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atlasglb.com
It’s been a fair while since our last print issue. How are you all doing? The T-VINE team have been busy re-developing the website, which is where the bulk of our stories live. However, we know many of you are Old School and prefer to touch the news (!), so we’re back by popular demand as a quarterly print publication.

This issue’s cover story is about Turkish brands. With my background in PR, it’s a subject close to my heart. I’ve often felt many businesses from our community, as well as those from Turkey and North Cyprus, would be so much more successful if they invested properly in their marketing. Too many try to cut corners, using amateurs where only experts will do: we’ve all cringed at those poorly designed adverts, error-ridden English text on websites, and bland shop openings.

The UK is a highly competitive marketplace – many of the world’s top brands originate from here. So if you are going to succeed on a national level, you really do need to be at the top of your game to stand out from the crowd. The good news is many Turkish entrepreneurs are thriving; indeed they are market leaders in several sectors – I wonder if you can guess which ones?

Sevgiler,

Ipek Ozerim
Dear T-VINE

Re: Sümer Erek’s Broken Tide / Kırık Gelgit Exhibition (July 2016)
Picasso took weeks to produce his amazing art work ...this took a minute! The whole world has lost its way.
Tulin Djadash, via Facebook

Re: Greek Cypriots accept Turkish offer to put out huge forest fire, as two fire-fighters lose lives (June 2016)
It’s horrifying that their acceptance of Turkish aid came at the cost of fire-fighters losing their lives. I imagine it’s like offering a dying person a donor organ only to have them refuse it due to the ethnicity of the donor. Sad.
Aliye Arif, via Facebook

Re: Ofcom deems UKIP’s anti-Turkey broadcast to be acceptable (Feb. 2016)
Ofcom’s response to UKIP’s recent anti-Turkey broadcast was disappointing. If the official body regulating the industry can’t fulfil its statutory duty and protect us “from harmful or offensive material”, we need to be worried.

As your article rightly points out, Ofcom’s decision on UKIP’s ad is highly flawed. Given their decisions on anti-semitic content, British Turks are right to ask whether the UK regulator truly cares about broadcasts which are harmful or offensive to other ethnic and religious groups.

Ofcom seems unable or unwilling to check prejudices that exist, let alone clamp down on broadcasts littered with racial and religious bigotry, as we saw in this nasty UKIP party political broadcast.

This type of content adds to the general negative climate we see daily in the British media, which continues to get away with vilifying refugees, migrants, Muslims, and many other weak and vulnerable members of our society.

It strikes me that only the best organised and well-funded sections of the community receive full protection from the regulator. Sadly British Turks are a long way from that.

Dr. Turhan Özen, Chair, UETD UK

We welcome all comments, including setting the record straight where we’ve made errors. Send your letter, including your full name, address, & daytime telephone number by post or email us at letters@t-vine.com or leave a comment on our Facebook page.
Alternatively, tweet us @1tvine.

Letters

We Remember

Sykes-Picot Agreement, May 1916

Named after the two diplomats who helped shape this secret accord between the British and French governments during World War I, it planned to carve up the Ottoman Empire among the Allied Powers. Russia was also privy to the discussions, which started in November 1915 and was confirmed by the parties on 23 May 1916.

Essentially, France and Britain divided up the Middle East between them by means of a ‘line in the sand’ drawn on the map between Acre on the Mediterranean coast and Kirkuk in northern Iraq. Everything to the north of that line would be controlled by the French, and everything to the south by the British. France would get Syria and Lebanon, while Britain would have Iraq and Transjordan.

The agreement neglected to allow for the future growth of Arab nationalism, even though at that time the British government and military was using to their advantage against the Turks. It also ignored Kurdish and Zionist aspirations.

The Sykes-Picot map influenced the resolutions passed by the Allies at the San Remo Conference in April 1920. Its legacy has endured for almost a century until 2014, when Abu Bakr al-Baghdadi, the former head of al-Qaida in Iraq, declared the ‘End of Sykes-Picot’ in a widely circulated video when he proclaimed the founding of Islamic State on territory spanning both sides of the Iraq-Syria border.

Turkey’s first Olympic medals Berlin, August 1936

A participant at the Olympic Games since 1908, Turkey won its first-ever Olympic medals at the 1936 Summer Olympics in Berlin, Germany. The 48-strong Turkish Olympic team – 46 men and 2 women – took part in 26 events encompassing 7 sports: basketball, cycling, equestrian, fencing, football, sailing, and wrestling.

Turkey struck gold with Yaşar Erkan (pictured), who was crowned Olympic champion in Wrestling in the Men’s Greco-Roman Featherweight category. The son of a renowned wrestler for yağlı güreş (oil wrestling), Erkan was the reigning Balkans champion before Berlin. His wrestling teammate Ahmet Kireççi took a Bronze medal in Men’s Freestyle Middleweight.

Berlin was also the first time Turkish sportswomen competed at an Olympic tournament. Suat Aşani and Halet Çambel, both fencers, also became the first Muslim women at an Olympic Games. Aşani and Çambel declined the opportunity to meet Nazi German leader Adolf Hitler.
### Albums

1. **Ahde Vefa**  
   *Tarkan*
2. **Kırık Kalpler Albümü**  
   *Sertab Erener*
3. **King for a Day:**  
   *The Music of the Nat Cole Trio*  
   *Atila*
4. **Sonra Dersin Ki**  
   *Koray Avcı*
5. **Janti**  
   *Murat Boz*

### Books

1. **Ölüme Fısıldayan Adam**  
   *Büşra Yılmaz*
2. **Turkish Delights**  
   *John Gregory-Smith*
3. **Deli**  
   *Gülseren Kılıçaslan*
4. **Forty-Four Turkish Fairy Tales:**  
   *Collected and Translated*  
   *Dr Ignacz Kunos*
5. **Turkish Awakening:**  
   *Behind the Scenes of Modern Turkey*  
   *Alev Scott*

### Movies

1. **Mustang**
2. **Where to Invade Next**
3. **Gölge**
4. **Babaannem**
5. **Innocence of Memories**

### UK Screenings

**A documentary about child brides told through the memories of adults. Four women tell their stories of what happened after they were married as children. Making their experiences visible will help contribute to debates around this significant, complex and emotionally-charged human rights issue, which has often been discursively silenced.**

**Directed and produced by:**  
*Dr Eylem Atakav*  
Senior Lecturer in Film and Television Studies  
University of East Anglia

**Norwich screening & Q&A**  
6.15pm, Thursday 29 Sept  
Lecture Theatre 1  
University of East Anglia  
Norwich NR4 7TJ  
Entry: Free

**London screening & Q&A**  
2pm, Sunday 30 Oct  
Phoenix Cinema  
52 High Road, East Finchley  
London N2 9PJ  
Entry: £7/£5 concs

@eylematakav  
A Documentary Film on Child Marriages: Growing Up Married
20

Turkey's Psychedelic Kings

BaBa ZuLa

on their musical idols, best gigs and ambition to play in Antarctica
Dscribed as “art-anarchists”, BaBa ZuLa have carved out a name as fine purveyors of alternative Anatolian music – a hip psychedelic blend of electro, dub, funk, rock ‘n’ folk. Lyrically conscious, their other-worldly Oriental dance beats, playful dress sense, and surreal live performances have gained them a huge global following.

They featured in Fatih Akın’s seminal film Crossing the Bridge: The Sound of Istanbul (2005), and the band remains an international reference point for those wanting to dig deeper into the progressive politics and sounds of contemporary Turkey.

Their origins date back to their student days at Boğaziçi University in the late 1980s, when founder members Osman Murat Ertel, Levent Akman and Emre Onel were all part of a musical collective called Zen. They started out playing psychedelic rock, but quickly decided improvising was more fun.

In 1996, a chance film project resulted in the need for a second band. A university friend, Turkish Cypriot film director Deriş Zaim, wanted Zen to do the soundtrack for his new movie Tabutta Rıvaşata (Somersault in the Coffin). After watching it, most of Zen refused to be involved, but Ertel, Akman and Onel liked the film and so formed a mini band they called BaBa ZuLa (the name means ‘Big Secret’) to do the music.

Following its release, the film won multiple awards, pushing the trio into the spotlight. A live concert led to even more invites, prompting them to co-opt American bassist William MacBeath and through him saxophonist Ralph Carney for their performances. Guest musicians have been a regular feature of the band ever since.

Over the past two decades, their collaborators have included London dub master Mad Professor, Jamaican reggae stars Sly and Robbie, and Dr. Das (Asian Dub Foundation), as well as Turkish Romani clarinet virtuoso Selim Sesler and iconic actor Tuncel Kurtiz, whose distinctive vocals appear on several BaBa ZuLa tracks.

Like the band’s line-up, their musical journey has also been fluid. They have released eight studio albums to date, with Ruhani Oyun Havaları / Psychebelly Dance Music (2003), produced by Mad Professor, and Kökler / Roots (2008) among their best known internationally. The band’s knack of harmonising traditional Turkish instruments with western beats without ever diluting their Anatolian identity has made them firm favourites at home, while propelling them onto the global stage as one of Turkey’s most successful musical exports.

Their current album, 34 Oto Sanoyi, released in November 2014, is their most political. It’s named after the location of their music studios on an industrial estate full of garages and a few artists’ studios, dwarfed by the newly-appearing skyscrapers that threaten to consume the whole of old Istanbul. The album’s eight short tracks cover everything from bigotry to women, to minorities, and a song titled Epic Resistance / Direniş Destanı.

Not surprisingly, the Turkish government is not keen, but BaBa ZuLa remains undeterred. Their fans regard them as ‘kent aşikları’ – modern city minstrels whose musical poetry brings the problems of ordinary folk to the fore, while helping to spread the love of life, God and people.

On 22 November, BaBa ZuLa played at Epic in Dalston, east London, as part of their 20th anniversary world tour. We asked Murat Ertel about his inspirations and what’s next for Istanbul’s finest psychedelics.

Did BaBa ZuLa set out to be radically different when the band was first formed in 1996?

I always want to do what I really want. Realising dreams is one of the best parts of life. Being different has never been a priority. If you decide to stay as your original self and try not to follow success formulas, then you find yourself tagged as different for sure.

Who are your musical idols?

Great troubadour musicians visiting our family home, like Ruhi Su and Aşık İhsani, were my early Turkish heroes. Then I began listening to Turkish psychedelia, [artists] like Barış Manço and Fikret Kızılok. When I started going to high school, Santana, Hendrix and The Doors were among my idols.

And your biggest inspiration?

My family. They [father Mengü Ertel, mother Ulfet Selçuk, uncles İlhan and Turhan Selçuk] were very well known in my country and pretty successful internationally, and had many similar friends, so I didn’t have to decide to be an artist. I immediately began creating. They also made no compromise for fame or fortune till the end of their lives, which deeply inspired me.

So who are the current band members and where are you all from?

I sing, and play the electric saz, Cura, synthesiser, percussion, and Theremin. Levent Akman plays spoons, cymbals, gongs, and percussion. Özgür Çakırlar plays the darbuka, drums, bender, [frame drum], and percussion. Melike Şahin sings. And Periklis Tsoukalas plays the electric oud, vocals and synth.

Everyone except Özgür lives in Istanbul. I think only me and Melike were born here. Our families are originally from Istanbul, though Levent’s family is also from Istanbul.

Describe BaBa ZuLa’s sound?

The 21st century sound of Istanbul...
We have so many influences, like dub, punk, funk, rock etc. mingled with our geographic culture. In the past, it was always me writing the lyrics and melodies, and Levent producing the rhythms, but since the last album, there’s more lyrical input from Melike and melodies from Periklis.

**Which of your albums gave you the most satisfaction?**
I would say our last album [34 Oto Sanayı] because it is our first vinyl, and lyrically and musically it’s very different from our previous albums.

**Do crowds in Turkey respond differently to your music to those abroad?**
Yes, they tend to dance more and understand the lyrics easily. But if we are around the Balkans, Greece, Mediterranean or North Africa, then dancing is no problem. There are fantastic responses elsewhere too: some Shamanic rituals, catharsis and ecstasy [occur] with no concept of borders.

**For those who’ve never been to one of your concerts, what they can expect from BaBa ZuLa live?**
A strong, deep connection with a specific Oriental culture and geography, that’s also familiar. Lots of effects to stimulate different senses, and a psychic experience if our performance is good.

