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The Konya News

Monthly

$3 / ₺60

YEAR: 3 • VOL: 21 | www.thekonyanews.com | KONYA, JANUARY-FEBRUARY, 2024



Çatalhöyük Promotion And Welcome Centretakes Visitors 7



Konya Culture in this Museum 13



Introduced to All Turkey from Konya 17



A project with a budget of *50 million dollars* for industrialists from Konya

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Konya's new population figures

According to the results of the Address-Based Population Registration System (ADNKS), the population of Konya reached 2 million 320 thousand 241 in 2023. While there was an increase in population in 29 districts of Konya, there was a decrease in 2 districts.

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Turkey is among the least polluting countries in the world

Refik Tuzcuoğlu, Deputy Minister of Environment, Urbanization and Climate Change, stated that "Turkey is among the countries that pollute the world least. The environmental policies we put forward made a huge impact. We are ready to share the experiences we have gained in the fight against climate change with the Turkish states and to act together. As the Turkish World, we are a big family."

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People of Konya have pure hearts

Famous food critic and gourmet Vedat Milor said that "I grew up with my grandfather and grandmother, who are from Konya. I proudly say 'I am from Konya' wherever I am. I would love to take my daughter to Konya and let her breathe the spiritual atmosphere of that place. I grew up with the teachings of Mevlana."

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Kerem İŞKAN
Executive Editor

Konya, The Cradle of Civilizations

Konya is the Anatolian city with the largest surface area. Due to its location, it has become a trade, travel and cultural settlement from the Middle East to Europe and from Europe to the Middle East. It is understood that settled city life began in the Prehistoric age. Çatalhöyük, located close to the city centre, is known as the oldest and most developed Neolithic period settlement discovered to date.

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Çumra Çatalhöyük is known worldwide as the centre where food culture began for the first time, agriculture was practiced, fire was used, settled life was established and common defence was made against wild animal attacks. Similarly, neolithic traces similar to Çatalhöyük are found on Alaaddin Hill.

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Professions From Past to Present:

Professions and Tradesmen in Konya in History

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Another Delicious Konya-Style Dish

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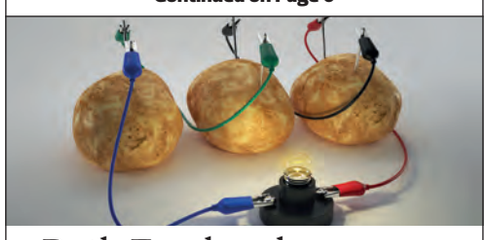
A life dedicated to red: *The story of Konya's famous Red Sultan*

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Geothermal heated greenhouse in Konya by Agrotermal

Agrotermal has put into operation the 50 thousand square meter first phase of its one million square meter giant geothermal heated technological greenhouse investment in Konya.

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Both Food and Electricity

Potatoes planted in an area of thousands of decares in Konya are processed in the factory established within Konya Şeker and exported frozen, while their peels are used to generate electricity.

Continued on Page 6



“Mevlevi order to be a way of life„

Ömer Faruk Belviranlı, General Director of Fine Arts, stated that “Semah ceremonies are the most sacred legacy left by Rumi. Mevlevi order will exist as a way of thought and life that enlightens all humanity. Sema is, first of all, a dhikr. It is also the most valuable of all acts of worship. Semah is a form of worship performed with the aim of reaching God on the path of Mevlevi. Mevlevi, with its principles and values, music and unique semah culture, will exist as a way of thought and life that enlightens all humanity. While whirling, whirling dervishes think of Allah and dance around their hearts, abandoning the real world. The Mevlevi Semah response is the most sacred legacy left by Rumi.”

American professor converted to Islam *Then a priest, Now a Mevlevi*





American Catholic priest Prof. Dr. Craig Victor Fenter, who was influenced by Mevlana Celaleddin-i Rumi and his teachings, converted to Islam and took the name “Ismail” and became a Mevlevi dervish and started teaching Mesnevi to people from 7 continents.

Fenter, who was born in the USA in 1955 and went to a Catholic school and served for 10 years after becoming a priest, met Mevlana’s 22nd generation granddaughter, Esin Çelebi Bayru, in 2004. Fenter, who came to Konya in 2005 upon Bayru’s invitation and watched the Şeb-i Arus ceremonies, was very impressed by the semah ritual, the spiritual atmosphere in the ceremonies and the stories, and chose Islam in 2006. Fenter, who settled in Konya in 2021 to be closer to Mevlana and to better experience Mevlevi rules, took lessons from “Mevlevi scholar” Nadir Karnıbüyük.

Reads the teachings of Mevlana Celaleddin-i Rumi

Fenter, a Mevlevi dervish, decided to spread the teachings of Mevlana Celaleddin-i Rumi, who changed his life, to a wider audience and to touch people’s lives. Fenter gives online Masnavi lessons to 40 students with different beliefs from dozens of countries such as Canada, China, Australia and Mexico. İsmail Fenter stated that “he loves Turkey, Konya and Rumi very much. He has been serving for the International Mevlana Foundation for two and a half years. He met people who came to the foundation from all over the world and worked as their translator. He started giving English Masnavi lessons one and a half years ago. People reach me via e-mail, YouTube videos and messages and request to learn Mesnevi.”

Fenter also said that “I started teaching on Zoom by making a new English translation from the copy of Mesnevi in Konya. People from many countries such as China, Pakistan, Argentina, Egypt, Russia, Mexico, England, Ireland, Iran, Australia, Canada, USA and Turkey participate. Our classes start at 06.30 every Friday morning. I currently have 40 active students. It’s a beautiful thing. There are very interesting people as Christians, Muslims and Jews.”

KOP region prepares for climate change with modern agriculture

Konya Plain Project (KOP) Regional Development Administration Chairman Dr. Murat Karakoyunlu said, "Even a drop of water is important for our region."

By Zeynep UÇAR



Konya Plain Project (KOP) Regional Development Administration Chairman Dr. Murat Karakoyunlu spoke at the Climate Change and Future of Cities workshop held in Konya. He shared information about the activities of the Regional Development Administration. Mr. Karakoyunlu focused on climate change, soil and water management, development of modern and alternative production types, improvement of on-site production and on-site consumption mechanisms, efficiency, improvement of production conditions in cities and rural areas that should be evaluated as a whole, increasing the share of the producer in the value chain depending on the climate change. He also shared his views on minimizing the related risks, eliminating inter-regional imbalances and reducing the burden of cities.

"Closed Systems are a Must for Water Management"

Dr. Karakoyunlu stated that he supports the development-oriented activities of the KOP Regional Development Administration, which serves as a subsidiary of the Ministry of Industry and Technology (STB), with multi-sectoral projects. He emphasized that they prioritize the region's irrigation-based projects and efficiency-oriented works, as emphasized by Minister M. Fatih Kacır during the parliamentary work.

Dr. Karakoyunlu reminded that climate change, when combined with the structural problems of the region, can cause much more devastating consequences. He said that, "In this context, the policies developed by our state are determined by the centre and are also supported by local elements. Even a drop of water is important for our region. For this reason, we pay attention to every point from evaporation to land losses, and we support development with small-scale projects in order to prevent water from being damaged by both environmental impacts and management deficiencies."

Kerem İŞKAN

Konya, The Cradle of Civilizations

Alaaddin Hill, which forms the center of the city, was founded at the end of the Neolithic period (9000-5000 BC) and the beginning of the Chalcolithic period (5500-3000 BC) and is one of the mounds that has been regularly inhabited since 2000 BC. During the excavations carried out in the region, findings belonging to Phrygian, Hellenistic, Roman, Byzantine, Seljuk and Ottoman settlements were obtained. The Hittites, who established a great empire in Anatolia and Syria in historical times, also dominated Konya.

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If we take a look at the civilizations that affected the historical development of Konya as a settlement;

B.C. 8th Century: Hittite Civilization
B.C. 7th Century: Phrygian and Cimmerian Civilization
B.C. 6th Century: Lydians
B.C. 5th Century: Persian Civilization
B.C. 4th Century: Macedonians
B.C. 1st Century: Roman Civilization
M.S. 7th Century: Sassanids and Muslim Arabs
1077-1307: Seljuk Civilization
1307-1465: Karamanoğulları Principality
1465-1923: Ottoman Civilization
1923- : Republic of Turkey

Remembering that you are walking on the traces of an ancient civilization in every inch of land you step on while visiting Konya will make your Konya trip more exciting.



