



**International  
Women's  
Association**

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**JUNE 1989**

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## JUNE

## MONTH AT A GLANCE

June 1st	EXECUTIVE COMMITTEE MEETING	10 a.m.
June 22nd	CURRENT EVENTS: SUSHILA RHENIUS will speak on "Feminism in India"	10 a.m.
June 28th	BOOK DISCUSSION: A rare pleasure to see poetry come alive in the animated film based on Robert Browning's "The pied piper of Hamelin" and Wordsworth's poetry interpreted with verse and commentary in "The poetry of landscape".	10 a.m.

## EXECUTIVE COMMITTEE MEETING

Thursday 1st June, 10 a.m.

At: Barbara Clarkson  
6, Boat Club Road  
Madras - 600 028.

Tel: 456355



**From the desk of the Presidents**

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A big welcome back to everyone. We hope you had a good holiday. As a large number of our members are still out of station we have decided to have just two meetings this month but next month's calendar will be full as usual. Once again our Activity Chairwomen start the year full of enthusiasm and wonderful ideas to keep us occupied in the months to come. We are determined to utilise more of our home grown talent this year. So look out for more poetry reading sessions, more home cooking exhibitions and many other varied topics and talents which our fellow members will share with us.

As the IWA grows and becomes established, the bigger and better (we hope) our meetings will become, so we are planning lots of different meetings this year. Once again keep us posted if you have any ideas - let us or the Activity Chairwomen concerned know. Much more money is available this year and so we are allocating a large sum to allow the Activity Groups more flexibility when arranging meetings.

Please be punctual for meetings; in order to streamline the signing of register, we will be instructing the A/C/W to remove the signing on sheets at 10.30 when the meeting commences. Do please try and stay till the end of each meeting as it is very disconcerting to our guest speakers to have people leaving before they have finished speaking. A reminder to our hostesses - that only one snack is to be served at each meeting. As Audrey Sprague put it, the emphasis is on the meeting and not on the eating.

That's all for this month.

**YANITHA MUDALIAR**

**BARBARA CLARKSON**

**CURRENT EVENTS**

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Thursday, 22nd June, 10 a.m.

At: Sharada Rajamani  
5, Chandra Bagh Avenue  
Off. Dr. Radha Krishnan Road  
Madras - 600 004  
Tel. 843228



One of our own members, SUSHILA RHENIUS who has many years of teaching experience will speak on "Feminism in India".

Sushila has taught in two city colleges for over three decades and with her vast experience both as a revered educationist and a responsible member of our society, her views on this burning topic are sure to be thought provoking.

All are welcome.

Our hostess will appreciate an R.S.V.P. So please call her at 843228 between 8 a.m. and 10 a.m. after the 15th of June.

SUJAYA MENON

KATHLEEN MASON

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**From the desk of the Vice Presidents**

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For the kind attention of all our Activity Chairwomen!

Please bring your July blurbs positively to Barbara Clarkson's home when you attend the June 1st meeting.

NIRMAL SESHADRI

ARUNA VIJAYKUMAR

From the desk of the Membership Treasurer

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A full list of new members and addresses appears in this month's newsletter. This list contains deletions, additions, changes in telephone numbers and addresses since the telephone directory was issued in September 1988. It has been revised and corrected upto April 30, 1989. Please keep this list carefully with your telephone directory, for your reference.

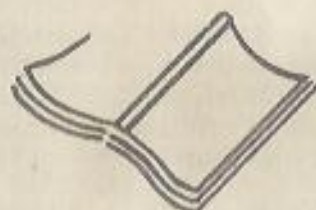
LAKSHMI PADMANABHAN

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BOOK DISCUSSION

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Wednesday June 28th 1989, 10 a.m.  
At: British Council Division  
737 Anna Salai  
Madras - 600 002.



As poetry reading and listening have become a part of us, this time we invite you to watch an animated version of Robert Browning's poem "THE PIED PIPER OF HAMELIN", (40 mins) skilfully filmed. It will be a great pleasure to watch, for adults and children.

Time permitting we will also see "THE POETRY OF LANDSCAPE", William Wordsworth and the English Lakes, where we shall see picturesque scenes of the Lake District, linked by verse and commentary to Wordsworth's poetry and ideas (15 mins).

Kindly make it a point to wear your name badges to serve as entry into the British Council.

July Book Discussion will be Graham Green's "The Quiet American". Several copies are available at the British Council Library. Kindly contact Rita Saldhana.

