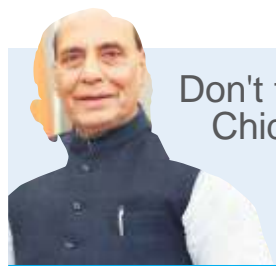


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Don't take inflation lightly, Chidambaram cautions

govt

5

BEYOND
FLAVOURS, BEING THE VOICE OF INDIAN RESTAURANT INDUSTRY




9

'You can expect plenty of action scenes from me in'

TVM



P11



Telangana should not become desert, Sp Centre gave Rs...

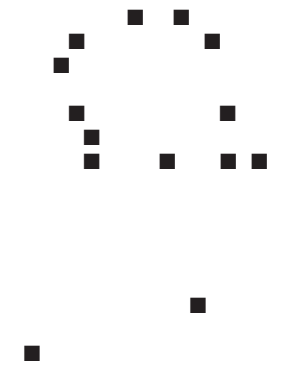
15,000 crore without giving special category status to Andhra Pradesh. If special category status was given to AP, TG would have become a desert. The people of Telangana should appreciate Modi for not giving special category status to AP.

- Alleti Maheshwar Reddy, BJP Leader

P2

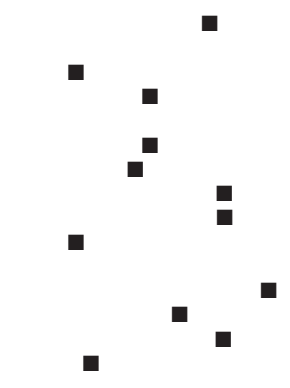
DON'T MISS...

Licences of 20 medical...



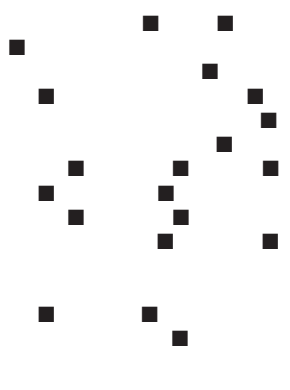
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Anxiety in older adults may ...



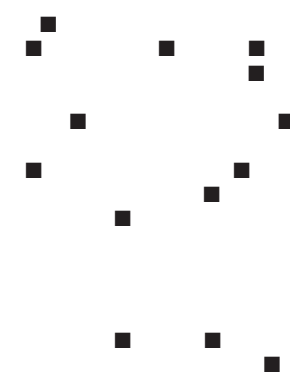
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RBI tightens norms for cash pay-outs



-PAGE: 8

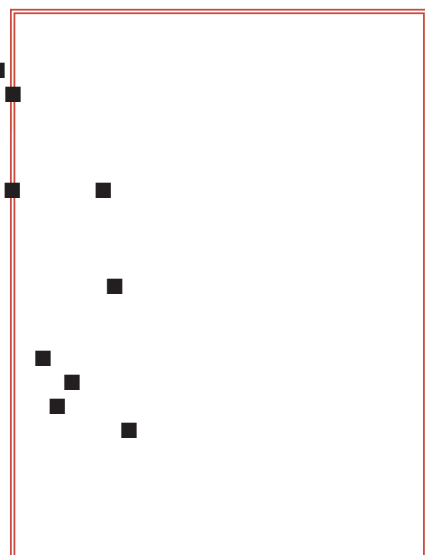
Indian women team's mantra



-SPORTS

Amend Budget, render justice

- TG demands Centre, passes resolution against neglect of the state
- CM Revanth decides to boycott NITI Aayog meeting



As a mark of protest against the injustice in fund allocation and the 'violation' of Telangana's rights, Chief Minister Revanth said that they would boycott the NITI Aayog meeting scheduled on July 27.

The TG Assembly calls on the Centre to amend the budget to ensure justice for Telangana. The resolution states that India is a union of states as per the Constitution written by Dr BR Ambedkar and it is the responsibility of the Centre to ensure the holistic development of all states in the country.

PNS

The Telangana Government passed a resolution in the Assembly on Wednesday protesting against the Centre's 'discrimination' in allocating funds to the state in the Union Budget.

The resolution highlights the Centre's neglect of promises made in the AP Reorganization Act, impacting the state's development. Expressing strong protest and unhappiness over the Centre's bias against Telangana, the Assembly adopted a resolution appealing to the Centre to render justice to Telangana by amending the budget proposals.

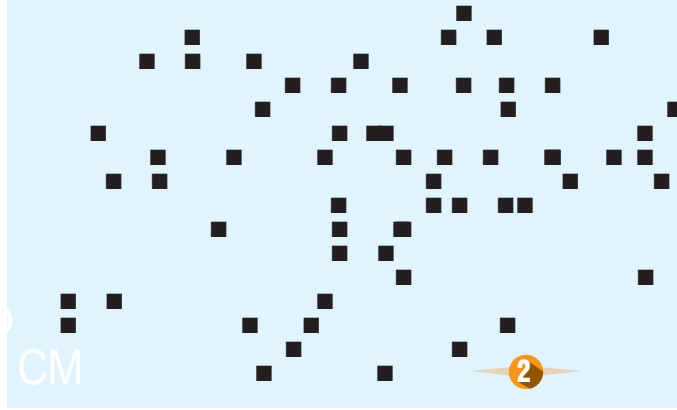
The Centre has forsaken this federal spirit, and Telangana has been treated unfairly in the Union Budget. The resolution accuses the Centre of adopting an indifferent attitude towards Telangana.

The resolution also notes that the Union Government is responsible for taking steps for the sustainable development of the two states as per the AP Reorganization Act. It criticizes the Centre for failing to fulfil the promises made in the Reorganization Act, which has negatively impacted the development of Telangana.

After the 'people's government' assumed power in the state, the Chief Minister and ministerial delegations have met the Prime Minister and Union ministers several times to appeal for financial assistance, release of funds as per the Act, and the resolution of long-pending state issues. However, the resolution states that the Centre has completely ignored these pleas and has 'discriminated' against Telangana in budget allocations.

Chief Minister Revanth Reddy, speaking in the Legislative Assembly, criticized the Centre's 'discriminatory' practices. He said that he had met the Prime Minister thrice and Central ministers 18 times to safeguard the constitutional rights of the state and to request funds for Telangana, but the Centre did not cooperate.

BRS supports resolution



CM

2

Six guarantees to get infusion of funds

Cong govt's first budget today may focus

PNS

The Congress government in Telangana will present its first budget on Thursday. The government is expected to make substantial allocations for implementing its six guarantees.

The Cabinet meeting chaired by Chief Minister Revanth Reddy will approve the budget on Thursday morning. Sources said that there will be allocation for waiving farm loans, Rythu Bandhu and Rythu Bhima.

The waiving of farm loans needs Rs 31,000 crore. In the vote-on-account budget, the government had earmarked Rs 15,000 crore for the Rythu Bharosa scheme. Under this scheme, which has not been launched so far Rs 15,000 will be provided to farmers as investment support for every acre annually.

The Telangana government has devised a route map to speed up the construction of irrigation projects and the allotment for that is around Rs 11,000 crore.

There will be emphasis on skill development. Sources said the Chief Minister wanted to set up a temporary Skills University immediately and there is a collaboration agreement with Tata to improve ITIs.

Deputy Chief Minister Mallu Bhatti Vikramarka, who handles the



Finance portfolio, will be making Budget proposals in accordance with the government's priorities.

Official sources said the size of the budget may not be very different from the Rs 2.75 lakh crore proposed in the vote-on-account budget presented early this year.

On February 10 Deputy CM Vikramarka presented a vote-on-account Budget of Rs 2.75 lakh crore for 2024-25, down from the Rs 2.90 lakh crore in the previous financial year. He had pegged the revenue and capital expenditure at Rs 2.01 lakh crore and Rs 29,669 crore respectively. In FY24, they were at Rs 2.11 lakh crore and Rs 37,525 crore respectively. While revenue expenditure in the full budget may remain unchanged, capital expenditure is likely to be hiked.

2

KTR gifts weavers a smile

Announces aid for the kin of weavers Distributes laptops to 100 students

PNS

BRS working president KTR has once again launched a humanitarian programme on the occasion of his birthday as part of his 'Gift A Smile' initiative.

This time, he decided to support the families of 13 weavers who committed suicide by providing financial aid for their children's education and future needs. KTR met his father KCR and took blessings along with his family.

KTR celebrated his birthday in the presence of students in Hyderabad, where he distributed laptops to 100 students of the State Home. He said the laptops would be useful for the students' higher education.

In 2020, during the COVID-19 pandemic, KTR decided to celebrate his birthday by helping others and launched the 'Gift A Smile' initiative. He called upon his well-wishers, fans, BRS leaders and workers to participate in this programme. Every year after that, KTR has been involved in various service acts as part of 'Gift A Smile' programme.

In the last five years, he has provided around 100 ambulances and tablet PCs to 6,000 students for



competitive exams, as well as three-wheelers for 1,400 differently-abled individuals. He said that he had intended to give laptops to State Home students last year but couldn't due to the elections.

KTR expressed great satisfaction with the programme he has been running for the last five years. He stated that, as elders say, only birth and death are certain, while everything in between is uncertain. While activities like this bring me happiness, he said. KTR's wife Shailima, son Himanshu and daughter Riyanshi joined him during the event.

Trust deficit between farmers and govt, says SC

Continuation Page 2



Trust deficit between farmers and govt, says SC

SHARE IN CENTRAL TAES

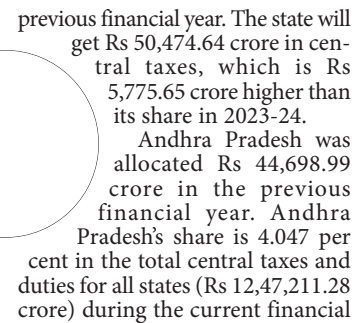
Marginal hike for Telangana

PNS

The share of Telugu states in Central taxes and duties for 2024-25 has gone up, according to the Union Budget Estimates.

While the share of Andhra Pradesh has gone up substantially, the hike is marginal in the case of Telangana.

Andhra Pradesh's share has gone up by nearly 13 per cent over the



previous financial year. The state will get Rs 50,474.64 crore in central taxes, which is Rs 5,775.65 crore higher than its share in 2023-24.

Andhra Pradesh was allocated Rs 44,698.99 crore in the previous financial year. Andhra Pradesh's share is 4.047 per cent in the total central taxes and duties for all states (Rs 12,47,211.28 crore) during the current financial

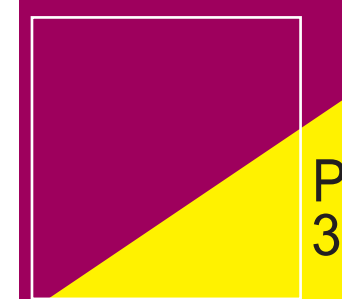
year. Telangana's share in central taxes and duties has been fixed at Rs 26,216.38 crore, which is about Rs 3,000 crore over the previous financial year. The state was allocated Rs 23,216.52 crore in the 2023-24 Budget.

Telangana accounts for 2.102 per cent in terms of percentage in overall allocation of central taxes and duties for all states and Union Territories.

2

PLAN FOR FLYOVERS AROUND KBR PARK

Environmentalists flag concerns



2

'Make KCR attend Unemployment rocks Assembly sessions'

PNS

Telangana Assembly Speaker Gaddam Prasada Kumar asked BRS MLAs to make their leader K. Chandrasekhar Rao attend Assembly sessions.

During the discussion on a resolution criticising the Union Budget on Wednesday, KT Rama Rao said that Chief Minister Revanth Reddy has to stage a hunger strike till death at the Jantar Mantar in New Delhi to get Central funds.

Responding, Chief Minister Revanth Reddy said that he is ready to stage a hunger strike in New Delhi if KCR joins him.

Continuation Page 2

The BRS protested against the Congress government for ignoring unemployment. BRS MLAs held placards and walked out of the Assembly raising slogans asking the government to solve the problems of the unemployed.

KTR requested the Speaker for an adjournment motion in the Assembly on issues facing the unemployed. The Speaker rejected the request. At the Assembly Media Point, BRS MLA Harish Rao commented on TGSRTC workers' issues and accused the government of evading responsibility.

He stated that TGSRTC workers are observing the government's actions. The government has not taken any action so far on issues

such as recognizing TGSRTC workers as government employees and for reviving the RTC union.

Harish said that he resigned as the honorary president of the TGSRTC union after becoming a minister and criticized the government for

adjourning the Assembly without answering the questions raised by them.

He also said that the Speaker rejected the adjournment motion they had moved in the Assembly regarding the unemployed.

Kishan rules out privatising SCCL

PNS

There is no question of privatising the Singareni Collieries (SCCL), Union Coal and Mines Minister G. Kishan Reddy said.

Responding to a question posed by Peddapalli MP Vamshikrishna in the Lok Sabha on Wednesday during question hour, Kishan said the Centre has no idea to privatise SCCL. He also made it clear that the Centre has no plans to privatise any coal mine across the nation.

The Union Minister said the

TG government's stand is important if one wants to privatise SCCL as it has a 51 per cent stake in it. Meanwhile, Kishan said that both BRS and Congress leaders had competed with each other in criticising Prime Minister Modi. Speaking to the media in Delhi on Wednesday, Kishan said that the TG government was diverting Central funds. The Congress government is not spending money for the people except for votes. He said the Centre spent Rs 6 lakh crore on social welfare schemes.

Recruitment boards to fill vacancies

PNS

For the first time in the history of the Telangana State Road Transport Corporation (TGSRTC), the recruitment to various posts in the corporation would be handled by state recruitment boards.

Around 20 days back the government approved recruitment to fill 3,035 posts in the TGSRTC. Of the 3,035 posts, there are 2,000 posts of drivers, 743 of labourers, 114 Deputy Superintendents (Mechanic), 84 Deputy Superintendents (Traffic), 25 Depot Manager/Assistant Traffic Manager, 15 Assistant Engineers (Civil), 15 Assistant Mechanical Engineers, 11 Section Officers (Civil), 7 Medical Officers (General) and 7 Medical Officers (Specialist).

According to sources these posts would be filled by the Telangana Public Service Commission (TGpsc), the Telangana State Level

"TGSRTC prepares guidelines and roster system for recruitment in the corporation. Based on that, recruitment boards would fill the vacancies. These posts would be included in the job calendar, which would be announced soon," sources said.

