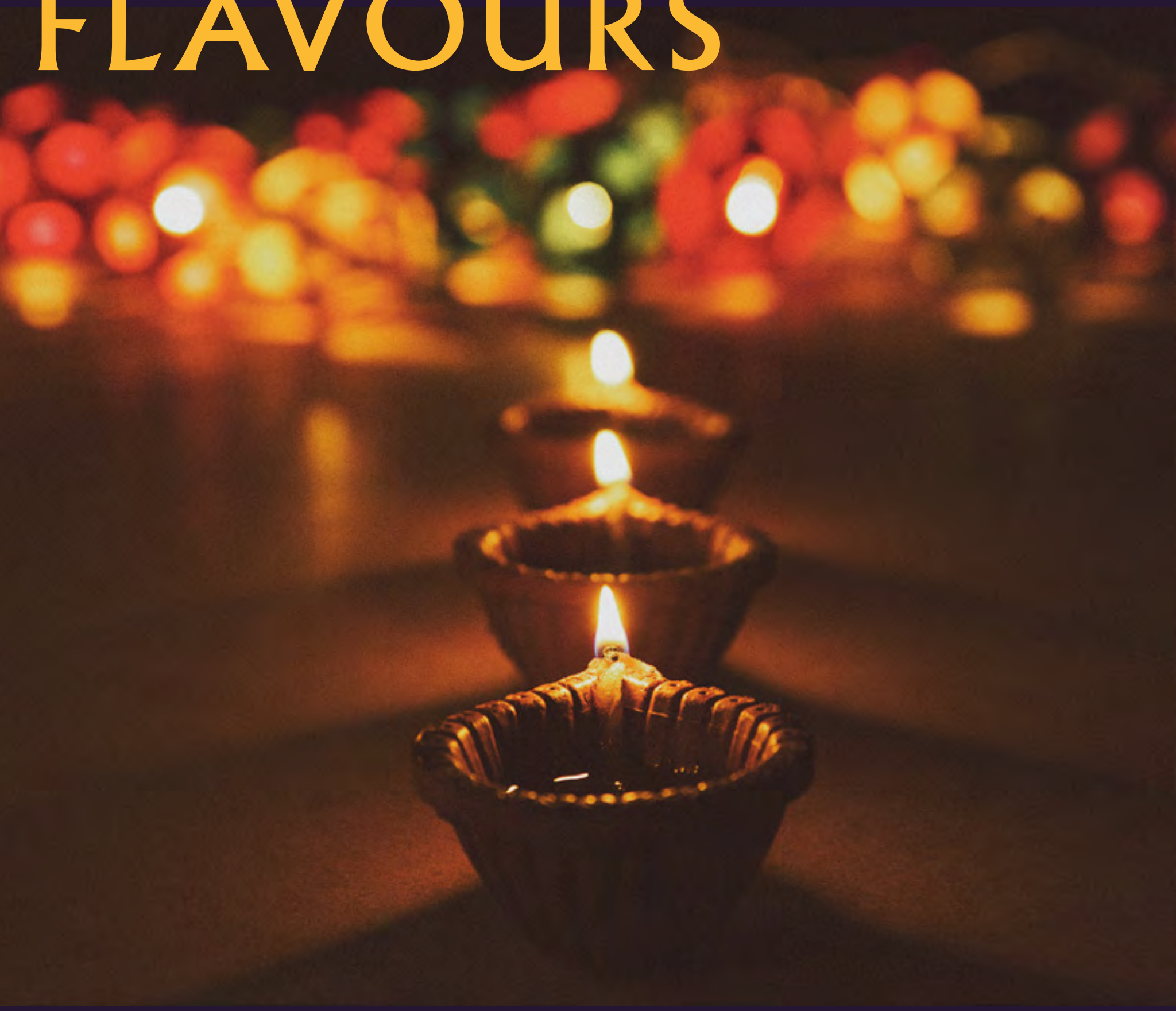
EVERYTHING YOU NEED TO MIX
IN A LITTLE DIWALI CELEBRATION.

# FESTIVE FLAVOURS



## WHAT IS DIWALI?

What you need to know about India's largest and most important festival.

## WHAT TO SERVE

Discover our delicious and authentic dinner menu. Plus, it's all easy to make.

## DIY GIFT IDEA

A fun and simple gift you can make at home and share with loved ones.

Welcome to Festive Flavours, where you'll find everything you need to mix in a little Diwali celebration. I'm Anjali Pathak, my grandfather founded Patak's in the '50s and now I'm a chef, food writer, and teacher at my cooking school in Mumbai, India.

Diwali is a wonderful time of year. Growing up, my family used to celebrate Diwali through food. That's not so different to other Indian families, as celebratory meals are at the heart of the festival. We would always try to get together and share a family meal and we'd laugh and reminisce about the year gone by. Today, we still try and get together, and there is one dish that we always ask for – my mum's chicken masala. It feels like home and tastes incredible. Diwali isn't the same without indulging in this dish.

I now invite you to make your way through this magazine. Within these pages, you will discover everything you need to celebrate Diwali, India's largest and most important holiday.

Happy Diwali,

Anjali Pathak



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# Diwali is India's biggest and most important holiday.

Also known as the festival of lights, Diwali gets its name from the rows of clay lamps that are placed outside people's homes. These lamps are lit to symbolize the inner light that protects us from spiritual darkness. The day of Diwali is celebrated in October or November, with the exact dates varying from year to year according to the Hindu lunar calendar.

*Diyas are native to India and are lit to represent the triumph of light over darkness and good over evil. Traditionally made of clay, they are filled with oil, which acts as fuel, and lit with a cotton wick.*

Similar to spring-cleaning in North America, Diwali sees families cleaning their homes from top to bottom in preparation for the festival.

