



Spandana

2022



Association of Rama-Kshatriyas in North America

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ARKINA

Association of Rama-Kshatriyas in North America



Spandana - 2022

Decennial Commemorative Magazine

Editor-in-chief

Rajesh Rao

601 Hillside Way, San Marcos, CA – 92078

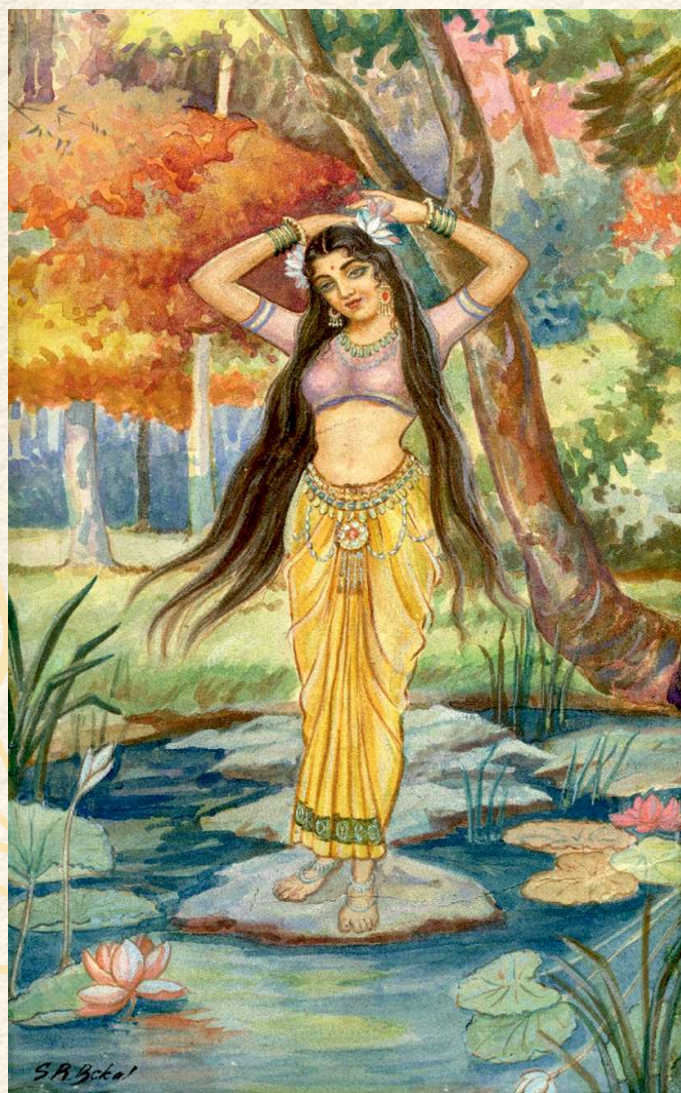
A publication to commemorate the decennial celebration of the ARKINA
November 26th 2022 in Santa Clara, CA

Spandana-22 copyrighted ARKINA

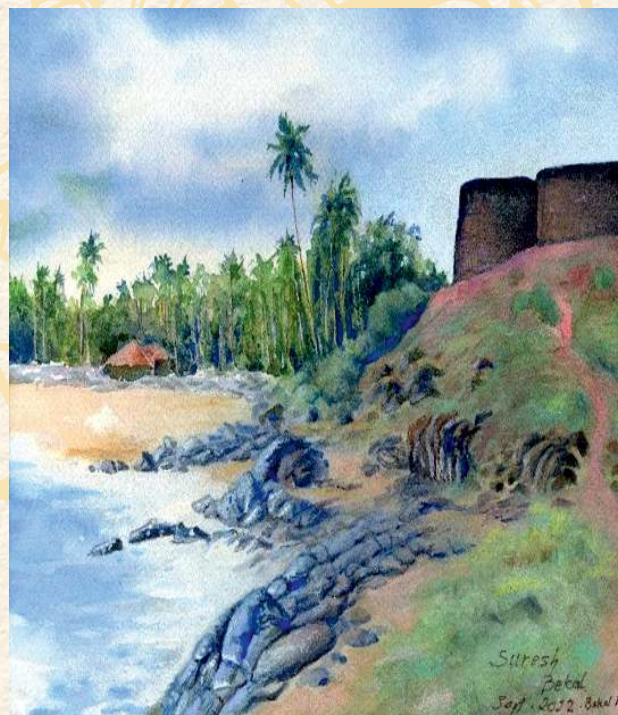
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<http://arkina.rkss.org>

Water color painting by
Sanjiva Rao Bekal,
graduate of Sir J. J. School of Arts,
Bombay, year 1938
father of Suresh and Sathish Bekal.



Water color painting by
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Editorial



ARKINA is honored to release Spandana-2022 at Santa Clara, CA on Nov 26th. Commemorating over 10 years of functioning of ARKINA, this issue was intended to be released last year 2021. However, the lingering effects of the Covid-19 pandemic led to a delay of one year.

Spandana-2022, like the previous issue Spandana (2011), has once again seen an overwhelming contribution from the community. As before, community members both youngsters and seniors, from locations across the US and Canada, have risen to the occasion to showcase their talents. Articles run the gamut, ranging from thoughtful commentary to historical to poetry to recipes. We hope you will be entertained and stimulated by their efforts.

Also included is an updated address directory of 107 families with their information and pictures. The purpose of including this address directory is to foster greater interaction among our community members. We hope that you will make the best use of this directory by reaching out to other families, especially in your vicinity.

Last but not least, we have tried to highlight the achievements of community members that we were informed about. We hope that this will spur and encourage other members to reach for greater heights of achievement in various fields.

I would like to take this opportunity to thank our members who sponsored page advertisements and family greetings. Their generous support is what makes it possible to bear the expenses to bring out Spandana-2022.

Finally, my commendations and thanks to Kirti Printers, Mangalore, India for their quick turnaround and excellent print quality.

All our best efforts notwithstanding, if any errors remain in the content, we apologize in advance.

Thanks

Rajesh Rao

Editor, Spandana-2022



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ARKINA



President's Message



Dear families,

ARKINA (Association of Rama-Kshatriyas in North America) was founded on Feb. 2011 with the motivation of bringing Rama-Kshatriya families, residing in North America specifically in the USA and Canada, together to interact with each other, and help deprived Rama-Kshatriyas in the land of our origin. We estimate around 150 families/individuals belonging to our community are in the USA and Canada. However, meeting and interacting with them are highly challenging due to geographical difficulties. ARKINA provides a platform to interact among community members through several means such as WhatsApp groups, virtual meet, etc. In the last 10 years, we have been able to connect more than one hundred families and had three in-person meetings and one Zoom virtual meeting.

Due to an unforeseen pandemic situation, ARKINA was unable to celebrate its decennial anniversary in 2021. With the situation now having greatly improved, ARKINA board members decided to celebrate the decennial anniversary with a hybrid meeting, both in person and virtual, at Santa Clara, California on November 26th. To commemorate the decennial celebration, ARKINA is bringing out a magazine, SPANDANA-2022, with an address directory including family pictures of Rama-Kshatriyas residing in the USA and Canada. For the address directory, we have received an overwhelming response from over 100 families.

As a major service to the community, ARKINA initiated a scholarship program in the year 2015 for the meritorious and economically backward college-going Rama-Kshatriya students studying in India. Since then ARKINA has disbursed more than \$35,000 towards 225 scholarships. I take this opportunity to thank all the donors and well-wishers for their continued support in keeping ARKINA a vibrant organization.

Thanks

Mohanchandra

President, ARKINA

PAST EVENTS



First ARKINA Convention – August 7th, 2011, at Beverly Hills in Los Angeles, CA. The event was inaugurated with lighting of the lamp by Dr. Janardhan Haldipur, from Rochester, New York. ARKINA president, Mohanchandra, addressed the gathering with a welcome note followed by an insight into the objectives and goals and of starting this community sangha in the US. Secretary, Rajesh Rao presented the annual report. Spandana magazine was released at this event by Sri. Santhosh Kumar Kadlebele, President, Brindavana (Kannada Sangha), New Jersey. This event was attended by ARKINA families from the states of New Jersey, Arizona, and California.

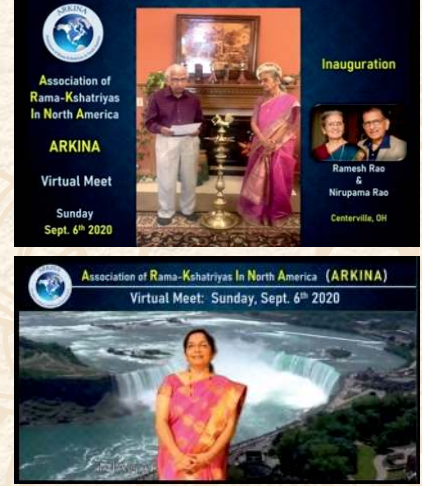


Second ARKINA Meet – August 31st, 2014, at Sunnyvale, California. This event was inaugurated by Prof. Ramesh Chandra Rao from Moodubidri, India. Sri Narasimha Kudlu presided over the function. ARKINA president, Mohanchandra, welcomed the gathering and the secretary, Rajesh Rao presented the annual report. ARKINA families from the states of Ohio, Florida, Arizona, and California attended the event and enjoyed a day of reconnecting and sharing personal stories.



Third ARKINA Meet – November 24th, 2017, at San Jose, California. The event was inaugurated by Sri. Narasimha Kudlu and Smt. Veena Kudlu. ARKINA president, Dr. Kishan Kumbla, welcomed the gathering and the secretary, Rajesh Rao presented the annual report. Mohanchandra (VP), updated the gathering on the various initiatives taken by the board including scholarship programs for community kids in India. This initiative gathered momentum and was well supported by the ARKINA community. ARKINA families from the states of Arizona and California attended this event.

Zoom virtual meet-2020: This was the year of the pandemic when everybody was required to shelter in place due to the Covid-19 outbreak. While this year brought its share of ups and downs, we decided to use this time to reconnect with our community members by conducting a virtual get-together via Zoom. It was an elaborate 3-hour virtual event attended by members of our community in the US & Canada. The program kicked off with the formal inauguration and lighting of the lamps by Mr. Ramesh Rao and Mrs. Nirupama Rao. The Keynote speaker, Mr. Narasihma Kudlu, educated the audience with a brief history of Ramakshatriya. This was followed by a brief report on ARKINA by our Secretary Mr. Rajesh Rao. Ms. Vidya



Nayak, a community youth outreach advocate, re-iterated to our youth the need and benefits of staying close to our roots, culture, and giving back to the community. The program was emceed by Indumathi Mohanchandra from Los Angeles. Formal family introductions helped newer members introduce themselves to existing members and vice-versa. The spectacular 'Veena Recital' by the trio Srikanth Chary, Hrishikesh Chary, and Priyanka Chary was world-class! 'Talent show', 'Art competition', and 'Essay competition' engaged all members, adults and kids alike. 'Namma Adige', a culinary extravaganza, encouraged participants to take a trip down memory lane and rekindle their memories of their favorite traditional foods from back home. Enthused participants left no stone unturned to showcase their best and most palatable dishes. Finally, the event concluded on a positive note with a stronger sense of community and connectivity.



RAMAKSHATRIYA MARRIAGE RITUALS



Narasimha Kudlu
Concord, CA

This overview of Ramakshatrya marriage rituals is for nonresident Indian children who are unaware of these rituals. Vedic marriage rituals are briefly described in Rigveda which is more than 3500 years old. At that time, the rituals were simple. The Groom went to Bride's house with his family and friends. The Bride's parents, family and friends cordially received Groom and his party. They served them with good food before performing any marriage ritual. After the sumptuous meal, parents of the Bride with family performed Lajahoma ritual and

asked the Bride to follow the Groom to his house.

In later years, cultural changes and family history influenced Vedic marriage rituals significantly. All Hindus do not follow Vedic marriage rituals. Brahmins and Kshatriyas follow them throughout India. Even now, Vedic Lajahoma is performed in all marriages, both in North and South India, by Brahmins, Kshatriyas and others who follow Vedic marriage rituals.

About one hundred years back, seven-day marriages were common in our community. Ten years later, five-day marriages were common. Twenty years later, three-day marriages were celebrated. Now we have mostly one day marriages. Over the years we have abandoned many marriage rituals to meet the time constraints of our lifestyle.

