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Issue: 5 JANUARY 2016 e-Newsletter of the INDIAN NATIONAL TRUST FOR ART AND CULTURAL HERITAGE - MADURAI CHAPTER







NEW YEAR ISSUE

JANUARY 2016



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EXECUTIVE COMMITTEE FORMED ON FEBRUARY 2014

1. Mrs. UMA KANNAN
   Convener
2. Mr. P. RAJESH KANNA
   Co-Convener
3. Mr. JAYESH J. METHA
   Treasurer
4. Mr. ARAVIND KUMAR SANKAR
5. Mr. R. HARESH
6. Mrs. VALLI ANNAMALAI
7. Mr. M.D.VEL
8. Mr. G. VASUDEVAN
9. Dr. ARAVIND SRINIVASAN
10. Mrs. CHITRA GANAPATHY

INTACH – COMMITTEE
(For the Nine Divisions)


Craft, Community & Heritage


Natural Heritage


Heritage Tourism


Heritage Education and Communication Service


Documentation


Architectural Heritage


Intangible Cultural Heritage


Material Heritage


Heritage Academy

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CONTRIBUTING TEAMS FOR THE NINE DIVISIONS


Craft, Community & Heritage

Committee Head:
Mrs. Valli Annamalai

Member Volunteers:
Ms. Mital Kailas Lalan
Ms. Mahroon Ismail
Ms. Divya Shyam Gupta
Mrs. Visalakshi Ramasamy
Ms. Mathalaimani Asaikani
Mr. Zafer Salim
Ms. Reshma Zafer


Natural Heritage

Committee Head:
Mr. R. Haresh

Member Volunteers:
Mr. J. Shenbagaraj
Mr. R. Durgaram
Mr. S. Nadanagopal
Mr. Saravanan


Heritage Tourism

Committee Head:
Dr. G. Vasudevan

Member Volunteers:
Mr. D. Gunasekar
Mr. A. Sudhir
Mr. Divya Gupta
Ms. Sridevi Murali
Mrs. Bhavani Vel


Heritage Education and Communication Service

Committee Head:
Mrs. Chitra Ganapathy

Member Volunteers:
Ms. Sita Krishnamoorthy
Ms. Sudha Renganathan


Documentation

Committee Head:
Mr. M.D. Vel

Member Volunteers:
Ms. Sharmila C.Ganesan
Ms. Sudha Renganathan
Ms. Sujatha Srinivasan


Architectural Heritage

Committee Head:
Dr. Aravind Srinivasan

Member Volunteers:
Ms. Shanthi Senthil
Mrs. Vasantham Sundaravel
Mr. Jeyesh Metha
Mr. Rajesh Kanna


Intangible Cultural Heritage

Committee Head:
Dr. Aravind Kumar Shankar

Member Volunteers:
Ms. Shobhana Ramachandran
Mr. Manohar Devadoss

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INTACH - MADURAI CHAPTER ACTIVITIES

Visit to Kutladampatti Falls

Venue : Kutladampatti Falls, Near Vadipatti, Madurai.

Date : November 22, 2015

Resource Persons : Mr. Nihar Ranjan, DRO, Madurai Region
Mr. P. Rajesh Kanna, Co-Convener

INTACH Madurai visited Kutladampatti Falls, Near Vadipati, Madurai on 22nd November 2015 for a Nature Walk, led by Mr. Nihar Ranjan, DFO, Madurai Region. We met at the foothills of Kultladampatti Water fall.

The purpose of the visit was to see how we can make it accessible to people who care and who would realise the importance of protecting its bio diversity, and learn the importance of leaving nature the way it is.

