

High Commision of India Accra

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Website: www.hciaccra.gov.in



H.E. Mr. Sugandh Rajaram High Commissioner

Important Contacts

Visa & Education issues: info.accra@mea.gov.in

Indian Community issues (Passport/OCI etc): cons.accra@mea.gov.in

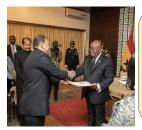
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Yede India aba Ghana

JANUARY - FEBRUARY 2020

The High Commission of India welcomed H.E. Mr. Sugandh Rajaram, as India's new High Commissioner to the Republic of Ghana, who arrived on 20th January, 2020. February witnessed various activities in the political and business sphere. However, one of the key activities was the celebration of the 71st Republic Day of India on 26 January, 2020.



High Commissioner presented credentials to Hon'ble President of the Republic of Ghana, H.E. Mr. Nana Addo Dankwa Akufo-Addo, at the Jubilee-House in Accra.







Republic Day 2020 was celebrated at India House with Indian tricolour being hoisted by the High Commissioner and address to the gathering. There were cultural performances by students.







Hon'ble Minister of Parliamentary Affairs of Republic of Ghana, H.E. Osei Kyei Mensah-Bonsu, graced Republic Day 2020 Reception hosted by High Commissioner at India House in Accra where he witnessed vibrant cultural performances.





High Commissioner interacted with Ghana-India Parliamentary Friendship Association assuring the members all necessary support to strengthen the India-Ghana ties.

Quotes of the month



" HAPPINESS is when what you think, what you say and what you do are in harmony "

- Mahatma Gandhi



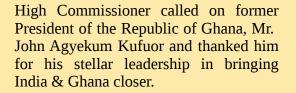
"Hard work never brings fatigue. It brings satisfaction"

> **Prime Minister** Narendra Modi

On the occasion of New Year Reception High Commissioner wished the best to H.E. the President of Ghana.



While calling on Foreign Minister of Ghana H.E. Shirley Ayorkor Botchway High Commissioner reiterated India's committment to strengthen close ties with Ghana.

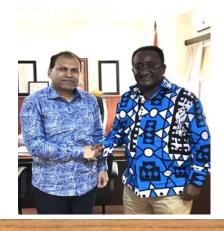




During his call on Defence Minister Hon. Dominic Nitiwul, High Commissioner emphasized on strengthening India-Ghana Defence ties in training & capacity building in wide variety of areas and technical cooperation.



Emphasizing need to strengthen India-Ghana cooperation in Sustainable Agriculture, the High Commissioner of India discussed possibilities to work together with Food & Agriculture Minister Hon. Dr. Owusu Afriyie Akoto.





RED FORT



Red Fort, also called Lal Qila, was built by Moughal ruler Shah Jahan in mid-17th Century. It remains a major tourist attraction of Delhi, the capital of India. The fort was designated a UNESCO World Heritage site in 2007.

The fort's massive red sandstone walls, which stand 75 feet (23 metres) high, enclose a complex of palaces and entertainment halls, projecting balconies, baths & indoor canals, geometrical gardens, as well as an ornate mosque. Among the most famous structures of the complex are the Diwan-e-aam, having sixty red sandstone pillars supporting a flat roof & Diwan-e-khas, which is smaller, with a pavilion of white marble.

Every year, the Prime Minister of India hoists the National Flag and addresses the nation from the ramparts of the Red Fort.

BUSINESS



The High Commissioner graced the Launching of GITAC (Ghana-India Trade Advisory Chamber) Foundation in Accra. During the event, High Commissioner encouraged businesses to support social development for sustainable economy.

High Commissioner visited Tema-Mpakadan Rail Project, Ghana's important infrastructure project being executed by AFCONS, Indian infrastructure major, & funded by Exim Bank of India, demonstrating Indian expertise & project execution capabilities.





Inaugurating India-Ghana Education Fair in Accra, High Commissioner encouraged Ghanaian students to avail opportunities for quality education at affordable cost in India. Also present at the programme was the High Commissioner of Ghana to India, H.E. Mike Oquaye Jnr.

CULTURE

Inaugurating Incredible India Show in Accra, High Commissioner commended India Association of Ghana & other Indian community associations for showcasing kaleidoscope of diverse culture of India.





The High Commissioner joined the India commutity to showcase diverse Indian culture during the Lincoln Community School International Day celebrations held in Accra.



Paneer Chaman Recipe from Kashmir

Indian Cuisine

In which state of India is the Sun Temple located?

- a. West Bengal.
- b. Tamil Nadu.
- c. Bihar
- d. Odisha

Please mail your Responses by 31 March 2020 to

Pol.accra@mea.gov.in

First 5 successful responses will receive interesting information material about India.



Ingredients Of Paneer Chaman

- 1 kg paneer (cottage cheese)
- 1 cup mustard/ refined oil
- 1 tsp ginger powder
- 3 tsp fennel powder
- 1 tsp turmeric powder
- 2 tsp cumin powder
- 2 bay leaves
- 2 brown cardamom
- 2 green cardamom
- 2 cloves
- 1 cup boiled milk
- 4 cups of water
- Salt to taste

PREPARATION

- Slice paneer into 2 inch long and one inch thick pieces.
- Heat oil in a non-stick frying pan.
- ■Fry paneer on each side, 2 to pieces at a time.
- ■In a separate pot, add a Tbsp of oil.
- Add cloves, bay leaf, salt, stir well.
- ■Add water and the rest of the spices, bring to boil.
- Add fried paneer into the boiling gravy and cook for 5 minutes.
- **○**Cook at low flame for another 5 minutes.
- ■Coarsely grind brown and green cardamom and leave aside.
- ■Add 1/2 cup milk to the gravy
- Finish with sprinkling cardamom powder to the curry.
- Serve with rice, naan or chapati