



OHMKARAM

GITANJALI



ഒഹ്കാരം

Gitanjali, an Ohmkaram publication. 2008. www.ohmkaram.org



Best Compliments from

Nateshan Manchira Family

To Our Readers

Ohmkaram was created as a venue to showcase the Kerala culture. The objective is not to keep us isolated from the land we live, but rather to contribute in our own way to this cultural melting pot called America. Culture includes all aspects of life such as the cuisine, the art, literature, and many more. This magazine is a humble effort to bring together the literary talent of our people.

Years of human history tell us one thing. The people who kept in touch with their culture rose against oppressions and survived very hard times. The others, who embraced cultural bankruptcy, were degraded to mere spectators of their own fate.

In the pre independent India, Bal Gangadhar Tilak drew inspiration from the culture and proclaimed “Freedom is my birthright”. Later Mahatma Gandhi used the vedic concept of Ahimsa and energized the masses to protest against the imperial power, in a new non violent way. By 1947 the “jewel of the imperial crown” was free. A few miles away culturally alienated Goans took another 14 years and Indian military intervention to taste the freedom from Portuguese occupation.

As expatriates trying to assimilate into a different society, it is very easy for us to lose touch with our ancestral culture unless we consciously try to hang on to it, with efforts like this. Activities like publishing this magazine will also help us to make contribute to the society we live in and assist others to understand us better. It is a start.

The articles are copyrighted to the authors. We trust you enjoy the articles that follow.

We thank our sponsors and volunteers who helped to make this happen.

For the Editorial Board

Balasubramanian

Contents

Did You Know?.....	Page 05
Vishukani - A Malayalam Song.....	Page 07
Bunny Town – Story.....	Page 08
Ohmkaram Info.....	Page 08
Ohmkaram Photos.....	Page 10
Labyrinth Part II : Tuba - Poem.....	Page 15
Tharattu – Malayalam Poem.....	Page 19
Superficial Tranquility – Travelogue.....	Page 20
Viswasam Jeevithathiloode - Opinion Malayalam	Page 21
An Unexpected Meeting - Story	Page 25
Sound Bytes - Poem	Page 30
Earth In Peril - Opinion	Page 32
Recipe - Sambar	Page 34
Recipe – Olan.....	Page 35
Recipe - Avial	Page 36
Recipe - Kalan	Page 37
Recipe – Koottu Curry	Page 38
Recipe - Errisery.....	Page 39
Recipe – Pineapple Pachadi.....	Page 40
Recipe – Injipuli.....	Page 41
Indian Restaurants In Greater St Louis Area.....	Page 43
Indian Grocery Stores In Greater St Louis area.....	Page 44
Ohmkaram Member List.....	Page 45
Screensaver - Poem.....	Page 49
Ten national leaders – Sketch.....	Page 51

Did you know?

*

Kerala has the size of Maryland and supports a population close to that of California and more than that of any other state in USA.

(Meanwhile experts predict that the new Interstate from Arnold Schwarzenegger's right shoulder to the left will attract more residents to California.)

*

The third longest palindrome in Roman script is the nine-letter word MALAYALAM, the language of Kerala.

(you hear that *tattarrattat* . we will name our language MMALAAYYAALAMM. See if you can beat it)

*

As far back as 3rd Millenium BC, Egyptians used cinnamon from Kerala to embalm the dead bodies of the pharaohs.

(So leave me alone scary mummy. Your grandpa monster owes me)

*

Anjuvannam in Kochi is one of the few places in the world where Jews had the right to own land. This is centuries before the formation of Israel. The copper plates granted by the Hindu King Bhaskara Ravi Varman state that Anjuvannam shall remain in the possession of the descendants of the Jewish migrants "so long as the world and moon exist".

(Israelites, in case you didn't know, we accept cash, check or vacation packages as onam gifts)

*

In 1957 Kerala was the first state in the world to bring to power a communist government by democratic elections rather than by revolution.

(Try balancing gun on one hand and Mundu in the other. A ballot is a lot easier)

*

Kuttanad in Kerala is one of the few areas in the world where farming is done below sea level. (no wonder most citizens of Kuttanad are always drunk)

*

Cheraman Juma Masjid, built in 629 AD in Kerala, is considered to be the second mosque in the world to offer Jumu'ah (Friday Prayer) after the mosque in Medina, Saudi Arabia. Built in Hindu architectural style, it is also the oldest mosque in India.

(Hear that Osama. Our land saw Islam before you even saw light)

Disclaimer: The facts and figures are from Google . Sue them if you disagree.

Compiled by Balasubramanian - comments to mbsubramanian@yahoo.com



*#1 Indian Restaurant
for 2007 By RFT Restaurant Poll.
Best Buffet In Town*



LUNCH BUFFET

*Tuesday thru Sunday:
11:00 am - 2:30 pm*

DINNER

*Tuesday thru Saturday:
5:00 pm - 10 pm,
Sunday: 5 pm - 9 pm*

**Weekend Special Buffet Includes South Indian Dishes
(Monday Closed)**

Carryout & Catering Available

11939 Olive Blvd.
St. Louis, MO 63141
(I-270 & Olive, across from Drury Inn)
Ph.: 314-997-4224
www.flavorofindiastl.com

ഓംകാരത്തിന്റെ ഒന്നാമത്തെ വിഷു ആഘോഷപരിപാടിയിൽ സംഘടനയിലെ അംഗങ്ങൾ അവതരിപ്പിച്ച സമൂഹഗാനം. ഇതിന്റെ രചനയും സംഗീതവും നിർവ്വഹിച്ചത് " കല്യാണകൃഷ്ണൻ " എന്ന തൃലിങ്ക നാമത്തിൽ അറിയപ്പെടുന്ന, "ശ്രീ. കെ. അശോക് കുമാർ". സെയ്ന്റ്സ് ലൂയിസിലെ മലയാളി സുഹൃത്തുക്കളുടെ ആഗ്രഹപ്രകാരം ശ്രീ. അശോക് കുമാർ രചിച്ച ഈ ഗാനം ആശയഭംഗികൊണ്ടു ഏവരിലും ഗൃഹാതുരത്വം ഉണ്ടാക്കി.

വിഷുകുണി

കാടും കടന്നു കടലും കടന്നു
 മേടും മലയും പുഴയും കടന്നു
 മേഘച്ചിറകിൽ പാറിപ്പറന്നു പോകാൻ വാ
 മാമലനാട്ടിൽ പുതിയൊരു വർഷപ്പുലരിയുണ്ടാർന്നു
 ആമോദത്തിൻ തിരകളുയർന്നു
 കൂടെപ്പോരു പൂങ്കാറ്റേ
 അരയാലിലയിൽ തുഴയാൻ വായോ
 പനിനീർ പുഴയിൽ കുളിക്കാൻ വായോ
 കാടും കടന്നു

കണിക്കൊന്ന പൂക്കളാൽ പൂത്താലിചാർത്തി
 സന്ധ്യതൻ സിന്ദൂരക്കുറിയണിഞ്ഞു, ഉഷ -
 സ്സന്ധ്യതൻ സിന്ദൂരക്കുറിയണിഞ്ഞു
 വസന്തം നൽകിയ പൂൻബട്ടു ചേലച്ചുറ്റി
 കൈരളിപ്പെണ്ണവൾ ഒരുങ്ങി നീല്പൂ വിഷു -
 പുലരിയെ പൂൽകാനയൊരുങ്ങി നീല്പൂ
 കാടും കടന്നു

കണിവെള്ളരിയും വാൽക്കണ്ണാടിയും
 കനകത്താൻബാളത്തിൽ മംഗല്യവും - പിന്നെ
 കരിമുകിൽ വർണ്ണന്റെ തിരുരൂപവും
 നെയ്ത്തിരി കത്തിച്ച നിലവിളക്കും നറും -
 മദസ്മേരവുമായ് കാത്തു നിലപ്പൂ, വിഷു -
 കണികണ്ടുണരാനായ് ഒരുങ്ങി നിൽപ്പൂ
 കാടും കടന്നു

BUNNY TOWN

By: Aishwarya Pullipparambil (5th Grade)

It was a very hot day in Bunny Town. Bunny Town is owned by Ruby's dad named Jade.

Now to the story! It was a hot day and it was spring-cleaning day. Ruby and her BFF Amber was excited because they love chores. They did their work so fast that they were finished in 2 hours. They were really bored after they finished their chores.

Then Amber remembered that Ruby's birthday was just tomorrow! So Amber told Ruby that she had to do something so she went to her house. After Amber left Ruby was all alone. Ruby decided she will do something. She liked to draw, read and write. Today she felt like reading her favorite book. She went to her room and pulled out her favorite book: Morning girl. She read it over and over again till it was night.

Amber was now thinking what to do for Ruby's birthday. Amber knew that Ruby loved parties. She thought setting up a party for Ruby was a great idea. It was the next day and Amber invited Ruby to her house. Ruby's friends were there and they were hiding. Her friends were Diamond, Gamma, Agate, Coral, Opal, and Padme. Ruby walked into Amber's house and her friends shouted, HAPPY BIRTHDAY! There were gold decorations and a big strawberry cake. When it was time for gifts everybody gathered around Ruby with their gifts. Diamond gave a necklace that she made by herself. Gamma gave a purse. Both Agate and Coral gave a gift card. Opal gave a game called Deal or no Deal. Padme gave a flower. And now Amber was excited she gave Ruby a purse, stuffed animal and a make up set.

Ruby was happy. But it was all a dream. And now she had to go to school Ruby was stumped.

THE END

Ohmkaram

**Reward yourself !!
Become a member of Ohmkaram and enjoy
one fun filled year of free entry to all regular
events**

Visit www.ohmkaram.org
Contacts: President (636) 734 0192
Secretary (636) 527 4863
[email](mailto:info@ohmkaram.org) us at info@ohmkaram.org.

Malayalam Class



We are happy to announce the start of Malayalam class in Fall 2008.
If you want to enroll for this semester please contact us before September 17th 2008.
Further details please contact Sudhir Prayaga @ 636 734 0192.

Namboothiri – Kerala's own John Stewart

A Namboothiri had a big apple and a smaller one with him. He gave the smaller one to his friend-namboothiri and started eating the bigger one. His friend on seeing this: Shame on you. If I had the apples, I would have given the bigger one to you and kept the smaller one for me.

Namboothiri on hearing this: isn't that what I did?

Visit www.ohmkaram.org
to know the latest on
Malayalam Movie in St Louis
Events and celebrations

Are you in our email notification list?

Contacts
President (636) 734 0192
Secretary (636) 527 4863
[email](mailto:info@ohmkaram.org) us at info@ohmkaram.org

ഇന്നലെകൾ....



