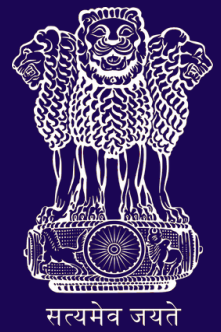


# Swalapatra India-Bali

Newsletter of the Consulate General of India, Bali

ISSUE 2 | FEBRUARY 2024



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## PM addresses ET Now Global Business Summit 2024

Prime Minister Shri Narendra Modi addressed the ET Now Global Business Summit 2024 in New Delhi on 09 February, emphasizing the theme of 'Disruption, Development and Diversification'. He praised India's economic success, digital and physical infrastructure, and dominance in every sector. Modi praised the Interim Budget for its stability, consistency, and continuity. He emphasized the importance of making citizens' lives easier and improving the quality of life, focusing on record productive expenditure, welfare schemes, control on wasteful expenditure, and financial discipline. He also highlighted government schemes to help citizens save money, such as Jal Jeevan Mission, Ayushman Bharat, and Swachhta Abhiyan. Modi emphasized India's governance model, moving forward on two streams simultaneously, addressing 20th-century challenges and fulfilling 21st-century aspirations. He emphasized the need for large-scale and faster change, pointing out that previous policies led to poverty.



## Inauguration of AIIMS Jammu



Prime Minister Shri Narendra Modi inaugurated the All India Institute of Medical Sciences (AIIMS) in Jammu, India, marking a significant milestone in the region's development. The Prime Minister highlighted the rapid transformation of infrastructure in all sectors of the country and urged the people to work towards India's vision of becoming Viksit Bharat by 2047. He also emphasized the importance of AIIMS Jammu, which took only five years to assemble. He thanked the Union Government for fulfilling the aspirations of the people of Jammu & Kashmir, highlighting the region's transformation in health, education, security, and infrastructure. Under Modi's leadership, J&K has become the only region in India with AIIMS, IIT, IIM, and other eminent institutions.

## The 9th Edition of the Raisina Dialogue

The 9th edition of the Raisina Dialogue, a prestigious annual conference on geopolitics and geoeconomics, took place in New Delhi from 21 to 23 February. The conference, hosted by the Observer Research Foundation and the Ministry of External Affairs of India, attracted global leaders and experts to address pressing global issues. The theme for the 2024 edition was "Chaturanga: Conflict, Contest, Cooperate, Create," focusing on six thematic pillars: technological advancements, environmental sustainability, global security challenges, multilateralism, the post-2030 agenda, and the evolution of democracy. With over 2,500 participants from 115 countries, the conference aimed to foster inclusive partnerships and collective action. India's participation at the Dialogue underscored its commitment to promoting global cooperation, addressing common challenges, and advancing the interests of the Global South. The conference concluded with a sense of urgency and shared responsibility to address the complex challenges facing the world, emphasizing the importance of collective action, cooperation, and inclusive partnerships in shaping a more secure, sustainable, and prosperous future for all.



## Eco-Friendly Wound Dressing Developed by Indian Scientists Using Banana Fibres



Scientists at the Institute of Advanced Study in Science and Technology (IASST) in India have developed an eco-friendly wound dressing material using banana pseudo stems. The team, led by Prof. Devasish Chowdhury and Prof. Rajlakshmi Devi, combined banana fibers with biopolymers like chitosan and guar gum to create a multifunctional patch with excellent mechanical strength and antioxidant properties. The patch also contains an extract from the Vitex negundo L. plant, demonstrating its potential in drug release and antibacterial agents. The material presents a sustainable solution for wound care and could revolutionize wound care.



# CONSULATE'S OUTREACH

## Inauguration of the World's Largest Tropical Seaweed Farm in Lombok

The Ambassador of India to Indonesia and Timor Leste H.E. Mr. Sandeep Chakravorty participated in the inauguration of the world's first One Square Kilometer Mechanized Tropical Seaweed Farm organized in Ekas Bay, East Lombok Regency, Province of West Nusa Tenggara on 29 February.

