

What's On

IWG tour 360 Kuwait, Shaikh Jaber Al Abdullah Al Sabah Tennis Complex



Members of the Kuwait International Women's Group (IWG) made up of diplomats' wives, dignitaries and distinguished women from the Kuwaiti society were invited for an exclusive tour of 360 Kuwait and the Shaikh Jaber Al Abdullah Al Sabah tennis complex to learn more about the project's recent developments.

The Tamdeen Group team received the IWG members and introduced them to the project components beginning with 360 Kuwait, one of Kuwait's award-winning and iconic shopping malls, where they learned of the new changes and developments that the project will include mainly connecting 360 Kuwait to the Shaikh Jaber Al Abdullah Al Sabah Tennis Complex. IWG members praised the concept Tamdeen Group is pioneering in the region and aiming to embed in Kuwait by combining shopping, entertainment and sports under one roof through this project.

The tour continued through the Shaikh Jaber Al Abdullah Al Sabah Tennis Complex, which includes the recently announced Rafa Nadal Academy,

the largest tennis academy in the Middle East, which includes 8 indoor and outdoor state-of-the-art tennis courts, a multipurpose arena that seats 5,000 people and a secondary tennis stadium with 1,500 capacity. Members of IWG were also introduced to the additional retail space that the project will hold including new offerings of brands and F&B concepts. The tour left a positive impact on the members who commended the design and development standards of the project and expressed their pride in having such a project in Kuwait that will reflect greatly on the country and the region.

Tamdeen Group has consistently delivered exceptional results across several businesses including real-estate. Today, the Group is managing and developing over 5 million sq.ft. of space across regional, community, lifestyle, neighborhood and mixed-use centres. With its diverse range of projects and ongoing investments, Tamdeen Group is continuously re-emphasizing its commitment to contribute to Kuwait's economic development.

Leaders Group thanks KAC for supporting Horeca Kuwait 2020

Preparations for the Horeca Kuwait 2020 exhibition are steadily progressing and attracting more companies to take part in it as an event providing a golden opportunity to scientifically exchange expertise that would match the local market needs and future expansion plans.

The exhibition is due to be organized by Leaders Group in collaboration with

Hospitality Services Co. at Mishref International Fairgrounds in the period of January 20-22, 2020.

In this regard, Leaders Group expressed gratitude to Kuwait Airways Corporation (KAC) for supporting Horeca Kuwait 2020 as an official carrier for participants, visitors and the jury panel members from outside Kuwait.

As the organizer, Leaders Group issued a statement stressing that: "The facilities KAC provides for the exhibition reflect the care this national carrier shows to improving tourism and hospitality services with the aim of improving Kuwait's ranking in the field".

The statement added that the exhibition significance lies in improving hospitality service environments in Kuwait, including that of avia-

tion companies, which plays a growing role in improving competitiveness and rating of world aviation companies. "It is noteworthy to mention that KAC has recently made several achievements in competitiveness and customer satisfaction", the statement underlined.

Further, Leaders Group explained that one of KAC achievements was being awarded the APEX rating award for the most comfortable on flight seats in the Middle East in 2019, getting a Five-Star rating from the same organization based on a questionnaire conducted amongst passengers of over 600 airlines worldwide in the period of July 1st, 2018 until June 30, 2019, which probed passengers' satisfaction with seats, cabin services, food, beverage, recreation and Wi-Fi services.



Nabeela Al-Anjari

ADAK celebrates Christmas, New Year, bids farewell to patron

Alappuzha District Association (ADAK) celebrated Christmas and New Year and bid farewell to its patron Chacko George Kutty at a function.

Varghese Puthukulangara, President, OICC-Kuwait inaugurated the function, chaired by President B S Pillai, at Hidine Auditorium, Abbassiya. Vipin Mangattu, General Secretary welcomed the audience. Rev Father Jacob Thomas delivered a Christmas message and J Saji, Rajeev Neduvilemuri, Christopher Daniel and Shibu



Cherian delivered felicitation speeches on the occasion. All speakers extended best wishes to Chacko George Kutty and family.

In his reply speech George Kutty expressed gratitude to ADAK for giving such a memorable farewell. In recognition of his social services, a memento was presented to Chacko George Kutty and his wife by Vice-

President Binu Chempalayam in the presence of ADAK executive members.

Premesan Kayamkulam, C. Krishnakumar, Shamsu Thamarakulam, Manoj Roy, Ideal Salim, Shaji P I, Sunny Ampiyil, Siniyith, Sreekumar KG, Madhu Vettiyyar and Jacob Cherian coordinated the program. Program Convener Vijo Thomas proposed a vote of thanks.

