



Bengali Cultural Society of South Jersey

(A Non-Profit Organization)

সংস্কৃতি

Volume 30, Issue 2

Summer 2014

Message from the Editor

Hello everyone. I hope everyone is having a great summer so far. Well, I guess I loved writing these newsletters so much that I had to come back again as the editor. Last time I joined the committee I had many grand plans for the newsletter and website, only to learn that two years goes by really quick and all those grand plans remain for the next committee. Well this time, no grand plans for the newsletter, but we will be updating the web page. Much of the design has already been completed, and we hope to have it up before the Durga Puja, and maybe even the picnic. Having seen previews of it, it looks really great. There will be the capability to pay membership fees and donations online, member log in to update information and more informative pages. You can also follow us on Facebook and Twitter (which was setup by the last committee).

Also new, we will be starting Kali and Lakshmi Pujas from this year. We look forward to seeing everyone at these pujas in addition to all of our other events. As always if you have any submissions for the newsletter, please send them to editor@bcssj.org. For now, for those of you who can't travel back to Kolkata this summer for your family, food, sari, saya and Rabindra Sangeet, I leave you with a glimpse of home.



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In Memoriam



Condolences to Seema Bhar and family on the passing of her mother, Smt. Amala Devi on March 16th

Condolences to Tapan Ganguly and family on the passing of his mother, Smt. Kalyani Ganguly on April 11

Condolences to Debasish Chaudhuri and family on the passing of his father, Sri Mihirbaran Chaudhuri on May 14

Condolences to Anjana Niyogi and family on the passing of her mother, Smt. Priti Bhowmik on May 24

Condolences to Jawahar Chakraborty and family on the passing of his mother, Smt. Juthika Chakraborty on May 11

Births

Congratulations to

- Abornita Das-Kumar (Moni) and Shail Kr on the birth of their son, Vivaan Kumar on July 17th.
- Ronita Basak Simon (Minku) and Jon Simon on the birth of their son, Jace Swapan Simon on July 17th.

Local Events

New Jersey:

- Come to the Renuka Som Music room on selected Wednesday nights for some Karaoke fun. Each night will concentrate on either Bengali, Hindi or English songs. For information call Dhruba at 267-243-7317.
- India Day Celebration. Celebrate India's Independence Day on August 16TH at 4pm at the Indian Cultural Center. Movie "Dhoom" Bollywood star as a Chief Guest. A day of fun with Bollywood and Traditional Dances, fashion show, bollywood music and singing followed by a Late Night Karaoke. Also featuring special kid's programs. For questions, please contact Dr Sanjay Gupta at 856 873 6633 or email at sanjay@healthtimetv.com or visit Facebook Page at www.facebook.com/IndiadayUS.
- Also check out the ICC website for more events at the ICC. <http://www.iccofsj.org>

New York:

- Artist Talk: Song of the Jasmine on Wednesday, August 7, 2014 from 7:30pm - 8:00PM. This performance takes place at Lincoln Center Damrosch Park Bandshell, at 70 Lincoln Center Plaza (Amsterdam Avenue and 62nd Street) in New York city. Song of the Jasmine is a new collaboration between contemporary explorers of South India's classical Bharatanatyam dance, Aparna Ramaswamy and Ranee Ramaswamy, Artistic Co-Directors of Ragamala Dance, and acclaimed jazz saxophonist Rudresh Mahanthappa. For information, visit <http://lcoutofdoors.org/events/ragamala-dance>.

Pennsylvania:

- The Kalakshetra Repertory Company in Sita Swayamvaram on Saturday, September 20, 2014 at 8:00PM. This event will take place in the Zellerbach Theatre at the Annenberg Center for the Performing Arts, University of Pennsylvania, 3680 Walnut Street, Philadelphia, PA 19104. Kalakshetra, established in Chennai, India in the early 20th century, provides a holistic education in arts amidst a serene and inspiring natural environment cultivating a spirit of reverence. For information, visit www.sruti.org or email srutiphila@gmail.com.

From the Community

*Editor: Below is an very interesting article written by **Rupnanda Chakravarty**, whom incidentally was on the last BCS committee, that was published on **Sulekha.com**. I look forward to including more of her writings in future newsletters, and I encourage everyone to submit your writings, so I can include them in future newsletters also. Submit to editor@bcssj.org.*

School time – Making an Indian kid coupe up with the US standards

“But mommy that’s not how we do it in school !” - Isn’t that something that most of the Indian parents hear from their kids who are in school, here in the US? I think, off course almost all of you will agree with me on this, in some form or the other. Being an educationist myself here in the US, I do think that there is quite a bit of difference in the education system between India and USA that can very often unleash an array of questions in our minds as parents of school age children. Specially during the early years of their school life when they embark on their journey to their academic life.