**How involved are you with the band’s visuals?**
My father was a well-known graphic designer, so I learnt about the inter-discipline of contemporary arts from him. I designed our logo and I am the sole art director for all our album covers. I always consult Levent, but mostly the concert projections are my ideas too. Sometimes we work with special artists of course, but conceptually we have to be in control.

**BaBa ZuLa is currently celebrating its 20th year. How have you evolved? What’s been your highs and lows?**
20 years is too long [to describe]. I think it’s getting better and better. We became a group that can perform and is known around the world, having produced 8 albums. We give about 90 concerts a year and spend around 200 days on the road.

[Over the years] we have more things than we need, and [won] many awards for best film score or best theatre music band of the year etc. We are very modest, just wishing to play the music we want, and still we do it: that’s the high point of my career. And now we can do it around the world.

**Best international festivals you have performed at?**
We’ve played Roskilde in Denmark, Memphis in May in the US, and the Spirit of Tengri Festival in Kazakhstan, the Cannes Film Festival, the Taormina Film Festival – hundreds of festivals! I love festivals. In the UK we performed a few times at festivals too. The one I can not forget was the Festival of the Dying and the Dead in London.

**Your music’s always had a politically conscious element to it. Has it become more difficult to earn a living in Turkey?**
Now our country is in a civil war and this makes things worse than before. Many gigs are cancelled and people are getting killed. Because of our lyrics, we have been banned from lots of TV and radio channels and today’s conditions do not help, but we won’t compromise.

**Are BaBa ZuLa still scoring soundtracks?**
Yes. We have done music for many movies, documentaries and theatres since [Tabutta Rövaşata]. We also do live music for silent movies.

**How many countries will you be visiting on this tour and is it your biggest-ever world tour?**
Yes I think so. It’s the biggest since we were formed back in 1996. We cannot count countries, but counting the continents, there’s five of them. Speaking of two where we might not be able to perform [on this tour]: I really hope we can play again in South America and we have never performed in Antarctica – that would really be something.

**What else will you be doing for your anniversary?**
We are planning a compilation album of old and new unreleased stuff, remixes and collaborations.

**Which new artists would you like to work with?**
Artists from the Argentinean Nu Cumbia label ZZK RECORDS – we love their releases and always dance to them.

**What music are you currently listening to?**
ZZK mostly, and the new wave of African Dub is also very appealing. As always, the old funk blues and psychedelia of 1960s and 1970s. Turkish records from this period have been a favourite and it feels so good that the world is finally catching up with them. Everybody seems to know and dig Selda [Bağcan] for instance. It’s a great feeling.

**Favourite things about London?**
Swinging 60s of course. I also love the late 70s period, when punk and reggae come together. I really wish I could have seen Syd Barrett at the UFO club, and Hendrix coming to London and rising to fame.

And the legendary Can performing in London...
Theatre

The Telemachy

He’s not been out of drama school three months and already Arman Mantella is starring in The Telemachy, a hip new play inspired by Homer’s ancient Greek epic The Odyssey, which is being staged at the Camden and Edinburgh Fringe Festivals in August.

The young Turkish Cypriot actor plays a mysterious travelling poet in this intimate, hour-long solo show, and he commands our respect the moment he swagger on stage carrying his case full of ancient stories. Yet he is clearly unhappy to be retelling his story: “Sometimes I hope you won’t come because you don’t need to hear it anymore. You don’t need to hear about young people being left behind. Young people being silenced. Being ripped from their future.”

The Telemachy addresses the lack of respect society affords youth, even on matters that are fundamental to them. Well-paced, witty and engaging, our rock ‘n roll storyteller, wine glass in hand and chest hairs showing, weaves in current references from Brexit, Twitter, and pop culture (“If the 90’s are in fashion again can I listen to Nirvana with impunity?”) with this ancient coming-of-age tale.

On the direction of the goddess Athena, Telemachus decides to go in search of his absent father, Odysseus. The king went to fight in the Trojan War, but has not returned. Trouble is brewing at home with Queen Penelope being courted by a host of unsavoury suitors who are eating the young prince out of his inheritance.

“It’s a mess. He [Telemachus] didn’t create the mess and he doesn’t really understand how exactly it’s come about because he’s always tried to do the right thing,” explains our enigmatic host.

It’s definitely not an easy time for young people trying to find their place in a world that’s in flux: “Everything is changing. It’s not like it used to be. There are no rules anymore. The Greeks believed that the world came out of chaos – and sometimes, sometimes it feels like that’s where we’re headed again. Retrograde. Back to chaos.”

Exhibition

I am The Greatest: Muhammad Ali

The O2, London, ends 31 August November 2014

Showcasing the extraordinary life and career of the world’s most famous boxer, this exhibition charts Ali’s rise from humble beginnings in Kentucky to becoming a 20th Century icon. It features over 100 artefacts, including unseen footage, programmes, photographs and rare personal memorabilia, among them the famous ‘Split Glove’ and ‘Seconds Out’ clock from Ali’s 1963 fight against Henry Cooper, and Ali’s signed gold boxing gloves, given to Elvis Presley in 1973. Family and conc. tickets available. www.aliattheo2.com

Film

Mustang

Award-winning film now out on DVD & on-demand video

Beautifully shot, with stunning performances by its young cast, Oscar-nominated Mustang is a rousing tale of spirited youth, and a powerful, moving work of engaging social cinema. In a northern village in Turkey, Lale and her four sisters sent tongues wagging by playing with local boys. The girls’ behaviour causes a scandal and they find themselves locked in their bedrooms, awaiting arranged marriages. Driven by strength, courage and a desire for freedom, the five sisters fight back, testing their family ties to breaking point.

Music

Olcay Bayir at Amal – Hope

Rich Mix, 7.30pm, 10 September

What’s the best way to dispel the doom and gloom in the news? Take renowned artists from the Balkans, Turkey and the Middle East. Throw in a feel-good film about peace and an award-winning storyteller. Welcome to Amal – a celebratory evening to stimulate all the senses. Singer-songwriter Olcay tops the bill. Her stunning vocals and music epitomise the sounds and stories of her native region, sweeping down from the Caucasus Mountains through the Black Sea to the Mediterranean Basin.

www.richmix.org.uk
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There are few things that make me more proud of my Turkish heritage than when well-travelled food professionals who’ve eaten their way around a fair bit of the world, with no ancestral ties to the country themselves, declare loud and proud that Turkish cuisine is one of their favourites.

Firstly, there’s Allegra McEvedy – a British chef, broadcaster, co-founder of Blackfoot restaurant and the healthy fast-food chain Leon. In 2012, she presented a whole series on Turkish food as she travelled around the country. I recall tuning into every episode, finding it a struggle to do so before dinner.

There’s also Rebecca Seal; a British journalist and Channel 4’s Sunday Brunch resident food and drinks expert. She’s also the author of a gorgeous cookbook about recipes from Istanbul.

To that list, we can now add John-Gregory Smith – chef, food writer, intrepid explorer of Turkey, all round lovely guy, and one of Turkish food’s biggest fans.

It’s easy to see why they fall so hard for this cuisine. Start with a quick leaf through John’s Turkish Delights cookbook, showcasing regional recipes from the Bosphorus to the Black Sea, and all will become clear.

No soul with a genuine love for eating can fail to be captivated by its stunning pages full of things you want to feast on, and more importantly, believe you can easily cook. Combining sparkling photography by Martin Poole with 100 recipes you want to dive head first into, John has managed to evoke the wanderlust for a country that quite simply, wants to feed you.

How can anyone fail to be roused by the promise of golden nuggets of minced lamb with smoky aubergine yoghurt; meaty stews spiked with cumin, oregano, thyme and black pepper; charred pomegranate beef kebabs; black olive-encrusted pulled lamb (be still, my beating heart); pides with artichokes, chicken and olives; seabass koftes with smoky red pepper sauce; filo swirls with walnuts and cinnamon. You can’t, is the answer.

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Pore over the pages and soak up the enthusiasm, knowledge and hunger for great Turkish food John is so good at igniting in others. Then get in the kitchen and rustle one of them up for dinner. See page 44 for a delicious recipe from Turkish Delights.

Waltzes with Sultans

On 27 Nov., Chelsea’s Cadogan Hall played host to an exquisite evening of music celebrating the European classical traditions of the Ottomans. Under the expert guidance of conductor and composer Dr Emre Aracı (a leading authority on Ottoman music), the Chamber Ensemble of London performed 12 original compositions in a style not usually associated with Turks.

During the 2-hour concert organised by the Yunus Emre Institute, we heard hidden gems from the inner sanctuaries of the Ottoman Court: waltzes, polkas and marches composed by masters of music resident in Istanbul, such as Giuseppe Donizetti, and members of the Ottoman Imperial family.

The concert opened with the grand Marche pour la Cérémonie des Turcs by Jean-Baptiste Lully. Dr Aracı arrived on stage playing a sistrum-like instrument with bells that kept the beat, in keeping with the traditions of a Janissary (Turkish military) band.

The second half featured the delightful Schiarky by Sultan Mahmud II, followed by a number of waltzes. One could imagine the elegant balls of a bygone era, when high culture reigned along the banks of the Bosphorus. The evening concluded with Marche de l’Union National by Ottoman princess Fehime Sultan, and the glorious Grande Marche, by Sultan Abdul Hamid II’s son Burhaneddin Efendi.

Who knew how deeply affected the latter-day Sultans had been by European classical music or that they themselves had written such masterpieces? To believe the Turks’ fascination with the West began with Mustafa Kemal Atatürk is clearly mistaken: it was the Ottomans who sowed a love of European music and culture – a glorious past that needs to be more widely recognised and celebrated.
By İpek Özerim

Aşk/Love. Bernie Grant Arts Centre, Tottenham
By İpek Özerim

On 3rd Oct., a capacity audience were wowed by this spectacular Turkish dance production. A cast of 42, dressed in stunning costumes, performed exquisitely in a show acclaimed dancer Özgen wrote, choreographs and stars in.

Billed as a ‘community’ event, Aşk brings together performers of differing abilities, from beginners to professional dancers, who span 20 different nationalities.

Aşk tells two tales about love. In the first, a colourfully-dressed cast burst into action in a bustling Romany neighbourhood with group dances, followed by playful solos. Two of the Roma men (Özgen, Vivian Gayle), consumed by jealousy, fight over a woman, their modern ballet dance-off an exciting mix of Turkish Oriental, Folk, Romany, and urban dance.

After the interval, the action shifts to the Ottoman Court. Couples stroll arm-in-arm beneath coloured umbrellas, while in the palace the Sultan (Özgen) is amused by his female entertainers: a dazzling candelabra and sword dance (Melissa Bellydance), beguiling ballet, fortune-telling juggler (Sorcha Ra). We then switch gear, the storyline becoming painfully slow as the Sultan falls in love. A tragic twist breathes life back into the drama. The Sultan (Özgen) takes you back to early 17th century Shakespearean London, then take a trip to the South Bank where one of the world’s most famous theatres is located. Although the original Globe has long gone, this modern version, built in 1997, is a fabulous venue to watch plays.

It was the vision of the American actor and director Sam Wanamaker to build a faithful recreation of Shakespeare’s Globe near its original location. He persevered despite strong opposition, although he didn’t live to see his idea realised.

Planning permission proved to be a huge challenge due to fire safety laws. Built of English Oak like the original, the theatre was constructed without any structural steel. Its roof was also a subject of debate as thatching had been outlawed after the Great Fire of London. It is the first – and only – such roof in the capital since 1666.

The original Globe was constructed in 1599 using parts from a theatre in Shoreditch. The three-storey open-air theatre held around 3000 spectators. Its base level was called “The Pit” where ‘groundlings’ could buy a penny ticket, standing on the dirt floor to watch the performance. The same ticket today costs £5. During a performance of Henry VIII in 1613, a fire sparked by the firing cannon destroyed the theatre. It was later closed by the Puritans and eventually pulled down.

Today you can watch a great selection of Shakespearian plays: Hamlet, As You Like It, Richard II, King John and even Macbeth in Cantonese! Performances take place every day.

www.shakespearesglobe.com
Civil servant Brendon Lancaster, known to his Cypriot friends as ‘Cyprus Brendi’, provides us his holiday snaps for WWW.Turks (opposite). These are his all-time top 3 British Classics.

