

Magnum **INK**



*WEALTH
Rendezvous*

*HELLO
DECEMBER*

TETE-A-TETE

**VOCATIONAL
SERVICE**

**MAGNUM
SMILES**

ANNETTES. MEETS

**THE SUCCESS STORY OF
SWETHA & NISHI**

holiday
VIBES

A close-up photograph of a Christmas tree branch. A red stocking-shaped ornament with gold glitter and the word 'Noel' in white is hanging from the branch. Below it is a large, reflective silver ball ornament. The background is softly blurred, showing more of the tree and warm, glowing lights.

Hello
December

Editors

Note



Mansa- Hey Karishma.. what's been *up*?

Karishma - As of now the only feeling I have is that of fulfilment. A year that was full of accomplishments for team Magnum.

Mansa - Indeed Karishma we have given wings to fly to so many of them through our smile projects and vocational services.

Karishma - This is what magnum believes in ...create magic in the lives of people.

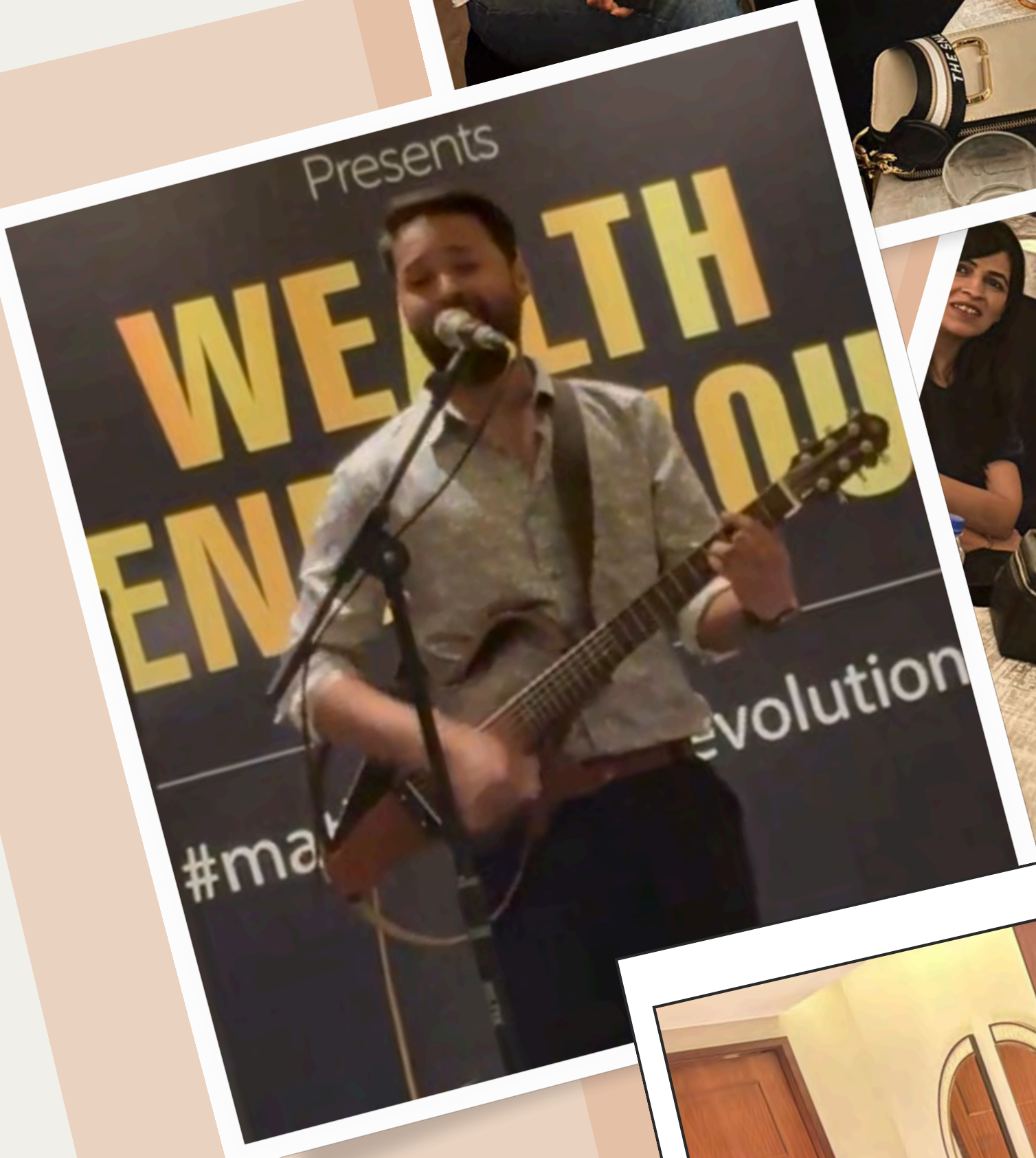
Mansa- True .. moving on..are you getting Christmas ready??