Once everything is tidy, families put down their dishtowels and replace them with handfuls of colourful powders and sand. With them, they create beautiful patterns on the ground called rangoli.

Homes are then decorated with diyas – which are oil lamps often made of clay and other candles. Families gather together, bringing gifts and well wishes. They sit down together for large feasts, plenty of sweets, and to watch impressive firework displays, which are said to scare away evil spirits. During Diwali, there is also worship to Lakshmi, the goddess of wealth. People open their doors and windows, and light lamps to invite Lakshmi in.

Regardless of your beliefs, the festival of lights stands for a reaffirmation of hope, a renewed commitment to friendship and goodwill, and a celebration of all the joys in life.



## "THE COMMON THREAD OF THE DIWALI STORY IS THE VICTORY OF LIGHT OVER DARKNESS."

*As part of the Diwali celebration, impressive firework displays are often seen illuminating cities across India and the world. Young and old alike can ooh and aah at the vibrant (and often noisy) twinkling displays.*

# HOW DO OTHERS CELEBRATE DIWALI?

**Meet Harsh Chawla –** one of the masterminds behind Toronto's premium Indian restaurant, Pukka. We sat down with Harsh to talk about his restaurant, growing up and celebrating Diwali in India, how he has kept the traditions alive in Canada, and what he believes the true meaning of the holiday is.

### How did you get into the restaurant business?

I always felt that Indian food was very underrepresented in North America, and especially in a city like Toronto, we should have more options so that people can have a premium experience and guests can enjoy Indian food.

My business partner Derek Valleau and I said, "Let's do something which is unique to us and keep true to the tradition of Indian food, but also do something that is approachable and which everybody can enjoy." Food is not only about filling the stomach, it's about having a cultural experience.

### How did you celebrate Diwali growing up?

Oh, that was the best part of the whole thing. Diwali starts usually about 20 days before the actual day of Diwali. We as kids were always running around, we would go to the markets, buy sweets, and firecrackers. That was the biggest thing – we would light up the whole street, it was insanity.

Leading up to Diwali, about 2 weeks before, we would put up the lights outside. The best way to describe it would be like Christmas lights, but about five times bigger than Christmas lights. The whole neighbourhood would do it.

We went to all our friends' and relatives' houses to exchange sweets or gifts or wish them Diwali, and everybody would call each other, everybody would send cards – the same things you do at Christmas, but instead of having the Christmas tree, we go to people's homes.

"PUKKA MEANS GENUINE, AUTHENTIC, AND SOLID."

*Harsh Chawla opened Pukka – a restaurant with a forward-thinking take on Indian food in 2013, with his business partner Derek Valleau.*

"THEY DON'T ALL CELEBRATE DIWALI, BUT THEY DO UNDERSTAND THE FEELING OF DIWALI NOW."

And then the day of, we have a big puja – that's a worship of the goddess Lakshmi. Lakshmi is considered the goddess of wealth, so that would happen in the evening time, as the sun goes down. Then you pray to Lakshmi to bring you prosperity, prosperity to family, keep everybody healthy and wealthy, and then we would light up the whole town again with firecrackers.

**Are there traditions you grew up with that you kept alive over the years?**

I want the goddess of wealth to give me her blessing, so I do the puja at home when the sun goes down. So I do that at home, to keep my family and everybody happy and secure, and then I come to the restaurant because this is where I make money, so I want to make sure I say 'thank you' to Lakshmi, who has bestowed upon me a very lucrative and a very successful business.

It's a cross-cultural country and city, my front-of-the-house is not all Indians, and my back-of-the-house is only Indians. The past two years I've come in to pray and all my staff are standing with me and we do it. They're not all Indians and they don't all celebrate Diwali, but they do understand the feeling of Diwali now, and I feel what I do here now, does make a difference to me and my staff at the back. The people at the front recognize that and we respect each other's cultures more – that's what we do.

*Brimming with character, Pukka creates an energetic atmosphere to discover and enjoy the flavours of India. 778 St. Clair Avenue West, Toronto.*

## “THE TRUE MEANING OF DIWALI IS VERY CLEAR TO ME. FAMILIES GETTING TOGETHER… ENJOYING EACH OTHER’S COMPANY.”

### Do you have any traditional Diwali dishes?

On that day, traditionally we would eat vegetarian food – we don’t eat meat. And I still, as a cultural thing, I still follow that very traditionally.
I also believe personally, any holiday or religious celebration is not celebrated without sweets. There has to be a lot of sweets. And there are a ton of sweets when we celebrate Diwali. Where I come from, my mother would make a Diwali sweet or dessert called kunjia, made out of flour. She puts the stuffing inside, like a paneer, a cottage cheese, and sweetened coconut, and then she would deep fry it, and then deep fry it again, and put it in the simple syrup – it was awesome.

### How would you tell someone who knows nothing about Diwali what it is?

Diwali is as big for me as Christmas is for anybody. That’s one thing I say. Secondly, if someone wants a little more detail about it, I say, Diwali is a simple family celebration of having everybody together and enjoying the moment and enjoying the day. That, I think would be the best way to describe it.

### What is the true meaning of Diwali to you?

The true meaning of Diwali is very clear to me. Families getting together, of forgetting anything bad that’s happened in the past, everybody’s sitting at the dining table, and just enjoying the day and enjoying each other’s company without being pretentious, and without being “Oh, I did this, I did that, I want to do that”…that’s my favourite and the best part of the whole thing.

