

Mohan Bhagwat advocates education as a facilitator

Rashtriya Swayamsevak Sangh chief Mohan Bhagwat has said the education system should act as a facilitator and not a barrier to learning and asserted it was essential to remain rooted in "our basic foundational values" while adapting to changing times.

Punjab municipal polls conclude amid allegations of fake voting



Visually-impaired people show their fingers marked with indelible ink after casting votes during elections in Punjab for five municipal corporations and 44 municipal councils and nagar panchayats, in Amritsar.

PIONEER NEWS SERVICE PUNE

Counting of votes for the elections to five municipal corporations and 44 municipal councils and nagar panchayats in Punjab is underway, officials said on Saturday.

casting of fake votes at the behest of the Aam Aadmi Party at many places in Patiala, a charge denied by the ruling party.

were being allowed to enter polling booths without proper verification and they were casting fake votes.

registration of an FIR against Mani Warring, brother of AAP MLA Garry Warring, and AAP supporters for alleged bogus voting in Ward No. 9 at Amlah in Fatehgarh Sahib.

Protests erupt in UP over Amit Shah's remarks on DR BR Ambedkar

BISWAJEET BANERJEE LUCKNOW

Politics surrounding Dr. BR Ambedkar has intensified in Uttar Pradesh, with the Samajwadi Party (SP) staging statewide protests and Bahujan Samaj Party (BSP) Chief Mayawati announcing a nationwide demonstration on December 24 to protest Union Home Minister Amit Shah's controversial remarks about the architect of the Indian Constitution.

various locations, attempting to block traffic at key intersections. Reports of unrest emerged from cities such as Sambhal, Kasganj, Rampur, and Saharanpur, among other parts of western Uttar Pradesh.

would not have been the Home Minister today," They further criticized Shah's remarks, calling them undemocratic and unconstitutional.

platform X (formerly Twitter) to denounce Shah's remarks. She announced plans for a nationwide protest on December 24, calling the comments deeply hurtful to the sentiments of millions who revere Ambedkar.

offer an apology. Mayawati also highlighted the growing anger across all sections of society over Shah's remarks.

ED ECIR against M3M quashed, allegations lacked substance: Allahabad HC

PIONEER NEWS SERVICE NOIDA

In a significant legal development, the Allahabad High Court has quashed the Enforcement Case Information Report (ECIR) and the two subsumed FIRs, being the predicate offense, filed against M3M India, marking a substantial victory for the real estate company.

transactions between M3M India, Indiabulls Housing Finance, and other stakeholders had caused financial harm and involved undervaluation of property assets. Based on these FIRs, the Enforcement Directorate (ED) initiated an ECIR, adding to the legal challenges faced by M3M India.

Home Minister Amit Shah urges police reform and speedy justice in Northeast



Home Minister Amit Shah with Union Minister for Development of North Eastern Region (DoNER) Jyotiraditya Scindia and Tripura Chief Minister Manik Saha at the 'Bankers Conclave' organised as part of the North Eastern Council, in Agartala. PTI

PIONEER NEWS SERVICE AGARTALA

Union Home Minister Amit Shah on Saturday said the time has come for a change in approach of the police force with the end of insurgency in the northeast, in order to ensure that people get speedy justice.

justice within three years of lodging FIRs," he said. The home minister also said connectivity is no longer a problem in the region, as the Centre has spent Rs 81,000 crore for rail connectivity and Rs 41,000 crore for road network in the northeastern states.

emphasis on the upliftment of people in rural areas by promoting vegetable cultivation, production of milk, eggs and meat.



Haryana Chief Minister Nayab Saini pays last respect to the mortal remains of former Haryana chief minister Om Prakash Chautala during his last rites at Teja Khera farmhouse, in Sirsa. PTI

Former Haryana CM Om Prakash Chautala cremated with State honours

PIONEER NEWS SERVICE SIRSA

Former Haryana Chief Minister Om Prakash Chautala was cremated on Saturday with full state honours in Teja Khera village in his native Sirsa district.

Earlier, Chautala's mortal remains were Saturday kept at the family's Teja Khera farmhouse here for people to pay their last respects to the departed Indian National Lok Dal chief.

Common people also gathered in the village in large numbers to attend the cremation. The Haryana government declared a three-day state mourning on Friday.

