



सत्यमेव जयते

**High Commission of India
Accra**

No. 9 Ridge Road
Roman Ridge
PO Box CT-5708,
Cantonments
Accra, Ghana

Website:
www.hciaccra.gov.in



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

Important Contacts

**Visa, Passport/OCI etc &
Indian Community:**
cons.accra@mea.gov.in

Business & Education:
com.accra@mea.gov.in

Media & Information:
info.accra@mea.gov.in



December 2020

During the month, High Commissioner, H.E. Mr. Sugandh Rajaram, spoken with viewers of Morning Show at Kantanka TV and also interacted with Ghana News Agency, representatives of Ghana Union of Traders Associations, Board Members of Ghana India Trade Advisory Chamber and President of Ghana Journalists Association. High Commissioner also inaugurated Indian Music Festival at Accra and also led the representatives of Indian Community to the called on family members of Late President, Jerry John Rawlings. High Commissioner also gifted books on various facets of India to Kandifo Institute, a young think tank in Accra.

High Commissioner spoke to viewers of Morning Show at Kantanka TV and highlighted need to reinvigorate India-Ghana business ties in post-COVID economic recovery efforts

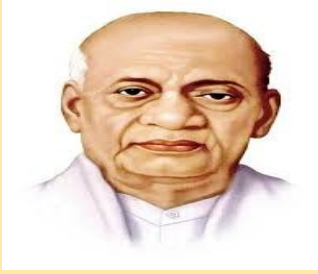


High Commissioner discussed issues of cooperation including tying up with its Indian counterparts for easy access to content with Albert Kofi Owusu, GM of Ghana News Agency (GNA)



High Commissioner led the Representatives of Indian community in Ghana to called on family members of Late President Rawlings and expressed heartfelt condolences on behalf of the entire community on sad & untimely demise of the former President.

Quote of the month



Non-violence has to be observed in thought, word and deed. The measure of our non-violence will be the measure of our success.

- Sardar Vallabhbhai Patel



Make in India is a major national programme of the Government of India designed to facilitate investment, foster innovation, enhance skill development, protect intellectual property and build best in class manufacturing infrastructure in the country. The primary objective of this initiative is to attract investments from across the globe and strengthen India's manufacturing sector. The Make in India programme is very important for the economic growth of India as it aims at utilising the existing Indian talent base, creating additional employment opportunities and empowering secondary and tertiary sector. The programme also aims at improving India's rank on the Ease of Doing Business index by eliminating the unnecessary laws and regulations, making bureaucratic processes easier, making the government more transparent, responsive and accountable.

The focus of Make in India programme is on 25 sectors, which include: automobiles, automobile components, aviation, biotechnology, chemicals, construction, defence manufacturing, electrical machinery, electronic systems, food processing, IT & BPM, leather, media and entertainment, mining, oil and gas, pharmaceuticals, ports and shipping, railways, renewable energy, roads and highways, space, textile and garments, thermal power, tourism and hospitality and wellness.

BUSINESS & CULTURE



High Commissioner inaugurated Indian Music Festival in Accra and applauded efforts of Indian Association of Ghana to promote diverse culture of India by providing platform for talented artists from the Community.



High Commissioner interacted with members of Ghana Union of Traders' Associations on issues of strengthening business cooperation between the two countries

Developments/ Achievement

- Cabinet approved Atmanirbhar Bharat Rojgar Yojana to boost employment
- Cabinet approved Public Wi-Fi Networks to provide public Wi-Fi Service
- Cabinet approved submarine optical fibre cable connectivity between Mainland (Kochi) and Lakshadweep Islands
- Cabinet approved merger of Five Film Media Units (Films Division, National Film Development Corporation of India, Children's Film Society, Directorate of Film Festivals and National Film Archives of India) through rationalization of infrastructure, manpower and other resource.
- India launched 'Digital Ocean' - the first of its kind digital platform for Ocean Data Management(<http://do.incois.gov.in>)
- The 100th Kisan Rail from Sangola, Maharashtra to Shalimar, West Bengal has been flagged off. The multi commodity train service will provide a seamless supply chain of perishable produce.
- India joined select countries having Metro Rail without a driver. India's first-ever driverless train operations was started on Delhi Metro's Magenta Line.
- Government of India has implemented the Pradhan Mantri Kisan Samman Nidhi Scheme, an income support scheme for farmers' families holding cultivable land.
- The Cabinet approved major and transformatory changes in the Centrally Sponsored Scheme 'Post Matric Scholarship to students belonging to scheduled castes.
- Hon'ble External Affairs Minister of India launched economic diplomacy website (www.indbiz.gov.in) which will showcase India's economic, sectoral, and state-wise strengths.