*Pukka Chaat. In keeping with Diwali tradition, this dish is vegetarian. As fantastic as it looks, it tastes even better.*

# How do I decorate my Diwali table?

We teamed up with Anjum Choudhry Nayyar, the editor-in-chief of the online magazine, masalamommas.com, to bring you everything you need to set the perfect table for a fun, fabulous, and festive Diwali celebration.

# 5 EASY WAYS TO SET THE TABLE FOR YOUR DIWALI CELEBRATION.

Diwali is such a wonderful time to take a moment, remember our traditions, and try to host a gathering with family or friends. Ever since I've become a mom, it feels like I have less and less time to add the touches I would like to. But preparing for Diwali doesn't have to be complicated – or time-consuming. Discover five of my favourite ways to make your Diwali table look beautiful in nearly no time at all.

### 1. Choose bold theme colours that can be paired with other complimentary colours.

Diwali is all about colour, warmth and family. Choosing two bold colours such as fuchsia and orange or maroon and dark purple mean that you can pair with the lighter shades such as yellow, green, or white. Having a central metallic colour, such as gold or bronze, helps tie the richness of the look together with a bit of bling!

### 2. Layer up your place settings.

Remember all that china you have stored away from your wedding? This is the perfect time to bring it out. Diwali calls for a large family dinner so why not make it a royal affair? Generally, the first layer of a formal setting is either a placemat or a charger. Chargers often come in gold and bronze so they are the perfect way to bring the colours in from tip number one. Layering plates can give a setting depth and adding a bowl for lentils or soup is perfect for the top.

### 3. Give guests something fun to do.

Have each guest choose or decorate a diya they like and put it by their place setting. At the end of the evening, they can take it home as a special keepsake.

*Layering up your place settings adds a bit of grandeur, and gets guests talking.*

### 4. Try adding glass and metal to enhance lighting.

Given that this is the festival lights, glassware and metallics are great for diya and candle lighting. Reflections of light can add a nice mood to a table, but also showcase colours on the table in different shades. Adding wine glasses is great for lighting and alcohol-free mango spritzers as there is no alcohol served during Diwali. A unique way to finish off your table setting is by replacing traditional napkin rings with Indian bangles.

### 5. Encourage mingling with activity.

Having a place on a bar or countertop in your home and turning it into a focal meeting point is great. Bring out a colourful basket filled with your favourite teas, along with some metallic mugs in keeping with your theme for added effect.

# A delicious vegetarian Diwali dinner menu.

Diwali is a vibrant and colourful celebration with no shortage of delicious savoury dishes and sweet treats. In keeping with an authentic Diwali menu, all the dishes we've included are vegetarian and meant to be served family style. Remember, Diwali is all about sharing, so invite family, friends, and even neighbours over to join in the meal and festivities.

## DIWALI MENU

### APPETIZERS

Spinach & Green Pea Patties (Hara Bhara Kebabs)
Samosas with Phyllo Pastry Shell

### MAINS

Chickpea & Butternut Squash Curry
Spicy Baked Cauliflower & Broccoli Medley
Tandoori Roasted Root Vegetable Stew
Zucchini & Parsnip Moghlai
Butter Chicken Chickpeas
Vegetable Korma

### DESSERT

Pumpkin Halwa

### DRINK

Ultra Spice Chai Latte

# SPINACH & GREEN PEA PATTIES (HARA BHARA KEBABS)

## *Ingredients*

*2 tbsp* ***Patak's Madras Curry Paste***
*4 medium potatoes cut into quarters, cooked*
*⅔ cup green peas, cooked*
*1 cup fresh spinach leaves*
*1 tbsp fresh cilantro, chopped*
*2 tbsp corn flour*
*vegetable oil for frying*
*salt to taste*

***Prep time:*** *20 min*
***Cooking time:*** *60 min*
***Heat level:*** *3*
***Serves:*** *4-8*

## *Instructions*

1. Mash together the cooked potatoes and green peas. Blanch the spinach leaves in boiling water. Drain and plunge into cold water to chill. Squeeze gently to remove excess water. Chop finely.

2. Add the spinach to the potato and pea mixture. Mix well. Add cilantro and **Patak's Madras Curry Paste.**

3. Add corn flour to bind and mix well, adding salt to taste. Divide the mixture into 24 equal portions. Shape each portion into a ball. Flatten into a thick disk.

4. Heat oil in a wok or deep-bottomed frying pan over medium-high heat. When oil is hot but not smoking, fry for 3 to 4 minutes, turning halfway through.

5. Serve immediately.

# SAMOSAS WITH PHYLLO PASTRY SHELL

## *Ingredients*

*1 pkg phyllo pastry, thawed*
*1 tsp olive oil*
*3 yellow potatoes, peeled, cut into ½ inch chunks, and parboiled or steamed*
*1 cooking onion, diced*
*1 tbsp ginger, grated*
*2 cloves garlic, grated*
*2 tbsp* ***Patak's Mild Curry Paste***
*1 cup frozen peas*
*¼ cup cilantro, chopped*
*1 egg, beaten (egg wash)*
***Patak's Mango Chutney*** *as a dipping sauce*

***Prep time:*** *10 min*
***Cooking time:*** *25 min*
***Heat level:*** *1*
***Serves:*** *4*

## *Instructions*

1. Preheat oven to 350°F.

2. Heat oil in frying pan over medium heat. Sauté onion, ginger, and garlic until cooked and onions are translucent. Add **Patak's Mild Curry Paste** to pan and cook for 2 minutes. Stir in cooked potatoes and frozen peas to pan, cook for 2 to 3 more minutes. Stir in cilantro and then remove potato mixture from heat and leave to cool.