Karishma - Of course it's my most favourite month of the year. A month of celebrations and festivities. I am all set to rock it !!

Mansa- Me too!!

Let's wrap up the month that was in our very own **MAGNUM STYLE.**

Fellowship speaker meet



fellowship speaker meet

Anand Rathi Financial Services, recently organised a promotional event for the members of Rotary Club of Madras Magnum and shared their thoughts on investment and succession planning. The talk motivated our generation to start investing and secure our future financially and take informed decisions about the dos and don'ts of the financial world.

Key Takeaways:

Diversification was the highlight of this segment. Investment in Debts, equity, commodities and futures with a long term perspective was suggested. They also advised to avoid taking emotional decisions since the market is fluctuating and may cause distress instead of profits. An overall holistic approach towards financial planning, budgeting, saving, investing, tax planning, and risk management was explained.

The next part of the session underscored the importance of succession planning to , ensure smooth transfer of wealth, assets, and family businesses to Gen next. They laid stress on proper communication regarding assets and liabilities to atleast a few reliable people to avoid any disputes. Will Vs. Settlement, Legal Heir Vs. Succession.

The session was succeeded by sumptuous dinner and melodious music by Aditya Goswami who took the crowd to their feet with his varied genres of music.

Ann. Risha Jain

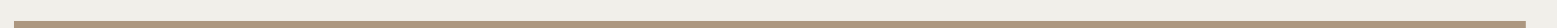
Know your Member



THE SUCCESS STORY OF
Rtn.

**SWETHA
BANSAL**

“ I AM EXTREMELY
PASSIONATE ABOUT
HANDLING CSR
CONTRIBUTIONS FOR
A FEW COMPANIES
AND TRY TO USE
THEIR FUNDS
TOWARDS MAXIMUM
BENEFIT OF THE
SOCIETY. ”



KNOW YOUR MEMBER

I am Shweta Bansal, wife of Mohit Bansal and mother of two beautiful girls Reha and Samaira.

Born and brought up in Hyderabad, am a Sagittarius and I love meeting people and living life to the fullest.

I have done B.Com Hons in Marketing from St. Francis college and am a trained Montessori teacher with a few years of work experience in schools.

We run Ego fashion, one stop destination store for gifts, home decor and travel jewellery on Cathedral Road. We are into hampers and gifts for weddings and all other occasions. We are also into corporate gifting. A director in Divine Logistics and Warehousing Pvt Limited, we specialize in real estate development for warehousing and factory spaces.

I am extremely passionate about handling CSR contributions for a few companies and try to use their funds towards maximum benefit of the society.

I have been into baking, cooking and art since I was 8 years old. I have always been spiritually inclined and feel blessed to have found my guru Shubha Didi in Chennai.

I enjoy simple pleasures in life, travelling, swimming, exercising, walking, music, spending time with family, friends and children, and being amidst nature.

I being in the policy of 'Live and let live' (I hope my hubby agrees to this hahaha) and try my best to fulfill work allotted to me with utmost dedication and will spread love and smiles as much as I can.

Love,
Shweta

Know your Member

THE SUCCESS STORY OF
Rtn.

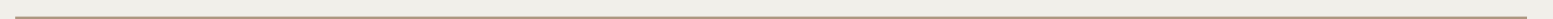
NISHI
SHAH



“

“DEFINE SUCCESS ON YOUR OWN BY TERMS,
ACHIEVE IT BY YOUR OWN RULES, AND BUILD
A LIFE YOU’RE PROUD TO LIVE”.

”



KNOW YOUR MEMBER

A homemaker , a multitasker and the founder of a lab grown jewellery brand “ INARA “

As a homemaker we have already developed valuable skills like time management and organisation. I have done jewellery designing after my graduation and was working as a designer in a showroom in Surat . Soon after marriage I started doing some exhibition of apparels and tried to keep myself busy . As diamonds being family business my Dad insisted to start with jewellery again . And here I am. I wish to serve my client with the best quality product . As a jewellery designer ,my passion shines through in every facet of my work .

My dream is to make my brand a huge success !!!

I feel so happy and proud to share this with my magnum family and would love to create some lovely memories with you all .

Benefits of being an entrepreneur :

1. Visionary thinking
2. Effective communication
3. Continuous learning
4. Adaptability

“Define success on your own by terms, achieve it by your own rules, and build a life you're proud to live”.



Movie Fellowship



At the beginning of the month, we went to watch the new Singham movie in a group with 20 kids from different age groups, and it was such an unforgettable experience! Booking an entire row in the theater, we felt like we owned the place.

