



**AMERICAN TURKISH
ASSOCIATION OF
WASHINGTON DC**

SEPTEMBER/OCTOBER 2024

ISSUE 3

TURKISH FESTIVAL SUNDAY, OCTOBER 20

BIG DAY IS HERE!

DC TURKISH FESTIVAL 2024

**READ EVERYTHING BEHIND
THE SCENES**

**EXCLUSIVE INTERVIEW
WITH FILM DIRECTOR
REHA ERDEM**

**HONORING A DIPLOMATIC
ICON: AMBASSADOR
ŞÜKRÜ ELEKDAĞ**

ATA *News*

ATA-DC ~ Connecting People since 1965

MELIH CAKMAK

REALTOR, ASSOCIATE BROKER
RE/MAX REALTY GROUP



SECURE YOUR FUTURE WITH EXPERT REAL ESTATE GUIDANCE



Looking to buy
or sell a home?

25 Years of Experience Serving
Maryland, DC, and Virginia
MBA in Finance

Our Services:

Residential home buying and selling in
Maryland, DC, and Virginia
Tailored solutions for the best price and terms
Trusted, experienced, and professional service

Main Office: 6 Montgomery Ave. Suite 200 Gaithersburg, MD 20879

Cell: 301.928.1772 Office: 301.921.4542

Email : melcakmak@gmail.com Website: melgolden.com





AMERICAN TURKISH ASSOCIATION OF WASHINGTON DC

PRESIDENT'S MESSAGE	03
FROM THE EDITOR-IN-CHIEF	05
COMMUNITY NEWS	06
BEHIND THE SCENES: THE TURKISH FESTIVAL IN WASHIGTON DC	12
By Demet Cabbar	
INTERVIEW, REHA ERDEM FILM DIRECTOR AND WRITER	16
By Özge Övün-Sert	
SMALL BUSINESS CORNER: FAIRFAX BAKERY	21
By Gamze Cakmak	
HONORING A DIPLOMATIC ICON: AMBASSADOR ŞÜKRÜ ELEKDAĞ	24
By Elvan Ramazanoğulları	
NGO'S ENGAGEMENT	27
By Şenay Ataselim of TPF	
PROGRAMS UPDATE	30
By Selcuk Oflaz / Demet Cabbar	
MASTERCHEF'S JOY OF FOOD "The Magic of Autumn"	31
By Deniz Orhun	





EDITOR-IN-CHIEF

ÖZGE ÖVÜN-SERT

MANAGING EDITOR

ELVAN RAMAZANOĞULLARI

CONTENT DIRECTORS

NİLBAHAR KARAMAN / SEDA ARIK

ATA-DC BOARD OF DIRECTORS

OFFICERS

President - Sevtap Schreffler

Vice President - Koray Kükre

Secretary General - Özge Övün-Sert

Treasurer - Patsy Jones

At-Large - Turgay Dabak

BOARD MEMBERS

Atila Özdemir

Aynur Kahveci

Büşra Kayı-Tarhan

Burcu Yüksel

Demet Cabbar

Elvan Ramazanoğulları

Feriha Iştar

Gamze Cakmak

Güçlü Özenci

Izlem Moore

Kenny Joholske

Lawrence Cenk Laws

Mert Arkan

Nile Nilbahar Karaman

Özlem Akkaya

Seda Arık

Selcuk Oflaz

Tolga Özek

Umut Burak Geyikçi



PUBLICATIONS COMMITTEE

**DEMET CABBAR
GAMZE ÇAKMAK
TOLGA ÖZEK
SELÇUK OFLAZ
BURCU YUKSEL
FERİHA İŞTAR
PATSY JONES**

CONTRIBUTORS

**ŞENAY ATASELİM
DENİZ ORHUN**

FRONT COVER PHOTO BY

SAZZAD HOSSAIN

WWW.ATADC.ORG

WWW.TURKISHFESTIVAL.ORG

INFO@ATADC.ORG

PRESIDENT'S CORNER

Dear ATA-DC Members and Friends,

We've missed you over the summer! While you were off hopefully enjoying the season, we were busy preparing for one of our community's most cherished events—the Annual Turkish Festival—right in the heart of Washington, D.C., just steps away from the Capitol. Mark your calendars for October 20th! This highly anticipated festival, voted “Best Festival” and “Best Cultural Festival” by Washington City Paper readers for 13 consecutive years, welcomes over 20,000 attendees eager to experience the vibrant heritage of Türkiye.

Leading up to the festival, we've been celebrating Turkish Heritage Month with a range of exciting events. In collaboration with the Smithsonian's National Museum of Asian Art, we hosted the Reha Erdem Film Festival, showcasing three of his remarkable films. The final screening featured a special appearance by composer Alican Camci, who scored the film Neandria. We also partnered with the Textile Museum at George Washington University, where attendees explored Türkiye's rich textile traditions. The month's celebrations will culminate in the grand finale—our beloved Turkish Festival, where you'll experience captivating folk dances, live music, authentic Turkish cuisine, traditional fashion, and engaging arts and crafts activities for children.

In addition to the festival, we're excited to once again host our annual Republic Day Ball—an elegant evening that celebrates Türkiye's enduring legacy and is a long-standing tradition in our community.

Meanwhile, our Atatürk School is back in session! It's heartwarming to see our youngest members enthusiastically learning Turkish while deepening their connection to their cultural heritage. Our Young Cultural Ambassadors Program (YCAP) is also in full swing, empowering high school students with leadership skills and fostering a strong sense of community service.

As you can see, we're back in full force with a busy and exciting year ahead! We look forward to seeing you at our upcoming events. These events are made possible through your generous support—whether by becoming a member or making a donation to our association. We are deeply grateful and hope you'll continue to support us in keeping our vibrant community thriving.

Warm Regards,

Sertap Schreffler

PRESIDENT OF ATA-DC





**turkish
festival**

11AM-6:30PM ON SUNDAY, OCTOBER 20

EXHIBIT, MARKETING, AND SPONSORSHIP OPPORTUNITIES

SPONSORSHIP PACKAGES

Executive Level (\$10,000)

Gold Level (\$2,500)

Media Sponsor (\$1,250)

Diamond Level (\$5,000)

Bronze Level (\$1,500)

Friends of the Festival

OTHER EXCLUSIVE OPPORTUNITIES

Stage Sponsorship (\$7,500)

Turkish Festival features a 24 ft x 32ft stage with state-of-art sound equipment

Benefits

- ▮ Sponsor Banner in front of the Festival stage
- ▮ Company name and logo featured on the website, event banners and festival brochure
- ▮ 10x10 Booth at the Festival
- ▮ Two festival t-shirts

Festival Area Sponsorship (\$2,500)

Please choose from Bazaar, Business Network, Culture, Tea House and Turkish Coffee tents

Benefits

- ▮ Premium signage locations around the tent throughout the Festival
- ▮ Company name / logo featured on the website and event banners
- ▮ Company name on festival brochure
- ▮ Two festival t-shirts

WANT TO BECOME A SPONSOR?

**SCAN QR CODE
TO EMAIL US**



FROM THE EDITOR-IN-CHIEF

Hello friends and our esteemed readers,

Welcome the latest edition of ATANews magazine!

In this issue, we dive into a wide range of topics, from the departure of U.S. Ambassador Jeff Flake to the upcoming November elections, as well as key updates from the Turkish-American community in the Washington, DC metropolitan area.

At ATANews, we continually strive to align our editorial direction with the broader mission of ATA-DC: strengthening the cultural, educational, and social bonds between the United States and Türkiye. Our magazine serves as a vital platform for providing timely and engaging content that resonates with both the Turkish-American community and those interested in Türkiye. This includes in-depth coverage of relations between the U.S. and Türkiye, community events, cultural celebrations, and insightful academic perspectives.

As you know, ATANews reaches a diverse audience through both print and digital formats, making it an essential tool for cultural diplomacy. By promoting Turkish heritage and fostering mutual understanding between our communities, ATANews plays a pivotal role in enriching the cultural landscape of Washington, DC.

