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DIWALI LEGIYAM (MARUNDU)



Deepavali is not only lights and crackers but also eating!. We eat so much of snacks, sweets, junk foods during diwali. In our home a table spoon of this Legium is given to all the family members immediately after the ritual oil bath on the diwali day. Then the sweets and other snacks are offered to start of the celebrations. This legium is also called as 'Marundhu' which is prepared from Ginger which will take care of the the digestion problem

Dry fry sitharathai, kandanthipili, jadikkai, omam, milagu, jeeragam, cardamom,turmeric,sukku and cloves one by one and make it to a fine

powder, sieve it well and keep it aside. Heat the fry pan and make Jaggery syrup (Jaggery should be in equivalent ratio with that of the powdered ingredients) to a sticky level and not to the level of string consistency. Now add the sieved powder to the jaggery syrup and stir continuously keep adding gingelly oil and ghee little by little till the paste does not stick to the pan. A small amount of honey may be added to enhance the taste. Stir well, then slowly the colour will change into dark brown to black colour and oil also comes at the top is the correct stage to switch off the stove. Remove from heat and allow to cool. Legium is ready.

Ingredients:

50gm dry ginger(sukku)
50gm alpinia calcarata(sitharathai)
50gm kandanthipili(kandanthippili)
1 nutmeg(jadikkai)
100gm ajwain(omam)
200gm black pepper(milagu)
50gm cumin seeds (Jeeragam)
1 cloves (Krambu)
2 cardamom(elakkai)
1inch turmeric(manjal)
500 gm jaggery
1 tbsp gingelly oil
1 tbsp ghee
1 tbsp honey

DIWALI BATCHANAM gwnn



"Coconut Burfi" is a popular Indian sweet made of pure fresh coconut. Coconut is rich in fat and cholesterol. It is easy to make and less expensive as it does not require much of ghee. **INGREDIENTS** : Grated Coconut - 2 cups, Sugar - 2 cups, Ghee - 1 tsp, Cashewnuts - 25 gms, Cardamom powder - 1 tsp, Water - 1 cup. **PROCEDURE** : Step 1: First of all add sugar to 1 cup of water and heat in a frying pan for 15 minutes. Step 2: Then add the grated coconut to the boiling sugar syrup and boil for 20 minutes. Step 3: Keep on mixing well. Step 4: Add cardamom powder and ghee fried cashewnuts to the above prepared mixture. Step 5: Pour the prepared mixture into a flat plate and spread evenly with a spoon. Step 6: Allow it cool down and after sometime, make slices with a knife. Step 7: Serve with cashew nut pieces. **NOTE**: *Take all the ingredients in the above mentioned quantity only. *Keep on stirring well while on heat. *Do not heat the sugar syrup for too long.



"LADDOO" is typically a popular Indian sweet prepared on festive occasions and also served as Prashad in the Hindu temples of India. Its principal ingredient is bengal gram flour. **INGREDIENTS** : Bengal gram flour - 1 cup, Sugar - 1 1/4 cups, Cardamom powder - 1 tsp, Oil - 1/2 kg, Cashewnut - 1 cup, Water - 1 cup, Clove - 1 tsp, kismis - 2 tps. **PROCEDURE** : Step 1: Add 1 cup of water to bengal gram flour and mix well. Step 2: Keep this mixture aside. Step 3: Add 1/2 cup of water to the sugar and boil for 25 minutes (until the sugar becomes Threadishly sticky in nature). Heat oil in a frying pan for 10 minutes. Step 4: Take the laddoo-boondhi spoon (a special spoon with tiny holes especially used and designed for preparing laddoo), and then add 2 tps. of the above prepared bengal gram mixture on top of the special boondhi spoon and rub so that the mixture falls into the oil in the frying pan. Step 5: Allow the boondhi to get deep fried (till the boondhi turns light brown in color). Step 6: Repeat the entire procedure till the entire mixture is turned into boondhis. Step 7: Now add all the boondhis into the sugar syrup. Step 8: Add cardamom powder to the syrup. Step 9: Add ghee fried cashew nuts and clove, kismis to the syrup. Step 10: Mix well. Step 11: Now, take 4 tps. of this mixture in your hand and size into a lemon sized ball. Step 12: Do this till the entire mixture into balls. Step 13: These balls are called laddoos. Step 14: Serve hot or cold. **NOTE**: *Take all the ingredients in the above mentioned quantity only. *Do not overboil the sugar syrup. *Making of balls should not be delayed.