Turkey is among the least polluting countries in the world

Refik Tuzcuoğlu, Deputy Minister of Environment, Urbanization and Climate Change, stated that "Turkey is among the countries that pollute the world least. The environmental policies we put forward made a huge impact. We are ready to share the experiences we have gained in the fight against climate change with the Turkish states and to act together. As the Turkish World, we are a big family."

"SOLUTION OF ENVIRONMENTAL AND CLIMATE PROBLEMS, LIVING IN ACCORDANCE WITH HUMAN NATURE"

Tuzcuoğlu stated that "one of the agenda topics this year is the search for solutions to environmental problems. What is the solution to environmental and climate related problems? If I come across a question like this, in my opinion, the clearest answer is to live in accordance with the nature of creation. When we live in accordance with human nature, we solve many environmental problems. When we look at the rules of nature created by God, when life progresses within the framework of these rules, we do not encounter any pollution. Natural life operates in a system that cleans itself, puts itself in order, and leaves no waste whatsoever."



The Konya News

Founded: 19 October 2020
January-February 2024 • Year: 4 • Volume: 21
Published as: Local and Monthly
Price : $3
On behalf of **DOU COMPANY PUBLISHING**

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Fevziçakmak, Hacıbayram Cd. 18
Zipcode: 42050 Karatay / KONYA
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SELÇUKLU BELEDİYESİ

KONYA TROPİKAL KELEBEK BAHÇESİ

The Konya News

A life dedicated to red:

The story of Konya's famous Red Sultan

> I was really sad. If I had had a child, we wouldn't have divorced. If they had given us a trillion, we wouldn't have broken up. "After we divorced, he got married and had two sons.







A woman in red... She is known as the 'woman in red' in Konya. The real story of Sultan Özcan, whom everyone regards as 'insane', is much different than what appears. In fact, she is a woman who loved very much but was abandoned because she had no children and was a victim of violence.

The story of the Red Sultan, who does not give up living and loving despite heartbreak, and who walks the streets of Konya, painted red every day. Sultan Özcan, who is now approaching 70 years old, has decorated every part of his life with red since he was 40 years old. Ms. Sultan explains the reason for her passion for red as follows.

"When I was in Hakkari, a Kurdish girl wore red. I loved it there very much. I took a sample and sewed it and it suited me very well. I haven't worn any make-up other than red for years. "I feel different, and frankly, I consider myself superior to everyone else."



Sultan Özcan loves her one-room house, which is painted red from the bed to the curtains, but she prefers to wander the streets. As soon as she comes to Kayalıpark, she drinks water from the Şerafettin Mosque fountain. According to her, "The water flowing here is very special". Shopkeepers and all the people, everybody on the streets know her, but she keeps her conversations short and continues wandering.

Sultan, who does not accept money from anyone, sometimes shops for kitchen items and sometimes buys make-up items with the money she has. She explains her passion for make-up as follows: "I always buy red lipstick from the market. I used to buy it for 1 TL, now they don't even give it for 5. The lipsticks I bought are durable. I bought it in the winter and I still have it. "I only apply black eyeliner on my eyes, and if there is a wedding ceremony, I use blue eyeliner."

Red Sultan's past is full of disappointments. Sultan describes her childhood love. They got me engaged to someone else. But I had a lover. I broke up with my fiancée. I ran away and reached him. We loved each other very much, we lived together for 16 years. Due to his profession, we stayed in Hakkari and Giresun.

Sultan had to break up with her great love, whom she loved more than anything else, because they could not have children. She said that "I was really sad. If I had had a child, we wouldn't have divorced. If they had given us a trillion, we wouldn't have broken up. "After we divorced, he got married and had two sons."

Sultan was constantly subjected to violence by her husband. She describes these difficult times as follows: "When he got jealous and he beat me. Do you know how he got jealous? When I talked to a man, he got very jealous, and when I sat next to him, he hit me to the ground. He didn't let me go to the city centre. It was like I was in prison for 8-10 years. I loved him so much, but I was smacked. I am in love with love. The Red Sultan also has something to say to the young people; "Let there be love. When there is no love, there will be trouble. I don't consider anyone who doesn't marry without love to be a man. "A man who is not in love comes and goes."

There is a lesson we have learned from this unique life story of Sultan. Don't stop loving, but don't tolerate anyone too much just because you love them.

By Doğa İŞKAN



Geothermal heated greenhouse in Konya by Agrotermal

By Büşra Sedef İşkan

Agrotermal has put into operation the 50 thousand square meter first phase of its one million square meter giant geothermal heated technological greenhouse investment in Konya.



With the geothermal heated technological greenhouse investment in Konya, 1000 people, almost all of whom are women, will be employed in the region. Yedi Yol Holding brand Agrotermal Seracılık has put into operation the 50 thousand square meter first phase of its one million square meter giant geothermal heated technological greenhouse investment in Konya Tuzlukçu. While the giant project aims to provide employment to 1000 people in the region in the first stage, almost all of the employment will consist of women and will support regional development.

HIGH QUALITY PRODUCTS WITH MINIMUM WATER

The project also enables the production of high quality and healthy products with minimum water consumption. The investment project, which makes a significant contribution to the country's economy in terms of the current account deficit due to its production and export intensity, can produce for 12 months regardless of seasonal conditions.

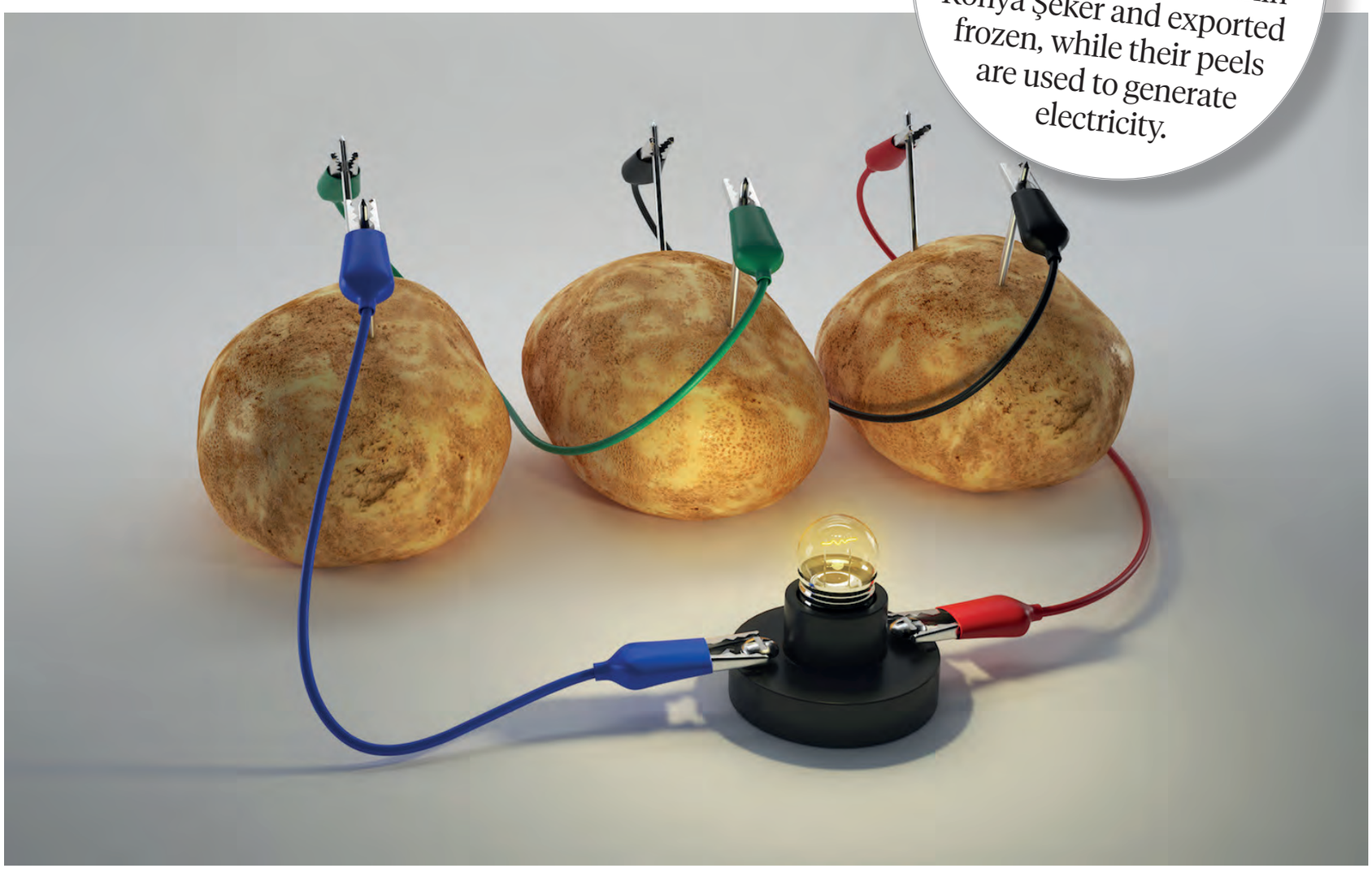
FIRST SEEDLINGS

The first seedlings of the 50 thousand square meter area, which is the first phase of the project, were planted. Konya Tuzlukçu District Governor Eyyüp Tuğ, at the seedling planting ceremony he attended, stated that he believes that thanks to this investment, the region will become the centre of the world in terms of agricultural exports and will provide tremendous support for regional development.

