



Dates indicated are Draft Dates for guidance only, with actual event date confirmed closer to the actual indicated draft date for the event. All events will only be undertaken if TRNC Government Regulations can be complied with. Events are subject to change should circumstances arise.

## ATA Organised EVENT for 2021

4th October – Typical village cookery course WEEK 1



### Week One Cypriot Cooking:

- Çakıztes - Cracked green olives
- Cacık - Yoghurt with cucumber and garlic
- Taze Börülce ve kabak - Fresh black eyed beans and
- Patates Köftesi - Cypriot meat balls
- Kızarmış patates - Chips
- Kaşık Salatsı - Spoon salad
- Ekmek Kadayıfı - Bread Kadayıf





# ATA launches traditional Turkish Cypriot cookery course

THE Anglo Turkish Association of Northern Cyprus (ATA) has launched a four-week course on how to cook traditional Turkish Cypriot dishes.

"The aim of the course is to teach participants to be able to learn by having a genuine roll-up the sleeves very hands-on experience of how to prepare and cook a Turkish Cypriot village meal," the ATA said.

"A meal that uses everyday ingredients already in your store cupboard or available at any local supermarket, a meal that you will be able to cook in your own home

– not a meal you would never contemplate cooking!

"The course will be restricted in its number of participants so that participants get a genuine opportunity to experience and learn first-hand at a comfortable pace amongst like-minded others from an experienced professional team of tutors."

The ATA said that course participants will learn how to prepare and make Turkish Cypriot village "starters (not mezes); side dishes (to complement main courses); main courses (fish, vegetarian and meat); and desserts".



The course is open to both ATA members and non-members. For more information

visit the 2021 events page of the ATA website [angloturkishassociation.com](http://angloturkishassociation.com).

































