Music

The Specials
The Specials, 1979, 2 Tone
1979: Thatcher, winter of discontent, National Front, divided society, skinheads, racism, riots... And then The Specials turned up with their 2 Tone label, aggressive sound and narrative, successfully blending reggae, punk and ska into an almost-perfect first album, providing top tunes for pissed-off young rude boys like me in West London to latch onto. It’s albums like this that make me proud to be British!

Book

Alice’s Adventures in Wonderland
Lewis Carroll, 1865
It’s strange, surreal, and broke all the typical Victorian novel-writing rules of its time, yet remained something I could totally relate to. It’s random, dream-like and full of weird characters like the Mad Hatter, the March Hare and the Cheshire Cat. At times, I wonder if you need to be on some form of medication to fully appreciate it, but even if not, it’s a thoroughly engaging and entertaining read.

Film

Gregory’s Girl
Dir. Bill Forsyth, 1981
Girls, adolescent crushes, girls, football, girls, teenage angst, girls... what’s not to like? I loved this film when it was released in 1981, for all its innocence, typically British quintessential humour and, of course, Clare Grogan (of Altered Images fame). In today’s selfie-taking, Smartphone-addicted and image-obsessed times, this film is all the more endearing and enjoyable.

Music

Orhan Gencebay ile Bir Ömür
Orhan Gencebay, Poll Production, 2012
I really like this album by Turkey’s biggest singers, such as Sezen Aksu, Sibel Can, Teoman and Tarkan, celebrating Orhan Gencebay’s 60 years in music. It’s interesting listening to songs that we know by his unique voice and Arabesk style, performed by others as rock, pop or classical tracks: amazing melodies and poems, with a modern twist. I play it on the go, and use the songs in my shows and Turkish dance classes.

Book

Ateşten Gömlek
Halide Edip Adıvar, 1922
The title means “shirt of flames”, and both the book (turned into a film in 1923) and author have an important place in Turkish history. This dramatic and passionate love story is set during the Turkish War of Independence. Ayşe is a nurse on the frontline, courted by two men, but she only loves İhsan who promises to marry her. Tragedy follows as Ayşe is killed by enemy shrapnel. Pure poetic storytelling.

Film

Selvi Boylum, Al Yazmalım
Dir. Atif Yılmaz, 1978
This modern fairytale is one of the most romantic movies ever. Village-girl Asya (Türkan Şoray) faces a dilemma between love and logic. She loves İlyas (Kadir İnanır), but he abandons her and their son Samet to go back to his womanizing ways in the city. They meet again many years later, but Asya has re-married. She struggles to know who she loves: the man she feels passionate about, or the one who supports her unconditionally.
Last summer, Brendon Lancaster captured the weird and wonderful world of North Cyprus while on holiday.

Every year we come back from our summer holiday in the Motherland complaining about how we need another holiday to recover.

It all starts with expensive plane tickets. We complain how much we paid for them, yet still fork out hundreds of pounds for a budget flight – mishhhh.

80% of the holiday is spent in the village seeing family in 40º heat, while being force-fed every hour. If you have the courage to book a hotel, you’re then too scared to leave in case a family member spots you, because God forbid they find out you stayed in a hotel when they had a spare bed for you… It doesn’t end there! Hiring a car means chauffeuring your büyük teyze, taking her to weddings, sünnets and the supermarket four times a day.

You’ll soon spend hours looking through holiday brochures for the Maldives, but let’s just wake up and smell the kahve: you’ll be back again next year. 

_www.turks_
Selin Kiazim’s pop-ups at Ember Yard, Carousel London and a six-month residency at Trip Kitchen in Haggerston have got the UK’s top food critics raving about her. She’s cooked for the British Prime Minister and his wife, Selfridges is stocking her luxury date butter, and later this year she’s opening her first restaurant Oklava. We caught up with the former head chef of Kopapa to get some insights into her foodie world.

Where’s home?
I grew up in Southgate, North London. Now I’m in Buckhurst Hill, Essex.

How old are you, do you have any siblings?
I’m 29 and have two older sisters.

Which part of Cyprus is your family from?
Mum’s from Lefke and dad came from Yeşilırmak.

When did you start cooking?
It was around the age of 11. I was inspired by all the cooking programmes I was watching.

What did your parents think of your career choice?
They were concerned at first as they didn’t quite understand how rewarding a career in cooking could be. Eventually I managed to persuade them it was my passion, and that was all that mattered.

Who does most of the cooking in your home?
When my dad was alive he had many cafes around London so naturally he never wanted to cook at home. I remember the only thing he used to cook was steak and kebab, in true Turkish fashion! So my mum does all the cooking at home.

What’s the best business advice you’ve had?
Not anything in particular that I can think of, but I have had a lot of encouragement from a number of figures in the business. Especially in the early days of putting this [new restaurant] together, I had quite a few people in the industry who gave up their time to help me get on track with my business plan, so I am very grateful for that.

Any there any famous diners you’ve fed to date?
I think there have been a few along the way. The only ones coming to mind are David & Samantha Cameron – they came into Kopapa one night whilst I was working there.

Turkish food is all the rage, but most restaurants focus on kebabs. What will Oklava do that’s different?
Oklava will have a mangal and stone oven, so traditional cooking equipment and a few traditional dishes like Şeftali kebab. But the dishes I create generally aren’t traditional: they take inspiration from my childhood and the Middle East/Mediterranean as a whole. For instance, one of my signature dishes is Pomegranate-Glazed Crispy Lamb Breast with yoghurt and fresh herbs (pictured). These are all ingredients that we know and love as Turks, but doing something a bit different with them.

All the dishes will be for sharing and starter-sized. The idea is for each person to pick 3-4 dishes, place [them] in the middle of the table and dig in! I love going to the kebab restaurants with big piles of grilled meat, but Oklava will show that there is more to Turkish food than that. It’s a tough one
My World . Selin Kiazim

for me to describe, you will all have to come and try it!

We will also have a fantastic, predominantly Turkish wine list. We have tried some really amazing wines and can’t wait to show London how good they are.

You’ve launched your own luxury Medjool date butter at Selfridges. How did that come about?

I invented the date butter years ago, originally for some friends who were coming to dinner. I was trying to make an interesting butter to go with a bread board, as I knew they loved bread and butter. A year or so later I decided to serve it at one of my pop-ups and the customers went crazy for it! From then on, it has been on pretty much every menu I have put together, gaining more and more fans, with people always asking where they could buy some.

I decided to approach Selfridges and see if they would be interested in stocking it. Luckily for me their Director of Food had tried it at one of my pop-ups and he is a huge fan, so he put me in touch with his team and we went from there.

You’ve had rave reviews from the likes of Giles Coren and Grace Dent. How do you deal with your growing fame and expectations about your cooking?

The reviews have been incredible and gave me real belief and encouragement to make Oklava a reality. I think there will naturally be a lot of expectation when the restaurant opens, and I by no means expect everyone to love it – you can’t please everyone. But, that doesn’t mean I won’t be doing all I can to make sure everyone loves it. I want to create a restaurant where people can rely on eating fantastic food every time they visit.

I am naturally a pretty calm person so hopefully that character trait won’t desert me when the restaurant opens, as I will really need it!

What do you like doing outside cooking?

Eating out! I love food, my life revolves around it.

Which celebrity chefs do you most admire?

My old boss Peter Gordon, he is a huge inspiration and incredibly intelligent. Working for him taught me how to produce dishes with really big flavours.

What do you like doing outside cooking?

Eating out! I love food, my life revolves around it.

Oklava is now open on 74 Luke Street, Shoreditch, London EC2A 4PY. You can follow Selin on Twitter @selinkiazim
In sophisticated markets like the UK, you need spectacular branding. This process of creating a unique identity is not just about the company or product name and a logo, but also its values, personality, people, culture and service, which shape the way customers and the wider world perceive it.

T-VINE takes a look at how Turkish brands are performing in Britain: the success stories, the emerging brands and those which have the potential to strike out beyond their ethnic market.

First up, what do we mean by ‘Turkish brands’? Naturally, any originating from Turkey or North Cyprus, and those founded in Britain by those of Turkish heritage. It means BBC Dragon Touker Suleyman’s Hawes and Curtis, Cafer Mahiroğlu’s Select Fashion, and United Biscuits (behind McVities and Jacob’s), now owned by Turkey’s Yıldız Holding, are out, as they were created by non-Turks. But there’s no shortage of Turkish businesses to review.

The experts helping T-VINE to assess the brands and issues were marketing director Anne Bacon (Strategic Consulting Group), commercial counsellor Aytuğ Göksu (Turkish Embassy), PR director Berna Sermet (Caro Communications), Enver Kannur and Tuğrul Yiğitoğlu (directors of Accounting Direct Plus), PR director Ceyda Sara Pekenc (Redmint Communications), and creative consultant Fabrice Ward.

So can any old business become a brand? The experts conclude a one-man firm, however successful, rarely is. One of the key ingredients is to create a business concept whose formula can be replicated regionally, nationally and eventually globally.

Anne Bacon says it is important to recognise which “attributes will help a business transition into a brand”. These elements, which must command the respect of its customers, will shape its unique identity.

Do the ‘Made in Turkey/North Cyprus’ or ‘Turkish’ labels help or hinder when marketing to British media and consumers? Aytuğ Göksu points out that the soft power of Turkish TV soaps in the Middle East means anything from Turkey sells there. That’s not so in Britain.

So what does it take to turn a successful, but largely unknown business into a brand and where should a business owner start?

It takes at least three years to develop a successful brand. Fabrice Ward, who’s worked on award-winning campaigns, says big companies spend upwards of £25,000 per month to achieve this, allowing “beautiful work to be made and seen by more people more often.” Yet those on smaller budgets can find less costly, more ingenious solutions.

Fabrice says the key is to get the base line right, and ask: “Who are we? Who are we talking to? What do they think about us? What do we want them to think? What can we say to make them think it?”

When we asked people to name ‘Turkish brands’, they immediately thought of those synonymous with Turkish culture: kebabs, tourism and coffee. Yet the most successful Turkish brand in Britain, Beko, makes domestic appliances.
Beko entered the UK in 1990. Its competitively priced fridges and washing machines, promoted by pitch-side advertising at Premier League football clubs, saw it leapfrog rival Hotpoint in 2012 to become the nation’s best-selling brand. To date, the white goods maker has sold over 20 million appliances in Britain. The Sun estimated one in every five domestic machines sold is a Beko.

But the company isn’t resting on its laurels. In May, it announced the opening of a new R&D centre in Cambridge. Aided by university research, Beko is developing advanced sensors for use in its next generation of smart appliances.

Another power brand is Turkish Airlines, which operates more flights between Turkey and Britain than any other. Voted Europe’s best airline for the sixth time, the company is Turkey’s most valuable super-brand, worth $2.45bn, and used by Harvard Business School as a case study.

Formed back in 1933 and branded Turkish Airlines in 1955, the carrier flies to more territories than any other, serving 290 destinations in 116 countries. Its strategic decision to use Istanbul as a regional transit hub pushed passenger numbers up from one million in 2004 to 14 million in 2015.

Central to this rapid growth was Turkish Airlines’ approach to branding. Internal culture was moulded, with each staff member required to play their part in the airline’s global aspirations. To this, the company added its own unique story, moving beyond being a proud national carrier to projecting messages that resonated more widely.

Market research showed consumers identify more with cities than countries, so the airline drew on its heritage of being based in iconic Istanbul and its links to urban centres worldwide. Memorable occasions were used to remind passengers what makes “Turkish” special. Advertising campaigns featured Istanbul’s amazing landmarks and culture. Passengers were served award-winning food, and traditional Turkish coffee and tea at 35,000 feet, and those arriving in Istanbul stepped into the airline’s stunning, modern and spacious passenger lounge at Atatürk Airport, all helping to carve out its richly-deserved reputation as one of the world’s finest airlines.

International themes were adopted to cement its position as a global brand using the ‘Widen Your World’ strapline. Humorous global ad campaigns included “Selfie Shootout” and “Epic Food”, featuring Kobe Bryant, Didier Drogba and Lionel Messi. As sponsors of this year’s movie blockbuster Superman v Batman, the airline twinned its promotions with these superheroes. And in June, as a UEFA Euro 2016 sponsor, Turkish Airlines’ name was broadcast to two billion viewers.