August Book Discussion will co-operate with Music and Performing Arts to present a one-act Play reading.

SARA CHANDA

MAUREEN MURARI

**Change in telephone numbers**

\*\*\*\*\*

Anna Abraham	838518	Anneliese Marwah	512510 - Off
Meera Abraham	837356	Nirmal Mirza	415672
Barbara Clarkson	456355	Sigrun Neumann	413294
Sherna Danani	837536	Keiko Uhkado	837168
Eira Doshi	419347	Saroj Ramamrutham	8128283 (Bombay)
Tomoka Fuchita	473897	Nancy Singh	665920 (Res)
Joy Grice	838335		662744 (Off)
Ingrid Koester	473191	Radha Vasudevan	455609

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**Deletions from telephone Directory**

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Dr. Vijailakshmi Acharya	Nergish Patel
Dewi Achmad	Rekha Prabhekar
Papani Advaney	Bala Rajamani
Sunita Appa Rao	Susan Ram
Pattu Bhargava	Tricia Ramsey
Neelam Chadha	Sushila Ranganath
Komalam Charuhasan	Seshu Rao
Angelika Das	Christine Sabbagh
Nazneen Dowla	Shumitta Shahaney
Mary Elmore	Indra Sivasubramanyam
Barbara Finn	Ryoka Somiya
Gehan Handy	Audrey Sprague
Rukmini Janardan	Nancy Stempel
Manjulika Jhaver	Karol Svoboda
Chandra Lulla	Renuka Sood
Ginnie McCreadie	Maureen Thadani
Rekha Narula	Annarita Townsley
Phenjamas Ngamwongpaiboon	Kazuko Uchida
Raksha Mehta	Ranjani Venkataraghavan
Debbie D'Grady	Johanne Yoxhall

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## Change in Addresses

\*\*\*\*\*

Barbara Clarkson  
6, Boat Club Road  
Madras - 600 028.  
Tel: 456355

Eira Doshi  
26/3 Arundale Beach Rd  
Kalakshetra Colony  
Madras - 600 090.  
Tel: 419347

Tomoko Fuchita  
6, 3rd Street  
Subba Rao Avenue  
Nungambakkam  
Madras - 600 006.  
Tel: 473897

Beena Joykutty  
Res: 3B - Palm estate,  
23 Kothari Rd. Nungambakkam  
Madras - 600 034  
Tel: 473203 (Contact No:)  
Off: Maria Rosa, 90 3rd St  
Kamdar Nagar, Mahalingapuram  
Madras - 600 034  
Tel: 439160 (9 a.m to 6 p.m.)

Ingrid Koester  
9, Khader Nawaz Khan Rd  
Madras - 600 006.  
Tel: 473191

Anneliese Marwah  
16, Malavia Avenue  
Adyar, Madras - 600 020.  
Tel: 512510 - Off

Sigrun Neumann  
No. 3, Beach Road  
Kalakshetra Colony  
Madras - 600 090.  
Tel: 413294

Keiko Ohkado  
1, Bishop's Garden Extn.  
Madras - 600 028.  
Tel: 837168

Nancy Singh  
9A, 4th Cross Street  
Sylvan Lodge Colony  
Kilpauk  
Madras - 600 010  
Tel: 665920 - Res  
662744 - Off

Mohinee Sudarsanam  
2, 14th Harrington Ave.  
Chetpet  
Madras - 600 031  
Tel: 863892

Claire Talwar  
Garden Apartments, 1st Floor  
10, Pycrofts Road  
Madras - 600 006  
Tel: 868551

Mary Yoshii  
Oakwood Apartments  
25 Anderson Road  
Madras - 600 006  
Tel: 479020

**Names and addresses of members who joined  
after September 1988**

Rukmini Alagappan  
'Shree Alagappan House'  
937 Poonamallee High Rd  
Madras - 600 084  
Tel: 666523

Joyce Gopalan  
3A 'Lasya'  
189 A St. Marys Road  
Madras - 600 018  
Tel: 459076

Prem Batra  
5, Pughs Road  
Madras - 600 028  
Tel: 450057, 450767

Rama Gummadi  
3, Manor Apts.  
2, Cenotaph Road  
Madras - 600 018  
Tel: 450926

Amrita Bhalla  
44, Arundale Beach Road  
Arundale Nagar  
Madras - 600 090  
Tel: 415652, 419230

