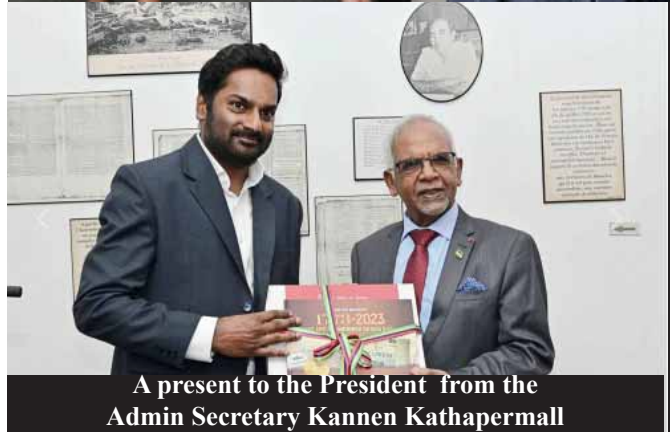


Media Trust Celebrating Diversity

President Gokhool inaugurates

'Faces of Mauritius' Photo Exhibition



The President of the Republic of Mauritius, Mr Dharambeer Gokhool, inaugurated on 17 March 2026 at the Media Trust in Port Louis, a photo exhibition around the theme Faces of Mauritius - A Celebration of Diversity, Culture and Spirit.

This itinerant photo exhibition, organised by the Media Trust in commemoration of the National Day celebrations this year, is a photographic tribute to the men, women, and children who embody the spirit of Mauritius.

Through the lenses of local photojournalists, the

From Col 2

Gokhool highlighted that the exhibition is both timely and significant, serving as a reminder on the nation’s journey and capturing the essence of its people—their joys, concerns, moods, and aspirations.

This exhibition, he pointed out, brings into focus the lives of the Chagossian community, fishermen, healthcare professionals, street cleaners, religious leaders, youth, and elders - each representing a vital thread in the rich, multicultural tapestry of Mauritian society.

Mr Gokhool commended the photojournalists for their sustained commitment in capturing the essence of our society, its people and its stories with integrity and discernment, as well as for the crucial role they play in our shared journey of nation-building.

In an era of rapid digital dissemination and Artificial Intelligence-generated imagery, photojournalists are called upon to ensure that the public understand not just events, but also their context, human impact, and wider significance, he added.

The exhibition features the work of 13 participants, namely: Mr Muhammad Irfaan Bava Saib; Mr Salim Dawood; Ms Humairaa B. Gauzee; Mr Amedée La-bonté; Mr Sumeet Mudhoo; Mr Brahms Mahadea; Mr Jean Laval Plaiche; Mrs Rajenee Panchoo; Mr Krishna Pather; Mrs Marjoreland Pothiah; Mrs Sabina Ramessur; Mr Luciano Fils Roussety; and Mr Kadrewvel Pillay Vythilingum.

The itinerant photo exhibition is currently on display at the Media Trust, River Court, on Saint Denis Street, in Port Louis until 31 March 2026, after which it will tour other venues across Mauritius.

exhibition captures everyday moments shaped by history, labour, resilience, joy, and hope; each face telling a story beyond words. It stands as both a celebration and a reminder: nations are remembered not only for what they have achieved, but for the people who have carried them forward.

Board Members of the Media Trust as well as other personalities were present at the event. In his address, President

To Col 3

The Academy of Design and Innovation, Ebène, Mauritius



The Academy of Design and Innovation (ADI) is a parastatal organisation operating under the aegis of the Ministry of Industry, SME and Cooperatives, and its aim is to promote excellence in design education, foster innovation, and provide consultancy and research services in the region.

Since 30th September 2022, the ADI act has been proclaimed and has gained the status of awarding body. It is the only Institution that is dedicated to design education in the region. The academy rests on a solid base in design education since the year 1995 under different names as IVTB School of Design and Fashion and Design Institute created as a feeder for the creative industry which touches several sectors of the Economy.

Today, ADI functions as an independent institution offering a pathway through vocational training to Tertiary education across a range of creative and technical fields. Its unique educational framework is to prepare skilled professionals for various sectors in Mauritius while also opening opportunities abroad. The Director Dr (Mrs) Sabrina D. Ramsamy-Iranah (see picture on the right), testifies that many graduates are recruited by renowned companies before their official graduation, they smoothly enter the labour market.

