

Syrian Culture & the Refugee Crisis*

In Arab societies, a warm welcome and hospitality is always expected. "Ahlan wa Sahlan" is a common Arabic greeting and literally means "welcome". Here are some key facts to get to know our Syrian neighbors in Scranton, a city that also has a long history of welcoming residents from distant shores.

Food & Culture: Food is an important part of many celebrations in Syria, including weddings, parties and other festivities. Roughly 87 percent of Syrians are Muslim, 10 percent Christian, and 3 percent Druze. Arabic is the main language spoken. Traditional arts are often expressed through dances, such as the Dabkeh.

Civil War & Refugee Crisis: Syria has been embroiled in civil war since 2011, with great suffering for the people of the country. The conflict is estimated to have killed as many as 470,000 people. More than 7.6 million Syrians are internally displaced and more than 4.6 million refugees, 50% of whom are children, have fled Syria in search of safety and security.

About Global Tastes: University and community partners have come together to welcome and learn from our newest Scrantonians. This project aims to increase awareness of diverse cultures in our region and empower and support refugee populations in the Scranton area. Women who participate in **Global Tastes** will be invited to join existing small business development activities.

Event Partners: The University of Scranton: Office of Community and Government Relations, Campus Ministries' Center for Service and Social Justice, Small Business Development Center, Cross Cultural Centers; and Community Partners: Terra Preta restaurant, Catholic Social Services of the Diocese of Scranton, Greenhouse Project, Scranton Tomorrow, and Scranton Area Community Foundation.

Sponsors: Diversity Initiatives Grant through the University's Office of Equity and Diversity, Lackawanna Heritage Valley, and One Point.



Stay Involved: To make a donation or volunteer to support the local refugee resettlement efforts of Catholic Social Services, visit: cssdioceseofscranton.org. To receive notifications of future events, email community@scranton.edu.

*Sources: United Nations, US. Department of State, Syrian Center for Policy Research, Jesuit Refugee Service

Fattoush salad

Tear Romaine lettuce to make 3 cups. Chop 3 tomatoes, 1/2 cup Italian parsley, 20 fresh mint leaves (or dried), and 3 cucumbers (peeled). Mix all in a bowl. To make the dressing, mix to your taste some olive oil, freshly squeezed lemon juice, salt, pepper, and a dash of sumac. Dress the salad. Tear 2-3 white, toasted pita breads into small pieces, and toss with the salad.



سلطة الفتوش

- 3 كاسات من الخس المقطع.
- 3 حبات طماطم مقطعة.
- ½ كاس بقونس مفري.
- 20 ورقة نعناع أخضر أو جاف.
- 3 حبات خيار مقشر ومقطع.
- للتتبيل يُخلط زيت الزيتون مع عصير ليمون طازج ، ملح وفلفل وقليل من السماق.
- 2-3 رغيف خبز عربي محمص ومقطع.
- تُخلط جميع المكونات في وعاء وتُقدم.