

## Recipes Of The Jaffna Tamils

In this globe-scattered Sri Lankan family, we speak of only two kinds of marriage. The first is the Arranged Marriage. The second is the Love Marriage. In reality, there is a whole spectrum in between, but most of us spend years running away from the first toward the second. [p. 3] The daughter of Sri Lankan immigrants who left their collapsing country and married in America, Yalini finds herself caught between the traditions of her ancestors and the lure of her own modern world. But when she is summoned to Toronto to help care for her dying uncle, Kumaran, a former member of the militant Tamil Tigers, Yalini is forced to see that violence is not a relic of the Sri Lankan past, but very much a part of her Western present. While Kumaran's loved ones gather around him to say goodbye, Yalini traces her family's roots—and the conflicts facing them as ethnic Tamils—through a series of marriages. Now, as Kumaran's death and his daughter's politically motivated nuptials edge closer, Yalini must decide where she stands. Lyrical and innovative, V. V. Ganeshanathan's novel brilliantly unfolds how generations of struggle both form and fractures families. Praise for *Love Marriage* "A beautiful first novel. This intricately woven tale, with its universal themes of love and estrangement, presents an exciting new voice in American literature." —Yiyun Li, author of *A Thousand Years of Good Prayers* "Complex and moving . . . an impressive debut." —Daniel Alarcón, author of *Lost City Radio* "V. V. Ganeshanathan has given us a riveting picture of the intersections of love and war that shape us all. A debut of incredible passion and wisdom." —Rebecca Johns, author of *Icebergs* "At its best and simplest, Ganeshanathan can be profoundly moving. She captures the pain of exile poignantly." —The San Francisco Chronicle "Ganeshanathan has created a slow-burning and beautifully written debut in *Love Marriage*. It is an evocative examination of Sri Lankan cultural mores, and the way one family is affected by love and war" —The Financial Times "Poignant and authentic.... Insight gained into Toronto's Tamil community is a welcome bonus in this gem of a book by a young writer who is sure to present more thought-provoking, entertaining prose in the future." —The Toronto Star "The book is at times witty and always beautifully written" —The Irish Times "Innovative....this is an ambitious family drama about an underreported part of the world, filled with well-shaded characters [and] gorgeous flourish...Buy it." -- New York Magazine "As if she were stringing a necklace of bright beads, the author relates the stories of Yalini's Sri Lankan forebears in lapidary folkloric narratives...What she does here, she does quite affectingly." -- The Boston Globe "In spare, lyrical prose, V.V. Ganeshanathan's debut novel tells the story of two Sri Lankan Tamil families over four generations who, despite civil war and displacement, are irrevocably joined by marriage and tradition....Powerful." -- Ms. Magazine

At long last, Sarah Britton, called the "queen bee of the health blogs" by *Bon Appétit*, reveals 100 gorgeous, all-new plant-based recipes in her debut cookbook, inspired by her wildly popular blog. Every month, half a million readers—vegetarians, vegans, paleo followers, and gluten-free gourmets alike—flock to Sarah's adaptable and accessible recipes that make powerfully healthy ingredients simply irresistible. *My New Roots* is the ultimate guide to revitalizing one's health and palate, one delicious recipe at a time: no fad diets or gimmicks here. Whether readers are newcomers to natural foods or are already devotees, they will discover how easy it is to eat healthfully and happily when whole foods and plants are at the center of every plate.

**SHORTLISTED FOR THE BOOKER PRIZE** • A young man journeys into Sri Lanka's war-torn north in this searing novel of longing, loss, and the legacy of war from the author of *The Story of a Brief Marriage*. "A novel of tragic power and uncommon beauty."—Anthony Marra "One of the most individual minds of their generation."—Financial Times *A Passage North* begins with a message from out of the blue: a telephone call informing Krishan that his grandmother's caretaker, Rani, has died under unexpected circumstances—found at the bottom of a well in her village in the north, her neck broken by the fall. The news arrives on the heels of an email from Anjum, an impassioned yet aloof activist Krishnan fell in love with years before while living in Delhi, stirring old memories and desires from a world he left behind. As Krishan makes the long journey by train from Colombo into the war-torn Northern Province for Rani's funeral, so begins an astonishing passage into the innermost reaches of a country. At once a powerful meditation on absence and longing, as well as an unsparing account of the legacy of Sri Lanka's thirty-year civil war, this procession to a pyre "at the end of the earth" lays bare the imprints of an island's past, the unattainable distances between who we are and what we seek. Written with precision and grace, Anuk Arudpragasam's masterful novel is an attempt to come to terms with life in the wake of devastation, and a poignant memorial for those lost and those still living.