The most successful home-grown Turkish brand is JJ Food Service. Established by Turkish Cypriot entrepreneur Mustafa Kiamil in 1988, the company posted annual sales of £181.64m in 2015, recording a 55% rise in pre-tax profits, propelling it onto the Sunday Times’ list of most profitable privately-owned UK businesses.

JJ employs 900 people and has eight depots across Britain, with three more opening this autumn. Products include fresh, chilled, ambient and frozen goods, branded as well as own-label lines, alongside packaging and cleaning materials. Schools, universities, local authorities, restaurants, pubs and hotels are among its diverse customer base.

In 2014, JJ won The Grocer Gold Medal Wholesaler of the Year Award, beating major foodservice companies Booker and Bidvest 3663. It was crowned 2016 Gold Technology Supplier of the Year, reflecting its significant investment in digital services, including customer and driver apps.

Turks love food, so it comes as no surprise that this is a sector they are thriving in. Thousands from our community have carved out a successful living in the catering industry, running cafés, restaurants, and takeaways, helping to fuel the spectacular growth of the £2.2bn kebab industry.

The annual British Kebab Awards, created by İbrahim Doğuş, have helped raise the sector’s profile and one of the most prolific winners is The Best Turkish Kebab in Stoke Newington. Every day for the past 34 years, this legendary takeout has mounted two monster-sized döner spits of top-cut minced lamb, and by closing time it is all sold.
The Best Turkish Kebab, Hüseyin Özer’s Sofra, and Önder Şahin’s Tas chains are the few with enough mainstream awareness to be considered ‘brands’. Sadly a lack of investment in marketing means most Brits would struggle to name any but their local eatery.

The same is true for Turkish grocers. Industry analysts Research and Markets estimate the UK ethnic food sector is worth £4bn, double its size of five years ago. More growth is expected, presenting a tremendous opportunity for ethnic supermarkets and food manufacturers.

The UK grocery sector is dominated by the Big Four: Tesco, J Sainsbury, Asda and Morrisons. In London, one chain holding its own against these major retailers is TFC, with 14 branches and two more set to open this year – no mean feat considering Morrisons has 31 stores in the capital.

TFC was born out of a joint venture between a Turkish Cypriot, Topal Ali, and Kurdish brothers Kemal and Hüseyin Uçar. Their first Turkish Food Centre opened on Ridley Road Market, Dalston, in 1980, and expanded rapidly. Today the chain’s presence stretches southwards to Croydon, up north to Enfield, and out to Welling in Kent.

This independent retailer aims to give its customers enough choice to do their entire weekly shop under one roof. Each branch has an in-house bakery, delicatessen and meat counter, and stocks globally-sourced fruit, vegetables, and household groceries.

TFC also serves as the UK distributor for Turkey’s leading brands: food giants Pınar and Tamek, pasta brand Piyale, Efes Beer, Doluca wine, herbal tea maker Doğadan, Öncü Salça (sauses and paste used by the kebab sector), and Turkey’s oldest coffee brand Kurukahveci Mehmet Efendi.

Last year, TFC opened its own cash and carry for their many trade customers. Wholesale now accounts for 50% of their multi-million pound business, which employs 700 staff. The company recently became a member of Landmark Wholesale, meaning TFC can buy branded goods more cheaply, while also sell into multiples such as Tesco, Asda, Booker, and JD Wetherspoon.

Beautiful branding

You don’t need to be huge to create beautiful branding. One of the best examples of this is Özerlat. Established in 1917 in the heart of old Lefkoşa, this family-run business makes one of Cyprus’ oldest Turkish coffees.
In 2013, eldest daughter İley eyed the UK market. She got Özerlat’s traditional blends stocked in famed Cypriot supermarket Yasar Halim and leading Turkish restaurants, such as Grand Bazaar, Gallipoli, Pasha and Efes Restaurants.

With the coffee sector booming, Özerlat decided to craft two exclusive new blends – Heritage and Mozaik – for the UK’s discerning market. “We are targeting adventurous coffee drinkers who like to try different types of coffees and brewing methods,” said İley.

Her aim is to make Özerlat a recognised brand for Turkish coffee and an ambassador for the culture around it. They worked with a British agency to create a highly original logo of a female coffee drinker nestling among coffee beans.

Yeni Rakı is another Turkish business trying to change British drinking culture. In 2011, drinks giant Diageo bought parent company Mey Içki, presenting an incredible opportunity for one of Turkey’s iconic brands to go global.

Turkey’s national drink raki is a strong, unsweetened aniseed spirit and an ever-present at dinner, especially with seafood and meze. Yet few foreigners know about it, so KesselsKramer London was commissioned to develop an international marketing campaign, producing some of the most eye-catching branding ever seen for a Turkish business. The visuals, created in collaboration with world-famous photographer Elaine Constantine, were used in advertising, digital content, and printed materials, which included a drinks manifesto and an illustrated guide to raki traditions.

Armed with their stylish new identity, the Özerlat team hit the capital’s festivals, food markets, and supper clubs, taking a stall at last year’s Taste of London, to drive up brand awareness. Their efforts paid off: Özerlat coffee can now be found at prestigious restaurants like The Palomar and Selin Kiazım’s Oklava, and in Partridges’ award-winning fine food market in Chelsea.

The team wanted to herald Yeni Rakı’s global arrival with a big statement to encourage consumers to discover a new way of thinking and drinking: enter “Unrush Your World”, an invitation for consumers to share, savour and enjoy the ‘spirit of slow’.

The concept was inspired by Turkey’s leisurely dining culture, juxtaposed against the West’s obsession with fast living and fast food. Cue the raki sofrası (raki table), where friends meet to drink, dine, and engage in lively conversation.

Cosmopolitan, trendsetting London was selected for the brand’s launch in 2014. Star chef Ollie Dabbous hosted press and Mediterranean chefs at his Dabbous restaurant, where he paired his signature dishes with Yeni Rakı.

More raki table and curated events followed, where influencers were invited to experience the magic first hand, including at a pop-up meyhane at Taste of London. The events, social media and wider marketing to the trade helped build a buzz around the brand in London’s leading food and drink scenes. The campaign then travelled to Germany, Bulgaria, Georgia and Austria, with the emphasis again on memorable moments, helping Europeans to familiarise with the taste and culture of drinking raki.

Brands to watch

Anyone visiting Turkey and the TRNC will know Efes Beer. Its parent company Anadolu Efes exports to 70 countries, and is Europe’s 6th largest brewery and the 12th largest worldwide. Efes has been brewed since 1969 and comes in a variety of refreshing styles, with Efes Pilsen – a light, crisp lager – an international best-seller.

Long-term UK distributor TFC has overseen huge sales growth for the brand. Its general manager Eser Altınay compares Efes to Cobra: “When you go to an Indian restaurant, you have to have Cobra beer; when you go to a Turkish restaurant, you have to have Efes.”

Today, Brits can also enjoy an Efes at over a thousand JD Wetherspoon pubs, or pick up a few bottles from their local Asda, online at Amazon, or from an off licence.

A newer Turkish arrival in Britain is Simit Sarayı. A simit is Turkey’s equivalent of the bagel: encrusted with sesame seeds, this slim circular bun with a big hole dates back to the Ottoman Empire, and can be eaten with fillings or on its own as a snack.

Since opening its first store in Mecidiyeköy in 2002, Simit Sarayı has enjoyed a meteoric rise, with over 450 stores worldwide, including New York, Amsterdam, Stockholm and Dubai. Plans are afoot for 550 more outlets by the end of 2018, including Paris and in European airports.

From the off Simit Sarayı ignored playing safe by opening in ‘Turkish’ north London, plumping instead for locations smack bang in the heart of London, where footfall is high. Two stores are in Bond Street Station, on Oxford Street, with another on Piccadilly Circus. New branches in Charing Cross, Greenwich, Bloomsbury, and Harringay will follow.

Their choice of prime locations, which draw large numbers of tourists and locals, means there has been little need...
Brands left to right from top: Bora Aksu, Hussein Chalayan, Zeynep Kartal, Simit Sarayı, Kervan Sofrası, Özerlat, JJ Food Service, Doğtaş, Funky Giraffe Bibs, Pegasus Airlines, & Direct Traveller.
for promotion. UK marketing manager Ezgi Ceren says the simit was an instant hit. Part of a tasty menu of pastries, sandwiches, salads and beverages in modern packaging steeped in the corporate colours of red, brown and white, and served in contemporary interiors, Simit Sarayı oozes the confidence of an internationally-successful brand.

A lesser-known success story is the UK’s Funky Giraffe Bibs, which designs and manufactures bandana bibs and baby accessories. The company was created in 2009 by mummy-on-a-mission Yasmin Drury. After the birth of her son Eren, she couldn’t find a range of quality, affordable bibs and decided to make her own.

Using her background in fashion design and her brother’s Bursa-based clothing factory, Yasmin created bandana bibs with cool designs. Rejected by the major retailers as “too small”, Yasmin turned to her City trader husband Solomon to help develop the business online: it has blossomed ever since. Over 300 bib designs, along with many other baby products, including socks, hats and scratch mittens, all at affordable prices, are sold in Britain, Ireland, Australia, France, Germany, Italy Spain, and as Groovi Gee in the USA, and soon in Norway.

Solomon says the key to their success is the ability to produce small test batches in Turkey: “This allows us to perfect our items without risking too much.”

Personal recommendations, Google ads, and social media have been vital for sales, turning Funky Giraffe into a multi-million pound venture without any mainstream media endorsement or major retailers. The company prides itself on “100% satisfaction”. The reviews from their legion of devoted customers show that on both products and service, they always deliver.

Sector prominence

The past six years have seen an explosion in Turkish barbers. In every town you can find a men’s grooming emporium specialising in the art of Ottoman hair care: flame-skewers to remove ear hair, cut-throat razor shaves, topped with head and shoulder messages. Only one is known nationally: Ted’s Grooming Room (pictured). Operating ten branches across the West End and City, this is the biggest chain by far. Created by Mus Ismail, its prominence has been helped by its strategic link to top British fashion retail brand Ted Baker.

Fashion is another sector where Turks have excelled. Named British Designer of the Year in 1988, Istanbul-born Rifat Özbek paved the way. A decade later, his success was emulated by Cypriot Hussein Chalayan, whose work has become the stuff of legend. Other designers have followed suit: Erdem, Bora Aksu and Zeynep Kartal, all adored by their celebrity clients.

The sun, sea and affordability of Turkey and North Cyprus have attracted millions of British tourists, and spawned dozens of travel businesses owned by British Turks. Several are recognised for their quality by the British travel industry and consumers alike. Award-winners include Cyprus Paradise, Direct Traveller, and The Discovery Collection.

Travel PR Ceyda Sara Pekenc says that in the ‘3rd age of the brand’ it’s all about making every single touch-point a memorable experience for tourists. Technology is an essential part of engaging the market, but so too is simplicity, “so your message can penetrate the sheer volume of other ‘noise’ consumers are bombarded with”, explains Ceyda.

A big fish in the ethnic pond

Plenty of Turkish firms seem content to reign supreme in their local ethnic market. This makes sense for the likes of Turkish Bank and İşbank, who exist to serve UK-based Turks. Here since 1974, they are among the oldest Turkish brands in Britain. For those businesses in sectors with a more diverse customer-base, such as chains Kervan Sofrasi and Erbiller Jewellers, a lack of investment in their brand presence and reach means they receive less recognition than their commercial success merits.

It’s also true of furniture. Just look at the proliferation of Turkish brands Bellona, Nil’s, Oda, Iştikbal, and İpek Mobilya, all located in the Turkish North London belt. Design PR Berna Sermet, who has worked with Habitat and BoConcept, is not surprised these businesses stick to their community comfort zones, as she doesn’t feel they would appeal to the wider British public.

According to Berna, “The designs are too fussy, not like the Scandinavian styles that have come to dominate [the British market]. The price points are not cheap either.”

One furniture maker bucking the trend is Doğtaş, opening its flagship UK store in Brent Cross – one of the capital’s main retail hubs. With Dfs and Sofology
as neighbours, the company is now in direct competition with the UK’s leading names. Turkey’s biggest home furnishings brand aims to compete not only on price and product quality, but also with its Doğtaş Exclusive UK promise to shoppers: free interior design, free delivery, free installation, and flexible payment options.

