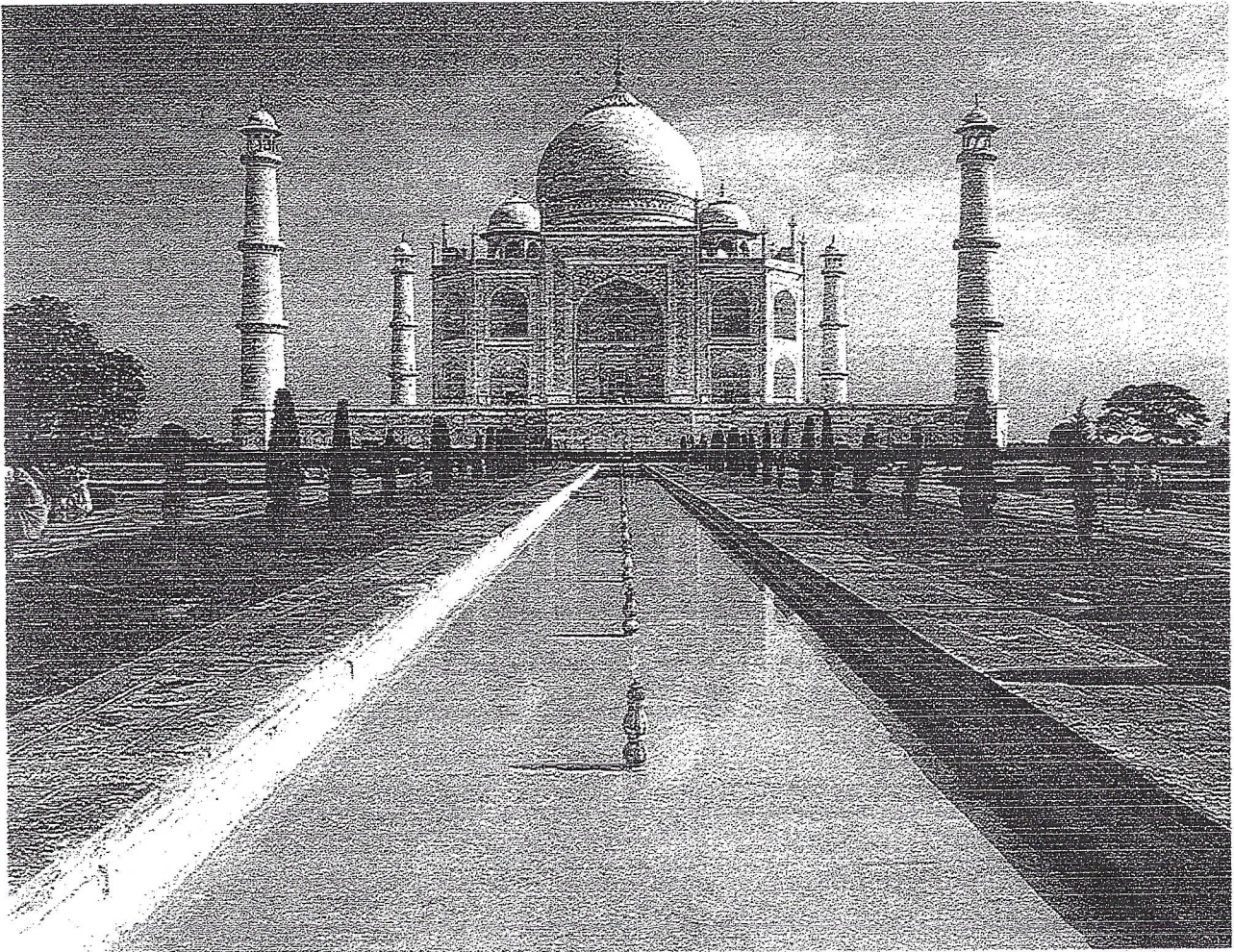


INDIA

- 2012 -



RICHARD JANSON

Taj Mahal, Agra, Uttar Pradesh

2013

Compiled and Presented by Helen Tamke and Dorothy Clark
for Oregon Family and Community Education

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LEADER GUIDE

OBJECTIVES and GOALS:

To give you information about India, a very diverse and religious country.
To help you learn more about the people, their cultures, their foods and the geography of the country of India. It is where we have been sending the embroidery thread and where the money will be going that we have collected during this past year. It will pay for latrines, sewing machines and Doctors.

SUGGESTIONS FOR TEACHING THIS LESSON:

1. The leader guide has 24 pages of information, trivia, quizzes, answers and maps. Please copy the following pages to use as member hand-outs for your Study Group.
Information pages: The Cover, Evaluation, 20, and 21.
Food: 8, 9, 10, 11, 12 and 13.
Activities: 14, 16, 18, and 22
And any other pages you would like to include.
2. Go to your local library and get books to share.
3. Try to use the recipes at your meeting so your members can taste the foods.
4. Cut the paper to the right size to make the elephant.
5. Get material to demonstrate how to wear the sari.
6. Fill out the evaluation form after the lesson and mail it to your county council Vice President.
7. Most of all, have fun while making this an informative lesson for your members.

GEOGRAPHY

India is basically a peninsula, about half the size of the United States, at 1.27 million square miles in area. It is the seventh largest in size in the world. It has the Indian Ocean to the south, the Himalayan Mountains to the north, the Arabian Sea on the west, and the Bay of Bengal on the east. In the Bay of Bengal, off the mainland, lies the Andaman and Nicobar Islands, which consists of 572 tropical islands (36 are inhabited).

The Himalayan Mountains separate India from much of the rest of Asia and China. The Himalayans have many of the tallest mountains in the world. The tallest mountain in India is Kanchenjunga at 28,208 feet. Just south of the Himalayas is the Indo-Gangetic Plain which lies between the Indus and Ganges rivers. On the north-western end of India is the Thar desert. Most of southern India is the Deccan Plateau, which is mostly rolling hills with many rivers. The plateau is separated from the northern plain by the Vindhya mountains. The Eastern and Western Ghats are coastal mountains on either side of the plateau.

POPULATION

Boasting a population of 1 billion people---and growing---India is as vast as it is crowded. It has the second largest population in the world, just behind China. The four largest populated cities are: Dehli, Mumbai, Kolkata and Chennai.

CLIMATE

There are three seasons in India---COOL, HOT and WET. The climate varies from torrid to arctic, depending on the region and the season. Northern India, especially in the Himalayas, has seasonal temperatures with cool winters. Most of southern India, particularly inland, is hot and dry. Temperatures can reach as high as 120 degrees. Monsoons during June through September produce severe storms with excessive rain, which causes flash floods and loss of lives and property. The western and north-eastern coasts get the most rain, some areas getting over 100 inches per year. Rainfall will vary from region to region. Occasionally a shortage of rain leads to drought and famine.

CULTURE, LANGUAGE and RELIGION

The caste system still controls India's society. A person's social level is determined by birth, such as rulers, merchants artisans and servants. There are also many people who fall outside of the caste system. These outcasts have no social or economic role. Despite India's growing economy, its large population keeps most of the people below poverty levels.

The government recognizes 18 official languages, with several different dialects. Because of the differences they have trouble understanding each other. English is commonly used to bridge the gap. For most Indians, religion is as important as eating and sleeping. The chosen religion tells him or her how to dress, eat, bathe and

act toward others. The nations main religion, about 83 per cent of the people, is Hinduism. The others in order are: Christians, Sikhs, Buddists, Jains and Islams. Life in an Indian city can be difficult. Because they are so crowded, it is often hard to find decent places to live or even enough to eat. Homelessness is a large problem and daily tasks like eating and bathing must be done the streets. In these slums, some live in tiny shacks on vacant lots, next to the central business districts of the large cities.

GOVERNMENT

India is formally called a Sovereign, Socialist, Secular, Democratic Republic. It has a parliamentary system of government with three main branches---executive, legislative and judicial, such as the United States.

