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From Amil Saheb's Desk

الحمد مله وسلام على عباده الذين اصطفى

As we bid farewell to the month of Rajab al Asab, let us reflect on this Kalam (saying) of Ameerul Mumineen Moulana Ali ibn Abi Talib A.S.:

عليكم بالسعي وليس عليكم بالنجح "You are obliged to make an effort but not obliged to succeed."

(Success is in the hands of Allah ta'ala.)

The words of Moulana Ali AS are known as the "Nahj al Balagah" -The Peak of eloquence. From every phrase or rather every letter flows fountains of wisdom and knowledge.

So, what does Amirul Mumineen AS convey in this kalam?

One may argue that if a person doesn't hope to succeed then why would he try at all? Wouldn't the efforts go to waste if there were no results in the end?

Amirul Mumeneen AS emphasizes the significance of faith in Allah when one strives to achieve something. Maulana Ali AS encourages us to shift the focus from outcome to effort. Once we set the goal and are determined to achieve it, all we need to do is focus on working towards it. Consistent and tireless efforts combined with pure and lofty nivat (intention) will reward fruitful outcomes.

Allah ta'ala states in Surah Al-Israa:

"One who aims to attain Akherat, and strives therefore with all due striving, and he is a mumin (has faith), - they are the ones whose striving is acceptable (to Allah)."

Further elaborating on the kalaam, the ayat signifies the importance of niyat (intention) and the path laid down by Allah and His Awliyaullah al Kiram AS in attaining true success.

Amirul Mumineen's AS kalaam also inspires in us the virtue of humility by affirming that success is not due to hard work alone, but indeed a result of the will of Allah ta'ala. So, when we succeed in our endeavours, we should be grateful to Allah and always seek guidance from His Dai TUS.

May Allah ta'ala bless us with the wisdom and tawfeeq to strive passionately and diligently, with the niyat of attaining our Moula's TUS happiness in whatever we aim to do.

Abde Syedna TUS Behlah Ayman

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Murtaza bhai Patanwala is one of the AEF trustees and with conviction heads the Umoor FMB. We are lucky to have interviewed him and bring it to you in his own words.

FMB is one of the most important elements of every mumin's life and from what I observe you seem to be very passionate about the khidmat of FMB. What drives you to do your best in this Umoor?

Honestly, I would say, when you are made responsible for something, whatever role that could be, I try to do my best. I perceive it in a way that this is my Maula's TUS Khidmat and it is only for Maula TUS I am doing it.

FMB is completely driven by volunteers, and you walk your talk. As a volunteer and in a position responsibility you are the first and the last line of defence. I am so proud to mention that there has not been a single occasion where I was without help at any point. We have always had people helping us out. And since you are asking me about my passion, I would say, had it been any other Umoor, I would have done it with equal conviction as FMB. Also, the fact that you are the driving force behind making Aga Maula's TUS Faiz available to every mumin just drives me to do more and more each day.

EASY! But it is not. Please share with our readers the challenges you face everyday in order to run the Umoor?

If you ask me, the biggest challenge is to make everyone happy! Food is a very personal thing and to get it right for the 600+ mumineen is nothing short of a miracle. Secondly the concept of thali whereby we do one day of niyaz for all mumineen rather than a VC/tiffin system is sometimes difficult to get across.

FMB has undergone several changes and you are one of the driving forces to change, what are the major developments that took place in FMB under your leadership?

Initially when I started helping with FMB, we didn't have an app. Next, along with my team, we organized everything. Of course, with more thalis than ever before, we had to! From packaging to measuring and filling to distribution, I am (hopefully) successful in structuring it and we have kind of taken it to the next level.

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Would you like to share anything or send a message to the mumineen of our jamat through our platform in terms of FMB?

Yes, I would use this platform to encourage everyone to avail FMB. We are one of the luckiest people to be able to take this barakat, and trust me this is unique to our community - I would say we are doing something right. Feed others and be fed. Let us take the barakat of feeding others and reach a level where Maula TUS wants us to be.

Pleasure working with Amilsaheb and Bensaab - they are involved from procurement to packaging, and it is so helpful. They have also been a driving force to the FMB Umoor. Khidmatguzars - nashat aave che with their presence.

Please tell us something about the future of FMB in Mississauga.

