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The Konya News

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CAULDRONS BOIL ONCE AGAIN AT MERAM VINEYARD 12



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SEVAL ÖZ, KONYA-BORN SISTER OF MEHMET ÖZ, NOMINATED AS DEPUTY ASSISTANT SECRETARY AT U.S. DEPARTMENT OF TRANSPORTATION 17

We will rebuild GAZA



Konya Metropolitan Mayor Uğur İbrahim Altay condemned the ongoing violence in Gaza and announced the creation of the "Cities Voice for Gaza" platform, uniting mayors worldwide to support civilians and advocate for peace.Speaking at a recent municipal and international gathering, Mayor Altay described the human toll in Gaza as "an immense and shared tragedy," noting that scenes of civilian suffering — children dying from hunger, cities destroyed by bombardment, and reports of unlawful detentions — weigh heavily on the conscience of communities worldwide. He emphasized that such suffering is not merely a regional issue but a moral challenge for the international community.

KONYA MAYOR – UĞUR İBRAHİM ALTAY



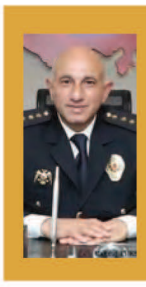
Independence or Death

The Konya Governor's Office held a reception at the historic Stone Building to commemorate the 102nd anniversary of Republic Day on October 29th. The event, where Konya Governor İbrahim Akın personally engaged with each guest and spoke with them, was met with great interest from the guests. In his speech at the reception, Governor Akın emphasized the meaning and significance of the Republic, stating that 102 years ago, a weary but honourable nation rose to its feet with the belief in independence despite all impossibilities.



MAKTEK

Set to Showcase the Future of Manufacturing



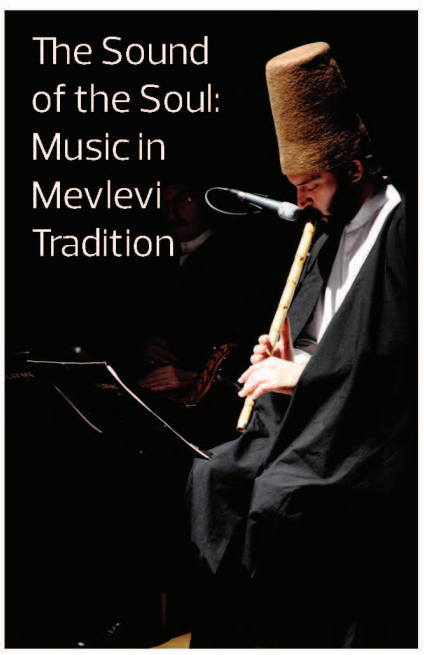
No Tolerance for Drugs

Konya Provincial Police Chief Maksut Yüksek, who led the "NARKOKAPAN KONYA" operation, which was recently conducted in 12 provinces centred in Konya, said that as a result of the drug dealer operation, which took 5 months to prepare and was carried out at 338 addresses targeting young people, 446 drug dealers were caught, 424 of whom were arrested by the judicial authorities and sent to prison.



"To Many More Centuries- The Century of Türkiye!"

In a video message released to mark the 102nd anniversary of the Republic, AK Party Konya Provincial Chairman Fatih Özgökçen emphasized that the Republic has grown through the will of the nation.



The Sound of the Soul: Music in Mevlevi Tradition



"Konya Was Once a Sea" Legend Gains Scientific Backing

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KONYA GASTRO FEST

GastroFest 2025 Draws Star Chefs, Huge Crowds, and the Spirit of Konya



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Roman-Era Border Watchtowers Unearthed in Konya:

A New Window to Ancient Defenses

In a major archaeological breakthrough, researchers have uncovered around 100 Roman-era border watchtowers in Bozdağ National Park,
located in the Karatay district of Konya. Originally built more than 2,000 years ago during the Roman Empire, these towers were later
repurposed by the Byzantine Empire.Military, Religious, and Commercial Hub Over Centuries
According to lead archaeologist Dr. İlker Işık of Selçuk University, the site reveals layers of historical use:

- **During the Roman era, the towers served as border outposts and observation posts to monitor and protect frontier zones.**
- **In early Christianity, the region became a bishopric center, reflecting its religious and administrative standing.**
- **Later, during the Seljuk period, the area functioned as an important trade corridor, linking central Anatolian routes.**

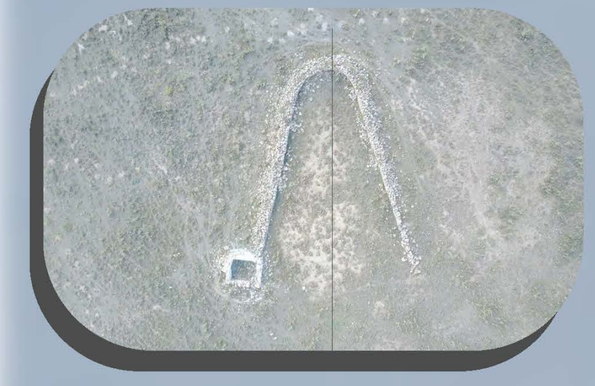
Dr. Işık noted that prior to this excavation, the region had not been systematically surveyed for such defensive structures. His team covered an area of 3,500 hectares, documenting dozens of towers to date.

Architecture & Usage
The towers are thought to have been built with either single or double battlements, accommodating one or two watchmen in some cases. Some were already documented as part of the initial survey, with more to be studied in the coming seasons.
Interestingly, after they lost their military function, many towers were repurposed in later periods as livestock pens or grain silos. Ceramic finds within the structures span Byzantine and Seljuk periods, underscoring the long continuity of architectural reuse.

Strategic SignificanceThe discovery underscores how strategically vital the region was to ancient empires. Positioned as a frontier zone, the watchtowers would have served as early warning systems and logistical links along trade and military routes. Crossing these towers likely implied entering a key defensive buffer for Konya and Anatolia at large.Moreover, the myriad of ancient cities and routes identified nearby suggests that this network of towers helped control movement, protect commerce, and maintain imperial authority across shifting epochs.