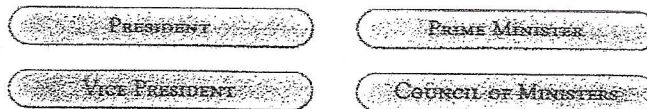
The Executive Branch has two main leaders, a Prime Minister and a President. They administer power and make the real decisions for India.

The Legislative Branch (the parliament) is split into two parts (Council of States and Council of the People) is in charge of the matters that affect the country.

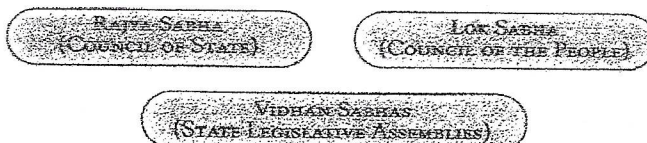
The Judicial Branch resembles the judicial system in the United States and it's job is to translate and enforce the laws of the republic.

NATIONAL GOVERNMENT OF INDIA

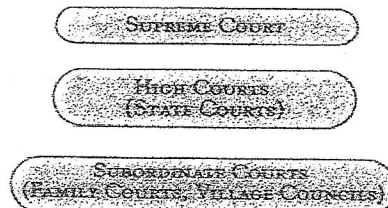
Executive Branch

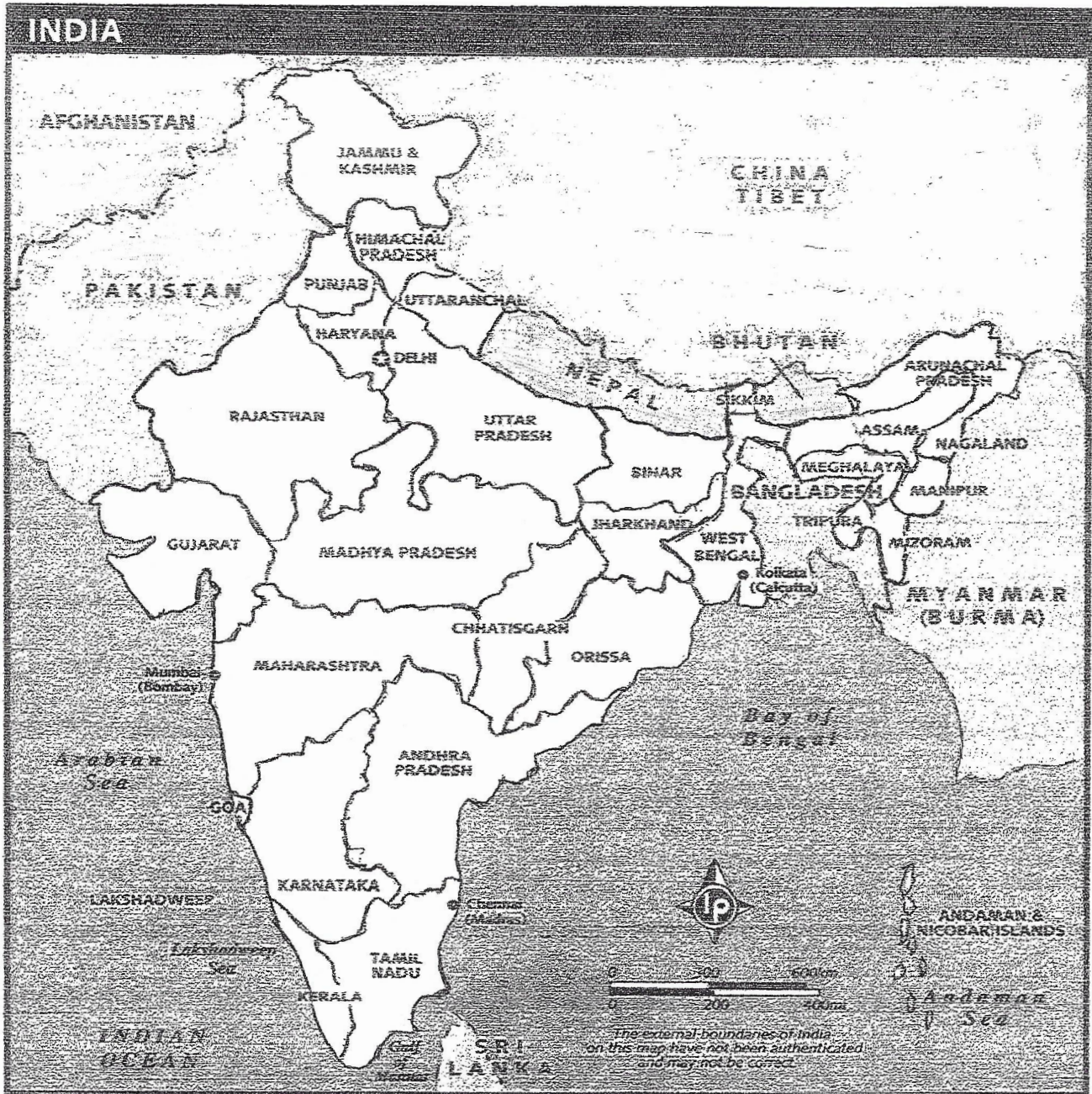


Legislative Branch (Parliament)



Judicial Branch

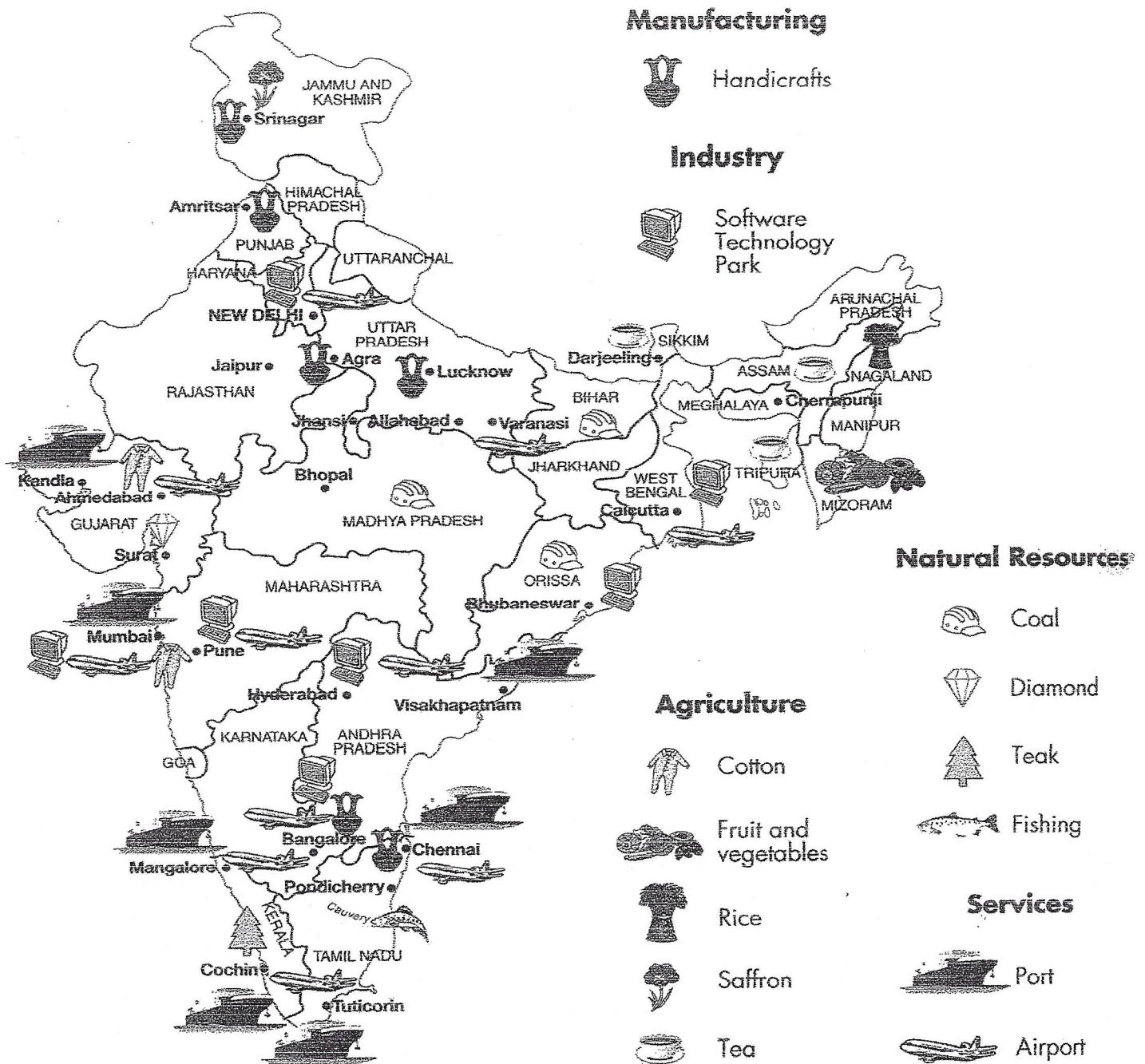




India.....a union of states, is a Sovereign, Secular, Democratic Republic with a Parliamentary system of Government. The "President" is the constitutional head of the Union.