*Serendip* takes us on a rich and rewarding journey through Sri Lanka's traditional foods, its family-oriented culture and its colourful approach to life.

In recent times, the coconut-flavoured cuisine of the Malayalis has gained immense popularity. Appam and Istoo, Avial and Olan, Irachi Biryani and Pathiri, all these and more are now served in restaurants and homes all over India. In this collection, the author highlights recipes that are considered to be specialties of different regions and communities of the state, from the typical vegetarian Hindu dishes of Palakkad to the Syrian Christian delicacies of Tranvancore.

On 21 May 1991, journalist Neena Gopal had finished just one part of an interview with Rajiv Gandhi—the last of his life—when his car reached the election rally at Sriperumbudur. Moments later, Rajiv Gandhi was dead, blown up by suicide bomber Dhanu, irrevocably changing the course of Indian politics, as Neena Gopal, just yards behind him, watched in horror. In this gripping, definitive book, Gopal reconstructs the chain of events in India and at the LTTE's headquarters in Sri Lanka where the assassination plot was hatched, and follows the trail of investigation that led to the assassins being brought to justice. Drawing on extensive interviews, research and her own vast experience as a journalist, she deftly establishes the background—the shortsightedness of India's Sri Lanka policy; the friction between the intelligence agencies and between the agencies and the external affairs ministry; the many warnings that went unheeded; and the implacable hatred that LTTE supremo Prabhakaran felt for Rajiv Gandhi. Bringing all these complex threads together, Gopal takes us step by step to Sriperumbudur as Rajiv Gandhi walked inexorably to his death on that tragic May evening twenty-five years ago.

How does an ethnographer write about violence? How can he make sense of violent acts, for himself and for his readers, without compromising its sheer excess and its meaning-defying core? How can he remain a scholarly observer when the country of his birth is engulfed by terror? These are some of the questions that engage Valentine Daniel in this exploration of life and death in contemporary Sri Lanka. In 1983 Daniel "walked into the ashes and mortal residue" of the violence that had occurred in his homeland. His planned project—the study of women's folk songs as ethnohistory—was immediately displaced by the responsibility that he felt had been given to him, by surviving family members and friends of victims, to recount beyond Sri Lanka what he had seen and heard there. Trained to do fieldwork by staying in one place and educated to look for coherence and meaning in human

behavior, what does an anthropologist do when he is forced by circumstances to keep moving, searching for reasons he never finds? How does he write an ethnography (or an anthropography, to use the author's term) without transforming it into a pornography of violence? In avoiding fattening the anthropography into prurience, how does he avoid flattening it with theory? The ways in which Daniel grapples with these questions, and their answers, instill this groundbreaking book with a rare sense of passion, purpose, and intellect.

Well over a million people of Sri Lankan origin live outside South Asia. The Encyclopedia of the Sri Lanka Diaspora is the first comprehensive study of the lives, culture, beliefs and attitudes of immigrants and refugees from this island. The volume is a joint publication between the Institute of South Asian Studies, NUS, and Editions Didier Millet. It focuses on the relationship between culture and economy in the Sri Lanka diaspora in the context of globalisation, increased transnational culture flows and new communication technologies. In addition to the geographic mapping of the Sri Lanka diaspora in the various continents, thematic chapters include topics on "long distance nationalism", citizenship, Sinhala, Tamil and Burgher diaspora identities, religion and the spread of Buddhism, as well as the Sri Lankan cultural impact on other nations.

In this revised edition, the author analyzes the new adversaries, motivations, and tactics of global terrorism that have emerged in recent years, focusing specifically on how Al Qaeda has changed since 9/11; the reasons behind its resiliency, resonance, and longevity; and its successful use of the Internet and videotapes to build public support and gain new recruits. He broadens the discussion by evaluating the potential repercussions of the Iraqi insurgency, the use of suicide bombers, terrorist exploitation of new communications media, and the likelihood of a chemical, biological, radiological, or nuclear terrorist strike. Looking at the U.S., he reconsiders the Timothy McVeigh case and the threats posed by American Christian white supremacists and abortion opponents as well as those posed by militant environmentalists and animal rights activists. He argues that the attacks on the World Trade Center fundamentally transformed the West's view of the terrorist threat.

