

India's New year Resolutions

The world is bidding adieu to 2019 and so is India. Like every year people will make up their minds to resolve for the coming year.

All kinds of weird resolutions would be in circulation. From taking regular exercise to refraining from alcohol, from studying regularly to offering daily prayers and finally from not poking one's nose into matters of others to taking nothing seriously are some of repeated resolutions. As a nation what do we resolve at the end of 2019? It reminds us of a visionary scientist and statesman that India can proudly boast of.

He is none other than A.P.J. Abdul Kalam. I am not mentioning him as President Kalam because that does not make him any better as a visionary. He had given a dream of 2020 much before he was elected the President of India. India needs to take a resolve that as a nation it would abide by the vows of A.P.J. Abdul Kalam.

This means that the first thing we should learn as a nation is to



unlearn our habit of looking at people from a religious or communal bias. Who knows that had he been alive and were asked for the documents of his father's birth, he might not have been able to provide them and the nation state would have started questioning him about his citizenship!

In the new year let the nation remind itself of what A.P.J. Abdul Kalam wrote in his book India 2020: A Vision for the new Millennium co-authored with Y. S. Rajan. India's Vision 2020 was initially a document prepared by Nivetha. SK The Technology Information,

Forecasting and Assessment Council (TIFAC) of India's Department of Science and Technology under the chairmanship of A. P. J. Abdul Kalam and a team of 500 experts. It aimed at doubling the present production of agricultural and food processing, providing urban amenities to rural areas, and increasing solar power, hi-tech science and technology operation, providing literacy, social security, and overall health for the population, providing increased e-governance to promote education in remote areas, telecommunication, and telemedicine, ensuring the growth of nuclear technology, space technology and defence technology and finally decreasing the rate of poverty and illiteracy, make people educated through media, communities, social networking sites and increase the Indian market rate CURRENCY by purchasing Indian manufactured goods. 2019 has left very unpleasant memories of mob violence, lynching, rapes and molestations,



attack on public institutions including the judiciary, constitution and economic slowdown, irresponsible conduct of our MPs, MLAs and other leaders and above all the whole sale sell out of media houses and public sector companies. There are instances where democracy has been put at stake for party and personal interests. The last month of the year saw a very depressing Act of the state which was brought in so unnecessarily. The country needs no such divisive laws any more. Hope the new year will bestow more sense on the union government and it would shift the priorities to improving the lives of the citizens of the country rather than worrying about those who are not yet the citizens of India.

- Dr.H.S.Chandalia

Currency Man Bhanawat Recieves Global International Award



Udaipur: Lake city's currency man vinay bhanawat got global international award 2019 in a grand event organised by way foundations at malaysia for his collection for world peace. way foundation's founder dr. paddy sent certificate and trophy with best wishes to mr bhanawat. Mr. Bhanawat got this award by the hand of maharaj kunwari sahiba nivrati kumari ji mewar at city palace udaipur. mr bhanawat has now got over 45 world records and numerous national and international awards for his priceless efforts towards communal harmony.

Celebrate this holiday season with TECNO Spark Power, Camon 12 Air and Spark Go



Udaipur: TECNO, the premium smartphone brand from TRANSSION India, has set the market ablaze with new range of affordable smartphones all priced between INR 5K to 10K. SPARK series followed by the launch of CAMON 12 Air are the latest offerings by the brand targeted at the first-time smartphone buyers, feature phone to smartphone upgraders and for consumers who are looking for premium specifications at pocket friendly price.

If you have a budget under INR 10K and are looking for smartphones with Bigger screen & vibrant display, contemporary design, advance AI camera and long lasting battery then your

search ends with TECNO offering multiple choices at every price-point under INR 10K.

With data revolution and digital content platforms sprouting to provide online streaming and video on demand has led to personal screen time on the rise amongst the millennials. There is a dire need for multimedia device with best in class features in the budget segment. Understanding this consumer need, TECNO's affordable range of smartphones sports best in class features including bigger screen, Dot-in display, exceptional camera with AI capabilities and bigger battery amongst other features at an attractive price point that is only available at flagship prices in other brands.

