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Convener's message



Dear members of INTACH Madurai chapter,

Greetings to all. There are no two opinions about the fact that Madurai is the seat of art and culture, but it took 23 years for an organization like INTACH to form a chapter in this city.

Our state convener Mr. Suresh had mentioned, during an introductory meeting in March 2007 that efforts were made twice in the past to have a chapter in Madurai and this is the third time we are initiating this process to form a chapter here. "The first two times it had fizzled out and this time I'm sure it is going to be strong and ever lasting" he said.

He was so true. It has been 10 years since we got together and formed this wonderful chapter in one of the oldest continuously existing cities in the world. Since then we have grown multifold and became one of India's most prominent chapters. Our heritage walks, talks, spot visits, art restoration, workshops, cultural festivals, school programs etc have kept INTACH Madurai chapter very active and alive.

I hope we continue with this spirit. This tenth year is a notable mile stone in our chapters history. Next we must think bigger and take up social issues like water management and value education. We must plan and do at least three architectural restorations this year.

In this ten year journey INTACH Madurai has become one large family and I must say, but for this forum we wouldn't have known one another so well.

The central office has been really very nice to us and will surely give us all forms of support.

I am looking forward to INTACH Madurai going to grass root levels and reinstating various forms of culture. We are on a very responsible position when it comes to conserving our traditions and our intangible heritage. By the grace of god I am sure we all will stay together and tirelessly work towards the cultural up liftment and betterment of our glorious, great, divine City Madurai.

Arvind Kumar Sankar
Convener, INTACH Madurai Chapter.





bhoomi Chitra

A session on floor paintings
By **Chantal Jumal**5th February 2017



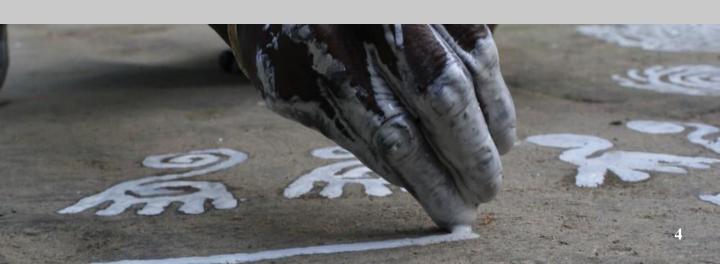


Fascinating Floor Paintings

- Mrs. Madalaimani Asaikani

On February 5, Chapter Convener put forth a session on floor paintings. Ms Chantal Jumal, the resource person is a freelance researcher, writer and visual art specialist from France.

She talked at length about Kalam of Kerala, Mandana of Rajasthan, Rangoli of West Bengal and Gowlis made by Jains. Her knowledge and presentation of this aspect of our intangible heritage held the members and general public spell bound.



News paper Articles





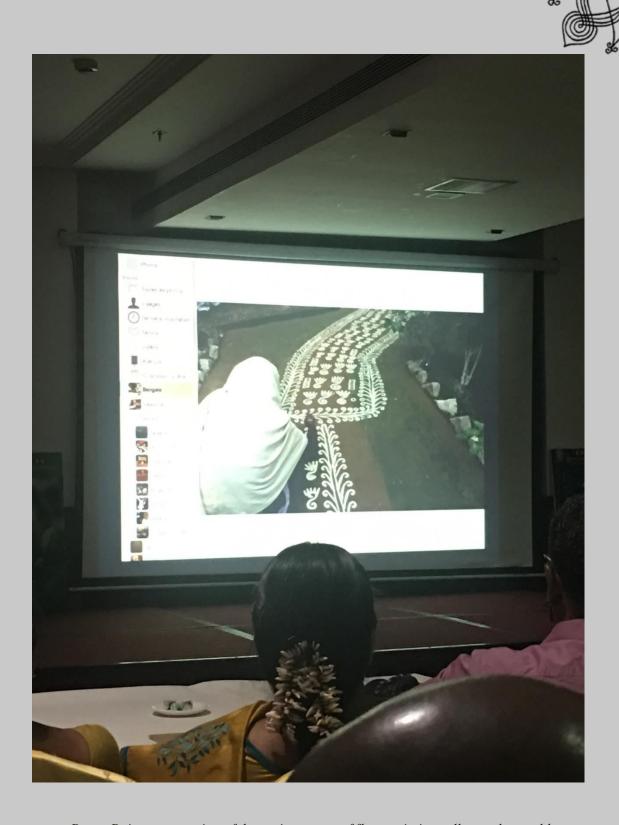


 $\frac{http://www.thehindu.com/entertainment/art/Into-the-world-of-floor-paintings/article 17312800.ece}{}$

Pictures



 $Kolam\,by\,Mrs.\,Leela\,Venkatraman\,comprising\,of\,one\,lakh\,dots.$



 $Power Point\ presentation\ of\ the\ various\ types\ of\ floor\ painting\ s\ all\ over\ the\ world.$





Many members and prospective members of INTACH Madurai chapter attended the function and found it very interesting.

