



16 - 27 November 2017

INDIA'S LATEST NEWS

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NEWS

HIGHLIGHT

- Morgan Stanley: India's digitization drive will spur growth;
- India's Ambani family tops Forbes list of Asia's richest families;
- Moody's upgrades India's rating citing government reforms.



TRAVEL TO INDIA Uttarakhand II

CULTURE & CULINARY





Ambassador's Message

Dear Readers,

It gives me great pleasure to bring to you the third edition of the e-Bulletin. We are striving to make this e-Bulletin as an important channel of communication between the Embassy of India and friends of India in Indonesia. Based on your positive response we had added two sections in our last edition. Beginning with this edition we are adding yet another section to introduce one ancient Indian knowledge namely Vedic Astrology. Vedic Astrology is recognized as the oldest astrological tradition and various other astrological traditions in the world have been deeply influenced by it. Pandit Sanjay Rath, who is widely respected for his knowledge, will be helping us to introduce this traditional knowledge to our readers. Pandit Sanjay Rath, an expert in Vedic astrology and Jyotish, is presently working on translation of the ancient Jyotish scriptures. He comes from a traditional family of astrologers from Bira Balabhadrapur Sasan village in the holy city of Puri, Orissa. He is a mechanical engineer and after serving in the Government of India for some time, he found his calling in Vedic astrology and decided to devote himself fully to this ancient knowledge.

Last week, the prize for best suggestion / comment was awarded to Ms. Amelia Laqueenaa Khairunisa. We intend to engage more intensely with our readers and to know their opinions and comments about this e-Bulletin. We hope that you will continue to share your valuable feedback and send your suggestions/comments to info.india.jakarta@gmail.com.

Pradeep Kumar Rawat
Ambassador of India to Indonesia



MORGAN STANLEY: INDIA'S DIGITIZATION DRIVE WILL SPUR GROWTH

India's push to digitize has seen its economy undergo massive changes, but that presents a multitrillion-dollar investment opportunity as both tax compliance and access to credit increase, according to Morgan Stanley. Morgan Stanley forecasts India's GDP to reach \$6 trillion in 2027 as a result of its digitization drive. That would make India the third-largest economy in the world, behind the U.S. and China, which recorded \$18.5 trillion and \$11.2 trillion in GDP, respectively, last year. Digitization also paves the ways for the country's equity market to become one of the world's five largest, with a market capitalization of \$6.1 trillion.

(source: www.cnbc.com)

MOODY'S UPGRADES INDIA'S RATING CITING GOVERNMENT REFORMS

International rating agency Moody's has upgraded India's local and foreign currency issuer ratings to Baa2 from Baa3 and changed the outlook on the rating to stable from positive.

The rating agency has cited the government's implementation of its reform programme which includes introduction of the Goods and Services Tax, Aadhaar system of biometric accounts and direct benefit transfer schemes and measures taken to address bad loans in the banking system.

INDIA'S AMBANI FAMILY TOPS FORBES LIST OF ASIA'S RICHEST FAMILIES

India's Ambani family tops 2017 Forbes list of Asia's Richest Families for the first time with a net worth of US\$44.8 billion. The collective wealth of Asia's 50 richest families on the list is worth a record \$699 billion, up 35% from last year. The Ambani family is this year's biggest gainer in dollar and percentage terms. Their net worth rose by \$19 billion as shares in Mukesh Ambani's conglomerate Reliance Industries soared in the past year due to better refining margins and the demand produced by its telecom arm, Reliance Jio. Since its launch in 2016, Jio has notched up close to 140 million subscribers.

(Source: www.forbes.com)



AMBASSADOR'S ACTIVITIES



Ambassador participated in a joint seminar by CSIS and Ministry of Foreign Affairs on subject 'Digital Diplomacy on Small Medium Enterprises', held on 16 November 2017.

