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Address for Communication

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M. Srivastava (Secretary)  
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## PRESIDENT'S ADDRESS

Dear Members

Some traditions never die, so we decided to put up Ramleela but with a difference. This Ramleela would be acted, directed and participated by the members of the Sabha only.

A huge collective effort was required and the effort was for you to see- be the judge.

The story line was ofcourse known to everyone, it was the presentation, which revealed the treasure of talents our Sabha possesses.

Many new faces were seen on the stage, skit as always topical and hilarious. Young performers with classic Gauri Stuti and dancing dolls on traditional "Om Jay Jagdish" were simply wonderful. as far as our talent search is concerned, something is brewing and good aroma is all around!

Mrs Indu Argal  
President.

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### *Please read on about:*

1. Congratulations & Jubilations
  2. Quote of the Month
  3. Calender of Events
  4. Picnic Attractions
  5. Donations
  6. Recepte of the Month
  7. Bakery Classes by Professionals
  8. Obituary
  9. Forth-comming Festivities
  10. Matrimonials
  11. Change of Address
  12. Secretary's Report
  13. Fund Raiser Details
  14. INDIAN SPACE Programme
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## 1 Congratulation & Jubilation

1. Vipul and Malini, blessed with a bouncy daughter.

2. Ms Anu Bhatnagar, daughter of Dr. P. S. Bhatnagar, was conferred the Best Actress (Hindi), award in the Triangular Theatre Festival-cum-Contest. organized by DRISHTI. She also won 2 days Free stay at Hotel Siddharth, Ooty.

3. Mr. M.K. Srivastava has indeed bought laurels to the Kayastha Community. Recently he has been promoted as Inspector General of Police, Karnataka, cadre.

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## 2 QUOTE OF THE MONTH

There is no substitute for Skill.

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## 3 Calender of Events

Pride of India 23rd August 98(over)  
Diwali Function 25th Oct 1998(Over)

### Picnic

31st Jan 1999

Fund Raiser

To Be decided

Holi Function

Sometime March 99

AGM

Sometime June 99

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180  
4

# *Fun & Frolic-Picnic*

*Sunday 31st January 1999*

Venue Kalathur Farms, Voderhalli Village, Laxmipura Cross,  
Bangalore 560097  
Date 31st, Sunday January 1999  
Time 10 AM till 5.00 PM

Registration Rs 10/- per head for Members  
Rs 20/- per head for Guests

Mr Mayank Srivastava, Mr Ajay M Mathur and Mr. Vikas Saxena at the  
Reception Desk

## ***Programme for the Day:***

10.00 to 10.30 AM Registration  
10.30 to 11.00 AM Snacks and Tea(**On the House**)  
11.00 to 2.00 PM Games and Treasure Hunt  
2.00 to 3.00 PM Lunch (**On the House**)  
3.00 to 3.45 PM Antakshari  
3.45 to 4.30 PM Tambola  
4.30 Pm Tea and disburse.