Three streams of Ganga unified to enhance bathing facilities for Mahakumbh



BISWAJEET BANERJEE LUCKNOW

In a landmark initiative, the Uttar Pradesh Irrigation Department has unified three divergent streams of the Ganga to ensure an uninterrupted and enhanced water flow at the Sangam—the sacred confluence of the Yamuna, Ganga, and the mythical Saraswati rivers.

streams between Shastri Bridge and Sangam Nose, diminishing its sanctity and complicating preparations for the Mahakumbh. This bifurcation reduced the expansion of the fairgrounds and disrupted pilgrimage arrangements.

following an extensive survey. However, stabilizing the equipment against the swift Ganga currents and elevated water levels posed significant challenges.

the pioneer agenda

"Have yourself a merry little Christmas. Let your heart be light"
— Judy Garland



LIGHTING UP THE HOLIDAY SPIRIT



AT BEEYOUNG BREWGARDEN



BeeYoung Brewgarden ushered in the festive season with its Christmas Tree Lighting Ceremony which drew an enthusiastic crowd who gathered to celebrate the magic of Christmas in the brewpub's signature European-style ambiance. The evening's highlight was the countdown to the illumination of a stunning Christmas tree adorned with twinkling lights and elegant decorations, marking the official start of the holiday season at BeeYoung Brewgarden. There was a selection of bite-sized festive treats, signature holiday cocktails, and BeeYoung's renowned craft brews delighted the attendees, enhancing the celebratory atmosphere. The evening concluded with a heartfelt toast to the spirit of togetherness.

From timeless carols to dazzling tree lighting ceremonies, the Christmas magic unfolds, writes ABHI SINGHAL

When a cold breeze begins to blow, the lights around you feel like home and the wind feels cosy, the spirit of Christmas starts to weave its magic. It's a time when families gather around crackling fires, the scent of freshly baked cookies fills the air and the sound of carollers stirs nostalgia. Though rooted as a Christian festival, Christmas is celebrated with immense joy by people of all faiths. This occasion, observed annually on December 25, marks the birth of Jesus Christ, but it transcends religious boundaries, becoming a cultural celebration of devotion and joy. Christmas is not merely a day, but a season of reflection, hope and togetherness. Through the years, Christmas has been known by various names in English. The Anglo-Saxons referred to it as "midwinter". Preparation for this grand occasion begins with Advent, the First Sunday of which marks the start of spiritual anticipation and reflection. For Christians, Advent is a time of introspection, leading to Christ's birth, which symbolises divine love and redemption. This culminates in the twelve days of Christmastide, a period rich with historical customs that concludes on Twelfth Night, adding layers of ritualistic meaning to the holiday. At the heart of Christmas are the carols of melodic songs that embody joy,



nostalgia, and spiritual reflection. These timeless tunes, sung in homes, churches and streets, unite communities in celebration. Over time, these melodies became synonymous with Christmas, expressing devotion and cheer. From sacred hymns like "O Holy Night" and "Silent Night" to lively tunes such as "Deck the Halls" and "Jingle Bells," carols range from reverent celebrations of Christ's birth to jubilant expressions of festive cheer. Christmas is also about the excitement of children, their eager anticipation and the magic of Santa Claus. Every Christmas Eve, children hang their stockings with wishes, hoping that Santa will fulfil them. Santa Claus, with his jolly face, white beard, and red suit, stands as a global symbol of Christmas

magic. This beloved figure, transcending cultures, embodies joy and the spirit of giving. His story traces back to Saint Nicholas, a 4th-century Christian bishop known for his acts of kindness and secret gift-giving. Over time, his legend evolved into the modern image of a merry, bearded man delivering gifts on Christmas Eve, riding a sleigh pulled by reindeer. Santa's presence in Christmas celebrations is symbolic of the spirit of giving, teaching children the joy of kindness and the magic of believing in something greater than themselves. Christmas decorations are more than just festive embellishments; they are heartfelt expressions of love and joy. From the glimmer of tinsel to the soft glow of fairy lights, these adornments transform homes and public spaces into magical places. The traditional colours of Christmas: pine green, snow white, and vibrant red symbolise life, purity and warmth. When it comes to the Christmas table, one can't forget the classic Christmas cake. Rich with dried fruits, nuts, and spices, it represents the flavours of the season, often soaked in brandy or rum and matured for weeks before being served. Alongside this, candies which are especially the iconic candy canes add sweetness to the season. Many homes also offer platters of colourful, homemade candies, each bringing its festive joy to the celebrations. *Wishing you all merrier than before, A Merry Christmas!*



AT CROWNE PLAZA MAYUR VIHAR

Crowne Plaza Mayur Vihar showcased Charkha: The Loom Tree, a breathtaking 10-foot Christmas installation made entirely of Khadi, crafted in partnership with Vikara, a Khadi India initiative. This innovative display celebrated the essence of sustainability, self-reliance, and empowerment. It was created by women artisans trained in traditional weaving, the tree featured natural dyes and zero-waste decorations made from upcycled fabrics and pearls. The installation paid homage to Gandhian principles and the Swadeshi Movement, blending artistry with ecological responsibility. Through its vibrant colours and handcrafted ornaments, Charkha: The Loom Tree served as a powerful reminder of the interconnectedness of conscious actions and a greener future.