3. Unwrap thawed Phyllo and using kitchen shears, cut Phyllo into three long strips. On each strip, place a heaping spoonful of filling at the narrow end.

4. Fold samosa into triangles, heading up the strip. Place finished samosa on a baking sheet lined with parchment paper. Cover with egg wash (whenever you brush on the egg, the Phyllo will crisp up in the oven).

5. Bake for approximately 10 to 15 minutes, until samosas are brown and crispy.

**TRY THIS**
Serve with **Patak's Sweet Mango Chutney** and/or plain yogurt for dipping.

**Discover even more great Patak's recipes here.**

# CHICKPEA & BUTTERNUT SQUASH CURRY

## *Ingredients*

*2 tbsp vegetable oil*
*4 cups chopped butternut squash (1-inch chunks)*
*¼ tsp each salt and freshly ground pepper*
*1 tbsp ginger, minced*
*2 cloves garlic, minced*
*3 cups small cauliflower florets*
*2 cups green beans, trimmed*
*1 can chickpeas, drained and rinsed*
*1 jar (400ml)* ***Patak's Korma Sauce***
*2 cups baby spinach*
*2 tbsp fresh cilantro, finely chopped*
*¼ cup flaked coconut, toasted*
***Patak's Sweet Mango Chutney***
*lemon wedges, optional*

***Prep time:*** *15 min*
***Cooking time:*** *25 min*
***Heat level:*** *1*
***Serves:*** *4*

## *Instructions*

1. Heat oil in large Dutch oven or large saucepan over medium-high heat. Sauté butternut squash, salt, and pepper for 5 to 6 minutes or until golden brown. Add ginger and garlic; continue to sauté for 2 to 3 minutes or until fragrant.

2. Add cauliflower, green beans, and chickpeas and sauté for 2 minutes. Add ½ cup water and cook, stirring for 3 to 5 minutes or until veg tables are tender crisp. Stir in **Patak's Korma Sauce** and bring to a simmer. Cook, covered, stirring occasionally, for 5 to 8 minutes or until vegetables are tender.

3. Stir in baby spinach and cilantro. Garnish with flaked coconut. Serve with **Patak's Sweet Mango Chutney** and lemon wedges, if desired.

### TRY THIS

For a spicier dish, try garnishing each plate with sliced chillies. If you want to cool things down, try drizzling with some yogurt.

Not a fan of chickpeas? No problem. Try replacing them with lentils.

**Discover even more great Patak's recipes here.**

# SPICY BAKED CAULIFLOWER & BROCCOLI MEDLEY

## *Ingredients*

*2 cups broccoli florets*
*2 cups cauliflower florets*
*½ large red onion, cut into wedges*
*½ large red pepper, cut into 1-inch strips*
*1 tbsp vegetable oil*
*¼ tsp salt*
*¼ tsp freshly ground pepper*
*1 sachet* ***Patak's Spicy Cumin & Ginger Sauce for Two***
*½ cup peas*
*1 cup cooked basmati rice*
*1 tbsp fresh cilantro, finely chopped*

***Prep time:*** *10 min*
***Cooking time:*** *25 min*
***Heat level:*** *3*
***Serves:*** *4*

## *Instructions*

1. Preheat oven to 425°F. Line baking sheet with parchment paper. Toss broccoli, cauliflower, red pepper, and red onion with oil. Seson with salt and pepper.

2. Arrange on prepared pan. Bake, turning occasionally, for 15 to 18 minutes or until golden and tender.

3. Meanwhile, bring **Patak's Spicy Cumin & Ginger Sauce** to a simmer in a large skillet set over medium heat. Add baked vegetables and peas. Simmer for 3 to 5 minutes or until peas are heated through.

4. Serve over basmati rice. Garnish with Cucumber Yogurt Sauce and chopped cilantro.

**YOGURT CUCUMBER SAUCE:**

1. Stir yogurt with cucumber, mint, and salt until well combined. Garnish with cumin seeds, if desired.

**TRY THIS**

Switch it up by substituting broccoli and cauliflower with other vegetables, or try adding chickpeas, lentils or beans.

Short on time? Try substituting Yogurt Cucumber Sauce with plain yogurt.

**Discover even more great Patak's recipes here.**

# TANDOORI ROASTED ROOT VEGETABLE STEW

## *Ingredients*

*4 cups chopped root vegetables, such as carrot, parsnip, sweet potato, turnip (1-inch chunks)*
*2 shallots, halved*
*4 tsp vegetable oil*
*1 clove garlic, chopped*
*pinch salt*
*pinch freshly ground pepper*
*1 ½ cups chopped zucchini (1-inch chunks)*
*1 cup cherry tomatoes, halved*
*½ can lentils, drained and rinsed*
*1 sachet* ***Patak's Tandoori Sauce for Two***
*½ cup cooked quinoa*
*1 tbsp fresh mint, finely chopped*

***Prep time:*** *20 min*
***Cooking time:*** *60 min*
***Heat level:*** *1*
***Serves:*** *2-4*

## *Instructions*

1. Preheat oven to 400°F. Toss root vegetables with shallots, oil, garlic, salt, and pepper. Place in a 9x9-inch baking dish.

2. Roast, turning occasionally, for 25 to 30 minutes or until vegetables are lightly golden and tender crisp. Stir in zucchini and scatter cherry tomatoes over top; roast for 12 to 15 minutes or until all vegetables are tender.

3. Stir in lentils, **Patak's Tandoori Sauce**, and quinoa. Cover tightly with foil. Cook, covered, stirring occasionally, for 10 to 15 minutes or until mixture has simmered and heated through.

4. Garnish with mint.

### TRY THIS

For a spicier dish, try garnishing with sliced chillies. If you want to cool things down, try drizzling with some yogurt.

