

# فَبِأَيِّ الْآءِ رَبِّكُمَا تُكُنِّ بَانِ

"So, (O assembly of jinn and men,) which of your Lord's blessings will you deny?"

# A SAYING OF HAZRAT MUHAMMAD SAW

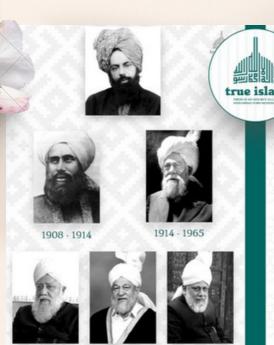
١٨ - عَنْ آبِيْ هُرَيْرَةَ رَضِى اللهُ عَنْهُ قَالَ قَالَ رَسُولُ اللهِ صَلَّى اللهُ عَنْهُ قَالَ وَسُولُ اللهِ صَلَّى اللهُ عَلَيْهِ وَسَلَّمَ مَنْ لَا يَشْكُرُ النَّاسَ لَا يَشْكُرُ اللهَ ـ

(ترمذى باب مَاجاء في الشكر لمن احسن اليك)

حضرت ابوہریرہ بیان کرتے ہیں کہ آنخصنسرت صلی اللہ علی و منداکا علیہ وسلم نے فرمایا : جو شخص لوگوں کاسٹ کرادانہ میں کرتا۔ وہ خداکا بھی سٹ کرادانہ میں کرتا۔ یعنی کسی شخص کے احسان کے نتیجہ مسیں انسان کواگر کوئی نعمت یا بھلائی حاصل ہوتو جہاں اللہ تعالیٰ کاشکر لازم ہے وہاں اس محن شخص کاسٹ کریداداکرنا بھی ضروری ہے۔

رہیں گے خلافت سے وابستہ ہم جماعت کا قائم ہے اس سے بھرم





Khilafat
Proves
Ahmadiyya
Islam **True** 

# Friday Sermon 15 Sep 2023

FRIDAY SERMON DELIVERED AT MASJID MUBARAK, ISLAMABAD, TILFORD, UK

AFTER RECITING TASHAHHUD, TA'AWWUZ AND SURAH AL-FATIHAH, HIS HOLINESS, HAZRAT MIRZA MASROOR AHMAD (ABA) SAID THAT IT IS THE LAW OF GOD ALMIGHTY THAT ONE WHO COMES INTO THIS WORLD, AFTER SPENDING SOME TIME, MUST ALSO DEPART. BUT FORTUNATE ARE THOSE WHO LEAVE ONLY POSITIVE MEMORIES, WHO PROVED BENEFICIAL TO OTHERS, WHO PRACTICALLY GAVE PRECEDENCE TO FAITH OVER THE WORLD, WHO STROVE TO ACT UPON THE COMMANDMENTS OF GOD AND HIS MESSENGER (SA), WHO STRIVE TO FULFIL THE PURPOSE OF PLEDGING ALLEGIANCE TO THE PROMISED MESSIAH (AS), WHO ARE TRULY LOYAL TO THE AHMADIYYA CALIPHATE, WHO STRIVE TO HELP HUMANITY, FOR WHOM EVERYONE UTTERS ONLY COMPLIMENTARY WORDS. AS SUCH, ACCORDING TO THE HOLY PROPHET (SA), THEY BECOME DESTINED FOR PARADISE.

HIS HOLINESS (ABA) SAID THAT HE WOULD MENTION SOMEONE WHO STROVE TO LIVE THEIR LIFE ACCORDING TO THE PLEASURE OF GOD ALMIGHTY. THIS IS RESPECTED AMATUL QUDOOS, WHO WAS THE DAUGHTER DR MIR MUHAMMAD ISMAIL (RA) AND WIFE OF THE LATE SAHIBZADA MIRZA WASEEM AHMAD, THUS THE DAUGHTER-IN-LAW OF THE SECOND CALIPH (RA). SHE RESIDED IN QADIAN BUT HAD BEEN VISITING HER DAUGHTERS IN RABWAH, WHERE SHE PASSED AWAY - 'SURELY TO ALLAH WE BELONG AND TO HIM SHALL WE RETURN.'

HIS HOLINESS (ABA) SAID THAT HER NIKAH (ISLAMIC MARRIAGE ANNOUNCEMENT) WAS ANNOUNCED BY THE SECOND CALIPH (RA), UPON THE REQUEST OF HAZRAT DR MIR MUHAMMAD ISLAMIL'S (RA) WIFE, THE SECOND CALIPH (RA) ATTENDED THE RUKHSATI AS A REPRESENTATIVE FROM THE BRIDE'S SIDE OF THE FAMILY, RATHER THAN ON BEHALF OF HIS SON. ALLAH THE ALMIGHTY BESTOWED HER WITH THREE DAUGHTERS AND A SON. HER DAUGHTER AMATUL ALEEM IS SERVING AS NATIONAL PRESIDENT OF THE AHMADIYYA WOMEN'S AUXILIARY ORGANISATION IN PAKISTAN.

