The Ege Eye

Issue 244

December

2024

"News for the Turkish coast since 2005"

A Decision is made on the minimum wage in Turkey

The fourth round of talks on the minimum wage for workers in Turkey took place on the 23rd of December with all interested parties present and an agreed announcement was imminent at that stage.

The worker representatives were asking that the new minimum be set at around 29,000tl with an option of a 20% share welfare package.

The employer side suggested that it be no more than 25,000tl per month which they say in real terms would cost employers 37,00tl monthly when insurance is taken into account.

From the Governments point, the agreed figure cannot interfere with current efforts to bring the economy back into realistic line for all its citizens however, it does understand the workers plight and is making efforts to help reach a satisfactory agreement for all parties.

It was highlighted by the worker representatives that currently most spend 2,000tl monthly on travel to and from workplaces and that they pay their own food cost. Employers are not contributing to employee daily welfare costs for the most part. This was a surprise to the government side, hence a possible agreement on a welfare share for employees/workers.

Interestingly, arising from a conversation over dinner one evening recently on this topic, the point was made that The Slaves in Egypt, who built the pyramids etc there, were paid a minimum wage of 3 Beers and a block of cheese and bread for their days work. In Today's terms in Turkey, that works out at approximately 20,250tl by todays standard average.

On christmas eve, the official announcement was made after the commissions 4th meeting. It was determined that the minimum net wage as of January 1, 2025 will be 22 thousand 104 liras with 1000tl in employer support. TÜRK-İŞ, which represented the workers' side in the Minimum Wage Determination Commission, decided not to attend the last meeting held at the Ministry because they agreed that their prepared proposal was reasonable and balanced and decided that 'there should be no place at the table' in the event of a proposal below this.

The minimum wage in Turkey plays a critical role in determining the standard of living for millions of workers and impacts various sectors of the economy. Understanding how it is set, what factors influence it, and its broader economic implications is essential for employers, employees, and investors alike.

BACKGROUND TO THOSE TALKS

In Turkey, the hunger threshold surpassed the minimum wage by nearly 2,000 liras in June, reaching 18,980 liras ($580), while the poverty threshold rose to 61,820 liras ($1,890), according to labour union Türk-İş. Finance Minister Şimşek argued that the minimum wage has not been low.

The cost of living for a single worker was 24,901.48 Turkish liras in July, while the net minimum wage has been still 17,002 liras, according to a report by the labour union Türk-İş.

The monthly food expenditure required for a family of four living in the capital Ankara to maintain a healthy, balanced, and adequate diet, or the hunger threshold, has risen to 19,234.43 liras ($600 approx).

The total amount of mandatory monthly expenses, including food, clothing, housing (rent, electricity, water, fuel), transportation, education, healthcare, and other necessary needs (poverty threshold), has reached 62,652 liras ($1,920 approx).

The amount spent on food increased by 3,930 liras since the beginning of the year and by 8,605 liras compared to the same month last year. The total expenditure required for all basic necessities rose by 12,800 liras in just the last six months.

The report stated, "While the minimum wage is insufficient for a single worker's sustenance, it is impossible for a family to cover even their food expenses."

The rate of change in food prices for the last twelve months was 82.96 percent, while the annual average increase was 82.02 percent.

As for the change in the prices of food products compiled by the union directly from the market by traveling around the bazaar and markets, there was no significant change in the milk, yogurt, cheese, and meat products compared to the previous month.

The average price per kg of vegetables was 34.14 liras and the average price per kg of fruit was 57.81 liras.

Finance Minister Şimşek: 'Minimum wage significantly increased in dollar terms under AKP governments'

Speaking to the private Habertürk television, Treasury and Finance Minister Mehmet Şimşek stated, "We have not and will not let our citizens be crushed by inflation. The minimum wage has significantly increased in dollar terms under the Justice and Development Party (AKP) governments." Continued on page 6..

editor@theegeeye.com 0256 6123207

Editor
Nick Hannigan

Features/Contributors
Klaus Jurgens, Pat Curtis
Ozlem Warren,
Trisha ni Bhroin,
Karen Froggat, Sheila Mansell
Ella Halliwell, Leyla Yvonne Ergil

We can send a copy of The Ege Eye directly to you. You can send a request by email to info@theegeeye.com and a copy will be sent to you.

Did you realise that you can buy your Travel Insurance in Turkey ? Did you know that Travel Insurance is cheaper here than in your own Country ? Get yourself a better quote for your Travel insurance or any type of insurance to include a variety of Health and House insurance plans, in Turkey - look no further than your local Foreign Citizen Advice Centre where You are in good hands.

The Advice Centre's Volunteers have over 15 years experience in dealing with clients' needs and Brokers at the Center.

We offer ADVICE & SUPPORT

Totally Compliant For Residence Permit
English & Turkish Documentation
Helping you find the best Insurance policy
Dedicated to saving you time
Helping you make an informed choice
Respecting your privacy

Tel/WhatsApp: (009) 0531 8560546 support@adviceturkey.org
Monday – Friday 10am – 5.00pm

We do not sell insurance; we simply help you to compare what's on offer from the different brokers. All polices will be issued to you directly by fully licensed insurance brokers.

RESIDENCE
GENERAL
INFORMATION

If you wish to apply for your first residence, extend your existing one or apply for long term residence you can avail yourself of free help and advice at the:-

THE FOREIGN CITIZENS ADVICE CENTRE
OPEN MONDAY - FRIDAY

April - October 10am - 5pm
October - April 10am - 4:30pm

MEDICAL EMERGENCY		112
FIRE		110
POLICE HELP	155	
FOREST FIRE	177	
JANDARMA	156	
COAST GUARD	158	
HEALTH INFORMATION		184
ELECTRICITY SUPPLY		186
ZABITA	153	

REMEMBER, if you are living in Ireland or the UK and you wish to contact The Foreign Citizens Advice Centre for any information you can call on the following numbers to save on the price of an international call.
IN IRELAND – CALL 01 657 1475
IN UK – CALL 0207 0787443

KUSADASI PROPERTY DIRECT

NO COMMISSION TO PAY

From the Owner
By the Owner
For the owner

LOOKING TO BUY OR SELL?
ADVERTISE ON KUSADASI PROPERTY DIRECT FOR FREE
We offer a fully comprehensive purchasing service.

Our paid for services such as formal property valuations and property management are also available

We are here to help - Whats App 05395819386

CONTACT US:
+44 7391 128 936 (From UK) (WhatsApp only)
and

+90 5421 272 209 (From Turkey)
www.kusadasipropertydirect.com

E-mail the advice centre at support@adviceturkey.org or telephone the Admin Office on 05318 560 546 – all queries will be answered by our friendly team the same day, so don't hesitate to ask

ID mandatory from January 1st, 2025

The Ministry of Treasury and Finance will make it mandatory to present an ID for gold transactions over 185 thousand TL as of January 1, 2025.

Money changers believe that this practice is necessary to prevent illegal transactions.

Sarraf Bilal Çay, who provided information about the practice of presenting an ID in gold transactions over 185 thousand TL, which will be put into effect by the Ministry of Treasury and Finance as of January 1, 2025, said, "It is the right decision to control illegal transactions." https://www.haberler.com/

ID WILL NOW BE MANDATORY IN THE TITLE DEED

For the security of the land registry, the Electronic Identity Verification System (EKDS) is used with the Republic of Turkey identity cards (chipped identity cards) in determining the rightful ownership and personal identity information. In this context, the General Directorate of Land Registry and Cadastre of the Ministry of Environment, Urbanization and Climate Change has made the use of chip identity cards mandatory as of the new year in order to ensure that transactions are carried out safely and effectively.

MY PROPERTY TURKEY

The laws are changing constantly these times in Turkey around purchase and sales of properties and also in the area of long and short term rentals.

The Foreign Citizen advice centre through the Ege Eye Newspaper and Kusadasi News have been publishing articles in this regard.
The aim of "My PropertyTurkey" is to assist and support you in ensuring you have a smooth, **hassle free** and easy transition to **your perfect home here in Turkey**. WhatsApp: 00905395819386

Using our extensive knowledge, **we can help wit**h all aspects such as the setting up/registering your water, electric and bank account and helping with other utilities also. WhatsApp: 00905419010682

We have a **Key Holding service** which guarantees you peace of mind knowing your property is secure. We have heard those same stories too!
Should you require regular property checks just let us know. WhatsApp: 00905318560546

We have an extensive panel of vetted professionals on our books such as, **Painter/ Decorators, handy persons,Tradesmen/Women, Plasterers, and Builders**. WhatsApp: 00905358546547/00905419010682
We have also, very **experienced Cleaners** on our books who will have your property ready for you when you arrive on Holiday to your home in Turkey.

Long or Short term rentals - We can provide you with services if you choose this path. http://www.mypropertyturkey.co.uk/contact-us/ - WhatsApp: 00905395819386

Foreign Citizens Advice Centre

Free Advice Clinic

E-mail us with your questions we will be delighted to help

support@adviceturkey.org

Tel: +90 5419010682

Providing free, independent advice and support on all aspects of living working, visting, buying & selling property and investing in Turkey

We provide an independent & confidential service. The service is funded by voluntary donations and therefore there is no charge for the advice it offers.
All correspondence is for information purposes only and you are advised at all times to engage the services of suitably qualified professionals.

Association Registered No: 09-017-134 (9-321647)

E-mail the advice centre at support@adviceturkey.org or telephone on 05419010682 - all queries will be answered confidentially by our friendly

What is your opinion about smoking in restaurants?

By: Klaus Jurgens

Technically speaking and with regards to the Republic of Türkiye this headline should be a non-starter as since 2008 a law exists that bans smoking in all public indoor places.

Think your workplace office, consider your favourite restaurant. The very welcome legal framework furthermore includes schools, hospitals and shopping centres to name but a few. Every new regulation of course requires members of the public to get used to it and so it did not come as a big surprise that by 2009 there were still teething problems. Actually it seems only fair to say that even fifteen years later we still encounter hesitation in some quarters of society to fully comply.

Our neighbours who originally hail from the Republic of Ireland will remember that their very own country became the first European nation to go smoke-free early in 2004. Here ‘smoke-free’ initially only applied to bars and restaurants. At the time it was argued that protecting one’s citizens’ health is paramount when such new legal stipulations are adopted. But a very interesting and related issue emerged: an impact analysis had been prepared explaining why there is a monetizable factor attached to banning smoking – the Irish health system was faced by an ever-increasing number of cancer patients due to high levels of smoking and thus by an ever-increasing healthcare bill. In a journalistic and hence somewhat overdoing it manner and in order to present a point for discussion: whilst making certain that citizens start to lead a more healthy lifestyle by smoking less when enjoying a pint or two, the national healthcare budget would eventually be relieved from extraordinary burdens with a view to paying for cancer patients who got ill because of excessive smoking and not by coincidence. Let us call it a classic win-win.

Back here on our beautiful shared Southern Aegean shores and in the country in general, Statista - a rather trustworthy number crunching argument support organization – announced last year 2024 that in the age group between 25 and 34 years 51.4 % of men and 18.3 % of women smoked regularly with figures to be correct for the year 2022. If all age groups were taken together the total for the same year and according to Tobacco Prevention & Cessation stood at 32.1 %.

On the one hand and to add another two countries into the mix GOV.UK states that in 2023 11.6 % of all 18+ - English citizen’s smoke. On the other hand, Global Action to End Smoking says that 22.7 % of all Germans above the age of 18 smoke. So: we are confronted with a rather varied picture which in all likelihood explains why different governments resort to different legal mechanism addressing the subject.

