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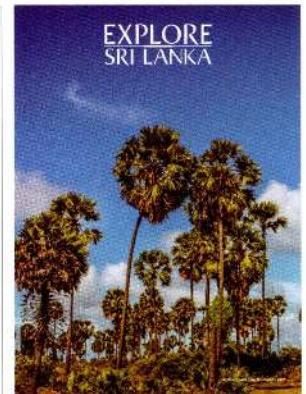
November 2021 Volume 35 Number 1



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Palmyrah: The Heavenly Palm

Dotting the rustic backgrounds of the island are the Palmyrah palms or locally known as 'thal', with a myriad of purposes. It is one of the wonders of the island.



Palmyrah palms graces the dry zones of the tropical island.

Photo: BT Images

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PALMYRAH

THE HEAVENLY PALM

The island's treasure, Palmyrah, is known as 'Thal' tree that graces the dry zones.



Dotting the rustic backgrounds of the island are the Palmyrah palms or locally known as 'thal', with a myriad of purposes.

The commonly found Asian Palmyrah (*Borassus Flabellifer*) is a treasure to Sri Lankans, and the rich cultivation spans Sri Lanka's north and north-eastern and southern landscapes. These Palmyrah palms are commonly found in Jaffna, Kilinochchi,

Mannar, Mullaithivu, Trincomalee, Batticaloa, Puttalam, Ampara, Anuradhapura, Vavuniya, and Hambantota. The Tamils in the North often believe it as 'heavenly palm' or 'celestial tree' as it enhances their livelihoods.

Palmyrah grows in arid soil and dry climates, and they reach a height of 30m or higher with a lifespan of around 120 years. The tall trees that

stand against the blue skies have robust, cylindrical trunks and fan-like leaves. The trees bear fruits between February and May, and they appear purple-black in color with a shade of dark yellow and are round and coconut-shaped. The female Palmyrah plant produces about six to 12 bunches of fruits annually.

It is one of the wonders of the island. From the top of the plant to



It is one of the wonders of the island. From the top of the plant to the bottom, it is said that the palm has 800 uses, ranging from food to building materials, decorative and utility wares, and writing materials.

Even today, the art of penning in palm-leaf manuscript continues.

the bottom, it is said that the palm has 800 uses, ranging from food to building materials, decorative and utility wares, and writing materials.

Another interesting feature of the Palmyrah and talipot leaves in Sri Lanka and India was used earlier to pen historical and important records. It was used to make a paper known as puskola, and this practice continues even today, where 'thal' leaves are used in writing traditional horoscopes and astrological forecasts.

Sri Lanka's famous 'Palmyrah toddy' or 'Thal raa' in Sinhala and 'Pannang Kallu' in Tamil is a never-to-be-missed beverage. The Palmyrah toddy is made from the sap of the Palmyrah. The Palmyrah flowers are cut, and clay pots are tied to the flower stump to collect the sap. Sap from both male and female trees are extracted. The collected toddy is distilled, and the strong smell of the fermented toddy is sure to satisfy and unwind one.

Toddy tapping is a livelihood and a way of living that is part of the texture of North Sri Lankan life. It will be so as long as Northerners crave their toddy, and as long as the Palmyrah flourishes in these soils.

During a visit to the North, enjoy this natural beverage where the Palmyrah is cut open to sip the sweet, clear liquid containing sugar, vitamins,



A sip of fresh palmyrah is surely refreshing.



Dried palms used for fencing purposes reflect a rustic expression.



Toddy tapping is an authentic process.

and minerals. Relish the inner flesh, which is a sweet jelly-like kernel called 'nungu' in Tamil. Fresh toddy is boiled into a bitter-sweet syrup, a more nutritious and healthy sugar substitute. It is also made into vinegar. Commercially, the fruit is made into delicious soft drinks and cordials.

Even the fibrous part of the fruit can be eaten when ripe, raw, boiled, or roasted. The pulp is exported to several countries. The ripened fruit is used to make sweets that are known as delicacies of Jaffna. The fruit pulp is extracted and used to prepare kavum, a type of fried cake, and thal

pinatu, a candy made of sheets of dry pulp sweetened with treacle. While Thal hakkuru (palm jaggery) made from the sap is poured into woven baskets made of thal leaves called kuddan. This sweetener can be enjoyed with a variety of food combinations.

One can find stacks of neatly piled sweet toddy products such as Palmyrah jaggery, Palmyrah candy, Palmyrah palm sugar, and bottled sweet toddy freely available from the street vendors and markets in the North.

Another popular snack, kotta kilangu or odiyal (palm sprout), is nutritious. The sprouts are left to

germinate for about four months, then cleaned, boiled, and sun-dried. Palmyrah or odiyal flour is used in traditional Jaffna staples like Odiyal Kool, laddu, and Odiyal Pittu.

