

Night temp likely to drop by 2 degrees in north MP

STAFF REPORTER ■ BHOPAL

The effect of cold will increase in the northern part of Madhya Pradesh where the night temperature is likely to drop by 2 degrees.

Foggy conditions are prevailing across the state, in the morning on Saturday in many cities including Bhopal, witnessed it

winds are also coming to the northern part of the state. Due to this, a change in the weather has been seen since Saturday, which will remain for the next few days.

becomes north-westerly and snow starts falling on the mountains, the temperature will drop further.

Khandwa, Khargone, Khajuraho and Tikamgarh are cities where the night temperature was recorded below 15 degree celsius.

Man killed by his 2 vegetarian brothers

Bhopal: Two men were arrested in Bairagarh of Bhopal for allegedly killing their brother after he brought chicken at home where the victim's family members are strictly vegetarian.

Police said, Anshul used to consume non-veg food outside his home and he had brought chicken on Friday night to his home in an intoxicated state, much to the anger of his family.

Criminal commits suicide in police station

Bhopal: Habitual criminal and history-sheeter of Rajgarh who self-immolated by pouring petrol in front of Narsinghar police station in Rajgarh died on Friday night during treatment in the state capital.

A video surfaced the next day of this incident. In the video, Ravi is accusing some people of threatening and framing him.



A view of Ferris Wheel during the inauguration of Bhopal Mahotsav Mela at BHEL Dussehra Ground in Bhopal on Saturday.

Mild improvement recorded in city AQI levels

STAFF REPORTER ■ BHOPAL

After days of lingering close to hazardous levels, the AQI in the state capital registered mild improvements on Saturday with a cumulative reading of 217 at 8 PM.

the festive season with Devuthani Gyaras also brings fireworks in the region to a conclusion. Though the AQI still remains high at 217, the index will now build in tandem with the burning of solid fuels, which will coincide with the onset of winter.

administration is maintaining a keen vigil on the situation, but it remains to be seen if a worsening air quality situation will make the civic body desist from the traditional distribution of free firewood to the poor.



Devotees of Malayalee Community offer prayers at the beginning of the celestial celebration of Mandalam-Makara Vilakku-2024-25 from Nov 16 to Jan 14, 2025 at Sree Ayyappa Temple, Shivaji Nagar in Bhopal on Saturday.

Seven members of inter-state gang engaged in making fake Aadhar, PAN cards, nabbed

STAFF REPORTER ■ BHOPAL

Seven persons including a woman of Bihar's interstate gang involved in making scores of fake Aadhar, PAN card, bank account and SIM cards and supplied them to fraudsters across the country were arrested after raiding fake call centre in Ibrahimganj by Hanumanganj police said Police Commissioner Bhopal Harinarayanchari Mishra while addressing a press conference on Saturday.

The facilities available in open source whether the PAN card is linked to which Aadhar card or not and if it was found not linked then would make a PAN card.

The accused have committed many crimes in the metropolises of many states of the country like Mumbai, Lucknow, Indore, Hyderabad, Ahmedabad etc.

interrogation told their names as Shashikant Kumar alias Manish, Sapna alias Sadhna, Ankit Kumar Sahu alias Sunil, Kaushal Mali alias Pankaj, Roshan Kumar, Ranjan Kumar alias Vinod and Mohammad Titu alias Vijay.

those who did not have a PAN card. After this, the main accused Shashikant used to change the photo of his partner accused Sapna, Ankit, Kaushal Mali, Roshan, Ranjan and Mohammad Titu in those Aadhar PAN cards on the basis of their age through Photoshop in the laptop.

MP Transco stall main attraction at science fair

Jabalpur: The stall of MP Power Transmission Company (MP Transco) has become the center of attraction in the Mahakaushal Science Fair organized by the Mahakaushal Science Council at the Veterinary College Jabalpur.

mission cables, very rarely used in India, are displays in stall. Protection relays used to protect power transformers and substation elements, fault locators used to locate faults in transmission lines (which indicate intensity and fault distance) are nicely displayed.

In the science fair, a model displayed with an insulated suit made of special technology and material has become the center of attraction, wearing which, through bare hand technique, the maintenance work can be done on live transmission line of voltage level of 400 K V, 220 K V, 132 K V. Apart from this, models of various equipment used in the sub station have also been displayed.

Ensure fire safety, CMHO tells private hospitals

STAFF REPORTER ■ BHOPAL

In the backdrop of the tragic hospital fire that resulted in the charring of ten neonates in neighbouring Uttar Pradesh, district health authorities Saturday asked private health facilities to update preventive measures.

Fire extinguishers must be refilled at prescribed intervals. Fire drills must be conducted regularly, and proper records should be maintained.

He also advised against the storage of inflammable substances such as oxygen, spirit, sanitiser, and ether near electrical equipment or switchboards.

Cong demands removal of 32 micro-observers related to BJP candidate

STAFF REPORTER ■ BHOPAL

Alleging attempts to influence the bypoll result in Vijaypur, the Madhya Pradesh Congress on Saturday sought the ouster of 32 micro-observers appointed for duties on the counting day.

the district collector of Sheopur, according to the letter. The complaint, attributed to Congress candidate Mukesh Malhotra, further claims that the other seven micro-observers are close associates or employees of Rawat.

Traffic, pollution choke GPO-Taj Mahal road

KISHAN SINGH RANA ■ BHOPAL

Road-building activity on the stretch between the GPO trisection and the Taj Mahal has left residents, business owners, and commuters battling hazardous levels of pollution that just hang in the air.



facilities that cater to economically disadvantaged patients from across the rural parts of the district, as well as those living in the city.

ular congestion in the area could easily be resolved by creating a one-way route between this road and a parallel route via Golghar and Pari Park, civic authorities have delayed the move for decades.

barely survive a month. Pollution officials say that construction has obstructed the natural wind direction, causing particulate matter—PM2.5 and PM10—to stagnate in the area, leaving residents and commuters gasping for administrative attention.

is constantly flying, making it hard to breathe, but what can we do? questions Masroor Khan, who runs a shop in the area.

PHYSICAL POSSESSION NOTICE
ICICI Home Finance
Registered office: ICICI Bank Towers, Bandra-Kurla Complex, Bandra (East), Mumbai - 400051

SYMBOLIC POSSESSION NOTICE
ICICI Home Finance
Registered office: ICICI Bank Towers, Bandra-Kurla Complex, Bandra (East), Mumbai - 400051

Home Ministry urges peace in Manipur

PIONEER NEWS SERVICE ■ NEW DELHI

Urging people to maintain peace in Manipur, Union Home Ministry on Saturday said all security forces deployed in Manipur have been directed to take necessary steps to restore order and peace in the State as the security scenario remained "fragile" in the past few days. "The security scenario in Manipur has remained fragile for the past few days. Armed miscreants from both communities in conflict have been indulging in violence leading to unfortunate loss of lives and disruption in public order," said the Ministry in a statement. The Home Ministry said strict action would be initiated against anyone trying to indulge in violent and disruptive activities. It said important cases have been handed over to the NIA



for effective investigation. "The security forces have been directed to take necessary steps to restore order and peace. Strict action would be initiated against anyone trying to indulge in violent and disruptive activities," said Ministry, requesting people to maintain peace, not believe in rumours and cooperate with

the security forces to maintain law and order in the State. A fresh cycle of violence erupted in Manipur last Monday after 11 suspected militants, who allegedly attacked a police station and adjoining CRPF camp with sophisticated weapons in Manipur's Jiribam district, were killed in an exchange of

fire. A day later, six civilians, including women and children were abducted by armed militants from the same district. Seeing the fragile situation, the Centre reimposed the Armed Forces (Special Powers) Act in Manipur's six police station areas, including the violence-hit Jiribam on Thursday. The fresh order came after the Manipur government imposed AFSPA in the entire state on October 1, barring 19 police station areas that include these six. The police stations excluded from the Manipur government's October 1 order were Imphal, Lamphal, City, Singjamei, Sekmai, Lamsang, Patsoi, Wangoi, Porompat, Heingang, Lamlai, Iriblung, Leimakhong, Thoubal, Bishnupur, Nambol, Moirang, Kakching, Jiribam. An area or district is notified as "disturbed" under AFSPA to facilitate the operations of

the armed forces. AFSPA gives armed forces operating in disturbed areas sweeping powers to search, arrest and open fire if they deem it necessary for the "maintenance of public order". The police station areas where AFSPA has been reimposed are Sekmai and Lamsang in Imphal West district, Lamlai in Imphal East district, Jiribam in Jiribam district, Leimakhong in Kangpokpi and Moirang in Bishnupur. More than 200 people have been killed and thousands rendered homeless in ethnic violence between Imphal Valley-based Meiteis and adjoining hills-based Kuki-Zo groups since May last year. The ethnically diverse Jiribam, which was largely untouched by the clashes in Imphal Valley and the adjoining hills, witnessed violence after the mutilated body of a farmer was found in a field in June this year.

BJP claims some Muslim bodies asking community to vote for INDIA bloc, demands strict action

PIONEER NEWS SERVICE ■ NEW DELHI



The BJP on Saturday alleged that some Muslim bodies are trying to vitiate the poll atmosphere in Maharashtra and Jharkhand by appealing to their community members to vote for the INDIA bloc on the lines of religion, and urged the Election Commission and the Supreme Court to take action in the matter. Addressing a press conference at the BJP headquarters here, party national spokesperson Gaurav Bhatia said All India Muslim Personal Law Board's functionary Maulana Sajjad Nomani has said that the outfit has decided to support Maha Vikas Aghadi (MVA) on 269 seats and other non-BJP parties on a few seats in Maharashtra Assembly polls. He said that Nomani has appealed to the Muslims to vote for the MVA, saying the 2024 Maharashtra Assembly elections will have an impact

not only on the future of the state but also on the future of the entire country. Earlier the Jamiat Ulema-i-Hind's Lohardaga unit appealed to the Muslims to vote en bloc for the Congress-JMM-RJD-CPI (ML) Liberation combine in Jharkhand, Bhatia claimed. "This is called vote jihad," he said, adding, "This is the height of appeasement politics" by the MVA in Maharashtra and Congress-JMM in Jharkhand. Bhatia said that an appeal for votes made on the basis of religion amounts to corrupt practices. "It cannot be tolerated in a democracy like ours where

elections have to be as pure as Mother Ganges. It's a very worrisome trend that we have seen that for the lust of power, the Congress, Sharad Pawar, Uddhav Thackeray are ready to appease, adopt infiltrators and say 'I love you' to illegal immigrants," he said. He said illegal immigrants can be a threat to national security but it doesn't matter to the INDIA bloc parties. Bhatia said when Prime Minister Narendra Modi gave a "positive slogan" for national unity, saying "ek rahoge toh, safe rahoge", the INDIA bloc raised objections even though "a wise person, even a child would say this is the mool mantra for the progress of the country". "When Ulema, All India Muslim Personal Law Board and other (Muslim) outfits come out in the open and appeal to all Muslims to come together, it's our appeal to the Election Commission and the Supreme Court to ensure that no political party vitiates the elections.

Anurag Srivastava appointed as India's next high commissioner to Mauritius



PIONEER NEWS SERVICE ■ NEW DELHI

Seasoned diplomat Anurag Srivastava has been appointed as India's next high commissioner to Mauritius, an island nation that has emerged as a strategic player in the Indian Ocean region. Srivastava, a 1999-batch Indian Foreign Service (IFS) diplomat, is currently serving as a joint secretary helming the Nepal-Bhutan division at the headquarters of the Ministry of External Affairs (MEA). He will succeed incumbent K Nandini Singla. Srivastava is expected to take up the assignment shortly, the MEA said in a brief statement on Saturday. Prior to his appointment as joint secretary in the Nepal-Bhutan

division in March 2021, he served as the spokesperson in the MEA for nearly a year. Srivastava also served as India's ambassador to Ethiopia and the African Union from September 2016 to February 2020. In his nearly 25-year-long career as a diplomat, he also served in many Indian missions abroad, including as the head of the political wing at New Delhi's High Commission in Colombo and had a stint at India's Permanent Mission to the United Nations in Geneva. In Colombo, he was closely involved in the formulation and implementation of India's development projects in Sri Lanka. He has also held different positions in the foreign office in New Delhi, including in the Pakistan-Afghanistan-Iran division. Srivastava obtained degrees in engineering and business management followed by a brief stint in the corporate sector before joining the foreign service. He also has a postgraduate diploma in diplomatic studies from Oxford University.

