



KARNATAKA KAYASTHA SABHA

REGN NO. 135/86-87

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KKS Team
2004-2005

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23302190/25586486

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51125726/98456 94686
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25445501/25594385
Mrs. Anita Srivastava
28440119/25727678
Lt.Col. Alok Mathur
98456 14171

TEEJ CELEBRATIONS.

Rain gods relented to pave way for a cool breezed, exhilarating evening heralding 'Sawan ka Mahina' with not pavan, but kayasthains machaying musical shor. The "TEEJ" celebrations were held at the Town Planners Association Hall, near Bangalore cantt, station on Sunday 15th August. The small gathering saw participants from tiny-tots to great grandmothers, singing and swaying to traditional sawan songs. There were solo performances by enthusiastic ladies present and group, solo & folk dances by the young and old ladies members who attended the function. Saas's and Bahu 's vyied with each other to grab audience attention with their sterling performances, forcing judges to declare prizes for all participants,. Mrs. Khare was chosen the 'Sawan Queen'. The evening aptly conveyed the feeling of satisfaction having enjoyed the essence of Teej festival. The most popular folk song of the evening was the group folk song titled 'Om Pathi Dev Hare' -a parody on Om Jagadish Hare. The song was composed and sung by Mrs Rajani Mathur and ably assisted by Mrs. G P Mathur, Mrs Usha Srivastava, Mrs. Shashi Mathur, Mrs Asha Lal, and Mrs Suruchi Lal etc. The ladies were kept busy with their hands being applied with Mehandi by professional Mehandi Wallis. The fun filled evening concluded with sumptuous non-vegetarian dinner. Drinks were also available on payment.

This edition of the news letter has been sponsored by Mr G.P Mathur, Dr P.S Bhatnagar , Mr. Mayank Srivastav & Mr. N.K Srivastav

Presidentorial:

With the brief follow up given above on the Teej Function ,I'd like to take up the initiative of inviting all of you to the next meet i.e., The Diwali Milan to be held on 20th November 2004 at The Terrace of The Rotary House Of Friendship, Lavallo Road. We have been taking pain in updating the database of all our members, but we still find that we are unable to get to some of the members (Especially the old committee members), I'd like to request all The members of the K.K.S to involve as many as Kayastha s in town for making K.K.S run successfully and have as many as meets in a year. Hope Diwali will bring a lot of Kayastha together

G.P. Mathur,
President, KKS

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• Diwali Celebrations

Date and time : 20th November 2004 from 5.30 to 8.30 pm

Venue : The Terrace , Rotary Hall Of Friendship- Lavelle Road –Bangalore .

Programmes : Chitragupt Bhagawan ki pooja.
Solo, Folk & group dances.
Solo, Folk & group songs.
Fancy Dress competition for children of all ages.
Tambola

Prizes : For Fancy Dress Competition

Entry fee : Rs. 50/- per head that includes Registration & Dinner.

Organizing Committee:

North Zone - Mrs. Rajani Mathur (Ph:23410536/34001670) and
Mrs. Usha Shrivastava (Ph: 23456954)

South Zone - Mrs. Anita Shrivastava (Ph: 28440119 / 98452 3508),
Mrs..Shweta(Ph:51292556) & Mrs.RinkuKumar (Ph:51125726)

East Zone - Mrs.Deepa Shrivastava(ph: 28530354) and
Mrs. Malini Mathur (Ph: 25445501)

West Zone - Mrs. G.P. Mathur (Ph: 23302190) &
Mrs. Shashi Mathur (ph: 23235519)

PA System - Mr. Sumeet Argal and Mr. Vipul Mathur

Bar - Mr. Ashok Mathur and Mr. Alok Mathur & B R Mathur

Registration - Mr. Rajendra Bhatnagar

Venue/Dinner - Mr. G.P. Mathur

Judges - Mrs.Sudha Bhatnagar, Mrs.Rajani Mathur, Mrs. Anita Srivastava , Mrs. Usha
Srivastava & Mrs. Shashi Mathur

For folk and group dances :Mrs. Mohit Kumar, Mrs. Parag Gaur, Mrs. Naveen Kumar,
Mrs.Rajani Mathur to organize and arrange for the same.

For Participation in the cultural programme, please call any zonal representative listed above and give
your name. Request all to take actively part in the programme celebration.

Important: In order to organize and make necessary arrangements for the programme in advance, please
give/send your names for participation to organizers (any one of the KKS Executive Committee
Members), or send email to Secretary, KKS (nks@istrac.org).