Doğuhan İşkan







Işık's team plans to expand documentation, mapping, and restoration efforts. Photogrammetry, remote sensing, and further excavation are expected to refine the extent and function of each tower. The project also holds promise for local heritage and tourism. As structures gain exposure, the site may become part of cultural routes or archaeological trails for visitors interested in Roman, Byzantine, and Seljuk heritage. For Konya and its stakeholders, the discovery deepens historical narratives and strengthens cultural identity—offering tangible ties to a rich past of military, religious, and commercial importance.

"Konya Was Once a Sea" Legend Gains Scientific Backing



For generations, locals in Konya have passed down the saying "Konya was once a sea." Recent research suggests this legend is not just folklore but rooted in geological and archaeological evidence.
According to studies, before and during the early Holocene epoch, much of the Konya Plain was covered by glaciers. With the onset of global warming, these ice masses melted and transformed the region into a vast water basin.
Between roughly 10,000 and 8,000 BCE, the area was inundated, forming what is now called the "Great Konya Lake" (Eski Konya Gölü).



Estimates indicate that during its high phase the lake had an average depth of 15–20 meters. Many early settlements—including Boncuklu Höyük and Çatalhöyük—were established along its shores. These communities benefited from aquatic resources, such as fish and reeds, and from fertile soils created in the transitional zones between water and land.

Over time, climate change and increasing aridity caused the waters to recede. Evaporation gradually transformed the lake into today's Konya Plain. Yet traces of the former lake remain: the Hotamış marsh and its surroundings are among the present-day remnants of the ancient water body. In the past century, the plain contained many ponds, and even the Aslım area near the city center was once a vast swamp.

However, the narrative has taken an ironic turn: due to overuse of groundwater and increasing aridity, the Konya Plain now faces a risk of desertification. What was once a grand lake is now threatened by water depletion and ecological degradation.

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“HASİDE:

Konya’s Geographical-Indication Dessert That Warms Hearts”

Deep in the heart of Anatolia, Konya holds many culinary treasures—but few are as understated yet nurturing as Haside Tatlısı (also called Konya Kara Helvası). Though simple in ingredients, it carries layers of cultural memory, offering both comfort and heritage in every spoonful.

From Tradition to Trademark

Haside is not a newcomer: it belongs to the family of flour halvas in Turkish cuisine. Over time, Konya’s version gained local admiration due to its medicinal and restorative reputation—historically prepared especially for new mothers or during cold months.Recognizing its significance, Türk Patent ve Marka Kurumu granted it geographical indication status on 20 August 2021 under the name Konya Haside Tatlısı / Konya Kara Helvası. This protects its identity and ties it more firmly to Konya’s cultural map.

Haside is more than dessert—it’s a part of Konya’s living memory. Festivals, iftar tables, or family menus often include it during special occasions. “In a quiet Konya kitchen, the scent of toasted flour drifts as a grandmother patiently stirs Haside for her newborn’s welcome meal…”—tying the recipe to tradition and heritage.



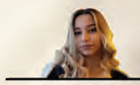
What Makes Haside Special?

-Simplicity: It uses very basic pantry staples—flour, butter, molasses, water (or milk), and sometimes sugar or starch.
-Health & warmth: The use of grape molasses gives a natural sweetness and is believed to bring strength and energy.
-Texture and aroma: The initial step of roasting the flour in butter yields a warm, nutty scent and smooth texture that sets Haside apart from many helvas.
-Variations & regional echoes: In some areas, alternative recipes use starch or more water, and it may be known by other names.

Here’s a practical, tried version for 4 servings. (You can scale it up or down.)

Ingredient	Amount
Flour (wheat)	2½ tablespoons
Unsalted butter	1½ tablespoons
Warm water	1 full cup
Grape molasses	1 tea glass (~1 small cup)
Sugar	2 tablespoons
Optional	1 tablespoon corn starch or extra flour(for texture variation)

For topping / serving:
-Crushed nuts (hazelnut, walnut, or pistachio)
-Extra melted butter



Doğa İşkan

Cooking Method

1. Roast the flour
Melt the butter in a thick-bottomed pan over very low heat. Add the flour and stir continuously until it becomes golden, fragrant, and no longer smells raw (takes a few minutes).

2. Mix molasses, sugar & water
In a separate bowl, dissolve the molasses and sugar in the warm water (but don’t let it be too hot).

3. Combine gently
Remove the roasted flour from heat, pour the molasses-water mixture in slowly, stirring constantly to prevent lumps.

4. Return to heat (if needed)
Put the pot back briefly on low heat, stirring as the mixture thickens—but don’t overcook until it gets dry. It should remain moist and smooth.

5. Plate & finish
Transfer to serving bowls or a shallow dish. Drizzle extra melted butter on top and sprinkle crushed nuts.

6. Serve warm
Many prefer it hot or very warm, though mild is acceptable.Top with a scoop of vanilla ice cream, dollop of clotted cream (kaymak), or serve alongside tea or salep for contrast.



Mayor Altay: Geothermal R&D Greenhouse Cultivates Alternative Crops in Konya

Konya Metropolitan Municipality, in cooperation with Akşehir Municipality, has launched a new Geothermal R&D Greenhouse Project in Akşehir's Gözpınarı neighborhood. The facility, built next to a geothermal well with water at 63°C, covers 2,000 square meters and is designed to test alternative crops. Mayor Uğur İbrahim Altay stated that "The municipality aims to support rural communities by increasing agricultural income and diversifying crop production.



We are experimenting with 61 different plant species to identify those that use less water and generate higher income. Our goal is to expand the variety of crops grown in greenhouses and open fields across Konya."
Akşehir Mayor Salih Akkaya emphasized the region's potential, noting that their geothermal water source is the hottest in Konya. We hope this project will pave the way for new investors and help establish Akşehir as a 'greenhouse city'."



Strong Employment Initiative Through Collaboration in Konya

Konya has taken a significant step to boost employment through strong collaboration between the public sector and industry. Konya Provincial Director of the Turkish Employment Agency (İŞKUR), Önder Çiftci, met with members of the Konya Chamber of Industry and local employers to present new employment incentives and support programs.The meeting highlighted two key projects: İSDEP (Transition to the Labor Market Support Project) and KİPAP (Positive Discrimination for Women's Employment Project). Both initiatives are designed to create advantages for employers and job seekers alike, by easing recruitment processes, supporting training, and encouraging broader participation in the workforce.

