
SANGAM

India

*Be a Partner
with the World*



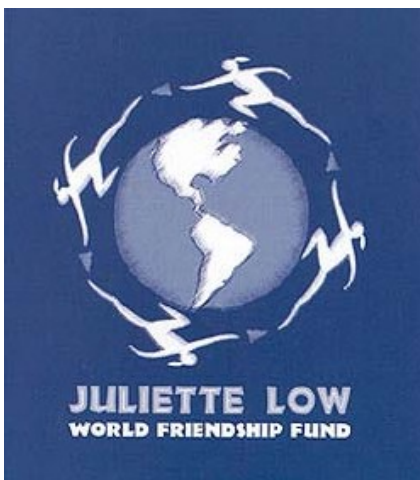
The Mission of Sangam

"To provide outstanding international opportunities for training and self-development in a multi cultural environment."

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As girls learn about Sangam and Indian culture, it is an opportune moment to learn about and contribute to the Juliette Low World Friendship Fund. This patch packet is meant as a tool for learning about our sister Girl Scouts in India and as a means for contributing to the Juliette Low World Friendship Fund. Girl Scouts of Central Maryland challenges each individual and troop/ group to reach out to Girl Scouts and Girl Guides across the globe by contributing to the Juliette Low World Friendship Fund as they complete this patch packet.

SANGAM WIDE GAME

The purpose of a wide game is to have fun while learning. A wide game is played by teams following a trail with stops at stations to try new activities. This wide game is designed to let 60-80 girls "Be a Partner With the World - Sangam" in a 2-1/2 hour event. The cost to each participant is \$5.50 (\$5 for the JLWFF and \$.50 for expenses). The event should be held in a meeting place with one area large enough for everyone to gather and several smaller areas for activities.

- 15 mins. REGISTRATION Collect permission slips and money. Have name tags ready for six teams. (ex: pink circles, yellow squares, etc.) Print girls' names on name tags.
- 15 mins. OPENING A flag ceremony with a World Flag (if possible). Sing an opening song. Describe the wide game to the girls and arrange them in their teams to begin visiting each station. (ex: pink circles to Station I, yellow squares to Station II, etc. Tell leaders beforehand which direction the girls will move.) Ring a bell or blow a whistle every 15 minutes for teams to change stations.
- 90 mins STATIONS Ask each group's leader(s) to prepare one "Be a Partner With the World-Sangam" requirement to present to the girls in fifteen minutes. Encourage hands-on activities, instead of lectures.
- 10 mins. With the girls still in their last station, discuss how their last activity helped them increase their knowledge of global understanding. Help print their answers clearly on 8-1/2" x 11" paper.
- 20 mins. CLOSING Everyone gathers again. Sing a closing song (suggestion: When e'er you make a promise). Ask each team to tell how their last activity helped Juliette Low's dream. (Put their answers on a poster for the display.) Announce how much has been collected for the Juliette Low World Friendship Fund. Present "Be A Partner With The World - Sangam" patches.

SAMPLE STATIONS: Total 90 minutes

(The girls work best in groups of about 10-12. If your group is larger than 75, form more teams and add more stations.)

Station I (Req. #1) Sangam

Take the girls on a "flight" to India to visit Sangam. Show them pictures and tell them all about the sights of India. Have girls cut pictures out of magazines to make a collage on life in India.

Station II (Req. #3) India

Have a poster board ready for each team, and lots of brochures ready to cut and paste. Have the girls make a display to show after the Wide Game.

Station III (Req. #5) Games

Play a game from India.

Station IV (Req. #5) Folk Tales

Have girls read and learn about an Indian Folk Tale. If there is time, have the girls act it out.

Station V (Req. #8) Food

Serve various snacks originating from India. Have each group prepare a dish ahead of time. Or have girls make Cucumber Raita

Station VI (Req. #9) Language

Learn some phrases in Hindi.



Be A Partner With The World: Sangam Patch Requirements

To better understand the World Association of Girl Guides and Girl Scouts, troops or girls are encouraged to earn the patch "Be a Partner with the World: WAGGGS" before working on any World Center patches.

Complete seven of the nine requirements. The two starred() are highly recommended.*

- *1. ***SANGAM:** Discover all you can about Sangam: its history, location, style, and the program offered for girls and adults. If possible, talk to someone who has visited there. What does the name mean?
2. **SANGAM SONG:** Sing "Sangam Song" at three Girl Scout gatherings.
- *3. ***INDIA:** Several times a year Sangam offers a program called Explore India. Using pictures, travel brochures, maps and/or drawings, plan a ten day sightseeing trip leaving from and returning to Pune (also spelled Poona).
4. **GUEST:** Invite someone from a different country or culture to share her/his heritage with you. If possible, ask a person from India to speak.
5. **GAMES, FOLK TALES, AND TRADITIONS :** Enjoy the culture of India by doing two of the following: learn about Indian folk tales, play some games, or learn about traditional dresses or outfits.
6. **HOLIDAYS:** Find out how the youth in India celebrate their holidays. Try some of their traditions with your group.
7. **CRAFTS:** Make a traditional Indian craft for your use or to give as a gift.
8. **FOOD:** Have a tasting party with dishes unique to India that might be served at Sangam. Learn about the spices that are unique to Indian food. Try to visit a local Indian restaurant.
9. **LANGUAGE:** Learn ten phrases of Hindi that will help if you travel to Sangam.

