



सत्यमेव जयते

**High Commission of India
Accra**

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**H.E. Mr. Sugandh Rajaram
High Commissioner**

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November 2020

During the month, High Commissioner, H.E. Mr. Sugandh Rajaram, launched India Business Forum, Ghana and urged businesses from India & Ghana to take advantage of huge synergy between India and Ghana to work together. High Commissioner also opened several community events, virtually addressed several business events and addressed the gathering at the Business event organized by the Ghana-India Trade Advisory Chamber. High Commissioner also interacted with Joy Media highlighting various aspect of important socio-economic polices in India and strengthening India-Ghana ties further. During the month, High Commission of India celebrated 'Constitution Day 'and 'Ayurveda Day' in which High Commissioner addressed the gathering.

High Commissioner gave an interview to Joy Media on important socio-economic policies in India and strengthening India-Ghana ties further.



High Commissioner with UN Resident Coordinator Charles Abani and exchanged briefs on developmental efforts in Ghana and discussed possibilities of working together.

High Commissioner opened several community events including virtual celebration of Kannada Rajyotsava by Kannada Association of Ghana and Sadhu Vaswani Birth Anniversary Celebration by Sadhu Vaswani Mission in Accra



Quote of the month



I measure the progress of a community by the degree of progress which women have achieved.

- Dr. B.R. Ambedkar



Prime Minister of India, Mr. Narendra Modi, launched '100 Smart Cities Mission' on 25 June 2015 with the aim to create 100 smart cities in India through several initiatives. The Mission initially included 100 cities, with the deadline for completion of the projects set between 2019 and 2023. A total of INR 98,000 crore (US\$ 14 bn) was approved by the government for development of 100 smart cities and the rejuvenation of 500 others. INR 48,000 crore (US\$ 6.7 bn) for the Smart Cities mission and a total funding of INR 50,000 (US\$ 7.0 bn) for the Atal Mission for Rejuvenation and Urban Transformation. In the approach of the Smart Cities Mission, the objective is to promote cities that provide core infrastructure and give a decent quality of life to its citizens, a clean and sustainable environment and application of 'Smart' solutions. The focus is on sustainable and inclusive development and the idea is to look at compact areas, create a replicable model which will act like a light house to other aspiring cities. For more information visit at www.smartcities.gov.in.

BUSINESS & CULTURE



High Commissioner along with Deputy Minister for Industry & Trade of Ghana launched India Business Forum Ghana in Accra. High Commissioner urged businesses from India & Ghana to take advantage of huge synergy between the two countries to work together. For more details, please see https://www.hciaccra.gov.in/news_letter_detail/?id=82



High Commissioner spoke at business event organised by Ghana-India Trade Advisory Chamber in Accra and highlighted huge opportunities for businesses from both the countries to work together.

Developments/ Achievement

→ The United Nations (UNCTAD) has declared Invest India as a winner of the Investment Promotion Award 2020.

→ India has been chosen by World Health Organization as the site for establishment of WHO Global Centre for Traditional Medicine.

→ Prime Minister Narendra Modi dedicated two Ayurveda institutes in Rajasthan and Gujarat on the occasion of 5th Ayurveda Day.

→ Cabinet approved PLI scheme to key sectors for enhancing India's capabilities for manufacturing and enhancing exports.
(Atmanirbhar Bharat)

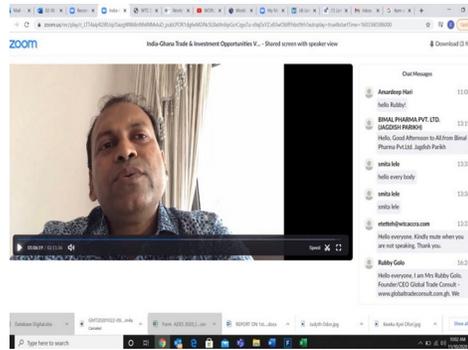
→ Cabinet approved that 100% of the foodgrains and 20% of the sugar shall be mandatorily packed in diversified jute bags.

