

# IR & Much More

## KTM organises a spectacular



**Udaipur:** KTM, the European Racing Legend, conducted breath-taking KTM stunt show in Udaipur. The Stunt-show was organized in order to showcase the mind-blowing stunt rides and tricks from the professional stunt riders.

The Stunt show was held in Near Nigam Ground, Udaipur. The professional stunt team demonstrated breath-taking stunts on the KTM Duke bikes.

According to Mr. Amit Nandi, President- Probiking, Bajaj Auto Ltd, "The KTM brand is known for its high performance racing bikes and we always want our customers to experience the thrills and adventure which KTM bike can provide. Professional stunts are being conducted in every major city and will keep on growing in scale in the near future. KTM is an exclusive premium brand and we are keen to ensure we provide KTM customers an experience that is uniquely KTM"

The event was open to all and the spectacular stunt took the city by a storm.

Till now, KTM Stunt show has been organized at Kanchipuram, Coimbatore, Chennai, Vijayapur, Lucknow, Indore, Jabalpur, Surat, Aurangabad, Jammu, Rajkot, Jalandhar, Jodhpur, Varanasi, Jaipur, Kota, Bikaner, Ajmer and many other towns.

KTM fans can buy the range of KTM bikes from KTM Paras Circle - Rajmandir Auto Bajaj, Paras Circle, Udaipur, Rajasthan.

## "Aapki Khoobsurati Unki Nazar se" hits the right chords in Udaipur



**Udaipur:** Venus Crème Bar a quality product of RSPL Ltd. is proud to announce Mr. and Mrs. Sheikh as the winning couple of Udaipur edition of Venus Crème Bar presents "Aapki Khoobsurati Unki Nazar Se" contest. The grand finale was judged by Sharon Alexander, Model, Priyanka Singh, Miss India World, Finalist

2016, Agenda Gautam (Choreographer). The response was indeed overwhelming wherein couples showed a lot of interest. The couples were invited to express and experience their relationship chemistry and in that process rediscover the tenderness and beauty of their marriage. Udaipur is the Seventh desti-

nation for this national contest and spanned three days beginning on the 22nd November with Face to Face auditions followed by grooming sessions for the selected participants and a City finale event on 26th November at Hotel Golden Tulip, Udaipur where Mr. and Mrs. Sheikh were crowned the winners of Venus Crème Bar presents "Aapki Khoobsurati Unki Nazar Se" after battling through a bridal round, a chemistry round and a final fashion sequence. Initiated as a brand property to engage married couples across the 14 cities, this contest gave young couples an opportunity to rediscover the love in their marriage. Being a society that is reserved when it comes to expressing emotions the contest aimed at creating a platform that celebrates the power and impact of expressiveness between couples & also reviving the softness of relationship. Commenting on the contest, Mr.



Mohit Raj Singh, general manager, RSPL Ltd. said, "The underlying strategic goal of this contest is to encourage couples to realize how to strengthen the marital bond and to nurture and cherish it. We are delighted to see the response and overflow of emotions"

This is just the Seventh event of many more to come. The contests have been planned to take place over a 6 month period starting September. The next city in line is Dehradun followed by Indore, Jabalpur, Raipur, Agra, Lucknow and finally ending in Varanasi. Hordes of couples are expected to register for upcoming contests. The format of the contest requires couples to register on registration.venussoap.com by simply uploading their couple photograph & some general information along with it. They

were then further shortlisted for a face to face audition followed by a grooming session with experts and a city finale wherein the contestants engaged in varying activities from walking the ramp to games that helped the panel to analyze their chemistry. Each city will follow the same format which will finally culminate into the main grand finale early next year.

### LOST FOOD



Christmas cake is an English tradition that began as plum porridge. People ate the porridge on Christmas Eve, using it to line their stomachs after a day of fasting. Soon dried fruit, spices and honey were added to the porridge mixture, and eventually it turned into Christmas pudding. In the 16th century, oatmeal was removed from the original recipe, and butter, wheat flour and eggs were added. These ingredients helped hold the mixture together, resulting in a boiled plum cake. Richer families with ovens began making fruit cakes with marzipan, an almond sugar paste, for Easter. For Christmas, they made a similar cake using seasonal dried fruit, spices and wine. The spices represented the exotic eastern spices brought by the Wise Men. This cake became known as 'Christmas cake'. The pudding is usually aged for a month or more or even a year. The high alcohol content of the pudding increases the taste and prevents it from spoiling.