According to late Sri. Kumbale Laxmana Rao, our marriage rituals at present include:

1. Deva Karya in Groom's house
2. Chappara Muhurta in Bride's house
3. Welcoming Groom's party (dibbana) at Bride's house or at marriage hall
4. Ganesha Puja
5. Nischaya Tambula
6. Uddina Muhurta
7. Bride's Arasinenne Snaana, Melneeru Snaana and Ankoladhare
8. Dwaara Puje
9. Galige Battalu
10. Groom's Arasinenne, Melneeru Snaana and Ankoladhare
11. Shringaara of Groom
12. Shringaara of Bride
13. Varapooje
14. Gandharva Vivaaha
15. Bride's mother mixes milk and curd
16. Distribution of Mantrakshate to guests
17. Kanyadhaana
18. Mangalasutra Dharane
19. Kankana Bandhana
20. Bride wears Kaalungura
21. Sweet distribution
22. Laajahoma
23. Paanigrahana
24. Saptapadi
25. Aarati for Bride and Groom
26. Hasegeri
27. Shringara of Bride
28. Hiding the Bride
29. Unguradaata
30. Kandanaata
31. Naaga Puje
32. Kankana Visarjane
33. Mantapa Visarjane.
34. Baagilu Thadeyuvudu
35. Elders bless the newlyweds
36. Oota of Bride and Groom
37. Hennanu Ilisisikoduvudu
38. Couple's Nirgamana from the marriage hall

I do not want to describe each ritual. The description of the rituals will make this article very long. Interested persons can find additional details of each ritual listed above in Mr. Rao's excellent book titled "Ramakshtriyara Moolashodha Mattu Samskriti, Sampradaya".

Kula Purohita (Priest) has an important role in Vedic marriages. During the marriage, he creates a verbal marriage contract in Sanskrit for the Bride and the Groom. He covers all the elements of a legal business contract. But he uses Vedic approach to address each one of these elements. For example, instead of using names and current addresses of the contracting parties he only uses names of the parties with the names of their ancestors (father, grandfather and great grandfather) and not their current addresses for his verbal contract. Instead of using current geography and Gregorian calendar, he uses Vedic geography and Vedic astronomy to identify the place and time of the marriage event. Instead of using the assembled guests as witnesses for the contract he invokes Fire God as the witness for the wedding.

Business contracts describe the obligations of contracting parties. The verbal marriage contract defines very elegantly duties and responsibilities of newlywed couples in Saptapadi ritual. Nowadays, it is easy to record the verbal wedding contract on a video taken during the marriage and keep it as a permanent record.

Before Nischaya Tambula, he makes sure Bride and Groom belong to different Gotras. Gotra indicates same family lineage. Marriage between persons of same Gothra is forbidden.

The priest helps the parents of the Bride and Groom to decide "ShubhaMuhurta" (auspicious time) for the marriage following couple's engagement. Muhurta is a period of 48 minutes or one thirtieth part of a day. The Priest determines the most auspicious day to conduct the marriage and the time to start the ceremony based on Hindu Vedic astrology and the couple's horoscopes. On the marriage day the Groom sees the Bride for the first time when Muhurta begins. At that time a curtain is held between the Groom and the Bride. The priest throws holy yellow rice (akshate) on the heads of both Bride and Groom and lowers the curtain to allow the Bride and Groom to see each other and exchange Range male (garland made of dry Range flower). This is followed by exchange of regular flower garlands. This signifies that the two separate individuals are now united in marriage.

It is amusing to read in Valmiki Ramayana about the marriage of Rama and Sita. During their marriage Janaka's priest, Shatananda, had to recite about 22 names of Janaka's ancestors and Dasharata's priest, Vashista, had to recite about 60 names of Dasharata's ancestors.

Since childhood I was curious to know about Ankoladhare of the Bride and Groom and Varapooje. It is said that Ankoladhare ritual is performed to eliminate the bad luck of losing a marriage partner early in life.

In Varapooje, Groom is treated as Shrimannarayana and the Bride as Mahalakshmi. Bride's parents do Varopachara including Padya, Argya, and Achamana. Invoking this concept brings sanctity to the marriage.



Tondala



Kalsa

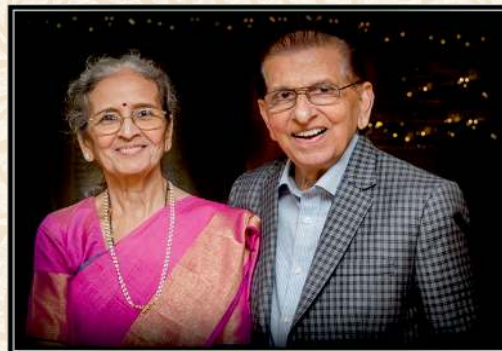


Basinga

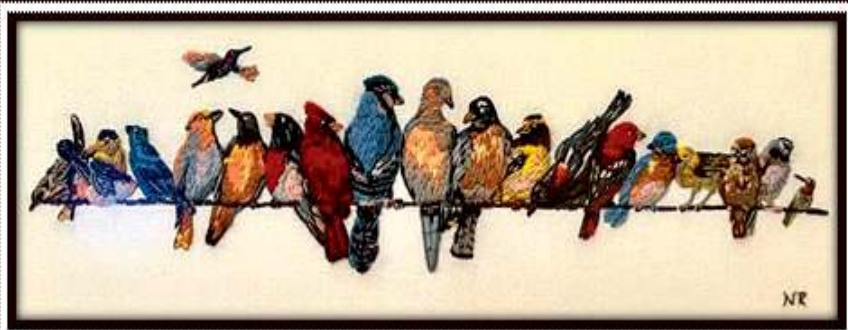
Embroideries by Mrs. NIRUPAMA RAMESH RAO

Nirupama, from early in life, had a passion for arts and crafts. Among other things, she built and expanded her knowledge of embroidery based on what she learned in her school days. She had the active support of her mother Leelavathi who in her right was an expert embroider. After marriage coming to the USA, she was exposed to even greater opportunities in the artwork. Many of these displayed are available as self-contained kits. Nirupama made use of them. Embroidery technical terms and stitching methods are explained in detail. That helped Nirupama in producing these works. These works were done over extended periods of time.

- Ramesh Rao



Nirupama Rao and Ramesh Rao
Centerville, OH



HUMBLE, YET PROUD.....



Trikannad Prashanthkumar, MD
Centerville, Oh



Still carrying echoes of voices innumerable.....

A silent witness to the most precious.....

The gift of education.....

Presented to all.

The Banyan tree in front, at it's metaphorical best,

Roots so deep, forever entrenched, in body and soul...

Branches spreading far and wide, all obstacles overcome.....

Bearing fruit, the ultimate taste of success,

And shelter from all the elements unpredictable.....

Remember those halcyon days.

BEM High School.....God's own country for all the devotees of a temple of learning.

These gates were always open to occupants who were mostly unknown as the invisible.

The passengers on this arduous journey were all of kinds, all faiths, got along despite so many odds.....

Once in, and you gave yourself an opportunity, helped along by dedicated, faithful teachers,

Roads suddenly appeared to destinations which one had never travelled.

Never even dreamt of.

Red tiled, weathering the fury of the wet summer monsoons,

White washed walls fatigued, crying for a much needed refresher,

Contrasting shiny black tar for that rugged finish, uniquely odorous,

Humble blackboards adorned by chalky remnants of a quick scribble,

Perhaps a quote, in lyrical Kannada, maybe Shakespearean.....

Or maybe a complicated calculation.....not for simple minds.

The rustic innocence and naivety of the rural was thick in the air....

The poverty of fiscal constraints was enriched by the wealth of elaborate dreams,

Dreams which turned out to be real as we would find out decades later...Now.

Those moments are forever embellished in our cerebral landscapes.

Oh, What a journey WE all have been through,

And it still continues.....

OUR HOMETOWN, A REAL HERO

Our roots remain deep,
Even as we have spread out far and wide.....
Blossomed and bore fruit,
Our roots remain deep indeed.
To our roots we are back again, as we always
do....

Walked in the red soil,
We, the sons and daughters, did.
And with a gush of pride.

As a flood of memories,
Drowned us, whetting my appetite,
In unforgettable moments of then,
All pure magic, without the vanishing trick.

Far removed, our small home towns are,
From a world complicated, corrupted....
By wealth and Glamour....
But embraced by simplicity, so rare these days,
Which is the signature everywhere here.

And that much valued commodity,
TIME...
Was in abundance.....
Quiet unlike our world, where the weighty
pendulum,
Keeps knocking us down, time after time.

Places of worship, small but large enough to
house the real Gods,
Not just the rich ones.....
Dark but never darkened,
The humble lamp devoid of the glare of being
in the spotlight.
Devotees who need no power or wealth,
Do not even have to stand in line,
To speak to the divine and be listened to...
The way it should be.
Dwellings which are homes, not empty
mansions....
No walls adorned with art sans meaning,
Kitchens not expansive, neither expensive....



But home to irresistible food, always...
Substance over style.
Tables over populated,
With delicacies homegrown...
Be it jackfruit, mangoes, or any gift,
From Mother Earth.
For the world is in your backyard here.
Curved coastline so beautiful,
Unspoilt beaches where the rich are kept at bay,
Lazy backwaters snaking through lush green,
Birds of different feathers flock together,
The loud cry of the fisherman looking for bait to
sell...
And as this part of the world pauses....
Interrupted only by the proud toot of THE WEST
COAST EXPRESS...
As the casual lungi clad munches on the porch....
Leisure redefined.

Our roots remain deep,
Even as we have spread out for and wide,
Blossomed and bore fruit,
All roots remain deep indeed,
A walk through our hometown....
Priceless.

PRESENTING A CLASSIC, AN ANCESTRAL HOME IN VIRGIN TERRITORY.....



Soon to be extinct save for some rare vestigial remnants.
Thanks to the evils of modernization, the sheer realities, and compulsions of 21st-century living.
Who knows.

Who am I to judge, smitten as I am by the exhilarating bug of nostalgia?
Recall I did the many splendored things that were the inhabitants here.

Home to the natives and strangers it was,
Gladly and without reservation.
Welcome with true meaning.

Mangoes, tender coconuts, chikoos, you name it.
You devoured. Fresh chutneys, bathing baked rice flour wrapped in jackfruit leaves.
Hmmm! Divine.

Handmade delicacies numerous, as only mom and grandma can do,
And with a smile too.

Betel leaves, areca nut, a generous spread of lime,
The elder statesmen on the front porch as they chewed on the daily happenings,
Nasal tobacco for company. Anyone recall snuff? Cool eh?
And that ubiquitous "easy chair"!!

Does anyone even remember this "family member"?
Cool refreshing baths beside the backyard well,
Shampoo from hibiscus....smooth and shine,
Hot water in cauldrons, stoked by fiery embers of palm beneath...
We were organic way before it became a fad!!

Home to moments momentous, memories unforgettable.
Origin of joyous new life, passing away of the very dear chosen,
Betrothals and the solemnity of matrimony...

And many more.
Cycle of life, all under one roof.
Did someone say life was good then and want to exit the concrete jungle that is today?
A true and worthy classic, the ancestral home

ಸಂತೋಷ್ ಒಂದು ನೆನಪು...

ಸಂತೋಷ್ ಕುಮಾರ್ ಕಡ್ಲೇಬೇಳೆ (1967-2019) ಅವರನ್ನು ನಮ್ಮ ನಡುವಿನ ಒಂದು ಶಕ್ತಿ ಎಂದು ಹೇಳಿದರೆ ಅತಿಶಯವೇನಿಲ್ಲ. ನನ್ನ ಮತ್ತು ಸಂತೋಷ್ ಅವರ ವೈಯಕ್ತಿಕ ಒಡನಾಟ ಸುಮಾರು ಒಂದು ದಶಕಗಳಿಗೂ ಹೆಚ್ಚು. ನ್ಯೂ ಜೆರ್ಸಿಯ ಒಂದಲ್ಲ ಒಂದು ಕನ್ನಡ ಸಂಬಂಧಿ ಚಟುವಟಿಕೆಗಳಲ್ಲಿ ಸದಾ ತಮ್ಮನ್ನು ತಾವು ತೊಡಗಿಸಿಕೊಂಡು ಕರ್ಮರಾಗಿ ದುಡಿಯುವುದಕ್ಕೆ ಸಂತೋಷ್ ಹೆಸರುವಾಸಿಯಾಗಿದ್ದರು. ಆದರೆ, ತಮ್ಮ ಸಕ್ರಿಯ ಚಟುವಟಿಕೆಯನ್ನು ಕೇವಲ ನ್ಯೂ ಜೆರ್ಸಿಗೆ ಮಾತ್ರ ಸೀಮಿತವಾಗಿಟ್ಟಿರಲಿಲ್ಲ ಸಂತೋಷ್. ಉತ್ತರ ಅಮೇರಿಕ, ಕೊಲ್ಲಿ ರಾಷ್ಟ್ರಗಳಲ್ಲಿ, ಮುಂಬೈ ಹಾಗೂ ಕರ್ನಾಟಕದ ಕರಾವಳಿಯ ಉದ್ದಗಲಕ್ಕೂ ತಮ್ಮ ಸಕ್ರಿಯ ಸಂಘಟನೆಗಳಿಂದ ಹೆಸರುವಾಸಿಯಾದವರು. ಇಂಥ ಧೀಮಂತ ವ್ಯಕ್ತಿತ್ವ ಇಂದು ನಮ್ಮ ನಡುವೆ ಇಲ್ಲ, ಆದರೆ, ಅವರ ನೆನಪು ಎಂದೆಂದಿಗೂ ನಮ್ಮ ಜೊತೆಯಿರುತ್ತದೆ.