Police Recruitment Board (TGL-PRB) and Medical Boards.

"TGSRTC prepares guidelines and roster system for recruitment in the corporation. Based on that, recruitment boards would fill the vacancies. These posts would be included in the job calendar, which would be announced soon," sources said.

The last recruitment in the TGSRTC was in 2013. "So for recruiting manpower the corporation should arrange everything like

centres, bio-metric systems, invigilators and various other things. If the corporation assigns this job to recruitment boards it will not be difficult for them as they have been doing it every year. But if it is conducted by the TGSRTC, everything should be arranged by the corporation itself," a source said. The source said that 84 posts of Deputy Superintendents (Traffic),

743 labourer posts and 2,000 posts of drivers would be filled by the TGLPRB, 11 Section Officer (Civil), 7 Medical Officer (General) posts would be filled by the medical board and other posts would be filled by the TGpsc.

The source said that TSLPRB filled 225 driver operator posts in the 2022 recruitment. In that drive, the TGSRTC also assisted them during training. In the same way, during the driver recruitment process also the TGSRTC trained the trainees.

However, hundreds of employees have retired from the corporation and new buses will be coming in the next few months. So to fill those vacancies, the TGSRTC would send proposals to the government to fill around 6,000 more posts.



18 killed as plane crashes in Nepal

PNS

A Nepalese airliner crashed and caught fire shortly after taking off from the Tribhuvan International Airport here on Wednesday, killing 18 people aboard, including a child, and seriously injuring the pilot - the lone survivor, in the latest aviation disaster to hit the Himalayan nation.

2

CITY EVENTS

Krishna Janmashtami

International Society for Krishna Consciousness (ISKCON) to organise Sri Krishna Janmashtami Mahotsav. Programmes are Krishna Darshan, Abhishekam, Cultural Programme, Kirthan and prasadam distribution.

Venue

HMT Swarnapuri Colony Community Hall, Ameenpur, Miyapur August 26, 7 am to 11 pm Nandotsavam & Srila Prabhupada Vyasapuja on August 27 at same venue.

International Start-up Festival

Investor Connect & Curtain Raiser ceremony.

Venue

T-Hub, Hyderabad August 27 (Tuesday) TIME: 11.00 AM onwards

Hyderabad Runners Society

The Flag-Off and the Run The 13th edition of NMDC HYDERABAD MARATHON Powered by IDFC FIRST BANK

Venue

People's Plaza, Necklace Road August 25 Full Marathon at 4.30 am, Half-Marathon at 5.30 am.

Pathare Prabhu Cuisine

By chef Binma Naik.

Venue

Sheraton Hyderabad Hotel, August 26 to 30. Lunch: 12.30 pm to 3 pm. Dinner: 7 pm to 11 pm

Bridal Asia

Jewellery brands to look forward to.

Venue

Hitex Exhibition Centre August 31 to September 1.

Akshayakalpa Farm

Experience the Good Food Journey Walk, Food & More

Venue

Akshayakalpa Organic / Regenerative Farming - R&D Facility - Hyderabad - August 25 | 9:30am to 5:30 pm

Journey of Rhythms

Presented by Shivansh and Tatvaa Arts

Venue

Global Peace Auditorium, Gachibowli, Hyderabad August 31, 6.30 pm onwards

Jewellery World Exhibition

Venue

Hotel Taj Krishna, Hyderabad, from August 23rd to 25th, for an unforgettable experience. 10 am to 8 pm daily

Monopoly Moves

KING's latest album, on KING's Monopoly Moves Listening Party Tour.

Venue

Air live, Gachibowli, Hyderabad Date: Friday, August 30, 2024 Time: 7 pm onwards

City Pioneer



HYDERABAD | SUNDAY | AUGUST 25, 2024

03

NO MORE POWER OUTAGES DUE TO LIZARDS AND SQUIRRELS

TGSPDCL to replace metal clamps with silicon ones to curb tripping

PNS ■ HYDERABAD

In a bid to safeguard small creatures and ensure uninterrupted power supply, the South Telangana Power Distribution Company Limited (TGSPDCL) has announced an innovative initiative to replace existing metal clamps with specially designed silicon clamps in its electrical infrastructure.

This move comes after a detailed analysis revealed that a significant number of feeder trips were being caused by reptiles and other small animals, leading to both interruptions in power supply and the unfortunate electrocution of these creatures. The initiative was spearheaded by Musharrf Faruqi, Chairman and Managing Director of TGSPDCL, following the discovery that nearly 14% of feeder trips were linked to incidents involving animals such as lizards, cats, pigeons, squirrels and monitor lizards.

These creatures often crawl over or come into contact with live points and earth points on Horn Gap (HG) fuse sets, breakers, and insulators located near transformers. When these points are connected via metal clamps, the animals inadvertently complete the electrical circuit, resulting in fatal electrocutions and triggering feeder trips that disrupt the power supply to large areas. Recognising the need for a solution that could pre-

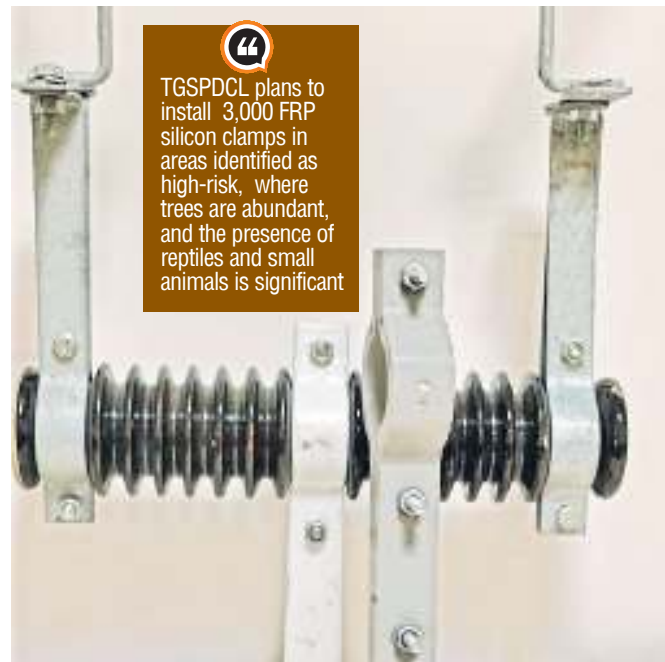


vent both the harm to these creatures and the operational disruptions, Faruqi and his team have proposed the replacement of these metal clamps with Fiber Reinforced Polymer (FRP) silicon clamps.

Unlike metal, these silicon clamps are non-conductive, meaning they do not allow electricity to pass through them. As a result, even if animals come in contact with these clamps while crawling, there is no risk of electrocution. To

begin with, TGSPDCL plans to install approximately 3,000 FRP silicon clamps in areas identified as high-risk, particularly where trees are abundant, and the presence of reptiles and other small animals is significant.

These areas have been chosen because they are most likely to experience the types of incidents that lead to feeder trips and the electrocution of these small creatures. This small yet significant change is expected to yield mul-



TGSPDCL plans to install 3,000 FRP silicon clamps in areas identified as high-risk, where trees are abundant, and the presence of reptiles and small animals is significant

multiple benefits. Not only will it protect the lives of countless creatures, but it will also contribute to more reliable power distribution by reducing the frequency of feeder trips caused by such incidents.

The company anticipates that the reduction in feeder trips will improve the overall efficiency of the power distribution network, resulting in fewer interruptions for consumers.

Musharrf Faruqi expressed optimism about the impact of this

initiative, noting that it is a proactive step towards both environmental conservation and operational efficiency.

He stated, "This small change reflects our commitment to sustainability and the protection of small creatures. By preventing these unfortunate incidents, we are not only safeguarding these animals but also enhancing the reliability of our power supply, which is crucial for the communities we serve."

Transfers at Hyderabad Nehru Zoo Park



Nehru Zoological Park, Hyderabad, Deputy Curator A Nagamani being felicitated upon her transfer on Saturday

PNS ■ HYDERABAD

As part of staff transfers at Nehru Zoological Park, Hyderabad, A Nagamani, Deputy Curator, has been transferred to Aranya Bhavan, Forest Department head office, Saifabad. Barnoba, Assistant Conservator of Forests, is the new Deputy Curator at the zoo. A farewell function was held for both the outgoing and incoming officers at the Bioscope Hall on Saturday.

Dr Sunil S Hiremath, Director (FAC), honoured the transferred staff with shawls, mementos and photo

frames, appreciating their service. He specifically appreciated Nagamani, A. Satish Babu, Asst. Curator-1, and Dy.R.O., N.Z.P. Hyd, Anitha for their long-term contribution to the zoo. He also commended the staff for implementing new technologies like online ticket booking and a mobile app.

Newly joined staff include Barnoba as Deputy Curator, Vishnuvardhan as Assistant Curator-1, and others in various roles, Amrutha as Asst. Curator-2, N.Z.P. Hyd, R Devender as Dy.R.O.N.Z.P. Hyd, Venkat Rao as FSO, N.Z.P. Hyd and Srinivas as Sr Assistant, N.Z.P. Hyd.

Cyber Crime Police crack FedEx and trading frauds

HYD DOC THREATENED BY ACCUSED POSING AS MUMBAI COP

PNS ■ HYDERABAD

The Cyber Crime of Hyderabad City Police has cracked down on three cases involving cyber fraudsters who duped residents through FedEx and trading scams.

The main accused, hailing from Gujarat, has been apprehended making total seven arrested in connection to these frauds.

Among the arrested individuals are Sagar Goradhanbhai, Parmar Kirit Nathubhai, Chudasama Kuldeepsinh Anopsinh, Jedeja

Daivatsinh Kiritsinh, Sinojiya Ketan Sureshbhai, Kanani Nikunj Kishorebhai, and Pravinbhai Kalubhai Vasoya.

One notable case involves a doctor who fell victim to fraudsters posing as Mumbai police officers.

The accused, impersonating as law enforcement officials, coerced the victim with fabricated cases and fraudulent documents purportedly issued by the RBI and Supreme Court. They extorted a significant sum from her through a FedEx fraud scheme.

In another instance, a

Hyderabad resident was deceived via WhatsApp with promises of a 500% profit plan in online stock market trading. The victim was induced to invest approximately Rs 2 crore through multiple bank transactions, only to be defrauded.

In the third case, a chartered accountant and another individual cheated resident into a trading scam under the guise of Motilal Oswal Securities. The man was persuaded to install a seemingly legitimate application and subsequently made investments under false pretenses.



Police officials holding a review meeting on cyber crime in Hyderabad on Saturday

Queen of folk music Anasuya captured in docufilm

ASAMANA ANASUYA, a documentary film, is a heartfelt tribute from a daughter to her mother. Directed by Seetha Ratnakar, it describes the extraordinary musical journey of Vinjamuri Anasuya Devi, which was screened in the city at Saptaparni, a treasure trove of art, music and culture.

Anasuya composed tunes for almost 300 songs whose lyrics her uncle renowned poet Devulapalli Krishna Sastri wrote in his early years. From 1935 to 1950, practically every literary or cultural function in Andhra used to also feature a talk by Devulapalli, along with light music by

his nieces Anasuya and Seetha. The Vinjamuri sisters, as they became popularly known, eventually became a phenomenon that took the music world by storm. Anasuya was a multi-talented artiste who excelled in music of every genre, though folk music was her passion. She developed an inter-



est in folk music at an early age and introduced a folk song at the end of her light music concert when she was 11. It was well received and soon she started giving full length folk music concerts.

Invaluable legacy
Anasuya has bequeathed an invaluable legacy to the world of music. She

categorised her vast collection of songs and original compositions in 7 volumes and published them along with lyrics and musical notations. At 94, she wrote her autobiography, Asamana Anasuya, which was published when she was 95. It became the inspiration for the title of this docu-

mentary. Seetha Ratnakar is a freelance filmmaker. In 2014, her documentary, *Cosmic Connection*, bagged the Gold Remi Award at the Worldfest International Film Festival, Houston. In *Asamana Anasuya*, Seetha has woven together a colourful tapestry of Anasuya's life that highlights her musi-



NSS volunteers participating in a cleanup drive at the School of Humanities on Saturday

UoH's cleanup drive at the School of Humanities

PNS ■ HYDERABAD

The National Service Scheme (NSS) at the University of Hyderabad held a cleanup drive at the School of Humanities on Saturday as part of the Swachhata Pakhwada campaign, inspired by the Prime Minister's vision to make cleanliness 'everyone's business.'

NSS volunteers cleared dry leaves around the premises and on the terrace. They also trimmed bushes and tree branches that were damaging walls and classrooms. The volunteers removed dry logs and transported them to a dump yard using a tractor. Despite continuous rain, the volunteers worked for nearly 4 hours, from 7 to 11 a.m.

NO MONKEYPOX CASES REPORTED IN STATE

TG reports 4,459 dengue cases as seasonal diseases surge

PNS ■ HYDERABAD

Telangana is currently grappling with a surge in seasonal diseases, including Dengue, Malaria, Chikungunya, and H1N1. Speaking to the media in Hyderabad, Director of Public Health, Dr Ravindra Naik has confirmed that 4,459 cases of Dengue have been reported across the state so far this year, with 10 districts being particularly affected. Of these, Hyderabad district has seen the highest number of cases, with 1,697 reported, followed by significant numbers in Sangareddy and Khammam districts. Dr Naik assured the public that coordinated efforts are underway with district officials to address the outbreak. Measures include house-to-house surveys, testing, and the provision of necessary treatment to those affected. Addressing concerns about Monkeypox, Dr Naik noted that while the virus poses a growing challenge globally, Telangana has not reported any cases so far.

PHONE-TAPPING CASE Main culprits misusing visas of other countries



PNS ■ HYDERABAD

The phone-tapping case remains active as police continue their investigation, with the accused currently behind bars. Despite efforts to secure interim bail, none has been granted, stated a top official during a press conference on Saturday.

"The main culprits in the phone-tapping case are misusing visas from other countries. The Blue Corner notice hasn't been effective because it doesn't allow us to request other countries to produce the accused to hand over to us," said CP Kothakota Srinivas.

He added that the process of issuing a Red Corner notice is underway, emphasising that the case is progressing in detail.

The investigation will advance once the main culprits, who are currently absconding, are apprehended. The police have also reached out to the US Consulate General regarding the matter.

