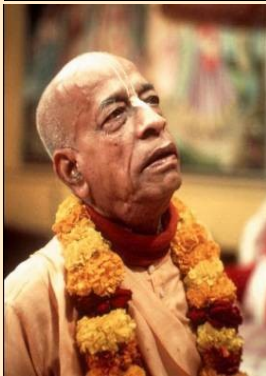


Devasadan Mandir Monthly

Krishna Consciousness is so nice that if one takes part in it in either ways, like hearing, chanting, remembering, worshipping, or praying, or even by simply eating prasadam, the transcendental effect will be visible.

-Srila Prabhupada



Upcoming Events:
Ram Navami
March 28, 2010



The Most Auspicious Appearance Day of
Sri Caitanya Mahaprabhu

By: Uma Devi Dasi



*trinad api sunichena
taror api sahishnuna
amanina manadena
kirtaniyah sada harih*



“One should chant the holy name of the Lord in a humble state of mind, thinking oneself lower than the straw in the street; one should be more tolerant than a tree, devoid of all sense of false prestige, and should be ready to offer all respect to others. In such a state of mind one can chant the holy name of the Lord constantly”

As children’s voices echoed throughout Detroit’s Fischer mansion, Lord Caitanya’s mercy overwhelmed all those who came to celebrate the most auspicious festival of Gaura Purnima. The full moon in the month of February is celebrated as the appearance day of Sri Caitanya Mahaprabhu. Caitanya Mahaprabhu is Sri Krishna’s incarnation in the age of *kali-yuga*. Around 500 years ago, He appeared on this planet to remind us of our eternal position as the servant of The Supreme Lord; He came to give us *harinaam*. Caitanya Mahaprabhu was born in the home of Jagannatha Misra and Saci Devi in the town of Mayapur, in the Nadia district of West Bengal. His mother, Saci Devi, called Him *Nimai* as He was born under a *nimba* (Indian Lilac) tree, and the *gopis* named Him *Gaurahari* on account of His beautiful, golden complexion. *Gauranga Mahaprabhu* lived His life as an example; a devotee in service of Lord Krishna. He spent His time dancing and singing ecstatic *kirtana* on the streets of all the towns and villages he visited. To overcome the spell of *maya* (illusion), Caitanya Mahaprabhu gave to us the most powerful mantra, the *mahamantra*:

*Hare Krishna Hare Krishna Krishna Krishna Hare Hare
Hare Rama Hare Rama Rama Rama Hare Hare*

