

Invoking divine flavours



As is the case with almost every festival in India, food is a big part of Ganesh Chaturthi, the 11-day long festival celebrating the arrival of Ganesh on Earth. The festival is one of the few in India, which is celebrated by everyone with infectious fervour, especially in Maharashtra. "Several festivals in different parts of the country are celebrated according to how much wealth one has, but Ganpati is one festival where I have seen

people participating without inhibitions — from cricketer Sachin Tendulkar to a mill worker in Mumbai," says chef Saby. As 'Ganpati bappa morya' echoes in the streets, a number of sweets made from coconut, milk and jaggery, along with a host of other delectable food items are offered to Ganesh, and consumed as prasad by many. "Be it shrikhand puri, puran poli or gujhiyas, everything tastes amazing. Nachni or ragi

flour is one of the most used ingredients in Maharashtra. I try to create a gujhiya with nachni, fill it with dry fruits and nuts. It creates a very interesting looking and tasty dish at the same time," the chef adds. The variety of food that is prepared during this festive period is surely one of its most interesting aspects. For the 70-year-old home cook, Girija Paati, who started a business of delivering food at this age, because she "wanted to cook for more

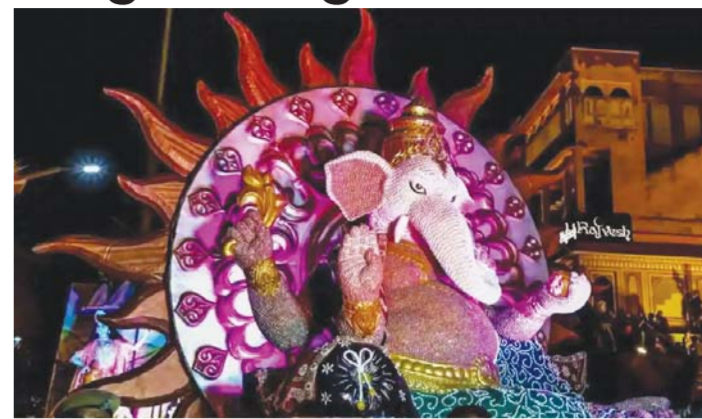
people", Ganesh Chaturthi means preparing a variety of laddoos. "My grandmother would hand out home made laddoos, in a variety of colours — black, cream, golden brown. We would gobble them up, thinking that these were the same laddoos that Ganesh's mother made for him," Paati, who hails from Tamil Nadu, tells us.

"My grandmother packed these delicious little bites with so much nutrition, using pulses, jaggery and spices. It is because of these memories of Ganesh Chaturthi that I make these village-style laddoos and distribute them to as many people as possible to spread good health," she adds. Shrikhand is another dish which is commonly prepared across the country on this occasion. Chef Sanjeev Kapoor tells us that for his family, enjoying modaks and shrikhand during the festival is imperative, and these are cooked every year. "Allyona (Kapoor's wife) makes sure to prepare a

bigger batch because we're a family of foodies and love to enjoy our share of sweets even after the festivities are over. Ganesh Chaturthi is that time of the year which we all look forward to. Welcoming bappa in our homes is something that we eagerly wait for, all year long," Kapoor says, before sharing the recipe with us.

"It is quite simple actually. Just take some hung yoghurt in a large bowl. Add sugar, nutmeg powder and green cardamom powder, and mix well. Add saffron, almonds, charoli and transfer into an air-tight container," he adds. But perhaps, modak remains the most sought after prasad item during this festival. Chef Ranveer Brar shares the secret behind the preparation of ukadiche modak, which will roughly take one hour to prepare. "It is made of jaggery, cardamom powder, coconut, cashew nuts, rice flour and lots of ghee," Brar tells us, with a smile on his face.

Ganesh Chaturthi: Dishes to prepare as bhog during the festival



Ganesh Chaturthi is just round the corner and we can't keep calm. In these times of pandemic, this festival that marks the arrival of Lord Ganesha is a ray of hope, positivity and prosperity. This year Ganesh Chaturthi will be celebrated on August 22.