Kuşadası as a world-class tourism resort must of course make sure that guests from around the globe as well as domestic travellers are made feel welcome in town. Regardless of whether you are arriving from a high percentage smoker ratio nation or maybe not, whilst it is a human right to be protected from second-hand smoke it is also undeniable that those of us who do decide to light up must be allowed to do so in a safe environment. By saying this one would refer to avoiding any verbal clashes between smokers and non-smokers frequenting the same establishment. And here we approach the unique Turkish way of dealing with the issue.

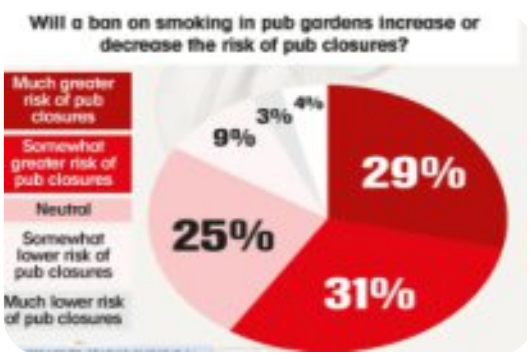
As long as your favourite watering hole or eatery manages to keep all indoors areas smoke free it is legal to put up tables outside your four-wall premises where ashtrays invite potential smokers to sit down. At the heart of the matter is coming to terms with the definition of what constitutes a public, or a private space, respectively.

In some other cities using pavements or pedestrianized parts of town to set up shop is not tolerated. Then again, many Mediterranean neighbours would do just that – eating and drinking Al Fresco not in a restaurant garden but streetside to become part of the social fabric, see and be seen.

We mentioned the uniqueness of the local situation. And here we go - as long as your premises feature a kind of add-on so to speak, without a fixed roof and without four solid walls it is not considered an indoors space. Some might attempt to be even more clever – design your entire establishment or at least a serious portion without a fixed roof but a retractable moveable version of it, I am certain you will have seen it in many places around town.

And there is another interesting point: just having returned from an event up in İstanbul our hotel featured a Cigar Room where - as the words suggest - cigars were not only on display but available for sale. And there are hotels which allow you to smoke on your balcony as by definition it is open to at least one side hence no four walls to be counted. Then again, we as customers have the ultimate decision-making power – book a completely smoke free hotel, eat and drink and completely smoke free establishments should you so desire. At the same time please comply with the current laws as your friendly host and business owner may face hefty fines if not.

As this is the first column of a new year: stay happy, stay healthy, enjoy, you are in a fantastic town and resort with wonderful people.

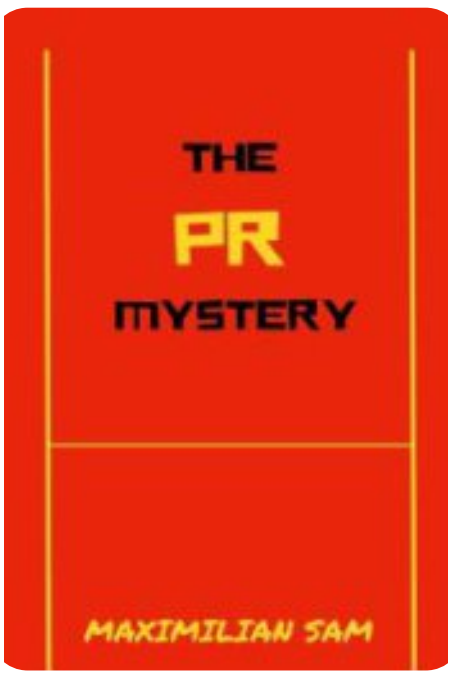


BOOKS TO READ

Didim expat and award-winning author, Maximilian Sam, has published his latest book lifting the veil on the secret tricks of PR and communications.

The PR Mystery is available in paperback and exclusively on Kindle from the Amazon website. https://www.amazon.co.jp/stores/Maximilian-Sam

The book helps readers discover the hidden secrets of PR, helping them grow their brand and long-term sales.



It explains PR fundamentals and how they apply to a brand using real-life examples from his 25-year career in PR around the world. It shows how to maximise budget to drive brand awareness and reach a wider audience.

Maximilian Sam has had a long career in PR around the world from the UK, to the Middle East, to South East Asia working across a range of industries with companies ranging from multi-nationals to start-ups to authors launching their first books.

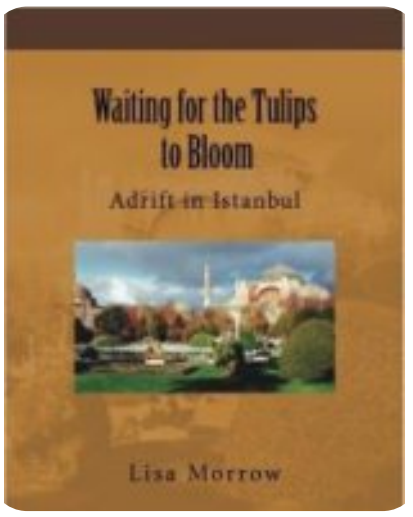
Maximilian said: “I frequently hear people saying PR and marketing is too difficult. It is hard work, but once people understand the foundations, it becomes far less of a mystery.

“When people have a greater understanding of communications, they can maximise the power of their budget and gain the best results. After a lifetime in PR, it felt right to share my knowledge and experience without giving people a boring checklist to follow.”

Maximilian Sam is the award-winning author of two children’s books, It’s A Stray Dog’s Life and It’s A Stray Dog’s Life 2, as well as a compilation of short stories, Stories From A Stray. He also created the Stray Army brand of merchandise. He regularly appears on podcasts and in articles discussing PR and marketing. Source: https://www.voicesnewspaper.com/

Waiting for the Tulips to Bloom: Adrift in Istanbul – By: Lisa Morrow

Introduction: When the dream of living in a foreign country is rudely shattered by gritty reality, there are two choices. Turn tail and run or bravely face what life throws at you.



Welcome to a roller coaster ride through the unpredictability of life in Turkey while struggling with the demands of home and away. After repeated visits to Turkey, the first during the Gulf War, Lisa Morrow left Australia in 2010 with her partner Kim to settle in Istanbul.

Having travelled extensively throughout the country as well as already having lived in both Istanbul and Central Turkey for a few years, she was sure the transition would be simple. However, while Turkish culture seems easy to understand, you only have to scratch away the surface and the complexities can be overwhelming.

When they arrived in Istanbul Lisa was still trying to overcome the effects of her mother’s death and struggled to know who she was. Her feelings of uncertainty were exacerbated by having to deal with Turkish real estate agents, bureaucracy and cultural difference, as well as friendships with Turks who seemed the same as her but were in fact very different. The stress of getting settled was only just starting to abate when she had to rush Kim to hospital and then received bad news from home.

Waiting for the Tulips to Bloom: Adrift in Istanbul is an honest and engaging account of life in Istanbul, written by an expat who uses her training in sociology to take the reader right into the heart of Turkish culture.

A sample of some Good Read reviews:

1. “For nearly a decade, Lisa Morrow had immersed herself in Turkish language and culture. She was not one of those pick and mix expats clinging to the Aegean coast, recreating home abroad and ignoring the realities around them. She understood the contradictions and challenges. She was well-versed and match-fit. So, when she decided to move body to where her soul already lay, she expected the journey to be a walk in the park. Yet a permanent move to Istanbul, that great and ancient metropolis spanning two continents, was to prove much harder than she ever imagined.
‘Waiting for the Tulips to Bloom’ is a blisteringly honest account of the assault course she braved along the way. While Lisa’s deep love affair with her adopted land shines brightly through, there is no window dressing, no wool to blur the vision.
Did the tulips eventually bloom? Read the book to find out.” Review by - Jack Scott, Author

2. Captioned by OceanGirl as “A terrific read” this reviewer went on to let us know that, “Having lived in Turkey twice and married to a Turk for almost three decades, I’m always sceptical of stories written about Turkey.
This one however, was spot on. The author’s adventures and struggles matched many of mine and resurrected the longing I have to return to what has become “home” from the minute I stepped foot in Turkey. A great book.”

The minimum wage in Turkey - Contd.

Continued from page 1.

When the minimum wage was first announced on Dec. 27, 2023, it was $578. As of July 1, it eroded to $520 in just six months. The minister stated that the minimum wage was $524 in June; hence, it decreased by four dollars since he received his statistics as well.

"This year, the minimum wage will have increased in real terms. The minimum wage has risen by 49%. Inflation will be around 20% in the first six months. Even if inflation ends up at 42-43% as the market expects, the minimum wage will still have increased significantly," the Minister said, adding that Turkey has the highest minimum wage among developing countries.

"The minimum wage in Turkey is not low. We have exempted the minimum wage from taxes. This year, this exemption will cost the budget 670 billion liras," he added.

The main opposition Republican People's Party (CHP) leader Özgür Özel also discussed the minimum wage debates in an interview with the online Ekonomim newspaper.

"The minimum wage is very low for those who earn it, but very high for those who pay it. The exchange rate is high for us, but very low for exporters," said Özel, expressing support for a shift to regional and sectoral minimum wages. Source: https://www.duvarenglish.com/

It is becoming increasingly difficult for almost all segments of society, especially low- and fixed-income workers and retirees, to continue their lives in conditions befitting human dignity. Our Confederation has conducted this study to determine the living conditions of workers and the impact of price changes in necessities on family budgets.

As of July, the difference between the cost of living of a single worker and the net minimum wage (without tax deduction) was 7,900 TL. In cases where there is generally only one worker in the family and there is no additional income, the wage income obtained falls short of meeting the basic needs of the family and the inadequacy of wages is a matter of debate.

The additional burden on food expenditure compared to the beginning of the year was 4,185 TL. The amount of expenditure required for all basic expenses has increased by 13,633 TL in the last seven months. In the current economic environment, the purchasing power of workers is weakening day by day.
As long as a decent amount is not determined for income increases, workers and retirees will continue to become poor.

According to the results of the research conducted by the TÜRK-İŞ Confederation in July 2024;
The monthly food expenditure (hunger threshold) required for a family of four living in Ankara to have a healthy, balanced and adequate diet is 19,234.43 TL .
The total amount of food expenses and other monthly expenses required for clothing, housing (rent, electricity, water, fuel), transportation, education, health and similar needs (poverty line) is 62,652.87 TL,
The 'cost of living' for a single employee increased to 24,901.78 TL per month. Source: https://www.turkis.org.tr/

Kuşadası is getting the project it has been waiting on for years

The construction of the 'Kuşadası Life, Culture and Sports Centre', which was designed by Kuşadası Municipality to bring the city's culture, art and sports activities under one roof in the area known as the old dirt field, has begun. The project, which will be built on an area of approximately 10 thousand square meters, will make a difference with its location and facilities.
The construction of Kuşadası Life, Culture and Sports Centre, one of the vision projects developed by Kuşadası Mayor Ömer Günel to add value and quality to the city, has begun. The project, which will continue simultaneously with Mayor Ömer Günel's other important project, Lütfi Suyolcu City Square and Life Centre, will finally solve the problem of indoor activity areas in Kuşadası, one of the most important tourism cities in Turkey. Kuşadası Life, Culture and Sports Centre, which will rise on the old dirt field next to Kuşadası Şehit Kaya Aldoğan Anatolian High School, will bring significant social vitality to the city centre with its green area and recreation area.

IT WILL MAKE A DIFFERENCE WITH ITS LOCATION

Kuşadası Life, Culture and Sports Centre will be built on a total area of 10 thousand square meters. The centre, more than fifty percent of which is designed as a green area and recreation area, will host a theatre and event hall as well as an accessible living centre, sports area and social facilities. The centre, which is in the city centre and is in a very accessible location for Kuşadası residents and visitors, will also alleviate the parking problem with its parking lot.