Heritage cuisine

Being in the month of February here are some traditional dishes that are made in our culture during this month when Thai Poosam is celebrated.

Panakam

- The traditional south Indian lemonade

Cuisine :Indian.
Prep time :5 mins.
Cooking time :0 mins.

Serves :4-6 people,

depending you

use it.

Ingredients:

- 1) 0 .25 cup jaggery or brown sugar.
- 2) 4 cups water.
- 3) juice of 1 medium sized lime.
- 4) 1.5 tspn grated fresh ginger.
- 5) 1 tspn ghee (use at room temp. or melt before using).
- 6) pinch cardamom powder.



Method:

Mix all ingredients and serve cold. I recommend making a double batch.

Nanaichcha Aval - Dampened poha

Cuisine Indian.

Prep time 15 mins.

Cooking time 10 mins.

Serves 13 servings.

Ingredients:

- 1) 1.5 cups aval.
- 2) 1 cup grated coconut.
- 3) 1 cup powdered jaggary.
- 4) 1 tspn cardamom powder.
- 5) 2 cups water.



Method:

Soak the aval in water for 10 mins. After 10 mins strain the aval and squeeze the water out. To it add all the other ingredients and mix well. Make round balls out of the dampened mixture.

People who are on Sahti and Thai poosam fast eat this dish as it is salt free at the same time energizing.



Method:

Mix all the ingredients except oil in a vessel using little water in order to get a bonda batter consistency.

Heat oil in a kadai, make small balls with the batter and deep fry them in the oil till it becomes golden brown in colour.

Now the tasty crispy Appakka is ready.

Appakka Bonda

Cuisine :Indian.

Prep time :10-15 mins.

Cooking time : 2-3 mins.

Serves :3 servings.

Ingredients:

- 1) Maida 1 cup.
- 2) Rice Flour 1 cup.
- 3) Curd 1cup.
- 4) A pinch of Baking soda.
- 5) A pinch of Asafoetida.
- 6) Cumin seeds 1/4 tsp..
- 7) Chilli powder 1/2 tsp.
- 8) A sprig of curry leaves.
- 9) Salt as required.
- 10) Oil for frying.

Know Your Members



Mr. Arvind Kumar Sankar

Arvind Kumar Sankar Convener INTACH Madurai chapter comes from a family that has been instrumental in making history in nurturing cultural heritage.

Having ascendants who played an important role in forming the Hindu religious and charitable endowment namely the HR&C., in conducting the first kumbabishekam at shri Meenakshi Amman temple, in reinstalling the swarna Ayyappan at Sabarimala, it is natural for Arvind to involve himself in forums connected to art and culture.

He was one of the persons who were mainly instrumental in forming the INTACH Madurai chapter .

His friends from the Tanjore and Coimbatore chapters introduced him to INTACH and also helped him structure and form the Madurai chapter.

Being a painter, chronicler, instrumentalist, art critic and a choreographer makes Arvind a multifaceted person. He was the first President of the Chinmaya Yuvakendra in Madurai. He is the Chairperson of LAMPS trust and the managing trustee of Lalitha charities and is committed and determined to work towards bringing Madurai back to its past position as the seat of Art and culture.

Mr. R. Laresh

Being the fourth generation of Shri.T.V.Sundaram Iyengar who built the industrial conglomerate of TVS, Mr. R.Haresh has been working in his family business for nearly 40 years.

Being a person who has a keen interest in architecture it is apt to have him as our founder EC



member. Gardening, horticulture and study of plants in their habitats is another passion. He has been involved in Intach's natural heritage activities.



Mr. Hravind Srinivasan

Dr. Aravind Srinivasan hails from the family of the great visionary Padmashree Dr. G. Venkatasamy who envisioned the Aravind Eye Care Unit, what it is today.

An ophthalmologist by profession, his passion for management drove Dr.Aravind to do an MBA at the University of

Michigan, Ann Arbor USA. He became an able administrator of the organisation and brought about changes to the various facets of the organization that has grown into a network of eye hospitals, that also provides treatment at free costs or steeply subsidized costs. As a clinician, Dr.Aravind holds a record of a high volume surgeon performing over 2500 cataract surgeries in the year 2014-2015. His personal skills as a leader include teaching, training & mentoring. He has been instrumental in encouraging innovations, building of new projects and ensuring growth in service care; keeping up with the 'Aravind Model' of high volume, high quality, and affordable cost eye care to the developing nation.

He is the first life member of INTACH Madurai chapter who later became an EC member and along with his wife Dr. Haripriya has supported the chapters' activities greatly in many ways. Above all, his positive energy and moral support that he extends to each and every activity of Intach is greatly appreciated.



Dr.R.Venkatraman

Dr.Ramaswamy Venkatraman, fondly called as Dr.V, is known as the Pitamaha of Intach Madurai chapter. One of the most remarkable historians that Madurai has today.

Having been born in an affluent business family in Tuticorin, Dr.V followed his heart and took to teaching history that he continues till date.