The Union is made up of 28 states and 7 union territories* Andaman and Nicobar Islands*, Andhra Pradesh, Arunachal Pradesh, Assam, Bihar, Chandigarh*, Chattisgarh, Dadra and Nagar Haveli*, Daman and Diu*, Delhi*, Goa, Gujarat, Haryana, Himachel Pradesh, Jammu and Kashmir, Jharkhand, Karnataka, Kerala, Lakshadweep*, Madhya Pradesh, Maharashtra, Manipur, Meghalaya, Mizoram, Nagaland, Orissa, Pondicherry*, Punjab, Rajasthan, Sikkim, Tamil Nadu, Tripura, Uttaranchal, Uttar Pradesh, West Bengal

ECONOMIC INDIA



India's central government controls most major industries and sets production guidelines. Agriculture is still the largest industry, involving about two thirds of the population. Major crops include rice, cotton, jute, wheat, lentils, tea, sugar cane, fruits, vegetables, coffee and rubber. Poultry and sheep are the main sources of meat, as the cow is considered sacred in some religions. Natural resources are coal, diamonds, gold, teak and fishing. India also has a large textile industry. Manufacturing of machinery and transportation equipment have become major industries. Electronics and engineering are emerging new industries.

NOTEABLE PEOPLE in INDIA'S HISTORY

Mahatma Gandhi used a nonviolent method of resistance with peaceful marches, hunger strikes and refusing to buy British goods through out his lifetime. The protest that gained world wide attention and fame was the march he led to the seashore to make salt, rather than being forced to pay a high salt tax.

Jawaharlal Nehru was the first Prime Minister and Indira Gandhi (no relation to Mahatma Gandhi) was the first woman Prime Minister.

SAINT OF THE GUTTER

Mother Teresa (*right*) was born in 1910 in Skopje, Yugoslavia. In 1950 she founded an order of nuns, called the Missionaries of Charity, in Calcutta. She gave the rest of her life to the care of the poorest of the poor in India and became known as the "Saint of the Gutter." Starting with 12 sisters in India, the Missionaries of Charity have grown to more than 3,000 in 517 missions in 100 countries.

Mother Teresa won the Nobel Peace Prize in 1979. She died in 1997.



FESTIVALS

Indian festivals are really diverse. Most have religious and seasonal elements. They are a colorful expression of Indian traditions and many are confined to certain regions, some are social functions or temple festivals. In the villages they are usually accompanied by fairs that may go on for a week or 10 days. There are over 30 festivals each year to create an awareness of the heritage and culture of the people that is handed down thru the generations. One festival is "Diwali" the "festival of lights", it is celebrated by putting lamps and lights on rooftops, roads and the outside of houses. This is done to attract "Lakshimi" the goddess of good fortune.

FOOD

India's cuisine is as rich, spicy and colorful as the country itself. Every region has its own food specialties, although there is a standard Indian meal, consisting of vegetables, meat or fish, a cereal, yogurt and lentils which is a major source of protein. Rice is also a basic food of most Indians. Dahl, a sauce made out of lentils is usually poured on the rice. Rice pudding is one of the favorite desserts. Another is "kulfi" which is a delicious firm-textured Indian ice cream. They usually eat their food on metal plates or banana leaves. It is polite to eat with the tips of the fingers on the right hand. They use many spices to flavor their foods, but the most common ones used are: Cardamon, Cumin, Coriander, Garam Masala, Chili Powder and Turmeric is used instead of Saffron because it is so expensive.

There is no such thing as a "Curry" in India, and the word---an anglicised derivative of the word "Kari" (black pepper)---was used by the British as a term referring to any dish that included spices. Chai (tea) is the beverage of the nation. It is made with more milk than water, more sugar than you'd care to think about and spiced with cardamon in the winter and ginger in the summer. Darjeeling Tea is one of India's largest exports, about 1.5 billion pounds is picked and 800,000 pounds is exported each year around the world. Darjeeling Tea is some of the finest tea in the world and is very popular.

(NOTE): Dorothy and I looked at several cookbooks and we tested the recipes in this lesson. We decided that their dishes are very similar to our own---the only difference is the spices that are used for seasoning. If you want more flavor or a spicier dish, you can increase the amount (but only try a ¼ teaspoon at a time) to your own taste. And be very careful when adding chili powder to any dish. Raita ("Rye-Ta") is a yogurt salad and is an essential element of the Indian meal. It is an ancient India food. It is said to be a good "cooler-offer" for spicy dishes, calming mouths that seems to be on fire.

RESOURCES

The information we used was from the following with permission.

India---Lonely Planet Publications

Cultures of the World---India---Srinivasan-Jernsyn

India---Enchantment of the World---Erin Pembrey Swean

Another Trip Around the World---Carson-Dellosa Publishing Co. Inc.

A World of Recipes---India---Julia McMulloch

Easy Indian Cooking---Suneeta Vaswani

30 Minute Meals---Sunil Vijayakar

(websites) www.nic.in AND <http://cuisinecuisine.com>

Stash Tea Company donated the Darjeeling tea bags. Visit their website www.stashtea.com or write to Stash Tea Company PO Box 910 Portland, OR 97207 for a catalog.

Basmati Rice, in small packages, can be ordered from Bob's Red Mill 5209 S.E. International Way Milwaukie, OR 97222 or call 1-800-349-2173 www.bobsredmill.com

GLOSSARY

ATTA or CHAPATTI FLOUR - This medium-grade flour is used to make most Indian unleavened breads. Ordinary wholemeal flour may also be used for Indian breads, very well sieved. Chapatis are soft, flat circles of bread. They are eaten with many different Indian dishes and often are used as a scoop to pick up food.

BARFI - Barfi is a dessert made from milk that has been cooked slowly and reduced to a fudge-like consistency. This sweet is flavored with either saffron, vanilla essence, cocoa, rose water, etc. Sometimes nuts and fresh coconut is added. Eaten and served in bite sized pieces "Barfi" is a very popular after dinner dessert.

CARDAMON - Little green pods with tiny black-brown seeds, very aromatic in flavor. They come in three varieties: green, white and black. The green and white pods can be used for both sweet and savory dishes or to flavor rice, the black only for savory dishes. The pods are used whole in rice dishes or the seeds are lightly crushed or ground and used to flavor sweets and other dishes. It is one of the main components of garam masala.

CASHEW NUTS - Grown on the western coast of India, these nuts are used in curries, rice dishes and desserts.

CHILI POWDER - Mild, medium and hot chili powders are made from powdered dried chilies. If using for the first time, experiment with the amount that you use. **USE WITH CAUTION.**

CHICKPEAS - Chickpeas are known as 'channa' in India. Many Hindus eat channa on Fridays, because they believe this will bring them good luck.

CINNAMOM - Cinnamon is the thinly rolled inner bark of an evergreen tree that grows mainly in the southern India. Used in stick or powdered form, this bark is used to flavor rice dishes, curries and sweets.

