



# TATA Kaburlu

Newsletter for members of TATA

## Board Members

Murthy Kudagal - President  
[swamurthy@gmail.com](mailto:swamurthy@gmail.com)  
299-8568

Venkat N – Vice President  
[ushvenk@yahoo.com](mailto:ushvenk@yahoo.com)  
520-745-4927

Sri Vani Maccha – Secretary  
[m\\_srivani@yahoo.com](mailto:m_srivani@yahoo.com)  
520-747-1997

Prasad Kari – Treasurer  
[apnkari@yahoo.com](mailto:apnkari@yahoo.com)  
520-529-4098

Ranga Aradhyula – Cultural  
Secretary  
[sumhith@hotmail.com](mailto:sumhith@hotmail.com)  
520-299-5666

Hari Venkat – Web Master  
[Hariharaan\\_vs@yahoo.com](mailto:Hariharaan_vs@yahoo.com)  
520-495-0189

Kalyan Dasika – Board Member  
[kdasika@gmail.com](mailto:kdasika@gmail.com)  
520-529-7138

Rana Lavu – Statutory Agent  
[rplavu@yahoo.com](mailto:rplavu@yahoo.com)  
520-529-8664

Nirmala Lavu – Founder  
[nirmala\\_lavu@yahoo.com](mailto:nirmala_lavu@yahoo.com)  
520-529-8664

## In this issue you will find:

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Recipe  
Kids section  
Sudoku  
Beauty and Kitchen tips

## A Message from the board

Hello Everyone,

On behalf of Board of Directors of TATA, I am extremely proud of to present to all of you our first newsletter “TATA KABURLU”. The credit of the name goes to Sateesh Aradhyula. Only the first newsletter will be available in paper format but subsequently it will be available in the electronic form only. Hope all of you like it as much as I do. I want all of you to join me in thanking Sri Vani Maccha for taking the responsibility of putting this newsletter together. As all of you might be aware that Vani and Madan are expecting their child in July, so Vani will be handing over the primary responsibility to Kalyan Dasika. Congratulations to Vani and Madan. Thanks to Vani and Kalyan.

As you can see the newsletter is very comprehensive and we want to make this a form of communication also between all of us. We want your input and make this a dialogue and it is the responsibility of all of you to mold it the way you desire.

The big news ahead of us is the celebration of 10<sup>th</sup> anniversary of TATA this year. At this time I want to take this opportunity and thank all of you for being involved in the activities of TATA and being members of this small but extremely active and productive organization. I will send a separate e-mail regarding the plan for celebration of 10<sup>th</sup> anniversary of TATA. Once again our sincere and heartfelt thanks to all of you, Sri Vani Maccha, Sateesh Aradhyula and everyone who helped in launching of this “TATA Kaburlu”.

Thanks,  
**Murthy**

## A Message from editor

**Dear Members,**

Starting this month, you will receive the newsletter once every four months. The newsletter features information about the latest events that were organized by TATA and give you a glimpse of upcoming events as well. Also, we would publish achievements in different fields by TATA members.

So if you have a member of your family that recently won an award or achieved a significant recognition and if you would like to share it with us, then please send details to the board. You can also send articles or recipes that everybody will be interested in. As always, suggestions and comments are welcome to improve the newsletter.

Thanks and regards  
Sri Vani

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## Past Events



Diwali was celebrated on November 1, 2008 at Udall Park Everyone had lots of fun with so many activities that were organized. The decorations were so good that it really gave the feeling of celebrating the festival in India.

Meena Venkataramanan was the MC along with Kalyan Dasika. There were some wonderful performances from the kids and adults. There was also a surprise dance program performed by Naina Bhamidipati, Nithya Kari, Meera Raju, Rudrakshi Dasika, Sruthi Bandlamuri and Vindya Pasupuleti.. They used lamps as their props and brought the Diwali magic to their performance. The performance had Sandeep Bandlamuri dressed as Lord Ganesh.



Meena Venkataramanan gave a beautiful presentation about Diwali. Then there was a wonderful flute recital from Sumhith Aradhyula who performed the song "Kannulu teriche" from the movie Bommarillu. Then there was an awesome violin recital from Praneeth Gogineni, Shashi Aradhyula and Tushara Aradhyula. They performed one of the great songs in the history of Indian cinema, "Meri bheegi bheegi si". Kids always love Diwali because of the colourful lamps and the crackers. Kids were asked to arrange deepams on the stage and they had lot of fun while doing so.