Family of 4? Simply double the portions of all ingredients and use a full jar (400 ml) of **Patak's Tandoori Sauce.**

**Discover even more great Patak's recipes here.**

# ZUCCHINI & PARSNIP MOGHLAI

## *Ingredients*

*1 jar (400 ml)* ***Patak's Korma Cooking Sauce***
*2 medium parsnips, chopped*
*2 medium zucchini, chopped*
*2 tbsp vegetable oil*
*1 medium onion, chopped*
*2 tbsp cream (optional)*
*1 tbsp fresh cilantro, chopped*

***Prep time:*** *10 min*
***Cooking time:*** *25 min*
***Heat level:*** *1*
***Serves:*** *4*

## *Instructions*

1. Steam parsnips and zucchini until just tender.

2. Heat oil in a large frying pan. Sauté onions until translucent. Add parsnips and zucchini.

3. Shake jar of **Patak's Korma Cooking Sauce** and stir into vegetable mixture.

4. Bring to a boil, cover, and simmer for 15 minutes until vegetables are cooked through.

5. Stir in the cream just before serving (optional). Serve over rice or with chapati.

# BUTTER CHICKEN CHICKPEAS

## *Ingredients*

*2 tbsp vegetable oil*
*¼ tsp salt*
*¼ tsp freshly ground pepper*
*½ onion, chopped*
*1 red pepper, chopped*
*1 tbsp ginger, minced*
*2 cloves garlic, minced*
*½ cup water*
*2 canned chickpeas, drained and rinsed*
*1 jar (400 mL)* ***Patak's Butter Chicken Cooking Sauce***
*2 tbsp fresh cilantro, finely chopped*
*red chilli peppers (optional)*

***Prep time:*** *10 min*
***Cooking time:*** *20 min*
***Heat level:*** *2*
***Serves:*** *4*

## *Instructions*

1. Heat oil in large Dutch oven or large saucepan over medium-high heat.

2. Add onion and red pepper and sauté until onions are translucent.

3. Add chickpeas, garlic, and ginger and sauté for 2 minutes. Add water and cook, stirring for 3 to 5 minutes.

4. Stir in **Patak's Butter Chicken Cooking Sauce**, salt, and pepper, and bring to a simmer. Cook covered, stirring occasionally, for 5 to 8 minutes.

5. Garnish with cilantro and red chilli peppers (optional).

**TRY THIS**

You can try substituting chickpeas for vegetables or lentils.

Discover even more great Patak's recipes here.

# VEGETABLE KORMA

## *Ingredients*

*1 tbsp olive oil*

*1 onion, chopped*

*1 yellow bell pepper, chopped*

*1 red bell pepper, chopped*

*2 tbsp* ***Patak's Mild Curry Paste***

*2 or 3 potatoes, peeled, cut into ½ inch chunks, and parboiled or steamed*

*1 tsp ginger, grated*

*3 cloves of garlic, minced*

*¼ cup of cashews, finely chopped*

*¼ cup tomato sauce*

*1 can coconut milk (or cream)*

***Prep time:*** *15 min*
***Cooking time:*** *25 min*
***Heat level:*** *1*
***Serves:*** *4*

## *Instructions*

1. Heat oil in large skillet. Sauté onion, peppers, garlic, ginger, with **Patak's Mild Curry Paste**.

2. Once veggies are cooked, add potatoes and cashews. Continue to sauté for 3 to 4 minutes.

3. Add coconut milk and tomato sauce to vegetables. Simmer for approximately 10 minutes, until sauce thickens.

4. Serve over rice and garnish with fresh cilantro.

**TRY THIS**

Want to spice up your Diwali? Try replacing the **Patak's Mild Curry Paste** with **Patak's Hot Curry Paste**.

Discover even more great Patak's recipes here.

# PUMPKIN HALWA SWEET TREAT

## *Ingredients*

*4 cups pumpkin or carrots, finely grated*
*2 ⅓ cups milk*
*1 tsp cardamom seeds, crushed*
*1 tbsp sultanas*
*2 tbsp ghee (or unsalted butter)*
*½ cup sugar*
*3 tbsp flaked almonds or pistachio slivers, lightly toasted*

***Prep time:*** *20 min*
***Cooking time:*** *30 min*
***Heat level:*** *0*
***Serves:*** *6*

## *Instructions*

1. Combine grated pumpkin with milk, cardamom, and sultanas in a large non-stick frying pan.
2. Bring to a simmer over low-medium heat, stirring occasionally.
3. Cook until pumpkin is tender and almost all the liquid has evaporated (mixture thickens).
4. Add ghee, sugar, and nuts and stir well.
5. Spread mixture out evenly in a shallow pan. Let cool.
6. When cool, cut into 1-inch squares and they're ready to share.

# ULTRA SPICE CHAI LATTE

## *Ingredients*

*2 **Twinings Ultra Spice Chai** tea bags*
*¼ cup boiling water*
*1 cup milk*
*honey, sugar, or jaggery to sweeten*
*ground cinnamon and nutmeg to garnish*

***Prep time:** 5 min*
***Cooking time:** 10 min*
***Heat level:** 1*
***Serves:** 1*

## *Instructions*

1. Steep 2 **Twinings Ultra Spice Chai** tea bags in hot water for 4 to 6 minutes.
2. Warm milk in a pan and whisk with frother.
3. Combine the steeped tea and milk in a mug or teacup.
4. Add sweetener of choice and stir to blend.
5. Garnish with cinnamon and nutmeg. Enjoy.