The magazine also encourages community participation by inviting contributions from its readers, promoting a sense of shared identity and purpose. Thus, I have an exciting announcement to make! We need your voices, creativity, and stories to keep the magazine shining. ATANews thrives on the diversity and unique perspectives within our community, and we believe that every member has something valuable to share. Whether you're a seasoned writer or someone simply passionate about a topic, this is your chance to contribute! Please reach out to us if you'd like to become a content creator.

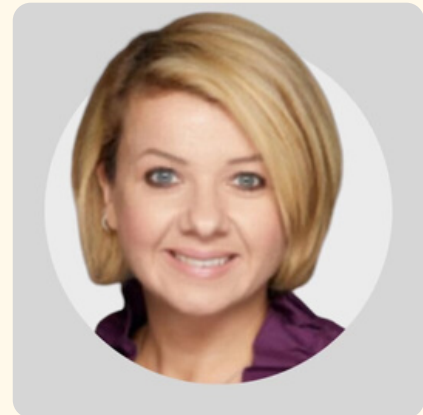
Remember, through ATANews, ATA-DC continues to reinforce its role as a cultural bridge and a pillar of the Turkish-American community, significantly contributing to the enrichment of Washington, DC's vibrant and diverse cultural landscape. Your contribution plays a crucial role in this effort, making a tangible impact on our mission to celebrate and promote cultural understanding.

As always, stay connected with your community through ATANews and watch out for our upcoming editions.

With warm regards and cheers!



ATA-DC SECRETARY GENERAL
EDITOR-IN-CHIEF



TURKISH VICTORY DAY RECEPTION AT THE EMBASSY OF TURKIYE



The Turkish Embassy in Washington, DC, hosted a ceremony to commemorate 30 August Victory Day, a pivotal national holiday celebrating Türkiye's victory in the War of Independence. Ambassador Sedat Önal presided over the event, offering heartfelt remarks on the significance of the day. In his speech, he emphasized that the profound sacrifices and solidarity of the Turkish people, as well as the heroism of the troops and the outstanding leadership of Mustafa Kemal Atatürk, were decisive in achieving this outcome.

The ceremony brought together diplomats, community leaders, and Turkish-Americans, creating an atmosphere of reflection and pride. Attendees were reminded of Türkiye 's long struggle toward independence and its transformation into a modern republic. Ambassador Önal also highlighted the strong diplomatic relations between Türkiye and the United States, reinforcing the importance of continued collaboration and friendship between the two nations.

Following the formal ceremony, the event concluded with a reception, offering guests an opportunity to socialize and further strengthen ties between the Turkish and American communities in Washington, DC.

REHA ERDEM'S FILMS CAPTIVATED THE AUDIENCE AT FREER GALLERY

The Reha Erdem Films Festival in Washington, DC, held from September 13-15, 2024, at the National Museum of Asian Art's Freer Gallery, was a captivating celebration of the acclaimed Turkish filmmaker's work. Organized by ATA-DC in partnership with the Smithsonian Institution, the event featured screenings of three of Erdem's most notable films, followed by insightful Q&A sessions with the director. Attendees were immersed in Erdem's unique cinematic style, known for its breathtaking portrayals of nature and deep psychological themes. The festival concluded on Sunday, September 15, with a special reception, featuring refreshments from Ottoman Taverna and baklava from Fairfax Bakery. ATA-DC extends its thanks to the National Museum of Asian Art, Nefin Dinç of JMU, Reha Erdem, and Alican Camci for their invaluable partnership, and to Ottoman Taverna and Fairfax Bakery for sponsoring the closing reception.



ATATURK SOCIETY EMBALMED THE VICTORS OF AUGUST 30



This year, as in years past, the Atatürk Society of America (ASA) gathered at the Atatürk statue in front of the Turkish Ambassador's residence in Washington, D.C., to commemorate the August 30th Victory Day. The event, marked by a strong sense of national pride, saw the participation of community members who laid a wreath at the foot of the statue, honoring the legacy of Atatürk and his fellow soldiers. Following the wreath-laying ceremony, attendees observed a solemn moment of silence, paying their respects to the sacrifices made during Türkiye's War of Independence. ASA President Mirat Yavalar delivered a heartfelt speech, underscoring the significance of this historic victory and its enduring impact on the Turkish nation, reminding all present of the lasting values of independence, unity, and resilience Atatürk exemplified.



Kids activities at MATA's picnic

REFIK ANADOL EXHIBITION AT THE KENNEDY CENTER

The Kennedy Center hosted a captivating intersection of classical music and cutting-edge technology with "Dvorák Dreams," a digital artwork by internationally renowned artist Refik Anadol. The U.S. premiere of Dvorák Dreams took place from September 4 to 24, 2024.

Anadol's exhibit, displayed as a part of Kennedy Center's REACH festival, transformed Dvorák's works into vibrant, swirling visual narratives. Using advanced algorithms, Anadol fed vast amounts of data from Dvorák's compositions into AI systems, which reinterpreted it, producing stunning visual abstractions. Anadol's 32x32 feet immersive data sculpture offered an entirely new way of experiencing the music of the famed Czech composer.



MATA'S ANNUAL PICNIC MARKED THE TURKISH VICTORY DAY

Maryland American Turkish Association MATA members get together for a picnic day to celebrate August 30th Victory Day and Labor Day. The community picnic took place in Rockburn Branch Park, Elkrige Maryland on Sunday, September 8. The event, organized by the MATA Board of Directors, drew families, friends, and individuals of all ages, creating a day filled with food, games and crafts for children. The doner sandwiches were catered from Rudy's Mediterranean Grill located in Columbia, MD. There was also a raffle for the members to remember the day with laughter and shared memories.

DC SOCIAL'S BREAKFAST CLUB HAD ITS FIRST EVENT AT EAST WEST

On September 14th, DC Social's Breakfast Club held its first event at East West Cafe's DC location. Participants gathered around a large table to connect with new members joining the community and get to know one another. DC Social's

networking events aim to create an open and friendly environment for newcomers and to build strong ties within the Turkish-American community in the greater Washington, DC metropolitan area.



MUSIC IN THE GARDENS CONCERT FEATURED OSMAN KIVRAK

Through a unique partnership between the Virginia Chamber Orchestra and NOVA Parks, live music concerts are held amidst the natural beauty of Meadowlark Botanical Gardens, a stunning public park in Vienna, VA.

At the September 13 concert, the music of Mozart, Beethoven, and Osman Kivrak was spotlighted. The duo of VCO Concertmaster Teri Lazar and her husband, VCO Principal Violist Osman Kivrak, performed Kivrak's composition for violin and viola, which was inspired by Turkish folk music.



USA BAKELAVA OPENS ITS DOORS IN MANASSAS



The new Turkish bakery USA Bakelava has opened its doors in Manassas. With its unique name and ingredients, USA Bakelava is now open at 7230 Nathan Court, Manassas, VA.

The owner, Mehmet Balkan says their baklavas are 100% fresh and handmade. They also sell Su böreği and other traditional Turkish pastries. Balkan invites everyone to visit their new location and indulge in sweet cravings.

As one of the participants of upcoming DC Turkish Festival, USA Bakelava reaches its customers via Instagram and FB.



AMBASSADOR JEFF FLAKE OPENED UP ABOUT HIS EXPERIENCE IN TÜRKIYE

Jeff Flake has officially wrapped up his tenure, leaving a lasting mark on the relationship between the United States and Türkiye. His time in Ankara was defined not only by strategic diplomacy but also by a genuine admiration for the Turkish people and culture, which he and his wife, Cheryl, deeply embraced during their stay. As Flake transitions into his new role as chairman of the World Trade Center Utah, he continues to emphasize the importance of nurturing this crucial diplomatic relationship.

During his tenure, Flake worked to deepen U.S.-Türkiye ties by promoting economic partnerships, fostering cultural exchanges, and addressing shared security concerns. Notably, Flake spearheaded educational programs and cultural efforts that built lasting connections between the citizens of both nations, with wife Cheryl often reflecting on the kindness and generosity of the Turkish people, particularly in times of crisis, such as after the devastating earthquake.

