



May Newsletter 2024

website facebook

Bentham Refugee Group are holding a coffee morning in Bentham Town Hall this Saturday 11 May 10 -12noon to raise funds for Freedom from Torture <u>https://www.freedomfromtorture.org/</u>

COFFEE MORNING

to raise funds for



Saturday11th May 10.00 – 12.00 Bentham Town Hall

Organised by Bentham Area Refugee Support Group

Refugee week is 17th - 23rd June the theme is Our Home



Find out more <u>https://refugeeweek.org.uk/</u> see some ideas for <u>simple acts</u> Join in group events or organise <u>one of your own</u> and include it in the next newsletter.

The annual refugee fact sheet will be available before the start of Refugee Week.

Events - Edited Information from the Craven Refugees website events page

https://cravenrefugees.org/home/events/



17th – 23rd June REFUGEE WEEK

20th June World Refugee Day

Library events - throughout Refugee week there will be displays in ...

Skipton library and the foyer of Skipton Town Hall by Craven District of Sanctuary

and Settle Community library by Settle Area Refugee Support group

15th June Skipton group stall outside the library 10.00-12.00

20th June Skipton group social evening in the library 19.00 - 21.00

22nd June Poetry and Cake in Settle library 14.00 - 16.00

Also... Bentham Group are planning a display in the High Street for Refugee Week on the theme of 'Our Home'

Other Refugee Week events

16th June Skipton Asylum seekers from Darwen will join the 10.30 service at Trinity St Andrews Methodist church and share lunch and go for a walk. Contact Judy (07891 193877).







18th June Online talk Skipton group - Asylum Seekers in Greece 19.30

20th June 'Share a Cake' event in Victoria Hall Gardens, Settle 14.00 - 16.00 simple acts

More events and details will be published next month

For further information...

Charles Dobson publishes a Skipton group newsletter charles_snaygill@yahoo.co.uk Annie Neligan publishes a Bentham group newsletter annieneligan@cooptel.net Angie Pedley sends a variety of information re Settle Area Refugee Support group and Craven District of Sanctuary angie.pedley@gmail.com Stella Perrot sends Upper Wharfedale Refugee Support Group updates stella@stellaperrott.com Judy Rogers organises events in Malhamdale and also Skipton touredrive432@btinternet.com Marian McNichol organises hosting events in Settle. The next one is June 8th and help is requested contact Marian <u>marianmcnichol@gmail.com</u>

Phil McCarthy is a contact for Pendle New Neighbours and **needs support** with **ESOL** and **donations** of technology and bicycles <u>pgmccarthy123@hotmail.com</u>

Collections of donated items

BIASAN (the Bradford refugee organisation that provides outreach to asylum seekers in Bradford hotels) is always looking for men's casual clothing (jeans, t-shirts, warm clothing – not smart suits), boots or trainers, suitcases, backpacks, tents. If you have anything suitable you can contact Charles Dobson, or take it directly to the BIASAN store in Rawson Road, Bradford BD1 3SH (contact: Paola on 07464 194325).

Care4Calais have a collection point in Settle.

For donations in North Craven contact Angie Pedley or Phil McCarthy.

Other events

The Omari family, the first Afghan family to arrive in Skipton under the resettlement scheme, have set up a catering business called "**Afghan Star Cuisine**" - usually held at Embsay Village Hall The next event with free places is **22 June**; you can find out more, or book places, from Margaret Creek (margaretcreek54@gmail.com).

he taste of Afghanistan in the heart of Yorkshire. Enjoy delicious food cooked by Mozghan Omari

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AFGHAN STAR CUISINE

Hi, My name is Mozhgan. I am a proud mother of 11 children. I moved to Skipton with my lovely family in late 2021, after being forced to leave Afghanistan when the Taliban took over our country.

I have always enjoyed cooking and entertaining my family and friends in Afghanistan. It is an important part of our Afghan culture to be able to share our food with old and new friends. We have made many new friends in Yorkshire and look forward to sharing our Afghan cuisine with you all

I am pleased to begin our new venture, **AFGHAN STAR CUISINE**, by bringing authentic, Afghan, home cooked food to the gateways of the Dales.

WELCOME

To our humble family run business, Afghan Star Cuisine.

In Afghanistan when guests visit us for the first time we offer them a sweet, as they enter, to ensure our meeting is a sweet one.

I hope the sweets that will be given to you, by my family, will help you enjoy your experience tonight.

TO MAKE A BOOKING CONTACT margaretcreek54@gmail.com





VEGETARIAN DISHES

AFGHAN ROLLS (V)

A delicious vegetable roll, shallow fried.served with a sauce of tomato,garlic,lemon juice and chilli

MANTO

Dumpling made with thin dough and filled with mix vegetables, onions and black pepper

KOBLI (V)

Fragrant rice with steamed in vegetable stock with onions, carrot ribbons and plump raisins

QORMA LOBIE (V)

A flavoursome dish of kidney beans fried with onion, tomatoes,turmeric, coriander and garlic

SABZI (V)

Chopped spinach,leeks and spring onion

MEAT DISHES

AFGHAN ROLLS

A delicious chicken roll, shallow fried.Served with a sauce of tomato, garlic, lemon and chilli

MANTO

Dumpling made with thin dough and filled with meat, onions and black pepper

KOBLI

Fragrant rice with meat steamed in vegetable stock with onions, carrot ribbons and plump raisins

KARAYEE MORGH

Succulent chicken legs, slow cooked in tomato-based sauce, with garlic ,cumin ,coriander and ground ginger

IF YOU ENJOYED OUR FOOD PLEASE TELL YOUR FRIENDS. WE WELCOME YOUR FEEDBACK

AFGHAN NAAN AND SALAD

Handmade, freshly baked, traditional afghan bread with chopped salad dressed witth lemon juice

DESSERT FERENY

An Afghan delight! A distinctive creamy milk pudding flavoured with cardamon, finished with chopped nuts

FRESH FRUIT

Whatever looks good in the market today!

GREEN OR BLACK TEA

Served with baklava (contans nuts)

SOFT DRINKS ONLY



A variety of soft drinks available to purchase. Please bring cash for any purchases. A bottle of water will be provided with your meal.

QORMA KOFTA

Minced lamb with onions and garlic, shallow fried and then slow-cooked in a rich tomato sauce with chickpeas, tumeric, garam masala, coriander and ground ginger.



A bottle of v