#### CHRISTMAS CAKE

**INGREDIENTS:** CURRANTS-500 GM, GOLDEN RAISINS -225 GM, MIXED CANDIED PEEL, FINELY CHOPPED -110G, GLAZED CHERRIES HALVED -165 GM, PLAIN FLOUR -300G, PINCH SALT, MIXED SPICES - 1 TBS, CINNAMON POWDER -1TBS, GROUND NUTMEG-1TBS, BUTTER -400 GM, BROWN SUGAR- 300 GM, DRY LEMON ZEST-1TBS, EGGS- 6 NO

**METHOD:** Heat the oven to 150C/300F. The temperature is low as the cake needs a long slow bake. It is packed with sugars, fruits and brandy and if the temperature is any higher the outside of the cake will burn and the inside be undercooked.

" Line a 23cm (9") cake tin with 2 thicknesses of parchment or greaseproof paper. Tie a double band of brown or newspaper paper around the outside. This acts as an insulator and to prevent the cake from burning on the outside

"Large roomy baking bowl mix the currants, sultanas, raisins, peel and cherries with the flour, salt and spices.

" In another large bowl cream the butter with the sugar until light and fluffy. Stir in the lemon zest. Add the beaten egg to the butter mixture a little bit at a time, beating well after each addition - do not try to rush this process as the mixture could curdle. If it does curdle simply add a tbsp of flour and mix again, this should bring the mixture back together. If it doesn't come back together, don't fret, the cake will still be delicious.

" Carefully fold in half the flour and fruit into the egg and butter mixture, once incorporated repeat with the remaining flour and fruit. Finally add the brandy.

" Spoon the cake mixture into the prepared cake tin making sure there are no air pockets. Once filled smooth the surface with the back of a spoon and make a slight dip in the center (this will rise back up again during cooking and create a smooth surface for icing the cake).

" Finally, using a piece of paper towel clean up any smears of cake batter on the greaseproof wrapping, if left on they will burn, and though it won't affect the cake, it doesn't smell too good.

" Stand the tin on a double layer of newspaper in the lower part of the oven, if you have a gas oven ensure the paper is well away from the any flame, and bake for 4½ hours.

If the cake is browning too rapidly, cover the tin with a double layer of greaseproof or parchment paper after 2½ hours. During the cooking time avoid opening the oven door too often as this may cause the cake to collapse.

" After 4½ hours check the cake is cooked. The cake should be nicely risen and a deep brown all over. Insert a skewer or fine knife into the centre of the cake. If there is sticky dough on the skewer when you pull it out it needs cooking longer, if it is clean, the cake's done and remove from the oven.

Leave the cake to cool in the tin on a wire rack for an hour, then remove from the tin and leave to cool completely. Once cooled prick the surface of the cake with a fine metal skewer and slowly pour over 2 - 3 tbsp brandy. This feeding should be repeated every two weeks up until Christmas.

**Chef Satish Comments -** Feeding Of Brandy Should Be Repeated Every Two Weeks Up Until Christmas

The cake should be stored wrapped in greaseproof or parchment paper in an airtight tin.