AT SHANGRI-LA EROS NEW DELHI

Shangri-la Eros New Delhi recently unveiled its Enchanted Wonders celebration, marked by the lighting of a beautiful and breathtaking 10-foot-tall Christmas tree. The Christmas tree symbolises the spirit of the season taking the centre stage at the entrance of the hotel. With a sophisticated green and gold palette, the tree exudes elegance, serving as the centrepiece of the festivities. Guests were invited to revel in its artistic charm and experience the magic of the holidays in a truly luxurious setting. The tree lighting ceremony at Shangri-la Eros New Delhi was kick started with a series of festive experiences, promising a memorable holiday season for all with Christmas carols, chocolates and Santa Claus making it a complete vibe.





UNWRAPPING FESTIVE FLAVOURS

This Christmas, MKT at The Chanakya invites you to savour the season with festive flavours and a cosy, cheerful atmosphere that makes you feel right at home, writes **TEAM AGENDA**



FACTSHEET
Address: Lower Ground Floor, The Chanakya Mall, Chanakya Park, Delhi-110021
Available: Throughout December
Timings: 12:00 pm to 1:00 am
Cost for two: ₹3,000 + taxes



Christmas is the season of joy, warmth and indulgence and what better way to celebrate than with a feast that brings festive vibes to life? At MKT, The Chanakya, New Delhi, the magic of Christmas unfolds the moment you step inside. The space is beautifully adorned with sparkling lights, a majestic Christmas tree and a cosy atmosphere that feels like stepping into a winter wonderland. Add to that their exclusive Christmas Menu for 2024, crafted with care and creativity, and you're in for a treat that truly feels like Christmas on a plate. For vegetarians, the *Vegetarians Delight Shepherds Pie* is pure comfort. A

delightful combination of plant-based meat, a medley of seasonal vegetables, and velvety potato, it's like wrapping yourself in a warm blanket on a chilly winter day. The garden-fresh salad on the side adds a refreshing crunch, making it a well-rounded dish. Another standout is the *Wild Mushroom Wellington*. Encased in flaky filo pastry, the shimeji mushrooms are earthy and rich, while the mushroom jus and wilted kale bring depth and balance. It's the kind of dish that feels festive and hearty, perfect for the season. For those craving non-vegetarian options, the menu pulls out all the stops. The *Ballotine de Poulet*, with tender chicken and a creamy mousse,

is elevated by the sweet-tart cranberry sauce. The *Confit Duck Leg* with Pomegranate Jus feels indulgent and festive, while the *Lamb Ossobuco* and *Lobster Thermidor* add a luxurious touch to the Christmas spread. Each dish is presented with elegance, making every bite feel like a celebration. The dessert menu is where the magic really comes alive. The *Bûche de Noël*, a mini yule log filled with chocolate truffle, is not just a treat for the taste buds but also a nod to the traditional Christmas spirit. As you slice into it, the rich, velvety truffle filling and the soft, chocolatey sponge make you pause and soak in the moment. Paired with

playful chocolate mushrooms and fresh berries, it feels like a whimsical Christmas story on a plate. If there's one dessert that can instantly make you feel like a kid on Christmas morning, this is it. Other desserts, like the *Sticky Date Pudding* with whiskey-laced brown butter toffee sauce and the *Old Fashioned Apple Crumble Pie*, deliver classic holiday flavours with a creative twist. The drinks menu is equally festive and brimming with seasonal charm. The *Winter Wonderland*, with its blend of gin, German liqueur, pineapple, oregano, and fresh strawberries, feels bright and refreshing. The *Christmas Cheer*, a mix of whiskey, pineapple,

cinnamon, and a touch of citrus Tabasco sauce, is warm and inviting, like sitting by a crackling fire. And then there's the *Lavender Snowflake*, with lavender vodka, thyme syrup, and a soft lavender foam, offering a calming and fragrant finish. Dining at MKT feels like celebrating Christmas in every sense. From the warm lights to the cheerful music and the thoughtfully crafted menu, it's a place where the festive spirit comes alive. Whether you're sharing stories over a hearty pie or raising a toast with a lavender foam-topped cocktail, every moment feels wrapped in holiday cheer. It truly makes Christmas taste and feel magical.



In collaboration with the Embassy of the Islamic Republic of Iran, the Iran Culture House, and the CD Foundation, Eros Hotel New Delhi played host to the *Iranian Food Festival*. This week-long culinary celebration brought the flavours and traditions of Iranian cuisine to the heart of the capital, creating a unique experience that highlighted the exchange of culture between India and Iran. The festival showcased an authentic menu crafted by master Iranian chefs, presenting a journey of Iran's rich culinary heritage. Signature dishes such as *Ash Reshteh* which is a hearty noodle soup with chickpeas and beans, *Gheimeh* - a lamb stew infused with split chickpeas and cinnamon, and *Berry Pulao* - saffron rice with tart berries graced the menu. Chef Diwas Wadhera, Executive Chef of Eros Hotel, described Iranian cuisine as "young, subtle, and simple compared to Indian cuisine, which is often complex and rich with multiple spices."

