

# मुंबई लाइवा

Newsletter for the Los Angeles Mumbai Sister City Affiliation

Website: <http://www.sistercitiesofla.com/mumbai-2>

Winter/Early Spring 2016 Issue

PAMELA WRONA, EDITOR/DESIGNER

Dear Mumbai Mates,

*"Shubh Naya Saal"* (Happy New Year in Hindi)!

We are already well into 2016; however, on behalf of the board members of the Los Angeles Mumbai Sister City, I extend New Year greetings to our friends and supporters. May this year bring you harmony, love, peace, and prosperity.

Once again we produced a successful Diwali dinner gala, our annual event that members and supporters eagerly look forward to. The 2015 dinner was staged at A Spice Affair, a new addition to the restaurants of Beverly Hills. We are grateful to all our sponsors — several local businesses that provide gifts for our swag bags and raffle prizes — as well as Concannon Vineyards, this year's wine sponsor.

We are proud to continue our partnership with *AmeriCares*. Funds raised at the Diwali dinner are donated to the organization's flagship Mobile Medical Program, a program that has served well over 100,000 patient consultations from four vans, riding a circuit and serving four catchment areas in the slums of Mumbai.

I recently returned from a six-week India trip, which included attending a cousin's wedding in a fairy tale-like Suryagar resort in Jaisalmer, Rajasthan in north India. Then I traveled south to Bangalore and visited two places on the city's outskirts: Grover Winery (India's first commercial winery, established in 1988) and Ayurvedagram Wellness Center (my favorite holistic retreat) where for seven days, I enjoyed delicious vegetarian food, two daily massages, and three daily sessions of Yoga, Meditation, and Pranayama.

This being a political year we are faced with noise blaring from all kinds of media outlets. So how do we switch off and tune in? For me, meditation is the answer for restoration and I hope that for some of you this practice may offer solace and peace as well. And speaking of peace, please look out for the May 2016 issue of Los Angeles Magazine. The Mumbai Sister City will be featured in a story showing us enjoying an Indian picnic by our Peace Tree in Griffith Park.

*Namaste and Vishwa Shanti* (World Peace)!

*Mira Advani Honeycutt*

Chairperson, LA Mumbai Sister City

*For information on Mumbai, visit <http://www.mcgm.gov.in>*



# वीज्वाली dinner, October 2015



Rishika and Pete Tartaglia  
with Maya and Marco



Peggy King, Laura Meyers, and  
Ruth and Brian Eklund



Timothy Xu with a armful of Paso Robles wines he won in the raffle



# ਲਗਣ ਵੀਯਬੀ...



Karis Eklund and Alexandra Eccard helping at the guest check-in table



Cathy Root, Cliff Meyer, Kirk Honeycutt, Mira Advani Honeycutt, and Maya Tartaglia



Michael Murphy, Padma Sahgaj, Gautami Munjal, Marianne Murphy, and Lynn Gertenbach



Shahin Nakjiri, Tara Nakjiri, and Melissa Pugash



Henna artistry by Henna Dil Se of Artesia



# इटगी लठरु वीरुवुी...



Patrick and Angel Hsieh with  
Sudhakar and Manju Thakurdesai

Kids enjoying Diwali and their henna art



Leslie Dyer, Bob Rosen, Pamela Wrona,  
and Jon Wilkman



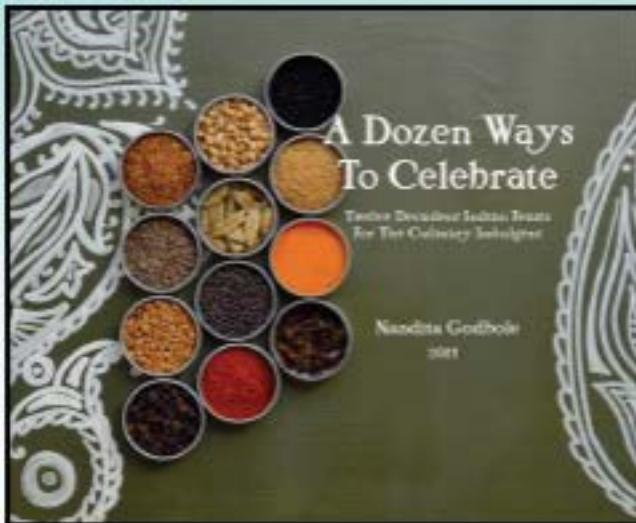
Our lovely Kathak dancers  
Anvita Sharma and Pavithra Wijeratne





*Hot weather is great, because then you can really enjoy India's version of an ice cream float—falooda. The recipe below comes from a Mumbai native, Nandita Godbole. Godbole teaches cooking, stages dinners, gives lectures and writes cookbooks. It's all part of her business, Curry Cravings. She lives in Atlanta but visits Los Angeles regularly, so you may get to meet her one day.*

*This recipe is from Godbole's book, "A Dozen Ways to Celebrate," which can be purchased online. If Indian cooking seems daunting, she has another book that will help. It's "Crack the Code," which breaks the procedures down into an easy-to-follow sequence of steps. Both are eBooks. A couple of less common ingredients — rose syrup and sweet basil seeds— are needed to make Godbole's falooda. Both are available in Asian markets.*