BEST SMARTPHONES UNDER INR 9,000 WITH MASSIVE BATTERY

Tecno Spark Power: Priced at INR 8,499, Spark Power is a game-changer in the sub-9k category owing to its segment-first 6000 mAh battery – a monster that can make the phone last up to five days giving users 29 hours of video playback, 35 hours of calling, 17 hours of gaming or 200

hours of music – all in a single charge! Additionally, it has a brilliant 6.35-inch HD+ dot notch display with AMOLED Screen. The 'category defining' 6000 mAh battery of TECNO Spark Power with AI power saving & safe charging addresses the most important need of the category consumers – enjoy uninterrupted entertainment on the go.

SMARTPHONES UNDER 10K WITH 'DOT-IN DISPLAY'

TECNO CAMON 12 Air: The newly launched phone has a 6.55-inch HD+ display, AI triple rear camera (16MP+2MP+5MP), 4GB RAM, 64GB of internal storage and 4000mAh battery available for purchase at just INR. 9,999. A power-packed performer, the phone is powered by the Helio P22 Octa-core system-on-chip, mated with 4GB RAM & 64GB ROM and 256GB expandable storage handles everyday operations and heavy-duty tasks with ease. Moreover, the phone is secured with advanced face unlock 2.0 and superfast anti-oil fingerprint sensor which unlocks the phone in just 0.27 seconds.

All new TECNO portfolio is available across 35,000+ offline retail stores. Extending more power in the hands of consumers, all TECNO smartphones come with a unique promise of "111" under which the brand offers 1-time screen replacement in six months, 100 days' free replacement, and 1-month extended warranty over 12 months on all the devices.

BEST BUDGET SMARTPHONES UNDER 6K

TECNO SPARK GO: Priced at INR 5499, TECNO SPARK Go has been the best-selling device and is a game-changer as it comes with 'segment-first' 6.1" HD+ dot notch display. The device comes with a unique AI Read mode that automatically adjusts the screen brightness and colors while reading to provide extreme comfort to your eyes and an ease of reading like never-before. It sports front flash in 5 MP AI selfie and 8MP AI rear camera with dual flash light. The phone is available in the capacity of 2GB + 16 GB storage and 3000mAh battery with safe charging.

Rajasthan Vidhyapeeth Kul's administrative meeting concluded



Udaipur: The administrative meeting of Udaipur / Janardan Rai Nagar Rajasthan Vidyapeeth Kul, Udaipur was held on Friday in the auditorium of the kul office at Pratapnagar under the chairmanship of the Chief Head Bhanwarlal Gurjar.

Initially, the kul pramukh Bhanwarlal Gurjar welcomed all the invited members. Committee secretary Bherulal Lohar said that the minutes of the earlier meeting of the meeting were unanimously approved by all the members. Several important decisions were taken in the meeting in which the main decision was taken to give the grade of the organization to the 16-year-old workers working in the organization. At the same time, the kul pramukh Bhanwarlal Gurjar asked all committee members to pay attention to quality assurance and excellence in all departments. VC Prof. Ss Sarangdevot said that more and more attention should be paid to research and research work. Every department should have its best research. In the meeting, Dr. Hemashankar Dadhich Dr. Manju Mandot, Dr. Dharmendra Rajora, Dr. Bhawanipal Singh Rathore, Dr. Usha Sharma, Dr. Bhagwanlal Dangi, Alka Deora, Dr. DK Verma, Ranjana Agarwal, Rajkumari Sanadhya, Hiralal Gurjar, Etc. were present. The meeting was conducted by Secretary Bherulal Lohar.