'THE AGE OF SERVICE CONTINUES IN KUSADASI'

Kuşadası Mayor Ömer Günel, who stated that they have implemented many projects that have added value to Kuşadası since the day they took office, said, "We are working non-stop in our second term of service with my teammates to make our city even more beautiful and to make it a modern tourism city. The construction of one of our most important projects, the Lütfi Suyolcu City Square and Life Centre, is rapidly continuing. Now, we have started the construction of the Kuşadası Life, Culture and Sports Centre. With the project that we will complete in the shortest possible time, we will have added another very important living space to our city. We are experiencing the happiness of bringing together with the city the soil field project that my fellow Kuşadası residents have been waiting for many years and that has not been realized despite being designed by different mayors and shared with the public." Source: https://www.sesgazetesi.com.tr/

SERVICE WORK IN SOĞUCAK, KUŞADASI CONTINUES UNINTERRUPTED

The road construction works carried out by Kuşadası Municipality Technical Services Directorate throughout the city continue uninterrupted.

Teams are laying interlocking paving stones on 5182nd Street in Soğucak Neighbourhood.

The investment campaign initiated by Mayor Ömer Günel throughout the city to strengthen Kuşadası's superstructure continues at full speed in its second term of service.

In this context, the Technical Services Directorate teams, working 24/7, are carrying out hot asphalt pouring, surface coating and interlocking paving stone laying work in Kuşadası within the scope of the determined program.

The teams, which provided 1500 square meters of new road to Kadın Denizi last week in a short time, are now covering the 1300 square meters of area on 5182nd Street in Soğucak Neighbourhood with interlocking paving stone. The work on the street, where pavement manufacturing is also carried out, is being appreciated.

FAKE PERFUMES SEIZED IN KUSADASI

Kuşadası Municipality Police Department teams seized 5,751 fake perfumes during the inspections they conducted in 2024.

As a result of the inspections, penalties were imposed on those who threatened public health and made unjust profits by selling fake perfumes, and the seized fake perfumes were destroyed.

Continuing their work uninterruptedly in order to maintain peace and security throughout the city, Kuşadası Municipality Police Department teams continue their fight against individuals selling fake perfumes produced in conditions referred to as 'under the counterfeit'.

In this context, Kuşadası Municipality Police Department teams, which imposed administrative fines of 606 thousand 717 TL on 621 individuals selling fake perfumes in inspections conducted throughout 2024, pursuant to Article 37 of the Violations Law No. 5326, confiscated 5,751 perfumes.

The fake perfumes, which are sold in replica packaging of world-famous perfume brands, which can cause various health problems such as allergic reactions in case of skin contact or inhalation, were destroyed by police teams in a controlled manner.

CONSTRUCTION OF KUSADASI HEALTH COMPLEX

At a cost of 48 million lira, an important project is being signed to strengthen Aydın's health infrastructure.

The new health complex built in Kuşadası aims to make health services in the district more efficient and comprehensive. The construction work, which continues under the coordination of Aydın Provincial Health Directorate, is accelerating day by day.

This health complex will not only increase the accessibility of health services in the district but will also allow health personnel in the region to work more effectively.

Special selection Menus are available Monday - Sunday weekly

Do not forget to mention The Ege Eye on arrival to the Restaurant !! Valid for the month of December.

Why was Türkiye the centre of foreign attention in 2024?

As a country that receives immigrants from all over the world, Türkiye continues to be an important attraction centre due to its geostrategic location, economic potential, multicultural social structure and the soft power created by the outward-looking policies implemented in the two decades by the Justice and Development Party (AK Party) governments. In fact, this is not a situation specific to today; we see that Anatolia has been one of the main migration routes of humanity throughout history. However, it is noteworthy that this interest has increased exponentially in the last decade.

Looking at work permits, residence permits, tourism and real estate purchase statistics, we can immediately identify this striking interest in Türkiye in the last decade. While the number of people receiving work permits in Türkiye was only 32,000 in 2012, this increased to 123,000 in 2020, 168,000 in 2021, 212,000 in 2022 and 329,000 in 2023, according to the latest data. People from all over the world, including many developed countries, are showing a great desire to come and work in Türkiye. It is estimated that more than a million people residing in Türkiye currently have work permits, including family members.
The situation is the same on the residence permit side. Residence permits are granted for those who come to Türkiye for residing and living purposes. According to the Presidency of Migration Administration statistics, while 179,000 received residence permits in Türkiye in 2005, this figure reached 1,354 million in 2022. As a continuation of foreign interest, the number has exceeded 1,150 million even in the first half of 2024.

The decision to settle down

Moreover, 57 million tourists visit Türkiye each year. These people come for tourist purposes, but after visiting, they also decide to invest in Türkiye. According to the Turkish Statistical Institute (TurkStat), more than 300,000 foreigners have bought houses in Türkiye in the last decade. Just in 2022, 67,000 homes were sold to internationals. Despite a significant decline since 2023, the interest to buy realty in Türkiye continues. The interest continues as in the first eight months of 2024, foreigners have purchased almost 15,000 homes in Türkiye.

Many foreigners are also investing for business purposes as well. According to the official statistics of the Union of Chambers and Commodity Exchanges of Türkiye (TOBB), 12,241 foreign-capital companies were established in the country in 2023, and TL 26.2 billion (approximately $1 billion at the exchange rate of the period) of direct capital investment was made to Türkiye. Till July 2024, more than 4,500 companies with foreign capital are being established nationwide.

At a time when Europe is taking the genie out of the bottle by shifting to the extreme right over excuses about immigration and refugees, Türkiye's expansionary policies towards foreigners is a significant phenomenon to be applauded. Considering that the world's current superpower, the U.S., is a country that has developed through immigration, it seems that it is important for Türkiye's economic interests to benefit from this foreign interest. Although the country is still a novice in managing migration and needs to implement comprehensive migration and integration policies, as I have expressed in my previous opinions, Türkiye welcomes people from all around the world to travel, live, study and work and to bring their resources with them.

Expanding work permits

Among this interest to Türkiye is the increase in the number of work permits, which deserves particular attention. A work permit is an official document that gives the foreigner the right to work and reside in Türkiye within the validity period, usually for one-year validity in the first application. Türkiye's work permit legislation is quite complex, and the procedures and bureaucracy required to obtain a work permit are high. More than 75,000 people were denied work permits in 2023 due to the complexity of the legislation and foreigners not knowing how to apply.

For this reason, knowing the application procedures is of particular importance.

Foreign nationals who want to work in Türkiye must obtain either a work permit or a work permit exemption certificate within the framework of the International Labor Law No. 6735. Foreign work permits are issued according to two separate application procedures: "domestic application" and "abroad application." Suppose the foreigner applies legally while residing in Türkiye. In that case, the “domestic application” method must be used, and if the foreigner is outside of Türkiye, the "overseas application" method must be used.

The procedures for the two applications are different, and the overseas application procedure is more complex. In practice, it is seen that both employers and foreigners make mistakes in the overseas application procedure, and these mistakes frequently cause the work permit to be rejected. For this reason, in this article, I have explained step by step how to apply for a work permit for foreigners who will work under an employer if they have not yet arrived in Türkiye.

Why is the interest rising?

The growing attraction of work permits among foreigners to work in Türkiye directly results from the country’s dynamic economy and strategic location. Over the past decade, Türkiye has emerged as a hub for various industries, such as technology, construction and tourism, offering diverse job opportunities. As the nation modernizes and integrates with global markets, more multinational companies are establishing operations in Türkiye. This economic expansion, coupled with, despite the effects of the current power of purchase crisis due to high inflation, still a relatively low cost of living compared to other European countries, makes Türkiye an attractive destination for expatriates seeking career growth. Moreover, the government has introduced reforms aimed at facilitating foreign investments and easing the process of obtaining work permits, further fuelling the demand.

Another key factor is Türkiye’s cultural and geographical position, bridging Europe and Asia. For many foreigners, the country presents an opportunity to experience a unique international lifestyle while benefiting from proximity to both regions. Türkiye’s hospitality, rich history and growing expat communities in major cities like Istanbul and Antalya make the transition for foreign workers easier.
Additionally, Türkiye’s increasing focus on regional collaboration and foreign policy initiatives... Continued on the next page

Why was Türkiye the centre of foreign attention in 2024?

Contd., from page 8

has opened up new markets and job prospects for international professionals, making it an appealing place to live and work. With its geostrategic location, almost 100 countries are being governed as Türkiye-centered, and the regional, European, Middle East and Africa (EMEA) offices are in Istanbul. This combination of professional opportunities and cultural appeal drives the heightened interest in work permits.

Required new mechanisms

Despite this high interest in Türkiye, the country's administrative capacity to absorb and utilize this interest is still low. Despite the recent easing of conditions, work permit applications must meet the still strict criteria determined by the legislation. If these criteria are not met, the work permit application is rejected. All work and transactions regarding the receipt, evaluation and finalization of foreigners' work permits are carried out electronically through the e-Government systems. In this regard, Turkish work permits are regulated in four different ways: "definite term work permit," "indefinite term work permit," "independent work permit," and "Turquoise Card."

New mechanisms, such as the Turquoise Card application, are required to attract a more qualified labor force and investment toward Türkiye. While the Turquoise Card, which is quite similar to the Green Card of the U.S., is an application that has not yet found widespread use due to bureaucratic implementation capacity, the independent work permit refers to the work permit that foreigners who establish a company or business in Türkiye must apply for, which is given to very few. Most of the work permit applications are being made from abroad within the employment status of a Turkish employer. To apply for this, one must find an employer in Türkiye and sign a written employment contract, which is quite hard. After finding the employer, the application shall be sent to the Turkish consulates. The foreigner must come to Türkiye within six months from the date of validity of the work permit, otherwise, the work permit will be cancelled.

In sum, despite fluctuations in recent years, foreigners' interest in Türkiye is still making it one of the main migration routes of Asia, Africa and the Middle East. Work permits are used to obtain a special position in this field. The process for applying for an overseas work permit is complex in Türkiye. In practice, it is seen that both employers and foreigners make mistakes in the overseas application procedure, and these mistakes frequently cause the work permit to be rejected. While easing the conditions, the country also requires extending the practice of the Turquoise Card to be a regional alternative to the Green Card of the U.S. migration system.

Foreign Citizens Advice Centre
Support@adviceturkey.org.uk
Tel: +90 5318 560 546

The emerging Turkish economy must attract direct foreign investment and qualified migration from the Ottoman hinterland and beyond, which is also critical for the forthcoming aging crisis of the country. Source: https://www.dailysabah.com/

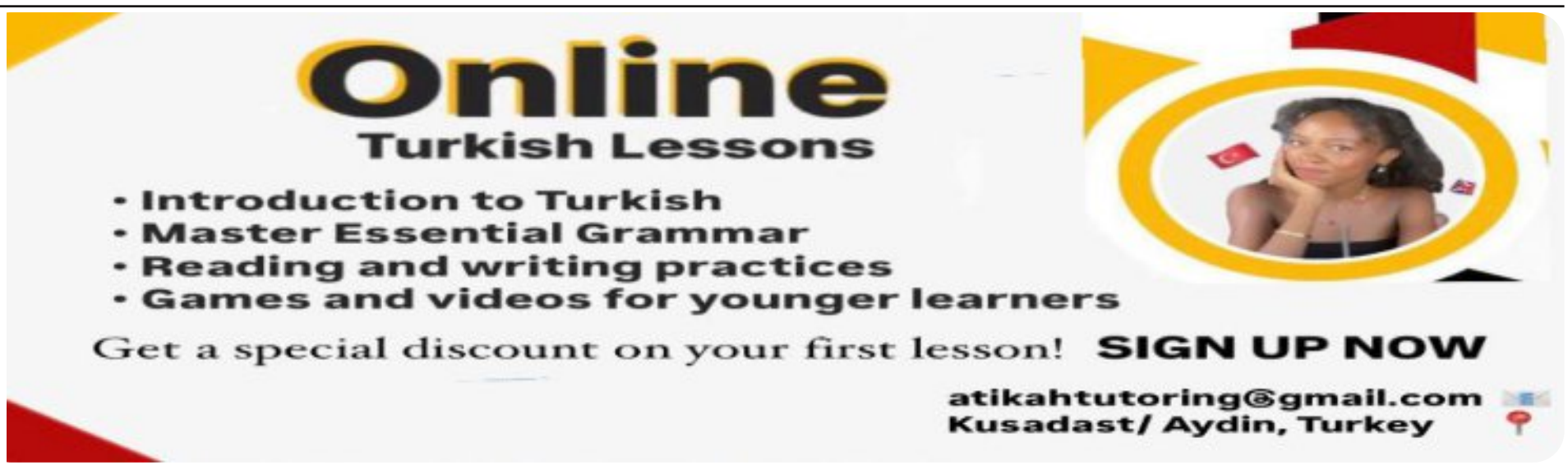
WhatsApp will not work on some phones from January 1: List announced

WhatsApp, the world-famous instant messaging application with millions of users, will no longer work on some phone models as of January 1, 2025. Here is the list announced by Meta...

