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**2012 - 2013 Volume 4**
**Ugadi Habba**

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| President **Deepthi Bharadwaj** | Vice President **Gopinath Joshi** | Secretary **Shubha Subbarao** | Treasurer **Dattatri Chandrashekar** |

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| Member **Sandhya Kumar** | Member **Ganesh Kumar** | Member **Ramachandra Murthy** | Member **Suguna Sateesha** | Member **S. Manjunath** |

## ವಿಜಯ ನಾಮ ಸಂವತ್ಸರ

Dear Sangama members,

Welcome to our Ugadi Habba celebrations on,

**Date** : May 5th, 2013 Sunday

**Program details:-**

Socializing - 2.30 pm – 3.00 pm
General Body Meeting - 3.00 pm - 4.00 pm
Cultural Events – 4.00 pm – 7:00 pm
Dinner – 7.00 pm – 8.00 pm

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

## RANGOLI FOR UGADI HABBA

## SIGNIFICANCE OF UGADI

According to the Gregorian calendar, the whole world may celebrate New Year on 31st December - 1st January, but according to the lunisolar Hindu calendar, the New Year falls in the month of March or April. This New Year, also known as Ugadi, is celebrated in the states of Karnataka and Andhra Pradesh and by other names in many other states of India. The significance of Ugadi stems from mythological times when Lord Brahma, the creator of the universe, began a series of wonderful creations, including that of the earth and all the life forms that live in it. The festival of Ugadi is celebrated to acknowledge that very day on which Lord Brahma started with the task. It is not only a New Year according to the Hindu calendar, but also sets the new astronomical cycle into motion. The celebrations and prayers that follow fill people's hearts with joy and contentment.

Leaving the past behind and starting afresh with positive expectation is one of the key aspects of Ugadi. The day also marks the beginning of spring season, which is considered to be the first of all seasons, with plants, shoots, and leaves coming to life and therefore, the day is believed to set things rolling for a fresh and successful new beginning. Devotees perform ritualistic pujas and seek blessings from God for health, wealth, prosperity, and success in businesses and work as well. It is for this reason that it is considered the best time to take on new ventures or personal goals for

betterment of oneself. The day is preceded by the pre-Ugadi preparations that begin a few days before the actual day. It includes thoroughly cleaning the entire household and shopping for new clothes and other items that go with the requirements of the festival.

The day starts with devotees waking up before dawn and taking oil baths according to the ritual, after which they decorate their houses: the front with extensively prepared colorful rangolis and the doors and windows with strings of mango leaves that signify good crop and general well-being over the year. Ugadi Pachhadi, a unique dish of six different tastes, from sweet to bitter, is prepared on the day, which is also the first dish to be eaten by the devotees. Made up of neem buds, jaggery, green chili, salt, tamarind juice and unripe mango, the dish signifies different experiences in life that should be absorbed and to keep walking the good walk. It is also a day when mantras, chants and predictions for the coming year are made by the pundits. Apart from people visiting the temples and other gatherings to hear these predictions, live telecast of it from various religious places is aired on television. Family gatherings, feasts, and fanfare follow on this auspicious day of Ugadi.

## ANNOUNCEMENTS

**Membership Renewal**: 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 Ugadi habba event or you can make a check payable to Sangama Saint Louis and mail it to Mr. Dattatri Nagarachandrashekar (2085 Winter haven Ct., Chesterfield, MO 63017). You can even pay online by going to Sangama's website.(http://sangamastl.com/Members.aspx)

**Membership fee**: Family – 55 USD; Individual – 25 USD. We accept cash, credit card and check.

**Family photo session**: We are organizing a family photo session from 2.30 to 3.00 pm on Ugadi Habba please make it convenient to attend. This will be used for the online directory and no hard copies of the picture will be given.

## Food for Ugadi Celebrations

We will be catering the food partially and the rest of it Sangama committee will be cooking. Hope you all enjoy the food.

Sangama committee 2012-13 thanks its members and board of Directors for a satisfying and successful year. The incoming committee looks forward to your continued support in the New Year.

Dhanyavadagalu,

**The Sangama Committee (2012-2013)**

***shatAyurvajra dehAya sarva saMpatkarAya cha***
***ssarvAriShTa vinAshAya niMnbakM dala bhakshaNaM***

This is the shloka that is said when eating bevu and Bella on Ugadi.