Requirement #1

Introducing Sangam...

<http://www.sangamworldcentre.org>

Sangam is located in the city of Pune, which is in the state of Maharashtra, in India. Pune is about 190 km (120 miles) from Mumbai (formerly Bombay) on the west side of the country.

Sangam was built in 1964 and it was officially opened by Lady Baden-Powell in 1966.

The building is of warm, red brick with white trim, white pillars and an arched roof. The buildings surround an inner courtyard with swaying trees and an inviting swimming pool. The gardens, flowers and trees help to give Sangam an atmosphere of cool tranquility. The seven acres of land stretch through the shady campsite, past the flagpole down to the banks of the gently-flowing Mula River.



The weather in Pune is warm to hot all year round, making the cool peaceful surroundings of Sangam a welcome relief. April through to June are the scorching hot summer months. Events are not planned at this time, but guests are welcome for informal stays.

In Sanskrit, the word "Sangam" describes a place where three rivers meet. It also means "coming together" and here at Sangam Girl Guides and Girl Scouts from many nations can come together to experience international living at its best and to forge lasting friendships.

International events are scheduled throughout the season, starting in July and running through to the following March. The event topics vary, but all emphasize cultural sharing, common links in Guiding/ Girl Scouting and the rich cultural heritage of India.

Special events are organized for groups of ten or more who request their own "tailor-made" event. Space permitting, accommodation is available for Guides/Girl Scouts and friends of the Movement to stay while traveling in India.

Whatever time of year you visit, you will find Sangam is a quiet haven in the midst of India's noise and commotion!

Sangelee Sangam is the new mascot and logo for Sangam. It was a natural choice for Sangam to have an elephant as a mascot, but the imaging and name of the Sangam elephant was an important part of creating Sangelee. The name Sangelee is derived from the first part of Sangam and the first part of elephant. It is spelled with a combination English and Indian spelling in order to make the name unique—thus Sangelee was born. The image itself was created by Guides in the United Kingdom. The new mascot was debuted at the world Conference in 1999.



Friends of Sangam (FOS) are groups of people found in countries around the world who care about Sangam and want to see Sangam grow and thrive. These groups act as advocates around the world, spreading the word about the wonderful opportunities available at Sangam. The FOS mission statement is: "FOS members will encourage interest in Sangam World Center through active promotion and dissemination of information and aid further developments at Sangam through fundraising." There are currently FOS groups in Australia, Finland, Denmark, Ireland, Japan, Korea, Lebanon, Malaysia, Mumbai, the Republic of China, Sri Lanka, South Africa, the United Kingdom, and the USA.



Come In to Sangam

Written by
Jenny Barron and
Margo Browning

The musical score is written in treble clef with a key signature of one sharp (F#) and a 4/4 time signature. It consists of four staves of music with lyrics underneath. Chord symbols are placed above the notes.

Staff 1: Chords D, A, G, A, D. Lyrics: "Come in— to San-gam, walk through the o-pen door—"

Staff 2: Chords A, G, A, D. Lyrics: "in this home of u - ni - ty— Lis-ten share and ex - plore"

Staff 3: Chords A, D, G, A. Lyrics: "Leave be-hind the bar - ri - ers— of cul - ture, race, and creed.—"

Staff 4: Chords G, D, G, D, G, A, D. Lyrics: "Come to-geth - er and be-gin.— World har-mo-ny can suc - ceed.—"

2. Look into faces

Of ones who've come and gone,
See the love that shines from them
The friendship that's been born,
The oneness found at Sangam
Brings joy to your soul.
Share it with your sisters
Your laughter will be whole.

Requirement # 3



- Country name:** *conventional long form:* Republic of India
conventional short form: India
- Government type:** federal republic
- Capital:** New Delhi
- Independence:** 15 August 1947 (from UK)
- National holiday:** Republic Day, 26 January (1950)
- Constitution:** 26 January 1950
- Flag description:** three equal horizontal bands of orange (top), white, and green with a blue chakra (24-spoked wheel) centered in the white band; similar to the flag of Niger, which has a small orange disk centered in the white band
- Climate:** varies from tropical monsoon in south to temperate in north
- Natural resources:** coal (fourth-largest reserves in the world), iron ore, manganese, mica, bauxite, titanium ore, chromite, natural gas, diamonds, petroleum, limestone, arable land
- Natural hazards:** droughts; flash floods, as well as widespread and destructive flooding from monsoonal rains; severe thunderstorms; earthquakes
- Population:** 1,,220,800,359 (July 2013 est.)
- Nationality:** *noun:* Indian(s) *adjective:* Indian
- Ethnic groups:** Indo-Aryan 72%, Dravidian 25%, Mongoloid and other 3% (2000)
- Religions:** Hindu 80.5%, Muslim 13.4%, Christian 2.3%, Sikh 1.9%, other groups including Buddhist, Jain, Parsi (2001)
- Languages:** English enjoys the status of subsidiary official language but is the most important language for national, political, and commercial communication; Hindi is the national language and primary tongue of 41% of the people; there are 14 other official languages: Bengali, Telugu, Marathi, Tamil, Urdu, Gujarati, Malayalam, Kannada, Oriya, Punjabi, Assamese, Kashmiri, Sindhi, and Sanskrit; Hindustani is a popular variant of Hindi/Urdu spoken widely throughout northern India but is not an official language