Flake's initiatives encouraged U.S. investments in Türkiye and strengthened collaboration in innovation and technology. His balanced diplomatic approach also highlighted the importance of strategic partnerships and advocacy for democratic values. His engagement with Turkish officials on defense and counter-terrorism issues played a crucial role in navigating the complex geopolitical landscape. Reflecting on his time, Flake is optimistic about the future of relations. He believes that by continuing to invest in this partnership, both nations can achieve mutual benefits and address global challenges together.



TURKISH TEXTILES DISPLAYED AT THE SILK ROAD EXHIBITION

ATA-DC participated in the prestigious "Colors of the Silk Road" exhibition at the George Washington University Textile Museum. The exhibition, which highlights the rich textile traditions of countries along the historic Silk Road, featured a dedicated section on Turkish craftsmanship and heritage, presented by ATA-DC.

The Turkish portion of the exhibition showcased an exquisite array of traditional textiles, including embroidered fabrics, silk garments and clothing, reflecting the country's deep-rooted connection to the Silk Road. Each item was carefully selected to represent the artistry, cultural significance, and historical value of Türkiye's textile heritage. The Turkish sweets and savories, which included baklava by Fairfax Bakery, were appreciated by all attendees and added a delicious element to the exhibition.



CLASSICAL MUSIC CONCERT BY TURKISH AMERICAN ORCHESTRA

The Turkish American Orchestra will be performing its inaugural concert, led by internationally acclaimed conductor Nisan Ak, on October 26th, Saturday, at Peter Norton, Symphony Space in New York City.

Tickets are on sale for this unforgettable night featuring over 50 professional Turkish and American musicians performing a unique blend of Western classical, Turkish classical, and contemporary Turkish music. From the works of legendary Turkish composers to familiar tunes from pop, television and film music, this concert will be a celebration of musical diversity and unity.

TAO is dedicated to celebrating and promoting the rich heritage of Turkish composers. Our repertoire spans from Cemal Resit Rey to Saadettin Kaynak to Sezen Aksu. The orchestra features traditional symphonic instruments alongside traditional Turkish instruments such as the kanun and oud.

THE US ELECTIONS ARE AROUND THE CORNER: HOW TO REGISTER TO VOTE AND CHECK YOUR STATUS

Voting in U.S. elections is both a civic duty and a privilege. If you are a U.S. citizen, you are eligible and encouraged to vote in the upcoming general elections on November 5, 2024. This election year will not only determine the U.S. President for the next four years but also elect 33 Senators and all 468 members of the House of Representatives.

If you have previously registered to vote and your registration is still active, you do not need to re-register. However, you should update your registration if you have changed your address, name, or party affiliation.

To check your registration status or to register to vote, follow these instructions:

You need to find the right web address for the state where your residency is.

For D.C., visit apps.dcboc.org/vrs

for Virginia, visit elections.virginia.gov/registration

For Maryland visit elections.maryland.gov/voter_registration

Each state has specific deadlines for online registration. For D.C., the deadline for online and mail registration is 4:45 PM on October 15. In Maryland and Virginia, the deadline is 11:59 PM on the same day. If you miss the online or mail registration deadlines, you can still register in person, even on Election Day. Ensure that every voice is heard and participate in honoring our democracy in the 2024 elections.



You may also register by mail by printing out and completing a voter registration form and sending it to your local election office. Registration could require submitting an SSN and/or Driver's License and it should take less than 7 minutes to complete.



LOOKING AHEAD TO THE 22ND ANNUAL DC TURKISH FESTIVAL: CELEBRATING COMMUNITY AND CULTURE



Photo Credit: Sazzad Hossain

BY DEMET CABBAR

As the vibrant colors of autumn paint the Nation's Capital, excitement is building for the 22nd Annual DC Turkish Festival, set to take place on Sunday, October 20, 2024. This year, the theme is "Türkiye Calling," and we are also proud to celebrate the 13th Turkish Heritage Month in DC, as proclaimed by Mayor Bowser. For over two decades, this cherished event has transformed Pennsylvania Avenue into a lively showcase of Turkish culture, and this year promises to be even more special.

The festival, organized by ATA-DC with support from the Turkish American community, will once again be a feast for

the senses, featuring an array of activities, performances, and delectable cuisine. As attendees wander through the Turkish Bazaar, they will encounter a diverse selection of handcrafted jewelry, ceramics, textiles, and traditional delicacies, all framed by the iconic backdrop of the U.S. Capitol. But behind this vibrant celebration lies the heart of the festival: the unwavering dedication of its volunteers.

A Testament to Generosity and Hard Work

The success of the DC Turkish Festival is a direct reflection of the tireless efforts of the all-volunteer Festival Committee.

Starting in January—ten months before the festival—these passionate individuals dedicate countless hours to plan, organize, and execute every detail of the event. From logistics and sponsor acquisition to coordinating activities and vendors, their commitment shines throughout the festival.

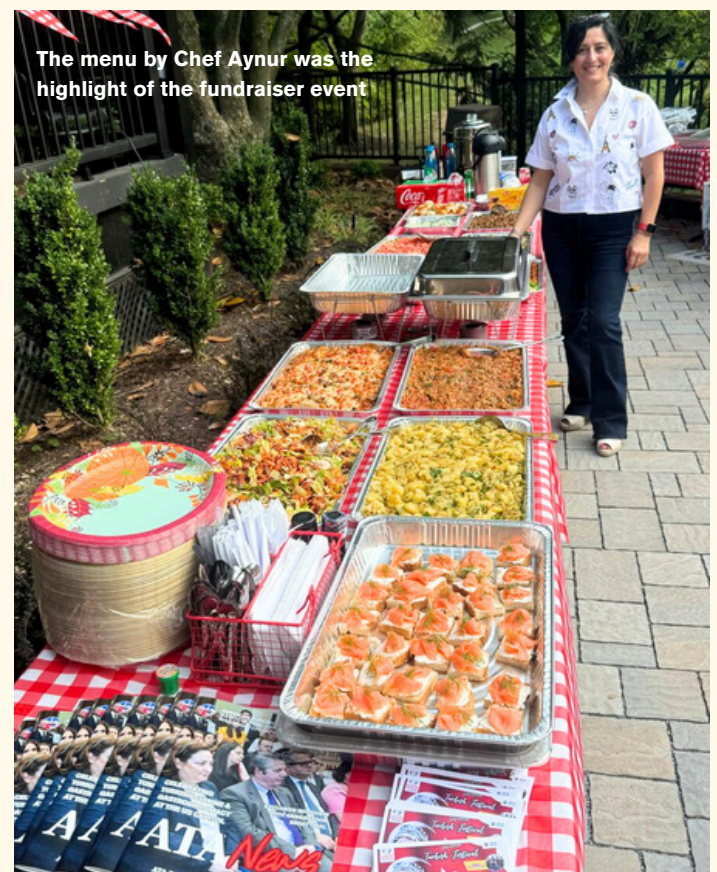


Fundraising – A Crucial Part of Turkish Festival Planning

Raising funds is essential for organizing our festival. Each year, the Turkish Festival requires \$145,000 to operate, and ATA-DC secures these funds through grants, sponsorships, donations, vendor contributions, and festival day fees. DC Turkish Festival is and has been a community and local business-financed independent event. To support our fundraising efforts, we host a variety of enjoyable events.

Our most recent fundraising event took place on Saturday, September 21, at a poolside gazebo in Alexandria, Virginia. This gathering brought together community members in a relaxed and festive atmosphere, featuring a delicious menu curated by Chef Aynur Ozdemir. Guests indulged in delectable food, participated in engaging games, and danced the night away.

The evening also included a raffle, where lucky participants won fantastic prizes, including a stay at the Waldorf Astoria Hotel, \$500 from TRU Orthodontics, and gift certificates from Salon Tony and Salon Sunay. We are thrilled to announce that this event raised nearly \$4,000 for the Turkish Festival. A heartfelt thank you to all the volunteers who made this event possible and to everyone who attended and supported us!