## ***Some advance planning required***

*Please bring your own plates, glasses, cups, Durries and  
Drinking water.*

*Bar will be open from 11.45 Am onwards*

## ***We are Obligated and Grateful to:***

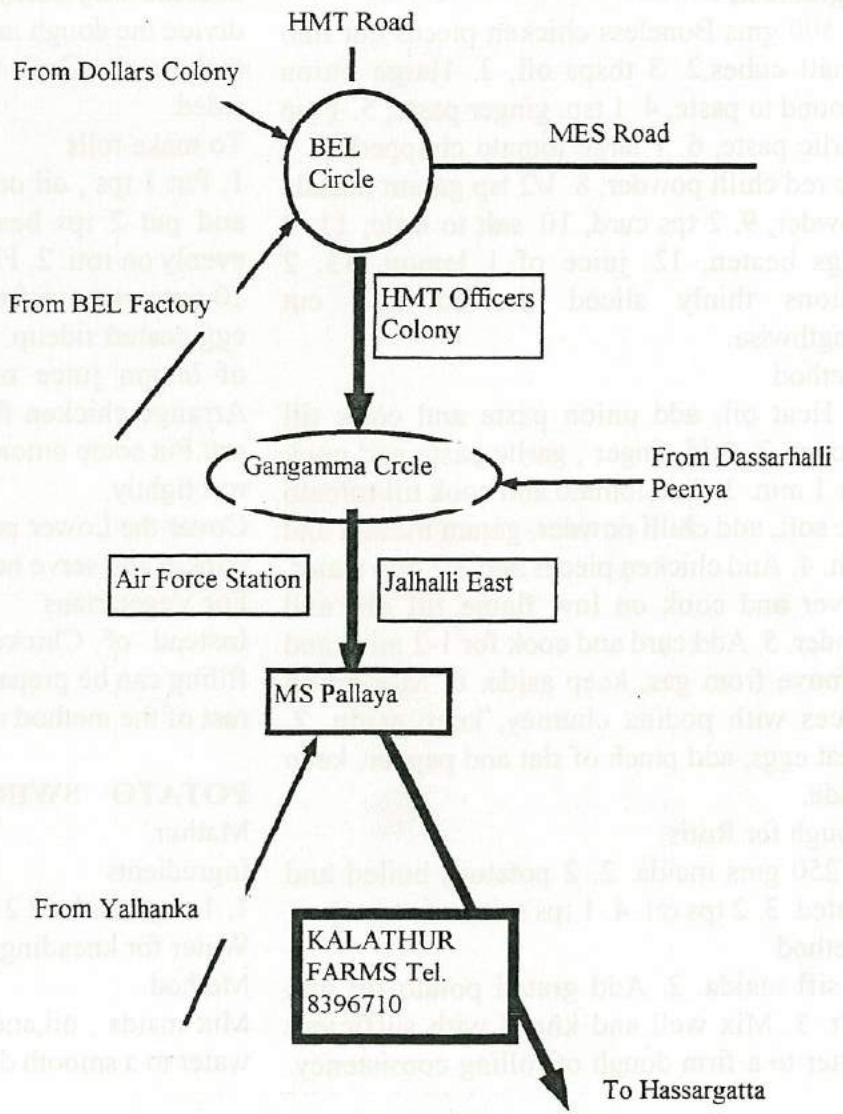
- 1. Mr Anil Saxena, who has arranged the Farm for the Picnic.*
- 2. Mr and Mrs Rawar who are making all the arrangements for  
Food and Snacks.*
- 3. Mr Anil Saxena, besides the farm, is arranging the  
Tambola also .*
- 4. Mr&Mrs Anjana Nigam, Mr&Mrs Mamta Kumar, Mr& Mrs*

Anita Srivastava, Mrs Manjul Mathur, Mr&Mrs Vandana Dayal, Mr& MrsAsha Lal, and Mr&Mrs Shashi Mathur- All these members will make your day enjoyable and memorable

### How to get to the Picnic Spot

From BEL Circle please proceed towards Airforce Station, Jallahali (East), Go past Gangamma Circle, Air Force Station and reach M S Palaya.(M S Palaya is about 5.5 Km from BEL Circle) From M S Palaya take the left fork which goes on and beyond to Hassargatta. Now on this road you have to Travel just 2.5 Km and shall find the KALATHUR FARM on the rightside of the road. (Adjacent to Laxmipura Cross)  
The Total distance from BEL Circle to the Farm is about 7.5 Km.

#### THE MAP



182

## 5

## DONATIONS

*We applaud the Following Members and for the Year 1998-99 designate them as DONOR MEMBERS for contributing very very generously. They are:*

<i>Mrs. Mukta Sivananda</i>	<i>Rs 6000/-</i>	<i>Mr S.M.Mathur</i>	<i>Rs 2000/-</i>
<i>Mr. M.P.Rawar</i>	<i>Rs 6000/-</i>	<i>Mr M.Srivastava</i>	<i>Rs 1000/-</i>
<i>Mr G.P.Mathur</i>	<i>Rs 2500/-</i>	<i>Mr Harish Chandra</i>	<i>Rs 1000/-</i>
<i>Mr G. K.Saxena</i>	<i>Rs 2000/-</i>	<i>Mr Anil Mathur</i>	<i>Rs 2000/-</i>
<i>Mr.Prabhat Argal</i>	<i>Rs 2000/-</i>		
<i>Mr Raghu Mathur</i>	<i>Rs 2000/-</i>		

## 6 Recipe of the Month.

**Chicken Kati Roll-By Kumud Mathur**

### Ingredients

1. 500 gms Boneless chicken pieces cut into small cubes, 2. 3 tbsps oil, 3. 1 large onion ground to paste, 4. 1 tsp. ginger paste, 5. 1 tsp garlic paste, 6. 1 large tomato chopped, 7. 1 tsp red chilli powder, 8. 1/2 tsp garam masala powder, 9. 2 tps curd, 10. salt to taste, 11. 3 eggs beaten, 12. juice of 1 lemon, 13. 2 onions thinly sliced (halved and cut lengthwise.

