



The ancestral house of MoazzenzadehArdebili's family, who are known as icons of Islamic eulogy, and azan (adhan), the Muslim call to prayer, is set to be turned into a museum in Ardebil, northwest Iran.

"Having a formal permission from the Urban Regeneration Corporation of IRAN, it has been arranged to turn MoazzenzadehArdebili's ancestral house in Ardebil into a museum.... and to make it available to [open to] the public," ISNA quoted the deputy speaker of Iran's Parliament, Ali Nikzad, as saying on Monday.

"According to recent consultations, three billion toman (some \$714,000 at the official exchange rate of 4,200 toman per dollar) of credit is to be allocated to acquire and revive this residential house."

### Moazzenzadeh Ardebili's Ancestral House to be Turned into Museum

## Virus Causes \$5.2 Billion Damage to Iran's Tourism, Minister Says

Iran's tourism industry has suffered a loss of some 220 trillion rials (about \$5.2 billion at the official exchange rate of 42,000 rials per dollar) since the outbreak of the coronavirus pandemic, Cultural Heritage, Tourism, and Handicrafts Minister said on Tuesday.

"Iran's tourism has suffered some 220 trillion rials due to corona pandemic so far.... and we hope that with the production of domestic vaccines, tourism will flourish in 1400 [the new Iranian calendar year which begins on March 21]," Ali-AsgharMounesan said.He made the remarks during the opening ceremony

of Tehran's international tourism and handicrafts fair, which is currently underway at Tehran Permanent International Fairgrounds."We hope that the widespread vaccine would bring prosperity to all branches of tourism such as agritourism, ecotourism, and nature tourism," the minister said.

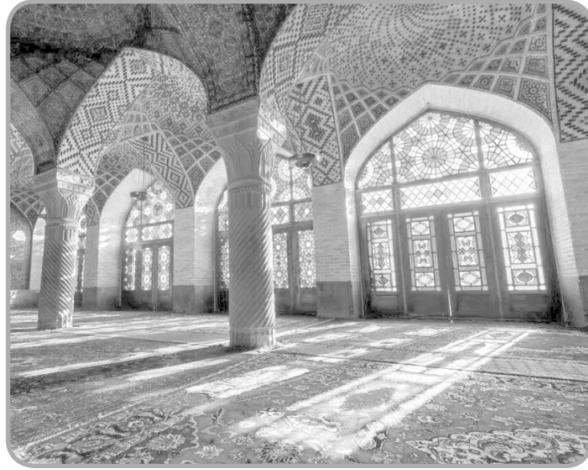
"Over 1.5 million jobs have been lost in the tourism sector of Iran due to the COVID-19 disease.... Many of the tourism-insiders are now unemployed or they are staying at home," Mounesan announced last December.

The government had previously allocated a total of 500 trillion rials (about \$12 billion) to the co-

rona-affected sectors, of which 200 trillion rials (\$4.7 billion) will be given to the health ministry and the rest will be spent on other sectors, he explained.

Last month, the minister announced that the national budget bill for the next calendar year (starting on March 20) has proposed 70 trillion rials (about \$1.7 billion) to support tourism businesses affected by the coronavirus pandemic.

If the budget receives parliament's approval, it will be injected into different sectors of the tourism industry, which has taken a major hit from the coronavirus outbreak over the previous months, he noted.



cooking



### Halim Bademjan

Halim Bademjan (Bademjan: Eggplant) main ingredients are eggplants, beef and kashk or whey. It can be consumed as a side dish or a main course.

#### Ingredients:

- 3 Large Eggplants
- 1 lb (453g) Beef Neck
- 2 Cups Rice
- 1/2 lb (226g) Kashk (Whey)
- 3 Onions
- Turmeric, Salt, Black pepper powder, Crushed Mint
- Persian spice mix (Advieh)
- Advieh, stew seasoning, advieh-horesht
- 7 Tbsp Vegetable Oil
- 2 Garlic Cloves