PLATES THAT TELEPORT TO IRAN

The Iranian Food Festival at the Eros Hotel New Delhi had authentic flavours of Iran with celebrating the culture of the two countries, writes **TEAM AGENDA**



The menu's diverse offerings also included vegetarian favourites like *Kuku Sabzi* which is a medley of fresh greens and *Mirza Ghasemi* - a brinjal-based dish. Explaining brinjal's prominence in Iranian cuisine, Chef Wadhera remarked, "Brinjal is a favourite ingredient. They use it as a garnish, main ingredient, and even as an accompaniment." A highlight of the festival was the *Indo-Iranian Cultural Show* which featured mesmerising performances celebrating the shared cultural ties between the two nations. This event culminated in a grand gala dinner, where representatives from the Iranian Embassy and Iran Culture House felicitated participants of the Iranian Food Competition. A food competition also brought together top chefs from both countries to showcase their culinary talents. Judged by an esteemed panel, including Mr Kazem Samandari, Chef Mostafa Taheripour Isfahani, and Chef Diwas Wadhera, the competition crowned Chef Neda Tavakoli. Indian chefs also shone, with Hem Chandra Arya securing the first runner-up position and Chef Bharat Khemani the second runner-up. The festival's ambiance transported diners straight to Iran at the Blooms Restaurant. Chef Wadhera added, "Despite language barriers, collaborating with Iranian chefs was seamless. Together, we breathed new life into traditional recipes, blending authenticity with a contemporary flair." He further added that saffron (kesar) played an important role in this cuisine and was not missed. Also, the Iranian rice, which you will taste in the pulao, uses pomegranate and plum paste. The *Iranian Food Festival* was a celebration of cultural heritage and culinary artistry between the two nations.

Winter Wonderland



By **TEAM AGENDA**

Café Delhi Heights, a refuge for discriminating palates, have begun serving their winter menu that truly celebrates the season. With celebrating the warmth, comfort, and indulgence, the menu features a delectable selection of foods and beverages that will tantalise the senses and warm your soul. Café Delhi Heights is a cosy hideaway vibe from the moment you walk into the cafe. Apart from the offering of the menu, the winter meal at the café is a culinary wonder with dessert dishes for the winter lovers. The *Chocolate Bomb*, in variants of hot chocolate and *Marshmallow Chocolate Ball*, with a mouth watering display of molten chocolate in that cosy environment. You have a *Red Velvet Baby Croissant*, with a delicate layer of pastry or Dollop of Cream Cheese or Chocolate filled looking appealing to the eyes giving a Christmas Winter feel with its red colour. The addition to the above is the *Four Cheese Fondue*, a sumptuous treat served with a variety of exquisite dips. For those looking for a more savoury choice, the *Bagel Sandwich*, which comes with either crumbed chicken or exotic vegetables, is a soothing and fulfilling nibble to try at the Café Delhi Heights. The *Moong Daal Crumble Tart* is appealing where tart meets tradition, with a beautiful combination of flavours and textures. From comforting classics to decadent desserts, every bite promises to make your chilly days cosier and more delight. The hallmark of the winter menu would have to be the *Chocolate Fondue*, plated aesthetically by the Café Delhi Heights. The *Chocolate Fondue* comes to you with a chocolate dipping sauce to be taken with strawberries, marshmallows and muffins.

FACTSHEET
Availability of Winter Menu: 1st December to 10th January
Visit your nearest Café Delhi Heights outlet

Savour the Spirit of Christmas!

EXPLORE FLAVORS AND DISHES WITH DIVYA BHATIA THAT PROMISE TO MAKE THIS CHRISTMAS AN UNFORGETTABLE CELEBRATION

YULE LOG

CHEF ASHISH SINGH, COO & Culinary Director at Café Delhi Heights

Ingredients Sponge Cake: 4 large eggs (separated); 1/2 cup (100g) granulated sugar; 1/3 cup (40g) flour; 1/4 cup (30g) cocoa; 1/4 tsp salt; 1/2 tsp vanilla extract
Filling: 1 cup (240ml) heavy whipping cream; 2 tbsp powdered sugar; 1 tsp vanilla extract
Chocolate Ganache: 1 cup (170g) dark chocolate; 1/2 cup (120ml) heavy cream
Instructions: Preheat oven to 350°F (175°C); line a 10x15-inch pan with parchment. Beat yolks with sugar until



pale; add vanilla. Sift and fold in flour, cocoa, and salt. Whisk egg whites to stiff peaks; fold into batter. Spread batter evenly in pan; bake 10-12 mins. Cool on a

sugar-dusted towel, peeling parchment. Roll cake with towel; cool completely. **Prepare filling:** Whip cream, powdered sugar, and vanilla until stiff. Unroll the cake, spread filling evenly, and re-roll. **Make ganache:** Heat cream until steaming; pour over chocolate. Stir until smooth and let cool slightly before spreading over the cake. **Decorate** with powdered sugar, berries, and meringue mushrooms for a festive finish. Refrigerate before serving