The project was inaugurated by Hon'ble Coordinating Minister of Maritime and Investment Affairs Mr. Luhut Binsar Pandjaitan. Hon'ble Minister of Industry Mr Agus Gumiwang Kartasasmita, Hon'ble Minister of Marine Affairs and Fisheries Mr. Sakti Wahyu Trenggono, Hon'ble Acting Governor of West Nusa Tenggara Mr. Lalu Gita Ariadi, and other dignitaries were also present during the event.



Ambassador in his media interaction stated that the large scale seaweed cultivation project in Lombok is a shining example of India-Indonesia cooperation in blue economy. Sea6 Energy is a product of India's biotechnology innovation ecosystem. They are pioneers of seaweed cultivation and processing technologies globally. Greater investment in seaweed cultivation can meet the challenges of producing biodegradable industrial raw materials such as biofuels and bio plastics. The Sea6 investment in Indonesia is creating local green jobs, developing skills, creating opportunities, and building a sustainable local economy. We are delighted that a company like Sea6 Energy is committed to the scaling up of seaweed cultivation and processing in Indonesia.

The Ambassador accompanied by the Consul General of India, Bali Dr. Shashank Vikram also visited Sea6 Energy's booth displaying processing equipments and various seaweed products such as organic fertilizer, bioplastics, biostimulant, biodegradable plastics, etc.

## States Promotion Event 'Magnificent Rajasthan and Uttar Pradesh'

CGI, Bali organized States Promotion Event 'Magnificent Rajasthan and Uttar Pradesh' on 15 February. The event included presentations from CG, Dr. Shashank Vikram on India's economy, the country's trade relations with Indonesia and the key economic sectors of Rajasthan & Uttar Pradesh; from Director, SVCC, Mr. Naveen Meghwal on tourism opportunities in the two states; and from a renowned Chef from India, Mr. Vikas Chawla on Millets.



The event was well received by around 80 business personalities and government representatives including the chief guest Head of Cultural Department, Bali Province, Prof. I Gede Arya Sugiarta. The event also included cultural performances by SVCC Dance teacher and its students. It was concluded with refreshments.





# CONSULATE'S OUTREACH

## Meeting with General Manager of The Nusa Dua, ITDC

Consul General Dr. Shashank Vikram had an insightful discussion on 09 February with General Manager of The Nusa Dua, ITDC Mr. Agus Dwiatmika on tourism, scholarships & cultural connect. Further, both parties are excited on the potential collaborations to transform tourism landscape in Bali and India.



## Meeting with Head of Ngurah Rai Immigration Office



Discussions were held on 13 February between Consul General Dr. Shashank Vikram and Mr. Suhendra, Head of Special Class I Border Control Immigration Office of Ngurah Rai on ensuring smooth immigration for Indian tourists coming to Bali and future cooperation.

## Meeting with Head of Tourism Department, Bali Province

A meeting was held between Consul General Dr. Shashank Vikram and Mr. Tjok Bagus Pelayun, Head of Bali Tourism Office on 21 February. The issues related to tourism promotion, steps for welfare of Indian tourists coming to Bali and capacity building were discussed during the meeting.



## Lunch Discussion on Millets



CGI Bali in collaboration with Ayurvedagram organised a Lunch Discussion on 12 February in Ubud. Future Food and Positive Food was the theme of the lunch discussion which aimed to promote Millet based cuisine prepared by Chef Vikash Chawla. The power of millets for health, environment and agriculture and the potential of millets market expansion in Indonesia were discussed.



# CONSULATE'S OUTREACH

## Celebration of Chhatrapati Shivaji Maharaj Jayanti

Chhatrapati Shivaji Maharaj Jayanti is celebrated annually on 19 February, to honor the birth of the brave and progressive ruler of India, Chhatrapati Shivaji. As the founder of the Maratha kingdom, Shivaji was a natural leader and great warrior. This year marks his 394th birth anniversary, and CGI and SVCC Bali members paid floral tribute at the Chancery.



