

National Animal

National River

National Flower

आम

aam



National Bird



National Tree



National Fruit

Bengal T
बंगाल टाइ
bangaal t

iger Mango उगर taigar

Ganga River गंगा नदी ganga nadee

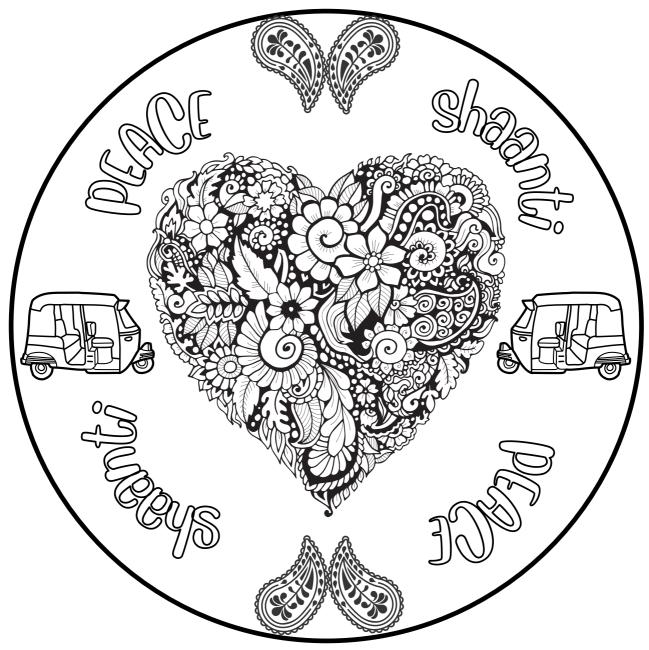
Lotus Flower कमल का फूल kamal ka phool

Peacock मोर mor

KALEIDOSCOPE PAGE

In India, mandalas are an art form in the shape of a circle, much like our kaleidoscopes. They are decorated with vibrant colors using flower petals, seeds, spices, and colored chalk. They are often painted at the doorstep of a home in India as a sign of welcome and greeting, and they are meant as a sign of peace and blessing.

In India one of the main languages is Hindi, to say "peace" in Hindi you would say Shaanti, शांति. It is also common to travel in a rickshaw and they are often decorated in bright colors. It is not unusual to see "Jesus is Lord", "Peace" (Shaanti), or a symbol of a cross on a rickshaw, like a bumper sticker, if they are owned by a Christian.



How beautiful on the mountains are the feet of those who bring good news, who proclaim peace, who bring good tidings, who proclaim salvation, who say to Zion, "Your God reigns!"

Isaiah 52:7 NIV





Fruit Lassi

A favorite Indian drink that comes in all kinds of flavors. A lassi is a yogurt-based milkshake or smoothie that uses mango, pineapple or other favorite fruits. This is an easy recipe that can be shared.

INGREDIENTS

- 1 cup or 250g of very ripe mango, pineapple or other favorite fruit (frozen, chopped, or canned)
- 4 teaspoons or 16.7g honey or sugar, more or less to taste
- Dash of ground cardamom, optional

- 1 cup or 250mL plain yogurt
- Ice, optional

• 1/2 cup or 125mL milk

UTENSILS: Blender, spatula, and cups

PREPARATION

- Put your chosen fruit, yogurt, milk, honey (or sugar), and cardamom into a blender and blend for two minutes.
- If you want a milkshake-like consistency blend in some ice.
- Turn off the blender and wait until it has completely stopped. Use a spatula to scrape Fruit Lassi into cups.
- For extra cold Fruit Lassi, add some ice cubes or crushed ice to the cup.
- Sprinkle with a pinch of ground cardamom and serve.

The lassi can be kept refrigerated for up to 24 hours.

Recipe source: <u>https://www.simplyrecipes.com/recipes/mango_lassi/</u>



DID YOU KNOW: This is how you write mango in five of the most used languages in India. Can you write mango in one of these languages?

Hindi – आम Bengali– আম Marathi – आंबा Telugu – మాಮಿడి Tamil – மாங்கனி