FESTIVE CIRCUS & HERB ROASTED TURKEY

AVRAJ SINGH MARWA, Corporate Executive Chef - Sarova Hotels

Ingredients: 1 whole turkey (about 6-7 kg); 100g unsalted butter, softened; 2 oranges, 2 lemons, zested and juiced; 4 cloves garlic, minced; 2 tsp fresh rosemary, 2 tsp fresh thyme, 2 tsp fresh sage, chopped; Salt and pepper to taste
Stuffing: 1 large onion, 2 celery stalks, chopped; 2 apples, peeled, cored, and chopped; 200g breadcrumbs; 100g dried cranberries; 100g chopped walnuts; 1 egg, beaten; 100ml chicken stock; 1 tsp dried sage; 1 tsp dried thyme; Salt and pepper to taste
Gravy: Pan drippings from the turkey; 2 tbsp plain flour; 500ml chicken stock; Salt and pepper to taste
Method: Prepare the Turkey. Preheat oven to 180°C (356°F) In a bowl, mix the softened butter with the orange and lemon zest, minced garlic, and chopped herbs. Season with salt and pepper. Carefully loosen the skin of the



turkey breast and rub the citrus-herb butter mixture under the skin and all over the turkey. **Make the Stuffing:** Combine onion, celery, apples, breadcrumbs, cranberries, and pepper. Stuff turkey cavity. **Roast the Turkey:** Place turkey on a rack in a pan. Pour citrus juice over. Roast it in the preheated oven for 3.5-4 hours or until the internal temperature reaches 75°C (165°F) and baste occasionally with the pan juices. Rest 20 minutes after cooking. **Make the Gravy:** Pour the pan drippings into a saucepan, skim off excess fat, and whisk in the flour. Cook over medium heat for 2-3 minutes, then add the chicken stock, whisking continuously. Season with salt and pepper. **Serve:** Carve the turkey and serve with the stuffing and gravy.

GINGERBREAD COOKIE SANDWICH

CHEF ADITI DIXIT, CYK Hospitalitys

Ingredients for cookies: Flour - 250gms, Brown Sugar - 180gms, Salted Butter - 150gms (soft), Honey - 20gms, Clove powder - 3gms, Cinnamon powder - 10gms, Nutmeg powder - 5gms, Ginger powder - 12gms, Baking soda - 5gms, Egg - 1 (whole), Vanilla Essence - 8ml
Ingredients for fillings: Whipping cream - 100gms, Powdered sugar - 50gms, Orange zest - 10gms, Clove powder - 2gms, Cinnamon powder - 5gms, Salt - 3gms, Ginger powder - 5gms
Instructions: Preheat oven: 160°C. Cream butter and sugar until smooth, then whisk in honey, egg, and vanilla. Sift dry ingredients (flour, spices, baking soda) and fold into the mixture. Chill dough for 15 minutes. Portion dough onto a baking tray (yields ~16-17 cookies). Bake for 11-12 minutes until tops crack and lightly brown. Cool completely. Whip cream with sugar to stiff peaks. Fold in spices and zest. Sandwich two cookies with cream, dust with icing sugar, and serve.





A Paw-some Celebration of Pet Love

Pet Fed 2024 celebrated the unconditional love between pets and their owners, creating unforgettable memories and promoting adoption, writes **SAKSHI PRIYA**



“Until one has loved an animal, a part of one’s soul remains unawakened.” *Anatole France’s* profound words perfectly capture the essence of *Pet Fed 2024*, India’s largest pet festival. The event celebrated the special bond between pets and their owners, a connection built on trust, affection and unconditional love. Held at the *NSIC Grounds in Okhla, New Delhi*, the festival offered a spectacular experience for animal lovers, filling the air with joy and excitement. It wasn’t just a gathering; it was a celebration of pets, especially dogs, who truly shone as the stars of the show.

Pet Fed 2024, an annual highlight for pet lovers, buzzed with energy from start to finish. The venue was transformed into a world of fun, excitement and admiration for animals. Pets strutted around in custom outfits, many of them dressed as if for a Christmas getaway, complete with Santa hats and reindeer antlers. It was a sight to behold as dogs like *Bella, Leo, Goofy, Sheeru* and *Noddy* pranced by, each one adding its own personality to the event. The joy and love shared between the pets and their owners was evident, making it impossible not to smile.

Inside the venue, the atmosphere was lively, filled with laughter as people chatted, took photos and enjoyed the moment with their pets. The hall was a runway of fashionable dogs, each outfit designed to showcase the personalities of the pets and their owners. It felt like a holiday celebration where pets were treated with the love and attention they deserve.