Director Çiftci emphasized that these projects aim not only to strengthen employment overall but also to increase women's participation in the labor market, a long-standing priority for regional development. By offering financial incentives, training opportunities, and workplace support, İŞKUR hopes to address both the shortage of qualified workers for companies and the challenges faced by job seekers.
The collaboration between Konya's industrial stakeholders and İŞKUR was described as a model of how public–private partnerships can tackle unemployment while driving sustainable economic growth. Authorities underlined that these efforts will continue, ensuring long-term benefits for both businesses and individuals in Konya.

MAKTEK
Set to Showcase the Future of Manufacturing



KONYA, Türkiye – One of the most significant industrial and technology fairs in the machinery sector, MAKTEK Konya 2025, is preparing to welcome industry professionals and global brands from 8–11 October 2025 at the Konya Chamber of Commerce – TÜYAP Konya International Fair Centre.Organized in cooperation with the Turkish Machine Manufacturers Association (MİB) and the Association of Machine Tool Industrialists and Businesspeople (TİAD) and supported by the Konya Metropolitan Municipality and the Konya Chamber of Commerce, the fair will bring together more than 300 companies and representatives across a massive 45,000 m² exhibition area.A Hub for Cutting-Edge TechnologiesMAKTEK Konya will present the latest innovations in:

- Machine tools & sheet metal processing machinery
- Work holding and cutting tools
- Quality control and measurement systems
- CAD/CAM and PLM software
- Robotics, automation, and manufacturing technologies

The Largest Machinery Gathering in Anatolia
As the most comprehensive machinery event in Anatolia, the fair will serve as a platform for leading global brands to meet local manufacturers, exchange knowledge, and forge new business opportunities. The event highlights Konya's growing importance as an industrial hub at the crossroads of Türkiye's manufacturing sector.Organizers emphasize that the fair is not only a showcase of technology but also a meeting point that will shape the future of production in Türkiye and beyond.



New Licensed Storage Facility Opens in Çumra to Support Farmers



In Çumra, one of Konya's leading agricultural districts, a licensed warehouse facility has officially begun operations in the Organized Industrial Zone. The company Taşkıran Lidaş Tarım Ürünleri Lisanslı Depoculuk A.Ş. now provides storage and entrusted product services for farmers on behalf of the Toprak Mahsulleri Ofisi (TMO).

With this facility, farmers will have a secure location to store their harvests and access market sales through the government's licensed warehouse system. The move is expected to improve income stability, reduce post-harvest losses, and strengthen market power for local producers. Gökhan Taşkıran, on behalf of the company, commented: "Producers can utilize our warehouse services with peace of mind for both entrusted storage and TMO sales. We hope this investment brings a more prosperous season for all farmers."



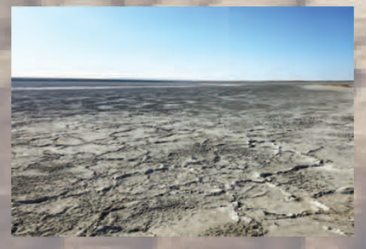


Dying Lakes, Growing Crisis

The prolonged drought gripping Turkey has left deep scars on the Konya region. In 2025, multiple lakes across Konya have run dry, threatening ecosystems, local economies, and agricultural livelihoods. Authorities are beginning to respond—but the window for action is narrowing.

Lakes That Have Disappeared

- In Cihanbeyli district, the Tersakan and Bolluk lakes have dried up entirely, leaving nothing but cracked earth and salt crust behind.



- In Ilgın, the once-33 km² Çavuşçu Lake has succumbed to drought and overuse. The lake that once sustained fishing, bird migrations, and rural life is now just dry land.





Sıla İşkan

- Reports show that across the larger Konya Plain, barriers, ponds, and smaller reservoirs have also dropped to critical levels.
- An article comparing archival photos notes that Beyşehir Lake has dramatically shrunk over the past 44 years. Citizens warn: "Beyşehir is melting before our eyes."



Scientists and local observers attribute the decline to a combination of climate change, decreasing rainfall, rising temperatures, and unregulated agricultural water extraction. Prof. Dr. Fetullah Arık (Geology, Konya Technical University) warns that groundwater tables have dropped by tens of meters, making it harder to supply wells and stabilize lake levels. The Ministry of Agriculture & Forestry has placed eight lakes, including Beyşehir, under the alarm list and pledged to develop action plans to combat lake drying. A governmental draft for Beyşehir Lake aims to manage water resources via measures such as:

- Modernizing irrigation systems
- Controlling groundwater over-use
- Transferring surplus water between basins
- Reusing treated wastewater and reducing losses in drinking water systems

The Konya Basin Drought Management Plan establishes a structural framework for managing lake basins (such as the "Konya Lake Basin" and "Tuz Gölü Basin") with sustainable use in mind. In a spotlight move, the Minister of Environment & Urbanization, Murat Kurum, announced that Meke Crater Lake will be revived using treated wastewater in cooperation with local authorities.



With participation of Chef Danilo Zanna and Mehmet Yalçınkaya



KONYA GASTRO FEST

GastroFest 2025

Draws Star Chefs, Huge Crowds, and the Spirit of Konya

KONYA, Türkiye – The historic Kalehan Ecdat Garden was transformed into a bustling open-air culinary village for four unforgettable days as Konya hosted its 3rd GastroFest from September 4–7, 2025. The festival, organized by the Konya Metropolitan Municipality, has quickly become one of the country's premier gastronomy events, bringing together world-renowned chefs, local food artisans, and tens of thousands of eager visitors.



A Festival of Flavors and Culture

From morning until late evening, festival-goers filled the grounds, moving between stalls offering regional delicacies, live cooking stages, tasting sessions, and music performances. The program included 60 expert talks, 40 hands-on workshops, and four major concerts, making the event not just a feast for the palate but also a
celebration of culture and community.

Konya's rich culinary identity was on full display. Traditional dishes with centuries of history shared the spotlight with modern interpretations created by innovative chefs. Attendees sampled local breads, aromatic stews, and desserts flavored with saffron, rose, and tahini, while also discovering experimental presentations that pushed the boundaries of Anatolian cuisine.Celebrity Chefs Take the StageThe highlight for many came when Danilo Zanna and Mehmet Yalçınkaya, two of Türkiye's most famous TV chefs, led interactive cooking demonstrations. Their energy and charisma attracted shoulder-to-shoulder crowds, with fans queuing long before the sessions began. Visitors cheered, tasted, and photographed every moment, proving the magnetic draw of culinary personalities in today's food culture.