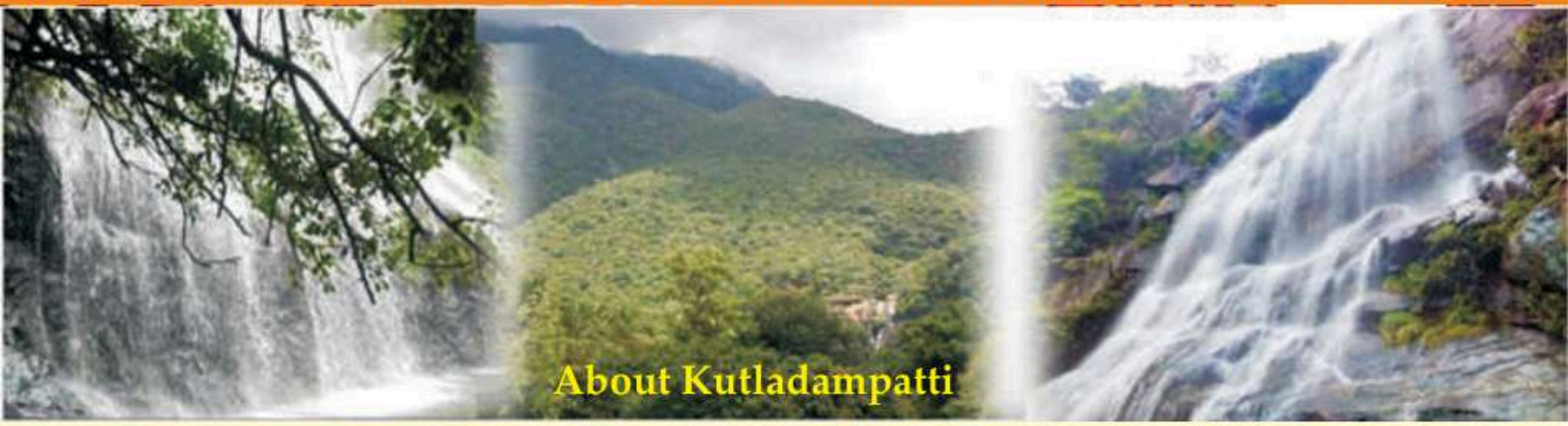
INTACH is happy to pitch in with this initiative.

Locals avoid this place due to safety reasons. It is truly an amazing place. INTACH will try to make it a safe place, and the first step is clean it up and to get tourists and locals to visit the place. We must encourage people to visit such sensitive sites without affecting the eco system.

People must be sensitize to maintain this fragile spot of nature with care. There is also an ashram there. The ashram is against the backdrop of hills.

Main objective is to clean, maintain, create awareness and project kutladampatti as a tourist spot.

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About Kutladampatti

Kutladampatti is located close to vadipatti (Madurai – Dindigul highway) hardly takes half an hour to reach from Madurai. Being situated on the foothills of Sirumalai the waterfalls is a must visit place during the monsoon season (November to January)

Kutladampatti is calm, green and scenic with plenty of creeping birds, and mischievous monkeys. The friendly people of the nearby village kutladampatti welcome you with warmth. A short and comfortable treak with a great view leads to the kutladampatti waterfalls.

'The friends of the forest' an initiative by the District Forest Office and INTACH Madurai Chapter team up to promote this natural wonder as a Safe and Clean place for the tourist to visit.

Organizing a Nature Walk to kultadampatti on 22nd November 2015, Sunday, 7 AM

Signboards (that say smoking and alcohol is prohibited) need to be put up.

Installing CCTV Cameras

Cleaning up the place

Creating awareness and promote kutladampatti through social media

Recognizing the youth of kutladampatti who have volunteered to protect the place

Involving the local community and providing a helpline to get information on the place.

The above mentioned are some of the initiatives to start with.

