

Sing a Song in Marathi

JESUS LOVES ME

(MARATHI SPOKEN IN MUMBAI AND WESTERN INDIA)

ay shoo pree thee kuh ree thoh
poor nah heh mee jah nah thoh
shah struh ay sey kuh tee teh
teh kahr reh chee sang ah tay

Chorus: ay shoo suhth pree tee
ay shoo suhth pree tee
ay shoo suhth pree tee
bah leh vah ree kuh reel

Make Chapatis *(Indian Bread)*

To give your children a taste of India, cook these easy-to-make traditional Indian flat-breads for them to sample. If you wish, serve them with a bit of not-too-spicy curry or dal or the yogurt salad (see recipe on page 34) for them to dip.

1 cup whole-wheat flour	enough water to mix
1 cup white flour	vegetable oil to fry
1 teaspoon salt	

DIRECTIONS:

Mix flour, salt, and water into soft dough; let stand for at least an hour. Divide dough into egg-sized balls and roll into flat circles. Rub a little oil over the dough, fold into quarters, and roll out again. Fry in ungreased or lightly greased heavy pan over medium heat until light brown spots appear, less than a minute. Brush a drop of oil on top and turn over; fry lightly on other side and put on a plate. Cover with cloth to keep warm. Serve with curry and rice. Or use pieces like a spoon to scoop up the curry.

Sing in Tamil

JESUS LOVES ME

(SPOKEN IN TAMIL NADU STATE IN SOUTHEASTERN INDIA)

yay soo yehn dhen nay see ray
kahn dayn vay dheh noo lee lay
pah lehr ah vehr sohn dhahm tahn
tahn geh ah vehr vahl loh thahn

Chorus: yay soo yehn nay sehr
yay soo yehn nay sehr
yay soo yehn nay sehr
may vay dhe vah koo-ee dhay

Sing in Hindi

Pronunciation tips: Barely pronounce the *n* when in parentheses. Gently trill the letter *i* when it appears at the end of a syllable. *Th* is always vocalized as in “the” rather than “think,” and sometimes sounds as though it is a soft *d*. The vowel written *ai* is pronounced like the *i* in “high.”

JESUS LOVES ME

(SPOKEN THROUGHOUT INDIA)

yee soo moodj say kahr tah pyahr
bai bl may hai sah mah char
mai whoo(n) nirh bahl whah bahl wahn
bahl coh(n) pur hai thai uh wahn

Chorus: pyahr khar tah moodj say
pyahr khar tah moodj say
pyahr khar tah moodj say
hai sah thee yah sah mah char

Play Goli

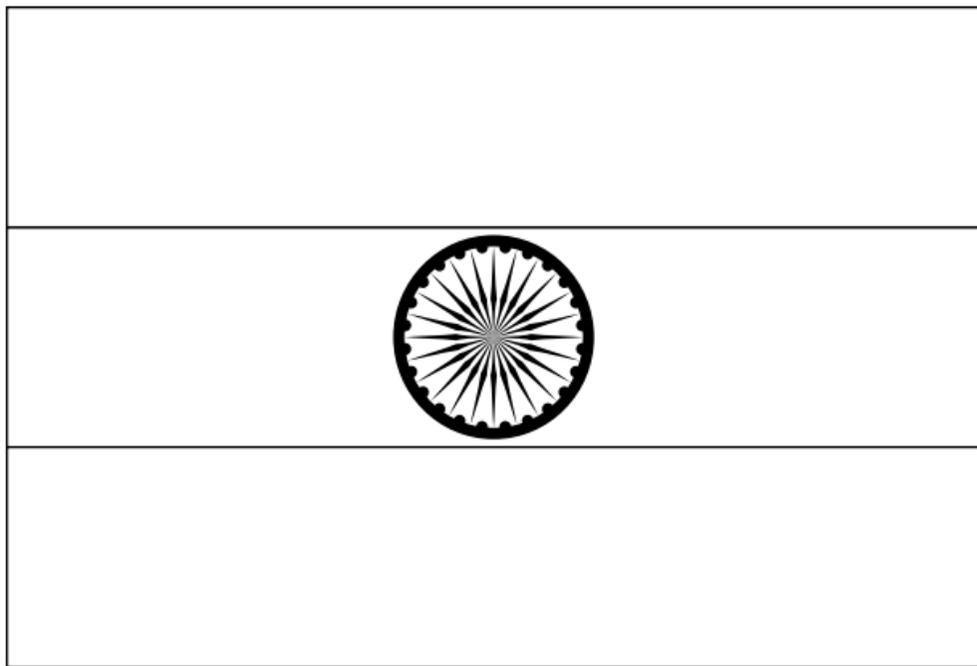
Goli is a favorite marble game in India. It is best played by children nearly the same age and skill level.

