



FASHION REPORT
By MELISSA NAZARETH
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A LOCAL art gallery is set to host London-based Palestinian artist Haya Natsheh in an online workshop about traditional Tatreez hand-embroidery, coinciding with the Nakba Day anniversary this month.

The session entitled *The First Stitch: An Introduction to the Language of Tatreez* will feature a guided introduction to Palestinian cross-stitch, combining cultural context with hands-on practice.

Art Concept located in Andalus Garden is staging the event on May 24 via the Agora platform. It was preceded by an online talk on the same topic delivered by Haya the previous week.

Nakba Day, observed on May 15, commemorates the 'catastrophe' and displacement of Palestinians in 1948. The timely workshop offers participants the space to revisit the historic event, empathising with the Palestinian cause while also delving into the country's rich cultural heritage.

Tatreez is an ancient craft dating back centuries and brings alive intricate, colourful geometric motifs passed down through generations. It is primarily sewn as cross-stitch – 'falahi' or peasant embroidery – on women's garments.

While each Palestinian village uses distinct motifs and colour palettes, some common patterns could carry deep meanings. The cypress tree (sarw), for instance, symbolises 'connection to the land' and birds, often depicted perched on branches or paired with blooms, represent 'freedom'.

In 2021, UNESCO officially recognised the craft as Intangible Cultural Heritage, acknowledging it as a living practice carried across generations.

While fashion enthusiasts around the world have always revered the iconic designs, the patterns have resurfaced in recent times of political conflict, attracting significant attention.

"There has certainly been increased global visibility around Palestinian symbols

A visual language



ICONIC: A digital illustration of the traditional Palestinian keffiyeh depicting Tatreez

and cultural expression since October 2023, including Tatreez," Haya told *GulfWeekly*.

"More people are seeking to learn about Palestinian history and identity through cultural forms, and embroidery has become one of the most visible entry points into those conversations," she added.

Haya believes that while embroidery traditions exist across the Arab world and in many cultures globally, what makes Palestinian Tatreez distinct is the depth and specificity of its visual language.



POIGNANT: The watermelon and olive branch are symbols reflecting the Palestinian cause

"Historically, Palestinian embroidery functioned almost as a social map. Through motifs, colours, stitching styles and placement, women could

often identify someone's village, region, social status, or marital situation simply by reading the dress she wore.

"Tatreez is also deeply



CREATIVE: Haya

connected to land and geography. You see the environment entering the cloth – cypress trees from Jaffa, grape motifs from Hebron, palm motifs from Ramallah, desert geometry from the south. The embroidery reflects agricultural life, movement and trade routes and historical change across centuries," added the creative talent, who works across both the traditional falahi stitch and tahiri – a less commonly practiced embroidery technique historically associated with Bethlehem.

"What also sets Tatreez apart today is that it carries a political weight alongside its cultural one. Palestinian embroidery has repeatedly faced appropriation and attempts to detach it from its origins, which made preservation and documentation even more urgent."

In a time when cheap knockoffs are fast replacing heritage arts and crafts, Haya encourages mindfulness. However, she remains positive.

"I do not think these traditions are disappearing entirely. Many communities around the world – especially women, artisans, and younger generations – are actively reclaiming and preserving them in new ways. The real challenge is not simply whether a motif survives visually, but whether the knowledge behind it survives too," added the expert, who is developing her work in research and writing, with the aim of contributing to broader conversations on Palestinian textile traditions and their cultural significance.

For more information, follow @artconceptbh on Instagram.



KARAK-AN EMOTION
World Tea Day
SEE PAGE 2



SHARE A BITE!
Snacks across cultures
SEE PAGE 3



LEISURE SCENE
Food, fun & more
SEE PAGES 4-5



F1 ACTION
Circuit Gilles-Villeneuve
SEE PAGE 7

Sunshine in a cup:



FOOD REPORT
By MELISSA NAZARETH
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BAHRAIN and its love affair with tea go back a long way, with the beverage being almost a sentiment among the local diaspora.

On International Tea Day today, fans of the drink are raising their cups high to celebrate this endearing culture, which offers sustainability and livelihoods to scores of people around the world. The theme this year is ‘Sustaining Tea, Supporting Communities’, which highlights the need to backup tea farmers, promote sustainable practices and ensure a better future for the global tea community.

Though the kingdom is originally a coffee-drinking nation, ‘shay’ (tea) as the Arabs call it has been around since the ancient maritime trade of the Dilmunian era. The aromatic leaf found its way to Bahrain’s shores as Arabian merchants traded pearls and dates for spices, textiles and tea.

Overtime, the beverage and the way it was consumed evolved with locals embracing newer recipes. Around the mid-



Illustrated by Rima Alhaddad

20th century, specifically the 1950s and 1960s, the kingdom witnessed a major influx of Indian and Pakistani workers, who brought with them the concept of kadak – ‘robust’ in Hindi and Urdu, it refers to an intensely aromatic potion of tea leaves brewed in milk with spices. This idea revolutionised local traditions, with Bahraini connoisseurs further refining the recipe. Middle Eastern touches

of saffron and sometimes rosewater were added, marking the birth of ‘karak’.