Bridging Cultures Through Celebration

The DC Turkish Festival is not just an event; it's a bridge connecting diverse communities through cultural appreciation and celebration. Each year, the festival draws tens of thousands, showcasing Türkiye's rich traditions through live music, folk dance performances, and authentic cuisine. This year's lineup promises to continue that legacy, featuring a mix of local artists and renowned performers who will enchant attendees with their talent.

A Call to Celebrate and Volunteer

As we look forward to October 20, 2024, we invite everyone to join in the celebration. Whether you are a long-time attendee or a first-time visitor, your presence enriches the experience for everyone involved. For those interested in becoming part of this rewarding journey, opportunities are available for volunteers. Contributing your time and skills not only supports the festival but also deepens your connection to a vibrant community dedicated to sharing its cultural heritage.

This year's festival promises to be a remarkable celebration of Turkish culture, made possible by the unwavering commitment of volunteers who pour their hearts into every detail. As the Turkish flags flutter along Pennsylvania Avenue and the sounds of laughter and music fill the air, let's come together to honor the hard work that makes the DC Turkish Festival an unforgettable experience for all. Join us on October 20, 2024, to celebrate, connect, and create lasting memories in the heart of the nation's capital!



Annual DC Turkish Festival will take place on Sunday October 20th, Pennsylvania Avenue NW between 3rd Street and 6th Street



This year's stage lineup is featuring a mix of local artists and performers



VOLUNTEER WITH US

**Do you love Turkish food and culture?
Or do you want to visit Türkiye without leaving the
Washington D.C. city limits?
How about free lunches, free t-shirts, and free events
with very cool people?**



**Come and volunteer for the
D.C. Turkish festival
on October 20, 2024
(Four separate shifts available)**

**There will be many fun opportunities
to work with art, youth, performers,
the bazaar, and meet an incredible
group of people. After submitting your
application, we will contact you with
more specific information about your
volunteer placement. Spaces are
limited, so sign up while you still can!**

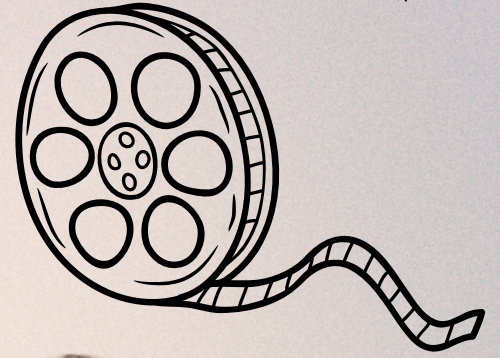
**To register, scan the QR code above or
email us at festival@atadc.org**



FILM DIRECTOR REHA ERDEM

AN EXCLUSIVE INTERVIEW ABOUT HIS LONGLASTING
CAREER AS AN INTERNATIONAL FILMMAKER,
STORYTELLER AND VISUAL ARTIST

BY ÖZGE ÖVÜN-SERT



AMERICAN TURKISH
ASSOCIATION OF
WASHINGTON DC



Mr. Erdem, thank you for accepting this exclusive interview for ATANews readers. What inspired you to pursue a career in filmmaking, and how did your early life experiences shape your artistic vision?

People's enthusiasm for art usually begins at a time when they don't even know themselves. It was probably the same for me. I can say that when I realized that cinema is intertwined with all other branches of art and that it can benefit from all of them as it wishes, I turned completely towards cinema.

You've studied film in France and Türkiye. How do you think these different cultural environments have influenced your perspective as a filmmaker?

The most important aspect of studying cinema in Paris, during my higher education years, was that the entire history of cinema was accessible in huge movie theaters and cinemathèques. In those years, there was no such opportunity anywhere else in the world, let alone Türkiye. Now the world has changed, it is possible to access all movies easily. In addition, since cinema education is not a purely technical education, I had the opportunity to develop my mind in fields such as art and philosophy in the schools I studied there.

Your films often have a poetic and surreal quality, with a strong focus on atmosphere. How do you balance storytelling with visual and emotional expression?

Cinema is the art of creating an atmosphere. The story is an element in it, just like light and decor, nothing more. That atmosphere is established with 'rhythm' and acquires a meaning. There is a saying for this: 'A good movie is a movie that can't be described in words!'

Also, your work often explores existential themes, isolation, and human emotions. What draws you to these themes, and how do you approach them in your films?

I think these are formed by my feelings, worries, fears, enthusiasms and hopes while trying to take care of the world, people, my environment and myself. I always try to look for different ways of thinking about these in film format, on paths that have not been walked before. Let's say mine is not a desire to find, but a desire to search.

As a director and writer, how do you decide which stories to tell? Are there any specific themes or narratives that you haven't explored yet but would like to in the future?

There are many many stories in the world, and even if they have all been told, a different way of telling them can be found despite of the challenges. For me, the starting point is not the story itself. It is the 'subjective view of the world'; meaning I always try to discover something new in each of my films. In short, I try to explore the world with curiosity.

Can you talk about your process for working with actors? Do you guide them to embody the complex characters in your films?

I work with each actor in a different way, because after all, everyone has a different mentality, relationship style and experience. We work in detail with some of them for a long





time, with others we talk very little and create the figure they create in the flow.

Your film, Big Big World (Koca Dünya) which won you a Special Jury Prize at the 2016 Venice Film Festival, explores themes of escape and freedom. How did you develop the visual language of this film to convey these themes?

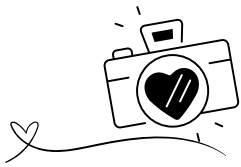
'The child in the forest' is a very attractive theme that has been widely used in fairy tales, literature and cinema. It is an environment where anxiety and freedom, danger and compassion can intertwine, and the attraction increases even more when you move towards the borders of these concepts. In this sense, we tried to increase the 'magnificence of the forest' as much as we could and to create an atmosphere with our figures that extends from innocence to complex, dark emotions created by human desires.

Your films often end with some sort of ambiguity, leaving space for interpretation. How do you feel about audience reactions and interpretations of your work?

I believe in a 'free' cinema, and I love that cinema. I like to watch movies that will leave the audience alone with the film and their own feelings and thoughts, instead of dragging them by the neck. To some extent, this is what I call 'Unexpected Cinema'. In other words, it is a cinema where you cannot predict which shot will come after a shot. It is almost impossible to encourage people to think and truly feel emotional without disrupting their viewing habits. As for my films, I think every film finds its own audience, especially in the digital age, we no longer have to worry about reaching them. We can deliver our films to people from different cultures and generations all over the world at the same time, and the rest is up to them.

Turkish cinema is evolving rapidly, and you've been a key figure in its growth. How do you see the future of Turkish cinema, and what excites you about its current state?

Turkish cinema has gained a different momentum with our generation, and now I think and hope that new generations will create a new cinema that is different and suitable for the their age. Everything continues to evolve in our world and the cinema is no different. As I said in my previous answer, I do want the continuation of free cinema because I really like it and believe in it. ■



PICTURE PERFECT: ATA-DC EVENTS IN FULL COLOR



20,000 VISITORS EVERY YEAR



**CONNECTING
CULTURES FOR
20 YEARS**



**turkish
festival**

11AM-6:30PM ON SUNDAY, OCTOBER 20 2024

**WANT TO
BECOME A
FOOD
VENDOR?**

**SCAN
QR CODE
TO APPLY**



BY GAMZE ÇAKMAK

Fairfax Bakery is a Turkish café and bakery located in Northern VA. Its co-owner Atilla Ozdemir, a native of Ankara, graduated from Bilkent University and relocated to the United States in 1999 to pursue advanced studies. His career took off with Sodexo, a global company that provides food services and facilities management, where he dedicated 13 years, beginning in Orlando and later advancing to roles in Tampa and St. Leo. In 2007, while in Türkiye to fulfill his military service, a chance meeting with Sodexo's CEO opened doors for a unique opportunity. Ozdemir became the first employee to transfer from Sodexo's U.S. operations to Türkiye, where he continued his successful career until retiring in 2012. During his time in Türkiye, he also married and started a family, welcoming two children. In 2015, his wife received a career opportunity in Washington, D.C., prompting the family's move back to the United States.