CP Srinivas reiterated that the case is active and the seriousness of the crime invading individuals' private lives has received interim bail.

When asked about the possibility of issuing notices to political leaders, he noted that while it's possible to move up the hierarchy, they prefer to proceed step by step to avoid complications.

CP Srinivas said, "Yes, it is possible to jump from middle to top but there will be a problem at the bottom. So, we will go on step by step."

Rs 85 lakh to fund higher edn for 11 TGMREIS students

PNS ■ HYDERABAD

Secretary of the Telangana Minorities Residential Educational Institutions Society (TGMREIS), Aisha Masarath Khanam, announced on Saturday that Support for Educational & Economic Development (SEED) will fund the higher education of 11 TGMREIS students. These students have secured



SEED's executive director Syed M Hussaini handing over Rs 85 lakh cheque to TGMREIS on Saturday

admissions in prestigious institutions such as IIT Vizag, IIT Khanapur, IIT Gwalior, V Smart Academy, and others.

SEED's Executive Director Syed M Hussaini, handed over a cheque of Rs 85,00,000 to the TGMREIS Secretary. According to TGMREIS, overall, these 11 students have received Rs 8,51,458 for their tuition fees to continue their higher education.

VENKOB R BALANTRAPU
Senior Journalist
(The writer can be reached at venkobr@gmail.com and 9297204401)



SLY GRANNY'S NEW MENU PROMISES A MEMORABLE CULINARY FARE!

Nestled in the vibrant heart of Delhi's Khan Market, Sly Granny has finally unveiled its much awaited new menu which boasts of blending classics with contemporary flair

BY SHARMILA CHAND

On a sultry afternoon, I walk in at Sly Granny in Khan Market to see how the mischievous adorable Granny is wooing her diners with the new menu. The buzz here perks up my mood, almost all tables occupied with diners busy chatting and eating, servers attending hurriedly with spectacular food, the colorful décor with pictures from Granny's travels amp up the spirits and build my appetite all the more. I love the cheery vibes, lively music, quirky flair, and finally get a table to settle down. Sly Granny is damn interesting, what a vibrant personality, I think to myself.

"Yes, she is," says the Co-Founder, Rahul Khanna. "Sly Granny is the embodiment of a wickedly sassy, witty, and sly character—she's a mashup of everything quirky and cool. We've designed the restaurant to be as layered and unpredictable as Granny herself, blending her love for art, music, travel, entertainment, and pop culture into every nook and cranny. Whether it's the quirky décor, the eccentric vibe, or the adventurous menu, every aspect of Sly Granny is a nod to her multifaceted personality. She's constantly evolving, just like our space, making sure that every visit feels like a new, exciting chapter in her ever-entertaining story."

INDIGENOUS & CONTEMPORARY FOOD SYMPHONY

The new menu features seasonal Indian produce which is carefully selected and mindfully prepared for all cuisines here. For example, Indian amla (Gooseberry) is picked and used in salads. Lotus stem and sweet potato is popular as chips.



CHEF ANUBHAV MOZA
SLY GRANNY

Hemp seed from the state of Uttarakhand is processed to make a dip which is used in mezza platter. Similarly jackfruit is braised with bbq sauce and used in making tacos. It is evident that the focus is to keep the menu fresh, seasonal with a flair of contemporary techniques and yet highlight the importance of Indian produce.

Anubhav Moza - Assistant Brand Chef explains, "Our new menu at Sly Granny is a vibrant tapestry of Granny's eclectic passions—each dish is inspired by her travels, her love for music, quirky art obsessions, and her unapologetic affection for good drinks and pop culture. We've infused her playful spirit into every bite, blending classic flavors

with unexpected twists. Granny's food is all about the joy of discovery, where each dish tells a story of her adventures and her ever-evolving taste. It's a celebration of the bold and fun, in the world of gourmet. Our aim to give healthy and seasonal fresh produce from the farms in India and serve in European flavors. For example, amongst other indigenous produce, we also use phalsa, another Indian berry for making compote and serving with our chocolate desserts."

The meal begins with 'Shish Tawook Broccoli' - a fusion of chargrilled broccoli and tender Shish Tawook. The addition of sautéed chickpeas and a kale-mashed potato makes it a delightful combination. Next up is the 'Greek Vegetable Medley' with Candied Pumpkin adding the fun element. Spiced pumpkin steak is an interesting variation served with seasonal vegetables and creamy tahini, a great way to showcase myriad flavours and textures. Not to be missed is the intriguing Roots & Halloumi, a symphony of slow-roasted carrots, beetroot, sweet potato, and savoury halloumi complemented by labneh, chilli garlic oil, and candied walnuts - a true delight for discerning palates.

For Seafood aficionados, the Herb-Crusted Salmon, served with crème fraîche, pan-tossed vegetables, and a delicate beurre blanc sauce embodies coastal elegance at its best. Also gracing the menu is the Paprika Chicken and Caramelized Onion Pizzica - a perfect harmony of paprika-infused chicken, caramelised onions, jalapeños,



savoury goat cheese atop a crispy crust, promising a burst of flavours. For me Granny's Mezza, spectacular in its presentation and taste, turned out to be the best. With spiced pita, lavaash, cheese cracker, yam kebab, falafel, spinach and cheese borek, and the showstopper 'Hemp seed dip', marinated olives, pickled greens, I couldn't have been happier. 'Pesto Al Genovese' comes next. A lovely rendition of pasta along with broccoli, asparagus in basil pesto, tossed with burrata crumble. I especially loved the texture of the pesto-creamy, like velvety.

'Sly Tiramisu' looks outstanding to conclude gastronomic journey as it's a decadent ensemble of mascarpone-soaked sponge, coffee ice cream, cocoa crunch, caramel popcorn, and Baileys ganache, an exquisite finale to an exceptional meal. But I go for 'Chocolate Torte' - absolutely heavenly with strawberry ice cream, hazel nut crunch and phalsa compote that refreshes my palate.

NEW SEASONAL COCKTAIL MENU

Whether you're a seasoned cocktail

connoisseur or simply seeking a refreshing beverage, there is a drink for everyone to enjoy.

Sly Granny has revisited historical favourites and given them a modern twist. Take, for instance, the "Castel Del Monte," which captures the essence of the Italian sunshine in a delightful blend of gin, roasted pineapple, Campari, and sweet vermouth. For a spicy kick, "Wildcat of Bombay" offers a fiery concoction of tequila, yellow pimento, lemon, cilantro, and a hint of jalapeno that will get the evening going. These reinventions honour bar classics while adding a unique Sly Granny flair. The new cocktail menu is inspired by flavours from around the world, ensuring that every sip takes you on an exotic adventure. From the cinematic streets of India to the serene landscapes of Italy, the drinks are crafted to transport you to different corners of the globe with just one sip. Not forgetting the classics, The "Posh G&T" elevates the traditional Gin & Tonic with cucumber, rosemary, mint, and a touch of citrus. Whisky lovers rejoice with "The Betty Ford Tribute," a sophisticated mix of whisky, orange, kaffir lime, jaggery, and lemon. For a touch of nostalgia, indulge in "Granny's Dirty Martini," a perfectly

balanced dirty martini with your choice of vodka or gin.

There's a wide selection of non-alcoholic refreshing mocktails as well. The "Almodovar" is a vibrant blend of watermelon juice, peppermint, and a touch of saline, while "Jungle Love!" takes the heat up with guava juice, basil, Granny's hot sauce, and a hint of jalapeno yet is a perfect cooler on a hot day.

TO CONCLUDE

Sly Granny not only wows it's discerning diners with all day dining menu, but also offers Breakfast on weekends, serving some classic and of course, some of her quirky breakfast dishes from 8:30 am to 11:30 am.

Go and explore Granny's new menu, renowned for its culinary wizardry and vibrant atmosphere.

Chef Anubhav Moza's dedication to culinary excellence is evident throughout the menu, making Sly Granny Khan Market a must-visit destination for food enthusiasts seeking refined flavours and unforgettable dining moments.

CHECK OUT

Sly Granny
4, Khan Market, New Delhi

Sharmila Chand is an author and journalist who writes on Travel, Food, Culture and Lifestyle

THE PINNACLE OF GOURMET EXCELLENCE

The Purple Plate, under the visionary leadership of Ishaan Kapoor, has redefined the luxury catering landscape. With a meticulous approach that combines traditional flavours with contemporary techniques, the company delivers unparalleled experiences, making each event a memorable celebration of taste and elegance, says **SAKSHI PRIYA**

In the world of luxury wedding catering, where every detail is meticulously planned and executed, The Purple Plate has emerged as a distinguished leader. Since its inception in January 2017 by Ishaan Kapoor, this innovative company has set new standards in opulent dining experiences. Combining traditional flavours with contemporary techniques, The Purple Plate has catered over 2,000 global events, earning a reputation for excellence and creativity.

What truly sets The Purple Plate apart is its relentless pursuit of perfection in every aspect of its service. The company follows a rigorous 21-step process to ensure each dish meets the highest standards of quality and presentation. This meticulous approach is complemented by a unique policy of catering one event per day. This exclusivity allows The Purple Plate to offer unparalleled personalised service, ensuring that every detail of the event receives the utmost attention and care. A hallmark of The Purple Plate's service is its innovative use of interactive live stations and pass-around dishes. These features are designed to create an engaging and memorable dining experience. Interactive live stations allow guests to interact with chefs, watch the culinary process and customise their meals. This not only adds an educational and entertaining element but also deepens the connection between guests and the food. Pass-around dishes, on the



other hand, enhance social interaction by circulating among guests, encouraging mingling and conversation in a relaxed and informal setting. The Purple Plate's philosophy blends traditional and modern culinary techniques, starting with a deep respect for classic recipes and enhancing them with contemporary methods and innovative presentation. This approach ensures each menu respects culinary heritage while offering fresh and engaging experiences. As the company looks to the future, it aims to incorporate artificial intelligence for personalised menu recommendations, introduce more plant-based and locally sourced ingredients, and explore immersive dining through augmented and virtual reality. These forward-thinking innovations will elevate the dining experience and solidify

WHAT TRULY SETS THE PURPLE PLATE APART IS ITS RELENTLESS PURSUIT OF PERFECTION IN EVERY ASPECT OF ITS SERVICE. THE COMPANY FOLLOWS A RIGOROUS 21-STEP PROCESS TO ENSURE EACH DISH MEETS THE HIGHEST STANDARDS OF QUALITY AND PRESENTATION. THIS METICULOUS APPROACH IS COMPLEMENTED BY A UNIQUE POLICY OF CATERING ONE EVENT PER DAY

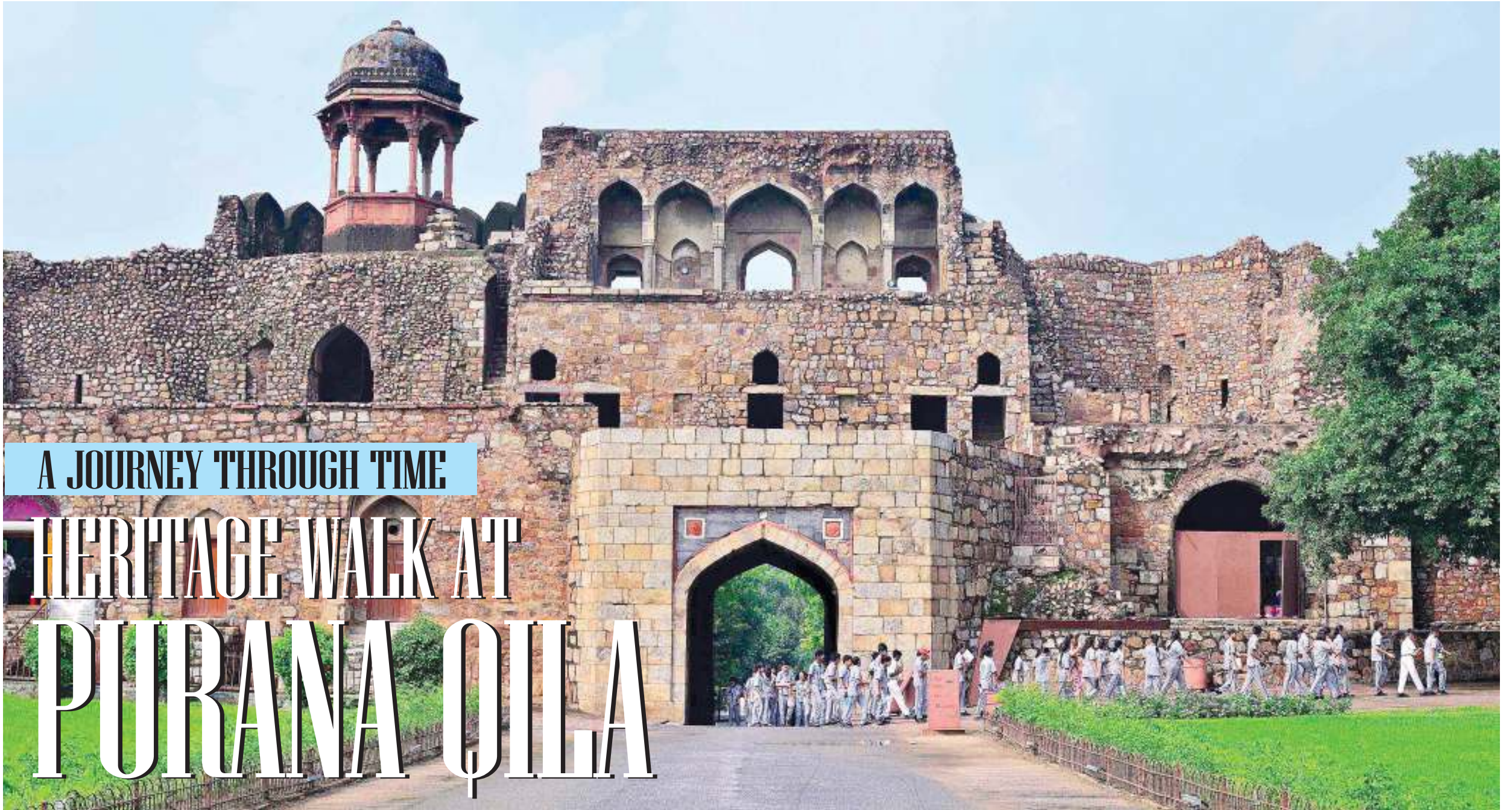


The Purple Plate's leadership in luxury catering. The Purple Plate's dedication to excellence extends beyond culinary artistry to a deep commitment to sustainability. The company integrates eco-friendly practices by carefully planning to

reduce food waste, using biodegradable materials and sourcing local ingredients, thus supporting communities and minimising its carbon footprint. As it prepares to enter the Middle Eastern and Asian markets, The Purple Plate will adapt its offerings to regional tastes while upholding its high standards. Through comprehensive training, the team will be well-prepared to navigate cultural nuances, ensuring that exceptional catering experiences are delivered across diverse global settings.