CLOVES - This very strongly-flavored and aromatic spice is used in many curry and rice dishes. Ground or powdered cloves are used in very small quantities because of their pungency.

COCONUT - Fresh coconut flesh is widely used in many Indian dishes, grated or ground to paste. Leftover coconut freezes well if stored in an airtight freezer bag and is always useful to have on hand.

CORIANDER - This spice is sold as whole seeds, which are light brown and round, or as a ground powder. It is an essential spice in Indian cooking.

CILANTRO - This fragrant and aromatic herb is widely used in Indian cuisine and is an important ingredient for many dishes, chutneys and salads.

Glossary {continued}

CUMIN - These little brown grain-like seeds are used whole, fried or roasted, in Indian dishes. In its ground form, cumin is an essential base to many dishes, from curries to rice.

DAHL - These are beans and lentils and chickpeas, there are over sixty different types.

GARAM MASALA - This is a ground spice mix used to flavor food. This is a spice using cardamon, cinnamon, cloves and black peppercorns. I has a very pungent flavor.

GARLIC - Indispensable to most Indian cooking, fresh garlic is used peeled and finely crushed, chopped or sliced. A quick way to get crushed garlic is to use a fine grater.

GHEE OIL - Most savory Indian dishes are cook in ghee. Ghee is a type of purified butter. It gives a rich, buttery taste to Indian food. Ghee can be difficult to find, so the receipes you received, we used vegetable oil.

GINGER - This is an integral part of most Indian cooking, along with garlic and onions. Fresh ginger is used in many Indian dishes, usually peeled and grated or finely chopped. It is readily available in grocery stores and supermarkets. It is better to use fresh rather than dried ginger, because it has a stronger flavor.

LENTILS - Lentils are an important part of many people's diets in India, especially vegetarians. They are inexpensive and a good source of protein. There are many different types of lentil. The most common type, red lentils, can be found in most grocery stores and supermarkets.

RICE - Rice is an important ingredient in Indian cooking. There are three main types of rice: short, medium, and long grain. Long-grain rice, especially an Indian rice called **BASMATI**, is more suitable for most Indian dishes. It has a nutty flavor.

SAFFRON - This highly valued and expensive spice consists of dried stigma's from a special crocus. Used to flavor rice and sweets, it is only used in very small quantities. Saffron is sold both as strands and in powder form. It has a beautiful flavor and fragrance. (refer to Tumeric)

TUMERIC - This is a spice used in many Indian dishes to give a unique taste and a bright-yellow color. It is sometimes used as a substitute for saffron, which also colors food yellow, and it is less expensive than saffron.

INDIAN RICE PUDDING (Rice Kheer)

Rice Kheer otherwise known as rice pudding, is especially popular across all of India and is eaten as a dessert at home as well and prepared during many religious ceremonies. It is very versatile as it can be served warm or cold. This recipe uses "cooked rice". You can make this with your left over rice.

2 cups plain cooked Basmati rice
2 cups whole milk
1 can Condensed Milk (14oz - Carnation or any other brand)
½ cup Golden Raisins
1/2 cup unsalted Pistachios, coarsely crushed
½ teaspoon Cardamon powder
A pinch of tumeric

In a non-stick pan mix cooked rice and milk together and heat till boiling. Now lower the heat and let it simmer till the mixture is thick in consistency. Scrape the sides and bottom of the pan frequently to prevent sticking and to mash the rice while stirring. This takes about 5 minutes. When it is thick and creamy, add the condensed milk, cardamon, sugar, raisins and pistachios and cook further till it has again reached a thick consistency. Garnish with a few raisins and pistachios. This can be served hot or cold. Note: The Kheer mixture will thicken as it cools. You will have to adjust the Kheer consistency as desired.

CASHEW SQUARES

3 cups Ricatto cheese
1 ½ cups sugar
½ cup carnation powder milk
½ to ¾ cup cashews ground

Mix all and cook on slow flame for 1 - 1 ½ hours stirring frequently. Cook until thick. Spread on clean greased counter or board. Roll out to 1/8 inch thick and cut into diamond shapes. Decorate with whole cashews.

CHICKPEA SALAD

15oz can chickpeas (garbonzo beans) rinsed and drained
½ iceberg lettuce, finely shredded
1 cucumber, finely diced
1 small red onion, halved and thinly sliced
4 plum tomatoes, coarsely chopped
Fresh cilantro to garnish, if desired.

Dressing:

1 clove garlic, crushed	1 T olive oil
or 1 t garlic powder	2 T lime juice
1 t sugar	½ t ground cumin
½ t ground coriander	

Put the chickpeas, lettuce, cucumber, onion and tomatoes in a wide shallow dish or bowl. Mix together the ingredients for the dressing and pour over salad. Toss to mix well and serve garnished with cilantro or parsley (if desired).

CHAPATIS BREAD

1 ¼ cups white flour
½ t salt
½ cup water

Put the salt and 1 cup of flour into a bowl. Gradually stir in ½ cup water. Mix well until mixture forms a dough. Sprinkle the rest of the flour onto a clean surface. Turn the dough out of the bowl and knead it for about 10 minutes until it is smooth.

Divide the dough into six pieces. With a rolling pin, roll out each piece of dough into a thin circle. Heat a non-stick frying pan over medium heat. Do not add any oil. Place one chapati in the pan. Cook the chapati for 1 minute until it has brown patches. Turn it over with a spatula and cook the other side for another minute. Cook the rest of the chapati in the same way.

COCONUT GINGER CHICKEN

4 boneless, skinless chicken breasts	1 small onion, chopped
5 roma tomatoes	1 clove garlic (or 1 t garlic powder)
1 t garam masala	2 T vegetable oil
½ t chili powder (optional)	1 t ground coriander
¼ cup dried coconut	1 t tumeric
	3 t grated fresh ginger (or 2 t ground ginger)

Cut the chicken breasts into bite-size pieces. Peel the onion and garlic and finely chop them. Chop the tomatoes in small pieces. Heat the oil in a sauce pan over medium heat. Add the chopped onion and garlic, garam masala, coriander, ginger and tumeric - fry for 5 minutes. Add the chicken pieces and chopped tomatoes. Cook the mixture for 20 minutes or until the chicken is done. While the chicken is cooking, sprinkle the dried coconut over it. Serve with plain boiled rice or other side dish.

PILAU RICE WITH FRUIT AND NUTS

This rice dish can be a main course or a side dish. Fruits and nuts help to balance the spiciness of dishes.

1 vegetable bouillon cube	½ med onion, finely chopped
1 T vegetable oil	1 t ground coriander
½ t ground cumin	2 T raisins
½ cup canned pineapple tidbits	2 T cashew nuts
	¾ cup rice

Pour 2 cups of water into a pan and bring it to a boil. Put the bouillon cube into the two cups of water and stir until dissolved. Put the stock aside. Peel the onion and finely chop it. Heat the oil in a saucepan over medium heat. Add the chopped onion, coriander and cumin - fry for 5 minutes. Add the raisins and pineapple and fry for another 5 minutes. Add the cashew nuts, vegetable stock, and rice and bring the mixture to a boil. Reduce heat to low. Cover the pan and simmer for about 20 minutes, stirring from time to time to keep the rice from sticking to the pan, until all the liquid has been soaked up and rice is soft.

BASMATI RICE - A very special variety of Indian rice that has long grains and a distinctive nutty flavor. The aroma fills the house when cooked plain with a little salt for flavor. It should be soaked in cold water for a few minutes before use.

SPICY CHICKPEA (side dish)

This is a very filling vegetarian dish. Like beans and lentils, chickpeas (garbonzo beans) are an important source of protein. You can eat this dish the Indian way, by tearing off pieces of chapati and using them to scoop up the chickpeas.