AtaNews' Gamze Cakmak sat down with Ozdemir to discuss his entrepreneurial journey and business ventures in the U.S.

Tell us your story that led you to open up a bakery shop in VA.

I have been in the food business for more than 20 years and I always wanted to do something different than anybody else. The reason I started a bakery was I could never find fresh baklava. Everybody brings frozen baklava and it is never really fresh. I did my research; frozen vs. fresh. I ran some tests about how to make it taste as fresh as possible. I used to have a kitchen in Silver Spring, MD. I also imported some other items such as coffee and Turkish delights. I ran that business over one and a half years, however, my products were not cheap since the shelf life was shorter and I was using air freight. I went back to Türkiye for more research and to find



out if I could import a branded name and use the name also for marketing purposes, but the companies did not want me to do that unless I import the finished product which I did not want because it takes at least two to three days to get the product from Türkiye and it is never really fresh. So, I came up with my own brand name, “Turkish Gourmet.” It is a trademark as well. Whoever is going to do my production is going to be under my name; I have certain standards and I can get the production done by anyone now rather than using their names. I wanted to have my own place and while searching for a commercial kitchen, I ran across some nice places that had retail displays and thought “why not to try retail as well as the wholesale.”

Why did you choose Fairfax as your first location?

There is a large Turkish community here as well as Middle Easterns. Actually, there is a crowded population with all the different communities, including Americans. This place used to be a bakery that was only selling muffins. We enlarged the kitchen, added more items to the menu, and opened our doors on November 1, 2018.

What is your vision for the business?

Since last year, I have my long-time friend, Ozlem Tekyetim, as a partner. She is a food engineer and experienced in the business. We are planning to improve the kitchen with more equipment in order to increase the production since soon enough we might need to manufacture 30,000 cookies a month. We have many items on the menu now, from baklava to muffins, soups to sandwiches and everything is produced here, freshly made. This place is already not enough for us to display all the items we serve or we plan to serve and we have a sitting area only for 25 people. Weekends can be pretty busy. This area is a mixture of residential and corporate, so our main catering events are at corporates. We have regular customers who have meetings and use us for catering, mainly for breakfast. This place is for only breakfast and lunch so we don't actually have anything for dinner. That's why we are closing early. In the future, I don't know, it might change. There are a couple of things we will be doing: we are starting next month to expand the wholesale part. I still do the import every three weeks but beginning from March, we'll be adding more frozen items. We are also planning to add doner to our menu in the near future.



Who are your customers?

Roughly 90% of our customers are American, 5% is Middle Eastern, and 5% is Turkish. We started actually to serve Americans. We serve Turkish community as well as the other communities. We try to keep everyone happy by not making anything too spicy or too sweet. We promise our customers not to use anything artificial, so we keep it natural, even organic. If you are not happy with our product you can bring it back for a full refund or exchange.

What surprised you about this business?

People appreciate that we bring the taste of Türkiye to them. Most of the items we serve cannot be easily found fresh here in the U.S. People used to go to New York or New Jersey to find some of the items we sell here and now they appreciate that we serve those products fresh. However, they want us to extend the number of the products but, in this business if you sell fresh items, it does not work that way. Most of our products have a shelf life of 12 to 36 hours and after that they are trashed. Freshness is our number one priority. We never serve yesterday's items here. In a grocery store a simit for example might be from yesterday. In our bakery, it is not.



What are your working hours?

We come about 5-5:30am every morning to open our doors at 7am. We do the prep a day before. Whatever we are going to bake the next day, we start the preparation at 1pm the day before till we close at 6pm. The next morning we bake them.

How do you improve yourself in the business?

I do a lot of research. Even for the Turkish pastry, I talked to a lot of pastry owners in Türkiye and searched for recipes. However, all recipes do not work in a commercial kitchen. You might be a great baker at home but you may not be at a commercial kitchen.

What's your most popular item?

Muffins. Anything fruity. We do not use gelatin, even in the fillings, so people like it. We offer more than 30 kinds of muffins. We give our customers many choices and we keep baking throughout the day. We serve Julius Meinl coffee. Although it is not well-known in the U.S., it is the largest importer of coffee and tea in Central Europe.

Tell us more about Julius Meinl

It has an interesting story that many people do not know. It is coming from Vienna, Austria. The Ottoman Emperors loved coffee, too and they always carried their own coffee beans with them. When they tried to conquer Vienna, which they failed to do, they left the beans behind and that's how this company started to make coffees and that's why they kept the Ottoman fez on their logo. The coffee is very good and addictive, too. We also serve their tea which is also very good and high quality with its full tea leaves and real silk bags. Each bag has a poem inside. Once a year, we have a "pay with your poem" week. Customers write poems as a payment, we gather those poems, and send them to the company in Vienna. Each tea bag pocket has a poem of customers which is sold around the world.

Do you have any advice for the people who might be planning to go into bakery business?

In recent years a lot of businesses have opened and closed. Do your research. Do not listen to other people. Go with what sells the most and do not limit the business with certain items for a specific group of people. My second advice is about pricing. If you are introducing a new item, price it right, not expensive, until at least people get used to it. Location is also important. ■



HONORING A DIPLOMATIC ICON: AMBASSADOR ŞÜKRÜ ELEKDAĞ

Türkiye's most seasoned diplomat,
celebrated his 100th birthday



BY ELVAN RAMAZANOĞULLARI

On September 29th, 2024, Ambassador Şükrü Elekdağ, one of Türkiye's most distinguished diplomats, celebrated his 100th birthday. His remarkable career, both as Türkiye's Ambassador to the United States and in various other key roles, has left an indelible mark on Turkish foreign policy and Turkish-American relations. This milestone provides an opportunity to reflect on his extraordinary life, his impact on diplomacy, and his deep connections with the Turkish-American community.

A Childhood in a Transforming Türkiye

Born in 1924, Şükrü Elekdağ grew up in a rapidly changing Türkiye, just as the country was emerging from the shadows of the Ottoman Empire and into the bright, modern vision of Mustafa Kemal Atatürk's Turkish Republic. Elekdağ's formative years unfolded during the early days of the republic, a time of sweeping national reforms and transformations that undoubtedly shaped his worldview. These early experiences instilled in him a strong sense of national pride, a commitment

to public service, and a deep understanding of the importance of Türkiye's place in the world.

Laying the Foundation for Diplomacy

Elekdağ graduated from Galatasaray High School before pursuing higher education at the Istanbul Higher Education School of Economics and Commerce, the precursor of Marmara University. He later earned a postgraduate degree in Economics from the University of Paris, benefiting from a scholarship provided by the French government. This academic journey, characterized by rigor and a passion for international affairs, set the stage for his distinguished career in Türkiye's Ministry of Foreign Affairs.

Strengthening Turkish-US Relations in a Tumultuous Time

Appointed as Türkiye's Ambassador to the United States in 1979, Ambassador Elekdağ arrived in Washington, DC, during a challenging period in Turkish-American relations. Following

Türkiye's intervention in Northern Cyprus in 1974, the U.S. imposed an arms embargo, creating a significant rift between the two nations. The intervention, intended to protect the Turkish Cypriot population following a coup aimed at uniting Cyprus with Greece, which led to the establishment of the Turkish Republic of Northern Cyprus (TRNC).

This strained relationship required careful and strategic diplomacy to heal. Ambassador Elekdağ rose to the occasion, playing a crucial role in repairing fractured ties and ensuring Türkiye's interests were effectively communicated to American policymakers. His efforts were instrumental in the eventual lifting of the arms embargo, paving the way for renewed military and economic cooperation between the two NATO allies.

Beyond policy, Ambassador Elekdağ was known for his ability to connect with people, whether negotiating with U.S. officials or fostering relationships within the Turkish-American community. His presence in Washington, DC, was not just that of a political envoy; he became a bridge-builder, focusing on cultural diplomacy as a means of enhancing Türkiye's standing abroad.