Ishaan Kapoor's background in hospitality management and culinary arts has played a crucial role in The Purple Plate's success. His extensive training and practical experience have provided him with a profound understanding of both the operational and creative aspects of luxury catering. Kapoor's commitment to quality and

innovation is reflected in every event. As he puts it, "We're not just serving food; we're crafting an experience that combines artistry and excellence in every bite." Beyond its culinary achievements, The Purple Plate remains deeply committed to making a positive impact on society. By supporting NGOs like Shanti Sahyog, the company demonstrates its dedication to giving back and using its success to contribute to meaningful causes. This commitment to social responsibility not only reflects The Purple Plate's values but also sets a precedent for the hospitality industry, showcasing the importance of community engagement and ethical business practices. In every dish and every event, The Purple Plate strives to deliver not just an exceptional dining experience, but also a lasting positive impact.



A JOURNEY THROUGH TIME

**HERITAGE WALK AT
PURANA QILA**

Historian **Vikramjit Singh Rooprai** led a captivating Heritage Walk through Purana Qila, offering participants a blend of history and architectural insights. This immersive experience highlighted the fort's significance, revealing hidden stories and the interconnectedness of its historical and ecological aspects, writes **SAKSHI PRIYA**

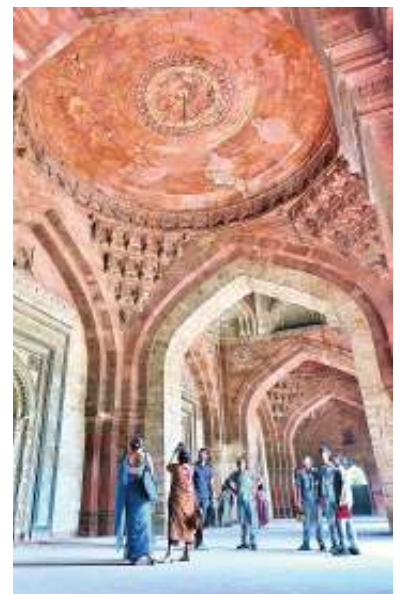
As part of his second series of the Delhi Heritage series, historian and author Vikramjit Singh Rooprai led an insightful walk through Purana Qila, one of Delhi's most famous and second-most visited forts. Inspired by his upcoming book, *Delhi Heritage: Top 10 Forts*, this exclusive Heritage Walk offered a select group of history enthusiasts rare insights and thoughtful details about the fort that are not widely known. Against the backdrop of the ancient walls of Purana Qila, Rooprai embarked on a journey to unravel the secrets of this historic fort, blending myth, history and architecture as he explored one of Delhi's most significant yet often overlooked monuments.

Purana Qila or the "Old Fort," is one of Delhi's oldest forts, with a history that stretches back centuries. It is often overshadowed by more famous landmarks like the Red Fort and Qutub Minar, yet it holds a crucial place in the narrative of Delhi's evolution. The fort's origins are shrouded in mystery, with legends linking it to the ancient city of Indraprastha, the legendary capital of the Pandavas from the Mahabharata. Rooprai, with his deep knowledge and passion for Delhi's history, made it clear that much of this association is based on later folklore rather than historical evidence. The fort as we see it today is primarily the work of two great rulers, Emperor Humayun and Sher Shah Suri, whose contributions to its construction have left a lasting legacy.

The exploration began at the grand entrance of the fort, the Bada Darwaza, where the sheer scale and architectural prowess of the structure immediately impressed upon visitors the importance of this site in Delhi's history. Rooprai explained how this massive gate, with its towering height and intricate carvings, served as a formidable barrier, protecting the fort's inhabitants from invaders. The Bada Darwaza, like much of the fort, reflects a blend of Islamic and Hindu architectural styles, a syncretism that has always been a hallmark of Delhi's culture. This gate is not just an entrance but a symbol of the fort's strategic importance in the defense of the city.

As the group moved deeper into the fort, Rooprai guided them towards the imposing Talaqi Darwaza, a gate that remained sealed for centuries until it was rediscovered in the early 20th century. The name "Talaqi," meaning "separation," intrigued many. Rooprai mentioned that if we look closely at the interior detailing at the top of Talaqi Darwaza, we can still see some remnants of its original colors, a subtle yet vivid reminder of the fort's rich past. He narrated how this gate, with its intricate carvings and lofty chhatris (domed pavilions), had been sealed shortly after its construction, its purpose shrouded in mystery. Some historians speculate that it might have been closed due to superstitions or security concerns, while others believe it was simply never completed. As Rooprai spoke, it was easy to imagine the fort as it once was, a bustling hub of activity, a place where history was made.

One of the most captivating aspects of the walk was Rooprai's discussion about the



“PURANA QILA OR THE “OLD FORT,” IS ONE OF DELHI’S OLDEST FORTS, WITH A HISTORY THAT STRETCHES BACK CENTURIES. IT IS OFTEN OVERSHADOWED BY MORE FAMOUS LANDMARKS LIKE THE RED FORT AND QUTUB MINAR, YET IT HOLDS A CRUCIAL PLACE IN THE NARRATIVE OF DELHI’S EVOLUTION”

inscriptions near Talaqi Darwaza, discovered by the British during their restoration efforts. These inscriptions explore the preservation of "the house of Humayun," adding a layer of intrigue to the fort's history and sparking curiosity about their true meaning. During the walk, Vikramjit emphasised the challenges of accessing historical resources, sharing anecdotes about the British efforts to clean and preserve the gates. These efforts uncovered inscriptions pleading to "save this house of Humayun," a phrase that sparked debate among historians. Some interpreted it as a reference to Emperor Humayun, while others saw it as a metaphorical plea to protect the sanctity of the site.

The architectural grandeur of Purana Qila is not just limited to its gates. The fort's walls, towering over the surrounding landscape, are a witness to the engineering prowess of the time. Built using large stone blocks, the walls are interspersed with bastions and watchtowers, which would have provided a vantage point for the fort's defenders. Rooprai pointed out the changes that had occurred over the centuries, especially the eastern wall, which once overlooked the Yamuna River. The river, which has since shifted its course, played a crucial role in the fort's defense, providing a natural barrier against invaders. Today, the fort's strategic location remains evident, offering stunning views of the city and a reminder of its importance in Delhi's history. Ecological insights were also an integral part of Rooprai's narrative. He highlighted the green layer on the lake within the fort, which plays a crucial role in supporting various forms of life, including fish and birds. This lake, once a part of the Yamuna River's floodplain, has



now become an isolated water body. Rooprai discussed how the lake's ecosystem is a delicate balance, with the green algae on the surface providing oxygen for aquatic life while also serving as a breeding ground for insects that are crucial for the survival of birds and other animals. Any disruption to this delicate ecosystem could have a significant impact, underscoring the interconnectedness of human history and the natural environment. The tour culminated at Humayun Darwaza, another significant gate of the fort. Rooprai highlighted how much of the fort's construction, including these gates, may have been initiated by Humayun himself, despite the popular attribution to Sher Shah Suri. The Humayun Darwaza, with its grand archways and intricate tile work, stands as a symbol of the Mughal emperor's ambition to create a lasting legacy. The fort's story, Rooprai noted, is one of resilience, evidence to a city that has been

built, destroyed and rebuilt countless times. Through this walk, Rooprai not only guided the visitors through the physical space of Purana Qila but also through the complex narrative of Delhi's history. He emphasised that while Purana Qila is often overshadowed by more famous structures like the Red Fort, it remains an essential part of Delhi's heritage, a silent witness to the city's evolution. The active involvement of a 14-year-old boy during the walk was particularly noteworthy. Deeply engrossed in the exploration, the boy actively engaged with Vikramjit, asking thoughtful questions that enriched the experience for everyone present. His curiosity and enthusiasm reflected the walk's success in sparking interest across different age groups, showing the importance of making history accessible and exciting for all generations. The boy's questions ranged from the significance of the inscriptions to the architectural details of

the fort and Rooprai patiently answered each one, providing insights that captivated both the young participant and the older attendees.

As the tour came to an end, Rooprai left the group with a deeper appreciation for this ancient site. Purana Qila was no longer just an old fort but a living part of Delhi's rich and varied history, a place where myths and facts converge, creating a story that is both beautiful and complex. Through his insights, Rooprai had brought Purana Qila to life, making the past palpable and the stories within its walls a part of the present. The fort's layers of history, from its ancient origins to its role in the Mughal Empire, were laid bare, offering a glimpse into the lives of those who walked its grounds centuries ago.

Vikramjit Singh Rooprai's approach to history is not only informative but also deeply engaging. His ability to work together factually with the legends surrounding Purana Qila makes the past resonate with present-day audiences. He reminds us that history is not just about dates and events but about the stories of people, places and cultures that have shaped our world. This walk was more than just a tour - it was a journey through time, offering a rare insight into the layers of history that have shaped Delhi. It's clear that such events are crucial in building a deeper appreciation for the rich heritage that surrounds us. Rooprai's work is a tribute to the importance of preserving and sharing our history, ensuring that future generations can continue to learn from and be inspired by the past.

The *Heritage Walk* at Purana Qila was an enlightening experience that left the participants with a profound respect for the history and architecture of one of Delhi's oldest forts. Through Rooprai's expert guidance, the group gained not only knowledge but also a sense of connection to the city's past. The walk was a reminder that history is all around us, waiting to be discovered and that by exploring it, we can gain a better understanding of the world we live in today.

IN BRIEF



Indian telcos aim for 10 pc share in 6G patents

Indian telecom players are targeting a share of 10 per cent of all 6G patents and one-sixth contributions to global standards in the next three years, an official statement said on Saturday. Telecom industry players have proposed to systematically align research to 'India's needs' and put in place a vibrant 'Standards Community'.

The proposal came up during the second meeting of Stakeholders Advisory Committee (SAC) on Telecom Service Providers (TSPs) which was chaired by union Telecom Minister Jyotiraditya Scindia on Friday.

"Industry leaders proposed systematically aligning research to 'India's needs' and put in place a vibrant 'Standards Community' targeting a share of 10 per cent of all 6G patents and one-sixth contributions to global standards in the next 3 years," the statement said.



Govt cuts drawback rates on exports of jewellery

The government has reduced the drawback rates on exports of gold and silver jewellery by more than half to adjust for the significant cut in import duties on these precious metals in the Budget. A notification regarding this was issued by the Department of Revenue. On the export of gold jewellery, the drawback rate has been brought down to Rs 335.5 from Rs 704.1 per gram of net gold content in the article. The rate of silver jewellery and articles of silver have been cut to Rs 4,468 per kilogram of net gold content in an article. The Duty Drawback Scheme refunds import duties and internal taxes, which are paid while importing goods, which are, in turn, used for manufacturing products for exports. In the Budget, the import duty on gold and silver to 6 per cent from 15 per cent. Through this notification, "duty drawback on gold and silver jewellery was reduced as the duty on gold and silver lowered in the budget". Federation of Indian Export Organisations Director General Ajay Sahai said.



Goodveda plans to raise USD 1 mn to fund growth plans

Goodveda, a D2C startup offering a range of supplements, ayurvedic remedies, snacks, and wellness programmes - expects a significant expansion in revenue and customer base, helped by the demand for healthy and convenient snack options. Founded in September 2023, Goodveda recently secured a pre-seed funding of Rs 2 crore. Moreover, to fund its expansion plans, Goodveda has plans to raise USD one million this year, he added. It currently has a revenue of Rs 1.9 crore and expects to have a turnover of Rs 12 crore in the current fiscal. Goodveda Founder and entrepreneur Abhishek Gagneja said. Goodveda currently has a user base of over 20,000 and its monthly revenue has increased to Rs 87.8 lakh in July this year. In the June quarter, it had a business of Rs 1.74 crore. The company aims to become a known nutritional food brand in India, expanding its offerings and reach. Gagneja said. The D2C brand currently has 12 SKUs, which are mainly focused on diabetes, liver health, obesity and heart diseases.

TARGETTING \$14 TRILLION ECONOMY

India needs 400 million more women in workforce: Report

PNS ■ NEW DELHI

India requires an additional 400 million women in the workforce to contribute USD 14 trillion to the economy which would necessitate nearly doubling the current female labour force participation rate (LFPR) from 37 per cent to 70 per cent by fiscal year 2047, according to a new report.

Non-profit TheNudge Institute has unveiled a new report, Labour Force Participation Distillation Report, outlining a crucial element for India's economic future. The report is based upon Periodic Labour Force Survey (PLFS) over the years.

As the country aims to become a USD 30 trillion economy by 2047, the report highlights the need for a substantial increase in female labour force participation to achieve this goal.

According to the report, India requires an additional 400 million women in the workforce to contribute USD



14 trillion to the economy. This would necessitate nearly doubling the current female labour force participation rate (LFPR) from 37 per cent to 70 per cent by fiscal year 2047.

With only 110 million women projected to join the labour force by then, an additional 145 million women need to be integrated to meet this target.

The report reveals a stark disparity in job security and recovery between men and women.

Women were found to be seven times more likely to lose their jobs and eleven times more likely not to recover from job loss. By 2020, nearly half of the women employed in 2019 had exited the workforce, the report said.

Women predominantly work in low-productivity sectors, such as agriculture and manufacturing, where they

face limited advancement.

According to the report, in construction, women represent just over 12 per cent of the workforce, often earning significantly less than men in unskilled roles. The pandemic has exacerbated these issues, with many rural women forced back into work due to income loss or job loss by primary earners, underscoring the fragility of female employment.

To address these challenges, the report outlines three key pathways to increase female labour force participation.

First, redefining work through platform jobs and digital microwork could activate fractured employment.

Second, enhancing entrepreneurship opportunities via digital commerce infrastructure could invigorate the sector.

Third, addressing bottlenecks, such as mobility and digital access, is crucial to improving women's participation in the labour market.