Samita Gupta  
78, 2nd Main Road  
Gandhinagar  
Madras - 600 020  
Tel: 412495

Gita Chandrasekaran  
9, IInd Cross  
Karpagam Gardens  
Madras - 600 020  
Tel: 415237

Srikanta Jhaver  
C/o. Tablets Ltd.,  
175 T.H. Road  
Madras - 600 081  
Tel: 551617/551218

Sunayana Choudhry  
9, Crescent Street  
Archbishop Mathias Ave.  
Madras - 600 028  
Tel: 451979

Rupa Kadhiresan  
25, Srimen Srinivasa Pt  
Alwarpet  
Madras - 600 028  
Tel: 452847

Paramita Dhar  
16, New G.R. Road  
T. Nagar  
Madras - 600 017  
Tel: 865195

Promilla Kanwar  
55, Chamiers Road  
Madras - 600 028  
Tel: 453898/450507

Olga Dycheva (Russian)  
115 Theagaraya Road  
Madras - 600 017  
Tel: 443028

Miss Kamal Kothari  
Kothari Bagh  
11, Nungmbakkam High Rd  
Madras - 600 034  
Tel: 478888/475859



Regine Maciejewski (German)  
1, Damodarapuram  
Madras - 600 020  
Tel: 418951

Koshu Mahtaney (Singaporean)  
4D 'Shanthi'  
Haddows Road  
Madras - 600 006  
Tel: 867403

Mina Malhotra  
12, 14th Avenue  
Harrington Road  
Madras - 600 031  
Tel: 478133

Asha Mohan  
13/1, 10th Avenue  
Harrington Road  
Chetpet  
Madras - 600 031  
Tel: 664657

Agni Morey (British)  
'Cottingley'  
24, Anderson Road  
Madras - 600 006  
Tel: 475523

Mandira Mukherjee  
AA 93, Anna Nagar  
Madras - 600 040  
Tel: 611738

Sita Narayanswamy  
'Poes Garden'  
Madras - 600 086  
Tel: 451674

Raj Narula  
5, College Lane  
Madras - 600 006  
Tel: 477113

Monica Palta  
50, Sterling Road  
Madras - 600 034  
Tel: 474679

Kanika Parekh  
26, Anderson Road  
Madras - 600 006  
Tel: 479841

Menaka Prabhakar  
Plot 7B Gandhi Mantap Rd  
Kotturpuram  
Madras - 600 085  
Tel: 417942

Raji Rangachary  
115, Lloyds Road  
Madras - 600 014  
Tel: 478322

Shobana Reddy  
4, 4th Street  
Rutland Gate  
Madras - 600 018  
Tel: 476072

Rajni Sabherwal  
9, Bashiya Basheer Ahmed St.  
Flat W3, Alwarpet  
Madras - 600 018  
Tel: 453475

Seema Sait (American)  
12, Kellys Road  
Kilpauk  
Madras - 600 010  
Tel: 612800

Vidya Srinivasan  
2, Sathayanarayana Ave.  
Madras - 600 028  
Tel: 452496

Neena Sanghavi  
60, New Avadi Road  
Kilpauk  
Madras - 600 010  
Tel: 616833

Judith Timberman (American)  
'River House'  
1, Turnbulla Road  
Madras - 600 035  
Tel: 452640

Neelu Sawhny  
206 B, Lloyds Road  
Madras - 600 086  
Tel: 479989

Shanti Verghese  
'Sydenham' 8, 15th Avenue  
Harrington Road  
Madras - 600 031  
Tel: 865437

Leela Sekhar  
'Udayana'  
24, Cathedral Road  
Madras - 600 086  
Tel: 472461

Rashmi Verma  
C/o. Park Sheraton  
132, T.T.K. Road  
Madras - 600 018  
Tel: 452845

Sheetal Shah  
18/49 C.V. Raman Road  
Alwarpet, Madras - 600 018  
Tel: 75667

Usha Vishwanath  
33, Krishnapuri  
R.A. Puram  
Madras - 600 028  
Tel: 837604

Lisa Shortland (American)  
2B, Lake View Road  
I.I.T. Madras - 600 036  
(III Humanities Dept.) 414309

Lakshmi Viswanathan  
33, M.G.R. Road  
Kalakshetra Colony  
Madras - 600 090  
Tel: 416219

Asimah Zakariah (Malaysian)  
14, Brahathambal Road  
Nungambakkam, Madras - 600 034  
Tel: 471842

