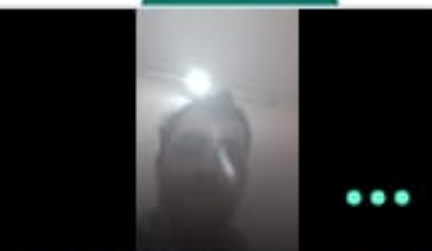




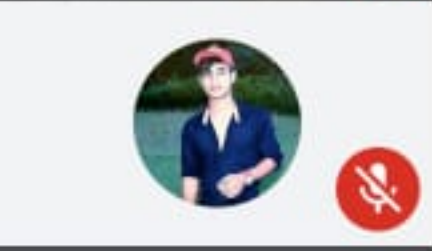
(18)



Deep Saha (You)



Smriti Rekha Chanda Das



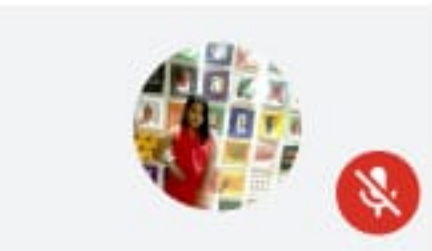
Mukul Das



GOURANGA DAS



Others in the meeting (14)



Abhijita Talukdar



## In-call volume



Marriage ceremony

**Rajasthan** is known all around the world for its magnificent **lifestyle** and rich cultural **heritage**. **Rajputs** traditionally have their own distinct individual rituals of marriage. Marriage is considered one of the most important events in a couple's lives. The traditional **dance**, **music**, gorgeous **wedding attires**, **jewelry**, wedding **rituals** are mesmerizing for any spectator.

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 (18)

Deep Saha (You)



Smriti Rekha Chanda Das



Ellora Kalita



## Others in the meeting (14)



Abhijita Talukdar





BHOPA



CHANG DANCE



TERA TALI



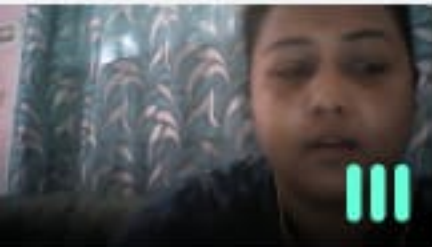
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(19)



Deep Saha (You)



Smriti Rekha Chanda Das



Bhupen Kalita



Others in the meeting (15)



Abhijita Talukdar





- राजस्थानी खाना was influenced by both the war-like lifestyles of its inhabitants and the availability of ingredients in this arid region.
- Food that could last for several days and could be eaten without heating was preferred. Scarcity of water and fresh **green vegetables** have all had their effect on the cooking. It is also known for its snacks like [Bikaneri bhujia](#), [mirchi bada](#) and [pyaaj kachori](#). Other famous dishes include *malaidar special lassi* (lassi) and *Lashun ki chutney* (hot garlic paste), *Mawa lassi* from [Jodhpur](#), Alwar ka *mawa*, *Malpauas* from [Pushkar](#) and [rasgulla](#) from [Bikaner](#), "*paniya*" and "*gheriya*" from [Me](#)

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You



(23)



**Nayanika Neog** 10 mins

It is visible ma'am

**Bhaswati Das** 9 mins

Bhupen sir, please click on smriti ma'am's share screen icon on the list of participants

**Bhaswati Das** 3 mins

Ellora please stop scree sharing

**Diksha Kalita** 1 min

Ellora screen share hoi ase tumar

**Nayanika Neog** Now

Ma'am r screen click korile tair tu disappear hoi

Send a message to everyone here



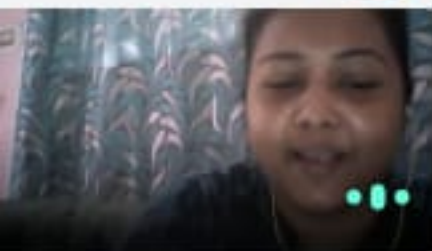
- राजस्थानी खाना was influenced by both the war-like lifestyles of its inhabitants and the availability of ingredients in this arid region.
- Food that could last for several days and could be eaten without heating was preferred. Scarcity of water and fresh **green vegetables** have all had their effect on the cooking. It is also known for its snacks like Bikaneri bhujia, mirchi bada and pyaaj kachori. Other famous dishes include *malaidar special lassi* (lassi) and *Lashun ki chutney* (hot garlic paste), *Mawa lassi* from Jodhpur, Alwar ka *mawa*, *Malpauas* from Pushkar and rasgulla from Bikaner, "*paniya*" and "*gheriya*" from Mewar.