**Games, Folk Tales and Traditions: Enjoy the history of India by doing two of the following:
Learn about Indian folk tales, play some games or learn about traditional dresses or outfits.**

A Drum: An Indian Tale

A poor woman had only one son. She worked hard cleaning houses and grinding grain for the well- to-do families in town. They gave her some grain in return and she lived on it. But she could never afford to buy nice clothes or toys for her son. Once, when she was going to the market with some grain to sell, she asked her son, "What can I get you from the market?" He promptly replied, "A drum, Mother, get me a drum."

The mother knew she would never have enough money to buy a drum for her son. She went to the market, sold the grain, and bought some gram flour and some salt. She felt sad that she was coming home empty-handed. So when she saw a nice piece of wood on the road, she picked it up and brought it home to her son. The son didn't know what to do with it.

Yet he carried it with him when he went out to play. An old woman was lighting her wood stove with some cow-dung patties. The fire was not catching and there was smoke all around and it made the old woman's eyes water. The boy stopped and asked why she was crying. She said that she couldn't light her fire and cook. The boy said, "I have a nice piece of wood and you can start your fire with it." The old woman was very pleased, lit the fire, made some bread, and gave a piece to the boy.

He took the bread and walked on till he came upon a potter's wife. Her child was crying and flailing his arms. The boy stopped and asked her why the child was crying. The potter's wife said the child was hungry and she had nothing in the house to give him. The boy gave the bread in his hand to the hungry child, who ate it eagerly and stopped crying. The potter's wife was grateful to the boy and gave him a pot.

When he walked on, he came to the river, where he saw a washer man and his wife quarreling. The boy stopped and asked the man why he was scolding and beating his wife. The washer man said, "This woman broke the only pot we had. Now I've nothing to boil my clothes in before I wash them." The boy said, "Here, don't quarrel, take this pot and use it." The washer man was very happy to get a large pot. He gave the boy a coat in return.

The boy walked on. He soon came to a bridge, where he saw a man shivering in the cold without so much as a shirt on him. He asked the man what had happened to his shirt, and the man said, "I was coming to the city on this horse. Robbers attacked me and took everything, even my shirt." The boy said, "Don't worry. You can have this coat." The man took the coat and said, "You're very kind, and I want to give you this horse."

The boy took the horse, and very soon he ran into a wedding party with the musicians, the bridegroom, and his family, but all of them were sitting under a tree with long faces. The boy stopped and asked why they looked so depressed. The bridegroom's father said, "We're all set to go in a wedding procession. But we need a horse for the bridegroom. The man who was supposed to bring it hasn't arrived. The bridegroom can't arrive on foot. It's getting late, and we'll miss the auspicious hour for the wedding." So the boy offered them his horse, and they were delighted. When the bridegroom asked him what he could do in return, the boy said, "You can give me something: that drum your musician is carrying." The bridegroom had no trouble persuading the drummer to give the drum to the boy. The drummer knew he could easily buy another with the money he was going to get.

The boy now rushed home to his mother, beating his new drum, and told her how he got it, beginning with a piece of wood from the roadside.

Living like a Pig: An Indian Tale

One day, a guru foresaw in a flash of vision what he would be in his next life. So he called his favorite disciple and asked him what he would do for his guru in return for all he had received. The disciple said he would do whatever his guru asked him to do.

Having received this promise, the guru said, "Then this is what I'd like you to do for me. I've just learned that when I die, which will be very soon, I'm going to be reborn as a pig. Do you see that sow eating garbage there in the yard? I'm going to be reborn as the fourth piglet of its next litter. You'll recognize me by a mark on my brow. When that sow has littered, find the fourth piglet with a mark on its brow and, with one stroke of your knife, slaughter it. I'll then be released from a pig's life. Will you do this for me?"

The disciple was sad to hear all this, but he agreed to do as he had promised.

Soon after this conversation, the guru did die. And the sow did have a litter of four little pigs. One day, the disciple sharpened his knife and picked out the fourth little pig, which did indeed have a mark on its brow. Just as he was about to bring down his knife to slit its throat, the little pig suddenly spoke. "Stop! Don't kill me!" it screamed.

Before the disciple could recover from the shock of hearing the little pig speak in a human voice, it said, "Don't kill me. I want to live on as a pig. When I asked you to kill me, I didn't know what a pig's life would be like. It's great! Just let me go."