DRINK OF THE MASSES

What lends karak its creamy, luscious texture is condensed milk. Though it is not traditionally used, it has become popular with patrons, nodding to the deep bond that the two cultures – desi and Arab – share. The hold that karak has on both communities is evident from the many pop culture references of the beverage, the latest being the viral hit *FA9LA* by Bahraini rapper Flipperachi. The track featured in the Bollywood film *Dhurandhar* contains



the line *Biya, jib li wahid karak yalla* (Brother, bring me one karak, come on).

In fact, moved by the connection that the masses share with this drink, some local hotels and eateries serve recipes influenced by the flavours of the beverage like karak chai ice cream.

The impact that the cuppa has on the community does not end there. Karak outlets, a thriving eco-system, have been propagating newer trends in the community. One such occurrence is the social practice among Bahrain’s South Asian diaspora of perfect strangers standing outside karak shops, sipping on a cuppa and opining



NEWER TRENDS

While the snack trend started with the odd biscuit packet offered as an impulse purchase item when the worker brought your



WHIMSICAL: Boba used in the boba tea



VIBRANT: Green matcha is popular among local cafe goers

LITERATURE INSPIRED BY TEA

Comfy Slippers and a Cup of Tea (2013)

This personal guide penned by former Bahrain resident Julie Lomas explores many subjects, which stop us from achieving our full potential. It encourages self-love and forgiveness to heal our consciousness.

The Tea Girl of Hummingbird Lane (2017)

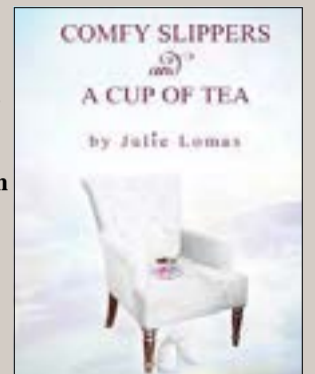
In this powerful story about a family, separated by circumstances, culture, and distance, author Lisa See paints an unforgettable portrait of a little known region – the Akha people of China – and its people, and celebrates the bond that connects mothers and daughters.

The Cybernetic Tea Shop (2019)

A heartwarming, standalone sci-fi novella by Meredith Katz, the plot brings alive the journey of a software programmer who travels to the city to find an old AI robot – who now works in a quiet teashop.

Death by Darjeeling (2001)

The first book in the massively popular *Tea Shop Mysteries* series by author Laura Child, it perfectly blends murder, mystery and cosy recipes in a Charleston teashop.



on the news of the day.

You will find at least a handful of the humble cafes within a three-kilometre radius anywhere in the kingdom, making this a common sight. Not to forget the compulsive snacking culture that these hubs have facilitated.

chai to your car, it has burgeoned into an endless variety of fried goodies that are hard to resist. Egg puffs, chicken cutlets, plantain fritters, samboosa and lentil vadas are some popular favourites.

‘Karak culture’ is equally well known among the locals. Bahrainis honking from their cars, trying to catch the attention of a worker to place their chai haleeb (milk tea) order borders on social stereotype.

Additionally, the beverage has opened doors for newer recipes. Tandoori chai – a close cousin of karak – has recently entered Bahrain’s ‘chayosphere’. It is essentially masala (spiced) tea but served in a kulhad or clay cup, which lends it a distinct earthy, smoky flavour.

The kingdom is also home to other international tea cultures, from the Arabian Chai Yanzebeel (ginger milk tea) to the popular Japanese matcha, whimsical Taiwanese boba or bubble tea, aromatic Korean barley and yuja (citron) teas and the elevated English high tea experience offered across hotels and cafes in Bahrain.

It's a tea party!



FOOD REPORT

By **NAMAN ARORA**
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Tasty teatime treats

MUCH like any afternoon or morning tea, a celebration of International Tea Day would be incomplete without an appreciation of the various teatime snacks that have sprung up alongside tea cultures around the world.

BAHRAIN AND THE MIDDLE EAST

Ma'amoul, dates and baklava may be the belles of the ball in the Arab world, when it comes to teatime plus-ones.

But that does not even begin to cover the tip of the iceberg, when it comes to our teatime cravings as well as the influence of all the cultures that have crossed through the region historically.

From the deep-fried goodness of samboosa and kebabs to the Turkish world of Simidi (small ring-shaped savoury cookies) and Lokum (Turkish Delight), one does not simply have tea in the face of the region's hospitality. Away from the majlises, today's karak shops are where one can find the newest additions to the snack scene - Indian chapattis packed with nutella, cheese, Oman Chips or even samboosas.



FLAVOURFUL: Arabic red tea pairs well with traditional desserts

THE UK

While many countries are all-day tea drinkers, the British definitely turned into a special time of the day with the introduction of the classic afternoon tea.

Today, the traditional British afternoon tea is a multi-tiered affair.

The top tiers are usually reserved for savoury bites like finger sandwiches with fillings like cucumber and cream cheese, egg and watercress, and smoked salmon.

Moving downwards, the British scone makes its appearance, with a generous serving of clotted cream.