Own-source revenue for panchayats remains low at ₹59 per capita

PTI ■ NEW DELHI

Own Source Revenue (OSR) generation for panchayats remains low, with the income through tax collected by the rural local governance bodies on an average being just Rs 59 per capita between 2017 and 2022, according to government data. Even as the generation of OSR for panchayats has come into focus to give these rural bodies more financial autonomy, according to the data compiled by the Panchayat Raj ministry, between 2017 and 2022, only an amount of Rs 5,118.98 crore was raised as OSR by the panchayats. This comes down to Rs 59 per capita and Rs 2.27 lakh per panchayat over the five-year period for 2.25 lakh gram panchayats across the country. The total population coming under these panchayats was more than 86.95 crore in the said period. Among the states, Gujarat collected the highest amount as OSR at Rs 829.75 crore, while Kerala came second



collecting Rs 802.95 crore. Andhra Pradesh, which raised Rs 791.93 crore, occupied the third position, followed by Karnataka (Rs 627.56 crore), Tamil Nadu (Rs 516.3 crore) and West Bengal (Rs 435.17 crore). In terms of the per capita OSR raised by the panchayats, Goa topped the list with Rs 1,635 raised in taxes per person, followed by Puducherry, which raised Rs 757 per capita. However, according to the information shared by the

ministry at the conclave, Arunachal Pradesh, Bihar, Jharkhand, Manipur, Nagaland, Sikkim, Uttar Pradesh, the Andaman and Nicobar Islands, Dadra and Nagar Haveli and Daman and Diu, Ladakh and Lakshadweep are among the states and Union territories that do not have OSR rules. Andhra Pradesh, Assam, Chhattisgarh, Goa, Gujarat, Haryana, Himachal Pradesh, Karnataka, Kerala, Madhya Pradesh, Maharashtra, Mizoram, Odisha, Punjab,

RaGa criticises Yogi's Government over newborns death in Jhansi

PIONEER NEWS SERVICE ■ NEW DELHI

Congress on Saturday condoled the death of children in a fire at a medical college in Uttar Pradesh's Jhansi district and demanded a probe into the matter as well as strict legal action against those found guilty of negligence. Hitting out at the Yogi Adityanath government, Leader of Opposition in the Lok Sabha Rahul Gandhi said such tragic incidents happening one after another in Uttar Pradesh raise many serious questions about the negligence of the government and administration. At least 10 children died in a fire that engulfed the children's ward of the medical college in Jhansi, officials said, as 16 injured children battled for life on Saturday. District Magistrate (DM) Avinash Kumar told reporters that the fire broke out around 10.45 pm on Friday in the Neonatal Intensive Care Unit (NICU) of the Maharani Laxmi Bai Medical College possibly due to an electrical

short circuit. In a social media post Congress president Mallikarjun Kharge said, "The news of the death of innocent children in the accident that took place at the medical college in Jhansi, Uttar Pradesh is extremely painful. Our deepest condolences to the families of all the children who died in this heartbreaking accident. May god give their families the strength to bear this sorrow." "We demand from the government that the causes of this accident be investigated and strict legal action should be taken against whoever is guilty of such negligence," he said. Rahul Gandhi also condoled the loss of lives in the tragic accident. "I am deeply saddened by the news of the death and injury of several newborn children in the tragic accident at Jhansi Medical College. I express my deepest condolences to the bereaved families. Such tragic incidents happening one after another in Uttar Pradesh raise many serious questions about the negligence of the government and administration," said Rahul.

CAG Murmu urges officers to think out of the box while addressing 4th Audit Diwas celebrations

PIONEER NEWS SERVICE ■ NEW DELHI

Comptroller and Auditor General of India (CAG) Girish Chandra Murmu on Saturday urged officers to think out of the box, experiment with new techniques, and adapt to the changing technological and governance environment. With the increasing use of AI and emerging technologies to provide services, he said there are numerous risks, ranging from privacy breaches and algorithmic biases to social exclusion. "As an organisation, we are deeply cognisant of these developments and are engaging closely with emerging technological trends for enhancing the effectiveness of auditing and accounting practices in such a landscape," he said at the 4th Audit Diwas celebrations here.



Murmu emphasised that in the quest for strengthening auditing and accounting practices, "all offices of the CAG's organisation are encouraged to think-out-of-the-box and adapt to changing technological and governance environment" by experimenting with new techniques, which help in nurturing creativity in methodologies, economy in operations and result in better execution of functions. Inaugurating the 4th Audit Diwas celebrations, Lok

Sabha Speaker Om Birla lauded the CAG's rich legacy, highlighting its evolution into a globally recognised institution known for its distinctiveness and credibility. He also praised the CAG's proactive adoption of emerging technologies, including Artificial Intelligence, which has strengthened its audit processes and enhanced transparency. The speaker stressed that auditing has transformed over the years and become a guiding force in

improving financial discipline, transparency and governance. Birla also highlighted the critical role of parliamentary committees, chaired by senior opposition members, in scrutinising audit reports, fostering constructive discussions and ensuring financial accountability. In his speech, Murmu elaborated on the institution's focus on audits of social relevance that have a bearing on people's lives and livelihoods. He also mentioned the institutional mechanism, which was set up to synchronise the audit efforts right through the audit process. The CAG also talked about the significant milestone achieved by assuming the chairmanship of the Asian Organisation of Supreme Audit Institutions (ASOSAI) for the 2024-2027 term.

Army Chief General Upendra Dwivedi to visit Nepal, conferred honorary rank of 'General of Nepal Army'

PIONEER NEWS SERVICE ■ NEW DELHI

Army chief General Upendra Dwivedi will embark on a four-day visit to Nepal starting November 20 to explore ways to further expand the already close defence and strategic ties between the two countries and review the evolving regional security situation. In Kathmandu, Gen. Dwivedi will be conferred the honorary rank of "General of the Nepal Army" by Nepalese President Ramchandra Paudel in continuation of an age-old tradition that first started in 1950, reflecting the strong ties between the two militaries. The Army chief's visit to Nepal from November 20 to November 24 will mark another significant chapter in the evolving military diplomacy between the two neighbouring countries, sources in the defence establishment said. It is expected to strengthen the defence ties, paving the way for continued collaboration on multiple fronts, including military exercises, training programmes and strategic discussions on regional security concerns, they said. General Dwivedi is set to hold extensive talks with his Nepalese counterpart, General Ashok Raj Sigdel, and likely to meet Prime Minister K P Sharma Oli and other key leaders in the Nepalese government. Nepal is important for India in the context of its overall strategic interests in the region, and leaders of the two countries have often noted the age-old "Roti-Beti" relationship. Land-locked Nepal relies heavily on India for the transportation of goods and



services. Nepal's access to the sea is through India and it imports a predominant proportion of its requirements from and through India. India and Nepal share a special relationship, reinforced by cultural, historical and geographical factors. This bond has evolved into a robust military partnership that plays a key role in enhancing regional security, the sources said. General Dwivedi is also likely to visit the Shri Muktinath temple in Nepal's Mustang region. It is learnt that India's first Chief of Defence Staff, General Bipin Rawat, also wanted to visit the temple. In his memory, a bell named "Bipin Bell" was installed in the temple in February 2023. Nepal has continued its close ties with India, with regular exchanges of military training, visits and defence modernisation. India and Nepal are critical partners in enhancing mutual military capabilities,

particularly through training programmes. General Dwivedi's visit is expected to focus on the ongoing defence modernisation in both militaries through various initiatives. Both countries offer courses to military personnel in reputed military institutions. This collaboration has seen more than 300 Nepali Army personnel undergoing training in India this year alone in specialised fields. Similarly, Indian Army personnel also undergo courses in Nepal. A key pillar of the India-Nepal military cooperation is the annual "Surya Kiran" joint military exercise, which enhances interoperability between the two armed forces. The exercise, which focuses on counterterrorism, disaster relief and humanitarian assistance, will see its 18th edition in December in Nepal, the sources said. The scope and complexity of the exercise are set to be expanded, providing an opportunity to

further improve the operational synergy between the two armies, they said. India has been supporting Nepal in its military modernisation by supplying various forms of military hardware, including small arms, vehicles and advanced training simulators. Through the Nepal-India bilateral consultative group on security issues, the two countries have held 15 meetings to discuss defence cooperation and several equipment needs have also been met under this forum, the sources said. General Dwivedi's visit will provide an opportunity to further enhance these engagements, including discussions on improving disaster response mechanisms and expanding regional security cooperation, they said. The large population of Indian ex-servicemen in Nepal also plays an important role in strengthening the ties between the two countries.

All work pending for last 28 years in Gidderbaha will be finished in next two-and-a-half years: Kejriwal

PNS ■ NEW DELHI

All work pending for the last 28 years in Gidderbaha will be finished within the next two and half years, AAP national convener Arvind Kejriwal said on Saturday, as urged voters to cast their ballot to the party candidate. Kejriwal made the promise campaigning for party nominee Hardeep Singh Dimpy Dhillon, who is pitted against Congress nominee Amrita Warring, and BJP candidate Manpreet Singh Badal. The bypolls to the four assembly seats - Gidderbaha, Dera Baba Nanak, Chabbewal and Barnala - will take place on November 20 and counting of votes will be held on November 23. The Gidderbaha seat fell vacant after Amrinder Singh Raja Warring, who was a Congress MLA, was elected to the

Lok Sabha from the Ludhiana seat in the 2024 parliamentary elections. "The work which was held up in the last 28 years will be done in two and half years. There will not be any shortage of funds," Kejriwal said, referring to the tenure of Badal and Warring, who between them represented the seat in Muktsar for close to three decades. Manpreet Badal represented the Gidderbaha seat in 1995, 1997, 2002 and 2007 on Shiromani Akali Dal tickets. Warring won the seat in 2012, 2017 and 2022. "If you elect an MLA of the party which is at the helm, then your work will be done. If an MLA is of the AAP, then all your work will be done," said the AAP leader. He promised that his government would resolve the problems of sewage and drinking water, repair all roads,

including Gidderbaha-Lambi, and build sports stadiums in the constituency. The AAP government in Punjab in the first half of its term made electricity free for domestic consumers, he said. "Your support to the Aam Aadmi Party has been historic. Never before has any party received such overwhelming backing in Punjab. You gave us 92 seats out of 117 in 2022. "Over the past two and a half years, we have been working relentlessly for the people of Punjab, ensuring zero electricity bills for households and offering free treatment and medicine at Mohalla Clinics," Kejriwal said. He said that before his party came to power, the people of Punjab were beset with huge electricity bills, but the AAP government waived the old bills and made future electricity free.

Kerala BJP leader Sandeep Varier joins Congress



KUMAR CHELLAPPAN ■ KOCHI

The Bharatiya Janata Party (BJP) in Kerala suffered a jolt on Saturday as Sandeep Varier, a prominent spokesperson of the Hindutva party, declaring his decision to join the Indian National Congress, dumping his parent party. According to Varier, it was the cold shoudering by the BJP leadership in the state that forced him to quit the party and open an account with the shop that sells love and affection. "The BJP's Kerala president K Surendran is responsible for my action. He never liked me for reasons best known to him only. Surendran is emblematic of the state of affairs in the Kerala BJP which is the worst political system in the country," said Varier after joining the Congress party at Palakkad, where he was accorded a ceremonial welcome. Varier said that the ideology he was pursuing till yesterday was full of mistakes and errors. "I was never a follower of Narendra Modi. From this moment on, Rahul Gandhi and Priyanka Gandhi Vadra are my leaders," said Varier. The BJP leader, who had put in years of work in the CPI(M) and the BJP before joining the Congress chose the grand old party overlooking the offers made by the comrades as well as Congress leaders. Surendran remained silent and jovial and initially, though he opened up following the charges by Varier. "Sandeep is upset because he could not be offered a seat in the last Lok Sabha Election. Anyway we hope that the Congress party would offer him a seat from Thrithala Assembly constituency in the next General Election," said Surendran.

LG hints at J and K local bodies poll early next year

MOHIT KANDHARI ■ JAMMU

After the successful conduct of the Assembly election of Union Territory of Jammu and Kashmir (J and K) is headed for another round of electioneering to elect urban local bodies and representatives of the Panchayati Raj Institutions. Lieutenant Governor Manoj Sinha Saturday dropped clear hints that the UT administration is gearing up to conduct Panchayati Raj and urban local bodies polls in the region early next year after the winter season.



Sinha made this statement while addressing a gathering of farmers at the venue of the annual Jhri Mela in Jammu. LG also paid obeisance to Baba Jitto at his Samadhi in Jhri Village.

Sinha made a categorical announcement that Panchayat and urban local body elections will be held soon. The revision of electoral rolls is already underway in the region. The last panchayat elections were held in November 2019. The term of the existing panchayats ended in December-January, 2023-24. J and K has a total of 4,292 panchayats which include 2,182 in Kashmir and 2,110 in Jammu valley. Also, the terms of office of the municipal corporations in both Jammu and Srinagar expired last

November. After the conduct of panchayat and urban body polls, all democratic processes, including those at the grassroots level, will be completed in J and K post abrogation of Article 370. Political parties are also gearing up in advance and have already launched their mass contact programs to reach out to the electorate. The National Conference, which won the maximum number of seats across the Kashmir valley, is now focusing on expanding its base across the Jammu region.

BJP using Article 370 to win polls in Maharashtra, Jharkhand: Farooq Abdullah



PTI ■ JAMMU

The Bharatiya Janata Party (BJP) onslaught on the Congress over Article 370 of the Constitution is aimed at weakening the opposition party and winning elections in Maharashtra and Jharkhand, Farooq Abdullah, president of the National Conference (NC) said on Saturday. However, the veteran leader said they will not allow the Congress to be weakened and hoped that the INDIA bloc will emerge victorious in the Assembly polls in both the states. Talking to reporters after attending a private function in Jammu, Abdullah said he has no doubt about the return of statehood to Jammu and Kashmir. Asked about the statements of Congress leaders that there is no mention of restoration of Article 370 in a recently-passed resolution in the Jammu and Kashmir (J and K) Assembly, Abdullah said they have their own purpose

because their party is under attack from the BJP, with Prime Minister (PM) Narendra Modi and home minister Amit Shah 'shouting repeatedly at them just to win the elections'. "They (BJP) are thinking that they will weaken the Congress but we will not allow that to happen," the former J and K chief minister said. "We are hopeful that they (INDIA alliance) will win the elections," he added. On the criticism of Kashmir-based political parties for allegedly misleading people on the resolution by linking it to Article 370, Abdullah said they are free to raise questions. "Our (election) manifesto is before the public and we are following it," he said. Abdullah responded angrily to a question about the restoration of statehood to J and K and asked, "What type of a response do you want from the Centre to the resolution for restoration of statehood? How long has this (NC) government been

formed? Do you want statehood to fall from the sky?" "Statehood will be returned (to Jammu and Kashmir) and I have no doubt over it. Earlier, some people used to say that (Assembly) polls will not take place (in Jammu and Kashmir) but the elections happened. They (BJP) launched a propaganda that they will form the government but what happened?" he asked. On Shah's statement that Modi is determined to amend the Waqf Act despite resistance from key opposition leaders, Abdullah said, "He is the owner of India. Let him do what he wants. He is the king." Asked about the BJP's "Batenge Toh Katenge" slogan, the NC leader said, "What is the meaning of this slogan? Aren't we one? Is India not united? India is about unity in diversity. As long as we strengthen our diversity, India will be strong. We have to strengthen the diversity for a strong India."

