

## Shanti havan

| Number | Details                       | Quantity        | Number | Details   | Quantity      |
|--------|-------------------------------|-----------------|--------|---|---------------|
| 1      | Red material                  | 1 meter         | 18     | Tulsi (basil leaves)  |               |
| 2      | White material                | 1 meter         | 19     | Loose coins   | 3             |
| 3      | Loto                          | 1               | 20     | Plates  | 3             |
| 4      | Betel nuts                    | 10              | 21     | Match box   | 1             |
| 5      | Betel leaves                  | 10              | 22     | Bowls   | 3             |
| 6      | Coconut                       | 3               | 23     | Spoons  | 3             |
| 7      | Red string                    |                 | 24     | Saucers   | 3             |
| 8      | White cotton string           |                 | 25     | Aarti tray  |               |
| 9      | Jaggery-ghee                  | In a small bowl | 26     | Various fruits  | 2-2           |
| 10     | Cleaned wheat                 | 250 grams       | 27     | Prasad  |               |
| 11     | Low square stool              | 1               | 28     | Paper towel   | 1             |
| 12     | Rice                          | 500 grams       | 29     | Blankets to site on   | 2             |
| 13     | Cardamoms                     | 50 grams        | 30     | Hand towel  | 3             |
| 14     | Cloves                        | 50 grams        | 31     | Sugar cubes   | 100 grams     |
| 15     | Panchamrut (see recipe below) |                 | 32     | Ghee lamp   | 1             |
| 16     | Loose Fresh Flowers           |                 | 33     | Abeel (white powder), gulal (pink powder), kanku (red powder), chandan (yellow powder), sindoor (orange powder) | 50 grams each |
| 17     | Daroi                         |                 | 34     | Incense sticks  | 1             |

Mix the following items to make panchamrut

|           |            |
|-----------|------------|
| Milk      | 100 grams  |
| Sour milk | 1 teaspoon |
| Honey     | ½ teaspoon |
| Ghee      | 1 teaspoon |
| Sugar     | 10 grams   |

The following items are needed for the havan ceremony

|  |              |
|--|--------------|
| Havan samagri  | 1 big packet |
| Ghee   | 500 grams    |
| Wood for havan   | 3 packets    |
| Sarsav (similar to mustard seeds but yellow in colour) | 10 grams     |
| Camphor  | 3 packets    |
| A large pot with handle (to melt the ghee in)          | 1            |
| Black sesame seeds                                     | 100 grams    |
| Gugul  | 10 grams     |
| Serving spoon with a long handle                       | 1            |

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