And once your sweet tooth is completely primed, the final tier is packed



UK: The afternoon tea affair

with miniature cakes and pastries, including Victoria sponge, Battenberg cake, and iced fruitcake.

Of course, those who would prefer a more modest

tea at another time of the day (good heavens, the audacity!), there is a spread of dunkable biscuits, from digestives to shortbread and hobnobs.



SUBCONTINENT: No monsoon tea would be complete without a platter of pakoras

THE INDIAN SUBCONTINENT

The home of 'masala chai' has its own ever-evolving roster of accompanying snacks, beyond the quintessential samosa and glucose biscuits.

Of course, most are familiar with spiced vegetable fritters (pakoras), perfectly paired with a steaming cup of chai for a rainy afternoon and many even know of vada pav - Mumbai's answer to the burger.

But the subcontinent takes its snacks seriously and every region has its variations on the perfect pairing to go with a cup of tea.

Some of these include South India's rice flour-based spiral murukku, crispy lentil flour-based Sindhi masala papad, and the saffron-infused Sri Lankan pol-pani pancakes - each as varied as the teas one might find in the region, from Assam to Ceylon.

JAPAN AND CHINA

While the rest of the world has built many of its snacking spreads around black or red tea, the prominence of green, matcha and sencha teas in China and Japan has led to a more sublime selection.

Peanuts or sunflower seeds are paired in casual tea settings and even at tea houses across China with the savoury and salty crunch not overwhelming the delicate flavours of the tea.

For tea ceremonies or more formal settings, sweets and candies are made to reflect the seasons, with stronger flavours and more robust textures used in the autumn and winter months, while more delicate textures are reserved for the springtime and summer.

A unique snack to be found in China is a tea egg - hard-boiled eggs cracked and simmered in soy sauce, tea leaves,

and spices to give them a savoury umami flavour, and a spiderweb like design on the surface.

In Japan, meticulously crafted sweets and confections called wagashi are usually served during tea ceremonies or special occasions.

Amongst the more unique wagashi is yokan with the texture of a firm jelly and made from azuki beans, sugar, and seaweed gelatin. It's often served in thin slices alongside tea.

Dorayaki is another kind of wagashi that's made of two fluffy pancakes and a sweet filling.

A typical filling is anko - a sweet red bean paste - but can also include custard, chocolate, or even ice cream.

The pancakes look a lot like American pancakes and are slightly sweet.



JAPAN: A selection of popular wagashi



CHINA: A tea egg popular in the Chinese mainland and parts of South East Asia



TURKIYE: Lokum makes for a perfect sweet pairing with red tea



CEYLON: Pol-pani pancakes

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Tasty teatime treats

FLAVOURFUL: Arabic red tea pairs well with traditional desserts



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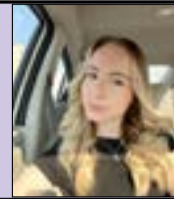
JAPAN: A selection of popular wagashi



CHINA: A tea egg popular in the Chinese mainland and parts of South East Asia

Leisure Scene

What's on guide by
Julia Cassano



FESTIVE SPIRIT AT THE RITZ-CARLTON

MAKE this Eid Al Adha truly memorable at The Ritz-Carlton, Bahrain, where a range of exquisite dining experiences and indulgent staycation packages await.

Cantina Kahlo brings the festive spirit alive with its vibrant Eid Fiesta Brunch. Guests can enjoy lively performances and a variety of authentic Mexican favourites. It runs from May 27 to 29, from 1pm to 4pm, at BD35 per person including soft beverages or BD45 with selected beverages.

At Nirvana, guests can indulge in a specially curated four-course tasting journey, set within elegant interiors inspired by royal Indian palaces.

The menu showcases the rich depth, spice and artistry of Indian cuisine, complemented by the soulful live melodies of a sitar-and-tabla duo for a celebratory atmosphere.

The experience is available from May 27 to 29, between 7pm and 10.30pm, priced at BD25 per person with a selected beverage pairing or BD33 for the full-course tasting menu.

For steak lovers, Plums presents an extraordinary Angus Tomahawk steak, expertly flame-grilled to smoky perfection and paired with selected beverages. It is available from May 27 to 29, between 7pm to 11pm, priced at BD69.

Those craving something sweet can head to the Ritz Gourmet Lounge to enjoy its irresistible sizzling date cake. Served warm from the oven on a sizzling platter, the dessert combines the rich caramelised sweetness of premium dates with a soft, decadent texture, finished with velvety vanilla ice cream into every bite.

Available throughout Eid Al Adha from noon to 11pm, priced at BD28.500

for a whole cake or BD8.500 per slice.

At Primavera, guests are invited to experience the warmth of Italian hospitality with a festive afternoon featuring fresh coastal flavours, generous Italian classics and dishes made for sharing. Paired with refreshing beverages and picturesque waterfront views, the celebration takes place on May 29 from 12.30pm to 4pm, priced at BD35 per adult inclusive of soft beverages or BD45 with selected beverages.