ನ್ಯೂ ಜೆರ್ಸಿಯಲ್ಲಿ ನಾವು 2010ರ ಅಕ್ಕ ಸಮ್ಮೇಳನವನ್ನು ಆಯೋಜಿಸಲು ಸುಮಾರು ಒಂದು ವರ್ಷದಿಂದ



ತೊಡಗಿಕೊಂಡಿದ್ದಾಗ ನನಗೆ ಸಂತೋಷ್ ಅವರ ಪರಿಚಯವಾಯಿತು. ಸಮ್ಮೇಳನದ ಖಜಾಂಚಿಯಾಗಿ ಅವರು ನಮ್ಮೆಲ್ಲರಿಗೂ ಮಾರ್ಗದರ್ಶಕರಾಗಿದ್ದರು. ಹಗಲಿಡೀ ಆಫೀಸ್ ಕೆಲಸದಲ್ಲಿ ತೊಡಗಿಕೊಂಡಿದ್ದ ನಮಗೆ ಸಂಜೆ ಮತ್ತು ರಾತ್ರಿ ಅಕ್ಕ ಸಮ್ಮೇಳನದ ಕೆಲಸ, ಇದೇ ಸಮಯದಲ್ಲಿಯೇ ನಾನು ಸಂತೋಷ್ ಅವರೊಟ್ಟಿಗೆ ಬಹಳ ಹತ್ತಿರದಿಂದ ಕೆಲಸ ಮಾಡಿದ್ದು ಎನ್ನಬಹುದು. ಅಕ್ಕ ಸಮ್ಮೇಳನವೆಂಬ ಬೃಹತ್ ವೇದಿಕೆಯಲ್ಲಿ ಹಲವಾರು ತಂಡಗಳಿರುತ್ತವೆ. ಅಂಥ ತಂಡಗಳಿಗೆ ಬೆಂಬಲವಾಗಿ ನಿಂತು ಖಜಾಂಚಿಯಾಗಿ ಕೆಲಸ ಮಾಡುವ ವ್ಯಕ್ತಿಗೆ ಹಣಕಾಸು ಸಂಗ್ರಹಣೆ ಮತ್ತು ವಿಲೇವಾರಿಯು ಎರಡೂ ಜವಾಬ್ದಾರಿಗಳಿರುತ್ತವೆ. ಅವರ ಬಲಗೈ ಬಂಟಿ ಮತ್ತು ಸ್ನೇಹಿತ ರವಿ ಲಂಬಿಯವರ ಸಹಾಯದಿಂದ ಈ ಕೆಲಸವನ್ನು ವ್ಯವಸ್ಥಿತವಾಗಿ ಪೂರೈಸಿದ ಕೀರ್ತಿ ಸಂತೋಷ್‌ಗೆ ಸಲ್ಲುತ್ತದೆ. ಈ ಕಾರ್ಯಕ್ರಮದ ಸಲುವಾಗಿ ಹಗಲು ಇರುಳೆನ್ನದೆ ದುಡಿದವರು

ಸತೀಶ್ ಹೊಸನಗರ
ನ್ಯೂ ಜೆರ್ಸಿ



ಸಂತೋಷ್. ನಮ್ಮ ಅನೇಕ ಕಾನ್‌ಫರೆನ್ಸ್ ಕಾಲ್‌ಗಳು ಮಧ್ಯರಾತ್ರಿಗೆ ಆರಂಭವಾಗಿ ಬೆಳಗಿನ ಜಾವ ಒಂದು ಗಂಟೆಗೆ ಮುಗಿಯುತ್ತಿದ್ದವು. ಹೀಗೆ ಸಂತೋಷ್ ಅವರು ಹಗಲು ರಾತ್ರಿ ಎನ್ನದೇ ಬೆವರು ಸುರಿಸಿದ ಕಾರಣದಿಂದಲೇ ಒಂದು ಸುಂದರವಾದ ಸಮ್ಮೇಳನವನ್ನು ನಡೆಸಲು ಸಾಧ್ಯವಾಯಿತು.

2010ರ ಅಕ್ಕ ಸಮ್ಮೇಳನವನ್ನು ಮುನ್ನಡೆಸಿಕೊಂಡು ಬಂದ ನಂತರ ಸಂತೋಷ್ 2011-12ರ ಬೃಂದಾವನ "ಮೈತ್ರಿ ತಂಡ"ದ ಅಧ್ಯಕ್ಷ ಸ್ಥಾನವನ್ನು ವಹಿಸಿಕೊಂಡರು. ನ್ಯೂ ಜೆರ್ಸಿಯಲ್ಲಿ ಕೇವಲ ಅರು ವರ್ಷಗಳ ಹಿಂದೆ ಕಣ್ಣಿಟ್ಟುಕೊಂಡು ಒಡೆದುಕೊಂಡ ಕನ್ನಡ ಸಂಘಕ್ಕೆ ನಾಯಕ ಸ್ಥಾನವನ್ನು ವಹಿಸಿಕೊಂಡು ಅನೇಕ ಕಾರ್ಯಕ್ರಮಗಳ ಮುಖಾಂತರ ಬೃಂದಾವನ ಕನ್ನಡ ಕೂಟ ರಾಷ್ಟ್ರೀಯ ಮಟ್ಟದಲ್ಲಿ ಹೆಸರು ಮಾಡುವಂತೆ ಮಾಡಿದರು. ಇದೇ ಸಮಯದಲ್ಲಿ ಸಂತೋಷ್ ಅವರು ಅಕ್ಕ ಕಾರ್ಯಕಾರಿ ಸಮಿತಿಯಲ್ಲಿ ಉಪಾಧ್ಯಕ್ಷರಾಗಿ ಆಯ್ಕೆಗೊಂಡು ರಾಷ್ಟ್ರ ಮತ್ತು ಅಂತಾರಾಷ್ಟ್ರೀಯ ಮಟ್ಟದಲ್ಲೂ ಸಹ ತಮ್ಮ ಕಾರ್ಯ ತತ್ವರತೆಯನ್ನು ತೋರಿಸಿದರು. ಸಂತೋಷ್ ಅವರ ನೇತೃತ್ವದಲ್ಲಿ ಕಾರ್ಯಕಾರಿ ಸಮಿತಿಯಲ್ಲಿ ಕೆಲಸ ಮಾಡಿದ ಸುಯೋಗ ನನ್ನದು. ಅಂದಿನಿಂದ ಅವರು ಪ್ರತಿ ಎರಡು ವರ್ಷಗಳಿಗೊಮ್ಮೆ ಬೃಂದಾವನ ಕಾರ್ಯಕ್ರಾರಿ ಸಮಿತಿಯ ಆಯ್ಕೆ ನಡೆಯುವ ಸಂದರ್ಭದಲ್ಲಿ ಮೈತ್ರಿ ತಂಡದ ಎಲ್ಲರನ್ನೂ ಸಹ ಭಾಗವಹಿಸುವಂತೆ ಪ್ರೋತ್ಸಾಹಿಸುತ್ತಿದ್ದರು. ಅವರ 2012ರ ಅಧ್ಯಕ್ಷ ಸ್ಥಾನದ ತರುವಾಯ ಸುಮಾರು ಆರು ವರ್ಷಗಳ ಕಾಲ ಒಂದಲ್ಲ ಒಂದು ನೆಪವನ್ನು ಹೇಳಿ ತಪ್ಪಿಸಿಕೊಳ್ಳುತ್ತಿದ್ದನಾದರೂ 2018ರ ಕೊನೆಯಲ್ಲಿ ನನ್ನನ್ನು ಅಧ್ಯಕ್ಷನಾಗಲು ಪ್ರೋತ್ಸಾಹಿಸುವಲ್ಲಿ ಯಶಸ್ವಿಯಾದರು. ಸಂತೋಷ್ ಅವರು ಒಂದು ರೀತಿಯಲ್ಲಿ ತಮ್ಮ ಸಹೋದ್ಯೋಗಿಗಳನ್ನು ಪ್ರೋತ್ಸಾಹಿಸಿ ಕೆಲಸವನ್ನು ನಿಭಾಯಿಸುವುದರಲ್ಲಿ ನಿಪುಣರು. ಒಮ್ಮೆ ಅವರ ಟ್ರಸ್ಟ್ ಸರ್ಕಲ್‌ನಲ್ಲಿ ನೀವು ಸೇರಿಕೊಂಡರೆ, ಅವರ ಪ್ರತಿಯೊಂದು ಬೆಳವಣಿಗೆಗಳಲ್ಲೂ ನಿಮ್ಮ ಪ್ರತಿಭೆಯನ್ನು ಆದರಿಸಿ ಒಂದಲ್ಲ ಒಂದು ಜವಾಬ್ದಾರಿಯನ್ನು ನಡೆಸಿಕೊಂಡು ಹೋಗುವ ಚಾಕಚಕ್ಯತೆ ಅವರಲ್ಲಿತ್ತು. ಅಲ್ಲದೇ, ತಮ್ಮ ತಂಡದ ಪ್ರತಿಯೊಬ್ಬರನ್ನೂ ಕೂಡ ಅವರು ತಮ್ಮ ಕುಟುಂಬದ ಒಬ್ಬ ಸದಸ್ಯರಂತೆ ಗೌರವಿಸುವುದಲ್ಲದೇ, ಅವರನ್ನು ಧೀರ್ಘಕಾಲೀನ ಸ್ನೇಹಿತರನ್ನಾಗಿ ಪರಿವರ್ತಿಸುವ ಕಲೆ ಅವರಿಗೆ ಸಹಜವಾಗಿ ಸಿದ್ಧಿಸಿತ್ತು.

ಎಲ್ಲದಕ್ಕಿಂತ ಮುಖ್ಯವಾಗಿ, ಬೃಂದಾವನದ ಯುವ ತಂಡಕ್ಕೆ ಒಂದು ಹೊಸ ಆಯಾಮವನ್ನು ಕೊಟ್ಟವರು ಸಂತೋಷ್. ಅವರ ನೇತೃತ್ವದಲ್ಲಿ ನಡೆದ ಪ್ರತಿಯೊಂದು ಕಾರ್ಯಕ್ರಮಗಳಲ್ಲಿಯೂ ಸಹ ಯುವಕರನ್ನು ಮತ್ತು ಮಕ್ಕಳನ್ನು ಮುನ್ನಡೆಸುವ ಒಂದಲ್ಲ ಒಂದು

ಅಂಶವಿರುತ್ತಿದ್ದುದು ಗಮನಾರ್ಹ ಅಂಶ.