Forget about Article 370: J and K BJP to NC

PTI ■ JAMMU

Sat Sharma, Jammu and Kashmir (J and K) president of the Bharatiya Janata Party (BJP) on Friday called on the National Conference (NC) to focus on the region's development and not persistently focus on the Article 370, which, he said, is a part of history. "The National Conference must shift its focus from the abrogation of Article 370 to more important issues of development and public welfare for J and K and its people. They should forget Article 370," Sharma said addressing at party meeting in the evening. He also criticised the NC and other Kashmiri parties for

using Article 370 as an "emotional tool" to mislead the people for political gains. Sharma said the controversial provision had, in fact, deprived several sections of society of their basic rights. "The clock cannot be turned back. Much water has flowed down the Jhelum, and no force on Earth can reverse it. Article 370 was abrogated constitutionally and legally. It's time for the NC to accept this reality," Sharma asserted. Since the abrogation, Sharma said, the Union Territory has witnessed "significant advancements" in road, rail, and air connectivity, as well as improvements in health, education, and communication sectors. "Prestigious projects and

social welfare schemes introduced in the last decade, particularly after Article 370's abrogation, have transformed lives. Grievances of marginalised sections have been resolved, enabling them to lead dignified lives," he said. The politician urged the NC to draw inspiration from "Prime Minister Narendra Modi's governance model" and focus on making J-K a hub of peace, progress, and prosperity. Sharma also claimed that a zero-tolerance policy against terrorism implemented under PM Modi, Union Home Minister Amit Shah, and Lieutenant Governor Manoj Sinha, has restored peace and normalcy in the region.

Issues of land compensation delaying development: DyCM Zeliang

PTI ■ DIMAPUR

TR Zeliang, Nagaland deputy chief minister (DyCM), said land compensation has been a major factor behind delays in infrastructure projects. Zeliang recently visited Phek, Kiphire, Shamator, Tuensang, and Mokochung districts to review National Highway projects. The DyCM on Friday said land compensation is one of the major hindrances in infrastructure development in Nagaland and appealed to the public to avoid obstructing national highway projects over land-related disputes, stressing that cooperation from all stakeholders is crucial for the timely completion of these vital projects. Zeliang called on the public to continue their support when projects are officially sanctioned.

Clarify Kharge's remarks on Article 370: Mufti

PTI ■ SRINAGAR

Mehbooba Mufti, president of People's Democratic Party (PDP), on Saturday sought a clarification from Jammu and Kashmir (J and K) government after Congress president Mallikarjun Kharge's remarks that his party never talked about restoration of Article 370. Mehbooba was reacting to Kharge's remarks in Pune on the return of Article 370 during a press conference on Thursday. "This government has been given a huge mandate by the people. They have reposed huge faith in it. (Article) 370 is an emotional issue for the

people of J-K, and people's sentiments are connected to it," Mufti told reporters in Beerwah area of central Kashmir's Budgam district. During the Pune press conference, Kharge said, "Amit Shah, in his poll rallies, accuses the Congress of spreading lies. (But) He (himself) is saying the Congress wants to bring back Article 370 (in J&K). Tell me, who said that and when?" "You are raking up an issue. If it (resolution to repeal Article 370) had been already passed in the Parliament, why are you raking up the issue again? It means you want to keep the issue alive to divide. If you want to say this, go to

Kashmir and say it. Elections are over in Kashmir," the Congress president had said. The PDP chief said the resolution passed by the ruling National Conference (NC) in the J and K assembly asking the Centre to work out a mechanism for restoring special status of the erstwhile state, was vague and not clear (on Article 370) and it was mentioned vaguely. This government has 50 members, they should have said this while holding their head high," she added.

Kerala police ensure smooth darshan for Sabarimala devotees



PTI ■ PATHANAMTHITTA

The Kerala Police on Saturday said that the rush of devotees at the Sabarimala Lord Ayyappa temple, following the opening of the hill shrine for this year's Mandalam-Makaravilaku pilgrimage, is well under control. Chief Police Coordinator ADGP S Sreejith stated that the situation is under control and the force is equipped to handle even a heavy rush of

devotees. "The police are fully prepared to manage the situation, even if the number of devotees reaches one lakh," he said. The 41-day-long pilgrimage season, commenced on Saturday the first day of the auspicious Malayalam month of Vrichikam. The sanctum sanctorum was opened at 4 pm on Friday under the aegis of current temple head priest, Kandararu Rajeevaru, and his son, Kandararu Brahmadathan, who will be

replacing him, while chief priest P Mahesh Namboothiri led the rituals. Even before the shrine was opened a few hours before Saturday for the beginning of the annual festivities, Sabarimala and its premises already witnessed a heavy rush of devotees. ADGP Sreejith stated that 30,000 devotees had already completed darshan by Saturday morning. He added that the flow of devotees has been smooth with 15,000 receiving darshan

early in the morning alone. Extensive arrangements have been put in place by the various government departments and the police to ensure smooth and safe darshan for devotees during the pilgrimage season. The government has said that 70,000 devotees will be permitted to have darshan each day through the virtual queue booking system. Additionally, 10,000 devotees will be allowed to book slots for darshan at counters set up on the way to the shrine.

Congress rebel spices up contest in Ramtek

PTI ■ NAGPUR

The Ramtek Assembly constituency in Maharashtra's Nagpur, once a Congress bastion, which later became a saffron citadel, is witnessing an interesting electoral battle this time with a former minister contesting as an independent. Ramtek, which is one of 12 Assembly constituencies in Nagpur district, is part of the Ramtek Lok Sabha seat that was won by the Congress in this year's General elections. Sitting MLA Ashish Jaiswal, who had won this seat in the 2019 Assembly polls as an independent candidate, has now been fielded by the Shiv Shinde led by chief minister Eknath Shinde as a Mahayuti nominee. Vishal Barbate of Uddhav Thackeray's Shiv Sena (UBT), who is contesting his maiden Assembly election, has

challenged Jaiswal. But Rajendra Mulak, who was suspended by the Congress for anti-party activities recently, is posing a challenge and has an edge over both the MahaYuti and Maha Vikas Aghadi (MVA) candidates, political experts feel. Ramtek houses a historic temple of Lord Ram. It is believed that Ramtek was the place where Lord Ram rested during his exile. There are around 2.85 lakh voters in the constituency. This seat remained with the Congress for over two decades from 1962, and was won by the party again in 1991. Ashish Jaiswal breached this Congress bastion for the first time when he won the seat as a candidate of the undivided Shiv Sena in 1999. He retained the seat in 2004 and 2009 as well. But in 2014, the BJP fielded Mallikarjun Reddy, who won it. However,

Reddy was defeated by Jaiswal in 2019 after the latter contested as an independent. Mulak is a protégé of former chief minister and Congress veteran Prithviraj Chavan and is also related to him. His father Bhau Mulak was state minister in the 1970s. Mulak has also served as a minister of state for finance and planning, energy and water resources in the Chavan-led cabinet. Ramu Bhagwat, political analyst and senior journalist, said Ramtek was once known as the safe haven for the Congress. "It achieved political importance when former prime minister late PV Narasimha Rao contested from Ramtek Lok Sabha seat once. But ironically, the Congress symbol will be missing from this election scene for the first time as the party had to bow down before an adamant Shiv Sena (UBT)

and give the seat to it in the seat-sharing talks," he said. "So although it may look like a straight fight between Sena (UBT)'s Barbate and Shiv Sena's Jaiswal, Mulak has jumped into the fray and has a good rapport in Nagpur's rural pockets," he said. Mulak had earlier contested and won from the Umred Assembly constituency in Nagpur district. But after delimitation in 2009 the seat was reserved for Scheduled Caste candidates and turned out of bounds for Mulak, who is a Kunbi Maratha, Bhagwat said. "Since then he worked for the party organisation in other parts of rural Nagpur" he added. According to Bhagwat, Mulak's clout can be gauged by the fact that even as he has been expelled from the Congress for six years, he is being actively supported by some party leaders.

ECoR to install Kavach' system

PTI ■ BHUBANESWAR

The East Coast Railway (ECoR) plans to install the Kavach, train collision avoidance system, an official said. The Kavach system will be installed between Ranitak (Bhadrak) in Odisha and Duvvada (Visakhapatnam) in Andhra Pradesh, a vital section of the Howrah-Chennai main line covering a distance of 595 km. Kavach, an ingeniously developed automatic train protection (ATP) system, is designed to prevent train collisions and ensure enhanced operational safety.

Morbi bridge collapse accused honoured, kin of victims upset

PTI ■ MORBI

Industrialist Jaysukh Patel, the main accused in the 2020 Gujarat suspension bridge collapse that claimed 135 lives, received criticism after he was felicitated at an event organised by the Patidar community in Morbi district. While the victims' kin expressed anguish over the event, the organisers said that Patel, currently out on bail, was honoured in his capacity as the son of late OR Patel, a philanthropist who founded the Ajanta Group. Patel was weighed in modak (sweet dumpling) on a scale at the function organised by Kadva Patidar Kanya Kelavani

Mandal on the outskirts of Morbi town on Friday to mark the Pran Pratishtha of the Uma Sanskardham temple. The modak will be packed in 60,000 boxes and distributed among Patidar families, the organisers said. "It is a matter of sadness for us to see the main accused in the Morbi suspension bridge collapse being honoured like that," said Narendra Parmar, a member of the association representing victims and their families. A court recently relaxed Patel's bail condition barring him from entering the Morbi district, making it possible for him to attend the event. His firm Oreva Group was



responsible for the operation and maintenance of a British-era suspension bridge on river Machchhu in Morbi town that collapsed on October 30,

2020, killing 135 persons, including women and children, and injuring 56 others. "I learnt about Patel's

felicitation through a news report and felt sad. He was barred from entering Morbi being secured the court's permission for the event. The incident and losing a child is not something one forgets in his lifetime," said Parmar, whose 10-year-old daughter was killed in the tragedy. AK Patel, a member of the organisation that held the programme, said they honoured Jaysukh Patel to pay respects to his late father OR Patel, who founded the Ajanta Group, describing him as "the father of wall clocks". "We decided to felicitate Jaysukh Patel and his brothers at the event as a tribute to their father OR Patel's service to society," he said.

Former Congress MLA Lalit Kagathara said there was nothing wrong with Patel being honoured by his community, stressing that the industrialist's family has made significant contributions to society through philanthropy. "I have been saying that Jaysukh Patel is innocent. Morbi's then collector and civic officials are responsible for the tragedy. Why an FIR was not registered against them? OR Patel was the 'Bhishma Pitamah' of the Patridar community and a philanthropist. There is nothing wrong with his son being honoured by the community," he said. A total of ten persons,

including Patel, two managers of his firm, two sub-contractors who had repaired the bridge, three security guards and two ticket booking clerks, were arrested on charges of culpable homicide not amounting to murder and for endangering human life after the accident. The Supreme Court on March 22, 2024, ordered Patel's release and directed the trial court to frame his bail conditions. Among the bail conditions, Patel was barred from entering Morbi till the pendency of the trial. Patel had moved court after the Gujarat High Court in December last year rejected his regular bail plea.

Biden to press Xi on N Korea's ties with Russia

President Joe Biden is expected to use his final meeting with China's leader, Xi Jinping, to urge him to dissuade North Korea from further deepening its support for Russia's war on Ukraine.

Japan's minister visits Ukraine to stress concern over North Korean troops

Kyiv (AP): Japan's foreign minister arrived in Kyiv on Saturday to discuss North Korea's deepening military alliance with Russia, including the deployment of thousands of troops to support Moscow's war in Ukraine.

President Joe Biden and South Korean President Yoon Suk Yul and Japan's Prime Minister Shigeru Ishiba, condemned North Korean leader Kim Jong Un's decision to send thousands of troops to help Moscow repel Ukrainian forces who have seized territory in Russia's Kursk border region.

tariffs on Chinese imports. Already, many American companies, including Nike and eyewear retailer Warby Parker, have been diversifying their sourcing away from China.

Protesters gather at UN climate talks in global day of action

AP ■ BAKU (AZERBAIJAN) Hundreds of activists formed a human chain outside one of the main plenary halls at the United Nations climate summit on what is traditionally their biggest protest day during the two-week talks.

loss and damage fund that gives developing nations cash after extreme weather events exacerbated by climate change — keep organisers going, said Nacpil, a coordinator with the Asian Peoples' Movement on Debt and Development.

need to adapt to an increasing and escalating crisis," she said. "We fight until the end."

PUBLIC NOTICE: General Public is hereby informed that one Geeta Rani Aggarwal W/o Late Suresh Kumar Aggarwal R/o 74-75, 2nd Floor, Pocket-16, Sector-24, Ritahla, North-West Delhi is the owner of Residential Entire Second Floor, without roof rights, Part of Property bearing No. 74, area measuring 60 sq. mtr. in Pocket-16, situated at Sector-24, in the layout plan of Rohini Residential Scheme, Rohini, Delhi.

PUBLIC NOTICE: This is to inform the public at large that Mrs. Rukmani Devi Khandelwal had acquired Plot No. 4 on Third Floor area measuring 40 sq. yards, Built on property bearing M.C.D. No. 705/E/B-5, Ward No. 5, Khasra No. 1151/3, situated at Mehrauli Teltai Hazu Khas, New Delhi vide Regd. GPA. Dt: 08.12.2005 along with AT&S and Regd. will executed by Mr. Sateesh Kumar Gupta and Now Mrs. Rukmani Devi Khandelwal is the undisputed owner of the said property.

PUBLIC NOTICE: This is to inform general public that Shri Charanjit Narula S/o Late Shri Udho Dass Narula and Ms. Chandar Narula W/o Shri Charanjit Narula has agreed to extend equitable mortgage existing with Bank of Baroda, Kingsway Camp Branch, New Delhi in respect of Ground Floor and First Floor of unit on roof/terrace rights of freehold build up property bearing no. 655, area admeasuring 160 sq. yards, Dr. Mukherjee Nagar in the layout plan of redevelopment scheme of Kingsway Camp, Delhi 110029.

'Gazprom stops flow of natural gas to Austria'

Vienna (AP): Russia's state-owned natural gas company Gazprom stopped supplies to Austria early Saturday, according to the Vienna-based utility OMV after it said it would stop payments for the gas following an arbitration award.

