

PATHIRIKAI - பத்திரிகை

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Launching of Pathirikai

By Devarajen VENETHETHAN

Vanakkam,

Nous avons le plaisir de vous annoncer la naissance d'une nouvelle publication a priori électronique – **Le Pathirikai**, accessible à <http://pathirikai.webs.com>. Les jeunes d'aujourd'hui ne se retrouvent plus dans nos publications traditionnelles mais sont plutôt enclins à des gadgets électroniques et à l'internet, Facebook, IPod et autres. Donc, pour pouvoir communiquer et partager l'information efficacement, il va falloir utiliser à bon escient l'internet et Facebook. Le Pathirikai a été lancé le jour de Deepavali, comme une nouvelle source de lumière.

Ce mensuel d'information, accessible à <http://pathirikai.webs.com>, sera **apolitique et indépendant** et sera au service de ses lecteurs et lectrices. Pathirikai aspire à devenir la plateforme privilégiés des tamoules pour leurs permettre ainsi à partagés les informations, leur bonheurs ainsi que leurs malheurs. Le journal utilisera les moyens modernes tels que l'Internet et l'e-mail, dans un premier temps, pour vous faire parvenir les informations. Ensuite **Le Pathirikai** élargira ses services pour pouvoir vous envoyez l'information que vous souhaitez sur votre portable, iPhone et i-pad. Pour les tatas et apayes, nous n'allons pas leur laisser sur la touche. Ils ont sûrement des neveux ou des nièces, ou des petites enfants qui va pouvoir imprimer les articles publiés pour eux, car il y aura aussi une version PDF.



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Le Pathirikai se constituera d'une équipe élargie avec des professionnelles de divers domaines pour ainsi pouvoir faire parvenir l'information donc vous souhaiter efficacement. Si vous êtes jeunes et dynamiques et désires partager votre connaissance et vous aurez aimé intégrer l'équipe du **Pathirikai**, n'hésitez pas à envoyer votre coordonnées a Devarajen VENETHETHAN, sur pathirikai.webs@gmail.com.

Nous cherchons des volontaires dans les domaines suivants :

Concepteur graphiques

Interviews

Religion, Langue et Culture

Cuisines modernes et traditionnelles tamoule

Dames et Santé

Jeunesse et Jeux

Etc.

Envoyer nous vos coordonnées sur l'adresse email : pathirikai.webs@gmail.com.

Merci et à bientôt.

Interview of Dr. K. Padachi

In this first edition of Pathirikai, we have the pleasure to have with us, Dr Kesseven Padachi, Doctor of Financial Management, and Senior Lecturer at the University of Technology, Mauritius. Dr Padachi relates to us his path to success and his vision about the Mauritian society.

1. Dr Padachi can you tell us about your family background?

Well, I am the fifth of a family of 7 children, born in 1963 in the small village of Long Mountain. My dad was self-employed as a driver and my mum was contemplated to look after the family. To supplement the family income she had to do handicraft (faire tente) and also helped in the sugarcane field.

My brothers and I also had to perform a number of tasks in my dad sugarcane field. I must say it was hard for us, and my parents had to feed all of us and at the same time finance our education. I did my schooling up to 'O' level in Long Mountain and then I moved to a Government college in Ébene for my HSC. This was a major change in my life as I had to travel long distance to attend school and I had to stay at a relative's place in Vacoas for one year to save on transport cost. After my HSC, I was inspired by my Accounting teacher to pursue my higher studies so that I become a Professional Accountants. I left Mauritius in 1986 to pursue my ACCA studies in UK and chance was on my side that I qualified as an accountant in June 1988. I got married in 1993 to Sheilany and I am a happy father of a daughter and a son.

2. What are your educational and professional achievements?

I became an associate member of the ACCA in 1991 and was made a Fellow member in 1995. I did my MBA at the University of Mauritius in 1996 and graduated in 1998. I have worked as Auditor at De Chazal Du Mee, State Trading Corporation and as a Financial Controller at the Sugar Planters Mechanical Pool Corporation. I moved to ex-MIPAM in March 2000 and following the setting of UTM, I became a lecturer in the field of Accounting and Finance. I was awarded my PhD in August 2010 at UTM.

3. Do you have any regrets, could things have been better?



*Dr Kesseven Padachi
Doctor of Financial Management*

Well I wish life would have been better and fairer to those who deserve. I don't know if you would call it regret, but I am very sadden by the premature death of my elder sister in 1982 when she was still in her twenties. In fact what I am today is very much because of her. So I wish she was still among us.