## Use of Solar cooker in Winter & Save plants



**Udaipur:** Founder of "Friends of the solar cooker" Dr. Manju Jain today explained the use of solar cooker in winter at her residence 3, Arvind Nagar to, the girl students of Government School Of Sunderwas. The Girls asked many questions about its working. Payal says that I found it very useful as it saves money because of the soaring of the L.P.G. prices. Chaya says that we are using the solar energy which we have yet not used. Miss Nidhi the student of the same school says that the food cooked in this is very tasty. Tanisha says we need not worry about the burning of the food items. Hemlata liked baking of Sakarkand in the solar cooker. Ranjana says that roasting of Ground Nut, Almond, Suji is very easy in this. Farhin says it is good for working women. Mudrika says that we can save wood & their by the plants, the jungle also. Dr Manju Jain explained the students that I cook in winter the Dal- Bati, Rab, Gugri, Dhokla, rice, potatoes etc., Our prime Minister Narendra Modi also likes solar energy use such as solar cookers, solar lights solar power station & he would like to see in each house. Every month Dr. Manju Jain offers its training to students of various educational institutions "Friends of solar cookers" The Group now has 44 women who writes about their recipes so that other women can also make the same kind of food. Those who want to join of solar cookers group they can contact mobile number 941 30 626190. The principal Mrs. Tara Agarwal thanked Manju Jain for this training.

## Saath7 Cricket Mahotsav receives overwhelming response

**Udaipur:** The Lucky Draw for selecting the playing teams at Saath7 Cricket Mahotsav was held today at 298 locations across the states of Rajasthan, Madhya Pradesh & Gujarat wherein 16 teams were selected at each of the locations from an overwhelming number of team registrations received. More than 14,000 registrations were received from all the 3-states which included men, women, mason, differently abled etc.

Out of the 16 teams in each tehsil of Rajasthan, 2 teams consisting of last year's tehsil level winner and one team of masons associated with Wonder Cement's "Saathi" program were entitled for a direct entry. In Madhya Pradesh and Gujarat, one team of masons was entitled for a direct entry. Rest of the teams were selected through lucky draw. The Tehsil level matches will be held on 2nd and 3rd December 2017. The winning teams from each tehsil will play at their District Headquarters for selecting one team to represent their district. 51 district teams shall meet at 8 Zones across Rajasthan, Gujarat and MP. The finale of the Cricket Mahotsav between the final eight is scheduled to hold on 24th December 2017 in Udaipur, Rajasthan.

**About Wonder Cements Saath7 Cricket Mahotsav:** Wonder Cement Saath7



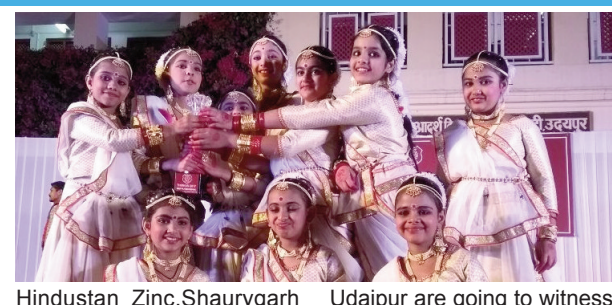
Cricket Mahotsav 2017 is world's largest Consumer Engagement Campaign involving cricket, where 48000 people will participate across the 3 mega states of India viz. Rajasthan, Madhya Pradesh & Gujarat.

It is a high energy 7 players 7 overs tournament which provides a ground for the people of remote areas of our states to come on the field, show their talents and make their cricket dreams a reality. Giving it a twist, if a team has a girl member it gets 7 runs as bonus for every match, a feature added for encouraging the aspiring women to come up on the field with dignity and play alongside men. With a total cash prize of Rs 40 lakhs to be awarded to the winning teams across the entire tournament from tehsil level to the finals, the champions of the tournament will be awarded 3.5 lakh cash prize. Legendary cricketer Shree Kapil Dev inaugurated the event on the 1st November at our National Capital Delhi and announced

## Thirkan and other cultural events

**Udaipur: (Vilas Janve)** Little champs enthralled with their enormous talent on Saturday evening at Maharana Mewar Vidya Mandir, Ambamata. MMVM, has been organizing this event for last 3 years for local school kids to promote the love for music and classical dance among the children of Udaipur. This institution strives for improvement in quality of presentation, be it stage, lights, sound, sitting arrangements, back stage management or anchoring. Inter School Band Competition on Indo Western Theme had only four entries but the way children played western and Indian instruments was refreshing. The children of Standard III proved their potential. The Inter School Classical Dance Competition was on the theme, 'The Melody of Tarana'. Children of 11 schools in fine traditional attire and elaborate make up show cased their talent. No matter who secured what position, their enthusiasm was worth watching. As a matter of fact children learnt so many relevant things i.e. creativity, sense of rhythm, chore-