ಒಬ್ಬ ವ್ಯಕ್ತಿ ಒಮ್ಮೆಲೆ ಅದೆಷ್ಟು ಸಮುದಾಯ, ಸಂಘಟನೆಗಳಲ್ಲಿ ಸಕ್ರಿಯವಾಗಿ ಕೆಲಸ ಮಾಡಬಹುದು? ಉತ್ತರ ಅಮೇರಿಕವನ್ನು ಕರ್ಮಭೂಮಿಯನ್ನಾಗಿ ಸ್ವೀಕರಿಸಿ ಬಂದ ಮೇಲೆ, ನಮಗೆಲ್ಲರಿಗೂ ಜೀವನಾಂಶ ನಡೆಸುವುದಕ್ಕಾಗಿ ಒಂದು ಕೆಲಸವನ್ನು ಮಾಡಲೇ ಬೇಕಾಗುತ್ತದೆ. ಹೆಚ್ಚಿನವರಿಗೆ ಅದೇ ದೊಡ್ಡದಾದರೆ, ಸಂತೋಷ ಅಂಥವರು ಎಲ್ಲದರ ಜೊತೆಗೆ, ಕರಾವಳಿ ಇನ್ಫೋಟೆಕ್ ಎಂಬ ಸಂಸ್ಥೆಯನ್ನು ನಡೆಸುತ್ತಿದ್ದರು. ನನಗೆ ಗೊತ್ತಿರುವ ಹಾಗೆ ರಾಷ್ಟ್ರಮಟ್ಟದಲ್ಲಿ ಅಕ್ಕ ಸಂಸ್ಥೆಯ ಚಟುವಟಿಕೆಗಳಲ್ಲಿ ಭಾಗವಹಿಸುತ್ತಿದ್ದರು. ನಮ್ಮ ನ್ಯೂ ಜೆರ್ಸಿಯ ಮಟ್ಟದಲ್ಲಿ ಬೃಂದಾವನ ಕನ್ನಡ ಕೂಟದ ಪ್ರತಿಯೊಂದು ಆಗು-ಹೋಗುಗಳಲ್ಲಿ ತಮ್ಮನ್ನು ತಾವು ಸಮರ್ಪಿಸಿಕೊಳ್ಳುತ್ತಿದ್ದರು. ಇದರ ಜೊತೆಗೆ, ನ್ಯೂ ಜೆರ್ಸಿಯ ಯುವಕರು ಸೇರಿ ಸ್ಥಾಪಿಸಿದ "ಕಟ್ಟೆ ಬಾಯ್ಸ್" ಎಂಬ ಸಂಸ್ಥೆಯ ಸಂಸ್ಥಾಪಕರಲ್ಲಿ ಸಂತೋಷ ಅವರು ಒಬ್ಬರಾಗಿದ್ದರು. 2011ರಲ್ಲಿ ತಮ್ಮ ಸ್ನೇಹಿತರೊಡಗೂಡಿ ಂಖಿಖಿಟಂ (ಉತ್ತರ ಅಮೇರಿಕದ ರಾಮಕೃಷ್ಣಿಯ ಅಸೋಸಿಯೇಷನ್) ಸ್ಥಾಪಿಸಿದ್ದರು. ಂಖಿಖಿಟಂ ಸಂಸ್ಥೆಯಲ್ಲಿ ಸಂತೋಷ ಅವರು ಕಾರ್ಯದರ್ಶಿಯಾಗಿ ಕೆಲಸ ಮಾಡುತ್ತಾ ಉತ್ತರ ಕನ್ನಡ ಮತ್ತು ದಕ್ಷಿಣ ಕನ್ನಡ ಜನರನ್ನು ಒಟ್ಟುಗೂಡಿಸಿ ಸಂಸ್ಥೆಯನ್ನು ಬೆಳೆಸುವಲ್ಲಿ ಸಂತೋಷ ಅವರ ಪಾತ್ರ ಅಪಾರ. ಜೊತೆಗೆ ಸ್ಥಳೀಯ ಲಯನ್ಸ್ ಕ್ಲಬ್ ಸಂಸ್ಥೆಯಲ್ಲಿ ವಾಲಂಟಿಯರ್ ಆಗಿ ಸೇರಿಕೊಂಡು ಕೆಲಸ ಮಾಡುತ್ತಿದ್ದರು. ಅಮೇರಿಕದ ಹೊರಗೂ ಸಹ ಕೊಲ್ಲಿಯ ರಾಷ್ಟ್ರಗಳಲ್ಲಿ, ಮುಂಬೈ ಮತ್ತು ಕರಾವಳಿಯಲ್ಲೂ ಸಹ ಅನೇಕ ಸಂಸ್ಥೆಗಳಲ್ಲೂ ಸಹ ಸಕ್ರಿಯವಾಗಿ ದುಡಿಯುತ್ತಿದ್ದರು. ಹೀಗೆ ಒಂದಲ್ಲ ಎರಡಲ್ಲ, ಹತ್ತು ಹಲವು ಸಂಸ್ಥೆಗಳಲ್ಲಿ ಹಗಲಿರುಳೆನ್ನದೆ ದಣಿವಿರದೆ ಕೆಲಸ ಮಾಡುವ ಸಂತೋಷ ಅವರನ್ನು ನೋಡಿದರೆ, ಒಬ್ಬ ವ್ಯಕ್ತಿ ಇಷ್ಟೆಲ್ಲ ಕೆಲಸಗಳನ್ನು ಅದು ಹೇಗೆ ಮಾಡುತ್ತಿದ್ದರಪ್ಪಾ ಎಂದು ಆಶ್ಚರ್ಯವಾಗುತ್ತದೆ.



ಸಂತೋಷ ಅವರು ಸಮಾಜ ಸೇವೆಗೆ ಮತ್ತೊಂದು ಹೆಸರು ಎನ್ನುವಂತಿದ್ದರು. ಅವರು ತಮ್ಮ ವೃತ್ತಿ ಜೀವನದುದ್ದಕ್ಕೂ ವಾಲಂಟಿಯರ್ ಆಗಿ ಹಲವಾರು ಸಂಘ ಸಂಸ್ಥೆಗಳಿಗೆ ದುಡಿದ ಉದಾಹರಣೆಗಳನ್ನು ಕೊಡಬಹುದು. ನ್ಯೂ ಜೆರ್ಸಿಯ ಕಟ್ಟೆ ಬಾಯ್ಸ್ ಸಮುದಾಯದೊಂದಿಗೆ ಪ್ರತಿ ವರ್ಷ ಸ್ಥಳೀಯ

ಹೋಮ್‌ಲೆಸ್ ಶೆಲ್ಟರುಗಳಿಗೆ ಭೇಟಿ ಕೊಟ್ಟು ಅಲ್ಲಿ ಆಹಾರ ಪದಾರ್ಥಗಳನ್ನು ಹಂಚುತ್ತಿದ್ದರು. 2015ರಲ್ಲಿ ನೇಪಾಳದಲ್ಲಿ ಭೂಕಂಪನವಾಗಿ ಅನೇಕ ಸಾವು-ನೋವಿಗೆ ಸ್ಪಂದಿಸಿ 'ನೇಪಾಲಿ ರಿಲೀಫ್ ಫಂಡ್' ಅನ್ನು ಆರಂಭಿಸಿದ್ದರು. ಸಿಯಾಚೆನ್‌ನಲ್ಲಿ ಯೋಧರನ್ನು ಕಳೆದುಕೊಂಡ ಕರ್ನಾಟಕದ ಮೂರು ಕುಟುಂಬಗಳಿಗೆ ಸಹಾಯಾರ್ಥವಾಗಿ ಅವರು ಹಣ ಸಂಗ್ರಹಣೆ ಮಾಡಿದ್ದರು. ಮುಂದೆ, ಅವರ ಸಾವಿಗೆ ಕೆಲವೇ ದಿನಗಳ ಮುನ್ನ, ಪುಲ್ವಾಮಾ ಧಾಳಿಯಲ್ಲಿ ಮರಣ ಹೊಂದಿದ ಯೋಧರ ಸಹಾಯಾರ್ಥವಾಗಿ ಏನಾದರೊಂದು ಮಾಡಲೇ ಬೇಕು ಎನ್ನುವ ಬಲವಾದ ತುಡಿತ ಅವರದಾಗಿತ್ತು. ಈ ಸಂಬಂಧ ಸಂತೋಷ ಅವರ ಮರಣಾನಂತರ ಭಾರತೀಯ ಯೋಧರ ಸಹಾಯಾರ್ಥವಾಗಿ ನ್ಯೂ ಜೆರ್ಸಿಯಲ್ಲಿ ಒಂದು ಸಂಗೀತ ಕಾರ್ಯಕ್ರಮವನ್ನು ಏರ್ಪಡಿಸಿ ಅದರಿಂದ ಬಂದ ಹಣವನ್ನು ಯೋಧರ ಸಹಾಯ ನಿಧಿಗೆ ಕಳುಹಿಸಿರುವುದು ಸಂತೋಷ ಅವರ ಸ್ಮರಣೆಯಲ್ಲಿ ನಾವು ಸಲ್ಲಿಸಿದ ಅಳಿಲು ಸೇವೆ ಎನ್ನಬಹುದು.



ವೃತ್ತಿಯಲ್ಲಿ ಇಂಜಿನಿಯರ್ ಆದ ಸಂತೋಷ ಅವರ ಮರಣಾನಂತರ, ಂಖಿಖಿಟಂ ಸಂಸ್ಥೆಯ ಮುಖೇನ "ಸಂತೋಷ ಕಡ್ಲೆಬೇಳೆ" ಸ್ಮಾರಕ ವಿದ್ಯಾರ್ಥಿವೇತನವನ್ನು ಪ್ರತಿ ವರ್ಷ ಪ್ರತಿಭಾನ್ವಿತ ಇಂಜಿನಿಯರ್ ವಿದ್ಯಾರ್ಥಿಗಳಿಗೆ ಕೊಡಲಾಗುತ್ತಿದೆ. ಕಳೆದ 6 ವರ್ಷಗಳಲ್ಲಿ ಸುಮಾರು 250ಕ್ಕೂ ಹೆಚ್ಚು ಅರ್ಥಿಕವಾಗಿ ಹಿಂದುಳಿದ ವಿದ್ಯಾರ್ಥಿಗಳು ಂಖಿಖಿಟಂ ಸಂಸ್ಥೆಯ ಮುಖೇನ ವಿದ್ಯಾರ್ಥಿ ವೇತನವನ್ನು ಪಡೆಯುತ್ತಿದ್ದಾರೆ ಎನ್ನುವುದನ್ನು ಇಲ್ಲಿ ಸ್ಮರಿಸಬೇಕು.

ಈ ಎಲ್ಲ ಕಾರಣಗಳಿಂದಲೇ ಸಂತೋಷ ಅವರನ್ನು "ದಣಿವಿರದ ನಾಯಕ" ಎನ್ನಲು ಅಡ್ಡಿ ಇಲ್ಲ. ತಮ್ಮ ಜೊತೆಗಾರರಿಗೆ ಮುಂದಾಳು ಹಾಗೂ ಸ್ಫೂರ್ತಿಯ ಸೆಲೆಯಾಗಿ, ಅನೇಕ ಮಜಲು ಮಗ್ಗಲುಗಳಲ್ಲಿ ತಮ್ಮನ್ನು ಯಶಸ್ವಿಯಾಗಿ ತೊಡಗಿಸಿಕೊಂಡು, ಮನೆಯಲ್ಲಿ ಮಕ್ಕಳಿಗೆ ಮಾದರಿಯಾಗಿ, ಜೊತೆಗೆ ಕಿರಿಯರಿಗೆ ಬೆಂಬಲಿಗನಾಗಿ ಪಾದರಸದಷ್ಟೇ ಚುರುಕಾಗಿ ಕೆಲಸ ಮಾಡುತ್ತಿದ್ದ ಸಂತೋಷ ಅವರ ವ್ಯಕ್ತಿತ್ವವನ್ನು ನೆನೆದರೆ ಇಂದು ಕಣ್ಣುಗಳು ತೇವವಾಗುತ್ತವೆ.

ಹೀಗಿರುವಾಗ, 2019ರ ಫೆಬ್ರವರಿ 10ರ ಭಾನುವಾರ ಮುಂಜಾನೆ ನಮಗೆಲ್ಲರಿಗೂ "ಸಂತೋಷ್ ಅವರು ಇನ್ನಿಲ್ಲ" ಎನ್ನುವ ಬರಸಿಡಿಲೊಂದು ಬಂದು ಎರಗಿತು. ಅಕಾಲಿಕವಾಗಿ ಸಂತೋಷ್ ಇಲ್ಲವಾಗಿದ್ದು, ಕೇವಲ ನ್ಯೂ ಜೆರ್ಸಿಯ ಬಂಧುಗಳಿಗಷ್ಟೇ ಅಲ್ಲ ವಿಶ್ವದೆಲ್ಲೆಡೆಯ ಅವರ ಒಡನಾಡಿ-ಬಂಧು-ಮಿತ್ರರಿಗೆ ಒಂದು ಭರಿಸಲಾರದ ಶೋಕವನ್ನು ಸೃಷ್ಟಿಸಿತು. ನಮ್ಮ ಯಾವುದೇ ಸಭೆ-ಸಮಾರಂಭಗಳಲ್ಲಿ ಸದಾ ತಮ್ಮ ಮುಗುಳ್ಳುನಗುಲಿನಿಂದ ಎಲ್ಲರಿಗೂ ಹತ್ತಿರವಾಗಿದ್ದ ಸಂತೋಷ್ ಅವರ ಪಾರ್ಥಿವ ಶರೀರದ ದರ್ಶನಕ್ಕೇನು ದೂರ ದೂರದಿಂದ ಬಂದ ಜನಸಾಗರವನ್ನು ನೋಡಿದರೆ ಸಂತೋಷ್ ಅವರ ಬದುಕಿನ ಘನತೆ ಎಂತಹವರಿಗೂ ಅರ್ಥವಾದೀತು. ಎಲ್ಲ ಪ್ರಕಾರದ ಜನ, ಭಾಷೆ, ಸಂಸ್ಥೆಗಳಲ್ಲಿ ಸಂತೋಷ್ ಅವರು ತಮ್ಮನ್ನು ತಾವು ತೋಡಗಿಸಿಕೊಂಡಿದ್ದು - ಶರಣರ ಬಾಳನ್ನು ಮರಣದಲ್ಲಿ ಕಾಣು ಎಂಬ ನುಡಿಗೆ ಕನ್ನಡಿ ಹಿಡಿದಂತಿತ್ತು.