#### Directions:

- 1-Cut a large onion in four pieces and put them in a pot, put the beef in the pot.
- 2- Add Persian spice mix (Advieh) and black pepper powder, pour in boiling water until it covers the beef.
- 3- Simmer the pot for 90 minutes over medium heat.
- 4- Fry the eggplants in 2 tbsp vegetable oil and salt (as preferred). Flip eggplants over so both sides become brown.
- 5- Fry the sliced onions in frying pan with 5 tbsp vegetable oil.
- 6- Put 2 cups of rice in a pot, add 5 cups of boiling water, simmer until tender and all the water's evaporated.
- 7- Remove/spare 3/4 of the fried onions from the frying pan, add turmeric and Persian spice mix (Advieh) and fry for 5 more minutes.
- 8- Remove the onions. Add the smashed garlic and crushed mint to the pan and fry for a minutes.
- 9- Add the fried eggplants and the beef to the rice, stir and mash thoroughly.
- 10- Add the fried garlic/mint (step 9) and fried onions (step 8), blend completely.
- 11- Add boiling water and the kashk to a pot, simmer for 10 minutes over low heat, then add it to the eggplant/rice pot, mix well.
- 12- Cook for 15 minutes.
- 13- Decorate with the spared fried onions (step 7) and fried mint.

### We have gained Permission for Limited New Year Travels: Deputy Tourism Minister



Iran's Cultural Heritage, Tourism and Handicrafts Ministry has gained official permission for organizing limited inter-city travels during the Iran New Year vacations, which begins on March 21."We have obtained permission for limited Noruz trips from the National Headquarters for Coronavirus Control," the deputy tourism minister, Vali Teymouri, announced on Tuesday.

With less than a month to go till the start of the Iranian New Year, which has long been associated with millions of domestic travels, the ministry wants to find a way to partially revive the already-slumped travels in the face of the COVID-19 pandemic.

"The tourism ministry has held several meetings with the National Headquarters for the Coronavirus Control during with we discussed the issues in detail. Based on our strategies, we proposed two travel models that can be implemented following health protocols in the country," Teymouri said last week. The first [working] model for travels in the Iranian New Year, proposes travels by the means of package tours. "Throughout package tours, travelers benefit from services provided by the tour and they will stay in authorized accommodation centers [and destinations] which are under the supervision of the Ministry of Cultural Heritage, Tourism and Handicrafts," the official explained.

Iran will be developing tourism infrastructure in Hendurabi Island, which is situated west of the touristic Kish Island in the Persian Gulf.

"Hendurabi, with an area of about a quarter of Kish, has beautiful beaches and nature. And it has a valuable capacity for the development of travel and ecotourism....It has also enormous capacity to attract large domestic and foreign investors," Mehr quoted Kish Free Zone Organization Director GholamhosseinMozaffari as saying on Monday. "A consortium consisting of banks and active holdings in the country is being formed to implement the [already-formulated] comprehensive development plan of Hondurabi," Mozaffari said. "Kish Island, even during coronavirus pandemic, has enjoyed a tourism boom... [for instance] in the last two months, its occupancy rate of hotels has been 98 percent, which indicates the unique tourism

capacity of the region." When it comes to the southern islands of Iran, people tend to choose Kish, Qeshm, and Hangam Island. However, Hendurabi is just as amazing as these though less known. Being far from the constant visit of tourists, this sort of remote island in the Persian Gulf has preserved many of its natural beauties. It can provide a lot of fun water and beach activities. Swimming, above all, is one of the most pleasant things to do in the crystal waters. Hendurabi is a small island of about 23 square kilometers, located between Kish Island and Lavan Island. It is flat land with no high mountains or hills. The highest point of the island is some 45 meters high. Hendurabi has an old village of the same name. The material used in the construction of houses used to be stone, coral, and stucco. However, some of these houses have been renovated recently. The village also contains a school, shop, and a supermarket.