ography, synchronization and discipline with joy. They learnt at least few elements of classical dances which will work as 'Art Appreciation Course'. The flawless anchoring by little girls Himanshi Kothari, Jeenal Jain, Vidhi Vaghela and Yashi Soni made this event more illustrative and interesting. I should also appreciate non competitive presentations by children of MMVM including Kabir Band and Recitation of Saraswati Stuti. The teachers of participating schools and parents too deserve praise for motivating children towards classical dance forms. My fellow Judges Pt. Ramkrishna Bose, Dr. Saroj Sharma, Vijay Laxmi Dave, Vijay Laxmi Ameta, Sadashiv Gautam were overwhelmed with the performances of children and congratulated the School children for remarkable performance and MMVM management for their meticulous presentation. Congratulations to Mr. Sanjay Dutta, Mrs. Jhumur Gehlot and their MMVM team. Pandit Chatur Lal Memorial Society in collaboration with WZCC,



Hindustan Zinc, Shaurygarh Palace, Landmark Hotel and Dainik Bhaskar presented its 17th Music concert at Shilpgram Saturday evening. Bhajans By Sh. Anup Jalota and Qawali by Warsi Brothers entertained audience. Concert started with solo tabla by Sh. Pranshu Chaturial. The presentation has been diluted in the name of "Audience Farmaish". This Society has been presenting Classical Music during previous years which really attracted Classical Music lovers of the city. The Society has yet to promote other young talents from Rajasthan other than their own artist Sh. Pranshu Chatur Lal. The organizers should give it a serious thought. Lastly, Theatre lovers of

Udaipur are going to witness three plays at Darpan auditorium from November 29. Natyansh Society of Dramatic and Performing Arts in collaboration with West Zone Cultural Centre is hosting 5th National Theatre Festival 'Alfaaz, 2017', celebrating Womanhood. 'Jee Jaisi aapki Marji' will be presentation of Akanksha Sansthan, Jodhpur. Play is written by Ms. Nadira Babbar and directed by Dr. Vkas Kapoor. Play 'Purush' written by Mr. Jaivant Dalvi and Directed by Dr. Omendra Kumar, produced by Anukriti Rangmandal, Kanpur will be staged on Nov. 30. The festival will be concluded with play 'Lashkar Chowk' directed by Mr. Amit Shirmali will be presentation of host team NATYANSH.

### JOURNEY OF INDIA'S PHILATELY



#### With Vinay bhanawat

The department of post of government of India issued eight postal stamping the year 1958. The first stamp was issued on 1 March on occasion of 50th anniversary of indigenous steel industry of 15 paise each with the picture of Jamshedji Tata. After this issue a stamp on famous Indian educationist Dr D K Karve on his birth centenary was issued on 18 April with price of 15 Paise. Next in the series were stamps on silver jubilee of Indian air force with price of 15 Paise and 90 Paise each. There was a minor change later in the year 1958 as all later were printed with multiple Ashokan water mark. The next stamp was issued on November 7 on the occasion of birth centenary of Bipin Chandra pal of 15 Paise followed by stamp on international children's day on 14 November with price of 15 Paise. On 30 November the department issued a stamp on famous botanist Jagdish Chandra Bose with price of 15 Paise. The last issue of this year was on Exhibition gate Delhi on 30 December with price of 15 Paise.

## Anil Nahar gets best president award

**Udaipur:** The state level meeting rajasthan pradesh vaishya maha sammelan held in Jaipur on Sunday in which Udaipur District & President Anil Nahar was felicitated as the best President by Ashok Agarwal Ashok Jain and Babu ram Gupta chief secretary president and general secretary on international vaishya maha sabha in presence of State President Vaishya Maha sammelan, Mr. Asharam Gupta. All the state office bearers, executive members, national



president, national general secretary and 33 district officials were present. After receiving the honor, Anil Nahar said that this honor goes to our team work. Therefore, I dedicate

this honor to team members. At this juncture Prakash Chachani, Youth President Pankaj Tosniwal and executive member Vinod Chechny were also present.