

Maya Puwath - මායා පුවත්

quarterly Newsletter of Mahamaya Girls' College
Alumnae Association of North America (MGCAANA)
Volume 20– Issue 2 - April 2024



Message from the Editors

*Maya Puwath Newsletter
committee would like to wish all
MGCAANA members a happy
Sinhala and Tamil New Year
2024*



Dear valued readers,

We are excited to extend a warm invitation to our 20th Annual General Meeting (AGM), scheduled to take place in Cincinnati, Ohio. It brings us great joy to reconnect with you all in person after a long time. We extend our heartfelt gratitude to our hosts and dedicated Board of Directors for working around the clock to make this event successful. We hope to see the presence of the majority of our valued MGCCANA members there.

We hope you all had a wonderful New Year celebration with your friends and loved ones in the month of April. Even though you are far from our motherland, keeping our roots intact for future generations is essential.

We would like to express our appreciation to Harshi Waters (Esq.) and Chanaka Ramanayaka (Esq.) for generously sharing their expertise during the informative webinars held on March 16th and 31st, covering topics on USA visas and immigration. You can revisit these free webinar recordings which are available for your convenience (refer to page 11).

Our recent fundraising event was the Uduwal-making session alongside Sinhala Tamil New Year. Our generous host was none other than the beloved teacher and founding member of MGCCANA, Mrs Sujatha Werake. We have shared with you her traditional recipe passed down from her mother in Kandy. We extend our sincere gratitude to Mrs. Werake for her invaluable contributions to this event and to all members who participated in the fundraising initiative.

In this edition, you will discover valuable information and creative contributions by our members for your enjoyment.

Enjoy reading!
Newsletter committee

In this issue

- Editor's note
- invitation join the BOD
- AGM invitation
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- MGCAANA news and more



Dhammapadha Matta
sukhapariccaga passe ce
vipulam sukham caje
mattasukhirh dhiro
samppassam vipulam
sukham



If by giving up small
pleasures great
happiness is to be found,
the wise should give up
small pleasures seeing
(the prospect of) great
happiness.

*Dhammapada
(Verse 290)*



INVITATION AGM 2024

Mahamaya Girls' College Alumnae Association
of North America

Cordially Invites you to the

20th Annual General Meeting and Dinner Dance

Date : Saturday, July 6th 2024

Time: 1:30 pm-6:00 pm EDT onwards

Venue: To be determined

Cincinnati

RSVP by June 10th 2024

OPEN INVITATION

Dear MGCAANA members,

You are invited to the Board of Directors of MGCAANA for 2024/2025.

This is a formal invitation for all MGCAANA members to join the Board and serve your Alma Mater . As a valued member of our organization, your continued dedication and support have played a significant role in our growth and success. MGCAANA was established to connect Mayans across all generations residing in North America, nurturing a sense of belonging among our members.

Our **Annual General Meeting** is scheduled for **July 6th, 2024**, in Cincinnati, where a new Board of Directors will be elected. Each member will receive ballot papers by mail before the AGM, granting them the opportunity to vote either in person or by proxy (online or regular mail), ensuring a fair process.

We cordially invite you to consider serving on MGCAANA's Board of Directors for the 2024/2025 term. This is a unique opportunity to gain valuable experience and contribute to advancing MGCAANA's mission and vision.

Please do not hesitate to contact us at mahamaya_alumnae@yahoo.com should you have any questions or require further information.

Please respond by May 15, 2024. We really appreciate your consideration of this invitation and look forward to welcoming you to MGCAANA's Board of Directors.

Thank you for your ongoing support and commitment to our beloved Mayan community

Warm regards,

Board of Directors and Executive Committee

MGCAANA 2023/2024

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මා මන්මත් කල, ප්‍රේමයෙන් මා මුසුපත් කල
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මේ විසල් මහ පොළොව අතින් පැත්තේ
සෙනෙහසේ මතක සැමරුම් සියල්ල
තුරුලු කරමින් ඔය උනුසුමේ
දිව එන්න මට මොහොතක්
ඇසිල්ලකින් සැත්පෙන්න ඔබේ තුරුලේ
පෙර මෙන්ම අදත් ප්‍රේමනීයයි නේද නුබමට
සුන්දර වූ සෙනෙහසේ පුරවර
ආදරනීය මහනුවර.....

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මව්තුමියගේ සුලැහිල්ලේ එල්ලී
නුබ සොයා එන විට
නොසිතුවෙමි කිසිදුක මම
වේවි කියා නුබ මෙතරම් ලෙන්ගතු මගේ දිවියට
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ආදරනීය මහනුවර.....