## Talk on Indian Wisdom on 'Life Teaching Ramayana and Mahabharata'



SVCC Bali organized a workshop on Indian Wisdom in collaboration with STKIP Agama Hindu Amlapura at their premises on 20 February. This workshop started with a cultural dance performance by SVCC Odissi dance teacher Mr. Pravata Kumar Swain. It continued with the talk on "Indian Wisdom; Stories from Ramayana and Mahabharata" conducted by Director SVCC Shri Naveen Meghwal. The workshop was well received by the lecturers, staff, and students of STKIP.

## Talk on Indian Wisdom on 'How to Overcome Attachment'

Workshop on "Indian Wisdom: How to Overcome Attachment" conducted by Shri Naveen Meghwal, Director of SVCC Bali on 22 February. Director talked about how to overcome the attachment to people, to the past, to outcome, and to feelings. Director also suggested some daily yoga and meditation practices for non-attachment.



## Participation at Februari Semarak Cinta Festival in Nusa Dua



CGI Bali & SVCC Bali participated in Semarak Cinta Februari organized by The Nusa Dua, ITDC on 25 February. Through information stands & cultural performances, CGI Bali promoted Indian tourism, culture, millet, investment in India, and scholarship opportunities for Indonesian students.



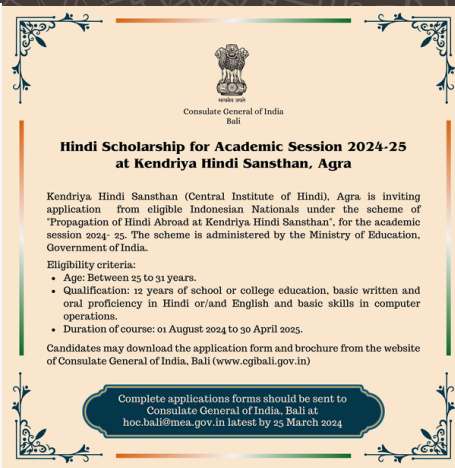
## Consular Section at CGI Bali

In the month of February, total 66 different services were provided to the Indian nationals, OCI card holders, Indonesian and foreign nationals. Consular services are an important part of the work of an Embassy/Consulate. CGI, Bali provides a wide range of consular services to the Indian citizens living or traveling abroad including NRIs (Indian passport holders). For details, please go through our website (<https://www.cgibali.gov.in/page-link/?page=consular-services>). Applicants who wish to avail the services at the Consulate are requested to take an appointment.



## KEEP IN TOUCH WITH INDIA & ANNOUNCEMENT

### Hindi Scholarship at Kendriya Hindi Sansthan, Agra



Kendriya Hindi Sansthan Agra is inviting application forms under the scheme of "Propagation of Hindi Abroad at Kendriya Hindi Sansthan" Agra, for the academic session 2024-25. The scheme is administered by the Ministry of Education, Government of India. Brochures and the application forms of the Kendriya Hindi Sansthan could be downloaded from [www.hindisansthan.in](http://www.hindisansthan.in)

### Bali Tourist Levy

The Department of Tourism, Bali Provincial Government is introducing a Levy for Foreign Tourists arriving in Bali with effect from 14 February 2024 @ IDR 150,000/- per person. The funds raised through the levy is aimed at the Protection of Culture and the natural environment of Bali in the form of support towards the efforts to preserve the nature and culture of Bali and improving the quality of the nature and culture through preservation, conservation, and revitalization. Also improving the quality of services, safety, and comfort of tourists, by developing land - sea - and air infrastructure in an integrated and connected manner as indicated by the Provincial Government. Every international tourist is required to pay IDR 150,000/- or equivalent in foreign currency on their first arrival in Bali in advance or on arrival through the advised payment methods. The tourist groups/individuals are advised to visit their website at <https://lovebali.baliprov.go.id> for more details.





## Andhra Pradesh

Andhra Pradesh, India's seventh-largest state, shares borders with Chhattisgarh, Odisha, Karnataka, Tamil Nadu, Telangana, and the Bay of Bengal. It has the second-longest coastline in India at 974 km. Established as Andhra State, it became Telangana on June 2, 2014, with Amaravati as its capital and Visakhapatnam as its largest city. Telugu is the first official language.