For those seeking a relaxing getaway within the kingdom, the Ritz-Carlton Bahrain also offers an Enhanced Eid Staycation package, blending comfort, relaxation and quality family time. Prices start from BD125 for a limited time.

For more information or bookings, contact 17586868 or email rc.bahrz.reservations@ritzcarlton.com.



DELICIOUS: Enjoy good food and drinks at Cantina Kahlo

CELEBRATE WITH A SUMPTUOUS SPREAD

CELEBRATE Eid Al Adha at InterContinental Bahrain with an exciting line-up of dining experiences and special events that promise memorable moments for family and friends.

Guests can indulge in a lavish Eid brunch featuring an international buffet and live cooking stations. The brunch will take place on the second day of Eid from 12.30pm to 4.30pm at the Regency Tent, priced at BD20net with soft beverages and BD26net with selected beverages.

For steak enthusiasts, Legendz SteakHouse will host an exclusive dining experience showcasing a specially curated menu inspired by seasonal ingredients and beverage selections. The experience will be held on May 27 from 6pm to 10pm at BD40net.

Meanwhile, Mondays at Legendz SteakHouse bring the restaurant's popular Two For One Steak Monday promotion, allowing guests to enjoy a buy-one-get-one offer on steaks of equal or lesser value. The offer is available from 6pm to 10pm.

Guests looking for a lively evening can attend the Epic White Party at Elements Pool and Lounge. Attendees are encouraged to dress in white for an elegant night of music and celebration featuring a resident DJ, along with a best-dressed competition.

The event will be held on May 29 from 6pm onwards and is priced at BD20net with bites and soft beverages, or BD25net including bites and four premium beverage vouchers.



FAMILY TIME: Children enjoying the Eid Brunch

RELAX: Experience the hotel's floating breakfast by the poolside



For a more relaxed experience, guests can start their morning with a floating breakfast for two in the heart of Manama. Available from Thursday to Saturday between 9am and noon, the experience is priced at BD22 for two guests.

Chocolate lovers can also enjoy a delightful Chocolate Afternoon Tea held Thursday to Saturday in the hotel

lobby. The experience combines elegant surroundings with an indulgent selection of rich chocolate desserts and delicate finger sandwiches, served with a choice of tea or coffee. The afternoon tea is available from 1pm to 5pm and costs BD8net.

For more information or bookings, contact 17227777 or 36967701.



VIBRANT: Yummy tacos to savour

ESCAPE to a private island retreat at Four Seasons Hotel Bahrain Bay with its exclusive Residents' Staycation designed for Bahraini CPR holders seeking a refined local break.

Reconnect with family and friends while enjoying 20 per cent off room rates, along with special dining and spa privileges. Spend your days making lasting memories, whether its splashing around at the water park, unwinding with a luxurious spa treatment, or dining with

stunning waterfront views.

Fridays bring a vibrant family-style brunch at CUT by Wolfgang Puck, featuring dishes such as black bass ceviche, beef sliders and line-caught fish, expertly crafted by executive chef Brian Becher and his team.

The brunch runs from 12.30pm to 3.30pm, priced at BD36 with soft beverages, BD50net with selected beverages or BD70net with a premium package.

On Saturdays, CUT Lounge offers a relaxed, all-day pizza experience in collaboration

LUX

TOGETHER:
your next far
staycation at
hotel

Leisure Scene

Weekly Entertainment



TENDER: A juicy steak cooked to perfection at Plums



SCRUMPTIOUS: Breakfast at Origin Kitchen and Culture

DINING WITH A VIEW

EXPLORE a variety of dining destinations, from lively social hotspots to refined culinary restaurants, at Hilton Bahrain.

Perched on the 44th floor with stunning views of Bahrain's skyline, CLAW BBQ offers more than just great food – it is a fun destination where dining, games, entertainment and unforgettable moments come together.

The venue is open Sunday to Wednesday, 4pm to 2am, and Thursday to Saturday from noon to 3am.

Guests can also enjoy Happy Hour from Sunday to Thursday until 8pm, with selected beverages starting from BD2.

Hospitality workers can take advantage of an exclusive offer featuring two hours of unlimited beverages from 4pm to midnight for BD12.500, with the option to extend for an additional two hours for just BD10.

Mondays bring the popular Ladies' night, running from 8pm to 11pm. Female guests can enjoy four complimentary beverages from 6pm to midnight, along with a sharing platter for BD15 and 30 per cent off all full-priced food and beverages.

Taco Tuesday serves up limited tacos and selected beverages from 6pm to midnight for BD16.

Midweek celebrations continue on Wednesdays with two hours of unlimited beverages from



EXCITEMENT: Guests playing games at CLAW BBQ

7pm to 9pm for BD12.500.

Guests can kick off the weekend with the restaurant's Friday Brunch, featuring delicious food, refreshing beverages and good vibes, from 4pm to 6pm, with prices starting from BD24.

Meanwhile, Origin Kitchen and Culture invites diners to experience its Pan Asian Night every Wednesday from 7pm to 10pm. The evening features sizzling live stations, unlimited soft beverages and karaoke,

with the mic open from 8pm to 10pm.

It costs BD26 with unlimited soft beverages.