නුවර වැව ඉස්මත්තෙ
සුන්දර බාලිකාවෙන් අත්තැබූ
මගේ දිවි මං පෙතට
කොතරම් කාරුනික වූනිද නුබ
ඉකි ගසා අඩදිදී පුංචි බාලිකාවක්ව
මව්තුරුලෙන් වෙන්වූ අසරන මට
නුවරවැවි පිස හමා ගොස් මා වෙලා ගත් මුදු
පහසු
සැතපුවා මා හද තුරුලුකරමින් ඔබතුල
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පුරා සතලිස් වසක් මගේ දිවියෙන් වැඩි ඉඩක්
ප්‍රේමයත්, ආදරයත්, උනුහුමට කැටිකරන්
සංසාරගත බැඳීම් සියල්ලම
තිලින කල අසිරිමත් සදෙවි ලොව
කොහොම වලකාලන්නද මම
සිතුවිල්ල නුබ සොයා එන මේ පහන් රැයේ.....

අනේ එක මොහොතක්
එකම එක ඇසිල්ලක්
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ඇත්නම් ඇසිල්ලකට.....

දෙනෙත් යොමා බැලුවෙමි
මේ සීත හිම කුටියේ කවුලුව තුලින්
සාරා සද පෙණේ මට
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නමුත් මම
ගව් ගානක් දුර, සිඬිනි නම් පුරවර
ඔබ නිදන මහපොළොව අතින්පැත්තේ
සුසුමකට හිත බර කරන්...

එන්නට ඇත්නම් ඇසිල්ලේ
කාලයෙන් මිදී
මේ සද සිසිල දිගේ ...
මොහොතක් සැතපෙන්නට
මුදලන්නට සියල් බර
ලැබගන්නට තුරුලු පතක සැහැල්ලුව
අනේ සද කැලුම, වුනා නම් නුබ
අහස් තටුවක් මා රැගෙන යන එපින් බිමට....

06/08/2023

සද පහන් රැයක

සිඬිනි නුවර සිට.....

Varuni Samarawickrama

විසිපස් වසරකට පසු මහගෙදර ගෙමිදුල සියැසින් දුටුවෙමි.....

රටාවට හැඩ දැමූ වැලි මිදුල වියැකිලා
මාන ගොල්ලෙන් සිනිදු පා රටා හැංගිලා
නමුදු මගෙ මතක් වැලි ඒ දිගේ රිංගලා
උනුහුම්වූ කදුලු මල් කොපු දිගේ යයි ගලා

පුලුවන්ද සියතූනේ කියන්නට කොදුරලා
නිව්ව හැටි සාගිනි වී මිටක් අහුරලා
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මතකයිද වී මිටෙන් හැඩ කෙරුනු වැලි තලා

ආත්තම්මගෙ අතේ එල්ලිලා සිරුවෙන්
පිව්ව මල් නෙලා ගෙන මිදුල අග පදුරකින්
හඬ නගා බුදු සාදු වැදපු රග සිහි කරන්
දිරා ගිය පහන් වැට තෙත් වුනා කදුලකින්

කාලයෙන් වියකිලා වැලිඅතරෙ සැගවිලා
අම්මාගෙ ගෙල රැදුනු පබලුවක් හමුවෙලා
ලය තබා නෙත් පියා සුසුමකට හඬවලා
අරුමෙකිය නැත තවම මව් සෙනෙහෙ වියකිලා

පියානන් මිරිවැඩිය ගැහෙන අතැගිලි මතින්
පිරිමැද්දෙ නෙතූපියා හඳවතට ලං කරන්
ගෙව්ගිය පාලකුනු කිව්වේම කොදුරමින්
අතේ කොපමන රුහිරු හෙලුවාද අපනමින්

මතකයන් සියල්ලම එක මිටෙහි කැටි කරන්
බදින්නෙමි හද මඩලෙ සැරපේකු ඉහලින්
වදින්නෙමි ඒරජුන් හැමදිනෙම මනසෙන්
සමුගනිමි මහ ගෙදර හඬවලා සුසුමින්....