David Rudner's richly detailed ethnographic and historical analysis of a South Indian merchant-banking caste provides the first comprehensive analysis of the interdependence among Indian business practice, social organization, and religion. Exploring noncapitalist economic formations and the impact of colonial rule on indigenous commercial systems, Rudner argues that caste and commerce are inextricably linked through formal and informal institutions. The practices crucial to the formation and distribution of capital are also a part of this linkage. Rudner challenges the widely held assumptions that all castes are organized either by marriage alliance or status hierarchy and that caste structures are incompatible with the "rational" conduct of business. David Rudner's richly detailed ethnographic and historical analysis of a South Indian merchant-banking caste provides the first comprehensive analysis of the interdependence among Indian business practice, social organization, and religion. Exploring noncapitalist economic formations and the impact of colonial rule on indigenous commercial systems, Rudner argues that caste and commerce are inextricably linked through formal and informal institutions. The practices crucial to the formation and distribution of capital are also a part of this linkage. Rudner challenges the widely held assumptions that all castes are organized either by marriage alliance or status hierarchy and that caste structures are incompatible with the "rational" conduct of business.

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Over 100 easy-to-follow recipes with stunning colour photographs throughout.

A kimono-clad Tamil woman greets Japanese soldiers at the door while her Anglophile husband cowers in his Jaguar. Two sisters share a husband when one fails to produce a child for the longest time. An American diplomat's urgent inquires about the Malaysian treasury's facilities are hilariously misunderstood. A daring civil servant proposes to a Ceylonese lady in his hometown mere minutes after meeting her, breaking a thousand years of marriage protocol. M. Shanmughalingam's debut collection paints, with gentle wit and humour, the concerns and intrigues of the Jaffna Tamil community in Malaya. At turns satirical, empathetic and insightful, these fifteen stories explore what happens when we hold on to—and choose to leave behind—our traditions and identities in a changing world.

"An extraordinary book. This dignified, just and unbearable account of the dark heart of Sri Lanka needs to be read by everyone." — Roma Tearne, author of Mosquito The tropical island of Sri Lanka is a paradise for tourists, but in 2009 it became a hell for its Tamil minority, as decades of civil war between the Tamil Tiger guerrillas and the government reached its bloody climax. Caught in the crossfire were hundreds of thousands of schoolchildren, doctors, farmers, fishermen, nuns, and other civilians. And the government ensured through a strict media blackout that the world was unaware of their suffering. Now, a UN enquiry has called for war crimes investigation, and Frances Harrison, a BBC correspondent for Sri Lanka during the conflict, recounts those crimes for the first time in sobering, shattering detail. Feather-light hoppers, fiery sambols, subtly spiced curries and unique 'vada' (fried snacks) come together in this definitive collection of Sri Lanka's most authentic and vibrant recipes. As Sri Lanka is being rediscovered a travel destination, its varied cuisine is also under the spotlight. As well as absorbing influences from India, the Middle East, Far

East Asia and myriad European invaders, the small island also has strong Singhalese and Tamil cooking traditions and this cookbook brings these styles together to showcase the best of the country's culinary heritage. Dig into 100 recipes that celebrate the island's wonderful ingredients, from okra and jackfruit to coconut and chillies, and explore its culture through original travel photography of the country, its kitchens and its people.

Brief study covering the period, 1505-1648; based on archival records available in Portugal and historical archives at Goa.

The Singapore Story is the first volume of the memoirs of Lee Kuan Yew, the man who planted the island state of Singapore firmly on the map of the world. It was first published in 1999. In intimate detail, Lee recounts the battles against colonialists, communists and communalists that led to Singapore's independence. With consummate political skill, he countered adversaries, sometimes enlisting their help, at others opposing them, in the single-minded pursuit of Singapore's interests. We read how he led striking unionists against the colonial government, how over tea and golf he fostered ties with key players in Britain and Malaya, of secret midnight meetings in badly lit rooms, drinking warm Anchor beer with a communist underground leader, of his purposeful forging of an alliance with communists to gain the support of the Chinese-educated masses. Readers will find inspiration in his tenacity as he fought for the people's hearts and minds against first the communists and later the communalists – in parliament, on the streets and through the media. Drawing on unpublished Cabinet papers, archives in Singapore, Britain, Australia, New Zealand and the United States, as well as personal correspondence, he gives us a vivid picture of how others viewed him: determined ("Lee will bluff, bully and blackmail up to the eleventh hour"), motivated ("Choo knew I sweated blood to master Hokkien"), ambitious ("He would think himself as legitimate as I was to be the leader of Malaya"), dangerous ("Crush Lee! Put him inside"). It is a sometimes controversial yet strangely consistent portrait of this Asian statesman. These experiences and his dealings with the political leaders were to shape his views and policies, which have had a major impact on Singapore and the region.