Ribbon Pakoda

Mix the rice flour, gram flour, salt in a vessel. Powder the red chillies in mixie into fine powder and suave them, otherwise the seeds will disturb u while pressing into the mould. If you don't want to powder the red chili, you can add the red chili powder also. Add the red chili powder into the flour and mix it well. Heat the butter and let it cool for sometime. No need to cool completely, you can add the Luke warm butter into the flour. Add water little by little and make the flour into a chapati like dough. Heat oil in a heavy bottomed kadai, and when the oil is hot add a little piece of dough to check for the hotness. When the dough raises immediately then the oil is ready for frying. Put 1 hand full of dough into a press, and close the press with ribbon pakoda mould. Squeeze the dough to a big circle. Deep fry the ribbon pakoda in low flame till it is crisp. Take it out and place it in a paper towel to remove excess oil and allow it to cool.

Omapodi

Soak the omam and jeera in water for 30 mins (you can also grind the omam). Then strain the water and keep aside. Mix the rice flour, gram flour, salt, butter and hing along with the strained water in a vessel. Add water and knead the flour like chapathi flour. Use the omapodi mould. Fill the 3/4 of the presser with dough, and close the presser with Omapodi mould. Heat oil in a heavy bottomed pan, and when the oil is hot add a little piece of dough to check for the hotness. When the dough raises immediately then the oil is ready for frying. Squeeze the dough to a big circle. Slowly turn the other side and let it to fry. Drain the oil and take it out. Store it in an air tight container and serve.

Ribbon Ingredients:

2 cups rice flour
1 cup gram flour
1 tsp red chili powder /
grounded powder of
5 red chillies
Salt to taste
Oil For Frying
1 tsp butter

Omapodi Ingredients:

2 tsp rice flour
2 cup gram flour
2 tsp omam
1/2 tsp jeera
Salt to taste
25g butter
Hing a pinch
Oil For Frying



Thalai Deepavali

Deepavali is especially special if it is "Thalai Deepavali" - the first one after the wedding. Newly weds are pampered by family members and showered with gifts. The newly-wed are invited for the first Deepavali and are provided 'Seer,' a part of the dowry, as per the custom. During the first year after marriage, the girls are also given 'Thalai Karthikai' as a gift. The celebrations include a visit to the temple, gifts of clothes and jewelry, gorging on sweets and receiving blessings of elders. The groom's parents, brothers and sisters come down to join in the celebrations. Among the usual Diwali customs and rituals, is the extra special, once-in-a-life event: The first Diwali after marriage. In Tamil Nadu, it is celebrated as Thalai Deepavali. During Thalai Deepavali, the newly weds go to the bride's parental home for revelry. The day starts very early, around 3.30 - 4 in the morning, with the ritual of the early morning oil bath. The music of Nadaswaram and Mridangam floats on the fresh morning air. After the bath the bride and groom accept their new clothes, kept at the feet of God and also the Lehiyam (a form of medicine). Taking blessings from the elders, they burst the first crackers of the day. Usually a vast range of crackers is bought, with costs running into thousands of rupees.