Israeli troops reach deepest point in Lebanon since Oct 1

AP ■ BEIRUT Israeli ground forces reached their deepest point in Lebanon since they invaded six weeks ago, before pulling back early Saturday after fierce battles with Hezbollah militants, Lebanese state media reported.



Smoke rises after an Israeli airstrike on Dahiyeh, in the southern suburb of Beirut, Lebanon, on Saturday.

Residents were given advance warning by Israel, and it was not immediately clear whether there were any casualties. The increase of violence came as Lebanese and Hezbollah officials are studying a draft proposal presented by the US earlier this week on ending the war.

from the Israel-Lebanon border. The proposal is based on UN Security Council resolution 1701, which ended the last Israel-Hezbollah war in the summer of 2006.

ATS HEIGHTS PRIVATE LIMITED (Under CIRP) Regd. Off.: 711/92, Deepali, Nehru Place, New Delhi - 110019. CIN: U70200DL2010PTC205410; Phone No.: 0120-7111500; Fax No.: 0120-7111550. Email Id.: compliances@atsgreens.com; Website: www.atsgreens.com. ANNEXURE I. Format for publishing financial results in newspapers [Regulation 52 (8), read with Regulation 52 (4), of the SEBI (LODR) Regulations, 2015].

(Amounts in INR Lakhs, unless otherwise stated)				
S. No.	Particulars	For the Quarter Ended	For the Quarter Ended	For the Year ended
		30.09.2024	30.09.2023	31.03.2024
		Unaudited	Unaudited	Audited
1	Total Income from Operations	1.68	1.13	4.26
2	Net Profit / (Loss) for the period (before Tax, Exceptional and/or Extraordinary items#)	(96.44)	(14.62)	(49.47)
3	Net Profit / (Loss) for the period before tax (after Exceptional and/or Extraordinary items#)	(96.44)	(14.62)	(49.47)
4	Net Profit / (Loss) for the period after tax (after Exceptional and/or Extraordinary items#)	(95.61)	(12.27)	(527.83)
5	Total Comprehensive Income for the period [Comprising Profit / (Loss) for the period (after tax) and Other Comprehensive Income (after tax)]	(95.61)	(12.27)	(527.83)
6	Paid up Equity Share Capital	1.00	1.00	1.00
7	Reserves (excluding Revaluation Reserve)	(3,364.74)	(2,762.54)	(3,267.57)
8	Securities Premium Account	-	-	-
9	Net worth	(3,363.74)	(2,761.54)	(3,266.57)
10	Paid up Debt Capital / Outstanding Debt	2,46,487.96	2,27,939.41	2,33,446.74
11	Outstanding Redeemable Preference Shares	-	-	-
12	Debt Equity Ratio	(73.28)	(68.70)	(71.47)
Earnings Per Share (of Rs. 10/- each) (for continuing and discontinued operations) -				
13	1. Basic:	(956.06)	(122.72)	(5,278.33)
	2. Diluted:	(956.06)	(122.72)	(5,278.33)
14	Capital Redemption Reserve	-	-	-
15	Debenture Redemption Reserve	-	-	-
16	Debt Service Coverage Ratio	(0.0004)	(0.002)	(0.0002)
17	Interest Service Coverage Ratio	-	(0.089)	(1.180)

Note: a) The above is an extract of the detailed format of quarterly/annual financial results filed with the Stock Exchanges under Regulation 52 of the SEBI (Listing and Other Disclosure Requirements) Regulations, 2015. The full format of the quarterly/annual financial results are available on the websites of the Stock Exchange(s) and the listed entity. b) For the other line items referred in the Regulation 52 (4) of the Listing Regulations, pertinent disclosures have been made to the Stock Exchange(s). c) # - Exceptional and/or Extraordinary items adjusted in the Statement of Profit and Loss in accordance with Ind AS Rules / AS Rules, whichever is applicable.

Kashinath Jha sd/-	Santosh Kumar sd/-
Director DIN: 09834435	Director DIN: 09835334
Gaurav Katiyar Interim Registration Professional Reg. No.: IBB/I/PA-001/IP-PO0209/2017-18/10409	

Place: Noida
Date: 14.11.2024

PUBLIC NOTICE: This is to inform all at you that Sh. Sunil Kukreti S/o Sh. Sukhdev Prasad Kukreti is missing since 15/04/2017 and case is pending for Misc. Civil Death Declaration and Mandatory Injunction before the Hon'ble Court of Sh. Gauray Sharma, LD. ASCJ, East Karkardooma Courts Delhi in Civil Suit bearing No. 787/2024, an interested person or party can join the proceeding on the NDOH 21/11/2024.

JONEY (ADVOCATE) CHAMBER No.: 377, Lawyers Chambers' Block-II, Delhi High Court, New Delhi - 110003, 7701908791

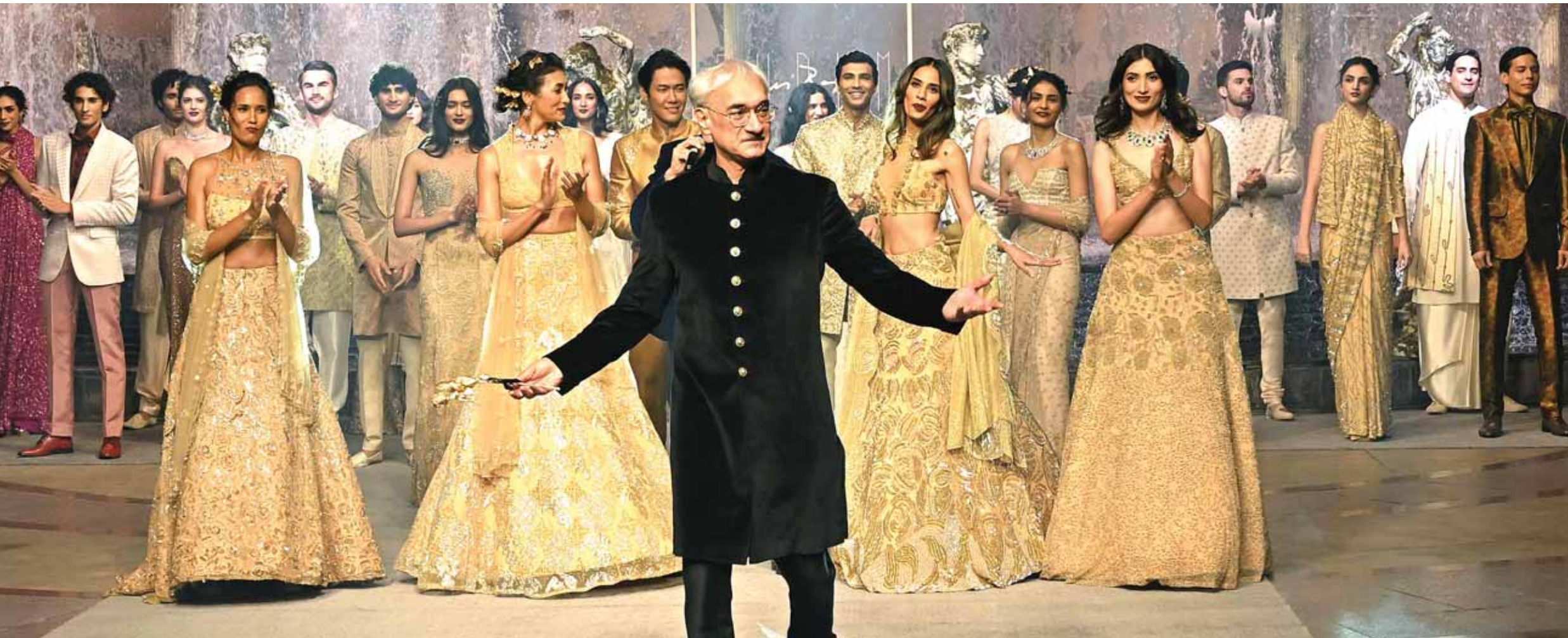
PUBLIC NOTICE: Notice hereby Given That, Sanjeev Kumar Goel, S/o late Kanwar Bhan Goel, R/o C/8/15 3rd Floor Model Town Delhi-110009, Have lost my original Rectification deed dated 07/01/2021, by 1. Mrs. Birmia Garg W/o Mr. Surender Kumar Garg, 2. Mrs. Nirmal Garg W/o Mr. Teekaram Gupta, 3. Mrs. Kmalish W/o Mr. Rishi Prakash, 4. Mrs. Meera Jindal W/o Mr. Ved Prakash and 5. Mrs. Kaushal Devi W/o Mr. Vinay, all above mentioned are daughters of Late. Shri Kanwar Bhan Goel in favour of Mr. Sanjeev Kumar Goel S/o Late. Shri Kanwar Bhan Goel vide rectification deed Registration No-240, in Book No-1 Vol No-9530 on page 51 to 54 dated 07/01/2021, property address R/o C/8/15, 3rd Floor Model Town-3 Delhi-110009. If found pls contact Mr. Sanjeev Goel-9810010625.

THE PIONEER CLASSIFIEDS CHANGE OF NAME I, Mohd Jasim S/o. Zulfikar Husain, R/o. G-10/12, 2nd floor, Sir Syed Road, Batla House, Jamia Nagar, New Delhi-110025 have Changed my name to Mohammad Jasim for all future purposes. PD(939)A I, Sanjay Kumar Yadav s/o Shri Vir Bahadur Singh R/o House No. 145, Gali No. 3, Shakti Vihar, Dayalpur, Delhi-110094, Aadarh No. 2276 5113 6789, PAN No. ABKPY9510C, inform that I have changed my name from Sanjay Yadav to Sanjay Kumar Yadav for all future purposes. Sanjay Kumar Yadav and Sanjay Yadav both is same and single person. PD(939)A I, Guddu, S/o. Shri Badari, R/o, B-1441, Jahangirpuri Delhi-33, that I have changed my name from Suresh to Guddu, for all purposes. PD(940)C My name is Rukhsana Begum alias Khushboo Naaz, husband Mohammed Qayum, address A-119, Sector-2 Rohini North West, New Delhi-85, Rukhsana Begum alias Khushboo Naaz is the same name. In future I should be known as Rukhsana Begum only. PD(941)C

DEBTS RECOVERY TRIBUNAL, DEHRADUN Government of India, Ministry of Finance, (Department of Financial Services) 2nd Floor, Paras Tower, Mazra, Saharanpur Road, Dehradun, UK. 248171 PUBLICATION NOTICE IN O.A. No. 330 Of 2024 Summons Under Sub-section (4) Of Section 19 Of The Recovery Of Debts And Bankruptcy Act, 1993. Read With Sub-Rule (2A) Of Rule 5 Of The Debt Recovery Tribunal (Procedure) Rules, 1993 As Amended From Time To Time) Dy. No. 1057/2024 Dated: 12.11.2024 HDFC Bank Limited V/Is Technomach Engineering and Projects & Ors. To, 2. Shri Chandar Dev Uraw S/o of Shri Sanichra Uraw resident of P Block Beni, Pant Nagar, D.F.Nagla, District U.S.Nagar 4. Shri Avinash Kumar S/o Shri Vijendra Pandey R/o Palam Village, South West Delhi-110045. Whereas the above named Applicant Bank has instituted OA No. 330 of 2024 against you for recovery of debts of Rs. 45,24,989.29 /- in which Hon'ble Tribunal was pleased to issue Summons/Notice U/s 19(4) of the Recovery of Debts and Bankruptcy Act, 1993 and was listed before the Hon'ble Presiding Officer on 08.11.2024. Whereas, it has been shown to the satisfaction of the Tribunal that it is not possible to serve you in ordinary way. Therefore, this notice is given by way of this publication directing you to appear in person or through your duly authorized agent or legal practitioner before the Tribunal on 06.11.2025. Further, you are required to show cause as to why the relief(s) prayed for in OA should not be granted and to file reply, if any, in your defence in a paper book form in sets and produce all the documents and affidavits under which your defence or claim for set off, counter claim, in this Tribunal personally or through your duly authorized agent or legal practitioner within 30 days from the date of the publication of this notice. Take notice that in case of default of your appearance on the specified day and time before the Tribunal, the case shall be heard and decided in your absence. Given under my hand and seal of this Tribunal on this 12th day of November, 2024. By Order Of Tribunal Registrar Debts Recovery Tribunal Dehradun

Ramaswamy indicates massive job cuts in US

Entrepreneur-turned politician Vivek Ramaswamy, who along with Tesla owner Elon Musk has been nominated in-charge of the Department of Government Efficiency, has indicated a massive cut in federal government jobs in the United States. "Elon Musk and I are in a position to start the mass deportations of millions of unselected federal bureaucrats out of the DC bureaucracy. That, too, is how we're going to save this country," Ramaswamy, an Indian American, said at an event in Mar-a-Lago in Florida on Thursday. "I don't know if you've got to know Elon yet, but he doesn't bring a chisel. He brings a chainsaw. We are going to be taking it to that bureaucracy. It's going to be a lot of fun," he said. "We've been taught to believe over the last four years that we have become a nation in decline, that we're at the end of the ancient Roman Empire. All we have is to fight over the scraps of some shrinking pie. I don't think we have to stay as that nation in decline. I think with what happened last week, we're back to being a nation in our ascent. A nation whose best days are actually still ahead of us," Ramaswamy said.