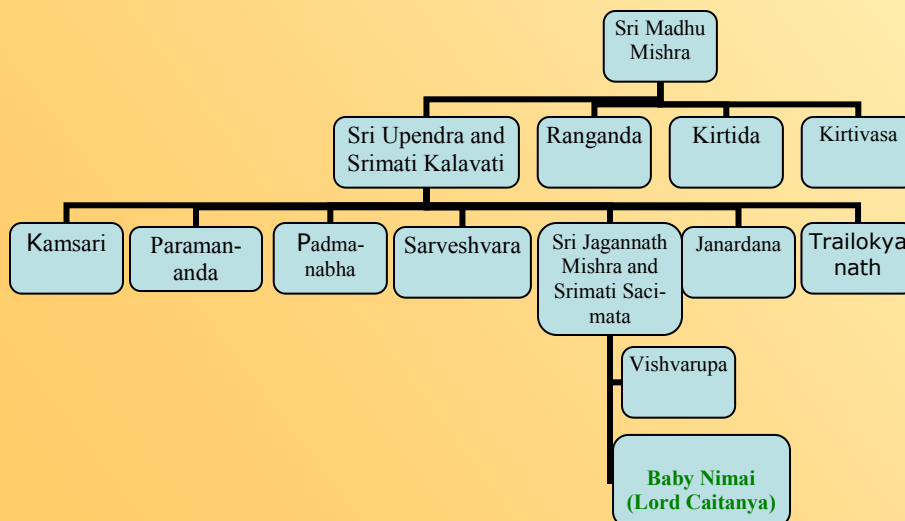
As Gaurahari departed from the material world, He left behind 8 instructional verses. This year, the children of Devasadan Mandir recited and acted out these verses for the pleasure of Gauranga Mahaprabhu and His loving devotees. A colorful puppet show depicted Lord Caitanya’s pastime in the forest of Nadia as the animals fell in love with the chanting of the mahamantra. The children beautifully sang a *bhajan*, (*sri krishna caitanya prabhu doya koro*) praising the sweet Lord and asking for His mercy as well as the mercy of His associates. Preceding this performance was *maha abhishek* of the *panca-tattva* deities; Nityananda prabhu, Advaita Acharya, Gadhadhara Pandit and Srivasa Thakur. The Lordships were bathed in milk, honey and ghee. Devotees ended the ceremony by bathing the deities in a variety of colorful fruit juices. The *prabhus* put on a fantastic play as the grand finale of the evening’s performances. They enacted Lord Caitanya’s encounter with two bandit brothers, *Jagai and Madhai*. Caitanya Mahaprabhu decided to give these two siblings *harinaam*. Both Jagai and Madhai went from being brutal criminals to revered devotees. It was a thrill to see the prabhus dancing in joy, fighting in anger and loving with The Supreme Lord’s mercy. The evening continued with melodious kirtana and ecstatic dancing. The *matajis* and prabhus lovingly battled for the mercy of the Lord as they called out, “Gauranga!” and “Nityananda!” louder and louder. At moon rise, *prasadam* was served and everyone gathered to enjoy the sumptuous feast. *Harinaam* vibrated throughout the temple and devotees joyously indulged in Gaurahari’s mahaprasadam. For the pleasure of Sri Caitanya Mahaprabhu, the evening was filled with *harinaam sankirtana* and the Lord’s wonderful pastimes. We could certainly feel the blessings and mercy of our sweet Lord.

The Festival of Sri Jagannath Mishra By Nanda Suno, Age 10yrs

After the celebration of Gaura purnima, the next day is the festival of Sri Jaganath Mishra also known as Anandotsava. Baby Nimai (Sri Caitanya Mahaprabhu) was born to Sri Jaganath Mishra and Srimati Sacimata. They performed the Jata Karma Samskara for baby Nimai on this day. On this day devotees formally perform the Jata karman ceremony after reading from Sri Caitanya Bhagavat or Sri Caitanya charitamrta about the childhood pastimes of Mahaprabhu. At the Yoga Pith in Mayapur which is the geographic center of Antardweep, there is a beautiful deity of baby Nimai on Mother Saci's lap with Jagannath Mishra next to her. Devotees can meditate and offer respect to Sri Gaura Hari on this day. By the mercy of Guru and Gauranga, I was fortunate enough to visit Yoga Pith. In the Mayapur yatra 2008 the first place we visited with Srila Romapada Swami Maharaj was Yoga Pith. The parents of the Lord had 8 baby daughters which died one after another, they had a son name Vishvarupa and Baby Nimai was their second son. Saci Mata's father was Nilambhara Chakravarthi and he was a famous Astrologer. When he saw baby Nimai's constellation he predicted that he would be king of the kings, indeed he was Lord Narayana himself. He felt fortunate that he calculated the astrological chart and named the baby Sri Visvambhara. Sri Jagannath Mishra and Sacimata were delighted to see the beautiful face of Baby Nimai.



Sri Jagannatha Mishra and Mother Saci holding baby Nimai



Family tree of Lord Caitanya Maharaprabhu

Lord Caitanya: Mahaprabhu and the Fisherman By: Gopal

Caitanya Mahaprabhu lived the last eighteen years of his stay on Earth in Puri, India. One night Caitanya Mahaprabhu saw the ocean during nighttime and thought of it as the Yamuna River and jumped into the ocean. His devotees searched for him in many places. While they were searching, they found a fisherman in a boat. The fisherman was singing Narasimha prayers.