## Save the Dates for Sangama's upcoming programs

**Sangama Event Calendar**: Below are the tentative dates and venues for upcoming events. Please refer to e-vite and e-mail communication closer to the event dates for final plans.

Hindustani Vocal/**Kannada**/Marathi **Bhajans** by Sri Shrinivas Joshi (son & disciple of Legendary Bharat Ratna Pandit BHIMSEN JOSHI) - June 1, 2013- Saturday 7:00 PM @ Midwest Music Conservatory (**FREE** entry for Sangama members)

**Father's Day picnic** - June 16, 2013

**Ganesha Habba** - September 22, 2013

**Nada Habba** - November 9, 2013

**Tentative: New Year celebration -** December 31, 2013

**Ugadi Habba** - April 26, 2013

## Recipe for Kadle Bele Obbatttu

(Makes around 20 medium size obbattu's)

Recipe by Deepthi Bharadwaj.

Ingredients for hoorna-

ChanaDal – 2 Rice Cooker Cups (option- use 1 cup chana dal and 1 cup tuvar dal)

Jaggery - 1 & 3/4 cup (grated)

Cloves – 2

Jai patra – one small piece

Cardamom powder- ½ tspn

Nutmeg powder – ¼ tspn (optional)

Edible camphor (pacchakarpura) -2 pinches (optional)

Ingredients for the outer covering-

Fine Soji (chiroti rawa) – 1 & ½ cups

Maida - 2 -3 tsps.

Turmeric powder – 1 pinch

Salt – 1 pinch

Oil - 3 tbsps.

Water – ¼ cup

Oil to keep the dough covered- 2-3 cups

Procedure to make the outer covering-

Mix all dry ingredients in a deep bowl. Add oil mix well. Then add water little by little and mix the dough. Mix the dough to the consistency of soft pliable chapathi dough. Keep the dough covered with oil. Keep the dough rested for around 4-5 hrs.

Option- The dough can be mixed the previous night itself, if you plan to do in the morning. No need to put it in the fridge.

Procedure to make Hoorna-

Soak ChanaDal with cloves and jaipatra for around 3 hrs. Then pressure cook it for 5 whistles. Do not add lot of water while cooking the dal.

Just add water to about ½ inch above dal.

After the cooker has cooled completely, remove water from the dal (if there is excess). Put the dal in a food processor along with Jaggery and grind to a smooth paste.