Subamuhurtham Wishes -All Members Who are Celebrating Their Thalai Deepavali

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DIWALI LAKSHMI PUJA

XX

Diwali is the festival of Laxmi, the Goddess of prosperity and wealth. It is believed that Goddess Laxmi visit everyone during Diwali and brings peace and prosperity to all. On the night of Diwali "Lakshmi-Puja" is performed in the evenings. A traditional Puja is performed after sunset in all the homes. Five pieces of ghee diya (lamps) are lit in front of the deities, naivedya of traditional sweets is offered to the Goddess and devotional songs are sung in praise of Goddess Laxmi. After Deepawali Puja people light diya (lamps) in their homes to usher in light and clear the darkness from the world. Step By Step Diwali Puja: First clean the Puja room and then Bathe each Deity (Lakshmi & Ganesh) first with water, then with panchamitra/or rose water, followed by water once more Now put Deepak (Lamp) in front of the Deities - As the tiny diya of clay are lighted to drive away the shadows of evil spirits Make a Panchamitra with 5 ingredients of milk, curd, ghee (clarified butter), sugar & Honey. Place Few mithais, snacks & fruits as a prashad. Make offerings of flowers, Abir (red colour), Sindoor (vermillion) and Haldi (turmeric). Light the Agarbatti (incense sticks) and lamps filled with Ghee. Now make offerings of Fruit, Sweet dishes (mithai), Salty snacks (Mathis, Ghathia, Namakpare) and offer Dakshina (token money), which could be given to the poor. In the end offer paan (betel leaves), cloves. Now pray to the deities to seek their blessings. Ganesh Pooja : Ganesh Puja is a must for deepavali Puja. (Lord Ganesha is to be worshipped in all pujas before any other God or Goddess.) (Ganesh Aarti is sung) Laxmi Pooja : Place Lotus and other flowers at her feet as an offering. A silver coin is placed in front of the Goddess during the puja. Now perform Aarti with flowers in hand (Lakshmi Aarti is sung). After Deepawali Puja have the Prasad and go out to burst Diwali Crackers

XX

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MAMI'S BATCHANAM THAYAARI

Kaju Pista Roll Recipe

The Kaju Pista Roll Recipe is a delectable recipe that is packed with flavors from cashew Nut Pistachios and made into a fudge. The Kaju Pista Roll is most often made during festivals like diwali or on special occasions like weddings or as a gift for someone you love. Directions for Kaju Pista Roll Recipe

1. To begin making the Kaju Pista Roll Recipe (Cashew Nut Pistachio Fudge), first grind the cashews and pistachios separately into fine powder.
2. In a thick n heavy bottomed pan add the ghee, condensed milk and powdered cashews. Stir well to combine.
3. Add milk powder, rose water & start cooking this mixture on a medium heat until it starts to leave the sides of the pan & forms soft dough. Keep stirring continuously to avoid any burning at the bottom of the pan. This might take 10 to 12 minutes.
4. Now turn off the heat and transfer this on to a plate to cool.
5. Meanwhile in a bowl take the powdered pistachios and combined it along with powdered sugar, cardamom powder and make it into a soft dough by adding little water at a time. Knead to make a soft dough, just enough for it to come together. Try not to over knead, as it will get softer and will release oils.
6. The final step to make the Kaju Pista Roll is to shape it.
7. Take a rolling board and spread a parchment over it.
8. Place the kaju dough over the parchment paper and place another parchment paper over it. Using a rolling pin roll the kaju into a rectangular sheet.
9. Remove the parchment paper covering the kaju and spread the pista mixture over the rolled kaju.
10. Cut the whole sheet into 2 inch wide strips enough to make a Kaju pista roll. Roll each strip into a log. Proceed the same way to make the kaju pista rolls.



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**1 CUP CASHEWS | 1 CUP PISTACHIOS | 3/4 CUP SWEETENED CONDENSED MILK
2 TEASPOON GHEE | 2 TABLESPOONS MILK POWDER | 1/2 CUP POWDERED SUGAR |
1 TEASPOON ROSE WATER | 1 TEASPOON CARDAMOM POWDER**

Mixture Recipe

Boondi preparation: 1. Mix Gram flour(2 cup), Chili powder (2 tspn), Salt and 1 to 2 cups Water in a vessel without any lumps. The batter should be little watery and not so thick.

2. Heat Oil in pan on medium flame. Pour the batter over the perforated ladle(ladle with small round holes) and rub it with another ladle which makes the batter to fall through the ladle holes evenly. Cook till it turns into crispy.

3. Drain this from oil and repeat the same for the whole batter. Now boondi is ready. Sev (Omapodi) preparation : 1. Mix Gram flour(2 cup), Chili powder(5 tspn), Salt, gradually add water and knead to make a soft dough (like murukku dough).

2. Fill the dough(from step 2) into sev(omapodi) press (with very small holes). Once the oil is hot enough, squeeze the sev(omapodi) over the hot oil. Do not over crowd the pan. 3. You can see the bubbles of oil immediately. Once these bubbles are almost stopped, remove them from oil and drain them on paper towels. Frying Rice Flakes(Aval) : 1. Heat Oil in pan on low flame. Place some rice flakes over the ladle and fry it in oil. 2. While frying rice flakes(aval), make sure rice flakes stays on top of the ladle itself. For frying : 1. Heat Oil in a pan. Keep the stove in low flame. Add Garlic, Ginger, Curry leaves and Peanuts.