(23)



Deep Saha (You)



Smriti Rekha Chanda Das &gt;



Ellora Kalita &gt;

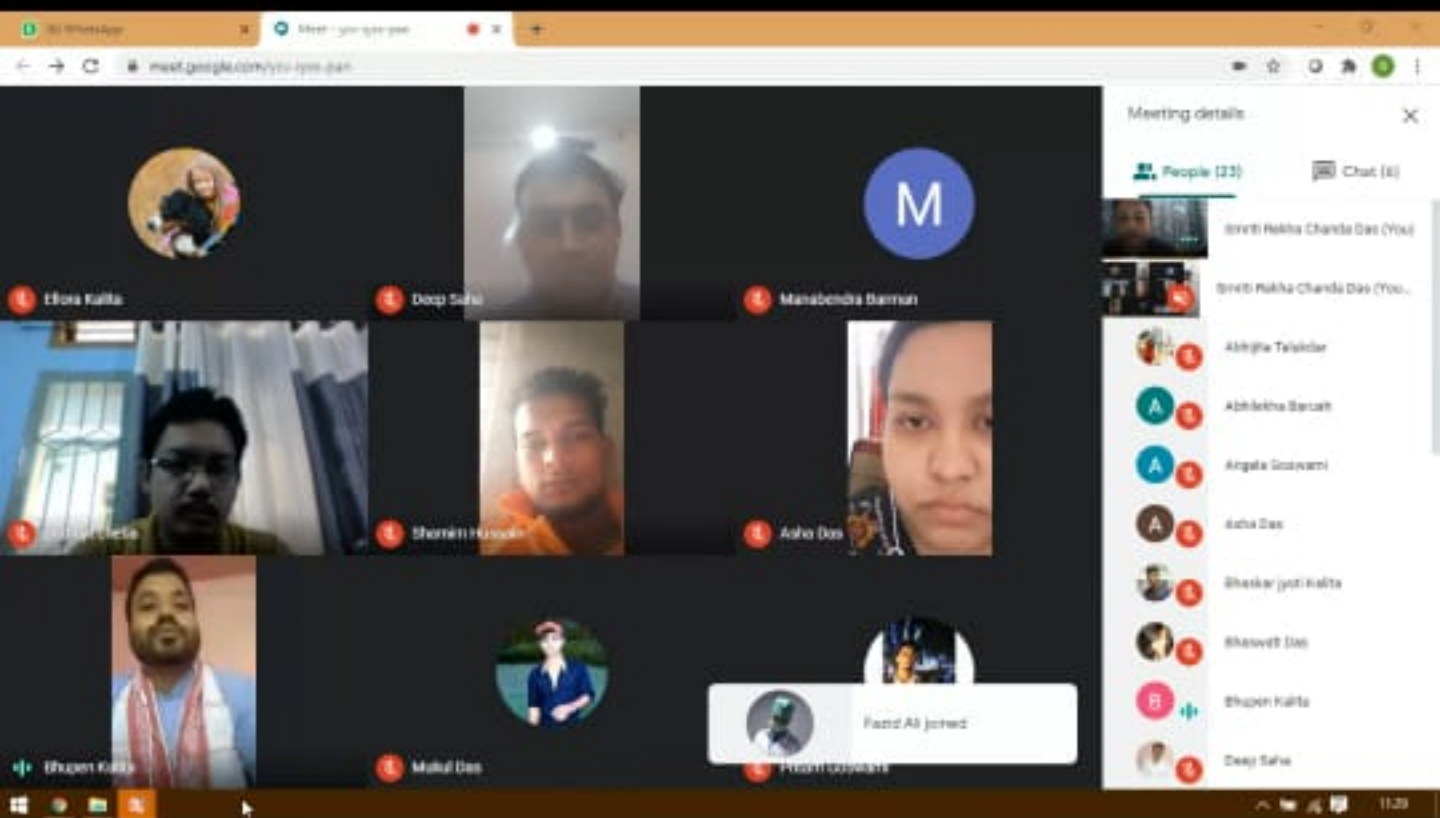


Abhijita Talukdar &gt;

Others in the meeting (19)







(23)



Deep Saha (You)