BY SAKSHI PRIYA

The unveiling of new label 'Aurum' by Ravi Bajaj at DLF Emporio was a stunning show filled with elegance and style. This exclusive fashion show highlighted Ravi Bajaj's newest collection, which focused on Indian wedding wear with a fresh twist. Known for combining traditional Indian elements with modern style, Bajaj's 'Aurum' collection was truly eye-catching. The fashion show set was a true masterpiece. A grand sculpture and an elegant fountain served as the central backdrop, creating a luxurious atmosphere that perfectly matched the opulence of the Aurum collection. These elements added to the evening's sophistication, making it a visual delight for all who attended. Models graced the runway in stunning outfits from the Aurum collection, complemented by beautiful jewellery from Rose, the official jewellery partner. The jewellery added an extra layer of elegance to the ensembles, enhancing the overall look with a balance of modern flair and traditional touches. The collection itself was a blend of opulence and refinement, showcasing innovative designs while respecting classic Indian traditions. Bajaj introduced unique elements like lace and organza in menswear, with some outfits even featuring pearls - a subtle yet luxurious detail. The womenswear was equally captivating, featuring lehengas that stayed true to the Ravi Bajaj style, with intricate designs that



SCULPTING WEDDING GLAMOUR IN GOLD

Ravi Bajaj's 'Aurum' collection, unveiled at DLF Emporio, showcased elegant designs that celebrated modern Indian wedding fashion in a luxurious setting.

were both elegant and timeless. The audience was treated to another surprise when Mr. Ajay Bijli, Founder of PVR Cinemas and a close friend of Ravi Bajaj, made a special appearance to close the show with a memorable performance. This unexpected moment added excitement to the evening, leaving the crowd in awe. One of the standout pieces in the collection was a white saree paired with a richly embroidered golden blouse. The blend of simplicity and luxury in this outfit captured the essence of Aurum - a collection designed to make a statement while maintaining elegance. For men, the collection included beautifully tailored kurtas with golden details, ideal for those who appreciate traditional Indian attire with a modern edge. Throughout the collection, a gold and white colour palette symbolised the joy and prosperity associated with Indian weddings. This theme offered a refreshing take on bridal wear, balancing traditional and contemporary styles to suit the



“ONE OF THE STANDOUT PIECES IN THE COLLECTION WAS A WHITE SAREE PAIRED WITH A RICHLY EMBROIDERED GOLDEN BLOUSE. THE BLEND OF SIMPLICITY AND LUXURY IN THIS OUTFIT CAPTURED THE ESSENCE OF AURUM - A COLLECTION DESIGNED TO MAKE A STATEMENT WHILE MAINTAINING ELEGANCE”



tastes of modern brides and grooms. The show also marked the grand reopening of the Aurum boutique at DLF Emporio, which now houses a stunning range of meticulously crafted menswear and womenswear. From regal sherwanis to luxurious lehengas, the boutique is a destination for those seeking elegant wedding attire that stands out for both quality and style. The launch of Aurum was not just a fashion show but a celebration of Indian culture, heritage, and modern luxury. Ravi Bajaj's ability to seamlessly combine traditional and modern elements made this collection a standout in the Indian fashion scene. With its focus on detailed craftsmanship and elegant design, Aurum offers a fresh perspective on wedding wear, making it a must-see for anyone interested in the finest Indian couture.



Chor Bizarre reopens its doors with Hosa Pop-Up

Chor Bizarre, the iconic restaurant celebrating its 34th anniversary this year, reopens its doors with an exciting two-day pop-up featuring *Hosa*, a celebrated South Indian restaurant from Goa. *Hosa* is bringing its unique culinary experience to New Delhi, offering a special set menu at Chor Bizarre before continuing its journey to Comorin in Gurugram. Known for its creative take on traditional South Indian flavours, *Hosa* will offer a special set menu for two days at each location, giving guests the chance to indulge in the bold and intricate tastes of South India. Located in Siolim, Goa, *Hosa* is part of EHV International and is situated opposite the iconic



St. Anthony's Church. The name "Hosa," meaning "new" in Kannada, reflects the restaurant's innovative approach to South Indian cuisine. Blending old-world charm with contemporary design, *Hosa* offers a dining experience that celebrates the diverse and rich flavours of the region. Awarded 'Best Modern Indian Restaurant' and 'Best Restobar' in Goa at the 2023 Times Food & Nightlife Awards, *Hosa* has also earned accolades for 'Best Modern



CHEF HARISH RAO

South Indian' and 'Best Cocktails' in 2024. The much-anticipated pop-up event will take place at Chor Bizarre in New Delhi and Comorin in Gurugram. The set menu is designed to introduce diners to *Hosa*'s inventive South Indian cuisine. The menu, curated by Brand Chef Harish Rao, will feature signature dishes like *Cracked Potatoes* with cauliflower mousse, *Andhra Okra Masala* with peanut sesame curry and *Kari Dosa* with poached egg and bone marrow hollandaise. Highlights also include *Toddy Shop Prawns* with raw mango salad and a dessert of *Coconut Jasmine*, combining coconut ice cream, jasmine granita and almond crumble. This is a unique opportunity for food lovers in Delhi and Gurugram

to experience the bold and vibrant flavours that have made *Hosa* a favourite in Goa. Chef Harish Rao says, "We're excited to bring *Hosa*'s South Indian flavours to New Delhi and Gurugram, reimagining traditional dishes for the food lovers in these cities. Collaborating with our own group restaurants, Chor Bizarre and Comorin, allows us to showcase the depth and variety of South Indian cuisine in two dynamic settings."

EVENT DETAILS
Chor Bizarre, New Delhi - November 17th, Comorin, Gurugram - November 19th & 20th
Pricing: INR 1600 (non-vegetarian) | INR 1300 (vegetarian)
Reservations: Chor Bizarre:

11:11 (GYARAH GYARAH)

Gyarah Gyarah, showcases brilliant acting and explosives cases to keep you gripped to the screens, says ABHI SINGHAL

As 2024 draws to a close, it's the perfect time to reflect on the Indian gems of the year offered in the world of entertainment. One such standout is *Gyarah Gyarah*, streaming on Zee5. This web series has captured the audience with its gripping narrative, complex characters, and masterful storytelling, making it an absolute must-watch before the year ends. Directed by Umesh Bist, this Indian adaptation of the acclaimed South Korean series *Signal*, *Gyarah Gyarah* incorporates a distinctly Indian flavour, setting it apart from the original. Critics praised its gripping screenplay, atmospheric cinematography, and suspenseful pacing.



From a background score that amplifies its tension and emotional resonance. The music subtly shifts across timelines, reflecting the tonal changes in each era, and helps immerse the audience further into the narrative. The show captures the intricacies of its genre by keeping audiences engaged with constant twists and cliffhangers, tying them to different cases in the past and present. While inspired by *Signal*, *Gyarah Gyarah* incorporates a distinctly Indian flavour, setting it apart from the original. Critics praised its gripping screenplay, atmospheric cinematography, and suspenseful pacing. However, there were shortcomings, including inconsistent rules of time travel and underdeveloped minor characters. The lack of resolution in its finale also left viewers yearning for closure, yet it effectively sets the stage for a potential second season. With a runtime of 4.5 hours, this series is an ideal binge-watch for fans of mystery and time-travel dramas. Its combination of stellar performances, intriguing storytelling, sharp dialogues, and immersive music ensures it remains a highlight of 2024's streaming lineup. Whether you're a fan of thrillers or innovative storytelling, *Gyarah Gyarah* offers an experience that shouldn't be missed.

skills. Dhairya Karwa, portraying *Shourya*, brings a grounded depth to his role as the conflicted and persistent investigator. Harsh Chhaya, Gautami Kapoor, and Nitesh Pandey contribute strong supporting performances, adding richness to the screenplay. One of the standout elements of *Gyarah Gyarah* is its well-crafted dialogues, which successfully blend intensity and relatability, enhancing character depth. The exchanges between the leads, particularly during high-stakes moments, are impactful and elevate the drama but feel forcefully like the abusive words. Additionally, shot in dark places the series benefits



Abhishek Sadhoo, General Manager, Shangi-la Eros New Delhi at Grappa with Chef Brian Chang, Corporate Development Chef at Burger and Lobster and the culinary team.



PHOTOS: PANKAJ KUMAR

SHANGRI-LA OPENS TO BURGERS AND LOBSTERS

For the first time in India, the seafood epicureans *Burger & Lobster* have debuted at *Grappa Bar, Shangi-la Eros New Delhi*. The *Burger & Lobster* have been known globally for perfecting two ingredients, promising to delight food lovers with a playful yet elegant dining experience that has delighted palates from London to New York. So, crack into claws, indulge in buttery goodness, and savour juicy burgers without hesitation.

the pioneer agenda

"Hum Dono" was accepted in a very big way. It was the official entry at the 1962 Berlin Film Festival"
— Dev Anand



In the enchanting Coastal city of Goa, where the sea whispers the dream and the sand carries the tale, the grand curtains would be raised for the International Film Festival of India (IFFI) for the world. The IFFI is the only South Asian festival accredited by the International Federation of Film Producers' Associations (FIAPF).

Now, being held in Goa since 2004, IFFI is not only the grand festival for the films showcase but it's a platform, where Indian cinema interacts with world cinema, where filmmakers connect with audiences, and where the magic of storytelling is truly celebrated.

This year, IFFI has received 1,676 submissions from 101 countries, highlighting its expanding global influence after all these years. The International Film Festival of India 2024 will showcase over 180 international films from 81 countries, including 15 world premieres, 3 international premieres, 40 Asian premieres, and 106 Indian premieres. Featuring celebrated titles and award-winning films from around the world, this year's festival promises to make a powerful impression on audiences and on the world of cinema.

Talking about the past, the journey of the International Film Festival of India (IFFI) dates back to 1952 when India was struggling to find its cinematic voice post-independence. The Government of India had organised the first IFFI which was held in Mumbai, and it showcased 40 films from 23 countries. The IFFI 1952 marked the first time India had its own international film festival, bringing global cinema to Indian shores. The initial editions of IFFI were held across various Indian cities, including Delhi, Chennai, and Kolkata, with the festival traveling from one city to another to reach a broader audience.

The past 20 years spent by IFFI in Goa, contributed to Goa being the official place for the IFFI keeping in mind the advantage of its cultural vibrancy and scenic beauty. IFFI is a unique one distinct from other film festivals worldwide. Known as the "Film Festival of Goa," IFFI blends seamlessly with Goa's local culture, attracting an international audience to India's favourite tourist destination.

Goa's vibrant art scene, beach culture, and heritage architecture complement the festival's spirit, creating an inviting space where cinema lovers from all corners of the world can gather for a shared celebration. The Ministry of Information & Broadcasting, in collaboration with the National Film Development Corporation (NFDC) and the Entertainment Society of Goa (ESG), is set to host the 55th International Film Festival of India (IFFI) in Goa from 20th to 28th November 2024.

With IFFI continuously taking place in Goa, has helped the state develop a thriving ecosystem that supports film tourism. Local businesses, artists, and artisans benefit from the influx of visitors, and the festival has become a key driver of economic and cultural growth in the region. During the curtain raiser event for the IFFI in New Delhi, Dr. L. Murugan, highlighted the festival's prestigious role on the global stage. He said, "IFFI has become a landmark event, not just for India but internationally, comparable to global festivals such as Cannes."

The 55th edition of IFFI in 2024 will showcase the theme of "Young Filmmakers" - "The Future is Now". The theme asks to embrace the timeless and the young talent in our country and recognising their potential in shaping the future of creativity. The initiative of the Creative Minds of Tomorrow platform has been enhanced to support 100 young talents from 75 in the previous editions. 400 young film students, from Film Schools across the country, are being facilitated by the Ministry to attend IFFI.

The festival will give tributes to cinema legends, and retrospectives on iconic careers. The Country Focus section will allow viewers to experience the best of international cinema, linking to cultural exchange.

The Country of Focus for IFFI 2024 will be Australia. This will be made sure by a dedicated package of Australian films giving a strong presence at the festival. A Memorandum of Understanding (MOU) has been signed between Screen Australia & NFDC, for participation by leading Australian filmmakers in the festival and the Film Bazaar, and a showcase by AusFilm, promoting Australia's unique filming locations & co-productions.

Apart from Australia, in partnership with the British Film Institute, the United Kingdom will be showcased as the "Treaty Country," presenting British cinema through a carefully crafted package.

Celebration of the pioneers is very important to lead the way, give examples, and keep the generations inspired by looking over to the people who have done it no others. Like every other year, the stars of the cinema, keeping up with the entertainment industry would be facilitated by awards at the IFFI 2024. The IFFI's prestigious Golden Peacock Award, granted for Best Film will remain one of the

As every year, uniting global storytellers, the International Film Festival of India 2024, is an allure and will transform Goa into a vibrant heaven for film enthusiasts, cinema pioneers, and aspiring young talents, writes **ABHI SINGHAL**

GRAND CELEBRATION OF CINEMA



Also, through workshops, masterclasses, panel discussions, and networking events, IFFI 2024 will provide a learning platform for aspiring filmmakers, creating an inclusive space for cinematic celebration and growth.

Panel Discussions like *Women Safety and Cinema* with renowned panelists Imtiaz Ali, Suhasini Manirathnam, Kushboo Sundar, Bhumi Pednekar; *Stories that Travel*, a panel that would explore the art of storytelling that travels beyond its origins, addressing the themes, techniques, and emotional core that allow films to reach and impact diverse audiences worldwide with Farrukh Dhondy, Anna Saura, Tanishta Chatterjee, Vani Tripathi Tikoo and Lucy Walker. Each panel discussion would be a new learning for all present at the festival. *Culture As Context for Cinematic Storytelling* with panelist Dr. Sacchidanad Joshi, Amish Tripathi, Bharat Bala will be a major learning

experience for the audience. *Mastering the Unseen* with Manoj Bajpayee, Sunil Srinivasan; *Centenary Special: ANR - Celebrating the Life and Works of Akkineni Nageswara Rao*. This centenary special will celebrate the legendary actor & producer Akkineni Nageswara Rao (ANR), whose contributions to Indian cinema have been unparalleled, with celebrated actor and his son Nagarajna being the speaker; *From Big Screen to Streaming* in conversation with Manisha Koirala and Vikramaditya Motwane; *Celebrating the Life and Works of Raj Kapoor - 'The Greatest Showman'* with Ranbir Kapoor; *Empowering Change: Women Leading the Way in Cinema* with giving women led hits Kriti Sanon and Rudrani Chatteraj. Addition will be *Lata Mangeshkar Memorial Talk: Musical Theatre in India* with A R Rahman.