The Panchatantra: An Indian Tale

According to legend, there was a king who thought his three sons would never learn anything of value. Then, one day, an old man appeared in his court and offered to teach the princes common sense and wisdom in six months. His offer was gladly accepted. The old man told the boys many stories about birds, animals, and men. Each story taught a lesson. These wise and witty little fables were collected into a large book called the Panchatantra. They were later translated into European languages. Here is a story from that book:

One day a jackal accidentally fell into a pot of dye and turned blue. When he climbed out and returned to the forest, no one knew him. In fact, the other creatures ran away from him in fear. They had never before seen a blue animal!

The jackal was quick to make the best of the situation. He told the animals to not be afraid. He said that God had sent him there to be their king. For a long time the animals believed him. They treated him like a king and brought him many things to eat.

One night, the jackal heard a pack of jackals howling in the distance. All this time, he had missed his old friends and old ways. Forgetting he was king, he threw back his head and sent an answering howl. Immediately, the other animals realized he was only a jackal. Angry at being tricked, they chased him out of the forest!

You cannot fool all the people all the time!

g a m e s

WATER POTS

Divide the group into two teams, the Water Pots and the Runners. The Water Pots squat in a line, about 3 or 4 feet apart. One of the runners is IT and tries to touch one of those other Runners who are running back and forth between the Water Pots. Runners can dodge back and forth between the water Pots, but IT cannot. IT must run down and around the end, trying to touch a runner. When IT is tired of chasing, she suddenly squats beside a Water Pot and that Pot becomes IT. When all Runners have had a turn at being tagged, the sides change and the Runners become Water Pots.

PASS ON

For this game a bag containing slips of paper numbered one to ten is needed. Players stand or sit in a circle and pass the bag to each other. The game leader blows a whistle and the person holding the bag at that time takes out a slip of paper and calls out the number. She must then recite the part of the Girl Scout Law which has that number. Players continue passing the bag round the circle until all numbers have been picked and all the Law recited.

SATHI KHOJ (LOST A COUPLE)

Girls form a circle. Number in twos. Two stand behind ones forming two circles. Inner circle turns left and outer circle turns right. Each couple will have one Number One and one Number Two facing opposite directions. Leader blows whistle to start. Both circles start to run, keeping in their respective circles but each circle in opposite directions. On the second whistle each girl has to find her partner, the one who was standing with her to form a couple at the beginning. On finding each other they hold hands and sit down wherever they can. The couple last to sit will be sent out. This is a popular game in India; any number can play, indoors or out.

CROWS AND CRANES

The group is divided into two ranks, one rank called Crows and the other Cranes. These ranks sit in line facing one another with feet touching. At a distance of 6 or 7 yards behind each rank a line is drawn. The leader calls "Crows" and the Cranes attempt to catch the Crows before they can cross the line behind them. The game should be played in such a manner that both ranks are kept on alert by prolonging the "C-r-r---" before finishing the word.

UNDER AND OVER STICK RELAY

Teams form single file lines. Put a stick on a marked spot about ten yards in front of the team. Number One races for the stick and returns holding it in position necessitating the team having to either jump over or duck under it. She returns it to the marked spot and then touches the hand of the second player, who repeats Number One's action. Number One takes up position at rear of file. The runner decides how she will hold the stick.

Women's Traditional Clothing

The traditional Indian dress is the Sari which can be worn in many ways. Underneath the sari one wears a Petticoat: - a waist-to-floor length skirt, tied tightly at the waist by a drawstring and a Choli (a blouse that ends just below the bust). The Salwar Kameej (pajama like trousers worn with a loose dress) is the second most popular dress and is gaining in popularity fast with the younger generation. Women also wear Lehngas (a form of pleated skirt).

The Sari : The age old Sari has kept its popularity throughout the centuries because of its total simplicity and practical comfort, combined with the sense of luxury and sense of sexuality a woman experiences. For a single length of material, the sari is the most versatile garment in existence. A sari is a rectangular piece of cloth which is five to six yards in length. The style, color and texture of this cloth varies and it might be made from cotton, silk or one of the several man-made materials. The sari has an ageless charm since it is not cut or tailored for a particular size.

A Brief History

Any unstitched fabric in history has somehow been given sacred overtones. The belief was that the unstitched fabric was pure. This garment can fit any size and if worn properly can accentuate or conceal.

This supremely graceful traditional dress can also be worn in several ways : Maharashtrian : Navvari, Gujarati style, Bengali style, Kerala style, Irula style, Pinkosa (farmer) style, etc. resulting in many ways of wearing a sari. Saris come in a variety of colors and textures. They could be of shimmering silk or the finest gauzy cotton. Perhaps a pastel-hued solid color or a myriad of woven flowers. They may even be embroidered with golden threads, or finished with a richly tasseled border. The way and kind of sari worn is very much indicative of the status, age, occupation, region and religion of a woman and is true especially in India.

The Famous Legend:

One of the famous "Sari legends" has been described in the 5,000 year old Indian epic, the Mahabharat. Legend has it that when the beautiful Draupadi - wife of the Pandavas - was lost to the enemy clan in a gambling duel, Lord Krishna promised to protect her virtue. The enemy was determined on "bagging" their prize, caught one end of the sari that draped her so demurely, and pulled and pulled at it to unravel. They continued to pull and unravel, but could reach no end, thus protecting her virtue.