It is also believed that the multi-purpose palmyrah has medicinal properties too. Various parts of the tree serve multiple ailments.

Dried leaves of the Palmyrah are used to manufacture handicrafts such as mats, baskets, containers, and decorative ware. In the northern areas, it is common to sight houses fencing with Palmyrah leaf. The Palmyrah fronds are left to dry and arranged in a neat pattern before being fenced.

In the Northern Province, Palmyrah weaving keeps several traditions alive and provides a source of income. Women and young girls are seen busily engaged in this ancient craft. Dried Palmyrah leaves are sun-dried and

One can find stacks of neatly piled sweet toddy products such as Palmyrah jaggery, Palmyrah candy, Palmyrah palm sugar, and bottled sweet toddy freely available from the street vendors and markets.



Watch out for bundles of Odiyal from roadside stalls to take home or crunch on the way.



Odiyal has an exotic taste.



Enjoy it in the form of chips.



Cutely packed kuddan – a sweet delicacy.



Stop by! Take home some of the beautifully woven palmyrah handicrafts.

split into thin strips. These strips are dipped into pots of hot water, and the dye is added. Soon afterward, the strips are dipped into cold water, and they retain a vibrant color. These strips are left to dry, and after that, the weaving commences. Young ladies

and women painstakingly weave unique patterns of hats, bags, garlands, fans, wall hangings, gift boxes, table mats, and knickknacks.

The traditional art of Palmyrah weaving is definitely eye-catching, engaging to watch, as well as

biodegradable, and the products are pretty popular among the tourist industry. The hardy fiber from the young Palmyrah is ideal for making utility items like rope, brushes, and brooms. The stem, which yields a sturdier fiber, makes fine furniture like stands and cabinets. The fiber that connects the branches to the tree trunk, called matta, is known to be one of the strongest fibers in the world and is used as a substitute for steel wire mesh to line tires. The Palmyrah timber is heavy, hard, durable, and valued for construction, especially to make roofing beams and wharf pilings.

Tall Palmyrah trees across the horizon will capture your attention as you journey towards the North. If you are lucky, you might even get a chance to experience the taste of Palmyrah toddy or Thal raa en route to your destination. Also, roadside stalls will display fresh palmyrah fruits that you can stop by to savor the taste. Palmyrah palms are indeed a treasure to the tropical island! ☺



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PĀLI

'Pāli' is an ancient language that existed contemporaneously with India's Sanskrit and Prakrit (Prakruta). It became a dead language for so many reasons, like disuse, wars, and social upheavals. Still, it has been reviving for reasons like Buddhist chanting, Dhamma preaching, practicing Buddhism (meditation), and learning Pāli to study Buddhism.



Pāli language has been used to study Buddhism from ancient times, and continues even today.

Pali (/ˈpaː li/) is a Middle Indo-Aryan liturgical language native to the Indian subcontinent. It is widely studied because it is the language of the Pāli canon or Tripitaka and the sacred language of Theravāda Buddhism. In earlier times, it was written in Bramhi script."

Pāli language had been used mainly in India and some other Buddhist countries as a language of communication, preaching, and studying Buddhism. On the other hand, another language named 'Pali' could be mistaken by someone as Pāli. Therefore, it is essential to understand the difference between the two words clearly, the Pali and the Pāli. (It may not be the word 'Pāli' by pronunciation, but 'Pali'). Pali is an African language.

Pali language (Chadic)

Pali is a West Chadic language of Nigeria. It was reported by Rudolf Leger. Chadic languages, the superfamily of languages in the Afro-Asiatic phylum. Some 140 or more Chadic languages are spoken, predominantly in Niger, Nigeria, Cameroon, and Chad. The four sub-divisions of the Chadic family – West Chadic, Central Chadic (BiuMandara), Masa, and East Chadic – show considerable differences.

It could be understood that this Pali is not the Indian Pāli, which we are going to reveal. As in every language, there is an alphabet in the Pali language as well. In Pāli, there are 41 letters, with eight vowels and 33 consonants. The specialty in the Pāli language is that it could be written in the characters of any language. For

example, in Sri Lanka, it is written in Sinhala characters, while in other countries, they write it in their languages such as Thai, Myanmarian, Hindi, Laos, Nepalese, and Tibetan. But, in western countries, they use predominantly Roman characters. Though they write it in any characters, the meaning of the word would not be changed. We can see the Sinhala Pāli alphabet in Roman/Italic letters with diacritics.

The Pāli alphabet in Sinhala and English characters. (Tipitaka canon Vowels).