Having initially targeted ethnic London, Doğtaş then spent big on an ad campaign on the backs of London buses. Surprisingly they ignored the more fundamental step of courting interiors and home furniture magazines, which are better for brand awareness and return on investment.

The most sorely-felt absence is from those brands with the resources to compete on the national stage, chief among them Ülker – Turkey’s leading confectioner and biscuit maker. We’ve been buying their products from ethnic supermarkets and corner shops for decades. Yet when its parent company Yıldız Holding bought United Biscuits in 2014, the national British press were not aware, so slight is Ülker’s marketing in the UK.

The world’s biggest brands are those that not only develop great products, but also move beyond a boringly functional relationship with their customers to create more memorable experiences. That requires a significant spend on marketing.

Top accountant Enver Kannur, who also sits on the board of the Turkish British Chamber of Commerce and Industry (TBCCI), says many Turkish businesses fail to allocate even 5% of their annual budgets to marketing.

Business owners from Turkey or North Cyprus often commit two cardinal sins. The first is not to do their homework before entering the UK market. This misplaced arrogance comes from creating a successful business abroad, which they assume will just take off in Britain too. The other is to entrust the brand into the hands of those with no real experience – UK distributors and partners who lack market knowledge and the credentials to launch and grow the brand.

"They want to produce for Burberry, never be a Burberry," says Turkish entrepreneur Bee Keskin, who has worked with numerous multi-nationals and Turkish-owned businesses, says Turkish entrepreneurs lack vision and fail to appreciate the power of branding, preferring short-term gains over investing in long-term growth. She describes this as, “wanting to produce for Burberry, but never be a Burberry.”

Yet as we see above, those who do understand the importance of creating their own unique identity, and maintaining a strong and visible presence in their marketplace, will flourish.

It’s great to see so many Turkish brands doing well in Britain. Ultimately, those who can cut it in this prestigious and challenging market have the potential to become world leaders.
The UK referendum on the European Union divided British Turks, as it did the rest of the country. One of the unexpected issues during the campaign was Turkey’s EU accession.

In the run-up to the vote on 23 June, Baroness Meral Hussein-Ece, and Councillors Peray Ahmet (Haringey) and Mete Coban (Hackney) released a statement highlighting the xenophobic nature of the Brexit (EU exit) campaign, which shamelessly used Turkey to whip up fear among voters:

“Those leading the Brexit campaign have made Turkey joining the EU a big part of their campaign, designed to scare British people into thinking that 78 million Turks, from a Turkey ‘filled with criminals and terrorists’ are all waiting to come over here.”

The three politicians, who all backed Remain, condemned Leave for, “the false information in the media, during speeches, on campaign posters, needlessly bashing the Turkish community and other refugees, which has become commonplace.”

In spite of this, many British Turks still backed Brexit. One of them was Cetin Ramadan. The former head of KONSEY told T-VINE: “There has been nothing but huge disappointment with the EU. They have done nothing to alleviate the unjust international isolation we have endured. Travel and trade restrictions continue to cause disparity between Greek and Turkish Cypriots.”

72% of the electorate voted in the referendum, with 52% opting for Brexit. As the debate rumbles on, Cllr Ahmet said: “These are extremely uncertain times. Those of us who voted to Remain need to accept the outcome and stay focused on pressuring our political leaders to negotiate the best possible deal for exit. We also need to stay safe, keep vigilant and report any incidents of hate crime we either witness or experience.”

Are Turkish Cypriots in danger of radicalisation?

Those familiar with the British Turkish Cypriots may well wonder how such a question could even arise. After all, the community is highly secular and the younger generations well integrated into British society. So well integrated, that most know very little about their Islamic roots.

The topic was first explored by actor and playwright Cosh Omar in his 2004 play The Battle of Green Lanes. At the time, it seemed far-fetched given Turkish Cypriots, like other young Britons, drink alcohol, go out and have fun. Yet the story was based on Omar’s own experience of extreme Islamist group Hizb ut-Tahrir.

With the ongoing terrorist attacks in European cities, religious fundamentalism is rarely out of the media spotlight. British Turks are among those to have been radicalised, reinforced by a story that hit the headlines earlier this year about five-year-old Isa Dare, who became the poster boy for ISIS.

His parents, Turkish Cypriot Deniz Yoncaci and Muslim convert Grace Dare met at Lewisham Islamic Centre, whose worshippers for a time included the killers of soldier Lee Rigby, Michael Adebolajo and Michael Adebowale, and Atilla Ahmet. A close aide of hate-preacher Abu Hamza, former football coach Ahmet was jailed in 2008 after confessing to soliciting three counts of murder.

T-VINE’s extended feature online includes exclusive insights from a young British Turkish Cypriot who also came close to being radicalised. He claims extremists deliberately target “young Muslim converts or newly-practising Muslims” as they “don’t know much about Islam.”
In February, he also wrote Dr. Tözün İsa, my friend, a personal insight about the respected Turkish Cypriot educationist and multilingualism champion who passed away in 2015, and whose life was celebrated in a memorial service in London earlier this year.

“I first came across Tözün when he was a musician. He was among the founders of the original Kıbrıs Dörtlüsü. ‘They call us Cypriots. We love molohiya’ went one of the songs… He was a cheerful man. Smile and laughter never left his lips. He did not take life too seriously. When I got frustrated with him, I asked him: “Be ama, are you a bloody saint?”

Our lady in Stockholm, Suzanne Nuri was brimming with news from this year’s Eurovision Song Contest. In Eurovision – it’s getting political, penned after the semi-finals, she homed in on the eventual winning song: “I wonder how Russia (the favourites, remember), feels about Ukraine getting through with ‘1944’? This controversial song references the Tatar deportation by Stalin in 1944 and the song made a certain superpower very unhappy. But the song by Jamala is a haunting song and fan forums lit up with comments about how it gave everyone goosebumps.”

Westminster remains in the limelight since the Brexit vote: political backstabbings, a new Prime Minister, & a challenge to Jeremy Corbyn.

Heard it on the T-VINE...

• Turkey’s ambassador to London has criticised The Times for using ‘forged’ documents to support Armenian ‘genocide’ claims. A letter by Ambassador Bilgiç, published in June, challenged the newspaper for “disregarding contested historical claims” in its one-sided editorial Genocide Denial, adding that genocide “can only be assessed by a competent court, not by random decisions by Parliaments”.

• Turkish entrepreneur Cafer Mahiroğlu was among those who tried to save British retailer BHS. In May, the owner of Select Fashions joined forces with John Hargreaves, the founder of Matalan, to try to buy the chain of 164 stores, which had gone into administration. The scale of its debts, including a pension deficit of £571m, proved too costly and the business is now being sold off piecemeal.

• Celebrity chef Ed Baines cooked up a “phenomenal” Turkish dish at this year’s Taste of London in Regent’s Park. He was broadcast live via Facebook as he produced Hunkar Begendi (Sultan’s Delight), a famous Turkish aubergine and lamb dish. Turkey Tourism had a stand at the 5-day festival where they served up complimentary treats.

• On 4 July, Cllr. Peter Herrington, the Mayor of Waltham Forest, officially opened Artık Gurbet Yok! (Mu?), the exhibition explored the lives and struggles of migrant women originally from Turkey and Cyprus. Special guests included Enfield Cllr. Suna Hurman, who talked about her own family’s experiences as migrants.

• Edmonton MP Kate Osamor is among those pushing for the release of jailed PKK leader Abdullah Öcalan. A campaign calling for his freedom was launched at the UK Parliament on 25 April, attended by various MPs and trade unionists. Speakers at the meeting compared the Kurdish leader to Nelson Mandela, while glossing over the PKK’s terrorism, which has resulted in the deaths of over 40,000.

• Celebrity chef Ed Baines cooked up a “phenomenal” Turkish dish at this year’s Taste of London in Regent’s Park. He was broadcast live via Facebook as he produced Hunkar Begendi (Sultan’s Delight), a famous Turkish aubergine and lamb dish. Turkey Tourism had a stand at the 5-day festival where they served up complimentary treats.

• On 4 July, Cllr. Peter Herrington, the Mayor of Waltham Forest, officially opened Artık Gurbet Yok! (Mu?), the exhibition explored the lives and struggles of migrant women originally from Turkey and Cyprus. Special guests included Enfield Cllr. Suna Hurman, who talked about her own family’s experiences as migrants.
Were you expecting the appointment and how did you feel when asked?
I had been offered various political posts before and not been motivated to accept. After so many rejections, I was surprised to be considered for this position. However, especially in view of the new and positive developments in the negotiations, I was both honoured and keen to accept as it has always been important to me to contribute in any way I can to a final solution in Cyprus, and this seemed like a way in which I could do that.

What are your priority issues as TRNC Foreign Minister?
To support and protect the ongoing negotiation process. Staff from the TRNC Foreign ministry are involved in the various tasks of the talks, including the direct negotiations at the table, note-taking, translating, heading working groups and technical committees.

Another priority is to establish dialogue both with foreign missions on the island and also to go abroad to convey the developments relating to the negotiations and the stance of the Turkish Cypriot side. We have a need to put the Turkish Cypriots on the map to combat the aggressive campaign against

us of many, many years by the Greek Cypriot side to prevent us from having any contacts with international players.

The knowledge gaps about Turkish Cypriots have been filled with endless negative images of us as an underdeveloped society under “military occupation” with no sense of independence or democracy, and totally un-empowered. We may have many difficulties through non-recognition, but I think there is much to be said for our efforts to build a state with democratic structures and rule of law – it is far from perfect – but then again, which society is?!  

Is it easy to develop a coherent foreign policy when one half of the TRNC coalition government (CTP) is committed to a reunified Cyprus, whereas the UBP is keen to promote the existence of the TRNC?
The Joint Statement of Mr. Anastasiades and [former UBP leader] Dr. Eröğlu, the leaders of the two communities, on 25th August 2015, includes support for the negotiations conducted by President Akinci within the parameters of that declaration. In this respect there is at present a basic consensus on the negotiation process, which has not suffered any damage as yet

As in 2004, it seems the bulk of TRNC political energy is on the negotiations. Is there a danger the Turkish Cypriot side puts all its eggs in one basket, when there should be at least equal focus on the day-to-day running of the TRNC, including deepening and expanding relations with key states abroad?
For the Turkish Cypriots there is no “putting all eggs in one basket” because both sides have agreed that nothing is agreed till everything is agreed. That means that its business as usual for the government – and that business, based on the government programme,

In 2005, she founded the Turkish Cypriot Human Rights Association and remained its chair until earlier this year. She helped establish the TRNC’s internationally recognised Immovable Property Commission, which deals with the property claims of Greek Cypriot refugees, playing a pivotal role in how the thorny issue of refugee property rights are addressed. She has also supported NGOs working with children, women, the LGBT community, patients and refugees.

A long-standing active member and progressive voice of the Republican Turkish Party (CTP), Çolak served as a councillor on the Nicosia Turkish Municipality for eight years (1994-2002), and coordinated the Law Commission in preparation for the Annan Plan for Cyprus during 2003 and 2004. Since 1990, the mother-of-three has been active in bi-communal work, participating in the ground-breaking Turkish-Greek Forum in 2002.

In 2007, President Mehmet Ali Talat appointed her to the High Judiciary Council and earlier this year, when he returned as head of CTP, he invited Çolak to become the TRNC’s first female Minister of Foreign Affairs.

With the Cyprus talks in full swing, her schedule has been relentless. We caught up with Ms Çolak in between her overseas visits to ask about the raft of foreign affairs issues she is currently tackling.

In 1980. She returned to Cyprus to set up her own law firm, quickly making a name for herself in Human Rights cases.

Emine Çolak

Born in Lefkoşa in 1958, Emine Çolak was forced to flee with her family at gunpoint when Greek Cypriots took over the running of the island by force in December 1963. Moving to London at a young age, she studied law at SOAS University and became a barrister in 1980. She returned to Cyprus to set up her own law firm, quickly making a name for herself in Human Rights cases.
includes an ambitious target for reforms and EU harmonisation. These are measures that we need whether there is a solution in the coming months or not. As regards relations with key states abroad, if anything the current intensified negotiation process is pushing us to be even more pro-active in these contacts in order to secure support and encouragement, as well as awareness of the need for international contribution to the financing of a potential settlement.