Here is how to wear a Sari.....

- Tie the petticoat tightly at the waist. Tuck the top right corner of the sari into the petticoat at the navel and wrap it around the waist anti clockwise once. Make sure the lower end of the sari touches the floor.
- At the tucked-in end hold the top edge of the sari with right hand between stretched forefinger and thumb and start making pleats. Make about 6 pleats of about 6 inches wide each, hold them together at the navel level and ensure they fall evenly on the floor. Crease the pleats with your hand to ensure that they stay that way.

CONTINUED ON NEXT PAGE



How to wear a Sari Continued...

- Tuck the pleats together into the petticoat, keeping the navel at the center of the pleats. The tucked-in pleats should spread like a Chinese fan as they fall towards the floor. (It is a good idea to pin your pleats together at the top with a big 'safety' pin before tucking into the petticoat).
- Drape the remaining fabric around the waist anti-clockwise once more and take it over your left shoulder so that it falls on your back and goes down till your knees.
- Secure the portion of the fabric on your left shoulder by pinning it to the blouse at the shoulder with a small 'safety' pin. This helps keep the "pallu" in place.



Enjoy wearing this beautiful piece of clothing.

The Choli : It is the tightly fitted, short blouse that ends just below the bust worn under a sari. It is either long sleeved, short sleeved or sleeveless. The choli evolved as a form of clothing in 10th century AD and the first cholis were only front covering; the back was always bare. Blouses of this type are still common in the state of Rajasthan. Today, there are numerous styles of cholis inspired by the booming Indian fashion industry.

The Salwar Kameez : Another popular attire of women in India is the salwar-kameez. This dress evolved as a comfortable and respectable garment for women in Kashmir and Punjab, but is now immensely popular in all regions of India. Salwars are pyjama-like trousers drawn tightly in at the waist and the ankles. Over the salwars, women wear a long and loose dress known as a kameez. One might occasionally come across women wearing a churidar instead of a salwar. A churidar is similar to the salwar but is tighter fitting at the hips, thighs and ankles more like leggings. Over this, one might wear a collarless or mandarin-collar dress called a kurta.

The Lehanga : Apart from the choli, women in Rajasthan wear a form of pleated skirt known as the ghagra or lehanga. This skirt is secured at the waist and leaves the back and midriff bare. The heads are however covered by a length of fine cotton known as "odhni" or "dupatta".

Holidays

Find out how the youth in India celebrate their holidays.
Try some of their traditions with your group.

The Festival of Lights

Diwali, the Hindu New Year, falls in October or November. It comes at the end of the monsoon rains, when the weather is pleasant and mild. It is a time of rejoicing and giving gifts, and honoring Lakshmi, goddess of prosperity.

Daughters return home to visit. Houses are freshly cleaned, whitewashed and decorated with designs. Business account books are closed and new ones opened ceremoniously. In the morning of the first day everyone rises early, takes a perfumed bath, dresses in new clothes, and enjoys a breakfast of fourteen different foods.

At dusk on the festival days, houses and shops are decorated with lights to attract Lakshmi's blessing. Traditionally small saucers of oil with tiny cotton wicks are placed so that they outline roofs, doors and windows. Diwali means "a row of lights". Fireworks are set off. People who live along three rivers fasten lighted lamps to little rafts of bamboo and set them afloat on the water. The children shout with joy and clap their hands at the pretty sight of hundreds of twinkling lights floating down the river.

Brother and Sister Day

The fifth day of Diwali is Bhuva-Beez. At this time, the brother and sister relationship is celebrated and gifts are exchanged. While the sister lives at home, she prepares warm water for her brother's morning bath and scented oils for his massage. When she is married, and returns to her old home, she supplies the food for her brother on that day. She arranges a special low stool, drawing decorative designs on the floor around it, and in the evening the brother is seated there, facing east. She puts on his forehead a vertical line of red power. She then performs the ovalni, waving two small lamps on a brass tray, ceremoniously, and prays for him. She throws a few grains of rice on his head wishing him a long and safe life.

In return, the brother puts a gift for his sister on the tray—jewelry, a sari, a piece of fabric, or money. A girl with many brothers is considered fortunate. Later in the day she compares gifts with those of her friends. When they are adults, the brother may go to his sister's home for the ceremony or send a gift. When a mother has sons only, she invites a cousin or the daughter of a friend to be their "sister." This relationship may last through life. If a girl has no brother, she may do ovalni to the moon.

Makra Sankrant

This seasonal festival comes at the time of the winter solstice in January. It is observed all over India for three days, especially by Hindu women and children. Celebrating the coming of longer days, it is a time for family reunions, for giving of alms to the poor and to the priests, and for bathing in rivers.

The special sweets and cakes made for the festival always contain sesame seed and brown sugar. On the first day everyone gets up early, bathes and dresses in their best clothes. Women decorate small clay pots filled with gram seeds and berries by rubbing turmeric and red powder on the outside. The pots are given to neighbor women.

