

## New Year with New Dogra Letters (Namay Dogra Akkhar)



### SHIKHA MAGOTRA

As we say goodbye to 2023 and welcome 2024, I have realised that we have begun to reconnect with the lost part of our roots and having complete connection with all the roots will surely let all branches grow more higher and stronger. As only trees with strong roots stay longer, stronger. Same is with the culture. Cultural roots are important for any country to survive and go hand in hand in this developmental era. These cultural roots include- our food, our dress, our art, our dance forms, our language and nonetheless our script/ writing system. Among all these, till now, our script seemed to be missing all over the place.

As any jigsaw puzzle cannot be said completely solved even if the tiniest part of it is missing, similarly, a country blossoms only when it is connected to all of its roots. This year marks the beginning of a new era for Jammu Duggar culture as I saw many initiatives taking place in the state of dialect for Dogri script by the end of 2023.

This year on 22nd December, Dogri Manyata Diwas marked 20 years of constitutional recognition of our Dogri language. As previously, it was celebrated throughout the UT with great show depicting Duggar culture this year too. The whole city showed Dogra art, dance forms, songs on grand level. From the bigger institutions like Dogri Sanstha, JKAACL, Jammu University to various schools in Jammu also celebrated this grand event.

One thing different this year was after 20 years of Dogri Manyata Diwas, People all over the region exchanged greetings in Dogri script. Beautiful posters were made depicting Duggar culture and greeting message was written on them in the original script of Dogri language- Namay Dogra Akkhar.

Namay Dogra Akkhar was once the official script of the UT along with Urdu. As we belong to the only UT of India having two capitals- Jammu and Srinagar; and highly diverse altitude too, we actually used to have two official scripts also which actually truly depicted ours complete culture. All the constitution and political work was done bilingually in both the scripts.

This year on Dogri Manyata Diwas, Koshika Slathia along with Dogra Mittar prepared few posters in Dogri and those were exchanged among all and over social media platforms too like Facebook, Instagram, Whatsapp.

Sanchita Pradhan Khajuria, the founder of Shilpakari Bazaar also participated and helped with one Basholi painting by Sunita Thakur artist to promote Dogri script. These posters are uploaded and can be viewed at link- <https://youtube.com/shorts/ddeIXgNZBPe?si=bPPxUzsVChx5NyC>

Let's Pledge to save our mother tongue Dogri and join hands to protect our rich Dogra culture and values.



## Kids Craft: DIY Watercolor New Year's Eve Party Hats



### You'll need the following:

- Party hat template, Watercolor paper
- Watercolor paint (I use these paints)
- Paint brushes, Numeral stamp set and ink pad
- Ribbon, Gold paper
- Stapler, Scissors, Tape

### Steps to make:

Download, print, and cut out the provided party-hat template; next, trace the hat pattern onto the watercolor paper and cut it out. Paint the hat with watercolor paint. Once the paint is completely dry, stamp "2024" on the center of the hat.

Wrap the edges together to form the hat and staple to secure (be sure to leave a small opening at the top of the hat).

Cut several strips of gold paper measuring six-inches long. Stack six strips on top of each other and fold the stack in half.

Slip the gold strips through the opening at the top of the hat.