Quality control orders to protect MSMEs: Goyal

PNS ■ NEW DELHI

The quality control orders (QCOs) issued by the government for different products will protect MSMEs from unfair competition and help cut the import of sub-standard goods, Commerce and Industry Minister Piyush Goyal said on Saturday.

He said that through these orders, the government is supporting the MSMEs (micro, small and medium enterprises).

"We are giving time to MSMEs to meet the QCO requirements," he said, adding that MSMEs will benefit from these orders as "it stops sub-standard goods imported at strange rates from outside the country and thus helps the MSME sector by protecting it from unfair competition".

MSMEs should not be looked upon as merely a small enterprise, he added.

The entire ecosystem

around big industries and enterprises comprises thousands of MSMEs, without whom they cannot succeed, he said, adding that MSMEs act both as suppliers and customers of big industries.

The sector also plays an important role in the tourism and infrastructure development of the country and has a big share in India's exports.

"Today, several SMEs have listed their firms at BSE," he said.

Under these orders, items cannot be produced, sold, traded, imported and stocked unless they bear the Bureau of Indian Standards (BIS) mark. These orders are issued for goods like smart meters, nuts, bolts and fasteners.

Mandatory QCOs help curb the import of sub-standard products, prevent unfair trade practices and ensure the safety and well-being of consumers as well as the environment



Chevron to invest Rs 8,300 cr in K'taka

PNS ■ BENGALURU

Chevron, a global leader in providing energy solutions, on Saturday announced an investment of Rs 8,300 crore to set up its Engineering and Innovation Centre of Excellence here.

The investment was announced during a high-profile meeting attended by the Karnataka Minister for Large and Medium Industries and Infrastructure Development, M B Patil and others.

"Karnataka has been consistently leading the way in promoting economic growth and development. The collaboration between the state government and Chevron company in implementing this Rs 8,300 crore investment is a clear indication of the significant progress in engineering and innovation in Karnataka. The

state government is committed to promoting innovation, economic growth and job creation," he said.

Akshay Sahni, Country Head of Chevron India, shared the company's vision for the new centre and said, "It will provide an opportunity for India's exceptional talent to work with the resources and expertise of our global network to provide affordable, reliable clean energy."

According to a statement shared by the Minister's office, the centre will hire 600 engineers by 2025 in engineering and digital services to accelerate energy system technology innovations. The state has taken exemplary steps to promote technological progress through progressive policies that have created an enabling environment for innovation.



RAPID GROWTH OF QUICK COMMERCE PLATFORMS

FMCG raises concern, seeks scrutiny

PNS ■ NEW DELHI

FMCG distributors have raised concerns over the "rapid and unregulated growth" of quick commerce platforms, saying it needs immediate scrutiny.

In a letter written to Commerce & Industry Minister Piyush Goyal, FMCG distributors' body AICPDF said this unchecked expansion of quick commerce platforms, which typically deliver goods within 10 to 30 minutes, is creating an "uneven playing field", threatening the livelihoods of millions of small retailers and distributors who have been the backbone of India's retail sector for decades.

The All India Consumer Products Distributors Federation (AICPDF) also suspected potential violations of FDI regulations by these quick-commerce companies and sought an immediate investigation into the operational models of these platforms.

The rapid growth of quick commerce platforms like Blinkit, Zepto and Instamart has posed significant challenges to the traditional retail sector and the established fast-moving consumer goods (FMCG) distribution network.

"We are witnessing the erosion of



small "mom-and-pop" stores and a shift in the FMCG distribution landscape, as these platforms are increasingly being appointed as direct distributors by major FMCG companies, side-lining traditional distributors," AICPDF said in the letter.

While raising concerns regarding the compliance of foreign direct investment (FDI) regulations by the quick-commerce platforms, it said AICPDF suspects them of blurring the lines between the marketplace and inventory-based models.

"The FDI rules clearly prohibit e-commerce entities operating under the marketplace model from holding inventory or exercising control over the inventory sold on their platforms.

"However, it appears that these quick commerce platforms may be engaging in practices that blur the lines between a marketplace and an inventory-based model, potentially violating FDI norms," it noted.

It also requested the government to "initiate a thorough investigation into the operational models of these quick commerce platforms to ensure compliance with FDI regulations" and to "implement protective measures for small retailers and traditional distributors to safeguard their interests and prevent monopolistic practices".

AICPDF has urged the government to facilitate a dialogue between all stakeholders, including representatives from the retail sector, FMCG companies and quick commerce platforms, to establish fair and equitable business practices.

It also appreciated Goyal's recent remarks, where he lambasted the e-commerce companies, questioning their business model that has been impacting small retailers in the country.

INFY DENIES ALLEGATIONS

Cognizant files lawsuit against Infosys over trade secrets

PNS ■ NEW DELHI

IT major Cognizant's subsidiary TriZetto has slapped a lawsuit on Infosys in a US federal court, accusing the Bengaluru-headquartered company of stealing trade secrets and information related to healthcare insurance software. Infosys, in a statement, denied all allegations. The company asserted it is aware of the lawsuit and will defend its position in the court.

Cognizant in a lawsuit filed in Texas federal court has accused Infosys of illegally accessing data from TriZetto's software -- Facets and QNXT -- and using the same to develop and market a competing product. Cognizant offerings include TriZetto's Facets and



QNXT, which healthcare insurance firms use to automate tasks. Teaneck, New Jersey-based Cognizant has the bulk of its employees in India.

Cognizant has reportedly alleged that Infosys misused TriZetto's software to create "Test Cases for Facets," which repackaged its data into an Infosys product.

Further, it has reportedly alleged that Infosys created

Carraro India files draft papers for Rs 1,812-cr IPO

PNS ■ NEW DELHI

Carraro India Ltd, manufacturer of transmission systems for off-highway vehicles and other agricultural and construction equipment, on Saturday filed draft papers with markets regulator Sebi for its Rs 1,812-crore initial public offering (IPO).

The Pune-based company's initial share-sale is completely an Offer-For-Sale (OFS) by Carraro International S.E, according to the draft red herring prospectus (DRHP).

Since the entire issue is an OFS, all the proceeds from the IPO will go directly to the selling shareholder, rather than to the company.

Founded in 1997, Carraro India, a subsidiary of Carraro S.p.A, began its manufacturing journey with transmission systems in 1999 and axles in 2000.

Hero Motors files draft papers for Rs 900-crore IPO

PNS ■ NEW DELHI

Hero Motors Ltd, the auto-components firm of the Hero Motors Company (HMC) Group, on Saturday filed preliminary papers with markets regulator Sebi to raise Rs 900 crore through an initial public offering (IPO).

The IPO is a combination of a fresh issue of equity shares worth Rs 500 crore and an Offer-For-Sale (OFS) of shares valued at Rs 400 crore by promoters, according to the draft red herring prospectus (DRHP).

The OFS includes Rs 250 crore worth of shares by O P Munjal Holdings, and Rs 75 crore each by Bhagyodaya Investments and Hero Cycles.

The company may consider a pre-IPO placement of Rs 100 crore. If such placement is completed, the fresh issue size will be reduced.

Proceeds from the fresh



issue to the tune of Rs 202 crore will be used for debt payment, Rs 124 crore for purchase of equipment required for expansion in capacity of the company's facility in Gautam Buddha Nagar, Uttar Pradesh.

Hero Motors is India's leading automotive technology company engaged in designing, developing, manufacturing and supplying high engineering powertrain solutions provider to automotive OEMs in the United States, Europe, India, and the ASEAN region.

Work-life balance poses challenge for women: Report

PNS ■ MUMBAI

Fewer flexible work options, work-life balance and family responsibilities pose substantial challenges for women trying to re-enter the workforce and are the main reasons for quitting their jobs, according to a report.

A survey by Naukri.com has revealed that work-life balance poses a significant concern, as 39 per cent of the women respondents cited it as a key reason for leaving their jobs.

"These issues pose substantial challenges for women trying to re-enter the workforce, with 41 per cent identifying a

lack of flexible work options and 35 per cent highlighting family responsibilities as significant barriers to continuing with their jobs," the report said.

The report is based on a survey conducted by online recruitment company Naukri.com among job seekers registered on its platform.

The report found that 73 per cent of women interviewed said equal opportunities exist for both men and women in employment and leadership positions, and 79 per cent of men agreed that both genders get equal chances at workplaces.

Despite a majority of respondents viewing that workplaces



offer equal opportunities to both genders, the report revealed that 24 per cent of women felt men have better growth prospects compared to only 8 per cent of men holding the same view.

On the other hand, 13 per

cent of men interviewed said women have better opportunities at the workplace, however, only 3 per cent of women shared this opinion.

"Our report highlights an encouraging trend towards gender equality in the workplace, with 73 per cent of women recognising that equal opportunities do exist today.

It also reveals lingering challenges in areas of work-life balance and career advancement, underscoring the need for strategic interventions by industry to ensure continued progress," Naukri.com Chief Business Officer Pawan Goyal said. Even the gender pay gap remains an area of concern, with 31 per cent of women perceiving unequal compensation relative to 16 per cent of men.

It also found that 53 per cent of respondents said that salary compensation is entirely equal for both genders in the same role.

ICAI plans to leverage AI for professional growth of members

PNS ■ KOLKATA

The Institute of Chartered Accountants of India (ICAI) is planning to harness the potential of artificial intelligence for the professional growth of students and members, its president Ranjeet Kumar Agarwal said.

He said ICAI has set up a committee - 'AI in ICAI' - to explore how the idea can be leveraged, and will also explore and prepare a roadmap for using it in the operations of the institute.

The official said a similar



'ICAI CA GPT' was launched in July 2024 for the members and students.

ICAI has also come up with an initiative to educate the masses about the basics of taxation, banking, insurance and other areas related to finance, Agarwal said.

Besides, the institute is conducting certificate courses for accountants of panchayats and municipal bodies, he added

the pioneer agenda

"If things happen for the good, I say that Lord Krishna wished it so, and if anything goes against me, even then I say Lord Krishna wanted it to happen that way"
— Sushma Swaraj



Janmashtami THE CELEBRATION OF DIVINE BIRTH

As devotees gather to honour his birth, the tale of Krishna's miraculous arrival inspires hearts, reminding us of the enduring power of faith and the timeless victory of good over evil, writes **DIVYA BHATIA**

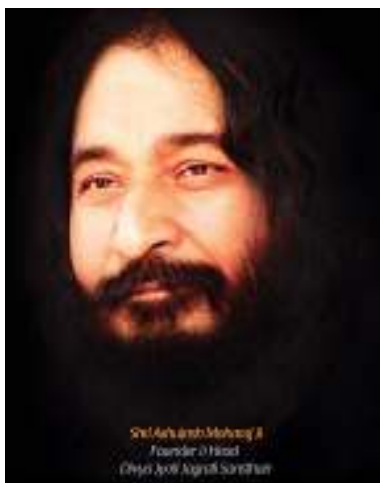
In the stillness of the midnight hour, when the world is wrapped in darkness, a divine light descends upon the earth, heralding the birth of Lord Krishna. Janmashtami, a festival that transcends time, celebrates this miraculous moment when the cosmos rejoiced, and the universe conspired to bring forth a savior destined to restore dharma and vanquish evil. As the bells ring out and devotees gather in reverence, the story of Krishna's birth is retold—an epic tale of love, courage, and the triumph of righteousness. It is a night when the heavens dance in celebration, and hearts are filled with the timeless wisdom of the one who forever changed the course of humanity. Krishna Janmashtami, also known as Krishnashtami, Janmashtami, or Gokulashtami, is a major Hindu festival celebrated with devotion across India and by Hindu communities worldwide. This occasion marks the birth of Lord Krishna, the eighth avatar of Vishnu, whose life and teachings inspire millions. Observed on the eighth day (Ashtami) of the dark fortnight (Krishna Paksha) in Shravana Masa (amanta tradition) or Bhadrapada Masa (purnimanta tradition), Janmashtami typically falls in late August. The festival is not just a religious event but a celebration of the values Krishna embodied. Krishna's birth is a tale of divine drama in Hindu mythology. Born to Queen Devaki and King Vasudeva in Mathura, his arrival was marked by peril. Devaki's brother, the tyrant King Kamsa, imprisoned the couple after hearing a prophecy that foretold his death at the hands of their eighth child. Kamsa had already killed six of their children. To protect Krishna, Vasudeva secretly transported the newborn across the Yamuna River to Gokul, where he was raised by Nanda Maharaj and Yashoda. Krishna's escape and triumph over Kamsa symbolize the victory of good over evil, a central theme of Janmashtami. The festival reminds devotees of the eternal struggle between righteousness and wickedness, urging them to uphold virtue. Krishna's life represents divine intervention that restored justice, reinforcing the timeless value of standing against injustice. The metaphor of Janmashtami is rich in symbolic meaning, depicting the eternal battle between good and evil and the soul's journey toward spiritual awakening. Kamsa symbolizes the destructive ego, while Devaki represents human consciousness carrying divine potential. Vasudeva symbolizes human will aligned with divine purpose. Krishna, the incarnated soul, nurtured in a righteous environment, eventually overcomes the ego (Kamsa) to establish peace and harmony, reflecting the soul's journey to transcend ego and realize its divine nature. Sadhvi Tapeswari Bharti Ji of Divya Jyoti Jagrati Sansthan eloquently describes the metaphors surrounding Krishna's birth, noting that Kamsa represents the ego, with its demon-like qualities such as arrogance, pride, and ignorance. According to her, Devaki symbolizes the part of the human self that harbors consciousness, while Vasudeva represents the will attuned to divine command. Krishna, as the incarnated soul, must separate from the



Where to celebrate?

