



His Majesty King Hamad bin Isa Al-Khalifa received, at Al-Sakhir Palace, citizens from Jidhafs and other neighbouring areas, thus reflecting royal keenness on reaching out to all people of Bahrain. HM the King named an avenue in Jidhafs after late Sheikh Suleiman Al-Madani, in recognition to his great dedication and national contributions.



...tagon yesterday. On the sidelines of the meeting, HRH Crown Prince and the U.S. Secretary of Defence took part in a signing ceremony to mark the extension of the Bahrain-U.S. Defence Cooperation Agreement.



NBB made a donation to UCO Parents Care Centre as part of its ongoing commitment to the community. In picture, NBB Chief Executive – Treasury, Capital Markets & Wealth Management, Hussain Al Hussaini presenting the donation to Thabet Al Shorogi, Financial Secretary of UCO (second from left). Also in attendance were Nasser Mohammed Nasser, NBB Board Secretary (first from right) and Reema Ahmed bin Shams, General Manager of the Centre.



Batelco has sponsored First Aid training for staff of Bahrain Free Labor Unions Federation (BFLUF), arranged by Batelco's Health & Safety and training sections as part of the Company's Community Outreach Programme. The Training took place at Batelco's Hamala Headquarters and was led by Vicky Honar, a professional trainer from the First Aid Box (FAB), Bahrain's one-stop-shop for all first aid needs.



Award-winning Australian chef Johnny Di Francesco has debuted his 400 Gradi Italian restaurant brand in the Middle East with the opening of the first restaurant at The Avenues Bahrain, in partnership with international retail franchise operator M.H. Alshaya Co. The opening was celebrated by Italian Ambassador Domenico Bellato, the President of Alshaya's Food Division Ian Toal, the Vice President of Food Retail at Alshaya Nigel Doughty; and, the founder of 400 Gradi chef Di Francesco



The K Hotel organized a pre-Christmas culinary class in KOLORS restaurant on 25 November. The Executive Chef Nitai Chand, with his team, lead the class in which participants learnt fresh, modern method, first-hand tricks and techniques.