In total, nearly 180 chefs joined the festival, representing both global brands and regional kitchens. Around 100 local vendors offered artisanal products ranging from handmade cheese and olive oil to spice blends and preserves.
"One of Konya's Brand Events"Mayor Uğur İbrahim Altay emphasized the city's commitment to making GastroFest a hallmark of Konya's cultural calendar. He said that "GastroFest is one of our city's brand events. Konya cuisine carries the refined spirit of Mevlevi culture, and through this festival we are determined to tell Türkiye and the world about our 10,000-year culinary story."

The mayor also thanked the chefs, vendors, and the "hundreds of thousands" of visitors who made the 2025 edition the most successful yet.



Music Atmosphere and Community

Beyond food, the festival also had the atmosphere of a cultural fair. Each evening closed with a large concert, where thousands gathered under the lights to enjoy music ranging from traditional folk ensembles to contemporary bands. Families picnicked on the grass, children joined cooking workshops designed for younger audiences, and visitors from across Türkiye mingled with international guests.
The Konya News was on site throughout the weekend. Our editor-in-chief Kerem İşkan attended tasting panels, spoke with chefs about their culinary journeys, and met with readers who came to share their own impressions of the event.

Looking Ahead City officials have already confirmed that GastroFest will return in 2026, promising an even larger program with more international participation. For Konya, a city known as much for its spiritual legacy as for its agricultural wealth, the festival represents not just food but identity—an invitation for the world to taste its history, creativity, and hospitality.Mark your calendars: next year, the world will once again gather in Konya to celebrate the art of food.

Konya Cuisine: A Timeless Culinary Heritage



Kutlusi Demir

In the very heart of Anatolia, where history and tradition intertwine, Konya's cuisine stands as one of Türkiye's richest and oldest culinary legacies. Shaped by thousands of years of agricultural abundance, Seljuk palace kitchens, and the refined culture of the Mevlevi Order, Konya's table today offers flavours that are both deeply traditional and proudly modern.

A Legacy of Centuries

Konya has long been known as a meeting point of civilizations, and its cuisine reflects this blend. Influenced by Seljuk rulers, Ottoman courts, and rural communities, the city's dishes combine palace elegance with village simplicity. For many locals, cooking is not just a necessity but an act of cultural preservation. Each recipe handed down through generations carries with it the history of families, celebrations, and rituals.Konya is also a leader in geographical indication (GI) foods, with 78 officially registered products, making it one of Türkiye's top regions for protected culinary heritage. This recognition ensures that authentic Konya recipes, from savoury flatbreads to sweet desserts, will continue to be celebrated nationally and internationally.

The Icons of Konya's Kitchen

Etliekmek

The star of Konya cuisine, Etliekmek is a long, thin flatbread topped with finely minced lamb, tomatoes, onions, and peppers. Baked in stone ovens, it is known for its crisp texture and rich flavour. Officially GI-protected, it is often described as Konya's answer to pizza—but locals insist it is far more than that.



Fırın Kebabı (Oven Kebab)

Cooked slowly in traditional wood-fired ovens, this lamb dish is tender enough to melt in the mouth. Traditionally served in the mornings, Fırın Kebabı is considered a delicacy, reflecting the pastoral roots of Konya's food culture.

Tirit

This historic dish is a favourite at family gatherings. Tirit is made from pieces of bread soaked in rich meat broth, topped with shredded lamb, butter, and yogurt. More than just a meal, it symbolizes generosity and hospitality, values deeply embedded in Konya's traditions. Bamya Çorbası (Okra Soup)No wedding in Konya is complete without Okra Soup. Made with dried okra, lamb, and a slightly sour broth, the soup is both a palate cleanser and a symbol of festivity. Its preparation is a ritual in itself, connecting generations during special occasions.



Yag Somunu & Wedding Pilaf

Another GI-protected specialty, Yağ Somunu, is a flaky bread enriched with butter, while Etli Düğün Pilavı—a meat-based rice pilaf cooked with chickpeas—is the centrepiece of wedding feasts. Together, they highlight the ceremonial side of Konya's cuisine.



Konya Zerdesi

Among sweet dishes, Konya Zerdesi stands out. This saffron-flavoured rice dessert, also GI-registered, has its roots in Ottoman traditions and is often prepared for religious holidays, symbolizing abundance and joy. More Than Food: Culture and Identity
Konya's cuisine is not only about taste but also about meaning. In Mevlevi culture, meals carried spiritual significance. Recipes like Bulgur Pilaf with Chestnuts were prepared in Mevlevi kitchens to accompany Sufi rituals. Even today, restaurants and homes across the city preserve this sense of reverence for food as a path to togetherness.
The variety also reflects Konya's geography. As an agricultural powerhouse, the Konya Plain produces wheat, pulses, and livestock, forming the backbone of the city's cuisine. This connection between field and table has always been central to Konya's identity.



A Global Taste of Konya

Today, Konya's dishes reach far beyond the city's borders. From restaurants in Istanbul and Ankara to Turkish communities abroad, Konya flavours are being discovered and celebrated worldwide. Festivals such as GastroFest and the city's many food tours are helping to place Konya firmly on the map as a destination for culinary tourism.
With its registered products, signature dishes, and living traditions, Konya's cuisine tells a story of resilience and creativity. It is a reminder that food can be more than sustenance—it can be heritage, culture, and identity served on a plate.



Konya cuisine remains one of Türkiye's most enduring culinary treasures. Whether through the crisp bite of etliekmek, the ceremonial taste of wedding pilaf, or the delicate sweetness of zerde, each dish carries centuries of history. As Mayor Uğur İbrahim Altay recently stated, "Konya's cuisine is not just food—it is a 10,000-year story."
For locals and visitors alike, sitting at a Konya table is not only about enjoying delicious flavours—it is about experiencing a culture that has nourished both body and spirit for generations.

Discover Beyşehir: A Journey Through History, Faith and Nature

Nestled on the shores of Turkey's largest freshwater lake, Beyşehir is a city where history, faith, and nature embrace each other. From ancient Hittite monuments to Seljuk mosques, from mystical springs to the breathtaking Beyşehir Lake, the region invites travelers to a journey that blends culture with serenity.