BUSINESS & CULTURE



Board Members of Ghana India Trade Advisory Chamber (GITAC) called on High Commissioner to express their gratitude for his steadfast support to the Chamber



High Commissioner gifted books on various facets of India to Kandifo Institute, a young think tank in Accra



Meeting with Dr. Roland Affail Monney, President of Ghana Journalists Association High Commissioner discussed possibilities for Ghana media getting increased exposure of transforming India



Lotus Temple is located in _____?

- a. New Delhi
- b. Sydney
- c. Kolkata
- d. Mumbai

Please mail your responses by 1 February, 2021

info.accra@mea.gov.in

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

Bengali Association of Ghana

The Association is created to bring all expatriates and like-minded individuals under one umbrella comprising of mainly Bengali residing in Ghana to participate, promote and practice the Bengali and Indian culture. It is a non profit organization, established in 2015 and registered in 2016 under the Ghanaian law.

The Association comprises of a very small group of family and individuals with a total headcount of 35 people. It organizes few events every year like - Durga Puja, Laxmi Puja, Saraswati Puja, Rabindra Jayanti, Nazrul Jayanti and Panch Phoron musical evenings. The association also involves in Charitable donations, Relief support from Ghana to India during natural disasters, contribution to Indian Army funds, assistance with tickets for distressed Indians stranded in Ghana, maintenance and upkeep of temple at Tema and collaborating in medical camps for local Ghanaian.



Architecture

Albert Hall Museum

The museum is housed inside the Albert Hall's complex. The foundation of Albert Hall was laid by the Prince of Wales, Albert Edward in 1876. The building was completed in the year 1887 by the architect, Samuel Swinton Jacob. The museum collection is spread across ground and first floor and is divided under fifteen categories namely metal art, pottery, jewellery, garments & textiles, arms & armour, miniature paintings, musical instruments, clay art, sculptures, marble art, furniture & wooden art, carpet, international art, ivory, and coins.

Fine arts

Kuchipudi

Unlike the other styles mentioned, Kuchipudi requires talent in both dancing *and* singing. This dance, from the state of Andhra Pradesh in southeastern India, is highly ritualized, with a formalized song-and-dance introduction, sprinkling of holy water, and burning of incense, along with invocations of goddesses. Traditionally the dance was performed by men, even the female roles, although now it is predominantly performed by women.



Indian Cuisine



- Vegetable Samosas -



Vegetable Samosas

Ingredients

- 200 gms flour
- 20 gms fat salt to taste

Filling

- 500 gms potatoes, boiled and mashed
- 100 gms frozen peas, thawed
- 2 tbsps chopped coriander
- ½ tsp salt
- 1 tsp chilli powder
- ½ tsp turmeric powder
- ½ tsp garam masala
- 2 gms dried pomegranate seeds (substitute with juice of half a lemon)
- Oil for frying

PREPARATION

- Fry spices in 2 tablespoons of oil for a minute. Add peas and stir-fry until tender. Remove from heat.
- Mix all the ingredients of filling and set aside. Sieve flour. Add salt and fat. Knead well to stiff dough and water.
- Divide dough in lime-size balls. Roll each portion into thin circles. Cut in halves.
- Shape each half in a cone and seal the edge with flour and water paste.
- Spoon vegetable filling into this cone and seal the open edge. Deep fry samosas, a few at a time, in very hot oil. Serve hot with tomato sauce.