2. Fry till Peanuts turn into dark in color or till Peanuts are cooked. Keep this aside. Finally mix Boondi, Omapodi, fried items and little Salt. Spicy mixture is ready

**MIXTURE - INGREDIENTS : Gram flour(Besan)- 4 cup | Chilli powder- 7 tspn | Crushed Garlic- 5 to 7 | Crushed ginger- small piece | Curry leaves- few
Raw peanuts- ½ | Cup Rice flakes (Aval)- 1/4 to ½ cup | Salt- to taste Oil- to deep fry**



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Diwali or Deepavali, the Indian festival of lights, is a festival that symbolises the victory of good over the evil or darkness prevailing within oneself. Lightening up the darkness of the Amavasya moon, this festival reinforces our bonding with our family members, friends and loved ones. This is one festival where people of all age groups, irrespective of color, creed and caste join hands and celebrate the festival. Diwali is celebrated by lighting earthen diyas or lamps, decorating the houses and bursting firecrackers. One of the relevant part of this festival is sending gifts to your loved ones. It is said that the celebrations remain incomplete if gifts are not exchanged between near and dear ones. Sending gifts to your loved ones in **Diwali** marks the prime essence of this auspicious occasion

Celebrated throughout the world by Indians, Diwali is a festival that brings with it the sense of togetherness. This is the ideal time to revive your emotional and personal relationships as well as the social bond. Exchanging gifts is indeed a very lovely tradition of Diwali, a unique way in which personal, social and business ties are made more stronger. The relevance of exchanging gifts lies in the fact that **Diwali Gifts** show love, respect, thankfulness, togetherness and also appreciation.

People have their families scattered all around the world. If you are out of the country or stay abroad, then the best way to celebrate Diwali is to send some exclusive gifts to your family members and convey your warm regards. No doubt your absence cannot be filled, but atleast the gift will convey your heartfelt warm wishes. Sending gifts have also been made easier in this fast paced global village. With online gift shops, you just need to choose your item, make online payment and your gift reaches the desired destination just at the right time. The online websites have their own gift stores offering a wide range of gifts for everybody. On diwali there are vast options of gifts to chose like sweets, chocolates, apparels, decorative items, **Diwali Diyas**, pooja thalis and many more such items. Make this Diwali the best possible way to show your love to everyone who is very much close to your heart. Do not miss your near ones who are living far away from you in this festivity. Send a gift and speak your heart out to your loved ones in this special occasion. Let gifts convey your emotions spread across miles.

DIWALI IN SOUTH & NORTH INDIA

In the South, Diwali festival often commemorates the conquering of the **Asura Naraka**, a powerful king of Assam, who imprisoned tens of thousands of inhabitants. It was Krishna who finally subdued Naraka and freed the prisoners. Diwali Festival in the south is celebrated in the Tamil month of aipasi (thula month) 'naraka chaturdasi' thithi, preceding amavasai. The preparations begin the day before, when the oven is cleaned, smeared with lime, four or five kumkum dots are applied, and then it is filled with water for the next day's oil bath. The house is washed and decorated with **kolam (rangoli)** patterns with **kavi (red oxide)**. In the pooja room, betel leaves, betel nuts, plaintain fruits, flowers, sandal paste, kumkum, gingelly oil, turmeric powder, scented powder are kept. Crackers and new dresses are placed in a plate after smearing a little kumkum or sandal paste.

Celebrations In The Morning: Deepavali celebrations begins early in the morning. The eldest family member applies sesame oil on the heads of all the family members. Then, it's off for a bath, beginning with the youngest in the family. They emerge with new clothes and a look of anticipation at the thought of bursting crackers, which symbolizes the killing of the demon king Narakasur.

Lehiyan: But before that comes Lehiyan, the bitter concoction, to cleanse the system of its festive over-eating! Then to the crackers.

Murukku: A puja is performed for the family deities in the morning. Breakfast consists of murukku, a sweet dish and, of course, idli or dosa.

