

Newsletter

University of Jammu

under the aegis of
Association of Indian Universities (AIU), New Delhi



36th Inter-University
North Zone Youth Festival

Antarnaad

MUSIC | DANCE | FINE ARTS | THEATRE | LITERARY ACTIVITIES

January 31 - February 04, 2023

31ST JANUARY, 2023



INAUGURAL CEREMONY OF 36TH INTER UNIVERSITY NORTH ZONE YOUTH FESTIVAL

Jammu, 31 Jan 2023 : 36th Inter – University North Zone Youth Festival ANTARNAAD 2023 commenced today at the University of Jammu. Students from 18 Universities are participating in 27 events viz music, dance, literary activities, fine arts, arts and other cultural activities. Shri Manoj Sinha, Hon'ble LG JKUT and Chancellor, University of Jammu inaugurated the mega event with the lighting of the lamp. Prof. Umesh Rai, Vice Chancellor, University of Jammu, formally welcomed the dignitaries and other guests. The Inaugural function was attended by Shri Rajiv Rai Bhatnagar, Advisor to LG, Shri Alok Kumar, IRS, Principal Secretary, Higher Education JKUT, Prof. Bechan Lal, Vice Chancellor, Cluster University of Jammu, Shri Dilbag Singh, IPS, Director General, JK Police, Dr. Baljit Singh Sekhon, Joint Secretary, AIU besides other dignitaries, guests and participants.

The highlights of the Inaugural Ceremony were the glimpses of the Cultural Procession by the 18 participating teams and performances by the Pipe and Brass Bands of the Indian Army, JK Police and the BSF.



Address by Shri Manoj Sinha Hon'ble Lieutenant Governor JKUT & Chancellor, Jammu University (Highlights)



Shri Manoj Sinha, Hon'ble LG JKUT welcomed the participants from various Universities to J&K and underscored the need to provide more platforms like Antarnaad for youth to express themselves through art.

In his address, he emphasized that, "Cultural and Creative activities motivate the students to achieve excellence". He added that, "Artistic expressions are a source of intellectual inspiration. I want to see students transforming themselves as 'Triveni' – a confluence of Knowledge, Science and Art, a balanced personality."

The hon'ble LG also sought active participation of Universities from J&K and highlighted the involvement of students in the preparation of the forthcoming G20 event in the UT of Jammu and Kashmir.

EDITORIAL TEAM

Student Correspondents

Alina, Ayushi, Tehraz, Karman Singh, Vineet Gupta, Humaira Bano (Students of DJ&MS)

Printing & Publication Committee

Ms. Mansi Mantoo, Dr. Bandna Thakur, Dr. Pritam Singh, Dr. Aubid Husain Parrey, Dr. Garima Gupta, Dr. Anil Gupta, Prof. Sanjana Kaul, Prof. Monika Sethi

PARTICIPANT SPEAKS



Anshika, student Doon University Dehradun:
represented culture of
uttarakhand

She responded that, "Nanda ki Doli- is a Mythological depiction of Goddess Parvati in Palanquin and kamouni schaliya culture of Uttarakhand. I am dressed up with accessories such as nath and traditional dress of Uttarakhand. I always wanted to participate in programs conducted by the AIU."

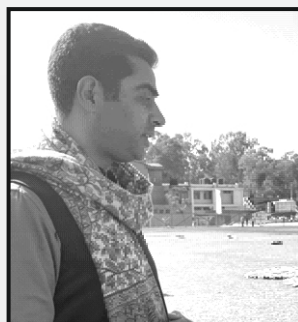
VOLUNTEER SPEAKS



Vatan Singh, Ph.D. Scholar, SHTM, Jammu University.

When asked about his experience as a volunteer in the food Committee, he shared, "we are working hard to make this event a success for our University as this is a huge responsibility to conduct such a big cultural event. Being a volunteer from the host University I feel like it is our responsibility to contribute whole heartedly towards this event."