Muhammet Şuheyp Mendi, Chairman of the Board of Directors of Yediyol Holding, said in his speech: "With this major investment, we want to become the power source for a Turkey that will shake the throne of the Netherlands in agricultural exports by making the Konya Tuzlukçu region the geothermal heated technological greenhouse centre of the world."

Both Food and Electricity

Potatoes planted in an area of thousands of decares in Konya are processed in the factory established within Konya Şeker and exported frozen, while their peels are used to generate electricity.



Ramazan Erkoyuncu, Chairman of PANKOBİRLİK and Chairman of the Board of Directors of Konya Şeker, said that they have contracted cultivation with many farmers in a total area of 20 thousand decares.

Erkoyuncu stated that "these potatoes are processed in Seydibey Integrated Facilities established between Beyşehir and Seydişehir districts. He stated that they turned the potatoes produced by Turkish farmers into a brand and sold them to the whole world, including the European and African continents, especially Russia and Arab countries, as well as the domestic market. The annual production capacity of the factory is 110 thousand tons. We get approximately 70 percent of the potatoes we need from the Konya. We buy 30 percent from farmers in hot and warm regions, in cities such as Hatay, Adana, Tokat, Ödemiş, where potato is planted before Konya. We have direct exports to more than 20 countries. We export 15



million dollars' worth of products annually. 350 people are employed in the factory. We will also increase capacity in our potato production. Of course, this supply also depends on demand. Our brand perception of our products in the market is quite good. In the factory equipped with modern and technological products, waste potato peels are evaluated and used in biogas production facilities and electricity generation in the factory area. In addition to our solar power plants, we also have biogas factories. We use potato and beet residues and produce electricity from biogas."

The Konya News

Çatalhöyük Promotion and Welcome Centre

takes Visitors to 10 Thousand Years Ago

Çatalhöyük Promotion and Welcome Centre, which was brought to the city by Konya Metropolitan Municipality in order to contribute to the promotion of Çatalhöyük, which is considered the oldest settlement in the world with its ten thousand years of history, has been flooded with visitors since the first day it was opened. Konya Metropolitan Municipality Mayor Uğur İbrahim Altay invites everyone who wants to travel to the past and be in touch with history to see Çatalhöyük Promotion and Welcome Centre.





Çatalhöyük Promotion and Welcome Centre, which was brought to the city by Konya Metropolitan Municipality with the support of the Ministry of Culture and Tourism, became one of the most frequented points of the city in a short time. Konya Metropolitan Municipality Mayor Uğur İbrahim Altay said that they built one of the largest promotion and welcome centres in Turkey to introduce Çatalhöyük, which is on the UNESCO World Heritage List, in the best way and to pass it on to the next generations.

HE INVITES EVERYONE TO VIEW ÇATALHÖYÜK PROMOTION AND WELCOME CENTER

Reminding that they inaugurated the Çatalhöyük Promotion and Welcome Centre at a ceremony attended by the Minister of Culture and Tourism, Mehmet Nuri Ersoy, last November, Mayor Altay stated that "the centre has hosted tens of thousands of visitors since the day it was opened and said, "From the first day it was opened, it has become one of the most frequented points of our city." The centre takes visitors on an unforgettable journey, taking them back approximately 10 thousand years. Visitors have the opportunity to explore Çatalhöyük's ancient settlement, daily life and archaeological findings from that period. I would like to express my gratitude to our Minister of Culture and Tourism, who supported the construction of the centre that will add value to the cultural heritage of our city, and to Mevlana Development Agency, which provided financial support to the project. "I invite all our local and foreign guests who want to travel to the past and be in touch with history to see our Çatalhöyük Promotion and Welcome Centre."

PROUD OF THE CENTRE

In his speech at the opening of Çatalhötük Promotion and Welcome Centre, Minister of Culture and Tourism Mehmet Nuri Ersoy emphasized that Çatalhöyük, which is on the UNESCO World Heritage List, is one of the most important archaeological values of both Turkey and the world.

Minister Ersoy stated that, "as the Ministry, we have a visionary approach to art, culture and historical values. Çatalhöyük Promotion and Welcome Centre is located within the third-degree archaeological site. It is located on an area of 26,500 square meters on the land belonging to Konya Metropolitan Municipality, in the area designated as a special project area in the zoning plan for conservation purposes. The work of the project, whose foundation was laid in 2021, continued uninterruptedly for 2 years, resulting in this very special centre that makes us all proud. Here, visitors are provided with basic information about the excavation sites in Çatalhöyük and its surroundings, and the themes of home, life and death of the period. Çatalhöyük Promotion and Welcome Centre is made entirely of wood except for its roof and draws attention with its free architecture."

MINISTER ERSOY EXEMPLIFIES KONYA METROPOLITAN TOURISM MASTER PLAN

In his speech, Minister Ersoy also thanked Konya Metropolitan Municipality Mayor Uğur İbrahim Altay. He stated that "The master plan we prepared as Konya Metropolitan Municipality and the ministry was a very detailed plan. Currently, we, as the ministry, recommend this master plan to our cities that want to undergo this transformation and say, 'Go to Konya Metropolitan Municipality, if you follow the path they follow, you will get results very quickly, there is a very exemplary work there. We recommend it to all of you.' As the Ministry, we provide the support we can, and we will continue to provide it increasingly from now on. Because Konya has become an example for us."

TURKEY'S LARGEST WOODEN CONSTRUCTION PUBLIC BUILDING

Çatalhöyük Promotion and Welcome Centre, Turkey's largest wooden construction public building, is located on a total area of 26,500 square meters and has a closed area of 4,500 square meters. The centre, which consists of 7 different sections and doubles as a museum, also includes offices, souvenir sales area, multi-purpose hall, observation tower, cafeteria areas, and a parking area with a capacity of 151 vehicles.







Professions From Past to Present:

Professions and Tradesmen in Konya in History

Turkey is a country with great historical, cultural and regional riches. After coming to Anatolia and settling down, Turks continued their development in many areas and produced countless works in artistic, cultural and educational fields. In our country, which has a deep history in the professional field, many professions have survived to the present day, and many professions have disappeared into the depths of history.

Although it is known that there are professions that are thousands of years old, professions may vary depending on the region, city and human needs. When we look at the history of professions, we see that there are professions that have survived from the Seljuks and Ottomans to the present day. While some professions have succumbed to time and technology, others have changed and survived until today. Many professions were practiced simultaneously in many regions, and professions related to clothing and food have always existed with small differences in many parts of our country.

The word "meslek" (profession in English) is derived from the Arabic root "sülûk" and means "way, path, course, style, the job people do to survive and make a living, the class they are subject to".

When we consider the history of professions, they emerged as a result of the needs of societies. Some information can be found from various sources about the professions that human beings have been engaged in since prehistoric times. For example, in wall paintings from the Ancient Egyptians, there are scenes depicting women trying to obtain flour by crushing grain among the stones. The first barber razors were found among Bronze Age ruins around 3500 BC. In the Bronze Age, hair was clamped between a wide clamp or two animal ribs and the strand of hair in between was cut with a knife or razor. This process, which primitive people called "shaving", was understood from the frequent presence of such pincers or bones and razors in Early Bronze Age excavations in Scandinavia and lake houses in Switzerland. Today, an obsidian Köşkhöyük Razor in the Niğde Museum is exhibited together with two animal ribs. Since ancient times, barbers have also served as doctors, pharmacists and dentists. In the Ottoman Empire, barbers were divided into two: shop-based and mobile. The history of shepherds and shepherding is as old as the history of humanity. Trade, military service, clergy, shepherding, teaching and writing are among the professions seen in the Sumerians (Ürekli&Muşmal 2015).