How would you describe relations with the EU right now?
It is still a constant battle to receive the treatment we deserve because the Greek Cypriots, as the Republic of Cyprus, are within the EU and all of its structures and decision-making bodies. They aggressively oppose any measures or contact that they regard as even implied recognition of the TRNC. This is often over-exaggerated to the point that it becomes not just unfair, but downright offensive and disrespectful of the integrity of the Turkish Cypriots. When incidents of this kind occur, we make our protests and objections known, and emphasise how counterproductive this is at a time when the Turkish Cypriots need to be assisted, encouraged and motivated to make preparations for EU membership.

How are TRNC relations with the Turkic republics and member states of the Organisation of Islamic Co-operation (OIC)?
The TRNC has continued its efforts to be involved in the OIC, as well as the Economic Co-operation Organisation [for West & Central Asian states] and is an observer member of both. The TRNC delegation participates in the meetings and has also hosted events in Northern Cyprus on certain issues.

Many in the UK complain about the lack of clear and regular communications that articulate the Turkish Cypriot position. What is your ministry doing to address that?
We are working with experts to try to address this problem. Contacts with key personalities in politics and media are a part of the pro-active campaign, which has already started. I will be visiting London shortly in this context, as well as other EU member country capitals, as well as Brussels.

There is a campaign among the Turkish Cypriot Diaspora to ensure TRNC citizens living abroad can participate in future elections, and indeed vote in the anticipated referendum on Cyprus’ future. What are your government’s views on this?
This has not been a specific issue on the government’s agenda. But the discussions have recently been revived by the Diaspora and a conference organised to discuss this issue followed by a report. This has been presented to us and will be looked at in detail in the coming months. As a Turkish Cypriot who has lived abroad, I empathise with the need felt by that community to have a say in the political sphere of the TRNC. I am also aware that this must be thought through and handled carefully so that it is balanced against the legal and political rules relating to democratic rights in general, which are largely, though not exclusively, based on residency.

Following the EU-brokered deal on the hellim PDO issue, many Turkish Cypriot concerns remain, especially that South Cyprus retains too much control over the PDO. What is your government’s view on this?
This is an ongoing process in which a compromise has been reached. Interestingly, the formula agreed is not the ideal one in the eyes of either side, but just one that gives the parties a basis on which to proceed. There is still much groundwork to be done in the TRNC for the production of hellim to reach the standard required, and the matter will be dealt with step-by-step, and any complications handled as they arise.

With the Rio Olympic Games on the horizon, what is your government doing to ensure TRNC citizens can compete next year?
I am not aware of any efforts this year beyond what is exerted every year to get an opening in such international competitions.

Do you feel the land ownership rights of Evkaf need to be properly examined before any final government position is taken on Maraş?
Evkaf is an issue on which there is much research and proposals formulated. Both the facts and the legalities are extremely complex, but I am convinced that they will be handled appropriately within the negotiation process in due course.
Anastasiades spurns Turkish help to put out huge forest fire

‘Disaster diplomacy’ failed to reconcile Turkey and Greek Cyprus. A devastating fire in the Troodos Mountains, which claimed the lives of two fire-fighters, led to Turkey and North Cyprus offering to help with the emergency; but the response was not what the Turkish side had hoped for.

The accidental blaze broke out in Evrychou (Evrihu) on 19 June. Fanned by strong winds and temperatures in excess of 40°C, the fire quickly took hold, burning an area some 6 sq miles in a few days, leading to the evacuation of four villages.

Scores of Turkish Cypriots volunteered, while TRNC President Mustafa Akıncı called his Greek Cypriot counterpart Nicos Anastasiades (pictured) on multiple occasions with offers of assistance. He also relayed that Ankara, which does not recognise the Greek Cypriot-run Republic of Cyprus (RoC), was ready to help.

Turkey pledged to send two planes to assist emergency services teams battling the fire. The gesture was universally welcomed. However, joy soon turned to disappointment when it became apparent Anastasiades would only accept if Turkey agreed to pre-conditions.

Aware of the political sensitivities on both sides, President Akıncı had acted as a broker between Ankara and South Nicosia. He confirmed that the Turkish government was happy for its planes to be co-ordinated by the Greek Cypriot authorities as part of the wider international emergency operation.

However, Anastasiades then also insisted the Turkish planes should not use Ercan airport (whose legality the RoC continues to deny), but instead use Larnaca. Nor should they carry Turkish water, even though the heart of the fire was just 6 miles from Lefke in the TRNC.

The refusal upset Turkish Cypriots, who were already shocked it had taken Anastasiades three days to respond to his neighbour’s offer of help. Instead, the Greek Cypriot authorities preferred to receive emergency teams from further away, including Britain, Greece, Israel, Italy, France, and Russia.

A statement released by the Turkish Cypriot leader said as the priority was to avert “a major environmental disaster”, actions should not be “dictated to by established political frameworks” and Anastasiades’ attitude made “no sense at all.” Turkey’s Foreign Minister Çavuşoğlu also criticised the Greek Cypriot side, stating they should not “try to politicise a humanitarian issue.”

Young Turkish Cypriots are up in arms after the TRNC Parliament approved a protocol between Ankara and Lefkoşa that paves the way for the Turkish government to directly control the finance it provides North Cyprus for education, culture, youth and sport. The investments will be supervised by a new office set to open in the TRNC capital.

The Reddediyoruz Platform (We Are Rejecting Platform) was first formed in 2014 when the idea was initially floated. Mass protests at that time led to the protocol being shelved. However, the new UBP-DP coalition government recently decided to revisit the issue and forced a new law through Parliament to enable Turkey to open a co-ordinating office.

The prospect of more control by Ankara has infuriated many Turkish Cypriots, with thousands pouring on to the streets in a series of major demonstrations in June and July. Some 70 civil society groups have joined the Reddediyoruz movement in solidarity.

Given the strength of public feeling on the issue and concerns about its legality, President Akıncı had asked MPs to defer passing the law to allow for more consultation. The government ignored his request. The President has since refused to sign off the new law and instead has referred the matter to the TRNC’s Constitutional Court.
News in brief...

Reggae legend Bob Marley’s son Julian played at this year’s Mağusa International Festival. He performed with his band Uprising to a capacity 15,000 audience in the ancient Salamis amphitheatre. The Grammy-nominated roots reggae star sang songs from his three albums, as well as classics by his father, including *Get Up, Stand Up, Jammin’*, and One Love. Now in its 20th year, the Festival has previously hosted artists such as Natalie Cole and Goran Bregović. It closes on 28 July with a performance by Spanish dance troupe Los Vivancos.

A thousand pilgrims crossed into South Cyprus for special Ramazan Bayramı prayers at Hala Sultan Tekke. The prayers at the mosque – one of the holiest in the Islamic world – were led by TRNC Müftü Dr. Talip Atalay and local imam Şakir Alemdar. The pilgrimage was made possible by the United Nations and Greek Cypriot authorities, and supported by the Swedish Embassy’s ‘Freedom of Worship’ initiative.

Earlier this year, a new interactive map of Nicosia was launched. The Association for Historical Dialogue and Research (AHDR) undertook a 3-year research project to capture details about the divided city’s landmarks. The result was “Nicosia: The story of a shared and contested city”, an innovative website with facts about 190 key sites, as well as a collection of short personal stories and public intrigues that took place during the period 1878-1974. The project was funded by Norway Grants and supported by the Council of Europe. The website is currently only in English, but is being translated into Greek and Turkish too. [www.nicosiaproject.eu](http://www.nicosiaproject.eu)

EU funds are helping to restore a Greek Orthodox monastery in North Cyprus. Work is under way on a £580,000 conservation programme for the historic Ayios Panteleimonas Monastery in Çamlıbel, which dates back to 1600 AD and was formerly an important pilgrimage site for Greek Orthodox Christians. Part of the UN’s Development Programme (UNDP), its restoration is fully-funded by the European Union. For detailed coverage see T-VINE.com/news.

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‘Evkaf is the real owner of Maraş / Varosha’

According to Taner Derviş, most of Maraş – the ghost town claimed by Greek Cypriots as inalienably “theirs” – still legally belongs to Evkaf, a Muslim charity dating back to the Ottoman conquest of 1571. The former director of Evkaf says these rights have been re-confirmed in every Cyprus Constitution since then.

Under Turkish Cypriot control and uninhabited since the 1974 War, Maraş, measuring 2.3 square miles, is part of Famagusta. Greek Cypriots have convinced the world this coastal town is “theirs”. The UN and European Parliament have passed resolutions demanding it is returned to its “lawful” inhabitants, while South Cyprus leaders regularly propose Greek Cypriots be allowed back to “their” properties as a confidence-building preliminary to the Cyprus talks.

North Cyprus has long claimed Maraş is Turkish-owned, but failed to present any evidence. All debate was in Turkish, meaning those from other countries could not access the facts. That is now changing.

In a talk entitled ‘Property and compensation rights of the Evkaf Foundation and the Issue of Maraş’, given at Westminster last year, Derviş showed that this once fashionable resort of British and Hollywood stars is still, in fact, legally Turkish-owned. Evkaf (short for Kibris Vakiflar Idaresi – or the Islamic Trust of Cyprus) still holds deeds to most of it – some 500,000 dönems.

Derviş’s starting point is the edict passed by the Sultan soon after the conquest that established the Evkaf. It states that any property bequeathed to Evkaf for the benefit of Cyprus’ Muslim community is ‘irrevocable, perpetual and inalienable’ and that should the trust be deprived of it, it must be compensated.

He also presented evidence that Evkaf land was never sold by Turkish Cypriots to the British. The evidence gleaned from title deeds “proves” that under British rule Turkish-owned property was “illegally transferred”.

**Evkaf rights embedded in Cyprus Law**

Britain prised the island from the weakened Ottomans in 1878. During World War I, Cyprus’ status changed from a British Protectorate to being under British occupation, and then a Crown colony in 1922. Article 60 of the 1923 Treaty of Lausanne stated that trusts created under the Ottomans would be maintained under British rule. The same principle is also included in the Republic of Cyprus’ Constitution of 1960. Article 110 states that “no legislative, executive or other act whatsoever shall contravene or override or interfere with such Laws or Principles.
Derviş insists that Evkaf is the Maraş to Greek Cypriots. British illegally transferred in 1958. the Tersefan Farmland action in Larnaca Aqueduct case in Nicosia in 1914, and rights were upheld in the Arabahmet Evkaf ownership. He also cites landmark cases that were million. Simply put, no sale took place. popular myth about the so-called sale of Evkaf property and cultural and other like purposes.

Derviş, who spent 32 years working at Evkaf, believes this grant by the British to Turkish Cypriots is the root of the Arab religion and Turkish rule, much more than a century ago. Over the centuries, many Cypriot Muslims left land to Evkaf, hence its accumulation of huge wealth. However, the Ottomans granted benefits to others too: Greek Cypriots had lived as Orthodox serfs under Catholic Venetian rule, but the Turks gave them numerous rights, including religious independence and ownership of land.

In 1924, two years after Cyprus formally became British, a land census showed that one third was owned by the Sultan, one third by Muslims, and one third by non-Muslims. Land listed under the Sultan and Muslim owners also included land held in trust by Evkaf.

Following the collapse of Ottoman rule, much Evkaf land was usurped by Greek Cypriots – primarily individuals, but also businesses, schools and the Greek Orthodox Church, who all helped themselves to Turkish-owned land. Derviş presented numerous title deeds from the past century where Evkaf land was unlawfully transacted, with Greek Cypriot names on the deeds authorised by British officials.

Derviş argued that Britain was complicit in these unlawful transfers. Laws were ignored, court decisions in favour of Evkaf were not upheld, key documents were ‘lost’ and Evkaf resources were mismanaged.

The trust’s research indicates some 77% of Maraş was illegally occupied by Greek Cypriots in this way, with similar unlawful occupation of Evkaf land across south Cyprus.

Taner Erginel, a former Chief Justice of the TRNC, concurs. He describes his own research into the validity of the title deeds in Maraş: “Under Ottoman and early British rule, Maraş belonged to Evkaf. In 1907 the British Colonial Administration passed a general prescription law (Law 12/1907) allowing people to own properties they possessed without dispute for 10 years; similar English Law specifies 12 years. Under this law Maraş titles were transferred to Greek inhabitants.”