Personally for me this journey was quite intriguing as I have had the opportunity to see both sides of the coin, as a teacher, as well as a parent.

However, the first and foremost thing that I feel might be helpful to know as a parent, is getting your child socially ready for school. Off course the importance of academics is an universal phenomenon everywhere in the world, but I feel, developing and paying attention to evolve various social skills in your child, inculcating self respect and self worth is very critical here. This really helps the child to gel better in the socio-cultural climate of the schools and coupled with academics takes away the awkwardness that I have often noticed in some kids. They can establish a better connection with their classmates, teachers and other people in school, in a world that is actually pretty new to them in every way. As we are well aware that a child who is essentially used to a certain way of life at an Indian home might find himself or herself ill at ease once he or she is thrown in to a completely unknown, way of interaction, execution and display of social behavior at school specially during the initial years.

In my opinion this issue can be tackled by using a few tools which might make this journey for the child and a parent, from a traditional Indian home to a typical American school, a little more smoother.

First of all, what might really help the child is, I feel, making him/her more independent. As Indian parents normally tend to be a little more over protective about their kids (and I do not mean this in a condescending way) and mollycoddle their kids. This sometimes builds a capsule for the child which is really hard for them to break out of. As it is difficult for them to come out of their comfort zone. So encouraging the child to be independent will definitely make them more equipped to face the real world in school. This also helps boost self confidence. Allowing them to make their own choices, at shopping, maybe sometimes at dinner etc will help them get there. Off course parents should always guide them, but these real life experiences always has a positive impact on the children and their lives at school.

Secondly, allowing play dates with their friends and peers is always helpful. This allows them make the connection with other kids which can be sustained, in its turn, in the classroom, enabling them to crack the social awkwardness that might constrain their ability to interact with other people.

Thirdly, engaging the child in constructive conversation at home is also very effective in building the social bridges in their lives. During dinner time or even while driving around, allowing some dialogue with the child definitely helps us understand the day to day dynamics of social interaction of children. It would bring out their emotions and feelings rendering a better understanding of their lives and the challenges they face in school. Also praising your child boost self confidence that in its turn will get him more acclimatised and ready to tackle the social challenges in school.

Do stay tuned for more on the Educational System in the US and how to help you kids adjust to it.

Originally published in Sulekha.com

From the Community (contd.)

*Editor: Below is an essay on what it means to be Indian by **Amrita Ganguly**. I originally read the essay when it was included in the ICC Grand Opening Ceremony program and thought it would be a great piece to include in our newsletter. So for those who did not have the chance to read this essay in the ICC program, enjoy reading it here.*

Perhaps it would be most effective to examine a particular experience that I have been unable to forget. In January of 2010, only a couple weeks prior to the Arab spring, I traveled with a team of other Wharton MBA students on a school-organized trip to Israel, Turkey, and Egypt. Ostensibly, the purpose of the trip was to learn about the economy and business climate of the Middle East, but most students regarded the trip as a vacation. As is the case in most situations at Wharton, out of 30 students, about 4 of us were ethnically Indian, and at least half of us were either international students (who had worked in a foreign country immediately prior to business school) or first or second generation immigrants. After a week in the glistening, sun-bathed wealth of Tel Aviv and Istanbul, we arrived in Cairo, where the shabbiness and chaos were a bit of an adjustment. As I do when I travel anywhere, I could not help but compare Cairo to different cities in India, primarily Kolkata and Delhi.

The unwritten rules of decorum on these sorts of overseas trips is that, sans alcohol, everyone remains very PC about the economic and political systems as well as social and religious attitudes that have conspired to give any given city its particular feel. After a couple of drinks, or, basically, after 8pm, people's unvarnished, visceral reactions would emerge. I remember one particular post-8pm discussion vividly. There were about 15 of us at the hotel bar (finding alcohol in Cairo outside of fancy hotels is no small feat), including myself and three other male Indian students, all of whom had grown up in the US. As was inevitable, we were discussing Cairo vs. various Indian cities. I voiced my opinion that Egypt appeared to be superior to India with respect to infrastructure, at least the airports, roads, and buildings. I also mentioned that while there was a general shabbiness and palpable frustration with the lack of economic opportunities, there were not signs of large-scale dehumanizing, abject poverty that can feel heart-wrenchingly inescapable in India. Of the three students I was with, they acknowledged my comments but focused on the fact that Cairo lacked the gleaming skyscrapers and industrial parks in various stages of construction that harkened development and opportunity in many large Indian cities. The consensus amongst all of us was that Cairo may have less visible poverty, but it also lacked the game-changing growth prospects that India possessed.