Beyşehir Lake

- Known as Turkey's largest freshwater lake, stretching across Konya and Isparta provinces.
- Ideal for boat tours, fishing, and lakeside picnics.
- Home to over 30 islands—some with Byzantine ruins.
- The lake is also a birdwatcher's paradise, hosting migratory species



Kubadabad Palace Ruins

- Built by Seljuk Sultan Alaeddin Keykubad I as a summer residence on the shores of Beyşehir Lake.
- Excavations revealed colorful Seljuk tiles, ceramics, and palace structures.
- Offers a glimpse of royal Seljuk life by the water..



Stone Bridge (Taşköprü)

- Constructed in the early 20th century (1908–1914) during the Ottoman period.
- Connects the lake to the Beyşehir Canal, enabling irrigation and agriculture.
- Known for its aesthetic stone arches, it remains one of the city's iconic



Eşrefoğlu Mosque

- Built in 1299 by Emir Süleyman Bey, it is one of the most important wooden-column mosques in Anatolia.
- Famous for its ornately carved wooden pillars, turquoise tiles, and snow pit used for cooling.
- Recognized by UNESCO's Tentative World Heritage List.
- It stands as a symbol of Seljuk craftsmanship and spiritual devotion.



Fasıllar Monument

- Dating back to the Hittite period (13th century BCE), the monument depicts gods and lions carved into massive rock blocks.
- It is thought to have been a religious sanctuary or a commemorative monument.
- Nicknamed "the Hittite Sphinx of Beyşehir," it connects visitors to an era more than 3,000 years ago.
- It stands as a symbol of Seljuk craftsmanship and spiritual devotion.



Eflatun Pınar

- An impressive Hittite spring sanctuary located about 22 km from Beyşehir.
- Features reliefs of gods, sun disks, and sacred water flowing from a stone-structured pool.
- Listed on UNESCO's World Heritage Tentative List, it symbolizes the sacred bond between water and life in Hittite culture.





How to Get There: Beyşehir is located 90 km west of Konya; regular buses and car rentals are available.

Best Time to Visit: Spring and summer for boat rides; autumn for cooler hikes; winter for a mystical lake view.

Local Taste to Try: Beyşehir's fish dishes, tandır kebabı, and oven-baked village bread.

National Park of Beyşehir Lake (Beyşehir Gölü Milli Parkı)

- A vast protected area covering forests, wetlands, and lakeside ecosystems.
- Perfect for trekking, camping, and photography.
- Visitors can enjoy both cultural tours and untouched nature in a single trip.



Cauldrons Boil Once Again at Meram Vineyard

MERAM CELEBRATES THE JOY OF MOLASSES AND BULGUR COOKING FESTIVAL

A Day as Sweet as Molasses, as Abundant as Bulgur in Meram

The 4th "Molasses and Bulgur Cooking Festival", organized annually by Meram Municipality, was held at the historic Meram Vineyard. Reviving centuries-old traditions, the colourful event offered visitors the chance to join in the grape harvest, watch cauldrons of molasses foam and bulgur boil, and taste the fruits of Anatolia's deep-rooted food culture.
Once again, Meram experienced a day "sweet as molasses and abundant as bulgur." The festival, designed to connect the past with the present, turned into a true journey through time, immersing participants in the joy of harvest and the rituals of communal cooking. Guests toured the vineyard before joining in the harvest, and later enjoyed freshly prepared molasses, bulgur, and other seasonal delicacies.



Mayor Kavuş: "We Take Pride in Keeping Our Culture Alive"
Speaking at the event, Meram Mayor Mustafa Kavuş emphasized the importance of safeguarding cultural heritage and praised the role of the municipality in carrying traditions forward:
"I thank all our citizens who contributed to making this program a tradition. Today, we are not only boiling molasses and bulgur; we are keeping alive a culture and a history. As we show in the Meram City and Life Culture Museum, culture is not limited to written or visual records—it is the lifestyle, traditions, and memories of a city. With our monumental trees, fruit orchards, squirrels, old stone houses, and communal tables, we are passing this heritage on to future generations. This festival is one of the best examples of that effort, and we will continue to expand and enrich this tradition."
The celebration ended with generous offerings of freshly boiled molasses, bulgur, and corn, shared among all attendees in the true spirit of Konya's hospitality.



"We are not just cooking food—we are preserving a way of life. This tradition keeps our culture alive for future generations."

— Mayor Mustafa Kavuş









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"New Roles for Mayor Pekyatırmacı at UCLG-MEWA"



Selçuklu Mayor Ahmet Pekyatırmacı assumed significant roles in line with the decisions taken at the UCLG-MEWA General Assembly and Executive Board Meeting. Mayor Pekyatırmacı, who took on the positions of UCLG World Council Member, UCLG-MEWA Executive Board Member, UCLG-MEWA Council Member, Co-President of the Environment Committee, and Co-President of Innovation and Entrepreneurship, stated that they have assumed important responsibilities to represent Türkiye on international platforms.The UCLG-MEWA General Assembly and Executive Board Meeting were held in Konya under the chairmanship of Konya Metropolitan Municipality Mayor and President of the World Organization of United Cities and Local Governments, Ugur İbrahim Altay. As a result of the General Assembly, Selçuklu Mayor Ahmet Pekyatırmacı was appointed as a UCLG World Council Member, UCLG-MEWA Executive Board Member, UCLG-MEWA Council Member, Co-President of the Environment Committee, and Co-President of Innovation and Entrepreneurship.-Expressing that they have undertaken the responsibility of representing Türkiye on international platforms with the assignments made, Selçuklu Mayor Ahmet Pekyatırmacı said, "I wish the decisions taken at our meetings to be beneficial for our cities, our region, and our country; I would like to thank all member municipalities that supported us with their contributions and participation."

Historical and Cultural Ties with Bosnia and Herzegovina Grow Stronger





BROTHER CITY TESANJ VISITS SELÇUKLU MUNICIPALITY

• Selçuklu Mayor Ahmet Pekyatırmacı welcomed the delegation from the Municipality of Tešanj in Bosnia and Herzegovina, Selçuklu's first brother city.The deep-rooted historical and cultural ties between Türkiye and Bosnia and Herzegovina are further strengthened every day through mutual visits between the municipalities of the two countries. In this context, the delegation from Tešanj Municipality, Selçuklu's first brother city in Bosnia and Herzegovina, visited Selçuklu Municipality. Tešanj Mayor Suad Huskic and his accompanying delegation met with Selçuklu Mayor Ahmet Pekyatırmacı.

