INTACH
Madurai
Chapter

Indian
National
Trust
for Art and
Cultural
Heritage

# madurapuri

## INTACH Madurai Chapter's Newsletter

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## *Convener's message*

**Dear members of INTACH,**

March is indeed one of the most wonderful of months as it is the coming of spring.

In south India we have the Masi Panguni vratham. Which some call as "Kaaradaiyan Nonbu" or some call it the "Savithri Nonbu (vratam)". It is very similar to the Karava Chauth that is celebrated in North India.

This people of Madurai celebrate traditionally at the banks of the river Vaigai. Women do the Kummi ( clap dance ) in a circle and particular, traditional savories are made for the festival.

Another important celebration in March is that of the Vasanth Navarathri when the ninth day is Ramnavami. The coming of spring is a kind of thanksgiving celebration to Parasakthi who is to make spring come into all our lives like in Nature.

This month we had the wonderful experience of doing a spot study of the Goripalayam Mosque that stands as a symbol of communal harmony. I am happy that the next generation got to see the glorious past culture of how we had the "live and let live" attitude in our life. There was mutual respect between religions because of the high self respect of all humans. They were at peace with what they were following as a religion that they could help friends create their own places of worship.

I hope and pray that such programs are done repeatedly so that more and more inter religious tolerance and respects prevails among is in the generations to come and Madurai becomes more and more a place of harmonious co existence.

*Arvind Kumar Sankar*

Convener, INTACH Madurai Chapter.



## *Unity in diversity*

*- Mrs. Madalaimani Asaikani*

Schools students along with INTACH members and citizens of Madurai participated in a spot study program to the historical Goripalayam Durgah on March 21. Mr. Sulaiman, retired Regional Assistant Director of Department of Art and Culture traced the Durgah's history to the 13th century. The tombs of 2 Sultans are housed here. The dome of this mosques made from a single block of stone and weighs 4000 kilos!. A stone with inscription in ancient Tamil is of great historical significance. Convener Arvind Kumar arranged for this walk.



## *Newspaper Clippings*



# When Madurai was under Muslim rule

A heritage walk to the Goripalayam Dargah, organised by INTACH Madurai, let participants a journey through the lesser known history of the Madurai Sultanate

http://www.thehindu.com/todays-paper/tp-features/tp-metroplus/when-madurai-was-under-muslim-rule/article17597084.ece