## Iran to Develop Tourism Infrastructure in Hendurabi Island

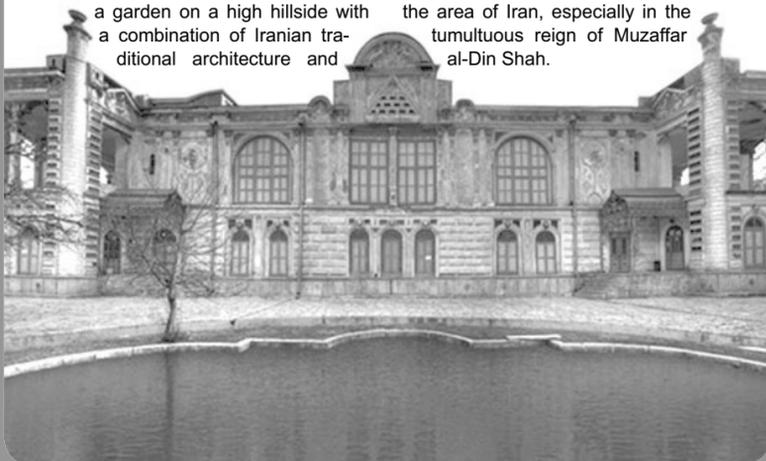
### BaghchehJoogh Palace Museum in Iran's Maku

BaghcheJoogh palace, one of the most dramatic historical palaces of Iran commissioned by "Eghbal al- Sultan Makuei", the powerful ruler of the late Qajar period and one of the Muzaffar al-Din Shah Shah commanders, is a unique and valuable monument in the Iran's northwest.

Luxurious building of the palace has been built of two-story building in a garden on a high hillside with a combination of Iranian traditional architecture and

western especially Russian architecture in the late 19th.

The domestic and foreign travelers are interested in the building of this palace due to the outstanding artistic and architectural features as a palace-museum. Currently, this museum contains objects and furniture of the commander most of them presented by Russia's ruler and court for his considerable influence on the area of Iran, especially in the tumultuous reign of Muzaffar al-Din Shah.

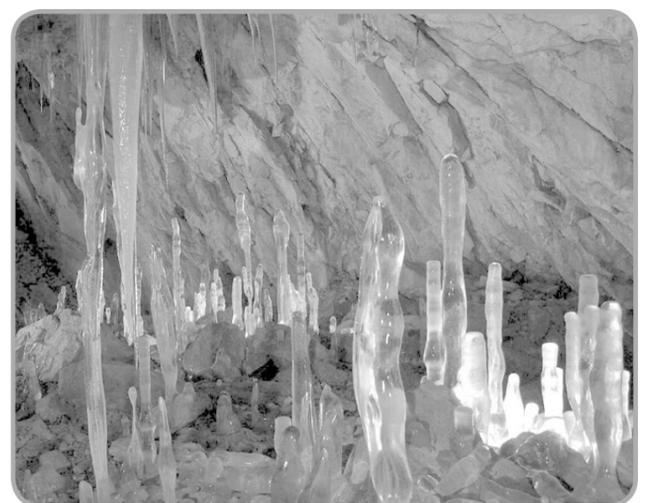


### YakhMorad One of The Attractions of Cave: Iran's Chalous Road

The 'YakhMorad' cave is a lesser-known tourist attraction of Alborz province, located 65 kilometers away from Tehran, on the Tehran-Chalous road. The entrance to the cave is reachable from the higher altitudes, but the path leading to the cave is downhill. Having reached the heart of the mountain, one will face the frozen springs and the porous, sponge like stalactites of the cave.

YakhMorad is a multi-level cave, reaching a height of 30 meters at some points. The formation of the cave is estimated to have taken place 50 million years ago under the sea. Because of the cave's numerous caverns, no one has ever reached the end.

In almost every cave in Iran, steam and vapor combined with a lack of air circulation have led to a 10-degree temperature difference during the cold months of the year, keeping them warmer than the outside. In YakhMorad cave, however, the story is quite different. If you plan to visit the cave do not forget to bring a hat and warm clothes since the temperature is mostly below zero. A unique char-



acteristic of the cave is that its walls and caverns are always covered with ice in all seasons. In the past, the locals believed that the ice has a healing effect, curing infertility.

They also believed that constant consumption of the ice from the pool near the end of the cave will

cure diseases and hence the name YakhMorad (ice wishes). Old talismans, amulets, and charms can be found at the cave's entrance and all its nooks and crannies - a witness to the old beliefs.

The best times to visit the cave are March and April, when the region is covered in snow.