However, *Pet Fed 2024* was about celebrating the deep bond between pets and their families. The festival featured masterclasses on pet health, nutrition and grooming, offering valuable advice for pet parents. These sessions helped owners ensure the best care for their furry companions. The event also included dedicated play areas and agility rings for dogs and cats to exercise and show off their skills. The agility ring, in particular, was a hit, with pets darting through obstacles and jumping with excitement, providing a thrilling

experience for both pets and their parents. One of the standout segments of the festival was *Catapalooza*, an event organised in association with the *Cat Club of India*, designed specifically for cats. This segment celebrated all cat breeds and included fun activities and competitions. Cats and their owners participated in games, with participants vying for trophies and certificates. It was a joyous experience for everyone involved, showcasing the fun side of feline companionship.

The festival also placed a strong emphasis on pet adoption. Adoption camps were set up to encourage families to adopt rather than shop, in line with the *#AdoptDontShop*

mantra. The festival partnered with NGOs to find loving homes for animals in need and it was heartwarming to see so many pets finding their forever homes. Several adoption stories unfolded during the event, highlighting the festival’s commitment to making a difference in the lives of animals.

For those seeking some friendly competition, *Pet Fed* offered engaging contests and activities. The *Official Pet Fed Premier League Award Ceremony* was a crowd favourite, while other events like *Temptation Alley* and *Bug Buster* had everyone cheering for their furry friends. Day 2 of the festival included even more thrilling events, such as *Trick Roulette*, *Kibble Craze* and the *Security Dog Show*. But the true

highlight of the day was *India’s Biggest Pet Fashion Show*, where pets and their owners walked the ramp in coordinated outfits, creating a spectacle that was unforgettable.

As I walked through the venue, I was captivated by the wide range of activities designed to keep pets entertained. The retail area, featuring over 100 stalls, offered pet parents the chance to shop for the latest products, accessories and food. From high-end pet clothing to innovative toys, there was something for every pet and every budget. The food and beverage stalls ensured that pet parents could relax and enjoy the event while their furry companions stayed by their side.

One of the most touching elements of *Pet Fed 2024* was its inclusivity. Indie pets, often overlooked, were given special attention with free entry for their parents. This gesture was a beautiful reminder of how important it is to support the adoption of all pets, regardless of breed. It was a sentiment that resonated deeply with attendees, showing that the festival wasn’t just about fun, but also about creating a compassionate world for animals.

Akshay Gupta, the Founder of *Pet Fed*, shared his excitement about the event, saying, “Wrapping up the 10th edition in Delhi has been an incredible experience. The love and support from Delhiites, along with the growing awareness about pet adoption, have been truly heartwarming. This event has shown us the deep bond that exists between pets and their parents, and it’s a privilege to create a platform that celebrates this connection.”

Pet Fed 2024 was a heartwarming celebration of the unconditional love our pets give us every day. It reminded us that animals, like art, have the power to inspire, bring joy and change our lives in ways we never imagined. The event created beautiful memories, showcasing the enduring bond between pets and their families. Most importantly, it carried a meaningful message, *#AdoptDontShop*, encouraging everyone to give a second chance to animals in need, reminding us that love is the best gift we can offer.





YOUR WEEK AHEAD

MADHU KOTIYA



ARIES Nbsdi!32.Bqsjm!2:

This week presents a significant opportunity for financial housekeeping. It's an ideal time to settle any outstanding debts or loans. You may also find yourself in a position to assist a friend or family member in need, possibly for a celebratory event. Your capacity to offer support isn't limited to financial means; emotional support could be just as valuable. Engaging in charitable activities could enrich your sense of well-being, enhancing your overall outlook on life. Midweek, be cautious of getting caught up in impractical dreams and avoid overindulging in lavish desires. Your tendency to fluctuate between various pleasures could lead to dissatisfaction. Staying grounded and setting clear objectives will be crucial to maintaining your contentment. Embrace a realistic approach to your aspirations.

Lucky number 6 | Lucky colour Plum
Lucky day Tuesday



LEO Kvmz!34.Bvh!33!

You naturally exude a commanding presence and have high expectations, often seeking to steer things according to your preferences. Your environment is typically filled with dynamism and activity, traits that can sometimes lead to friction if not managed carefully. It's possible that your intensity might lead to misunderstandings or disagreements with peers, potentially causing them to keep their distance or openly disagree with you. These situations could escalate into disputes or clashes of opinion. Channeling your robust energy into constructive projects could be beneficial. You are blessed with robust health and significant authority, which positions you at the forefront of competition. It's important to foster a cooperative atmosphere, as this can enhance your already considerable achievements.

Lucky number 7 | Lucky colour Gold
Lucky day Thursday



SAGITTARIUS Opw!33.Efd!32

This week might bring some health challenges requiring medical attention. Despite the physical discomfort, this period offers a valuable opportunity to deepen spiritual connections. Embracing spiritual practices can provide solace and strengthen your beliefs, aiding in emotional and physical recovery. The support of a loved one will be a crucial comfort, reinforcing your bonds and encouraging shared moments of introspection and faith. Family ties will grow stronger as you find comfort in shared spiritual interests and practices. Engaging with spiritual texts and devotional activities will be particularly comforting, helping you navigate through this period with grace. As the week progresses, a sense of peace and normalcy will begin to return, concluding with you regaining your usual pace of life.