### How to Reach

Andhra Pradesh has six airports, including international ones in Visakhapatnam, Vijayawada, and Tirupati. These airports are easily accessible and convenient for travelers. Trains connect major cities like Visakhapatnam, Vijayawada, and Tirupati to India's major towns. Indian railways also connect many cities. Road travel is also possible, with many cities offering well-connected bus services to major Indian cities. Buses are comfortable and convenient for travelers.

### Places of Interest

Andhra Pradesh Tourism attracts a large number of tourists due to its diverse, rich, and diverse range of destinations. With its long eastern coastline and a trail of Buddha Period glory, the state houses numerous heritage sites, forts, citadels, and architectural masterpieces. The region also boasts beautiful landscapes, such as dams, valleys, hills, and national parks, offering visitors a variety of experiences.



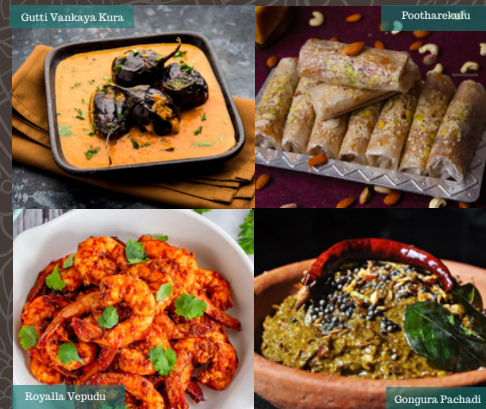
### Festivals

Andhra Pradesh is a land of rich cultural heritage which beautifully reflects in its festivals and other attractions. Festivals are intricately woven into the culture of the state and are celebrated with great enthusiasm. Majority of the festivals celebrated here are religious whereas others are organized by the Government of Andhra Pradesh for tourism purposes. The festivals celebrated in the state of Andhra Pradesh include Pongal, Ugadi, Visakha Utsav, Lumbini Festival etc.



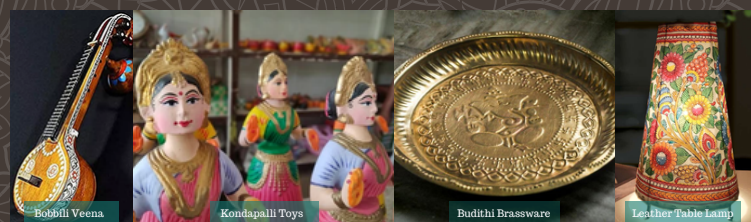
### Cuisines

The traditional cuisine of Andhra Pradesh has been influenced by the various dynasties that have ruled the region over the centuries. The Qutb Shahi dynasty, which ruled Hyderabad from the 16th to the 18th centuries, is credited with introducing many Mughlai dishes to the region, such as Hyderabadi biryani. The Kakatiya dynasty, which ruled Andhra Pradesh from the 11th to the 13th centuries, is credited with popularizing dishes such as pesarattu and uttapam. The cuisine of Andhra Pradesh is diverse and offers a wide variety of dishes to choose from. Some of the most popular dishes include gutti vankaya kura, royalla vepudu, ullava charu, gongura pachadi, pootharekulu, etc.



### Handicrafts

Andhra Pradesh is a great site offering ample astounding handicrafts. The artisans still make these extraordinary handicrafts with dexterity. Whether it is needle craft or bronze castings, metal craft or wood craft, Andhra Pradesh has a wide array of handicrafts that can become a part of your lifestyle. The eminence of these handicrafts lies in their traditional method of creation.



For further information, please visit: <https://tourism.ap.gov.in/>



## Punugulu



Punugulu, originating in Andhra Pradesh's coastal regions, is made by soaking and grinding lentils and rice to create a thick batter, which is fermented and spiced with green chilies, cumin seeds, and ginger.

