

The Muslim Woman

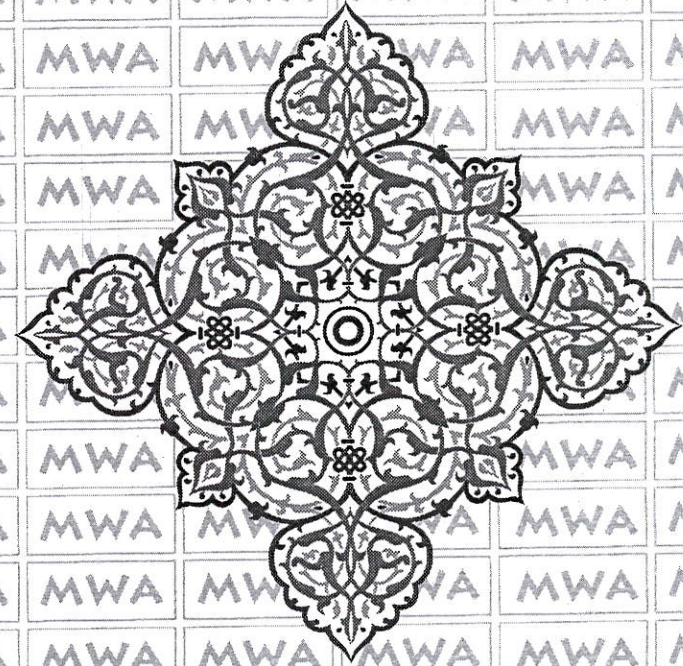
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The MUSLIM WOMAN

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FOR THE PERIOD DECEMBER 1993 TO NOVEMBER 1995

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OUR NEXT MEETING

13 August 1995

at

The Islamic Cultural Centre
146 Park Road, London NW8 7RG

Time: 4.30 pm

OUR NEW ADDRESS

All Correspondence should be sent to our new address
The Muslim Women's Association
P. O. Box 6119, LONDON SW20 0XG

Articles, letters and other matter appearing in this publication do not necessarily express the official views of the Executive Committee of The Muslim Women's Association.

Meetings of the MWA take place on the second Sunday of each month

EDITORIAL

السلام عليكم ورحمة الله وبركاته
Assalaam-o-Alaikum

Allah is the Light of the heavens and the earth. He guides whom he pleases to His light, and some He leaves in the darkness.

Those whom He guides He has commanded to glorify His name again and again untiringly, and to practice regular charity. Their only fear is on the Day of Judgement when Hearts and Eyes will be transformed in a new world. He will then reward them for their services.

Muslims all over the world today have an opportunity to serve Allah in a way they have never had before. There are millions of gravely wronged people everywhere. Injustice is rife, people are being driven out of their homes; women, children and old people who cannot defend themselves are being killed. Young people men and women are being tortured.

In other lands famine, earthquakes, and floods are taking their toll. Those of us who have an opportunity to share with others must do so now while yet there is time. For we do not know when this opportunity will be taken away from us.

Even the weakest, the poorest the most unhappy of us can help his more unfortunate neighbour.

The call is to look around you. Look for the opportunity to help, to serve Allah by helping those in need. May Allah guide everyone to his Light. Ameen.

Zubeda Osman

PROFILES OF MUSLIM WOMEN

RABI'AH AL-ADAWIYYAH

(717 - 801 AC)

Halima Shehu

Rabi'ah Al-Adawiyyah, sometimes known as Rabi'ah Basri, was one of the early mystic saint of Islam. She renounced a worldly life and devoted herself entirely to praying to God. Austerity and simplicity marked her life and it was said that when she died only a broken jug, an old rush mat and a brick she used for a pillow could be found in her room.

After losing her parents and sisters at an early age during a famine which ravaged Basra she fell into the hands of an unscrupulous person who sold her into slavery. By day while continually fasting, she carried out the tasks her new master set her to do and by night she worshipped God. She prayed:

"Oh God, Thou knowest that the desire of my heart is in conformity with Thy command, and that the light of my eye is in serving Thy court. If the affair lay with me, I would not rest one hour from serving Thee; but Thou Thyself has set me under the hand of a creature."