### Method

1. Heat oil, add onion paste and cook till brown, 2. Add ginger, garlic paste and cook for 1 min. 3. Add tomato and cook till tomato are soft, add chilli powder, garam masala and salt. 4. Add chicken pieces and 1/2 cup water, cover and cook on low flame till dry and tender. 5. Add curd and cook for 1-2 mins and remove from gas, keep aside. 6. Mix onion slices with podina chutney, keep aside. 7. Beat eggs, add pinch of salt and pepper, keep aside.

### Dough for Rotis

1. 250 gms maida. 2. 2 potatoes boiled and grated. 3. 2 tps oil. 4. 1 tps salt (or to taste)

### Method

1. sift maida. 2. Add grated potato oil and salt. 3. Mix well and knead with sufficient water to a firm dough of rolling consistency.

Keep covered for 10 mins. (do not keep for long time otherwise the dough will become very soft.) 4. After 10 minutes divide the dough into equal portions and make rotis. Cook them lightly on both sided.

### To make rolls

1. Put 1 tps, oil onto tava, put roti turn and put 2 tps beaten egg and spread evenly on roti. 2. Flip and turn. cook for 10 secs, remove from tava and keep the egg coated side up. sprinkle a few drops of lemon juice on egg side of roti. Arrange chicken filling on one end of roti. Put some onion chutney and roll the roti tightly.

Cover the Lower part of roti with paper napkin and serve hot.

### For Vegetarians

Instead of Chicken filling, paneer filling can be prepared in the same way. rest of the method remains same.

### POTATO SWIRLS— by Kumud Mathur.

### Ingredients

1. 1 cup maida. 2 2 tps oil. 3. 1/2 salt. 4. Water for kneading. 5. Oil for frying

### Method

Mix maida, oil, and salt with sufficient water to a smooth dough. Keep aside for

15 mins.

**Ingredients for Filling**

1. 4 potatoes mashed. 2. 2 green chillies chopped finely. 3. 1 tps ginger paste. 4. 1/2 tsp red cilli powder. 5. 1/2 tsp coriander powder. 6. 1/2 tsp mango powder. 8. 1 level table spoon arrowroot powder (or 1 bread slice, soaked in water and squeezed) 9. salt to taste. 10. Few coriander leaves chopped. Mix all the above ingredients and keep aside.

**Method**

1. Divide the maida dough and potato mixture into 4 equal parts. 2. Roll out 1 portion mixture of maida into a thin roti. 3. Dip finger tips in water and lightly wet the top of the roti. 4. Spread one part of the potato mixture onto this roti evenly, pressing with fingers. 5. Now start folding from one end to form a large roll. 6. Cut the roll into 2-3 pieces. 7. Put each piece in dry maida from the open disc and press it between the palms. 8. In this way make all the rolls and keep aside. 9. Heat the oil in a kadai, put 7-8 rolls and deep fry on slow gas till golden brown. 10. Take out on paper, arrange in the serving dish and serve hot with podina chutney or tomato sauce.

**7 Bakery Class by the Professionals**

Mr Pradeep Srivastava of Hindustan Levers has very kindly agreed to host a "CAKE BAKING AND DECORATION" class at Hindustan Levers, Whitefield, Bangalore. Interested Members may please give their names to:

- Mrs Deepa Srivastava Tel 5262817
- Mrs Vibha Mathur Tel 5543307
- Mrs Indu Argal Tel 5250829

We shall try a common pickup and drop point for the participants.

**8 Obituary**

Mrs Sita, wife of Dr. V. G. Prasad left for her heavenly abode on 30th September 1998. May Her soul rest in Peace.

**9 Forthcoming Festivities**

- 14th Jan Makar Sankranti
- 22nd Jan Vasant Panchami
- 14th Feb Shivratri
- 2nd Mar Holi Dahan
- 25th Mar Ramnavami
- 29th Mar Mahaveer Jayanti

**10 Matrimonials**

**Alliance invited for Bhatnagar**

**Boy-**

Age 27 years 6 months, Height 5'7"  
 Qualification- MBA 1st Class, Worked as Mngmt Trainee with SEESA GOA Ltd, Panaji (Goa), Presently managing his own Buisness. Please contact: Mr K.P.Bhatnagar, 66, Vinayaka Layout, Whitefield, Bangalore 560066. Tel 8453632 or 8452848.