Recipes of the Jaffna Tamils Odiyal Kool, Kurakkan Puttu, and All That--Orient Blackswan

In a new collection of sixty easy-to-follow recipes, the author of A Taste of India shares the secrets of fine Indian cuisine, presenting a variety of delicious rice dishes, chutneys and relishes, drinks, curries, and desserts. Original. IP. Featuring authentic recipes from master chefs in Burma, China, India, Indonesia, Japan, Korea, Malaysia, The Philippines, Singapore, Sri Lanka, Thailand, and Vietnam The Food of Asia offers fascinating insights into the historical, geographic and cultural context of these recipes, enhancing your appreciation of these ancient cuisines. Anyone from the experienced cook to the novice can quickly prepare delicious meals by following the comprehensive; illustrated guide to ingredients, and helpful hints sections. This cookbook contains hundreds of recipes from 12 Asian countries and over 200 photos. The Food of Asia features recipes for appetizers, soups, salads, main courses, snacks, drinks, desserts, and more. Recipes include: Daikon salad Shark fin soup Samosas Tuna sambal Beef sukiyaki Bulgogi Nasi Ayam Rendang Daging Chicken & pork adobo Crab curry Steamed seafood cakes Beef pho And many more favorites from all over Asia! Also featured are measurement and unit conversion tables. Each chapter contains the history and culture of each featured country. You will learn about the food and customs of Asia while also learning how to set up an organized multi course dinner menu for every special occasion.

A free open access ebook is available upon publication. Learn more at [www.luminosoa.org](http://www.luminosoa.org). The Emergence of Modern Hinduism argues for the importance of regional, vernacular innovation in processes of Hindu modernization. Scholars usually trace the emergence of modern Hinduism to cosmopolitan reform movements, producing accounts that overemphasize the centrality of elite religion and the influence of Western ideas and models. In this study, the author considers religious change on the margins of colonialism by looking at an important local figure, the Tamil Shaiva poet and mystic Ramalinga Swami (1823–1874). Weiss narrates a history of Hindu modernization that demonstrates the transformative role of Hindu ideas, models, and institutions, making this text essential for scholarly audiences of South Asian history, religious studies, Hindu studies, and South Asian studies.

Fifty authentic, traditional recipes from all the regions of India include Chicken and Cashew Curry from Bombay and Rogan Josh from Kashmir, and come with information on the basics of curry-making. 15,000 first printing.

In this remarkable debut novel, a boy's bittersweet passage to maturity and sexual awakening is set against escalating political tensions in Sri Lanka, during the seven years leading up to the 1983 riots. Arjie Chelvaratnam is a Tamil boy growing up in an extended family in Colombo. It is through his eyes that the story unfolds and we meet a delightful, sometimes eccentric cast of characters. Arjie's journey from the luminous simplicity of childhood days into the more intricately shaded world of adults – with its secrets, its injustices, and its capacity for violence – is a memorable one, as time and time again the true longings of the human heart are held against the way things are.

Join Peter Kuruvita on the route less-travelled, through island regions bursting with culinary diversity. In My Feast, Peter Kuruvita explores the spirit and rich culture of Sri Lanka, the Cook Islands, Indonesia, Vanuatu and the Philippines, and shares the secrets of their unique cuisines. Blending traditional cookery from these remarkable locations with Peter's own unique style of cooking, the My Feast ebook is the perfect companion to his SBS TV shows, Island Feast and My Sri Lanka.

Presents recipes for Indian cuisine, including recommendations for menus, utensils, and retail shops throughout the United States that supply Indian ingredients.

The second edition of Historical Dictionary of the Tamils contains a chronology, an introduction, and an extensive bibliography. The dictionary section has over 600 cross-referenced entries on important personalities, politics, economy, foreign relations, religion, and culture.