Ambassador's interaction with Mr. Rosan P. Roeslani (RPR), Chairman of KADIN

H.E Ambassador Pradeep K Rawat, visited the Headquarters of KADIN on 21st November and interacted with Mr. Rosan P. Roeslani, Chairman of KADIN, which is Indonesia's leading chamber of business and industries. During the interaction, both sides discussed concrete steps to deepen economic and commercial engagements between India and Indonesia, in particular in sectors like pharmaceuticals, health, IT, renewable energy and infrastructure projects. It was also discussed to further energise the CEO's Forum initiative, that was launched during the December 2016 visit of President Joko Widodo to India. Ambassador highlighted the commonality of having a large resource base of young populations, as an asset for both countries. It was agreed that in partnership with KADIN, Indian Embassy would continue to organize sector specific business events next year.





The Embassy Ladies Club participated in the WIC Bazaar

The Embassy Ladies Club participated in the Gala Charity Event organized by Women's International Club, Jakarta on 15-16 November 2017. The event was inaugurated by Mrs. Mufidah Jusuf Kalla, wife of H.E. Mr. Jusuf Kalla, Vice President of Indonesia. Madam Shruti Rawat, President of Embassy Ladies Club, welcomed Mrs. Kalla at the stall and told her about various items on display. The Indian stall offered items such as jewellery, stoles, organic rice and sugar, Indian tea and hand-painted T-Shirts.

Lets learn Hindi!

Many words in Bahasa Indonesia have their roots in Sanskrit language of India. However, the words in Bahasa have acquired relatively different pronunciation and meaning. Here we compare few of them.

BAHASA INDONESIA		SANSKRIT WORD	
WORD	MEANING	WORD	MEANING
Bahagia	Happy, blissful	Bhagya	Luck, Good Fortune
Budi	Virtue	Buddhi	Intellect
Bumi	Earth	Bhumi	Land
Cinta	Love, affection	Cinta Chinta(Eng.)	Worry, Thought
Cuci	Clean, Wash	Shuci Shuchi(Eng.)	Pure, Clean, Correct





FLAVORS OF INDIA

Harive Soppu Bendi Recipe | Vegan Amaranth-Coconut Curry

In this edition we will share a special recipe which has been forgotten for a while from the Indian Platter.

Spice Level: Low

Serves: 4-6 people

Shelf Life: Best served fresh but can be refrigerated for up to 2 days

Serving Suggestion: With rice and pickle

Ingredients:

1 bunch tender Harive Soppu/Green Amaranth Leaves (Around 2½ - 3 packed cups)

1 tsp Jaggary/Palm Sugar

Salt to taste

For Coconut Paste:

1½ packed cups grated Coconut, fresh or frozen

1 tsp Jeera/Cumin Seeds

1-2 Green Chillies, slit

For Tadka/Tempering:

1 tsp Mustard Seeds

1 Dry Red Chilli, cut into 2-3 pieces

A pinch of Hing/Asafoetida (Optional)

A spring of Curry Leaves

½ tbsp. Oil (Preferably coconut oil)

Method:

❖ Clean and wash the tender amaranth leaves. If you are not using the home grown greens or from organic shops and instead have brought it from market, it is best to soak it in a bowl of water with a tsp of salt for 10-15 minutes. This helps in cleaning any residues of pesticides clinging to the leaves. After it has been thoroughly washed, chop them to stripes of 1 inch thickness. Use the tender stems as well, and cut them into 1 inch long pieces. Set aside until needed.

❖ Cook the amaranth leaves in 1 cup of water along with its stems, jaggary and salt to taste. Cook it only until it wilts and doesn't lose its vibrant green colour, about 3 mins.

❖ While the leaves are getting cooked, grind grated coconut along with cumin seeds and green chillies by adding little water to make smooth and thick paste.

❖ Add this coconut paste to the cooked greens and reduce the heat to low. Adjust the salt and let it cook uncovered until small bubbles start to appear on surface, about 5-7 mins and turn off the heat.

❖ While the curry is simmering, prepare the tempering/tadka by heating the oil in small pan. Once the oil is hot, add mustard seeds, red chilli pieces and hing. When the mustard seeds start to pop and splutter, add curry leaves and turn off the gas.

❖ Transfer the tadka to the Harive Soppu Bendi and mix them well. Cover and let it sit for 10-15 minutes for the flavours to develop and blend well.