When her master detected signs of her spiritual greatness he set her free and Rabi'ah was then able to devote herself completely to the service of God.

Rabi'ah lived at a time when Basra was at the height of its commercial prosperity. Trade was in silk from China, spices from India, and slaves from Africa. The ruling class lived in extreme comfort and luxury. The people in general enjoyed a standard of living that was unknown to the earlier generations of Muslims.

Islam has nothing against the rightful enjoyment and use of wealth and does in fact encourage the work which will acquire it.

However, prosperity caused Rabi'ah's society to become pre-occupied

with worldly affairs, particularly with the complications of business and government.

Rabi'ah tried to maintain the high ideals of dedication and sacrifice of the early companions of the Prophet. She acted as the conscience of her society, she questioned what was dubious and made people examine their attitude to wards God and the practice of Islam.

Rabi'ah's life emphasised the connection between the heart and the intellect in man's effort's to come nearer to God. For her, to understand the existence of the Almighty was to love Him and to seek His pleasure. This is illustrated in her best known prayer:

"Oh God! If I worship Thee for fear of hell, burn me in hell, and if I worship Thee in hope of Paradise, exclude me from Paradise, but if I worship Thee for Thy own sake, grudge me not Thine everlasting beauty."

Many eminent scholars studied under her, and even after her death scholars like Al-Ghazzali were very much influenced by her teachings.

What she taught, she practiced. She considered illness the will of God and always bore it with courage and fortitude. When on her death bed, she asked her friends to depart and leave the way free for the messengers of God. She allowed neither pleasure nor pain to distract her from service to God. But hers was not a self-righteous devotion nor was she vain about her closeness to God. She wept often in contrition but her prayers were also full of thanks-giving and joy.

The single minded search of modern society for wealth and power often leaves us with little or no energy left to serve and worship God. In Rabi'ah's challenge to the increasing secularism of society is a reminder for us not to be diverted from the true goals of life on earth. She tried during her life-time to follow these instructions from the Qur'an:

"Celebrate the praises of Thy Lord ere the rising of the sun and ere the going down thereof. And glorify Him some hours of the night and at the two ends of the day, that thou mayest find acceptance." (Qur'an 20:130)

Juniors's Corner**THE QUEEN OF SHEBA**

Allah says in the Qur'an (Surah Noor) that all the creatures in the world sing his praises, even the birds, with wings outspread. Each one of them has his or her own way of praying and praising Allah.

Dear Children, have you tried to listen to the songs of the birds in the morning or evening time? Their songs are so wonderful that you wish they could sing forever.

Do you know how many different kinds of birds Allah has created? To name a few there are Doves, parrots, swallows and sparrows, eagles and owls, and blackbirds etc. and each one of them has its own different song of praise. Can you understand what they are singing?

Well, there was a Prophet of Allah called Sulaiman(Solomon) who was also a King of his country. He could understand the language of the birds and other creatures. He was very wise and powerful because Allah had given him great KNOWLEDGE.

In those days there were no telephones and no postal services so people used birds to send messages from one country to the other.

One day Sulaiman (Peace be on him) gathered all his army together, and the birds were also there. One bird was missing. It was an hoopoe, and when it arrived late Sulaiman (Peace be on him) was annoyed, but the bird had seen a country called Sheba and found a Queen ruling over there. She was also rich and powerful, but she and her people worshipped the sun instead of Allah.

So Sulaiman (Peace be on him) sent a letter to the Queen through the bird saying that she should worship Allah who created everything. She sent him presents trying to please him, but he did not want her presents. Then she came to see him and was amazed to see that her own throne had been brought over in advance by the Jinn who served Sulaiman (Peace be on him). She then came to a place built by Sulaiman which looked like a pool, but actually was made of glass. She was so wonder struck by this miracle that she believed in Allah. She went back to her people and told them about this and they all so believed in Allah.