Meta will be discontinuing support for certain Motorola, Samsung, HTC, LG, and Sony phone models as of January 1, 2025.

The company periodically announced that it was ending WhatsApp support for phones with older hardware and difficulty running new versions.

PHONE MODELS THAT WILL CUT OFF WHATSAPP SUPPORT IN 2025
Samsung: Galaxy S3, Galaxy Note 2, Galaxy Ace 3, Galaxy S4 Mini
Motorola: Moto G (1st generation), Razr HD, Moto E 2014
HTC: One X, One X+, Desire 500, Desire 601
LG: Optimus G, Nexus 4, G2 Mini, L90
Sony: Xperia Z, Xperia SP, Xperia T, Xperia V



HEALTH - Very effective in the fight against cancer

Mistletoe, a symbol of love and peace, is also known in the scientific world as a surprising source of healing. It is especially noteworthy as a promising natural therapy in the fight against cancer.

Known for its medicinal benefits for over two thousand years, European mistletoe (Viscum album) has been used in traditional medicine to treat conditions such as pain, inflammation, diabetes, irregular heartbeat and high blood pressure. Today, these traditional treatments continue to be used in some regions.

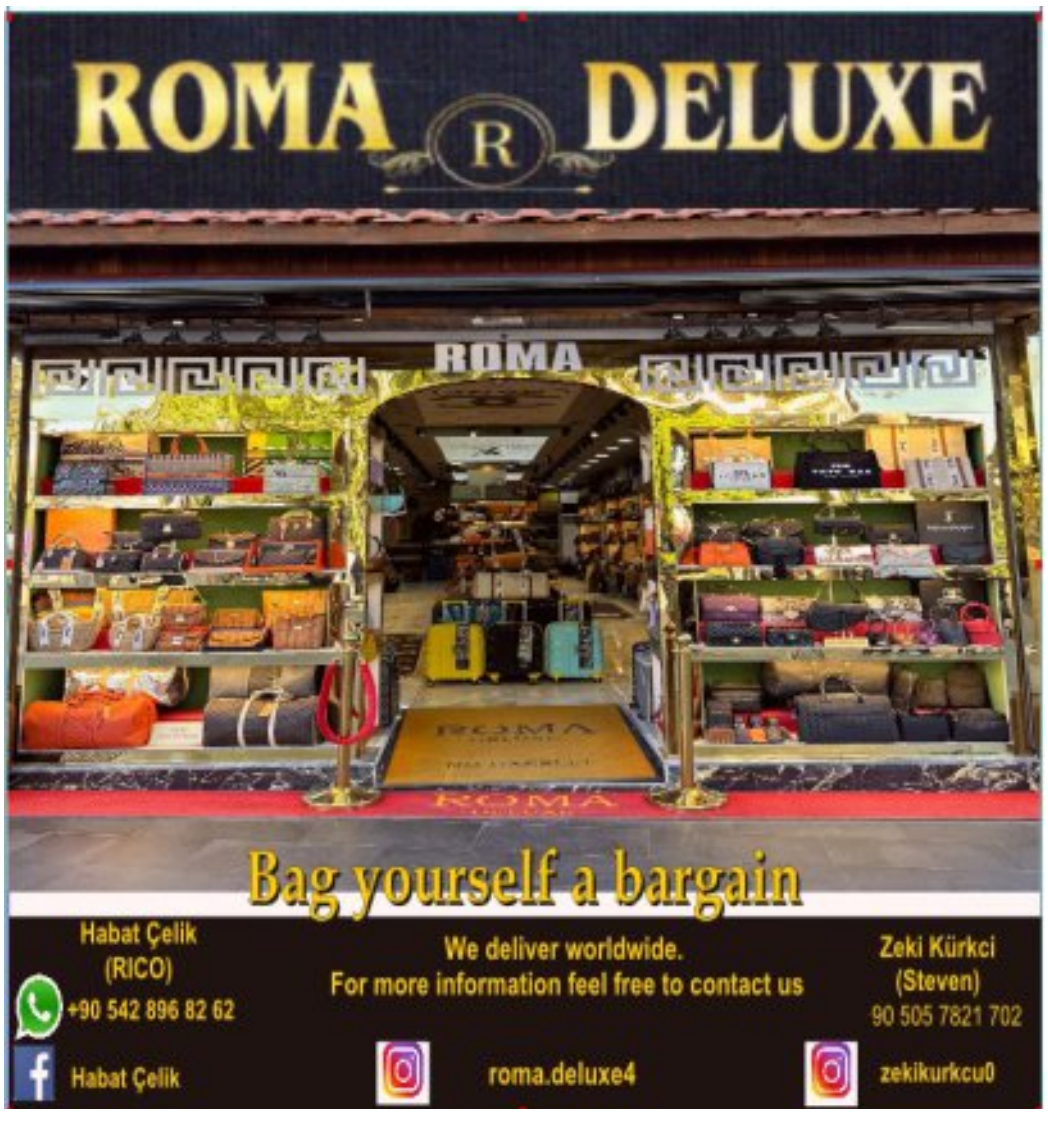
“The medicinal power of mistletoe is based on the proteins it contains, particularly lectins,” says Lokesh Joshi, Stokes Professor of Glycosygens at the University of Galway. Lectins play an important role in regulating the immune system while supporting communication between cells. But the real reason mistletoe has come to the fore in cancer research is because of the effect lectins have on certain cancer cells.

In cancer biology, a type of lectin called galectin has a dual effect. While they have beneficial functions in the human body, such as regulating the immune system, some galectins promote the growth of cancer cells and their evasion of the immune system. This is where mistletoe comes in: Scientists have discovered that mistletoe extracts can activate the immune system, allowing it to recognize and destroy cancer cells.

Another important property of mistletoe is its ability to direct cancer cells to apoptosis (programmed cell death). Cancer cells usually evade this mechanism, which leads to uncontrolled growth. Mistletoe initiates this process by targeting cancer cells without harming healthy cells.

In Europe, mistletoe extracts have been used in complementary cancer treatments for almost a century. Its potential to be used in conjunction with modern treatments, such as immunotherapy, makes mistletoe an even more attractive option. This combination could bring new hope to the fight against cancer by combining the healing power of nature with the innovative approaches of modern medicine. Source: https://www.sozcu.com.tr/

ADVERTISE WITH US HERE AT THE EGE EYE
COMPETITIVE RATES
GROW FOOTFALL
GROW YOUR ONLINE HITS
TO YOUR BUSINESS ALL YEAR ROUND
CONTACT: trish@theegeeye.com



How to Make Tahini

Homemade tahini is a cinch to make in a food processor or high-speed blender.

Ingredients to Make Homemade Tahini

2 cups hulled sesame seeds.
Hulled sesame seeds will produce the creamiest consistency. They are lighter in color than un-hulled sesame seeds, which still have their dark outer shell intact. You can still make tahini with un-hulled sesame seeds, but it tends to produce a slightly more bitter tasting tahini. Sprouted sesame seeds can also be used.

3 tablespoons plus 1 1/2 teaspoons vegetable oil, plus more if needed.
Avocado oil, grape seed oil, vegetable oil, canola oil or a lighter, fruitier olive oil all work well. Tahini can be made without oil, but it takes longer to grind the sesame seeds and the finished product won't have as creamy a texture.
Salt (optional). Salt augments the flavour of the finished product tahini.

Instructions

Toast the sesame seeds. Spread them out in a single layer in a large, dry skillet over medium-low heat and stir constantly, until they are light in color and start to release their oils and you can smell a roasted, nutty aroma, 3 to 5 minutes. Keep a close eye; sesame seeds are quite small and can burn easily. Transfer the seeds to a large plate or platter and allow them to cool.

Process the sesame seeds. Transfer the sesame seeds to the bowl of a food processor and process on low speed until the seeds reach a crumbly texture that resembles wet sand, about 2 minutes. Alternatively, you can process the sesame seeds in a high-speed blender (but note that you'll likely need to scrape down the sides more frequently to ensure the ingredients get fully incorporated).

Add oil to the sesame seed paste. With the food processor running on low, pour 3 tablespoons of oil through the pour spout, stopping the food processor to scrape down the sides of the bowl with a spatula from time to time. Process for about 3 minutes, until the mixture is smooth. If the mixture looks dry, add 1 more tablespoon of oil and process for 1 minute, until it achieves a pourable, creamy consistency.

Season with salt to taste. Taste the tahini and add a pinch of salt if desired, then process for a few seconds to incorporate.

How to Store Tahini

Unopened containers of store-bought tahini can be stored in a cool, dry place such as your cupboard or pantry, out of direct sunlight and away from heat sources. Check the manufacturer's label for the best sell-by date.

Opened containers of store-bought tahini can be stored in either the refrigerator or a cool, dry place out of direct sunlight and away from heat sources. When in doubt, check the manufacturer's label for storage instructions. You can tell if the tahini has gone bad if it has a rancid or "off" smell or taste.

If you use tahini frequently and plan to use it within 1 month, you can store opened containers of tahini in a cool, dry place away from heat and sunlight.

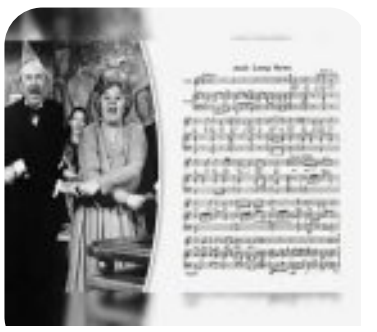
Refrigerating tahini will extend its shelf life; if you don't plan to use the whole jar within a few weeks of opening, it's best to stash it in the fridge, where it will last for up to 6 months. Additionally, homemade tahini should be stored in the refrigerator in an airtight food storage container or lidded jar. It'll last for up to 1 month in the refrigerator. If the oil separates from the solids, simply stir it back in. Also note that tahini stored in the refrigerator might solidify into a paste-like texture. Simply bring to room temperature prior to using.

Recipes with Tahini

Tahini plays equally well in Savory and sweet recipes. In Savory recipes, tahini makes an excellent base for dips; sauces for scene-stealing sides such as Blistered Green Beans with Tahini or Bulgur Lentil Pilaf with Tahini-Herb Sauce; and dressings to punch up dishes such as Roasted Veggie Grain Bowls.

On the sweet side, tahini brings a subtle nutty, sesame flavour to baked goods such as banana bread and cookies.
Its rich oil content helps keep baked goods moist, too. Like peanut butter, tahini pairs well with jam and chocolate, so try riffing on your favourite sandwich, chocolate and cookie recipes (we're especially a fan of these Sesame and Jam Sandwich Cookies.
https://www.foodnetwork.com/

Many New Year's traditions that we take for granted date from ancient times.