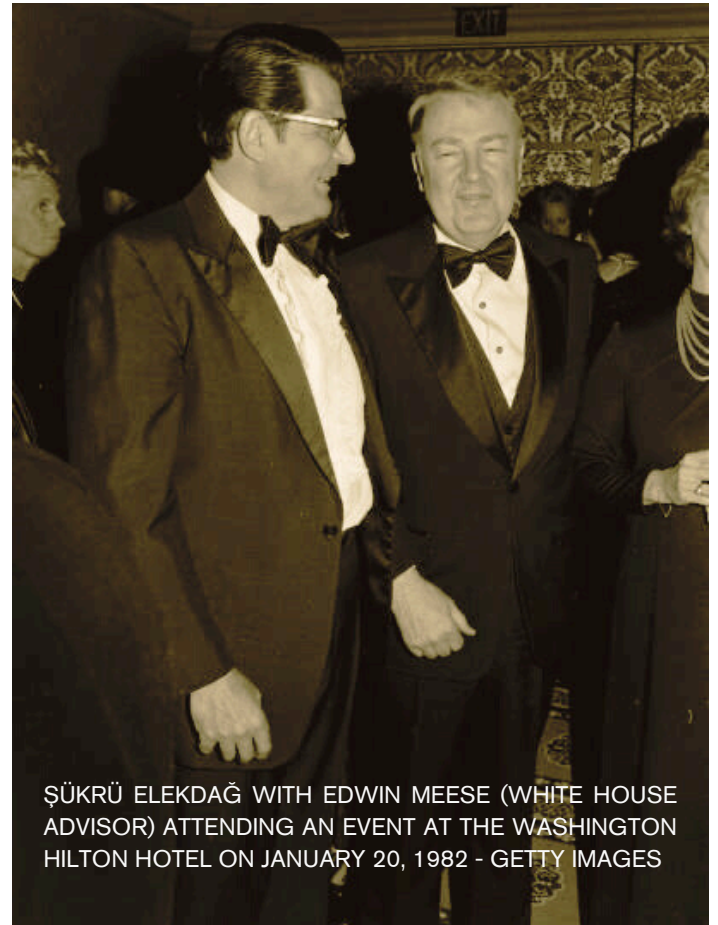
His connection with the Turkish-American community was particularly strong. During his tenure, Elekdağ made concerted efforts to engage with Turkish citizens living in the U.S., often participating in events organized by Turkish-American organizations such as the American Turkish Association of Washington, DC (ATA-DC). When ATA-DC's Atatürk School for Children opened its doors to the Turkish-American community in the 1980s, Elekdağ was an ardent supporter, recognizing the importance of cultural education for the younger generation. His children attended the school, further strengthening his bond with the community. He was actively involved in organizing ATA-DC's teachers' workshops, demonstrating his commitment to community engagement and education by being hands-on in ensuring their success.

Ambassador Şükrü Elekdağ navigated sensitive discussions surrounding the so-called Armenian Genocide during his time in Washington. He worked to present Türkiye's perspective on historical events while emphasizing the need for dialogue and understanding. Elekdağ continued to remain involved with the Turkish-American community well after his tenure as Ambassador. He frequently returned to the U.S. to attend community events influence policy at the highest levels,

and served as a panel speaker at Turkish-American organization gatherings, sharing his insights on diplomacy, foreign policy, and the importance of maintaining strong ties between Türkiye.

A Scholar, Mentor, and Strategist

After concluding his diplomatic service, Ambassador Elekdağ remained a prominent figure in Turkish political and academic life. He served as Undersecretary of the Ministry of Foreign Affairs and was later elected to the Turkish Parliament, where he continued to eventually serving as Deputy Prime Minister.



ŞÜKRÜ ELEKDAĞ WITH EDWIN MEESE (WHITE HOUSE ADVISOR) ATTENDING AN EVENT AT THE WASHINGTON HILTON HOTEL ON JANUARY 20, 1982 - GETTY IMAGES

But even after leaving formal politics, Elekdağ did not withdraw from public life. He transitioned into academia, where he became a professor at Bilkent University's Department of International Relations. At Bilkent, Elekdağ mentored future generations of diplomats, policymakers, and international relations experts. His contributions to Turkish academic thought were substantial, particularly his renowned "Two-and-a-Half War Strategy," which continues to influence Türkiye's defense and security policy today.

A Boxer at Heart: His Discipline and Strategy Skills

Interestingly, Elekdağ's life was not solely about politics and diplomacy. In his youth, he was also an amateur boxer, a sport that instilled in him a deep sense of discipline, strategic thinking, and resilience—qualities that carried over into his diplomatic career. Boxing requires mental sharpness and the ability to remain calm under pressure, much like the careful and calculated diplomacy Elekdağ practiced throughout his career. His background as a boxer is a reflection of the multifaceted nature of this extraordinary man—someone who understood the importance of both mental and physical endurance in overcoming challenges, whether in the ring or on the global stage.

Current Status and Legacy

As he celebrates his 100th birthday, Ambassador Şükrü Elekdağ enjoys a quiet retirement in Türkiye, having stepped back from public roles in recent years. However, his legacy remains ever-present. His writings continue to be referenced in policy discussions, his students carry his teachings into their own careers, and his decades of service remain a benchmark for diplomats both in Türkiye and abroad. Ambassador Elekdağ's life has been one of service, resilience, and vision. From his early days in the newly founded Turkish Republic to his leadership on the world stage, his contributions to Türkiye's foreign policy and Turkish-American relations are immeasurable. As we celebrate his centennial, we honor not just his remarkable career, but the man himself—a diplomat, a scholar, a mentor, and a cherished member of the Turkish-American community. ■

ŞÜKRÜ ELEKDAĞ WITH HIS WIFE AYL A ELEKDAĞ AT THE TCFC DOCTOR'S DAY BALL - 1983 WASHINGTON DC



Photo Credit: Elvan Ramazanoğulları

TURKISH PHILANTHROPY FUNDS



A LEGACY OF GIVING, LOCALLY AND GLOBALLY

BY ŞENAY ATASELİM-YILMAZ

What began in 2007 as a small circle of visionary donors has blossomed into a powerful movement of over 100,000 donors, all united by a shared passion for giving back. The story of Turkish Philanthropy Funds (TPF) is more than just numbers and projects—it's a testament to the power of community-driven philanthropy.

At the heart of TPF is a simple idea: connecting donors in the United States with meaningful causes in Türkiye and beyond. Over the past decade, that idea has evolved into a dynamic network of donors and nonprofits working together to create high-impact, long-term change. Today, TPF stands as the leading Turkish-American foundation, championing social investments that transform lives both locally and globally. Every donor's journey with TPF is unique, and together, these stories have helped TPF raise over \$80 million since its inception. From scholarships for underserved students to disaster relief efforts, TPF ensures that each dollar donated reaches its intended destination, creating lasting impact where it's needed most. With more than 1300 grants awarded, impacting over 3 million lives, TPF has become a trusted partner for those who want to help and those who need it most.

A Personalized Approach to Philanthropy

TPF doesn't just help donors contribute to large-scale disaster relief or educational initiatives—it also provides an accessible platform for personal philanthropy.



Photo Credit: Payda Derneği

And, that is what sets TPF apart. At TPF, giving starts with listening. Donors come with visions—whether it's supporting local initiatives in the U.S., disaster relief in Türkiye, or global education programs—and TPF tailors solutions to match these philanthropic goals. From Donor-Advised Funds to planned giving, TPF offers a range of giving options that empower donors to make a lasting impact.

TPF offers flexibility, allowing donors to structure their giving in ways that align with their personal goals and desired outcomes. This tailored approach makes philanthropy deeply personal, while ensuring that every dollar makes a difference. And TPF doesn't just connect donors and NGOs—it builds trust. Each grant is carefully aligned with on-the-ground needs, ensuring transparency and accountability. Through detailed reports, donors can see exactly how their funds are being used, making philanthropy not just effective but deeply meaningful.

Planned Giving: Creating a Lasting Legacy

For those looking to create a long-term impact, TPF offers planned giving options that allow donors to leave a lasting legacy. Planned giving ensures that your philanthropic efforts continue even beyond your lifetime, making a difference for future generations. Whether it's through bequests, charitable trusts, or other planned giving vehicles, TPF provides personalized guidance to help you align your legacy with the causes you care about most. You can access a very detailed Planned Giving Guide through TPF's planned giving web page at tpfund.plannedgiving.org that includes a gift calculator, gift comparison tools and legal templates to help you make informed and impactful decisions about planned giving.