From the moment the trailers started playing, the excitement was through the roof. The movie itself was action-packed and kept all of us on the edge of our seats. Every fight scene and punchline had the theater roaring with cheers and laughter. It was amazing to see how everyone, no matter their age, was completely engrossed.

After the movie, we hung out to click a few pictures. Some of us couldn't stop mimicking the iconic dialogues, and it just added to the fun. I could certainly say that this was one of our best annettes events so far!

Rohan Bhaiya
(President- Annettes club)



Diwali Fellowship

Magnum Annettes **Diwali** fellowship

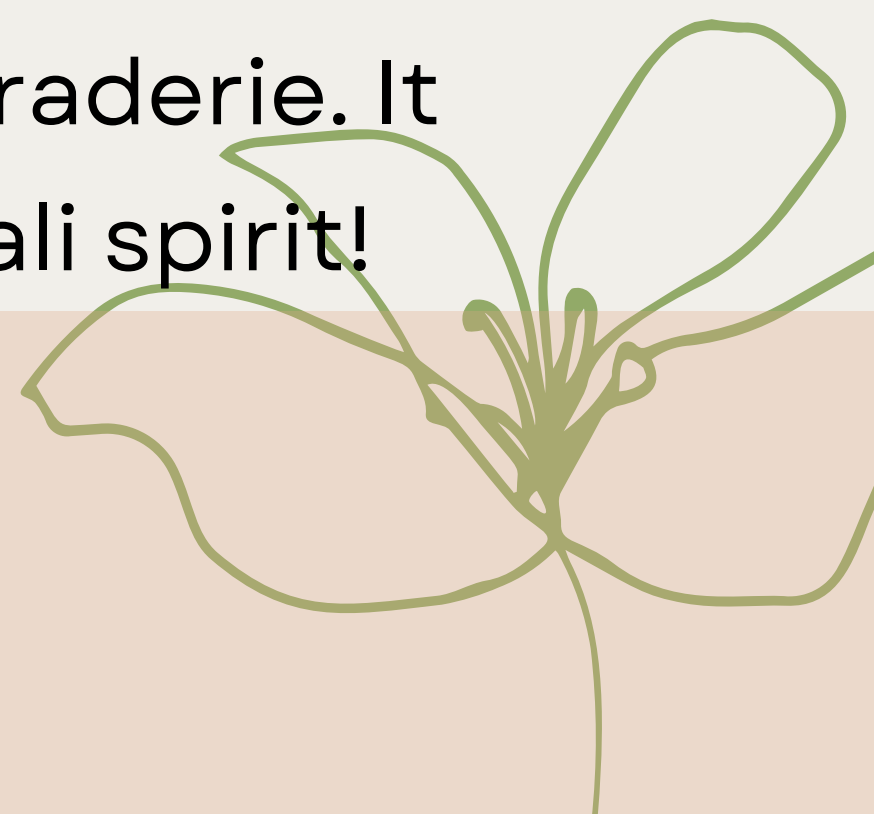


Annette Club Diwali Celebration - An evening to Remember

The Annette Club Diwali Meet was a vibrant evening held on 12th October at the terrace of First Lady Swati's building from 6 to 9 PM.

Decked in traditional Indian attire, members enjoyed activities like a colorful rangoli competition and the joy of bursting crackers. Initially hesitant, the kids soon joined in, their laughter lighting up the night.

The potluck dinner added a festive touch with delicious homemade delicacies. The celebration wasn't just about festivities; it strengthened bonds among the Annette members, making the evening a perfect blend of fun, culture, and camaraderie. It truly captured the essence of the Diwali spirit!



MagnumSmiles

Rtn. Swetha Bansal



Clothes Distribution

Ann. Swati Patwari of Rotary Club of Madras Magnum distributed Old clothes to 42 Inmates of Charu Home for the aged in T nagar.

This endeavour to bring smiles for the less privileged is another feather in our cap

Food for the Needy



Rotary Club of Madras Magnum served special lunch to 42 inmates of Charu Home for the aged and few of their helpers in T Nagar on 16th November on the occasion of special wedding anniversary celebration of a member's parents. The donor wishes to remain anonymous.

The meal costed Rs. 4200 and was joyfully received by the inmates of the home.

Magnum Smiles

Rtn. Swetha Bansal



Eggs for cancer patients

Rotary Club of Madras Magnum donated 150 eggs to cancer affected kids, T Nagar, benefiting 55 children who are there away from their home for Cancer treatment.

We would thank Rtn. Siddharth Daga for sponsoring this every month till June.

Celebrating with kindness



In honour of Rtn. Swetha's birthday, our compassionate Rtn. Vishal from Rotary Madras Magnum sponsored a meal for 100 elderly residents at an old age home.

A heartfelt gesture that turned a celebration into a moment of giving and joy!

Tete-a-tete

A time of

...friendship.....smiles..... stories.....