26/01/2024

සිඩ්නි නුවර සිට

Varuni Samarawickrama



The day I leave

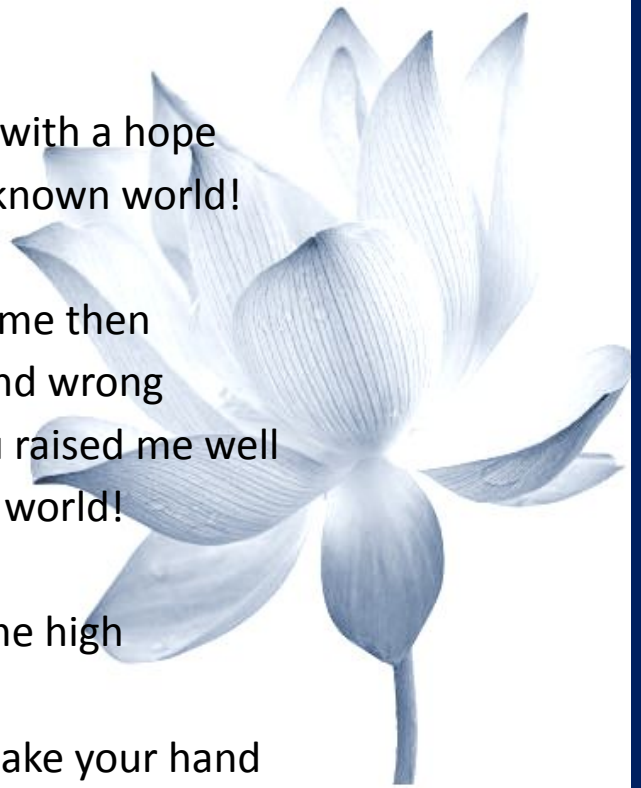
When I leave this place-I'll leave with a hope
I'll leave with a dream-to the unknown world!

When I was wrong – you caught me then
Taught me well – What is right and wrong
With love and kindness – So, you raised me well
You raised me right – to face the world!

When I was right – You praised me high
I knew then I can dream high
I'll carry sweet memories – I'll shake your hand
Yes, I might give you a hug – with tears rolling down.

When I leave this place – I'll leave with a smile
Tears are only a joy – 'cus you raised me well
Good byes are not the last – Yes, I'll come back to you
To hug you once more! – To hold your hands again

Yes, I'll come back to say – Thank you for raising me well
Yes, I'll come back to my sweet little place
Way back in the woods
Where I dreamt it all!



Unduvael Recipe

Mrs. Sujatha Werake

This is what I learned from my mother and sister,
April, 2024

Ingredients:

Undu without the skin (white Urad Dal) 1 cup
Raw rice 3 cups (to make Unduvael crispier.)
Coconut oil or any light oil (such as sunflower oil,
canola oil) available 1 ½- 2 bottles
Thick Coconut milk - 10 oz or more as needed (milk of
1 coconut or 1 can of coconut milk)
Kitul Paeni 1 ½ to 2 bottles
Sugar - 1 cup (250gr)
Salt – 1 tsp to the dough
Salt – 1/2 to 1 tsp to the Kitul treacle (taste and decide)

Also need:

1 small thachchiya/pan
1 big thachchiya/pan
1 medium size pot for boiling the Kitul trickle
1 more pot for unduvael
Frying spoon with holes in it
Big spoon without holes
2 Longer chopsticks
A cloth to wrap around your forearm or a sleeve to
protect your hand from the
heat of the oil while piping.
16 inches X 16 inches cloth with a button hole of the
size of O in the middle
If the button hole is too big, stitch another round of
buttonhole stitch to make it smaller, or a Piping bag that
you might have at home with the same size of hole If
you need a small amount, divide the ingredients in half
or less. This recipe makes about 125 small size
unduvael.

To give you the time to soak, I will write here the times
I would do. You can adjust the times according to your
time zone. However, Undu has to be soaked longer
than rice.

Day 1:

Morning around 8 am I would wash 1 cup of Undu
well and let it have enough water to soak well (about
2 inches above undu. The same day, around 6 pm I
would wash 3 cups of raw rice and let that soak in
water until the next morning.

Day 2:

Next day morning, around 8 am or so, Drain off the
water from you rice by using a sieve. Spread the rice
thinly on a clean cloth and let it dry before you grind
your Undu. If there is any excess water, pat dry with a
dry, clean cloth. Let it dry for another 30 minutes to 60
minutes depending on the water content. During the
drying time of the rice, drain off the water well from
soaked Undu, remove the black skin, if you have
soaked black Undu. If you have used white Undu,
nothing to worry about the skin.