## **PISTACHIO FALOODA**

*From "A Dozen Ways to Celebrate" by Nandita Godbole*

**6 cups whole milk**

**½ cup sugar**

**1 teaspoon green cardamom pods, seeded and finely crushed**

**½ cup raw pistachio meats, finely chopped**

**3 tablespoons sweet basil seeds, soaked in ½ cup water**

**1 cup coarsely crumbled vermicelli pasta, cooked al dente**

**¼ cup rose syrup**

**Pistachio ice cream, 2 scoops or more per person**

In a large saucepan, bring the milk to a boil, then turn down the heat. While constantly stirring, add the sugar, crushed cardamom and pistachios. Cook for 5-7 minutes while constantly stirring to prevent the milk from sticking to the bottom of the pan. Bring to one last boil and remove from heat. Cool to room temperature and then place in the refrigerator until completely chilled.

The sweet basil seeds need to soak and fluff up in water, about 5 minutes. Strain them with a strainer and add the seeds to the chilled milk. The milk can stay cold until ready to serve.

Soak the precooked al dente vermicelli pieces in the rose syrup. They will take on a pinkish tone; this is normal.

When you are ready to serve, choose a glass that will hold 6 ounces (¾ cup) or more of liquid. In each glass place 1-2 tablespoons of the rose syrup-soaked vermicelli. Place a serving of pistachio ice cream over the vermicelli.

Give the cold milk a quick stir to ensure all the sweet basil seeds and pistachio pieces are evenly distributed.

Very carefully pour the milk over the ice cream, being sure not to disturb the bottom layer too much. It will eventually mix in, but this creates an interesting layered look. The ice cream will float to the top. Provide a spoon. Serve immediately.

**Makes 12 servings.**

Story and photo by Barbara Hansen. Barbara, an LA Mumbai Sister City Board member, has two food blogs, [www.talkconversations.com](http://www.talkconversations.com) and [www.astmz.com](http://www.astmz.com), and is the author of *Karava Restaurant Guide: Los Angeles*.





# *UNDERSTANDING THE JAIPUR LITERARY FESTIVAL*

*By Cliff Meyer and Cathy Root*

Every year for the last five years, we have travelled to Jaipur, India to attend the five-day Jaipur Literary Festival (JLF). More than 300,000 writers and readers from all over the world descend on the city of Jaipur in Northern India to attend the festival. From 10:00 am to 7:00 pm, there are sessions on various subjects or authors.

On just one day, we attended a variety of sessions. The first session was on foreign correspondents and the risks and importance of what they do. The panel discussed the ethical problems they face: for example, in dangerous places, the western foreign correspondents might have bulletproof vests, while their local helpers don't have them. In the past, war correspondents used to worry about being collateral damage in the events they cover. There have always been deaths; however, now the correspondents themselves are targets. And more than 1000 journalists have died in the last few years. These correspondents are critical to explaining to us what is happening, unfiltered through government propaganda.

The second panel was on what is called in India "The Emergency." This refers to a 21-month period in 1975-77 when Prime Minister Indira Gandhi unilaterally had a state of emergency declared across the country. She effectively became a dictator. The discussion was wide-ranging, from the reasons she felt she had to do this to the ultimate capitulation of the Judiciary and other government institutions to this act. It is considered by most to be the darkest spot in the Democratic history of modern India. The question we are left with is, could it happen again? The panel was divided when asked.

Another panel was called the Peace to End all Peace, about the peace settlement of the First World War. Without going into the details, the mess in Iraq, Syria, Israel and much of the Middle East is directly attributable to the artificial countries created by the borders set in place in the Middle East at the end of World War I. We are paying the price and the bill has not been settled.

There was a wonderful dialogue with David Grossman. He expressed the process of creating fiction, the richness of writing in Hebrew, and the difficulty of translation, among other things. His is a presence that has to be experienced. He clearly thinks deeply about what he is writing, its implications, and its nuances.

The last panel — about Calcutta from a writer's perspective — was excellent. Two authors read passages from their books and discussed the Calcutta they were portraying. One of the author's subjects was a male prostitute in Calcutta; the other was a child growing up in Calcutta with an actress mother. They were both compelling as they explained the genesis of their writings.

This gives you a sample of the many different perspectives and subjects that you can experience at the JLF.



# upcoming events



**LOVE INDIAN FILMS?** Mark your calendars for the 2016 Indian Film Festival of Los Angeles, taking place April 6–10 at the ArcLight Cinema Hollywood. For more information, visit [www.indianfilmfestival.org](http://www.indianfilmfestival.org).

## Opportunities for Indian Classical Music Lovers

The Music Circle at Herrick Chapel, on the campus of Occidental College, has an ongoing monthly series of Indian classical music concerts:

**March 12:** Curry Concert featuring Abbisek Labiri on Sarod accompanied by Subrata Bhattacharya on Tabla. Dinner served afterward (event held off-campus)

**April 9:** **Living Legends Concert** featuring Padmabbushan TN Krishnan on Violin, accompanied by Sangita Kalanidhi Trichy Sankaran on Mridangam and KV Gopalakrishnan on Kanjira

**May 7:** Mita Nag on Sitar and Joydeep Ghosh on Sarod, accompanied by Subhao Chatterjee on Tabla

For tickets and additional information, visit [www.musiccircle.org](http://www.musiccircle.org)