ಒಬ್ಬ ಮಗ, ಪತಿ, ತಂದೆ, ನಾಯಕನಾಗಿ ಬೆಳೆದು, ವೃತ್ತಿ ಮತ್ತು ಪ್ರವೃತ್ತಿ ಧರ್ಮಗಳನ್ನೂ ಸಮಾನವಾಗಿ ತೋರಿಸಿಕೊಂಡು, ತಾವು ಇದ್ದಷ್ಟು ಕಾಲ ಇನ್ನೊಬ್ಬರಿಗೆ ಅನುಕೂಲವನ್ನು ಮಾಡಿಕೊಟ್ಟು ದೂರದೃಷ್ಟಿಯಿಂದ ಒಂದು ಸಮಾಜ ಮತ್ತು ಸಂಸ್ಥೆಯನ್ನು ಬೆಳೆಸುವಲ್ಲಿ ಎಲ್ಲರ ಕಣ್ಮಣಿಯಾಗಿ ಸಂತೋಷ್ ಇಂದೂ ನಮ್ಮ ನೆನಪಿನ ಒಂದು ಭಾಗವಾಗಿದ್ದಾರೆ. ಅವರ ದೇಹ ಬೂದಿಯಾಗಿ ಪಂಚಭೂತಗಳಲ್ಲಿ ಲೀನವಾಗಿ, ಅವರ ಉಸಿರು ಶಾಶ್ವತವಾಗಿ ನಮ್ಮೆಲ್ಲರೊಳಗೊಂದಾಗಿರುವಾಗ, ಅವರ ಚೇತನ ಮತ್ತು ಅವರ ಜೀವನ ಸ್ಫೂರ್ತಿ ನಮ್ಮ ನಡುವೆ ಇನ್ನೂ ಜೀವಂತವಾಗಿದೆ. ಈ ಸಂದರ್ಭದಲ್ಲಿ ಕೆಳಗಿನ ಈಶಾವಾಸ್ಯ ಉಪನಿಷತ್ತಿನ ಒಂದು ಪಂಜೆ ಸಂತೋಷ್ ಅವರ ಬದುಕಿಗೆ ಸಮರ್ಪಕವಾಗಿ ಅನ್ವಯವಾಗುತ್ತದೆ ಎಂದು ಭಾವಿಸುತ್ತೇನೆ.

ವಾಯುರನಿಲಮಮೃತಮಥೇದಂ ಭಸ್ಮಾಂತಂ ಶರೀರಮ್ |
ಓಂ ಕ್ರತೋ ಸ್ಮರ ಕೃತಂ ಸ್ಮರ ಕ್ರತೋ ಸ್ಮರ ಕೃತಂ ಸ್ಮರ ||

THE SUMMIT



Pranathi Rao
Med Student, UCI
Los Angeles, CA

Medicine is Sisyphus pushing his boulder
It is the hands on the clock that never stop moving
Time sprints faster than the mind understands
It is the shelves of books that all need perusal
A storm of facts that hurtle downwind at lightning speed
It is the hordes of intelligence that make me feel small
The pedestal is high and the summit feels out of reach

But

Medicine is also freedom
It is every new discovery that grows a branch in the tree of knowledge
Leaves fall with every season as new information debunks the old
It is the cycle of learning and sharing that never ceases
The teacher becomes a student becomes a teacher

Medicine is unity
It is the hands that guide me through every step
The many shoulders I can stand on to reach a new height
It is the donated bodies I touch that once breathed life
An honor to learn about humanity from humans

Medicine is family
Sisyphus embarked on his journey alone
A price he paid for his trickery and greed
But my boulder has a hundred hands to help push it to the peak
For it takes a whole village to raise a doctor

THE POLITICAL ECONOMY OF CHIPS EXPLAINED



Aditya Rao
Ph.D., Student,
Cornell University

Semiconductor chips are the premier strategic good of the modern era. These chips are not simply used in computing; they are computing—the 1s and 0s of computer software are just electrons moving through transistors on the chips. They are found in everything that uses any amount of computing: fighter jets, laptops, even refrigerators.

The United States used to manufacture the lion's share of these chips decades ago. However, by the end of the 90s, manufacturing was offshored to places like Taiwan and South Korea. This was initially considered beneficial, since the manufacturing was cheaper in those countries; indeed, from a pure economics point of view, it is beneficial and still beneficial to have chips manufactured out of the US. In a sense, US semiconductor firms (like Intel) are no different from companies like Nike: they design their products here, but they have their factory somewhere else. In this case, most of the manufacturing capabilities are highly concentrated on Taiwan alone.

However, policymakers are not just concerned with economic efficiency—they overwhelmingly care about two things: jobs and national security. Because the chips are so vital to military power,

having them located in a single place represents a single point of failure. This does not even require an invasion by China—a drought in Taiwan recently curtailed the production of chips (production is extraordinarily water intensive). A hurricane may very well have a similar effect.

Policymakers around the world have now seized upon an opportunity—under the banner of both national security and bringing jobs back home, countries around the globe are engaging in reshoring, the art of bringing manufacturing back home. Politician promises, however, are not so easy to realize. There is no assurance that manufacturing could be brought back “home” without considerable taxpayer support. There is no assurance that they could be brought back home in a timely fashion, especially in relation to a doomsday Taiwan invasion scenario. There is also no assurance that we will, in the future, have considerable redundancy and market saturation even if things go smoothly. After all—if everyone is propping up this industry, how could it make a profit?

It is a difficult situation to be in, one borne out of the peculiarities of technology, geopolitics, and international economics. Only one thing is certain—without access to chips, advanced economies will grind to a halt; but by reshoring manufacturing, the taxpayer may have to pay billions of dollars continually. The better solution may involve working with allies and friendly nations—including India—to work in lockstep to avoid manufacturing redundancy and ensure resilient supply chains for chips. That and, perhaps, greater assurances for a safe Taiwan.



Reshma Kundapur
Santa Clara, CA

PANPATHLI A KARNATAKA DELICACY



Panpathli! How many of us are already reminiscing the good old days associated with this delicacy! To those who may not be familiar with it, Panpathli is an authentic traditional dish from the South Canara (Mangalore/Udupi/Kundapura) region. It is a sweet dish traditionally made using turmeric leaves which gives this dish its distinct taste and aroma. It is very similar to the Modak made in Maharashtra.



While nothing is stopping you from enjoying Panpathlis for breakfast or as an evening snack, it is not one of those everyday foods you frequently make due to the sheer effort and planning it entails. Panpathli is distinctly tied to the Hindu festival 'Nag Panchami', which is symbolic of worshipping the snake god – the Cobra. There are many mythological stories and folklore associated with Nag Panchami. Of these, one that we have always heard from our parents and grandparents is that no deep frying is done on this day, so mostly steamed foods. That's how Panpathli got to be the star player on this day! This explains why during Nag Panchami every household has Panpathlis steaming in their kitchens.

My mom makes Panpathlis during festivals like Ganesh Chaturthi and Nag Panchami. It is a multi-staged, step by step process, requiring time, patience, and meticulous execution. Making Panpathlis has always been a family affair at our home as everyone had a role to



play. Fresh turmeric leaves were carefully handpicked from the backyard. They were then trimmed to remove any thick stalks, cleaned, and wiped dry. Next, the dough and filling were prepared. The dough was a combination of parboiled and white rice ground into a thick batter and the filling comprised of a sweet mixture of freshly grated coconut, jaggery, and cardamom. Then came the fun part – putting it all together! As kids, we got to help too! With razor-sharp focus we would spread the rice dough thinly over the turmeric leaves and lined the sweet filling along the center of the leaves. The leaves were then folded together to seal the filling in. This process often required skillful hands to get the best-looking Panpathlis, but as kids, we were allowed to have some trial-and-error pieces going on the side that we got to show off as our creations! These masterpieces would then go into the steamer for 15-20 minutes resulting in delectable, thin, flat Panpathlis wrapped in

delicate and fragrant turmeric leaves. By now the entire house is consumed in the aromatic smells of the cooked turmeric leaves fully justifying the festive spirit and rousing taste buds. Everyone then indulges in these delicious Panpathlis as they peel off the leaves, douse them in golden homemade ghee (thuppa), and relish the flavors of this authentic, traditional, soul-satisfying delicacy!



While turmeric leaves are not easily available in the US and Canada, a lot of us have found substitutes such as banana leaves

or parchment paper. One accidental discovery I stumbled upon during our apartment days was Sugandhi (Ginger Lilly) leaves which are abundant in non-tropical regions. The Ginger Lily plant/leaves resemble the turmeric plant/leaves with a similar but subtle aroma, their leaves more elongated and thicker than their turmeric counterparts.



Home away from home, we treasure those beautiful moments we enjoyed with our families

and wish to pass them on to our kids, the next generation, acquainting them to our culture, the foods, and experiences that go along with it. Panpathli is one delicacy that has managed to retain its popularity with our younger generation and continues to be a hot favorite in our household and many others. Panpathli thus continues to reign as an expression of our cultural identity.

CULINARY EVENT

Namma Adige – A competitive culinary display of some of the best dishes of our community was showcased during our ARKINA 2020 meet up.

Our participants - ARKINA master chefs produced some of the most scrumptious gourmet dishes spanning various regions with their authentic time-honored culinary traditions. Presenting some of the dishes from this

- Akki Manni & Gatti Vade
- Semige & Kai Halu
- Gadbad
- Appam & Chicken Urval
- Biscuit Rotti
- Neer Dosa & Lobster Ghee Roast
- Yeriappa
- Shrimp Sukka
- Khara Biscuit
- Kadle Kadubu
- Panpathli
- Halsina Hannina Kadabu
- Gravy Kadabu
- Mangalore Buns
- Modak



SEARCHING FOR HOME



Veena Rao
Atlanta, GA

Writing a novel is a soul-stirring endeavor.

Even though you are creating a make-believe world with made-up characters, you begin to gain new insights into life. You delve deeper to understand your characters and their viewpoints—even those you do not agree with. You are a private investigator investigating why people behave as they do. You even begin to look at your own life experiences with a new perspective.

My novel, *Purple Lotus*, begins with a Mark Twain quote: “Nothing that grieves us can be called little: by the eternal laws of proportion, a child’s loss of a doll and a king’s loss of a crown are events of the same size.”

In the opening chapter of the book, six-year-old Tara is on a train to Mangalore. She dreams of being reunited with her new doll Pinky once they get to her grandparents’ home. But the doll is not in their luggage, and Tara is left to deal with her loss even as she grapples with a new life in a new place.

Tara’s lost doll is a metaphor for the loss of her home, the childhood as she knew it. That scene is fictional, but Tara’s sentiments are my own. When my family moved from our little cozy township in Cuttack, Odisha where I lived for the first six years of my life, and moved back to Mangalore, it seemed like I had left my home behind. I carried that feeling of rootlessness, of deep loss, through most of my

childhood. My hometown never felt completely like home. I even rejected Mangalorean culture, its foods, festivals because I associated them with my loss. I grieved leaving Cuttack. I missed my three friends Pippi, Runa and Leenika. I missed playing with Runa’s four dolls. I missed watching movies on the lush lawns of the club house. I missed being pampered by our Bengali neighbor, my Badi Ma (Doddamma) who treated me like her own.

If you’ve read *Purple Lotus*, you probably remember Pippi, Runa and Leenika, the three recurring names that appear through the book as Tara revisits her early, happy childhood. Yes, they exist. They are my own ‘lost’ friends from Cuttack.

I reconnected with all three of them on Facebook a few years ago. They are lovely. But did they lead me back to my lost childhood? No. The Pippi, Runa and Leenika of my childhood are memories. They no longer exist. We are adults, different people now.

Life doesn’t accord you the luxury of going back. All you can do is find a place inside you that’s like the memories you’ve held close to your heart. It has taken me most of my life to learn this.

My family moved again, when I was 17, this time to Pune. I was older and a bit more equipped to handle the change, and yet I was an outsider again. I didn’t speak Marathi, didn’t understand local culture. I didn’t fit in well in my large co-ed college. Things did get better with time. I learned to communicate in Marathi, started to relish local food, made lifelong friends. I had even begun to identify as a Puneri when it was time to move again. And again.

Writing a novel is a soul-stirring endeavor. Even though you are creating a make-believe world with made-up characters, you begin to gain new insights into life. You delve deeper to understand your characters and their viewpoints-even those you do not agree with. You are a private investigator investigating why people behave as they do. You even begin to look at your own life experiences with a new perspective.

