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**2012-2013 Volume 2
Ganesha Habba**

President Deepthi Bharadwaj	Vice President Gopinath Joshi	Secretary Shubha Subbarao	Treasurer Dattatri Chandrasekhar	
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**ಅಗಜಾನನಪದ್ಮಾರ್ಕೃಗ ಗಜಾನನಅಹರ್ನಿಶಂ
ಅನೇಕದಂತಭಕ್ತಾನಂ ಏಕದಂತಂಉಪಸ್ಮಹ**

WISH YOU ALL A HAPPY GOWRI AND GANESHA FESTIVAL



Dear Sangama members,
We would like to welcome you all to our annual Gowri and Ganesha Habba celebrations on,

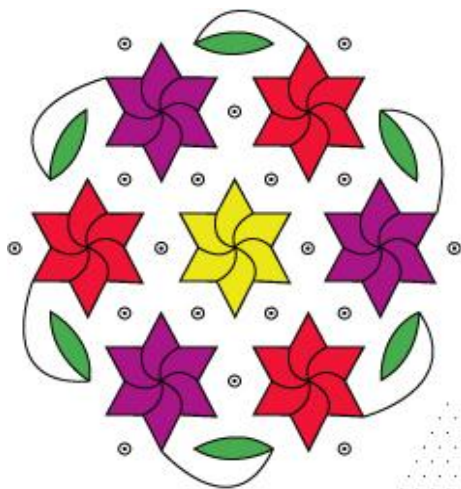
Date : September 30th, 2012 Sunday

Pooja timings:-

Gowri Pooja - 9.30am-10.30am
Bhajans by kids- 10.30am - 11.00am
Ganesha Pooja - 11.00 am - 12.00pm
Ganesha Visarjane - 12.00pm - 12.30pm
Lunch -12.30pm -1.30pm.

**Venue : Mahatma Gandhi Center
717 Weidman Road
Ballwin, MO - 63011**

RANGOLI FOR GOWRI AND GANESHA HABBA



(13 to 7)





Story Time - Why Ganesha's tusk broke??

The earliest Sanskrit name for Ganesha is 'Ekadanta' or 'one with a single tusk'. There are a couple of interesting stories behind it.



Story 1: "When Parashurama one of Shiva's favorite disciples, came to visit him, he found Ganesha guarding Shiva's inner apartments. Ganesha opposed Parashurama's entry as Shiva could not be disturbed from his meditation. Parashurama nevertheless tried to urge his way, and the parties came to blows. Ganesha had at first the advantage, seizing Parashurama in his trunk, and giving him a twirl that left him sick and senseless; on recovering, Parashurama threw his axe at Ganesha, who recognizing it as his father's weapon (Shiva having given it to Parashurama) received it with all humility upon one of his tusks, which it immediately severed, and hence Ganesha has but one tusk. Goddess Parvati berates Parashurama for the result of his anger.

Parashurama seeks forgiveness and consecrates Ganesha that his broken tusk would not go in vain and that he would also be famously known as "Eka Danta", God with one tusk.



Story 2: Sage Veda Vyasa intended to write Mahabharata, the longest epic. He needed a scribe who was capable to handle this task. He took Lord Brahma's suggestion of seeking Ganesha's help to be his scribe. Lord Ganesha told Vyasa that he would agree to be his scribe on one condition, that being Sage Vyasa would have to dictate without stopping. Vyasa in turn agreed and informed Ganesha that he would do so, if Ganesha would pen down his dictation only after understanding the meaning of every word that Vyasa recited. Lord Ganesha agreed to this, and thus began the composition of Mahabharata. Vyasa's condition gave

the sage some time to compose his stanzas as Ganesha would pause to understand the lines before writing it down. During the course of penning, the tip of the quill, with which Ganesha was writing the Mahabharata, broke and he immediately broke half of his right tusk dipped it in ink and continued on. This showed his sense of duty, dedication to his task at hand, his commitment and concentration. An action exemplary of his sacrifice to gain knowledge. Ganesha got the name "Ek Dant", God with one tusk. The lesson offered here is that no sacrifice is big enough in the pursuit of knowledge."