DJJS Shri Krishna Janmashtami 2024 at Dwarka, New Delhi Divya Jyoti Jagrati Sansthan (DJJS) celebrates Shri Krishna Janmashtami Mahotsav 2024 under the theme "Darshan Itihaas Ka, Parivartan Aaj Ka" (Recalling the Values of the Past & Transforming the Present) on August 25th and 26th, 2024. The festival will be held at DDA Ground, Sector 10, Dwarka, New Delhi, starting from 7 PM each evening. This year's celebration features several unique and innovative elements designed to enhance the festival experience. A major highlight will be the Environment Conservation initiative, showcased through a remarkable Govardhan Mountain 3D Model. Echoing Lord Krishna's dedication to environmental preservation in the

Govardhan Leela, this massive, cutting-edge model will incorporate digital and lighting elements. The model will also feature Sankalp/pledge placards representing various commitments to environmental conservation. The event will unfold with captivating performances, including 15 dance ballets and theatrical presentations depicting significant episodes from the life of Jagatguru Shri Krishna. Key performances will include dramatic interpretations of the 'Slaying of Tyrant Ruler Kamsa', 'Virat Roop Darshan of Shri Krishna', 'Slaying of Kaliya Snake', 'Paundra-Ka-The Fake Krishna', 'Devotion of Social Reformer Meera Bai', and 'Joyful Birth Celebration of Lord Krishna'.



ego to fulfill his purpose, much like the soul must detach from worldly desires to attain spiritual enlightenment. Divya Guru Shri Ashutosh Maharaj Ji, founder of Divya Jyoti Jagrati Sansthan, further elaborates on this symbolism. He suggests that the soul, nurtured in a holy and righteous environment (symbolized by Yashoda and Nandlal), must evolve to ultimately overcome the ego, leading to inner peace and harmony. Sri Gaur Prabhuji, Vice President of ISKCON Temple Dwarka, Delhi, emphasized that Janmashtami is a profound reminder of Lord Krishna's teachings for humanity's upliftment. Celebrating the 5251st anniversary of His appearance highlights the enduring relevance of the Bhagavad Gita, guiding

lives toward devotion, humility, and love. In today's world, marked by pandemics and conflict, Krishna's divine wisdom is essential. This festival is a key moment to reconnect with dharma and strengthen the bond with the Supreme Personality. In today's chaotic world, Krishna's teachings provide insights for managing stress, leading an ethical life, and fostering personal growth. The Bhagavad Gita's emphasis on equanimity and detachment offers tools for navigating modern pressures. Krishna's principles of selfless duty and moral values guide ethical decision-making and achieving a balanced life. His focus on self-realization encourages introspection, helping us understand our true selves amid distractions. This philosophy extends to Janmashtami foods, chosen to reflect Krishna's principles of balance, purity, and nourishment. The simple, nutrient-rich ingredients like fruits, nuts, seeds, and grains not only sustain the body but also maintain mental clarity and spiritual focus. Just as Krishna's teachings guide us toward a balanced life, these foods nourish both body and soul, reinforcing the connection between what we consume and how we live. **Dr. Sangeeta Tiwari, Clinical Nutritionist at Artemis Lite, NFC, New Delhi**, explained that Janmashtami foods are designed not only to sustain energy during fasting but also to offer numerous health benefits. Ingredients like fruits, nuts, seeds, dairy, and gluten-

RECIPES

Black rice and coconut kheer

By Aditi Dixit, Chief, CYK Hospitalities

INGREDIENTS

FOR BLACK RICE KHEER

- Black Rice (washed & soaked) - 50 gms
- Coconut Milk - 500ml
- Full fat Milk - 1 ltr
- Jaggery - 135 gms
- Coconut (fresh, grated) - 80 gms
- Cashew nuts (fried) - 30 gms
- Raisins (fried) - 30 gms
- Walnuts (fried) - 20 gms
- Chironji (fried) - 10 gms
- Cardamom Powder - 5 gms
- Cinnamon Powder - 3 gms
- Ghee - 45 gms

FOR FOXNUT ROSE PRALINE

- Granulated Sugar - 200 gms
- Foxnut (roasted) - 15 gms
- Rose petals - 8 gms

METHOD

OR FRIED NUTS

- In a pan, add ghee and let it warm.
- Once the ghee is moderately hot add raisins and fry them. Once done take the raisins off, drain the excess ghee in the pan



and let it cool down.
● Put cashew nuts, walnuts and chironji in the ghee and lightly stir them till golden brown. Once done take them off the pan and drain the excess and let it cool down.

FOR ROSE FOXNUT PRALINE

- In a heavy bottom pan take granulated sugar and let it melt nicely and slowly.
- Do not stir the sugar while it is melting.
- Bring the sugar to a beautiful bronze shade, and pour it on a silicon mat or a well oiled granite top or thali.
- Once poured, put roasted fox nuts and

dried rose petals on it and keep it aside in a well ventilated room.

- Once done, break it randomly and store in an airtight container.

FOR KHEER

- Soak washed black rice for at least 30 minutes. Once done, dry them in the air for another 30 minutes. Blitz it very coarsely for 2-3 seconds and keep it aside.
- Take all the milk in heavy bottomed kadai and cook the milk till first boil.
- Add the grated coconut flesh to the milk, stir it for 2-3 minutes.
- Once done, add black rice to the milk and cook it for at least 40-45 till the rice is cooked and milk is reduced to half, take it off the cooktop to rest for a minimum of 3-4 hours.
- In a different pan take jaggery and 50 ml water and cook it and make a syrup.
- Once the syrup is cooled down add the syrup to cold kheer for the sweetness.
- Adjust the sweetness according to the taste and add cardamom powder.
- Add fried nuts to kheer and leave some for garnish.
- Pour the kheer in a beautiful bowl, garnish it with fried nuts, coconut flakes and rose fox nut praline.

Kaju Badam Astrian laddo, Safawi khajoor and Manna Anjeer

By Richard Charlie, Chef, Namaste Dwaar Resort

INGREDIENTS

- Almond-50gm
- Cashew - 50gm
- Pista- 30gm
- Melon seed- 25gm
- Raisin - 25gm
- Pure ghee- 25 ml
- Dates- 20 gm
- Fig - 20 gm
- Apricot - 20 gm
- Jagary - 15gm



METHOD

- On a medium flame add the desi ghee and roast the almonds and cashew until slightly aromatic, add pista and roast again for 2 to 3 min.
- Roast melon seed and raisin in a small amount of ghee until it cracked
- Add dates and fig to the mixture and roughly blend it partially
- Add jagary into it according to taste and mix all the ingredients together.
- Keep it in a cool and dry place for 45

min and then again mix well by adding the chop nuts and dry fruits

- Make small round balls according to your size and your delicious and healthy laddoo are ready to serve

HEALTH TIPS— dry fruit laddoo are full of vitamin E, magnesium and full of Zinc, and other essential nutrients Which helps in giving energy to the body organs If a person feel low in energy, a good note of dry fruit and dates laddoo will make you feel rejuvenated of energy.

Sahi tukda

Amandeep Singh Executive Sous Chef, The Westin Mumbai Garden City

INGREDIENTS

- 6 slices of bread
- 1 cup milk
- 1 cup sugar
- 1/4 cup ghee (clarified butter)
- 1/4 cup cashews, chopped
- 1/4 cup almonds, chopped
- 1/4 cup raisins
- 1/2 teaspoon cardamom powder
- A pinch of saffron strands (optional)
- Silver vark (edible silver foil), for garnish (optional)

METHOD

- Trim the edges of the bread slices and cut them into smaller pieces or quarters.

- Heat ghee in a pan over medium heat. Fry the bread pieces until they turn golden brown and crisp. Remove them from the pan and set them aside on a paper towel to drain excess ghee.
- In the same pan, add cashews, almonds, and raisins. Sauté them until they are golden. Remove and set aside.
- In another pan, bring the milk to a boil. Reduce the heat and add sugar, cardamom powder, and

saffron strands (if using). Mix well and let it simmer for a few minutes until the sugar dissolves and the milk thickens slightly.

- Add the fried bread pieces to the milk mixture. Gently mix to ensure the bread is coated with the milk.
- Allow the bread to soak in the milk for about 10-15 minutes, letting it absorb the flavors.
- Serve the Double Ka Meetha warm, garnished with fried nuts and silver vark.



free grains such as buckwheat and amaranth provide essential nutrients that support overall well-being. Fruits are rich in vitamins and antioxidants, aiding hydration and digestion. Nuts and seeds offer healthy fats and proteins for sustained energy and brain health. Dairy ensures gut health and muscle support, while grains like buckwheat provide slow-releasing carbohydrates to

maintain energy levels. Together, these foods ensure balanced energy, digestion, and hydration during the fast, promoting overall health. Janmashtami is more than just a celebration of Lord Krishna's birth; it is a profound reflection on the eternal struggle between good and evil, the importance of righteousness, and the path to spiritual awakening. As devotees

come together to celebrate this festival, they are reminded of the timeless wisdom that Krishna imparted, wisdom that continues to guide humanity toward a life of purpose, peace, and harmony. In a world that often feels disconnected from spiritual values, Janmashtami serves as a beacon, illuminating the path of righteousness and divine love.

'FORK'LORE

THE NEWEST DESTINATION FOR DISCERNING PALATES, THE CORNER ROOM INVITES GUESTS TO INDULGE IN A GASTRONOMIC EXPERIENCE LIKE NO OTHER, WHERE EVERY CORNER SPILLS STORIES OF LAUGHTER, FLAVOR AND UNFORGETTABLE MOMENTS



Recipes by Unit Chef Dipak Samanta

BEETROOT CHEVRE SALAD

- INGREDIENTS**
- For The Salad**
- Roasted Beetroot 70gm
 - Malta Orange 40gm
 - Passion Fruit Dressing 20gm
 - Salt 0.5gm
 - Pepper 0.5gm
 - Evoo 2gm
 - Ice Berg 50gm
 - LoLo Rosso 20gm
 - Romaine 60gm
 - Candid Walnut 15gm
 - Roasted Peanut 2gm
 - Fried Wild Rice 3gm
 - Goat Cheese Chevere 10gm
- Passionfruit Dressing :**
- Passion Fruit Pure 100gm
 - Salt 2gm
 - Pepper 2 gm
- METHOD**
- 1. Roast The Beetroots:**
 - Preheat Your Oven To 400°F (200°C).
 - Wash The Beetroots Thoroughly And Trim The Tops And Roots.
 - Wrap Each Beetroot In Aluminium Foil And Place Them On A Baking Sheet.
 - Roast The Beetroots In The Preheated Oven For 45-60 Minutes, Until They Are Tender When Pierced With A Fork.
 - Once Done, Let Them Cool Slightly, Then Peel Off The Skins And Cut The Beetroots Into Wedges Or Cubes.
 - 2. Prepare The Dressing:**
 - In A Small Bowl, Whisk Together Passionfruit puree With Salt And Pepper To Taste. Set Aside.
 - 3. Assemble The Salad:**
 - In A Large Salad Bowl Or On A Serving Platter, Arrange The Mixed Greens.
 - Place The Roasted Beetroot Wedges Or Cubes On Top Of The Greens.
 - Scatter The Crumbled Chevre (Goat Cheese) Over The salads.
 - Add The candied Walnuts, peanuts, and wild rice Thinly Sliced Malta orange.
 - 4. Dress And Serve:**
 - Drizzle The Prepared Dressing Over The Salad Just Before Serving.
 - Toss Gently To Combine, Ensuring The Dressing Coats All The Ingredients Evenly.
 - Serve The Salad Immediately.



COTTAGE CHEESE CHIMICHURRI

- METHOD**
- Prepare The Chimichurri Sauce:**
- In A Bowl, Combine The Finely Chopped Parsley, Cilantro.
 - Add The Olive Oil, Red Wine Vinegar.
 - Stir In The Dried Oregano And Red Pepper.
 - Season The Sauce With Salt And Pepper To Taste.
 - Mix Well, Then Set The Chimichurri Sauce Aside To Allow The Flavors To Meld
 - While You Prepare The Cottage Cheese.
- 2. Marinate The Cottage Cheese:**
- In A Shallow Dish, Mix Together The Olive Oil, Smoked Paprika, Salt, And Pepper.
 - Add The Cottage Cheese Slices To The Marinade, Tossing Gently To Coat Them Evenly.
 - Let The Cottage Cheese Marinate For At Least 15-20 Minutes To Absorb The Flavors.
- 3. Cook The Cottage Cheese:**
- Heat A Non-stick Pan Or Regular Skillet Over Medium Heat.
 - Once Hot, Add The Marinated Cottage Cheese Slices To The Pan.
 - Cook The Cottage Cheese For 3-4 Minutes On Each Side Until They Develop A Nice Golden Crust. Be Careful Not To Overcook, As Cottage Cheese Can Become Tough.
- 4. Assemble The Dish:**
- On A Serving Plate, Spread A Bed Of Cooked Couscous.
 - Place The Grilled Or Roasted Vegetables Around Or On Top Of The Grains.
 - Arrange The Cooked Cottage Cheese On Top Of The Grains And Vegetables.
 - Generously Spoon The Chimichurri Sauce Over The Cottage Cheese. Pour Paprika Sauce on side.
- 5. Garnish And Serve:**
- Garnish With Fresh Herbs Or Microgreens For A Fresh Touch.
 - Serve Immediately, Allowing The Vibrant Flavors Of The Chimichurri To Complement The Creamy Cottage Cheese And The Hearty Grains

- INGREDIENTS**
- cottage Cheese 140 gm
 - chimichurri 30 gm
 - pimento couscous 120 gm
 - Bell pepper 40 gm
 - Zucchini 40 gm
 - Broccoli 30 gm
 - Oil 10 gm
 - Onion 5 gm
 - pepper 2 gm
 - chilli flakes 2 gm
 - creamy pepper sauce 40 gm
 - micro green 2 gm
- For The chimichurri**
- parsley 45 gm
 - Coriander 135 gm
 - red bell pepper 24gm
 - jalapeno 14 gm
 - fresh oregano 6 gm
 - red wine vinegar 18 gm
 - Salt 8 gm
 - Pepper 4 gm
 - Evoo 32 gm
 - olive oil 18 gm
- For The pimento couscous**
- boiled couscous 500 gm
 - bell pepper 200 gm
 - olive oil 20 gm
 - salt 10 gm
 - pepper 5 gm
 - butter 10 gm
- For The creamy pepper sauce**
- water 20gm
 - coconut cream 45gm
 - butter 5gm
 - sweet paprika 3gm
 - salt 2gm
 - pepper 2gm
- For Serving:**
- Cooked Couscous
 - Grilled Or Roasted Vegetables (Zucchini, Bell Peppers, Broccoli, Etc.)
 - Fresh Herbs Or Microgreens For Garnish

INGREDIENTS

- For The Hotdog Sandwich:**
- Hot Dog Buns (Preferably Hoagie Rolls Or Soft Sub Rolls) 1 no
 - marinated Cubano chicken 165gm
 - BBQ sauce 18gm
 - Cubano seasoning powder 2gm
 - garlic butter 10gm
 - cilantro mayo 10 gm
 - cilantro mayo 10gm
 - romaine 5gm
 - potato wags 100gm
 - cocktail mayo 40gm

CUBANO HOTDOG



- CUBANO CHICKEN**
- INGREDIENTS:**
- chicken leg 470 gm
 - oil 15 gm
 - salt 3 gm
 - garlic 6 gm
 - pepper 2 gm
- COCKTAIL MAYO**
- INGREDIENTS:**
- mayonnaise 100 gm
 - sriracha sauce 30 gm
 - red tobacco 10 gm
 - tomato ketchup 50 gm
- METHOD**
- Grill Or Cook The Hot Dogs breeds:**
- Preheat Your Grill Or A Stovetop Griddle To Medium Heat.
 - Heat cooked Cubano chicken.
- 2. Toast The Buns:**
- Place The Buns On The Grill Or Griddle, Cut Side Down, And Toast Them Until They Are Golden Brown And Crispy. This Should Take About 1-2 Minutes.
- 3. Assemble The Sandwich:**
- Spread garlic butter cilantro Mayonnaise, and cocktail mayo On The Toasted Sides Of Each Bun.
 - set the lettuce into the bread, and spread Cubano chicken on it.
 - Top The Hotdog with Cubano seasoning.
- 4 Serve:**
- Cut The Sandwich In Half Diagonally For Easier Eating.
 - Serve The Cubano Hotdog Sandwich Immediately With potato wags and cocktail
 - Mayo On The Side.
 - For Extra Flavour: Brush The Outside Of The Bun With A Little Garlic Butter
 - Before serving For An Added Flavour Boost.
 - Enjoy Your Delicious And Unique Cubano Hotdog Sandwich

HEALTH TALK

STAYING INFORMED WITH M POX

TEJAL SINHA

With monkeypox cases reported in China, Delhi and other places, the Telangana health minister has directed Health Department officials to stay vigilant and screen travellers arriving at Rajiv Gandhi International Airport.