**TRY THIS**
Want a less spicy Chai?
Try **Twinings Chai**.

# What should I give? DIY gift idea.

One of the most important parts of Diwali is sending gifts to loved ones. It is said that any Diwali celebration is incomplete if gifts are not exchanged. Don't miss out on all the fun. Try this DIY gift idea and make your Diwali celebration complete.

# CHAI SCENTED CANDLE

Candles, lamps, and traditional clay diyas are lit during the festival of lights, symbolizing the victory of light over darkness and the triumph of good over evil. It is believed that the more candles families light, the more likely the goddess Lakshmi will be tempted to visit, bringing with her good luck and wealth.

Bring some light and good luck to your celebration with this easy-to-make candle. Although perfect for gift giving, these candles smell so wonderful that you may want to make a few for yourself too.

## *Supplies*

*beeswax (pastilles or grated)*

*candle wick*

*glass jar*

*chopstick or wooden skewer*

*1 tsp of each powdered spice: ginger, cardamom, cinnamon, nutmeg*

*double boiler for melting wax*

**Note: If you don't have a double boiler, you can simply use a mixing bowl (glass or metal) and a saucepan that the bowl will fit on top of.*

## *Instructions*

1. Place wick in the middle of jar and secure above the jar with a chopstick or wooden skewer.

2. Measure out beeswax (use double the size of your container) and place it in the double boiler over medium heat. Stir often until wax is fully melted.