References:

<http://en.wikipedia.org/wiki/Ganesha>

http://www.answerbag.com/q_view/171854#ixzz24hkVnI8U

<http://suchithrabalaji.blogspot.com/2010/10/>

Interesting book: **The Broken Tusk, Stories of the Hindu God Ganesha**, retold by Uma Krishna swami, Available at amazon.com

Ganesha's favorite food "kadabu"



Recipe for Karida kadabu

Ingredients for dough:

- 1 cup Maida
- 1/4 cup Fine Rava (Note: Please use ONLY FINE RAVA. Upma rava is not suited for this)
- 2 tbsp Ghee/Butter (At room temperature)
- Water, for preparing the dough
- Oil for Deep Frying

Ingredients for filling:

- 1 cup Desiccated coconut/ Copra/ Kobbari/ or Sweetened coconut flakes.
- 1/2 cup Confectioner's / powdered Sugar (If using sweetened coconut flakes then use only ¼ cup sugar).
- 1 tsp Powdered Elaichi/Cardamom
- 1-2 tbsp Pistas (powdered in a blender)
- 2 tblspn Badam (powdered in a blender)
- Poppy seeds – 2 tblspns (Roasted & Powdered)

Method:

1. Mix all the ingredients for the dough; Add enough water to make a stiff dough; The dough should be slightly harder than the chapati dough; Knead well and keep aside.
2. Mix all the ingredients for the filling in a mixing bowl; Adjust sweetness according to taste; Keep aside.
3. Pull out small balls from the dough and roll them into small circular puris. Make sure the puris are not too thick.
4. Spoon in the filling on one half of the circle and fold along the center; Seal the ends with some water or milk. *Note: If you have the plastic/metal press, you could use that as well. Place the puri with the filling in the press; Fold and press to seal; Remove excess dough.*
5. Heat oil in a wok on low-medium heat; Drop the Karigadubu into oil one by one and fry until they turn golden brown in color; Fry on both sides.
6. Remove from oil and strain into paper towels; Let cool completely and store in air tight containers.

Makes: About 15-20; Prep Time: About 30-40 mins;

Who Brings what goodies!!!!

IDLI 60 EACH	SAMBAR - 6 QUARTS EACH	CHUTNEY- 4 QUARTS EACH
ANITHA SHARMA	CHAITRA PRAMOD	BHARATHI HEBBAR
KUMUDA PRABHAKAR	SRILATHA UPADAYA	PADMINI PRABHU
SANDYA PADURANGI	SHREYA GOPAL	RAMYA MALLYA
CHAYA GOPAL	REKHA SUNIL	ASHWINI HALLIKERI
SOWMYA .AR	HEMALATHA DIWAKAR	RAMA RAICHOTI
PADMAJA GUNAPOTTI	REKHA MANANGI	SHWETHA SRIKANTH
RADHA SRINIVAS	MALATHI REDDY	SHALINI SHENOY
SUMANGALA RAO		
SHILPA PATIL		
CUCUMBER-CORN KOSAMBARI -5 QUARTS EACH	BEANS Palya – 5 QUARTS EACH	*KAYI-SASIVE ANNA – 8 CUPS RAW RICE
ROOPA PRAHLAD	TEJU NAYAK	GAYATHRI VENKATESH
LATHA VISHWANATH	PREETI SUNDARAM	PREETAM DESAI
SHYLAJA ATRI	SHOBHA DIXIT	ANUPAMA HUKKERI
GEETHA MANJUNATH	JYOTHIKA MANEPALLI	SONIA KUMAR
JAYA BHAT	TARA SHEDAKSHARAPPA	INDUMATI ANIL KUMAR
RESHMA HEMANTH	SHILPA RAO	JAYANTHI HARIPRASAD
	KAVITHA UPADHYA	MANGALA SHENOY
MAJJIGE HULI-6 QUARTS EACH	KADLEKALU USLI (SUNDAL)- 4 QUARTS EACH	AKKI-KADLEBELE PAYASA – 5 QUARTS EACH
JAYA SHASTRY	SHEETAL RAMAGOUNDA	PRATIMA MURLI
UMA NAGABHUSHAN	SUREKHA RAJU	ANITHA NAGENDRA
ANITHA SOMPRASAD	SINDHU SARKAR	MADHURI GURURAJ
VANITA VENUGOPAL	HEMA SRIKANTHA	SHOBHA BHASKAR
RAJITHA VASHISTHA	NANDINI KISHORE	LAKSHMI NAVEEN
JYOTHI HULLOLI	SHYMA NAGBHUSHAN	MEERA PEJAGUDEL
KAVITHA KASHIKAR	DAKSHAYINI HUNGI	VEENA DIVECHA
		PRATIMA MURLI
		HEMALATHA ARKACHAR