TEAM MANAGER SPEAKS



Shahid Ali Khan, Kashmir University.

I have been participating since the last 25 years as a student and now as a teacher since 2015. It is always a pleasure to learn something new. We shall be participating in most of the events like folk dance, debate, western solo and many more.

FOLK ORCHESTRA

An event of Folk Orchestra was organised in the General Zorawar Singh Auditorium. The venue incharges were Sh. Sanjeev Mahajan and Dr Imran Farooq and the teacher incharge was Dr Shallu Sehgal.

Each performance was beautiful and very well presented by the participants. It captured the spirit and richness of the folk music across North India. The programme was judged by Mr Bhupendra Malhotra, Mr Somvir Karhurwal and Mr Himanshu Sharma.



CLASSICAL DANCE



The Classical Dance took place in the Brig. Rajinder Singh Auditorium, University of Jammu. It offered a unique glimpse into the glory of the classical tradition of dance in North India.

The judges included - Mr Vishal Vikram, Mr Madhusudan Singh and Mr Kapil Kumar. The teacher incharge of the event was Dr Shashi Prabha and the venue incharges were Prof. D S

Sambyal and Dr Anil Gupta.

MIMICRY

A mimicry contest was organised in the Brig. Rajinder Singh Auditorium, University of Jammu. The event was marked by vivid and interesting performances by the participants.

The judges included, Mr Sudershan Mehandirata, Dr Rajeev Raj Srivastav and Mr Ankur Jain. The teacher incharge of the event was Dr Ravinder Singh and the venue incharges were Prof. D S Sambyal and Dr Anil Gupta.



PAINTING

The Painting Contest took place in the Lawns outside the Social Sciences Block of the University.

The theme was quite simple yet interesting as the students had to paint any view or sight they liked in particular.

The event was adjudicated by Mr Kumar Dev, Mr Purshotam Das and Mr Pavan Malhotra. The teacher incharge of the event was Dr Palak and the venue incharges were Dr Tsering and Dr Harleen Choudhary.



CULTURAL PROCESSION



A Cultural Procession was showcased as the main attraction of the event. It was flagged off by Sh. Mukesh Singh, IPS (ADGP) from the premises of Gen. Zorawar Singh Auditorium and culminated at the Fountain Plaza, where it was evaluated.

The event was coordinated and conducted by Dr Jaspal, Faculty DDE, University of Jammu.

The judges included - Dr Mihir Ranjan Patra, Mr Madhusudan Singh and Dr Rajeev Raj.

DOGRA CUISINE - AMBAL



INGREDIENTS:

250 gm pumpkin (Orange coloured), 4-5 Tbsp Tamarind paste, 3 Tbsp Jaggery, powdered, 1/2 tsp fenugreek seeds, 1 tsp ginger, chopped, 1 tsp cumin seeds, 4-5 Kashmiri dried red chillies, 2-3 tsp turmeric powder, 2 Tbsp refined oil, Salt for taste, Red chilli powder, just a pinch, Water, Coriander leaves; to garnish

METHOD: First of all, cut the pumpkin into medium sized cubes.

Now, in order to make the tamarind paste, soak the dried

tamarind (easily available at grocery stores) in warm water. Immerse it completely in the water for about 10 minutes. Squeeze out the pulp and remove the seeds. Your tamarind paste is ready to use.

Take a pan; add oil, fenugreek seeds, cumin seeds and ginger. Let them splutter for a while.

Add red chillies, turmeric, salt, red chilli powder in the pan and sauté for half a minute.

Now add pumpkin cubes and toss properly. Add tamarind paste and jaggery. Cook for 3-4 minutes on high flame.

Add 1/2 cup water, cover the utensil with a lid and cook (on a low flame) till the pumpkin is soft and almost 'mash-able'. Garnish your dish with coriander leaves.

Your ambal is ready. Serve it with steamed rice and rajma.