The fisherman sings Narasimha prayers while fishing at night. Last night when he was fishing, his net became very heavy. He pulled his net into the boat. But what he caught was not a fish; it was Lord Caitanya. The fisherman thought it was a ghost. The fisherman tried to push out Lord Caitanya but as soon as the fisherman touched him he began to say "Hari, Hari!". Suddenly, Lord Caitanya's disciples came into the fisherman's sight. They heard the fisherman calling "Hari" over and over again. The two disciples asked him, "Why are you calling Hari over and over again?". He replied, "I was going Hari fishing and I caught a Hari ghost". They both said, "What you have caught is not a ghost; it is Lord Caitanya."

The fisherman realized he was wrong. It was Caitanya Mahaprabhu. So he brought the two disciples where he left them. "We must chant the names of Krishna close to his ear", one disciple said to another. They began to chant "Hare Krishna Hare Rama" and Lord Caitanya woke up. "Where were you?" both disciples asked. "I saw Krishna and Radha and all the gopis so I jumped inside to see them," he replied. So they happily went home.



Lord Caitanya's Favorite Preparation

By: Rasamayi Durina

Thakura Bhaktivinode says in Suddha Bhakata, "By honoring Sak, a dear favorite of Lord Caitanya, I consider my life worthwhile." What is Sak? How can it help us remember Lord Caitanya? Sak is Lord Caitanya's favorite preparation. "Sak" means "greens". You can use spinach or other dark green leafy vegetables like mustard greens, fenugreek greens (methi sak) or dandelion greens. Sak is also very healthy for your body: "...the health benefits of spinach are numerous. The vitamins and calcium in spinach make this vegetable and its dark leafy cousins top picks for healthy food choices" (www.cookingnook.com). Here is a recipe for sak by the famous ISKCON cook, Kurma Prabhu, based on a recipe by another famous ISKCON cook, Yamuna Mataji.

Bengali Spinach (Sak)

Green leafy vegetables constitute the basis of a group of well-loved dishes in India called Sak. There are over 50 varieties of popular cooked greens in India, and, depending on regional cuisines, they can be flavored in a variety of seasonings toasted in either ghee, mustard oil, sesame oil, or peanut oil.

This lightly seasoned dish is based on a recipe that I tasted in the holy city of Sridham Mayapur. The spinach is only lightly cooked, and the seasoning is subtle and unobtrusive to allow the full flavor of the greens to emerge.

Feel free to experiment by adding other greens-as long as no less than half of the greens are spinach-such as turnip, beet, or radish greens, kale, collard, mustard greens, sorrel, or Silverbeet (Swiss chard). Avoid cooking the greens in aluminum or cast iron, since they tend to discolor the greens and absorb flavors from the pan. Stainless steel, enamel, or iron or a non-stick surface is ideal.

2 kg spinach, about two large bunches, washed and chopped

1 tablespoon ghee

1 teaspoon cumin seeds

1/4 teaspoon fenugreek seeds

1 teaspoon chopped and seeded green chilies

2 teaspoons freshly minced ginger

2 teaspoons sugar

1/2 teaspoon salt

1/4 teaspoon nutmeg powder

2 teaspoons butter

1 1/2 teaspoons lemon juice

Place the spinach in a 5-litre/quart saucepan over moderate heat. Sprinkle on a few drops of water. Place a lid on the pan and cook the spinach for about 5 minutes, or until it softens. Remove the spinach from the pan and squeeze off all the liquid. You may wish to reserve it for soup stocks. Rinse the saucepan and dry it. Pour the ghee into the saucepan and place it over moderate heat. When hot, add the cumin seeds and fry them until they turn a shade or two darker. Sprinkle in the fenugreek seeds and fry them very briefly until they darken slightly. Add the chili and ginger, and stir them for half a minute, then add the very well drained spinach. Stir briefly, then add the sugar, salt, nutmeg, butter and lemon juice. Cook the spinach for 1 or 2 minutes more, then remove from the heat and serve immediately.



Please come and attend our Sunday feasts!

The Bhaktivedanta Cultural Centre

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