Our plan is to make it just bigger and better. As a coordinator, I have and shall support the Umoor to the best I can. We have some solid future plans including the three thali sizes in three different colours, making the logistics work seamlessly with stickers on each thali, app improvements, procurement and a lot more along with achieving a 100% thali takers count. And let me tell you, anyone who has visited us, has spoken highly about the food we serve in our thali - that is our reward.

Interviewed By Mustafa Bhai Kubbawala

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In Rajab's embrace, families scatter wide,
To Miqaats they journey, side by side.
Yet for Qasim bhai, in Canada's snowy scene,
A solo adventure, tranquil and serene.

His wife and lads, in Bombay's sunny glow, Left him in Canada, with the frigid snow. Weekday routines, a mix of delight, Microwave dinners, no kaari chawal in sight.

Alone in the morning, no school runs in sight,
No chaos, no rush, just a peaceful light.
Work from home, a new silence to embrace,
No "chalo dikra chalo, pick up the pace".

Culinary shortcuts, air fryer's delight,
Evenings transformed into a culinary plight.
Move over Gordon Ramsay, its Qasim bhai's time,
Microwave Mastery, a future show on Amazon Prime.

Feasts of delights, loaded with dairy and ghee, Solo gastronomic adventures, wild and free. Salads replaced, with pizzas, pasta, and wings, A celebration of solitude, living like a King.

No Madrassa run, on Saturday's dawn,
No cold weather battles, no muffled yawns.

Alarm disengaged, a smug retreat,
Under the sheets, a late brunch seat.

In marital autonomy's solo spree,
A bachelor's charm, unlocked with glee.
Pizza box Jenga, a pile of laundry,
Loads of time for jamaat tournament TT.

From unexpected chaos, laughter would spring,
A solo masterpiece, life's joyous wing.
Memories made, moments caught in time,
Add an air fryer, and the magic's sublime.

Hunaid bhai Vahanvaty









Faiz ul Mawaid ul Burhaniyah (FMB) is the hasanat jariyah of Syedna Mohammad Burhanuddin (RA) and Syedna Mufaddal Saifuddin (TUS). FMB's approach is rooted in the belief that a well-nourished community is a resilient one. We meticulously plan and execute thaali distributions, ensuring that every mumin receives halal, ghar jewu jaman. The smiles on the faces of those served are the most rewarding testament to our efforts.

FMB procurement plays a pivotal role in ensuring that only fresh and top-quality ingredients are used in thaali jaman. In addition, FMB also aims to give homemade rotis made by the ladies in our jamaat at least once a week hence promoting women's home business in the community. The menu team plays a pivotal role in achieving balanced menu combinations while keeping in mind the diverse tastes that we have in our jamaat – this is an evolving task and a constant work in progress. The menu team has also taken on leadership to improve thaali jaman by individually following up with mumineen by calling those mumineen personally who provide feedback through the review form on the FMB App. They have received positive acknowledgment on this khidmat.

FMB working committee members have set themselves some aspiring goals to achieve Moula (TUS)'s vision of "Har ghar ma faiz ni thaali pohchay". Furthering this vision, FMB team has set its mandate to expand the use of technology within all functions of FMB to optimize its working and enable FMB to serve the growing Mississauga jamaat while keeping the organization volunteer driven through the help of hard working khidmatguzars. This is a monumental task that requires immense planning and diligent execution. Some of the initiatives that the FMB team has executed are:



- 1. Thaali Labeling in select sectors to eliminate left over thalis and food wastage which will eventually be rolled out to all sectors.
- 2. Introduced a new single thaali size that caters to smaller households.
- 3. Customized Shehrullah Sehori Packets to reduce wastage and unnecessary costs while providing more selection options to mumineen.
- 4. Revamped FMB Thaali Distribution room in Masjid to streamline thaali packaging.
- 5. Updated menu combinations to increase roti-based menus to 3 times a week while reducing rice-based menus to twice a week
- 6. Providing support to students by providing them alternative pickup locations to reduce their travel time through the advanced use of google maps.
- 7. Ongoing research to understand how FMB can cater thaali to diet specific households.
- 8. Will be introducing new self serve options in FMB App to allow mumineen to select and modify thaali size and sector by day

These are just some of the initiatives that FMB has already taken and there are many more in the pipeline, all to achieve Moula (TUS)'s vision. In line with this vision, FMB also focuses on supporting mumineen businesses within all avenues of procurement and operations to uplift the community at large.