Lucky number 19 | Lucky colour Peach
Lucky day Monday



TAURUS Bqsjm!31.Nbz!31

This week, you may find yourself in a position of subtle influence where your ability to guide and manage will shine through in professional settings. Your knack for understanding and addressing the needs of those around you marks you as a natural leader. However, be aware that not everyone may appreciate your unique approach. Some may feel overshadowed or disagree with your methods, potentially leading to challenges. There could be scenarios where the efforts you've invested in particular projects or opportunities might not yield the expected rewards, possibly due to the covert actions of competitors or disagreements within the team. As the week progresses, the weight of responsibilities might leave you feeling exhausted. It's essential to consider distributing tasks among your team, as sharing responsibilities could enhance efficiency and reduce stress.

Lucky number 4 | Lucky colour Amber
Lucky day Sunday



VIRGO Bvh!34.Tfq!33

This week heralds a period of flourishing prosperity for you, marked by both financial gains and emotional contentment. Resources seem to be flowing in, providing a sense of security and success in navigating a materially focused environment. You'll find joy in indulging in pleasures and fulfilling personal desires, contributing to a satisfying home life. As the week progresses, your focus may shift towards achieving emotional objectives. This could be a time of receiving positive news or deepening connections, possibly through romantic gestures or meaningful exchanges with a partner. However, a phase of uncertainty may soon follow, challenging your sense of stability and connection. You might find yourself grappling with a coldness or detachment in your interactions. As the week wraps up, you'll be motivated to restore balance and adapt to evolving perspectives.

Lucky number 3 | Lucky colour Lilac
Lucky day Saturday



CAPRICORN Efd!33.Kbo!2:

This week, you might find yourself feeling unusually sentimental and emotional. Challenges may arise across various aspects of your life, causing some frustration due to things not aligning with your desires. You may face emotional disturbances along with concerns over health issues that require your attention. It's advisable to manage your finances carefully, focusing on budget control to navigate through this period smoothly. Midweek calls for a strategic and organized approach to manage all spheres of your life effectively. Adopting a balanced diet and maintaining a disciplined lifestyle are recommended to support your well-being. As the week progresses, expect a positive shift in your professional life. You may experience an increase in financial gains from multiple sources, leading to greater contentment, joy, and overall well-being.

Lucky number 8 | Lucky colour Teal
Lucky day Friday



GEMINI Nbz!32.Kvof!31

Recently, individuals may have experienced positive outcomes from their endeavors. However, the coming days call for increased vigilance as challenging interactions are likely to arise, particularly in professional settings. Expect to encounter opposition from a colleague who may seem to have an upper hand, potentially leading to a turbulent environment marked by criticism and competitive tensions. Mid-week could introduce an influence from a challenging individual, promoting a negative atmosphere and potentially pushing ethical boundaries. Despite these obstacles, your resolve remains strong. By the week's end, your perseverance and commitment to integrity will shine through, earning you recognition and elevating your standing among peers. This period will bring its own trials, but your steadfastness will lead to commendable achievements.

Lucky number 10 | Lucky colour Cream
Lucky day Wednesday



LIBRA Tfq!34.Pdu!33

This upcoming week promises an abundance of luxury, romance, and harmony in your life. Positioned to enjoy the finer things, your efforts and virtues elevate you, making recognition and personal fulfillment highly accessible. Your hard work and perseverance, coupled with blessings, have led you to this prosperous phase. Known for your fairness and generosity, you naturally attract admiration and leadership roles both at home and in professional spheres. People often seek your counsel, drawn by your caring nature and wise decisions. However, as the week progresses, remain vigilant. There may be indicators pointing towards potential financial setbacks or health concerns. It's wise to approach such possibilities with caution, as taking preventative measures can often mitigate larger issues.

Lucky number 1 | Lucky colour Tangerine
Lucky day Wednesday



AQUARIUS Kbo!31.Gfc!29

At the start of the week, you'll find yourself faced with significant choices that require a firm and fair approach. Emotions must be set aside as your decisions could have profound impacts on your life or that of someone close. A power struggle may emerge in your professional sphere. It's best to steer clear of confrontations and adopt a more yielding attitude. Midweek, you might experience some setbacks or criticism from a superior, which could leave you feeling disheartened. This is a pivotal moment to engage in reflective practices such as meditation or exploring spiritual avenues to rebuild your confidence and maintain mental equilibrium. Recognizing your goals or ambitions is crucial during this period. As the week concludes, the atmosphere will shift positively.