- 1 clove garlic, crushed or 1 t garlic powder**
- 1 small onion, chopped**
- 4 roma tomatoes, chopped**
- 15 oz can chickpeas (garbonzo beans)**
- ½ t chili powder (optional)**
- 2 T vegetable oil**
- ½ t coriander**
- ½ t garam masala**
- ½ t tumeric**
- 2 T lemon juice**

Peel the garlic and onion and finely chop them. Chop the tomatoes into small pieces. Drain the liquid from the chickpeas by emptying the can into a colander. Heat the oil in a sauce pan over medium heat. Add the chopped garlic (or powder) and onion, chili powder (if you are using it), coriander, garam masala and tumeric and fry for 5 min. Add the chopped tomatoes, drained chickpeas and lemon juice. Cook for 10 minutes.

BASIC RAITA

Because many Indian dishes are spicy, they are often accompanied by light fresh dishes called Raita. This is a cool dip consisting of yogurt and vegetables or fruit.

Basic Raita: ½ cup yogurt
¼ t nutmeg

Put the yogurt in a small bowl and add nutmeg. There are many different variations to the basic Raita. You may like to try some of them. We tried the mixed one. Just make the basic and add any one of the following.

Mixed Raita: chop 1-1/4 long piece of cucumber, ½ onion and a tomato into small pieces. Add them to the basic Raita.

Raisin Raita: Add 1 T golden raisins to te basic Raita.

Mint Raita: Finely chop 1 T fresh mint leaves and add to the basic Raita.

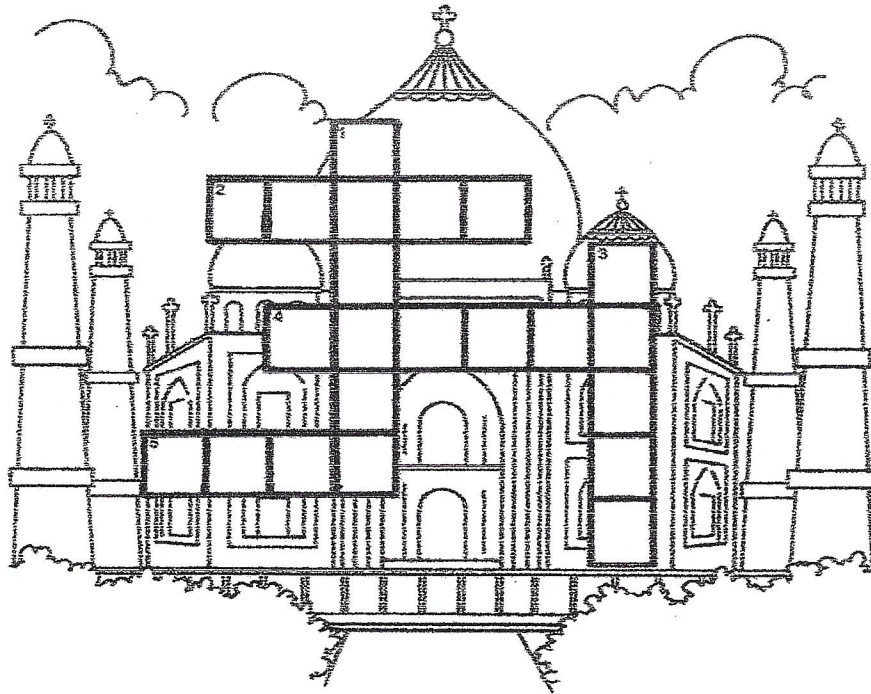
QUIZ

1. What is the significance of the jewel on the forehead?
2. Name a famous or well-known person associated with India.
3. What is a notable landmark/building?
4. Why do some men wear turbans?
5. Name a spice used in cooking.
6. What is the name of the traditional dress?
7. Name the main religion.
8. How long is the wedding ceremony currently?
9. What is another name for chickpeas?
10. What are the two items that India exports?
11. Is their government similar to ours in the United States?
12. What is their money called?

ANSWER SHEET

1. The "Tikka" is a red vermillion powder used to put a dot on their forehead. They also wear a jewel called a "Bindi". They can buy these in packages and they have a sticky back so they can be taken off and put back on. The women wore the Tikka or Bindi on the forehead to let the men know they were married. In today's world it is a fashion to wear these so the men have a hard time to know who is married.
2. Mother Teresa was born in 1910 in Yugoslavia. In 1950 she founded an order of nuns called "Missionaries of Charity" in Calcutta. Caring for the poor, she was known as "Saint of the Gutter". Starting with 12 nuns, they have grown to more than 3,000 in 100 countries. She won the Nobel Peace Prize in 1979, she died in 1997.
3. The Taj Mahal in northern India is one of the world's most magnificent buildings. The white marble monument was built more than 300 years ago by an emperor in memory of his wife. It took over 20,000 workers twenty-one years to build the Taj Mahal.
4. Indian boys who practice the Sikh religion never cut their hair. At five years old they are given their first turban to wrap up their hair. But also the Indian children who are in the Hindu religion shave their heads when they are young - unhealthy or unlucky to keep it.
5. There is no such thing as "Curry" in India. The name is derived from the word "Kari" (black pepper was used by the British). The term "curry" referred to any dish that included spices. Other spices used are cumin, turmeric, cardamom and chilies.
6. Clothing worn by Indians varies greatly by region, also various religious groups may dress differently. The Indians love to dress in colorful fabrics of silks and cottons. Especially in the cities, they wear western clothing, but the clothing of many Indians is a long piece of cloth draped around the body as a long dress, this is called a "Sari". Many men wear a dhoti (a white garment wrapped between the legs).
7. About 83% of the Indian population are Hindu, and about 11% are Muslims. The next largest religious groups, in order of their size, are Christians, Sikhs, Buddhists and Jains. Religion plays a vital role in the Indian way of life. Indian traditions are strongly rooted in religion and greatly influence their music, customs, dance, festivals and clothing.
8. In our culture most weddings are 30 to 45 minutes long. The original wedding in India lasted for 8 hours. Now they have shortened it to 2 hours. They have many special traditions that they follow during the ceremony - like the bride's family washes the groom's right foot.
9. Another name for chickpeas is "channa" or garbanzo beans - a good source of protein.
10. India exports Basmati Rice and Darjeeling Tea.
11. Yes, it has three branches with two leaders - a Prime Minister and a President.
12. Their money is called Rupee (Rs). \$1.00 in US money equals 46 Rs.

Indian Crossword



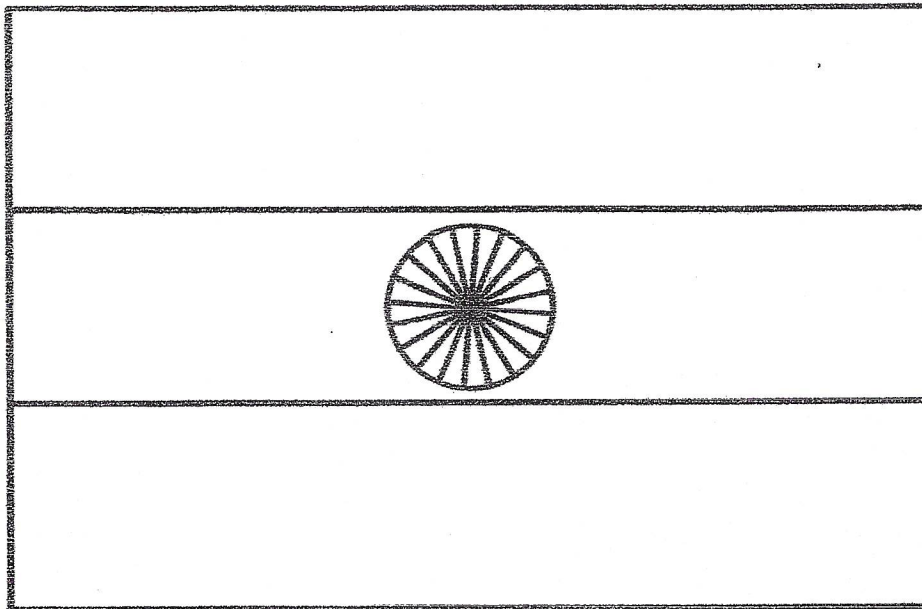
Across:

2. Indian women wear long, beautiful _____.
4. India celebrates _____, the "festival of lights" by placing lamps and lights on rooftops, roads, and the outside of houses.
5. Elephants are trained in India to shift _____ in heavily wooded areas.

