



The Oriya Community in Australia

ORIOZ

Joining hands . . .



# ORIOZ Newsletter 2007

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- bYgF kbITA

## Editor's Corner:

It brings me great pleasure to present the 2007 ORIOZ Community Newsletter to you. The intention of this newsletter is to promote positive and independent communication amongst the members of ORIOZ Inc. It aims to cover a wide range of topics starting from matters relating to ORIOZ Community to things that are important to us at a personal level.

This newsletter is for everybody in our community and requires your contribution and support to be successful and ongoing. Please feel free to provide any stories that you may want to share. The stories can be on matters that relate to us as the community in Australia, Oriyas in general, Orissa and ultimately India.

Below email address to channel all related communication on this has been provided below for your convenience. Please feel free to make generous use of it.

I hope that you will enjoy reading this edition and I look forward to your contribution and feedback.

Warm Regards:  
Brad Mishra  
[orioznewsletter@yahoo.com.au](mailto:orioznewsletter@yahoo.com.au).

## What's happening in ORISSA – News & Events

- ❖ A few steel plants have been approved to be constructed in Orissa State to enhance the job opportunities of current graduates and also it enhances the economy of the state.
- ❖ ONGC has discovered visible presence of natural gas in Kendrapara district in Orissa with exploration of its commercial viability likely to be taken up.
- ❖ The Orissa Government had decided to invest Rs 600 crore for improving the quality of power transmission.
- ❖ The Orissa government has identified 297 tourist destinations for development in a phased manner
- ❖ Oriya Woman starts off Mission Mt Everest: Kalpana Dash, the adventurous lady from Dhenkanal whom the mountains and forests always lured and who had a childhood dream of conquering the World's highest peak, started off on her renewed attempt to scale Mount Everest after being given a warm send off by Governor Rameswar Thakur, Chief Minister Naveen Patnaik and other sports lovers in the Governor House.



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## Sammilani's in Australia:

Our first ORIOZ Sammilani was eventually hosted in 2003 at Wodonga, VIC. Close to 40 members from different places in Australia attended this historical event.

After this success, the community got together with even more enthusiasm in the second ORIOZ Sammilani in 2004 at Megalong Valley, NSW. This time to everyone's delight, the attendance grew to more than 70 in numbers and people from almost all states in Australia attended the event.

3rd ORIOZ Sammilani was named Indradhanu by Brisbane Committee and was celebrated at Redcliffe, Queensland in 2006 during Easter weekend. There were more than 50 people from all states in Australia attended the event. It was a gala success.

4th ORIOZ Sammilani will be held in Melbourne, Victoria during Easter weekend in 2008. I hope everybody from different states will participate and make the event even more enjoyable than the previous Sammilani's.

Attached below few snaps of different Sammilani's conducted in different states in Australia.



P-1, 2003



P-2, 2003



P-1, 2004



P-2, 2004



P-3, 2004



P-4, 2004

**2003 ORIOZ Sammilani, Wodonga, VIC**

**2004 ORIOZ Sammilani, Megalong Valley, NSW**



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P-1, 2006



P-2, 2006

**2006 ORIOZ Sammilani, Brisbane, QLD**



P-3, 2006



P-4, 2006



## New ORIOZ web site :



### WE HAVE OUR OWN WEBSITE !!!

The new ORIOZ site has been implemented and address is [www.orioz.org.au](http://www.orioz.org.au).



For more details on this and to find out how you can help with your valuable skills, please contact Brad Mishra on [bradmishra@yahoo.com.au](mailto:bradmishra@yahoo.com.au).

Please contact the Orizos Committee on [orioz\\_committee@yahoo.com.au](mailto:orioz_committee@yahoo.com.au) to offer any assistance.

## ORIOZ Gaurava:

- ❖ Saurav Acharya has got through **Melbourne High** and will be starting year 9 in 2008.
- ❖ Lisa Panigrahi has got through **Mac.Robertson Girls' High** and will be starting year 9 in 2008.

CONGRATULATIONS to all of you from the ORIOZ Family.

Please share your success stories with us by posting them to [orioznewsletter@yahoo.com.au](mailto:orioznewsletter@yahoo.com.au).