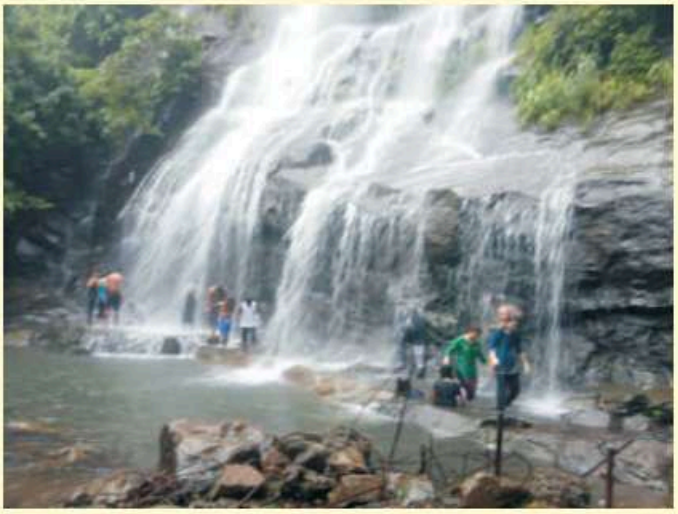




Kutladampatti Water Falls



A Heritage House at Kutladampatti, Madurai



Shower at Kutladampatti Falls



Volunteers in action

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INTACH - MADURAI CHAPTER ACTIVITIES

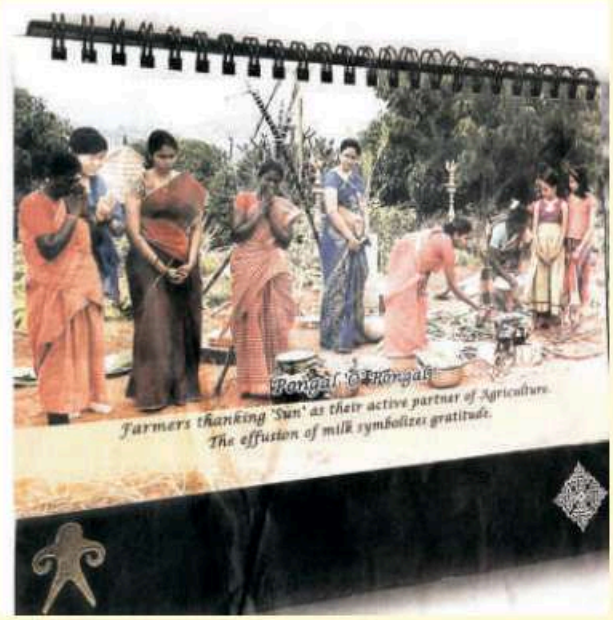
LAUNCH OF INTANGIBLE HERITAGE CALENDAR 2016

Venue : Pandiyan Fortune Hotel, Madurai.

Date : December 13, 2015

Resource Persons : Dr. V. Vedachalam, Archaeologist and Senior Epigraphist
Dr. R. Venkatraman, Historian and Senior Advisor - INTACH Madurai Chapter

INTACH Madurai Chapter launched its Intangible Heritage Calendar 2016 on December 13, 2015 at Pandiyan Fortune Hotel, Madurai by the Chief Guest Dr. V. Vedachalam, Archaeologist and Senior Epigraphist and Dr. R. Venkatraman, Historian and Senior Advisor of Madurai Chapter.











New Members Registering



EC Member Mrs. Chitra Ganapathy and Ms. Asha at Registration Desk

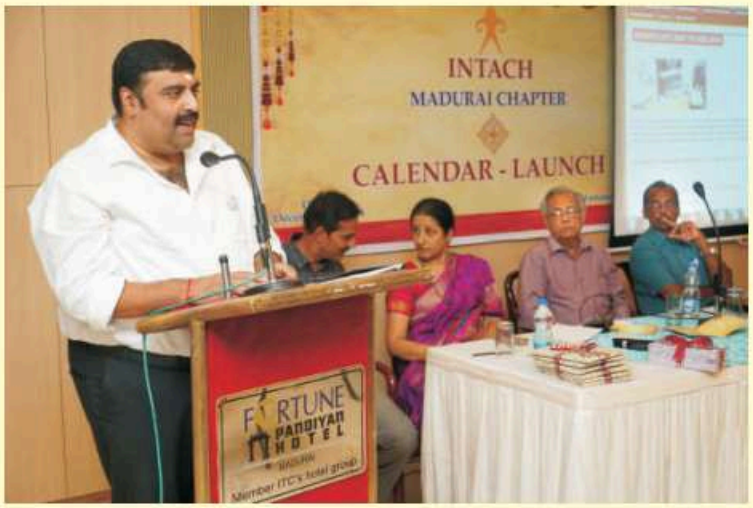


Co-Convener Mr. P. Rajesh Kanna





EC Member Dr. G. Vasudevan, talking to the gathering



Former Convener Mr. Arvind Kumar Shankar, talking to the gathering



Dr. V. Vedachalam, Senior Advisor Dr. R. Venkatraman in the front row





Dr. R. Venkatraman and Dr. V. Vedachalam, releasing the Calendar along with EC Members