Down:

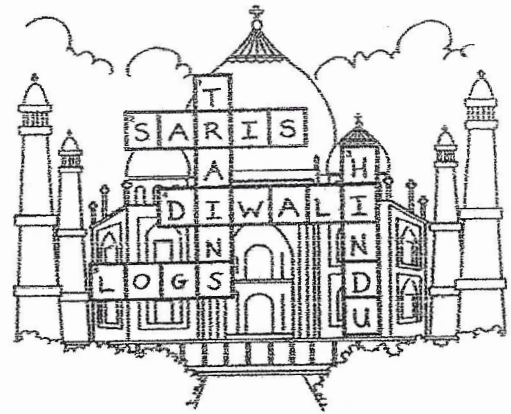
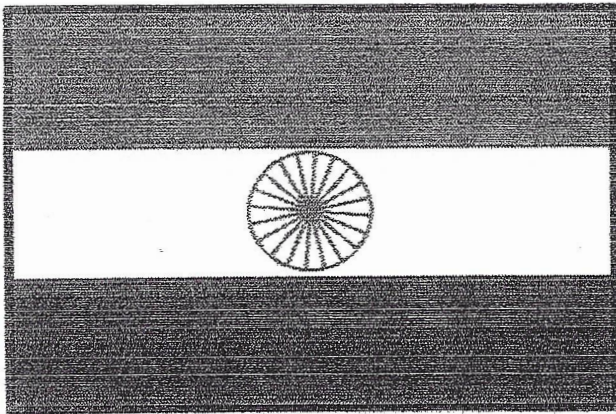
1. _____ are the most common form of transportation in India.
3. Most Indians practice the _____ religion.

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The Flag of India

Flag:



India's flag has three equal horizontal bands: deep saffron (for courage and sacrifice) at the top, white (for purity and truth) in the middle, and dark green (for faith and fertility) at the bottom. The wheel in the center is an ancient symbol called the Dharma Chakra (Wheel of Law).

CURRENCY

1 Indian Rupee (Re, plural Rs)

US \$1.00 = 46 Rs

National Flower
The Lotus

National Bird
The Peacock

National Animal
The Tiger

A Folktale from India*

Akbar, a great Indian emperor, had nine advisors in his court. His favorite advisor was named Birbal. He was a counselor, wise man, and jester to Akbar. Many stories are told about Birbal's wit, wisdom, and occasional silliness. Here is just one of the many folktales.

"Make It Shorter"

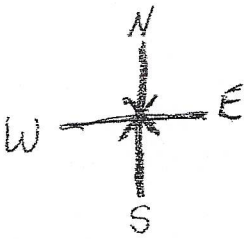
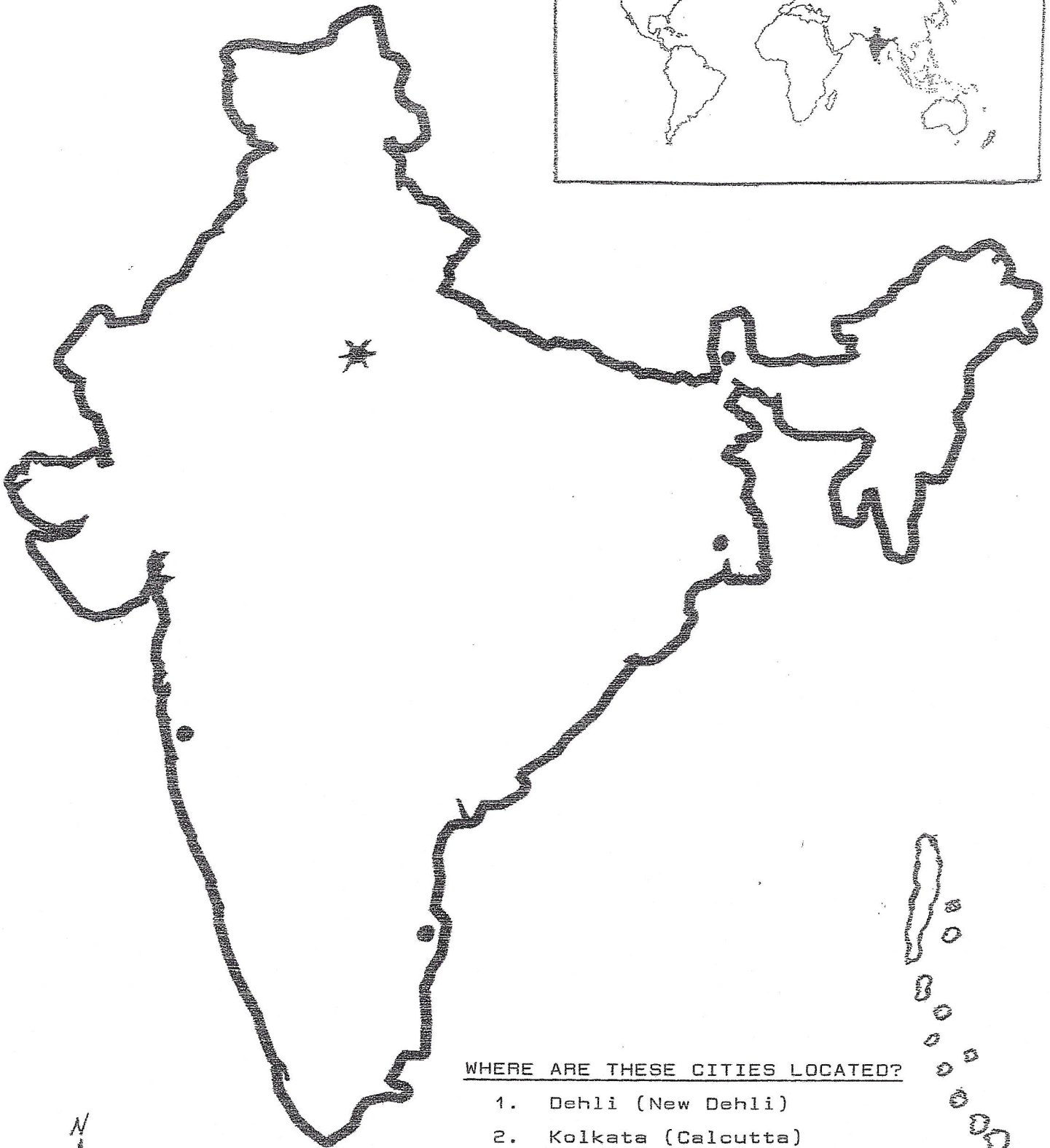
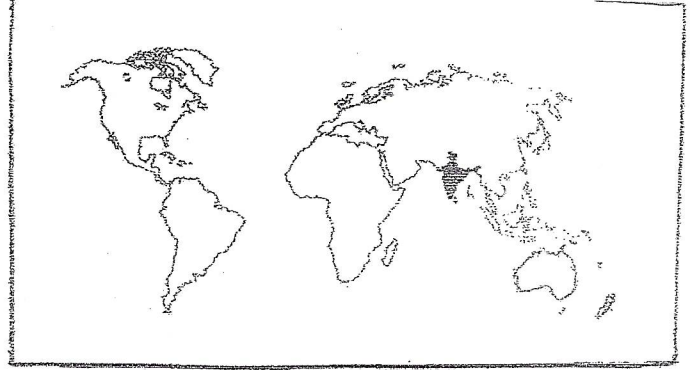
One day Akbar drew a line with his royal hand on the floor of the open court and commanded, "Make this line shorter, but don't by any means erase any part of it."

Everyone was stumped by this puzzle.

When it was Birbal's turn, he at once drew a longer line next to the first one. He didn't touch the first line.

Everyone in the court saw it and said, "That's true, the first line is shorter."