Wish fulfilment: Some communities believe that when Narakasur was to be killed, Lord Krishna asked him his last wish. Narakasura replied that he wanted to enjoy the last day of his life in a grand manner and Diwali was celebrated. That was the beginning and the practice continued

In The Evening: In the evening, lamps are lighted and crackers are burst. As most of the cracker manufacturing units are in Tamil Nadu, there is no dearth of fireworks here.

During Thalai Deepavali, the newly weds go to the bride's parental home for revelry. Taking blessings from the elders, they burst the first crackers of the day. Usually a vast range of crackers is bought, with costs running into thousands of rupees. The Diwali Celebrations include a visit to the temple, gifts of clothes and jewelry, gorging on sweets and receiving blessings of elders. The groom's parents, brothers and sisters come down to join in the celebrations. In the North, Diwali festivities start at Dussehra. There are numerous legends and local customs associated with this festival, but common to all is the lighting of homes, pathways, temples, and even government buildings, with hundreds of small clay lamps and candles. Firecrackers, thought to frighten away evil spirits are also used with abandon, which makes this a particular popular festival for children.

On Diwali day, shops remain open till the afternoon, believing that good sales on Diwali day predict a prosperous year ahead. In the corporate sector, the process of buying and distributing Diwali gifts begins several days before the big day, and slowly picks up pace. Sweets and dry fruits are the most common gifts, as are silver coins. But gifts also range from silver dishes and other household gifts to suit-pieces.

In north India, around every street corner can be found the temporary stages for holding the Ramlila - a dramatic rendition of the story of the Ramayan, which continues for several evenings, culminating in the defeat of Evil (Ravana) by Good (Ram). In Himachal, as in parts of Punjab, Haryana and Delhi, gambling with cards picks up and reaches peak on the night of Diwali. Although traditionally Diwali is not celebrated by the Sikhs, they do participate in the festival to the extent of making a trip to the Gurudwara, and then lighting candles in the evening and letting off fire crackers as well

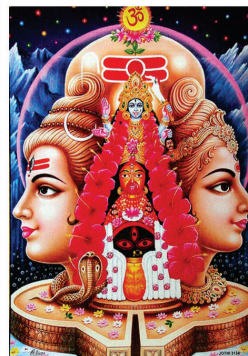
Puja : Houses are decorated and a Lakshmi puja is organized. Often the women of the house do "aarti" to their husbands, garlanding him and putting a "tika" on him, while praying for his long life. In some houses, there is a ritual of immersing a silver coin in a tumbler of milk. The milk is then sprinkled lightly in the rooms of the house. Prashad is kept in front of the idol throughout the night.

Diya Patterns: In Himachal, every indoor corner of the house is lit up carefully, and a large diya, bigger than usual, is kept in the temple or puja place and is guarded all night through. In Bihar and UP, it is not always one large diya, but four smaller ones, intricately shaped, which surround the puja place and the women of the house sit guard all night to ensure they do not go out. Even the diyas placed outside, around the house are jealously guarded and re-lit at once, if the wind puts them out.

Diwali Recipes : Some of the Diwali specialties made are: "patandas" - dosa like but made of flour and eaten with shakkar (jaggery powder) and ghee; "askloo" - pakodas made out of rice atta and eaten with either shakkar ghee or chutney; "poodas" or "mal poohas"-- which are made of flour and sugar syrup and eaten with a chutney.



The much celebrated Kali Pooja of West Bengal coincides with the Diwali Festival. Gusto and enthusiasm for Kali Puja in West Bengal is same as seen for Diwali in rest of India. The only apparent difference one can see is that while rest of India worships Goddess Lakshmi on this day, in West Bengal Goddess Kali is the chief deity for the occasion.



About Goddess Kali: According to Hindu mythology Goddess Kali is the first of the ten incarnations of Goddess Durga. Depicted with a fierce face and terrifying look Goddess Kali is regarded as the more aggressive form of Goddess Durga. The image of Kali usually shows her foot on Lord Shiva's chest, a severed head in one hand, her sword in the other and wearing a garland of skulls. Kali is worshiped as the Mother Goddess who is known to destroy all evil and is a fierce fighter for the cause of justice. Popular guises and names for Goddess Kali include Shyama, Adya Ma, Tara Ma, Dakshina Kalika, Chamundi, Shyama Kali and Bhadra Kali who is gentle.