WHAT IS M POX?

It is a virus illness caused by the monkeypox virus, which is part of the Orthopoxvirus genus, the same virus family as the variola virus (responsible for smallpox).

SYMPTOMS

Dr. K. Krishna Swaroop Reddy, Senior Consultant in Pediatrics and Neonatology at Apollo Cradle and Children's Hospital in Jubilee Hills, highlights a few symptoms, which include:

- **Fever:** A sudden onset of fever is common.
- **Headache:** often intense.
- **Muscle aches (myalgia):** general muscle pain.
- **Back pain:** Another common symptom.
- **Swollen lymph nodes (lymphadenopathy):** This is one of the key distinguishing features of smallpox.
- **Chills and exhaustion:** fatigue and chills are frequently reported.
- **Rash:** develops 1-3 days after the fever starts
- **Progresses through different stages:** macules, papules, vesicles, pustules and scabs

Health experts have recommended that Hyderabad, which is a popular choice for African students pursuing further education, raise awareness about mpox. To provide thorough information on this outbreak, *The Pioneer* connects with health professionals to gather additional insights for your protection



HOW IS M POX TRANSMITTED?

Mpox is transmitted through contact with an infected animal or person. "Transmission of the infection happens through direct contact with the sores, scabs, respiratory droplets, or oral fluids of an infected individual, typically during close, intimate interactions such as cuddling, kissing, or sexual activity. Research is currently in progress, but specialists are uncertain if the virus can be transmitted through semen or vaginal fluids," explains Dr. Sheetal Rao, an infectious disease physician, adding, "Transmission from animals to humans happens through injuries on the skin such as bites or scratches, or by coming into contact with an infected animal's blood, body fluids, or lesions."

IS M POX CURABLE?

Dr. V. Ramesh, infectious disease expert and pediatrician, guides us: "Mpox typically resolves on its own within two to four weeks, without the need for treatment. After the diagnosis, your healthcare provider will observe your condition, alleviate symptoms, prevent dehydration and

administer antibiotics for any secondary bacterial infections that may arise."

DIAGNOSIS AND TREATMENT

Dr. Krishna further shares the diagnosis and treatment for a better understanding:

- Diagnosis:**
- **Clinical evaluation:** based on symptoms, especially the characteristic rash and history of potential exposure.
- Laboratory tests:**
- polymerase chain reaction (PCR) testing of samples from skin lesions.
 - blood tests for virus identification.
 - Serological tests can detect antibodies in some cases.

Antiviral medications:

Tecovirimat (TPOXX): An antiviral medication specifically approved for the treatment of smallpox and monkeypox. It can reduce the severity and duration of the illness. **Cidofovir and Brincidofovir:** These antiviral drugs may be used in severe cases or for patients with weakened immune systems, though their use is off-label and typically limited.

PREVENTIVE MEASURES

The majority of individuals with mpox will experience a full recovery within a period of 2-4 weeks. Ways to manage symptoms and avoid spreading the infection:

- **DO'S**
 - Remain indoors and within your personal space whenever you can. Frequently wash your hands with soap, water, or hand sanitiser, particularly before or after coming into contact with wounds.
 - Wear a mask and conceal any sores when in the vicinity of others until your skin condition improves. Keep dry skin uncovered unless in the presence of another person.
 - Refrain from touching objects in shared areas and regularly sanitise shared spaces.
 - Utilise saltwater rinses to treat mouth sores.
 - Utilise sitz baths or warm baths with baking soda or Epsom salts to help relieve body sores.
 - Use non-prescription medications such as paracetamol (acetaminophen) or ibuprofen for pain relief.
- **DONT'S**
 - Popping blisters or scratching sores can delay healing, spread the rash to different areas of the body, and lead to infections in the sores.
 - Shave regions with open wounds until scabs are no longer present and new skin has formed beneath.
 - The disease is generally self-limiting.



CONFIDENCE IN COMFORT

Experience impeccable fit and unparalleled comfort this season with Wacoal's latest 'Everyday Elegance T-shirt Bra' collection. Boasting sleek molded cups and underwire support, this T-shirt bra ensures all-day comfort and effortless wearability. Available in a stunning array of colours including peach nectar, wasabi green, beige and black, this versatile range empowers women to express their unique style with confidence.

BANANA WALNUT CAKE

Taste the sweetness of the banana walnut cake, a healthy, nutritious treat that is made with fresh ingredients. This cake combines the ideal ratio of rich flavours and necessary nutrients with the natural sweetness of ripe bananas and the pleasant crunch of fine walnuts. Perfect for gifting and as a healthy snack, it's made to satiate your appetite and fuel your body. **Price: Rs. 309/-**

HOW TO CLEANSE NEGATIVE ENERGIES THROUGH LAMA FERA HEALING TECHNIQUES!

- Here are some tips to follow for cleansing negative energies:
- 1- Attunement**
 - It requires proper attunement from a qualified master. Ensure that you have received the necessary attunements and training before performing the healing.
 - 2- Preparation**
 - Clearly define your intentions for the healing session, focusing on cleansing negative energies. Create a peaceful and sacred space for the session. This can be done by lighting candles, incense, or playing soft, calming music
 - 3- Invocation**
 - Invoke the presence of Buddha Ji's energies. This can be done by chanting specific mantras or prayers that you have been taught during your training.
 - 4- Use of symbols**

MOIRA 2-IN-1 LASH ADHESIVE LINER

For a simple lash application, MOIRA 2-in-1 lash adhesive and waterproof liner are a necessity. Long-wearing, pigmented eyeliner with a mess-free applicator that doubles as lash adhesive and lasts up to 12 hours. With the 2-in-1 contact lens-friendly felt tip liner, you can apply lashes in a flash and easily touch them up later. **Price- 1410**

AURELLE CLEAR CANVAS

The clinically proven product comprises clean ingredients and is based on a unique formulation consisting of magnesium and vitamin C. Aurelle Clear Canvas, designed to manage metabolic health and harmonise her hormones, provides adequate nutrition to alleviate conditions like acne while making the skin radiant inside out. The other benefits of it include reduced inflammation, hyperandrogenism and ovarian volume, while it further helps in improving antioxidant capacity, vascular function, lipid profile, and sleep quality. **Price: INR 1450 (30 capsules)**

ROWA'S JEWELS SHOWCASES EMOTIONAL TREASURES OF BOND

Rowa's Jewels is thrilled to announce the launch of its exclusive new offering, #SistersAreJewels. This year, they celebrate the unique and cherished bond between siblings with a stunning array of jewellery pieces designed to honour every type of sister. Understanding that every sister is a gem in her own right, they have crafted a diverse selection that caters to different styles and personalities, ensuring that there's a perfect piece for each individual. For the experimental sister, the Russian Emerald Majestic Ring is the perfect choice. Inspired by the opulent and intricate designs of Russian imperial jewellery, this ring features a stunning central emerald that evokes the lush forests and rich heritage of Russia. Set in a luxurious gold band, the ring reflects the grandeur of the czarist era.



MEET CUTE : HEELS

Crafted with beautiful pastel embellishments, these block heels are ready to be your wedding-to-wedding companion this season! Before you know it, you'll be twirling in them on the dance floor. **Price: Rs. 8,058.42**

CREATIVE CURATION OF CRAFT CHOCOLATE CONFECTIONS!

Inspired by the many flavours, Manam Chocolate launched a new collection. The exciting collection offers an eclectic mix of tastes and textures. Nutty chocolate clusters, creamy bonbons, chocolatey tablets, ganache-filled palettes, crunchy chocolate barks, hazelnut giandujas, crumbly shortbread cookies and more.

NUTRI-CUP PORTABLE BLENDER + SIPPY STAINLESS STEEL BOTTLE, GIFT COMBO

It is the ultimate solution for delicious smoothies and juices on the go that can be carried anywhere. This thoughtfully designed combo ensures that your ladies never have to compromise on their nutrition, even with their busy schedules. Gift your health-conscious ladies the Nutri-Cup and Sippy Bottle Combo and help them stay nourished and hydrated. **Price: 1,599/-**

UNLEASH VIBRANT BEAUTY WITH COLOR CUPID

Make your loved one feel special with Color Cupid's vibrant and empowering range. Choose from the Lip Duo Balm + Liquid Lipstick for all-day hydrated color or the Forever Love Matte Liquid Lipstick for its 18-hour stay and hydrating formula. Surprise them with versatile Bullet Lipsticks or precise Kajal and Eyeliner for stunning looks.

Begin by scanning the body of the person or place receiving the healing to identify areas with negative energies or blockages. Use your hands to channel the Lama Fera energy into the identified areas. Focus on cleansing and releasing negative energies. Pay special attention to balancing the chakras, as they are key energy centers in the body.

- **Closing the session**
 - Seal the energy - Once the healing is complete, draw symbols for sealing the person's energy field to protect them from any negative influences.
- **8- Express gratitude** - Thank the higher energies, spiritual guides, and the person receiving the healing for participating in the session.
- **9-Hydration** - Ensure the person receiving the healing is properly and advise them to drink plenty of water to help flush out any released toxins. Lots of love n blessings to readers!

(The author, Gita Kalyal, is a vastu-astro consultant, numerologist, Lama Fera healer, counsellor and founder of Shubhaarambh.)



CHAT-O-CINO

THE PIONEER HAD THE PRIVILEGE TO CONNECT WITH THE LEGENDARY SINGER KUMAR SANU, KNOWN AS THE MELODY KING OF BOLLYWOOD, ABOUT HIS LATEST TRACK, 9 TO 5 GRIND, HIS LEGACY IN THE MUSIC AND A LOT MORE AROUND IT

'PURE EMOTIONS THROUGH SONGS NEVER FADE AWAY,'

KUMAR SANU ON HIS LEGACY

TEJAL SINHA

Kumar Sanu, who we know as the Melody King of Bollywood, beyond a doubt has a voice that cures your inner pain. His voice brings out the song's aura so well that it makes the track a classic hit! His discography has romantic songs like *Tu Kaun Hai Tera Naam Kya*, *Paas Woh Aane Lage*, *Dil Hai Ke Maanta Nahin*, or the *Aashiqui* tracks and groovy songs like *O Laal Dupatte Waali*, *Yeh Kaali Kaali Aankhein* and *Main Khiladi Tu Anari*; well, the list is endless. That's the legacy that he has created! From our parents humming his songs, they are to date as out-of-the-ordinary as they were in the past. The mark that he has created in the history of Indian music is something of an honour.

The man who is known for breaking his own record is 'The Kumar Sanu' and we had the privilege to connect with the king himself as he was much-keen on interacting with us about his latest track, *9 to 5 Grind*, along with his daughters Shannon and Annabelle. The song delves into the daily grind of people with traditional 9-to-5 jobs and how it affects their ability to follow their true passions. This emotional track is intended to connect with audiences worldwide, promoting the appreciation of small moments in life.

The excitement for the singer gradually grew. How? He shares with us, "I initially didn't want to do the song. After hearing the track and concept of the song, I agreed to sing it. My daughters left no stone unturned to get me on board. At last, they convinced me and I think the song came out to be great."

What really surprised us when doing our research before the chat was that Kumar Sanu has sung songs in not one or two languages but twenty-eight other languages? English, being one of them and this latest track also being in English, the vocalist tells us, "I have sung English in the past, but my main concern was getting the American accent down. Because I was singing along with my daughter Shannon, I had to make sure that I sounded just as good. I learned the dialect of certain words and sang them accordingly."

Guess what? The *Chaand Sitare* singer humorously shares an anecdote: "In this whole process, my daughters were much more relaxed and I was the one on the hot seat. There was laughter along with focus-driven creation as well."

Well, hahaha, isn't that how daughters work with their dearest dads? With great excitement, this time being guided by his daughters, he goes on, "It was certainly a very special feeling for me as a father to see my daughters creating and working hands-on with their craft. I loved their teamwork and enthusiasm. As an artist, I had been directed by great music directors and now being directed by two Gen Z little girls was definitely something fresh and new for me."

The millennials or Gen Zs who certainly enjoy old songs, especially those of Kumar Sanu, wouldn't be aware, but it was Nadeem Akhtar Saifi and Shrawan Kumar Rathod who played a major part in his journey, from giving him his biggest break with *Aashiqui* songs to his name being changed and later being named Tiger!