MOSARANNA- 6 QUARTS EACH	PICKLE- 2 BOTTLES	SODA BOTTLES – 5 EACH
MEERA VASUDEVAMURTHY	PALLAVI RAO	JYOTHI ANANTH
SWARNA DEVANAHALLI	RENU RAO	GURU PRASAD
ASHA PREM		
TARA ANIL KONASALE		YOGURT- 2 TUBS
SHILPA KARTIK		BRINDA RAVI
K.K.VARDHINI		

*recipe for Kayi-sasive-anna is in the newsletter

The US dry quart is equal to 1.1 liters; The US liquid quart equals to 0.95 liters

If you have been assigned food items and cannot make it to the event please call one of the committee members , so that we can make alternate arrangements.

Make and Take home a Clay Ganesha

Kids 4 yrs and older can join us to make a clay ganesha on Sunday, September 16th, 2012 at: The Pointe at Ballwin Commons, # 1 Ballwin Commons Circle, Ballwin, MO 63021.

Time: 3- 5 pm.

Contact: shubhaskar2002@yahoo.com or pratimamurali@yahoo.com by 15th



Bring Your Creativity

Draw a Ganesha with your creative imagination and bring it along. A display board will be made available to exhibit your creativity.



Recipe for Kaayi-Saasive Anna (Coconut-mustard flavored rice)

BASMATI RICE – 2 CUPS	<u>FOR SEASONING:-</u>
METHI SEEDS – 1 TSPN	OIL FOR SEASONING- 3 TBLSPNS.
MUSTARD SEEDS -1/2 TSPN	MUSTARD SEEDS – ½ TSPN
DRY RED CHILLIES – 8	TURMERIC – ¼ TSPN
CORRIANDER SEEDS – 3 TBLSPNS	PEANUTS – 3 TBLSPNS
DRY COPRA / COCONUT – 5 TSPNS	CURRY LEAVES – 2 STRINGS
LEMON JUICE – 2 BIG	ASAFOETIDA – 1/8 TH TSPN
JAGGERY POWDER – 4 TSPNS	SALT TO TASTE

PROCEDURE:-

Cook basmati rice with 4 & 1/2 cups of water and a tspn of oil. Allow the rice to cool completely.

Dry roast methi seeds & mustard seeds. Roast red chillies, coriander seeds in a little bit of oil. Take the juice of two lemons. If the lemons are not juicy, probably you will need 3 of them.

Then grind methi, mustard seeds, coriander seeds, red chillies, jaggery powder, and coconut with lemon juice.

Do not use water for grinding.

Heat oil in a kadai. Then add peanuts, roast them and take them out of oil and put it on the rice.

Now to the same oil add mustard, asafoetida, curry leaves, turmeric powder. Add the grinded chutney to this and roast for about 4-5mts on a low flame and put it on the rice.

Add salt to taste. Allow to cool and mix gently till the rice gets mixed uniformly with the chutney. The combination of red chillies, jaggery and lemon juice gives this dish a unique flavor of spice, sweet and tanginess all at once. Serve at room temperature. Tastes good when served Doddipatre Tambuli.

