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2008-2009

Ugadi Celebrations

ಸರ್ವಧಾರಿ ಸಂವತ್ಸರ

SANGAMADA BANDHU BANDHAVARIGELLA

UGADI HARDIKA SHUBHASHAYAGALU

Wish you all a very Happy Ugadi

President Uma Nagabhushan 314-846-6754	Vice President N.S.Srikanta 314-692-7832	Secretary Deepthi Venkat 636-527-7838	Treasurer Malathi Reddy 314-576-1083	
Member Shobha Dixit 636-536-4844	Member R. Shrinivas 314-846-2907	Member Latha Vishwanath 636-394-7403	Member Sujatha Manjunath 636-536-4561	Member Venugopal Talkad 314-892-1939

ಯುಗಾದಿ - ಸರ್ವಧಾರಿ ನಾಮ ಸಂವತ್ಸರ Celebration

The celebration is on April 27th, 2008 from 4:00 pm to 9:00 pm



Dear Friends,

It is time to celebrate the beginning of another samvatsara. The event details are given below. The evening's highlights include music performance by accomplished artist Mrs Sandhya Pandurangi. In addition children of Sangama will present their cultural talents. Please join us for an exciting and fun filled evening.

WHEN: Sunday, April 27th, 2008	WHERE: Mahatma Gandhi Center 717 Weidmann Rd, St. Louis, MO, 63011 http://www.gandhicerterstlouis.org/
TIMINGS: 4.00PM – 9.00PM	
<u>Announcements</u>	
Due to the event being held on a Sunday, the program will start strictly on time at 4 PM	
<u>Program for 27th Sunday</u>	
400 PM to 5.00 PM Social Hour	
5.00 PM to 5.30 PM Welcome/Treasurer's Report/Secretary's Report/Election	
5.35 PM to 6:30 PM Music performance by Mrs. Sandhya Pandurangi	
6:35 Pm to 7:05 PM Children's Performances	
7.15 PM to 8:45 PM Dinner and Clean up.	

Significance of Ugadi festival:-

According to Lunar calendar, it is on this day that a new year begins. It was originally "Yuga aadi". It falls in march/april. It is celebrated on Chaitra sukla Padyami as a mark of the beginning of the New Year in Southern part of India. However not all Indians celebrate this festival as a new year. Different people in different places celebrate New Year at different months. In some places, the New Year is celebrated in Vaisakha month, while in others, it is celebrated in Margasira month while others celebrate it in the Phalguna month.

The festival marks the New Year day for people who follow the South Indian Lunar Calendar when the moons orbit change is observed. Hence, the festival is of utmost important for the people of Andhra Pradesh, Karnataka and Maharastra (as Gudi Padava).

Once a demon named Somakasura stole the vedas & Lord Vishnu restored them by killing him. On this day Lord Brahma began creating the world. This day also marks the arrival of Spring. In

Maharashtra it is Gudi padva, Assam-Bihu, Kerala-kolla varsham, punjab-baisakhi, but they follow Solar calendar.

People wake up early, wash their hair(belief that Lakshmi resides in oil & Ganga), don new clothes, eat ugadi pachadi of neem flowers to give you a taste of sweet, sour & bitter incidents that the year ahead might contain, listen to panchangam(based on astrological calculations) to know what the new year has in store for them. Spring is one of favorite months of poets.

It is believed that the creator of the Hindu pantheon Lord Brahma started creation on this day. Spring is considered the first season of the year and hence is a symbol of heralding a new year and a new beginning. The vibrancy of life and verdant fields, meadows full of colorful blossoms signifies growth, prosperity and well-being.

On Ugadi day, people wake up before the break of dawn and take a head bath after which they decorate the entrance of their houses with fresh mango leaves. The significance of tying mango leaves relates to a legend. It is said that Kartika and Ganesh, the two sons of Lord Siva and Parvathi were very fond of mangoes. As the legend goes Kartika exhorted people to tie green mango leaves to the doorway signifying a good crop and general well-being. It is noteworthy that we use mango leaves and coconuts (as in a Kalasa, to initiate any pooja) only on auspicious occasions to propitiate gods. People also splash fresh cow dung water on the ground in front of their house and draw colorful floral designs. This is a common sight in every household.

People perform the ritualistic worship to God invoking his blessings before they start off with the New Year. They pray for their health, wealth, prosperity, and success in business too. Ugadi is also the most auspicious time to start new ventures.

The Telugu and Kannada people celebrate the festival with great fanfare, gatherings of the extended family and sumptuous feast de rigueur. The day, however begins with ritual showers followed by prayers and then the eating of Ugadi Pacchadi. The Ugadi Pacchadi is made of Neem buds or flowers, jaggery, raw mango and tamarind juice.

Later, people traditionally gather to listen to the recitation of the religious Panchagam of the coming year, and to the general forecast of the year to come. This is the Panchanga Sravanam, an informal social function where an elderly and respected person opens the new Panchagam pertaining to the coming year and makes a general benediction to all present. Ugadi celebrations are marked by literary discussions, poetry recitations and recognition of authors of literary works through awards and cultural programmes. Recitals of classical carnatic music and dance are held in the evenings.



Next page is the food list. If you are unable to provide the assigned food item, please contact Deepthi Venkat, Sujatha Manjunath or Shobha Dixit ahead of time so that alternate arrangements can be made. Your cooperation is greatly appreciated.

Who brings the goodies?

