

## JEDI BREAK—Treats & Trivia

- Turkish delight is called *lokum* in Turkey, meaning a bite or morsel. It is a popular sweet throughout Western Asia, considered one of the national treasures of Turkey.
- Hacı Bekir Effendi was one of the earliest confectioners to make *lokum* in Anatolia, which constitutes most of the territory of contemporary Turkey. Bekir started in 1776 as a small bakery in Istanbul.
- Later, pistachios and nuts were introduced into the treat.
- Part of Turkish culture is spending time in cafes, visiting with friends and family. During Ramadan, Turkish Muslims fast from sunrise to sunset but they continue visiting cafes and instead of buying food and drink, they buy treats such as *lokum*, saving the sweets for later when the fast ends. This is a way to support local businesses even during times of fast. In 2023, Ramadan occurs March 22–April 21. *Lokum* is also consumed during Eid al-fitr.
- These ingredients are vegan, nut-free, and kosher.
- Further reading: <https://www.bbc.com/travel/article/20181003-the-secret-story-behind-turkish-delight>



## JEDI Team Members

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- Contribute to FM culture—employees feel they belong, are included
- Increase awareness of diverse cultures and identities
- Promote opportunities for JEDI-related training
- Positive reinforcement of inclusive excellence in action



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