Start the day right with the breakfast buffet featuring seasonal favourites and classic breakfast dishes. The buffet is priced at BD13net per person and is available Sunday to Friday from 6.30am to 10.30am, and on Saturdays from 6.30am to 11.30am.

For more information or bookings, contact 77010100.

LUXURIOUS HAVEN



Book family at the

with Empire Pizza. From 12.30pm to 11pm, guests can enjoy pizza by the slice alongside a curated menu blending both culinary styles, all priced à la carte.

Every Friday in May, Bahrain Bay Kitchen celebrates the vibrant flavours of Latin America. Guests can indulge in a lively feast of ceviche, quesadillas, tacos and nachos, complemented by live music.

The experience runs from 1pm to 4pm, costing BD35 with soft beverages or BD48

with selected beverages.

For a more relaxed setting, Bay View Lounge offers a Mediterranean-inspired escape. Ideal for a business lunch or casual gathering, it is available Sunday to Thursday, from 11.30am to 11.30pm, at BD18 per person or BD22 for the full experience.

Enjoy a spread of Lebanese cuisine at Byblos. Dining is available Tuesday through Sunday, from 5pm to midnight, à la carte.

For more information or bookings, contact 17115500.



ENJOY some of the English language films being screened at Cineco Seef this weekend.

ENHYPEN: IMMERSION (PG-13)



Enhypen's electrifying concert comes alive through cutting-edge VR technology, placing fans centre stage for an immersive experience featuring hits like Bite Me and Xo.

Actors: Lee Heeseung, Yang Jungwon
Timings: 2pm, 5.30pm, 9pm

HELL HOUSE LLC: LINEAGE (15+)

After a near-death experience, Vanessa Shepherd faces nightmares in Abaddon. As mysterious deaths occur around her, she discovers her connection to the Abaddon Hotel and decades of unexplained murders.

Actors: Elizabeth Vermilyea, Searra Sawka, Mike Sutton
Timings: 10.30am, 2.45pm, 7pm, 11.15pm

HELLFIRE (PG-15)

A drifter arrives in a small town only to discover its residents living under the control of a ruthless crime boss. Refusing to look away, he takes it upon himself to free them – no matter the cost.

Actors: Stephen Lang, Harvey Keitel, Dolph Lundgren
Timings: 1.30pm, 6.30pm, 11.30pm

HUNTING SEASON (15+)

A man and his daughter offer aid and shelter to an injured woman at their remote house in the woods. They soon find themselves in a desperate fight for survival when a vicious drug lord and his henchmen come looking for her.

Actors: Mel Gibson, Sofia Hublitz, Shelley Hennig
Timings: noon, 2.15pm, 4.30pm, 6.45pm, 9pm, 11.15pm

Pulse of Pop

AROUND THE WORLD IN MUSIC, TV, BOOKS AND MORE - BY RIMA ALHADDAD

DUO TO THE RESCUE



GALACTIC: A poster of the film

THE new *Star Wars* universe film *The Mandalorian and Grogu* is out now in theatres

Serving as a continuation of the Disney+ television series, *The Mandalorian* (2019–2023), the movie follows the fall of the Galactic Empire, a fictional autocracy which seeks absolute rule and social control over every planet and civilisation within the *Star Wars* galaxy.

It sees Pedro Pascal reprising his role as Din Djarin/The Mandalorian, as he and his apprentice Grogu aka Baby Yoda are enlisted by the New Republic to rescue Rotta the Hutt (Jeremy Allen White) in exchange for information on

a target.

Cast also includes *Alien* (1979) actress Sigourney Weaver and well-respected filmmaker Martin Scorsese.

In an interview, director Jon Favreau said he felt responsible to present a project that not only caters to long-time *Star Wars* fans but also to introduce a new generation to it.

“To know that you want to reach out and get people as excited about *Star Wars* as you are and to make them feel the way that I felt the first time I saw it, I think that’s a responsibility,” he said.

“And we’ve thought tremendously about this because we’ve been working together for so long. We want to make an experience that doesn’t rely upon

somebody already loving *Star Wars*, but gives them an opportunity to fall in love with it the way we have.”

Star Wars is an American epic space opera media franchise created by George Lucas, which began with the eponymous 1977 film and has since expanded into numerous other productions, shows, books and video games.

Taking place ‘a long time ago in a galaxy far, far away’, it tells the adventures of characters across multiple fictional eras, in which humans and many species of aliens (often humanoid) co-exist with droids, which may be programmed for personal assistance or battle.

MAN ON THE MOON



HISTORIC: A poster of the series



EMOTION: A scene from the show

THE first two episodes of sci-fi drama series *Star City* air on May 29, with a weekly release scheduled until July 10.

The alternate history retelling takes its viewers back to the key moment in the 20th-century space race, which was a competition between the Cold War’s two rivals, the United States and the Soviet Union, to achieve superior spaceflight capability.

While originally accomplished by American astronaut Neil Armstrong, the propulsive paranoid thriller showcases a different timeline where the Soviet Union became the first nation to put a man on the moon, exploring the story from the perspective of the Soviet space programme.