Children like this festival because they get so much sweet food. Small silk bags of sesame seeds, in tiny sugar pellets, are given to friends with the greeting, "eat this sweet sesame and speak sweetly to me," intended to end all quarreling throughout the year.

Basant

The spring festival is called Basant, which in Sanskrit means yellow, the sacred color in India and a symbol of spring. During this festival, everyone wears yellow in some part of his clothing.

The family fasts until noon and places an offering of food and white flowers before the image of Sarasvati, the goddess of learning and the arts. They then go to an open field for a picnic lunch together and to enjoy the outdoors. This is the season for flying fun, flat, tailless kites made of colored tissue paper and bamboo. The first hundred feet of the kite's string is often covered with a glue holding ground glass so that it can cut the string of another kite whose string it crosses. Fights between kites become very exciting. Children chase after the freed kites, hoping to capture one as it falls to the ground.

Onam

The Hindu harvest festival comes in the fall and is celebrated by all people. Everyone gladly welcomes the sunny month of harvest after the rainy monsoon season. The festival lasts for four days. Landlords distribute rice and cloth to their tenants, who in return make token presents from the produce in the fields. Everyone takes part in the games, music, and dancing. There is a special day given over to the children when they receive presents of new cloth from their families. They have special enjoyment at this time with swings. A child sits on the swing seat while another pushes him forward with a song. At the east, vegetarian food is served and eaten from plantain leaves. In Hindu homes beautiful floral designs prepared by the women are set up in the courtyards.

Doll Festival

The Doll Festival in October is chiefly for women and girls. It lasts for nine days and is filled with entertainment.

In a special place in each house there is placed a copper or silver dish, which is filled with rice and covered with coconut and mango leaves to represent the Divine Mother, the Hindu goddess Durga. Toys and dolls are placed in rows around the walls of the room, representing gods, men and animals. Festoons of colored paper and flowers are used to decorate the room. This is a time when women and girls, wearing their best clothes, visit one another's homes. Music and dancing are part of the entertainment in each home. Girls sing to the goddess as they hold hands and move in a slow circular dance. The hostess gives gifts of coconuts, cakes, and betel nut to her guests as they leave.



Crafts from India

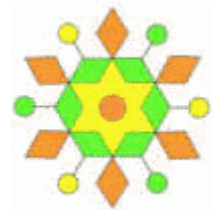
Bangles



Bangles are particularly popular in India for accessorizing clothing and to wear for dance. To prepare bangles, carefully cut a 2-inch-wide continuous circle from an old plastic bottle (a water or juice bottle). Smooth off any rough edges with sandpaper. Please note that very sharp scissors or knives are needed to cut the bottles so it may be best if an adult prepares the bangles for younger children. The bands may be covered with aluminum foil or paint; the girls can then decorate the bangles with paper, paint, glitter, glitter glue, ribbons or stick-on gems.

Rangoli

One of the most important holidays in India is the Festival of Lights, known as Dipavali or Diwali. According to Brighton and Hove Museums, a rangoli is "a brightly colored design created using different materials such as colored powders, seeds and grains, flower petals, pencils, pens and paint." These designs are typically displayed outside of homes to welcome guests during the time of Diwali. The tradition is based on the story of the Ramayana. In this tale, the people commemorate Rama's return from exile with rangoli. Children can create their own rangoli on paper or sandpaper using chalk. They can also create one outside on cement or concrete using chalk and a flour paste colored with food coloring.



More information on how to make a rangoli and sample patterns can be found at <http://www.dltk-kids.com/World/india/mrangoli.htm>.

Diwali Diyas

A Diwali Diya is a small lamp that is lit especially at Diwali (New Year's in India).

You Will Need: Clay, Acrylic Paint, Tea Light candle

Instructions



- Roll a piece of clay into a ball. It's easiest to work with a clay that doesn't require baking and that will harden by air drying.
- Stick thumbs into the center of the ball, pinching the sides to make a hollow (you're making a bowl shape, not a donut). It should not be too deep (the flame of the candle should stick up over the top of the diya).
- Flatten out the bottom of the ball to make a nice flat surface for the Diya (so it will sit sturdily on a table without risk of it falling).
- Let air dry or bake dry depending on the type of clay you are using.
- Use acrylic paint to decorate the pot however you like. Some inspiration: the colors of India's flag are green and deep orange typically, Diyas were earthen pots so any brown, orange, yellow colors would be appropriate. Let paint dry.
- Add tealight candle which you can actually light (make sure the flame doesn't touch the edges of the pot)

FOOD: Have a tasting party with dishes unique to India that might be served at Sangam. Learn about the spices that are unique to Indian Food. Try to visit a local Indian restaurant.