One of the students, whom we shall refer to as V, insisted on qualifying every statement he made with "And don't get me wrong, I hate India – I think it's the most messed up place on Earth." The first or second utterance was met with eye rolls and nods of disapproval, but the third utterance appeared to hit a nerve with the other three Indian-Americans. "What the hell do you think you're proving by declaring how much you hate India?" "Do you think that somehow your Indian-Americanness makes it ok for you to say that – well it [expletive] doesn't!" And the more succinct "[Expletive] off, you poser"

I have thought of this conversation often. I find our three students rage at V's insults towards India both irrational yet utterly justifiable. Objectively, one is allowed to dislike a particular city, state, or country. One is allowed to believe that politicians and/or governments are flawed, that attitudes are regressive, that policies are misguided or ineffectual. Does the fact that V's parents come from India disallow V from disliking India? Rationally, no. Does V have a right to express his dislike of India, particularly in the context of comparing it to another developing country? Objectively, yes. Were the three of us right to be deeply offended and regard V as a deplorable jerk who deserved to be (and was) ostracized for the remainder of the trip? Absolutely.

I am the first person to blame the ill-conceived import substitution economic policies of the Nehru's and the Gandhi's for India's lack of economic progress compared to the Asian tigers. I blame the Congress Party's well-intended but myopic and unsustainable focus on diesel and food subsidies for the current account deficit which, in turn, has contributed to a historic low for the rupee and the paltry pace of foreign investment. Every time I arrive in Kolkata and embark on the bumpy ride from the airport to Ballygunge, I shudder in an exhausting mixture of pity, rage, and disgust at the sight of barely clothed children playing in mud puddles, women huddling over open fires to cook, the general squalor of people living in shoddily constructed one-room huts. And let's not even touch on the inexcusable (but not omnipresent) attitudes about how a woman should express herself, clothe herself, live her life.

But would I ever even think, let alone declare, that I “hate India” or that “it’s the most messed up place on Earth?” To do so would feel like plunging a knife into the heart of not only all of my relatives currently living in India, but also of my parents, indeed, of myself. At the risk of romanticizing, I have always felt, that despite all of India’s economic and social problems, there is a vibrancy and an ability for joy, as evidenced by the luminous, pulsating festivals, and even the daily hustle and bustle of the bazaars. There is a respect for family, for elders, as observed by the tendency to call strangers “Didi” or “Dada.” There is a civility, a sense of decency and hospitality, as evidenced by any Indian host’s tendency to offer sweets and snacks to any guest, any time of the day. The civility can also be evidenced in the political process, however imperfect it may be. Is there another nation of over a billion people speaking over thirty languages and representing every major religion that has routine, democratic, and peaceful transitions of power every few years, all less than a century after achieving independence? Most importantly, even though India’s growth has stumbled of late, there is a strong spirit of nationalism, of pride, and an undeniable excitement about the unleashing and realization of India’s economic and geopolitical potential.

For me, what it means to be Indian is to admire and hope to emulate the vibrancy, the hospitality, the respect for family. To share in the pride about India’s strides thus far, and in the eager anticipation of the awe-inspiring progress that is sure to come.

Kolkata Khobor

Hub for Reading, Aspiring Writers in Kolkata Soon

Writing and reading enthusiasts who wish for their talent to be spotted and honed, will get an opportunity courtesy, a weekly Readers' and Writers' Club is set to be launched on August 7.

The hub in south Kolkata's Ballygunge will encourage aspirants to showcase their mastery with words as well as their elocutionary prowess through sessions conducted by leading litterateurs, artists, filmmakers and anybody who is associated with writing and reading.

"The club will have four sessions a month, that is, one session per week every Thursday starting Aug 7. Guests will have to pay Rs.500 for the four sessions. It is open for all," Ritika Choudhury, owner of Circle Art 360, one of the organisers, told IANS.