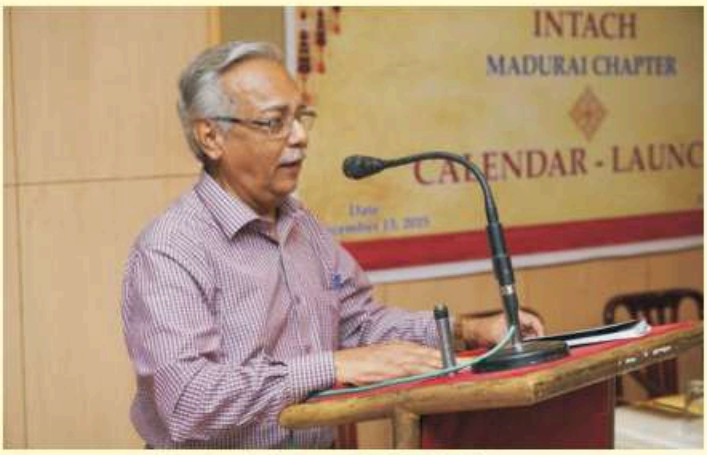


Receiving the Calendar





Chief Guest, Dr. V. Vedachalam



Senior Advisor, Dr. R. Venkatraman



EC Member, Mr. M.D. Vel



EC Member, Dr. G. Vasudevan

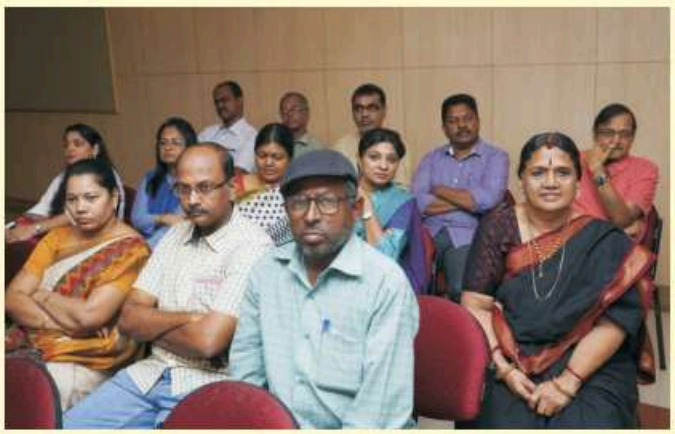


Convener Uma Kannan



Dr. R. Venkatraman and Former Convener Mr. Arvind Kumar Shankar





View of the Audience

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INTACH - MADURAI CHAPTER ACTIVITIES

AN INSPIRATIONAL TALK BY DR.SARADA NAMBI AROORAN ON "YOUNGER GENERATIONS ROLE IN PROTECTING AND PRESERVING OUR TRADITIONAL HERITAGE"

Venue : Thiagarajar College, Madurai.

Date : December 14, 2015

Resource Person : Dr. Sarada Nambi Arooran, Former State Information Commissioner of Tamil Nadu



Dr. Sarada Nambi Arooran gave a talk to students on Younger Generations Role in Protecting and Preserving our Traditional Heritage at Thiagarajar College, Madurai on December 14, 2015.

She encouraged the students, to take interest in their cultural heritage and be sensitized towards the importance of protecting and preserving it. She explained, how our cultural identity forms apart of our identity. She also said, that many students go abroad to study and they should be cultural ambassadors of their country and should take great pride in projecting it. She stressed on strong value system and that students should follow and practice their traditional culture and not ape the west blindly.