Next, put your undu to your grinder, add thick coconut
milk just enough to cover undu in the grinder. Do not
add more coconut milk than mentioned. If you fill less
than half of the blender, it will do a better grinding.
Grind it well into a smooth paste, so that there will
not be any bits and pieces left. Feel the ground Undu
paste with your fingers to check if it needs more
grinding before taking out of the grinder. Do not add
anymore coconut milk into the paste. Now, grind rice
separately, sieve well into fine flour. (I would use a
sieve with a finer mesh as I have several sieves.) Do
not add any liquid to rice when you grind it.

Mixing: You have to be extra-careful when you mix
undu paste with rice flour. This is the trickiest part. If it
is too watery, you would not be able to pipe the
mixture through the buttonhole in the cloth. If it is too
thick, it could be hard to pipe in .

Mix Undu paste and rice flour by hand. Add salt at this point. If it is too hard, add thick coconut milk little by little and mix. Go on mixing for about 15 minutes until you feel that it is the right texture (like kneading the bread dough). Right texture or consistency means, it has to be firm, but not too hard or not too thin or watery. You should be able to pipe your mixture, like coils into the hot oil through the buttonhole by turning your hand in circular motion, forming perfect unduvael. If the batter is too hard, you will have a tough time piping it out. So bring it to a correct texture. Just in case, if you think that you might need extra flour, save some rice flour to use if things go wrong while kneading. You might use less than a cup of coconut milk depending on the amount of the batter.

Fermentation: (for 6 hours)

Put the well-kneaded batter into a pot and cover it very well with a Saran wrap and a good lid. Keep in a warm place for 6 hours to ferment. The oven could be a better place. I do that with leaving the oven light on, because Seattle where I live is cold. Good fermentation of the batter is important. When you check the batter after 6 hours of fermentation, you will see that the batter has risen well.

Making Unduvael:

1. Boil your paeni. Add sugar and salt only, do not add any water, and keep on stirring. How do you test the right consistency? Easy way: Easy way is to let it boiling while stirring until the liquid come to a full boil with full of bubbles once. Then turn off the burner until the bubbles go down. Then again turn on the burner. One more time, bring it to a full boil while stirring. Then it is time to turn it off. Timing is very important. Keep the paeni very warm (not lukewarm) throughout the process of making Unduwael. But do not need to keep the burner on. If the consistency is too thick, paeni will not go in very well. When you find this situation with the first few unduwael you made, add a little bit of water to Paeni. If paeni is too watery, your unduvael will be soft and easily break. 2. You need one small pan/thachchiya and a big pan/tachchiya with enough oil in them. The oil has to be hot, not burning or steaming hot.

The small pan: This is the pan you pipe your dough into the hot oil first. Put About 1-1/2 inches of oil just enough to cover the unduvaela. Always, you Pipe only one into the small pan. That way, the shape of unduvael can be done beautifully by cooking in a smaller space. . These coil-like Unduvael would go down as you pipe in and pop up onto the surface of the oil after 10-15 seconds. Then you transfer that to the next big pan of oil. Pipe a new one into the first pan of oil. Continue doing to transferring. Some people prefer to use only one pan. Downside of that is, it can take more time to finish, and the shapes and sizes of the Unduvael can vary.

3. The big pan: This pan has about 2- 2 1/2 inches of oil. You transfer your half-cooked Unduvael to the bigger pan, and watch them constantly and turn the sides. You can pipe a new unduvaela to the smaller pan while doing this. Big pan can contain about 6-8 or more unduvael at one time depending on the size. Keep them until golden color. Don't forget to turn the sides.

4. Transferring to Paeni Haeliya: When they are golden color, using your long chopstick, take one by one and add to the pot of paeni that you took down from the burner. Paeni is still hot, not lukewarm.

5. Dipping in paeni: As soon as you drop unduvael one by one into the pot of Paeni, you dip it very, very, quickly in it with the back of the big spoon that you have in the pot. You might hear the "hiss" sound of absorbing paeni into unduveala. Keep it down for about 2 minutes. If another unduvaela is coming

in, dip that down as well. After about 2 minutes in Paeni, you take the unduvaela out with a chopstick and put it into a dry pot/tray/plate. Why do we use a chopstick? That is to get a clean Unduwela without much oil or paeni in it. This process needs a lot of attention. Continue piping in, turning them until golden color, dipping in Paeni, and taking them out. If Paeni becomes less hot later, keep it on the burner again for a minute or two, with some heat. Not boiling heat. Enjoy. At my parents' kitchen, there are two people at the hearth (fire stove), one to pipe in, the other one to dip them in Paeni. If you have someone to dip them, that can be very helpful. If you delay dipping, the paeni will not get absorbed into unduwael.