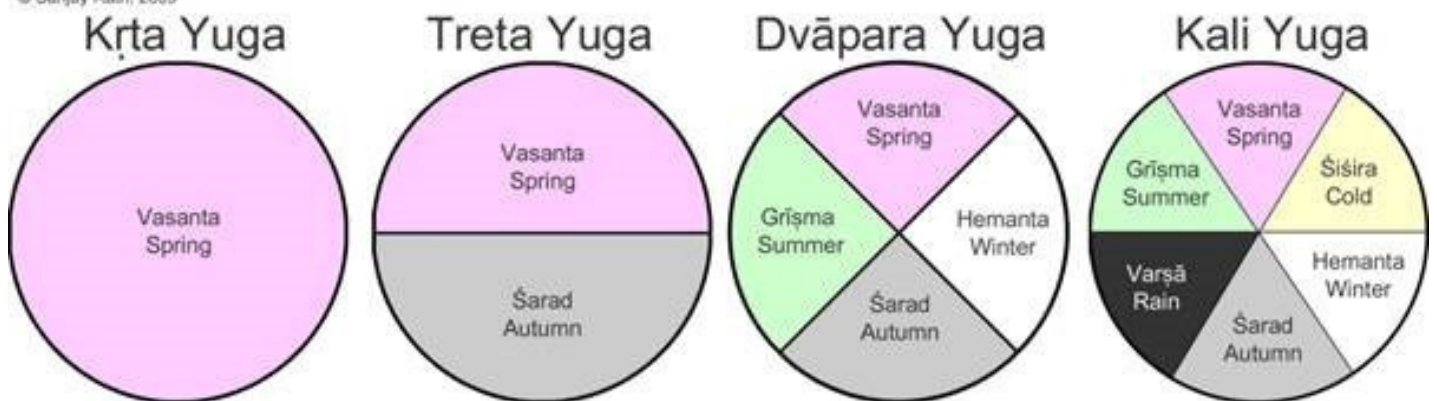
❖ Serve this delicious and healthy Harive Soppu Bendi with a bowl of steaming rice and pickle and enjoy!

VEDIC ASTROLOGY

Vedic Astrology or **Jyotish**, is a field of knowledge that studies Time. For the Vedic civilization Time is more of quality rather than quantity. The best time was ‘eternal spring’. That was the utopia, the *satya yuga*. But nothing lasts forever and this also suffers deterioration. Lets take a look at a few time concepts. During *Satya yuga* there was only one season and that was *vasanta*, the eternal spring of delight and perfect devotion and with this only one *manas* prevailed – *śānti*.

As the quality of time deteriorated, the seasons multiplied to increase the quicker experience of *karma* as the lives of people became shorter and they had to experience their *karma* within their lifetime. The vagaries of seasons causes the *manas* to become more vagrant. Accordingly the *manas* which changes with the changing seasons also changed to shorter durations to match the shortened life spans of the beings created. The six vedic seasons and six mantra season qualities emerged in the order of *Vasanta* (spring), *Grīṣma* (summer), *Varṣa* (rains), *Śarad* (fall), *Hemanta* (autumn), *Śiśira* (winter) and this order prevails during the year.

Fig: Seasons in the Yuga
© Sarjay Rath, 2009



Śiśira Ṛtu

Śiśira ṛtu commences with *Makara saṅkrānti* (in January) which is the solar ingress into sidereal Capricorn. Saturn, the lord of this *ṛtu*, is in his childhood, full of the labours of learning.



VEDIC ASTROLOGY

Vasanta Rtu

vasanta-ṛtu, the vedic-spring, commences with the ingress of the Sun into sidereal Pisces. Flowers of all hues fill the earth spreading their fragrances in all directions. *Vedāṅga-Kalpa* commences with the teaching of various rituals and offerings. There are two paths to choose from indicated by the planets that govern *jala tattva* – Moon and Venus. We shall assume that the less fortunate ones have taken to *saṁsāra* choosing the path of Venus and the others wanting to be *brāhmaṇa*, follow the *brāhmaṇa rāja Chandra* which seeks the salty waters of the ocean instead of the sweet waters on riverside which Venus shows. Training of the mind to attain skills that are grouped in eight ways (*aṣṭa siddhi*), is the essence of *vedāṅga kalpa*.