Masterclasses by the pioneers in the cinema industry, giving insights about the highs and lows will be conducted every year on all the days of the 7-day festival. *Power of Failure*, a masterclass by Anupam Kher will be sharing his journey, highlighting how failures acted as the catalyst for his growth and success. Another one by Philip Noyce on *How to Succeed in New Hollywood*. To all this will be the addition of Stephen Woolley an English filmmaker giving a masterclass on *Film Production and its Stages* will be valuable. The National Film Development Corporation (NFDC) will also be hosting the much-anticipated *Film Bazaar* from November 20 to 24, transforming Goa into a bustling hub for filmmakers, producers, distributors, and cinema enthusiasts from across the globe. Since its inception, *Film Bazaar* has established itself as South Asia's premier film market, providing a platform for fresh voices and unique cinematic narratives from the region to take the global stage.

The *Film Bazaar* has since grown to become the international film market for South Asia. It serves as a meeting place for prospective creative and financial cooperation between South Asian and foreign filmmakers, producers, sales representatives, and festival programmers. From November 20 to 24, 2024, the 18th *Film Bazaar* at IFFI 2024 will take place at the Marriott Resort in Goa. This year, the IFFI promises not just a cinematic showcase but a festival brimming with cultural exchange, artistic celebration, and an unwavering commitment to the future of films in the country and globally. From illuminating conversations to inspiring mentorship and unforgettable screenings, IFFI 2024 is set to transcend expectations, offering a truly transformative experience for film lovers worldwide.

most revered honours, while the Silver Peacock Awards for Best Director, Actor, and Actress highlight individual excellence. In recent years, IFFI has expanded its awards to reflect evolving cinematic trends. A new award of Best Debut Indian Director has been an addition this year to recognise young filmmaking talent across India.

The ICFT UNESCO Gandhi Medal honours films promoting peace and tolerance, and the Special Jury Award highlights outstanding narrative and technical achievements, often bringing unique works into the spotlight.

The festival's commitment to fresh talent shines through the Best Debut Feature Film award, which encourages bold new voices, while the Indian Panorama section fosters Indian cinematic diversity. To embrace modern storytelling forms, IFFI introduced awards for animation, VR, and documentaries, alongside the "Excellence in Film Craft" award for behind-the-scenes talent. The Satyajit Ray Lifetime Achievement Award will be awarded to the Philip Noyce of Australia.

This year, new categories—such as the "Innovative Use of Technology" and a sustainability-focused award—honour advancements like CGI and address global issues, positioning IFFI as a festival at the forefront of positive change.

“
RESTORED CLASSICS OF THEIR ICONIC FILMS, INCLUDING AWARA (1951), HUM DONO (1961), DEVADASU (1953), DADASAHEB PHALKE'S KALIYA MARDAN (1919), AMITABH BACHCHAN'S DEBUT MOVIE SAAT HINDUSTANI (1969), AND SEEMABADDHA (1971) WILL BE SCREENED AT THE FESTIVAL.
”

Screenings, as usual, will remain a core attraction, with highly anticipated films like the world premiere of *Zero Se Restart* on 21st November 2024 in INOX Panjim, *Jab Khuli Kitaab* by Saurabh Shukla on 26th November 2024 in INOX Panjim, Asia premiere of *Hazaar Vela Sholay Pehlila Manus* on 24th November 2024 in INOX Panjim, Asia premiere of *The Mehta Boys*, directed by Boman Irani on 25th November 2024 in INOX Panjim.

Michael Gracey's *Better Man*, an Australian film that provides an engrossing look at the life of music artist Robbie Williams, who is played as a chimpanzee by Jonno Davies in a ground-breaking motion-capture performance, will have its Asia premiere to kick off the festival. The honours of the opening feature film of the 55th edition of the IFFI will be done by Swatantra Veer Savarkar, directed by Randeep Hooda, a powerful portrayal of a revolutionary figure. Adding to that the opening non-feature film will be *Ghar Jaisa Kuch* directed by Harsh Sangani.

Restored classics of their iconic films, including *Awara* (1951), *Hum Dono* (1961), *Devadasu* (1953), *Dadasaheb Phalke's Kaliya Mardan* (1919), Amitabh Bachchan's debut movie *Saat Hindustani* (1969), and *Seemabaddha* (1971) will be screened at the festival.

Chef Pillai takes you to experience Kerala's rich flavours with modern twists at his first-ever North India pop-up at The Westin Gurgaon, New Delhi, writes **ABHI SINGHAL**

SAVOURING KERALA'S RICH FLAVOURS



Dispelling the long-held notion that South Indian cuisine revolves solely around idli, dosa, and sambar, 21 Michelin-star Chef Suresh Pillai brought a culinary extravaganza to North India with his first-ever pop-up at The Westin Gurgaon, New Delhi. The experience was a symphony of Kerala's authentic flavours, masterfully infused with Chef Pillai's signature modern tweaks and twists. From the aromatic embrace of the South spices to the delicate finesse of seafood delicacies, the pop-up menu was an ode to South India's rich gastronomic heritage taste. The extraordinary culinary journey took the eaters through the vibrant flavours of Kerala, in collaboration with renowned Restaurant Chef Pillai (RCP). The mouth-watering dishes were a presentation through an exclusive 10-course tasting menu curated by Chef Pillai. It all started with the welcome drink of the season, *Aarambam*, a bit of a sour drink. The meticulously curated vegetarian and non-vegetarian menus transported guests straight to the heart of Kerala, offering a true taste of the region's culinary treasures. Each dish was crafted with precision and passion, showcasing the soul of Kerala's



“THE METICULOUSLY CURATED VEGETARIAN AND NON-VEGETARIAN MENUS TRANSPORTED GUESTS STRAIGHT TO THE HEART OF KERALA, OFFERING A TRUE TASTE OF THE REGION'S CULINARY TREASURES”

cuisine, from its spices blending to its delicate yet robust flavours. For the Hors d'oeuvres, there was the mouth-watering *Sambharam Kadumanga*, blending the Kerala summer butter milk & pickled mango inside paani poori. One sitting in North India would never imagine blending paani poori with a South Indian twist, which stole the show. “We created a menu from the Kerala essence, for example, our paani poori, one of the starters, actually, it's a North Indian paani poori out of it's a buttermilk we used to serve in Kerala along with a mango pickle. So the puri, we stuff with the mango and the cold buttermilk generally you say chach,” explained Chef Suresh Pillai, excited about his first pop up in the north side. As guests savoured the thoughtfully crafted hors d'oeuvres, the starters gracefully took center stage, led by the *Pazham Pori Chaat*. This Kerala-inspired masterpiece featured golden, batter-fried banana fritters a bit crispy on the outside, tender within, elevated by a drizzle of honey-yogurt blend that perfectly balanced sweetness and creaminess. Following this, guests were treated to *Cauliflower Porippu*, a dish that beautifully showcased Kerala's rich spicy taste. Crispy, marinated cauliflower florets were deep-fried to golden perfection and then stirred with *thenga porippu*—an aromatic blend of grated coconut, fragrant curry leaves, and a hint of chili powder. The starters in both the vegetarian and the non-vegetarian segments were a delightful interplay of textures and flavours, with the crunch of the cauliflower perfectly complementing the earthy, spicy-sweet coconut mixture. The main course featured Chef Suresh Pillai's signature dishes recommended by himself, offering both vegetarian and non-vegetarian options that embodied the essence of Kerala's culinary artistry. For vegetarians, there was *Paneer Nirvana*: tender marinated cottage cheese, pan-fried to perfection, and then slow-cooked in creamy coconut milk. The dish was elevated with the earthy flavours of ginger, green chilies, and aromatic curry leaves, all beautifully encased in a banana leaf for a touch of traditional authenticity. For non-



Coconut Pudding, a light and fluffy treat infused with the delicate flavour and soft flesh of the tender coconut, alongside the *Coco Nutty Choco Brownie*, a decadent eggless chocolate dessert enriched with crunchy nuts and fragrant coconut, served with a scoop of creamy ice cream. Non-vegetarian diners were treated to the *Palada Cheesecake*, a unique fusion dessert layering the traditional Kerala *Palada* (rice flakes) flavour atop a crisp, crusty base, offering a delightful blend of tradition and sophistication to end the meal on a sweet note. The evening was further elevated by a curated selection of handcrafted cocktails, each a testament to artistry in mixology. Highlights included the refreshing *Toki Highball*, blending Toki Suntory Whisky with soda water and a grapefruit twist, and the zesty *Toki Orchard Sour*, featuring green apple, lemon, and a silky egg white foam. Gin enthusiasts indulged in the crisp *Roku Gin & Tonic* with ginger accents and the floral *Roku Hibiscus Highball* with hibiscus cordial and fizz. Whiskey lovers relished the bold *Jim Beam Orange Fashioned* with aromatic bitters, while the indulgent *Haku Caramel Espresso Martini*, combining Haku Japanese Craft Vodka with caramel and espresso, provided a decadent finish to the cocktail lineup. Chef Suresh Pillai's pop-up at The Westin Gurgaon, New Delhi was an experience that will redefine the perception of South Indian cuisine. With his signature modern twists on Kerala's rich culinary traditions, Chef Pillai transported guests on a culinary journey that celebrated both the simplicity and complexity of Kerala's vibrant flavours.

The Vibrant Flavours OF KOREA

Le Meridien brings Korea's rich flavours, authentic dishes, and timeless traditions to the heart of New Delhi

TEAM AGENDA

Korean food is a vibrant and flavourful cuisine celebrated for its unique balance of colors, textures, and tastes. Rooted in centuries-old traditions, it emphasises fresh, seasonal ingredients, often fermented, to create deep, savoury flavours and nutritional richness. The Korean dining experience is distinctive, with meals commonly featuring a variety of side dishes, or *banchan*, that range from spicy kimchi to delicate pickled vegetables. Key staples like rice, vegetables, and meats are skillfully combined with ingredients like *gochujang* (a spicy-sweet red pepper paste) and *doenjang* (fermented soybean paste) to create dishes that are as visually stunning as they are delicious. From the sizzling sounds of *bulgogi* on a grill to the comforting warmth of a bubbling *jjigae* stew, Korean food offers a sensory journey into a culture that values harmony, balance, and bold, memorable flavours. Food lovers in New Delhi had a culinary treat from Korea right in New Delhi as Le Meridien celebrated the unique flavours of Korean cuisine with its much-anticipated Korean Food Festival. Running till November 17th, 2024, this gastronomic event was an immersive dining experience, highlighting traditional and contemporary Korean dishes at its 'The One' restaurant. The festival is a feature of *Le Meridien New Delhi's* annual '+1 Celebrating Flavours of the Globe' initiative under the '+1 for the Leap Year' campaign, bringing exotic, authentic global flavours to the heart of India. The Korean Food Festival's dinner buffet had been meticulously curated by Chef Young-Hwan Jang, Chef de Partie at AC Hotel by Marriott Seoul Gangnam. With over two decades of culinary expertise and a deep-rooted passion for Korean cuisine, Chef Jang has flown in from Seoul to offer guests an authentic taste of his homeland, blending



“FOOD LOVERS IN NEW DELHI HAD A CULINARY TREAT FROM KOREA RIGHT IN NEW DELHI AS LE MERIDIEN CELEBRATED THE UNIQUE FLAVOURS OF KOREAN CUISINE WITH ITS MUCH-ANTICIPATED KOREAN FOOD FESTIVAL”

traditional Korean staples with innovative techniques to appeal to a global palate. “We are thrilled to showcase the diverse and flavourful cuisine of Korea through this festival,” said Meena Bhatia, Vice President and General Manager of Le Meridien New Delhi. “This event aligns perfectly with our +1 Celebrating Flavours of the Globe initiative, a highlight of our annual '+1 for the Leap Year' initiative, and we believe it will offer our guests a truly unforgettable dining experience,” she added. The menu showcased a range of traditional Korean dishes, crafted to deliver the distinctive flavours and textures that define this cuisine. Guests can look forward to sampling dishes like *Acorn Salad*, a refreshing and nutritious delicacy; *Gimbap Avocado*, Korea's beloved seaweed rice rolls with a modern twist; *Spring Onion Pancake*, a savoury delight that's perfect for sharing; the spicy and comforting *Stir-fried Rice Cake (Tteokbokki)*; and a cooling *Chilled Seafood Salad*, perfect for Delhi's warm evenings. Each dish on the buffet spread has been carefully prepared by Chef Jang to ensure an authentic taste of Korea. “I am excited to bring the vibrant flavours of Korea to Le Meridien New Delhi,” shared Chef Young-Hwan Jang. “Through this festival, we aim to introduce guests to the diverse range of Korean dishes, from classic comfort foods to innovative culinary creations,” he quips with a smile. This unique dining experience went beyond just food—it invited guests to embark on a journey through Korea's rich culinary heritage. From the spicy and savoury flavours that Korean cuisine is known for, to innovative twists on traditional dishes, the festival offers a deep and delicious dive into Korean culture and flavours.