## COOKING SWAPSHOP RECIPES OF APRIL

(Courtesy - CHOLA SHERATON CHEFS)

### VEGETABLE FRIED RICE

(10 Servings)

#### INGREDIENTS:

Cooked rice	-	1 1/2 kg
Chopped boiled carrots	-	100 gms
Chopped boiled french beans	-	100 gms
Boiled green peas	-	100 gms
Salt	-	20 gms
Light Soya sauce	-	25 ml
Pepper powder	-	10 gms
Ajinomoto	-	15 gms
Sesame oil	-	40 ml
Chopped spring onion	-	50 gms

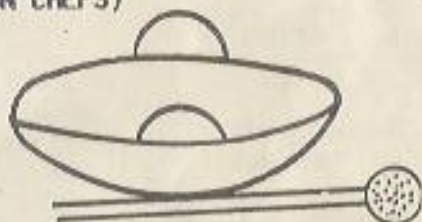
#### METHOD:

Heat the sesame oil. Saute the vegetables. Add the prepared rice, salt, pepper, soya sauces and ajinomoto Saute for 5 minutes. Sprinkle with chopped spring onion.

### ALOO VINDALOO

#### INGREDIENTS:

Potato cubes	-	500 gms
Onion	-	250 gms
Ginger	-	15 gms
Whole Red chillies	-	6 nos
Cumin seeds	-	1 tsp
Garlic cloves	-	15 gms
Pepper Corns	-	5 gms
Mustard seeds	-	15 gms
Turmeric powder	-	5 gms
Malt Vinegar	-	30 ml
Oil to cook	-	100 ml
Salt	-	15 gms



## METHOD

1. Grind all ingredients together to fine paste & marinate the potato cubes for few hours.
2. Heat oil in a heavy bottomed vessel and cook till potatoes are soft over a medium fire, stir occasionally.

## TANDOORI PHOOL

### INGREDIENTS:

Medium size Cauliflower	-	2	nos
Garam masala powder	-	1	tsp
Lime Juice	-	2	tsp
White Pepper powder	-	1/2	tsp
Yellow Chilli powder	-	1/2	tsp
Red Chilli powder	-	1	tsp
Ajwain	-	1/2	tsp
Salt	-	15	gms
Bengal gram flour (for batter)	-	100	gms
Oil (for deep fry)			

## METHOD

1. Soak Cauliflower with all the masala for 2 hours.
2. Coat with thin besan batter and deep fry till golden colour.
3. Cut into four pieces, grill over Charcoal or under Salamander for 5 minutes.

## GOOLAR KABABS

### INGREDIENTS

#### A.

Oil	-	200	gms
Raw banana	-	Two	
Cheese/panneer	-	50	gms
Adrak (chopped)	-	5	gms
Green chillies	-	Two	
Green dhania	-	20	gms
Lemon	-	One	
Garam Masala	-	2	gms
Salt to taste			

#### B.

#### STUFFING:

Dry grapes	-	20	gms
Cashewnuts	-	10	gms
Cheese	-	20	gms
Khoya	-	20	gms
Green chillies	-	Two	
Salt to taste			

#### METHOD:

Steam raw banana. Remove skin. Mince with ingredients. (A). Make small balls and fill each with the stuffing (B). Deep fry.

## SPINACH IN SOYA SAUCE

10 Servings

### INGREDIENTS:

Cleaned spinach leaves	-	2	kg	Pepper powder	-	15	gms
Chopped garlic	-	20	gms	Ajinomoto	-	10	gms
Oil	-	50	ml	Cornflour			
Chopped ginger	-	10	gms	(dissolved in water)	-	20	gms
Black Soya sauce	-	45	ml	Water			
Light Soya sauce	-	20	ml				

## METHOD:

- 1) Heat oil, saute chopped ginger and garlic
- 2) Add cleaned spinach, sprinkle water and cook the spinach.
- 3) Add both soya sauces (light and dark), pepper powder and ajinomoto
- 4) Thicken with cornflour, water and remove.

## VEGETABLE SHAMMI KABAB

(Four servings)

### INGREDIENTS

#### A.

Channadal	-	100 gms
Yam	-	450 gms
Medium onion	-	One
Ginger/Garlic	-	5 gms (roughly chopped)
Cloves	-	5 pieces
Black Cardamoms	-	2 pods
Black pepper corns	-	10 pods
Cummin seeds	-	One tsp
Red chillies whole	-	2 pieces
Salt to taste		
Water	-	250 ml
Eggs	-	One (beaten)
Fat or Oil	-	100 gms

#### B.

### STUFFING:

- 1) Onion - One (chopped)
- 2) Fresh Coriander - 10 gms
- 3) Mint leaves - 5 gms
- 4) Green chillies - 2 pieces

**METHOD:**

Cook ingredients (A) with just a little water and mince into paste.