This year, ring out the old and ring in the new with a New Year tradition—or two! From singing "Auld Lang Syne" to eating black-eyed peas for good luck, discover different ways to celebrate the start of 2025!

Make Some Noise to Ring in the New Year!

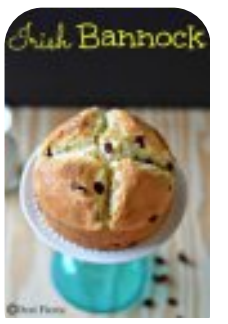
Making a lot of noise and light—from fireworks to gunshots to church bells—seems to be a favourite New Year's pastime across the globe.

- In Thailand, it was once tradition to fire guns to frighten off demons.
- In China, firecrackers routed the forces of darkness.
- In Denmark, they throw plates and glasses against each other's front doors to banish bad spirits.
- In Ecuador, it is tradition to burn the effigies of famous people to destroy bad "juju" from the past year and start fresh.
- In the early American colonies, the sound of pistol shots rang through the air.
- In the United States today, many watch the ball drop in New York's Times Square.
- In other countries, many folks wait for the church bells or the chimes of clock towers to ring out.

Eat Lucky Food for 2025!

Many New Year's traditions involve food. Here are a few:

- In Spain, people attempt to eat 12 grapes during these 12 strokes of midnight! Tradition says that if they succeed before the chimes stop, they will have good luck for all 12 months of the coming year.
- In the southern US, black-eyed peas and pork foretell good fortune. See our recipe for Hoppin' John!
- In Scotland—where Hogmanay is celebrated—Scots also hold bonfire ceremonies where people parade while swinging giant fireballs on poles! Eating any ring-shaped treat (such as a doughnut) symbolizes "coming full circle" and leads to good fortune. In Dutch homes, fritters called olie bollen are served.
- The Irish enjoy pastries called bannocks.
- Germans and Pennsylvania Dutch eat sauerkraut on New Year's Day for good luck in the coming year.
- In India and Pakistan, rice promises prosperity.
- Apples dipped in honey are a Rosh Hashanah (Jewish New Year) tradition.
- In Swiss homes, dollops of whipped cream, symbolizing the richness of the year to come, are dropped on the floors—and allowed to remain there!



Have a Drink and Toast the Year

Although the pop of a champagne cork signals the arrival of the New Year around the world, some countries have their own beverage-based traditions.

- Wassail, a punch-like drink named after the Gaelic term for "good health," is served in some parts of England.
- Spiced "hot pint" is the Scottish version of Wassail. Traditionally, the Scots drank to each other's prosperity and also offered this warm drink to neighbours along with a small gift.
- In Spain, Cava (a sparkling white wine) is often served to guests for making toasts.

Give a Gift to Celebrate

New Year's Day was once the time to swap presents.
Gifts of gilded nuts or coins marked the start of the new year in Rome.
Eggs, the symbol of fertility, were exchanged by the Persians.
Early Egyptians traded earthenware flasks.
In Scotland, coal, shortbread, and silverware were traditionally exchanged for good luck.

Put Your Best Foot Forward in 2025

In Scotland, December 31 is known as Hogmanay. Along with fireworks and fireworks, "First footing" (or the "first foot" in the house after midnight) is still common across Scotland. The first person to cross the threshold into one's home, called the first footer, indicates the year to come. Although the tradition varies, if the first footer is tall and dark, the year will be a good one. Of course, the entire spirit of a Hogmanay party is to welcome friends and strangers with warm hospitality and lots of kissing all around!

Turn Over a New Leaf Next Year

- The dawn of a new year is an opportune time to take stock of your life.
- Jews who observe Rosh Hashanah make time for personal introspection and prayer, as well as visiting graves.
- Christian churches hold "watch-night" services, a custom that began in 1770 at Old St. Georges Methodist Church in Philadelphia.

The practice of making New Year's resolutions, said to have begun with the Babylonians as early as 2600 B.C., is another way to reflect on the past and plan ahead.

New Year's Folklore

Some customs and beliefs are simply passed down through the ages. Here are some of our favourite age-old sayings and proverbs.

- On New Year's Eve, kiss the person you hope to keep kissing.
- If New Year's Eve night wind blow south, It betokened warmth and growth.
- For abundance in the new year, fill your pockets and cupboards today.
- If the old year goes out like a lion, the new year will come in like a lamb.
- Begin the new year square with every man. [i.e., pay your debts!] –Robert B. Thomas, founder of The Old Farmer's Almanac

So, whether we resolve to return borrowed farm equipment (as did the Babylonians) or drop a few pounds, we're tapping into an ancient and powerful longing for a fresh start!

LOCAL ENVIRONMENT

ENVIRONMENTAL TEAM ESTABLISHED

The team will identify activities that cause environmental pollution and take the necessary precautions, as well as evaluate the demands and complaints from city residents regarding the environment and produce solutions.

Continuing its work in line with the principle of 'sustainability', Kuşadası Municipality has taken another important step regarding the protection of the environment and nature. Kuşadası Municipality, which has set an example for Turkey with the successful work it has carried out within the scope of the "zero waste" project carried out during the term of office of Mayor Ömer Günel, has now formed a special team under the name of "Environmental Protection" within the Police Department in order to prevent environmental pollution.

The team, working in coordination with the Cleaning Affairs Directorate, has begun environmental inspections.
The Environmental Protection Team, which will identify elements and activities that may pollute the environment and nature such as excavation, garbage, wastewater and ensure that the necessary measures are taken, will also evaluate the demands and complaints from citizens regarding the environment.
The team will also identify individuals, institutions and businesses that harm the environment and nature and apply penal action.

EARTHQUAKE PANEL IN KUSADASI

Kuşadası Municipality hosted a panel titled, "Reasons That Turn Earthquakes Into Disasters" and "Seismicity of the Aegean Region and Kuşadası". Participating in the event as a speaker, Yıldız Technical University (YTÜ) Civil Engineering Department, Geotechnical Department Faculty Member Prof. Dr. Şükrü Ersoy said, "The characteristic of the faults in Kuşadası Gulf is that they are not very strong but they produce frequent earthquakes. I think that the fault that extends in the sea in the east-west direction to the north of Samos Island will not produce earthquakes towards Kuşadası, but towards the west."

The panel, organized by Kuşadası Municipality and the Chamber of Civil Engineers Aydın Branch at the Pera Wedding, Organization and Culture Center, attempted to seek an answer to the question of why there has been so much loss of life in earthquakes that have occurred in Turkey from the past to the present. The panel, where issues regarding the safety of the existing building stock, the reinforcements to be made, and the earthquake map of Kuşadası were highlighted, was attended by Middle East Technical University (METU) Civil Engineering Department Head Prof. Dr. Erdem Canbay and Yıldız Technical University (YTU) Civil Engineering Department Geotechnical Department Faculty Member Prof. Dr. Şükrü Ersoy as speakers.
Speaking at the panel, Kuşadası Deputy Mayor Salim Tümer Apaydın said that, as the Kuşadası Municipality, they are trying to take every possible precaution against a possible earthquake in the city. Stating that they had previously organized a congress titled ‘Earthquake and Urban Transformation’ in order to create a road map against earthquakes in line with scientific data, Deputy Mayor Salim Tümer Apaydın also drew attention to the inaccuracies of the regulations made under the name of Zoning Amnesty.

"THERE IS NO PROBLEM WITH THE REGULATIONS"
Speaking following Kuşadası Deputy Mayor Salim Tümer Apaydın, METU Civil Engineering Department Head Prof. Dr. Erdem Canbay stated that there is no problem with the earthquake regulations prepared in Turkey since 1937. Emphasizing that earthquakes can be predicted scientifically, Prof. Dr. Canbay said, "However, if there is no correct construction and zoning plan in your country, if you do not train good and ethical engineers and construction masters, if the state and public control mechanisms do not fully fulfill their duties, you cannot take any precautions against earthquakes."

"THE GROUND AND THE STRUCTURE HAVE TO BE AT PEACE WITH EACH OTHER"
Yıldız Technical University (YTU) Civil Engineering Department Geotechnical Department Academic Member Prof. Dr. Şükrü Ersoy said, "The faults in Kuşadası Gulf are not very strong but they produce frequent earthquakes. The soils of all settlements in the Aegean and Aydın regions are suitable for liquefaction. Therefore, the soil and the structure need to be in harmony. I think that the fault in the north of Samos Island, which extends in the east-west direction in the sea, will not produce earthquakes towards Kuşadası, but towards the west. There is also the Büyük Menderes fault line. These two fault lines have the capacity to produce earthquakes independently of each other."

Kuşadası Deputy Mayor Salim Tümer Apaydın, Kuşadası Deputy Mayor Ayşegül Dağlı, municipal council members, CHP Kuşadası District Organization President Mehmet Gürbilek, Chamber of Civil Engineers Aydın Branch President Ali Atılım Kahraman, AKUT Kuşadası team and NGO representatives attended the panel.

INCREASED ITS INSPECTIONS AGAINST THOSE WHO POLLUTE THE ENVIRONMENT

Kuşadası Municipality took some deterrent measures against businesses and individuals who pollute the environment by throwing cigarette butts, garbage, packaging and household waste on the streets and avenues in the council meeting held in October. In this context, informative brochures were distributed to tradesmen and citizens throughout the city and various publications were made. Police teams also increased their inspections throughout the city after the implementation started.

The last address of the inspections conducted by the police teams were the city's touristic markets and the areas where coffeehouses, cafes and restaurants are densely located. During the inspections, the police detected people throwing cigarette butts on the streets and avenues and leaving their garbage outside the garbage containers, and imposed administrative fines ranging from 303 lira to 106,515 lira in accordance with Article 41 of the Law on Violations No. 5326. Some citizens who were fined during the inspection said that the practice was very important in terms of keeping the environment clean. Source: https://kusadasi.bel.tr/

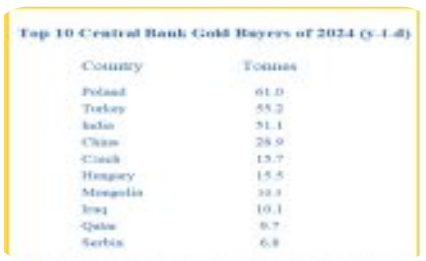
Economy: Competition between Gold and Bitcoin!

Remarkable prediction from İslam Memiş: There will be two winners and one loser in the war in 2025

While the volatility in gold prices continues, all eyes are on the cryptocurrency market. Gold and money markets expert İslam Memiş suggested that there will be two winners and one loser in the "war" between gold and Bitcoin in 2025. Emphasizing that this is not investment advice, Memiş stated that investors have started to ask the question "How much will cryptocurrencies rise, how much will gold prices fall?" more frequently.

Memiş said, "Get ready for the Bitcoin-Gold war in 2025!", and added that cryptocurrency investors have been waiting patiently for 3 years to close their losses and that virtual transactions around the world in modern technology point to this transformation. He stated that investors who sold gold in recent weeks have bought cryptocurrencies.

WHY WILL THE BITCOIN-GOLD RACE START?


Top 10 Central Bank Gold Buyers of 2024 (5-1-d)

Country	Tonnes
Poland	61.0
Turkey	55.2
India	51.1
China	28.9
Czech	15.7
Hungary	15.5
Mongolia	10.1
Iraq	10.1
Qatar	8.7
Serbia	6.8

Memiş said that he believes that Donald Trump and Elon Musk will add great movement to this market, and even predicted that Bitcoin could exceed $100,000 in 2025.
However, during the same period, he stated that central banks around the world increased their physical gold stocks and made preparations for the possibility of a "third world war." He stated that both individual and institutional investors' demand for gold continued.