Khuda Taala Syedna Aali Qadar Mufaddal Saifuddin (TUS) ni umar tarozay Qayamat daraaz karay. Ameen.

By M. Aliasgar Bhai Khokhar











ADAM

"The stories of Anbiyah are not mere fables but are full of morals for those who may ponder."

It is said of Adam AS that he was born in his enemy's house at Sholabat on the Island of Boran (Sri Lanka). Adam's name was Taikhoom.

Allah tested the obedience and forbearance of the angels by creating Adam AS and commanding them to prostrate for him as He had taught Adam AS the "asmaa" (names) that the angels were unaware of.

All the angels obeyed Allah's command and prostrated for Adam AS except Iblees (Satan), who did not obey because of his arrogance. Instead he confronted Allah and said: "I am superior to Adam AS as you have created him from the earth whereas you created me from fire." This angered Allah and He banished Iblees from heaven. Allah permitted Adam and Hawwa to dwell in heaven and eat from its bountiful gardens, but warned them not to approach a particular tree lest they may be counted amongst transgressors.

But alas! Adam AS was lured by Iblees into tasting the forbidden fruit and thus he and Hawwa were banished from jannat.

Adam at once realized his mistake and repented. Syedna Mohammed Burhanuddin RA often mentioned in his bayans that Adam's repentance was accepted because he sought the intervention of Khamsat Athaar SA.

Syedna al-Qazi-al-Noman RA mentions in Da'aim-al-Islam that when Allah commanded the angels to prostrate for Adam AS, they obeyed but with some reluctance in their hearts. However they immediately realized their sin and sought forgiveness by performing tawaaf around the arsh (throne) reciting tehleel and takbeer. Allah pardoned the angels and ordered them to build a similar place of worship on earth where the progeny of Adam AS could go to have their sins forgiven. The angels placed

Kaaba on earth, corresponding to the arsh.

When Adam AS was banished from heaven he recalled the penance of the angels and he went to Mecca with Hawwa to perform tawaaf around the Holy Kaaba. Allah the most merciful forgave Adam AS and he regained his heavenly abode.



Source: Misbah.info

The Humble Khajoor 2.0

By Tasneem Ben Rakla (Anaswala)

Kids off for March Break? Check. Short(ish) days? Check. Piping hot masjid chai everyday? Check.

This sounds like the perfect recipe for another wonderful Ramadan on the horizon! Everyone has something different that gets them excited for the holy month of Sherullah, whether it be the opportunity to focus on your Ibaadat, breaking fast with your fellow mumineen every evening, or even the convenient method to get your diet back on track. Whatever your motivation may be, we can all agree, it's a special time for everyone.

I think it was definitely over 15 or so years ago, when my mummy had brought home a special "khajoor ball" that one of her friends had shared with her during iftar that day. Yes – a khajoor made into a ball! Now please remember, this is a time before Instagram and Pinterest made everyone a creative genius. The idea of a khajoor in this new unique form was absolutely mind-blowing! There was a new shape, a fabulous crunch, and a hint of coconut that made this a truly revolutionary way to break our fast.

Clearly I was not the only one privy to this ground-breaking development because after that year, 'khajoor balls' of every shape, size, and colour began to circulate up and down the safs. Khajoor balls were the Vera Bradley of dates, and the designs and variations were endless.

Kids nowadays can never appreciate the variety available to them, but for those of us who have sat in our kitchens in the late nights after masjid, trying to perfect our own versions to pass around our masallahs the next day know the feeling well – when they made their first khajoor ball. So today I want to share my personal spin on the 'khajoor ball', with the perfect crunch to sweetness ratio that I look forward to passing around my side of the sehan this year.



Ingredients

- 12 large pitted Medjool Dates
- ¼ cup unsalted butter
- ¾ cup organic brown rice cereal*
- ½ cup shredded toasted coconut (another ½ cup for coating)**
- Vanilla bean paste (optional)
- *the organic brown rice cereal holds its crunch very well vs the generic one
- **using toasted coconut elevates the overall flavour in a very significant way

- With a spoon, gently mash the dates and mix slowly until the butter and dates are properly combined and no large pieces of date remain.
 Add brown rice cereal and toasted coconut to the date mixture and fold until evenly distributed.
- In a plate, add the additional ½ cup of toasted coconut.
- Using a mini cookie scoop, place a small amount of the mixture into your hand and make a perfect sphere. Then roll the ball into the toasted coconut.
- Place balls onto a plate or tray and refrigerate for at least 30 mins.
- Makes 14-16 servings. Best served slightly chilled.