Make into small balls, filling each ball with stuffing (B). Shallow fry.

Serve with: Roomali Roti, Mint Chutney and Onion Rings.

**VEGETABLE SINGAPORE NOODLES**

(10 servings)

**INGREDIENTS:**

Prepared noodles	-	1 1/2 kg
Shredded capsicum	-	50 gms
Shredded cabbage	-	50 gms
Shredded carrot	-	50 gms
Shredded celery	-	25 gms
Beansprouts	-	50 gms
Oil	-	50 ml
Salt	-	20 gms
Pepper powder	-	10 gms
Light Soya sauce	-	25 ml
Garlic sauce	-	25 ml
8 to 8 sauce	-	10 ml
Spring onions	-	1 small bunch

**METHOD:**

Heat oil. Saute the vegetables. Add noodles. Add salt, pepper, ajinomoto garlic sauce, 8 to 8 sauce and saute. Remove and sprinkle with chopped spring onions.

## GARLIC SAUCE

(250 ml)

Small Tomato	-	One
Ketchup bottle (350 ml)		
Chopped onion	-	50 gms
Chopped garlic	-	100 gms
Chopped ginger	-	50 gms
Chilli paste	-	40 gms
Oil	-	150 ml
Sugar	-	15 gms
Ajinomoto	-	10 gms
Salt	-	15 gms

### **METHOD:**

Heat oil, fry chopped onions till light brown. Add ginger and garlic and fry for five minutes. Add all other ingredients and remove.

## CHENA BIRYANI

### **INGREDIENTS**

Basmati Rice	-	500 gms
Desi Ghee	-	100 ml
Diced Paneer	-	250 gms
Biryani Masala powder	-	20 gms
VEGETABLE STOCK	-	1 litre
Chopped Turnip	-	50 gms
Chopped Tomatoes	-	100 gms
Brown Onions	-	50 gms
Ginger Paste	-	50 gms
Garlic Paste	-	50 gms
Green Chilli Slit	-	4 nos
Coriander leaves	-	1 bunch
Mint Leaves	-	1 sprig
Salt	-	2 tbl. spoon
Saffron	-	1 gm
Kewra Essence	-	few drops
Mace	-	50 gms
Small Cardamon	-	50 gms
Pepper Corns	-	25 gm



## METHOD:

1. Clean, soak rice for 1 hour and then strain.
2. Stew Vegetables Stock ingredients in 1 1/4 litre water and strain.
3. Add rice & Ghee to strained vegetable stock, cook till rice is half done.
4. Add paneer and masala powder, cover and cook on simmering fire for 15 minutes.

## FRIED VEG. GREEN CHILLIES

### INGREDIENTS:

Cauliflower	-	300 gms
Carrot	-	300 gms
Cabbage	-	300 gms
Celery	-	300 gms
Capsicum	-	300 gms
Chinese batter	-	200 ml
Green chilli	-	10 pieces
Garlic sauce	-	500 ml

### METHOD:

Slice the vegetables. Parboil and mix with batter and deep fry in oil. Remove and saute in garlic sauce.

## CHINESE BATTER

(100 gms)

Maida	-	50 gms
Egg	-	One
Cornflour	-	25 gms
Salt to taste Ajinomoto	-	5 gms
Baking powder	-	2 gms
Water to mix		

Beat the egg, add the other ingredients to make a smooth batter without lumps.

## PANEER TIKKA

### INGREDIENTS:

Paneer	-	600	gms
Lemon	-	One	
Turmeric	-	2	gms
Yoghurt	-	50	gms
Pepper	-	1	tsp
Salt	-	5	gms
Garam masala	-	1	gm
Oil	-	1	tbsp

### METHOD:

Cut 1.5 x 1.5" paneer cubes. Mix in yoghurt, turmeric, salt, pepper, garam masala and oil. Toss in paneer cubes and skewer and broil or keep under salamander. Cook till dry. Serve hot with a dash of lemon juice.