Item	Who brings	Item	Who brings
Vangibath Cooked rice- 8 cups	Shylaja Atri Gayathri Venkatesh Bhuddhiraju Vijayalakshmi Umashankar & Sahana Subha Subbarao Vardhini Sankaran	Nuchhina Unde 60 each	Swarna Devanahalli Shyma Nagabhushan Padmini Prabhu Jaya Shastry
Mosaranna 6cups each	Seema Kasturi Preeti Sundaram Sandya Malali Gayathri & Suresh	Majjige Huli 4 Quarts each	Rajitha shashidhara Revathi Nagarajan Anita Devaraj Anitha Somaprasad Hungu Sripal & Dakshayini
Rawa Idli 60 each	Mangala Shenoy Srilatha Upadhya. Madhuri Gururaj Raziya Ashok Gowda, Rajeev & Shubharani	Kosambri 4 Quarts each	Anjali Apte Preeti Pavan Sumangala RamakrishnaRao Bhuvanigiri, Vijayanant & Jaishree
Rasam 4 quarts	Mysore Jyothi Ananth Teju Nayak Subha Natarajan Anupa Venkatesh Prathiba Hegde & Vasanth	Pakoda 50 Each	Chaya Gopalan Jayanti Hariprasad Suguna Satish Anitha Sharma
Chutney 4 Quarts each	Asha Prem Jaya Bhat Anupama Hukkeri Susheela Palamand Uma Sheshadri	Cabbage playa 5 Quarts each	Kishore Nandini Gayathri Suresh Surekha Raju Sanjay & Jaya Hiremath
Potato Sagu 6Quarts each	Tara Shadaksharappa Jaya Ramanujam Jyothi Mayenkar Subhash Vidya Shivkumar, PD & Pratima	Vermicelli Payasa 1 Gallon each	Meera Jayaram Katyayini Gopinath Prathibha Manohara Murali, Chinya & Pratima

Recipe for BELE OBBATTU (ಬೆಲೆ ಒಬ್ಬಟ್ಟು)

INGREDIENTS FOR THE OUTER COVERING:-

Maida – 1 cup (rice cooker cup)

Chiroti rawa – 2 tsps

Turmeric – 1 pinch

Salt – 1 pinch

Oil – 1/4 cup

Mix all the ingredients and make a smooth dough. Just use half of the oil while making the dough and use the other half to rub cover the dough with oil. Knead the dough well using little water , cover and allow it to stand for 2-3 hours. Knead the dough till it becomes elastic and soft.

INGREDIENTS FOR THE INNER FILLING - (ಹೂಣ)

Bengal gram dhal(chana dal)- 2 cups (rice cooker cups)

Jaggery (grated) – 1 3/4 cups.

Cardamom – ½ tsp

Nutmeg powder-2 pinches

Procedure:-

Soak chana dal in water for 2-3 hrs. Then cook it in a pressure cooker for 2-3 whistles, i.e till the dal gets cooked well.

Remove excess water from the dal using a colander. Then smash the dal well , so that there are no knots.

In a heavy bottomed vessel add little water and when the water boils add the grated jaggery and allow it boil on a medium flame for 7-8 mts.

Then add the smashed dal and stir the mixture well , till reaches a dough consistency, most of the water must be removed.

Add cardamom powder and nutmeg at this stage and mix well.

Allow the mixture to cool and make medium lemon size balls .

To make the Obbattu:-

Knead the maida dough well again and divide it into equal number of balls.

Smear oil on your hands, take a maida ball and just pat and pull it on your palms. Since the dough is elastic in nature it will expand well.

Now place a ball of hurana (inner filling) in the center and cover the hurana with maida dough from all sides.

Have a aluminium foil cut and ready, greased well.

Flatten the ball with your palms, keep the ball in the center of the foil, cover with a plastic sheet, (Ziploc bag can be used) and roll it using a rolling pin .

Heat a griddle and bring the heat to medium, then put the aluminium foil upside down on the griddle and slowly separate the obbattu from the foil. (extra care needs to be taken at this stage since if you do not pull it properly, the obbattu is going to tear and hurana will stick to the aluminium foil. So grease the foil generously before rolling the poli on it.

Cook both sides till brown dots appear, like chapattis,

Serve hot with ghee.

Repeat the same procedure for all the remaining hurana.

If required ghee can be used for extra flavor while doing the obbattus.``````````.

Sangama extends Hearty Congratulations to the following grandparents (ಅಜ್ಜ/ಅಜ್ಜಿಯರಿಗೆ) on the birth of their grandchildren!

Smt and Sri Vijaykumar Budhiraju on the birth of their grandson!

Smt. Jaya Ramanujam on the birth of her first grandson!

Smt and Sri Shankar Shastry on the birth of their first granddaughter!

Smt and Sri G Shadaksharappa on the birth of their grandson!

Election Nomination Form

It's time again to elect your New Executive Committee for the 2007 – 2008 calendar year. Sri. Srikanta will be the President for the new executive committee. Please fill your "Nomination Form" for the other positions given below and submit before April 15th, 2008.

(Please get the consent of the member you wish to nominate prior to sending the form)

1) Vice-President	
2) Secretary	
3) Treasurer	
4) Executive Committee Members	a. _____ b. _____ c. _____ d. _____ e. _____

Mail to the election Officer:	Mrs. Shubha Bhaskar 14635, Schottler Manor Ct Chesterfield, MO 63017
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