

Global Snapshots

Published by Metro International's GLOBAL CLASSROOM for globally minded kids.

INDIA

Country Facts

Official Name: Republic of India
Capital: New Delhi
Official Language: Hindi
Main Indigenous Languages: Bengali, Telugu, Marathi, Tamil, Urdu, Gujarati, Malayalam, Kannada, Oriya, Punjabi, Assamese, Kashmiri, Sindhi, and Sanskrit
Currency: Indian Rupee
Population: 1,080,264,388 (Almost a sixth of the whole world's population!)
Largest City: Mumbai (Bombay)
Area: 3,287,590 sq km



Meet Your Global Classroom Tour Guide



Purvi, the Global Classroom Tour Guide for India, is in New York City working on a PhD in Science Education at Teachers College, Columbia University. During a Global Classroom presentation, she demonstrated how to wrap a sari (a traditional Indian dress) and taught students a dance from one of India's popular "Bollywood" movies.

Name: Purvi Vora
Hometown: Bombay, India
Current Field of Study: Science Education
What was the first thing you learned about the U.S. when you came here? The refrigerator door opens in the opposite direction!

Siblings: 1

Pets: None

Favorite Childhood

Games: Scotland Yard, my favorite game, is a board game where several players play the role of policemen from Scotland Yard and try

to locate Mr. X on a map. I used to play it with my brother and my best friend.
Favorite National Food: My favorite food in the whole world is "Bhinda kadhi." "Bhinda" in Gujarati means "okra" (a kind of vegetable). These are



Meet Your Global Classroom Tour Guide (continued)



What would you like kids in NY to know about India?

1. India is a very diverse country with 18 official languages and many, many different religious sects. The majority of the people in India are Hindu. The other major religions are Islam, Christianity and Sikhism.

2. India is the OLDEST civilization in the world. A recent report suggests that the Indian civilization may be 9,500 years old!!

3. The most popular game in India is cricket. The national sport of India is field hockey.

cut up and cooked with different Indian spices and then mixed with a thickened buttermilk. It is a sour and spicy dish and is eaten with rice.

Favorite thing about living

in NY: I DO NOT NEED A CAR TO GET ANYWHERE!!!

Favorite Native Holiday/

Festival: My favorite Indian Festival is Navratri. "Nav" means nine and "Ratri" means nights, so this festival takes place for nine nights, usually in October. The legend of this holiday tells of two demons *Shumbh* and *Nishumbh* who became so powerful that their atrocities made the gods flee for life. The gods

united and, for nine days, prayed to the primordial power (*Aadi Shakti*) to save them. Finally, the *Aadi Shakti* appeared and, with the combined might of all the gods, annihilated the demons. This festival is the celebration of good overcoming evil. I love this because every night of the festival, we dance and sing late into the night.

What made you want to study in another country?

Higher education in India is not as good as in the United States. Also, I was curious to see what kind of research I would be interested in doing. The choice of research offered

here was much greater than in India.

What advice would you give students from the U.S. who want to visit or study in India?

Try to learn a bit of Hindi which is the national language of India. Even if you cannot speak it, if you understand Hindi you will be able to communicate better with ordinary people, it will keep you safer, and protect you from the risk of being cheated when you shop!

What do you want to do when you finish your degree?

I want to teach science to kids like you.





An Authentic Indian Recipe

A vegetarian dish from the region of Goa in India.

Cooking time (approx.): 11 minutes

Serves: 4

4 cups chopped mixed vegetables (potatoes, carrots, cauliflower, French beans, and shelled green peas)
2 medium onions chopped
1" piece ginger chopped
2 cloves garlic chopped
2 green chilies chopped
1 teaspoon hot spice mix (*garam masala*) (optional)
2 cups coconut milk (canned unsweetened coconut milk is available in Asian/Indian markets)
1 cup water
3 tablespoons butter/ghee (clarified butter)
Salt to taste
Finely chopped coriander leaves to garnish.

- Parboil the chopped vegetables and keep aside.
- Heat half the quantity of butter / ghee (clarified butter) in a pan on medium level till it is hot.
- Add the chopped onions and sauté on medium heat for 4 minutes or till the onions are transparent and soft.
- Add the chopped ginger, garlic, and green chilies and then stir fry briefly for a few seconds. Let it cool.
- Grind this into a fine paste and then keep aside.
- Heat the remaining quantity of butter/ghee in the same pan.
- Stir fry the paste on medium level till all the water has evaporated and the butter/ghee has left the sides of the pan.
- Now, add the parboiled vegetables and salt. Mix well.
- Cover and cook on medium/low heat for 3 minutes or till the vegetables are fully cooked.
- Add the garam masala (optional), coconut milk and water. Simmer on very low heat (so that the coconut milk does not curdle) for about 4 minutes. Garnish with finely chopped coriander leaves.

**You Can Learn
More About India
by Visiting the
Following Websites:**

**Learn more about
the festival of
Navratri:**
www.ahmedabadcity.com/tourism/html/navratri.html

Pictures of India:
www.vagabonding.com/gallery_app/view_album.php?set_albumName=india

India for kids:
<http://home.freeuk.net/elloughton13/india.htm>

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