Smriti Rekha Chanda Das



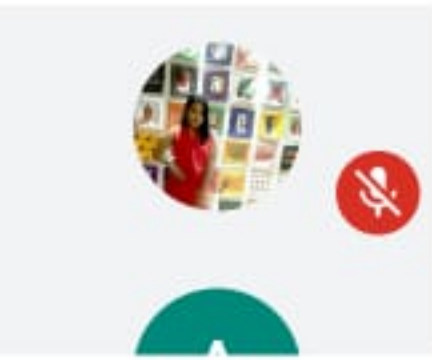
Bhupen Kalita



Smriti Rekha Chanda Das

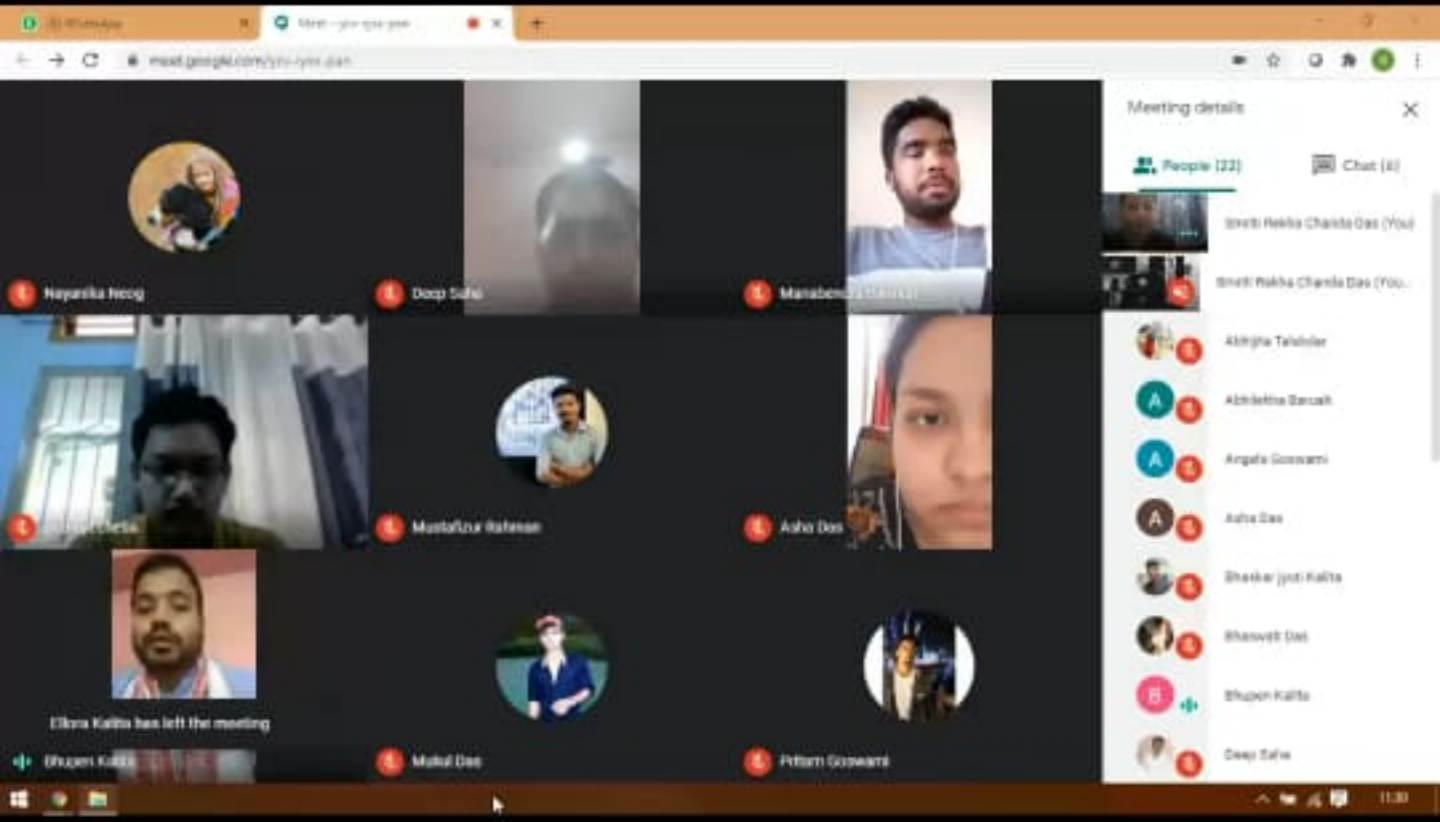


Others in the meeting (19)



Abhijita Talukdar





(22)



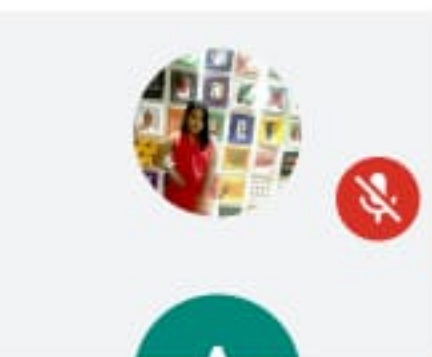
Deep Saha (You)

Smriti Rekha Chanda Das



Smriti Rekha Chanda Das

Others in the meeting (18)



Abhijita Talukdar