3. Remove melted wax from heat and let sit for 3 to 5 minutes. Add in spices and mix until well combined.

4. Pour wax into jar. Be careful to not move the wick while pouring. Let cool.

5. Once candle is cooled, remove chopstick. Cut the wick approximately 1-inch above the wax.

6. Your candle is now ready to share!

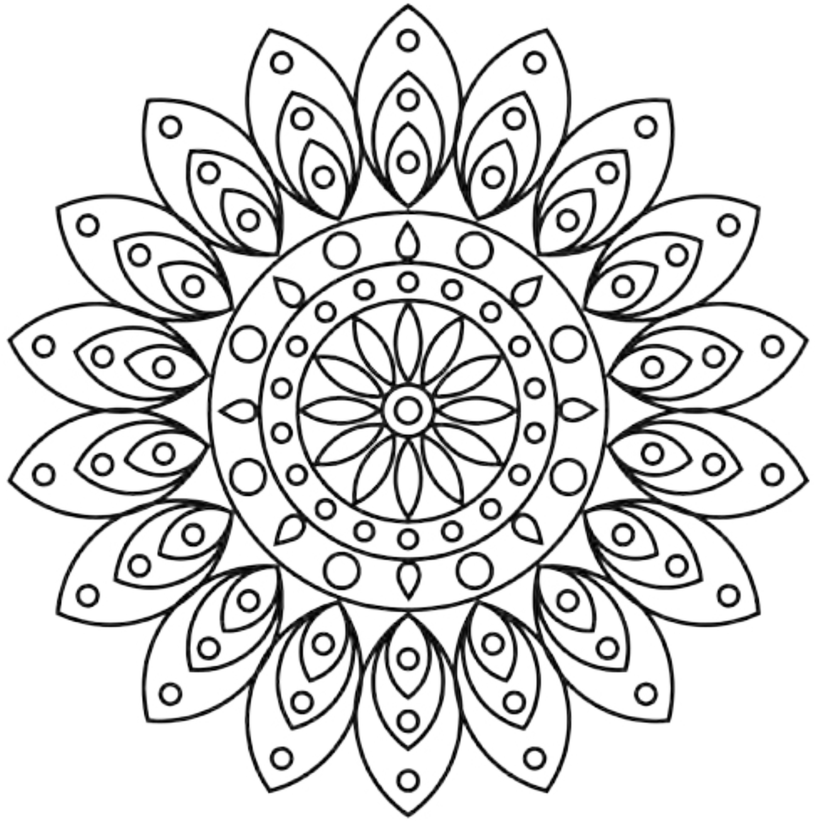
*Everything you need to get started.*

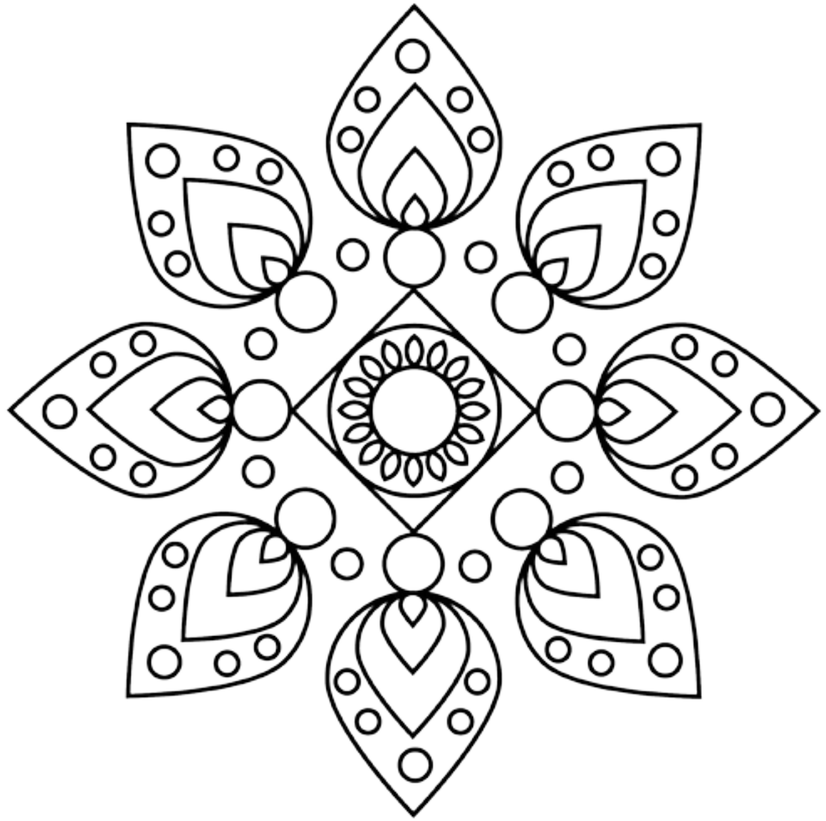
*Step 4: Pour wax into jar.*

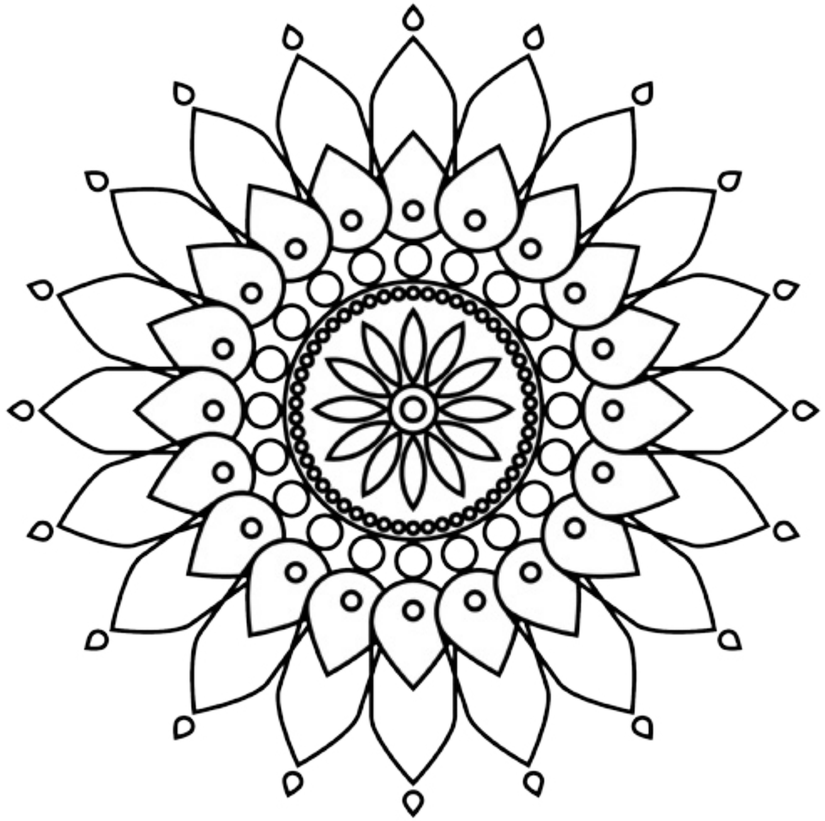
# Rangoli is an intricate Indian art form.

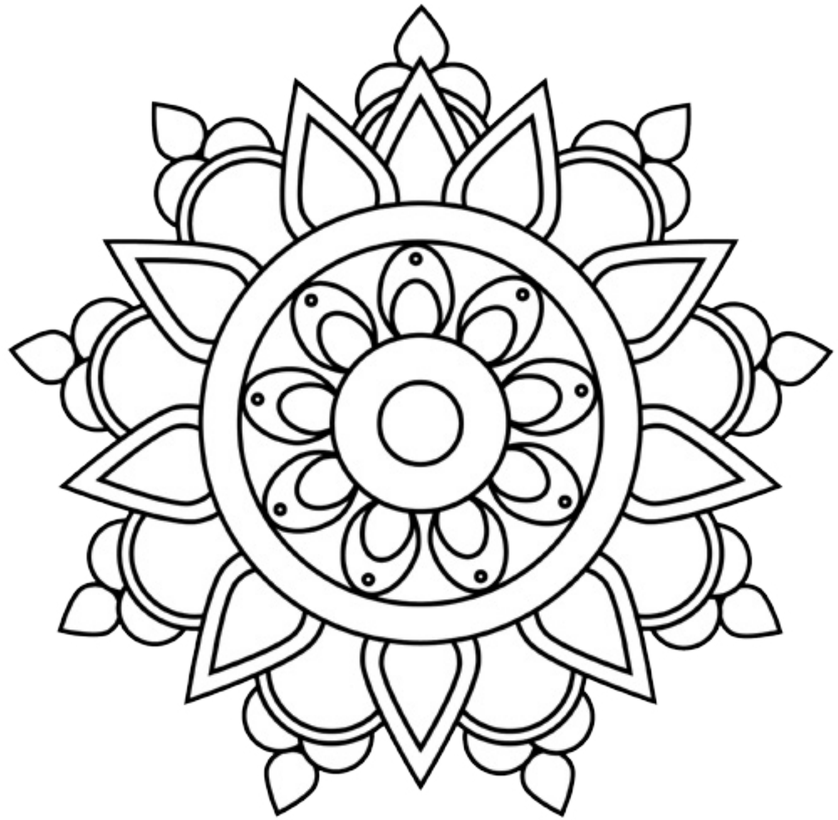
Rangoli patterns are made on the floor, often outside front doors or in living rooms, using coloured rice, sand, flour, and even flower petals. In addition to being a festive decoration, rangoli designs are a symbol of welcome and are believed to bring good luck. Rangoli designs can be simple or incredibly elaborate, and we've included both in the following pages.

Grab your pencil crayons and let your creative side shine with these beautiful rangoli designs.

