



3 - 15 November 2017

# INDIA'S LATEST NEWS

## AMBASSADOR'S ACTIVITIES

### NEWS HIGHLIGHT

- India Successfully Tests Glide Bomb;
- \$11 billion investment committed during World Food India;
- India to contribute \$100 million to UN development fund.



## CULTURE & CULINARY



## TRAVEL TO INDIA Uttarakhand





# Ambassador's Message

The first edition of our e-bulletin received a very warm response from our readers. Our efforts to introduce the diverse aspects of Indian society to the warm and friendly people of Indonesia was well appreciated. Readers liked the content of the e-bulletin and also offered their suggestions to make it more interesting and useful. As per the feedback received, we are starting two new sections with this edition:

- (a) introducing a new state/province of India &
- (b) introducing a new Indian language.

The first Indian State being introduced with this session is the beautiful and scenic State of Uttarakhand.

We hope our readers will find the e- bulletin interesting and will continue to share their valuable feedback/ suggestions with us.

*Pradeep Kumar Rawat*  
Ambassador of India to Indonesia



## INDIA SUCCESSFULLY TESTS GLIDE BOMB

India successfully test-fired an indigenously-developed, lightweight 'glide bomb'. The 'smart anti-airfield weapon' (SAAW), has been developed by the Defence Research and Development Organisation's (DRDO's) Research Centre Imarat (RCI) and the Indian Air Force.

SAAW has been described as a 120 kg smart weapon, which is capable of engaging targets with high precision up to a range of 100 km. The weapon can be used to destroy bunkers, runways, aircraft hangers and other reinforced structures.

## INDIA TO CONTRIBUTE \$100 MILLION TO UN DEVELOPMENT FUND

India has pledged to contribute \$100 million to the India-UN Development Partnership Fund to help the poorest nations achieve the world organization's Sustainable Development Goals (SDGs) to reduce poverty and raise the quality of life. This contribution would be in addition to \$10.582 million India is contributing to various other UN programmes. The utilization of India's contributions of US\$ 100 million will be flexible and attuned to the needs of the receiving countries.

## \$11 BILLION INVESTMENT COMMITTED DURING WORLD FOOD INDIA



3 - 5 November • New Delhi

World Food India 2017, held on 3 November 2017 at New Delhi, hosted over 2,000 participants, over 200 companies from 30 countries, 18 ministerial and business delegations and nearly 50 global CEOs. Germany, Japan and Denmark were Partner Countries while Italy and The Netherlands were the Focus Countries. Approximately \$11.25 billion investments were committed in the country's food processing sector during the World Food India and with government funds put together, the total investments signed have reached \$18.84 billion. The Indian food market was worth \$193 billion in 2016 and is expected to cross \$540 billion in 2020. The sector has been growing at the rate of 12 per cent annually.





# AMBASSADOR'S ACTIVITIES



## Visit of Ambassador to the factory of Indian Company

Ambassador visited the factory premises of PT Indo Bharat Rayon and PT Elegant Industries (Aditya Birla Group) in Purwakarta and interacted with the ABG officials about the functioning and issues.

## India Pavillion at the '7th Asia Interdye Exhibition 2017'

Ambassador H.E. Mr. Pradeep Kumar Rawat inaugurated the India Pavillion at the '7th Asia Interdye Exhibition 2017' on 01 November. Fifty Indian companies brought together by CHEMEXCIL and SHEFEXIL are showcasing their wide range of products at the Exhibition.

In the evening, the Embassy organized a B2B interaction which was attended by about 90 delegates from the sectors of dyes, chemicals, textile machinery etc.





## 142nd BIRTH ANNIVERSARY OF SARDAR PATEL

A special program was organized on 4 November 2017 to commemorate the birth anniversary of Sardar Patel. Mr. P.K. Muraleedhar Babu, Councillor (HOC) inaugurated the function with garlanding of portrait of Sardar Patel. In his opening remarks, Mr. Babu spoke at length about various aspects of life and works of Sardar Patel. A Quiz Competition was organized in which students of Rama Global School, Purwakarta, Delhi Public School, Cikarang, and Gandhi Memorial Intercontinental School, Jakarta participated. The participants were given trophies and certificates of appreciation. A film on the life of Sardar Patel was also screened. A photo-exhibition on the life and works of Sardar Patel was on display from 31 October to 4 November 2017 in the Embassy premises.

## Lets learn Hindi!

On this edition you'll find lesson teaching basic Conversational Phrases in Hindi..

What are the first things you're going to want to say (in Hindi!) when you meet someone? That's right, we say

### नमस्ते

namaste! So after you've said that, what are you going to say next? How about maybe 'How are you?'. That's what we're going to cover today!