## SHEEK E KHYBER

### INGREDIENTS:

Leg of lamb	-	860	gms
Fat	-	100	gms
Onion	-	100	gms
Green chillies	-	Ten	
Ginger	-	1"	piece
Garam masala	-	15	gms
Salt to taste	-		
Almond	-	six	

### GARNISH:

Onion	-	50	gms
Radish	-	one	
Lemon	-	two	
Cucumber	-	50	gms

## **METHOD:**

Keep fresh mutton ready. Double grind meat and fat. Mince onion, green chilli, ginger to a fine paste. Add salt. Blanch almonds and grind well. Mix all the ingredients together and knead well. Allow to stand for 30 minutes. Form into round balls and roll like sausage over iron and grill gently over live coal.

## **CHICKEN MALAI KABAB**

### **INGREDIENTS:**

Chicken	-	two	Green chilli	-	10 gms
Yoghurt	-	100 gms	Egg white	-	two
Cream	-	1/2 cup	Clove	-	two
White pepper	-	pinch	Green	-	
Salt	-	10 gms	Cardamom	-	five
Ginger	-	10 gms	Cinnamon	-	1" piece
Garlic	-	5 gms	Javathri	-	1" blade
Butter/ghee for cooking			Lemon		

### **METHOD:**

Clean chicken - cut 1-1/2 cubes boneless and remove skin. Beat curd and cream and mix in ground paste of ginger, garlic and green chillies. Add salt and pepper. Mix chicken in the marinade and leave for 30 minutes. Skewer the chicken and leave it on a tray for the excess mixture to fall out. Broil the chicken over the coal. Apply little fat and egg white without colouring.

## **BOTI KABAB**

### **INGREDIENTS:**

Tender leg of lamb (Boneless)	-	1	kg (1"neat cubes)
Yoghurt	-	100	gms(remove whey-cream)
Tenderiser (Raw Papaya)	-	15	gms(grind to a paste)
Salt	-	10	gms
Ginger	-	15	gms(grind to a paste)
Garlic	-	5	gms(grind to a paste)
Green chilli	-	15	gms(grind to a paste)
Red chilli powder	-	10	gms

### GARAM MASALA POWDER:

Green cardamom	-	four	
Mace	-	1 blade	Broil and
Cloves	-	four	powder finely.
Black cardamom	-	one	
Lemon	-	two	
Ghee for cooking			

### **METHOD:**

Keep well-trimmed, clean cubes of meat ready. Mix all ground pastes in the yoghurt. Put the mixture and pieces of meat in a bowl and mix well. Stand for 1 hour to soak in. Add salt. Skewer the meat and broil over live charcoal when half done hang near fireplace to allow juice to dry. Complete the cooking till the meat is tender. Sprinkle with garam masala. Serve hot-garnish with onion salad, tomato, cucumber and slices of lemon.

### SHAM CHAMPAGNE

For 8

### **INGREDIENTS:**

Sprint	-	2 bottle
Soda	-	1 bottle
Brandy	-	30 ml
Dry White Wine	-	1/2 bottle

### **METHOD:**

Chill all the drinks, mix and serve immediately in frosted Champagne glasses.

EXECUTIVE COMMITTEE  
\*\*\*\*\*

OFFICERS

PRESIDENTS	: Vanitha Mudaliar	662626 666604
	Barbara Clarkson	456355
VICE PRESIDENTS	: Nirmal Seshadri	413820
	Aruna Vijayakumar	472732
SECRETARIES	: Nirmal Mirza	455834(Off) 415672(Res)
	Joy Grice	838335
TREASURERS	: Lakshmi Padmanabhan	864334
	Anneliese Marwah	512510(Off)

ACTIVITY CHAIRPERSONS

ART & HANDICRAFTS	: Sherna Danani	837536
	Sigrun Neumann	413294
BOOK DISCUSSION	: Sarah Chanda	454265
	Maureen Murari	662627
COOKING SWAPSHOP	: Rupa Sood	450034 451419
	Roma Alberts	453128
CURRENT EVENTS	: Sujaya Menon	417464
	Kathleen Mason	418902
HEALTH & ECOLOGY	: Vijaya Balu	72589
	Eira Doshi	419347
HISTORY, CULTURE & TOURS	: Nanditha Krishna	451850
	Janet de Penning	475980
MUSIC & PERFORMING ARTS	: Surekha Kothari	472690
	Dagmar Thomsen	452656
PHILOSOPHY & RELIGION	: Sangeet Chopra	410759
	Poonam Lalchand	471624 472947