During the visit, where views were exchanged on further developing the strong ties that extend from the past to the present and conducting joint projects in cultural and social fields, Tešanj Council Member Amir Kurtic, Tešanj Chief Imam Fuad Omerbasic, and Tešanj Municipality Development Agency Director Edin Ibrahimovic were also present. Mayor Pekyatırmacı: "The brother city projects we have built contribute to strengthening relations between Türkiye and Bosnia and Herzegovina."

Expressing his pleasure in hosting the brother city delegation from Tešanj in Selçuklu, Selçuklu Mayor Ahmet Pekyatırmacı said, "Bosnia and Herzegovina is an important part of our geography of the heart, and there are deep historical and cultural ties between the two peoples. As Selçuklu Municipality, our brother city projects, which we have built to develop and further strengthen these ties, contribute to the enhancement of relations between Türkiye and Bosnia and Herzegovina. The bridge of brotherhood we have established with Tešanj is not only a symbol of cooperation between our municipalities but also of a lasting friendship between our peoples. Hopefully, with new collaborations, our bilateral relations will become even stronger."

Tešanj Mayor Huskic said, "Our brother city relationship and bond of friendship with Selçuklu Municipality have continued since 1994."Thanking Selçuklu Mayor Ahmet Pekyatırmacı for his hospitality, Tešanj Mayor Suad Huskic said, "We are pleased to be here today and to contribute to the development of relations between the two brother municipalities. Our brother city relationship and bond of friendship with Selçuklu Municipality have continued since 1994. Therefore, it is particularly important for us that this protocol is also connected with historical roots. We are pleased that our bonds of brotherhood with Selçuklu Municipality are strengthening day by day. This cooperation is the most beautiful indication of the friendship between our peoples."The visit ended with the exchange of gifts and a group photo.

The Sound of the Soul: Music in Mevlevi Tradition

In the Mevlevi order, music has never been a form of simple entertainment. Born from his teachings, it is a sacred language that leads the human spirit toward the divine. From the wail of the "ney" to the rhythmic beat of the "kudüm", every sound carries meaning. Together, they guide dervishes and listeners alike on a spiritual journey of love, unity, and transcendence.

Music as the Language of the Heart

Rumi described music as a direct path to the soul, a way to express emotions and truths that words alone cannot capture. For centuries, the Mevlevis have treated sound and rhythm as tools of meditation, opening the heart to divine remembrance (zikr). During the sema ceremony, music is inseparable from movement. The whirling dervishes turn not at random, but in harmony with carefully composed melodies. Each musical passage reflects a stage of spiritual ascent, transforming the ritual into both a performance of devotion and an inner journey.

The Ney: An Eternal Metaphor
The ney, a reed flute with a haunting, breathy tone, is the emblem of Mevlevi music. Its hollow body is seen as a symbol of the human condition: empty of ego, yet filled with divine breath.
Rumi himself immortalized the ney in the opening verses of his Masnavi:"Listen to the ney, how it tells a tale,Of separation, of longing..."Its sound represents the soul's yearning to return to its source. This is why, in Mevlevi ceremonies, the ney often plays the first notes, setting the tone of spiritual longing that frames the entire ritual.Instruments of Devotion
While the ney holds the central role, the Mevlevi ensemble is a rich tapestry of sound.



- **Kudüm (double drum):** its steady rhythm recalls the heartbeat of creation.



- **Rebab (bowed instrument):** with its plaintive tone, it conveys human vulnerability and tenderness.
- **Tanbur (long-necked lute):** associated with wisdom and balance, its melodies often anchor the ensemble.

These instruments do more than accompany the ritual; they mirror the cosmic order. The harmony between string, wind, and percussion reflects the harmony believers seek within themselves and with the universe.
The Structure of the Sema
The Sema Ceremony is carefully structured, each part marked by music:

- **Naat-i Şerif:** a vocal hymn of praise that opens the ritual.
- **Ney Taksim (Improvisation):** a solo introduction on the ney, preparing hearts and minds.
- **Devr-i Veledi:** the circular walk symbolizing the unity of creation.
- **Four Salams (Selamlar):** each stage of whirling represents a step in the dervish's spiritual journey, from recognition of God to union with Him.Without music, this ritual would lose its rhythm and emotional depth. The melodies transform whirling into meditation, lifting participants beyond the material world.



From Konya to the World

Mevlevi music has influenced Turkish classical music for centuries and continues to resonate worldwide. In 2008, UNESCO inscribed the Mevlevi Sema Ceremony on the Representative List of the Intangible Cultural Heritage of Humanity, recognizing its universal message of peace and unity.Today, young people in Türkiye and abroad rediscover this heritage through ney workshops, sema performances, and cultural festivals. For many, it offers not only a link to the past but also a form of mindfulness and balance in an age of noise and division.

"Trace of Memory: Neolithic City Çatalhöyük" Exhibition Opens in Konya

The "Hafızanın İzi: Neolitik Kent Çatalhöyük" exhibition has opened in Konya, featuring art works inspired by the Neolithic site of Çatalhöyük and its archaeological discoveries.

Organized jointly by the Ministry of Culture and Tourism and Konya Metropolitan Municipality under the Türkiye Culture Road Festival, the exhibition is housed at the Çatalhöyük Promotion and Reception Centre. A total of 23 artists contribute nearly 40 works, spanning painting, sculpture, ceramics, wood prints, and video installations. At the opening, municipal officials noted the timing is symbolic: bringing ancient memory into Konya's contemporary identity. The exhibit is set to run until October 20, 2025 at the Konya venue.

Curator Siret Uyanık explained that the works reflect interpretations of Çatalhöyük's symbolic life, integrating past and present through modern artistic expression.