Subramanyam Aradhyula and Shashi Aradhyula kept the audience guessing with a fun movie quiz. The quiz was very well formatted and we thank them both for putting so much effort in creating it. Almost all that attended the function participated in the quiz.

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There were 2 competitions, one was a drawing competition for kids and the other was on cooking Sweets. Kids were asked to draw something at home and bring it to the hall. All the kids were divided into three groups depending on the age. There was group A with kids from ages 3 to 5, group B with kids from age 6 to 8 and Group C with kids from age 8 to 12. The competition was so tough that the judges had tough time deciding the winner. The winners of the competition were Harika Echuri, Meena Venkataramanan and Nithya Kari. Congratulations to all the winners.

The second competition was the cooking competition. Dr Rama Krishna Subbreddiar sponsored the prizes. Each contestant was asked to bring a sweet dish made out of nuts. There were so many varieties like Pista Paan, Thee Butta, Fire Crackers, and Deepams with dates, Almond apples, Burfis, Pudding and Kheer. It was a very tough competition with each contestant being so creative. The winner of the competition was Vijaya Lakshmi Rama Krishnan (Pista Paan) followed by Ranga Aradhyula (Thee Butta) and Sarada Aradhyula (Fire Crackers) in second and third place. Aradhana Kari (Badam Pudding) won the prize for the best taste. Congratulations to all the winners.



To give all the ladies who participated in the competition a little complex there was one male contestant. He was Kalyan Dasika who prepared an excellent sweet. He used almost all the varieties of nuts in his sweet.

There is no fun in Diwali if there are no firecrackers and to give that fun there were fire crackers arranged by someone in Tucson. Such a sweet surprise. The event ended with the gift exchange segment and the announcement of winners. The event was a big hit. Thanks to our sponsors Prasad and Aradhana Kari. The arrangements were great.

- ❖ “ The quality, not longevity, of one’s life is what is important”  
-Martin Luther King Jr
- ❖ “ To be yourself in a world that is constantly trying to make you something else is the greatest accomplishment”  
-Ralph Waldo Emerson

## **Diwali Mela**

Just like every year this year too ISSA organized Diwali Mela at Chinese center on November 15, 2008.

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Last year TATA booth was a huge success and this year it was no less. Thanks to all the volunteers who prepared different dishes and also helped in managing the booth.



This year our thali had Idli, Vada, Upma, Sambar and chutney. Also we had south Indian coffee which was a huge success. The new addition to the booth was muruku packets which were sold like hot cakes.

Apart from the food booths there were so many cultural events. There was participation from kids of TATA which was liked by everyone.

## Sudoku

	5		7					8
		3		5	4		7	
2		9	3			5		4
		5	1		2	4		
3	4							7
		1	4	3		9		5
		2					5	6
	3		6		5	8		2
5	9			2	3			

(For the solution see Page 9)

## Muggula Poti



Just like every year this year also Ranga and Sateesh Aradhyula hosted the “Muggula Poti” in their house. It was held on January 3<sup>rd</sup>, 2009. The event is always very fun. It reminds us of the festival days in India where ladies in the street compete with each other on who puts big muggu in the street (of course for fun). This year there was a scarcity of colors. But our participants were so creative in creating colors. Some used coffee powder, turmeric powder, rice etc. This year we got a preview of future competitions, as there was active participation from kids too. Since there was scarcity of colors the competition was divided into two types: White muggu and color muggu.

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For Ranga and Sateesh Aradhyula, Sankranthi started on January 3<sup>rd</sup> itself with their front yard filled with so many creative muggus. Every year participants come up with new designs. Hats off to their creativity. Judges later informed that they had tough time in deciding winners. It was a very close competition with little difference between points.

The winners of the color muggu competition were Aradhana Kari in first place followed by Vijaya Lakshmi Rama Krishnan and Madhavi Dasika in second and third place respectively. Swaroopa Bommireddy won the prize for white muggu. Congratulations winners.



Sankranthi celebrations in India include flying kits, bogi mantalu, ladies dancing around gobbillu. Under the guidance of Madhavi Dasika, all the girls and their mommies did gobbillu dance. It was such a fun that elders also joined them and they rocked.