## Chinha Parichaya (Know your New Oriya Friends in OZ):

- ❖ Hinanshu Nayak & Family – Victoria
- ❖ Sudaya Patra & Family – Victoria
- ❖ Himanshu Shee & Family – Victoria
- ❖ Gobinda Mishra & Family – Victoria
- ❖ Bidyapati Biswal & Family - Victoria

If you know someone who has recently arrived in Australia, please feel free to post their name and location to [orioznewsletter@yahoo.com.au](mailto:orioznewsletter@yahoo.com.au) so that they can be introduced to the community. We can disclose or withheld their contact details as per their wish/permission.



## Update from the ORIOZ Committee :

### **What has been achieved so far:**

ORIOZ was finally registered as a community association in Australia through the Consumer Affairs in Victoria and then a federal registration through the Australian Investments and Security Commission (ASIC) with a ARBN No. It is a major achievement for all members of our small community and will become the foundation towards creating our community identity in Australia. Our First Financial report was submitted to Consumer affairs in Victoria in Aug 2007 after the AGM.

### **What activities are being carried by Committee so far:**

#### **E Conference –**

Quarterly e-conferences are arranged by Gen. Sec. Dr. Subas Pradhan for official matters and various topics are discussed among the Committee members. Based on the outcomes, actions are taken to implement different steps. Ex: Reg. of ORIOZ, Getting ARBN no. from ASIC etc.

#### **Community Email -**

The new web portal has been established as **orioz.org.au** for better segment information to appropriate target audiences such as directing state specific matters to respective state members only. Based on the recent information, new people are accessing this web site and contacting ORIOZ for further help. They are registering themselves in ORIOZ as member and getting all the required access and facilities.

Community Emails are circulation from ORIOZ web site administrator so that offensive emails are being filtered out.

### **4<sup>th</sup> ORIOZ Sammilani is coming to the famous moving city Melbourne in Victoria**

As per our previous email to the members, preparation are underway to organise our 4<sup>th</sup> Sammilani in Melbourne, VIC. The Sammilani will be held during the long weekend in March (Easter Holiday), 2008. Members visiting the Sammilani can take advantage of the various local attractions in Melbourne. Members of our community who are interested to attend this program are requested to pencil this in their diaries. This will indeed be a great holiday and community event for everyone attending. More details of the program and how to attend it will be made available as soon as the logistics are worked out. Please join us to congratulate the selfless efforts that are being made by the "MahaBishubhaMilana Committee Victoria" at Melbourne to bring this great event to you.



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## Randhana Pranali from ORIOZ Handishala:

### PALNGA SAAGA TARAKARI (Spinach Curry):

“Palanga” also known as English Spinach is commonly used in the Oriya kitchen.

- Palanga is used widely across India, however, often in different methods. The use of Palanga in Northern Indian Cuisine for example is especially different in comparison to our Oriya Cuisine. Unlike North Indian Palanga dishes in Orissa we like to maintain the texture of the leafy vegetable rather than too cook it and puree.
- Spinach is also commonly used in many dishes in Australia through out the year. Spinach is most readily available during the cooler seasons.
- Excluding cleaning time required for the Spinach, this ‘Palanga Tarakari’ should not take more than 15 minutes.

#### Ingredients:

- |   |                                |
|---|--------------------------------|
| • Spinach   | 1 Bunch                        |
| • Potatoes  | 2-3 medium                     |
| • Egg plant   | 1 Medium (250 grams)           |
| • Beeri (Uraad) Baadi   | A hand full or to your taste   |
| • Onion   | 1 medium                       |
| • Dry chillies for seasoning  | One or two or to your taste    |
| • Garlic (fresh)  | 2 cloves or to your taste      |
| • Panch Phutan or Just black mustard seeds for seasoning (½ teaspoon) |                                |
| • Salt  | One tea spoon or to your taste |
| • Mustard Paste   | 1 Table Spoon                  |
| • Turmeric Powder   | 1 Tea spoon                    |
| • Oil preferably Vegetable Or Mustard Oil                             | 1 Table Spoon                  |

#### Method:

##### Preparation

1. Clean and cut spinach stems and leaves discarding the roots. Wash thoroughly and cut into one inch (2.5 cms) pieces.
2. Peel potatoes if needed and wash eggplant and potatoes.
3. Cut potatoes and eggplant both into (french fry size) 1 x 1.5 inch size.
4. Finely slice the onion.
5. Break dry chillies into small pieces.
6. Have all ingredients ready to be used when needed.