COMMUNITY EVENTS: SHITABI AND QURAN CAMP



In the spirit of holistic community development, two enriching events recently graced our community: the 'Wings Shitabi' and the 'Jamali Madrasah Mississauga's Winter Hifz ul Quran Camp.' Though diverse, both share a common thread of fostering personal growth and empowerment.

The 'Wings Shitabi' celebrated womanhood, offering a platform for self-reflection. Attendees engaged in curated activities, including gemstone selection, sparking discussions about the unique aspects of being a Bohra woman. Participants, spanning various life stages, from young brides to new moms, wholeheartedly embraced the opportunity to explore individual qualities and discuss how Aqa Maula's happiness can be attained

On a parallel note, Jamali Madrasah Mississauga hosted a five-day 'Winter Hifz ul Quran Camp,' tailored for Quran Hifz. The camp's objectives were clear: to impart techniques of Quran Hifz and memorization, while adopting fun and interactive methodologies. With smaller groups ensuring complete focus, the camp provided an environment conducive to effective learning.

Reflecting on these events, our community demonstrates an investment in spiritual growth and diverse personal development opportunities. The convergence of these events exemplifies the richness of our community life, empowering individuals of all ages to contribute to the collective journey of faith and knowledge.

By Zahra Ben Mithaiwala

E V E N T

DIY KITCHEN UPGRADES TO TRANSFORM YOUR SPACE

By Zahra Taha Madraswala

Revamping your kitchen doesn't have to break the bank. With a little creativity and some DIY skills, you can give your kitchen a fresh look and feel without spending a fortune. With these DIY kitchen hacks, you can transform your space into a stylish and functional area that is more you. Inclusion of plants, artwork, candles, and lamp add a glamour of their own. Enjoy renovating.





FAUCET AND SINK

Replacing your faucet and sink can elevate the look of your kitchen. Farm sink is a great option. Also consider a black or a hammered copper sink with brass hardware.

ORGANIZATION

Install wire racks, baskets, and shelves to keep everything neat and accessible. **There** accessories readily available on Wayfair, Amazon and Kitchen stuff plus.

Counter tops can resurfaced with countertop paint or epoxy resin. An easy the countertops that look like butcher's and top very versatile.

PAINT CABINETS

Choose a fresh coat of paint in a color that complements vour kitchen's aesthetic. Don't forget to sand and prime the cabinets

OPEN SHELVING

Open shelving can add visual interest to your kitchen while also providing extra storage space. You can easily install shelves using brackets and wooden planks.

DIY **KITCHEN UPGRADES**

HARDWARE

Replacing cabinet hardware instantly modernize your kitchen. Switching cup pulls for pulls and knobs for cabinets in brass changes the entire look and feel.

UNDER-CABINET LIGHTING

LED strip lights are readily available on amazon and can be added wherever you feel you need light and charm in the kitchen.

BACKSPLASH

Consider using peel-andstick tiles for an easy DIY backsplash project. You can also consider putting a metallic or a chinoiserie wallpaper as backsplash.

RAMADAN RITUALS



lailat ul quadr

tilawat

matham

sihori

sherullah

khajoor

magrib

namaz

ibaadat

masjid

niyaz

bihori

roza

eid

chai

quran

Find and circle all the words in the grid. Look for them horizontally, vertically, or diagonally.

OSLRLIVYWTBCUPNSH BOIACIVEYYHCVFENIWI MATHAMIBAADATOD LCLROIDMHGKXHXVTCVD S M I L A R Q N Y X O Z A G Y R Q O P Q KHARMNIBCGNAMAZTWOVX THLMXYI HHKACULMWRT YIEUDOOVGENAXAOI DLNBWRRZCWFRZG PUHAUNIEWGIHZAWFAZ RLZNATGOYIBRBPHTVNWW K L O Y I U T B A D Q R W W O M R P D L X A O M H L H L Z I L N U C O M S GHDBLQIQBOYFBDFCQ RTFRARTPGBDMUAWHM CGSGDEOKPECLBOZ KOOESOUXHLDHHVSEPBAL BXQQGGIQHFRHBBEXBIUX

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