Ganesha Symbolism



Announcements

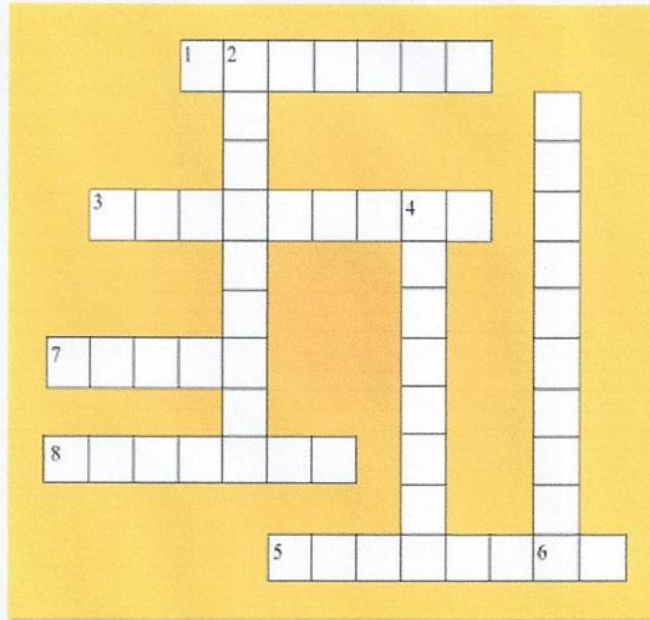
Reminder : We look forward to your continued support to SANGAMA by renewal of your membership and updating relevant member information (address, email, phone #s (if you have not already done so). You may pay your membership amount at the front desk at the Ganesha habba event or send in your check to Mr. Dattatri Nagarachandrashekar (2085 Winter haven Ct., Chesterfield, MO 63017). You can even pay online by going to Sangama's website.

Sangama Event Calendar : Below are dates to the events for the rest of the year, so that you can mark your calendars;

1. Ganesha Habba - Sunday, September 30th 2012
2. Kannada Rajyotsava/Deepavali - Sunday, November 18th 2012
3. New Year's Eve - Monday, December 31st
4. Ugaadi Habba 2012 (Nandana Naama Samvathsara) – Sunday, April 27th 2013

Sangama's web site (<http://sangamastl.com/Members.aspx>)

Ganesh Chaturthi Crossword



Across

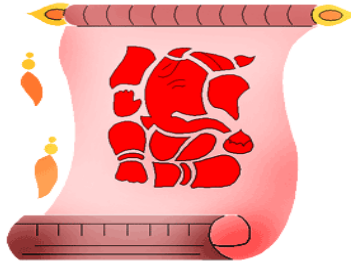
- 1 The name given to Lord Ganesh as he has only 1 Tusk
- 3 Lord Ganesh is known as the remover of _____
- 5 Ganesha Chaturthi is believed to be the _____ of Lord Ganesh
- 7 The most commonly depicted mount (vahana) of Lord Ganesh
- 8 Lord Ganesh is the son of Shiva and _____

Down/Up

- 2 Brother of Lord Ganesh
- 4 Ganesh has the body of a man and head of an _____
- 6 Ganesha Chaturthi is celebrated in this Hindu month of _____

Answers to Crossword on Page 11 of newsletter

Unscramble these words



WOIRG

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YAAIVAKN

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KDAMO

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DAAKUB

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PAGATANI

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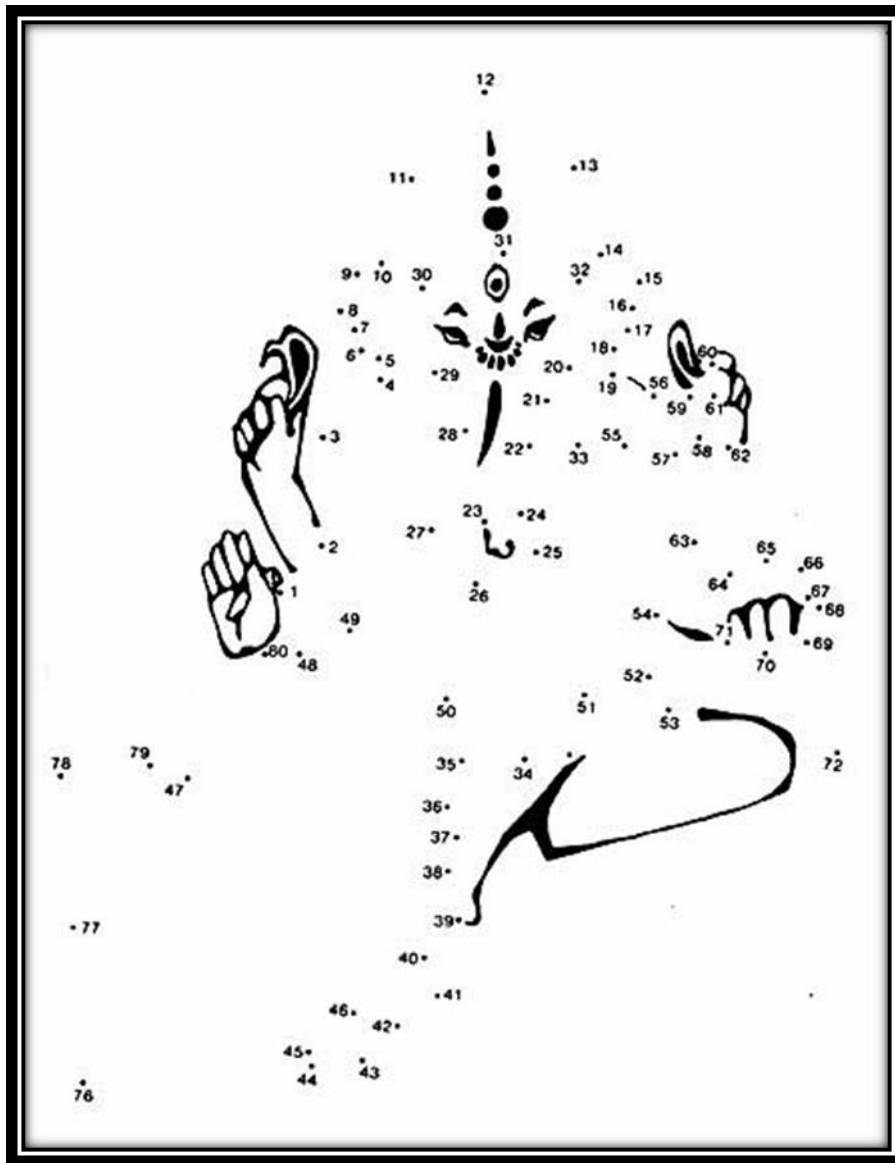
HIMKASU