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ಅರಿವು

Tanuja Gulvady
Land O Lakes, Florida



ಸಪ್ತ ಸಾಗರ ದಾಟಿ ಬಂದವು
ರಾಮ ನಾಮದ ಗಿಳಿಗಳು
ಯಕ್ಷ ಲೋಕದಿ ಕಂಡುಕೊಂಡವು
ತಮ್ಮ ಪೀಳಿಗೆ ನೆಲೆಯನು

ತಾಯಿ ನಾಡಿನ ಋಣದ ನೆನಪಲಿ
ಸ್ವಚ್ಛಂದ ಬದುಕಿನ ಕನಸಲಿ
ಬಂಧು ಬಂಧದಿ ದೂರವಾಗಲು
ಹೊಸ ಬಾಂಧವ್ಯದ ಹುಡುಕಾಟವು

ಒಂದು ಮೋಹನ ಮುರಳಿ ಕರೆಯಲು
ಬಂತು ಜೀವನ ಸ್ಪಂದನ
ಚೈತನ್ಯವಾಯಿತು ಕೂಡಿ ಚಿಲಿಪಿಲಿ
ಗೂಡು ಕಟ್ಟಿ "ಅರ್ಕಿನ್" ವ

– ತನುಜ ಗುಲ್ವಾಡಿ

ARKINA – SCHOLARSHIP

ARKINA scholarship was initiated in 2015 to serve economically backward meritorious college-going students residing in India. The generous donations from ARKINA members are used for generating our scholarship fund. As of today, we have disbursed more than \$35,000 towards 225 scholarships. Since its inception, we have received applications from more than 1000 deserving students from different districts such as Kasaragod, South Canara, Udupi, Uttara Kannada, etc.

The scholarships are categorized in three ways. Students who are in professional courses such as Bachelor of Engineering / Medicine or Master's degree in any discipline are pooled in the first category. Students who are studying in undergraduate colleges in any subject are pooled in the second category. Students who are in the pre-university cadre or diploma courses are pooled in the third category.

We thank Mr. B M Nath, the editor of the "Ramakshatriya" monthly magazine, from Bengaluru for publishing the scholarship notification regularly in the November issue



of the magazine. Students use our website, <http://arkina.rkss.org>, to submit the application and the relevant documents online. The submitted applications are thoroughly scrutinized by the board members for considering the applicant's status for award consideration.

Information in the applications is verified by the ARKINA board members by contacting the students, and their parents over the phone. After verification, the scholarship checks are mailed to the awardees by the end of December every year. The awardees' names with their picture and donors' names are published on our website and also in "Ramakshatriya" magazine.

CHICKEN MAPPAS

Course : Main dish
Cuisine : Indian
Prep time : 25min
Cook time : 30min

Anushree Kotevani Kumbha
Fremont, CA



Chicken Mappas, is a traditional Kerala origin side dish cooked in a whole lot of creamy coconut milk and packed with flavorful spices. The Homemade fresh coconut milk enhances the authentic flavor to the gravy. This is easy to prepare and what makes it different from the usual chicken gravy is the fact that there is no addition of chilly powder and the other main ingredient is coriander powder. This dish goes well with akki shavige, neer dosa, appam and kori rotti.



Ingredients

- Chicken 500 grams
- 2 Whole Onion (sliced very thinly)
- 3 Sliced Shallots
- 1 Large tomato (chopped)
- 1 Cup grated coconut
- 3 – 4 Green chilies
- ½ Piece of ginger (cut into Julienne)
- 2 Cloves of chopped garlic
- 1 Tbsp whole coriander seeds
- 1 Tbsp fennel seeds
- 1Tbsp whole black pepper
- 3-4 Cloves
- 2 Cardamoms
- 1 Cinnamon
- ½ Anises
- 1 Tsp turmeric powder
- 1 Tsp crushed garam masala
- Salt and Curry leaves

How to make ground masala

To the preheated pan, add in whole coriander seeds, black pepper and saute these for a min to remove the raw smell. Add both spices to a chutney jar along with fennel seeds, cloves, cardamoms, cinnamon and Anises, turmeric powder. Grind into a smooth paste.

To extract milk from coconut

Take a bowl of scraped coconut in warm water and put it in the mixer and give it a grind. Strain and squeeze the coconut milk. This is the first milk which is thick. Next to get the thin milk, to the strained coconut add a cup of water give it a mix and then squeeze and strain it.

Method

To the kadai, add 2 tbsp of coconut oil. Add in the onions, ginger, green chilies, garlic and curry leaves. Adjust the salt and green chilies according to your taste. Here, we don't add any additional red chili powder;; only green chilies are used to spice up the curry.

Saute the onions till it turns transparent and golden brown. Add the prepared ground masala paste to this and keep sauteing evenly, so the oil nicely coats them and turns very aromatic. Saute for a few seconds and add the chicken pieces and chopped tomatoes. We prefer bone-in chicken while making Indian-style curries as the bone diffuses well into the curry and makes it more savory. Mix the masala well into the chicken. After 2 minutes, add 1 tsp of plain vinegar and thin coconut milk. Mix all together and let it sit for another 20 minutes. Cook the chicken on low flame to bring out the flavors well. After 20 minutes, add the first pressed thick coconut milk and



let the curry simmer for a couple of minutes. Do not overcook.

While the curry is simmering, let's prepare the tempering. To a Kadai, add 2 tsp of coconut oil, add thinly sliced shallots and a few curry leaves saute till it turns golden brown. Now, add the tempering to the curry and mix well. Serve it hot with akki shavige, neer dosa, and kori rotti.

Do try this out and enjoy.

ARTWORKS BY SHILPA BEKAL



Shilpa Bekal
Livingston, NJ



Narasimha Kudlu
Concord, CA

ನಾನು ಕುಟ್ಟಿದ ಊರು (ಮಂದಾನಿಲ ರಗಳೆ)

ಭಾರತ

ಭೂಮಿಯ ದಕ್ಷಿಣ ಭಾಗದ,

ಕೇರಳ ನಾಡಿನ ಉತ್ತರ ವಲಯದ,
ಪಡುವಣ ಕಡಲಿನ ದಡದಲಿ ಹಬ್ಬಿದ,
ಬೆಡಗಿನ ನಾಡಿದು: ಕೊಡುಗೆ ನಿಸರ್ಗದ.

ತೆಂಗಿನ ಮಡಲಿನ ಮರೆಯಲಿ ಮೆರೆಯುವ,
ಕಂಗಿನ ಮನೋಹರ ತೋಟಗಳಿರುವ,
ನೋಡಲು ಸುತ್ತಲು ಹಸುರನು ಹರಡಿದ
ನಾಡಿದು: ಮುತ್ತಯ್ಯ ದುಡಿದ ಊರಿದು.

ಬೆಟ್ಟದ ಮೇಲೆ ಕಿರುದೊರೆಗಳು ಹರಿದು,
ಒಟ್ಟಿಗೆ ಸೇರುತ ಒಂದಾಗಿ ಬಂದು,
ಜನರಿಗೆ ಹೊಲದಲಿ ಬೆಳೆಸಲು ಪೈರನು,
ಹೊನಲಾಗಿ ಹರಿದು ತಂದಿತು ನೀರನು .

ಸಾವಿರ ಮಂದಿಗಳು ಊರಲಿ ಇದ್ದರು.
ಜಾವಳಿಗ ಜನರನೇಕರು ಕೃಷಿಕರು.
ಬಡತನವ ಕಳೆದು ಮಾಡಲು ಜೀವನ,
ದುಡಿದರು ಕೃಷಿಕರು ಹೊಲದಲಿ ಅನುದಿನ.

ಬಿತ್ತಿದರು ಬೀಜವನುತ್ತು ಹೊಲವನು.
ಕಿತ್ತರು ಕಳೆಯನು ಬೆಳೆಸಲು ಪಯಿರನು.
ಕೆಲವರ ಮಕ್ಕಳು ಶಾಲೆಗೆ ಹೋದರು.
ಹಲವರ ಮಕ್ಕಳು ಮನೆಯಲಿ ಕಲಿತರು.

ಊರಲಿ ಬೆಳೆದುದು ರುಚಿಕರ ಫಲಗಳು
ನೇರಳೆ ಪೇರಳೆ ಸೀತಾ ಫಲಗಳು
ಗೇರಿನ ಮಾವಿನ ಹಲಸಿನ ಫಲಗಳು
ಬೋರೆಯ ತಾಳೆಯ ಬಾಳೆಯ ಫಲಗಳು

ನಾಡಿನ ಕುಡಿಮರವಿರುವ ಗುಡಿಗಳಲಿ,
ಮಾಡಿದರು ವಾರ್ಷಿಕೋತ್ಸವ ಬಯಲಲಿ.
ದೇವರ ಮೂರ್ತಿಗಳನಿರಿಸಿ ರಥದಲಿ,
ಸೇವೆಯ ಗೈದರು ನಮಿಸುತ ಹೊಲದಲಿ.

ನವರಾತ್ರಿಯಲ್ಲಿ ಗೈದರು ಪೂಜೆಯ
ಅವತಾರಗಳನು ಭಾವಿಸಿ ದೇವಿಯ
ದೀಪಾವಳಿಯಲಿ ಹಚ್ಚಿ ಹಣತೆಯಲಿ
ದೀಪಗಳನಿಟ್ಟರು ಗುಡಿಯ ದಳಿಯಲಿ

ಮನೆಯಲಿ ಗಣೇಶ ಪೂಜೆಯ ಗೈದರು.
ಬನದಲಿ ಹಾಲನು ನಾಗನಿಗೆರೆದರು.
ಇಟ್ಟರು ತಿಥಿಯನು ಮೃತರ ಪ್ರೇತಕೆ
ಕೊಟ್ಟರು ಕೋಲವನೂರಿನ ಭೂತಕೆ.

ತವರಿದೆನುವರು ಬಹು ಕಲಾವಿದರಿಗೆ.
ತವರೂರಿದು ಯಕ್ಷಗಾನದ ಕಲೆಗೆ.
ಜನರು ಬಯಲಾಟ ನೋಡಲು ನೆರೆದರು.
ಅನುಪಮ ಪುರಾಣ ಕಥೆಗಳನಿತ್ತರು.

ಏಳು ಶತಮಾನ ಗತಿಸಿದ ಚರಿತೆಯು.
ಹೇಳಲು ಸಂತಸವ ನೀಡುವ ಕಥೆಯು.
ಮುನಿವರ ಮಧ್ವರು ಬಂದಿಲ್ಲಿದ್ದರು.
ಅನುಗೈದು ತತ್ವವಾದವ ಗೈದರು.

ಕಾವು ಮರದಲ್ಲಿ ಕೂಡಿದ ಸಭಿಕರು
ಕೋವಿದ ಮಧ್ವರ ವಾದವನಿತ್ತರು
ಕೂಡಿಕೆ ವಾದದ ತಿರುಳಲಿ ಕಂಡರು
ಕೂಡಲು ನಾಡಿಗೆ ಹೊಸ ಹೆಸರೆಂದರು

ಹುಟ್ಟಿದೆನುವರು ನಾನೀ ಊರಲಿ,
ಬೆಟ್ಟದ ಮೇಲಿನ ಮಣ್ಣಿನ ಮನೆಯಲಿ.
ಬಿಟ್ಟು ವರುಷಗಳು ಕಳೆದವು ಊರನು,
ಹುಟ್ಟಿದ ಊರನು ಎಂದಿಗು ಮರೆಯನು.

— ನರಸಿಂಹ ಕೂಡ್ಲು

SUGGESTIONS FOR LIVING IN OUR SUNSET YEARS

- Suresh Rao, North Aurora, IL

This is not about retirement, but some things to consider as we age:

Outlook in Life AND ACTIONS TO TAKE

1. Develop a Positive Mind Set
2. Always DO what you believe is the RIGHT thing to do, and DO NOT have any expectations in return.
3. Have a routine for daily living (very important), i.e., time to wake up, exercise/yoga, walk, list the things to be done each day in a diary (reading a few pages of a novel, wishing friends/family on their birthday/anniversary, eating out, going to a drama, etc.), and when to sleep.
4. It is very important to keep the mind active (daily crossword puzzles, have an opinion on controversial issues, read a newspaper, think on how to simplify all the activities that you or people around you perform on a daily basis to make it easy and comfortable, etc.)
5. Get to know Family and Friends that you have not seen or met or talked to for a long time
6. Give back to society (Volunteer)
7. Prepare a Bucket List of activities you would like to do (painting, drawing, music, etc.), or places to visit, or people/friends to meet
8. Prepare a Passwords Summary Sheet indicating User ID and Password for all online transactions.
9. Take PERSONAL RESPONSIBILITY AND BE PROACTIVE on your Health and Quality of Life.