This festival is an extravaganza, in which prayers are offered and special food is prepared for bhog. Clay idols of Lord Ganesha are installed at home, in buildings and also at public places. Huge pandals are set-up for lord Shiva and Goddess Parvati's son. While modaks are the most popular food item that is prepared during Ganesh Chaturthi, there are various other dishes that can be served as bhog to the Lord. Shrikhand: Besides modak, Shrikhand is another standard food item that is offered to the Lord during this festival. Shrikhand is a sweet dish that has a creamy texture and is prepared using hung curd and has a profound flavor

of saffron and cardamom. Satori: This is a famous Maharashtrian dish. Made using khoya or mawa, ghee, besan and milk, Satori is sweet flat bread and can easily be prepared during this festival. Puran Poli: If you're a Maharashtrian you already know what it is. Puran Poli is a very famous dish from the Maharashtrian cuisine and is cooked using maida, sweet lentils and jaggery. This is actually a flat bread with sweet stuffing. Besan Laddo: Nothing is better than laddos

to offer to Lord Ganesha. While there's a vast range of laddos that can be prepared during Ganesh Chaturthi, besan laddo is one of the tastiest. This delicacy is prepared using ghee, sugar and gram flour. Cardamom can also be added to enhance the flavours. Rava Pongal: A very famous South Indian snack, rava pongal is a sweet dish prepared with a dollop of ghee. Prepared with sooji (rava), moong dal, the pongal is an absolute treat for this festival.

Kerala to welcome tourists in time for Onam 2020 celebrations, issues COVID-19 safety norms



Pack your bags travel enthusiasts as after Goa, Himachal Pradesh and Uttarakhand, the Spice Garden of India that is Kerala, is set to throw its doors open to tourists beginning September 1, 2020. After suffering revenue losses during the COVID-19 pandemic, the state government recently announced a 455-crore loan scheme to revive the tourism sector. The domestic travelers will finally get to flock Onam 2020 celebrations that will be taking place down South

around that time but they will have to go by the COVID-19 safety norms issued by the state. In lieu of the same, all tourists should stay in the state for a minimum of 3-5 days and will reportedly be required to present COVID-19 negative certificate and the booking receipt of accommodation. Tourism Minister Kadakampally Surendran said, "The plan is to reopen the tourism sector as early as possible. We've opened the temples with restrictions. Similarly, tourist centres will also have reasonable restrictions." Elaborating on

the guidelines, IMA-Cochin president Dr Rajeev Jayadevan said, "we can allow individuals, couples and families but there can be no conventions or campfires," he said. "On the one hand you have health and on the other sustenance. In this case, we need to ensure that both go together without affecting the other." The closure of hospitality business had broken the revenue back of the state given the hasty. As the tourism season in Kerala begins from September and lasts till March, even existing entrepreneurs can avail upto D25 lakh and small ventures up to D3 lakh of the L455-crore loan scheme as Kerala's tourism industry gears to open up in a phased manner.

Malala Yousafzai comes up with book club 'Fearless', would suggest US President Donald Trump to read this book



It were books that helped her heal from the trauma of being shot in the head by a Taliban gunman in an assassination attempt for her activism back in 2012 and after graduating from Oxford University in June 2020, Nobel Prize laureate Malala Yousafzai is all set to come up with her digital book club 'Fearless'. It will be hosted by Austin-based literary startup,

Literati, which is making a big move from their children's book club into adult book clubs. Malala's Fearless is slated to start in October this year and will feature bold and inspiring women writers. Literati CEO and Founder Jessica Ewing told Forbes, "Malala has always been a perfect choice for us obviously just because she is so aspirational. She's just

admired by so many people. And she's just a fanatic reader. Fanatic reader, in love with books, she feels at home with education. We just knew this is someone who cares deeply about books and deeply about reading. For our brand she is the perfect mind in the middle between our kids' brand our luminary brand. So she's been really wonderful to work with." A lover of non-fiction, Malala barely had access to many books in Pakistan until the age of 15. The eight-nine books that she had were considered a huge accomplishment by her. While Paulo Coelho's 'The Alchemist' is her all-time favorite book, the 23-year-old will be selecting a book each month which she will read and later discuss with her followers before recommending it to the subscribers. Talking about 'Fearless'

being the theme of her upcoming book club, Malala shared with the news agency, "As somebody who spoke out during a time when terrorism was spreading, being fearless about books and deeply about reading. For our brand she is the perfect mind in the middle between our kids' brand our luminary brand. So she's been really wonderful to work with." A lover of non-fiction, Malala barely had access to many books in Pakistan until the age of 15. The eight-nine books that she had were considered a huge accomplishment by her. While Paulo Coelho's 'The Alchemist' is her all-time favorite book, the 23-year-old will be selecting a book each month which she will read and later discuss with her followers before recommending it to the subscribers. Talking about 'Fearless'

That's what fearless means to me," Malala reasoned about her book club's name. While her own robust writings include books like 'I Am Malala', 'We Are Displaced' and 'Malala's Magic Pencil', Malala revealed in an interview with Bustle about a book that she would suggest President Trump to read if she had the power to make one recommendation to him. She told the news agency, "I wish he would read. Based on what's happening right now, Why I'm No Longer Talking to White People About Race. I just started [it], but it's a sophisticated and detailed approach to defining structural racism. It's [about] being educated and understanding what racism is, and how it's embedded within our systems. I want the president to know a lot of things. I want him to learn a lot."