• **Matrimonial**

Alliance invited for a Srivastava CAD engineer boy (27 years/5'7") working in Tata Johnson and
Control at Pune from a good looking, fair, well educated girl (preferably Srivastava). Please contact Dr.
Sanjay Srivastava (ph: 080-57654150, email: sanjay@isro.org)

Shri N K Mathur has been entrusted with the responsibility of Regional Secretary for Bangalore region
to maintain a database of Kayastha marriageable boys and girls. Please contact Mr. N.K. Mathur for
more details at +91-80-23535177.

• **Scholarships**

We invite applications from meritorious students who have passed 10th and 12th standards examination in 2004 for "Shri Rajeshwar Prasad Argal" and "Shri S.B. Mathur" Merit Scholarship. No conditions, every student qualified 10th and 12th standards this year can apply.

• **Light Reading – Marriage Anniversary Definitions Submitted by B.R Mathur**

Year	Traditional	Modern	Year	Traditional	Modern
1 st	Paper	Clocks	13 th	Lace	Textiles
2 nd	Cotton	China	14 th	Ivory	Gold Jewellery
3 rd	Leather	Crystal	15 th	crystal	Watches
4 th	Linen or Silk	Electrical appliances	20 th	China	Platinum
5 th	Wood	Silverware	25 th	Silver	Silver
6 th	Iron	Wood	30 th	Pearl	Diamond
7 th	Wool/Copper	Desk or Lace	35 th	Coral	Jade
8 th	Bronze	Linen, lace	40 th	Ruby	Ruby
9 th	Pottery, China	Leather	45 th	Sapphire	Sapphire
10 th	Tin, Aluminum	Diamond Jewellery	50 th	Gold	Gold
11 th	Steel	Fashion Jewellery	55 th	Emerald	Emerald
12	Silk	Pearl	60 th	Diamond	Diamond.

• **Recipe of the month Gosh ka achar (Meat Pickle)**

By Shashi Mathur

This meat pickle, soured with lemon juice, and like most Hyderabadi pickles, seasoned with several spices, is a wonderful fall back on that occasional meatless day or when the food on the table is somehow inedible.

Preparation time — 1 hour

Ingredients:

- 1/2 kg boneless meat in small pieces
- 2 table spoons red chilly powder
- ½ teaspoon turmeric powder.
- 2 teaspoons cumin seeds (dry roasted & grounded)
- Oil for frying
- Juice of 12 lemons
- 1 tablespoon ginger—small sliced pieces
- Salt to taste
- 1/3-cup oil

1/4 teaspoon nutmeg (Jai phal)

For Bhagar:

- 1-tea spoon cumin seeds
- 1-tea spoon black mustard seeds
- 4 to 5 cardamoms
- 6 cloves
- 6 whole red dry chilies
- 20/25 curry leaves

Boil the meat pieces till tender. Deep fry till golden brown. Soak in lemon juice with ginger pieces overnight. Next morning, add the roasted and ground spices, salt, turmeric and chilly powder.

Heat oil. Add the spices for Bhagar. With curry leaves at the end. When the spices darken a little, pour the Bhagar into the meat. When cool, transfer to a dry, clean air tight jar

Prawn, Chicken pickle can also be made the same way.

• **Member Interaction Forum:**

- i) We'd like to name our newsletter. For the same we're inviting creative titles suggested by our members. The one with the most indigenous idea will be rewarded.
- ii) Matrimonial data may be sent for publication in the newsletter.

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- iii) Mention of achievements of KKS members (elders & children alike) are invited for the newsletter. Articles, interesting snippets, recipes, suggestions for improvement, comments etc. are invited for publication.¹
- iv) Introduction of new members to our KKS family is invited in order to strengthen the Sabha.¹
- v) **Change in residential address, contact nos., email-id, etc. should be forwarded to Secretary for updating database/records. This will help us communicate to you in time.** We find that many of our members have moved or shifted elsewhere, phone numbers have changed etc. This is one of the reasons that people do not come to know about our activities. Any changes about self or any known member may be communicated to us immediately.
- vi) Members due to pay Sabha subscription are requested to do so at the earliest [Life Member: Rs 1000/-, Long Term (5yrs): Rs 550/-, Annual: Rs 125/-]
- vii) Articles (preferably in Hindi) relevant to forthcoming get-togethers (e.g. Diwali and Holi) and material under different columns are invited for publication in the News Letter. The softcopy by email is preferred.
- viii) Generous donations & sponsorships for Sabha activities are welcome.
- ix) Interested members/volunteers may give their names for supporting KKS activities mainly to further improve programme organized during our gatherings and support some IT related activities to organize KKS data and information.

BOOK-POST