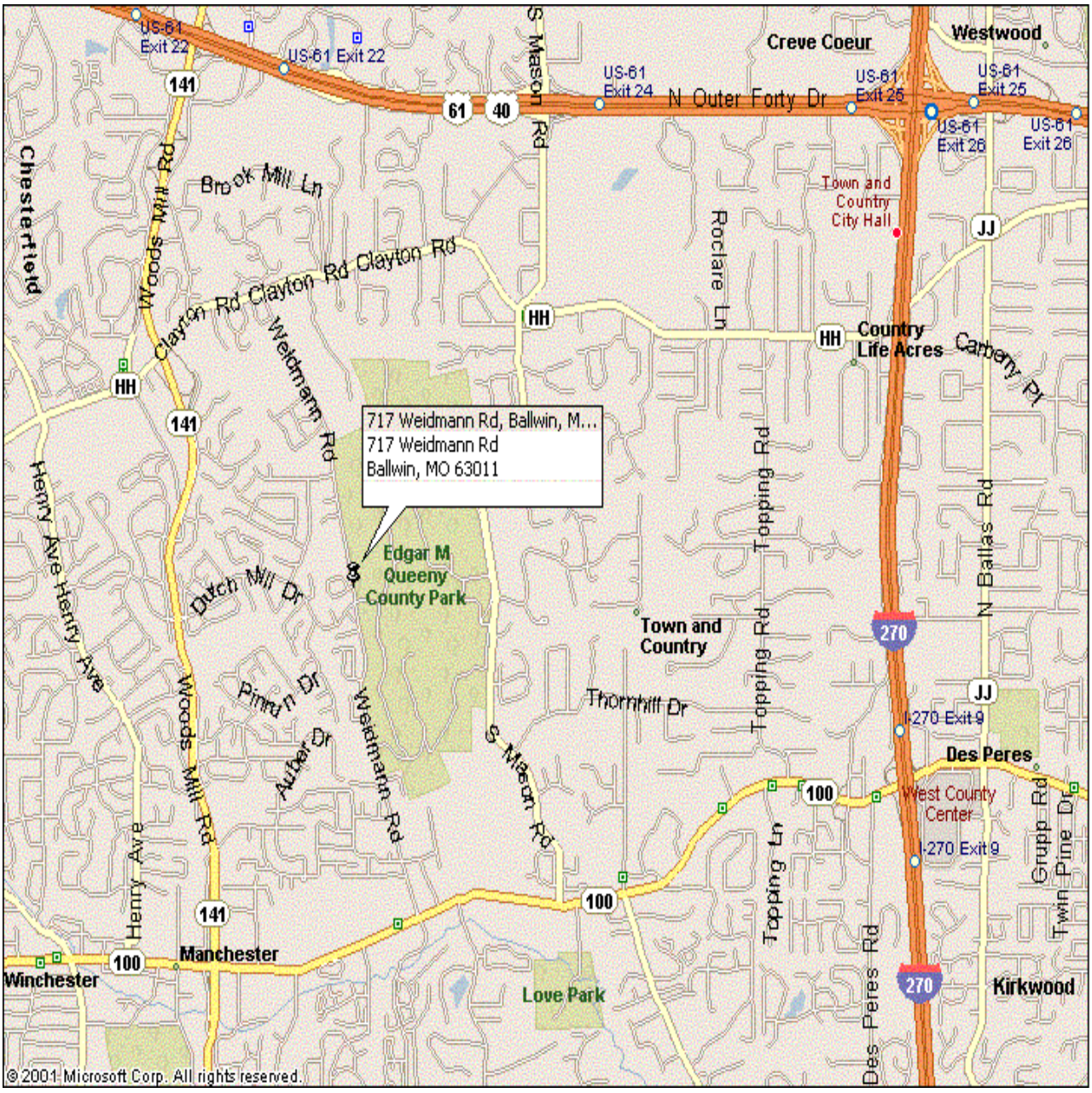
Heat around 1 tspn of ghee in a thick bottomed pan or kadai and add the ground mixture to it. Keep on medium to low flame and keep stirring so that the bottom does not get charred. Cook until all the water has evaporated and it becomes thick mass. When you try to make balls, it should not stick to your hands. This means it is in the right consistency. Now add

cardamom powder , pacchakarpura , nutmeg powder and mix well . Keep it aside and alllow to cool completely.
(This also can be done the previous day and stored in the refrigerator once cooled completely)
Once cooled complete make balls the size of medium lemon and keep it ready.

Procedure to make Obbatttu-
Drain all top oil from the dough and keep it aside. Knead the dough very well. If the dough has soaked very well it should be soft and elastic in nature.
Take a rolling board, rolling pin, and 8'*8' inch wax paper and a plastic sheet of the same size or a bigger size.
Keep a tawa for heating at medium. Take a small amount of the dough ( about half the size of your hoorna) in your left palm & spread a little with your right palm. Keep a ball of hoorna in the centre and cover it with the dough from all sides to cover the hoorna completely. Compress lightly with your palms. Place it on a greased wax paper, cover with the greased plastic sheet and roll it out lightly using a rolling pin.
Take off the plastic sheet, put the wax paper on the tawa, so that the Obbatttu is facing the tawa. Holding the wax paper with your left hand slowly release the Obbatttu on to the tawa with your right hand. If the dough and the hoorna are of the right consistency, covered completely and rolled evenly, then the Obbatttu can released from the wax paper without any problem.
When small bubbles start coming on the top of the Obbatttu, slowly turn the Obbatttu carefully, to cook the other side. The cooking process does not require any oil, because the dough was soaked in oil and wax paper and the plastic sheet both has oil. Cook completely on the other side( till brown spots are formed) . Remove from the tawa and put it on a wax paper to cool.
Serve hot with ghee ( clarified butter).

**Dhanyavadagalu**
**Sangama Committee 2012-2013**

# DIRECTIONS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