He, along with an eminent archaeologist, has excavated more than 100 ancient sites. Some of the prominent discoveries include many Ancient Jain cave temples in & around Madurai, a Pallava sculpture in Mahabalipuram, the rock paintings in Kidaripatty, 8th century inscriptions of Koon Pandy an, the paintings in Alagarkoil and Perumal malai.

He is also known for connecting astronomy & iconography. He has published 8 books and 98 scholarly papers. He has more than 37 PHD students who have researched history and anthropology under him. His lectures to various organizations are uncountable.

He explains stories of mythology of each stucco in all the gopurams of the Meenakshi temple that will simply leave you stunned. At the age of 85, he still continues his research in Ancient archaeology and Ancient Indian history.

An active founder member and resource person of INTACH, Dr.V also involves himself with CII, Travel club and other NGOs. His positive energy, smiling face, simplicity & abundance knowledge attracts people of all ages to delve into the lost history of Madurai & understand it's culture, lifestyle, traditions, art forms & heritage in a practical angle. A passionate historian, he is indeed a jewel on INTACH Madurai's crown!



Dr.G.V asudevan

Dr.G. Vasudevan - Having hailed from one of the most prominent, traditional families of Madurai Dr. Vasu is truly the son of the soil. After a degree in chemical engineering in Madras University Dr. Vasu went to U.S to do his M.S. at. John Hopkins University. He subsequently did his M.B.A at the University of Chicago and his doctorate in The University of Rochester. After working in America for sixteen years he came back to Madurai and is currently director of Fortune Pandiyan hotel .

Dr. Vasudevan and Mrs. Poongothai Vasudevan are one of the most well known faces in a lot of social forums. Travel Club, CII, INTACH, Cheshire Home, a home for disabled people, M.S. Chellamuthu trust and research organisation, TamilNadu science forum and temple city badminton club, and Rotary Club.

Lately he has been involved in forming a tourism society for the state with all stake holders. This founder Executive committee member of INTACH Madurai chapter was also an active Jaycee in US .

Past president of the toast master club in US, past president of Rotary Club and continues to be an active Rotarian .

Mrs. Valli A nnamalai

Mrs.Valli Annamalai having hailed from one of the most affluent, industrial families of India surely proved her adaptability skills on settling down in Madurai after marriage which was a totally different



environment to the 17 year old. She must thank her craft, skills, art and culture exposure and strong family values that made her shirk her past and build her own name and fame.

With a grand mother and mother who were part of the guild of service and associated with Sevashram and innumerable social organization it was a natural flair with which she took to social work that has made her rise to the national Vice President level of the Indian Council Of Child Welfare ICCW.

Mrs.Valli Annamalai has attended conferences & seminars and presented several papers related to her social work, the world over.

Her paper presentation at Catholics University Milan, Italy on "good practices in India" is one such notable presentation.

She was not only a founder EC member of INTACH Madurai chapter but also actively involved in forming it with its various core groups.

She headed the Art, Culture & Community heritage vertical and organized an awareness workshop to showcase 'Clay & its Iconic Status'. At present the cleaning of the Thiruvapudaiyar temple tank and restoring the water body idea dominates her priorities.

She was a Jaycee and is part of the soroptomist international.

Married to Shri .Rm.M.Annamalai a businessman , she is blessed with three children all well settled . With her five grand children she truly is a "grand" mother.

Dr. Uma Kannan

Dr. Uma Kannan has a Ph.D., in Socio-Cultural anthropology from Madurai Kamaraj University, Madurai, India. She has post graduate degrees in Sociology and Psychology from the Madurai Kamaraj University and Madras University respectively.

Dr. Uma Kannan grew up in London and relocated to India in 1977.Being a committed and analytical researcher, she has several research publications to her credit. She devotes much of her time to researching and writing.



She is an active educational administrator and is closely involved in several educational, social and charitable causes. She is Vice-President of Thiagarajar College Director of - Thiagarajar Group of Companies.

She is Founded Thiagarajar Crafts Foundation. She has been actively involved in various other forums such as Indian women network (IWN) where she was the first state chair women. Tourism arts and culture panel chair at CII in 2010, when she organized the Madurai Vizha and also shared its second edition in 2012.

She has been the founder EC member in INTACH for 7 years when she too k up various programs in the Madurai chapter. Of them the Madurai Malli workshop that she had conducted are notable and have helped several flower vendors to improve their livelihood. She later took the responsibility of Convener from 2014 to 2017.

She is also a writer having authored "Madurai Malligai - Madurai and its jasmine - a celebrations" and "Radha Thiagarajan - Remembered".

Her gracious nature and ability to include every one and maintain harmony in an organization such as INTACH are her great strengths. Apart from being a philanthropist, she is personally involving herself in various projects that cause up liftment of the underprivileged.

Credits

Our sincere thanks to -

Mrs. Madalaimani Asaikani for providing us with an article on Bhoomi Chitra.

Ms. Mital Lalan and 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.

Mrs. Chantal Jumel for allowing us to use her photographs in the e- newsletter.

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