Whenever you meet someone try and practice your Hindi, even if it's just saying something simple like Hello, How are you?

So let's get straight into it! Are you ready? To ask 'How are you?' to a Male we say...

### आप कैसे हैं?

Aap kaise hain?

- How are you? (To a Male)

When asking a female what we say is very slightly different, we say...

### आप कैसी हैं?

Aap kaisee hain?

- How are you? (To a Female)

Can you see the difference? It's very small!

### कैसे

### कैसी

Kaise has changed to Kaisee. It still means 'like what' or 'how', but now it agrees with the feminine subject. Don't worry about this for now though, you'll be learning plenty more about it soon!







## FLAVORS OF INDIA

### Adadiya

In this edition we will share with you a recipe specially prepared for winters; which India is enjoying at the moment! While it is tasty and delicious it is equally nutritious. A delight for children.

To prepare Adadiya Pak, combine ingredients of crumble in deep bowl. Mix well.

1. Rub flour with palm for 3-4 minutes.
2. Heat the ghee in kadai or heavy bottom kadai. Add flour mixture.
3. Continuously saute/stir it on medium flame till the mixture is brown in color.
4. Meanwhile, combine ingredients of syrup in sauce pan. Prepare a sugar syrup of 1 string consistency and keep ready.
5. When flour starts to get brown color, add fried edible gum(gond) and grated khoya. Saute for a couple of minutes.
6. Turn off the flame and add chopped nuts. At this stage you can optionally add Indian spices. Mix well.

7. Allow the mixture to cool a bit. When mixture is lukewarm, combine it with sugar syrup. Mix well.
8. Allow it to set for a while. Give a shape of your choice.

9. Garnish Adadiya Pak with cashew nuts and serve with coffee or masala chai.

#### Ingredients

##### For crumble:

- 2 cups Black Urad Dal (Whole) , ground to make atta
- 1/4 cup Milk
- 1/4 cup Ghee

##### Other Ingredients:

- 1 cup Ghee
- 250 grams Khoya (Mawa)
- 1 tablespoon Gond (natural gum) , fried in ghee till crisp
- 1 cup Mixed nuts , (I used almonds, raisins, cashews, pistachios)

##### For sugar syrup:

- 1-1/2 cups Sugar
- 1 cup Water

##### Indian spices (Optional):

- 1-1/2 tablespoons Cardamom Powder
- 1-1/2 tablespoons Cloves , powdered
- 3 tablespoons Dry ginger powder
- 1 tablespoon Peepramul powder (ganthoda)

##### For garnishing:

- Cashew nuts , a few

##### Tips:

Your attention should be on sugar syrup. Sugar syrup is good for softness. If mixture of sugar syrup and flour become hard, add warm milk in it and then pour it.

Source:- <https://www.archanaskitchen.com>





# UTTARAKHAND



Badrinath Temple – one of the holiest shrines of Hindus

© sirsendu gayen



The Uttarakhand state is also known as the 'Dev Bhumi' or 'Land of God'. Char-dhams (four pilgrimages), the four most sacred and revered Hindu temples of Badrinath, Kedarnath, Gangotri and Yamunotri are nestled in the mighty mountains. The state is mostly famous for its scenic features and affluence of the Himalayas, the Terai and the Bhabhar. It is rich in natural resources especially water and forests with many glaciers, rivers, dense forests and snow-clad mountain peaks.







Tibetan Buddhist temple in Dehradun



Valley of Flowers



Ganga Aarti in Rishikesh is a visual delight and spiritual experience

Name of State: Uttarakhand  
 Capital City: Dehradun  
 Total Area: 53483 sq. kms  
 Population: 10,116,752 (in 2011)  
 No. of districts: 13  
 Literacy rate: 86.27%  
 Tourism Board: +91- 135- 2559898,  
 2559987  
 Tourism Website:  
[www.euttaranchal.com/tourism](http://www.euttaranchal.com/tourism)  
 Website: [www.uk.gov.in](http://www.uk.gov.in)



Hill Station of Ranikhet







River rafting in Rishikesh



Nainital Lake



Jim Corbett National Park

Opportunities for tourism are immense in this state, be it nature, wildlife, adventure, or pilgrimage tourism. The major destinations are Haridwar, Rishikesh, Dehradun, Mussoorie, Almora, Kedarnath, Badrinath, Yamunotri, Gangotri, Jim Corbett National Park, Nainital, Ranikhet and Pithoragarh. Tourists can go for high- and low-altitude trekking, river rafting, para gliding, hang-gliding, mountaineering, skiing and many other activities.



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### Feedback/Suggestions:

We welcome suggestions/feedback of our readers on e-bulletin. Kindly send your views to us on [info.india.jakarta@gmail.com](mailto:info.india.jakarta@gmail.com)