

SAMACHAR

May 2008

Kalamazoo, Michigan

IAK Summer Picnic

SAVE THE DATE—Saturday June 7th in Ramona Park

You are invited to the IAK Summer Picnic on 7th June in Ramona Park from 11 AM—5 PM assuming that the weather cooperates. In case of bad weather, we will re-schedule. Call Priya (544-1994) or Gracie (501-1254) with any questions.

Please bring your own food. IAK will supply soft drinks and light snacks.

Portage Crazyes vs. Kalamazoo Loonies

Did you know that the first overseas IPL teams are expected to be Portage Crazyes and Kalamazoo Loonies? Here is your golden opportunity to play for either of these great cricket teams. Players will be auctioned off on the day of the picnic. If you want to bid for your favorite player don't forget to bring your checkbook. Rumor has it that Shahruk Khan and Preity Zinta will be in town to view your performance and to bid for the best players.

If you are not really into cricket but would rather impersonate Roger Federer or Rafael Nadal, bring your tennis racquets and balls.

Car pool and save some dough

Ramona Park charges \$5 per car. So make sure to car pool and save. IAK will only pay the booking fee of \$100 for the park.

Directions to Ramona Park from the Temple:

From the temple, turn right (east) on Ramona; turn right (south) on Portage Rd; turn left (east) on Centre Ave; turn right (south) on Sprinkle Rd; keep driving until you cross Zylman Ave; then on your left, you will see Ramona Park entrance.



Upcoming Events

August 16— Kid's movie night in the Temple

July-August—Summer Sports Mela (Tennis, Table Tennis, Badminton, Chess. Players 15 and under interested to participate call Gracie (501-1254). Players over 15 call Anjum (323-7116) before May 30.

September— Live Musical Orchestra program. Time and location will be decided soon.

October 4— Navaratri

November 1—IAK Diwali celebration—Start thinking of the programs you want to present.

Part time job opportunity available
For counter work, fitting & basic sewing

At

Roxy's Fine Stitchery

6210B South Westnedge, Portage MI

(An exclusive tailoring & alteration place for dresses, formal & general wear,
Jean fitting with original hem, suit fitting, custom curtains & more)

Requires good communication, basic key boarding skills
& willing to be trained for the sewing work.

Interested candidate may call 323-0961/323-8811 & leave a message

Recipes

ULTIMATE MASALA TEA

To make a large cup of Masala Tea, Ingredients are

350ml water
125ml milk
5 black peppercorns
5 good or 10 green cardamom pods
Small pinch of green fennel seeds
Small shard of cinnamon
8g ginger, roughly sliced
Slightest pinch of salt
1 tea bag (I use a common black tea blend)
Sugar to taste.

Heat the water and milk up with the spices and ginger.
Once it comes to a boil, turn the heat down and cook
over a low-moderate flame for 15 minutes. Be careful as
the milk easily rises and boils over. If this is about to
happen, turn the heat down and take the pan off the
heat for a few seconds.

Once reduced to a large cupful, add the teabag and let
it brew for 1 minute or more if you like strong tea. Strain
into your cup and add sugar to taste.

Source: anjumanand.co.uk

MANGO CHICKEN WITH RED PEPPERS

2 large boneless chicken breasts, cut into bite-sized
pieces
2 large mangoes, diced into cubes
1 red bell pepper, sliced
1 medium-sized onion, sliced
1-2 red chillies, finely chopped
1 tsp ginger-garlic paste
1/4 cup chicken stock/water
1/4 tsp turmeric powder
1/2 tsp red chili powder
1/2 tsp cumin powder
1/2 tsp coriander powder
2 tbsp light cooking oil
salt, to taste
fresh coriander leaves, chopped for garnish

Heat oil in a large non-stick wok and saute chopped
chillies, ginger-garlic paste and onions till lightly
browned. Add in chicken pieces, peppers and
spices, and stir-fry till chicken is cooked through. Stir
in chicken stock and mango, and allow to simmer for
a few minutes. Season with salt, and garnish with
fresh coriander leaves.

Source: hookedonheat.com

INDIA ASSOCIATION OF KALAMAZOO ACCOUNT SUMMARY 2007

ACCOUNT SUMMARY-Year 2007

INDIA ASSOCIATION, KALAMAZOO

<u>ACCOUNT</u>	<u>INCOME</u>	<u>EXPENSES</u>
Membership	\$2598.00	-
Ads	\$530.00	-
Donations	\$25.00	\$ 125.00 -
Holi-Ugadi	\$310.00	\$793.00
Carnival	\$43.00	\$318.83
Navratri	\$1357.00	\$1369.31
Diwali	\$2021.00	\$ 2671.10
Supplies-	\$21.50	
Newsletter-Printing		\$ 935.00
Sports Tournaments		\$ 32.21

Total (2007)	\$6905.50	\$6244.45
Income-Expenses	\$ 661.05	

Received from 2006 Account	\$ 5949.17
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Balance forwarded to 2007 Account	\$6610.22
Navratri Account	\$ 515.42-\$12.31= 503.11
IAK 2007 General Account	\$6107.11

Audited By

Treasurer

Secretary

President



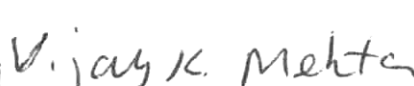
Bipin Patel



Om Jolly



Gracy Kayany



Vijay Mehta

India Association of Kalamazoo



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the right move

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