A Meal Worth Revisiting

Located in Sector 66, Gurugram, Poiz is an inviting dining destination that combines a vibrant atmosphere with a diverse menu. After three visits, it's evident that Poiz offers a delightful experience for food enthusiasts and social diners alike, writes **PAWAN SONI**

It's rare for me to visit a restaurant multiple times before writing a review, but Poiz, a beautiful new addition to the dining scene, compelled me to return three times to fully capture its essence. Poiz boasts an artistic, expansive interior, blending elegant indoor seating with a spacious patio featuring its own bar and an inviting open dining area. While many restaurants of this size tend to cater heavily to the nightlife crowd, Poiz strikes a perfect balance: a well-curated bar selection with inventive cocktails for the social set, and a menu that delights families and party goers alike. Certain dishes have become my go-to orders, each offering something special. The *Lychee Chaat*, a Thai-inspired creation, is an absolute must-try. Bits of lychee and avocado sit atop a crispy rice puff base, accompanied by a flavourful *Nam Jim Sauce*—one bite, and you won't want to stop. The *Chicken Chilli Dim Sum* features a delicate wrapper and pairs perfectly with the accompanying sauces. Another standout is the *Taiwanese Mushrooms*, crisp-coated and served with pickled chilli and a sweet-sour sauce, accented by crunchy peanuts for extra texture. Not every dish was flawless. The nachos were slightly too salty for my taste. However, the ramen from their global menu made up for it with its rich, layered flavours. It's a generous portion, perfect for a hearty appetite or sharing with friends. My companions thoroughly enjoyed the *Lamb Adana Kebab* as much as they did the sushi. While Poiz has a wide range of Indian dishes, I found myself drawn to the global offerings, including their expertly crafted *Neapolitan pizza*. A meal here would be incomplete without the *Belgian Nutella Chocolate*. This dessert not only excels in taste but also impresses in presentation. The smooth *Belgian chocolate* and *Nutella sweetness* are cleverly balanced with blueberries and hazelnuts, creating a perfect finale. For those in the area, Poiz is well worth a visit. Ratings: (Out of 5) Food: 4.25 Ambience: 4.25 Service: 4.0 Drinks: 4.0 Overall: 4.25 Address: Poiz, 2nd Floor, AIPL Joy Street, Sector 66, Gurugram



I HAVE PLACED MY FAITH IN HUMANITY, BUT FAITH IN THE UNIVERSAL BECOMES MEANINGLESS WITHOUT FAITH IN THE INDIVIDUAL
— PANCHALI DRAUPADI



A SPIRITUAL GETAWAY

Kurukshetra, one of Hinduism's most revered pilgrimage destinations, is where ancient spirituality converges with modern comforts, writes **SANTANU GANGULY**

Though Kurukshetra is a significant pilgrimage site for Hindus and is located close to Delhi, it has not always attracted large numbers of visitors. Mentioned in various Hindu scriptures, particularly the *Mahabharata*, Kurukshetra holds great spiritual importance. According to *Acharya Some Nath Gautam*, priest at the *Katyayani Temple*, visiting all the ancient temples here would require at least a year. This journey, known as the *Kurukshetra 84 Kos Parikrama*, encompasses numerous sacred and historical sites. However, modern pilgrims often focus on the most important temples, holy places, and archaeological monuments due to time constraints.

The city offers a variety of accommodation options, from budget-friendly 2- and 3- star hotels to numerous dharamshalas. For those seeking luxury, the *Noormahal Palace* in Karnal stands out as Haryana's only 5-star hotel, offering exceptional amenities such as a spa, jacuzzi, modern gym, and fine dining. Blending heritage with modern comforts, this ultra-luxurious hotel features the *Frontier Mail* restaurant, housed in a life-sized train compartment from the historic *Frontier Mail*. The restaurant's ambience evokes the 19th century, with interiors reflecting the Mumbai-Peshawar route.

A visit to Kurukshetra typically begins at *Brahma Sarovar*, Asia's largest man-made water body, stretching 3,600 feet long, 1,500 feet wide, and 45 feet deep. According to Hindu mythology, the lake was created by Lord Brahma at the dawn of the universe. *Brahma Sarovar*, along with the nearby *Sannihit Sarovar*, is fed by underground channels from the *Bhakra Nangal Dam*. The ancient *Shiva Temple* here is believed to have been established by Lord Shiva himself. Between the two lakes lies the



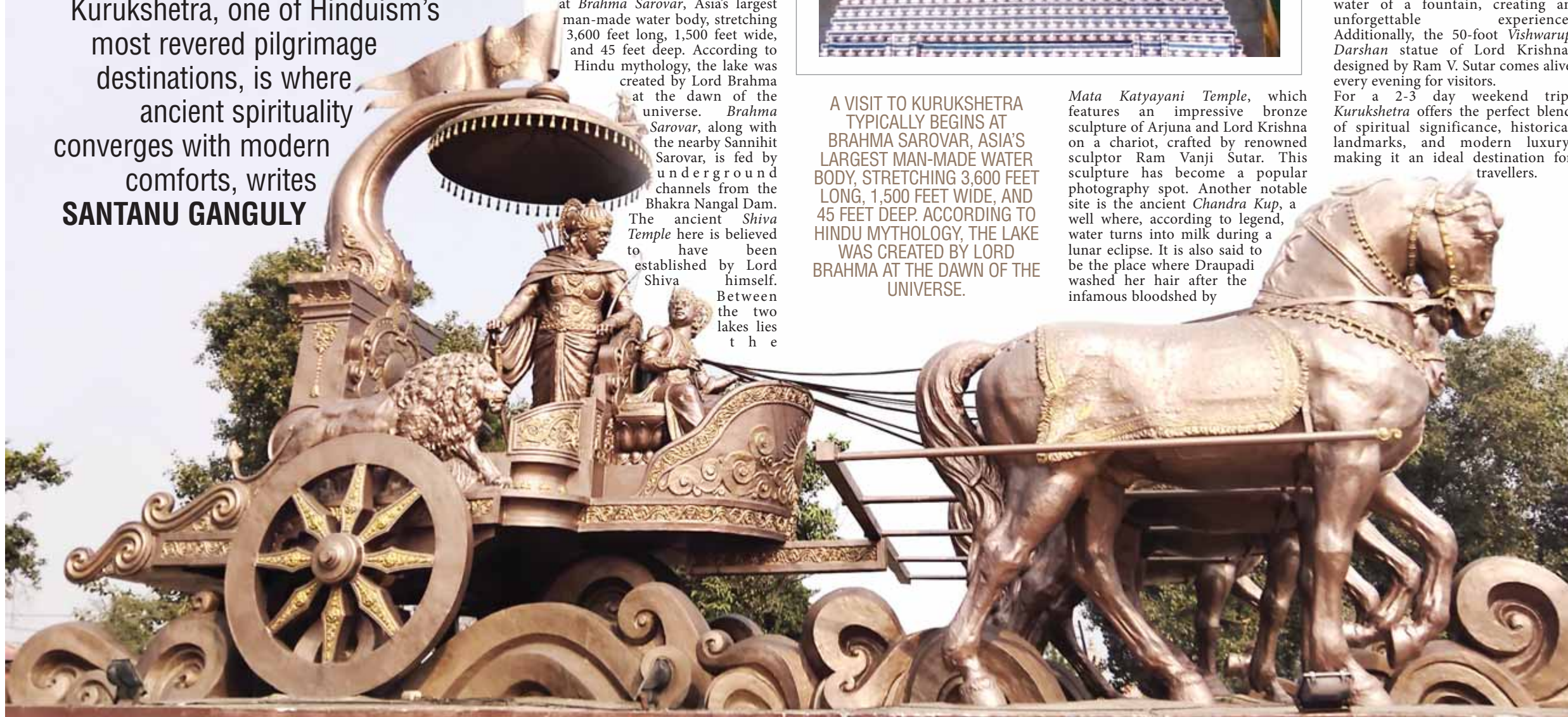
A VISIT TO KURUKSHETRA TYPICALLY BEGINS AT BRAHMA SAROVAR, ASIA'S LARGEST MAN-MADE WATER BODY, STRETCHING 3,600 FEET LONG, 1,500 FEET WIDE, AND 45 FEET DEEP. ACCORDING TO HINDU MYTHOLOGY, THE LAKE WAS CREATED BY LORD BRAHMA AT THE DAWN OF THE UNIVERSE.

Mata Katyayani Temple, which features an impressive bronze sculpture of Arjuna and Lord Krishna on a chariot, crafted by renowned sculptor Ram Vanji Sutar. This sculpture has become a popular photography spot. Another notable site is the ancient *Chandra Kup*, a well where, according to legend, water turns into milk during a lunar eclipse. It is also said to be the place where Draupadi washed her hair after the infamous bloodshed by

Dushasana. The *Kali Kamli Temple*, built by Kali Baba of Bengal in the 19th century, is a siddha peeth located near *Brahma Sarovar*. *Devi Kup*, also known as the *BhadraKali Temple*, is one of the 51 *Shakti Peethas* and Haryana's only such temple. *Pandit Satpal Sharma* explains that the temple holds significance for Lord Krishna and Balarama, who visited before the *Kurukshetra War*. Devotees continue to donate clay, ceramic, or silver horses here, a tradition rooted in sacred history. Special pujas for *Maa Kali* and *Lord Shani* are held every Saturday.

The *Shthanu Mahadev Temple* is another important site, where Lord Krishna and the Pandavas sought Lord Shiva's blessings before the war. Nearby, the historical *Harsh ka Tilla* and *Sheikh Chillli's Tomb* offer fascinating insights into the region's past. History enthusiasts can also explore the *Sri Krishna Museum* and *Kurukshetra Panorama*, which showcases key artifacts. For children and astronomy lovers, the *Kalpna Chawla Planetarium* provides a fun and educational experience. In the coming years, the *ISKCON Temple*, currently under construction and expected to be completed by 2026, will be a must-visit site. At *Jyotisar*, where Lord Krishna delivered the *Bhagavad Gita* to Arjuna, visitors can enjoy an impressive light and sound show, which reflects on the water of a fountain, creating an unforgettable experience. Additionally, the 50-foot *Vishwarup Darshan* statue of Lord Krishna, designed by Ram V. Sutar comes alive every evening for visitors.

For a 2-3 day weekend trip, *Kurukshetra* offers the perfect blend of spiritual significance, historical landmarks, and modern luxury, making it an ideal destination for travellers.



EXPLORING DAMAN

A Coastal Escape with Cultural Riches

Nestled between Gujarat and Maharashtra, Daman enchants travellers with its unique blend of colonial allure, scenic beaches, and relaxed vibe, writes **NEETA LAL**

The lovely city of Daman, an erstwhile Portuguese colony, offers a unique blend of colonial charm with a laid-back vibe. The administrative capital of the union territory of *Dadra and Nagar Haveli*, it is located between Gujarat and Maharashtra and attracts high footfall from a diverse set of travellers. Peppered with colonial buildings showcasing a rich syncretic culture, the city's stately *Nani Daman Fort* and the *Church of Bom Jesus* give one a taste of history, while *Jampore Beach* and *Devka Beach* make for Instagram-friendly settings for a day of relaxation.

But perhaps what makes Daman such a terrific destination for weekend getaways is its tourism infrastructure, including smooth interconnecting motorways, buzzy restaurants, and good hotels. Our abode for a staycation is the award-winning *The Deltin Daman*, the city's only five-star hotel. Known for its stellar service and facilities, it mercifully comes without the high tariff of upscale hotels in Mumbai and other metros. A world-class spa, gourmet cuisine at its multiple restaurants, a large swimming pool, health club, gym, and plush accommodation ticked all the boxes for a fabulous and memorable stay. For business travellers, the hotel houses 30,000 sq ft of business space catering to large events such as corporate conferences and weddings. The hotel's sustainability efforts are also commendable, with strict



procedures in place to prevent water waste in kitchens, guest rooms, and laundry, along with recycling used water for its expansive gardens. As the *Deltin* group is synonymous with world-class casinos, the theme is reflected in the hotel's design and architectural elements. Its stunning lobby flaunts a chandelier featuring hearts, spades, diamonds, and clubs (the four suits in a deck of cards) strung together. This theme is also reflected in the glass walls enclosing the lobby. The hotel's ergonomic and well-furnished rooms are equipped with HD TVs, HD satellite programming, mini-bars, high-speed internet connectivity, in-room safes, 24x7 room service, and early check-in options, among others. Our Presidential Suite also came with an efficient butler who took care of our every need, including



restaurant and spa bookings as well as sightseeing tours. Close proximity to *Jampore Beach*, *Mirasol Water Park*, *Devka Beach*, *Dominican Monastery*, and *Moti Daman Fort* made our local explorations seamless and pleasurable.



What's a good vacation without good food? Indeed, for gastronomes like us, the hotel turned out to be a delight with three award-winning restaurants to explore. One of our lunches was at the *Emperor* restaurant, which features an extensive menu with *Korean*, *Chinese*, *Thai*, and *Japanese* offerings. Interestingly, the chefs here have reinvented many dishes to offer an imaginative take on classics. Thus, our fusion lunch featured *pillowy soft lotus stem and chicken Chettinad baos* as well as *black sesame chicken tikka baos*. The *prawn and chicken dim sums* were similarly delicious, while the *garlic-infused noodles and chicken in Hainanese sauce* transported us to China, sans passports and air tickets! Another lunch at *The Vegas all-day dining* was also a treat for the taste buds. The spacious eatery offers multi-cuisine buffets with a vast selection of salads, Indian and continental dishes, desserts, and more. The buffet includes a separate section for Jain food – so vegetarians can rejoice too. Being unabashed carnivores, we dug

into flavour-packed *laal maas*, piping hot *breads*, *gobhi and bhindi sabzi*, *raita*, and *salad*. Dessert was the *creamiest ras malai* on this side of the *Daman Ganga river*, garnished with a silver varq and date syrup!

Semi-comatose from so much good food, we pledged to skip dinner. But that was not to be, as we were informed that the chefs had prepared choice delicacies for us at the poolside *Mediterranean-inspired BBQ and grill restaurant, Sky High*. After eyeing the selection of inventive dips with *Middle Eastern snacks*, *empanadas*, and *pizzas* with innovative toppings, our pledge to "go easy" on food went out the window!

To slake our thirst, we visited *Whiskys Bar*, which offers an exclusive collection of single malts. The *Poolside Bar* and *Juice Bar* kept us refreshed with health drinks and fresh juices. There's no shortage of entertainment at the hotel either. *The Den* – an atmospheric indoor family space – features foosball, billiards, carom, chess, and more. There's even a *creche* for young parents who want to leave their little ones under supervised care while they unwind. The property's three azure swimming pools (including a kids' pool) are a major attraction. After a quick swim on day two, we headed to the spa, where a

rejuvenating body massage and facial left us feeling reborn!

After spending three wonderful days at *The Deltin Daman*, we're led to wonder how, in today's fiercely competitive hospitality landscape, the hotel consistently maintains such high standards. "As ours is the only five-star hotel in Daman, our top-notch service and facilities are unmatched by any other hotel in the area," says the hotel's dynamic general manager, *Akarsh Mathur*. "We cater to all requirements, whether it's a weekend getaway or an ideal wedding, by customising our services to suit all needs. Our spacious rooms are the largest in their category, and our ample indoor and outdoor event spaces, as well as our large river-shaped swimming pool, are among the features that make our hotel a top choice for discerning guests. Our F&B has also received rave reviews."