Notes to the reader:

Make sure you wrap your forearm or, wear a sleeve to protect you from the heated oil while piping.

If you have any questions, please send me a message or call 425.260.0997.

This recipe is from a village called Yatigamma, in the Yatinuwara area, where I was born and bred. I know that there are other ways people use to make Unduvael depending on the area. My mother is an expert in this. So I am sharing her personal recipe with you.

I would like you guys to prepare your mixture by following this recipe to the dot, starting two days in advance. I think I have given you all the details without any "Gurumushtiya." Please send me pictures of your product. Thank you. Good luck to you.

Third Funraising Virtual Event of the Year

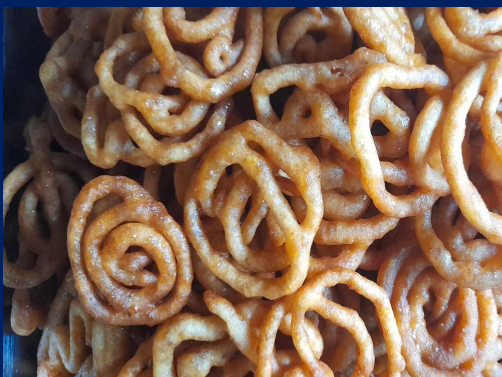


April 7th 2024



Undu Wal made by Mrs. Sujatha Werake during the session.

Mouth watering unduwal from MGCCANA members. unduwal from MGCCANA members members



by Chamani Gunasekera



by Ayanthi Fernando



by Yamuna Kollalpitiya

Travel Notes – Cuba

Cuba is a beautiful island surrounded by the waters of the Gulf of Mexico, Caribbean Sea, and Atlantic Ocean. I had the opportunity to spend a few days in Varadero, which is famous for its heavenly white sand beaches along the Northern part of the island. The waters of Varadero are a sheet of shimmering blue and emerald that changes to a myriad of shades based on the time of day under the blue skies. The clear blue water is up to one's knee or hip even up to 20 feet from the shoreline.

White Sand Beaches in Varadero, Cuba



Classic Cars in Cuba

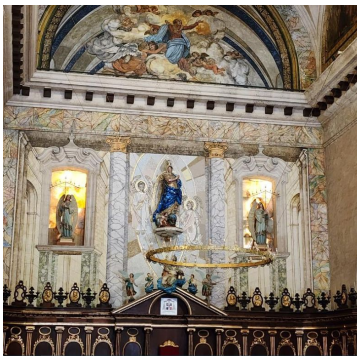


Coconut groves lining the beach usher memories of Sri Lanka. The weather in March is very comfortable; afternoons get quite warm and cool down considerably in the evening on windy days.

Havana, the capital is a good two-hour drive from Varadero. My family took a classic car ride to Havana. Classic cars beautifully painted are a major tourist attraction in Cuba.

Old Havana has a beautiful historic area dating back to the 1500s. to the time of Spanish colonization, marked by fortresses, ramparts, and cannons. The Spanish had colonized Cuba from 1492 to 1989; The British had also ruled Cuba for a relatively short time. In old Havana, and nearby towns the architectural structures tell the stories of war, foreign invasions, days of pirates, massacre of aboriginal peoples, and slavery. The imposing Havana Cathedral with gilded ornate paintings and sculptures testify to the piety of the Cuban people.

Havana Cathedral



An old square in Havana that witnessed the sale of slaves



Havana: Mix of Old and New



New Havana is home to the legislature building - National Capital of Cuba, Havana University with imposing old architectural designs, and memorials to political leaders of the country. Signs of economic hardship are evident when one walks down the streets with dilapidated buildings and stores and pharmacies with empty shelves. Some imposing old buildings such as the company headquarters of Bacardi, and estate houses tell the story of business tycoons who fled the country when private industry was taken over by the government.

Cuban cuisine consists of many types of vegetables, fruits, meat and fish. Some dishes use spices in moderation. Caramel pudding is a tasty dessert and is called flan. Guava and papaya are popular as well. The Cuban socio-cultural fabric comprises of interwoven threads from many traditions including European, African, Chinese, and Asian. We witnessed a fascinating performance with roots in an African folk music tradition that had some resemblance to the firedance performed in Sri Lanka.

As for animal life, I saw large pelicans that glided gracefully just above water by the sea, a blue heron, and seagulls. Green lizards that are about six inches long sun themselves on rocks and hide under coconut trees. House sparrows warm themselves in the sand under bougainvillea bushes covered with bright pink flowers. Doves are also to be seen.