The show serves as a spinoff to the *Apple TV* series *For All Mankind* (2019 to 2024), which depicted what would have happened if the space race, which took place

from 1955 to 1991, had never ended.

Unlike *For All Mankind*, which takes places from 1969 to 2012, the upcoming series will not be ‘jumping a decade each season’ but rather tell a story that is set in the 70s, co-creator and co-showrunner Matt Wolpert noted.

He also expressed his fascination with the Soviet space programme, stating that *Star City* serves an opportunity to tell a very different story than the main show.

“Being in the world of this Cold War paranoid thriller was really an exciting, different challenge for us. Telling the story of these cosmonauts and engineers, who all lived in this isolated city and were together with the intelligence officers monitoring their phone calls and listening to every conversation – we’re capturing that sense of paranoia and not knowing who to trust,” he said in an interview.

LIFE OF AN AUTHOR

THE much-awaited biographical book *This Dark Night: Emily Brontë, A Life* by Deborah Lutz has hit the shelves.

Drawing on formerly inaccessible notebooks and manuscripts, it constructs a portrait of the gothic 1847 novel *Wuthering Heights* author, who is considered to be an elusive figure with a ghostly legacy provoked by her early death.

It tackles her relationship with her famous writing sisters Charlotte and Anne, and how grieving their

mother impacted her writing.

The author also illustrates how Emily, who lived from 1818 to 1848, discussed debates of her time such as class and race, which author Deborah believes still resonate today.

She recounted experiencing grief during the writing process.

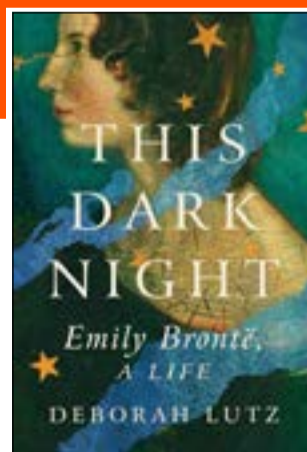
“While I was writing the passages about the death of the Brontës’ mother, my mother died,” she said on social media.

“She had been ill and frail for a very long time, so her death was no surprise. But

then, exactly a month after her death, my dear, dear dog Penny suddenly died. That loss was devastating, especially on top of my mother’s death,” she added.

“When I got back to writing, I had occasion to ponder the ways that death and grieving became an integral part of Emily Brontë’s work and life.”

The 19th-century English-American literature professor is known for her classic works, including *The Brontë Cabinet* (2015), which brought alive the fascinating lives of the Brontë sisters



through the things they wore, stitched, wrote on and inscribed.

It was shortlisted for the PEN/Jacqueline Bograd Weld Award for Biography and has been translated into Spanish and Japanese.

Motoring Weekly

The top motoring and motorsport news



F1 REPORT

By NAMAN ARORA
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EVERYTHING from a rookie leading the championship, his teammate chasing him down, and a circuit that has a habit of producing chaos is set to make this weekend's Canadian Grand Prix an unmissable affair.

Five races in, and the 2026 season already has a shape nobody quite predicted.

Kimi Antonelli, still a teenager and still in his debut season, leads the drivers' championship by 20 points after victories in China, Japan and Miami.

His teammate George Russell, who many had picked as the pre-season favourite and won the opening round in Australia, is the man in his mirrors.

The contrast in their fortunes has been sharp. Russell has struggled to find the same rhythm in recent races, particularly in Miami where he openly admitted the circuit didn't suit him.

Canada is a different story. He won from pole position here last season, and had a podium from pole the year before that.

If there's a circuit on the calendar where Russell can reassert himself, Circuit Gilles-Villeneuve looks like it.

Outside Mercedes, McLaren have been closing the gap steadily and the midfield of Haas, Racing Bulls, Alpine, Audi and Williams has been tightly packed, with flashes of competitiveness from all of them.

This is not the kind of field where a dominant team can afford to stand still.

McLaren arrived in Miami with a significant upgrade package and promptly secured a one-two in the Sprint, with Lando Norris leading Oscar Piastri home.

Norris then pushed Antonelli hard in the grand prix before settling for second, with Piastri also on the podium.

More new components are expected on the McLaren in Montreal including the floor, chassis, front and rear wings, bodywork, halo and roll hoop.

Ferrari debuted 11 new components in Miami and are set to bring further upgrades this weekend.

The Scuderia has shown genuine speed in qualifying with strong starts, though holding that pace through a full race distance has been the challenge.

Red Bull showed a more competitive face in US before Max Verstappen's race was compromised by an opening lap spin, and the team continues to refine the RB22.

Mercedes, for their part, are expected to respond with their own upgrade package. As for the circuit, Montreal has a well-earned reputation.

The Circuit Gilles-Villeneuve blends the feel of a permanent track with the unforgiving nature of a street circuit.

Concrete walls line the exits of corners,

and there is almost no room for error.

The most famous example is the Wall of Champions at the final chicane, named after Michael Schumacher, Jacques Villeneuve and Damon Hill, who all hit it in the same race weekend in 1999.

It is a comparatively low-downforce circuit, where traction and stopping power matter most.