A FRIENDSHIP MONTH INITIATIVE BY THE
MEMBERSHIP TEAM - THEME POTLUCK!

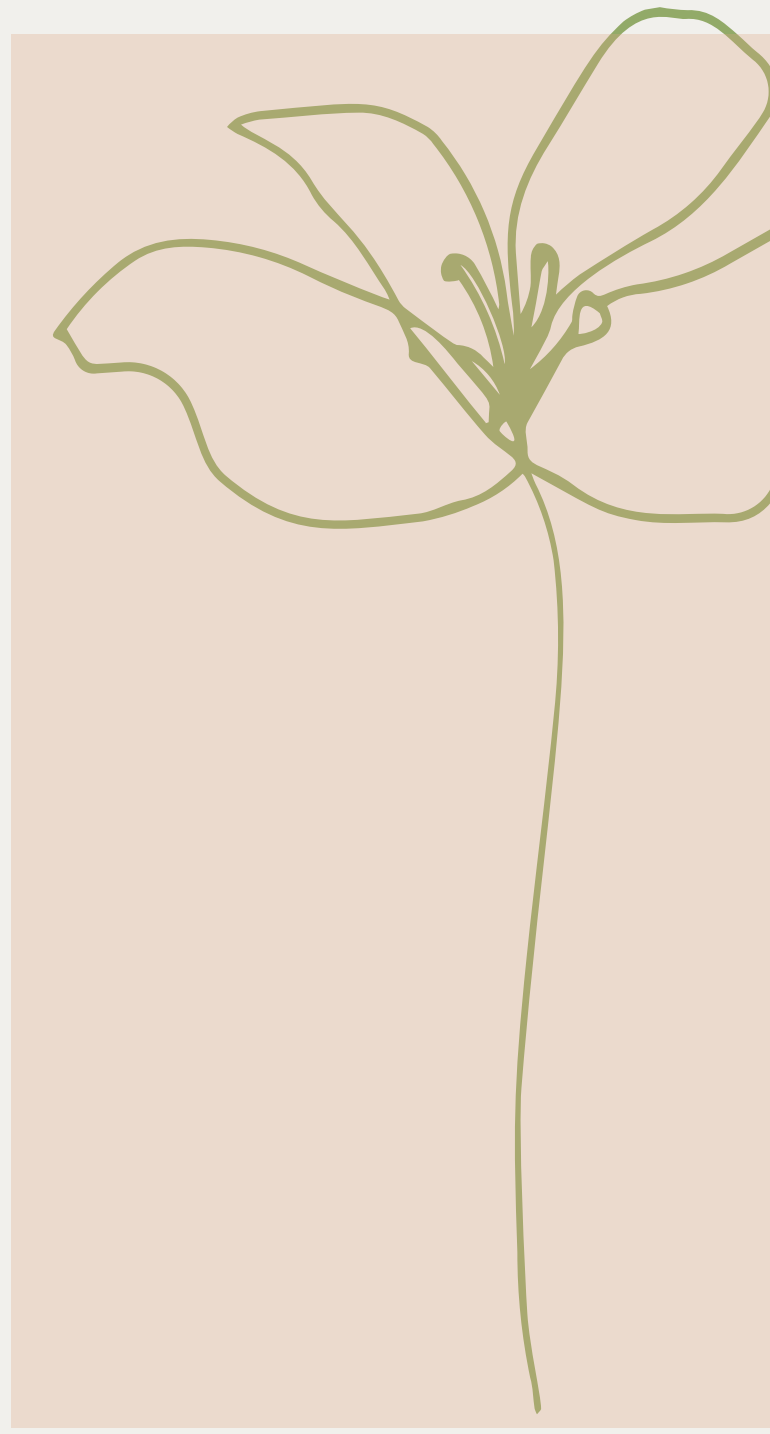




Team 1

@ ANKIT
TWINKLE'S
RESIDENCE





Team 2

@SAKET &
ANCHAL'S
RESIDENCE



Magnum Projects



Inauguration of Girls' Toilet at GHSS, Koovathur

On 12th October 2024, the Rotary Club of Madras Magnum proudly inaugurated a newly constructed girls' toilet at GHSS, Koovathur. With a total project cost of ₹10.45 lakhs, this facility, implemented under Global Grant 2346114 in collaboration with Rotary District 3234 and Rotary E-Club of Greater Sydney, directly impacts 608 young students, promoting hygiene and dignity in education.

The inauguration ceremony was graced by Past District Governor R. Sridhar, who emphasized the importance of such initiatives in empowering communities. This milestone showcases the transformative power of Rotary's commitment to fostering better infrastructure for the future generation.

Magnum Vocational SERVICES

Rtn. Bhavesh Shah



Athali Arasi, a 25 year old sales force developer from Mandaveli, dreams of advancing her career through a Salesforce Development Certification course costing Rs. 20,000. Despite financial challenge, she's determined to improve her future and support her family.