A collaborative effort by AHAVA Communications, Circle Art 360 and Creative Studio, the club will be a haven for book lovers as well with discussions and book launches.

Ms Choudhury said the organisers are also mulling international partnerships.

Published in www.ndtv.com

India 25, Pak 7: two Alipore boys and a truncated team

Two Calcutta teenagers in a depleted national rugby team after half of its players failed to get visas, helped India trounce Pakistan in their backyard.

Alipore schoolboys Akash Valmiki, 18, and Sumit Singh, 19, were among 14 players — one short of the regulation 15 — in the Indian squad that beat arch-rivals Pakistan 25-7 in Lahore in the Asian Rugby Football Union's Asian 5 Nations division-3 tournament.

"Any India-Pakistan match is a high-voltage affair. They were very physical but we had the skills," said Sumit who plays alongside Akash for Jungle Crows, a Calcutta rugby team.

The victory was sweet revenge for the two boys since they had lost in an under-19 match to Pakistan in Lahore last October.

Sumit, a student of Class X at Delhi Public School Megacity, couldn't stop recollecting what he told Shoab, a young Pakistani player, at the after-match party: "How did the Indians win from such a disadvantaged position?"

Back home after the triumph, Sumit is currently helping his father, who was Russi Mody's housekeeper, set up a business after the Tata Steel legend's death in May this year.

Published in www.telegraphindia.com

Kolkata boy takes over as Commandant of military dental unit

Maj Gen Ananda Kumar Nandi, an oral and maxillofacial surgical specialist has taken over as Commandant, Command Military Dental Centre (Eastern Command) in Kolkata. Maj Gen Nandi graduated from the Rafi Ahmed Kidwai Dental College in Kolkata in 1983 and was commissioned in the Army Dental (AD) Corps on November 26, 1984.

He acquired a masters degree in oral and maxillofacial surgery from the prestigious Armed Forces Medical College, Pune in 1990. Gen Nandi has held several important command and staff appointments in his career. In his last appointment, Gen Nandi was deputy director general at the Directorate General of Dental Services at Army Headquarters, looking after the procurement and supplies for the AD Corps.

Published in timesofindia.indiatimes.com



A Kumartuli artisan at work ahead of the festive season.

Editor: Here's an article I was very happy to run across. I am continually tempted to eat the street food when I visit India, but am always concerned about the hygiene. Thankfully, a well-known Australian culinary historian has found that street food is actually safer than restaurant food. I don't know how accurate her claim is, but it's good enough for me. Phuchkas and chow mein from the street for me from now on.

Indian Street Food is Safer Than Restaurant Food



Do you shrink away from street foods, thinking they are unhealthy and unhygienic? Well, think again, because a well-known Australian culinary historian claims that she found Indian street foods safer than restaurants catering to tourists.

Charmaine O'Brien, the author of the recently released 'The Penguin Food Guide to India', was talking during a discussion on 'It's not Curry - Eating India' at the University of Melbourne based Australia India Institute.

She said that during her culinary tour to the country, she observed how the small regional food vendors or hawkers across India mostly sold freshly cooked meals using fresh ingredients.

However, she suggested dodging Delhi belly after eating street food in India could vary from person to person and that one should follow their own instincts.

Her latest book, launched earlier this year at the Australian High Commission in New Delhi, is the first comprehensive documentation of Indian regional food and could be read as a literary reference work on Indian food history and culture. The book, a result of four years of extensive research, has illustrated evolution and development of regional cuisines across India.

While elaborating on Indian food cuisine and culture, O'Brien said Indian regional food was most complex and offered a diverse cuisine unlike known to outside world. "Indian food is laden with history, culture, religion, economic conditions as well as weather," she said. Even trade affected the development of Indian cuisines, she said adding 'In Madurai, the Chettinad cuisine has expensive spices like fennel, coriander, clove, cinnamon which reflected that people were wealthy and trade happened, O'Brien said.

"In desert like Kutch, there was an extensive use of millet as it was locally grown and was fast to grow so the Kutchi cuisine developed with very limited ingredients which were easily available there," she said. "People of Kutch were mainly animal herders so they produced and used dairy products like Ghee which also suited the climatic conditions," she said.

O'Brien said that there were many regional sweet dishes where traces of Middle eastern origin could be found, apparently from Arab traders who came into India, she cited. "There are different varieties of Halwa similar to Turkish delight which probably evolved because of Arab traders there," she said.