# Glorious heritage of Goripalayam dargah excites kids

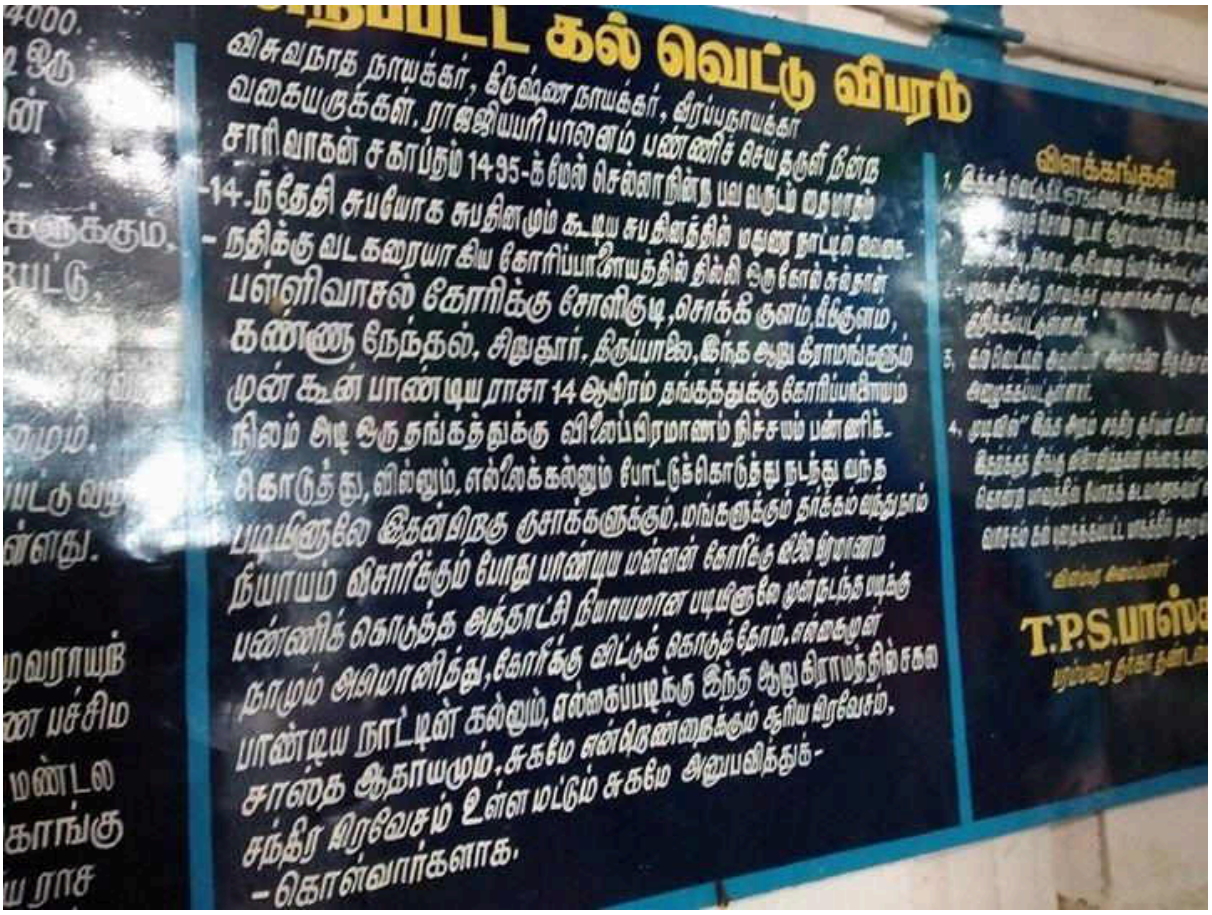
K Antony Xavier

**REVISITING HISTORY:** A tour for schoool children was arranged by the members of INTACH to educate them about the history of Goripalayam Dargah in the heart of the city

## *Pictures*






கல் வெட்டு விபரம்
விசுவநாத நாயக்கர், கிருஷ்ண நாயக்கர், வீரப்பநாயக்கர்
வகையருக்கள். ராஜ்ஜியபரி பாலனம் பண்ணிச் செய்தருளி நின்ற
சாரிவாகன் சகாப்தம் 1495-க்மேல் செல்லாநின்ற பவ வருடம் வைகாசி
-14-ந்தேதி சுபயோக சுபதினமும் கூடிய சுபதினத்தில் மதுரை நாட்டில் வைகை
- நதிக்கு வடகரையாகிய கோரிப்பாளையத்தில் தில்லி சுல்தான்
பள்ளிவாசல் கோரிக்கு சோளிகுடி, சொக்கி குளம், பிங்குளம்,
கண்ணு நேந்தல், சிறுதூர், திருப்பாலை, இந்த ஆறு கிராமங்களும்
முன் கூன் பாண்டிய ராசா 14 ஆயிரம் தங்கத்துக்கு கோரிப்பள்ளியும்
நிலம் அடி ஒரு தங்கத்துக்கு விலைப்பிரமாணம் நிச்சயம் பண்ணிக்-
கொடுத்து, விலையும், எல்லைக்கல்லும் போட்டுக்கொடுத்து நடந்து வந்த
படியினாலே இதன்பிறகு சூசாக்களுக்கும், மங்களுக்கும் தாக்கம் வந்தால்
நியாயம் விசாரிக்கும் போது பாண்டிய மன்னன் கோரிக்கு விலை பிரமாணம்
பண்ணிக் கொடுத்த அத்தாட்சி நியாயமான படியினாலே முன்நடந்தபடிக்கு
நாமும் அமைனித்து, கோரிக்கு விட்டுக் கொடுத்தோம். எல்லைகளுள்
பாண்டிய நாட்டின் கல்லும், எல்லைப்படிக்கு இந்த ஆறு கிராமத்தின் சகல
சாந்த ஆதாயமும், சுகமே என்றென்றைக்கும் தரிய விரவேசம்.
சந்திர விரவேசம் உள்ள மட்டும் சுகமே அனுபவித்துக்-
-கொள்வார்களாக.
விளக்கங்கள்
T.P.S.பால்



Being in the month of March here are some traditional dishes that are made in our culture during this month when Karadaiyan nonbu and Panguni uthram are celebrated in and around the Madurai region.