According to sources, it is stated that there were people who practiced various crafts in the Hittite society. There is evidence of the existence of doctors, builders, carpenters, stone workers, potters, shoemakers, tailors, beaters, tavern keepers, fishermen, cooks, doormen and watchmen among the Hittites. Another profession encountered in Hittite texts is leatherworking, and people engaged in leather work are mentioned in Hittite cuneiform texts (Ürekli&Muşmal 2015: 32).

When we look at the professions of the ancient Turks, it is known that they were engaged in agricultural activities as well as animal husbandry. It is understood from the records of the Byzantine ambassadors Zemarchos and Valentinos who visited the Gokturk State that the ancient Turks had developed and artistic mining. During the Timurid period, mines such as turquoise, diamond, iron and lead were mined; Herat became famous as a place where carpet weaving, bookbinding, calligraphy, illumination, copper embroidery, silk textiles, prayer rug weaving and miniature art developed. Among the ancient Turks, there are also professions such as tent making, blacksmithing, tanning, carpentry, leather making, woodworking, carving, heart and kaftan making in the field of clothing and textiles, fur making, shoe making, boot making, sock making, weaving, carpet making, felt making, rug making, hat making and tailoring. In addition, it is known that kumiss and canned food, molasses production, cooking, butchery, pastrami making, baking and milling are carried out in the field of food and nutrition. Iron processing, which was one of the tools that enabled the Steppe Turks to have the advanced war tools of the period, appears to be the last stage in mining. In addition, blacksmithing and weapon making (swords, shields, arrows, bows, maces, armor, helmets, daggers) were the fastest developing professions in the ancient Turks (Ürekli&Muşmal 2015: 38-39).

PROFESSIONS AND TRADESMEN OF KONYA IN HISTORY

When we examine the history of professions from Konya's perspective, we see that the city has a rich knowledge in terms of professions. Konya, which has hosted many civilizations, can be considered the homeland of some professions, with a history of 9 thousand years, like Çatalhöyük. In this sense, many findings were found in the excavations (Uğurlu, 2023). In this context, we see that some professions were made in Konya, that they have survived to the present day, or that they have disappeared depending on the historical process and developments.

Ibn Battuta, who visited the city of Konya in the 14th century, states that during this period, separate areas were reserved for each branch of art in the Konya bazaar. He states that the area where art and trade activities are most intense is the area within the triangle of Inner Castle-Mevlana Complex and sahibi Ata Complex. During the Seljuk period, the city was built in the 13th century. Apart from the old and new bazaars, which have been known to exist since the beginning of the century, it is known that there are horse markets, herbalists' markets, wheat markets, wood markets and markets for butchers, shoemakers, cone makers, jewelers, cotton sellers and confectioners. In addition, it is estimated that there may also have been bazaars and a sheep market belonging to cooks, head chefs, blacksmiths, confectioners, saddlers and tailors, whose existence is known in other Seljuk cities and whose names are mentioned in the tradesmen lists of Konya.

To these professions we can also add Potter, Tapestry Maker, Carpet Maker, Calligrapher, Compote Maker, Felt Worker, Tavern Keeper, Gravestone Maker, Bookbinder, Engraver, Lectern Maker, Rosary Maker and Salt Maker. It is seen that the commercial life that developed during the Seljuk period also continued during the Ottoman period. During the reign of Mehmet the Conqueror, the names of bazaars and markets such as Horse Bazaar, Bezzazistan, Ekinciler Bazaar, Old Pazar, Galle (Wheat) Market, Haffaflar, Hoşafçılar Bazaar, İplik Bazaar, Saraçlar Bazaar, Yeni Bazaar can be seen in Konya. It is known that in these bazaars and markets, in addition to dozens of shops belonging to tradesmen, there are herbalists' markets, Bezirhane, Paint Shop, Bakery, Haffafiye, Hallaç Shop, Butcher, Jewelery, Post Sewing Shop, Sherbet Shop and Tanner Shops. In his work titled Konya in the Tulip Era, Yusuf Küçükdağ identified the bazaars and marketplaces of Konya in the Ottoman period and described the locations and physical boundaries of the bazaars. According to the information given by Küçükdağ, there were 23 inns, 34 bazaars and marketplaces in Konya in the first half of the 18th century. According to the first records from the Ottoman period, tradesmen in Konya were mostly grocers, shoemakers, cloth makers, tailors, jewelers, tinsmiths, weavers, herbalists, felt makers, construction masters, bakers, barbers, butchers, blacksmiths, silk manufacturers, coffee shops, blacksmiths, furriers, etc. were grouped into professions. It is known that the largest group of tradesmen in Konya in 1672 was grocers, tailors, covered bazaar tradesmen, tanners and bezzaz. The fabric makers, felt makers, mutaf makers, saddlers, saddle makers and cloth makers who process the raw materials produced by tanners are the most developed craft group in the city with a 30% share. Bezzazs, cullâhs, kazazs, kavuk sellers, silk sellers and hallaçs operating in the weaving industry and its sub-branches constituted the second largest group with 16% (Ürekli&Muşmal 2015: 86-97).

In his travelogue, Evliya Çelebi mentioned that Bürümcük weaving is made in Konya. Bürümcük, where natural white cotton, silk, linen and rarely wool are used as materials, is woven in the plain technique with normal twisted warp and multi-twisted weft. It is said that Bürümcük is one of the high-quality cloths of Anatolia and was woven for the palace due to its superior properties. (Türkiye Dokuma Atlası Access Date: 19.01.2024). However, today we cannot find such a profession in Konya.

While Kutnu fabric was previously produced in Konya, this profession disappeared over time and today it is mostly practiced in Gaziantep. Archaeological findings have been found in Çatalhöyük in Anatolia indicating that woven fabrics were used in 7000 BC. It reveals that weaving and hand weaving, which are textural surface techniques created with two thread systems, were known at least 9000 years ago.

We could not find examples of another profession, Bone Shaping Art, in Konya, except for a few amateur works. However, when we look at the making of kavukluk, which is a wooden art, we come across some works, although we cannot find many written works indicating that kavukluk and lamp holders were made in Konya. And occasionally we see it used for decoration purposes in old adobe houses and even in modern buildings. We even come across many examples made in shapes such as double-headed eagles, turbans, crescents and stars.



Mustafa AKGÖL
Asst. Manager of Konya Chamber of Commerce Press and Public Relations Editor-in-Chief of Yeni İpek Yolu Magazine

The Konya News

People of Konya have pure hearts

> Famous food critic and gourmet Vedat Milor said that "I grew up with my grandfather and grandmother, who are from Konya. I proudly say 'I am from Konya' wherever I am. I would love to take my daughter to Konya and let her breathe the spiritual atmosphere of that place. I grew up with the teachings of Mevlana."

Who is Prof. Dr. Vedat Milor?

I was born in İstanbul in 1955. My parents are from Konya. I have graduated from Galatasaray High School and graduated from Boğaziçi University, Department of Economics with high honours. I did my doctorate in Sociology at the University of California, USA. In 1986, I stayed in France for one year for my doctoral thesis. After completing my doctorate, I went to the military for national duty. After military service, I started working at the World Bank. My duty here lasted 2 years. Later, I joined the Department of Sociology at Brown University in the USA as an assistant professor. I studied Law at Stanford University in the same country. I graduated from this school with honours. I taught international relations at Koç University in Istanbul. I am married with one daughter.

First of all, can I learn about your connection with Konya?

Even though I spent my childhood and youth in Istanbul, I was raised by my grandfather and grandmother, who are originally from Konya. I do not have any ties with Konya for now.

I grew up with the teachings of Mevlana

Do you feel like you are from Konya?

Definitely. Because my grandmother and grandfather are from Konya, I grew up listening to the teachings of Mevlana and eating Konya's food since my childhood. Of course, I could not understand the teachings in question at that time, but the spiritual values of Konya have influenced me greatly. Also, all our relatives are from Konya. Homemade sausages, roasted meats, mushroom varieties from Konya, daily home-cooked meals from Konya, pastries, etliekmek (bread with meat), etc. My grandmother knew these. She cooked these for us for years. We ate it with pleasure.

