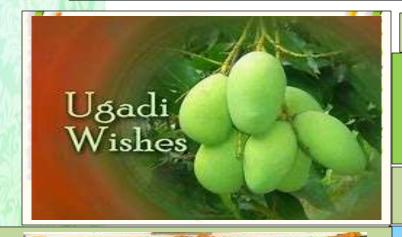
HAWT WISHES EVERYONE A VERY HAPPY

HAWT-RADHAKRISHNA TEMPLE

Ugadi

Sobhakritu Chandranama Samvatsaram, Chaitra Masam

Ugadi Festival on Wednesday, March 22nd, 2023 Chaitra Shukla Pratipada Tithi Begins - 10:52 pm on March 21st. 2023 Chaitra Shukla Pratipada Tithi Ends - 08:20 pm on March. 22nd, 2023



Sponsors: Deepa & Abhishek Bhari, Pratyusha & Ravi Borra,

Ramcharitha & Kalyan Chakrala, Divya & Raj Chennamaneni,

Archana & Raj Gutta, Chandrika & Shanker Kodi, Praveena &

Sharath Pill, Anusha & Vasu Polu, Yashoda & Vishnu Potluri,

Pratibha & Sridhar Enuganti, Ashritha & Sridhar Enukonda,

Srikanth Mukkera, Madhavi & Subhas Nagalla, Deepika &

Varsha & Vikram Vadyala, Madhavi & Sridhar Reddy,

Shwetha & Sashidhar Reddy, Harika & Narendra Sajja,

Ranjitha & Ramu Uppala, Supriya & Ajay Vaikuntam

Sindhu & Vijay Borra, Srikala & Jagan Borra,

Ramya Sruthi & Raghavendra Sanivarapu,

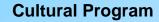
EVENTS

UGADI SPRING CULTURAL PROGRAM

SATURDAY, March 25th.

4PM to 6PM

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



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