A Global Network for Local Impact

Collaboration is at the core of TPF's success. With an extensive network of over 250 local and global NGOs, academic institutions, and organizations, TPF works tirelessly to address both urgent needs and long-term development challenges. Whether it's providing swift earthquake relief or addressing environmental challenges or providing equal educational opportunities, TPF's strategic grantmaking model ensures that projects are impactful and sustainable.



TPF and ATA-DC collaborated to help Akut Vakfi for their humanitarian operations after the earthquake in Hatay



Photo Credit: Darüşşafaka Vakfı 2024

Take the devastating 2023 earthquake in Türkiye, for example. In the aftermath, TPF was able to mobilize its partners and donors quickly, providing immediate relief to those affected while also laying the groundwork for long-term rebuilding efforts. It's this blend of urgency and sustainability that defines TPF's approach, turning donor aspirations into real-world impact.

Through this global philanthropic network, TPF fosters a community of engaged donors and partners, all united by a shared goal: to elevate lives and create lasting change, wherever it's needed.

Partnering for the Future

As TPF continues to grow, so does its potential to connect more donors and partners with the causes that matter most. Corporations and community foundations play a pivotal role in this journey. Through event sponsorships, matching gifts, or corporate grants, businesses work with TPF to amplify their impact and align their brand with transformative social change.

TPF is more than a community foundation—it's a movement that continues to grow with every new donor, partner, and project. From the first grant in 2007 to the millions of lives changed today, TPF's story is a powerful reminder that together, we can build a brighter, more compassionate world. Whether you're a donor, a corporation, or a nonprofit, there's a place for you in the TPF story. ■



REPUBLIC DAY BALL

ATA-DC CORDIALLY INVITES
YOU TO THE

**101ST ANNIVERSARY OF
THE TURKISH REPUBLIC**

OCTOBER **26** 6PM-11PM

WASHINGTON PLAZA HOTEL

RSVP to info@atadc.org

APPLICATIONS OPEN FOR THE YOUNG CULTURAL AMBASSADORS PROGRAM

ATA-DC is excited to invite local high school students to apply for the 2024-2025 Young Cultural Ambassadors Program (YCAP). If you're eager to broaden your cultural horizons and make a meaningful impact in your community, this program is perfect for you!

Launched in 2017, YCAP engages a select group of high school students in a variety of fun, cultural, and educational activities designed to foster volunteerism and cross-cultural dialogue. In 2020, the program transitioned to a hybrid format and expanded nationally, allowing high school students from across the U.S. to participate. To date, nearly 90 students have reaped the benefits of this enriching program.

This year, up to 30 students will have the opportunity to explore Turkish culture through engaging events and participate in virtual meetings with members of the Turkish-American and international communities, learning about various professions and building valuable networks.



High School Students Apply Now

ATA-DC'S
2024 - 2025
YOUNG CULTURAL AMBASSADORS PROGRAM

Scan QR Code

Building peace and cultural understanding through youth empowerment

The program offers an incredible opportunity for individuals who wish to dedicate time to volunteer community activities, improve their communication and diplomacy skills, make new friends, and immerse themselves in Turkish culture through arts and crafts, dance, music, and much more!

Application Deadline
OCTOBER 10TH, 2024

<https://atadc.org/ycap/>
ycap@atadc.org

ATA-DC'S ATATÜRK SCHOOL OPENS DOOR FOR THE NEW SCHOOL YEAR

Ataturk School is thrilled to reopen its doors for the 2024-2025 academic year, continuing its 44-year legacy of teaching Turkish culture and language to the Turkish community's children since 1980. School's experienced teacher team - Nihan Gunay, Kate Kalis, and Burcu Gorman - looks forward to another exciting year at McLean High School in Virginia. This year, 40 students have enrolled, and we've created four classes tailored to their age and language levels.

Highlights of the 2024-25 academic year include October 29 Republic Day celebrations, November 10 Commemoration of Ataturk, April 23 Sovereignty and Children's Day festivities and Turkish anthem singing on each school day.

Academic calendar at the Ataturk school runs as *Semester 1*: September 8- December 15 (Winter Break) and *Semester 2*: January 5- May 4 (End of School).

ATA-DC proudly leads this vital cultural mission, committed to preserving Turkish heritage in our community.





MAGIC OF AUTUMN: THE COLOR RUSH OF LEAVES AND THE SECRET OF ANTHOCYANINS

BY DENİZ ORHUN

Some cultures in ancient Mesopotamia believed that the year had two beginnings: spring and autumn. Hence the celebration of the autumnal equinox. This period is also called "the time of renewal" or "purification." Harvests are over, and new preparations begin. The temperature difference between day and night increases.

Maintaining your own body temperature with the correct alimentation, rather than overdressing, can better prepare your body for winter. Autumn also offers us a fascinating spectacle. Day and night become equal on the autumnal equinox. The angle at which the sun's rays fall on the earth changes, and nature realizes that winter is approaching. Trees celebrate this change with polyphenolic compounds called

anthocyanins. These compounds replace chlorophyll, which gives the leaves their green color, and the leaves turn to a riot of colors from yellow to red and even purple. In Maryland, we see a beautiful change in leaf color. In addition to coloring leaves, anthocyanins give many fruits and vegetables their vibrant colors and are antioxidants that play an essential role in maintaining our overall health. Eating seasonal foods is a great way to increase your antioxidant intake.

Nature's seasonal offerings include grapes, sweet potatoes, spinach, chestnuts, and pumpkins. Many of them contain nitric oxide (NO), a Nobel prize winning molecule elected as the discovery of the century. A lot of studies have been published on notable journals relating to NO increasing the release of

dopamine and serotonin; in other words, the release of hormones associated with happiness. As always, remember to drink plenty of water while watching this fascinating transformation of autumn. It is very helpful to remember the scientific secrets behind this colorful feast that nature offers us, such as NO, anthocyanins, and antioxidant issues.

Here is a very nutritional and delicious fall recipe you may want to try at home. I wish everyone a colorful autumn season full of beautiful new beginnings.



Chicken Pot Pie

If you are feeling a little chilly, add 1 teaspoon of minced ginger to the recipe; it will help warm you up. **Yield: 3 servings**

Ingredients:

- 2 medium sized chicken breasts
- 1 onion
- 3 cloves of garlic
- 1 carrot
- 2 handfuls of frozen peas
- 1 oz (approximately 2 tablespoons) of flour
- 1 small size highball type glass of heavy cream (7oz or 200ml)
- 1 lb of chicken broth (2 cups or 454 ml)
- Black pepper, salt, red powder pepper to taste
- 3 pieces of puff pastry
- 1 egg yolk
- 1 oz of hazelnut oil (30 gr or 2 tablespoons)

Directions:

1. In a sizzling frying pan, gently sauté the fragrant minced garlic and diced onion in a tablespoon of rich, nutty hazelnut oil until translucent and aromatic.
2. Add the chicken cubes and sauté until they're golden and juicy.
3. Add diced carrots, their sweet crunch complementing the tender chicken.
4. Meanwhile, cook the green peas until tender in a separate pan, then set aside to absorb their natural sweetness.
5. Make a velvety roux by whisking a tablespoon of oil with flour in a frying pan, stirring until it turns into a nutty, golden base.
6. Return the browned chicken to the pan, then gradually pour in the water, stirring constantly to create a rich, silky sauce.
7. Stir the peas into the savory mixture, then sprinkle in your favorite blend of aromatic spices to bring layers of flavor to the dish.
8. Spoon this hearty filling into ovenproof individual bowls.
9. Drape delicate sheets of puff pastry over each dish, then brush with an egg wash for a golden-brown color.
10. Slide your creations into a preheated oven at 180°C (350°F) and wait with anticipation as the pastry puffs and turns golden.

Indulge in your exclusively homemade chicken pot pie, with a golden-crustured treasure of flavors and textures!