LOST FOOD

BRIE CHEESE PARATHA

Ingredients you need for the Stuffing: 5.3oz / 150g Brie cheese, 6 spring onions chopped finely both green and white parts 1 carrot finely grated, 1 green chili, 1/2 teaspoon red chili powder 1 teaspoon cumin powder, 1/2 teaspoon Garam masala, 1 tablespoon Cilantro/ coriander leaves

Procedure:

- Step 1
To prepare these brie cheese parathas, take a dough kneading plate and sift together wheat flour, 2 tablespoon salt, olive oil, and water. Next, make a well in the center and knead a soft dough.
- Step 2
Once the dough is done, set it aside in a lightly greased bowl with 1 tablespoon oil, this will prevent the dough from drying out and forming cracks on the top. Then, cover with a damp cloth and keep it aside for around 20 minutes.
- Step 3
Meanwhile, to prepare the stuffing - shred the cheese cubes in a bowl and finely chop the green chilies. Then, peel the garlic cloves and mince them. Afterward, wash the coriander leaves and finely chop them as well in a separate bowl. Now, take a bowl and combine together shredded cheese with red chili powder, green chilies, garlic, and coriander leaves.
- Step 4
Now, take a small portion of the dough and make medium balls out of it. Dust the surface using a little flour and roll the whole wheat dough balls to make 1/2 inch thick flatbread. Then, put a tablespoon of the cheese mixture in it and fold it well. Seal the edges with your fingers and roll it out again in a large roti.
- Step 5
Finally, put a skillet over a medium flame and let it heat. Once the skillet is hot enough, place the paratha on it and cook from both sides by applying ghee. Transfer to a plate and you can serve them along with spicy pickle, curd or curry. Continue to make the paratha until you finish the entire dough. You will be able to make 5 parathas from this recipe.



ROLLING HILLS ROCK IN UDAIPUR



When there's a holiday buzz in the air, the city turns into an enchanting hub of hope, mysticism, and tradition. Spend New Year's Eve in Udaipur and you'll find yourself bombarded with Vibrant Decor, matchless ambience and mind-blowing entertainment. New Year 2020 just around the corner, Royal Retreat Resort and Spa, Udaipur welcomed 2020 again in its unique and distinctive way of celebration. The famous Royal Retreat Resort and Spa threw one heck of a New Year's bash with the theme "The Rolling Hills" Chapter 2.

Royal Retreats made sure you have a gala time with a sumptuous New Year Eve dinner with a selection of fine delicacies like Dumba Gosht, Seafood Balchao, Duck matsamun , brie cheese paratha , NRI paratha , Rock n Roll Chestnut, flickering Berliner, Marshmallow Snowman and Frozen Cookies at the restaurant.

As a nation that loves to eat, we hold food, and the people who prepare it, close to our hearts. Satish Gupta also fondly known as "Chef Satish" in Udaipur, is the Culinary artist behind the creativity, taste and inimitable selection of various delicacies. He loves to cook and is passionate and selective about each and every ingredient used in his recipes which distinguish him from others. He always believed that "Eating is a Necessity but Cooking is an ART" thereby adding soul to his dishes. Overall, the event was organized by WDNE and the most rocking music by DJ's Shilen and Vishal.

Parathas form an important part of North Indian Breakfast and there is no way you can ignore them. Stomach-filling parathas can be enjoyed with the sides consisting of curd, pickle and even ketchup sometimes. You have certainly heard about aloo paratha, paneer paratha but this paratha recipe will certainly make you lick your plate in no time. So, wait no more and put an apron to prepare these yummy parathas.

City residents will get the taste of London bubble

Udaipur: The London Bubble was inaugurated on Wednesday at the Shreyans Complex at 100 Feet Road Aide, to provide Lake City residents a taste of foreign cuisine in their own city.

Such restaurants in the city evoke memories of exotic environments and delicious cuisine. From this restaurant, the residents will experience a new taste. The restaurant manager told me that the restaurant has a variety of shacks, more than 40 waffles with a customized atmosphere for the customers. Iced tea, pancakes, ice cream, and many dishes are available. Their main feature is bubble waffles which are very well-liked in the UK.

The restaurant has a completely entertaining atmosphere, keeping in mind the facilities of the customers. The main feature of this restaurant is that the walls of the UK, including the British Chittra, have been made on the walls to make the customers feel like a foreign environment.