Samanth Subramanian has written about politics, culture, and history for the New York Times and the New Yorker. Now,

Subramanian takes on a complex topic that touched millions of lives in *This Divided Island*. In the summer of 2009, the leader of the dreaded Tamil Tiger guerrillas was killed, bringing to an end the civil war in Sri Lanka. For nearly thirty years, the war's fingers had reached everywhere, leaving few places, and fewer people, untouched. What happens to the texture of life in a country that endures such bitter conflict? What happens to the country's soul? Subramanian gives us an extraordinary account of the Sri Lankan war and the lives it changed. Taking us to the ghosts of summers past, he tells the story of Sri Lanka today. Through travels and conversations, he examines how people reconcile themselves to violence, how the powerful become cruel, and how victory can be put to the task of reshaping memory and burying histories.

Discover the diverse (and delicious) cuisines of South India. Indian food is as complex, broad, and varied as the country itself--and it's time to bring that expanse of flavors to your kitchen. Drawing on the rich traditions of South India, *The Essential South Indian Cookbook* will take your taste buds somewhere they've probably never been before. The *Essential South Indian Cookbook* lets you explore the rarely-tasted regional cuisines of India's southern states. Travel to Tamil Nadu, Karnataka, Kerala, Telangana, and Andhra as you sample delicious foods and learn how each of these areas contributed to the rich traditions of Indian dining. The *Essential South Indian Cookbook* includes: 75 South Indian recipes--Discover a mouthwatering variety of unique and flavorful dishes that include idli (savory rice cake), dosa (rice crepes), sambar (vegetable stew), chutneys, and more. Taste the south--You'll enjoy an Indian cookbook that examines the varied histories of South India's states--and their contributions to the legacy of Indian food. True Indian kitchen--Learn how to keep your flavors authentic in this Indian cookbook, filled with advice for selecting essential spices and must-have cookware. Earn a new stamp on your culinary passport with the help of *The Essential South Indian Cookbook*.

Shortlisted for the Dylan Thomas Prize "Brave...Brilliant...This is a book that makes one kneel before the elegance of the human spirit and the yearning that is at the essence of every life." —The New York Times Book Review "One of the best books I have read in years." —Colm Toibin Two and a half decades into a devastating civil war, Sri Lanka's Tamil minority is pushed inexorably towards the coast by the advancing army. Amongst the evacuees is Dinesh, whose world has contracted to a makeshift camp where time is measured by the shells that fall around him like clockwork. Alienated from family, home, language, and body, he exists in a state of mute acceptance, numb to the violence around him, till he is approached one morning by an old man who makes an unexpected proposal: that Dinesh marry his daughter, Ganga. Marriage, in this world, is an attempt at safety, like the beached fishing boat under which Dinesh huddles during the bombings. As a couple, they would be less likely to be conscripted to fight for the rebels, and less likely to be abused in the case of an army victory. Thrust into this situation of strange intimacy and dependence, Dinesh and Ganga try to come to terms with everything that has happened, hesitantly attempting to awaken to themselves and to one another before the war closes over them once more. Anuk Arudpragasam's *The Story of a Brief Marriage* is a feat of extraordinary sensitivity and imagination, a meditation on the fundamental elements of human existence—eating, sleeping, washing, touching, speaking—that give us direction and purpose, even as the world around us collapses. Set over the course of a single day and night, this unflinching debut confronts marriage and war, life and death, bestowing on its subjects the highest dignity, however briefly.

Heir to a diverse array of traditions, the Indian subcontinent boasts customs that are distinguished by a constant juxtaposition of the ancient and the modern. The omnibus culture that has resulted from a rich history reflects an accommodation of ideas from across the globe and over time. This inviting narrative examines the tapestry of major events and beliefs that imbue everyday Indian life with vitality, and it presents the remarkable achievements in writing and the arts that have influenced individuals throughout the world.

The Tamils of the north and east of Sri Lanka have a distinct cuisine which reflects their geography and their resourcefulness in the use of the products of their harsh lands. This compilation of recipes of the Jaffna Tamils is a tribute to that tradition. Rani Thangarajah collected these from her own family recipes and from Tamil women who maintain the spirit of Tamil cooking wherever they go. Grandmothers, mothers and aunts are always silently remembered in collections such as this one. The recipes were collected in Tamil. They have been translated and edited by Nesa Eliezer. Encouraged by a first hand knowledge of these recipes from her Tamil heritage in Malaysia, and a keen interest in the cultural traditions of the Indian sub-continent, especially of the Tamils, Nesa Eliezer has brought to this collection an understanding of the need to record and remember these precious recipes for the women of the Tamil diaspora.