In India for Sankranthi they make lots of varieties of food. Ranga Aradhyula didn't want anyone to miss that so she made lots of delicious food varieties.



❖ “If you don't like something, change it. If you can't change it, change the way you think about it”

- Mary Engelbreit

❖ “Forgiveness doesn't make the other person right, it makes you free”

- Stormie Omartian



### **Sankranti**

Sankranti celebrations were held at Udall Park Senior Center on January 17, 2009. The arrangements were fantastic. The event was attended by lot of people including existing members and we had new members, as we welcome them to the TATA family. The event was so colorful. The event started with

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special lunch prepared by all the ladies of TATA. There were so many tasty dishes like vada, pongali, pulihora, sambar, varieties of curries and sweets.

Murthy garu gave an opening speech before the cultural events. He introduced the new members. Every year for Sankranthi event, TATA organizes lots of cultural events. Thanks to Ranga Ardhyula and Kalyan Dasika, this year also there were so many and each one was excellent. It is a tradition in India to start any event with prayer and the TATA Sankranthi event started with a prayer to Lord Ganesh in the form of Bharathanatyam. It was performed by Meena Venkataramanan. She did a wonderful job. Her expressions were excellent. Rudrakshi Dasika and Sruthi Bandlamuri gave details about Sankranthi celebrations in India like when it is celebrated, how it is celebrated and most importantly why it is celebrated. Later they entertained the audience with a carnatic classical geetham "Vara Veena".



Then there was a solo performance from Krishna Dasika. He recited some of the dialogues from the classic movie "Maya Bazaar". His Ekapathrabhinayam was so excellent. Sumhith Aradhyula sang a beautiful song from the movie Siri Vennala. The song is called "Adhi Bikshuvu". It is a song about Lord Shiva. He sung it so nicely and with so much devotion.



Then there was a cute performance from Sahasrakshi Dasika. She was probably the youngest performer that day. Dressed as a doctor, she sang the Telugu rhyme "Nenoka Andala Doctorni". Followed by that cute performance was another cute event "Kids fashion show". Kids dressed in cute costumes walked on to the stage and trust me they were so elegant when they did that. It looked like they all enjoyed their time on the stage. There was no sign of stage fear. Instead they were giving lovely smiles and posed for the camera.



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After that there was a dance performance from the girls. They did kolatam dance to the tune of Annamacharya keerthana “Sirutha navvulavaade”. All the girls dressed in colorful costumes performed so nicely. Their movements were so nice and the coordination between each other was superb. Girls who participated in the dance were Divya, Aadya Sai, Nitya, Naina, Meera, Rudrakshi, Meena and Sruthi.



Every year in Sankranthi function there is definitely a skit and this year it was a treat for everyone. There was not just one skit but three of them. First was a skit from kids about “Paramanandayya Sishyula Katha”. The plot was so funny and the kids gave an awesome performance. The cast included Sandeep, Teja, Krishna, Sai, Vikram and Sreekar as disciples and Sumhith as Paramanandayya. The significance of this skit was that all the dialogues were in pure Telugu without a single trace of an English word and one more significance is that all the kids attend the Telugu Pathasala.



There was a surprise skit from Prasad Bhamidipati and Sateesh Aradhyula, which generated lot of laughter from the audience. Followed by it was a hilarious drama called “Baammayanam”. The cast of that skit included Subramanyam Aradhyula, Uday Kanakadandi, Kalyan Dasika and Sri Vani Maccha. The whole function hall burst into laughter during these skits.

Then there was a beautiful performance from Kalyan Dasika who sung melodious songs from Telugu and Tamil movies with karaoke music. There was also a musical performance from Prasad Bhamidipati. Upon request Kapil performed mimicry which was liked by everyone. Prasad Bhamidipati did a wonderful job as MC. Poorna Gogineni did a good job in coordinating the sound system. Muggula Poti winners were given prizes which were sponsored by Swaroopa and Rami Reddy Bommireddy. Congratulations to all the winners. The event was a big hit. Thanks to our sponsors Swaroopa and Rami Reddy Bommireddy.