### Ingredients

- 2 cups idli dosa batter (thick or ¼ cup urad dal and ¾ cup raw rice)
- 2 tablespoons poha or semolina or rice flour (optional)
- Salt to taste, only if required
- Oil to deep fry as needed
- 2 green chilies chopped
- ¼ cup onion chopped
- ½ teaspoon cumin seeds
- ¾ teaspoon ginger (grated, optional)

Fresh cut onions are added for texture. The batter is then fried into round, addictive balls, served with chutney. Leftover idli dosa batter can be used for instant preparation, and the standard version is made with urad dal and raw rice.

### Methods:

- Rinse and soak ¼ cup urad dal and ¾ cup raw rice for a minimum of 4 hrs.
- Rinse the dal well and add it to a grinder jar. Also add half teaspoon cumin seeds and 1 to 2 green chilies. Pour 3 tablespoons water. Grind this to a smooth thick batter. Transfer this to a bowl.
- Rinse the soaked rice and drain the water. Add the rice to the same grinder. Grind to a slightly coarse batter. Mix it with the urad dal batter thoroughly. Add salt as required to taste. If you want you may ferment this batter for 4 to 6 hours.
- Check the consistency now, the batter should be thicker & of dropping consistency.
- 5. To the batter, add ½ teaspoon cumin seeds (skip if you added to the batter while grinding). If you want add half cup chopped onions, chopped green chillies and ¾ teaspoon ginger to the batter. Mix and taste test for salt.
- On a medium flame, heat oil in a kadai for deep frying. Test if the oil is hot enough by dropping a quarter teaspoon batter. It should sizzle and come up to the surface. This is the right temperature. Shape the batter to round balls with your fingers and drop them gently in the hot oil.
- Remove punugulu to a cooling rack or steel colander. Serve punugulu hot with chutney. We served it with Garlic chutney. Coconut chutney, Ginger chutney and Tomato chutney also go well.

## INDIA FUN FACT

### Lambasingi Kashmir of South India

South India is known for its Dravidian heritage, stunning coastlines, and delicious food. However, the region is not always hot and dry, with the hamlet of Lambasingi in Andhra Pradesh being the only area in the southern region to experience snowfall. Lambasingi, located in Visakhapatnam's Chintapalli town, is often referred to as the Kashmir of Andhra Pradesh and is perched at a height of 1000 meters above sea level.



The climate is typically cool and pleasant throughout the year, with occasional snowfalls from November to January when the temperature drops below zero degrees Celsius. The village is surrounded by beautiful mountains and dense forests, and its scenic beauty is also known for its coffee plantations and apple orchards. Lambasingi is also home to an isolated tribal community working at the pepper and coffee plantations.





## India Ajak Bali, Kerjasama Energi Hijau hingga Investasi Bandara Bali Utara

Admin - atnews

2024-02-17

BAGIKAN: [f](#) [t](#) [w](#)



Badung (Atnews) - Konsulat Jenderal India di Bali Dr. Shashank Vikram mengajak Pemerintah Bali dan Indonesia memilih India (Bharat) melakukan kerjasama dalam membangun energi hijau.

Oleh karena, Indonesia, khususnya Bali ingin berkomitmen mengembangkan energi hijau. India siap mendukung mewujudkan energi Bali hijau hingga menyelesaikan pembangunan bandara Bali Utara.

## Kemiripan Bali - India, Magnificent Rajasthan dan Uttar Pradesh

Admin - atnews

2024-02-19

BAGIKAN: [f](#) [t](#) [w](#)



Badung (Atnews) - Kepala Dinas Kebudayaan Provinsi Bali Gede Arya Sugiarta menyambut baik pemaparan seminar "Magnificent Rajasthan dan Uttar Pradesh".

Kegiatan itu dilaksanakan Konsulat Jenderal India di Bali Dr. Shashank Vikram untuk promosi perdagangan, pariwisata, dan teknologi dalam acara Magnificent Rajasthan and Uttar Pradesh di Ayodya Hotel, Nusa Dua Badung, Kamis (15/2).