The restaurant has a comfortable seating arrangement so that customers are not inconvenienced as well as parking and other facilities have also been taken care of on the occasion.

Christmas gift distributed to the disabled

Udaipur: The festival of Christmas was celebrated enthusiastically on Wednesday at the Narayan Children's Academy, run by the Narayan Seva Sansthan. While highlighting the importance of the festival director Vandana Agarwal said it was told that Lord Jesus was born for the salvation of the suffering humanity and world peace. He sacrificed his life in retaliation for exploitation and injustice.

In the program, the children of Santa Claus cut the cake and distributed taffy, cakes and gifts to the differently-abled people from different states for free polio corrective surgery. Preachy Priti Mahrotra convened the ceremony

Good Going

Udaipur. The famous micro-book artist Chandraprakash Chittauda of Lakesity has remembered Ataljee by building a 20-dorsal two-inch micro-book on the 95th birth anniversary by constructing structures based on Atalji's entire life.

With this Chittorha has displayed a stunning Christmas tree tableau by displaying his amazing art on the occasion of Christmas Day, by 1700 Akshatas (rice), in which he has displayed Santa Claus, Jingle Bell, Star, Teeny Kid, and Gifts, etc. In this tableau, he has expressed heartfelt new year wishes to the common man by presenting bright and beautiful artwork on the rice. Along with this, he has also produced a 30-page illustrated micro book in the shape of Lord Jesus, in which the teachings and messages of life have been published.

Laughter poetry show on 5th January 2020

Udaipur: A laughter poetry show will be held in January 2020, in MLSU's Vivekanand Hall on 5th January.

A meeting was held in Hotel Marigold attended by Suresh Agrawal, Navdeep Singh Chhabra, Praveen Suthar and Indra Kumar Suthar.

Among those making the people laugh will be laughter champion Suresh Albelia from Mumbai, Satyapal Satyam from Meerut, Radhika Mittal from Gaziabad, Dinesh Doshi from Shajapur, Arjun Alhad from Kota and Kavi Ajatshatru from Udaipur.

200 children rescued from Gujarat

Udaipur: 200 children were rescued from Gujarat border on early Sunday morning. The children were taken to Gujarat for the purpose of labour. Rajasthan State government, district administration and police jointly performed a huge act in another state saving children under the anti-human trafficking act. The action was taken after a consecutive 3-day recce followed by a raid to save these innocent children.

Sitarum Society in Surat was making these children work in the saree factory.

The children were made to work for 14 hours. The contractors deduct their commission amount and send the daily wages to the parents of these children directly.

It is extremely shocking that 200 children were made to live in different 3-floored buildings and houses. 10 of these children are from Jharkhand and Uttar Pradesh and the rest are from Udaipur. The children were taken back by the sudden raid and the society was in for a shock. These 200 children were brought back to Udaipur late Sunday night.

The anti-human trafficking act began picking up speed in November when 25 children were rescued from a bus in Saira which was heading to Surat. This is when police came to know about Sitarum Society in Surat. When the children were counselled, the details of the society started pouring out and Rajasthan State government, district administration and police joined hands to unveil this racket.

The rescued children will be counselled and each will sent to school to save their childhood from being spoiled. Every child needs to be educated. The trouble is that the tribal areas send their children to earn since their means of livelihood are limited.

Udaipur-Ahmedabad broadgauge likely to operate by end of 2020

Udaipur: The Udaipur-Ahmedabad broad gauge is long awaited and the travellers are likely to avail the facilities by the end of 2020. The track work gained progress in the past few years and a trial was taken from Udaipur to Kharwa recently. On 4th January the CRS work will be carried out for a distance of 25 kilometres. Trains from Dungarpur to Ahmedabad are also likely to start in the beginning of financial year 2020-21. The track work is being done on war-footing. Merely 10 percent of the work needs to be completed, as per information received from authentic sources.

The only issue coming up is that of water bodies between Raipur and Dungarpur.

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