

Newsletter for the Los Angeles Mumbai Sister City Affiliation

http://sistercities.lacity.org/html/05.htm

Late Autumn 2010 Issue

PAMELA WRONA, EDIT OR/DESIGNER

Dear Friends of Mumbai,

The holiday season is upon us and with that the excitement and rush of entertaining family and friends. But beyond the merriment, this is the time to reflect, to reach out to people around the globe and offer a message of peace and goodwill.

During this year, our organization has had wonderful support from Los Angelenos interested in Indian culture. Our Mumbai friends have enthusiastically attended our events. We thank you all and look forward to your participation in 2011.

We have a couple of special events coming up, so please mark your calendars: ESCAPE TO MUMBAI evening on December 16th, hosted by one of our sponsors, Nancy Ruff, at her boutique Cat in the Lotus, and on February 5th, our second annual LACMA Art Tour and Lunch. We hope that you will join us at these events.

Wishing you all a happy holiday season!

Namaste,
Mina Advani Honeycutt
Chairperson, LA Mumbai Sister City

ESCAPE TO MUMBAI EVENT – DECEMBER 16



The CAT INTHE LOTUS — a global fair-trade boutique and gallery offering unique jewelry, clothing and art from around the world — is hosting its first international themed party on <u>Thursday, December 16, from 6:00 p.m.</u>
on with India as the destination.

Take a break from the hectic lead-up to the holidays and join us for an evening of food, wine, music and good cheer.

If the shopping mood strikes you, 15% of all purchases will benefit the Los Angeles Mumbai Sister City affiliation.

Cat in the Lotus is located at 123 N. Maryland Avenue, Glendale 91206. There is 90-minute free parking in the structure adjacent to the store, and metered lots % block away on Wilson.

RSVP: catinthelotus@hotmail.com

Namestel
Nancy Ruff — Owner, Cat in the Lotus

Our recipe this issue is provided by Paul Jayanta, Executive Chef at Tanzore Restaurant in Beverly Hills. Thank you, Chef Paul!

SEMOLINA CAKE

Preparation Time: 30 minutes Cooking Time: 10 minutes

1 cup semolina
1/2 oz unsalted butter
A pinch of mustard seeds
A pinch of chopped curry leaves
2 chopped green chillies
Salt (to taste)
3 cups water
3 cass



- 1/2 lb bread crumbs (preferably Panko)
 Oil for deep frying
- Heat a frying pan on a gas burner and dry reast the semolina for three minutes, stirring continuously. Take care that the semolina does not become brown or gets burnt. Put aside to cool.
- Heat a heavy-bottomed saucepan. Add butter and melt. Next add the mustard seeds. Once the mustard seeds start crackling, add the chopped curry leaves and stir. Add water and salt.
- When the water starts boiling, add the semolina. While you add semolina stir the mixture continuously with a whisk so that there is no hump formation. Whisk till the semolina is cooked.
- 4. Remove the mixture from the pan and cool it for 20 minutes. Make 20 equal-sized semolina patties and flatten them slightly using your palm.
- Beat the eggs in a bowl, adding a little salt. Dip one patty at a time in the beaten egg, then into the bread crumbs.
- 6. Refrigerate the breadcrumbed patties for at least 10 minutes.
- 7. Deep fry the patties at 350F for 3 minutes or bake them at 350F for 6 minutes. Serve hot with tomato ketchup or any hot sauce. Serves 4.

Note: If you don't want to use egg, you can substitute it with a thin batter of all-purpose flour and water.



Keris Eklund greets guarts at the sign-in table

वींध्यवीर वींत्रतहरू वर्ष क्षवपुरिक्त

october 24, 2010

Hamma art



Padma Sehgal, Lynn Gertenbach and Maxiama Murphy enjoy the fertivities





Prizes at the raffle table included gift baskets and gift certificates to fine restaurants

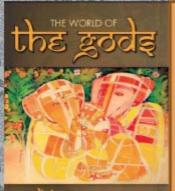


The Seffron Six densers entertain with a Dandya dense



LA Mumbai Sicter City Board members — Seated (L to R): Smita Vascut, Cathy Root and Barbara Hancen. Standing: Kirk Honeyeutt, Cliff Meyer, Mira Advard Honeyeutt, Dr. Kichere Vascut and Pamala Wrona

upcoming Eventइ



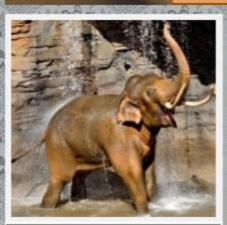
IN CONTEMPORARY SOUTH ASS

The World of the Gods: Tradition and Modernity in Contemporary South Asia

Starting Dec. 2 and contiming through Feb. 12, 2011, the Pasadena City College Art Callery will showcase an exhibit of paintings and works on paper depicting the gods and goddesses of Hindu and Buddhism in South Aria.

The college and gallery are located at 1570 E. Colorado Blvd in Pasadena. Gallery admission is free and open to the public, and visitor parking is available on campus for \$2.

For more information, contact Brian Tucker at (626) 585-7721 or PCCartgallery@gmail.com.



ELEPHANTS OF A SEA EXHIBIT OPENS AT LA ZOO

The LA Zoo will unveil its new Elephent Park to the public at 10 s.m. on December 16. The Elephents of Asia exhibit will focus on the rich connection between elephants and the cultures of Thailand, India, China and Cambodia.

For more information on the new habitet and its residents, visit http://www.lesco.org/ elsphantsofesis/



Indian art Tour at Lacma Coming in February

The LA Mumbai Sister City
Affiliation will host a private
guided teur of India's Fabled City:
The Art of Courtly Lucknow at the
Los Angeles County Art Museum
(LACMA) on Saturday, February 5,
2011, starting at 11 a.m. The tour

will be followed by a delicious lunch at Bombay Palace at 8690 Wilshire Blvd in Beverly Hills.

A cosmopolitan Indo-Islamic capital, Lucknow was the 18th and 19th century cultural successor of the resplandant Mughal Empire. It fostered some of the most vibrant artistic expression of its day in a variety of media and represented a rare intersection of eastern and western actistic traditions. The exhibit features album paintings, historical and religious manuscripts, textiles, period photographs, metalwork, glassware and jewelry that offer proof of a rich and dynamic culture.

Cost \$25 (includes museum admission and lunch). Space is limited — to reserve your spot, mail your check made payable to LA Mumbai Sister City to: David Salazar, 4931 W. 140th St., Hawthorne, CA 90250-6518 by Monday, January 31, 2011.