Do you say 'I'm from Konya' whenever you have the opportunity?

Of course. More than just expressing it, I want my daughter to see the spiritual values of Konya and that air.

Your surname also sounds interesting. Does it have a story?

During my grandfather's time, he wanted to turn Mecidiyezade into Mecidiyeoğlu. However, his request is not accepted. Then he looks at the dictionary. He finds the word mile. He says 'Let it be Milor' for rhyme. Milor is a word originating from Turkish.

You express that you especially want to take your daughter to Konya. Is the spiritual climate of Konya different than other provinces?

Yes. Konya is also a place where Turkish culture is kept alive, as it is the centre of the Anatolian Seljuks. Konya is the most beautiful place in Central Anatolia. It is the cradle of our culture.

When you come across someone and listen to his speech, would you say 'oh, he's from Konya'?

It is not possible for me to pronounce it as 'bang' from the accent. Indeed, real Konya people are straightforward and honest.

Didn't your grandmother and grandfather, who raised you, speak with a Konya accent?

Of course. I'm familiar with Konya idioms, but I can't quite place them. Basically, there is a purity of character in the people of Konya. There is a reliability in its people, which must be due to the city's climate.

Even though you did not spend your childhood in Konya, you grew up with a family from Konya. Are you from Konya?

Those who know me can tell. It is actually absurd for a person to talk about himself. Because a person can never see himself as he is.

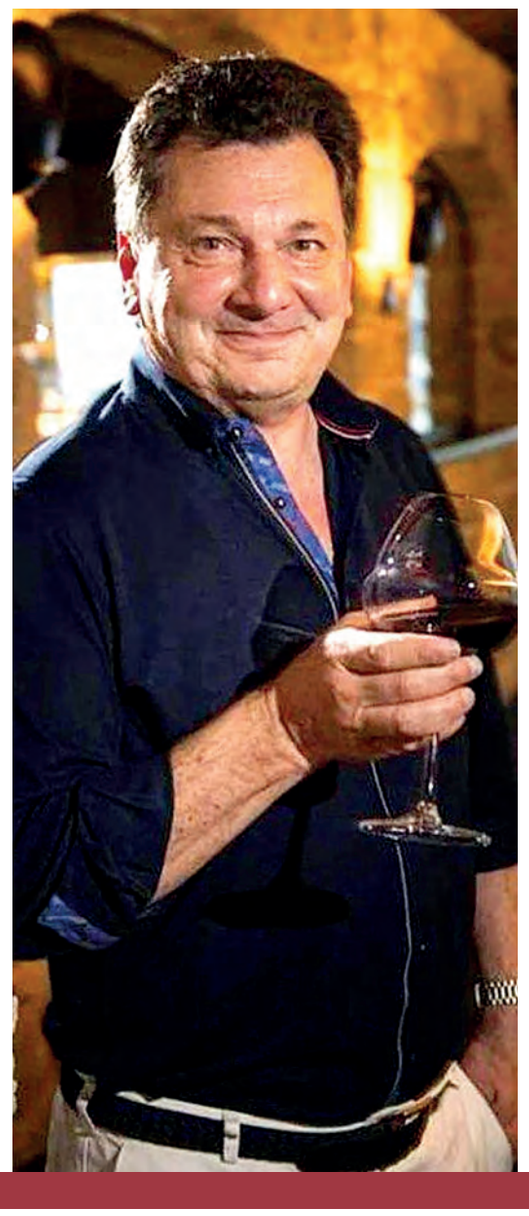
What do people say about you?

Everyone who knows me calls me a copy of his grandfather. That's why I was inspired by my grandfather as a character. They compare my character so much to my grandfather that I say, 'So, I have a side from Konya.' My perspective on life, my evaluation of events, my moral system, my style of raising children are obviously filtered through the culture of being from Konya.

I DO NOT WATCH TV

Was it difficult to come to this day? Have you experienced many difficulties and troubles?

No, I can't say I have had much trouble. The work I did is like my hobby. Never in my life did I think that I would be a media person. In fact, I am someone who does not even watch television. I always wanted every job I did to contribute to my own mental and conscious development. That's why I read the novels I like. I buy good movies on CD and watch them. Television culture always seems to me as a mechanism that makes the mind lazy and numb. I don't like appearing in the media.



Believe me, I could not deny your request because you come from Konya.

I am an Amateur

My hobby has turned into a semi-profession. I say semi-professional because I do it as an 'amateur'. I think I mostly contribute to food culture. In other words, revealing forgotten dishes in Turkey means revealing that culture. Just as our culture is in serious danger of degeneration, our cuisine is also in serious danger of degeneration. Our beautiful dishes are being forgotten, the people who make them no longer exist. Most of it is unwritten. Restaurants and houses don't cook those dishes anymore. Unearthing forgotten dishes seems like an archaeological field of study to me. Therefore, I get a feeling of emotional satisfaction.

We see that you specialize in different departments. How did you get into the food industry?

I am a person whose emotional side is dominant. For this reason, I have been interested in all areas of art.

Was this interest of your own volition or was there a familial guidance?

It is a product of the culture I received. My family also gave importance to all kinds of art. I have been interested in food since my childhood. I am comfortable with the work I do now. Materialism and money are very unimportant things in life. When you don't have it, you feel the lack of money, but greed for money prevents you from seeing other beauties.

"THE ISSUE IS SPIRITUAL SATISFACTION"

Can we then say that the whole point is 'health, wellness and spiritual satisfaction'?

We can say. You expressed it well. Indeed, spiritual satisfaction is at the forefront of everything. Unfortunately, lately, as a society, we have been blinded by greed for money. It prevents us from seeing other beauties. Okay, money is essential for us to survive, but we need to keep this balance well.

As you know, Mevlana has 7 famous pieces of advice. Not holding grudges, being humble, etc. Would you try to pay attention to these recommendations in your life?

I must have made a mistake. Nobody is perfect in life. It would be better if someone who knows me answers this question.

When 'Konya' is mentioned in some speech you are in, what comes to your mind at that moment?

When Konya is mentioned, the first thing that comes to my mind is Meram vineyards. The gathering of friends there, the nights with long conversations. I still remember the beauty of Meram like it was yesterday.

Would they take you to Konya during summer holidays?

I went a few times. But now Konya has changed.

When you say 'changed', do you mean in a positive way?

In a positive sense. Since Konya is a very conservative place, they see it as reactionary.



> Of course. More than just expressing it, I want my daughter to see the spiritual values of Konya and that air.

However, Konya is a very modern place. It's a very enlightened place.

When we consider your past, we see that you had an unhappy childhood. Can I know your thoughts on this subject?

The early deaths of my grandfather and grandmother affected me. It made me sad that my parents also lived separate lives. Since I was always separated from my parents, I longed for love towards them. After my grandmother passed away, I felt lonely.

Do you have any ties with Konya now?

No. Unfortunately, my father sold all our assets in Konya. Now don't reopen that old wound of mine.

Have there been moments in your life adventure when you felt hopeless?

There were moments when I felt bored and overwhelmed. There have been moments when I wanted to change jobs, but I have always been confident in myself. So, I have never fallen into despair.

How do you relax yourself when you feel overwhelmed by work?

The best thing is to change jobs. What scares me most in life is becoming dissatisfied and grumpy when I get older.

Have there been times when you regretted it?

I just thought, 'I wonder if I should have studied cinema?' I would love to be a movie director. Of course, I didn't beat myself up about it. It is chance.

We see that you are a student and teacher at the best universities both at home and abroad. Do you make a connection with your past and make judgments from time to time? In other words, 'I came from these points to here'.

My idea is to leave good works behind. I did not see myself outside the general family line. One of the values I inherited from my grandfather is to do what you do well. So, whatever you do, you should take your work seriously. You will be serious and you will be responsible. You will do your best.

Would you like to live in Konya one day?

Let's call it chance. But I would like to have a place in Konya.

Do you generally live abroad?

I don't always stay abroad. I'm always in Turkey in the summer.

SELÇUKLU VIEW CAFE AND FRAGRANCE GARDEN





Two more beautiful venues were added to Seyir Tepesi (Viewing Terrace), one of the theme parks of Selçuklu Municipality. Selçuklu View Cafe and Fragrance Garden was opened with a program. While Selçuklu View Cafe welcomes its guests with its view, the Fragrance Garden will accompany the visitors with beautiful scents.