Let us all then sing the praises of Allah like all His other creatures do.

Zubeda Osman

POETRY**Daily Prayers
Dissolve Your Cares**

I meet God in the morning
And go with Him through the day,
Then in the stillness of the night
Before sleep comes I pray
That God will just "Take over"
All the problems I couldn't solve
And in the peacefulness of sleep
My cares will all dissolve,
So when I open my eyes
To greet another day
I'll find myself renewed in strength
And where'll open up a way
To meet what seemed impossible
For me to solve alone
And once again I'll be assured
I am never "ON MY OWN"...
For if we try to stand alone
We are weak and we will fall,
For God is always GREATEST
When we're helpless, lost, and small,
And no day is unmeetable
If no rising our first thought
Is to thank God for the blessings
That His loving care has brought ...
So meet Him in the morning
And go with Him through the day
And thank Him for His guidance
Each evening when you pray,
And if you follow faithfully
This daily way to pray
You will never in your lifetime
Face another "Hopeless day."
H. S. Rice

**Milad
Al-Nabi****The Celebration
of The Birthday
of The Prophet**

(Peace be upon him)

* * *

**The Muslim
Women's
Association
will celebrate the
Birthday of the
Prophet
Muhammad
(Peace be upon him)
on
Sunday 10th
September 1995
at 4.30 pm**

KITCHEN TALK

THREE, TWO, ONE, CAKE

(This is named after the proportion of flour, sugar and oil)

Ingredients

3 cups flour (or 2 cups flour + 1 cup cocoa for a chocolate cake)	3 teaspoons baking powder
2 Cups sugar	3 teaspoons cornflour
1 cup oil	4 eggs
	1 cup milk, 1 cup water

Method

mixed with 3 desert spoons milk powder or use 1 cup diluted evaporated milk, taken from 1 tin evaporated milk mixed with water.

Procedure:

1. Crease a large cake tin lined with a circle of grease-proof paper.
2. Mix sugar and oil
3. Sift flour, mix with cornflour and baking powder
4. Beat eggs until volume increases
5. Mix eggs with sugar and oil mixture, fold in flour etc.
6. Add milk last

Pour into the lined cake tin and bake in a moderate oven.

This gives a cake which is not too heavy when iced. If made with cocoa, it can be iced with chocolate icing. If icing is not desired, dust with dry icing sugar only.

This cake can be steamed in small tins (bean-cake) if you don't have an oven.

Simple White Icing

Ingredients

2 egg whites	500 gms sugar in grinder or blender
1 box icing sugar, sifted, or grind	Drops of water if needed.

Procedure:

1. Beat egg whites until stiff but not dry
2. Sift icing sugar and add to the beaten egg whites little by little
3. If the mixture is too stiff add a few drops of water
4. Spread immediately on the cake using a large flat knife before it hardens

Note: You can use a few drops of food colouring if desired. Any left over icing can be kept in the freezer.

CHOCOLATE ICING

Add cocoa powder mixed with a very little water to egg white and icing sugar mixture until a dark chocolate colour is obtained.

MOCHA ICING

Mix cocoa and coffee powder with very little water, add to beaten egg whites and icing sugar.

LEMON ICING

Add 1 teaspoonful or less of strained lemon juice to beaten egg whites and icing sugar until required consistency is obtained.

ORANGE ICING

Add approx. 1 teaspoonful or less strained orange juice to beaten whites and icing sugar until required consistency is obtained.

Note:

As it is not easy to obtain a professional looking finish when icing the side of a cake, the following may be useful. Try spreading jam on the side of a cake, then roll the sides of the cake in crushed groundnuts. Ice the top of the cake as usual. This gives a nice decorative finish. Or buy a plastic or metal syringe for decorating cakes if you feel ambitious. With a little practice you will decorate cakes to be proud of!

Happy Cooking!