Baked Lemon-Butter Chicken Thighs

These low-carb, keto-friendly chicken thighs are basted with a tangy and rich butter sauce. They are easy enough for a weeknight meal and guaranteed to impress the pickiest eaters. Serve over egg noodles, mashed potatoes, or rice, or alongside your favorite vegetables.

Original recipe yields 4 servings

- 4 tablespoons butter, divided
- 4 cloves garlic
- 2 tablespoons lemon juice
- 1/4 teaspoon onion powder
- 4 (8 ounce) skin-on, bone-in chicken thighs

- salt and ground black pepper to taste
- 2 tablespoons fresh parsley, chopped

Directions

- Step 1 Preheat the oven to 375 degrees F (190

degrees C).

• Step 2

Place 3 tablespoons butter in a microwave-safe bowl and heat in a microwave oven until melted, 1 to 2 minutes. Smash garlic cloves with the side of a chef's knife and add garlic to the warm butter. Stir in lemon juice and onion powder. Set aside.

• Step 3

Sprinkle both sides of chicken thighs with salt and pepper. Heat remaining 1 tablespoon butter in a medium-sized oven-safe skillet over medium-high heat. Brown chicken, skin-side down, for 3 to 4 minutes. Flip chicken over and brush skin with lemon-butter mixture. Pour remaining butter mixture into skillet and remove from heat.

• Step 4

Bake in the preheated oven until chicken is no longer pink at the bone and the juices run clear, about 30 minutes. An instant-read ther-



момeter inserted near the bone should read 165 degrees F (74 degrees C). Brush skin every 10 minutes with pan juices.

• Step 5

Remove skillet from the oven and place chicken on a serving platter. Drizzle chicken with pan juices and garnish with parsley.

TIES Center

The TIES Center cordially invites you to our last Tafseer (Divine Wisdom from the Last Testament) class in 2019 tomorrow, December 30th, at 7pm. In that class, we will focus on verses 13 and 14 of Surat Al-Mujadilah (She who Argued).

We will learn why charity before privately consulting Prophet Muhammad (pbuh) was legislated, people's reaction, and why it was later abrogated. We will discuss some tangible and spiritual benefits of charity, its types, and how to give it.

We will also discuss the relationship between Salah (Muslim ritual prayer) and Zakah (compulsory charity), and why Salah is the only act of worship for which there is no excuse to miss.

Finally, we will examine the importance of making an honest living, its benefits, and the dangers of haste in accumulating wealth. We will also discuss some of the qualities of honest and effective leaders. Come and learn more about the Book of Allah (SWT) in a serene, friendly and encouraging environment.



Christmastide program 2019-2020 Holy Family Cathedral

December 31st 2019 Tuesday (Morning) - Normal Masses
06.30 a.m. Holy Mass in English (Cathedral)
07.00 a.m. Holy Mass in English (Cathedral)

December 31st 2019 Tuesday New Year's Eve - Masses
05.30 p.m. Malayalam (Latin) Holy Mass
06.00 p.m. French Holy Mass
06.30 p.m. Malankara Holy Mass
07.00 p.m. Tagalog Holy Mass
08.00 p.m. Korean Holy Mass
08.30 p.m. Solemn Pontifical Holy Mass
10.30 p.m. Konkani Holy Mass
10.30 p.m. New Catechumenal Holy Mass
10.30 p.m. Coptic Arabic Holy Mass
11.45 p.m. Syro-Malabar Holy Mass
10.00 p.m. Maronite Holy Mass

January 1st 2020 Wednesday New Year's Day Holy Masses

07.00 a.m. English Holy Mass
08.30 a.m. English Holy Mass
10.30 a.m. English Holy Mass
12.00 Noon Maronite Holy Mass
02.00 p.m. Tagalog Holy Mass
03.15 p.m. Konkani Holy Mass
04.00 p.m. Tamil Holy Mass
04.30 p.m. Konkani Holy Mass
04.30 p.m. Bengali Holy Mass
05.30 p.m. English Holy Mass
05.45 p.m. Sinhala Holy Mass
06.30 p.m. English Holy Mass
07.45 p.m. Malayalam (Latin) Holy Mass
06.00 p.m. Spanish Holy Mass Salmiya
Basement
08.00 p.m. Arabic Latin Holy Mass Salmiya
Basement.