2006 Vishu Celebration
Vishukaineettam

2006 Vishu Celebration
Group Song



2006 Vishu Celebration
Audience

ഓർമ്മകൾ.....



2006 Onam Celebration
Kaikottikalli

2006 Onam Celebration
Mahabali skit



2006 Picnic



ഇന്നലെകൾ....



2007 Anniversary

2007 Anniversary
Kids enjoying 'Pinata'





Paul Singh

Cell 636-299-1475

Office 636-946-7880

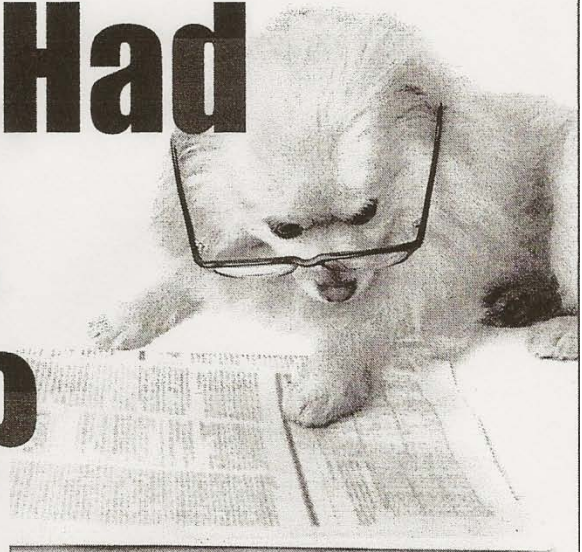
Email

singh4results@yahoo.com

**For all your Real Estate needs
call Paul Singh**

- **Foreclosures**
- **Moving Up**
- **Short Sale**
- **Relocation**
- **Empty Nester**
- **Investment Properties**
- **First Time Buyers**
- **Downsizing**
- **Special Financing**
- **Vacation Home**

Have You Had Your Eyes Checked?



New law requires eye exams.

Starting this fall, a new law will require all Missouri kindergartners and first graders must have an eye exam by an eye doctor.

Did you know that as many as 60 percent of children with problems learning have an undetected vision problem? Early eye exams can prevent "lazy eyes," amblyopia, and other common children's eye disorders. With early interven-

tion, children with vision problems will not be incorrectly labeled as ADHD or poor school performers. Additionally, once the eyes get use to blurry vision, the eyes weaken and lazy eye or amblyopia can develop. If the child is older than 8 years old, a weak or lazy eye cannot be strengthened.

Remember, most children do not know what good vision is and

assume what they can see is also what their fellow classmate can see, and thus, do not tell their parents or teachers.

All children should have their eyes examined yearly because vision changes until they reach 18 years old. Parents do not deprive your child with the gift of sight.



20/20 Optical is owned by Oak Brook's very own Sameena Khan

If your child needs an eye exam, please visit 20/20 Optical located at Big Bend and Dougherty Ferry. The owner and optometrist is Sameena Khan who is also a parent of an Oak Brook student.

20/20 Optical offers a complete line of eye glasses for adults and children as well as vision therapy. They accept all health insurances including medicaid.

\$39
Student
Eye Exam

Coupon valid for one complete eye exam for students age 18 and under. Must be presented at time of service. Expires 6/31/08.

20/20 Optical

2952 Dougherty Ferry | (636) 825-2625
Open: Mon - Thurs 10AM - 6PM, Sat 10AM - 4PM
Closed Friday and Sunday

Labyrinth Part II: Tuba

© Radheyen

Author's Note: This is inspired by an accidental assignation in old town Ankara. I was in an unfamiliar place among unfamiliar people, yet nothing had changed at all.

When I met Tuba
In old town Ankara
I was lost
In a maze of stone-paved streets
And tin roofs with satellite dishes.
I was to get to the fortress
The settlement grew uphill
Winding in narrow lanes
Its climax is the castle.
Every moment that passed
Teased with promising nearness
And even a vague entrance.
An insecure waft
Transformed my fretfulness
Into dew drops condensing on grass.

This is when I met Tuba
In the maze of stone-paved streets
Of old town Ankara.
I could have met her
In a street of squalor
That leads to numinous *Brindaban*;
Or at a brooding temple square
Of veiled despair
In meditative *Tanjaore*;
Or across the Aegean sea
In the suburbs of *Thessaloniki*.
I could have met her
In Turkey, India or Greece;
In mystical obliqueness
Of tangled streets.
For her weather-ragged appearance
Could never deceive
The Anatolian palette
Used to paint her attribute.

The interpretation
Is a matter of perception
And the way the Sun
Forms shadows of her expression.
She is *Cybele*, *Helen* and *Durga*
Yet unknowing of her prowess;
Just a five year old kid, Tuba,
Upset with disobliging boys
Who excluded her from their games.

She offered to be my guide
Extending her hand
A momentary callous retreat-
How shrunken is my heart?
“Overcome thy fears
And hold her tiny palm”
The insecure wind whispers
“Seek without alarm
Guidance in her innocence
And thus far unleashed clairvoyance.”
I could have met Tuba
In mystical obliqueness
Of tangled old streets
Anywhere, yet only here,
I must seize every step with her.

Holding hands we walk
Past rose-mud covered walls
Along the narrow lanes
Of old town Ankara.
Together we wed
A faint anticipation
Of the unrelenting moon
Upon the eastern horizon.
Together we soar
To the castle and higher
As another sunset uncovers
The blazing lotus-petal eyes
Of Anatolian gods.

Adi Shankara , the legendary saint born in Kerala in 700 BC was also a great poet.

Known for resurrecting Hinduism which was losing ground in India, Shankara authored one of his most poetic work - Bhavani Ashtakam. A para from it is shown below.

Na janami Punyam, Na janami theertham,
Na janami mukthim, layam vaa kadachit,
Na janami bhakthim, vrutham vaapi maatha,
Gathisthwam, Gathisthwam, thwam ekaa Bhavani.

A loose translation

I don't know how to be righteous, I don't know the way to sacred places
I don't know the methods of salvation, nor to focus the mind in god
I don't know the art of devotion, and not even the austerities, my Mother,
You are the way, and the only way, Bhavani.

Google for the complete poem.



Sheila Janssen

314-517-6736

Your Full Time Real Estate Professional



- Email me at SheilaJ@cbgundaker.com to receive a FREE monthly HomeFront brochure featuring upcoming events, home & gardening tips, community information, etc.
- Visit my website www.StLHomeRealty.com for cool stuff like movie listings, weather, home searches, real estate community and school information.

- **Buying a Home?** I'll take the time to listen to your needs and desires, and find your dream home. Your total satisfaction is my number one priority.
- **Selling a Home?** I will get your home sold for top dollar and in a timely manner. My online and offline marketing programs will give you the edge you need to sell your home. I don't want to just list your home, I want to sell it! Fast!
- **Relocating to the St. Louis or St. Charles Missouri Area?** If you are moving to my area, I can assist you in collecting the information you need and make your transition as smooth as possible. Feel free to contact me for home finding assistance and area information.

For a Free Market Analysis Or List Of Available Homes That Meet Your Needs, [Call Sheila.](#)

I have built a reputation for client satisfaction and I am devoted to making your move as easy as possible. You will have the added benefit of working with an agent who understands your needs when buying, selling or relocating in the St. Louis Missouri area. Finding the right home is only the beginning. I will assist you every step of the way to ensure smooth sailing.



SUVIDHA FOODS /MIDEAST MARKET

LARGEST PAKISTANI, INDIAN, BANGLADESHI STORE IN TOWN

WE SELL 100% HALAL (ZABIHA) MEAT, FRESH VEGETABLES, FROZEN FISH
AND LARGE VARIETIES OF SOUTH ASIAN GROCERIES

CHICKEN CHARGHA AVAILABLE

WE ALSO SELL LARGE VARIETY OF FROZEN

- CHAPATI (HAND MADE)
- PARATHAY (HAND MADE)
- FRESH SAMOSAY
- VEGETABLE (MORE THAN 50 VARIETY)
- PARATHAY (MORE THAN 50 VARIETY)
- ICE CREAM
- CHICKEN FRANKS
- HALAL PIZZA
- GYRO MEAT
AHMED
- TURKEY BREAST
- CHICKEN NUGGETS/PATTIES
- FROZEN FISH ROHO, HILSHA,
TALAPIA FILLET

READY TO EAT FOOD

SHEER MAL
TAFTAN
KULCHA
PURI

FRESH BREAD

JUICES

TEA: TETLEY, JASMIN,

SADAF, LIPTON, TAJ MAHAL
COOKIES, SNACKS, NOODLES
MIDDLE-EASTERN GROCERY

MIDEAST MARKET

14345 MANCHESTER ROAD
MANCHESTER , MO 63011

(636) 230 7018

MON. – THUR. AND SAT . 10:00 AM TO 8:00 P.M.

FRI. 10:00 A.M. TO 9:00 P.M.

SUN. 10:00 A.M. TO 7:00 P.M.

SUVIDHA FOODS

2429 HWY -K
O'FALLON, MO 63368

(636) 410 - 6409

MON. – SAT . 10:00 A.M. – 8:00 P.M.

SUN . 12:00 A.M. – 5:00 P.M.

താരാട്ട്
രാധേയൻ

ഈ പാട്ട് രണ്ടായിരത്തിഅഞ്ചാം ആണ്ടിൽ ആഗസ്റ്റ് മാസം അഞ്ചാം തിയതി എന്റെ കൂട്ടൻ പവനു വേണ്ടി എഴുതിയതാണ്. താരാട്ട് പാടുകയും എഴുതുകയും ചെയ്യുന്നതിന് രണ്ടുദേശങ്ങളെങ്കിലും ഉണ്ടു. ഒന്ന് കുഞ്ഞിനെയാറക്കുവാൻ, പിന്നെ അമ്മയെ ഓർക്കാൻ

"ആരിരാരോം തങ്കം ആരിരാരോം തങ്കം
ആരിരാരോം തങ്കം ആരിരാരോം" എന്നൊരുമട്ട്
"ആരിരാരോം തങ്കം ആരിരാരോം തങ്കം
ആരിരാരോം തങ്കം ആരിരാരോം"

ആയിരം തിങ്കൾകലകൾക്കു തുല്യമാം
ആരോമലുണ്ണി നീ ആരിരാരോം
ആനന്ദ ഭീപമേ ആകാശമുകുളമേ
ആരിരാരോം തങ്കം ആരിരാരോം

ഇന്നലെയോളമറിയാതിരുനോരു
ഭിദ്യാനുഭൂതിയെനിക്കു നൽകി
എന്നുമി വിട്ടിൽ കളിച്ചുചിരിചിടും
നവ്യമാം ജീവിത സ്പന്ദമേ
ആരിരാരോം തങ്കം ആരിരാരോം