Welcoming the Chief Guest Dr. Sarada Nambi Arooran



Dr. Sarada Nambi Arooran delivering her lecture



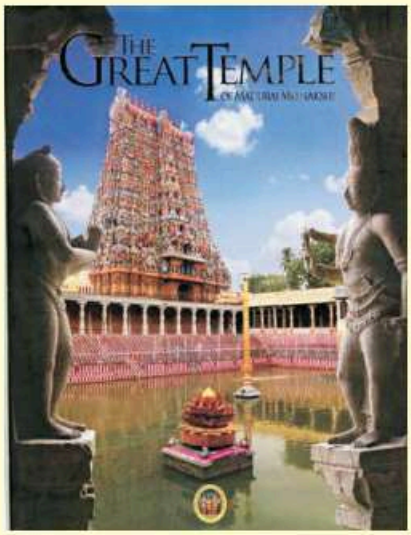
Mr. M.D. Vel presenting a Memento to the Chief Guest



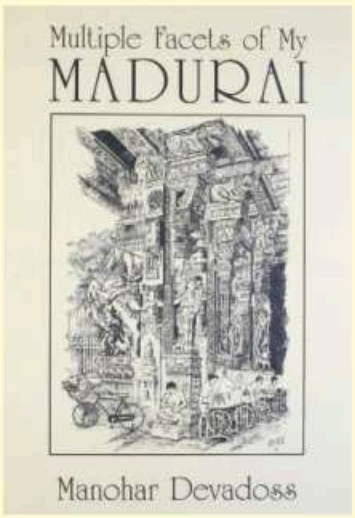
Mrs. Chitra Ganapathy, briefing the audience about INTACH

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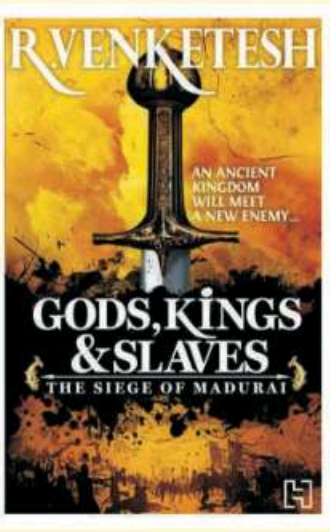
BOOKS ON MADURAI



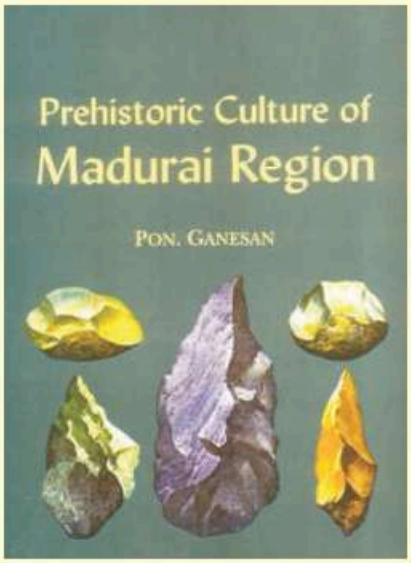
The Great Temple of Madurai Meenakshi
by Valayappettai Ra. Krishnan



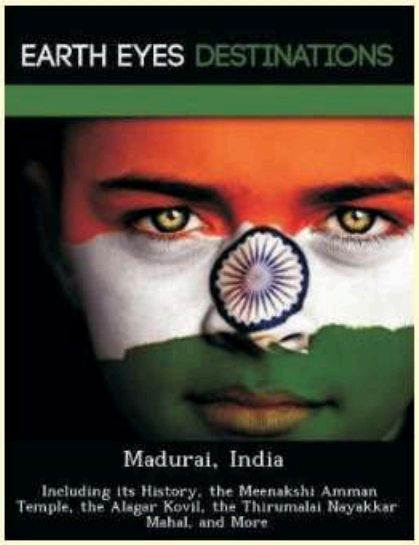
Multiple Facets of My Madurai
by Manohar Devadoss