Stating that there will be competition between those investing in physical assets and those investing in digital assets, Memiş said that cryptocurrency investors, who have been at a loss for 3 years, will return to the market with renewed strength.
Memiş also stated that the US's gold reserves were officially announced as 8,133 tons, but he doubted the accuracy of this amount.
He predicts that if the issue of the US gold reserves comes to the fore in 2025, the demand for physical gold could increase even further.

2025 RESULTS: A FIERCE RACE BETWEEN GOLD AND BITCOIN

Memiş predicts that the Gold-Bitcoin competition will start again as of 2025, and most barter transactions will take place between Gold and Bitcoin.

Stating that young investors will not give up on Bitcoin and traditional investors will not give up on gold, Memiş said that the owners of these two assets will be the winners, while those waiting on the sidelines will remain the losers. https://www.aydinpost.com/

PROPERTY SALES AND RENTALS

The acceleration in real estate sales from August to November is remarkable. There were 280,000 sales in August, 285,000 in September 316,000 in October and approximately 300,000 in November.
This increase caused a decrease in the number of apartments for sale and increased the supply of apartments for rent.

NUMBER OF RENTAL HOUSES INCREASED TO 205 THOUSAND

Since May, rental apartment advertisements have increased from 130 thousand to 205 thousand, while the number of advertisements for sale has decreased from 575 thousand to 505 thousand.
Istanbul has been one of the cities most affected by this change. While the number of for-sale apartment advertisements in Istanbul has decreased from 146 thousand to 120 thousand, the number of rental advertisements has increased from 41 thousand to 53 thousand. This situation has limited the increase in rental prices to some extent.

WHAT WILL BE THE PRICES IN 2025?

The movement in the real estate market is also shaped by the influence of different investment instruments. Özelmacıklı stated that the performance of gold since the beginning of the year has increased the tendency towards real estate. In addition, the opportunity to access 50 percent of the savings accumulated in the Private Pension System for housing purchases was an important factor that activated the market. The horizontal course in foreign exchange and stock exchange triggered opportunity purchases in real estate.
According to Özelmacıklı, it is expected that housing costs will continue to increase, especially in the new year. While the limited supply of new housing brings the opportunity for sales at cost to the fore, it is stated that buyers should evaluate this period. It is predicted that the current horizontal trend in real estate prices will not last long.

The change in the balance of supply and demand in the housing market provides important clues about how rental and sale apartment prices will shape in the future. Seasonal effects and economic dynamics indicate that the sector will continue to be active. While sales at cost stand out as an important opportunity for buyers, tenants are experiencing a period in which they may encounter more options. **Contact the centre's trusted advisor on**: (UK) +44 560 368 1744 | (TR) +9 (0) 542 437 5632 | info@kusadasipropertydirect.com Ref: https://yenisokegazetesi.com/

The quintessential New Year's feast in Turkey by Leyla Yvonne Ergil

Turks love to celebrate New Year's Eve and this well-loved holiday celebration includes a family dinner as a tradition. Let's take a look at what delicious treats from Turkish cuisine grace the table on these reunion nights

While it was not always the case, over the past few decades in Turkey, New Year's Eve has become a significant holiday, with decorations set up in homes, shopping centres and town squares weeks before attesting to its popularity. Suddenly everywhere is decked out in red, shiny ornaments and fairy lights. It is not at all connected with Christmas but instead to New Year's Eve – the end of one year and the start of another.

What to expect from a Turkish New Year's feast

Turks love to start a meal with soup, hot or cold. Granted we are in the heart of winter when ringing in the new year, so a warm soup made of, most likely, seasonal winter vegetables will be what starts off the feast. While certainly not traditional, pumpkin soup has gained significant popularity in recent years in Turkey, which is surprising as pumpkin was previously almost exclusively consumed as a dessert. Nevertheless, it is becoming a staple soup for cold winter nights and so don't be surprised if your New Year's Eve meal begins with this delightful soup that is sometimes seasoned with ginger, nutmeg or even turmeric.

While some Turkish tables may forgo the soup course for New Year's Eve, it is guaranteed that there will be a round of cold starters including meze varieties to begin the meal. Most meals will try to include a yogurt-based meze, such as haydari, köpoğlu (kyopolou) or tomato-based variations which could be acılı ezme or şakşuka. A Turkish feast will most likely also include an eggplant starter of sorts as well as other winter vegetables such as celeriac, Brussel sprouts or even Jerusalem artichokes. Many of these starter dishes can be purchased premade from charcuteries. As a salad, you can expect variations on the Gavurdağı salad, whose main ingredient is actually pomegranate seeds. As pomegranates are symbolic of abundance and prosperity and there is a tradition of smashing one in front of the home's door to usher in good fortune
in the year to come, it is probable that any salad served on this evening will include these delicious and nutritious garnet gems.

The Turkish table almost undoubtedly always serves up what is called an "ara sıcak," which could best be described as a warm starter. This normally includes some sort of phyllo-wrapped stuffed pastry that is fried, such as "sigara böreği," which is stuffed with cheese, "paçanga böreği," which is stuffed with pastrami and cheese, "avcı böreği," which is made of mincemeat, or "talaş böreği," which consists of flaky pastry stuffed with cubed meat and vegetables such as peas and carrots. While for New Year's Eve you will probably be served one such variation, there will also most likely be another type of stuffed culinary creation donning your plate, which is the beloved "dolma."

Dolma, which quite literally means "stuffed," is one of the most integral elements of Turkish cuisine. The Turks love to feast on a wide variety of delicately stuffed vegetables, and the more time-consuming the process, the more special the dish is. While most of us are familiar with stuffed grape leaves, which for many families is a dish passed down through the generations, did you know that there are actually two different variations? That is because when it comes to stuffed grape leaves, there is the vegetarian version that is simply stuffed with rice seasoned with currants and sweet spices, but there is also a minced meat stuffed version with tomato and pepper-spiced rice. A similar meat-based stuffing is also used in "lahana dolması" in which cabbage leaves are wrapped around the filling. Then there is the bell pepper, tomato and even dried eggplant dolmas, in which tomato-based bulgur is stuffed into the various vegetables and is vegetarian. In the months leading into fall, as part of the pantry-preparing process for the winter, Turkish households will also preserve the skins of eggplants and peppers, stringing them together and hanging them up to dry. You may have seen these decorative strings of vegetable skins in farmer's markets as they are just as decorative as they are practical, but their purpose is to be painstakingly filled and prepared as "dolmas" for winter meals. These dishes are traditionally served warm and accompanied by cold, plain yogurt.

The star of the feast is also referred to as a "dolma," but in this case, it is the coveted stuffed and roasted turkey, or as they refer to the bird in Turkish, "hindi." While interestingly enough, roasted turkey is the main feature of the New Year's feast, similar to the Western tradition for Christmas, the style in which the bird is stuffed and served differs greatly. Don't expect cranberry sauce, gravy or even potatoes, as in Turkey, this bird is stuffed with a delicate combination of spiced rice and chestnuts and roasted. The stuffing of rice and chestnuts consists of a variety of seasonings that brings about that classically Turkish taste that includes currants, cinnamon and cloves but occasionally can also have allspice, pine nuts, apricots and pistachios included in the mix. The same rice mixture can also be used to stuff a roasted chicken as well.

For dessert, the tradition in Turkey in winter is to have "kabak tatlısı" – in other words, pumpkin dessert. However, unlike the pumpkin pie Americans are known for, this is an entirely different type of pumpkin treat. In Turkey's variation, large slices of pumpkin are doused in sugar and slow-roasted until almost caramelized in a sherbet derived from the moisture released. They are then sprinkled with ground walnuts and served alongside a dollop of "kaymak," Turkey's version of clotted cream, the most sought after variation of which is produced from water buffalo milk.

CANDAN
CARE +
+90-506 490 80 65
CANDAN

Serpme breakfast vs soup: What defines true Turkish breakfast?

In Türkiye, the aroma of a steaming bowl of soup can warm the body and soul, symbolizing family, unity and hospitality. This ancient tradition, stretching back to Central Asia, has been a staple of Turkish cuisine for millennia.

While the modern “Turkish Serpme Kahvalti” (Turkish Mixed Breakfast) has gained global fame, soup has long held a special place in the hearts and tables of Turkish households.

Legacy brewed over centuries

Soup’s history can be traced back nearly 10,000 years. Archaeological finds, like a 2,400-year-old soup bowl unearthed in China, provide fascinating glimpses into this culinary art’s origins. The English word “soup” derives from the Sanskrit root, meaning “good nourishment,” while the Turkish term “corba” comes from the Persian “shorba.”

This etymology mirrors soup’s dual identity: a mere appetizer in the West but a cornerstone of meals in the East.

Turks have crafted soups from simple ingredients for centuries, often naming them after their major components. Whether made with lentils, yogurt, or grains, these broths have nourished people across all social classes, from sultans to peasants.

Ottoman tradition born in Central Asia

The importance of soup in Ottoman cuisine owes much to the nomadic Turks in Central Asia. In medieval times, nomads prepared hearty, grain-based porridges, the likely ancestors of today’s diverse soups.

These traditions flourished during the Ottoman Empire, where soup became an integral part of daily life, consumed as a nutritious start to meals and as a standalone dish at any time of day.

The German traveller Dernschwam, who visited Istanbul in 1553, noted:

‘Turks begin meals with rice soup made from mutton broth, often enhanced with lemon juice or vinegar, black pepper, and sometimes fresh bulgur. Even wild game is cooked simply, seasoned with salt and water before being added to soup.’ Dernschwam, 1553

This detailed observation highlights how soups reflected the Ottomans’ resourcefulness and their fusion of simplicity with flavour.

Soup in modern Turkish breakfast

While modern Turkish breakfasts are dominated by elaborate “serpme kahvalti” spreads, traditional breakfasts in many regions of Türkiye still feature soup. Its affordability, nutritional value, and simplicity have cemented its popularity across centuries.

Even today, roadside soup kitchens open before dawn to serve laborers and early risers, preserving this age-old practice.

More than meal, cultural symbol

Soup in Türkiye represents much more than nourishment. It embodies hospitality, togetherness, and resilience. From lentil soup (mercimek corbasi) to tripe soup (isikembe), each bowl tells a story of heritage and community.

As the debate continues over what defines a true Turkish breakfast, it’s clear that soup holds a timeless place in Türkiye’s culinary and cultural identity.

Famous chef Mehmet Yalcinkaya recently highlighted that in traditional Anatolian cuisine, there is no concept of breakfast as we know it today, with mornings instead beginning with a warm bowl of soup.

He explained that the practice of having soup in the morning is a much older tradition in Anatolia, with breakfast being a more modern development. This view sheds light on the region’s historical culinary habits, where soups like lentil or yogurt-based varieties were staples, offering nourishment and warmth at the start of the day, long before the rise of the popular “serpme kahvalti” breakfast spread.

The serpme/mixed breakfast may reign supreme in Instagram feeds, but soup is the unsung hero of Türkiye’s culinary legacy.

Steaming bowls of this ancient dish have connected generations, providing warmth and sustenance across time and culture. Whether at dawn or dusk, soup continues to define the essence of Turkish hospitality. Source: https://www.turkiyetoday.com/
Images: https://www.hellovillam.com/

Hatay's hidden history unearthed beneath 2020 earthquake rubble

Rescue excavations are underway in Hatay, Türkiye, after the discovery of a historical structure believed to date back to the Late Antique period. The site was uncovered during debris removal from a house destroyed in the Feb. 6, 2023 earthquakes cantered in Kahramanmaras.