HIS HOLINESS (ABA) SAID THAT A FEW DAYS AFTER HIS MARRIAGE, AS MIRZA WASEEM AHMAD WAS PREPARING THE PAPERS TO TAKE HIS WIFE BACK TO QADIAN, THE SECOND CALIPH (RA) ADVISED THAT THE PROCESS WOULD REMAIN ONGOING, HOWEVER IN THE MEANTIME, MIRZA WASEEM AHMAD SHOULD IMMEDIATELY RETURN TO QADIAN AS A MEMBER OF THE PROMISED MESSIAH'S (AS) FAMILY SHOULD BE THERE, AND HE SHOULD SET AN EXAMPLE OF SACRIFICE. AMATUL QUDOOS ALSO SET AN EXAMPLE OF SACRIFICE UPON THE COMMANDMENT OF THE SECOND CALIPH (RA), AS SHE HAD NO IDEA WHEN THE PROCESS FOR HER TO GO TO QADIAN WOULD BE COMPLETE OR WHEN THE CONDITIONS BETWEEN INDIA AND PAKISTAN WOULD ALLOW FOR HER TO GO.

# Checklist 100 Years of Lajnah Imaillah Majlis Programs Majlis Activities Healthy Life & Tips Achievements Recipes Poems Memories



# **MAJLIS PROGRAMS**

Alhamdolillah, BY The Grace of Allah SWT Our Majlis organized many programs, Each program started with the recitation of Holy Quraan followed by Hadith.

In every program our attendance was Good Alhamdolillah.

Our Sadar Majlis Mubashara Zia and team always work hard.

At the end we always pray yo Allah that he give us strength to do our

best to serve Jammat Ahmadiya.

In Sha Allah

# PROGRAMS

JALSA MUSLEH MAUD RA JALSA MASIH MUAD RA JALSA KHILAFAT JALSA SEERAT U NABI SAW





















# MAJLIS ACTIVITIES

IJTIMA WAQF E NOU

**IJTIMA LAJNAH O NASIRAT** 

**ART CLASSES** 

**MEENA BAZAR** 

**BOOK STALL** 

**AFTAR RAMDHAN** 

**GREEN DAY** 

**WAQAR E AMAL** 

**DONATION COLLECTION** 

**AWARENESS PROGRAM NASIRAT** 

**COOKING COMPETITION** 







# ACHIEVEMENTS NASIRAT

2ND POSITION QUIZ NATIONAL

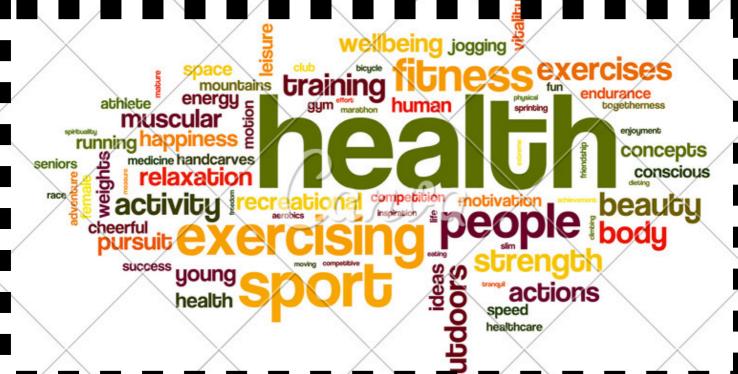
3RD POSITION ART IN ZILLA

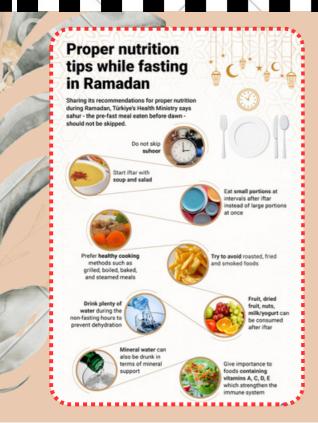
3RD POSITION ENG SPEECH ZILLA















# NSTRUCTIONS

### RIED CHICKEN:

 In a bowl add chicken, buttermilk and spices, stir together let sit for 30 minutes-1 hour in refrigerator. Heat oil to 375 degrees; over medium heat in a large skillet. Dredge chicken in flour and fry for 5 minutes; if frying in batches hold finished chicken in 200-degree oven.

### AC AND CHEESE:

- Preheat the oven to 400°F. Cook pasta in boiling water for 6 minutes.
- In a pot over medium heat melt butter, then add flour and whisk together for 30 seconds. Add salt, pepper, garlic and dry mustard.
- 3. Whisk in half and half in thirds, then add cream. Bring to a boil once boiling add 2 cups cheddar and 1 cup mozzarella. Reduce heat to medium low and stir until cheese has melted. Add macaroni, ½ fried chicken and mix thoroughly.
- 4. Pour in mac and cheese into a greased 9 x 13 casserole dish sprinkle remaining fried chicken and the remaining cheese over top. Pop in oven and bake for 15-20 minutes or until cheese has browned evenly. Remove from oven, cool for 5 minutes before serving immediately with chopped fresh parsley and a few dashes of hot sauce.

# INGREDIENTS

# FRIED CHICKEN:

- · 3 chicken breast 1 inch dice
- · 2 cups buttermilk
- · 2 tablespoons kosher salt
- · 2 tablespoons black pepper
- · 2 tablespoons cayenne
- · 2 tablespoons granulated garlic powder
- 1 tablespoons granulated onion powder
- · 1 tablespoon dry thyme
- · 1 tablespoon dry oregano
- 1 ½ cups all-purpose flour
- · peanut oil for frying

### MAC AND CHEESE:

- 1 lbs. elbow macaroni cooked
- 4 tablespoons unsalted butter
- · 4 tablespoons all-purpose flour
- · 2 teaspoons salt
- · 2 teaspoons black pepper
- 1 teaspoon granulated garlic
- 2 teaspoons dry mustard
- 1 quart half and half
- ½ cup heavy cream
- 4 cups grated sharp cheddar
- 2 cups grated mozzarella
- ¼ cup chopped fresh parsley
- · hot sauce optional







