



**HAWT WISHES EVERYONE A VERY HAPPY**

**Ugadi**  
**Sobhakritu Chandranama Samvatsaram, Chaitra Masam**  
**Ugadi Festival on Wednesday, March 22nd, 2023**  
Chaitra Shukla Pratipada Tithi Begins - 10:52 pm on March 21<sup>st</sup>. 2023  
Chaitra Shukla Pratipada Tithi Ends - 08:20 pm on March. 22nd, 2023



**EVENTS**

**UGADI SPRING CULTURAL PROGRAM**  
**SATURDAY, March 25th.**  
**4PM to 6PM**

On the day of Ugadi , March 22<sup>nd</sup> from 6-8 pm devotees can perform puja to their family Deity; Sponsorship:\$21



**Cultural Program**

**Sponsors:** Deepa & Abhishek Bhari, Pratyusha & Ravi Borra, Sindhu & Vijay Borra, Srikala & Jagan Borra, Ramcharitha & Kalyan Chakrala, Divya & Raj Chennamaneni, Pratibha & Sridhar Enuganti, Ashritha & Sridhar Erukonda, Archana & Raj Gutta, Chandrika & Shanker Kodi, Praveena & Srikanth Mukkera, Madhavi & Subhas Nagalla, Deepika & Sharath Pill, Anusha & Vasu Polu, Yashoda & Vishnu Potluri, Varsha & Vikram Vadyala,, Madhavi & Sridhar Reddy, Shwetha & Sashidhar Reddy, Harika & Narendra Sajja, Ramya Sruthi & Raghavendra Sanivarapu, Raniitha & Ramu Uppala, Supriya & Ajay Vaikuntam

- Balvikas: bhajans
- Ramayan skit;
  - Birth of Krishna Skit
  - Doma Nestam -Drama
  - Dances by Girls and Boys groups
  - Honoring High School graduating students
  - Recognizing 2023 spelling bee winners
- Panchang Shravanam: Prediction of the world events by Hindu Astologers presented by by Kanishk Yankarla  
Followed by Panduga Bhojanam



Ugadi pachchadi is a dish synonymous with Ugadi. It is made of new jaggery, raw mango pieces, neem flowers, and new tamarind which truly reflect life, however taste is not so delicious,a combination of six different tastes (Shut-Ruchi) (sweet, sour, spicy or pungent, salty, astringent and bitter) Ugadi Pachchadi made by: **Yashoda Potluri**

**Cultural Committee: Sapna Ganta; Meghana Gillala; Anita Mallik; Sreedevi Godey; Decorations: Mallika Ketavarapu Harika Thummala; Audio: Nandakumar Kesavan**