Thanks to a generous anonymous donor, her dream is now within reach. This support will help her gain new skills, increase her earning potential, and uplift her family's standard of living.

Rotary Madras Magnum proudly handed over the donation , continuing our commitment to empowering lives through vocational support.

Magnum Birthdays

December



1st

**Sujatha
Kothari**



5th

**Swati
Patwari**



10th

**Reema
Shah**



11th

**Risha
Jain**



12th

**Neethu
Baid**



18th

**Ansul
Shah**



19th

Srikanth



21st

Bhavana



23rd

**Rishi
kapur**



23rd

**Karishma
kankariya**



31st

**Sakshi
Kukreja**

Magnum Birthdays
Annettes December

th
9
Kabir
Jhaver

th
9
Triya
Sangoi

th
9
Vriti
Baid

th
12
Arnav
Bhaiya

th
14
Sanaya
Bhatla

st
21
Ahaan
Shah

th
27
Shiv
Saraf

th
27
Shriya
Saraf

th
28
Jai
Vaid



Magnum Anniversaries



2nd

Shrenik & Pooja



2nd

Vedanth & Kirthi



3rd

Sulay & Nishi



8th

Amit & Nidhi



12th

Amit & Karishma



15th

Raveen & Sujatha



24th

Ansul & Ami



30th

Bhavik & Shruti

Upcoming Events

7th
Dec

Toilet Inauguration

13th
Dec

AGM

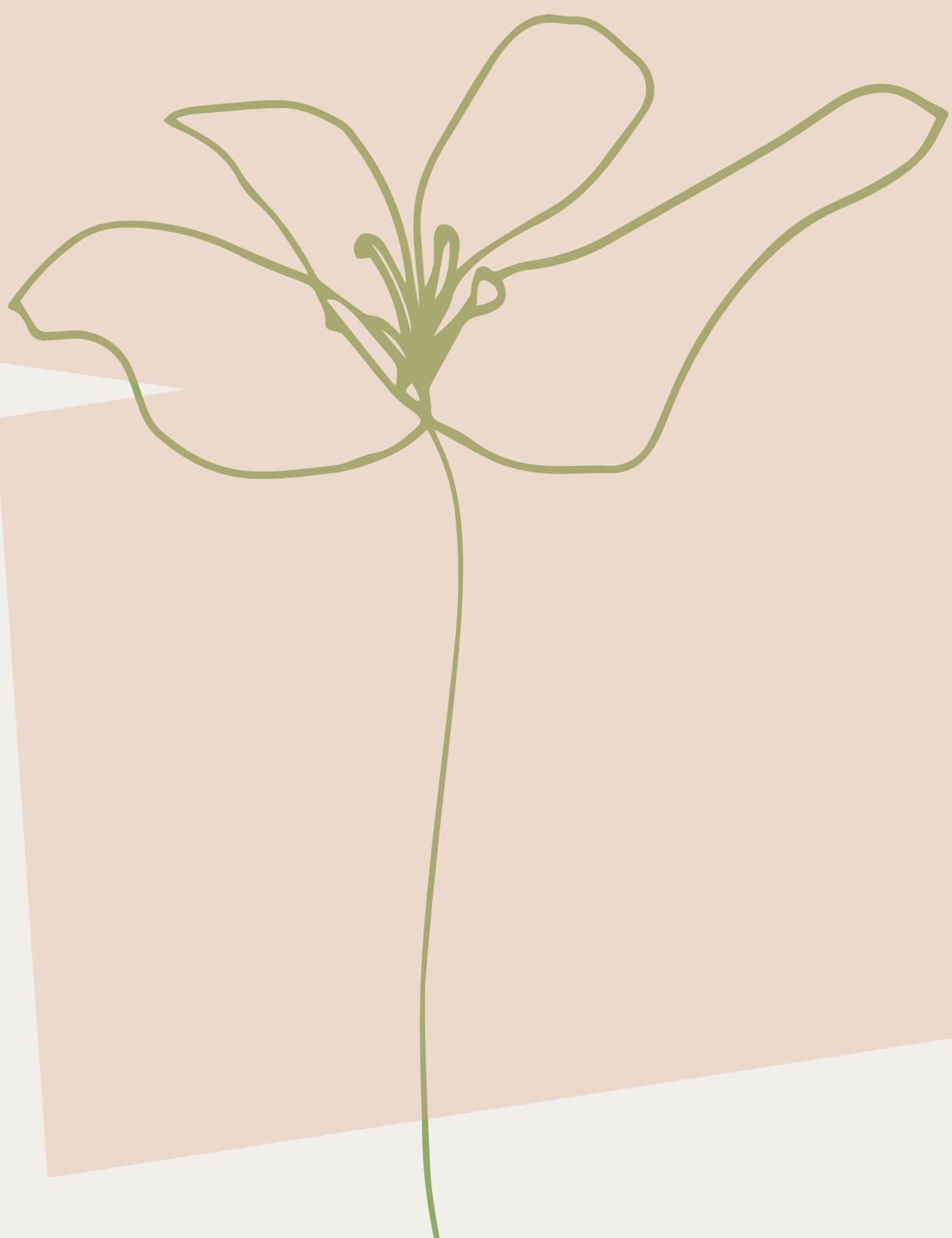
15th
Sept

**Sundowner
Fellowship**

TBA

Flash Fellowship

**Tete-a-tete meets to
continue!**



Holiday Cocktails



Pomegranate Gin & Tonic

This sweet, tart Pomegranate Gin and Tonic is a festive twist on a classic cocktail. Made with gin, tonic water, and pomegranate juice, this simple pomegranate cocktail comes together in just minutes. Perfect for holiday celebrations!

Pomegranate juice – Look for natural, pure pomegranate juice.

Gin – Any gin you already enjoy will work.

Lime juice – Freshly squeezed is a must!

Simple syrup – You can make your own by boiling equal parts sugar and water, or simply buy some at the store.

Tonic water – Use a good quality tonic water. I prefer the non-diet varieties.

Ice

Garnishes – Pomegranate arils, rosemary sprigs, and lime wedges can all be used for garnishes as desired

Cranberry Gin spritz

This festive pink gin spritz is made with a splash of cranberry juice, for a lively refreshing drink! It's a delicious drink for the holidays, and is made with just 3 simple ingredients. A classic gin spritz cocktail can be enjoyed year round, but this one definitely has a festive flair

Your favorite gin – look for a good quality London Dry gin. Bombay Sapphire, Beefeater and Tanqueray are all classic gin options that are free of added sugars or flavours.

Prosecco – a sparkling wine produced in the Prosecco region of Italy. Prosecco is crisp and refreshing, and a bit more fruity than champagne, and pairs nicely with the botanical nature of gin.