අ-ආ ආ-ආ ඉ-ඉ ඊ-ඊ උ-උ ඌ-ඌ ඍ-ඍ ඎ-ඎ

source: Mahāvaggapāli-i

අ-ආ ආ-ආ ඉ-ඉ ඊ-ඊ උ-උ ඌ-ඌ ඍ-ඍ ඎ-ඎ

source: International Phonetic Alphabet

Consonants

අ-ka, ඛ-kha, ග-ga, ඝ-gha, ඞ-na
ච-ca, ඡ-cha, ඣ-ja, ඤ-jha, ඦ-ña
ට-ṭa, ඨ-ṭha, ඩ-ḍa, ඪ-ḍha, ණ-ṇa
ත-ta, ථ-tha, ද-da, ධ-dha, න-na
ඵ-pa, ඹ-pha, බ-ba, භ-bha, ම-ma
ය-ya, ර-ra, ල-la, ව-wa, ස-sa, හ-ha
ළ-la, අං-am

source: Mahāvaggapāli-i

First, before we go further, one can realize that the Pāli language could be written with letters of any language. In some countries like Myanmar, sometimes they use the Pāli language to express their ideas. The most important thing we should remember here is that the Pāli is used only in Dhamma sermons (in Dhamma talks

and in preaching sūtras) and studying Buddhism.

We can see that they had used the Pāli language to teach and study Buddhism from ancient times until today. We could see a golden age of Pāli language in the recent history of Buddhism. Many scholars in western countries and in the east had studied the Pali as a language to study Buddhism. At this juncture, I am impressed by Dr. Pole Dahlke, a scholar from Germany [1865-1928] who learned Pāli from the scholarly monk, Pandith, Venerable. Diyapattugama Wāchissara Thero at Siriwardhanaramaya, Kollupitiya. After learning Pāli and Buddhism, he wrote many books and articles on Buddhism. T.W. Rhys Davids (F.B.A. D.Sc. Ph.D. L.L.D. D.Litt.) is also a very popular, unforgettable character among the Buddhist philosophy scholars in the east and the west. That is because of an excellent product for Pāli education, a Dictionary: 'THE PALI TEXT SOCIETY'S PALI-ENGLISH

DICTIONRY' (published by The Pali Text Society, London.) It has been the best work among his Buddhist books.

Besides, we can see that the Sinhala Language is also well off with some Pāli language words. As a Pāli teacher, I come across many similar words in both Sinhala and Pāli languages. I was fortunate enough to find an ancient Sinhala grammar book in English, named 'Sinhalese Grammar' – Orthography, (1891, The Author, A.M.G.) to research about Pāli and Sinhala similar words with diacritics, as well as Sanskrit. In this book, we

can find out some: Sanskrit, Pāli, and Elu or Sinhala similar words meanings in English, as mentioned below.

In addition to that, some countries, like Thailand, use Pāli as a communicative language in their educational institutions. We can use some Pāli expressions in day-to-day life, like in self-introductions and greetings.

Suppabhātam = Good morning.

Susayanham = Good evening.

Svāgatam = Welcome.

Sotthi Bhavatu = Good-bye

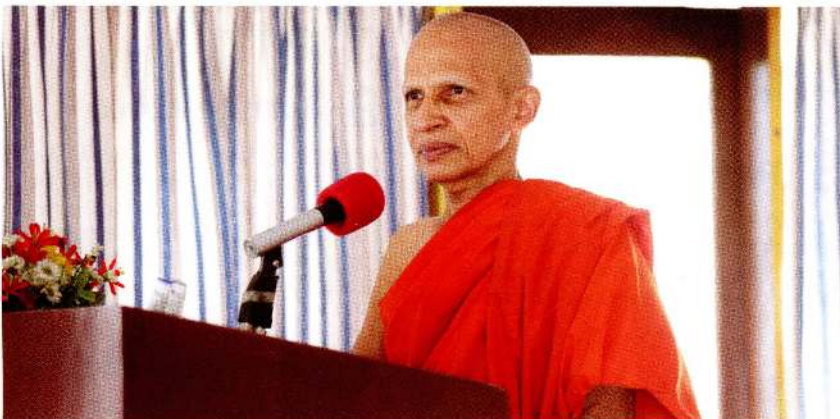
Thuti or Thuti Atthu = Thank you.

Sanskrit.	Pāli	Elu or Sinhala.	Signification.
Āhāra-आहार	Āhāra-आहार	Ahara-අහර	Food.
Rōga-රෝග	Rōga-රෝග	Rōga-රෝග	Sickness.
Lōka-ලෝක	Lōka-ලෝක	Lō-ලෝ	World.
Māsa-මාස	Māsa-මාස	Masa-මාස	Month.
Lajjā-ලජ්ජා	Lajjā-ලජ්ජා	Lajjā-ලජ්ජා	Shame.
Āyu-ආයු	Āyu-ආයු	Āyu-ආයු	Age.



Paramadhamma chetiya Pirivena, an ancient Pāli educational center, Sri Lanka.

