

MAGAZINES

Circle

Circle is the publication of a nonprofit resource centre serving people around the world interested in Magic, Wicca/Paganism, Shamanism, Goddess Spirituality, and Nature Spirituality.

Hinduism Today

Affirming the Sanatana Dharma and recording the history of a billion-strong global religion in renaissance.

JVibe

A US magazine for Jewish teens, with indepth articles on faith, education and contemporary issues, as well as pop culture features and an advice column.

KidSpirit

Written by and for 11–15-year-olds, this is an unaffiliated spiritual magazine whose goal is to foster dialog and understanding among young people of diverse backgrounds and traditions.

My Magazine: Muslim Youth

Started in Calgary by a group of brothers who wanted to provide their community with a source of authentic Islamic information that was accessible to all.

Tricycle: The Buddhist Review

Educating and informing Buddhists about meditation, pilgrimages, and introspection.

Baamieh (serves 4)

This is a sweet enjoyed (after sundown) during Ramadan.

Ingredients

125 grams flour

3 large eggs

200 grams sugar

4–5 tablespoons cooking oil

2–3 tablespoons rose water

Mix cooking oil with a glass of water and 1-2 spoons of sugar, and bring to a boil. Pour in flour and mix well. When water boils off and the mix thickens, remove from heat. Allow the mix to cool down, then add eggs and mix well until smooth. Heat oil in a pan until hot. Pour the mix through a funnel into the pan, creating flattened balls about 3 cm in diameter. Fry on both sides. Mix well sugar, rose-water, and a glass of water. Heat until water comes to a boil, and the syrup thickens. Remove from heat. Soak baamieh in the syrup for about 5 minutes, then serve.