## Karadaiyan nonbu adai

### Sweet Karadaiyan nonbu adai



Ingredients:

Raw rice - 1 & 1/2 cups
*Rice flour* - 1 cup
Jaggery - 1 cup
Water - 2 cups
Coconut pieces - 4 tbsp
Karamani/ black eyed peas - 1/4 cup
Cardamom - 1, powdered

Method:

- Wash and soak rice for 1 or two hours. After soaking, drain water completely and spread it in a clean kitchen towel.
- Mean while, roast karamani and 7 other grains (optional) – I used channa, black urad, green moong, finger millet, red milltet, mocha kottai, dried peas. Roast until karamani starts golden and nice aroma wafts. Let the flame in medium flame.
- Soak in water until you do the other works.
- Now the rice flour let the cloth absorb excess water. Say for 30 minutes. Grind it to a fine powder in a mixer. Sieve it and if you get more remains (coarse rice in the sieve) again powder it sieve to prevent wastage.
- This will yield 2 cups plus little more. So you can use it for this recipe. 1 cup flour for each, sweet and salt version. Boil 2 cups water in a heavy bottomed vessel, add jaggery and dissolve it completely.
- Filter the jaggery to remove impurities in a metal strainer. Bring to boil again and add the karamani we soaked drained from water. Simmer the flame and add the flour in a sprinkled way. Mix it while you add briskly with other hand to avoid lump formation.
- Continue stirring in a mashing way, to break the lumps if any. When it becomes a lump as in the picture below, switch off the flame. It takes some time, so keep stirring. When it forms lump, it may look sticky, but after cool down, it will stiffen.
- Once the dough cools down make equal sized balls flatten in well greased hands and make a hole in the middle. When u make hole, dip the finger in sesame oil to make it easier. Arrange in plate/ idli plate.

## Savory Karadaiyan nonbu adai



### Ingredients:

Raw rice - 1 & 1/2 cups
Rice flour -1 cup
coconut - 4 tbsp
Karamani - 1/4 cup
Salt - As needed
Oil - 1 tsp
Mustard - 3/4 tsp
Green chilli - 2
Curry leaves - 1 sprig
Asafoetida - 2 generous pinches

### Method:

- For salt version, heat a heavy bottomed pan with oil and season with mustard, green chillies, curry leaves, asafoetida. Add 2 cups water,mix salt to it. Bring to boil. You can add a pinch of asafoetida at this stage for extra flavour. Add karamani.
- Simmer the flame and add the rice flour little by little as you mix with the other hand.
- Cook in medium flame, this will thicken soon than the sweet dough, so be prepared for that. When it forms as a lump, switch off the flame and transfer to another vessel.
- Once the dough cools down make equal size balls and flatten in well greased hands, make a hole in the middle. Arrange in greased idli plate and steam for 5-8 minutes.

## Nannari Sarbath



### Ingredients:

50 grams Nannari root
1 liter water
1 cup sugar
1 teaspoon salt
Juice from half a lime / lemon
3 tablespoon Nannari Syrup
4-5 Ice cubes
150 ml water

### Method:

- Hammer the nannari root to remove the white inner stalk. Discard the white part.
- Wash the dark bark of the root in running water to remove dirt and sand.
- Grind to a coarse powder.
- Pressure cook the root with water sugar and salt for 5 minutes on medium flame.
- Wait for the pressure to release naturally. Strain the mixture.
- Boil the strained mixture until syrupy.
- Cool and store in the refrigerator and use it within a month.
- Mix in the lime/ lemon juice, syrup, ice cubes and water. Enjoy!