When we learn any second language, we can see some strangeness as well as familiarity. So, it is fascinating to learn an additional language to keep calmness of our mind, especially during this pandemic period; while in lockdown, one can endeavor to learn Pali. It will pay dividends. ☺



Ven Diyapattugama Revatha Thero, Chief Incumbent of the Siriwardhanaramaya Temple, Kollupitiya.

Ven Diyapattugama Revatha Thero
(B.A., M.A., M.Phil.)
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Manōdaya Asapuwa (Face Book)
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10

Great Reasons

to visit Arugambay



Arugambay is a vibrant southeast coastal town. Listed as the number 8 Best Place to Visit in Asia by Lonely Planet in 2018, and as the number one destination in the island, there is plenty to do all year round in Arugambay!

1 | Wildlife Adventure

Situated around Arugambay, Kumana National Park, Lahugala National Park, Urani Lagoon, Kanchikudichcharu and Rottaikulam are home to a range of wildlife.

2 | Explore Historical Sites

Legends surround the numerous historical and spiritual sites in the area: Magul Maha Viharaya, Muhudu Maha Viharaya, Kudumbigala Monastery and Okanda Kovil.



3 | Discover Village Life

Visit Urani to discover the leisurely way of life. Watch the farmers work under the blue sky at the paddy fields or herds of cattle and goats grazing.

4 | Neon Lights and Great Music

As the sun sets, the Main Road of Arugambay transforms from a quiet road to a happening street. Twinkling lights and bright music heighten the jovial atmosphere, and the night becomes a time to let go and have fun.

5 | Rejuvenate with Yoga

Enjoy an early morning yoga session before the beginning of an action-packed day ahead. Yoga enthusiasts are drawn to the unhurried pace and serenity of Arugambay.

6 | Great Food

Arugambay offers a gastronomical adventure to diners; enjoy Sri Lankan dishes, BBQ or a fusion of western and eastern cuisine.



7 | Day Excursions

Visit nearby attractions such as Passikudah, Ella or Kataragama. The Buttala-Sella Kataragama Road is an adventure of its own as the gentle giants roam close to the road.

8 | Tuk Tuk Safari

Hop on a Tuk Tuk and explore Arugambay, Pottuvil, Urani and Panama. Discover dining hotspots, charming landscapes and abundant wildlife.

9 | Surf the Waves

Arugambay is a surfer's paradise. Whisky Point, Pottuvil Point, Arugambay Point, Crocodile Rock, Elephant Rock, Okanda Point, Light House/Green Beach, Panagala Point and Panama Point are best to visit from April to October.

10 | Sun, Sand and Sea

The beaches are the best place to welcome the morning sun or to enjoy a romantic stroll at sunset. From sunbathing to a round of beach volleyball, options are limitless.

"THE PLACE TO BE"

Arugambay ROCCOS

Arugambay Roccas is a chic and modern cube-style hotel. The 22 Cubes (upper and lower) provide air-conditioning and offer either balconies or verandahs. The restaurant, The Square and The Space, upstairs, offer panoramic views of the Water Cube (swimming pool) and the Indian Ocean.

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Arugambay PodBay



Arugambay PodBay is a novel concept that comprises compact convertainers (NapPods) in pastel hues, HomePods, and Bay rooms. The seaside hotel has one of the largest swimming pools in the area (WaterPod), and the restaurant PotPod serves a range of cuisine and beverages in an area ideal for relaxation.

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AROMATIC WONDERS SANDALWOOD

The heavenly aromatic fragrance of sandalwood has grabbed the attention of royal regalia for centuries and is known to be native to Sri Lanka. It has been a much-loved aroma. Sandalwood is extracted from the wood for a diverse range of purposes. Sandalwood trees have been cultivated since ancient times for their yellowish heartwood (central of tree), with many purposes. The woods are heavy, yellow, and fine-grained, and unlike many other aromatic kinds of wood, they retain their fragrance for decades.



The sandalwood root sucks in the nutrients needed for its growth from nearby trees. An ancient Indian belief says the smell of the wood is so intoxicating that snakes are lured to wrap themselves around the tree.

Sandalwood (*Santalum album*) has long been used as a health and beauty aid with its sweet and woody scent.

Its history dates back 4,000 years to India, with its origins in Mysore (in Karnataka). It still grows in India in Kerala, Andhra Pradesh, Tamil Nadu, and in the Timor Islands of Indonesia. In Sri Lanka, it flourishes in the Rajawaka area in the town of Balangoda. These native trees are also found in Diyaluma. The sandalwood tree can grow up to nine meters

(30 feet) high and has a brown-grey trunk, smooth, slender branches, leathery leaves, and small pink-purple flowers. The tree reaches its full maturity in 60 to 80 years when the center of the slender trunk (the heartwood) has achieved its most excellent oil content.