Mathur believes that with higher disposable incomes and "revenge travel," Indian guests are prepared to pay competitive rates for excellent services. "The demand for upscale local tourism destinations has grown exponentially, and hotels no longer have to rely on foreign tourists from overseas to fill their rooms. If you provide great service and pay attention to guests' needs, the property will always be buzzing," he adds. Indeed, who can fault that flawless logic?

Neeta Lal is an international award-nominated, Delhi-based editor and senior journalist.

TRUE PRAYER IS NEITHER A MERE MENTAL EXERCISE NOR A VOCAL PERFORMANCE. IT IS FAR DEEPER THAN THAT - IT IS SPIRITUAL TRANSACTION WITH THE CREATOR OF HEAVEN AND EARTH
— CHARLES SPURGEON



YOUR WEEK AHEAD

MADHU KOTIYA



ARIES March 21-April 19
This week might fall short of your expectations, especially in financial matters. At work, you may find yourself grappling with indecision, leading to a backlog of uncompleted tasks and disorganized planning. It may seem wise to delay certain commitments or travels due to confusion. However, as the week progresses, you'll discover a more grounded approach, helping you manage your responsibilities better. You may also benefit from distant connections, which could open new avenues. It's important to engage more actively with your team, as they'll be relying on your guidance. This proactive stance will boost your confidence and encourage networking. Nevertheless, the week could end on a challenging note with family tensions or health issues within the household demanding both your time and resources, potentially causing setbacks at work.
Lucky number 12 | **Lucky colour** Sky Blue
Lucky day Tuesday



LEO July 23-Aug 22
This week presents a challenging period marked by a strong drive and a somewhat confrontational demeanor. Your focus is intensely set on professional achievements, leaving little room for emotional considerations. The workload is heavy, creating a sense of being weighed down by responsibilities. Progress may seem distant and difficult to grasp, leading to frustration. Midweek, expect a notable change in your personal or professional life, possibly involving the arrival or departure of a key figure. This could stir impulsive reactions or decisions, adding to the already high stress levels. While travel might be on your agenda, it's important to seek moments of calm. Meditation could prove beneficial in restoring your sense of balance and enhancing decision-making.
Lucky number 11 | **Lucky colour** Rose Red
Lucky day Saturday



SAGITTARIUS Nov 22-Dec 21
This week emphasizes the need for structured efforts and self-discipline. A sense of disarray might cloud your interactions, particularly with a significant other. Although solutions and clarity are within reach, you might find yourself hesitating to embrace the truth, possibly due to apprehension about the consequences. Midweek could bring challenges, potentially involving legal matters that may not be in your favor. These situations could lead to disappointment, so it's crucial to stay composed and maintain your health. Be cautious with your words and avoid confrontations. This period calls for introspection and recuperation. Take this time to rest, reassess your strategies, and heal. By withdrawing momentarily, you can regain strength and return ready to tackle any obstacles. Remember, this is just a transient phase, and with patience, things will stabilize.
Lucky number 17 | **Lucky colour** White
Lucky day Monday



TAURUS April 20-May 20
This week is set to be particularly rewarding for you. A longstanding project is likely to reach completion, bringing a sense of achievement and relief. The opportunity to move into a new residence might present itself, whether through a winning bid, a housing scheme, or relocating to a newly built home. Expect social gatherings to enrich your days, as you reconnect with family and friends, creating a nurturing and joyful environment. Your innate confidence and charisma serve as a beacon, inspiring those around you. Your persuasive communication skills will draw people towards you, encouraging more sincere and cooperative interactions. Your leadership qualities shine, making you a central figure in your community. As the week closes, a deepened spiritual practice through rituals and meditation will further enhance your creative energies, rounding off a fulfilling week.
Lucky number 21 | **Lucky colour** Yellow
Lucky day Thursday



VIRGO Aug 23-Sep 22
This week promises substantial financial growth and contentment. You excel in your professional arena, applying your knowledge practically and efficiently. Known for your meticulous approach, you adhere strictly to schedules and protocols, ensuring every task is managed with precision. This disciplined approach secures a stable financial foundation, enhancing both security and comfort. There's potential for significant financial gains, possibly from unexpected sources, boosting both your finances and self-esteem. Consider this period a prime time for career advancement, possibly through a promotion, or explore new opportunities such as a fresh project or role. Embrace this phase of self-reflection and celebrate your achievements. Resourcefulness will be key; use what you have wisely and remain open to learning. This zest for new knowledge will prove beneficial in your career.
Lucky number 13 | **Lucky colour** Lavender
Lucky day Thursday



CAPRICORN Dec 22-Jan 19
This week heralds a period of fruition for your consistent efforts. It kicks off with a focus on diligence and improvement in your professional endeavors. You will find yourself engaging more deeply with the intricacies of your tasks, showing enhanced dedication and sharpening your focus. Your challenges, though demanding, will enrich you with valuable insights and professional growth. As you navigate these complexities with your skills and intelligence, you will find reasons to celebrate your achievements and feel a sense of pride. Additionally, this week offers a profound opportunity for spiritual renewal and deeper connections. As the week draws to a close, powerful transformative energies emerge, potentially leading to significant personal healing. For some, this period might also bring joyful affirmations in personal relationships, including commitments or unions.
Lucky number 16 | **Lucky colour** Mint
Lucky day Friday



GEMINI May 21-June 20
This week promises a diverse range of experiences, touching on personal connections, empathy, fulfillment, assertiveness, and significant material gains. As you begin your week, you'll notice early successes in your financial endeavors, with an uptick in profitability as days pass. Your balanced and open-handed approach at work will foster a harmonious atmosphere. Travel also features prominently in your plans, potentially including international or leisure trips on water. Midweek, domestic responsibilities will demand your attention, yet you'll manage to strike a harmonious balance between your career and home life. As the week draws to a close, you will be in a position to reap the rewards of your hard work. You'll find yourself in good health, brimming with creativity and surrounded by positivity.
Lucky number 18 | **Lucky colour** Forest Green
Lucky day Monday



LIBRA Sep 23-Oct 22
This week unfolds with a quest for strategies and solutions to help navigate and complete significant challenges effectively. You might find yourself on the brink of completion, grappling with the final hurdles but ultimately discovering the resilience to push through. As the days progress, a sense of romance permeates, prompting quality time with your loved ones. The latter part of the week turns auspicious for exploring investments in real estate or other significant acquisitions. Many will experience a fortunate phase, with promising opportunities enhancing overall well-being and zest for life. The support and camaraderie of family members will significantly uplift your spirits, leading to joyful interactions and memorable outings.
Lucky number 1 | **Lucky colour** Brown
Lucky day Sunday



AQUARIUS Jan 20-Feb 18
This week heralds a period rich with fulfillment and opportunities. Blessings seem to be plentiful, enhancing all aspects of life—be it love, prosperity, or overall contentment. There's also a notable surge in organizational skills and creative inspiration, paired with a sharp intuition. Harness this vibrant energy to bolster your cognitive faculties. Across the board, from finances to spiritual and emotional wellness, expect gratifying outcomes. Matters of relationships take a front seat, aligning well with your intentions and plans. If you're eyeing new professional ventures, this period could bring promising developments. Your health and ability to influence, coupled with strong communication and leadership traits, are at their peak, making it easier to navigate through challenges with grace and effectiveness.
Lucky number 3 | **Lucky colour** Slate Grey
Lucky day Wednesday



CANCER June 21-July 22
Surprising shifts are about to unfold in your life, leading you to a place of pride and confidence, empowering you to face the world's challenges. You will find success in an area where hope had previously dwindled. Your achievements might spark envy among others, yet those who truly support you will celebrate your victories. This period marks a successful overcoming of past struggles, with your accomplishments being recognized and openly celebrated. Joy and fulfillment draw from previous experiences, enriching your present. As the week closes, you'll find comfort in cherished memories of earlier days, reconnecting with the essence of your youth and enjoying moments with younger companions. Embrace this time of personal evolution and community connection.
Lucky number 20 | **Lucky colour** Coral
Lucky day Wednesday



SCORPIO Oct 23-Nov 21
This week, your focus intensifies around professional endeavors. Embrace risk as a pathway to potential gains. Your innovative ideas are ripe for execution, allowing you to tackle projects that seemed daunting before. Your boldness is your greatest asset now, pushing you to transcend usual limitations effortlessly. A significant challenge has captured your attention, and you possess the flair to master this task with distinct finesse. As the week progresses, prepare for a rigid, yet beneficial, interaction with a senior female relative. Heeding her practical advice could prove advantageous. Enhance your cognitive abilities by engaging in intellectually stimulating activities. Delve into thought-provoking literature or tackle complex puzzles, paving the way for profound revelations in your personal growth journey.
Lucky number 15 | **Lucky colour** Peach
Lucky day Wednesday



PISCES Feb 19-March 20
Partnerships and collaborative efforts will pave the way for achievement, fostering a sense of unity and smooth cooperation in your professional environment. You will embrace your values and uphold your dignity, infusing your career and lifestyle with creativity and vibrancy. The horizon appears promising with opportunities that signal prosperity, especially as recent ventures show signs of success and growth. In your professional life, the possibility of a new role may soon materialize. Collaboration is crucial at this time, and any discussions are likely to yield positive outcomes. There is also a touch of the spiritual influencing your journey. Families anticipating the joy of a new addition will likely receive joyful news. With a clear vision and foresight, you approach future possibilities with confidence, ready to explore new territories without fear.
Lucky number 22 | **Lucky colour** Orange
Lucky day Thursday

Madhu Kotiya is a tarot card reader, spiritual healer, and Founder, MShezaim Institute of Tarot and Divination. Contact details: madhu@indiatarot.com, www.indiatarot.com, M: 9873283331

Rekindle your spirit with silence

GURUSPEAK



Sri Sri Ravi Shankar
Spiritual Guru

"The words that do not rattle the minds of people and which is truth; truth which is benevolent and which is pleasant, those type of words are to be spoken. That is called the penance of speech"

KEEPING silence is very useful. It purifies our speech. Deep silence is the mother of creativity. No creativity can come out of one who is too busy, worried, over-ambitious or lethargic. There is no need to maintain silence in our daily routine but there is also no need to speak too much. If you maintain some silence, you will think before you speak. If you keep talking, you yourself will not understand what you are saying.

Have you ever observed the impact of your speech on others? Often we do not bother to notice this, we go on blabbering. We just want to say all that we want to say and become free. No, you must see what impact your speech has on others. There is a beautiful couplet in the Bhagavad Gita which says, "The words that do not rattle the minds of people and which is truth; truth which is benevolent and which is pleasant, those type of words are to be spoken. That is called the penance of speech."

Tapas (penance) for the speech is to speak only those words that do not rattle the minds of others. Krishna was the most skillful because his silence was so deep. Sometimes we think we are right and, perhaps, we are right. You may be speaking the truth, it may be benevolent, it may be good for the other person as well but if it is not pleasant and it is rattling the other person's mind then it is not



complete. This is not an easy thing to do. It requires skill — not to rattle anyone's mind or give them pain. So speak words that are pleasant, true and benevolent but ensure that you don't speak pleasing lies. Don't crush the minds and hearts of others with your unpleasant words. Now how do we do this? You may say, "I don't intend to hurt anybody but hurtful words just fly out of my mouth. What do I do?"

Silence and meditation awaken our potential and abilities. That is why everyone should remain silent and meditate for a while. Yog and Vedanta have been referred to as the highest forms of knowledge and that is what they are. The inner space or your inner form can be

experienced through them. Your brain benefits so much from this. Depending on the situation, we must accept whatever is happening around us. If we are sitting in meditation and a phone is ringing somewhere, we must accept it instead of getting irritated. Take it as background music. As Shri Krishna says in the Bhagavad Gita, as long as something or the other is occupying our mind, we cannot go into meditation. So surrender your sankalpa (intention) during meditation. Afterwards, when you are working on something, put everything into it. We do the opposite; during meditation we keep thinking about all we have to do and while working we think that God will look after

everything. Put everything into any work you do.

Take a sankalpa (intention) about what you want in the future. Then form a plan accordingly. Worry drains you of energy and strength. You don't gain anything. You acquire inner strength through silence. In spite of all that, if it comes, if it happens then you can't do anything about it, then just ask for forgiveness. When you are getting into silence ask for forgiveness — "By my thought, word or deed if I have done anything or caused any hurt to someone, may I be forgiven." That completely uplifts us from being bogged down.

Some questions can be answered only in silence. It is the goal of all answers. If an answer does not silence the mind it is "no" answer. Thoughts are not the goal in themselves. Their goal is silence. Deep silence is the mother or source of creativity. When the body, mind and spirit are in tune with each other, then creativity happens. When you are tired, exhausted, stressed, over-ambitious or lethargic, when you are not in touch with yourself, your creativity and talents are stifled. When feverishness clogs your head, your mind is not clear; poetry cannot dawn, no creative thought will come. Meditation and yoga can clear your mind and kindle skills and creativity in you. It puts you in touch with the space of silence within you and

becomes an unending well-spring of creativity. It relieves you of stress and strain, strengthens your nervous system and mind, releases toxins, makes you more capable and enhances you in every way. The easy way to silence the thoughts is to arouse feelings. For through feelings only peace, joy and love dawn. And they are all your very nature.

To the question, "Who am I?" the only relevant answer is silence. You need to discard all answers in words, including "I am Nothing" or "I am the Cosmic Self" or "I am the Self" — and just stick to the question "Who am I?" All other answers are just thoughts. Thoughts can never be complete. Only silence is complete. And spirituality is a harmonious blend of outer silence and inner celebration; and inner silence and outer celebration. When you ask the question, "Who am I?" you get no answer, there is silence. That is the real answer. This solidified silence is wisdom, is knowledge. You are solidified silence, awareness. A thousand hours of speech cannot equal one glance: a hundred glances cannot equal a minute of silence. Prayer within breath is silence. Love within Infinity is silence. Wisdom without word is silence. Compassion without aim is silence. Action without doing is silence. Smiling with all the Existence is silence. And God is nothing but solidified silence.