# Know your members

## Mr.Karthik Manimozhian



Karthik Manimozhian is the present co convenor of INTACH madurai chapter. He is the grandson of the philanthropist Mr.V.K.Kalyanasundaram Chettiar. On the other side his father is Mr.Manimozhian a Tamil scholar who hails from a highly spiritually developed father. Of the various business that he pursues is managing the hotel "NEW college house" that is a land mark in Madurai is what he is passionate about. He has great knowledge of lesser known facts of history and mythology in our temple town.



## Mr.Rajesh Kanna

Rajesh Kanna who has been part and parcel of our organisation since inception, is one person who would be part of every activity of INTACH. Ten years of dedicated service expecting nothing in return.

Having been a Treasurer and then a Co-convenor, he has truly worked tirelessly for the Madurai chapter and gained a lot of experience and confidence in doing so. He has roped in a lot of his friends into INTACH, being in various other forums such as YES, Save to be Saved, Friends of Heritage and Tamil Nadu Soap manufacturers Association.

He initiated several activities in INTACH like Heritage Treasure hunts, Heritage Home hunt, Thirairagangal & involved in conducting the INTACH annual event 'Meendum' - a series of events & projects that tried to unravel and reproduce the social, cultural & architectural treasures of Madurai in the forms of exhibits, skits and other cultural means by school kids.

He is a successful entrepreneur who has taken his 100 year old brand 'Chellam soap' to great heights and is happily married to Vidya who is a pillar of support to him, and actively participates in INTACH.

He was also majorly instrumental in bringing out the booklet 'Rediscover Meenakshi temple'. His fond memories of INTACH are innumerable - Skywalk, What is in a name, Bird watch to name a few. He will continue to be a part of INTACH initiatives in the future too.

# Mr. Ganapathy



A leading Consulting Architect & Interior Designer, his firm GANAPATHY & ASSOCIATES has offices in Madurai & Chennai and is handling projects all over Tamilnadu and Bangalore.

He did his full schooling at Vikaasa School, Madurai. He did his B.Arch & M.Arch from ANNA UNIVERSITY, Chennai.

He won the Best outgoing student in his B.Arch batch at Anna University. He has also conducted professional photography workshops at Anna University during graduation.

Currently Design Chair of Department of Architecture, Kalasalingam deemed University.
He has been associated with the Department of Architecture, Thiagaraja College of Engineering Department and several other architectural institutions in Tamilnadu.,including his alma mater School of Architecture & Planning, Anna University, Chennai,

He was Chairman of the Madurai Center of the Indian Institute of Architects from the year 2002 to 2006.During his tenure, the centre worked closely with the Corporation of Madurai on several projects / committees such as the 'Development works on the Vaigai river front' , 'Redesigning of the Railway overbridge at Ellis nagar' , which received media coverage as well.

He received the certificate of appreciation for outstanding contribution during the year 2003, presented at the National convention of Indian Institute of Architects. He received the prestigious 'Architect of the Year' award for the year 2005 instituted by the Tamilnadu Chapter of the Indian Institute of Architects in recognition of meritorious projects done , the competition being open to all architects of Tamilnadu.

He is an acclaimed Vaasthu expert having attended several related workshops. He was awarded The Honourable Architect Award in February, 2017 by Tamilnadu Chapter of the Indian Institute of Architects.

He is a founder member of INTACH , Madurai.Travelling & photography are some of his other interests.

Kadambavanam, Temple of Tamil traditions is a Prototype Tourism project conceived and developed by him and his wife Chitra is a model for Endogenous tourism , the first of it's kind combining Eco, Rural, Spiritual, Cultural ,Craft and heritage tourism. Functioning since 2009, he is the driving force behind the Kadambavanam ethnic resort and cultural center.

They are blessed with two sons Vasanth and Indirajith both of whom are Architects. Vasanth is married to Nandini Devi, a software engineer.