The sandalwood tree is never felled but uprooted in the rainy season when

the roots are richer in its precocious oil. Sandalwood oil is an almost clear, viscous liquid with a yellowish, brownish or greenish tint and a sweet-woody balsamic odor. The scent is faint but long-lasting. Several types of sandalwood trees yield essential oils with different somewhat milder fragrances, such as Australian Sandalwood oil, Fiji Sandalwood oil, and East African Sandalwood oil.

Sandalwood properties are many, including anti-inflammatory, antiseptic, antispasmodic, aphrodisiac, diuretic, and sedative. However, as it has antispasmodic properties, it should not be used during pregnancy or in states of depression (when it may cause an even lowered mood).

It can treat different ailments such as skin diseases, bronchitis, fatigue, impotence, nervous tension, sore throat, urinary infections, biliary disorders, and water retention. In the Ayurvedic tradition, sandalwood is known to have a cooling and blood purifying effect and is used mainly for respiratory and urinary infections. Sandalwood is ingested for ailments and is generally used in varying forms such as powder or oil.

With such a heavenly smell, sandalwood is widely used in the cosmetics industry, generally in powder or oil form: a sandalwood and turmeric powder paste can be rubbed on for blemish-free skin. A drink of cold milk scented with a drop of sandalwood is good for preventing sunstroke or boils caused by excessive heat in the body.

An anti-wrinkle face pack of sandalwood oil, milk, and honey or sandalwood paste rubbed on the body for excessive sweating and rashes is efficacious.

Sandal oil (in combination with other essential oils and ingredients) is useful in curing scabies. Besides being used for cosmetics, sandalwood is used for various other purposes, including exquisite wood carvings, statues and ornamental boxes, jewelry such as prayer beads, pens and pen holders, and incense. It is also used to make decorative home decors. It

This classic scent is used to prepare essential oils, perfumes, and creams. Sandalwood scent is a preferred choice in aromatherapy, which uses aromatic oils to soothe the mind and body.



Golden colored sandalwood powder has plenty of benefits.



The aromatic, chunky block has many purposes.




Young fruits of the sandalwood branch.



Bunches of sandalwood flowers bloom from the plant.

can be used as a flavor ingredient in food and soft and alcohol drinks and fixative for soaps and detergents.

This classic scent is used to prepare essential oils, perfumes, and creams. Sandalwood scent is a preferred choice in aromatherapy, which uses aromatic oils to soothe the mind and body.

The “National Sandun Uyana” in Battaramulla, Sri Lanka’s first-ever state-funded national Sandalwood Garden, is a latest addition to the bustling hub. The development of the garden on nine acres of land is home to 300 rare and valuable red sandalwood plants and 900 white sandalwood plants. 

Delectable Dinner Packs Delivered to Your Doorstep by Ceylon Curry Club



Pork Pittu Kottu.



Egg and Cheese Kottu.



Seafood String Hopper Kottu.



Kochchi Chicken Kottu.

Ceylon Curry Club, Sri Lanka's contemporary food sensation, has extended its free delivery services to serve customers their delectable range of dinner packs.

As the food-delivery ecosystem continues to expand, Ceylon Curry Club aims to satisfy the cravings of their hungry customers by expanding their service to provide customers with meal options throughout the day, allowing for a hassle-free experience.

Filled with goodness, the Ceylon Curry Club dinner delights selection comes in four varieties of Kottu, all within the price range of Rs.700 to Rs. 950.

As Sri Lankan food is known for its explosion of flavor, the Kochchi Chicken Kottu, priced at Rs.750, is sure to tantalize your taste buds. The dish features boneless chicken marinated in a special kochchi seasoning, accompanied by godamba roti kottu and paired with a fried egg.

Packed with a good mix of carbs, the Egg and Cheese Kottu, priced at Rs. 700, is made with baked egg gratin and cheese, served with godamba roti kottu and a fried egg.

Customers craving a seafood experience won't be disappointed by the scrumptious Seafood String Hopper Kottu. Priced at Rs. 850, the dinner pack includes tempered calamari, prawns, and tuna fish (Kelawala) and is served alongside string hopper kottu topped off with a fried egg.

Ceylon Curry Club also offers a dish for all pork lovers. Exploding with flavor and Sri Lankan spice, the Pork Pittu Kottu is priced at Rs. 950 and includes a serving of red pork curry served with pittu kottu accompanied with a fried egg.

Apart from their main meals, Ceylon Curry Club also features three exciting dessert options, each priced at Rs. 250, adding the perfect touch

to complete any meal. The Jaggery Heaven is made with Sri Lanka's finest Kithul Jaggery and coconut milk, a perfect option for those with a sweet tooth.