Cranberry juice – 100% pure cranberry juice preferred, not cranberry juice cocktail, which has added sugar or corn syrup.

Club soda or soda water (optional) – If you'd like to lighten up the drink a bit, add an ounce of water and stir in. Make sure not to use tonic water, which is quite sweet and will throw off the flavors.



Holiday Meals



CAPRESE WREATH

A beautiful and delicious Caprese Wreath makes a festive addition to your holiday meals. Simple and easy to make, it's an elegant appetizer everyone will love.

Ingredients

Fresh mozzarella slices
Large tomato slices
Cherry tomatoes
Marinated mozzarella balls
Fresh basil, rosemary and thyme
Olive oil
Flaky sea salt and fresh ground black pepper
Balsamic glaze
Crostini, for serving
Large rimmed platter

First arrange mozzarella slices and tomato slices, alternating, into the shape of a wreath. Then garnish with cherry tomato halves and mini mozzarella ball halves. Next, tuck fresh sprigs and leaves of basil, rosemary and thyme all around the wreath. Finally, drizzle with olive oil and sprinkle with flaky sea salt and fresh ground black pepper. Serve alongside crostini and balsamic glaze. Enjoy!

CAULIFLOWER STEAK + HARISSA TAHINI

INGREDIENTS (serves 2)

STEAK

1 large cauliflower
1 tsp smoked paprika
3 garlic cloves
2 tsp butter

SAUCE

4 tbsp tahini
1 tsp harissa paste
1 garlic clove
1 lemon
3 tsp water

BEANS

700g butter beans (jarred best)
60g green herbs (I used mint + parsley)
1 lemon
2 tbsp nutritional yeast

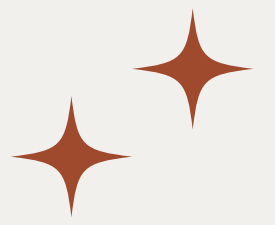
Olive oil
Salt
Pepper
Pomegranate seeds

METHOD

1. For the beans, drain (reserve liquid) & blend with the green herbs, lemon juice, nutritional yeast + a touch of olive oil until smooth. Add some bean liquid to adjust consistency & season with salt + pepper
2. For the sauce, mix tahini, harissa & lemon juice, then grate in 1 garlic clove. Whisk, adding some water to loosen until desired consistency is reached. Season to taste with salt + pepper.
3. For the steaks, chop into steaks - you should get two from the middle of a large one. Save the extra florets + leaves for another recipe.
4. Season the steaks with salt, pepper + paprika on both sides, then drizzle with oil + massage well
5. Get a frying pan up to a medium high heat, add 2 tsp olive oil. Once hot, add the steak - press down to get a good sear. After several minutes, flip + cook the other side until golden.
6. Bash the garlic cloves, then add with the butter + baste continuously. Once cooked, remove from the pan.
7. To serve, pour the bean purée into the middle of a plate + spread with a spoon. Place the steak on top, drizzle with the tahini, garnish with pomegranate seeds + fresh green herbs.