Selçuklu Mayor Ahmet Pekyatırcı spoke at the opening program of Selçuklu View Cafe and Fragrance Garden. He stated that "Together, we are opening our Viewing Cafe and Fragrance Garden, which we have completed on Selçuklu Viewing Hill, the new attraction centre of Konya. Viewing Hill became one of the most important places of the Selçuklu district. We can see all of Konya from Ardıçlı, the northernmost point of Konya, to Meram Köyceğiz from here. With its clean air, green areas, camellias, prayer rooms, fragrance garden and finally its cafeteria, our citizens have a great time here and relieve the stress of city life. We have met this need with this Viewing Café."

Historical Sille Subaşı Bath

In Sille, which regained its historical texture with the restoration works carried out by the Selçuklu Municipality, the Subaşı Bath was opened and delivered to the Konya Chamber of Architects. Subaşı Bath, which will begin to serve as Turkey's first Architecture Museum, will continue to contribute to Konya's tourism.



Mayor Pekyatırmacı: "We will continue to do important works in Sille"

Selçuklu Mayor Ahmet Pekyatırmacı stated that Selçuklu Municipality has been carrying out extensive work for many years to revitalize the thousands of years old historical heritage and make Sille one of the important tourism centres of Turkey. Subaşı Bath is one of the two baths in Sille, together with Hacı Ali Ağa Bath. Rough Sille stone was mostly used in the construction of the bath, which was built as a double bath, including men's and women's sections. After the damage caused by years of wear and climate conditions, we decided to restore our Sille Subaşı Bath to its original state. We first started the restoration of the Sille Subaşı Bath, located on a land area of 2440 square meters, with research excavations in the hell section and its immediate surroundings. Afterwards, the damaged stone fabrications on the dome and roof, respectively, were replaced with new ones in accordance with the original.

The plaster and joints on the dome and body walls were carefully scraped. The upper cover of the building was levelled with Khorasan mortar. The elephant eyes in the dome were replaced in accordance with the original. Again, the domes were statically reinforced. After waterproofing, the stones of the perimeter walls and main walls were repaired using the rotting method. The gargoyles and tusks were completed in accordance with the original. The waterway walls and other walls in the garden of the bath were scraped and frozen and protected. The water passing near the bath was controlled with stone walls and removed from the bath. After the hellhole, warehouse and furnace sections were cleaned, the unstable stones were repaired in accordance with the projects and reports. The bath, fountain and other outbuildings adjacent to the building were completed by applying the same processes. Finally, we completed the restoration of Subaşı Bath by carrying out the environmental arrangements.





A new underground city in Konya

A new underground city connected to each other by tunnels was discovered in Konya's Sarayönü district, one kilometer north of the Roman era "Sarayini" underground city.

By Sıla İŞKAN

The underground city, which is within the scope of the work carried out in cooperation with the Ministry of Culture and Tourism and Sarayönü Municipality, includes places such as a cistern that can meet the water needs of approximately 20 thousand people, workshops of various sizes and a large winery.

The number of places identified in an area of 20 thousand square meters increases to 41

Konya Museums Directorate Archaeologist and Head of Excavations Hasan Uğuz said that they were able to date the history of the underground city to the 8th century with the findings they obtained. Uğuz stated that in the underground city there are domestic spaces, connected galleries, room-like living spaces, water wells, cisterns, wineries, furnaces, workshops, chimneys, oil lamp places for lighting, cellars, warehouses, ventilation and spaces whose characteristics have not yet been investigated.

Uğuz stated that "We expanded the georadar study in the region with the support of Konya Metropolitan Municipality. We detected a new underground city one kilometre north of the existing underground city. We determined that there were tunnel systems connecting these two underground cities. This heralds that the underground city will spread over a much larger area. "We will continue our georadar studies in the new year."

"THERE IS ENOUGH WATER TO SINK A SHIP"

Uğuz said "We discovered a large cistern while cleaning the ruined tunnels, and that the cistern consisted of a feeding well and three interconnected galleries. The width of the cistern is 63 square meters. During the summer months, water at a height of 1 meter 20 centimetres accumulates here. In other words, there are 63 cubic meters of water as reserves here. We calculate how many people can live in the underground city and for how long without going outside, by looking at how many people the 63 cubic meters of water reserve can suffice. With the wells feeding the cistern, there is a water source for almost 20 thousand people. In other words, there is enough water in the cistern for an army. When we had the water analysed, we determined that the source had high quality water for its period. The filtering of water from the soil and the storage method ensures this quality."

He also stated that "There are locking mechanisms with round stones for security purposes in the tunnels leading to the Cistern. He stated that the source is protected against the risk of poisoning by enemies and to prevent plunder in times of siege or crisis. In the space connected to the outside, closed with stone blocks and wooden flooring, we found finds that shed light on the agricultural activities of the region in ancient times. When we intensified our excavation and cleaning efforts, we determined that the workshop we found was a winery. There is a grape crushing place made of marble stones. There is a grooved place where the grape must flows and jars where it is stored. We found grape seeds and sediment in the samples from the winery. We will have their analysis done in the new period. We hope to obtain an ancient seed from the grape seeds we found. If we come across a grape species that grew in these lands a thousand years ago, this will crown our work. "The discovery of both the cistern, the fortified areas and the winery reveals that this place has a wide area of use beyond our expectations."





The Konya News

> The 'Meram City and Life Culture Museum', which was brought to the district by Meram Municipality in order to keep the culture of Meram and Konya alive and pass it on to future generations, is counting the days for its opening. Meram Mayor Mustafa Kavuş said that the museum, which will have many things about Konya and Meram, will be one of the most important parts of the district's tourism destination.









A HISTORICAL JOURNEY FOR THE VISITORS

Meram Mayor Mustafa Kavuş pointed out that "the work carried out with the aim of keeping Konya and Meram life culture alive and transferring it to new generations has deep meaning with all its features. We are coming to the end of our museum, which includes two traditional Konya houses located opposite each other in the same courtyard on Dutlu Street and the vineyard land behind them. We will take our people on a historical journey in the museum, which is one of the most important parts of our history, culture, nature and travel route we created in Meram. We will tell the history and culture of Meram with ethnographic materials and animations, and we will ensure that our visitors, especially the new generation, can learn and even experience our culture."

MAYOR KAVUŞ: "THERE WILL BE ALMOST EVERYTHING ABOUT KONYA AND MERAM IN THE MUSEUM"

Mayor Mustafa Kavuş stated that "the most beautiful examples of stonemasonry are located here. Visitors will also be able to experience some events and dishes. Items belonging to Konya and Meram will be exhibited, and some items will be sold in the souvenir section. Our guests will be greeted by lifeless mannequins consisting of children, groom and bride. Everything belonging to Konya will be in the museum, such as the living room, bride and groom rooms, kitchen, barn, tandoor, vineyard and orchard. Henna, cetnavir and wedding ceremonies will be exhibited theatrically and explained to visitors. I hope it will bring good luck to our city and Meram.



Henna, cetnavir and wedding ceremonies will be exhibited theatrically and explained to visitors. I hope it will bring good luck to our city and Meram.



Konya's new population figures



By Doğuhan İŞKAN

The list of districts in Konya and the population information of the districts are as follows:

District	Population 2022	Population 2023
Konya	22 96347	2320341
Ahırlı	4 574	5 027
Akören	5 836	5 902
Akşehir	93 965	92 946
Altınekin	14 289	14 851
Beyşehir	77 690	79 030
Bozkır	25 307	25 885
Cihanbeyli	50 677	50 922
Çeltik	9 429	10 324
Çumra	67 690	68 543
Derbent	4 052	4 160
Derebucak	5 690	5 790
Doğanhisar	14 812	14 815
Emirgazi	7 724	7 945
Ereğli	150 978	153 849
Güneysınır	9 266	9 415
Hadim	10 999	11 459
Halkapınar	3 909	4 183
Hüyük	15 144	15 431
Ilgın	53 489	53 707
Kadınhanı	31 206	31 852
Karapınar	50 323	51 166
Karatay	370 927	375 919
Kulu	51 612	52 447
Meram	348 325	347 341
Sarayönü	27 771	28 967
Selçuklu	690 667	695 771
Seydişehir	65 465	65 928
Taşkent	5 768	6 976
Tuzlukçu	6 062	6 546
Yalıhüyük	1710	1854
Yunak	20 991	21 290



According to the results of the Address-Based Population Registration System (ADNKS), the population of Konya reached 2 million 320 thousand 241 in 2023. While there was an increase in population in 29 districts of Konya, there was a decrease in 2 districts.