The Sago Delight is a delightful toffee flavored butterscotch with soft sago pearls. Last but not least, the Creamy Baked Curd has curd and condensed milk baked to perfection and served with Kithul Treacle, a perfect combination for Sri Lanka's traditional dessert. Crafting up some distinctive flavors, Ceylon Curry Club offers a palatable experience like no other. Each dinner pack offers customers a wholesome experience, including free delivery, specially curated to complement each Sri Lankan flavor and spice.

Customers can call (+94) 77 339 3391 to place their order directly with the restaurant or order the dinner packs via Uber Eats and PickMe Foods between 5:30pm and 7:30pm. 🍴

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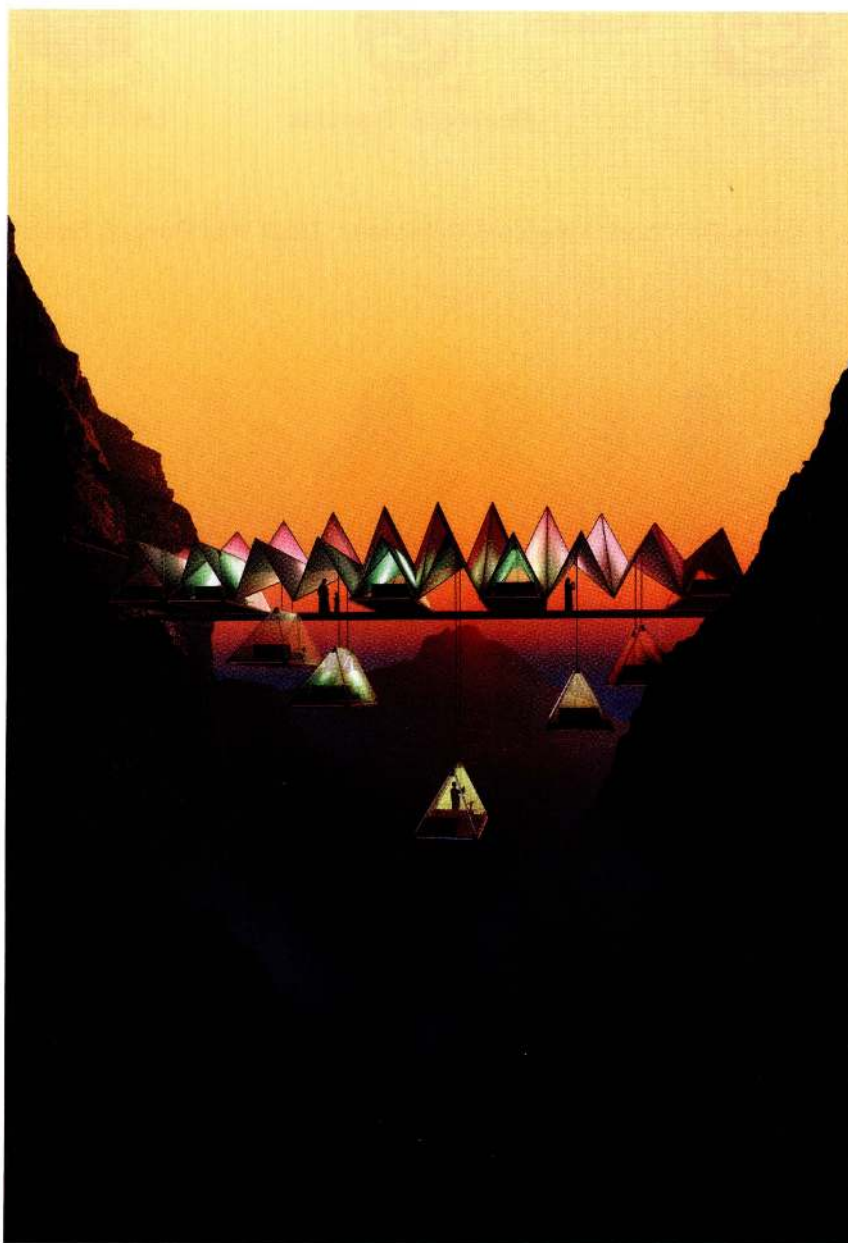
Apple Fitness+ features a team of celebrated, charismatic, and passionate trainers who are specialists in their fields, working together to create outstanding fitness content for everyone. From left to right: Gregg Cook (Cycling, Strength, Core, Mindful Cooldown); Ben Allen (Dance); Anja Garcia (Rowing); Molly Fox (Yoga, Strength); Kim Ngo (HIIT); Tyrell Déséan (Cycling); Jessica Skye (Yoga, Mindful Cooldown); Jamie-Ray Hartshorne (HIIT, Treadmill); Emily Fayette (Cycling, Treadmill); Betina Gozo (Strength, Core); Sam Sanchez (Strength, Core, Treadmill); Kym Perfetto (Cycling); Dustin Brown (Yoga, Mindful Cooldown); Jhon Gonzalez (Dance); Sherica Holmon (Cycling); Bakari Williams (Cycling, HIIT, Core); Kyle Ardill (Strength, Core); Scott Carvin (Treadmill); Josh Crosby (Rowing); LaShawn Jones (Dance); and Amir Ekbatani (Strength, Core).