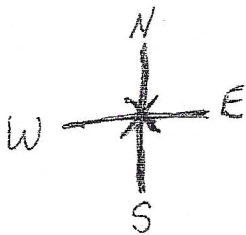
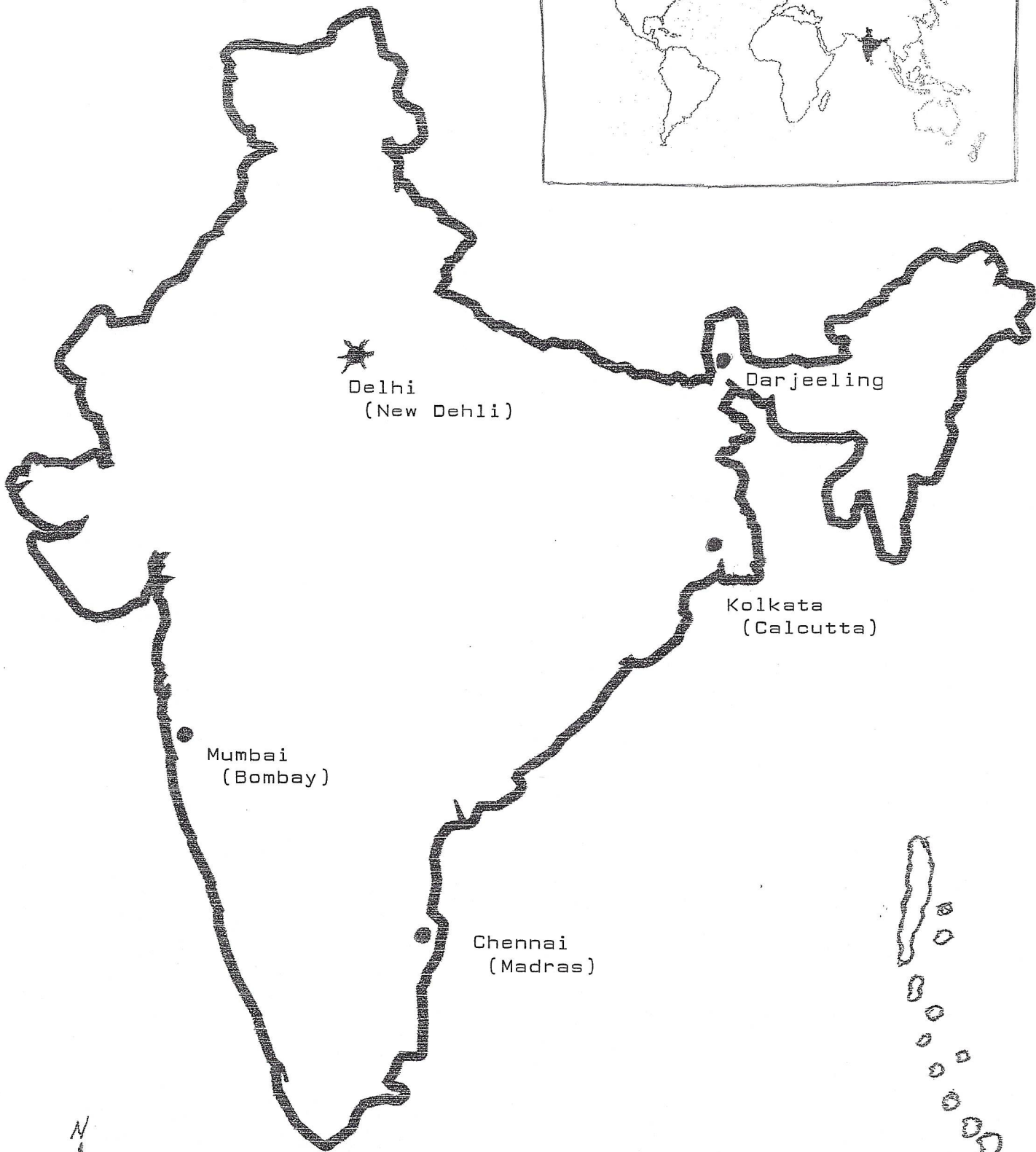
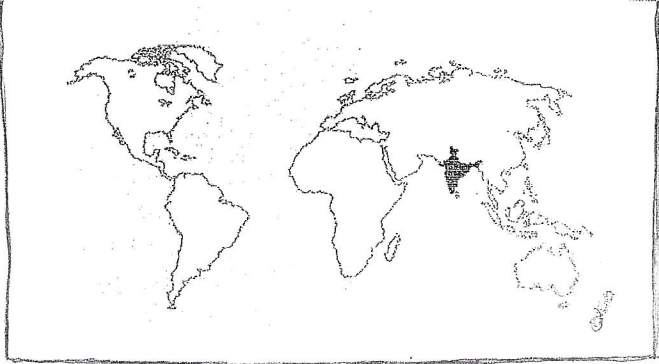
*Based on a story from *Folktales from India*, edited by A. K. Ramanujan, Pantheon Books, 1991.



WHERE ARE THESE CITIES LOCATED?

1. Dehli (New Dehli)
2. Kolkata (Calcutta)
3. Mumbai (Bombay)
4. Chennai (Madras)
5. Darjeeling

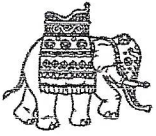
India



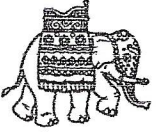
India

ANSWERS FOR
CITY LOCATIONS

Fascinating Facts



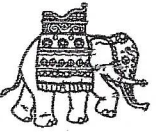
India is home to the smaller-eared Asiatic elephants, but their habitats are becoming scarce. They live mostly in northern India and travel in herds made up of one older male elephant, mature females, and young elephants of both sexes. Occasionally they are used as work animals in heavily-wooded areas. Men called *Mahouts* train the elephants to move and carry heavy logs.



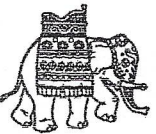
Indian boys who practice the Sikh religion never cut their hair. When they turn five years old, they are given their first turban to wrap up their hair. On the other hand, Indian children who are part of the Hindu religion shave their heads when they are young, for it is believed to be unhealthy and unlucky to keep the hair with which you are born.



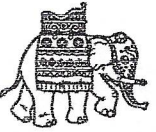
Family ties have great importance in India. Indians regard marriage as more of a relationship between two families than between two people. Young Indians generally are not allowed to date, and parents arrange most marriages; however, many young people have the right to reject any arrangements made by their parents. Many of the Indian households include not only parents and children but also the sons' wives as well as their children.



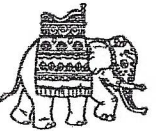
The *Taj Mahal* in northern India is one of the world's most magnificent buildings. The white marble monument was built more than 300 years ago by an emperor in memory of his wife. It took over 20,000 workers twenty-one years to build the Taj Mahal.



Indian women and girls love jewelry and often put a little round dot called a *bindi* in the middle of their foreheads. Women wear different colored bindis to match their clothes. Sometimes the color of the bindi will have a significant meaning. A white bindi is worn to show sadness or mourning, and red is worn for joyous occasions, such as weddings and celebrations.



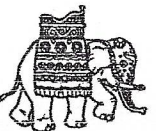
India has the most trains and train stations, and its rail system carries the most passengers in the world. Ten million people travel by train each day. Only very wealthy Indians own cars, and in the major cities most people ride bicycles. In northwest India near Pakistan, however, the land is sandy and dry. Here, camels are the main means of transportation.



Dance is considered a serious art in India. In the 2,000-year-old *Bharat Natyam* dance, women use their hands, eyes, and positions of the neck to tell a story. Heavy makeup is worn to dramatize ancient characters.



When greeting each other, Indians do not shake hands. Rather, they fold their palms together and say "*Namaste*" ("I bow my head to you"). When meeting older relatives, Indians often touch their feet, for older people are greatly respected. White hair is a symbol of age and wisdom and is considered worthy of respect.



Indians love movies. In fact, India produces more films than any other country in world. Going to the movies is a popular pastime, and traveling movie vans visit hundreds of villages to give outdoor film shows. Movies featuring singing and dancing are especially popular.