Konya Teams Celebrate Success at Teknofest Istanbul

Konya once again proved its strength in technology and innovation as student teams from KAPSÜL Technology Platform earned awards at Teknofest Istanbul 2025, one of the world's largest aerospace and technology festivals.
The teams competed in various categories and achieved remarkable results:

- **1st Place in Unmanned Aerial Vehicle (UAV) Competition**
- **2nd Place in Smart Transportation Systems**
- **3rd Place in Robotics and Artificial Intelligence**

The success of Konya's young innovators drew praise from local authorities. Konya Metropolitan Municipality extended congratulations, emphasizing that these achievements highlight both the talent of the city's youth and Konya's growing role as a national hub for technological development.Officials also noted that KAPSÜL, founded to support young entrepreneurs and engineers, has become a fertile ground for fostering innovation, creativity, and competitive spirit.



Seval Öz, Konya-Born Sister of Mehmet Öz, Nominated as Deputy Assistant Secretary at U.S. Department of Transportation

Seval Öz, who was born in Konya, Turkey, and is the sister of Turkish-American heart surgeon and public figure Dr. Mehmet Öz, has been nominated to a newly created Deputy Assistant Secretary position at the U.S. Department of Transportation. A technology leader with extensive experience in autonomous vehicles, including a key role in Google's self-driving car program, her nomination has been submitted to the Senate Committee on Commerce, Science and Transportation for confirmation. Her appointment would mark another milestone for Turkish-American representation in the U.S. government.



"LCOY2025" with the Participation of Climate Ambassadors Officially Commences in Konya



KONYA, Türkiye – The Local Conference of Youth – National Youth Conference (LCOY2025) has officially commenced in Konya, bringing together young climate ambassadors, policymakers, and civil society representatives. The event is organized with the support of the Ministry of Environment, Urbanization and Climate Change, Konya Metropolitan Municipality, UNICEF, and several non-governmental organizations.
The opening ceremony took place at the Selçuklu Congress Center, where Konya Metropolitan Municipality Deputy Secretary General Mustafa Yazlık addressed participants. In his speech, he emphasized that hosting LCOY2025 in Konya is significant not only for the future of Türkiye but also for the entire world, underlining the role of youth as drivers of climate action.
Bringing together local and international stakeholders, the conference will feature panel discussions, youth-led workshops, and policy dialogues, aiming to shape recommendations for upcoming United Nations climate negotiations. By amplifying young voices, LCOY2025 seeks to highlight the urgency of climate challenges and promote innovative, youth-centered solutions.

New Discoveries, New Experiences.

The ancient city of Savatra in Karatay sheds light on history. Archaeological excavations have unearthed mosaics, underground passages, ancient theaters, and inscriptions.

The mound located within the city stands out as an important transit route in ancient times.

Savatra, which bears traces of the Roman and Byzantine periods, has a significant history, having been inhabited since prehistoric times.

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Savatra Ancient City, Karatay, Konya

"VisitKaratay" project is supported by Karatay Municipality.

DNA Unlocks Secrets of a Neolithic Society: Women at the Heart of Çatalhöyük

For decades, the Neolithic settlement of Çatalhöyük, a UNESCO World Heritage Site in central Turkey, has fascinated archaeologists. Its tightly packed mudbrick houses, wall paintings, and enigmatic figurines have sparked debates about how the people who lived there—around 9,000 years ago—organized their lives. Now, a groundbreaking study in Science has For decades, the Neolithic settlement of Çatalhöyük, a UNESCO World Heritage Site in central Turkey, has fascinated archaeologists. Its tightly packed mudbrick houses, wall paintings, and enigmatic figurines have sparked debates about how the people who lived there—around 9,000 years ago—organized their lives. Now, a groundbreaking study in Science has







A Village Beneath the Soil

Excavations at Çatalhöyük revealed a unique practice: the dead were not buried in cemeteries, but beneath the floors of family houses. For years, researchers speculated about whether these burials reflected biological kinship or symbolic ties. Were households made up of extended families? Did men and women play equal roles?The latest archaeogenetic project, led by teams from Hacettepe University, Middle East Technical University (ODTÜ), and the Çatalhöyük Research Project, set out to answer those questions by analyzing the ancient DNA of nearly 400 skeletons, including 131 individuals from 35 houses.

The Genetic Clues

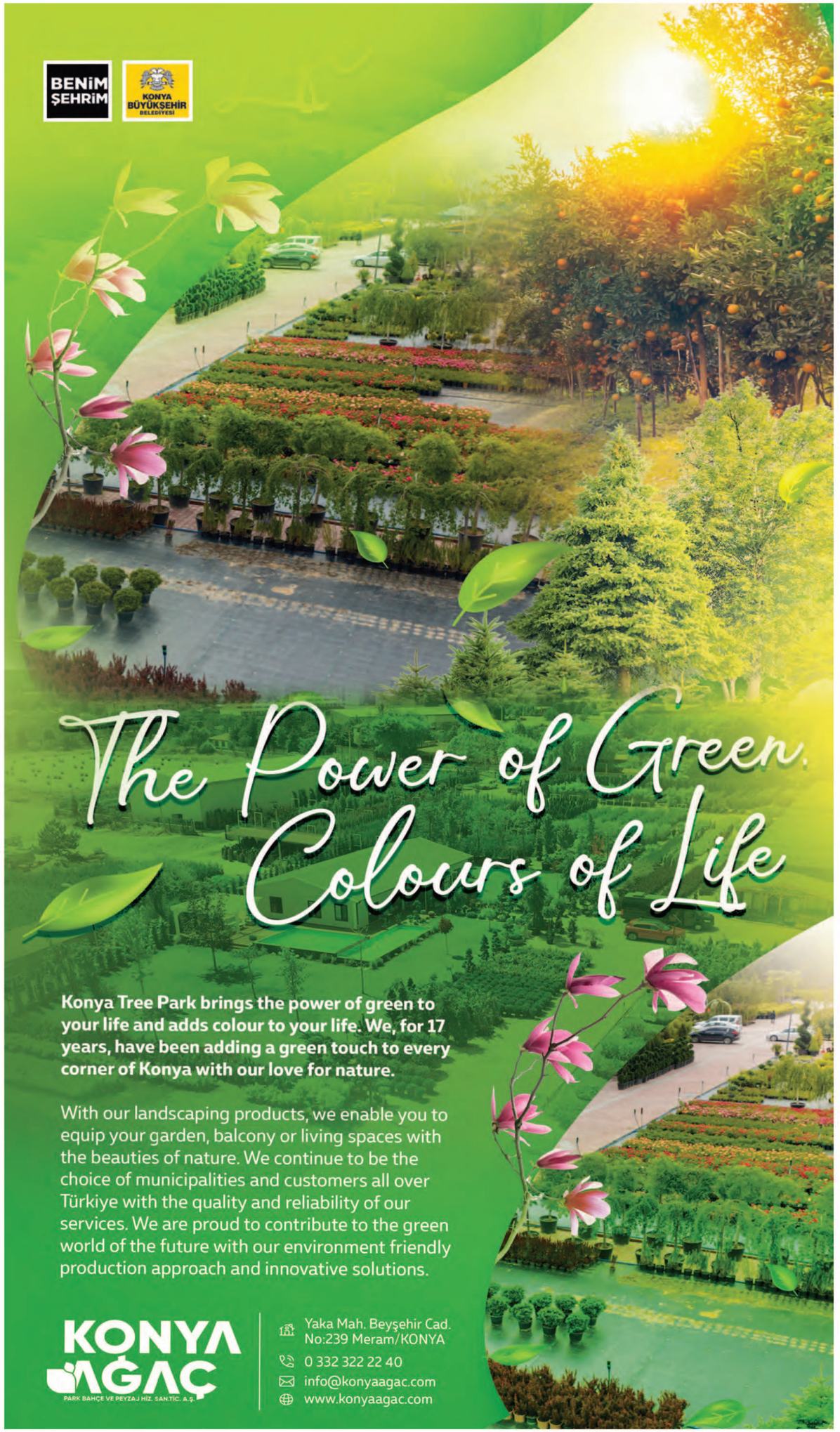
What the scientists found was striking: most of the individuals buried beneath the same house were related through maternal lines. In other words, daughters remained in their childhood homes, while husbands were more likely to move in from elsewhere.This pattern—known as matrilocality—suggests that women were the anchors of social and domestic life. “It doesn’t necessarily mean women dominated politically,” says study co-author Eva Rosenstock of the University of Bonn, “but it does show that households and family bonds were structured around them.”