(Contributed by Amina Ahmed)

HOW TO MAKE COOKIES

Here is what you need:

- | | | |
|---|---|---|
| a. 3/4 cup of butter or margarine | c. Put in a few drops of the Vanilla essence and continue to blend every thing in the bowl. | - Put a clean cloth on the table and sprinkle with flour. |
| b. 1 cup of sugar | d. Pour the flour on the mixture, add the baking powder and sprinkle the salt. | - Roll out dough about 4 inch thick on the cloth. |
| c. 2 eggs | e. Mix everything together either with a fork or with your hand | - Cut dough in to shapes (circle, square etc) or strips (to make letters or numbers for children). |
| d. Vanilla essence or other flavourings | f. Now put the dough in an icebox to chill for at least an hour. | - Put them on an ungreased baking tray and into a moderate oven. |
| e. 2 1/2 cups of flour | | - Wait for about 6 to 8 minutes until the cookies are lightly brown. Bring out and they are ready to eat. |
| f. 1 teaspoon baking powder | | |
| g. 1 teaspoon salt | | |

Here is what you do:

- Put the butter and sugar into a mixing bowl, and squash together with a fork until they are fully blended.
- Break the eggs and add to the mixture.

When you are ready to make your cookies.

(Contributed by Maimuna Orire Bello)

Continued from page 11

Bazaar Speech given by Dr. Zubeda at the opening of the Annual Bazar on 9.7.95

My Brothers and Sisters in Islam:

Assalaam-o-Alaikum,

We have gathered together here today by the grace of Allah to help collect money for a great project. The project of Madina House, A Children's Home for those unfortunate children whose parents are unable to look after them. It was an idea conceived by The Muslim Women's Association, which was formed in 1962, thirty years ago by a group of women who realized that the needs of homeless Muslim children were not being catered for in this country, specially their moral and religious education was not being attended to. Hence we determined that by the help of Allah we would try and establish such a home.

In 1980 we succeeded in doing so, although we had no money at that time. Thanks to all those brothers and sisters who in the service of Allah gave generously towards the purchase, furnishing and maintenance of this house, and are still doing so. It cost us £160,000.00 to purchase, and £95,000.00 to renovate.

Since its establishment in 1980 three-hundred and fifty children have passed through its doors and most of these children have been either returned to their families or have been placed in foster care.

The service rendered to the community has thus been price less, and we should be proud of our achievements and most grateful to Allah for his divine help.

We have also learned a great deal by this experience. Our workers at Madina House have received training in the various fields of child care and management, and have learned to deal with the Social Services and other agencies involved in child care. We need to carry on this service for the children in need.

Please remember that when you want a project to succeed you must have faith in its importance. Madina House is the only home for Muslim Children in this country, and may be in the whole of Europe. I am sure many more such homes are needed. Madina House is an established organization, and it must continue to flourish by Allah's help and your efforts.

Please remember that it is only money that is needed to the continued working of Madina House. Give generously today; give your time, your money, your prayers, and your fund raising ideas in the service of Allah. Remember that the Prophet Mohammed (peace be upon him) was an orphan, and in today's world there are millions of orphans who need care and love. When Allah takes away the love and care of natural parents, He opens the hearts of all caring people in the world. So please open your hearts today and give generously.

May Allah bless you, Ameen

MWA BUSINESS - JUNE 1995**MWA Bazaar in Aid of Madina House**

Donations received	73.05	
	15.00	
	105.00	
	<u>100.00</u>	293.05
Auction		80.00
Sales: Books		16.95
Toys, BB		58.84
Clothes		36.50
Plants		3.75
Henna		9.04
Food	47.52	
	54.00	
	71.40	
Cakes	21.10	
Soft drinks	<u>25.10</u>	219.12
		<u>717.25</u>
Less paid out for helpers (4 X £10)		40.00
Net receipt		<u>677.25</u>
Donations received towards Bazaar (10.7.95)		<u>680.00</u>
Total		<u>1357.25</u>

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