The courses on offer at the ADI are as follows: • _Interior Design, for the BA (Hons) Degree. • _Digital Design, Pearson BTEC Level 5 Higher National Diploma in the Animation Industry. • _Jewellery Manufacturing and Design, preparing students for the National Certificate Level 4 in Jewellery Design Manufacturing and Stone Setting. • _Graphic Design, Pearson BTEC Level 5 Higher National Diploma in Graphic Design and the BA (Hons) Graphic Design with Animation (Top-Up). • _Art and Design, National Certificate Level 3 in Art and Design Studies, Pearson BTEC Level 3 Foundation Diploma in Art, and Design and Media Practices. • _Fashion and Textiles, Pearson BTEC



Dr Sabrina Ramsamy-Iranah showing how the shelves of a "Placard" can be designed to contain open compartments and covered boxes

Level 5 Higher National Diploma in Fashion and Textiles and the BA (Hons) Fashion and Textiles (Top-Up).

The ADI leaflet gives explicit details on the courses on offer with the tuition fee where applicable. Dr Ramsamy-Iranah further explains that, where fees are applied, they are covered through a Free Tertiary Education Scheme offered by the government for Full time courses.

Hereunder are samples of the variety of tasks performed by students of the Academy



Samples of the variety of tasks performed by students of the Academy

The Seaweed Culture in Japan

The Underwater Garden

Mylene



In the following note of *A Walk around a Japanese Supermarket* our correspondent in Japan confirms the extent of the of the edible seaweed in the local shops. She writes “When the editor mentioned there was a programme on Mauritian TV about the Japanese eating edible seaweed, my first thought was, of course they do, every day.

Japan's surrounding seas are rich in marine algae. Marine biologists estimate around 1,500 species of seaweed, but only about 20-30 are widely eaten and each one has a different name.

Seaweed appears everywhere in a Japanese kitchen. From miso soup and broths to salads, snacks, and rice dishes.

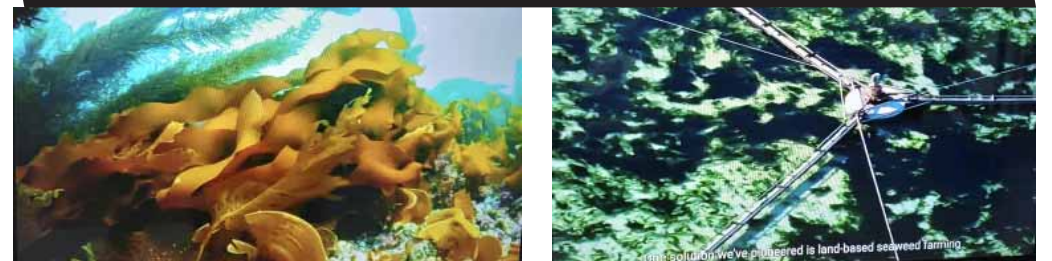
Most of us have tried maki sushi. Rice is spread onto a sheet of nori (dried seaweed) the filling is added then it is rolled tightly using a bam-

In a feature on the extent of the seaweed culture in Japan the BBC describes the the culture of the edible seaweed in Japan as the Garden under the sea. An AI review online tells us “Seaweed is a fundamental, nutritious, and ancient staple in Japanese cuisine, consumed for centuries and packed with minerals, vitamins, and umami. The most common types include Nori (sushi wraps), Kombu (dashi broth base), and Wakame (miso soup), widely used in daily meals, salads, and rice balls.



The Underwater Garden

Some of the large variety of seaweeds featured by the BBC



The Chagos Dilemma

Iran is targeting US base on Diego Garcia

Where will Man Friday Mandarin and his three friends hide in the Chagos?



Les ancêtres des Mauriciens, aussi (sauf les colons), étaient des esclaves et autres. De là ils sont allés peupler l'Archipel des Chagos,

Newspapers in the UK and the social media are carrying reports that the Chagos Archipelago is being attacked by Iran now that the British government has agreed that the UK military bases may be used by the Americans for the US sorties against Iran. It would appear that other countries of the EU also have agreed to help the US in its effort to unblock the Strait of Hormuz. Iran has warned the British PM that he is putting the lives of British citizens at risk. As a matter of fact Iran has fired two missiles towards US base on Diego Garcia. The weapons were fired after Starmer authorised the US to carry out attacks from British bases. They failed to hit the Diego Garcia target but the question is where did the missiles go? Mandarin and friends must be scared out of their wits.

UK: US can use bases for some Hormuz operations

**L'Iran a ciblé la base américano-britannique de Diego Garcia
FRAPPE SANS SUCCÈS (WALL STREET JOURNAL)**