Hidden beneath rubble

The two-story detached house, located on Kurtulus Street in Antakya district, was reduced to rubble during the devastating earthquakes. As workers cleared the debris, they uncovered remnants of an ancient structure beneath the residence.

Following an official report, the Ministry of Culture and Tourism's Directorate General of Cultural Assets and Museums granted permission for a rescue excavation at the site.

Clues from Hatay's Late Antique period

Ali Celikay, acting director of the Hatay Archaeology Museum, revealed that the excavation has been ongoing for three weeks. Speaking about the findings, Celikay said:

"Our work has uncovered structures dating back to the 5th and 6th centuries A.D., from the Late Antique Period. Among the remains is a vaulted structure that has remarkably survived nearly intact to this day. While we have yet to determine its exact purpose, we believe it could be the remnants of a chapel or possibly a tomb".

From discovery to tourism

Celikay emphasized the significance of the site and stated that efforts will be made to fully uncover the structure and understand its function. Once this is achieved, plans will be developed to integrate the site into the region's tourism offerings.

This discovery highlights the deep historical layers of Antakya, a region renowned for its ancient heritage. Further excavations promise to shed light on this fascinating chapter of Türkiye's past. Source: https://www.turkiyetoday.com/

Geese are dried on wires in Kars

With its cold climate and traditional production methods, Kars has an important place in goose breeding.

Goose meat, an indispensable part of winter tables, is prepared and dried with a special method and has become one of the symbols of the region with its flavour.

Towards the end of autumn, after being fed in their natural habitat, the geese are slaughtered for the winter season.

The carefully cleaned geese are first salted and rested. Then, they are hung on wires to dry to benefit from the cold and dry air of the region. This method allows the meat to last longer and also increases its flavour.

Producers from Kars have been passing this tradition on from generation to generation. Drying goose meat makes it the main ingredient of dishes consumed frequently, especially in the winter months. Goose meat, used in many recipes from pilaf to soup, from frying to baking, is appreciated for its intense aroma and nutritional properties.

In Kars, goose farming is not only a dietary habit, but also a cultural value. This unique flavour is introduced to both locals and visitors at the "Goose Nights" events held every year. The people of Kars see goose meat not only as a meal, but also as a symbol of Kars' rich culture.

Goose meat, which takes its place on the tables during cold winter days, continues to be one of the Flavors of Kars cuisine that wins both palates and hearts. Source: https://www.iha.com.tr/

Counterfeit alcohol operation in Didim before the New Year

The problem we saw previously with those making, distributing and selling fake alcohol is making the headlines in turkey again. Police teams are now conducting searches of premises particularly concentrating on touristic areas and the latest culprits were caught in the Didim area:
While gendarmerie teams were conducting a counterfeit alcohol operation in the Didim district of Aydın before the New Year, a large amount of counterfeit alcohol and materials used in alcohol production were seized during the operation.

The Aydın Provincial Gendarmerie Command KOM Branch Directorate and the Didim District Gendarmerie Command carried out a coordinated study before the New Year regarding the production and trade of illegal/counterfeit alcohol.
In a search conducted at the residence of a suspect identified as HVCÖ. in the Akbük Neighborhood, 1 alcohol distillation machine, 78 liters of handmade liquor, 4 full liquor bottles, 1 liquor making kit, 5 liters of handmade liquor, 1 blank-firing gun, and 30 hunting cartridges were seized.
It was learned that the judicial and administrative process regarding the suspect is ongoing. Ref:https://www.malatyaguncel.com/

Digital nomadism redefines work and travel across the globe

Growing trend embraced by millions worldwide is transforming traditional work norms by enabling professionals to work remotely while exploring the globe.
The rise of digital technologies has blurred the lines between work and travel, creating a new era where professionals with the flexibility to work remotely can explore the world while maintaining their careers.

Digital nomadism, a trend that has gained global traction in recent years, is reshaping traditional work norms by enabling people to work from virtually anywhere.

The uncertainty caused by the COVID-19 pandemic forced many people to reconsider their lifestyles.

Economic pressures, especially on younger generations like Millennials and Gen Z, have spurred a shift toward more adaptable living, moving away from rigid, traditional work and lifestyle concepts.

Amid this transformation, digital nomadism, often conceptualized as “working while traveling,” has gained prominence. Remote work has shifted from an advantage to a necessity for many professionals, driving them to seek environments that offer both career opportunities and personal freedom.

More than 50 countries have responded to the growing trend by offering special visas for digital nomads, typically allowing stays of up to 12 months.

A report from data reporting and analytics solutions provider Demand Sage said that digital nomadism, embraced by over 35 million workers worldwide, reflects the peak of technological innovation, changing societal values, and an entrepreneurial spirit.

Who are digital nomads?

There are five types of digital nomads; freelance digital nomads; digital nomad business owners; salaried digital nomads; experimental digital nomads and armchair digital nomads.
Fields such as graphic design, software development, digital marketing and copywriting are popular among digital nomads, with Americans representing nearly half (16.9 million) of the global digital nomad population.

Ariana Nicole, an American digital nomad, describes her first travels to Spain and Mexico as a search for a place that felt like home. After starting her journey three years ago, Nicole’s passport now bears stamps from more than a dozen countries.
Initially working as a hybrid IT consultant, she convinced her employer to adopt remote work. She eventually transitioned to freelance graphic design and content creation via social media.
Having lived in nearly 15 countries, Nicole says her heart belongs to Colombia. While her decision-making process is spontaneous, she is guided by her interest in Spanish and recommendations from other travellers.
Yet the allure of constant travel brings challenges. Nicole, like many digital nomads, has experienced “travel burnout,” a feeling of longing for stability and routine. While digital nomadism surged during the pandemic, Nicole notes that the trend has since slowed down.

Combining work and travel: possible, but challenging

Papel Popov, who moved to Georgia with his wife in 2020 to work remotely for a financial tech startup in Russia, has fully embraced the digital nomad lifestyle.
For the past four years, he has mostly lived in Türkiye, occasionally visiting other countries to maintain his nomadic lifestyle.
Popov highlights how digital nomadism has allowed him to balance work and travel, emphasizing the importance of a reliable internet connection for productivity.
Joining the global nomad community are Jess Parvin and Sergio Sala from the US, who are also living the digital nomad lifestyle.

Parvin, a graphic designer, says freelancing gave her the freedom to travel while maintaining her work.

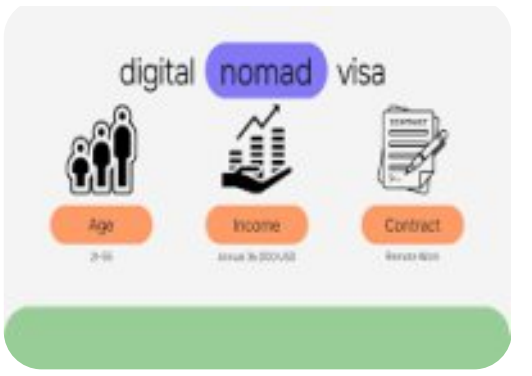
Sala, a web designer with 10 years of experience, has travelled to over 50 countries, finding his way in digital nomad communities across the world.

While digital nomadism offers flexibility, it also presents challenges such as loneliness and language barriers. Sala, who has lived in countries like Thailand and Mexico, highlights the difficulty of navigating visa processes and finding accommodation in new places.

For Sala, Mexico’s diversity and charm hold special appeal, while Thailand remains a favourite due to its safety and vibrant digital nomad community.
Digital nomads like Sala advise those considering the lifestyle to first secure a stable online income before taking the plunge into a nomadic career. Source: https://www.aa.com.tr/

The first step in applying for the Türkiye digital nomad visa is to apply for the Digital Nomad Identification Certificate.
You will fill out the online form and submit the following documents:

- Copy of Passport
- University Degree or Diploma
- Proof of Remote Work (employee or freelance contracts)
- Bank Statements to Prove Income
- Biometric Photo
- Criminal background check from country of residence
- Address of accommodations in Türkiye
- International Health Insurance



All about the Emmy-winning Turkish actor playing Onassis in Maria

Haluk Bilginer, the internationally acclaimed Turkish actor, has once again captured global attention with his role as Aristotle Onassis in Angelina Jolie's latest film, Maria.

Known for his remarkable talent and powerful on-screen presence, Bilginer stars alongside Jolie in this poignant story of love and loss.

From Izmir to international stardom: Turkish actor Haluk Bilginer's journey

Haluk Bilginer was born on June 5, 1954, in Izmir, Türkiye, to Bedriye and Tahsin Bilginer. His passion for acting emerged during high school at Izmir Ozel Turk Koleji, where he joined the drama club and won his first acting award in a theatre competition.
This early success led him to the Ankara State Conservatory, where he honed his craft before continuing his studies at the prestigious London Academy of Music and Dramatic Art (LAMDA).

Bilginer began his career in the United Kingdom, gaining recognition for his role as Mehmet Osman in the British soap opera EastEnders. This role, spanning 250 episodes from 1985 to 1989, introduced Haluk Bilginer to an international audience.
During his time in the U.K., Bilginer appeared in numerous stage productions, demonstrating his versatility in plays such as My Fair Lady, Macbeth and The Phantom of the Opera.

Haluk Bilginer's contributions to Turkish theatre, cinema

Returning to Türkiye in the late 1980s, Bilginer quickly became a leading figure in Turkish cinema and theatre. In 1990, he co-founded the Tiyatro Studyosu (Theatre Studio) with his then-wife Zuhal Olcay and later established the Oyun Atolyesi (Play Workshop) in 1999, creating spaces for innovative theatrical productions.
Bilginer's filmography is as diverse as it is impressive. His standout performances include roles in Masumiyet (Innocence), Kis Uykusu (Winter Sleep), and the Emmy-winning series Sahsiyet (Persona), in which he portrayed Agah Beyoglu. This role earned him the International Emmy Award for Best Actor in 2019, making him the first Turkish actor to receive this honour.

Haluk Bilginer's personal life: Balancing family, career

Bilginer's personal life has often intertwined with his professional career. His first marriage to actress Zuhal Olcay was both romantic and creative partnership, with the couple collaborating on several projects.
Following their divorce in 2004, Bilginer married singer Askin Nur Yengi, with whom he has a daughter, Nazli. Although their marriage ended in 2012, Bilginer remains a devoted father and a prominent figure in Turkish cultural life.

Angelina Jolie's Maria: Exploring an icon's final days

Maria tells the story of Maria Callas' final days in 1970s Paris, delving into her deep loneliness and the enduring impact of her relationship with Aristotle Onassis.

Directed by Pablo Larrain, known for Jackie and Spencer, the film is a strong contender in the upcoming awards season
Critics have praised Jolie's portrayal of Callas as "absolutely mesmerizing," while Bilginer's performance as Onassis has received widespread acclaim.
In an interview with Deadline, Jolie said, "It's a role that comes once in a lifetime. The emotional depth required pushed me to my limits, but sharing the screen with Haluk Bilginer made it all the more rewarding."
Bilginer described working with Jolie as "inspiring." Speaking to Turkish media, he remarked, "Angelina is a consummate professional. Collaborating with her on such a profound story was an experience I will treasure forever."

Audience reactions to Maria Callas' biopic, critical reception

Since its release, Maria has generated significant buzz, with particular praise for its lead performances. On social media, fans have commended the chemistry between Jolie and Bilginer, calling their scenes together emotional and powerful.

The film's detailed historical accuracy, combined with Larrain's unique directorial approach, has cemented its status as a must-watch. Critics have also emphasized the seamless blending of Callas' original recordings with Jolie's own voice in the singing scenes.
Source: https://www.turkiyetoday.com/

Türkiye emerges as top destination for British golfers

162,426 British visitors travelled to Belek, Antalya in 2023, hitting 4-year high

Türkiye has become a popular destination for British golfers, according to UK-based golf tourism agency, Par5 Escapes.