Grīṣma Rtu

The summer dawns with *Vṛṣabha saṁkrānti* (solar ingress in Taurus) and the fruits ripen in the trees. It is a time to feed the world. Destiny comes into play as not all fruits ripen. Men realise that they no longer are the master of the world and there is that great power who also feeds them and fulfills their desires. *vedāṅga jyotiṣa* enlightens them about how to live their lives, share their food and protect each other. It is that divine light that must show them the way through this life and teach them to be strong, to obey *dharma*, the *upadeśa*. It teaches them to be satisfied with what is there and then even in dire straits they gain great courage and fortitude, they gain character to share. Mars representing the *devatā* of *agni tattva* is the governor of this *grīṣma ṛtu*.

Varṣa Rtu

The rains start with the solar ingress into sidereal Cancer. Little streams and rivulets suddenly start showing their muscle and become rapid rivers. This power of the waters to destroy the tall mountains symbolises the destruction of the ego (*aharṅkāra*). They bring tall mountains down to the level of the plains. The birth of rivulets symbolises the beginning of spiritual paths and processes. The river that guides the spiritual path (*gati*) is symbolised by *Gaurī* in the form of *Bhavānī*.

Since rains originate from the waters of the oceans, the Moon symbolises the original source, yet Venus symbolises the coming down of the rain to fertilise the lands and bless the lands with plenty and all that life needs for sustenance. Simple *jyotiṣa* terms would mean salt water and saline taste for Moon while Venus is the salt-less, tasteless purified water giving succour to all life forms on earth.



UTTARAKHAND II

This is part II of article on Uttarakhand state of India. In this article we will read about traditional costumes and cuisine of Uttarakhand.

TRADITIONAL COSTUMES

The most well-known ethnic wear of women is Ghagra- choli (long skirt and blouse) and Odhani. The bridal dress of Uttarakhand includes Ghagra lehnga and choli with Rangwali Picchora (Odhani with silver or gold tating).

They also wore Angra (a long jacket) to protect them from cold. Due to the cold climate, most women prefer to wear Saafa, a long scarf to cover their heads. Females also love to wear sarees. Women in Bhotia region wear a dress called Angni which is a short shirt with long sleeves paired with Lehenga and white scarf and Pagra (broad cloth belt) on the waist. In the winter season, they carry shawls to protect themselves from cold weather. The men of Uttarakhand wear dhoti, Kurta-Payajama, turban, vest coat.



Men and women of Uttarakhand performing dance in traditional dress



Maang Tikka (gold ornament for forehead), Nathuli (big nose ring), Galoband (necklace), Kundal (ear-rings) and Red bindi (Red mark on forehead) are traditionally worn by married woman in Uttarakhand. 'Graha Laxmi' (Graha-Home; Laxmi-Goddess of Wealth) is synonym of a married woman in India.

More info about Uttarakhand:
<http://uttarakhandtourism.gov.in/>



CUISINE OF UTTARAKHAND

The beautiful state of Uttarakhand has a very simple, yet delicious cuisine. The food is nutritious as well as tasty. The primary food of Uttarakhand includes vegetables, though non-veg food is also served and savored by many. Milk and milk based products is sparingly used. Coarse grain with high fibre content is very common in Uttarakhand cuisines. Generally, either pure ghee or mustard oil is used for the purpose of cooking food. Simple recipes of this state are made interesting with the use of hash seeds as spice. Phanu, Kafuli, Thechwani, Chainsoo, Jholi, Chutney, Roat, Baadi are some of the famous cuisines of Uttarakhand. The terai region of Uttarakhand produces world famous Basmati rice.

People of Uttarakhand enjoy variety of snacks and dishes – some traditional and others which have come from other parts of India. It is customary to prepare dishes such as ‘Arsa’, ‘Roat’, and ‘urad ka pakoras’ during weddings and festivals. ‘Jhangore Ki Kheer’, ‘Bal Mithai’ and ‘singori’ are some of the traditional sweets of Uttarakhand.



Urad Dal Pakoras



ARSA

A typical Uttarakhand meal. Uttarakhand food is simple and made of coarse grains.

(Photo sourced-<http://www.thehindu.com>)





BAL MITHAI



Roat – traditional cookies

Photo : Vijay Jayara



Jhangore Ki Kheer



Singora - traditional dessert



सत्यमेव जयते

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Feedback/Suggestions:

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