Beyond Bones: What It Means for History

The implications reach far beyond Çatalhöyük. For decades, Western narratives of early farming societies assumed a patrilineal system, with men as the central figures in kinship and inheritance. These new results challenge that assumption. The findings also give fresh context to the site’s famous female figurines and the prominence of women in Neolithic symbolism. Rather than being mere fertility icons, they may reflect real social structures where women’s presence was vital to continuity and cohesion.

A Society in Transition

The study emphasizes nuance. Matrilocal residence does not equal matriarchy. Instead, it suggests a balanced but female-centered fabric of life in one of the world’s earliest farming villages. And by revealing when and where different kinship systems emerged, archaeogenetics may help explain how patriarchal systems spread later in history.
Çatalhöyük, it seems, was not just a cradle of agriculture—it was a community where women shaped the rhythms of everyday life, from hearth to ancestry.



22nd International Konya Mystic Music Festival







The 22nd International Konya Mystic Music Festival, held under the auspices of the Culture Route Festivals initiative of the Ministry of Culture and Tourism, is ongoing with rich programs that blend music, spiritual traditions, and interfaith dialogue.
A series of panel discussions and talks held at the Taş Bina Culture and Art Centre accompanied the musical events, bringing together scholars, artists, and listeners to explore themes of mysticism, music, and cultural heritage.

Festival Background & Highlights
The festival opened with a grand ceremony featuring 99 ney players and 99 whirling dervishes, creating a transcendent atmosphere at Mevlana Square. Konya Kültür Dignitaries including the Deputy Minister of Culture, the Governor of Konya, and leaders from the arts community attended.Throughout the two-week span there were concerts at Mevlana Culture Centre. In tandem, various cultural venues host exhibitions and salons, such as Two Cities Three Prophets at Taş Bina, Art, Calligraphy & Ebru at the Meydan Houses, and The Silk Mahyah of Anatolia at Depo No. 4.Scholars also contributed with discussions on the naat tradition in Turkish religious music, hosted at the Taş Bina Centre by the General Directorate of Fine Arts.

Cultural Significance & Future Directions
The Konya Mystic Music Festival aims to preserve the authenticity of mystical musical traditions without dilution by popular trends. It also seeks to bring together artists from diverse geographies, dialogue across spiritual traditions, and invite broader public engagement with heritage arts. The festival aims to bring local and international audiences together, strengthen Konya's reputation as a global centre for spiritual music and cultural exchange.



Konyaspor Signs Young Talent to Professional Contract

Konyaspor has officially signed a three-year professional contract with academy graduate Ismail Esat Buğa. The move highlights the club's commitment to investing in its youth system and preparing a sustainable future squad. Club officials emphasized that promoting homegrown players is part of Konyaspor's long-term vision, both to strengthen the team's competitive edge and to create opportunities for young talents to shine on the professional stage.



Strong Start for Konya Basketball Team

Konya Büyükşehir Belediyespor started the 2025-2026 season in the Türkiye Basketball League with a win against Fenerbahçe College. Konya Büyükşehir Belediyespor took control of the game from the start at Selçuklu Municipality Sports Hall, opening a 31-17 lead in the first quarter. Despite their opponent's efforts in the second quarter, the yellow-and-blacks entered halftime with a 40-38 lead and extended their advantage to 58-54 by the end of the third quarter. In the final quarter, backed by strong support from their fans, Konya Büyükşehir Belediyespor secured a 77-71 victory. The packed crowd of basketball fans gave strong support to their team, with the intense second-half battle sending excitement in the stands to its peak. Boosted by their season-opening win, in the second week of the 2025-2026 Türkiye Sigorta Basketball League season, Konya Büyükşehir Belediyespor defeated OGM Ormanspor 88-62 on the road, making it two out of two.



Konya Hosts International Bocce Tournament: Local Team Takes Third Place

Konya recently welcomed athletes from across Europe to the International Bocce Tournament, held on 25 August 2025. A total of 36 teams and 108 elite athletes competed, turning the city into a hub of international sportsmanship and camaraderie. The Konya team delivered an impressive performance and secured third place overall, earning applause from both local supporters and visiting delegations. Medals and trophies were presented in a spirited closing ceremony, underlining Konya's growing reputation as a host for international sporting events.





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