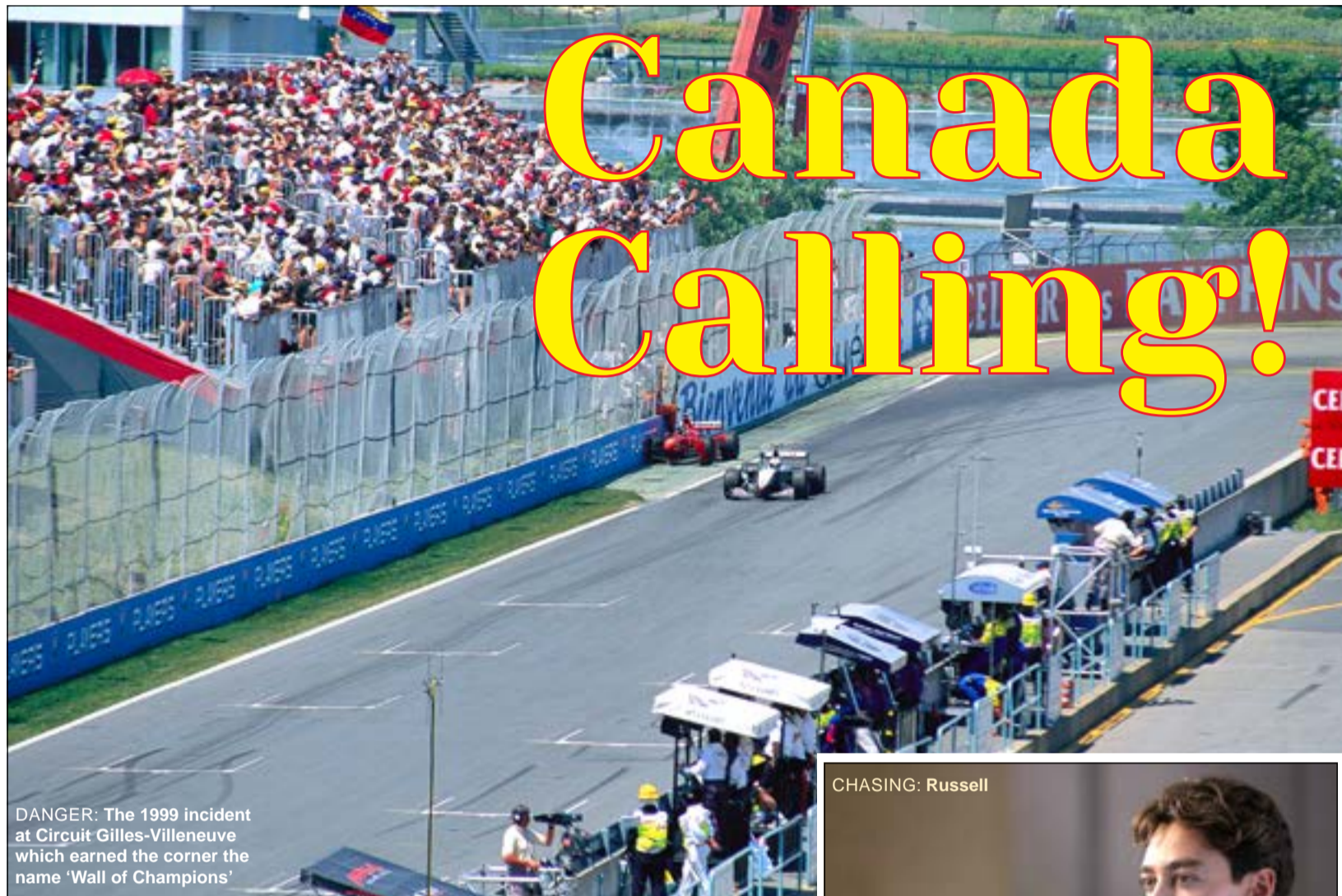
Heavy braking zones and long straights create overtaking opportunities, but they also expose teams to unplanned strategic pivots.

Safety cars have historically played a significant role here, and the earlier May date is bringing a greater chance of unsettled weather.

Canada also marks the end of the first FIA monitoring period under the new Additional Development and Upgrade Opportunities (ADUO) system.

Introduced as part of the 2026 power unit regulations, ADUO is designed to prevent any manufacturer falling too far behind on engine performance.

If a team's internal combustion engine is judged to be more than two per cent behind the best-performing unit, they are granted extra upgrade opportunities — one for the current season and one for the following year.



DANGER: The 1999 incident at Circuit Gilles-Villeneuve which earned the corner the name 'Wall of Champions'



TOP: Antonelli celebrates after winning in China



UPGRADES: Ferrari to unveil new overhauls



CHASING: Russell

BRAIN-BUSTERS

Quizmaster and Radio Bahrain host Shannon Crockett, who has been entertaining people across the island with his brain-teasing quiz night sessions, has offered to put *GulfWeekly* readers' general knowledge to the test. Join in the fun every Thursday with Shannon's seven brain-busters.