Recipes from India

Mangalore Bonda

- Maida- 1 cup
- Rice flour- 1/4 cup
- Rava- 2 tablespoons
- Thick sour yoghurt- 3/4 cup
- Chopped Spinach or (any other greens of your choice)- 1/2 cup
- Chopped onions- 1/4 cup
- Finely cut green chillies- 1 tablespoon
- Chopped cilantro (coriander)
- Curry leaves
- Cooking soda- 1 pinch
- Salt

Mix all the ingredients together (except the greens and cooking soda) and keep this mixture closed for 6 hrs. Heat oil in a pan. Mix the chopped greens and the cooking soda to the above said mixture. Make lemon sized balls out of this mixture and deep fry few balls at a time, until golden brown. Serve hot with coconut chutney.

Kaju Katli (Cashew Nut Sweet)

- 1 cup Cashew nuts
- 3/4 cup Sugar
- 2 tablespoon Milk
- 1 tablespoon Ghee
- 1 teaspoon vanilla essence
- 1 cup boiling water
- 2 sheets of silver leaf

Soak the cashew nuts in boiling water for 1 hour. Drain it and process smoothly in a food processor by adding milk & then sugar. Heat the ghee in a large pan, add the cashew nut paste and cook over medium heat, stirring constantly until the mixture becomes thick. Then, add vanilla essence and mix thoroughly. Put this mixture in a greased tray and spread it evenly and press the silver leaf on the top. Let it cool for 45 minutes. After it is cooled, cut into diamond shaped pieces.

Bread Thair Vadai

- Plain Yoghurt- 1 cup
- Bread Slices- 5 (Remove the crusts)
- Milk- 4 tablespoons
- Red chili powder- 1/2 tsp
- Roasted Cumin powder- 1/2 tsp
- Black salt powder (Kala namak)- 1/2 tsp
- Salt
- Chopped Cilantro
- Sweet chutney- 1 tablespoon (see below)

Mix all the spice powders and set aside. Whip Yoghurt with salt. Add milk to the bread slices and make it into a smooth dough. Make small balls out of this dough and flatten it. Make a hole in the center. Before serving keep this bread vadais in a plate and pour whipped yoghurt on it and a drop of sweet chutney. Sprinkle mixed spice powders and garnish with chopped cilantro.

Sweet Chutney

- Jaggery (grated)- 5 tablespoons
- Tamarind- lemon sized ball
- Seedless dates- 5
- Red chili powder- 1/4 tsp
- Salt

Soak tamarind in water and strain. Chop the seedless dates and cook with little water. Add all the ingredients and grind into a smooth paste. Strain through a strainer. Boil for few minutes until it becomes thick.

Cucumber Raita

- Plain Yoghurt- 1 cup
- Finely chopped cucumber- 1/2 cup
- Chopped coriander- 1 tsp
- Cumin powder- 1/8 tsp
- Salt
- Pepper
- Red chili powder- a pinch

Whisk the yoghurt with little water. Add the cucumber. Season with salt, pepper & cumin powder and mix well. Sprinkle the red chili powder on top & Garnish with chopped coriander.

Find Indian restaurants that you can visit in your area.

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

Mushroom Pulao

- Long grain rice- 2 cups (450 ml)
- Mushrooms- 150 g (5 oz)
- Onions- 50 g (2 oz) (sliced thinly)
- Garlic- 2 cloves (crushed)
- Ginger- 1/2 tsp (grated)
- Garam masala- 1/2 tsp
- Oil- 3 tablespoons

Wash the rice in several changes of water. Let it soak in 4 cups of water for 30 minutes. Drain thoroughly. Wipe the mushrooms with a dampened cloth. Cut them into slices. Heat the oil in a large heavy pan and add ginger & garlic and fry for 2 minutes. Add onions and fry for another few minutes. Then put the mushrooms, rice, garam masala & salt and mix well and saute for 3 minutes. Reduce the heat to medium. Pour 3 cups of water and bring to a boil. Cover the pan tightly and reduce the heat to very low. Cook for about 30 minutes. Turn off the heat and let it sit covered for 5 more minutes.

Chicken Tandoori

- Chicken pieces- 2 lbs. (washed & dried in paper towels)
- Tandoori masala- 1 tablespoon
- Garam masala- 1 tsp
- Grated ginger- 1 inch piece
- Small onion- 1
- Plain yoghurt- 1 cup
- Lime juice- 1 tablespoon
- Salt
- Chopped cilantro (coriander) leaves

Rub the chicken pieces with salt and lime juice. Keep it aside. Grind the chopped onion, ginger, yoghurt, salt, tandoori masala and garam masala together and make it into a smooth paste. Place the chicken pieces in a glass tray and pour the ground paste over them. Let it marinate in the refrigerator for about 5-6 hrs (preferably overnight). Then drain the excess marinade. Preheat the oven to 400°F. Arrange the marinated chicken pieces in an ovenproof shallow pan and cook for about 30 minutes or until browned. Garnish with chopped coriander leaves. Serve hot.

Potato Bonda**Batter:**

- Bengal gram flour- 1 cup
- Rice flour- 1/4 cup
- Red chili powder- 1 tsp
- Cooking soda- 1 pinch
- Salt

Filling:

- Potatoes- 2 cup (boiled & mashed)
- Chopped onions- 1/2 cup
- Finely chopped green chilies- 4
- Chopped cilantro
- Salt
- Lime juice- 2 tablespoon

Mix all the batter ingredients together with water and make into a thick smooth paste and set aside. Mix all the filling ingredients together. Make lemon sized balls out of this mixture and dip it in the batter. Heat oil in a pan and deep fry few balls at a time, until golden brown. Serve hot with coconut chutney.