4. What do you like or dislike about our country, and why?

Well it is a good country to live with its multicultural dimension, though at times it brings along some disparities and discrimination in our life.

I treasure the values that still exist in all the ethnic groups, but I find it unacceptable that our politician use it to their selfishness and personal advantage.

5. Finally, what advice can you give to those young Tamils in Mauritius?

I firmly believe that we need to be united and preserve our traditions and cultural values. it is very important for the young generation to respect elders and also take time to tap their rich knowledge about our traditional life - no need just to get engrossed in the modern life which in no way comparable to my childhood. Most important is to be focused and treasure what your parents are doing for your education. The only way out is to have a good education

6. Any other things you would have liked to share with readers of Pathirikai?

I find this initiative very laudable and all of us shall give a helping hand to make it a success. It will be a good platform to share our knowledge and to help each other.

7. Thank you for your good words. May you be blessed by Lord Murugan

Going for Higher Education

By D. Venethethan

Dear Guys and Gals,

Further Education is no more a choice; it has become a necessity.

For you who have brilliantly finished your HSC, there is no time to relax. This is not the end of the journey yet. If that was the case decades ago, just with your HSC today does not bring you far. At most you may end up doing clerical jobs, at a private agency. Even for such jobs, queues of graduates may equally be competing with HSC holders. So my dear friend, if you want to achieve and to reach high in the ladder, you have to keep climbing. Do not stand idle in the middle of the ladder, you may fall down. Your next step is higher education.

With the motto of the current government being **One Graduate Per Family**, many opportunities are being offered to us for pursuing further studies. It is our chance to grab these opportunities. Questions which arise are what courses to choose, when to apply and how to finance?

What courses to choose?

There are nowadays plenty of fields from which you can choose, in Mauritius itself, and more so if you are thinking of going abroad. The guiding principle is to choose a field which you are fond of, one in which you'll find yourself in many years to come. However you also have to face reality in the sense that whether the job you are opting for is available in Mauritius, or will be available in a very near future, unless you are opting for a foreign country. If you've been reading newspapers you would have noticed of jobs being offered on the market. If you have not been reading newspapers, it's therefore high time that you start doing so. Keep watching the advertisement of vacancies, and make up your mind. Do not get tempted with government jobs, because worldwide government will be cutting jobs whereas the biggest provider of jobs remains the



private sector. If you would wish to analyse various job profiles to make up your mind, visit the career guidance service of the government at <http://educare.intnet.mu/jobpro.htm>.

When to apply?

Most Universities start the academic year in August, which means that advert for courses should be out by April/May of the same year. You should watch out for these adverts and visit the websites of the institutions during that period, so as not to skip the application period. Some institutions also start their courses in January, in addition to the August intake, thus the advert for January intake should be out by October/November of the previous year. You therefore have a choice. Foreign universities have their own registration period; you are therefore advised to visit their website for more information. More so foreign universities usually ask for many more details and have additional requirements which you have to fulfill. This will definitely take you more time to sort out. Therefore you have to watch out for the registration and other dates.

How to finance?

While it is important for you to think about finance first before making your choice; it is equally advisable to make your choice first and in the meantime work out the financing of your education. Indeed there are many financing options for you in Mauritius. Banking and other financing institutions offer educational loans at very affordable conditions which you might wish to consider. A list of these institutions may be consulted at <http://educare.intnet.mu/grants.htm>.

Additionally both University of Mauritius (UOM) and University of Technology, Mauritius (UTM) have their own scholarship schemes for needy and bright students. Consult their respective websites for valuable information. The list of scholarships available at the University of Mauritius may be consulted at

<http://www.uom.ac.mu/aboutus/regulations/chap18.pdf>

There are still some other recognized institutions where you can start your higher education with no heavy financial implications. Examples of these are the Mauritius Institute of Training and Development (MITD), The Swami Dayanand Institute of Management (SDIM) and the Institut Supérieur de Technologie (IST). You may wish to note also that the last two institutions are being merged to form a new state university – The National University of Mauritius (NUM). The bill for this new university should be going to parliament soon.

Hope that the above information will help you in framing your way towards your higher education. If you need more clarification do not hesitate to write to Pathirikai.webs@gmail.com.

For those who have not completed their HSC, but still want to forge ahead, we'll look out for opportunities available in the next issue of Pathirikai. So stay connected!