10. Keep all important documents (Life Insurance Policy, Will, Bank Locker details, Password Sheet, etc.) in 1 red color folder, and inform close family members of the folder location.

WHERE TO LIVE

11. Plan to settle down in a City/Town keeping in mind the best option when 1 spouse passes away, i.e., the City/Town in which the living spouse should be able to manage daily living and be happy.
12. Select a LOCATION within the City/Town to live in old age where there is SUPPORT/ASSISTANCE available for daily living, and also CLOSE to friends and family
13. Select a LOCATION close to your Doctor, and a good Hospital (In India, Hospital should have its own Ambulance)

HEALTH

14. Do a few Yoga Asanas daily focusing on Cardio, Balance, and Strength (Pranayama, Meditation, etc.)
15. Add Multi-vitamin, Moringa powder, Turmeric, and Cardamom to your daily diet
16. Go for a daily walk with friends/family
17. Have Senior Medical Insurance (In India, opt for Cashless and to cover critical illness)
18. Have a Physical Check-up every 6 months (including ECG)

19. Take a Blood Test every 6 months to KNOW YOUR NUMBERS for General Health, including Heart, Diabetes, Immunity (A1C Level, Fasting Glucose level, BP, Vitamins A, C, D, B6, B12, Magnesium, Zinc, Potassium,)
20. Take an annual Eye Exam
21. Take an annual Hearing Test
22. Check your annual creatinine number (for Kidney function)
23. Take an annual Urine test (for Kidney function)
24. Take an X-Ray of your Spine (avoid possible back pain)

FINANCES

25. Plan to have adequate funds to live in old age comfortably, keeping in mind that income levels may drop when spouse passes away
26. Update Beneficiary (Insurance Policy, Bank Accounts, Investment Accounts, Pension)
27. Prepare a Will (in India, Probate at High Court, and file at Sub-Registrar Office)
28. Prepare a Living Will (nominate a person to decide on medical care when you are unable to make a decision)
29. Write Bank Locker details on paper
30. Contact details of Chartered Account
31. Distribute as many Assets as possible to family or for donation

ART WORK BY SHAINA BEKAL



Shaina Bekal

9 years

D/o. Jethendra & Preeti
Dallas TX

KUMBLA BROTHERS – FENCING CHAMPS.

Sidarth Kumbla and Samarth Kumbla, from San Jose CA, achieved great success in the fencing sport. Their proud parents, Smitha and Kishan Kumbla had devoted their time, driving more than 40 miles each way four times a week to get their kids trained under an internationally renowned coach, Aleksie Muruhin, a Ukrainian National champion. Apart from the regular training, nearly every other weekend they competed at local and national level competitions. Parents' enthusiasm and kids' dedication helped them to get recognized internationally.

Sidarth Kumbla
Senior, Men's Fencing



Sidarth started fencing at the Silicon Valley Fencing Center, when he was 9. He has competed in National and International tournaments representing USA for over 14 years winning several medals.

He has represented Columbia University, NY, in NCAA for all 4 years of his school. One-time NCAA Finalist (2022). Three-time NCAA championship Semifinalist (Silver Medal in 2022 and Bronze Medal in 2018 and 2019) Four-time First Team All-America (2018, 2019, 2020, 2022). Became the first male fencer in school history to earn four First Team All-America honors.

Sidarth received the prestigious Connie S. Maniatty Outstanding Senior Student-Athlete Award in 2022, for the fencing achievement at the Columbia University.

He continues to represent USA internationally even after graduating with Economics degree in 2022 and placed in the top 6 fencers in the USA at the Senior level.

Samarth Kumbla
Junior/Senior, Men's Fencing



Samarth is 6 years younger to Sidarth, also started fencing at the age of 9. He has been fencing for over 8 years. He is currently a Senior at Valley Christian High School and wants to follow his brother footstep, fencing for college.

Samarth has won several medals in Junior and Senior Men's fencing competitions held at various national level events. Samarth won the bronze medal, fencing in the Senior Division1 North American Cup held in Minneapolis, October 2022. This is one of his best result. He is planning to represent USA in Junior international level in the coming season.

He currently ranks 6th at the Junior level and 15th in the Senior level in the USA. He wants to pursue a degree in Computer Science in the University next year.

SHRUTHI BEKAL – A MULTITALENTED ENTREPRENEUR



Mrs. Shruthi Bekal, a Business Architect by profession and an actor by heart who enjoys dancing and modeling, lives in Houston, TX with her husband Chirag and two kids. She has been featured in several news

articles and coverage in several international Magazines and represented several brands/organizations in US and India. She recently represented as a brand ambassador for the Jewels of India's biggest Jewelry show in India wearing unique and exotic Gold and Diamond jewelry. She has also served as a brand ambassador for **SewaUSA.org** and **Daya foundation**, Helping victims of domestic abuse. She was awarded the **Global leadership** by the Mayor of Bellevue in Seattle WA. She has been appointed to the Board of directors of **Pragathi** nonprofit for helping kids' education and women's empowerment in India. She served as an event chair for a charity gala raising funds to help kids' education in India along with women's empowerment.



Shruthi Bekal received several titles/awards in the fashion field such as **Mrs. India USA 2020**, **Mrs. India Worldwide 1RU 2021**, **Mrs. India Texas 2019**, **Mrs. Bollywood USA 2015**, **Mrs. Photogenic**, and **Mrs. Best Catwalk** at the worldwide level. She had walked as a show stopper at the prestigious New York Fashion week.

Acting is another passion for Shruthi Bekal. She performed in several theater and films. She won the Best Actress/Best film award at the 48hr short film festival in Houston, TX for the film "**His last wish**", and represented the film at the International film festival in Paris. She won the best actress award for her lead role in Kannada short film **Praduh** in Austin Texas. Three of her short films are streaming on Amazon prime, "**RGB**", "**Winner and losers**", and "**The last drag**". Kannada movie "**RGB**" won the Best Film at Tagore International film festival and "**Winners and losers**" has won Outstanding achievement, Critics Choice award, and Best filmmaker maker awards at Calcutta International Cult Film Festival / L'Age d' Ore International art-house film festival. "**The last drag**" won the best film platinum award at Asia's largest film festival India after competing against 1500 films and 32000 filmmakers. Another short

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She loves to experiment with characters and has also played horror roles in web-series **Black Daliah**. She also played a key role in another web-series **Ehsaas E Zindagi** co-starring with Bollywood actress Sana Saeed (*Kuch Kuch Hota Hai* - Anjali). She performed in several Kannada theaters like "**Annawara Makkalu**" "**5 Dina 6 Hudugiyaru**", and "**Olave Saakshatkara**" to name a few.

She also worked on three music videos including a music video with the legendary celebrity singer Ali Haider (**Purani Jeans**). In addition, emceeing and TV hosting are other hobbies of hers. She has hosted several events and TV shows.

NOTABLE ACHIEVEMENTS FROM CHARY SIBLINGS

Hrishikesh and **Priyanka**, Chary siblings, are born and raised in Fremont, California.

Hrishikesh Chary started learning the veena at the age of six from his father, Sri Srikanth Chary, who is a disciple of the late music maestro, Sri Lalgudi G. Jayaraman.



Hrishikesh has performed solo veena concerts in the United States and India. He has performed on television and provided orchestral accompaniment for various programs, CD releases, and dance performances. In 2014, Hrishikesh was selected as a Fellow by Indian Raga, and awarded a music fellowship.

In addition, Hrishikesh has received vocal training from Smt. Hema Sista, a disciple of the late Smt. M. L. Vasanthakumari.

Hrishikesh has won several prizes in veena and vocal competitions including the prestigious Cleveland Aradhana Concert Competition and was awarded a tambura and the opportunity to present a veena concert at the 2011 festival. He has also been invited to participate in instrumental ensembles, including performances with Sri V. V. Subrahmanyam, at the Cleveland Festival.

Hrishikesh has collaborated with other musicians as part of instrumental ensembles. He performs veena duets with his sister, Priyanka, regularly in Chennai during the Margazhi Music Festival.

Hrishikesh has a Bachelor's degree in Chemical Engineering from UC San Diego and a Masters degree from Purdue University. He is currently working in the Bay Area.

Priyanka Chary started learning the veena at the age of six from her father, Sri Srikanth Chary, a disciple of the late music maestro, Sri Lalgudi G. Jayaraman.

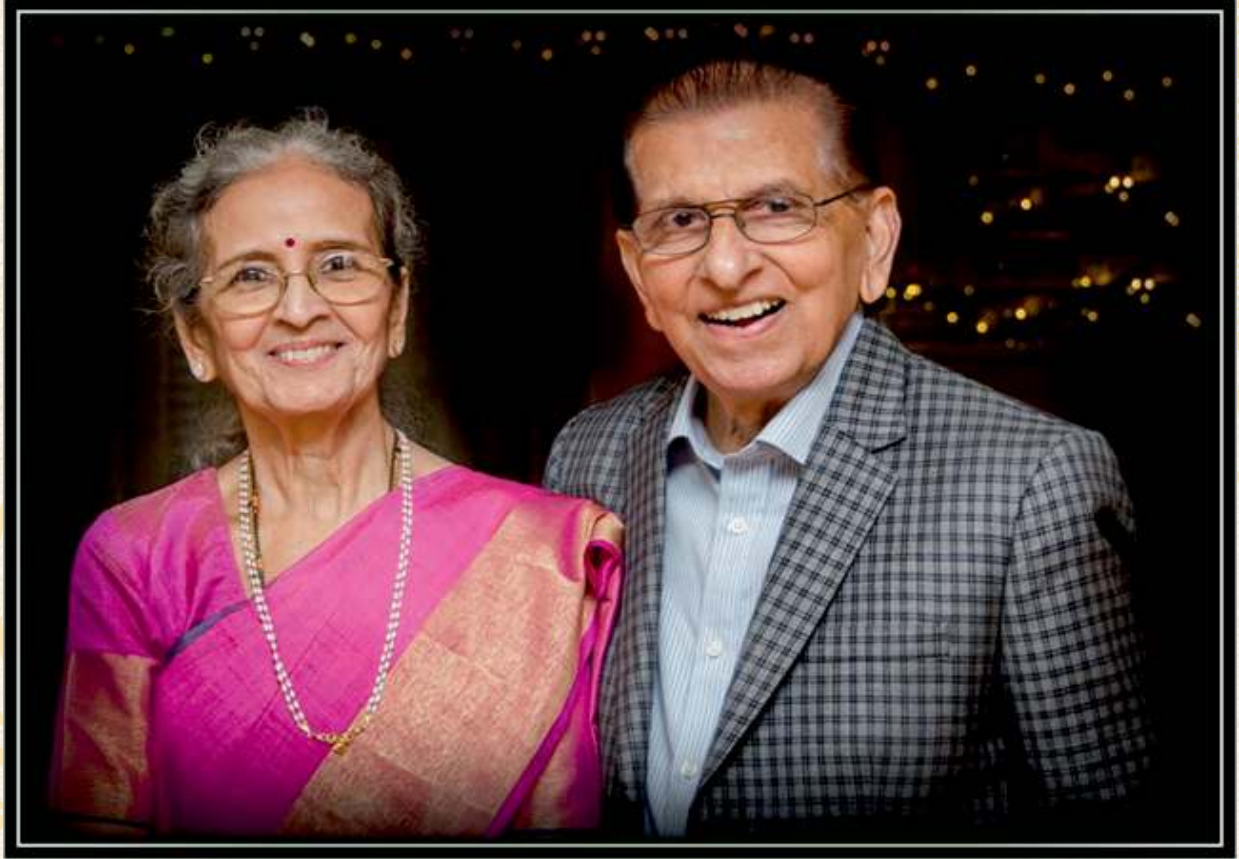
Priyanka has performed on television and has given performances widely through the United States and Canada, and Chennai, India. She has won awards in music competitions for krithi, alapana, kalpana swarams and pallavi rendition. In 2015, Priyanka was selected as a Fellow by Indian Raga, and was awarded a music fellowship. Priyanka has also recorded music for a new age music album, "Anubhav".

Priyanka has also undergone training in vocal music from Smt. Hema Sista, a disciple of Dr. M. L. Vasanthakumari. In addition to pursuing music, Priyanka learns Bharatanatyam from Smt. Nirupama Vaidhyathan. She completed her arangetram in 2013 and has also presented a full-length solo margam in Chennai. Priyanka has competed and won 1st place awards in the OSAAT group dance competition and the Papanasam Sivan solo dance competition in the varnam category.

Priyanka has a Bachelor's degree in Molecular Biology from UC Santa Cruz and pursuing her Master's degree in bioinformatics at Boston University.