# Mrs. Chitra Ganapathy

A cost accountant by profession and a first generation entrepreneur by choice, she did her B.COM from Ethiraj College, Chennai and M.Com from Madras University. She did her graduation in Cost and Works Accountancy from the Institute of Cost and Works Accountants of India (ICWAI).

She is the Managing Director of Kadambavanam –Temple of Tamil Traditions , a concept tourism project showcasing Tamilnadu's culture and heritage ,comprising a Cultural centre and an Ethnic resort village. A cultural activist, articulating the different facets of Tamil culture such as language and literature, customs and traditions, values and ethics, arts and crafts, food and clothing, history and mythology, spiritual beliefs and rituals is her forte. The project has been the culmination of many of her multi various interests in the field of arts and culture. Tamil Value camps for school children are regularly conducted at Kadambavanam.

The Project was awarded the "The Best rural tourism project" award under 'Incredible India' brand of the Ministry of Tourism (Central Government) in April 2016.

She facilitates as a HRD (Human Resource Development) faculty and is a much sought after resource person at Personality Development & career guidance programs in schools and colleges as well as Rotary, Jaycees and similar leadership training organizations. A permanent faculty of Centre for Enterprise Development (CED) of Madurai Kamaraj University which conducts ongoing EDP programmes, she also serves on the Board of studies of several colleges.

She is a charter member and Executive Council member of INTACH. She is also a founder member of the Women Entrepreneur cell (WE) of the Tamilnadu Chamber of Commerce

She has been an active member of Rotary International since 1995. She is a charter member and currently the President of Soroptimist International, Madurai, an international organization for professional women engaged in offering motivated and meaningful projects to educate and empower the girl child.

She is an artist in her own right with an avid interest in classical dance and music of Tamilnadu. Having learnt Bharathanatiyam for nearly 10 years.She is an accomplished singer in Carnatic music & holds a Diploma in 'Thevaram', a compilation of devotional hymns ,conducted by the Tamil Isai Sangam, Madurai. Traveling and reading are some of her other interests.

Her father Dr.Nambi Arooran, is the grandson of the the great Tamil scholar and Founder of Pure Tamil Movement Maraimalai Adigal.Her mother Dr.Sarada Nambi Arooran retired as Commisioner, Right to Information Act, and is a renowned Tamil scholar .

## Mr.B.T.Bangera



MrB.T.Bangera is an electrical engineer who did his masters in. Business management in the Indian institute of management,Ahmedabad.(IIM -A).

He has been the managing director of Hi-tech arai for several years and is one of the persons mainly instrumental for its success story.

His roots are from Karnataka but he has been a maduraite for several decades .

He is a very socially conscious person and has been an integral part of various organisations such as the CII, Dhan, CTAG etc.

He is our founder life member .Though he hasn't been directly involved in INTACHs activities has been very supportive of various projects of INTACH. Meendum ,project kadambavanam to name a few.

An in assuming , down to earth person he is very Intrested in promoting sports activities also.



## Mr.M.Dhinagar Vel

M.Dhinagar Vel.He graduated in Mechanical Engineering from PSG Tech Coimbatore.He is the Managing Director of Indian Foods Innovations Madurai which houses The Baker s Friend ( import of bakery machinery from Europe and Japan) and MD Community Kitchen which in turn houses Akkarai(retail sales of rusks,cookies and fresh items totally free from preservatives and chemicals) and Thinnai(a highway restaurant to relax and recharge). He is Past Chairman of CII Madurai and was also Co-Convener Madurai Intach.

## Mrs.Bhavani Vel

Bhavani Vel graduated from Stella Maris College Chennai.She is a director in MD Community Kitchen and is actively involved in the running of Thinnai- a highway restaurant to Relax and Recharge.

## *Credits*

Our sincere thanks to -

**Mrs. Madalaimani Asaikani** for providing us with an article titled 'Unity in diversity'.

**Mr. Arvind Kumar Sankar** for coordinating, editing and summarizing the profiles of the INTACH members who are featured on 'Know you members' column and coming up with interesting relevant recipes for the 'Heritage cuisine' column.

Last but not the least **Shreeraam Sankar** for designing and compiling this edition.