Nandri. Vanakkam

Nos Kovils - Lieux de rencontre par excellence : by Vicky



Je tiens à rendre hommage à tous ces anés at akkas qui gèrent nos kovils à travers toute l'île Maurice.

Ce travail demande beaucoup de sacrifices et surtout qu'ils ne sont pas à l'abri des critiques. Ils consacrent beaucoup de leur temps libre, au détriment de leur famille, pour organiser des cérémonies ou pour embellir nos kovils. Les jours précédents les fêtes religieuses, beaucoup parmi eux passent des nuits blanches.

Une communauté ou une culture ne peut survivre sans visibilité. Il faut qu'on nous voit, il faut qu'on nous entend. Nos kovils, nos processions (urvalam), nos habits et nos repas (sapadus) sont les vitrines vivantes de notre culture. Il y a des civilisations qui ont disparues et dont les coutumes se trouvent que dans les musées. Eh bien, nous devons être reconnaissants à nos administrateurs de kovils pour leurs dévouements.

Des fois on entend qu'il y a des disputes parmi les membres et beaucoup de gens disent qu'aux seins des Kovils il y a des groupes qui se disputent pour administrer et parfois même ces faits sont étalés en public. J'y trouve moi un signe de bonne santé et de postérité. Au moins nous sommes assurés, qu'il y aura toujours des personnes volontaires pour s'occuper de nos kovils.

Nous avons plus d'une centaine de kovils à travers l'île. Ce sont des lieux de rencontre pour la communauté. Nous nous y rencontrons pour Govinden, Cavadee, Canjee, Teemeedee et autres cérémonies et chaque semaine pour les jours de prières. Il nous faut saisir l'opportunité d'avoir à un si grand réseau à notre disposition. Nous pouvons et devons en servir aussi comme des

centres éducatifs, des centres de formations. Des érudits pourraient en faire usage pour partager leurs connaissances. Si parmi les dieux, on pourrait faire une petite place pour accommoder un ordinateur. Des cours de rattrapage peuvent être dispensés à ceux qui en ont besoin.

Nous devons avoir plusieurs activités dans un kovil, que chacun d'entre nous aura une bonne raison pour y aller. Pourquoi pas une équipe de foot, un tournoi inter kovils.

Je me rappelle un jour on était un groupe d'amis qui discutaient avec un Swami et à un certain moment un ami pour me taquiner disait au Saint homme « Vous savez Swami, il va au Kovil pour voir des filles » Le Swami lui répondit « C'est bien, au moins au Kovil il rencontrera une bonne fille tamoule pieuse ».

Et pourquoi pas ? N'est-ce pas un moyen de combattre la conversion et consolider notre communauté.

Je suis de ceux qui pensent que si chacun balaie devant sa porte c'est tout le pays qui sera propre.

Nandri.

Recette de Nankatai de Rageenee



Ingredient :

500g de farine

225 g de mentègre

250 g de sucre en poudre

Elaiti en poudre

Preparation :

Faire fondre le mentegre, et laisser refroidir (tiede)

Melangez la farine, le sucre et l'elaiti

Versez le mentegre a trois reprise et melanger bien a chaque fois–

- Pour la premiere et deuxieme fois melanger bien pour bien repartir le mentegre dans la farine
- La troisieme fois vous devriez obtenir un pate lisse.

Faites des petits boules et applatissez et placez sur plaque pre-chauffer.

Faites cuire aux fours at thermostat 5-6

Quand le dessous de vos nankatai deviennent légerement dorés, retirez les.

Laissez refroidir, et c'est pres.

Joyeuse Deepavali

Recette de Halwa Badam de Saroja



Ingredient :

125g cornflour

4 cups water

2 cups (chop) almond

500-400gms sugar

cardamon powder

zafran

1/2 cup ghee (QBB) (melted ghee)

yellow colour (any)

1/2 tea spoon lemon juice

Preparation :

- mix sugar, water and cornflour

- stir well and add colour and zafran

- put on low heat and stir well

- add ghee, cardamon powder, almond, lemon juice and stir well

- let it cook on low heat and pour in a grease square tin, put aside

- when set, cut in diamond shape and serve

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**Journal Apolitique et Indépendant de la
Communauté Tamoule de L'ile Maurice**

Journal Electronique et Interactive, accessible sur i-phone, i-pod et i-pad, etc

(Rubriques : Actualités, Personnalité Du Mois, Langue, Culture, Religion,
Cuisine, Blog, Calendrier des évènements, Jeunesse, etc)

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