Holiday Bakes



CRANBERRY ORANGE LOAF CAKE

This eggless cranberry orange loaf cake is soft, moist, tart, and sweet, bursting with refreshing citrus-y flavors. Topped with a zingy orange glaze, this loaf is perfect for sharing with friends and family during the Holidays

How to make

Add 1 cup cranberries in a bowl (reserve some for topping the batter). Coat cranberries with 1/2 teaspoon of all-purpose flour.

Sift 1 & 1/2 cups of all-purpose flour, 1 & 1/2 teaspoons of baking powder, 1/2 teaspoon of baking soda, and 1/2 teaspoon of salt in a mixing bowl. Whisk well and set aside. Sift 2-3 times for a lighter and airy cake.

In another mixing bowl, add 1/2 cup thick yogurt, 3/4 cup castor sugar. Whisk until well blended

Add 1/3 cup vegetable oil.

Also, add 1/2 cup orange juice, 1 teaspoon vanilla extract, and 1 tablespoon of orange zest. Whisk well until everything is well combined.

Pour the wet ingredients into the dry ingredients. Mix just until combined

Add the coated cranberries to the batter and fold gently.

Bake at 180°C/ 350° F for about 55 to 60 minutes or until a toothpick inserted in comes out clean.

NO BAKE SESAME CHOCOLATE CUPS

Ingredients

1 cup white sesame seeds
1/4 cup jaggery , shaved
pinch salt
1 tsp rose water
2-3 tbsp tahini paste , depending on dryness of jaggery
2 tsp coconut oil
1/2 cup dark chocolate chips , or use vegan chocolate chips

Instructions

Toast the sesame seeds on medium heat in a pan for 3-4 minutes until fragrant and slightly brown.
Transfer to the food processor or mixer and pulse with jaggery and salt until coarsely crushed.
Transfer this mixture into a mixing bowl and add rose water and tahini. Mix until the mixture starts to come together and hold its shape when pressed.
Line a muffin tray with parchment paper or cupcake liners (you can also use a silicone muffin tray). Fill each mold about 3/4 way and press it down gently with the back of a spoon. Set aside.
In a separate bowl, mix together chocolate and coconut oil and microwave in 30 second intervals until melted, stirring in between.
Fill the mold with the melted chocolate and gently tap the tray on the counter to remove any air bubbles.
Chill in the fridge for 10-15 minutes until set. Unmold carefully and enjoy!