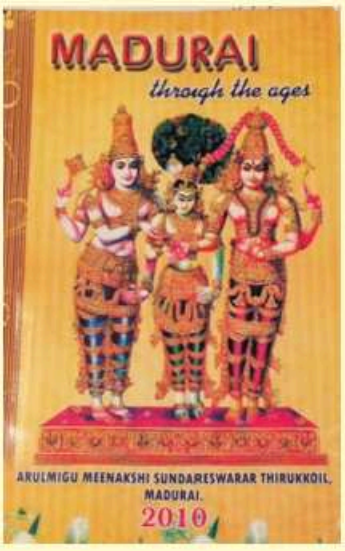
Gods, Kings & Slaves
by R. Venkatesh



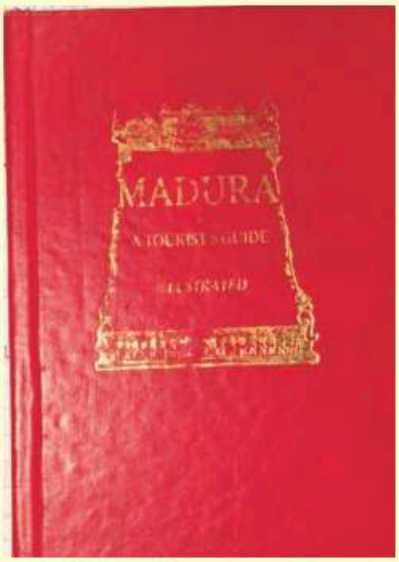
Prehistoric Culture of Madurai Region
by Pon. Ganesan



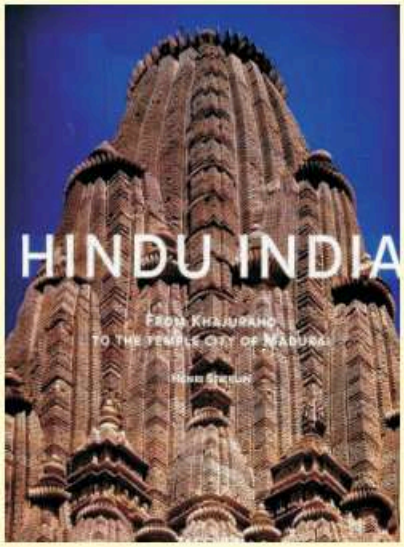
Madurai, India
by Dave Knight



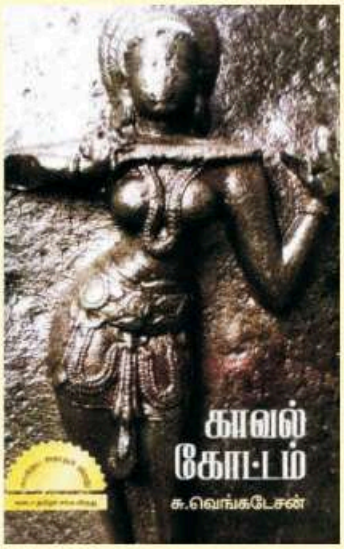
Madurai, through the ages
by Madurai Meenakshi Amman Temple