35 years down in the industry, his charm and aura to date remain the same. Honoured with this love he's to late been receiving, the *Dil Jigar Nazar Kya Hai* singer says, "I am truly grateful to all my fans who've loved me and my voice for the past 35



Dheere Dheere Se Meri Zindagi singer. Who would you believe doesn't listen to his own songs? Well, yes, that's true! He tells us, "When I listen to my songs today, I feel like I could've sung them differently or I could've added something in this section, which is why I end up translating them through my live performances. That's where I change up a bit and sing how I could've sung in the recording."

You know there was also a time when he recorded 28 songs in just one day and this was something unintended. "I had a 40-day US tour and all the music directors had wanted me to sing their songs," tells us *Tukur Tukur Dekhte Ho Kya* vocalist as he continues, "I decided to call them all to the studio to get their songs recorded. I was so engrossed in the recording that I didn't realise it until the next morning when I saw that." Damnn! Now we understand why he is called the 'KING'. Well, there have been many records that he broke, but winning back-to-back Filmfare awards stands out as the ultimate record for him.

There was also an unfortunate day in singer's journey when he lost his dad and on the same day, he had to perform live. But he believed that 'the show must go on' and performed with his charming smile. Well, that's how dedicated he has been to his craft.

We further hear, "The industry is going through a phase where they are heavily influenced by the west but have forgotten that our culture is deeply rooted within our Indian music. It's not that certain lyrics and sounds have not been used in the past, they have, keeping the culture in mind. The music directors and lyricists back then would only create such songs if it was required as per the situation or scene in the movie. It's all about how you convey it. Music is a powerful element that heals your souls."

Many of his songs, like *Tumhe Apna Banane Ki Kasam*, among many others, have been remade. "I am happy that the remakes are being made because the songs are being reintroduced to the current generation," says the *Dil Ka Aalam* singer. That being said, he shares, "I'd prefer if the remake versions were sung by the original singer. When you go ahead and get another artist to sing the song, the first thing people do is compare the original to the new version. Regardless of how well or poorly you sang, you'd get compared and it won't work!"

Brushstrokes of heritage, goggles and humour

AARTI SREENATH

In the heart of Vijayanagaram, amidst the echoes of royal footsteps and the intricacies of palace architecture, a young boy grew up immersed in the art that surrounded him. Today, that boy is A. Rajeswara Rao, a celebrated artist who seamlessly translates the elegance of his childhood memories into his artwork. His journey is one of deep sensitivity, profound creativity and unwavering dedication, reflecting a life steeped in artistic heritage.

Rajeswara Rao's early years were spent in a uniquely privileged environment. "We lived near the King's palace," he recalls, "a vast, protected area of about thirty acres with front and back gates. The palace grounds were our playground and its majestic curtains, intricate windows and arches left a lasting imprint on my imagination." These childhood experiences, wandering through the royal corridors, laid the foundation for his artistic expression. "The designs and details I saw as a child continue to influence my work even today," he says. Unlike many artists who draw inspiration from books or external sources, his creations stem directly from his personal experiences. "It's all about what I lived through, which makes it easy for me to channel these memories into my art."

His artistic journey was significantly shaped by his father, Antyakula Paidiraju, a traditional artist renowned for his modern art forms in Andhra Pradesh. "Until I completed my BFA, I was always in close contact with him, absorbing his techniques and philosophy," Paidiraju was known for his realistic and creative art, with a strong leaning toward folk and decorative styles, which undoubtedly influenced his own artistic development. He later ventured to Hyderabad Central University (HCU) for his Master's in Fine Arts (MFA). The influence of his home environment, filled with the constant hum of artistic activity, also played a significant role in his development. "My father never forced anything on me," he remembers. "He was a soft-spoken man, very artistic and gentle. He allowed me to explore the world on my own terms, always encouraging but never pushing."

After completing his intermediate studies, his father was called to start a fine arts department at Andhra University. Following in his father's footsteps, he pursued his BFA in Fine Arts. After completing his studies, he embarked on his professional journey with a small job as an art teacher in Garividi. However, the artist in him longed for more. He returned to Hyderabad to pursue his master's, and upon completion, he joined forces with four friends to establish a studio in the old city. "I wanted to go to Shantiniketan but didn't get a seat," he shares. "However, I was second on the waiting list at HCU and that's where my journey continued, under the mentorship of Laxma Goud." For five years, he and his friends lived together in the studio, creating art and navigating the challenges of the time. "We faced many challenges, especially with smoke in the area, so we had to move from one place to another," he recalls. "But those were formative years, filled with creativity and camaraderie."

The decision to move to Hyderabad marked a pivotal moment in his life. "Coming to Hyderabad meant stepping out of my father's shadow," he says. "I couldn't go back to my village; it would have meant returning to a life of dependence. I had to make my own decisions and find my own path." The city, with its vibrant art scene, offered the perfect backdrop for Rao to explore his individuality and professional aspirations. "We lived in the old city, cooking our meals, working and sleeping on the floor," he recalls with a smile. Despite the hardships, he was determined to carve out a professional identity independent of commercial constraints. "I didn't want a job that would bind me. I wanted to create freely, without the pressures of a regular income."

His decision to marry Padma, an artist with a stable job, was also a strategic one. "I knew I needed someone who understood my world, who could support me financially and emotionally. Padma understands my world," he says with deep gratitude. "Her stable job has been our anchor, enabling me to create freely without worrying about income."

For him, art is not just a profession—it is life itself. "Without art, there is no Rajeswara Rao," he declares. "I can't do anything else. I can't even book a cab on my own; my wife and children handle everything. My mind is solely dedicated to art, nothing else." His dedication to his craft is evident in every word he speaks and every memory he shares. "People talk about politics or weddings, but I don't engage. My world is art and that's where I find my true self."



One day, inspired by a story his maid told him about her aunt, who struggled to get married due to societal expectations, he began to explore themes of transformation and imitation in his art. "I imagined a fat woman wearing goggles, drinking Pepsi, with a motorbike and an almirah and this vision became the subject of my art," he recalls. "People started asking about my paintings and when I explained them, they found them humorous. This led me to start giving titles to all my artwork. Without humour, goggles and titles, my paintings wouldn't be the same." His use of goggles in his artwork became a signature element, symbolising the attempt to mask one's true self. "Students who came to learn from me thought I couldn't draw eyes and that's why I used goggles in my paintings," he says with a chuckle. "But when I showed them my realistic work, they realised I could and they were confused about the goggles. I explained that I use goggles to hide emotions, as eyes reveal a lot about a person's feelings. The point is, people may try to imitate higher society, but their rural background remains visible and when they wear goggles, their appearance changes dramatically, which has become a central theme in my work."

As he looks ahead, he is excited about the upcoming release of a book celebrating the hundred years of the King's reign in Vijayanagaram, for which he has been asked to do the illustrations. "It's a full circle," he says with a smile. "Going back to those memories, those influences—it's like reconnecting with a part of me."

TRENDING

PERSON

BRIAN NICCOL

When Brian takes over as CEO of Starbucks next month, he will have an exceptionally long journey to work. Every day, Mr. Niccol will travel 1,600 kilometers to the company's Seattle headquarters by corporate jet.

VIDEO

MONEY STUNT ON HYDERABAD ROADS

A shocking video has surfaced from Hyderabad. To attract people's attention towards his content, a YouTuber suddenly started blowing wads of rupees on road, after which a chaotic situation was created there.

MAHARAJA

MAHARAJA

Maharaja, the most-watched Indian film on Netflix in 2024, is a new record in Indian cinema, thanks to Vijay Sethupathi. In addition to captivating viewers in theatres, Nithilan Swaminathan's action thriller has had a big influence on digital platforms too!

SONG

BIG DAWGS

Big Dawgs, the most recent song by HanuMankind, achieved yet another accomplishment by being among the Top 10 songs on the Billboard Global 200 singles.

PICTURE

HISTORIC VISIT

Prime Minister Narendra Modi made an official visit to Poland, becoming India's first Prime Minister in 45 years (after Morarji Desai) to be visiting the European nation.



A farmhand who went on to become an educationist

Having learnt valuable lessons from the school of hard knocks early in life, Prof R Limbadri, Chairman of the Telangana State Council of Higher Education, in conversation with **Deepika Pasham** of *The Pioneer*, looks back on his rise as an educationist from the seeds of success sown in his mind by his dad through letters to him and his family. Even though these are times when technology has supplanted heart-to-heart letter-writing, Prof Limbadri's insights along his incredible journey from a remote village in Nizamabad to TGSCHE reflect the undying spirit of a fighter who has triumphed the most formidable odds in life



CHILDHOOD IN A REMOTE VILLAGE

I grew up in Ravutla village, previously known as Ragutla, in Sirkonda mandal of Nizamabad District - a place without electricity or transport facilities. Farming was my dad's initial occupation. Without owning any piece of land, he used to work on another farmer's field. Realising that income from this work was not enough to support the family, my father left for Mumbai in search of better opportunities. Although I had chosen to continue working in the fields, my father, determined to ensure a better life for me, sent word from Mumbai that I should be educated.

LIFE-CHANGING LETTER

My father first communicated through a letter, asking the family members to join him in Mumbai. Once we got there, I was enrolled in a school. I quickly progressed through the first and second grades in a single year. However, due to cramped living conditions, the family returned to the village. I continued my education, walking long distances to attend classes, eventually moving to a hostel. In the eighth grade, I had fallen ill and missed a month of classes, prompting me to drop out due to shame. My father, upon coming to know of this, wrote a letter directly to me, urging me to return to school forthwith.

MEMORIES OF MUMBAI

I fondly recall a photograph taken in Mumbai during a family visit. Amid a massive strike in the city, my father decided to leave for Dubai to find work. The family had gathered in Mumbai, where we took a photograph that reminded me of how much I resembled my father. Though the photo is now lost, the memory of that moment remains.

ASSUMING RESPONSIBILITIES EARLY

During my tenth grade, I had discussed with my mother the need to contribute to the family's income, considering that father alone could not support all of us. I made attempts to find work in Mumbai, even by paying a middleman to help secure a job. However, after days of fruitless efforts, my father intervened, writing a letter to the middleman, asking him to return the money and send me home with a train ticket.

STRIVING FOR ACADEMIC RECOGNITION

I was not an extraordinary student; yet, I was sincere and driven by the need for recognition. In a class of sixty, I aimed to stand out by excelling in specific subjects. One night, I studied intensely for a unit test on a chapter in biology, determined to answer every question correctly. When the teacher called my name, praising my score of 23 out of 25, I proudly stood up, savoring the moment of acknowledgment.

SHIFTING FOCUS: FROM MEDICINE TO PROGRESSIVISM

Initially, I had aspired to become a doctor, performing well in science subjects. However, during the second year of BPC, I realised that the interest in progressive ideologies growing in me was also distracting me from my studies. I decided to pursue Bachelor of Arts instead; thereafter, becoming active in student politics and eventually served as the president of the student wing.

FIRST JOB OPPORTUNITY

During my M Phil studies, a faculty member at Dr. BR Ambedkar College left for a position at Osmania University, creating a vacancy. The Head of the Department then encouraged me to apply for the position. Amid competition with another candidate, I was selected for my teaching skills. I began teaching public administration, earning Rs 700 per month.

MARRIAGE ON STAGE

Six to seven months into my first job, I got married to a girl I had known from my days in Nizamabad. Our wedding was a simple affair, conducted on a stage with no dowry and only the exchange of garlands. My wife now works as the Principal of Dr. BR Ambedkar College.

OSMANIA UNIVERSITY: A PROFESSIONAL PILLAR

Osmania University played a central role in my career, providing me with numerous opportunities -- from my first job to various leadership positions. I served as the Assistant Coordinator, Vice Principal, Joint Director of the Audit Cell, twice as Registrar, OSD to the Vice-Chancellor, Vice Chairman, Officiating Chairman and now, Chairman.

INVOLVEMENT IN AGITATION

Throughout my career, I have participated in the phases of the Telangana movement in my own way. Alongside two experienced colleagues, I spoke out during the agitation. They invited Prof Jayashankar and others to Nizamabad, organising a successful meeting in Tilak Garden. This was followed by similar events in Warangal and other areas.

BOYCOTTING MEDIA HOUSE IN A VILLAGE

During these meetings, the idea of boycotting news channels and papers to avoid government retaliation gained traction. This movement spread and a village in Nizamabad, Mothe, decided to boycott the daily and channel of a popular media house. I, along with Prof M Kodandaram and Mallemlali Laxmiah, visited the village to study the situation, noting its similarities with Telangana's struggle. The village had a vagu (rivulet) on both sides but it had no water just as Telangana had Krishna and Godavari but no water. Prof M Kodandaram wrote a book on the subject and we assisted him.

FIRST MEETING WITH EX-CM KCR

Today when we go back to the time spent with Prof Jayashankar and Prof Kodandaram, we remember how much experience we had gained. We still have respect and consider them our teachers. The first time we were introduced to former chief minister K Chandrashekar Rao it turned out to be a beautiful experience.

FAMILY LIFE

I acknowledge that I have been criticised for not spending enough time with my family. I have two siblings and two children - Sanket, who works in the USA and Shrestha, who works with Uber. Despite the challenges, we are a happy and comfortable family.

NEVER AFTER POSTS

Throughout my career, I have never asked for promotions or positions. Instead, my work was recognised by both the state governments, which entrusted me with responsibilities to implement reforms in educational institutions. I remain committed to my duties, with no regrets.

IMPROVING INFRASTRUCTURE FOR STUDENTS

As Registrar, I focused on improving facilities for students, such as providing purified water in girls' washrooms. One day an engineer raised a complainant with the Vice Chancellor and I was present there, laughing all the while. For, I could explain that the water came from the Sriram Sagar Project pipeline, while the purifier was donated by the State Bank of India. So, what is the problem and why are my students are losing hair due to water supply? I had taken the step because my role is to work for students' welfare, not just sit in air-conditioned offices.

CHAIRMAN OF TELANGANA STATE COUNCIL OF HIGHER EDUCATION

Currently, as Chairman of the Telangana State Council of Higher Education, we have been instrumental in implementing student-friendly initiatives like DOST, an online registration system that allows students to enrol from anywhere. Recently we initiated efforts to come up with a toll-free number for curbing drug influence on students.

RAPID FIRE

Fav hero: Never bought a ticket for a movie in a year

Fav food: Non-vegetarian

Fav colour: In 10, shirts eight are white

Color calibration bars and registration marks.