Coconut groves line the beaches and interesting types of cactus-type plants adorn the mostly flat landscape around the beaches. Some plants have thick leaves and suggest those adjusted to a dry terrain. The hurricane season is from June to November and the dry season is from November to April.

Cactus



Palm



Pelicans that arrive as a flock



The transportation system indicates the economic hardships of the Cuban people. The road from Varadero to Havana is in good condition, but not many vehicles are to be seen. People walking down the road hold up their hand to passing vehicles, hoping to hitch a ride. Buses packed with commuters can be seen as one gets closer to Havana. Tourism is a main source of income for the country. Cuban cigars and liquor are also exported. Sugar cane has historically been a major source of income for the country; however, the industry is said to be in decline. One can only hope that the troubles overshadowing the country would soon be a thing of the past and the warm and beautiful people of Cuba would have access to more than basic necessities without a struggle.

Heron



Fire dancer



Dear Valued Members,

We would like to express our gratitude for your active participation in our virtual meetings throughout March. Your engagement and dedication contributed significantly to their success.

Our discussions centered around a timely topic—US immigration—and were designed to foster a sense of community among MGCAANA members and provide support and guidance to empower them as they navigate their paths toward success in the USA.

Below are the links and passwords for the Immigration meetings held on March 16th and March 31st of 2024.

March 16th 2024 Meeting with Harshi Waters Esq.

https://us06web.zoom.us/rec/share/Xs5C6xFKtX_brJq1Ev_oXo3JjkYpgHelO3Xymqm41u7oabjv2HSZKFoW-CPfZcvt.AGVxDtxhi_3AJ4rz?startTime=1710612568000

Passcode: LQ1**pjM

March 31st 2024 Meeting with Mr. Chanaka Ramanayaka Esq.

https://us06web.zoom.us/rec/share/FclAcan9GJ4ynur5gFM_AH-WjoDnk5mXqoUy6peQ709AUnVplsXv9iN6gsm8vB77.ockXtOHeNAWs2Dz3?startTime=1711907983000

Passcode: +B@vuW38

You may contact our presenters using the following contact information

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harshiwaters@gmail.com and hmw@brindlemccormack.com

2. Chanaka N Ramanayaka Esq.

Managing Attorney and Immigration Lawyer

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[Pasadena, CA 91101](https://www.lawofficesofchanakanramanayakaapc.com)

immigrationattorneylaca@gmail.com

www.lawofficesofchanakanramanayakaapc.com

Highlights of MGCAANA Webinars

Member discussions about USA Immigration with Harshi Waters (Esq.) March 16th 2024



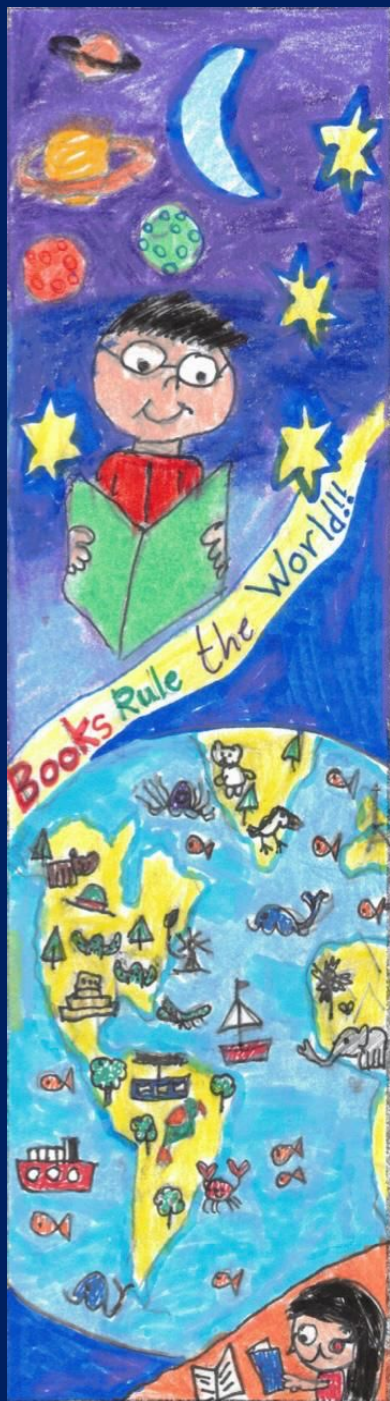
Member discussions about USA Immigration with Chanaka Ramanayaka (Esq.) March 31st 2024