POPULATION DECLINES IN MERAM

While there was a population increase in Konya's Ahırlı, Akören, Altınekin, Beyşehir, Bozkır, Cihanbeyli, Çeltik, Çumra, Derbent, Derebucak, Doğanhisar, Emirgazi, Ereğli, Güneyşığı, Hadim, Halkapınar, Hüyük, Ilgın, Kadınhanı, Karapınar, Karatay, Kulu, Sarayönü, Selçuklu Seydişehir, Taşkent, Tuzlukçu, Yalıhüyük and Yunak districts, there is a serious population decrease in Akşehir and central Meram districts.

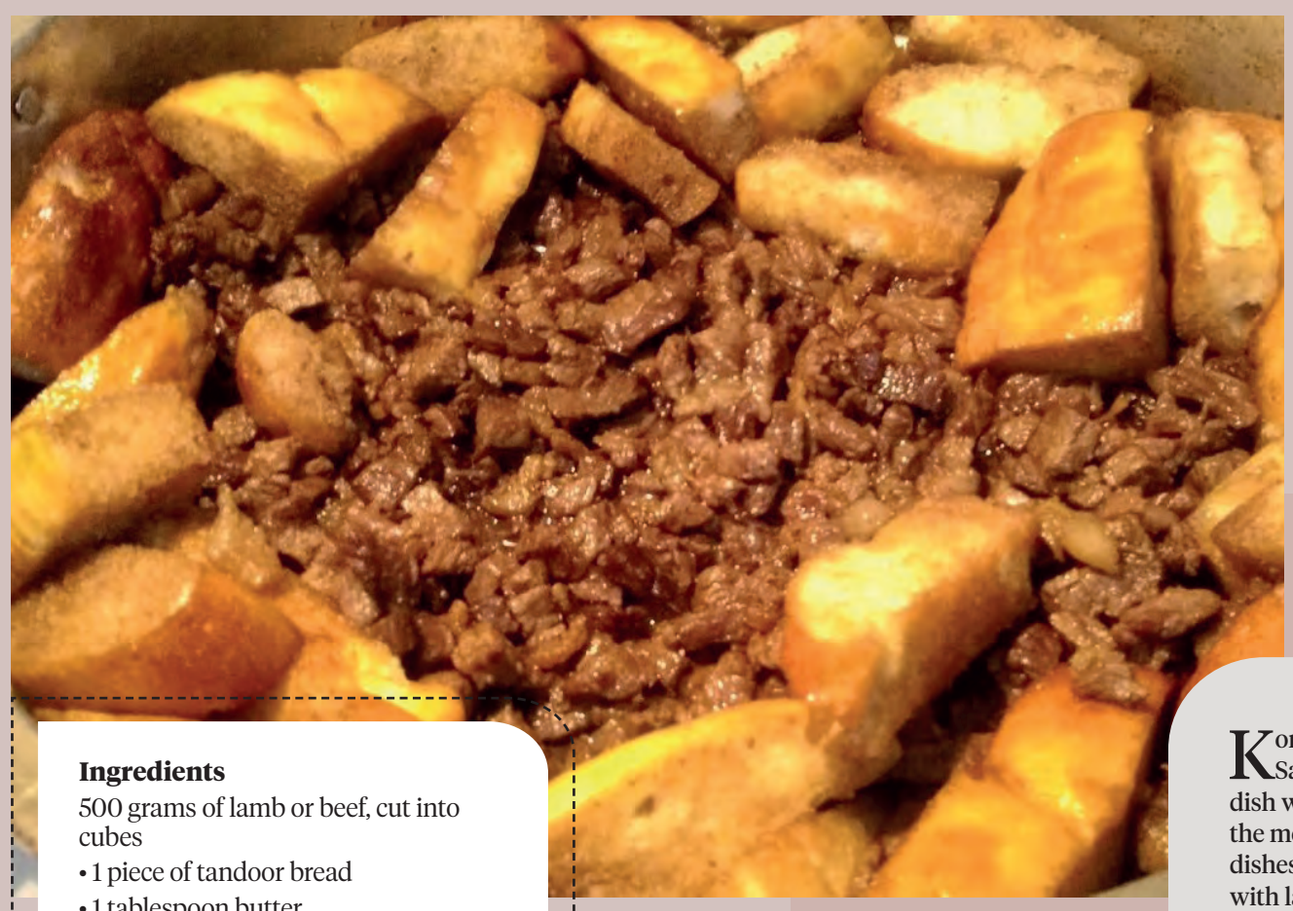
The population in Meram district, which was 348 thousand 325 the previous year, decreased by 984 people in 2023 and became 347 thousand 341. In Akşehir district, the population, which was 93 thousand 965 in 2022, decreased by 19 people in 2023 and was recorded as 92 thousand 946. The district with the highest population increase in a year was Selçuklu, which had the highest population with an increase of 5 thousand 104 people. Karatay took the second place with an increase of 4 thousand 992 people, and Ereğli took the third place with an increase of 3 thousand 871 people.

3 MORE PEOPLE IN DOĞANHİSAR

On the other hand, the district with the least increase in one year was Doğanhisar with an increase of 3 people, followed by Akören with an increase of 66 people and Derebucak with an increase of 100 people.



The Konya News



Another Delicious Konya-Style Dish

Ingredients

500 grams of lamb or beef, cut into cubes

- 1 piece of tandoor bread
- 1 tablespoon butter
- Salt

Recipe

- Put the meat cubes in a pressure pot.
- Roast the meat a little and cook.
- After the meat is cooked, add butter and stir.
- Add salt and sliced pieces of bread, stir a little and take it off the stove.
- Let the dish rest.
- Put the dish on a plate and serve hot.

Konya-style Ekmek Salması (a type of meat dish with bread) is one of the most famous regional dishes in Konya. Made with lamb or beef, this dish is a delightful taste that the local people enjoy for breakfast, lunch, and dinner.

It is made with lamb or beef that is sauteed in a pan until browned. Then, butter is added and the meat is cooked for a few more minutes. The bread is cut into thick slices and placed on top of the meat. The meat and bread are cooked together for a few more minutes, and then the dish is served.



Bread dip is typically made with tandoor bread, which is a type of flatbread that is cooked in a clay oven. Tandoor bread is ideal for bread dip because it absorbs less oil. However, you can also use pitta bread if you don't have tandoor bread.

The most special of Sille is "Gavinna"

Gavinna, a Sille tradition, is a type of pickled fish that was passed on from the non-Muslim people of Sille to the current Muslim people of Sille. For Gavinna, fish such as finfish, rudd and oilfish, which are barely available anymore, are preferred. Fish placed in salt in a glazed cube during their egg stage are ready to eat after about 3 months. The people of Sille, who do not recommend drinking water after eating Gavinna, relieve the heat caused by salt with strong tea.





Zişan Dinçler

Gene Therapy in Selcuk University

By positive results and enhancements over the past 10 years, Gene Therapy has become a new generation of medicine. CRISPR (Clustered Regularly Interspaced Short Palindromic Repeats) Gene Editing Technology which is explored in the fields of life science and medicine, becomes a ray of hope for future generations.

It was proposed that CRISPR technology, which was discovered as the immune system in microorganisms, could be used as a gene editing technology with the searching led by Emmanuelle Charpentier and Jennifer Doudna in 2012, and 2020 The Nobel Prize in chemistry was awarded to these researchers.

By this alternative methodology, the specific and targeted changes can be made into any part of the DNA, but there are certain limitations in its application in living organisms. Various modifications and fusions have been created to date, it is aimed to pave the way for the access of this technology in the clinic by the conducted studies.

The 'Search-and-replace genome editing without double-strand breaks or donor DNA' article that was published by David Liu and his team in October 2019 is one of these valuable studies. In this article Prime Editing Technology, which includes various protein fusions in addition to the CRISPR protein, has been reported as the more controlled and effective technology compared to CRISPR technology.

