Hindu Compliance Body

Turmeric rice seasoned with Ghee

1st Edition

HCB-10102:2020

Kirana Agama, carya pada

Foreword:

The Supreme Pontiff of Hinduism and the Head of Uniting States of Kailasa, The Living Representative of Paramashiva, His Divine Holiness Bhagavan Nithyananda Paramashivam has formulated KAILASA'S Hindu Compliance System to create, promote, spread and teach the standard procedures for all products and services that are in compliance with Hindu Scriptures. Hinduism has detailed procedures, standards, methodologies for everything. Hinduism is a rich religion with vast choices, It educates and empowers, has a non-restrictive, enlightening and empowering set of Principles to produce and use any product. KAILASA's Hindu Compliance System is working towards recognising the needs of two billion Hindus around the world and therefore works towards compiling the standards, and policies such as - economic policy, religious policy, spiritual policy or strategies or any products and services, as give by Paramashiva in Veda-Agama. KAILASA's Hindu Compliance System will work towards bringing innovation and provide solutions to global challenges by bringing together the various standards, procedures, and guidelines revealed in Hindu Scriptures. Through this System KAILASA will bring together all the experts to compile the standards as per needs of the global hindu diaspora, in accordance with the **śāstra(Hindu Scriptures)**.

The procedures used to develop this document and those intended for its further maintenance are described in **Kirana Agama, carya pada.**

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Introduction:

This **Hindu Compliance System** provides the fundamental concepts, principles for sustainable solutions for quality control & management (QCM) and provides the foundation for other QCM standards. HCS is intended to help the user to understand the fundamental concepts, principles and vocabulary of quality control & management as per hinduism, in order to be able to effectively and efficiently implement a QCM and realise value from other QCM standards.

This HCS proposes a well-defined QMS, based on a framework that integrates established fundamental concepts, principles, processes and resources related to quality as per veda-agama, in order to help Hindu organizations, Hindu businesses, Hindu Service Industries and the Hindu diaspora around the

world to realize their objectives. It is applicable to all organizations, regardless of size, complexity or business model. Its aim is to increase the organization's commitment to dharma and responsibility in fulfilling the needs and expectations of its customers and interested parties, and in achieving satisfaction with its products and services.

Scope:

This **Hindu Compliance System** gives direction on use of toothbrushes for householders and practicing monks. For thousands of years, Hindus have been using Neem and other twigs for brushing their teeth which are organic, nature friendly and with numerous benefits. This standard will help organizations, businesses to create the natural alternatives for toothbrushes as mentioned in Hindu Scriptures. This will also be applicable to the following:
— organizations seeking sustained success through the implementation of a standard parameters for sizes;
— customers seeking confidence in an organization's ability to consistently provide products and services conforming to their requirements;
— organizations seeking confidence in their supply chain to ensure that the product and service requirements are met;
— organizations and interested parties seeking to improve communication through a common understanding of the vocabulary used in quality management;
— organizations performing conformity assessments against the requirements of deity making
— providers of training, assessment or advice in quality control & management;
— developers of related standards.

Fundamental Concepts and Principles:

Rice is typically rinsed before cooking to remove excess starch. Rice may be rinsed repeatedly until the rinse water is clear to improve the texture and taste. Rice may be soaked to decrease cooking time, conserve fuel, minimize exposure to high temperature, and reduce stickiness. Rice may be soaked for 30 minutes up to several hours. Rice is cooked by boiling or steaming, and absorbs water during cooking. Almost all rice recipes in the Bhaga Shastra indicate draining out starch after cooking, before further procedures of making a variety of tasty dishes is followed.

A basic preparation of rice is very simple and easy. However, the procedures to turn them into tasty dishes make it an elaborate affair, as the wide variety of rice dishes described in the recipes below will testify. When combined with milk, jaggery, and honey, it is used to make desserts.

Ingredients to be used for making turmeric rice

For Making Rice:

1. Rice – ½ padi
2. Water – 1½ padi
3. Powdered Crystal Salt – ¾ palam

To Grind:

1. Mustard Seed – ½ palam
2. Red Chilly – ¼ palam
3. Grated Coconut – 2½ palam
4. Turmeric Powder – ⅛ palam

Lemon Juice:

1. Big Size lemon – 4

For Tempering:

1. Ghee – 6 palam
2. Red Chilly – ¼ palam
3. Mustard Seeds – ¼ palam
4. Black Gram – 1/2 palam
5. Solid Asafoetida – 1/8 r.e
6. Curry Leaves – 1/4 palam

Method:

1. Heat the water and mix the rice and boil till it gets cooked properly. Drain the excess water. Put the rice on a clean stone surface. Let it cool.

2. Mix mustard seed, red chilly, grated coconut and turmeric powder and grind using water to smooth paste. Add the paste to the rice. Then add powdered crystal salt.

3. Take the lemon and roll it with palms and cut it into two. Take out the juice by squeezing it. If we squeeze it very hard along with the juice the bitterness from the skin also comes out.

4. Take a skillet and add ghee. Let it be heated. Add red chilly, mustard seeds, black gram and curry leaves and temper based on the seasoning recipe. Then add crushed solid asafoetida to the above mixture.

5. Lastly add curry leaves to the tempered mixture and mix it gently with the rice and use.

References

The above standards have been taken into consideration from **Kirana Agama, carya pada** which is foremost among the **Śaiva-agama.** At the time of publication, the edition indicated was valid. All the standards are subjected to revision considering that it is compliant to **veda-āgama**. All the interested parties are encouraged to investigate the possibility of applying the improvements in above standards.

मरीचं रजनीयुक्तं जीरकं सर्षपं तथा|
आलोड्य पाचितं ह्येतत् हरिद्रान्नं प्रकीर्तितम्|| ४३

marīcaṁ rajanīyuktaṁ jīrakaṁ sarṣapaṁ tathā|
āloḍya pācitaṁ hyetat haridrānnaṁ prakīrtitam|| 43
-Kirana Agama

Terminology and Definitions:

1. Padi
2. Palam
3. r.e.

Hindu Compliance Body:

Hindu compliance body was established under the executive order of Supreme Pontiff of Hinduism, dated August 14, 2020, order number 10010, under the title **Reviving the Hindu Compliance System and Body for the Whole World** to create, promote, spread and teach the standard procedures for all products and services that are in compliance Hindu Shastra. Hindu Shastra provides vast choices, educates and empowers, is a non-restrictive, enlightening and empowering set of Principles.

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