കുഞ്ഞുകുളിർകാറ്റേ കന്നികൾപുത്തതേ
മഞ്ഞു മഴയുടെ ലാവണ്യമേ
ബാലാർക്കതാപമേ ദേവിപ്രസാദമേ
ലോലസുമല്ലെ മാർദ്ദവമേ
ആരിരാരോം തങ്കം ആരിരാരോം

പാർവണത്തികളേ പഞ്ചാമൃതമേ നീ
ആരിരാരോം തങ്കം ആരിരാരോം
പൂർവ്വികപുണ്യമേ പ്രാലേയശുദ്ധി നീ
ആരിരാരോം തങ്കം ആരിരാരോം

പീതാംബരയര ദേവകാരുണ്യമേ
വാതാപി പാടീടും നിസ്വനമേ
വെള്ളിപ്പള്ളുകുകൾ ചില്ലിചിതറീടും
കല്ലോല ശൈശവ കൌതുകമേ
ആരിരാരോം തങ്കം ആരിരാരോം

നാളെ നഭസിൽ വിരിയും ഉഷസിന്റെ
നാക പദ്മാവലി കാണുവാനായ്
ഇന്നീ നിശയുടെ സ്വപ്നമഞ്ചത്തികൾ
നന്നായുറങ്ങുവെൻ തങ്കമേ നീ
ആരിരാരോം തങ്കം ആരിരാരോം

താരകഭീപങ്ങൾ മാത്രം വഴികാട്ടും
പാരിലെ നാനാ വഴിത്താരകൾ
ക്കൈയാറങ്ങി! എന്നുണ്ണി, ഇനി നീയും
ചെക്കുമാറക്കത്തെ പുൽക വേണം
ആരിരാരോം തങ്കം ആരിരാരോം

Superficial Tranquility

By: Samir Unni

I only left the airport five minutes ago, and I'm already sweating. Beads of salt gather upon my lips, stinging my taste buds. Even the air that blows past me as the open-air auto rickshaw speeds through the crowded, noisy, and glaringly lit streets of Mumbai fails to cool me. The city is like this every time I go to India; the unbearable heat permeates my skin through pores that seem to swell to accommodate the omnisciently ambient humidity. The same invisible droplets of water that have such a profound impact on my skin also begin to fog up my glasses, once again distorting the view that gives me a different perspective on my parent's homeland upon each visit.

Though the heat and humidity press in on me, nothing is nearly as pervasive as the population. Whether I look left or look right, I see people walking along the side of the road. Whether I am indoors or outdoors, the incessant honking of auto rickshaws, cars, trucks and motorcycles drills into my ears. Whether I am in the city or out in the country, the smell of dust commingled with pungent tropical odors stalks me like a shadow. Whether it's 15°C or 50°C, I am almost able to reach out and touch the droplets of water hanging in the clammy atmosphere. Whether it's day or night, this country and its people are on the move, at a degree of visibility that I've found impossible to locate anywhere else on earth.

But this full-scale assault on my senses doesn't prevent me from absorbing my surroundings. These subtleties, more so than any purely physical aspect of India, amaze me the most. They alert me to much more than just the external, material changes since my last visit. The gradual evolution of my environment while living in the US cannot leave room for such a stark contrast. But when I go to India, the differences become as bright as the afternoon Chennai sun. But it is in Mumbai, always my first stop on my trips to India, that I am hit by the changes in my worldly perspectives. The last time I traveled to India I was able to, for the first time, pierce the odd tranquility evocated by the hustle and bustle of the largest city in the world. I saw the contrast not only between my personal views of the present and that of two years previous, but also that of Mumbai itself: home to both the rich and the wretched. As I looked to my right and saw expensive high rises, but on my left scrap-wood shacks, the illusion of tranquility burned away until it could no longer cover the reality. I saw the struggle of a lower class against a "democracy" in which corruption had become ubiquitous and any concern for those citizens who were not so well off had long since vanished. This was the first time I had truly seen this place I had visited so often, without the apocryphal placidity that had always covered up the harsh reality that India is.

വിശ്വാസം ജീവിതത്തിലൂടെ

എം. എൻ. മഞ്ചിറ

പ്രതീക്ഷകളുടെ ഉത്സവമാണു വിശ്വാസം. ജീവിതത്തിലൂടെനീളം സമ്പത്തും, സന്തോഷവും, ആനന്ദവും, ആഹ്ലാദവും, മാത്രം ഉണ്ടാകാണെ എന്ന് ദൈവസന്നിധാനത്തിൽ കൈ കൂപ്പി നിന്നു പ്രാർത്ഥിക്കാത്ത ഒരു വിശ്വാസം കാണുകയില്ല. നന്മ മാത്രം പ്രതീക്ഷിക്കുക; തിൻമയെ വെറുക്കുക - ഇതാണോ വിശ്വാസം?

വിശ്വാസം ദൈവത്തിന്റെ പ്രതീകമാണ്. സത്യമായി കരുതുന്ന ഹൃദയത്തിലെ പ്രതീക്ഷ ഗാഢവിശ്വാസം സംതൃപ്തിയും സമാധാനവും നൽകുന്നു. ഭക്തിയെകുറിച്ച് ശ്രീമദ്ഭഗവദ് ഗീതയിൽ ഭഗവാൻ ശ്രീകൃഷ്ണൻ ഇങ്ങനെ പറയുന്നു:-

മയ്യാവേശ്യമനോയേമാം
നിത്യയുക്താഹ്വസതേ
ശ്രദ്ധയാപരയോപേതാഃ
തേമേയുക്തമാമതാഃ

(മനസ്സിനെ എന്നിൽ പ്രവേശിപ്പിച്ച് സദാ എന്നിൽ തന്നെ ഉറപ്പിച്ചു നിർത്തി അത്യന്തം ശ്രദ്ധയോടു കൂടി ആരാണോ എന്നെ ഉപാസിക്കുന്നത് അവരാണ് ഉത്തമ വിശ്വാസികൾ എന്നത്രേ എന്റെ നിശ്ചിതമായ അഭിപ്രായം.)

സമോഹം സർവ്വ ഭൃതേഷു
നമേദോഷ്യോ സ്തിനപ്രിയ
യേ ഭജന്തി തുമാം ഭക്ത്യാ
മയിതേ തേഷു ചാപ്യഹാം

(ഞാൻ സർവ്വജീവരാശികളിലും തുല്യനാകുന്നു. എനിക്കു ശത്രുവില്ല; മിത്രവുമില്ല. എന്നാൽ യതോരുവർ ഭക്തി പൂർവ്വം ഭജിക്കുന്നുവോ, അവർ എന്നിലും ഞാൻ അവരിലും സ്ഥിതി ചെയ്യുന്നു.)

ദൈവം നമ്മളിൽ തന്നെ കുടിയിരിക്കുന്നു. അതു കണ്ടെത്തുവാനുള്ള ശ്രമമാണ് വിശ്വാസം. പ്രാർത്ഥന വിശ്വാസത്തിന്റെ സവിശ്രിതമായ മറ്റൊരു മുഖഛായയാണ്. ഓർമ്മവെച്ച കാലം മുതൽ, പറഞ്ഞുകേട്ട മുത്തശ്ശി കഥകൾ മുതൽ, പിന്നീട് വായിച്ചു പഠിച്ച പുരാണങ്ങളിലെ വ്യാഖ്യാനങ്ങളിലൂടെ വളർച്ച പ്രാപിച്ചതാണ് എന്റെ വിശ്വാസം.

പ്രതീക്ഷിക്കാത്ത വിശ്വാസമില്ല. പ്രതീക്ഷിക്കാത്ത മനുഷ്യരുമില്ല. നമ്മൾ എല്ലാവരും സ്വപ്നങ്ങൾ കാണുന്നവരാണ്. നല്ലൊരു നാളയെ സ്വപ്നം കാണാത്തവർ ഇല്ല. പ്രതീക്ഷയിലൂടെ സംതൃപ്തിയും സന്തോഷവും കണ്ടെത്തുവാൻ ദൈവസന്നിധാനത്തിൽ കൈകൂപ്പി നിന്നു പ്രാർത്ഥിക്കുന്ന വിശ്വാസികൾ പരാതിയോ പരിഭവമോ കുറ്റപ്പെടുത്താലോ ഇല്ലാതെ മനസ്സിനെ ഏകോപനമാക്കി നിർത്തുന്ന ഒരവസ്ഥ - അതായിരിക്കണം പ്രാർത്ഥന.

'മനഃപ്രസാദഃ സൗമ്യത്വം
മൗനമാത്മ വിനീഗ്രഹഃ
ഭാവസംശുദ്ധിരിത്യേതത്
തപോമാനസമുച്യതേ"

(മനസ്സിന്റെ ശുദ്ധി, സൗമ്യഭാവം, മൗനം, ആത്മനിയന്ത്രണം, സ്വഭാവശുദ്ധി, എന്നിവയാണ് മനസ്സു കൊണ്ടുള്ള തപസ്സ്) ഫലം പ്രതീക്ഷിക്കാതെ, മനസ്സിനെ ഏകാഗ്രമാക്കി, പരമശ്രദ്ധയോടുകൂടി അനുഷ്ഠിക്കുന്ന ഏതുതരം തപസ്സും വിശ്വാസത്തിന്റെ വഴിയാകുന്നു എന്ന് ഭഗവാൻ കൃഷ്ണൻ പറയുന്നു.

വിശ്വാസം ദൈവസന്നിധിയിൽ അർപ്പിക്കുന്ന ഒരു ആരാധനയാക്കി മാറ്റുവാൻ കഴിഞ്ഞാൽ, മനസ്സിനെ ശാന്തമാക്കി ധ്യാനത്തിൽ മുഴുകാൻ കഴിഞ്ഞാൽ അവരാണു യഥാർത്ഥ ഭാഗ്യവാൻമാർ. ചിന്തകൾക്കും പ്രതീക്ഷകൾക്കും അതീതമായി, പ്രപഞ്ചഉല്പത്തിക്കും അതിലുള്ള ജീവജാലങ്ങൾക്കും കാവൽക്കാരനായ ഒരു അദർശശക്തി ഉണ്ടെന്നുള്ള വിശ്വാസം, ആ അർപ്പണമനോഭാവം, അതിനെയാണു നാം ധ്യാനിക്കേണ്ടത്. ഹൃദയ സംതൃപ്തി - അതാണ് മുഖത്തേ പ്രതിഫലം. കണ്ണാടിയിൽ കാണുന്ന രൂപം, അതു കാണിച്ചു തരുന്ന കണ്ണാടി; അതാണ് ധ്യാനം കൊണ്ട്, ഭക്തി കൊണ്ട് നമ്മൾക്കു ലഭിക്കുന്ന ഗുണം.