Take an evocative journey into the heart of the real Sri Lanka with intrepid photographer and writer, Bree Hutchins. With a voracious appetite for all things culinary and an undaunting spirit of adventure, Bree ventures into areas where most foreigners don't go, seeking out the hidden kitchens of Sri Lanka. On the reawakening Jaffna Peninsula, war widows cook crab curry and fry spicy snacks, while in a remote eastern village, Sumith stirs vats of smoky milk toffee over an open fire in a factory behind his home. Bamini cooks thosai for the Hindu temple feast, and old William boils up his Ceylon tea at Colombo's dawn wholesale market, just as he's done every day for sixty years. And at Monaragala Prison, in one of the poorest districts in Sri Lanka, the inmates prepare a fragrant fish curry with pol roti. *Hidden Kitchens of Sri Lanka* is far more than a collection of traditional recipes; stunningly vivid photographs, Bree interweaves recipes with heartfelt stories about the people who opened not only their kitchens but their homes and hearts to her, to create a moving yet hopeful picture of Sri Lanka today.

Recipes treasured by more than three generations of women The first volume of *Samaithu Paar* was published in 1951. More than just a cookery book, it was intended to serve as a manual for daily use. Over the years, those who did not find time to learn cooking in the traditional way from their mothers have used the three volumes of *Samaithu Paar* to set up home and manage kitchen all over the world. The *Best of Samaithu Paar* brings together 100 most-loved recipes chosen from the three-volume original. Maintaining the simplicity of language, easy-to-follow directions and the adherence to the

smallest details, the recipes have been suitably revised and adapted using universal measures of cups and spoons and modern utensils and appliances in place of the more traditional ones. Recipes range from the basic idli, dosai, sambar and rasam to their many variations that are not so familiar to all Indians. The book also includes specialities like Moar Kuzhambu, Mysore Rasam, Pongal, Murukku and Jangiri, as well as pachadis and pickles. A must-have for all those who enjoy traditional Indian cuisine.

Nesa Arumugam writes with passion about themes she chooses. Added to this, her meticulous research and careful scholarship make her a trustworthy author of non-fiction. Her books have an easy literary style that belie the wealth of information in them.

Khaki in Dust Storm is a gripping story of immersive investigations led by the celebrated police officer Amod K. Kanth who found himself at the vortex of India's tumultuous period of the 1980s and early 1990s. An era of dramatic crime, assassinations and terrorism, this period witnessed the assassination of Indira Gandhi in 1984 and the horrific riots that followed; the assassination of Rajiv Gandhi; the murder of Lalit Maken and General Vaidya; public attacks by terrorists and bloodbaths at the peak of the Khalistani militancy; India's first-ever organised mass explosions through improvised electronic device in 1985, popularly known as 'transistor bombs'; and the growing influence of drug abuse and financial frauds. Leading into the minefield of these most sensational crime investigations that rocked India, he reveals in this book facts, stories and anecdotes that have hitherto remained outside the public discourse. He pieces together the details, narrates behind-the-scene manoeuvres, and carefully constructs the psyche of the perpetrators and the backdrop, weaving together a fantastic and powerful tale. This is also a story of a cathartic evolution of a police officer who, after landing in the coveted Indian Police Service, finds his dreams challenged and confined to the restricted role in the face of India's myopic conventional policing. This resulted in his eventual metamorphosis, overwhelmed by the need to search for a wider and transformative perspective in policing that could lay the groundwork for more expanded and gratifying interactions between the police and the community.

Ethnic American Food Today is the first encyclopedia to illuminate the variety and complexity of ethnic food cultures in this country and to address their place within the larger American culture.

This book is the first compilation of the experiences of the Sri Lankan Tamil diaspora in Australia. It explores the theme of home—from what is left behind to what is brought or (re)created in a new space—and all the complex processes that ensue as a result of leaving a land defined by conflict. The context of the book is unique since it focuses on the ten-year period since the Sri Lankan civil war ended in 2009. Although the war has officially come to an end, conflict continues in diverse and insidious forms, which we present from the point of view of those who have left Sri Lanka. The multidisciplinary nature of the book means that various aspects of Sri Lankan Tamil experiences are documented including trauma, violence, resettlement, political action, cultural and religious heritage, and intergenerational transmission. This book draws on qualitative methods from the fields of history, geography, sociology, sociolinguistics, psychology and psychiatry. Methodological enquiries range from oral histories and in-depth interviews to ethnography and self-reflexive accounts. To complement these academic chapters, creative contributions by prominent Sri Lankan artists in Australia seek to provide personalised and alternative interpretations on the theme of home. These include works from playwrights, novelists and community arts practitioners who also identify as human rights activists.

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