Pop Corn

- Dry corn seeds- 1/4 cup
- Garam masala Powder- 1/4 tsp
- Black pepper powder- 1/4 tsp
- Black salt (kala namak)- 1/8 tsp
- Turmeric powder- 1 pinch
- Salt- 1/4 tsp
- Oil- 2 tablespoons

Heat oil in a broad deep curved pan (kadai). When the oil is hot reduce the heat and put all the powders and corn in the oil. Close with a proper fitting lid so that when the corn pops with splutters, it will not spill over. When the spluttering stops take off the lid and remove from fire. Store it in air tight container.

Sweet Lassi (DRINK)

- Plain yoghurt- 1 cup
- Sugar- 2 tablespoons
- Ice Cubes- 4

Blend all the ingredients in an electric blender. Serve cold.

Language

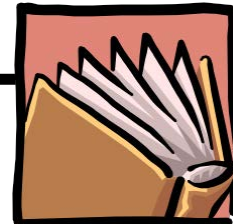
Hindi is the official language, which is spoken by the majority of the population. The business language is English and one can get by with a good knowledge of English.

Here are a few common phrases in Hindi.

English	Hindi
Hello	namaste, Namaskar
Hi	Suno, Suniye
Mr.	shrimaan
Mrs.	shrimati
Bye	alvida
Thank you	dhanyavaad
Good morning	shubh prabhat, Su prabhat
Good evening	shubh sandhya
Good night	shubh ratri
Take care	apna khayal rakhna
See you later	phir milen-gey
How are you?	Aap kaise hain?
I am fine	Mai achchha hoon
You are welcome	Aapka swagat hai
Let us meet again	Fir milenge
My name is -----	Mera naam ----- hai
What is your name?	Aapka kya naam hai?
Where are you?	aap kahan ho?
I'm from (the U.S/ India)	Mein (America/ Bharat) se hoon.
How is your family?	Aapka parivar kaise ho?
How much is it?	Yeh kitne ka hai?
I don't understand	Mujhey samajh mein nahi aataa
Can you say it again?	Kyaa aap issey dohraa saktey hain?
I am hungry and thirsty.	mai bhukhaa aur pyaasaa hoon.
Can I help you?	kya mein aapki madad kar sakta/ sakti (female) hoon?
Can you help me?	kya aap meri madad kar saktey hain?
Where is the (bathroom/ pharmacy)?	aucaghara/ pharmacy kahaan hai?
Excuse me ...! (to ask for something/ to pass by)	kshama keejeeae...

To hear the spoken language visit <http://www.timeforkids.com/destination/india/native-lingo>.

For More Information



The Girl's Guide to Girl Scouting – all grade levels

These and other materials are available in the Volunteer Resource Center at the GSCM Urban Program and STEM Center:

Kids Around the World – Cook!

Kids Around the World – Crafts!

Kids Around the World – Celebrate!

Say It in Another Language – cassette tape

Sangam Song Book

Hands on Culture of Southeast Asia

Trefoil Round the World – guide to WAGGGS members

The Story of the World Centers

Internet Resources

Global Girl Scouting - http://www.girlscouts.org/who_we_are/global/

WAGGGS - <http://www.waggs.org/en/home>

World Thinking Day - <http://www.worldthinkingday.org/en/home>

Holidays Worldwide - <http://www.timeanddate.com/holidays/>

International Holiday Celebrations, Recipes and Traditions - <http://www.whats4eats.com/holidays>

History of Mexico - <http://www.history.com/topics/mexico>

Kids Crafts, Games, and Recipes - <http://www.kidactivities.net/post/Cinco-de-Mayo-for-Kids.aspx>

Indian Arts, Science, Cuisine and more - <http://www.theindiacenter.org/index.html>

Indian Cuisine and Culture – www.cuisinecuisine.com

General Information – www.tourindia.com



Girl Scouts of Central Maryland
Be a Partner with the World – Sangam Report Form

Date: _____ Service Unit # _____ Troop # _____

Troop/Group Leader's Name _____

Street Address: _____

City: _____ Zip _____

Email Address: _____ Telephone # _____

Grade level (check): ___ Brownie ___ Junior ___ Cadette ___ Senior ___ Ambassador

Number of Girls Participating in this patch packet: _____

Amount Donated to the Juliette Low World Friendship Fund: _____

Please complete and return, along with your Juliette Low World Friendship Fund donation (if applicable), to: Girl Scouts of Central Maryland, 4806 Seton Drive, Baltimore, MD 21215, Attention: Juliette Low World Friendship Fund/Be A Partner with the World

Patches:

Patches are available at the council store.

Please contact store for prices and information: 410-358-9711, ext. 202



We would like to hear from you!

What did you like the most about this patch packet?

What did you like the least about this patch packet?

What would you change about this patch packet?

Do you have any comments/ suggestions?