O'Brien said despite enormous variety of Indian food across all four corners, outside India including in Australia there was a very limited knowledge about it. "Indian Restaurants and eateries overseas have been mostly serving similar dishes like Chicken tikka or spicy curries that has reflected that India had a homogeneous national cuisine."

Published in cooks.ndtv.com



Music

A cool musical 'movement' takes birth

Who said classical music was boring? It could be cool, too. Say hello to supergroup 'Classicool', a conglomeration of second- or third-generation musical talents including sitarist Purbayan Chatterjee, drummer Gino Banks, son of Louiz Banks, tabla player Anubrata Chatterjee, son of Pt Anindo Chatterjee, flautist Rakesh Chaurasia, nephew of Hariprasad Chaurasia, and Amaan Ali Khan, son of Ustad Amjad Ali Khan, among others. Their mantra: Classical is cool.



It is to be noted that all of these collaborators have direct or indirect links with Kolkata. Louiz was 'discovered' by R D Burman during a concert at Park Street, Hariprasad Chaurasia speaks Bengali as fluently as anyone in the city. The supergroup, debuting in Mumbai on July 31, is aching to put up a show in Kolkata, the 'Mecca of music'.

The musicians, though, loathe to call it a 'band' and prefer to call it a "movement". The supergroup also has vocalist Suchismita Das, who has collaborated with A R Rahman, and city guitarist Sanjay Das. The idea to push classical music to GenY came to life with Purbayan tying up with music portal Qyuki.com, which is headed by A R Rahman, filmmaker Shekhar Kapoor and Samir Bangara, who is the co-founder and MD of the portal.

"The movement aims to make classical music more relevant to the youth. It's only appropriate that so many musicians with a Bengal connect are on board. We are waiting eagerly to be able to stage a show in the city," said Bangara.

"In an initiative like this, it's only natural that everyone would have a Bengal connection. This project is distinctly Kolkata-driven, as you can't avoid the city when it comes to classical music," said Anubrata. "Classical music must be regenerated for the youth and they must be mobilized. Classicool retains original ragas and presents them in a modern soundscape using the bass and drums as accompaniment. In 3- to 5-minute capsules, we have presented original content in a new context. People, especially youngsters, have a lower attention span these days. Therefore, classical music needs to be fed in shorter doses of a few minutes in a song-like format. Also, these youngsters are used to a certain kind of bass-drum soundscape which they think is cool. They can also identify with certain visuals. Classicool presents classical music in a user-friendly format so that the sanctity of the raga is preserved without distancing or intimidating the listener," said Purbayan.

With all the musicians established in their classical worlds and Gino being the only 'non-classical' player, does it make him feel the odd one out? "Not at all. Just because I play the drums doesn't mean the character of the music has changed. The sound, a little. I have knowledge about classical music and that helps me, definitely," said Gino.

"I'm very happy with the Classicool project. In my time, I was classic as well as cool," Louiz laughed out loud. "But this movement is a welcome boost to the evolution of music. The purist may not agree. But I realized it 30 years ago when I ventured into classical and merged it with jazz," said the veteran pianist.

"This is the best of both worlds. This is the future of music. And during my Kolkata days, I never found a more knowledgeable, appreciative audience. I'm very happy that Gino has teamed up with a bunch of extremely talented musicians with distinct Kolkata connections," he added.

Published in timesofindia.indiatimes.com





Someplace Else rocks it at 20

Editor: A place I like to go to while I am in Kolkata, Someplace Else is turning 20. Although the bartenders leave much to be desired in terms of service, it's always a great place to go to listen to live rock music in Kolkata.

The city's rock hub Someplace Else turns 20 and it has in place an array of programs to celebrate the occasion. India's top rock band Parikrama is set to kick off the revelry with a gig on Saturday.

Parikrama's Nitin Malik said: "SPE is the only place for the longest time in the country that has stayed true to its roots, that is rock music. They have never compromised. It's not just a celebration for Kolkata. SPE has become synonymous with good old rock over the last two decades."

"It's one of the most important platforms where all kind of music is encouraged," said guitar guru Amyt Datta. "SPE is the only venue in the country where there is live music seven days a week, through the year. It doesn't hesitate to experiment. SPE had baul performers in a live event, which was unprecedented in a pub. It's the leader in promoting new music, something you won't necessarily hear in a pub," added bassist Mainak 'Bumpy' Nag Chowdhury, who would be hitting the stage with Datta.