### **Future events**

#### **Ugadi:**

TATA will celebrate Ugadi on April 11<sup>th</sup> at Pima Medical Hall. Madhavi and Kalyan Dasika will be hosting the event.

#### **TATA 10<sup>th</sup> anniversary celebrations:**

TATA is going to celebrate the 10<sup>th</sup> Anniversary. Congratulations to TATA on finishing 10 years successfully. The date and venue of the celebration are yet to be announced.

**Solution to the Sudoku puzzle**

6	5	4	7	9	1	2	3	8
8	1	3	2	5	4	6	7	9
2	7	9	3	8	6	5	1	4
9	6	5	1	7	2	4	8	3
3	4	8	5	6	9	1	2	7
7	2	1	4	3	8	9	6	5
1	8	2	9	4	7	3	5	6
4	3	7	6	1	5	8	9	2
5	9	6	8	2	3	7	4	1

**Achievements**

- ❖ ISSA had conducted its annual tennis tournament on March 1<sup>st</sup>, 2009. There was participation from members of TATA. Dr Murthy Kudagal won doubles runners up prize. Madan Rallabandi and Subba Rao Bellamkonda won doubles consolation prize and Venkat N and Prasad Kari won doubles consolation runners up prize.

**Recipe**

**Pista Paan**

(Prize winning dish from Diwali function)



(A cone made of pistachio burfi filled with gulkand flavoured dry fruits.)

**Ingredients:**

Pistachios – 1 Cup (100gms)

Cardamom powder – ¼ tsp

To be mixed into filling:

Powdered Sugar – 1 tbsp

Almonds – 2 tbsp (blanched, peeled and chopped)

Poppy seeds – 1 tbsp

Saffron strands – a few

For garnish:

Edible silver leaves (Varg) - 3

Sugar – ½ Cup (50gms)

Green food coloring – few drops (optional)

Pistachios – 1 tbsp (blanched, peeled and chopped)

Gulkand – 2 tbsp

Cardamom powder – ¼ tsp

**Procedure:**

1. Soak pistachios in warm water for about 30 minutes.
2. Drain all water, peel the pistachios and blend them to a fine paste in a food processor and set aside.
3. Dissolve sugar in ½ cup of water and prepare a syrup of one string consistency.
4. Add pista paste, Cardamom powder and green color and cook over a slow flame, stirring continuously till the mixture leaves the sides of the pan (approximately 5 to 7 minutes).

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5. Transfer to a plate and cool slightly. Keep aside.
6. Take a small amount of pista burfi and make into a leaf shape.
7. Keep 1tsp of filling the middle.
8. Fold from the bottom.
9. Roll it from one end to the other.
10. Pin a clove where end comes.
11. Then use the silver leaves for garnishing.

If you want your recipe to be published please send it to any of the board members. If possible send the photo of the dish.

## Kids Section

### TATA WORD SEARCH BY MEENAV.

INDIA  
ARIZONA  
TUCSON

PICNIC  
MUGGULA POTTI  
DIWALI

SANKARANTHI  
NEW YEAR  
TELUGU

I V D H J K Y I S D A G H J N H G F T Y I O P S D A E R G S F A W A  
A N D S A S H J K L I Y U D A F D W E F G T H Y U J I K O L M J A D  
W S D A J A H B V C I H G T R E S D W Q D T K I J H G E R Y U R E W  
E D D I E N H T J U K I K O L S F R E H Q F S A S D F G J E G D A S  
G F F D A K S A R E W Y U Y U Y H G T F S H F Z X C D K U I G G R F  
P P E F S A O P H F D T N A D G K U Y J G D A A U T Y H W S U F F D  
J S T G D R H R E A W E W D E F F R A E Y W E N O A E R E F D L F E F  
D S G G F A A S D U G U L E T D A S H O G D A T O D D F R S A D F J  
A T A A S N R E T S A E E A U G A N O Z I R A U U C I N C I P E W G  
S T A A W T T R Y A E E R A E C H F B C H F D E E U U Q A A T A F K  
I E C A D H T S V D F F W E S W E R R R E F F E R W A U U Q A A T A F K  
Y P L A A I M N E R R A E D F O J U H G T R T D E R F U U Q L T T R L  
T R I D E A M C F H F G D N J R H D G F S E R F T R G U A I D J Y

ANSWERS IN NEXT ISSUE!