- 1) What is the name of the only hot desert in India?
- 2) What is the name of the dragon in *The Hobbit*?
- 3) What is kept in a formicarium?
- 4) What is the smallest prime number?
- 5) In Greek mythology, who was the god of the sea?
- 6) Almaty is the largest city in which country?

- 7) Which trophy, played for since 1900, has often been called 'The ugliest salad bowl in the world'?

- ANSWERS
1. Thar Desert
 2. Smaug
 3. Ants
 4. Two
 5. Poseidon
 6. Kazakhstan
 7. Davis Cup

Time Out



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crossword break

1		2		3		4		5		6		7
8								9				
10					11							
				12								
		13					14					
						15						
16									17	18		
									19			
20						21						
22									23			

Solutions in next week's issue.

ACROSS

- 1. Divided (5)
- 4. Recipe (7)
- 8. Inclusive (7)
- 9. Test (5)
- 10. Whirlpool (4)
- 11. Fidelity (8)
- 13. Platform (4)
- 14. Idle (4)
- 16. Emerge again (8)
- 17. Cease (4)
- 20. Watchful (5)
- 21. Bravery (7)
- 22. Axe (7)
- 23. Heading (5)

DOWN

- 1. Exemplary (5,8)
- 2. Alter (5)
- 3. Rip (4)
- 4. Hesitate (6)
- 5. Intelligent (8)
- 6. Resort to (7)
- 7. Intact (3,2,3,5)
- 12. Send (8)
- 13. Local speech (7)
- 15. Talisman (6)
- 18. Pamphlet (5)
- 19. Injured (4)

who, what, where, when

- WHO ... wrote the novels *Time for Bed* and *The Secret Purposes*?
- WHAT ... actress was married to film director Nicholas Ray from 1948-52?
- WHERE ... in Ireland are the towns of Kilrush and Kilkee?
- WHEN ... did Ciara have a UK No 1 single with *Goodies*?
- WHO ... made his Broadway debut in 1951 as Hallam in the drama *Billy Budd*?
- WHAT ... is the Italian word for 60?
- WHERE ... in England is the market town of Daventry?
- WHEN ... was the film *Star Wars: Episode VI - Return of the Jedi* first released in the US?

just so

LEGIONNNN

thors

DOMINANT

darn tough sudoku

So you think you're good enough at Sudoku to crack this baby? Remember, we were the first in the Gulf to bring you this bit of Japanese mayhem...so we don't kid around

Last week's sudoku

8	9	4	6	3	5	7	2	1
7	1	5	9	8	2	6	3	4
6	3	2	4	1	7	8	9	5
4	6	9	1	2	3	5	7	8
5	7	1	8	6	9	2	4	3
3	2	8	7	5	4	9	1	6
1	5	3	2	9	6	4	8	7
2	8	7	5	4	1	3	6	9
9	4	6	3	7	8	1	5	2

8	3	6	4	5	7	1	2	9
2	7	5	1	3	9	4	6	8
9	1	4	6	8	2	3	7	5
6	8	3	7	4	5	9	1	2
7	5	2	3	9	1	8	4	6
4	9	1	8	2	6	5	3	7
3	4	7	9	6	8	2	5	1
5	6	9	2	1	4	7	8	3
1	2	8	5	7	3	6	9	4

darn tough sudoku

1	3	7	8	5	2	6	9	4
8	6	2	4	3	9	7	1	5
5	9	4	6	7	1	2	8	3
3	8	6	1	9	7	4	5	2
7	5	1	3	2	4	8	6	9
2	4	9	5	6	8	3	7	1
9	1	3	7	4	6	5	2	8
6	2	5	9	8	3	1	4	7
4	7	8	2	1	5	9	3	6

Sudoku

		7	4	6		5		8
	3	5				6		
6	1			8	7			
7	8		6		5		2	
		6		1				
	2		3				6	9
1			9		6		4	7
		9	2			3	8	
3				7	4	1		

Sudoku

	4			7		5		1
			4		2	8	7	
7	1			6				3
	8			4				
1		5			6	7		3
				5	1		9	
	7			8		3		
	6	4	7		9			
3		8						6

Last Week's Leisure Solutions

CROSSWORD BREAK:

Across: 3 Emergency; 8 Tame; 9 Fourscore; 10 Gather; 11 Class; 14 Pious; 15 Same; 16 Throw; 18 Alas; 20 Abate; 21 Loose; 24 Depict; 25 Carry over; 26 Pair; 27 Snowstorm.

Down: 1 Stageplay; 2 Emotional; 4 Moor; 5 Rural; 6 Excess; 7 Curt; 9 Feast; 11 Curve; 12 Satirical; 13 Refectory; 17 Waiver; 19 Sorrow; 22 Short; 23 Gain; 24 Dear.

JUST SO:

Not even close; Pride comes before a fall; The birds and the bees; Stations of the cross
WHO, WHAT, WHERE, WHEN: Rednex; The Rosetta Stone; Romania; 1066; Richard II; A sub-atomic particle; Layer Road; 1979.

Darn Tough Sudoku

	4					5		1
		5		6				
3		2	5		8			
	8					6		
6			1		3			9
		9					8	
			9		2	7		4
	6			5		1		
7								3