**Alliance invited for Saxena Girl-**

Age 26 years, Height 158 cms, Slim, Fair with sharp features and very attractive. Qualification: Diploma Fashion Designing from South Delhi Polytechnic, Delhi. Presently employed as Merchandiser in Delhi

Contact: R.N.Saxena, 103-Y, 4th Phase, 4th Main, 7th Block, BSK 3rd Stage, Bangalore 560085 Tel 6690027 or 2242243

**Alliance for Bangalore based**

**Kayastha Srivastava Girl.** Height 163 cm, Age 24 yrs., Very Fair and attractive, Qual. MCA (final Year) working in a reputed Software Company, Bangalore. Wanted a well settled Engineer, preferably from the computer Industry. Respond with Bio-data/photo to Mr. TN Saran Tel 080-8475242

**Alliance invited for Srivastava Boy**

230  
124

Height 1.67 cm, Wt 70 Kgs, Medium Complexion, Ph.d.(Medicinal Plants) Working with Institute of Wood Sciences.Bangalore.Affluent Family. Please Contact Mr KK Srivastava, Bidar. Tel 08482-32109

## 11 Change of Address.

Mr Dinesh Lal was very kind to send us the change of address and we do wish that our other members do follow the trend.

Mr Dinesh Lal  
Aptment A601,  
Brigade Regency  
75, 8th Main Road,  
19th cross, Malleshwaram  
Bangalore 560055 Tel 3444319

## 12 Secretary's Report

The Diwali Programme was indeed a magnificent success. The attendance was the highest for quite sometime. It will be a great injustice to all the participants, both on stage and off stage unless I do mention them and their contribution. So here I go:

1. Those Donor Badges which were so proudly displayed by some Members were hand made by Mrs KUMUD MATHUR.
2. The rendering of Gauristuti was carried out by Ms Richa Dayal.
3. The Ramleela- The person behind the success of it was Mrs MANJUL MATHUR, she was the director and the choreographer.
4. The Script and the Editing was the sole effort of Mrs DEEPA SRIVASTAVA.
5. Musical rendering of the Chaupayians was the team effort of Mrs DEEPA SRIVASTAVA, Mrs. DEEPA MATHUR and Mrs. ANJANA NIGAM.
6. The Narrator was none other than Mr PRABHAT ARGAL.
7. Stage management and Lighting effects were the creative effort of SUMEET ARGAL, ASHUTOSH MATHUR and RISHABH MATHUR.

8. Cutouts for the Stage were the efforts of Ms JYOTI SHANKAR, Mr A.M.MATHUR, Ms RICHA DAYAL, Ms. NEERU BISARIA.

The PARTICIPANTS were:

Balak Ram	Shristi Mathur
Ram	Anubhav Argal
Sita	Suhani Mathur
Laxman	Saurabh Srivastava
Ravan	Abhishek Srivastava
Marich	Khusboo Srivastava
Hanuman	Abhinav Srivastava
Kevat	Ritu Saxena
Kaikai	Ritu Saxena
Kaushalaya	Vidhi Mathur
Sumitra	Nidhi Bisaria
Rakshasis	Sumukhi Mathur, Ritcha Dayal, Chabi Bisaria.
Praja	Kaustabh Khare, Pranshe, Sumukhi, Richa, Chabi

Mrs G.P.Mathur and Shashi Mathur provided all the nourishment during the final rehearsals. Then we had the following families who came forward and offered their premisis for the rehearsals. They are:

Mrs Vandana Dayal, Mrs Neeru Bisaria,, Mrs Baljit Saxena, Mrs Manjul Mathur, Mrs Anita Srivastava and Mr Ratan Bhatnagar.

4. The SKIT for the evening was arranged by Mr Sumeet Argal.

5. The Bar was as usual very competently handled by Mr Nand Kumar Khare and family, ably assisted by Mr Ratan Bhatnagar.

The Reception Desk had a New Face. I am sure everyone appreciated the effeciency of Mr Vikas Saxena.

Rest on schedule  
Till we meet again

Mayank Srivastava  
Secretary.