"I can't believe it's been 20 years. It's amazing it that supports so many full-time musicians. They have stood by all forms of musicians. It's a landmark, a Mecca of music in Kolkata," said Jayanta Dasgupta of Saturday Night Blues, who was in the first line-up to ever perform at the Park Street venue.

On August 19, the day Someplace Else came into being two decades ago, all musicians associated with the venue will join in a cake cutting ceremony. A Wall of Fame has been set up where news clippings from the past, innovative advertisements and other promotional items down the years will be displayed.

Published in timesofindia.indiatimes.com

Movies

See Kolkata in a new light in 'Kahaani' remake

Bengali actor-producer Arindam Sil, whose company is handling the regional production of Hollywood film Deity — the remake of Bollywood blockbuster Kahaani — on Saturday thanked West Bengal chief minister Mamata Banerjee for extending help for the shooting in Kolkata.

The remake will be directed by Niels Arden Oplev of The Girl with the Dragon Tattoo fame, while Jose Rivera (The Motorcycle Diaries) and Richard Regen (Tehran) have scripted the adaptation.

Starring Vidya Balan in the lead role, Kahaani was directed by Sujoy Ghosh and had Sil as its executive producer. The film was largely shot on the streets of Kolkata.

Deity is a thriller about an American woman who goes to Kolkata in search of her missing husband. As she gets closer to the truth, she finds herself at the centre of a dangerous conspiracy. The story unfolds in the context of a colourful, week-long festival.

Sil said Kolkata will be captured in a different perspective in the remake. "This is a proud moment for Kolkata and we are crossing all borders to become an international hub of film making, which of course it already was.

"I am grateful to Mamata Banerjee, who has extended all help for the making of this film in Kolkata. Need the support of all Kolkatans," Sil said in a Facebook post on Friday.

"The way we look at Kolkata is different from the way it is perceived by outsiders. Therefore, the Hollywood version will show us a different side to the city," he added.

The movie will be financed and produced by YRF Entertainment, and starts production in February 2015. It will be shot at different locations in Kolkata.

Published in <http://gulfnews.com>

Recipes

Here are a couple recipes for the summer for everyone with a mishti mukh. Enjoy.

Blueberry Cake

Ingredients:

3 Cups all purpose flour
 1 1/2 Cups granulated sugar
 1/2 Cups powdered sugar
 1 Teaspoon baking soda
 1 Teaspoon baking powder
 1/2 Teaspoon salt
 1/2 Cups vegetable oil or melted butter
 8 Ounce Cream Cheese softened
 8 Ounce Lemon yogurt
 3 Large Eggs
 2 Cups fresh or frozen blueberries
 4 Teaspoon lemon juice

Preparation:

1. Preheat oven to 350 degrees
2. Mix all the dry ingredients first- Then mix it with beaten eggs, oil/butter, cream cheese, yogurt, lemon juice - Combine with blueberries, mix well.
3. Pour cake mix into a baking dish(preferably hollow in the center) coated with cooking spray.
4. Bake at 350 degrees for 1hour until a wooden pick inserted in center comes out clean.

Golap Jam

Ingredients:

3 Cups all purpose flour
 1 1/2 Cups granulated sugar
 1/2 Cups powdered sugar
 1 Teaspoon baking soda
 1 Teaspoon baking powder
 1/2 Teaspoon salt
 1/2 Cups vegetable oil or melted butter
 8 Ounce Cream Cheese softened
 8 Ounce Lemon yogurt
 3 Large Eggs
 2 Cups fresh or frozen blueberries
 4 Teaspoon lemon juice

Preparation:

1. Boil water with sugar to make sugar syrup- put 4 cardamom in the boiling syrup
2. Mix all the dry ingredients with grinded cardamoms first- then mix it with heavy cream to make the dough.
3. Make it smooth and soft. Make small balls and fry it until it becomes dark brown.
4. Put it in sugar syrup and keep it at least 4/ 5 hours in the syrup.



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P. O. Box 307
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SANSKRITI
(A Quarterly Newsletter)



সংস্কৃতি

We are on the web
www.bcssj.org



Upcoming Events

Annual Picnic
Sunday, August 17th from 11:00am to 5:00pm
Freedom Park, 86 Union Street, Medford, New Jersey 08055

Please use your preferred GPS device for directions.