**Best Wishes to
ARKINA**



RAMESH RAO & NIRUPAMA RAO

Centerville, OH

**Best Wishes to
ARKINA**



KUMBLA FAMILY

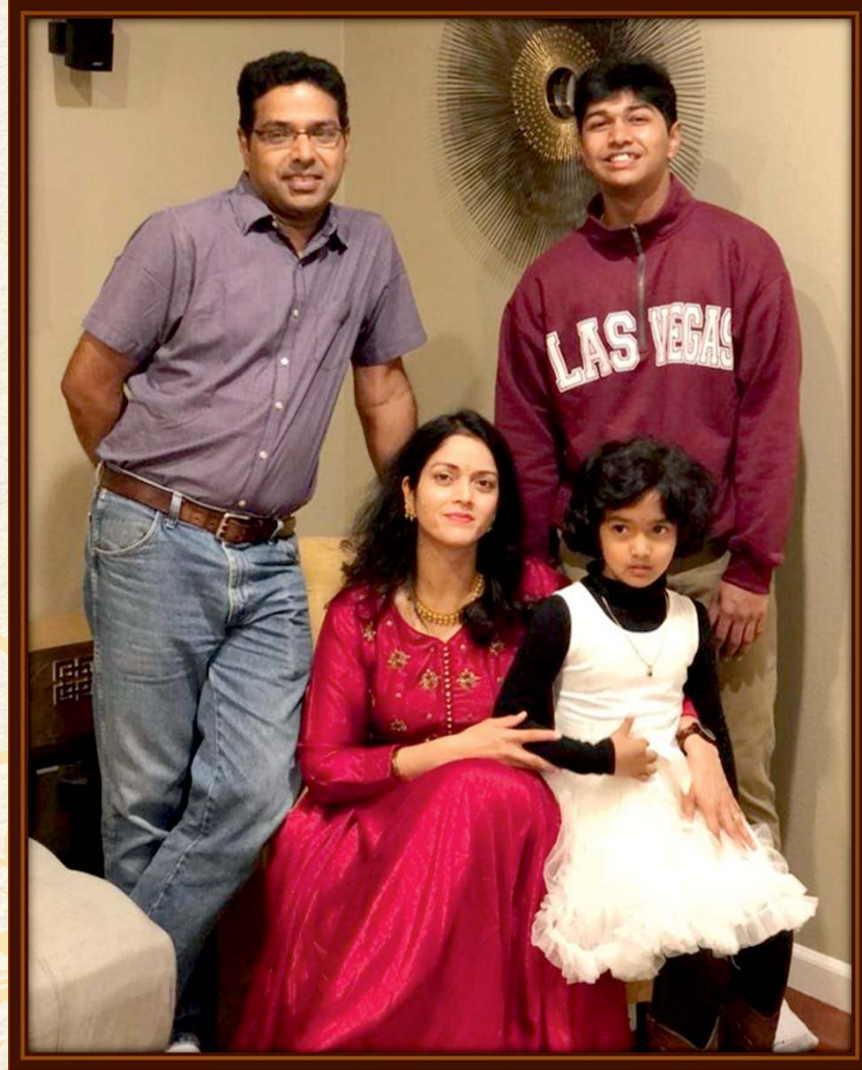
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**VEENA RAO, ANVI KASARGOD
& SUDHIR KASARGOD**

San Jose, CA

Best Wishes to **ARKINA**



**RAJENDRA KUNDAPUR, RESHMA KUNDAPUR,
ARYAN KUNDAPUR, AAVYA KUNDAPUR**

Santa Clara, CA

Best Wishes to **ARKINA**

**THILAK SRIRAM
PARIMALA NAYAK
SHANAYA THILAK
AAVIR THILAK
VIDHAAN THILAK**

Bentonville, AR



Best Wishes to
ARKINA

**SUDHIR SHANKAR
KAVITHA RAO
MAYANK RAO
MAHIKA RAO**

Los Angeles, CA



Best Wishes to **ARKINA**



NARASIMHA KUDLU
VEENA KUDLU
Concord, CA

Best Wishes to **ARKINA**

For bringing community members together



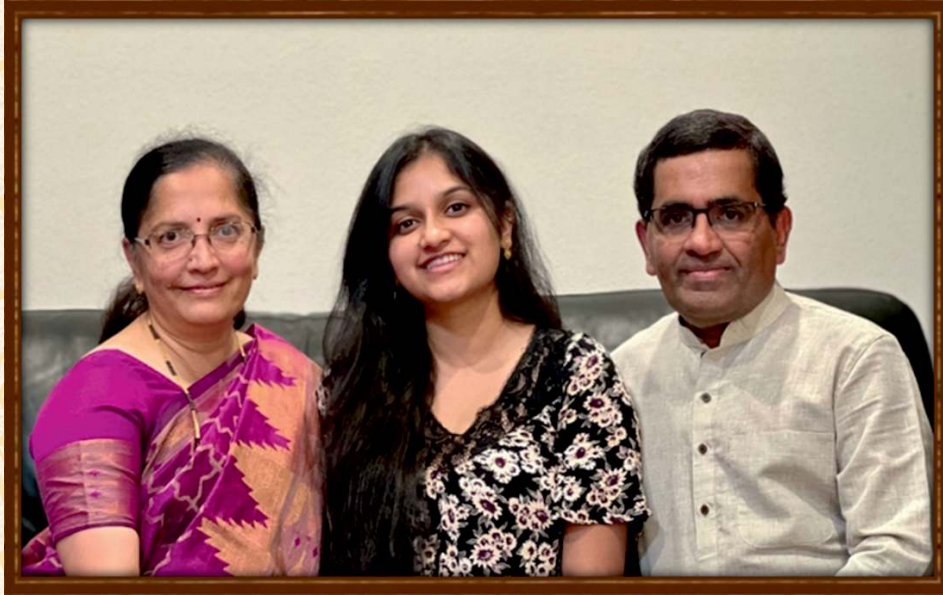
SHALINI, MOHAN, VINAY, VIDYA & RAJA (PET)
Austin, TX

Best Wishes to **ARKINA**



NAGESH RAO KANDLUR, SUGUNA N RAO, RADHIKA RAO & SACHIN RAO
Tampa, FL

Best Wishes to **ARKINA**



MOHANCHANDRA K P, INDUMATHI M, PRANATHI RAO
Los Angeles, CA

Best Wishes to **ARKINA**



RAJESH RAO, RACHANA RAO, ROHAN RAO, RIA RAO
San Diego, CA



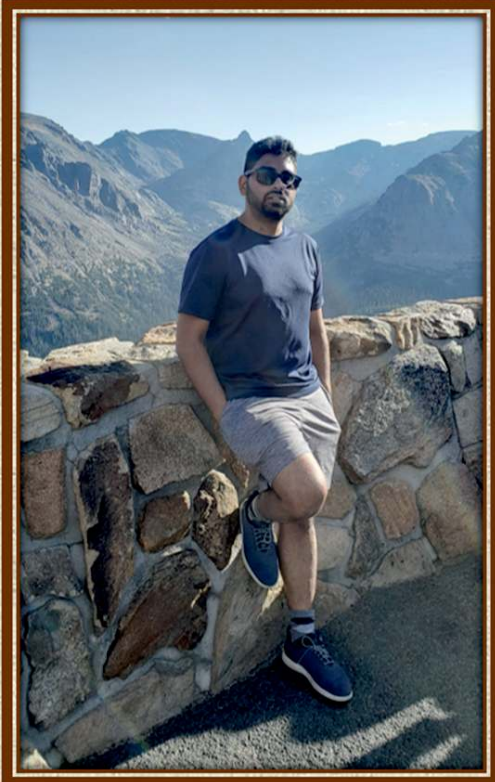
Best Wishes to
ARKINA

KUDRIGI FAMILY

Best Wishes to **ARKINA**



SNEHA RAO & SAI PRASAD RAO
PRASANNA KUMAR & SWETHA RAO
BHAVITH VISARIA & SWATI RAO, BABY SHREYA RAO



Best Wishes to
ARKINA

ARUN NAYAK
Los Angeles, CA

Best Wishes to ARKINA



**Mrs. VASUDHA SHEREGAR, Mr. MANJUNATH SHEREGAR,
ANWITHA, ANKITHA & ANIRUDH**

Since 1996



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(614) 766 2233**

SANTHOSH SHEREGAR
(Kundapura)

Best Wishes to **ARKINA**



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Maryland**

SURESH BEKAL

Best Wishes to ARKINA



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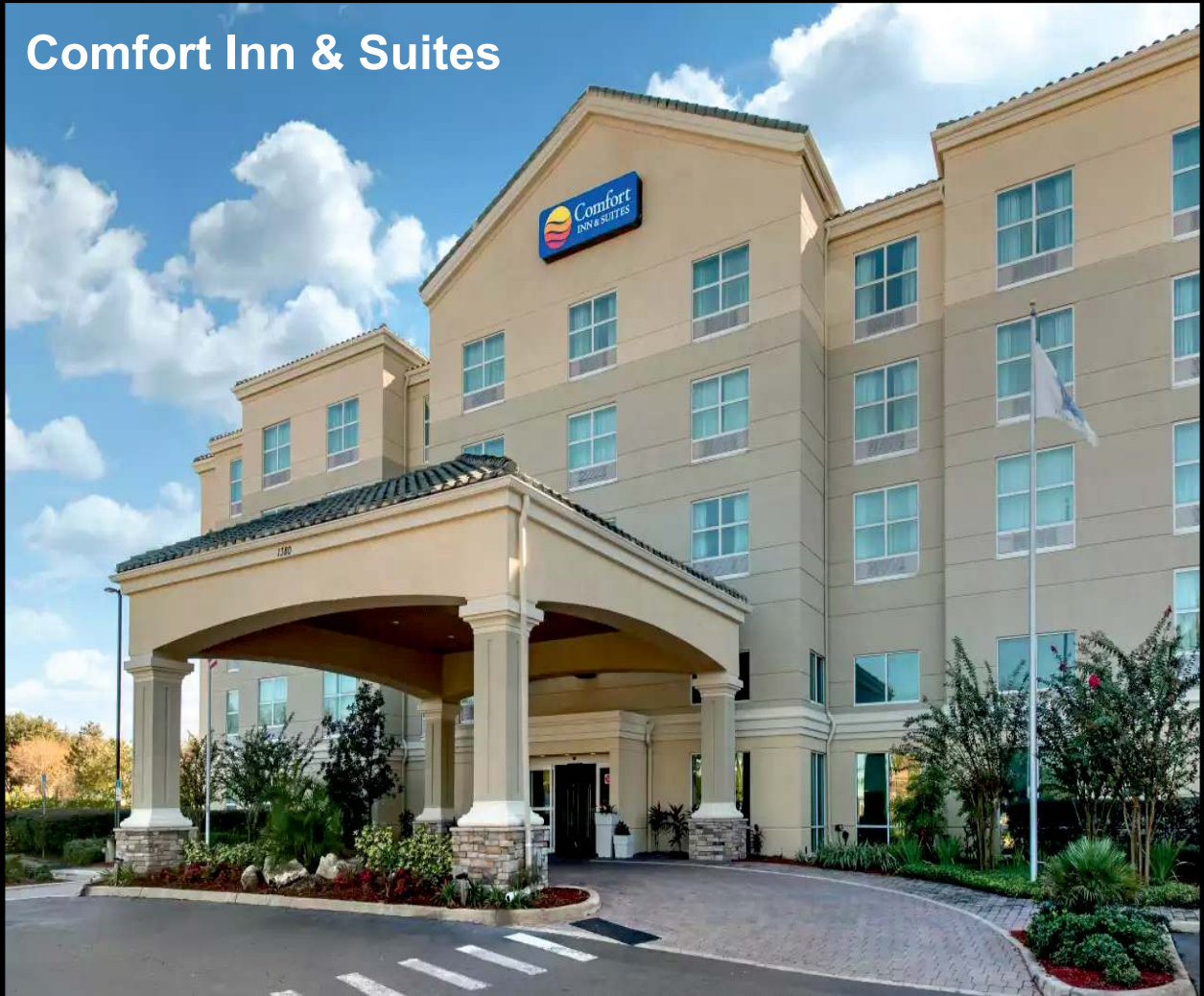


1701 E 8th Ave. Tampa - 33605, Florida
Phone : (813) 241-0003

Smt. SUMA & Sri RAGHAVENDRA SHEREGAR
(Kundapura)

Best Wishes to ARKINA

Comfort Inn & Suites



1380 E Burleigh Blvd, Tavares, FL, 32778
+ 1 (352) 253-2378

Raghavendra Sheregar (Kundapura)
&
Prabhakar Kandlur (Kundapura)