When is Kali Pooja Celebrated? : Kali Pooja is celebrated on the Amavasya or the no moon night in the Hindu month of Kartik (October/November). This date of Kali Pooja coincides with Diwali, the North Indian New Year or the Festivals of Lights.

Legend Behind Kali Puja: According to legends once the demons named Shambhu and Nishambhu grew in force and pose a challenge to Indra, King of Gods, and his Kingdom of Heaven. Gods sought protection from Mahamaya Durga, the Goddess of Shakti or Power. At this stage Goddess Kali was born from Durga's forehead as Kal Bhoi Nashini to save heaven and earth from the growing cruelty of the demons.

After slaughtering the demons, Kali made a garland of their heads and wore it around her neck. In the bloodbath, she lost control and started killing anyone who came her way. There was chaos all around. To stop her, Lord Shiva threw himself under her feet. Shocked at this sight, Kali stuck out her tongue in astonishment, and put an end to her killing spree. The well-known picture of Kali Ma shown with her tongue hanging out, actually depicts the moment when she steps on Lord Shiva and repents.

That momentous day is celebrated ever since as Kali Pooja. Performing the Puja with faith devotees seek protection against drought and war and blessings of general happiness, health and prosperity. Kali Poojan is a tantrik puja performed only at midnight on Amavasya.

Kali Puja Celebrations in West Bengal Kali Puja is one of the major festival for people in West Bengal and they celebrate the occasion with much gusto and enthusiasm. Just as people in North India light lamps to honor Lakshmi Ma during Lakshmi Puja, people in West Bengal celebrate Kali Puja by lighting lamps in honor of Goddess Kali. Houses are decorated and elaborate Rangoli pattern are drawn in front of houses and courtyard. Elaborate Kali Puja is carried out during the evening. As Goddess Kali is regarded as the Goddess to be feared Bengalis leave no stone unturned in carrying out a special Pooja for her. Through Puja people seek happiness, prosperity and protection against hardships.

THE TRADITION OF FIREWORKS

Also acclaimed as the Festival of Lights, Diwali is associated with lights, sweets, and liveliness; especially lights. As, it is celebrated on the new moon (Amavasya) night, lights and fireworks have a significant role to play in this festival. This is why, when we heard the name Diwali, the first impression that flashes through our minds is of multicolored and impressive fireworks, sprinkling various sorts of bright colored lights in the night sky. Although the tradition of fireworks on Diwali is not very old, still they have succeeded in becoming such a vital part of this festival that we can't even imagine a wonderful Diwali without them. The majestic appeal of the Diwali festival is such that, it drifts everyone in a festive and relaxed mood even before its arrival. Temples and markets are decorated and lighted a few days before Diwali, as a sign of paying homage to and welcoming this great Hindu festival. The Deepawali or Diwali festival also marks the beginning of the new year according to the Hindu calendar, as the Ashwin month ends and the Kartik month begins on this day. Besides the contemporary led-lights, candles, and fireworks, people also use the conventional earthen-lamps (diyas) for embellishing their homes. Prayers are offered to goddess Laxmi and lord Ganesha on Diwali night. Diwali is really a fabulous festival and fireworks play a significant role in increasing its charm among all age-groups. Whether they are kids, youngsters, or older people, everybody enjoy the fireworks like twinkling Anars, furious Rockets, vibrant Sparklers, cyclonic Ground Discs (phirki), and so. However, there are some environmental issues associated with the use of firecrackers or fireworks on the Diwali festival, still there will be no exaggeration in saying that fireworks are an inherent part of Diwali celebrations.