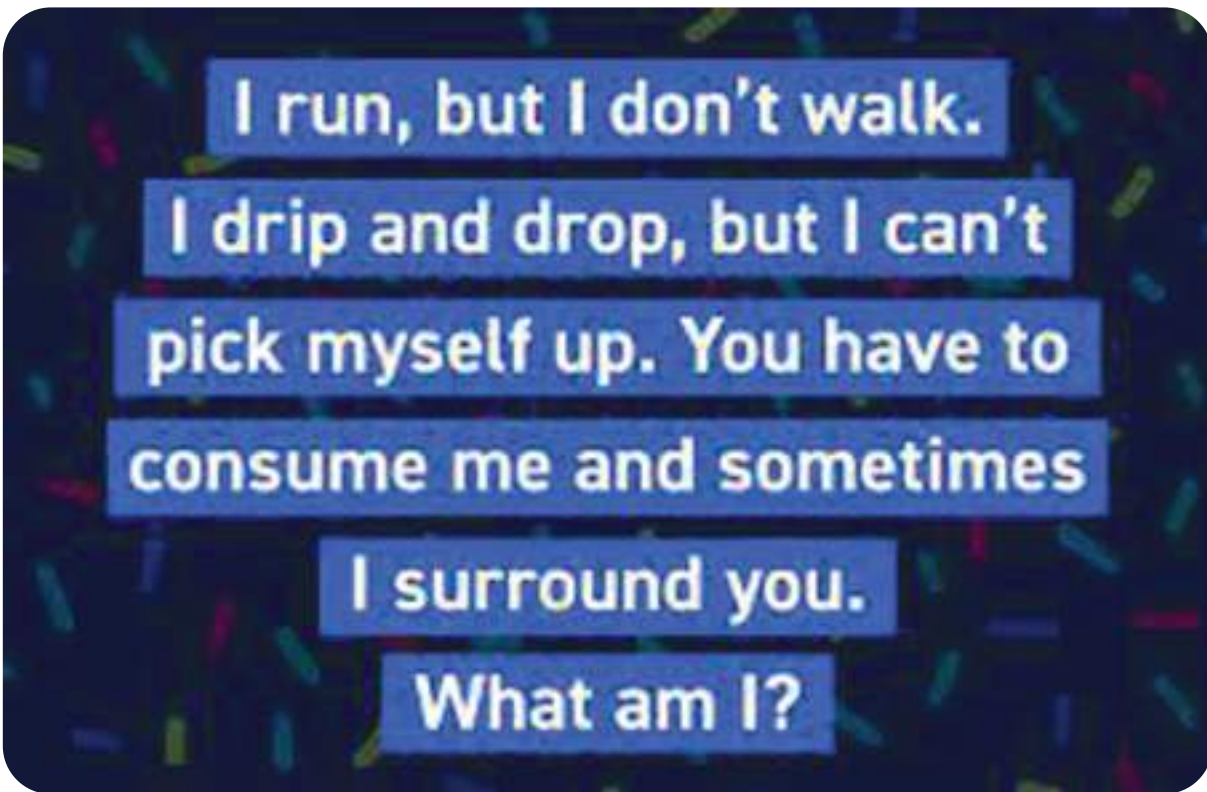
Gently pull the paper through and fluff. Secure with tape from the inside.

Secure ribbons with tape from the inside to use as chin straps.

Don your hat and ring in the New Year!



## FUN RIDDLES



## English Proverbs and Meanings

**\* A bird in hand is worth two in a bush.**

It's better to keep what you have than to risk losing it by searching for something better.

**\* A monkey in silk is a monkey no less.**

No matter how someone dresses, it's the same person underneath.

**\* Better safe than sorry.**

It's better to be too careful than to be careless and regret it later.

**\* Don't dig your grave with your**

**own knife and fork.**

Don't do something yourself which causes your own downfall.

**\* Every cloud has a silver lining.**

There is a positive or hopeful side to every unpleasant situation.

**\* Every man for himself.**

You must think of your own interests before the interests of others.

**\* Every why has a wherefore.**

There is an explanation for everything.

## Anzac slice



### Ingredients:

- 1 cup (90g) rolled oats
- 1 cup (220g) brown sugar
- 3/4 cup (65g) coconut
- 1/2 cup (110g) plain flour
- 1/2 cup (110g) self-raising flour
- 125g butter
- 2 tbsps golden syrup
- 1/4 cup (15g) shredded coconut

### METHOD

Preheat oven to 180°C. Lightly grease an 18cm x 28cm slice pan. In a large bowl, combine oats, sugar, coconut and sifted flours. Heat butter and golden syrup in a small saucepan on low heat for 1-2 minutes, until butter has melted and mixture is well combined. Make a well in centre of dry ingredients. Add butter mixture and combine well. Press firmly into prepared pan using base of a glass. Sprinkle with coconut. Bake for 20-25 minutes, until golden. Sprinkle with coconut. Cool completely in pan. Cut into squares to serve. Enjoy!

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## Rose Coconut Barfi



### Ingredients needed

- 1 1/2 cup desiccated coconut
- 4 tablespoon milk
- 1 dash powdered green cardamom
- 1/2 cup milk powder
- 1/4 cup rose syrup
- 1 tablespoon ghee

### Method

Add desiccated coconut to a bowl. Add milk powder and mix it with a spoon. Now add rose syrup in batches and mix well.

Pour milk 1 tbs at a time and mix well to combine everything well. Lastly, add ghee and cardamom powder. You will get a pink coloured sticky mixture.

The mixture might look a bit crumbly, but don't worry.

Now add this mixture to a tray with some depth and spread it properly.

Make sure after spreading, it has a thickness of a barfi. Press down gently with a spoon from all sides and slide it in the fridge for 30 minutes.

Once set, cut into pieces and serve.

You can add some silver varq sheet and nuts of your choice as garnish.

Enjoy !