ആരാധന ശക്തി പകരുന്നു. പ്രാർത്ഥിക്കുന്നതു കൊണ്ട് നമ്മൾക്കു ഒന്നും നഷ്ടമാകുന്നില്ല തിന്മയെ മറന്ന് നമ്മ നിറഞ്ഞ മനസ്സുള്ളവർക്കെ ഏകാഗ്രമായി പ്രാർത്ഥിക്കുവാൻ കഴിയും. ഉള്ളു തുറന്ന് അഭിനന്ദിക്കുവാനും പൊട്ടിച്ചിരിക്കാനും കഴിയും. "ഒന്നിനെകുറിച്ചും ആശങ്കയില്ലാതെ സ്വന്തം മനസ്സ് എന്നിൽ തന്നെ പൂർണ്ണമായി അർപ്പിച്ചാൽ, എന്നോട് അനുഭവം സംപൂർണ്ണ ഐക്യം സ്ഥാപിച്ചാൽ, അവരുടെ യോഗക്ഷേമം ഞാൻ സംരക്ഷിക്കും. എന്നെ വിശ്വസിക്കുന്നവർ വേദനിക്കേണ്ടിവരില്ല" എന്ന് ഭഗവാൻ ശ്രീകൃഷ്ണൻ പറയുന്നു.

മനസ്സ് അടക്കി നിർത്താൻ പ്രയാസമുള്ളതും ചഞ്ചലവുമാണ്. അതൊരു മരഞ്ചാടിയെപ്പോലെ സാദാ ഒന്നിരുന്നില്ല മറ്റൊന്നിലേക്ക് ചാടി പിടിച്ചു കൊണ്ടേയിരിക്കും. ക്രമമായ അഭ്യാസംകൊണ്ടും വിഷയങ്ങളിലുള്ള ദൃഢത കൊണ്ടും മനസ്സിനെ നിയന്ത്രിക്കാൻ കഴിയണം. എങ്കിലേ സംപൂർണ്ണത, ഏകാഗ്രത ഹൃദയത്തിനു ലഭിക്കൂ.

ദൈവസന്നിധിയിൽ എല്ലാം മറന്ന് ഒരേ ഒരു ചിന്തയോടെ, ആത്മ വിശ്വാസത്തോടെ, അല്പസമയം ഭക്തിപുരസ്കാരം നിൽക്കുമ്പോൾ - അതൊരു പ്രത്യേക ആനന്ദാനുഭൂതി മനസ്സിനു നൽകുന്നു. മനസ്സിലുള്ളതെല്ലാം തുറന്നു ഭഗവാനോടു പറഞ്ഞു. മതി. ഒരു ഭാരം ഇറക്കി വെച്ചു. സംതൃപ്തിയായി. ധാര മുറിയാതെ ഒഴുകുന്ന എണ്ണപോലെ, ദീർഘകാലം ആരാധനാ വസ്തുവിനെ ഇടവിടാതെ ധ്യാനിക്കുന്നതാണ് ഉപാസന ----എന്ന് ശ്രീശങ്കരാചാര്യർ പറയുന്നു.

ആരാധനയിലൂടെ മോക്ഷം നേടുവാൻ, സ്വർഗ്ഗപ്രാപ്തി നേടുവാൻ ആഗ്രഹിക്കുന്നവരാണ് നമ്മൾ. നല്ല കാര്യങ്ങൾ ചെയ്യുക, മുടക്കമില്ലാതെ നിരന്തരം പ്രാർത്ഥിക്കുക എന്നിങ്ങനെ പലതും ചെയ്യുന്നു. പുനർജന്മത്തിൽ വിശ്വസിക്കുന്നവർ "ആത്മാവ് ഒരിക്കലും ജനിക്കുന്നില്ല; ഒരിക്കലും മരിക്കുന്നില്ല. ഒരിക്കൽ ഉണ്ടായിട്ടു പിന്നെ ഇല്ലാതാവുകയോ, ഇല്ലാതിരുന്നിട്ടു പിന്നെ ഉണ്ടാവുകയോ ചെയ്യുന്നില്ല. ജന്മരഹിതനും എന്നും ഒരേ രൂപത്തിൽ ഇരിക്കുന്നവനും എന്നെന്നേക്കുമുള്ളവനും പണ്ടുപണ്ടെയുള്ളവനുമായ ഈ ആത്മാവ് ശരീരം നശിക്കുമ്പോൾ നശിക്കുന്നില്ല" എന്ന് ഭഗവദ്ഗീതയിൽ പറയുന്നു.

വിശ്വാസം, ഭക്തി, പ്രാർത്ഥന എല്ലാം പരസ്പരം ജീവിതത്തിലുടനീളം ബന്ധപ്പെട്ടു കിടക്കുന്നു. അതു കണ്ടെത്തുവാനും ജീവിത യാത്രയിലെ ഒരു ഭാഗമാക്കി മാറ്റുവാനും ശ്രമിക്കുക. ഏറെ തീക്ഷണമായ സ്വപ്നം കാണാതിരിക്കുക. മറ്റുള്ളവരുടെ ഉയർച്ചയിൽ പഴിക്കാതിരിക്കുക. നന്മയും തിന്മയും സുഖദുഃഖ സംമിശ്രിതമാണെന്ന് മനസ്സിലാക്കി മുൻപോട്ടു ജീവിതത്തെ നയിക്കുവാൻ പഠിക്കുക. പകലും രാത്രിയും പോലെ മാറിമാറിക്കൊണ്ടിരിക്കുന്ന ഒരു യഥാർത്ഥമാണു ജീവിതമെന്ന വിശ്വാസത്തോടെ, പ്രാർത്ഥനയിലൂടെ ആത്മസംജയനത്തിലൂടെ സന്തോഷവും സംതൃപ്തിയും കണ്ടെത്തുവാൻ ശ്രമിക്കുക അവിടെയാണ് ജീവിതവിജയം.

കടന്നു പോയ ഇന്നലെകളെക്കുറിച്ചല്ല, വരാൻ പോകുന്ന നാളെയെക്കുറിച്ചുമല്ല നാം ആശങ്കിക്കേണ്ടത്, ഈ കടന്നു പോയ്ക്കൊണ്ടിരിക്കുന്ന ഈ നിമിഷത്തെ സ്വർഗ്ഗതുല്യമാക്കി മാറ്റാൻ ശ്രമിക്കുകയാണ് ചെയ്യേണ്ടത്. സ്വർഗ്ഗവും നരകവും ഈ ഭൂമുഖത്ത്, നമ്മുടെ മുൻപിൽ തന്നെയുണ്ട്. അതു കണ്ടെത്തുവാൻ ശ്രമിക്കുക. ജീവിതം നമ്മൾക്കു വിശ്വസിക്കാൻ കഴിയാത്ത ഒരു പ്രതിഭാസമാണ്. നമ്മൾ പ്രതീക്ഷിക്കാത്ത, ചിന്തിക്കാത്ത, സ്വപ്നം കാണാത്ത പല പാർത്ഥാവില്യങ്ങളും അതു നമ്മേ വലിച്ചിഴച്ചു കൊണ്ടിരിക്കും. ഒരു ദീർഘയാത്ര. അതിനു പിന്നാലെ സന്തോഷത്തോടെ ആത്മ വിശ്വാസത്തോടെ തീർത്ഥയാത്ര തുടരുകയാണ് നമ്മളുടെ കടമ.

We come to enjoy; we are being enjoyed.

We came to rule; we are being ruled.

We came to work; we are being worked.

All the time, we find that. And this comes into every detail of our life. We are being worked upon by other minds, and we are always struggling to work on other minds.

We want to enjoy the pleasures of life, and they eat into our vitals. We want to get everything from nature, but we find in the long run that nature takes everything from us - depletes us, and casts up aside.

Swami Vivekananda - lectures on Vedanta



Shri Vardhaman Jewels

1171 Colonnade Center St Louis, MO 63131
(314) 909 7123 svjinc9@sbcglobal.net



ASK FOR OUR COLOR BROUCHER & SPECIAL PRICING
ON OUR JEWELRY
ASK FOR: JAIRAJ / CHAYA

Custom orders on Diamond Jewelry
We sell Gold Coins (Spot+Shipping)

Directions : From 270 ,Exit # 9 Manchester Rd (East) ,
Pass Ballas Rd, Behind 7-Eleven
MON – SAT (11.30 AM – 7.00 PM)
SUNDAY (12.00 NOON- 5.00PM) TUESDAY - CLOSED
www.shrivardhamanjewelers.com

An Unexpected Meeting – a story

By Balasubramanian

The line at the Air India counter wound itself out in to the walk way. Shyam found his place at the end of the line. This was his first trip back home to Kerala in a few years and he rightfully dreaded the thirty hour confinement in a cramped seat. He looked at the attendants at economy class counter. They took their time, with just one finger on the key board .Only a passing glance was given to the passenger. The day was too slow to reveal the tense moments awaiting Shyam.

Shyam's eyes drifted towards the First class counter. There were two young attendants catering to no more than five passengers. He noticed the broad smile of the attendant at the first counter. She nodded in approval at the words of a middle aged passenger in black suit. The man was blocking Shyam's view of the attendant at the second counter. But he didn't find it hard to guess that she also had a beautiful smile and nodded to every word of the privileged passenger.

His line moved a little and this time Shyam could see the attendant at the other first class counter. She was looking down at her computer screen and her face was not completely visible. But something in his mind told Shyam that he had seen that face before. He waited for her to look up. Instead, she turned the other direction now and went on fixing the tags on the bags. Even more curious, he tried to tilt his head to get a better look. That face was familiar.... or was it really?

The lady was now showing the passenger something on a paper which again blocked Shyam's view. The paper moved with the actions as she spoke, giving small glimpses to shyam, but not enough see her face fully. Finally she handed the paper to the passenger and Shyam could take a clear look. It could have been one of the most exploding moments of his life.

How could he ever forget that face? Indu!! That was her name. They were in school together.

Seventeen years have passed and here they were. Shyam held one of his hands up so that he can wave and get her attention when she looks in his direction. Moments passed one by one.

“Move on please Sir” He was brought back to the senses by the man behind him.

“Sorry”, shyam said sheepishly and moved ahead.

Indu joined his class when he was at 9th. In the class where no one could speak a sentence of English without breaking fifteen times, she spoke for more than half an hour with no breaks or “Uh..s”. In the class where Shyam had topped in every subject for the last four years, she beat him in all the subjects. For the first time in life Shyam tasted defeat at the sophistication of a Dubai trained class mate. Indu seemed to be silent most of the time. She spoke more with the teachers than with students. Even the other girls in the class seemed to keep a fearful distance with her. The boys kept themselves even farther. So did Shyam. He struggled the entire year to reclaim his lost position, to no avail. He had seen her looking keenly at his direction when he boldly stopped teachers to ask questions. But he hated to look back. He hated her.