→ Cabinet approves Rs. 6000 crore of capital infusion in National Investment and Infrastructure Fund in the next two years. In addition, Rs. 700 crores will be mobilized as equity by NIIF & Rs. 1 lakh crore will come from bond market.

→ ISRO, India's Space Industry, successfully launched PSLV-C49/EOS-01.

→ Government of India simplified 'Other Service Provider' guidelines to improve Ease of Doing Business in BPO and ITeS Sectors.

BUSINESS & CULTURE



Giving strong push to India-Ghana business relations High Commissioner virtually addressed several events including by World Trade Centers in Accra & Mumbai, Ghana-India Trade Advisory Chamber & Ghana Business Awards

High Commission of India celebrated Ayurveda Day with the addresses of High Commissioner & Director of Institute of Traditional & Alternative Medicines



High Commission of India celebrated 71st Constitution Day of India with High Commissioner leading the participants in reading the Preamble of the Constitution and interacting with them on essence of the Constitution

On the occasion of Pakash Parv of Sri Guru Nanak Dev Ji, High Commissioner paid respects at Gurudwara in Accra along with community leaders; highlighting urgent need to follow teachings of the Great Guru





What does Ayurveda means?

- a. Knowledge of medicines
- b. Knowledge of health
- c. Knowledge of herbs
- d. Knowledge of life

Please mail your responses by 1 January, 2021

info.accra@mea.gov.in

1 st five successful responses will receive interesting information material about India.

Farmer for Aatmanirbhar (Self-Reliant) India

The latest wave of pro-farmer reforms, advocated by many experts for decades, fulfil the demands of many farmers and farmer unions. These reforms give farmers the freedom to sell anywhere and to anyone. Farmers can sell in APMC Mandis as well as outside them. Further, these reforms also strengthen farmers with a protective legal framework when dealing with buyers, ensuring they get an assured income for their produce. These reforms have seen decades of consultations with stakeholders, multiple committees and clear cross-party consensus about the way forward. Prime Minister Narendra Modi's Track record and his government's actions give confidence that the life of the Indian farmer is transforming for the better, with an elaborate safety net being created for farmers while also increasing their avenues of Income generation.



Architecture

VICTORIA MEMORIAL

The monument which draws the largest crowds to Kolkata is the Victoria Memorial, dedicated to the memory of Queen Victoria. It houses an excellent collection of British Raj memorabilia including paintings and manuscripts. The foundation stone of this domed structure was laid by the then Prince of Wales (later King George V) in 1906.

Fine arts



Baratanatyam is a dance of Tamil Nadu in southern India. It traces its origins back to the Natyashastra, an ancient treatise on theatre written by the mythic priest Bharata. Originally a temple dance for women, Bharatanatyam often is used to express Hindu religious stories and devotions. It was not commonly seen on the public stage until the 20th century. The dance movements are characterized by bent legs, while feet keep rhythm. Hands may be used in a series of mudras, or symbolic hand gestures, to tell a story.



- Tofu Keema -

PREPARATION

For the marination:

Wash and cut veggie in small bite-size pieces. Make julienne of ginger-garlic and turmeric. In a broad pan heat one litre of water.

For the main preparation:

- When water starts boiling, add ginger-garlic, turmeric, chilli, jackfruit seeds, kidney beans and salt. Add some green chillies. Boil for few minutes in high heat.
- When fresh flavour starts emitting, add the veggie and white part of spring onion and continue to boil.
- When veggies are half done, add the green part of spring onion, dry and grilled, cover and cook in medium-low heat until everything becomes soft.
- Before removing from heat adjust the seasoning and consistency. It should be soupy consistency.
- Add some chopped coriander leaves and remove from heat. Serve hot with a bowl of cooked rice.

Ingredients of Tofu Keema

- 1 (16 ounce) package firm tofu
- 3 tablespoons vegetable oil
- 1 teaspoon cumin seeds
- 1 onion, chopped
- 1 teaspoon minced fresh ginger root
- 1 teaspoon minced garlic
- 1 cup frozen peas, thawed
- 2 teaspoon curry powder
- 1 cup chopped fresh tomatoes
- Salt to taste
- 1 fresh jalapeno pepper, chopped