NASSCOM CoE drives Manufacturing Innovation Challenge 2020



Ahmedabad, NASSCOM Centre of Excellence IoT&AI, an initiative of the Ministry of Electronics & Information Technology (MeitY), and the Gujarat government organised a Manufacturing Innovation Challenge 2020 (MIC2020) from 15th July 2020 to 21st August 2020. Objective of this challenge was to build a first of a kind platform for enterprise and start-up collaboration to solve key challenges manufacturing industry is facing today. MIC2020 received overwhelming response as 88 matured startups from across the country registered for the challenges and they went through a rigorous screening process of four rounds. "NASSCOM CoE is building

an ecosystem for manufacturing companies to work with technology companies and innovative start-ups to drive adoption of Industry 4.0 solutions. MIC 2020 was launched to accelerate this mission and received exceptional response. This challenge created value for everyone as it helped enterprises find the best solution partner and start-ups got an opportunity to work with their dream companies. Success of this program has motivated us to run these challenges every quarter and we look forward to getting similar support in all our future initiatives", Amit Saluja, Sr. Director & Vertical Head, Manufacturing, Gandhinagar, NASSCOM CoE. (19-10)

The move to allow restaurants to serve liquor will help the grappling industry but guidelines are still awaited, says restaurateurs



Delhi, you finally have a reason to raise a toast. In the latest move to give a boost to the hospitality sector, restaurants and hotels may soon be allowed to serve liquor but bars will remain shut as per the direction given by the Delhi government. However, the rules and guidelines are still awaited. While some restaurateurs are delighted by the move and state that it will help the grappling restaurant industry to take the plunge and witness a growth in employment, they also feel that there is a lack of clarity over the step as official statements are anticipated. "It is a welcoming move however we are still awaiting the final go ahead in writing from the authorities. This will help the industry that has been very badly affected. Sales currently remain at a paltry 10-15% of pre-Covid-19 levels. And by some numbers, only 18% of the restaurants have actually opened up. This move will enable more and more restaurants to take the plunge and open up, which will subsequently lead to a significant increase in employment," says Zorawar Kalra, founder, Massive Restaurants Pvt Ltd who also

expects the dinner revenue to be greatly enhanced with the inclusion of liquor. With social distancing norms in place and patrons drinking at their table, it shouldn't be a drawback opines Riyaz Amlani, CEO and managing director, Impresario Handmade Restaurants, that has eateries such as Social and Smoke House Delhi. He says, "As long as bars are not allowed to operate and people are drinking at the table while maintaining social distancing, we don't see an issue in the government granting liquor permissions. It will give restaurants and bars some much-needed revenue in these trying times. Without alcohol and with limited operating hours, we are looking at generating only 30-35% of revenue vis-a-vis pre-Covid numbers. This will make running restaurants more expensive than remaining shut." Vishal Anand, director, Moonshine Food Ventures (Farzi Cafe Aerocity & Saga) is too rejoicing the positive step, as he states, "This would certainly benefit the struggling restaurant industry which is one of the biggest employers. We eagerly await the final letter from the Excise

Department as this would definitely improve our sales." Dinesh Arora of Unplugged Courtyard is elated by the move and hopes the decision gets will be finalised soon. He says, "We are waiting for the final approval and then we can kick-start our operations to serve alcohol to our patrons on the tables." The news brings in a sense of relief for a few restaurants as payment of fees to serve liquor for the quarter was done earlier. "The step was much needed and we hope to see a definite increase in the revenue because even when people were visiting the restaurant for dine-in, our revenue was lacking and we had already paid the excise fees for the quarter. We are looking forward to reviving the space and serving customers," says Radhika Khandelwal, chef owner at Fig&Maple and Ivy & Bean. For many, it is becoming tough to meet the salaries and pay exorbitant rentals during such times so an approval is really necessary to give a boost to the industry. Akshay Anand, vice president, Delhi Restaurant & Club Association and also the founder of Ophelia and Toy Room says, "When the approval is given, restaurants will allow to start serving on the table as the bar counter will still remain non-functional to avoid the crowd, and this is being practised in Assam, Rajasthan and Punjab. It will be progressive for our industry as when we took the properties, the rents were so high that we had always kept in mind that we will be serving alcohol." However, Yangdup Lama, founder of Sidecar and Cocktails and Dreams, Speakeasy has a difference of