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DUBAI DESIGN WEEK

Dubai Design Week returns November 8-13, 2021 with its most extensive line-up of free-to-attend activities to date.



Floating Retreat from 2040: d3 Architecture Exhibition.

Held under the patronage of Her Highness Sheikha Latifa bint Mohammed bin Rashid Al Maktoum, Chairperson of Dubai Culture & Arts Authority (Dubai Culture) and member of Dubai Council.

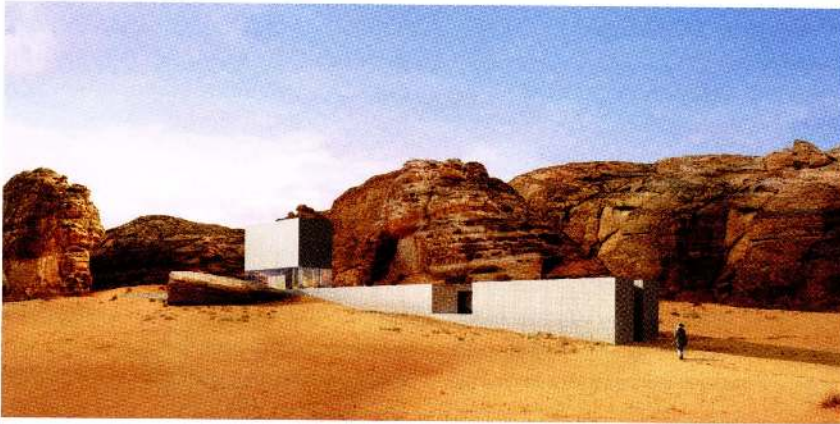
Staged in strategic partnership with Dubai Design District (d3) alongside Dubai Culture & Arts Authority (DCAA) and supported by A.R.M. Holding, Dubai Design Week returns November 8–13, with a varied program of 200+ activities staged at the festival's main hub in d3 and around the city.

Celebrating design and creativity in the UAE and beyond through an extensive free-to-attend program of engaging exhibitions, pop-ups, installations, talks, and workshops, accessible for visitors at all levels, Dubai Design Week presents its most comprehensive line-up of interesting activities to date.

With a key focus on supporting the creative community in Lebanon this year, rising and established Lebanese design talent will be highlighted throughout the festival's program, from architectural installations and product design to artisanal delicacies and outdoor music sessions.

Key Features

The region's leading design fair for high-end and quality design, Downtown Design, is back with an in-person showcase of 130+ international and regional exhibiting brands and designers, a strong trade program, and an emphasis on discovering new talent. Hosting



Studio Toggle from the 2040 Exhibition - Khat.



X Architects from the 2040 Exhibition –Wasiit Visitor Center.

brands from over 20 countries as well as significant national representations from European countries, including Austria, France, Hungary, Italy, and Spain, the fair will feature creative concepts and contemporary installations, including an immersive, multi-sensory design installation at the entrance of the fair designed by award-winning studio NIU and the Lounge Bar, designed by Dubai-based Broadway Interiors. Downtown Editions, the fair's boutique section dedicated to limited-edition and bespoke design, will uncover the latest in design by individual designers, studios, and creative collaborations, with a spotlight on the region. The Forum at Downtown Design will host experts in architecture, interior, and product design, exchanging new ideas, creative inspirations, and future strategies.

Showcasing the region's most innovative ideas and solutions to make the world a better place in the fields of technology, science, and design, the MENA Grad Show will feature the work of bright young minds coming out of the region's leading universities, addressing issues ranging from desertification to accessibility through to child nutrition and waste management. Simultaneously, the seventh edition of the Global Grad Show will launch on November 8, with an online showcase set to be the most impactful display of graduates' projects to date.



Above and Below: Nature in Motion by Ahmed El-Sharabassy from Abwab 2021.

A multi-media showcase dedicated to architecture, the 2040: d3 Architecture Exhibition will teleport visitors of Dubai Design Week through the next 20 years of Dubai, with innovative, visionary presentations

and projects with a human-centric approach.

Responding to this year's theme of regenerative architecture and restorative design, the festival's headline commission Abwab has been awarded

to Dubai-based Ahmed El-Sharabassy for his proposal titled 'Nature in Motion', referencing the Dubai desert's constant motion and emulating the city's continuous development. Unveiled at Dubai Design Week in the heart of d3, the architectural pavilion will host an exhibition curated by Beirut-based architecture and research firm Bits to Atoms. The exhibition will be centered around the human impact on the planet and the role of design as a restorative tool while embedding nature as a core element.