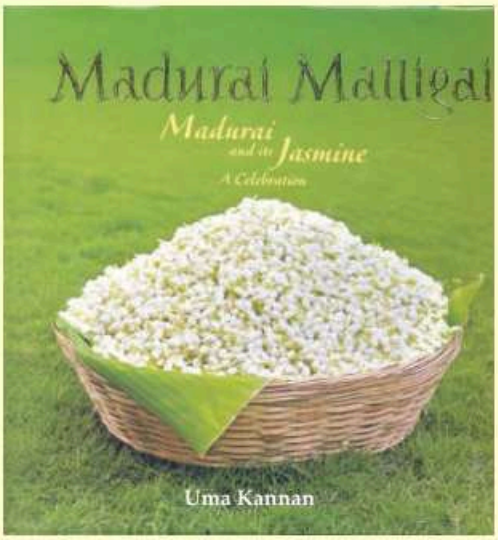
MADURA - A Tourists Guide



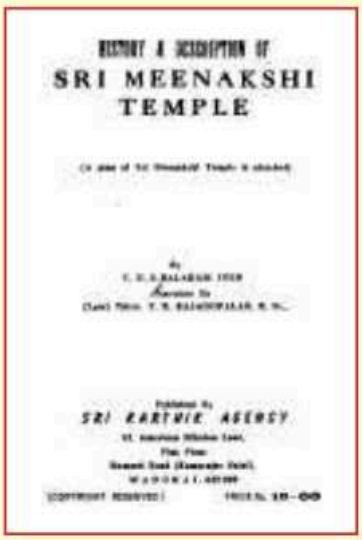
Hindu India
by Henri Stierlin



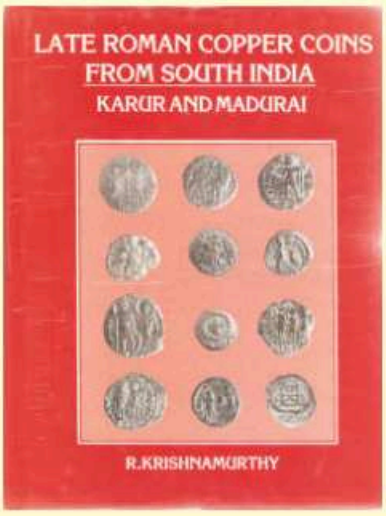
Kaval Kottam
by S. Venkatesan



Madurai Malligai



Sri Meenakshi Temple



Late Roman Copper Coins
From South India - Karur & Madurai
by R. Krishnamurthy

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QUOTE OF THE MONTH

You are never too old to set another goal or to dream a new dream.

– C.S. Lewis



"May Light always surround you;
Hope kindle and rebound you.
May your Hurts turn to Healing;
Your Heart embrace Feeling.
May Wounds become Wisdom;
Every Kindness a Prism.
May Laughter infect you;
Your Passion resurrect you.
May Goodness inspire
your Deepest Desires.
Through all that you Reach For,
May your arms Never Tire."

— D. Simone

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RECIPE OF THE MONTH

Ven Pongal



Ingredients
Raw rice - 1 cup
Moong dal/pasi paruppu - 1/4 cup
Water - 4 cups
Salt - as needed
Ginger chopped - 1 tblsp
Asafoetida - 1 pinch

To temper
Ghee - 2 tblsp
Pepper - 2 tsp
Jeera - 2 tsp
Curry leaves - 1 sprig
Asafoetida - 2 pinches
Cashews - 6

1. An optional step is to roast the moong dal for extra flavour. Wash rice and dal together. Heat a small cooker with a tsp of ghee. Fry ginger and asafoetida for few seconds.
2. Add 4 cups of water,bring to boil. Add the washed rice,dal,salt and pressure cook for 4 whistles in medium flame.Wait until pressure gets released by itself,open & mash.
3. Season with the items given under to temper table. First add ghee, when hot add pepper and let it start splutter and then switch off the flame. Add cashews and fry till it starts golden and then lastly add jeera. Add curry leaves and asafoetida lastly. Mix in the heat well and then add it to pongal and mix well.

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Sakkarai pongal (sweet pongal)



Ingredients

Raw rice - ½ cup
Moong dal/ pasi paruppu - 2-3 tblsp
Jaggery - 1/2 cup heaped
Water - 2 & 1/2 cups
Ghee - 3 tblsp
Salt - pinch
Cashews - 5-6
Raisin - 1-2 tblsp
Elachi - 1
Cloves - 1
Nutmeg powder - 1 pinch
Edible camphor * - A tiny pinch

1. In a pressure cooker/ pan, add 1/4 tsp ghee and roast the moong dal.

2. Add water, washed rice and salt. Pressure cook for 4 whistles. Mash it once done.

3. Powder jaggery and heat it with water just to immerse it and bring to boil. Let the jaggery completely dissolve and filter it and add to the mashed rice in the cooker.

4.In a separate pan, heat a tsp of ghee and roast cashews to golden and add raisins to it. Once it fluffs up, transfer it and keep aside. In the same pan, add cloves, elachi and switch off the stove. Add nutmeg powder, give a quick stir. Take out elachi and powder it, add the powdered elachi, edible camphor, cloves along with nutmeg powder to the pongal.

5. Mix well and cook in medium flame for 5 minutes. Add 1/4 cup water or milk if it gets dry while cooking. Add ghee little by little while cooking. Lastly add the fried cashews and raisins.