Co-founder Abdullah Hazar told Anadolu that 5 million of Europe's 10 million golfers reside in the UK, making Türkiye a key market for British golf tourism.

Data from the Belek Tourism Investors Association (BETUYAB) showed that in 2023, Russians, Germans, Brits, Kazakhs and Poles were the top foreign visitors to Belek -- a renowned golf resort in Türkiye's southern Antalya province.

The district welcomed 1.77 million local and foreign visitors in 2024, marking a recovery from the coronavirus pandemic-related decline in 2020, when numbers fell below 608,000.

In 2023, 162,426 visitors from the UK travelled to Belek, the highest for British tourists in the last four years.

"Türkiye, particularly the Belek region, is a key market for British golf tourism," said Hazar, noting that Belek's world-class golf courses are capable of hosting international tournaments.

"Golf is a sport played outdoors and often for extended hours, making weather conditions crucial for enjoyment," he said, emphasizing that Antalya's mild winters attract British golfers looking for favourable conditions during the colder months.

He pointed out that British golf tourists tend to be high-spending.

"The average expenditure by a British golf tourist for accommodation and golf course fees in Belek ranges between £1,500 and £3,000 ($1,850 to $3,700) for a seven-day golf holiday at luxury hotels," he explained.

The all-inclusive concept is particularly appealing to British tourists, as similar packages are limited and often lower quality in other parts of Europe.

"The direct flights from various UK cities to Antalya add to Türkiye's appeal," he said.

Hazar also highlighted the social aspect of golf in boosting Türkiye's popularity.

"We organize joint tournaments with golf clubs in the UK to promote Türkiye, and participation of Turkish golf hotels in events like the International Golf Travel Market (IGTM) is also crucial," he said.

He emphasized the importance of continued support from the Turkish Tourism Promotion and Development Agency (TGA), which has conducted successful campaigns and collaborations in the UK.

"TGA's continued support for golf tourism is vital for enhancing Türkiye's competitive edge in this market," added Hazar.

*Sibel Morrow from Istanbul contributed to this story. https://www.aa.com.tr/

Immigration procedures as previously notified by the Foreign Citizens Advice Centre in Kuşadası

Türkiye's Directorate of Migration Management has implemented a significant change affecting foreign nationals and expats who need to obtain or renew residence permits.

Individuals who hold valid residence permits must schedule appointments via randevu.goc.gov.tr before visiting their offices for tasks like address registration, passport changes and fingerprinting.

Mandatory appointments:

Walk-ins for these services are no longer allowed. Those who arrive without an appointment will be turned away and required to reschedule. Same-day appointment availability may be limited.

Missed appointments:

If you miss or cancel your appointment, you will not be able to book another one for 15 days.

e-Government login required:

Access to the appointment system requires an e-Government or e-Devlet login. If you do not have an e-Devlet password, you can obtain one from any PTT branch by presenting your residence permit card and Turkish mobile phone number.

Residence permit validity:

The system only allows appointment bookings during the validity period of your residence permit. While system errors may sometimes enable processing after expiration, the rule states that applications can only be made within 30 days of the permit's expiration date.

Additional obligations for foreign residents:

Foreign nationals must also register with the National Electronic Notification System (UETS) after completing their address registration. Applications for residence permit renewal without UETS registration will not be processed, and submission of the UETS registration certificate is mandatory.

What is UETS?

UETS facilitates legal notifications electronically, replacing traditional methods like postal mail. Notifications, such as rejection of residence permit applications, are sent through the system to your registered email and phone number. Legal deadlines, like the 10-day response window following a rejection, start from the notification date.

How to Register for UETS:

Enable two-factor authentication on the e-Devlet account (login via SMS verification).
Search "UETS" in e-Devlet, complete the form, and finalize registration.
A unique 15-character UETS number (e.g., XXXXX-XXXXX-XXXXX) will be issued, remaining unchanged throughout the stay in Türkiye.
Foreign residents are strongly advised to carefully plan their appointments and UETS registration to ensure smooth processing of their residence-related tasks. Source: https://www.turkiyetoday.com/

RESIDENCY PERMIT APPLICATION

Residence permit documents (the card) is within the scope of valuable paper in accordance with the Law on Valuable Papers No. 210 dated 21/2/1963 and are subject to a document fee determined by the Ministry of Treasury and Finance annually. There is no exemption from the document fee for the citizen of any country. Other fees which will be sought, such as for notaries, Insurance, tax office, translators also require a seperate payment.

Anyone who charges a fee to submit Applications are breaking the Law. If you are approached and asked to pay extortinate amounts in order to obtain a guaranteed residence permit, please be aware that all parties to this are in breach of law.

The foreign citizens advice centre in Kusadasi are there to help everyone through the sometimes tedious process of an application and to answer any questions you may have. They offer support and advice at no charge and are a recognised association in Turkey.

As determined by the General Communique of the General Directorate of Public Accounts published in the Official Gazette dated 28 December 2023 and numbered 32413, the residence permit document fee to be applied in 2024 is given in the table here.

Valuable Paper	2024 Fee
Residence Permit Document	565,00 TL

What happens when Visa or Residence permits has expired

Question: "I have violated my visa/residence permit by exceeding the visa/residence permit period that I was required to stay in Turkey for 2 months".

Since I did not have enough money to pay the administrative fine issued against me when I exited Turkey, I could not pay it.

When and how can I enter Turkey?

Answer: A 3-month Turkey entry ban decision has been issued against you due to a 2-month visa violation.

If you do not pay the administrative fine issued against you, the 3-month ban turns into a 5-year entry ban.

In order to be able to come to our country during the ban period, you must apply for a specially annotated visa from the Turkish representative office in the country you are in.

Camel Wrestling in Turkey 2024-2025

Two boys fighting for a girl—that old scenario works in the animal world, too—it's enough to parade a cow in front of two bulls, and recently calm camels are already determined enemies.

Camel wrestling championships are a long-standing Turkish tradition held primarily during the winter mating season when camels naturally display competitive behaviour. Supporters of the events view them as a celebration of cultural heritage, while animal rights advocates raise concerns over the welfare of the animals involved. The championships remain most common along Turkey's Aegean and Mediterranean coasts, where the tradition has historical roots.

Rules

Camel wrestling involves two male camels competing in a brief but intense contest inspired by a female camel in heat nearby. The males, known as Tülü camels, use their necks and bodies to push each other down or make the other retreat. Bouts usually last a few minutes and end when one camel forces the other to fall, flee, or vocalize in submission. Handlers remain close to ensure the camels' safety, with the option to intervene if neither camel yields.

These competitions match camels of similar size and weight, and each camel has unique wrestling techniques. Some are skilled at foot-tripping (known as "çengelci"), others trap their opponent's head (a technique called "bağcı"), and some simply rely on strength to push the rival away ("tekçi"). These distinctions add variety and strategy to each match, highlighting the camels' different strengths and ensuring an engaging spectacle for spectators.

Camel wrestling events in Turkey are festive and ceremonial, featuring camels adorned in colourful decorations as they parade through town accompanied by musicians the day before the matches. During the event, excited camels spew foamy saliva, adding to the spectacle. Spectators often dodge retreating camels and should be wary of the camels' unique way of expressing excitement.

Selçuk Camel Wrestling Championship

Every January, the Camel Wrestling Championship is held in Selçuk, İzmir Province, Turkey. Drawing crowds of about 20,000, it's the country's most popular camel wrestling festival. Although matches occur in various locations, Selçuk is especially famous, featuring around 120 wrestling camels, though this number can vary, as seen in 2001 when 96 camels participated. The event includes a camel beauty competition in the Selçuk town centre on the Saturday before the wrestling matches. The wrestling takes place on the third Sunday of January from 10 am to 5 pm, offering a full day of entertainment.

More host towns and villages are found mainly in the provinces of Aydın, Çanakkale, Balıkesir, Denizli, Antalya, Konya, and others.

Origins of Camel Wrestling

Camel fighting originated over a thousand years ago among ancient Turkic tribes and was practiced in the wild before becoming organized. The Turkish National Aviation League held camel fights in the 1920s to fundraise for aircraft purchases, but the government later discouraged the tradition as outdated.

By the 1980s, however, the Turkish government promoted camel wrestling as part of the country's cultural heritage. Despite its historical significance, the practice is now in decline, primarily because only the wealthy can afford to maintain and train camels. While once widespread throughout Anatolia, camel fighting is now mainly found along Turkey's Aegean and Mediterranean coasts. Source: https://rove.me/

Bodrum Anchovy Festival Will Be Held on January 12

The Bodrum Anchovy Festival, organized annually by the Bodrum Peninsula Black Sea Culture and Solidarity Association, will take place for the 9th time this year at Bodrum Iskele Square.
The festival aims to give participants and visitors an unforgettable experience thanks to the valuable support of Bodrum Municipality and Muğla Metropolitan Municipality.

Tons of Anchovy Treats and Local Delicacies

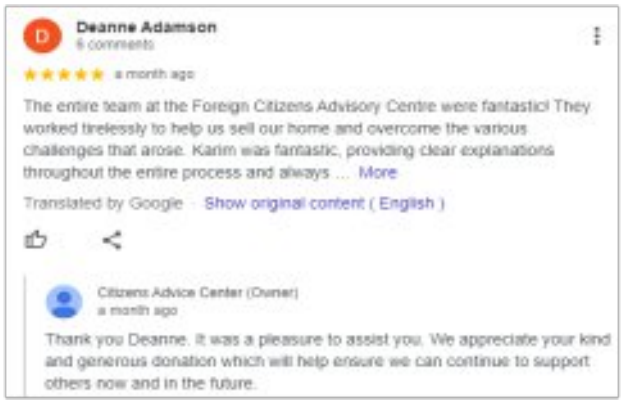
One of the most striking parts of the festival will be, as every year, tons of anchovies cooked and served to participants free of charge. Traditional products from the Black Sea region will also be exhibited at the stands in the event area. Participants will have the opportunity to discover local food products and handicrafts as well as delicious anchovies and enjoy the music and dance too. Ref:https://anterhaber.com/

We wish all of our Sponsors, Advertisers, Writers, Clients and Readers a Very Happy New Year 2025.

We thank you for helping this Paper and the Advice Centre to be what it is today.

Thankyou
Pat Curtis

FOREIGN CITIZENS ADVICE CENTRE



ADVERTISE WITH US HERE AT THE EGE EYE

GIVE BACK TO YOUR COMMUNITY

COMPETITIVE RATES

GROW FOOTFALL TO YOUR BUSINESS

GROW YOUR ONLINE HITS

Would your Company/Business anywhere in the World, wish to become one of our Sponsors and benefit from a monthly advertisment in The Ege Eye Newspaper ?

Contact:trish@theegeeye.com for details

Since May we have assisted, advised and supported on average 140 persons weekly in our public office with the help of our sponsors and Individual donations.

1. Do you know that we have 9,570 subscribers to the monthly paper
2. Do you now that we have 37,000 followers of The Ege Eye.com web page
3. Do you know we have 3.2k members on our FB public page
4. Do you know that we can have up to 15k viewers of FB posts in one week

WOULD YOU HELP US TO HELP YOU

Become a Member - We would appreciate if you would copy and paste the following link for our Ege Eye Facebook group into your browser https://tinyurl.com/5n6vrjd2 and become a contributor to our page and receive the latest accurate information.

PM us your email address so that you can receive our regular monthly newsletter. Send your email to ınfo@theegeeye.com or inbox us on FB messenger.

It only takes a few minutes and we'd be eternally grateful! Just copy the link below to go to our Google Business page and leave us some feedback.
https://tinyurl.com/4u5pvhjt