Chanaka
Ramanayaka,
Esq

Qualifications and Experience

- Attorney at Law of the Supreme Court of Sri Lanka
- Attorney Licensed in the State of California
- Managing Attorney, Immigration & Refugee Services, Catholic Charities of Los Angeles
- Managing Attorney, Law Offices of Chanaka N. Ramanayaka, APC
- Owner, FirstTicket Global
- Board Member, Los Angeles Lawyer Magazine
- Member, American Immigration lawyers Association
- Member, California Lawyers Association
- Member, Los Angeles County Bar Association
- Member, Asista





Lahini also received an honorable mention for her art on Tide pools, by the California coastal Commission.



Our MGCCANA member Ayanthi Fernando's daughter Lahini received an award from the Mayor of Norwalk for the Los Angeles County library bookmark contest.

congratulations Lahini !



MAYANS RHYTHM NIGHT

2024/02/17 *අද ලෝක කාන්තා දිනයයි - සුකෝමල ලද බොළඳ කාන්තාවන්ටද කළ නොහැකි දෙයක් නොමැති බව ඔබට කියන්නට, පසුගිය දිනක සංවිධානය වූ සුන්දරතම වැඩසටහනක් පිළිබඳව විස්තරයක් ඔබට ලියන්නට සිතුවා.

අධ්‍යාපනයෙන්,ක්‍රීඩාවෙන් මෙන්ම විෂය සමගාමී කටයුතු රාශියකින් දිවයිනේ ප්‍රථමයන් බිහි කරන , ශ්‍රීලංකා නාමය අන්තර්ජාතිකයට ගෙන යන අභිමානවත් මහාමායාවේ දියණියන් කායික ,මානසික, සමාජීය සහ ආධ්‍යාත්මික වශයෙන් පිරිපුන් තරුණියක් ලෙසින් ලක්බිමට තිළිණ කිරීම අරමුණු කොට ගෙන, විදුලිය නව සංවර්ධන කටයුතු වෙනුවෙන් අවශ්‍ය ප්‍රතිපාදන සම්පාදනය සඳහා අරමුදල් රැස්කිරීමට ආදිශිෂ්‍ය සංගමයේ ක්‍රියාකාරී සාමාජිකාවන් කිහිප දෙනෙකු එක්ව සංවිධානය කරන ලද සංගීත සැඳව - ""MAYANS RHYTHM NIGHT "" වැඩසටහන ඉතාමත් සාර්ථක ලෙසින් ඉකුත් 2024/02/17 වන දින මහනුවර ග්‍රෑන්ඩ් කැන්ඩියන් හෝටල් පරිශ්‍රයේදී පැවැත්වුන අතර, එම සංගීත වැඩසටහන සඳහා මහාමායාවියන් පමණක්ම නොව, දිවයිනේ අපිට සමීප තවත් බොහෝ පිරිසක් ඉතාමත් ආශ්වාදජනක රාත්‍රියක් ගෙවා දමන්නට අප හා එක්වූවා.

එදිනෙද කලබලකාරී ජීවන අරගලයෙන් හෝරා කීපයකට මිදී, ඉතාමත් සැහැල්ලුවෙන් සහ විනෝදයෙන් යුතුව නිදහසේ කාලය ගත කළ මේ හෝරා කීපයට අප කවුරුත් දැඩිව ඇලුම් කළ අතරම, හෙළ -බොදු- කුල -කත යන අපගේ සම්ප්‍රදයානුකූල භාවය සුරකිමින්, පාසැල් නාමයට කිසිදු අකටයුත්තක් සිදු නොවන ආකාරයෙන් අභිංසක සතුටක් ලබමින් විනයානුකූල ලෙස මේ සැඳව ගත කළ අප මහාමායාවියන්ට බොහෝ කාලයකට පසුව මෙවැනි අවස්ථාවක් ලබාදීමට හැකිවීම සම්බන්ධයෙන් සංවිධායක මණ්ඩලයේ අප බොහෝ සතුටු පත්වුණා.

විදුලිය සංවර්ධන කටයුතු සඳහා ආදි ශිෂ්‍ය සංගමයට මෙම සංගීත සැඳවෙන් පමණක් ලක්ෂ දහතකට ආසන්න ලාභයක් උපයාගන්නට හැකිවීම "" යකඩ කාන්තාවන් කිහිප දෙනෙකු එකතුව කරන ලද අශ්වරියමත් කටයුත්තක් "" ලෙස හඳුන්වා දෙන්නට මා තීරණය කළා.