Remember, eating seasonal foods is a great way to increase your antioxidant intake.



Deniz Orhun graduated from Ankara University-Department of Agriculture Engineering. She completed her MBA degree at London College and Hacettepe University. She worked at Merck Sharp & Dohme, at Novartis and at Tetra Pak for various missions in Sweden, Dubai and Brazil. She then went to the US and studied Baking and Pastry

at Kendall College which is known as the "Harvard of the culinary world". She worked at Swedish Bakery, Union League and Four Seasons Chicago. She represented Türkiye during the International Cuisine Festival and won a first prize. Chef Deniz is owner and founder of Klemantin since 2008, she has gained success through a variety of business ventures.

Spinach Potato Quiche

Yield: **4 servings** (If you plan it as a side dish)

2 servings (if you have a one-dish meal) Yield: 3 servings

Ingredients:

** The quiche filling:*

1 middle size brown onion

2 bunches of spinach (or 2 packs)

¾ cup of heavy cream

2 eggs

A handful of Turkish white cheese (feta)

A handful of sharp-aged cheese

Ground pepper to taste

A pinch of nutmeg

** The quiche base:*

2 ct. Russet potato

2 cloves of garlic

1 tsp of ground turmeric

Salt and pepper to taste

1/4 cup of oatmeal

Directions:

1. Cut the onion cube size with a sharp knife, and gently sauté the onion with water until it's translucent and slightly sweet in a stainless-steel pan.

2. Thoroughly wash the spinach and drain it well in a sieve to remove excess water. Add the crisp spinach leaves to the pan. Sauté with the tender onions until the spinach is just wilted. Be careful not to overcook; the spinach should maintain a vibrant, neon green color, not a dull, pastel, overcooked green. After cooking, set aside to cool down.

3. Prepare the quiche base. Vigorously whisk two eggs until they're frothy and well combined. This thorough mixing blends the rich yolks and whites, ensuring the eggs won't have an off-putting aroma. Pour a glass of cream, then crumble in a generous handful of tangy Turkish white cheese and sharp aged cheese. Mix the ingredients until they're beautifully incorporated, and season with a sprinkle of freshly ground black pepper and a whisper of aromatic nutmeg.

4. Craft the unique bottom layer of the quiche using a hearty potato. If you're short on time, microwave the potato for about four minutes until it's tender. Once cooked, mash the potato with the oatmeal and blend in a pinch of black pepper, a dash of salt, a sprinkle of earthy curcumin, and the minced garlic. Knead this aromatic mixture until it's well combined.

5. Grab a cake mold and gently press the seasoned potato mash into the bottom, creating a flavorful foundation. In another bowl, fold the sautéed spinach into our creamy quiche filling. Carefully pour this mixture over the potato layer.

6. Slide your creation into a preheated oven and bake for 30 minutes at 375°F (190°C). The result? A golden, fragrant quiche with a crispy potato base.



Tips from the Chef:

Turkish white cheese is salty, so you do not need to add salt to your quiche filling.

Russet potato has more starch and less moisture, contains more calories, and is rich in potassium compared to Yukon Gold, which holds its shape well after cooking. For fewer calories, if you want to use Yukon Gold, add ½ cup of oatmeal because of its high moisture content.



AMERICAN TURKISH
ASSOCIATION OF
WASHINGTON DC

APRIL - JUNE 2024

ATA-DC'S 2024 ELECTION
FATHER'S DAY PICNIC

INTERVIEW, SENIH GERAY
THE GM OF WALDORF ASTORIA

CELEBRATING
TURKISH CUISINE &
GASTRODIPLOMACY
AT THE US CAPITOL

EXCLUSIVE INTERVIEW
WITH AMBASSADOR
SEDAT ONAL

ATA News

ATA-DC ~ Connecting People since 1965

ATA News

ADVERTISE WITH US!

Are you looking to connect with a vibrant, engaged audience in the Washington, D.C., Maryland, and Virginia region?

Advertise with ATA-News, the oldest Turkish-American community magazine in the DMV! ATA-News has been a trusted source for local news, cultural events, and community updates, with a dedicated readership that values quality content and meaningful connections.

2024 RATES

OLDEST TURKISH AMERICAN COMMUNITY MAGAZINE IN THE DMV

FULL PAGE AD
INCLUDING DESIGN

\$500

1/2 PAGE AD

\$250

1/4 PAGE AD

\$150

\$750

BACK COVER
INCLUDING DESIGN

\$650

11INSIDE FRONT COVER
INCLUDING DESIGN

\$550

INSIDE BACK COVER
INCLUDING DESIGN



Email: info@atadc.org

Discount available for full or half year agreements

SIGN UP TO BECOME A MEMBER TODAY

Members of ATA-DC enjoy exclusive discounts for numerous ATA-DC and partner events, including The Atatürk School and the Turkish Republic Day Ball. Some events are complimentary for our members.

As a new initiative, ATA-DC provides a special membership to [Working Advantage](#) website. Working Advantage is the leading Corporate Discount Program provider, offering exclusive discounts and special offers on products, services and experiences you need and love. Save big on theme parks, attractions, hotels, rental cars, concerts, sports, live events, electronics, appliances, apparel, gift cards, movie tickets and much more. Please reach out to us to get the passcode for your membership.

Networking Events

Community Connection

Members receive a free subscription to the ATA News Magazine

Get involved: Voting Rights



SCAN HERE

INFO ABOUT MEMBERSHIP

- Enjoy Great Benefits
- Connect with the Community
- Involved in educational programs



SCAN HERE

WANT TO DONATE NOW

- Donate with confidence
- Easy online transaction
- Tax-deductible receipt

WWW.TURKISHFESTIVAL.ORG

ATA- DC Membership Benefits



Special Discounts & Advance Buy Options



Turkish Airlines Travel Benefits



Working Advantage Discount Program



Free Subscription to ATA-DC Magazine



Join Now



turkish festival

THANKS TO OUR SPONSORS FOR THE TURKISH FESTIVAL 2023
WE'D LOVE TO HAVE YOU THIS YEAR AGAIN!

ORGANIZED BY



GRANTED BY



PREMIERE LEVEL SPONSOR



DIAMOND LEVEL SPONSORS



GOLD LEVEL SPONSORS



BRONZE LEVEL SPONSORS



MEDIA SPONSORS



FRIENDS OF THE FESTIVAL



WHAT OUR SPONSORS SAID

For over 30 years, David Saltzman and I have supported Turkish American organizations nationwide. But the number of successful organizations has not kept up in recent years. In that sense, ATA-DC is exceptional, serving as an organization of its time and the future, always. We believe the Turkish Festival and Republic Day Gala are beautiful celebrations. What a Turkish Delight your leadership has been. Thank you!

GUNAY EVINCH, SALTZMAN & EVINCH

I've been supporting ATA-DC as RE/MAX since the first festival in 2002, and each year it's a joy to set up the RE/MAX balloon with my family on Pennsylvania Avenue. It's a wonderful experience to reconnect with old friends and clients, meet new people, enjoy Turkish cuisine, and watch the amazing shows at the stage. I'm proud to support ATA-DC's efforts in promoting Turkish culture. Excellent work, ATA-DC!

MELIH CAKMAK, RE/MAX

All time winner by Washington City Paper



Turkish Festival by ATA-DC


The Best Cultural Festival of Washington DC
www.turkishfestival.org

Turkish Festival
Building bridges and
Bringing communities
together since 2003



**AMERICAN TURKISH
ASSOCIATION OF
WASHINGTON DC**

1101 PENNSYLVANIA AVE SUITE
300, WASHINGTON DC 20004
WWW.ATADC.ORG

A portrait of Mustafa Kemal Atatürk, the founder of the Republic of Turkey. He is shown from the chest up, wearing a dark tuxedo with a white shirt and bow tie. He is looking upwards and to the right with a serious expression. The background is a large, textured Turkish flag, featuring a red field with a white crescent and star. The image has a slightly grainy, vintage quality.

**“PEACE AT
HOME, PEACE IN
THE WORLD.”**

**MUSTAFA
KEMAL ATATÜRK**