

ROTARY MISTY HILLS MADIKERI

CHARTER NO : 69881, RI DISTRICT 3181

Rotary



ROTO-MIST



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Declaring that “giving is a duty,” longtime Rotary member Ravishankar Dakoju pledged that he and his wife and fellow club member, Paola Dakoju, would donate approximately US\$50 million (4.5 billion Indian rupees) to The Rotary Foundation. Dakoju announced the gift at Rotary’s International Assembly in Orlando, Florida, USA, on 13 January.

“Years ago, Paola and I shared a dream: that one day, when we had enough to live with dignity, we would return 85% of our wealth back to society,” said Dakoju, a member of the Rotary Club of Bangalore, Karnataka, India. “My friends, that day has arrived.”

Dakoju, who serves as The Rotary Foundation Arch Klumph Society ambassador for Asia, spoke about his belief that philanthropy is a personal responsibility and explained his and Paola’s determination to give away their surplus wealth.



We meet every Tuesday at Rotary Hall, Madikeri at 6:30 P.M

“What we keep may serve only our family, nothing beyond that. What we give The Rotary Foundation will serve humanity,” he said.

Ravishankar and Paola Dakoju stand onstage at Rotary’s 2026 International Assembly in Orlando, Florida, USA, 13 January 2026. Ravishankar announced he and Paola would donate approximately US\$50 million (4.5 billion Indian rupees) to The Rotary Foundation

Dakoju told assembly attendees how his life experiences led him to commit to philanthropy. He described how his father, who had donated all of the family’s land to poor farmers, died suddenly when Dakoju was age 10. Dakoju recalled how he, his mother, and his six siblings were left with less than US\$2 in the bank. He said he failed in school and misbehaved, even leading a street gang, before he earned a college degree and eventually co-founded Hara Housing & Land Development Ltd. Now it’s one of the leading land developers in Bangalore.

Dakoju also found Rotary. He was impressed by Rotary’s values of fellowship and service, and as his business grew, they supported The Rotary Foundation. In 2018, they committed to donating approximately US\$14.7 million (1.3 billion Indian rupees) to the Foundation. It was one of the largest contributions in the Foundation’s history.

“Whatever I have achieved so far came from the kindness of people, the grace of life, and the opportunities Rotary brought into my world,” Dakoju said at the assembly.

Dakoju has funded global grants and other programs in his district and worked on numerous service projects. In August, he pledged to match donations of up to US\$50,000 (4,500,000 Indian rupees) for each district in India that created pooled endowed funds to support environmental and education-oriented initiatives. He also participated in a five-year project to plant 10 million saplings in Karnataka state.

At the assembly, Dakoju emphasized the connection between his commitment to Rotary and his philosophy of giving.

“Rotary gave me new life, new purpose, new friendship, new meaning, and a global family,” he said. “And life has taught me this beautiful truth: When you give more than you think you can, life returns to you more than you can ever imagine.”

SOURCE : ROTARY INTERNATIONAL

PROJECTS - JANUARY





OUR MEMBERS AT SNEHA SOURABHA.... DISTRICT CONFERENCE... HELD AT MYSORE





Ann's World.....

Revisiting Old Times.....



MOONG DAL HALWA

Ingredients :

1. Yellow moong Dal- 1 cup
2. Ghee- 1 cup
3. Sugar- 1.5 cups
4. Milk- 2 cups
5. Semolina(Suji)- 1 tbsp
6. Besan flour- 1 tbsp
7. Cardamom powder- 1 tbsp
8. Saffron- 4-5
9. Dry nuts- Chopped almonds & cashews



Preparation:

1. Wash & soak the moong dal for 4-5 hours. Drain completely & grind into a coarse paste without adding water.
2. Heat 1 cup of ghee in a pan. Add the dal paste, 1 tbsp suji & 1 tbsp besan. Roast on low flame, stirring it constantly until the mixture turns deep golden brown.
3. Pour the milk into it, keep stirring until the liquid is completely absorbed.
4. Add sugar, cardamom powder & saffron strands. Mix well until the halwa thickens & releasing ghee from the sides.
5. Add the roasted nuts for garnish & the halwa is ready to serve.

Shared by

ANN DIVYA CHETHAN

Annet's table:



ART BY

Annet Manvitha.P.M.

D/O Rtn Manoj & Ann Ashwini

HAPPY
BIRTHDAY



HAPPY
BIRTHDAY

10th February
Ann Dr Greeshma
W/O Rtn Dr Chandrashekar

27th February
Annet Akarsh
S/O Rtn Ravindra Rai

13th February
Annet Pavan
S/O Rtn Harish Kumar

28th February
Rtn Keshav Prasad Muliya

13th February
Annet Krutharth, Kyathi, Kaushal
S/O & D/O Rtn Dr Prashanth..C.R.

1st March
Ann Sahana
W/O Rtn Gopalakrishna

15th February
Annet Namruth
S/O Rtn Prasad Gowda

4th March
Rtn Dr N.S.Naveen

18th February
Rtn Manohar.P.M.

4th March
Rtn Shreedhar Hegde

18th February
Rtn Sathish Somanna

4th March
Annet Sumedha Rao
D/O Rtn Srihari Rao

19th February
Rtn T.K.Sudhir

5th March
Ann Shilpa Rai
W/O Rtn Ravindra Rai

20th February
Ann Shalini
W/O Rtn P.V.Ashok



6th March
Annet Abhin Rai
S/O Rtn Rathnakar Rai

21st February
Ann Roopa
W/O Rtn Sumanth Palaksha

8th March
Annet Chahana
D/O Rtn A.K. Jeevan

25th February
Annet Vamshi
S/O Rtn Prasad Gowda

9th March
Rtn Kapil Kumar

25th February
Annet Daksh
S/O Rtn Kangira Sathish

9th March
Annet Sumedha
D/O Rtn Nagraaj .M.P.

15th February **Rtn Sundeep.P.M. & Ann Shruthi**
25th February **Rtn Gopalakrishna. & Ann Sahana**
7th March **Rtn A.K.Jeevan & Ann Suma**

HAPPY
Anniversary