The annual design competition Urban Commissions, supported by A.R.M. Holding, this year launched an open call themed around 'play', inviting the region's creative community to submit their proposals for public space interventions, primarily catering to the wellbeing of children, across urban settings. The commission received 80+ submissions, and the winning proposal will be unveiled at Dubai Design Week in d3.

Over the weekend of Dubai Design Week, November 12–13, The Marketplace returns with the very best of the city's creatives, artisans, and small businesses, presenting a curated selection of original and high-quality products, and delicious food offerings, alongside a host of children's activities, from pottery to tree planting.

Program Highlights Installations

Staged throughout the open-air setting of Dubai Design District (d3), 15 installations and public interventions will be staged including: 'The Shape of Light' from the conceptual art studio of Claudia Moseley and Edward Shuster (Shuster + Moseley), exploring geometric prismatic forms through a specially commissioned, large-scale glass installation; an installation inspired by the ancient city of Mleiha and its excavated remains titled 'Athenaeum', created by Dubai-based architect Ana Carrera for Mirage; and 'Context Reflections', created by ANARCHITECT in collaboration with Cosentino, will invite visitors to pause and discover the intriguing play of penetrated light created via a naturally occurring optical phenomenon in a permeable, low-tech installation using carbon neutral materials.

Marking a dramatic entrance to Dubai Design Week in d3, 'Morphing Nature', a walkway feature designed by Kristina Zanic Design Studio, will tell a story of sustainability and earth preservation, while 'The WAW Machine' by Emirati creatives Iman Almidfa and Hessa Ali Alechla, founders of Wild Arab West (WAW), will greet visitors with positive affirmations, compliments and

cultural sayings in English and Arabic, through an automated vending machine, promoting kindness between people and the world.

Exhibitions & Pop-ups

A range of showcases will uncover the latest in design from the region; The UAE Designer Exhibition 2.0 will unveil works by 25 emerging and undiscovered creative talent, based and producing locally while The Beirut Concept Store will feature works by 50 established designers and emerging creative talent based in Lebanon, from tableware and furniture pieces to books and small gift items. A collaborative group showcase by leading Emirati designers Aljoud Lootah, Khalid Shafar, and Abdalla Almulla, UAE Iconics, will present the latest in contemporary living in the UAE.

The Embassy of Switzerland will collaborate with Zayed university and UAE-based creative studio Hamzat Wasl Studio, led by Hind Bindemaithan and Fatma Al Mahmoud, to bring a unique exhibition highlighting the preservation of the printing press and the importance of book design and an exhibition titled 'Design Your Future!', a collaboration between L'Institut Français of the United Arab Emirates and the Cité du Design, will focus on

Downtown Design, is back with an in-person showcase of 130+ international and regional exhibiting brands and designers, a strong trade program, and an emphasis on discovering new talent.



'The WAW Machine' by Iman Almidfa and Hessa Ali Alechla, founders of Wild Arab West (WAW).



Lena Kassieh – Ceramics from UAE Designer Exhibition 2.0.

The UAE Designer Exhibition 2.0 will unveil works by 25 emerging and undiscovered creative talent, based and produced locally...



Farah Ahmed –The loop chair from UAE Designer Exhibition 2.0.



Fabidha Safar Rahman from UAE Designer Exhibition 2.0.



Drinks Table by Adnan Ihsan.

the challenges of the design process from idea to application for a brighter transition to the future.

Live Programming

A program of 80+ workshops under the theme of 'Paper, Plastic + Play' will provide visitors of all ages and levels of experience with the opportunity to experiment with ancient and innovative ways of making at the Making Space; from pottery or reforming plastic to paper making or using soap as a new medium, each

activity curated with people and the planet in mind.

A line-up of 50+ talks will feature the leading designers and architects in the region as well as international guest speakers, to learn more about the latest innovations and trends in the global design scene; new, daily remodelled program of gatherings, curated by Fatma Al Mahmoud, 'Meet the UAE Creatives' will bring the local creative community and its stakeholders together in a series of talks and dialogues. 



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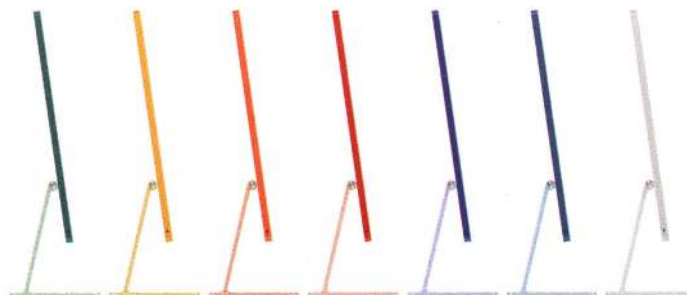
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