##### Cooking

1. Heat the oil in a frying pan and add panch phutan or (mustard seeds and dry chillies) to the sufficiently hot oil until the phutan begins ‘popping’.
2. Add Baadi and fry till light brown.
3. Add onion slices and fry till light brown.
4. Add the cut potatoes, egg pants, mustard paste, turmeric powder and salt.
5. Fry on high heat for 1-2 minutes.
6. Lower the heat to moderate and cook for another 3-4 minutes or until the potatoes and eggplant are almost cooked. Using a lid over the frying pan may help in reducing the cooking time.
7. Add spinach and cook at moderate heat for a further 2-3 minutes or until cooked to your taste.
8. Add the crushed garlic, stir and cook for half a minute.
9. Present in a serving dish

## Tips

1. Use of Mustard Oil adds an authentic taste of Orissa to the dish.
2. You may wish to use part vegetable oil and part mustard oil for a milder mustard flavour
3. Alternately, if you have used vegetable oil, you may like to add half a teaspoon of mustard oil prior to presenting the Palanga Saaga Tarkari which adds a lovely aroma and flavour.
4. Use more Baadi if needed. Please note that Punjabi Baadi may not be suitable for this dish.
5. To ensure that the eggplant to hold its shape may wish to use Lebanese eggplant (Lenti Baigana).
6. We have suggested fresh garlic, as garlic paste is often made with vinegar and adds a tart flavour which does not add to the dish.
7. We recommend adding less salt to palanga dishes in line with the Oriya proverb "Sagge alana Aau Machhe Luna , tebe Janiba Randuni guna" (Bit more salts in Fish dishes and a bit less salt in Saaga dishes taste better).

Serve: Four to six depending on the bunch size.

Thanks

Please enjoy.

Mrs Priyambada Mishra

75 Lawrence Street

Wodonga

Vic 3690

# ମେଲବୋର୍ଣ୍ଣରେ ମାଛି

(ବ୍ୟଙ୍ଗ କବିତା)