One of the teams working on Prime Editing Technology and Conducting studies for its clinical usage is located in Selçuk University. Dr. Nadir Koçak, who is involved in mRNA studies and works in The Medical Genetics Department of Selçuk University Hospital, also leads the gene therapy studies. He and his team are conducting the significant research to provide hope for chronic myeloid disease, a blood cancer caused by modifications in DNA, with Prime Editing Technology.

A project with a budget of *50 million dollars* for industrialists from Konya

Turkey Green Industry Project is being implemented by the Ministry of Industry and Technology, KOSGEB and TÜBİTAK TEYDEP, with the support of the World Bank. The project was introduced to industrialists in the programme. Within the scope of the meeting, Konya Chamber of Industry Vice President Mehmet Zahid Çatlı called on Konya industrialists to benefit from the Green Industry Project. The budget of the project is 450 million dollars.

In his speech, Çatlı said that "Within the framework of our country's 2053 net zero emission vision, the most important part of the transformation works to be carried out in the industry is the financing part. Transformation projects involve high costs and require capital. In this sense, it is of great importance that our companies are supported by our state. Without financial support, it is not possible for our industrial enterprises, the majority of which are SMEs, to make these investments with their own resources. "This project, with its scope of 450 million dollars, is of critical importance for the transformation activities of our industrialists."

He then talked about the studies on green transformation and emphasized that they are one of the chambers actively working in the field on Energy Efficiency: "To date, we have made energy measurements in 35 companies and organizations. With these measurements, we offered our companies the opportunity to save 3,388 TOE of energy, amounting to 65 million liras, with a total amortization period of less than one year. Thus, we prevented 12, 528 tons of carbon emissions. In order to ensure the sustainability of our work in the industry, we provided energy manager training to 21 personnel in the businesses where we measure. "Hopefully, by seizing the opportunities of this process together, we will lead Konya and our country to a stronger, more livable future together."

> Konya Chamber of Industry (KSO) held the Green Industry Project Promotion Meeting. At the meeting, the Green Industry Project with a budget of 450 million dollars, organized for industrialists, was introduced.

Support in 3 different areas by TÜBİTAK

TÜBİTAK TEYDEP Vice President Dr. Alp Eren Yurtseven said that "the Green Industry Project offers a great transformation opportunity and institutions acting together will set an example for other projects. TÜBİTAK has 3 main areas of responsibility. We will provide guidance and mentoring services to SMEs. Again, we are making a call to scale technologies that have reached a certain maturity and use them in green transformation. Our companies will be able to obtain financing from TÜBİTAK to develop their prototypes here. Another project of ours is our Industry Innovation Network Mechanism (SAYEM) project. Here, too, we will support projects that are achieved together by different stakeholders who will contribute to each other and progress in the field of green transformation."

Ministry of Industry and Technology Deputy General Director of Industry Dr. Ali Murat Akşam stated that the Türkiye Green Industry Project will last 6 years. He explained that this project, which aims to enable manufacturing industry companies to benefit from renewable energy power and develop energy efficiency technologies, will also promote economic growth.

After the speeches, Ministry of Industry and Technology SME Expert Tuğçe Türkoğlu, KOSGEB SME Deputy Expert Kutay Kaan Önal and TÜBİTAK Scientific Programs Expert Yılmaz Burak Kaya made presentations giving information about the details of the Turkey Green Industry Project.

The Konya News

Introduced to All Turkey from Konya

"ŞİVLİLİK CHILDREN'S DAY" ENDED WITH A RECORD PARTICIPATION

Konya Metropolitan Municipality and Selçuklu Municipality made children smile with the "Şivlik Children's Day", which they organized for 5 days at the Selçuklu Congress Center this year. Dozens of musicals, events, and family-oriented talks attracted great attention during the "Şivlik Children's Day", where everything was thought of to entertain children. 507 thousand 801 people visited the organization, which contributed to the promotion of Şivlilik throughout Turkey.

Children had fun for 5 days

Interactive digital games, VR events, simulators, photo-taking areas, acrobatic stage shows, traditional games and competitions were held periodically between 11.00-20.00 in the Selçuklu Congress Center ballroom. In the ground floor foyer area, public institutions and organizations and NGOs, Konya Metropolitan Municipality Genç Komek, Science Center and Bilgehane Workshops, Selçuklu Municipality Youth Assembly and Selçuklu Municipality SETAP Workshops for children were held every day of Şivliği Children's Day between 11.00-20.00. There were stands where activities took place. Again, in the ground floor foyer area, sand art shows and street musicians' activities were performed every hour between 11.00 and 20.00 during the event. In addition, children's movies were shown in the cinema hall, and a face painting area, 8D cinema area, balloon distribution station and selfie corners were created. On the ground floor, all guests were given a gift bag during the event.

In the -1. foyer area, there were stands of Selçuklu Municipality Art and Design Workshop, Development and Technology Academy, Sille Nature School and SOBE. An interactive playground for children aged 3-6, traditional games and competitions with acrobatic stage shows in the Stage is Your Area, face painting area, balloon distribution station, Write a Letter to the Presidents (PTT) Corner, Palestine Jerusalem Corner, VR playgrounds and selfie corners were created. Screenings of Hacivat and Karagöz Shadow Play and Pişekar and Kavuklu Theatre Play were held at -1. Theatre Room. Lots of activities were held in the applied workshop areas operating within the framework of Selçuklu Art Education Technology Workshop Programs (SETAP). Painting, paper folding, jewellery design, mask painting, fashion design, toys, tiles and ceramics, robot racing, cyber security, wooden workshops are taught in 30-minute periods every day.







> Turkey's largest and most comprehensive "Şivlik Children's Day", held at the Selçuklu Congress Center in partnership with Konya Metropolitan Municipality and Selçuklu Municipality, has ended. This great organization, where children had fun for five days and contributed to the introduction of şivlilik culture to the whole of Turkey, hosted 507 thousand 801 people.

The events ended with "Mercy and Prayer for Our Martyrs" and "Eşref Ziya Terzi Concert". The program started with the recitation of the Holy Quran and prayers were made for our martyrs. In the program, Eşref Ziya Terzi sang his most beautiful songs that appealed to national and spiritual feelings for the people in the hall.

After the concert, Terzi wished mercy to all our martyrs and thanked Selçuklu Mayor Ahmet Pekyatırcı for the organization.

"We turned the Şivlilik tradition into a feast"

Mayor Pekyatırcı said that "We are happy to successfully organize the "Şivlilik Children's Day". We have hosted a very large organization at the Selçuklu Congress Center for five days. We experienced Turkey's largest and most comprehensive Şivlilik Children's Day here with all our fellow citizens from Konya, our youth and our children. 507,801 of our visitors were here with us during the Şivlilik Festival in these five days. We celebrate the arrival of the holy months in Konya with the enthusiasm of our children, first with a torchlight procession and then with a şivlilik program. This is our centuries-old tradition, but for the last three years we have turned this tradition into a feast. Thank you again. Since we are here and we are together, I pray that God will preserve our unity. We will continue to convey our national moral values to our youth and children in the best possible way. May our 3 holy months be blessed. May our month of Rajab be blessed. I pray that the months of mercy, abundance and forgiveness will bring blessings to all of us. I would like to thank all our citizens of Konya, our children and young people.

WE REVIVE OUR HISTORICAL HERITAGE WITH A SENSE OF LOYALTY

ANCIENT KARATAY

KARATAY
KARATAY MUNICIPALITY

HASAN KILCA
MAYOR OF KARATAY MUNICIPALITY

The Konya News

Time for Sofia

National weightlifting athlete from Konya, Muhammed Emin Burun, will participate in the Senior European Weightlifting Championship to be held in Sofia, Bulgaria on 12/20 February. The athlete, who has completed his preparations under the supervision of coach Mehmet Başol, will hit the track on February 19. His previous successes are the 2nd place / silver medal (snatch 144kg / clean and jerk 177kg) at the 2021 U-15 and Youth Championships Ciechanow/Poland; 3rd place bronze medal at 2021 Youth World Championships Jeddah/ Kingdom of Saudi Arabia (snatch 147kg / clean and jerk 179kg); 3rd place bronze medal (snatch 157kg / clean and jerk 192kg) at 2023 European Weightlifting Championships Junior And Under23 Bucharest/Romania and 3rd place bronze medal (snatch 161kg / clean and jerk 192kg) at 2023 World Weightlifting Junior Championships Guadalajara/ Mexico). We wish success to our athlete who has been preparing at the national team camp for two months.











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