On level ground, hollow out a small hole with the heel of one foot. About six feet away, draw a starting line. Players take turns shooting their marbles, trying to hit the hole or knock other players' marbles away from the hole. The art of goli is to do both at the same time. A game can take a long time to complete because the hole is small and easy to miss.



photo: BigStockPhoto.com

Color The Flag



INDIA

DIRECTIONS

Top stripe: orange

Middle stripe: white

Bottom stripe: dark green

Wheel in center: dark blue

Sing a Song in Hindi

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INTO MY HEART

(*SING FOR JOY, NO. 125*)

may ray dihl may-ah,
may ray dihl may-ah
ahdj dihl-l may ah ay yee soo

too ahb hee ah ah-orh rah seh dah
may ray dihl may ah krist yee soo

Let's Play a Game!

KABADI

Kabadi [KAH-bah-dee] is a favorite street game of children all over India.

Two teams, each with five to nine players, line up facing each other across an open area. Draw a line across the middle of the open area.

The captain of Team A selects one player to cross the line into Team B's territory and attempt to tag a player from Team B. The Team A player must constantly repeat "Kabadi, kabadi, kabadi" while in Team B's territory. Team B players try to tag the invading player. If the player from Team A successfully tags a player from Team B, they return to their team's territory. The player who was tagged steps out of the game.

If the player from Team A is tagged or stops shouting "Kabadi," they must step out of the game. After the player from Team A has either been tagged or has successfully tagged an opponent, Team B gets a turn. If during Team B's turn a Team B player tags a Team A player, one of Team B's players standing on the side may return to the game.

Teams continue taking turns until all members of one team are out of the game. The team with players remaining in the game, or the team with the most players remaining at the end of a predetermined time, wins the game.

Fun with Hindi

Hindi and English are the most common languages spoken in India. Below are some greetings and words in Hindi. Vowels are pronounced as follows: *ah* as in father; *ai* as in eye; *ay* as in hay; *ee* as in bee; *eh* as in bet; *ih* as in tip; *oh* as in toe; *oo* as in boot; *uh* as in butter; *u* as in ewe. The accented syllables are written in capital letters. When you see the letter *n* in parentheses (n) at the *end* of a word, say it with a short nasal sound that is almost not heard; gently roll the *r*; and vocalize the *th* sound as in the words “then” or “the” rather than in the word “with.” It sounds almost like a *d*.

GREETINGS

Happy Sabbath
Hello (Goodbye)
Please
Thank you
Yes
No
God
Jesus

PRONUNCIATION

shoob sah-BAHT
NAH-mah-stay
krih-pai yah
THUN-yuh-wahdh
HAH
nuh-HEE
KOO-dah
YAY-soo

DAYS OF THE WEEK

Sunday
Monday
Tuesday
Wednesday
Thursday
Friday
Saturday

PRONUNCIATION

RUH-vee-wahr
SOHM-wahr
MUHN-gol-wahr
BOOD-wahr
GOO-roo-wahr
SOOK-wahr
SUH-nee-wahr

COUNTING

one
two
three
four
five
six
seven
eight
nine
ten

PRONUNCIATION

ayk
doh
theen
char
pahhch
chay
saht
aht
now
thus

Southern Asia Recipes

SAMOSAS (VEGETABLE CURRY PUFFS)

PASTRY:

2 cups all-purpose flour
pinch of salt

2 tablespoons butter
 $\frac{2}{3}$ cup water

Sift flour with salt; cut in the butter until it resembles bread crumbs. Add water, a little at a time, until it forms a soft dough. Cover and set aside.

FILLING:

1 onion, chopped fine

$\frac{1}{2}$ teaspoon curry powder

2 tablespoons oil

$\frac{1}{2}$ cup green peas

5 medium potatoes, boiled, peeled, cubed

salt to taste

$\frac{1}{2}$ teaspoon turmeric powder

fresh coriander leaves, chopped

DIRECTIONS:

Sauté chopped onion in oil until golden. Add potatoes, turmeric powder, curry powder, green peas, salt, and coriander leaves, and stir gently. Cook on low heat until peas are tender. Divide pastry dough into 6 or 7 equal parts. Roll each into a thin circular shape; dust with flour to make rolling easier. Cut each circle in half and place a spoonful of filling on each semicircle. Fold the pastry edges toward the middle and bring up the circular edge. Moisten edges with water and seal carefully to make a triangular-shaped pastry. Heat oil for deep frying and fry the samosas on both sides until golden brown. Drain and serve hot.

YOGURT SALAD

1 cup yogurt

1 tomato, chopped

$\frac{1}{2}$ cup sour cream

$\frac{1}{2}$ onion, chopped fine

1 cucumber, chopped

salt to taste

DIRECTIONS:

Combine ingredients; serve chilled as a delightful complement to spicy curries.