He told the big man behind him that he will be back in a minute and started towards Indu's counter. Barely did he take a step when an airport security stopped him.

“Sir you must carry your bags with you all the time.”

Shyam went back to the bag he left at the line. He thought of pulling everything towards Indu's counter but decided against it. He watched her every move hoping that she would turn once and he would catch her attention.

He remembered how things changed when they started the tenth class. There were more formulas and calculations. Shyam found himself back on the top and Indu behind him in all subjects but English. As the year progressed and exams passed, the gap between them widened in his favor except in English where he seemed to keep the same position behind her. In one exam in the middle of the year she almost failed in physics and Shyam felt some hidden pleasure. Basking in glory he was walking out of the class room one day when Indu called him from behind. This was something Shyam expected the least. First of all she never seemed to talk to anyone let alone the boys. In addition to that he never failed to turn his head away every time they crossed the path. Shyam was so overwhelmed in this confusion that he was only half listening when she told him how hard she found to learn physics. She wanted his advice on prep materials. Even before he could answer he found that within him something strange was happening. Indu was quite humble, contrary to what he thought about her. He felt the wall of animosity cracking and water pouring out. Soon the water lashed out with such a force that the wall was shattered in to thousand pieces and the water leapt out in a great wave.

“Can I help the next?” the lady at the counter announced looking at him. After a moment's hesitation Shyam went ahead and passed the ticket and documents now feeling a little better that after this he can go and talk to Indu.

The conversation that day was his first with Indu. He found that she listened to every word he spoke, watched every move of his face and placed her eyes on his all the time. He shared everything he knew. It was not Bollywood drama after that but there was something between them for sure. Something more subtle, and more sublime. Smiles every day. “Hi” s and “Bye” s. “All the best” s before exams and “How was it” s after that. With only 4 months left for school Shyam found that he waited for each morning to wish her. At times they stopped the teacher at the same time to ask the same question. She would gracefully let him ask with a smile. Other times both raised their hands to answer teacher's question and he would let her have the chance. Things like that. Silence seemed to speak more than the words.

Shyam thought of the last days at school. As the school neared closure, they decided to stage a drama. Shyam played the main role of Krishna. Indu chose a more silent role – a dasi of Draupadi. Shyam noted that she watched him closely during the rehearsals. He would ask her feedback time and again, and she would always look impressed, her eyes gleaming and say that he was great. Then one day she called him by his nick name – Bear. His hostel mates called him “Black bear” because he had a lot of body fur 😊. He got used to it when his buddies called him that but a slight irritation was always there nevertheless. She called him “Little bear” . He was ashamed, but for some reason felt quite warm at heart. She took many pictures of the rehearsals and the drama. Study leave of a month followed that. He learned from his friend who in turn learned from his cousin, the girl sitting next to Indu, that Indu took all those pictures mainly to get him in each snap. Shyam couldn't believe it completely but liked it all the same. He waited for each exam to come by so that he could see her. He did notice that her smiles were broader and lasted longer. But he didn't have the guts to take this relation to the next step. One because he couldn't completely trust his friend and spoil the dream like relation he had with Indu.

After checking in his bags Shyam collected his boarding pass and walked towards the first class counter. This time an Air India assistant stopped him.

“Let me see your ticket sir.” “ Hmmm.. This is only for first class.”

“I know. I just want to see her” Shyam pointed at Indu.

“Sorry Sir you have to settle everything at the economy counter.” The assistant was a big man who blocked Shyam’s view completely.

“No this is personal” Shyam stepped aside to look at Indu’s counter. To his relief he found that she was looking at them. But then she didn’t seem to recognize. She looked at shyam, then at the security and smiled at him and looked at shyam once again, turned her head and went on with her work.

Shyam was speechless and embarrassed at the same time.” I am sorry “ he told the assistant now looking at shyam with a question mark face.

How come she didn’t recognize him? Was it really Indu? Of course she didn’t look exactly like the Indu he had seen 17 years ago. But that face, the eyes, he was more or less sure.

When the students parted after the tenth class exams, Shyam got Indu’s address in the centre page of his autograph book. In the loneliness of the holidays that followed he found that he was thinking more about her than about the upcoming results. Finally he gathered strength and wrote a letter about how he would like to study with her again. His feelings not expressed completely but signs were there all over his words. Her reply came after a few anxious days. She wrote that she too would love to study with him for 12th. And that she kept thinking about his advice and the days of rehearsals. Signs of love all over her words but nothing expressed in open. Shyam wrote again, this time he recollected more events of the last four months. More hints and signs of love. Days passed by and no reply. Results were published and he went to the school hoping to see her. Everyone was there but not her. No one knew about her. He joined the same school for higher secondary. She didn’t join there. Later he would know that her dad insisted that she join a school in Dubai. What followed were some agonizing days of coping for Shyam.

It was time for boarding the aircraft and he kept looking around. No signs. Settled on his seat he scanned the airhostesses in his cabin. If at all he had just one chance to tell her it was him.

He was still in thoughts when he heard the captain’s voice on the speakers. What caught his attention were the words – “ in a few, refreshments will be served by Indu Malhotra and team”.

Indu Malhotra? That sounded like a north Indian name. Shyam had seen Indu’s name written on her note books as Indu K. He didn’t know what that K stood for. Half hope and half despair. Something in his mind still told him that it was Indu. He shifted restlessly in his seat. May be she got married to some Malhotra. Probably some officer in Air India. Then the cabin was filled with a voice he could never forget. The speakers had significant static noise. But not enough to stop Shyam from recognizing the mellowed sweetness in Indu’s voice. It was her. And she is in the same air plane. That seemed to over flow his mind with joy. He will find her somehow.

When the seat belt signs were turned off he got up and started moving towards the front of the cabin. He might have passed one block when the air hostess appeared with the food tray and blocked his way. She gave him an annoyed look – let me do my job. Shyam was not in a state to stop. He stepped on the hand rests on his side and jumped past the food cart. He ignored the stunned look of the air hostess and the loud gasps of the passengers.

As he reached the front of the cabin he saw Indu walking up a stair way with a tray in her hand. He wanted to call her name aloud but decided not to. He moved as fast as he could through the alley. In the middle of the stairs Indu seemed to pause and her eyes met his. When it stayed a minute longer, Shyam thought she recognized him finally. But she moved on. He wanted to leap in the air and stop her. He was now at the bottom of the stairs and Indu was almost at the top. He was about to take the first step of the stair when an air hostess appeared from his side and stopped him. "Sir, your seat number?" .

"No." He pointed towards Indu. " I mean I know her."

"sorry sir that is first class cabin and you may not enter".

"I know. But she is my friend" He looked up at Indu hoping that she would intervene. She seemed to stop at the top of the stairs, looked at them for a moment and disappeared.

Now the airhostess gave him a "now what" look. Unable to comprehend the situation and not knowing what to do next he lowered his head and stood there. Why didn't she stop? Why didn't she come down? May be it is some other Indu after all?. He walked back with eyes still down. Back in his seat he tried to kill the thought that maybe it was indeed Indu but she did not want to talk to him. But why would she do that? She might have thought that I would try to take advantage of the old friendship. He felt that he could see the colors of days long gone far clearer than those of the days nearby.

When they were about to land at London Heathrow he gathered up his mind and wrote on a napkin." Indu, I believe we studied together in Palakkad. I am Shyam. If indeed you are the same Indu, glad that I could see you but sad that I couldn't talk. By the way, you look more or less the same. Signed Shyam" .

As he walked out of the cabin he passed the napkin to the airhostess who was standing near his seat and requested her to pass it to Indu. She looked at him quizzically but agreed to pass it. He felt worn out as he walked around the shops at Heathrow.

It was more than a couple of hours before they could board again to the same aircraft but with new cabin crew. As he walked towards his seat, he saw that his adjacent seat was already taken by an old man. On Shyam's seat was the old man's blanket and bag. The old man smiled and took his blanket on seeing him. Under the blanket was a bottle of cold water, mist on every inch of it. The old man took that also. It was then that Shyam spotted a white napkin. The recognized his own hand writing. He picked it up thinking that the airhostess didn't even pass it. The ink was spread on the paper by the mist on the water bottle. He sat down and just kept looking at the ink spreading through the paper like a mystical design. Not sure what made him turn the napkin around. But when he did he saw on the other side a set of new words.

On top of the napkin were the words "To my little bear."

The words below had already started melting. But he could make them out – sorry da. That I couldn't recognize you. You have changed a lot. And yes I am the same Indu. There is a lot to tell. Call me when you get time.

The words almost filled the napkin. At the edge of the napkin was written something like a phone number. He could make the first 3 numbers – 314. The fourth one was mostly dissolved but he could read – 6. With a pained heart he saw the rest of the numbers turned to unrecognizable shadows on the pale napkin.

Story pundits, this is my first attempt. So forgive mistakes. send your comments at mbsubramanian@yahoo.com

Now Open !!!

Best Indian Cuisine this region has to offer.



Saffron

LUNCH BUFFET TIMINGS

MONDAY-FRIDAY
11:30 - 2:30

SATURDAY & SUNDAY
11:30 - 3:00

DINNER TIMINGS

SUNDAY - THURSDAY
5:00 - 9:30

FRIDAY & SATURDAY
5:00 - 10:00

*Buy one entree get 2nd one 50% off from
September 1, 2007 to September 30, 2007 with this coupon.*

*More varieties with pani poori, biryani, Kabab
and lot more on weekend buffet.*

We do Catering for all occasions.

**The MAY Team •
Home Sales & Home Services**



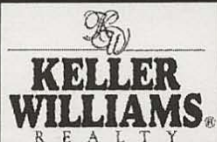
Jerre & Ed May

Friendly and
knowledgeable -
twice the
experience
to serve you
better

**Professional
Home
Services**

Quality
craftsmanship
for all
Home Services
from minor home
repairs to
kitchen/bath
remodeling

Providing the ultimate in service for our clients.



314-677-6060/6062 (Direct)

314-265-4198 (Office)

314-677-6061 (Fax)

Sound Bytes

©Radheyana

1

Flickers of candor quiver
in brilliant lights of artifice.
Marching bands obscure
reassuring whispers of solace.
An abandoned crowd cheers
holes-in-one and touchdowns,
revel in evanescent grandeur
that drowns in a vacant hangover.

2

Pundits from all sides disfigure
the leaves of evolution and history.
Savants reconstruct our memory,
of shameful wars of rape and agony,
ransacked playpens and sinful gluttony,
thwarting a generation's rightful pursuit
of its own destiny, in pretense of "democracy".
(They even peddle, with absolute insolence,
sneak previews of my undreamt reveries!)