මෙම දැවැන්ත වැඩසටහන සංවිධානය සඳහා අප කණ්ඩායමට අනුග්‍රාහක දයකත්වය ලබා දුන් ඔබ සියලු දෙනාටමත්, මෙම සොඳුරු සැඳවට සහභාගි වූ සියලු දෙනාටමත් අප මහාමායා බාලිකා විදුලිය ආදි ශිෂ්‍ය සංගමයේ ගෞරව පූර්වක ස්තූතිය පිරිනමන අතරම, මෙම වැඩසටහන සංවිධානය කිරීමට තම කාලය, ධනය, ශ්‍රමය වැය කරමින් දිවා රෑ නොබලා වෙහෙසුන සංවිධායක මණ්ඩලයේ මා බෙහෙවින් ආදරය කරන ඔබ සියලුම දෙනාට අප ආදිශිෂ්‍ය සංගමයේ සමලේකම්වරිය ලෙසින් අපගේ ආදරය සහ ගෞරවය ලබාදිය යුතුමයි....!!

""අශ්වරියමත් කාන්තාවනි, අද ඔබගේ දිනයයි....!! "" අපි සැමරිය යනුමයි...! 2024/03/08 -



Reaching the New Goal **\$50,000** Set for Vidya Scholarship Trust Fund (VSTF)

The Vidya Scholarship Trust Fund (VSTF), set up by MGCAANA, provides financial aid to disadvantaged students at Mahamaya Girls' College. Scholarships from VSTF pay for educational expenses and boarding fees of students attending Mahamaya. "Vidya," a Sanskrit word, means knowledge or wisdom. Our initial goal was to raise \$20,000, which we achieved in 2018; however, the current goal is \$50,000.

The total amount collected for VSTF reached **\$45,706** as of May 2023. Currently, we are at 91.4% of the new goal.

To donate online or by cheque, please visit:

<http://mahamayaalumnina.org/vstf.php>

We value your donations - fulfilling our purpose of MGCAANA

An important message from Ms. Himashanie Diyabalange (Co-chair, VSTF) - on behalf of the endowment committee and the VSTF Board of Trustees:
VSTF Announcements: We are excited to share that in 2023, the VSTF awarded **21 scholarships worth Rs 40,000 each**. These scholarships will support deserving students in pursuing their educational goals. Congratulations to the recipients and thank you to our sponsors and extinguish donors for making this possible.

https://www.mahamayaalumnina.org/VidyaTrustFund/MGCAANA_Vidya_Scholarship_Trust_Fund_Brochure.pdf

Renewing MGCAANA Membership for the Year 2024

Thank you to members who already renewed their membership for the year 2024. If you have not renewed your membership yet, this is a friendly reminder to renew your membership to support MGCAANA's ongoing activities.

How you can renew your membership:

Online: Use your credit card or PayPal account to pay your membership fee through the MGCAANA membership renewal page.

By Mail: Please mail a check payable to MGCAANA (\$ 15 - Students; \$ 25 - Regular).

Address: Treasurer, MGCAANA, 2417 NE 20th, Renton, WA 98056

Note: If you wish, you can also renew your membership for 3, 5, or 10 years by paying US\$70.00, US\$115.00 and US \$230.00 respectively. Your support helps MGCAANA continue its legacy in helping Mayans and their communities in North America as well as current students at Mahamaya Girls' College, Kandy, Sri Lanka.

Upcoming MGCAANA Activities

- Board Meetings (Every 3rd, Thursday)
- Next Newsletter (July 2024)
- AGM - July 6th, 2024 (in person - stay in touch)

Want to know what your Board of Directors (BOD) is up to?

Please read the minutes of the BOD's monthly meetings posted on MGCAANA website:

<http://www.mahamayaalumnina.org/minutes.php>

If you have new ideas, concerns, or suggestions to improve how MGCAANA operates etc. please feel free to connect with the BOD through email: Mahamaya_alumnae@yahoo.com

JOIN US!

MGCAANA Newsletter Committee is looking to recruit new committee members to work on "Maya Puwath," quarterly publishing newsletter of MGCAANA. As part of the Newsletter Committee, you'll be able to develop these useful skills: communication; writing; graphic design; team work; creative thinking; time management; leadership etc.

If you are interested, please reach out to the Committee through:

Mayamaya_alumnae@yahoo.com

Newsletter Committee :

Ruvani Dissanayake