Evkaf was not a party to the Arestis case. The ECHR ruled that a local body be created to find legal remedies for Arestis and 1,400 other property cases involving Greek Cypriot refugees. Once the TRNC’s internationally-accepted Immovable Property Commission (IPC) was established, Evkaf also applied.

The Trust’s lawyer has since presented evidence from the Famagusta Land Registry that showed the Arestis land was actually owned by the Abdullahpasha Vakf and had been unlawfully transferred to a Greek Cypriot. Derviş presented copies of these deeds in his talk too. Dated September 1913, October 1949 and February 1974, each highlighted the unlawful transfer of Evkaf land and also failed to record either the amount or the purpose of the exchange. So in addition to being constitutionally “estopped”, the contracts were also illegal as there was no consideration (payment).

Unsurprisingly, Greek Cypriot refugees objected to Evkaf’s application to join their cases. However, the TRNC’s Constitutional Court judged that it was important to determine the lawful owners of property before compensation, restitution or exchange could be agreed. Given Evkaf’s comprehensive evidence, the Court ruled that the Trust be admitted as a party to all Maraş claims before the IPC.

Asked why evidence was only just emerging, Derviş said that it was important to provide unequivocal proof of ownership, which had taken decades to compile. Some deeds were in the Ottoman archives, others were split between the Turkish and Greek Cypriot Land Registries: “We are at the tip of the iceberg with the paper copies, as it is taking time to mine the considerable British, Ottoman and Cypriot property archives.”

He added that the South was not interested in helping to prove Evkaf ownership and until recently, there was no digital technology to simplify the research. However a partial map of land ownership in Cyprus, all backed by deeds and other legal proof, was now emerging.

International treaties and Cyprus laws demonstrate clearly that both the British and Cypriot Governments were legally committed to protecting Evkaf-owned land. The politicians can debate which community will control which area, but they cannot ignore past ‘mistakes’ or override the law when it comes to determining the rightful owners of property. In Maraş, the evidence supporting Turkish Cypriots seems to be overwhelming.
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People power thwarts attempted coup

An attempted coup d'état failed after the Turkish public took to the streets to prevent a military takeover. Over 330 people were killed and 2,800 wounded in a night that saw fierce fighting across Turkey, especially in Istanbul and Ankara. In a rare show of unity, all four Parliamentary parties issued a joint statement condemning the coup and their members have joined the wider public in “democracy” rallies and night watches across the country.

Exiled Islamic cleric Fethullah Gülen, formerly a close ally of the ruling AKP, is suspected of orchestrating the coup from his home in Pennsylvania. His powerful Hizmet movement was labelled a terrorist organisation by the Turkish authorities in 2014 after its members allegedly tried to create a ‘parallel state’.

A minute, 1.5% faction of the Turkish army tried to topple the AKP government on the evening of Friday 15 July. Troops took up strategic positions across the country, but by the next morning had lost control of almost all key government, military and private buildings they had occupied the night before.

As news of the coup unfolded, President Erdoğan, his whereabouts unknown, used FaceTime on his mobile phone to contact CNN Türk to make a live televised address to the nation urging people to take to the streets to oppose the revolt. When it became clear the coup was failing, the Turkish President flew to Istanbul Atatürk airport, where he was given a hero’s welcome by thousands of his supporters. He told them: “What is being perpetrated is treason and a rebellion. They will pay a heavy price.”

The government issued a state of emergency soon after and imposed a crackdown on public sector workers suspected of ties to FETO (Fethullah Terror Organisation). To date, some 70,000 people in education, health care, the judiciary and military have been detained, suspended or sacked.

No end in sight to conflict in southeast Turkey

Towns in Turkey’s predominantly Kurdish regions have been turned into war zones following the collapse of a ceasefire between the government and rebel forces in July 2015. A resumption of violence by terror group PKK has spread to urban areas including Diyarbakır, Elazığ, Hakkâri, Mardin, Muş, Şırnak and Batman, pitting young militants against the Turkish army and police. Some 350,000 people have been temporarily displaced, 6,000 buildings destroyed, and at least 338 civilians, 600 Turkish security force personnel, and a thousand PKK militants killed.

Human rights groups have voiced their concern at the ‘heavy-handed’ response of the Turkish security forces, which has included round-the-clock curfews on 22 towns, preventing people from getting medical aid and burying their dead. The Turkish government has also been criticised for blocking independent investigations into alleged mass abuses against civilians.

President Erdoğan, whose reforms as Prime Minister gave Kurds more freedom than ever before, maintains his ‘zero tolerance for terror’, saying the public want to be permanently rid of the PKK and its offshoot TAK. While the bombings in Ankara and Istanbul grab international headlines, the terrorists’ deadly campaign against security forces results in casualties on a daily basis, with civilians caught in the crossfire. In May, when villagers from Tanışık, near Diyarbakır, tried to prevent a terror attack against a nearby gendarmerie station, the lorry they were following, packed with explosives was detonated in Dürümlü, instantly killing 16 and injuring 23 people.

On 30 June, Turkey officially opened Osman Gazi Bridge in İzmit Bay. Named after Turkey's first Ottoman sultan, at 2,682 metres long it is the world’s fourth and Europe’s second longest suspension bridge. It lies on the new 433km Gebze-Orhangazi-İzmir motorway, due to be completed in 2018, which will cut by half travel times between Istanbul and Bursa and İzmir. World motorcycle champion Kenan Sofuoğlu set a speed record over the bridge, travelling 1.5 km in 26 seconds at the inauguration ceremony.
A motion passed by the Bundestag on 2 June calling the deaths of Armenians in Ottoman Turkey "genocide" has outraged the Turkish government and public, who reject the term. Turkey disputes the claim that 1.5 million Armenians were killed or that there were systematic efforts to exterminate them between 1914 and 1918.

During World War I, Armenians, encouraged by Russia, Britain and France, rose up against their Ottoman rulers in a bid to create an independent state. Unable to put down the rebellion, the Turks passed a Tehcir (deportation) Law in 1915, forcibly moving Armenians away from the war front lines. Hundreds of thousands perished on what became known as "death marches". Germany becomes the 29th country to describe their deaths as "genocide".

Cem Özdemir was one of the bill’s sponsors, supported by ten other MPs of Turkish heritage. Just one in five of the Bundestag’s 630 MPs attended the vote: one abstained, while CDU’s Bettina Kudla voted against the motion. She said, “It’s not the duty of the Federal Parliament to evaluate historical events that took place in other countries. In the resolution presented to parliament, there was also no assessment from historians showing that this was genocide.”

The AKP government and two Opposition parties, CHP and MHP, issued a joint statement condemning the decision, which was also denounced by many members of Germany’s 3 million-strong Turkish community. Turkey’s President attacked the 11 German-Turkish MPs, claiming “their blood is impure”. They have since been given police protection after receiving death threats.

In May, comedian Jan Böhmermann learned he could be jailed for three years after reciting an insulting poem about Recep Tayyip Erdogan on ZDF TV. His poor-taste poem about the Turkish President engaging in bestiality and watching child pornography incensed the Turkish authorities who pressed German Chancellor Angela Merkel to prosecute him under the German penal code.

The incident follows another controversy when a mock music video was aired on NDR, another German TV channel, in March. Millions have since seen Erdowie, Erdowo, Erdogan with its lyrics about the “Big Boss from Bosphorus” living in a “showy palace with a 1,000 rooms, but without permit in a nature reserve” who “loathes the Kurds”; preferring to bomb them instead of his “brothers in faith over at ISIL.” The German Ambassador to Ankara was summoned and told the video should be deleted from NDR’s website and social media pages. The German government refused, citing “freedom of speech.”

Leonardo diCaprio could play Mevlana Rumi in a new Hollywood biopic about the 13th century poet and Sufi mystic. Academy Award-winning screenwriter David Franzoni (Gladiator) and Hollywood producer Stephen Joel Brown (Se7en, The Fugitive) are working with Es Film, the makers of Filinta, a hit TV series about an Ottoman detective. • Turkey bowed out of the UEFA 2016 finals in France at the group stage after losing two of their three games. • Turks joined the world in mourning the death of Muhammad Ali in June. National boxing coach Seyfullah Dumlupinar said: “Boxing lost its father and idol. Because of Ali, many people became boxers and Muslims.”
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Between the white-capped waves of the Black Sea and the steep slopes of the Küre, Kaçkar and Pontic Mountains, discover the picturesque ports of Ordu, Amasra, Bartın, Cide and Sinop. For travellers off the beaten trail, you'll find deserted beaches and attractive villages dotted along Turkey's northern coastline.

Think of them as the Black Sea's string of pearls, fringing the coastal plain before it soon gives way to the steep, virtually continuous mountain ranges, which have such an influence on the area's humid climate. The government has designated this unusual region a Highlands and Nature Tourism and Development Zone.

Eco-tourism
The region’s scenically-beautiful facilities include camping in carefully-selected conservation areas. There’s skiing, golfing, caving, paragliding, bird-watching (the Kızılırmak wetlands boast 320 different species), rafting, hiking and horse riding, making it ideal for all forms of eco-tourism.

The region’s climate means there’s a huge accent on growing things, like tea, strawberries and hazelnuts (Turkey produces 75% of the world’s hazelnuts). And for naturalists, you can also see bears, deer, wolves, foxes and eagles.

Why the “Black” Sea?
Why the name “Black”, you might ask? As usual, there’s more than one answer.
Some sources say it’s the sea’s colour which gives it that name. Intense fog often develops over the sea, absorbing the light and making the water look black.
A lack of oxygen in the water also prevents the development of microorganisms, which again makes the sea appear darker. At certain depths the water actually becomes toxic and, given the notoriously fierce storms, many sailors dubbed it the Sea of Death or Black Sea. Others hint darkly that both Roman and Greek conquerors got a rough reception from the natives, their inhospitable nature resulting in its name “Black”.

Evidence of habitation dates back to as early as 3,000 BC. Around 399 BC, the survivors of Xenophon’s Ten Thousand Greek warriors that fought the Babylonian campaign left Anatolia from Ordu in their retreat to the west.

Old world charm of Ordu
Today, simply walking the old streets of Ordu lined with authentic examples of civic architecture is a nostalgic experience. Take the cable car (teleferik) up to Boztepe Hill and enjoy a panoramic view of the town from 450m above sea level. There are numerous recreational facilities on the pine-covered slopes: if you are brave, try out the paragliding.

At the Paşaoğlu Konak (mansion), now the Ethnographical Museum, visitors can see how a rich and influential 19th century Ottoman family lived. The building has exceptional masonry work, with stones brought from Ünye further
along the coast, timber imported from Romania and glazed tiles shipped from Europe.

Another landmark in the Taşbaşı Cultural Center, located in a conservation area. Built by Orthodox Christian locals in 1853 as a church, the building re-opened to the public as a cultural centre after renovation. Today it serves as a venue for symposiums, conferences, exhibitions, shows and theatrical performances.

The ablution fountain, known as the Osman Paşa Şadırvanı, has strikingly tall columns supporting its cupola and was rebuilt in 1997 as a strict replica of the original erected in 1842. The pretty beach of Güzelyalı is also worth visiting.

The province has the distinction of producing most of Turkey’s annual hazelnut crop, which is the defining element of social life in the city. Every July the town hosts the Golden Hazelnut Festival, where you can sample the delicious chocolate nut candy. With the onset of August the hazelnut groves become full of life and both young and old, men and women sing local folk songs while gathering the hazelnut harvest.

Other hidden gems in the region include Gölköy Castle. Built by the Byzantines, Ordu’s highest castle was listed as a world antique monument by UNESCO in 1977. Nearby is Çamaş: at 4km long, it is Turkey’s longest creek canyon. About 7 miles away is the gorgeous Gerce Waterfall, located in Turnalık plateau that’s perfect for hiking.

70km away in Aybastı is the Perşembe Yaylası (Plateau). At an altitude of 1850m, it offers incredible views, world-famous meanders and the Çiseli Waterfall. Plateau festivals are held during the summer.