INDIA

India, a large country in southern Asia, is the second largest country in the world in population. Only China, its northeastern neighbor, has more people. About one out of every six people in the world lives in India.

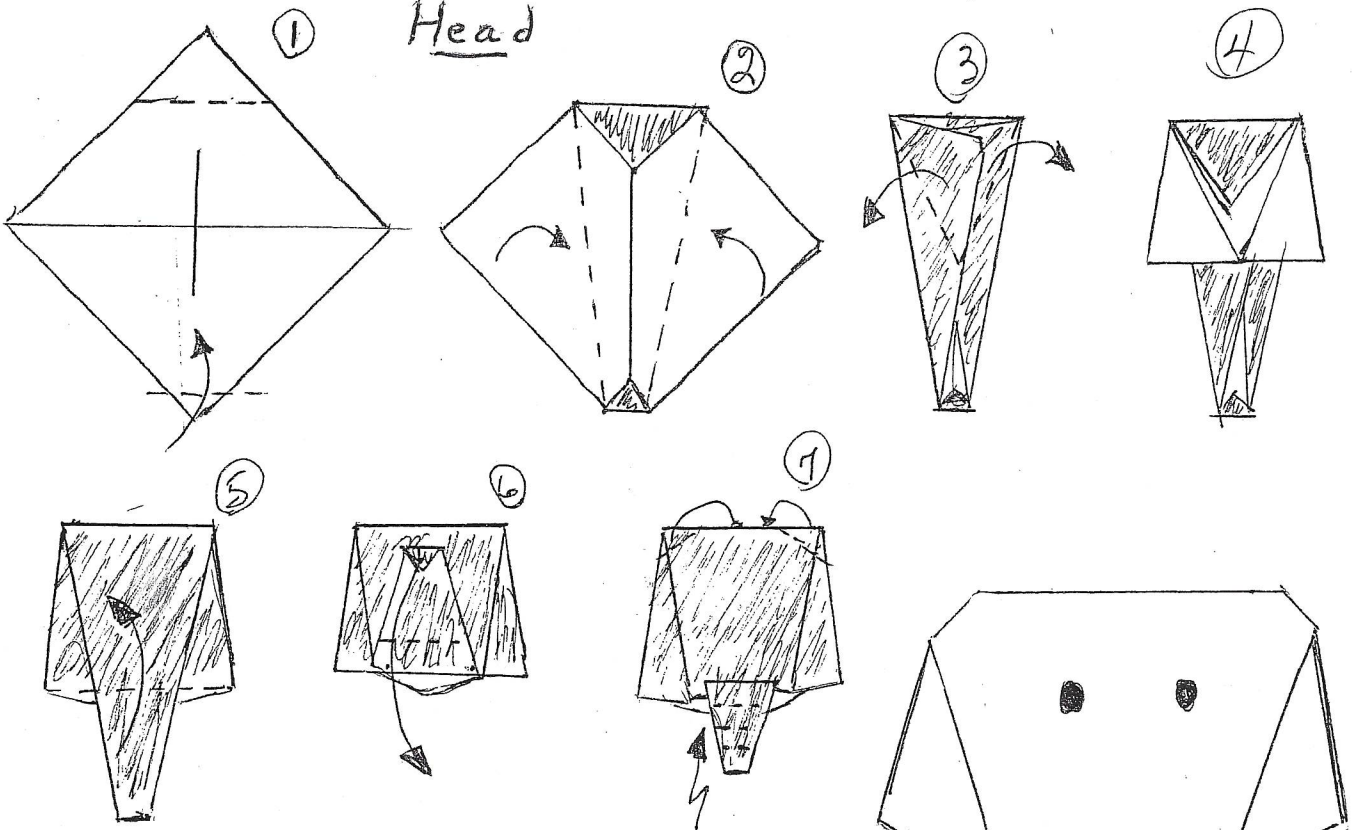
India has great varieties and differences in both its land and its people. The land includes a desert, jungles, and one of the world's rainiest areas. In addition, India has broad plains, powerful rivers, the tallest mountains in the world, and tropical lowlands. The people in India belong to many different ethnic groups and religions. There are 15 major languages spoken there and more than 1,000 minor languages and dialects. Some Indians have great wealth; however, many others have only enough to spend a few cents a day for the bare necessities. Some cannot afford shelter and must sleep in the streets. Some Indians are college graduates, yet many others have not attended school at all.

About 83 percent of the Indian people are Hindus, and about 11 percent are Muslims. The next largest religious groups, in order of their size, are Christians, Sikhs, Buddhists, and Jains. Religion plays a vital role in the Indian way of life. India's traditions are strongly rooted in religion and greatly influence their music, customs, dance, festivals, and clothing.

Clothing worn by Indians varies greatly by region. Members of the various religious groups may also dress differently. The Indians love to dress in colorful fabrics of silks and cottons. Some Indians, especially in the cities, wear Western-style clothing, but the clothing of many Indians consists of a long piece of cloth draped around the body. Many men wear a *dhoti* (a white garment wrapped between the legs). Most Indian women wear a *sari* (a straight piece of cloth draped around the body as a long dress).

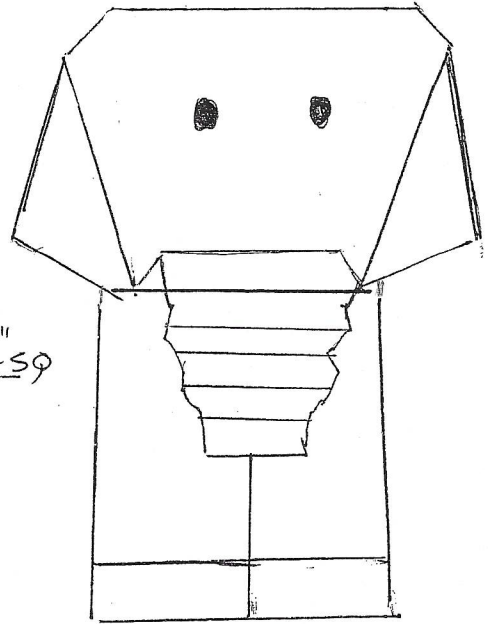


Head

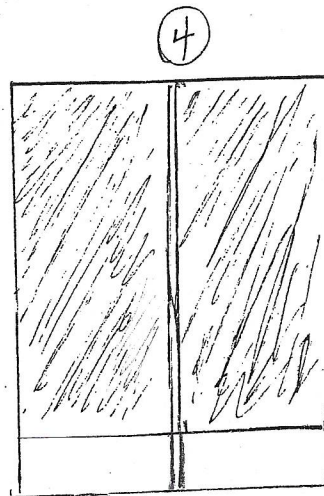
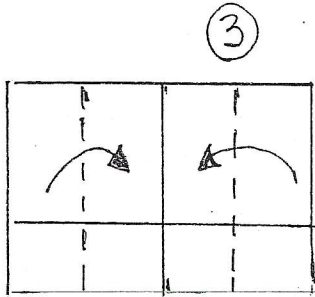
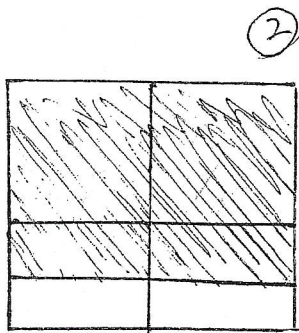
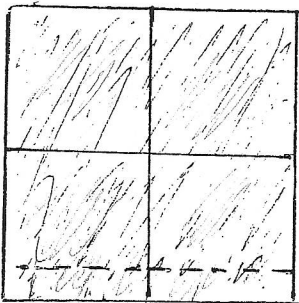


ELEPHANT

YOU CAN USE ANY SIZE SQUARE- WE USED 5 1/2" X 5 1/2" SQ
YOU NEED 2 SQUARES

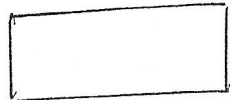


① Legs

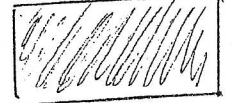


CODE

INSIDE



OUTSIDE



FOLD LINE