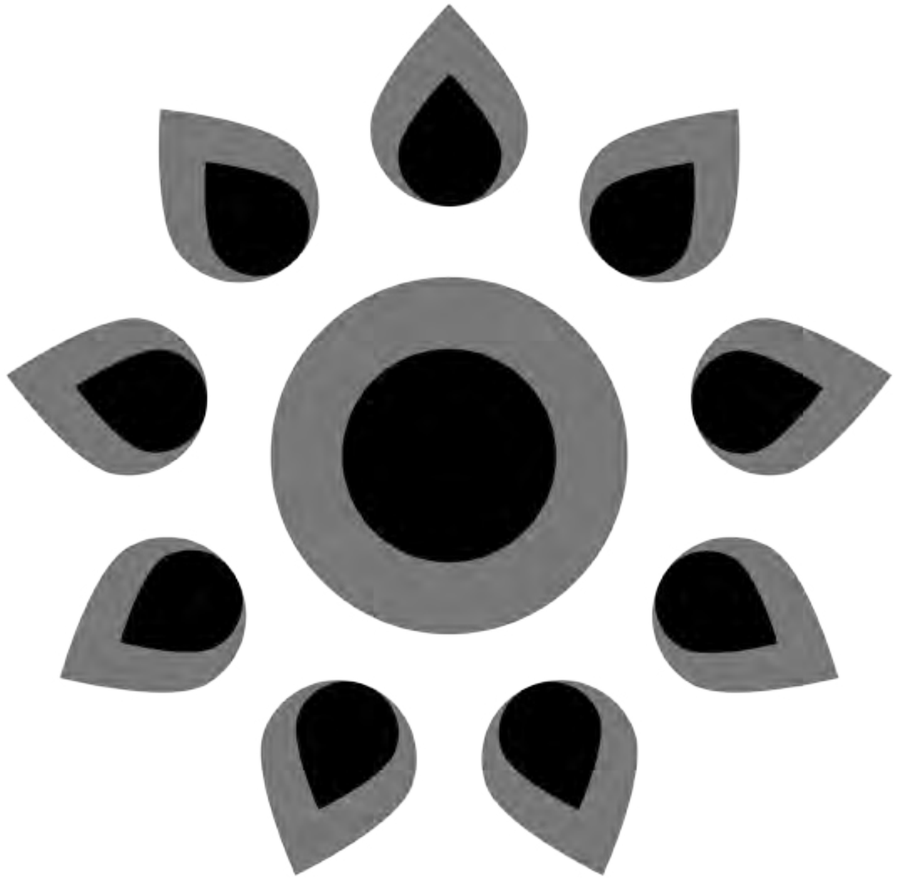


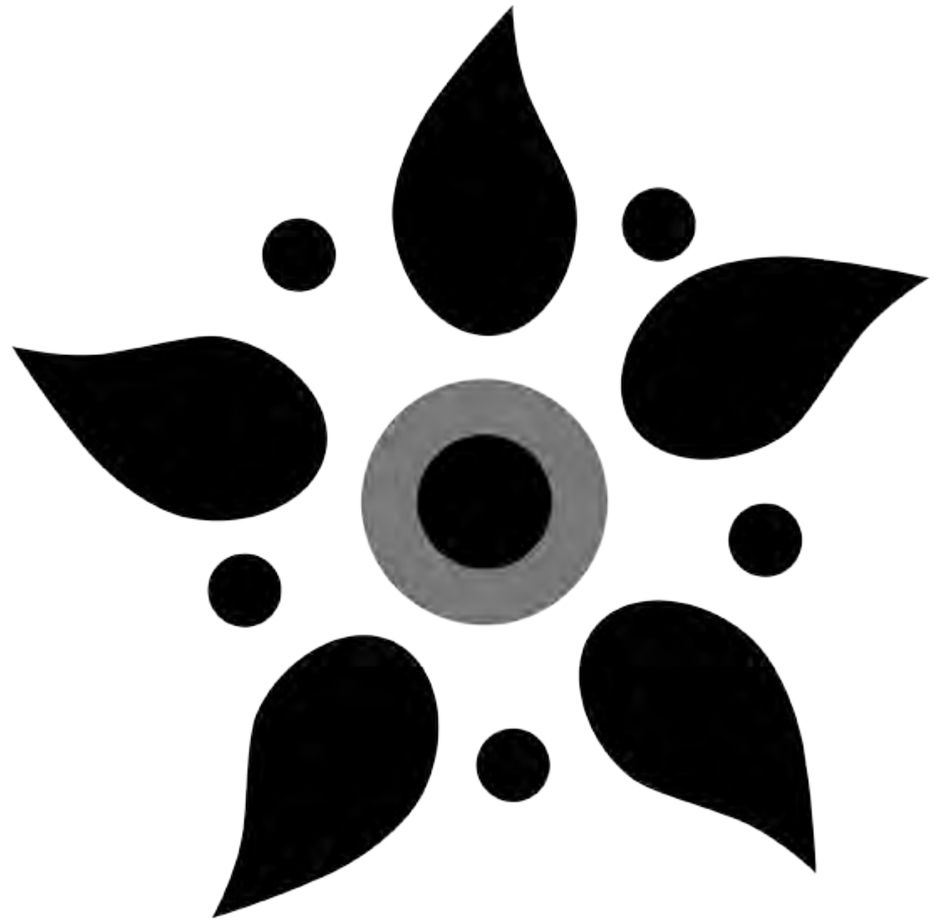






Don't just stick to pencil crayons. With Halloween just around the corner, try using these rangoli stencils to up the ante on your pumpkin carving. It's also a great way to mix in a little India into your Canadian fall traditions.





# Happy Diwali.

Wishing you and your family a happy and festive holiday season.

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