Black Sea cuisine

One of the best things about visiting Turkey is sampling its rich and diverse cuisine, and the Black Sea has no shortage of signature dishes. Its anchovies – or hamsi are available in abundance virtually all year round and can be eaten grilled, fried or baked. Black cabbage (kara lahana) is another staple of this lush green region, used for everything from soup to dolma. An unusual Black Sea delicacy is deli bol (mad honey), made by bees that forage on the local fauna containing grayanotoxin. It is so strong it can cause dizziness and hallucinations, so only eat it in tiny quantities.

A less dangerous local favourite is Siron: baked pastry rolls flavoured with beef broth, topped with butter and a garlic-chilli-flake yogurt sauce. Another tasty meal is green bean omelette (yumurtalı fasulye kızartması) made with corn flour.

For a light snack, dip into muhlama – a fondue made with corinmeal, and traditional local cheese and butter, served with fresh crusty bread. For dessert, try Laz Böreği. It’s like baklava, except it contains custard in the middle that is made using sweet milk from local dairy farms.

Sumela Monastery, Trabzon

No account of the Black Sea coast could possibly be complete without mention of beautiful Trabzon at its eastern end, whose key position on the Silk Route to China helped make her a capital city centuries ago. She was immortalised in Dame Rose Macaulay’s novel The Towers of Trebizond, and one might well begin and end a Black Sea Coast holiday there.

Make time to visit its nearby star attraction: the Sumela Monastery, which lies 44 miles south of Trabzon and will re-open to the public in September 2016. Founded in AD 386, this majestic 72-room Greek Orthodox monastery was constructed into the rock face of the Karadağ Mountain and remains of great historical and cultural significance. Located within Altındere National Park, which boasts stunning landscapes and wildlife, the monastery requires a considerable hike to reach it, but the atmosphere within this sacred building and the breathtaking views of the valley below are worth it.

Remember, there are almost 1,000 miles of Black Sea coast, no continuous motorway, and a large variety of outdoor activities on offer, so it’s not an area you can seek to cover entirely in one holiday. Pick a few activities that you fancy and find out where they are best catered for, and start exploring from there.

www.ecoturkey.com
The lounge is one of the most well-used rooms in your home; if you’re not hosting family and friends, then you’re snuggling up in front of the TV. So it pays to invest in some quality décor and home comforts.

Getting the right colours, layout and furniture to suit your living room space and personal taste can be challenging. Start with the overall personality you want to achieve: are you after an understated, contemporary feel? Perhaps you prefer a touch of glam, or a more eclectic look? Then there’s the authentically Turkish living room with traditional pieces.

The choices are endless, but if you opt for bold patterns and textures, remember to keep your colour palette simple. For those less adventurous, break up the neutral shades in the room by injecting a single shade of colour through accent pieces. And do invest in a good sofa – you’ll be sitting on it all year round!

The Santiago collection
An award-winning range from Enza Home. Santiago Collection:
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**Coffee table**
A multi-functional table, whose clever design incorporates two nested tables and two footstools. Born Coffee Table - £235 Enza Home

**LIVING ROOM ESSENTIALS**
Parents are always looking for their child’s next smile, laugh, and coo – reassurances that all is well. It can be bewildering to see these small, fragile beings distressed and not know what is wrong with them. Yet most are due to common ailments that are easy to remedy.

**Constipation**
Stools are a good indicator of an infant’s wellbeing, especially if they break their normal pattern. If the stool is large and difficult to push out, or looks like rabbit droppings, it may be a sign of constipation. You may need to change their diet to include more fibre. Laxatives such as Lactulose and glycerin suppositories, which are available over the counter, can provide more immediate relief.

**Colds, coughs and ear infections**
As they develop their own immune systems, babies are more vulnerable to the numerous viruses they are exposed to, so it is quite common for them to catch six or more colds a year. Telltale signs include sneezing, a runny nose with mucus, and a cough. Make sure your child drinks plenty of fluids. Saline products from the chemist can help relieve a stuffy nose.

A cough should clear up naturally. If it persists or results in breathlessness, pain or a high temperature, it may indicate a chest infection. Check with your GP or pharmacist on the most effective treatments.

**Ear infections**
As with colds and coughs, ear infections are another by-product of a cold, but can also be triggered by bacteria or if an infant is exposed to smoky environments. The infant may pull at or rub an ear. Other possible symptoms include fever, irritability, crying, difficulty feeding, restlessness, and a cough. Paracetamol or Ibuprofen can be used for pain relief and fever. Seek advice if there is no improvement after three days.

**Colic**
One in five healthy babies can experience excessive bouts of crying for seemingly no reason, which is highly distressing for them and parents alike. This normally stops when they reach four-to-six months old. Sometimes it is an indication of trapped wind. Burping babies after a feed or giving their tummies a gentle massage can help, as can gripe water, lactose or simeticone drops.

**Diarrhoea and vomiting**
It’s normal for babies to throw-up, often straight after they’ve been fed, and usually there is no cause for alarm. However, constant forceful vomiting could be a sign of another illness. The most likely culprit is gastroenteritis, a viral tummy bug that can also cause diarrhoea, stomach cramps, fever, or chills. An allergy or intolerance to certain foods can also make an infant ill.

If the vomiting and diarrhoea lasts for more than a few days, it’s vital your child sees a doctor who can make the correct diagnosis and suggest the best treatment.

One of the consequences of a prolonged period of diarrhoea and vomiting is that infants become severely dehydrated. Ask your pharmacist for oral rehydration salts to help rehydrate them. It’s important they have plenty of fluids, but avoid fruit juice or fizzy drinks.

**Nappy rash**
Several factors can cause your baby’s bottom to become red and irritated: their skin is left in contact with urine or stools for too long, the nappy is rubbing against their skin; their bottom isn’t being cleaned well or often enough; they are allergic to soap; or they have recently had a course of antibiotics.

The best way to avoid nappy rash is through regular cleaning: use water and cotton wool or fragrance-free or alcohol-free wipes. Dry off gently and where possible, let your baby lie nappy-free on a towel to allow fresh air to circulate around their skin. Avoid soap, detergents, bubble bath, and talcum powder. To soothe the rash, try Drapolene or Sudocrem. Doctors can also prescribe anti-fungal creams to treat nappy rash.

Help is always at hand: talk to your local pharmacist, health worker or GP about any concerns you have about caring for your child.

**About the author:** Feriha Ibrahim is a fully-qualified pharmacist who, together with her family, runs Woodside Pharmacy – both branches are located in Leytonstone, London E11.
Dear Yonca abla,

I married young – 19 years old – to a lovely man that I and my parents adored. We’ve been together 18 years and have three gorgeous children who are now aged 16, 14 and 10. My husband has always done right by me and our family, yet over the past few years I have started to fall out of love with him.

The truth is I am really bored with him and our relationship. Once the children went to school, I started my own business, which is doing well. It’s helped me to evolve as a woman and I want other things for myself – not just to be a mum and wife. I look at the lives of the women in my new social scene and I feel like I’m missing out. I want to go out and have fun. I feel attracted to other men.

My best mate thinks I’m nuts to even consider walking away from my marriage and that ‘the grass is always greener’, but I think you only live once and I shouldn’t feel guilty for wanting other experiences. I know if I tell my husband what I really think, it will break his heart, but if I say nothing sooner or later I will end up cheating on him. What to do?

Name & address not supplied

My dear,

Firstly let me congratulate you on being honest and brave enough to have written in. It’s very common for us to grow apart from our partners later in life, especially if we’ve been involved from such a young age. Today, 19 can seem very young to make a lifelong commitment, but it was the norm ‘back in the day’.

What you are experiencing is normal. And honesty is the best policy: you should explain to your husband first and then your children that being independent and wanting new things in life is not a crime. However, having affairs and being disloyal is wrong and will result in a messy break-up.

No one can make this decision but you. If you decided to separate, perhaps try date nights with your hubby to try and rekindle your romance? However, once too much water has passed under the bridge, it can be tricky. Sometimes in life you just have to take that leap and build your wings on the way down.

Wishing you all the best in your new life adventures, Yonca abla x

Got a problem? Email Yonca@t-vine.com and she will try to answer.
For this issue, we pass over the culinary reins to John Gregory-Smith, whose new Turkish Delights cookbook has got everyone excited about Anatolian cuisine. His regionally-inspired recipes are perfect for home cooking and this tasty aubergine-lamb dish is definitely one Naciye nene would approve of!

Ali Nazik originated in the eastern town of Gaziantep, which has some of the best food in Turkey. The dish was prepared for a sultan in the 16th century and he asked whose ‘gentle hand’, or ‘eli nazik’ had made it – and so the dish was born. Traditionally in Turkish, the word ‘kebab’ means anything that is cooked over charcoal; something that Turkish culture excels in. This particular kebab would involve cooking the mince in a pan over hot coals to take on the smoky hues. You can try this at home on your barbecue. Otherwise it works just as well on the hob.

### Ingredients serves 4:
- 2 aubergines
- 200g yogurt
- 2 tablespoons olive oil
- 500g lamb mince
- 2 teaspoons tomato purée
- 2 ½ teaspoons Turkish pepper flakes
- ½ teaspoon dried oregano
- 30g butter
- A handful of chopped flat-leaf parsley leaves
- Sea salt
- Freshly ground black pepper

### Sides: Turkish flatbreads to serve

### Preparation:

1. Prick the aubergines all over with a skewer. Carefully place over a medium gas flame and cook for 3-4 minutes on each side, turning four times, or until tender. You should be able to poke a skewer into the charred skin and straight through the flesh when it is cooked. Leave to cool.

2. When cool to the touch, remove and discard the burnt skin. Cut off the tops and finely chop the flesh. Tip into a mixing bowl and add the yogurt and a generous pinch of salt and black pepper. Mix together really well.

3. Meanwhile, heat the oil in a frying pan over a high heat and add the lamb. Fry for 8-10 minutes until golden. Add the tomato purée, 1 teaspoon of the Turkish pepper flakes, the oregano and a good pinch of salt. Mix together and then remove from the heat.

4. Put the butter in a small pan and heat for 1–2 minutes over a medium heat until bubbling. Add the remaining Turkish pepper flakes and mix well. Remove from the heat and leave for a few minutes to infuse.

5. To serve, spread the glorious aubergines out onto a serving platter. Spoon over the golden nuggets of lamb and scatter over the parsley. Drizzle over the red butter and serve immediately with warm flatbreads. Afiyet olsun!

Recipe taken from Turkish Delights by John Gregory-Smith. Published by Kyle Books, priced £19.99. See Leyla Kazim’s review on page 12.
Births

• Babies: Congratulations to our writers for the new additions to their families: Eray and Ipek Galip for baby Eniz, Feriha Ibrahim’s second son Turhan, and Koray and Hacer Fuat for first baby Taylan. Wishing you all a long and happy life together, T-VINE Magazine

Deaths

• RIP Ahmet Ismail Ibrahim from Romford. Passed away aged 90, may he rest in eternal peace. Our deepest condolences to his family. Erkin Guney, chair, UK Turkish Islamic Trust

• RIP Cengiz Salih who sadly died at 50. May he rest in eternal peace. Our thoughts are with his family at this difficult time. Erkin Guney, chair, UK Turkish Islamic Trust

• Very sorry to hear of the passing of Nural Ezel’s mother Ayşe. Our deepest condolences to the family at this difficult time. İpek Özerim and the Prickly Pear team

Celebrations

• The stars have aligned to unite two hearts as one. Cansu Kucuk and Cem Erhan of London announce their engagement and love, giving their thanks for kind wishes in celebration.

Personal & Family

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Job

• Writers needed for T-VINE Magazine
We are currently broadening our roster of writers and are on the lookout for talented British Turkish contributors. If you love arts and culture, or food and drink, and have a good writing style, get in touch! Our independently-produced magazine needs reviewers to cover the wealth of places and activities involving our community.

Writing is submitted on a voluntary basis and professionally published, making T-VINE a prime showcase for students, recent graduates and those seeking a professional portfolio. Requirements are reasonable: just submit one article (250-500 words) per quarter.

T-VINE will cover travel and other expenses for commissioned assignments. There are other perks too: free entry to events, and CDs and books to review etc.

Those interested should send us an example of a review in their chosen area, along with brief details about themselves. Email info@t-vine.com, putting ‘T VINE New Writers’ in the subject line.
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