CAREER



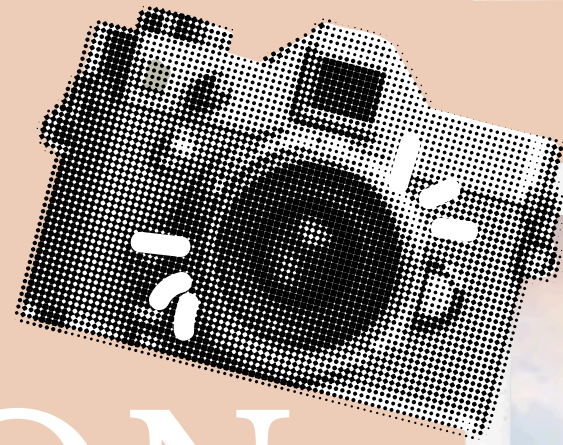
FAMILY



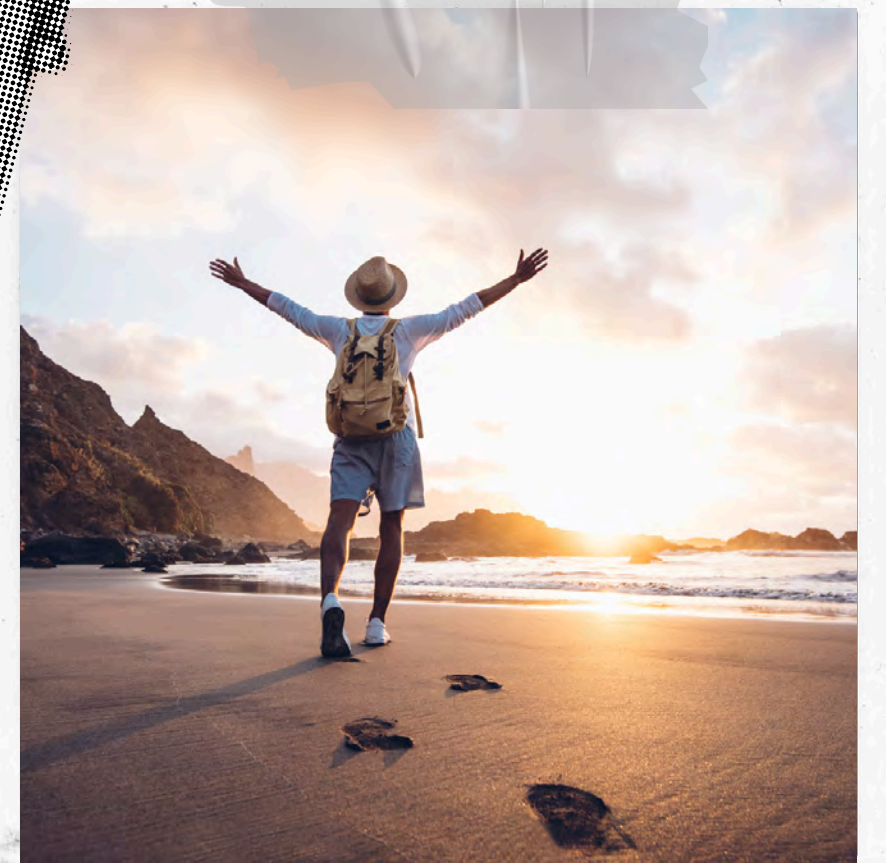
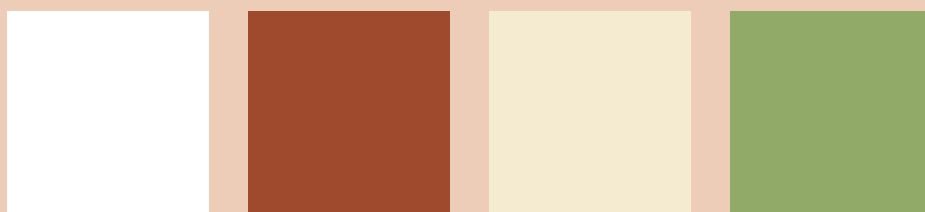
PLAY A SPORT



TRAVEL



VISION BOARD 2025



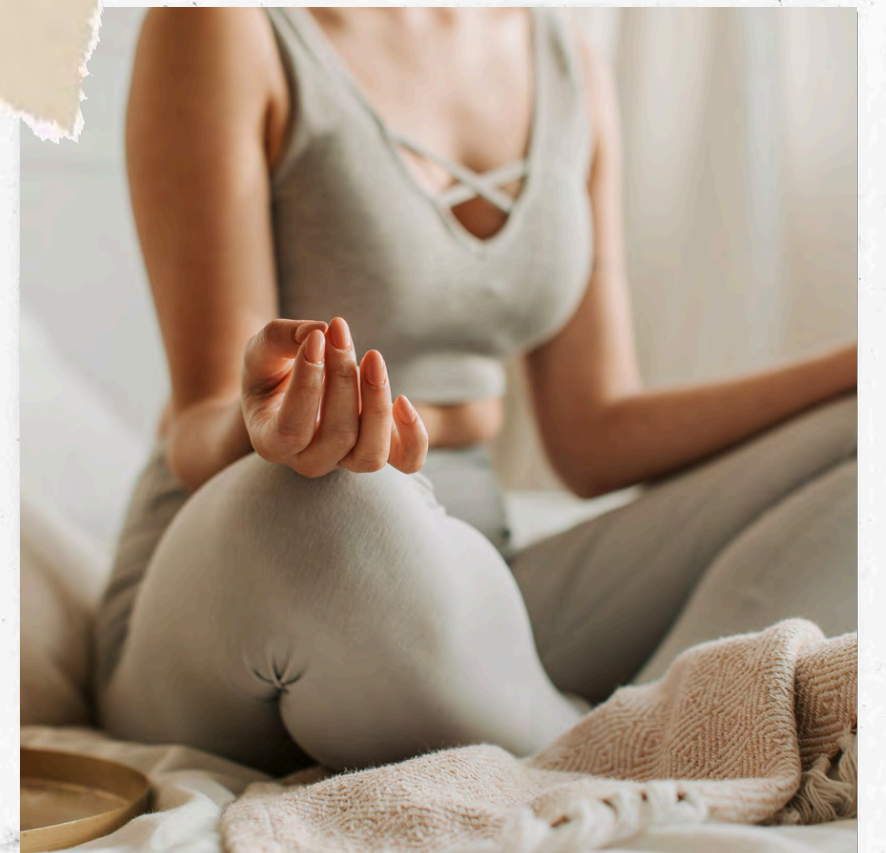
FREEDOM



WEALTH



CAMERA



SELF CARE

MAKE IT *Happen*

Thankyou!

See you next year!
2025

ANN. KARISHMA KANKARIA
Editor

ANN. MANSA CHORDIA
Editor