opinion. He asserts, "The letter also states bars are not allowed but when you apply for a license in Delhi whether it is a restaurant or a bar, it says, 'eating house', so it's conflicting as how do you define whether it is a restaurant and bar while the license, lease processes, requirements are same for both." It is a welcoming move however we are still awaiting the final go ahead in writing from the authorities. This will help the industry that has been very badly affected. Sales currently remain at a paltry 10-15% of pre-Covid-19 levels. And by some numbers, only 18% of the restaurants have actually opened up. This move will enable more and more restaurants to take the plunge and open up, which will subsequently lead to a significant increase in employment," says Zorawar Kalra, founder, Massive Restaurants Pvt Ltd who also expects the dinner revenue to be greatly enhanced with the inclusion of liquor.

WESTERN RAILWAY-AHMEDABAD DIVISION
E-TENDER NOTICE
GENERAL DEPARTMENT
E-TENDER NOTICE No: G 393/Innova Crysta/GIM/2020-21 dt. 24.08.2020.
Name of Work with its location: Hiring of Air Conditioned vehicle, Toyota Innova Crysta, white colour, as and when required on contract basis at Gandhidham and/or Bhuj area, Approximate 85 vehicle days (for full day & 300 kms per vehicle day). Approx. Cost of the work: ₹ 3,73,431/-
Money to be deposited: ₹ 7500/-
Date and time of submission and Opening of Tender: Submission upto 15.00 hrs 14.08.2020 opening same day at 15.30 hrs.
Website particulars: www.reps.gov.in. Office of Divisional Railway Manager (General), N. Chandunada Mata Mandir, Opp. Swadeshi Mill, Naroda Road - Sajibpur Bogha, Ahmedabad-382345.
Divisional Railway Manager (General), ADI-83 Western Railway, Ahmedabad
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EEMA gives call to Open Safe events to Save events

Ahmedabad, As countries around the world start to reopen their economy, the events industry seems to have drawn the least interest. Corporate events such as conferences and trade shows are very often bundled up with mass gatherings, which have been proved to facilitate Covid-19 infections. Therefore, events are usually part of the final phase of reopening, and for some countries that means waiting for a vaccine or a cure. In India, this sector accounts for the employment of 10 million people which have been directly affected due to the crisis. The entire spectrum of M.I.C.E (meetings-incentives-convention-exhibition) is an INR 500,000 Crore market including organized and unorganized sector put together and COVID - 19 is

responsible for impacting jobs at a global level too. These numbers are higher when you add to it the entertainment-based events like live concerts, sports meet, religious events, and award ceremonies. EEMA as the industry apex body and association has taken the charge in bring the event industry stakeholders together in delivering clear local guidelines and pressuring governments to give the industry a plan for going back to work. EEMA organized an open Webinar inviting all the industry partners and stakeholders to come together and released the EEMA's reopening guidelines aiming to show Indian authorities the live sector can reopen safely after months at a standstill. (18-7)

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NOTICE OF BOARD MEETING
NOTICE is hereby given that the meeting of the Board of Directors of the Bloom Dekor Limited is scheduled to be held on Friday, August 28, 2020 at the corporate office of the Company situated at 2/F, Sumel, S. G. Highway Road, Thaltej, Ahmedabad - 380 059, Gujarat, inter alia, to consider, approve & take on record the Unaudited Financial Result of the Company for the quarter ended on June 30, 2020 as per Regulation 33 of the Listing Regulation.
Pursuant to Regulation 47 of the Listing Regulations, aforesaid notice may be accessed on the Company's Website at www.bloomdekor.com and may also be accessed at the website of the Stock Exchange i.e. BSE Limited at www.bseindia.com.

For, Bloom Dekor Limited
Date: August 22, 2020
Place: Ahmedabad
Tushar Donda
Company Secretary (M. No. A39941)
eCSIN Number: EA039941A000012430