3

You could be on twenty/twenty
disrobe your heart, let go of modesty.
Tell us how you grieve and feel
about sullied innocence, youthful transgressions,
and gruesome hallucinations
of IEDs* tearing wombs to pieces.
Yes, add some spice, nay a "human side",
to the production of fireworks on night skies,
this stage show needs new sordid sensations!
Assured, we will grieve a momentary grief
before leaving you lonesome in the twilight,
as a forlorn winter storm brews,
and the passing day renews your sense of loss.

4

Hollow sound bytes eagerly engrave
the epitaph of yet another departed day
Will the night uncover my love nest
hidden in the maze of lust's foliage?

Glossary *IED: Improvised Explosive Device



UMB Bank for all of your
small business and personal
banking needs.

13969 Manchester Rd.
Ballwin, MO 63011
(636) 256-1200
umb.com

UMB

Count on more.®

Member FDIC

Earth in Peril

By: *Aishwarya Pullipparambil (5th Grade)*

Is Global warming real? What started it? To answer these questions we have to go back in time when the Earth was formed. Our Earth was formed about 4,540,000,000 years ago. In the beginning the Earth had very little oxygen. The Earth only had 1% of oxygen in its atmosphere. Plants started to grow after 2 billion years. Global warming started when humans started cutting the forests. They needed wood for building houses, furniture, to make paper, to make boats, artwork and lots of other things. In the process of photosynthesis plants make oxygen. The more trees we clear out, the less amount of oxygen we get. This is because there aren't enough trees left in the world to give us enough oxygen. As you all know, without oxygen humans can't live.

There are more than 6 trillion people on our Earth. Our automobiles and factories pollute the air when we use them. Air can be polluted naturally or by humans. Volcano eruption is one example of natural air pollution. Humans pollute the air by cars, coal, oil heaters and smokestacks. When the smoke is mixed up with the air and it rains, the rain will be filled with chemicals. This is called Acid rain. It also can happen with snow, fog, sleet or hail. Acid rain can destroy lakes, trees and even buildings.

We pollute the water when we throw our trash, spill the oil when people are drilling or leave our fishing materials in the water. When we leave the hooks in the water after fishing animals like fish, swans or ducks can die. When people try to get oil from the sea bed some oil will spill. Because oil and water don't mix together the oil will stay on top. When the oil washes up to the shore it will pollute the coral reef. Exxon Valdez was an oil tanker. It carried oil from Alaska to the other states. Before reaching the sea, the oil tanker had to go through a body of water called Prince William Sound. On that night Prince William Sound was filled with icebergs. The Exxon Valdez accidentally crashed into an iceberg. Eleven million gallons of oil came pouring out. All the oil was carried up to sea. Oil stood on top. Millions of fish and birds died and all of them washed up shore. A single gallon of oil can hurt the ocean. Oil spill takes a big part in water pollution.

Some of the early signs of Global Warming are unusually warm weather, coastal flooding, glaciers melting, Arctic and Antarctica melting, spreading disease, early spring, coral reef bleaching, flooding and droughts and fire. Our world is at stake. You can help by doing some of these things: Use the washing machine or dishwasher only when they are full, carpool, take a shower instead of a bath, use less hot water, and use a clothesline instead of a dryer. You can do many other things to help stop Global warming. You can make a difference.

About half of the air pollution comes from cars and trucks. You can prevent air pollution by driving your car less. You can do this by walking, skating or riding a bike, shop by phone or mail and by carpooling with your friends or relatives so you could make a difference by telling everyone and doing the same yourself. When shopping choose recycled products such as recycled paper, plastics and metal.

Water pollution can be a disaster. If we keep polluting the water, we won't have fresh water to drink. There are lots of ways you can prevent water pollution. Use water wisely and never throw trash, oil or paint in the street drain. Soap, detergents and cleaning sprays can also hurt our lakes and rivers. If we pollute the water whales, dolphins and sharks can die. You might think why water is so important? But without water humans and animals cannot live. If we don't stop now in the future there won't be any life on earth.

Douglas & Associates Insurance Agency, Inc

*

Phone #: (636) 779-1805

Fax #: (636) 779-1803

Email Address: Douglas.Associates@yahoo.com

*

Unbeatable Prices on Auto & Home Insurance!

*

**Call or Email us today for your free quote
to see how much money we can save you!**

*

Proud to be a part of the Malayali Community

*

To Err is Human, To Insure Divine

Tues. - Sat. 11 am-8 pm Sun. 11 am-5 pm

AMBICA FOODS, INC.

Fresh Vegetables Tues. & Fri.

**12264/66 St. Charles Rock Rd.
Bridgeton, MO 63044**

**Phone: (314) 344-1999
Fax: (314) 344-1101**

Recipe Section- Mouthwatering Mallu food

Sambar

Recipe by Mrs. Latha Unni

Ingredients:

Okra	5 cups (two inch pieces)
Tomatoes, medium	10 (wedged)
Onion, medium	1 (sliced)
Coriander	1 cup (chopped)
Curry leaves	3 sprigs
Toor dal	2 cups
Turmeric powder	½ tsp
Red chillies	20
Coriander seeds	4 tbsp
Methi seeds	½ tsp
Asafoetida powder	¼ tsp
Bengal gram dal	2 tsp
Tamarind pulp concentrate	4 tbsp
Mustard seeds	½ tsp
Coconut	4 cups (grated)
Oil	as required
Salt	to taste

Method:

1. Heat one tblsp oil in a skillet and add okra. Fry on medium heat for 15 minutes until lightly browned. Add onions and sautee for another minute and set aside.
2. Cook Toor dal in pressure cooker and set aside.
3. Heat little oil in a skillet and fry red chillies, coriander powder, methi seeds, bengal gram dal and grated coconut, one at a time, until lightly browned. Blend mixture to a very fine paste using water as needed.
4. Take three quarts of water in a 6 quart stock pot and add tamarind pulp, turmeric power, fried okra, onions (from step 1), tomatoes and salt to taste. Boil, reduce heat and cook vegetables. Add blended spice mixture and cooked toor dal and boil. Add chopped coriander leaves and two sprigs of curry leaves.

5. Heat 1 tblsp oil and add mustard seeds. When mustard seed have completely popped, add one sprig of curry leaf and add this to the cooked vegetable mixture (from step 4). Makes 5 quarts.

Note: Okra may be substituted with other vegetables like white pumpkin, drumstick, radishes, shallots, etc. A mixture of different vegetables may also be used. If additional chilli or other spices are needed per individual taste, extra spice powder may be added during step 4. Also, extra water may be added if a thinner consistency is desired or vice versa.

Olan:

Recipe by Mrs. Anju Sudhir

Ingredients:

Kumbalanga (thinly sliced)	1 cup
Payar (Van Payar)	¼ cup
Green Chillies (slit)	6
Thick Coconut milk	1 to 1½ cup
Small Red Onion (shallots) chopped	6-8
Curry leaves	2 sprigs
Coconut oil	1 tbsp
Salt	to taste

Method:

1. Cook payar in a pressure cooker till its done.
2. Add kumbalanga, green chillies, onions, salt and enough water to the cooked payar.
Cook until it is done.
3. When its done add coconut milk. Bring to a boil and remove from fire.
Add Coconut oil and curry leaves and mix well.

Avial:
Recipe by Mrs. Latha Madhu

Ingredients:

1. Plantain	1 cup
2. Illavan/Cucumber	1 cup
3. Drumsticks (frozen cut packet available)	8 – 10 pieces
4. Carrots	1 cup
5. Green Beans	1 cup
6. Turmeric Powder	½ tsp
7. Coconut grated	1 cup
8. Green Chilies	8
9. Jeerakam/Cumin Seeds	1 tsp
10. Curry Leaves	10 leaves
11. Onions (optional) sliced or chopped	¼ cup
12. Curd/Yogurt	1 ½ cups
13. Salt	as per taste
14. Curry Leaves	20 leaves
15. Coconut Oil or Olive Oil	2 tbsp

Method:

1. Peel and cut all the vegetables into one inch long pieces. In a sauce pan put all the cut vegetables (items 1-5) and add to it turmeric powder and enough water to cook the vegetables.
2. While vegetables cook, in a blender grind together ingredients 7-10 with little water
(so the mixture doesn't become too watery). Grind it coarsely. Add onions at the end, to the mixture and grind for just few seconds.
3. Once the vegetables are cooked and not much water left in the pan, add to it the coconut mixture, salt and stir. Let this mixture boil for 3-5 minutes. To this add curd and simmer for another 3 minutes. Once this is done remove pan from stove top and set aside. Add to it curry leaves and oil. Nice and flavorful Avial is ready.

Kalan

Recipe by Mrs. Liya Muralidhar

Ingredients:

Raw banana (ethakkai)or yam(chena)	200 gm
Black pepper	10 nos
Green chillies	2
Turmeric Powder	½ tsp
Red chilli Powder	½ tsp
Cumin	½ tsp
Coconut	¼ of one
Curd (little bit sour)	1 liter
Ghee	1tsp
Salt	to taste
Coconut oil	1 tbsp
Mustard	1 tsp
Fenugreek seeds	¼ tsp
Dry red chillies	3 nos
curry leaves	a few

Method:

1. Peel the skin of the banana and cut into small pieces. Wash it and put them in a vessel along with salt,turmeric powder, red chilli powder and water (water should be up to the level of banana). Allow it to cook.
3. Meanwhile beat the curd in blender.
4. Grind together grated coconut,cumin,green chillies and pepper.
- 5.When the banana is done (there must not be water in it) add the ghee and mix well.
- 6.Then pour the beaten curd and allow it to boil. When it thickens and finally get reduced add the grounded coconut. Cook well till the kaalan becomes thick.
7. Heat oil in a small pan. Add mustard, fenugreek, dry red chillies and curry leaves.
Add the seasoning to the Kaalan.

Koottu Curry

Recipe by Mrs. Savitha Suresh

Ingredients:

Black/white Kadal/Chick peas	1 cup
Raw Plantain diced	1 big
Chena/Suran diced	1 cup
Turmeric Powder	½ tsp
Red Chilli Powder	1 ½ tsp
Grated Coconut	2 cups
Whole Red Chillies	10
Jeera Seeds	2 tsp
Mustard Seeds	1 tsp
Curry Leaves	3 sprig
Coconut Oil	as needed
Salt	to taste
Jaggery - ½ tsp	(Optional-Use only if you like the curry to be a little sweet)

Method:

1. Wash and soak chick peas overnight.
2. Cook the vegetables and chickpeas adding turmeric powder, red chilly powder, salt and enough water until soft and tender.
2. Grind 1 cup grated coconut and jeera seeds to a coarse paste. Add this ground paste into the cooked kadala and veggies and allow boiling for 1 minute. Mix very well and remove from fire. Mix in jaggery if you are adding it.
4. Heat coconut oil in a pan. Add mustard seeds red chillies, and curry leaves.
When it begins to splutter, add 1 cup grated coconut and fry it until golden brown. Add the seasoning to the curry. Mix very well .