Lucky number 4 | Lucky colour White
Lucky day Sunday



CANCER Kvof!32.Kvmz!33

This week starts with a flurry of activity, demanding your full engagement and refined skills. The early days bring an opportunity at work that requires immediate action. This may require adjusting your usual methods and clear communication to succeed. As the week progresses, your financial dealings increase, including acts of generosity and assistance to those in need. During these days, you may find your feelings intensifying, prompting a thoughtful reassessment of your financial obligations and relationships. As the week closes, you may enter into a significant agreement or partnership. This period also holds potential for deepening emotional connections. Whether strengthening existing bonds or forming new ones, you'll find a sense of fulfillment in these relationships. For those unattached, the chance to meet someone special presents itself, potentially leading to heartfelt exchanges and thoughtful gestures.

Lucky number 2 | Lucky colour Rose
Lucky day Saturday



SCORPIO Pdu!34.Opw!32

It's a busy period for many, with increasing demands at work and in academic pursuits, particularly affecting those who are naturally dedicated and intense in their approach. This rising pressure necessitates a period of rest to maintain balance and wellness. Taking time to heal, rejuvenate, and restore your energy is crucial, especially as neglecting this can lead to emotional and mental imbalances, potentially causing irritability. Health should be prioritized, with attention to any recurring physical discomforts, and ensuring regular wellness checks can be beneficial. Tensions may also arise in professional settings, possibly leading to disagreements with those in authority. Managing emotions and dedicating time for self-care is essential during this period. It's important to find a balance between work and relaxation to navigate this busy time effectively.

Lucky number 12 | Lucky colour Jade
Lucky day Sunday



PISCES Gfc!2:Nbsdi!31

This week highlights your dynamic energy and considerable potential. However, without defined objectives, your energy may scatter. Establish clear goals and apply your inherent creativity effectively. Attend to family obligations with care; they need your nurturing. Overlooking small health issues might lead to larger expenses, so proactive care is advisable. The middle of the week may bring certain challenges, possibly affecting your emotional and financial stability. However, your inner strength and determination will prove invaluable. As the week progresses, new prospects will arise, but you could miss them if too focused on yourself. Engage in deep discussions and meaningful explorations to boost your emotional health. Relationship dynamics will improve, enhancing personal harmony. Stay open to diverse avenues for achieving success, as prosperity could approach from various quarters.

Lucky number 11 | Lucky colour Gray
Lucky day Friday

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Transforming Life's Karmic Challenges

THE LIFE GUIDANCE



Seerat Kaur Marwaha

The positions of planets are intentional; they align with individual karma from past actions

Life is rarely a bed of roses. Each of us carries unique struggles, often tied to complex karmic accounts from multiple lifetimes. We are born not just to live but to address these past debts and fulfill long-held desires. Our natal charts act as guides, revealing the trials we are destined to face and the lessons we are meant to learn on this journey. As an astrologer, I can examine a natal chart and, without personal details, identify difficulties in health, career, or relationships. This involves analyzing the placement of planets, each influencing specific aspects of life. The positions of planets are intentional; they align with individual karma from past actions. Life events we cannot control, such as our parents, siblings, birthplace, health, and spouse that are all predestined and can be seen in the natal chart. Even incidents beyond our control arise from this design. So what is in our control you may ask? While life's unexpected challenges may be out of our hands, how we react to these circumstances is in our control. A person's behavior often reflects the influence of a poorly placed planet. This unfavorable position is not random; it results from conscious actions in past lives. Even though the soul is reborn, its core nature and mentality remain



unchanged. For instance, a man with a weak Venus, which governs marriage and signifies the wife, is likely to face challenges in these areas. This weakness may indicate past mistreatment of women, leading to difficulties in

forming or maintaining harmonious relationships. It is also likely that he still struggles with treating women properly. While free will can weaken planets through negative actions, it also offers the chance to correct them.

Strengthening a weak planet involves positive actions in the affected area. For the man with a weak Venus, the remedy is to treat women with kindness, respect, and care, especially his wife. By acting with integrity and compassion,

he can gradually undo negative karma and restore balance in his life. Even if you're not familiar with chart reading, the best way to improve your chart and life is simple: identify the problem area and make better choices. The more positive actions you take, the more you clear negative karma from your past. The greater the planetary weakness, the more effort and time it takes to correct. A simple analogy is weight loss: someone who is 50 kilograms overweight needs more time and hard work to reach their goal than someone who is only 5 kilograms overweight. Similarly, the more poorly placed a planet, the more effort is needed to rectify its influence. The good news is that, no matter how weak a planet is, with dedication and consistent positive actions, it can improve, and the individual's life can be transformed. This understanding brings us to a vital concept: no action goes unnoticed. Every choice we make—good or bad—sets in motion consequences we will face. Therefore, it is essential to be mindful of our actions, as they shape not only our present but also our future. Through awareness and conscious living, we can change the trajectory of our lives.

— She is a Life Coach and Founder of Soulful Wellness