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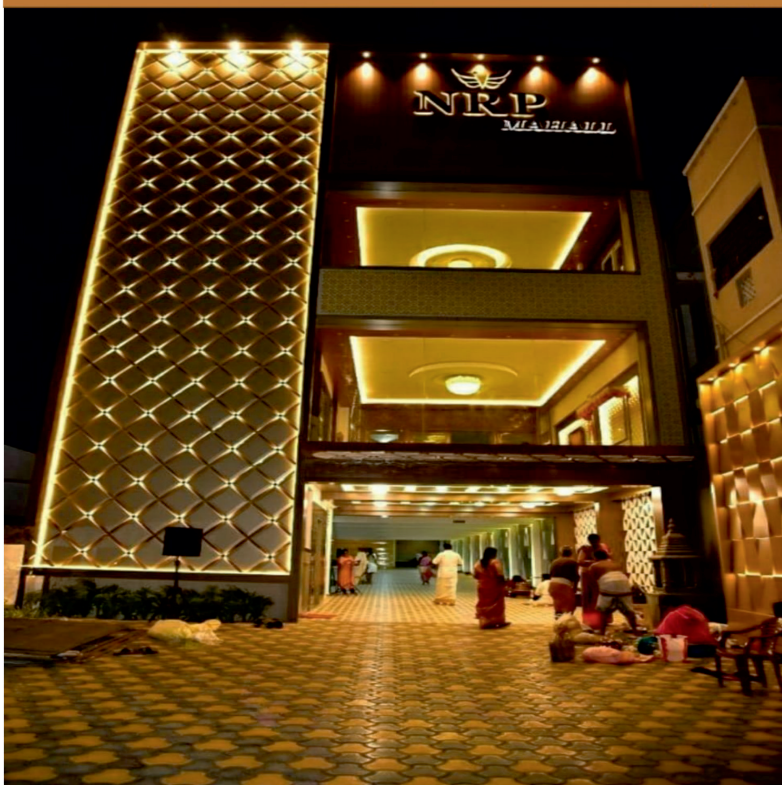
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Diwali: A Celebration of Light and Spiritual

Diwali is one of the most joyous occasions in Indian culture. It represents the festival of lights and celebrates cultural heritage, spiritual values, and human refinement. The word 'Diwali' is a shortened form of the Sanskrit word 'Deepavali,' which translates to a row of lights. This aesthetically beautiful illumination has roots that trace back to the era of Lord Ram, one of the most revered forms of God in the Hindu culture. According to the Ramayan, one of India's greatest epics, Shree Ram was exiled from his kingdom of Ayodhya due to the political intrigues by Queen Kaikeyi. His exile, which lasted for fourteen long years, plunged the citizens of Ayodhya into deep sorrow. However, when Shree Ram finally returned victorious after defeating the demon king Ravan, the people of Ayodhya were so overjoyed that they illuminated their homes and streets with oil lamps to celebrate his return. This tradition of lighting lamps to dispel darkness and celebrate the triumph of good over evil has been carried on for generations, becoming the cornerstone of the Diwali festival. However, Diwali is not merely a Hindu festival; it is celebrated by different communities in India, each attributing unique significance to it. The festival is rich with traditions that convey spiritual messages beyond the outer symbolism of lights and festivities. The famous Sanskrit prayer "*Asato Ma Sada Gamaya, Tamaso Ma Jyotir Gamaya, Mrityor Ma Amritam Gamaya*" translates to: "Lead me from untruth to truth, from darkness to light, from death to immortality." Diwali is a perfect time to meditate on this prayer and work toward spiritual enlightenment. It is not enough to light lamps on the outside; we must also light the lamp of knowledge within our hearts. A common custom during Diwali is to clean and decorate our homes to welcome Goddess Lakshmi, the symbol of wealth. However, it is also essential to clean our hearts from the dust of ignorance, grudges, and impatience. Just as we meticulously clean our homes for the festival, we must also examine our hearts to ensure that they are pure and welcoming for the divine to reside. Traditionally, Diwali is a time for business people to settle their accounts for the year. On a deeper level, it is also an excellent opportunity to reflect on our spiritual accounts. Just as we tally our profits and losses, we should examine our karmic balance—our actions, thoughts, and deeds. Are we living a life that aligns with our higher purpose, or are we accumulating spiritual debt?



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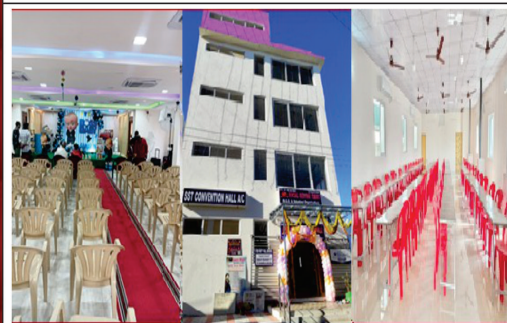
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