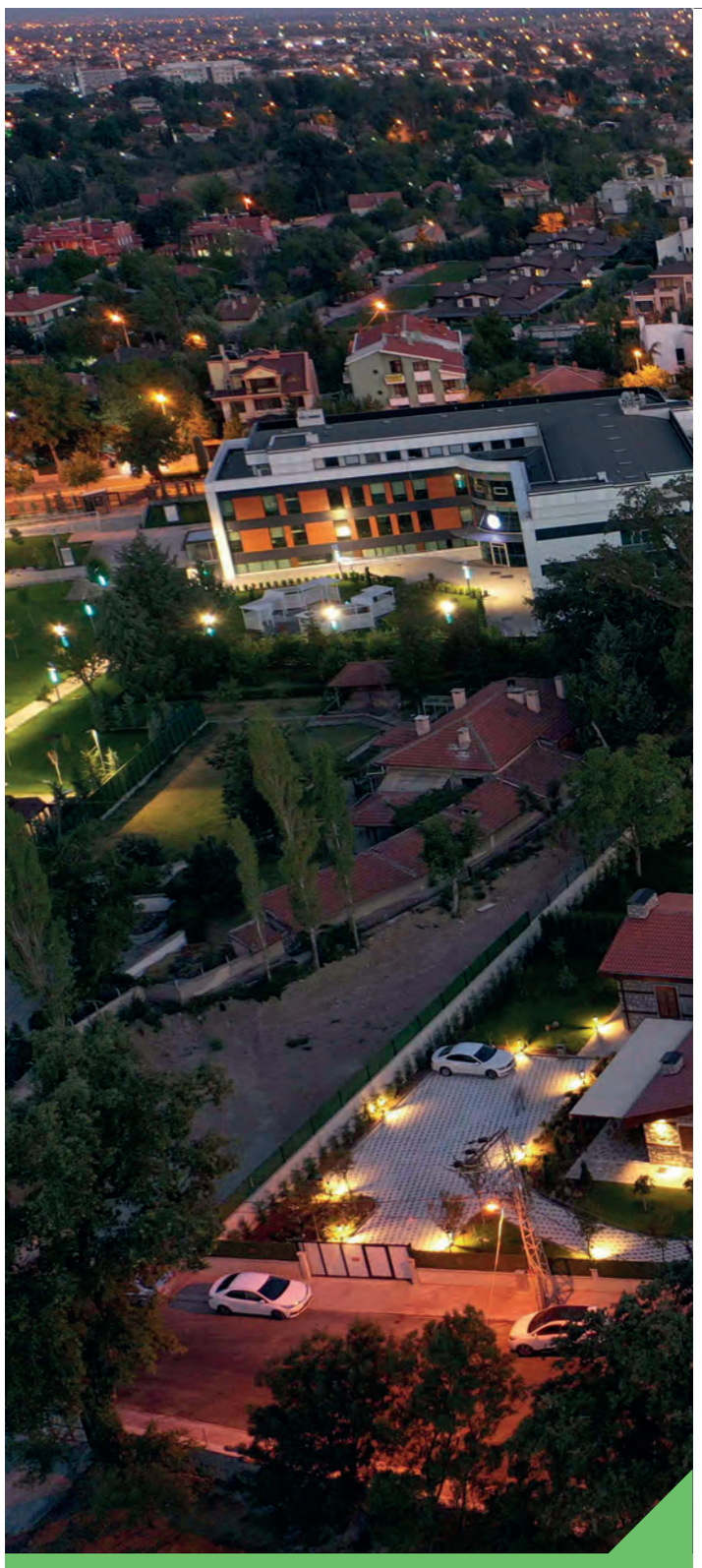
Konya food is high quality, satisfying and labour intensive. Türkiye ranks among the **top three** in the world in terms of culinary culture. Konya is a small example of Turkey in this respect. That's why we see that this gastronomy potential is put at the service of tourism with all its power today. It is a source of happiness for the city to see that **gastronomy tourism**, in addition to nature tourism, faith tourism and history tourism, is also rapidly becoming widespread in Konya.

In this context, Konya is a unique cuisine that satisfies the mind, heart, and stomach.

Come and sit at our table of your choice...



The Konya News



New Season for the Wonderful Vineyard in *Meram*

Meram Vineyard, which gives its guests insatiable moments with its natural beauty and keeps the past alive with its molasses and bulghur boiling events, opened its doors for the 2024 season. Meram Mayor Mustafa Kavuş invited the people of Konya to Meram Vineyard, where the most unique beauties of Meram are experienced.







Meram Vineyard, one of the most beautiful parts of our tourism destination consisting of 9 different points, has become the place of the warmest and deepest conversations in a short time.







Meram Vineyard, built by Meram Municipality, opened its doors to its guests for the 2024 season. Meram Vineyard, which was built on an area of 18 thousand square meters at the intersection of Yeni Meram and Meram Yaka Streets, started to host its guests with its vineyard, orchard, stone house and Cafe Garden.

Mayor Kavuş; "MERAM VINEYARD HOPES TO HOST ITS GUESTS IN THE BEST WAY"

Meram Mayor Mustafa Kavuş stated that "Meram Vineyard, which has hosted all its guests in the best way since the day it was opened, has become one of the favourite places of the city. The vineyard is also a point of attraction for the guests coming from the other cities. The vineyard, which was put into service in order to introduce the deep-rooted history, greenery and rich culture of the district, has attracted more and more attention over time with its beauty. Meram Vineyard, one of the most beautiful parts of our tourism destination consisting of 9 different points, has become the place of the warmest and deepest conversations in a short time. Our guests have the opportunity to live peaceful hours watching the squirrels play while drinking their tea and coffee under the acorn trees accompanied by bird sounds. In addition, the molasses and bulghur boiling event we held in the vineyard to keep our culture alive has turned into a festival. Our vineyard, equipped with such beauties, again has opened its doors to its guests for the 2024 season. I would like to point out, especially to those who have not seen it, that those who experience the peace here cannot give up this place. We look forward to hosting them."

About Meram Vineyard

There are approximately 1000 grape vines and 200 fruit trees in the 18,000 m2 Meram Vineyard, which was designed by Meram Municipality in accordance with the original of Green Meram. Apples, quinces, cherries, plums, apricots and jujubes among the fruit trees which are offered to guests when they grow.

Stone House

A stone building reflecting the ancient Konya civilization was also built in Meram Vineyard. The work looks forward to hosting its guests with its historical visuality.

Café Garden

Meram vineyard offers a peaceful environment to its visitors with its outdoor café garden. Guests who come to the area to spend beautiful moments have the opportunity to drink their tea in the summer tea garden and relax in the unique beauty of the Gedavet wind.



Exclusive tastes of the palace cuisine are on your table with their essence.



Keşkekli Kuzu İncik
(A dish of lamb's shank and ground wheat)



Piruhi
(Boiled dumplings seved with walnuts and butter)

KIRKİKİNDİ
RESTORAN

In side of Millet Bahçesi
(Old Ataturk Stadium)

+90 (332)
235 40 40