ଗୋଟିଏ ଚନ୍ଦ୍ର ମିଶ୍ର  
୨/୩୭ ବାରଫୁଲ ଆର୍ଟ୍  
ଓକ୍ଟୋବର - ୩୧୨୨୩

ଆସିଗଲା ଖରା ବଢ଼ିଲା ଟେମ୍ପରେଚର ।  
ମାଛିମାନେ ମିଶି ହୋଇଲେ ପ୍ରବର ॥  
ଖରା ସାଂଗକୁ ବାୟୁର ଆର୍ଦ୍ରତା ।  
ମାଛିମାନେ ମିଳି କଲେ ହୁବହୁବତା ॥  
ଘର, ବାହାର, ବଜାର ସହର ।  
ମାଛିଗୁଡ଼ା କଲେ ବଡ଼ ବିଜାର ॥  
ଫୁଟପାଥ୍, ଟେନ୍, ଟ୍ରାମ୍, ପାର୍କ ଯେଉଁଠି ଯାଇ ।  
ନାକରେ, ମୁହଁରେ, ପାଟିରେ ମାଛି ସବୁଠି ଥାଇ ॥  
ଘରୁ ବାହାରିଲା ମାତେ ମୁହଁ ଭଣଭଣ ।  
ରାସ୍ତା ଘାଟେ ସଭିଏଁ ବଡ଼ ହଇରାଣ ॥  
ଉଇକ୍ସଣ୍ଟ ପତୀକାରେ ମନ ହୁଏ ଖୁସି ।  
(କିନ୍ତୁ) ମାଛିଙ୍କ କଥା ଭାବି ଗଲା ମନ ରଖି ॥  
ଶନିବାର ଅଳ୍ପ ସକାଳେ ଉଠିଲି ମହା କଷ୍ଟରେ ।  
କହିଲେ ଶ୍ରୀମତୀ ମୋର ଜଳଦି ବାହାର ଚାଲିକରି ଯିବା ବଜାରେ ॥  
ହେଲେ ଅଳ୍ପସୁଆ ଏତେ ପନିପରିବା ସବୁ ଯିବ ସରି ।  
ସଞ୍ଚାହୁଁ ସାରା ଚିନ୍ତା ଥାଏ ଖାଲି ମୋହରି ॥  
କହିଲି ମୁହିଁ ଗାଡ଼ି ନେଇ ଯିବା ମାଛିଙ୍କ ଦାଉରୁ ମିଳିବ ଡାହି ।  
କହିଲେ ଶ୍ରୀମତୀ ନାହିଁ ନାହିଁ ପେଟୋଲ ଖର୍ଚ୍ଚ କରିବି ନାହିଁ ॥  
ପେଟୋଲ ଦାମ୍ ହେଲାଣି କେତେ ବୁଝୁତ କିଛି ?  
ନା ଖାଲି ଉପରେ ଉପରେ ଭାସୁଛ ନିତି ? ॥  
ଘରେ ଶ୍ରୀମତୀଙ୍କ ଦାଉ, ବାହାରେ ମାଛିଙ୍କ ଦାଉ ।  
କେଉଁଠି ମୋତେ ରକ୍ଷା ମିଳିବ ଆଉ ? ॥  
ଟାଇଁ ଟାଇଁ କରି ବାଜିଲା କାନରେ 'ଯାଅ କୁଏଡ଼୍ ଫେରି' ।  
କହିଲି ମୁହିଁ 'ଆହେ ପ୍ରଥମେ କହୁଛ ଏକଥା କିପରି' ?  
ସଥା ଆଜ୍ଞା କହି ଦେଇ ମୁଇଁ, ଚାଲିଲି ତାଙ୍କ ପଛରେ ।  
ନିଜ ଚାପୁଡ଼ାରେ ମାଛି ଘରତେଇ ପହଞ୍ଚିଲୁ ଓକ୍ଟୋବର ସେକ୍ସରେ ॥  
ଦେଖୁଲୁଁ ପହଞ୍ଚି ମାର୍କେଟେ ମାଛିଙ୍କ କେତେ ଆନନ୍ଦ ।  
ଉଡ଼ି ଉଡ଼ି କେତେ ଖୁସିରେ ସବୁ କରୁଛନ୍ତି ଲଖିଲଖି ॥  
ସରିଲା ସପି ° ଦୁଇ ହାତରେ ତବଲ ତବଲ ଥଳୀ ।  
କୁହାଇ କୁହାଇ ବଜାର ଛାଡ଼ିଲୁଁ ମଧ୍ୟାହ୍ନ ଗଲାଣି ଟଳି ॥  
ଦୂର ହାତ ଭରି ଓଜନ ସାଙ୍ଗକୁ ମାଛିଙ୍କର ହରବର ।