Errisery

Recipe by Mrs. Gomathy Vinod

Ingredients:

Mathanga (Yellow Pumpkin)	3 cups (cut into cubes)
Brown eyed beans (Payar)	½ cup
Turmeric powder	½ tsp
Salt	to taste

Paste:

Grated coconut	1 cup
Cumin seeds	1tsp
Dry red chillies	2 no

Seasoning:

Oil	1 tbsp
Mustard seeds	1 tsp
Dry red chillies	2 no
Curry leaves	a few
Grated coconut	¼ cup

Method:

1. Soak the payar in water for 2 to 3 hrs. Pressure cook them up to 2 whistles (If it is not cooked 1 or 2 whistles more will help. It should be 90% cooked).
2. After opening the lid, add the pumpkin cubes along with salt and turmeric powder. Cook again up to 1 whistle.
3. In the meantime make the paste with the ingredients given above.
4. After the pumpkin and the payar is cooked add the paste. Mix with care so that the pumpkin pieces are not mashed. Allow it to simmer for a while.
5. Heat oil in a pan or kadai. Splutter mustard seeds followed by dry red chillies and curry leaves. Add grated coconut and fry till brown. Add the seasoning to the curry and mix well. Simmer for 1 or 2 min.

Pineapple Pachadi

Recipe by Mrs. Deepthi Manoj

Ingredients:

Pineapple	5 cups diced (1 medium pineapple)
Coconut	3½ cups grated
Whole black mustard	½ tsp
Cumin	¼ tsp
Green chilli	1
Turmeric powder	as required
Red chilli powder	½ tsp
Yogurt	1 cup
Sugar	1 tsp
Salt	to taste
Water	2½ cups

Seasoning: Mustard, Curry leaves and dried Red chillies.

Method:

1. Add chilli powder and turmeric powder to 2½ cups of water and cook until tender. Add sugar and cook for 2 minutes.
3. Grind the grated coconut, mustard, cumin and green chilli. Add this to the cooked pineapple. Cook in medium heat, let it boil and simmer for 5 more minutes.
4. Add sufficient salt, and if the pineapples are not sweet enough, add some more sugar (this curry is supposed to be sweet and sour). Switch off the heat and let it cool for 5 min and add yogurt.
Season to finish.

Injipuli

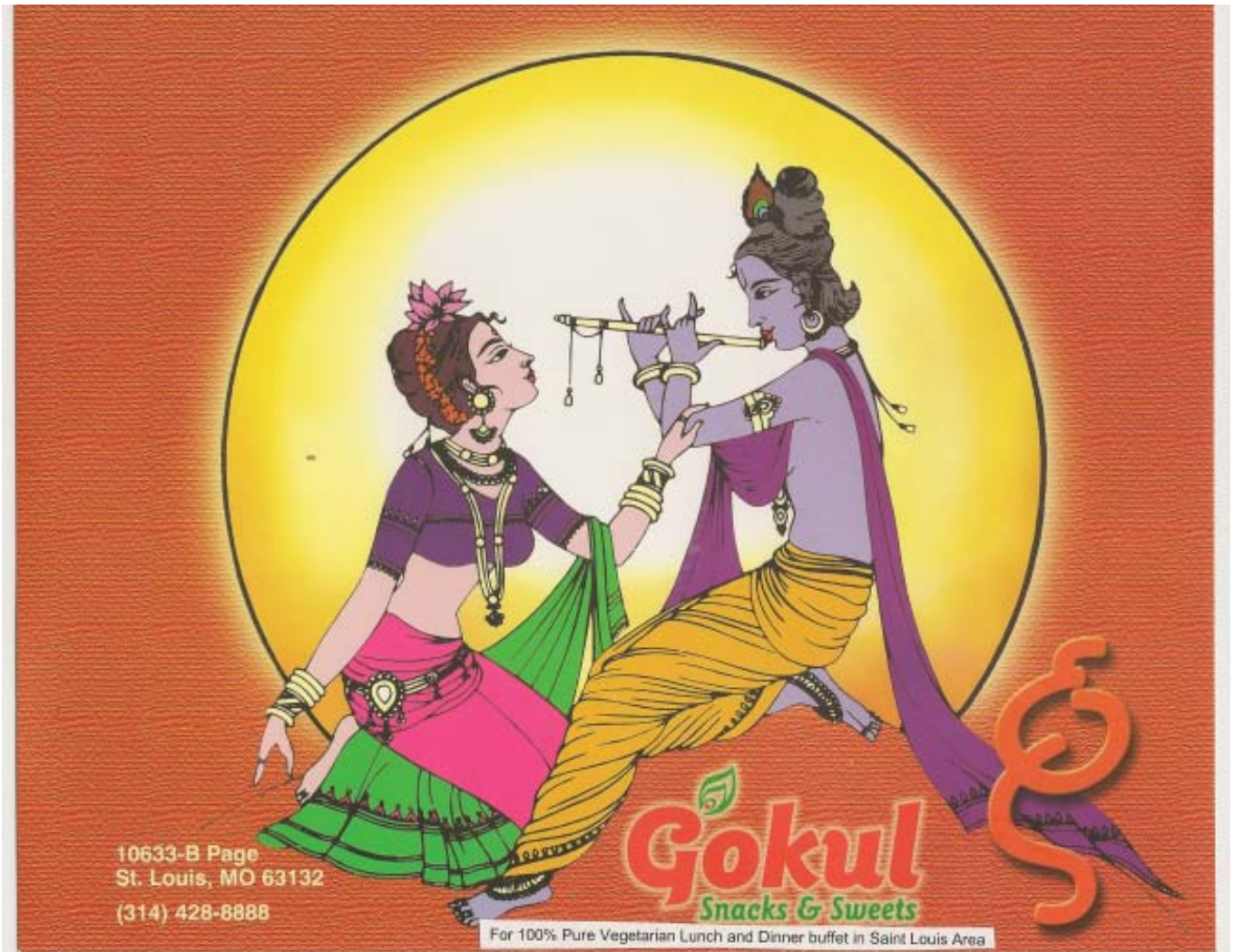
Recipe by Mrs. Ambika Ravindranathan

Ingredients:

Tamarind pulp	¼ cup
Ginger	1 pound
Green Chilies	1 cup thinly sliced
Brown sugar	¾ cup
Chilli powder	¼ cup
Salt	4 tbsp or to taste
Fenugreek	1½ tbsp
Mustard seeds	2 tbsp
Dried Red Chilies	6
Curry leaves	¼ cup
Oil	¼ cup

Method:

1. Soak tamarind in 2 cups of water and set aside.
2. Roast the fenugreek and grind it fine.
3. Cut or grate ginger finely.
4. In a heavy bottom pan, heat ¼ cup oil and sir fry the grated ginger, in medium high heat setting, until brown and gives a crackling sound. Using a slotted spoon take out the fried ginger and set aside.
5. Using the remaining oil, fry the sliced green Chilies the same way.
6. Dissolve the tamarind in 2 cups of water. Squeeze out the pulp and discard the rest.
In a sauce pan boil the tamarind water salt, chilli powder. Add the friend ginger, green chilies, salt, fenugreek powder and brown sugar. Simmer 15 to 20 minutes
7. In a frying pan heat 1/3 cup oil. Fry mustard seeds, red chilies, 1tsp fenugreek and curry leaves. Pour the prepared ginger, tamarind mixture. Let it cool for an hour, it is ready to use (add boiled water if the mixture is too thick). You can customize the Injipuli according to your taste by adding or reducing the amount of the ingredients.



Gopalan On the Job

**Gopalan joined a big Multi National Company as a trainee.....
On his first day, he dialled the kitchen and shouted into the phone:**

"Get me a cup of coffee, quickly!"

The voice from the other side responded:

"You fool; you've dialled the wrong extension! Do you know who you're talking to?"

"No" replied Gopalan

"It's the Managing Director of the company, you idiot!"

Gopalan shouted back: "And do you know who YOU are talking to, you IDIOT?"

"No!" replied the Managing Director angrily.

"Thank God!" replied Gopalan and put the phone down.....

Indian Restaurants In Greater Saint Louis area

Bombay Grill	2900 Highway K, 20 Crossroads Plaza MO 63368 636-272-3070
Flavor of India	11939 Olive Blvd., Creve Coeur,MO 63141 314-997-4224
Gokul Snacks & Sweets	10633-B Page,St Louis MO 63132 314-428-8888
Govinda's Vegetarian Restaurant	3926 Lindell Blvd,St. Louis MO (314)535-8085
Hot 'n' Sour	45 Forum Center,Chesterfield MO 63017 314-439-5756
Hot Punjabi Kitchen	127 SteamBoat Ln,Ballwin MO 63011 5024722007
House of India	8501 Delmar Blvd, St. Louis MO 63124 (314)567-6850
India Kitchen	14222 Manchester Road,Manchester MO 63011
India Palace	4534 N Lindbergh Blvd,Bridgeton MO 63044 (314) 731-3333
India's Rasoi	4569 Laclede Ave,Saint Louis MO 63108 (314)361-6911
Indian and Pakistani Restaurant	8629 Olive Blvd,Saint Louis MO 63132 (314) 991-9999
Mr. Currys	7403 Marine Rd,Edwardsville IL 62025 618 692 3892
Priyaa Indian Cuisine	1910 Mckelvey road,Maryland Heights MO 63043 314-542-6148
Raj's Rasoi	2286 Mckelvey Rd.Maryland Heights MO 63043 314-576-6666
Ruchi Indian Cuisine	12513 Olive BLVD, Saint Louis,MO 63141 314-576-7272
Saffron Indian Cuisine	2137 Barrett Station Road, Manchester,MO 63131 314-965-3822
Taste of India	3279 Hampton Ave, Saint Louis, MO 63139 (314) 646-8488

Indian Grocery Stores In Greater Saint Louis Area

Pakistani-Indian Middle Eastern	13007 Olive Blvd,Creve Coeur MO 63141 (314)439-5599
Akbar Grocery	10606 Page Ave,Saint Louis MO 63132 (314)428-1900
Ambica Foods	12262 St Charles Rock Road,Bridgeton MO 63044 (314) 344-1999
Asian Spices	1928 Mckevely Dr,Maryland Heights Mo 63043 314-397-4331
Global Foods	421 N Kirkwood Rd,Kirkwood MO 63122 (314) 835-1112
India Bazaar	10755 Page Avenue, St.Louis MO 63132 (314)423-5900
India Super Bazaar	1727 West Hwy. 50 Ste. # 100,O Fallon IL 62269 618-622-1164
Jay International Food Co.	3172 S Grand Blvd,Saint Louis MO 63118 (314)772-2552
Mideast market	14345 Manchester Road, MO 63011 636 230 7018
Seema Enterprises	10635 Page Avenue, St.Louis MO 63132 (314)423-9990
Seema Enterprises	14238 Manchester Rd. Manchester MO 63011 (636)391-5914
Spice Bazaar	3449 Pheasant Meadow Dr, #106, O Fallon, MO 63366 636-294-3716
Spices & More	13007 Olive Blvd,Creve Coeur MO 63141 (314)439-5599
Suvidha Foods	2429 Hwy K,O Fallon MO 63368 636-410-6409
Taj Emporium	1400 Fellows Place, Columbia MO 573-442-5201

On the lighter side!