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TANDAKEA

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Join the dots to find out who is hidden in the picture below.
Color the picture to complete your masterpiece.



Answers to Word Scramble on Page 10

Gowri, Vinayaka, Modak, Kadabu, Ganapati, Mushika, Ekadanta

Answers to Cross word on Page 9

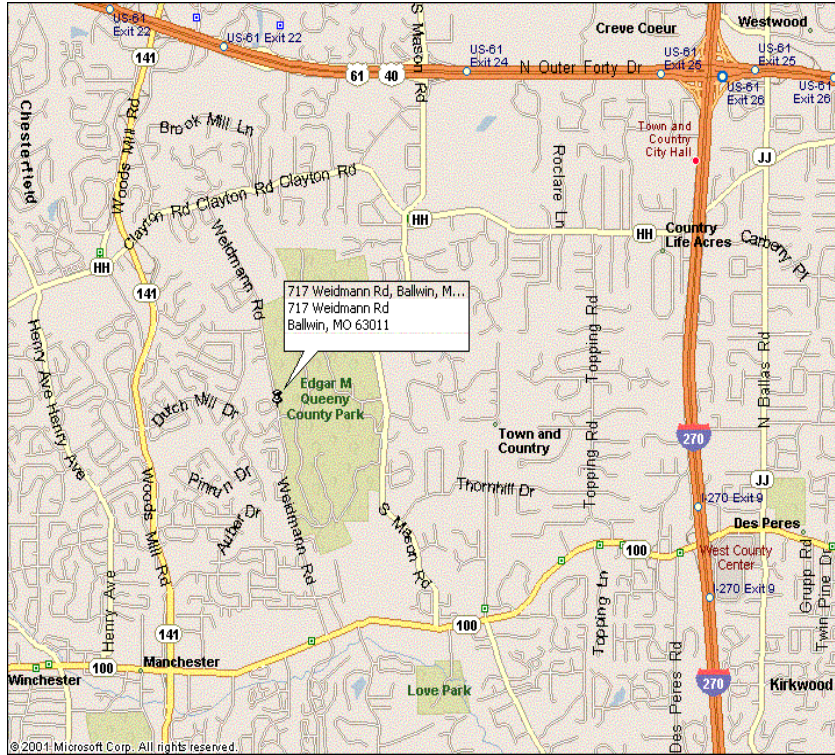
Across: 1 Ekdanta 3 Obstacles 5 Birthday 7 Mouse 8 Parvati
Up/Down: 2 Kartikeya 4 Elephant 6 Bhadrpada

CARTOON CORNER





DIRECTIONS



Dhanyavadagalu,
The Sangama Committee (2012-2013)