ମାଛି ଘୋଡ଼ିବା ହେଲା ସମାପ୍ୟା କେମିତି ପହଞ୍ଚିବୁ ପର ? ॥  
 ବ୍ୟାଗ୍ କେତେବେଳେ ଗୋଡ ପାଖେତ କେତେବେଳେ ମୁହଁ ଉପରେ ॥  
 ତୁଚାନ୍ ଖାମେନ୍ ପରି ମାଛି ପରତାଇ ଚାଲିଲୁଁ ଫୁଟପାଥରେ ॥  
 ଅଲକ୍ଷଣା ମାଛି କି ହଇରାଣ କାହିଁକି ନାହାନ୍ତି ମରି ।  
 ବ୍ୟାଗ ରଖି ରଖି ପରେ ପହଞ୍ଚିଲୁଁ ରାମ ରାମ ଭଜ ହରି ॥  
 ରବିବାର ହେଲା ଉଇକି ସରିଲା ଭରିଲା ମନରେ ଚିନ୍ତା ।  
 ପାଞ୍ଚଦିନ ପୁଣି କେମିତି କଟିବ ମନଟା ହୋଇଲା ପିତା ॥  
 ସୋମବାର ହେଲା ସକାଳ ହୋଇଲା ଭୋଅରୁ ପଡିଲି ଉଠି ।  
 ନିତ୍ୟକର୍ମ ସାରି ଟେନ ଧରିବାକୁ ଧାଇଁଲି ଷ୍ଟେସନ କଡି ॥  
 ପରୁ ଗୋଡ କାହୁଁ ମୁହେଁ ବସିଗଲେ ଯିବାକୁ ପାଞ୍ଚଟି ମାଛି ।  
 ଯାଉଛି ମୁହଁତ ଅଫିସ କାମରେ ତୁମର କି କାମ ଅଛି ? ॥  
 ନିଆଁ ମାଛି ଶଳେ ମରୁନ କାହିଁକି ମାଲି ଟେ ଚଟକଣା ।  
 ମାଛି ଡାଳା ନିଜ ଚଟକଣା ଖାଇ ବୁଦ୍ଧି ହେଇଗଲା ବଣା ॥  
 ପାଞ୍ଚଟି ମାଛିରୁ ଗୋଟେ ଗଲା ତରି ଆଉ ରହିଗଲେ ଚାରି ।  
 ଫିରିଙ୍ଗି ମାଛି ଏ ପରମ ବୋକା ଯେ ସହଜେ ଯାଆନ୍ତି ମରି ॥  
 ଭାତେ ବସୁଥିବା ଦେଶୀ ଚାଲାକ୍ ମାରିବା ନୁହେଁ ସହଜ ।  
 ଅଞ୍ଜେଲିଆ ମାଛି ମୁହେଁ ସଲସଲ ଦେଖୁଛି ତୁମକୁ ଆଜ ॥  
 ଆସିଗଲା ଟେନ୍ ଖୋଲିଲା ଦରଘାଜା ସାଥେ ଚାରି ଗଲେ ପଶି ।  
 ପାଇଗଲି ଗୋଟେ ଉଇଷ୍ଟେ ସିଟ୍ ଆରାମ୍ କରିଲି ବସି ॥  
 ଗତିଲା ଟେନ୍ ଚାଲିଲି ମୁହଁ ଚାଲିଲେ ମୋସଙ୍ଗେ ମାଛି ।  
 ଟିକେ ପରେ ମୁଇଁ ଜାଣିବା ବେଳକୁ ମୁଣ୍ଡେ ଅଛନ୍ତି ବସି ॥  
 ଶାନ୍ତିରେ ଟିକେ ବସିତେ ଦଉନ ଟବଲ କରୁଛ କିଆଁ ? ।  
 ଯାଉନ କାହା କଡିକି ଆଉ ମୋ ପାଖେ ମରୁଛ କିଆଁ ? ॥  
 କେତେ ଭାଗ୍ୟ ତୁମ ଏସି ଟେନ୍ରେ ଫିଟର ଯାଉଛ ସିଟି ।  
 ଦୟା ଟିକେ ନାହିଁ ଟିକେଟ ବାଲାଙ୍ଗୁ କର କଲବଲ ଏମିତି ॥  
 ଏ ଗାଲେ ଗାଲେ ଥପତ ଖୋଇ ଶେଷରେ ରହିଲା ଗୋଟେ ।  
 ଯିବାକୁ ଲିଫ୍ଟରେ ତାଲା ପଇର ପଶିଗଲା ମୋର ସାଥେ ॥  
 ନିତ୍ୟଦିନ ପରି କାର୍ଡ ଝାନ କରି ପଶିଲି ମୁଁ ଅଫିସରେ ।  
 ବିନା ସିକ୍ୟୁରିଟି ମୋ ସାଙ୍ଗେ ପଶିଲା ବସି ଥାଇ ମୋ ମୁଣ୍ଡରେ ॥  
 କାମ ଏତେ ବାକି କରିବାକୁ ସବୁ ବସିଗଲି ରେୟରରେ ।  
 ଦେଖିବା ବେଳକୁ ମୋତେ ଅନାଇ ବସିଅଛି ଟେବୁଲରେ ॥  
 ରାଗ ମୋର ମୁଣ୍ଡକୁ ଉଠିଲା କୋଧ ବଢିଲା ପଞ୍ଚମ ।  
 ପାଠି ତାର ହୋଇଲା ପଞ୍ଚତୁ ଦେଲି କଷି ବିଧା ପରମ ॥

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