A bus comes to halt at a bus stop. People waiting for the bus crowd the door and struggle ensues between those trying to board and those trying to get down.

A namboothiri who is trying to get down says – Let me get down

Others – Let us get in

Namboothiri – You can board any bus that comes here after this. I have only this bus to get down from.

Screensaver¹

© Radheyam

Crop this picture for me, center it on this screen

Each pixel a tiny blossom of recollection
Each shade a season in an unending dream
Each vertex a source of benevolent stream
of verve that overflows the edges of this form.

Crop this picture for me, center it on this screen

A tiny hand reaches out in taintless affection
summoning a spillover that wells in the eyes.
Muffled intonations seek sanctuary in the woods
humming a restrained melody in hushed winter nights.

Crop this picture for me, place it in my heart

Follow this uncertain trail as I have done in the past
in acquired reticence and self-censured amusement.
Listen to the bed of leaves crackle beneath tiny feet,
in every step, escorting the winter to its brief respite.

¹ To Dr. Ravindarnathan (Ravi uncle). Based on cropping a picture of his little grandson and son, in his living room, with a view of the woods.

BOMBAY TIFFIN CATERING

6362 Long Timber dr, O'Fallon, MO 63368

OUR PASSION:

Serving authentic Indian Cuisine.

OUR FORTE:

Indian food catering service for all kinds of functions & parties.

OUR APPROACH:

Home style cooking with a restaurant touch.

OUR PLEDGE:

Authentic recipe, best possible ingredients, fresh cooked food, reasonable rates & excellent customer service.

OUR COOKING STYLES:

Gujarati, Marathi, Rajasthani, North-Indian, South-Indian and Oriental food.

OUR COOKING CAPACITY:

Minimum 30 & maximum 200 people.

OUR CONTACT:

Cell: 314 799 6362 **Home:** 636 379 3779 **Website:** bombaytiffin.com **E-mail:** bombaytiffinatl@gmail.com

OUR SERVICES:

Menu planning, cooking, food delivery & set-up, chaffing dishes & serving wares rental.

OUR RATES BASE:

Per person, lump sum order & tray basis.

Des Peres Family Dentistry

Affordable quality dental care for the whole family

Yamuna Mathew, DDS

**12360 Manchester Road, Ste 201,
St Louis, MO 63131.**

(Junction of Manchester and Ballas across West County Mall)

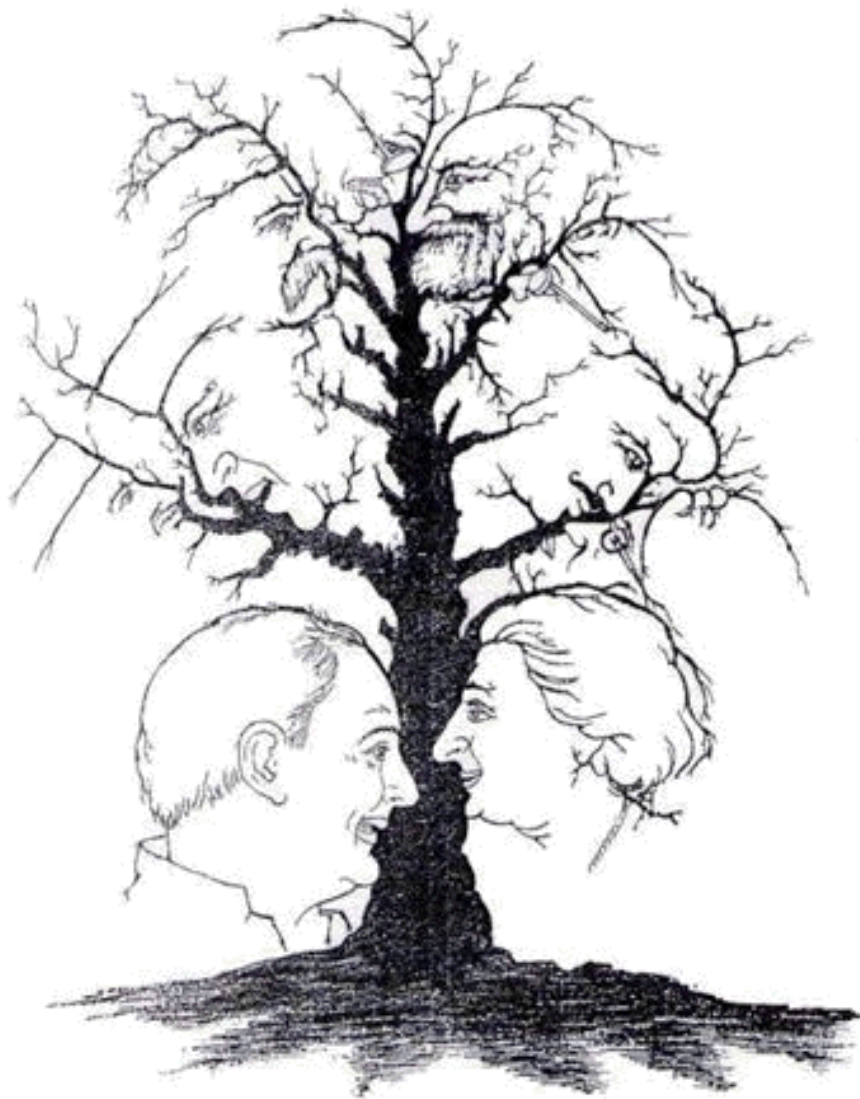
Call today for an appointment 314-394-0540

(Evening and Saturday hours available)

Most insurance plans accepted and filed

**For more info, visit
www.desperesfamilydentistry.com**

Indian national leaders



No prize till you find ten leaders

ഇന്നലെകൾ....



Vishu 2007

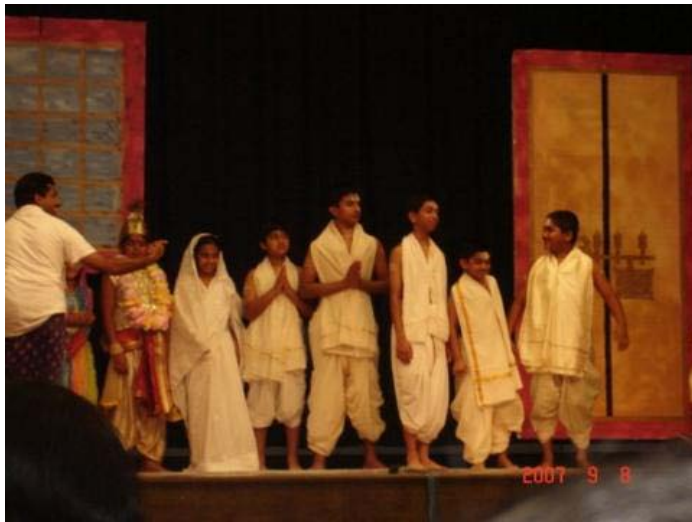


Kaviyangu - July 2007

Prof. Madhusoodanan Nair

ഇന്നലെകൾ....

2007 Onam Celebration
Pookalam



2007 Onam Celebration
Kids Skit

2007 Onam celebration
Comedy Skit



ഇന്നലെകൾ....



2008 Anniversary Celebration - New Committee Members



2008 Vishu Celebration

ഓർമ്മകൾ.....



2008 Picnic Celebration



Best Compliments

A well wisher

SEEMA ENTERPRISES, INC.

Keeping the Spirit of South Asia Alive
in St. Louis Area for Over 25 Years!!!

"We have grown steadily to serve you in West County since 1991. We have expanded our Manchester Road location to serve you better. We heartily thank all our customers for showing their faith in us by giving us your business over the past years. OUR CUSTOMERS KEEP US GROWING!"

VISIT OUR NEWLY EXPANDED MANCHESTER LOCATION...
Just a few minutes from the Hindu Temple, Mahatma Gandhi Center & Islamic Center...
MORE SPACE... MORE SELECTION... LOWER PRICES!!!

10635 Page Avenue, St. Louis, Missouri • (314) 423-9990 • Fax (314) 423-0391
14238 Manchester Road, Manchester, Missouri • (636) 391-5914

LOWEST PRICES IN TOWN ON INDO-PAK GROCERIES



- Finest Indian & Pakistani Groceries
- Frozen Foods & Ice Cream
- Large Selection of Original Indian Movies
- Variety of CDs & Cassettes
- Stainless Steel Utensils
- Fresh Sweets & Snacks
- Many Ready to Eat Items
- Video & DVD Rentals
- Pre-Paid Calling Cards
- DISH Network Satellite Systems
- Fresh Vegetables Every Monday
- Get Your Groceries By Mail
- We Will Meet Or Beat Any Locally Advertised Price



➔ Please Visit Us On Our Web Page at WWW.SEEMAENT.COM

SEEMA WORLD TRAVEL INC.

Domestic & International

Airlines • Cruises • Hotels • Domestic • International Tours • Travel Packages • Car Rental • Vacations

Serving the St. Louis community for over 25 years.

Your most Trusted & Reliable Travel Source.



Consolidator for all MAJOR AIRLINES to India, Europe, Pakistan, Bangladesh, Sri Lanka, Middle East, Africa, Asia, the Far East, Australia, New Zealand, Fiji & any World Wide destination.

We do cruises to All Destinations!

Tour packages to India, Europe, Africa, Asia, Australia including New Zealand & Fiji, Hawaii, Bahamas, Mexico, Jamaica and many more destinations.



"Your Gateway to the World"

A WORLD OF EXPERIENCE AT YOUR SERVICE!

CALL SEEMA AND GET READY TO FLY!

314-423-9990 out-of-town Toll Free: 1-800-557-3362
or visit our website at WWW.SEEMAENT.COM

Your "Real Estate Lady"
For Life!



**B
A
R
B
A
R
A**

**W
O
O
D
H
A
M**

★ ★ ★ ★ ★
"5 Star: Best in Client Satisfaction"

314-346-BARB (2272)
www.RELadyProperties.com



Remax Properties West
16100 Swingley Ridge Road
Chesterfield, Missouri, 63017
636-532-5900