ARCH NEWS

Rotary Club of Madras Northwest

District 3232: Club 26425

Issue 4, October 2023















LET'S CREATE H

CAREER COUNSELLING PROGR













SPEAKER MEETING





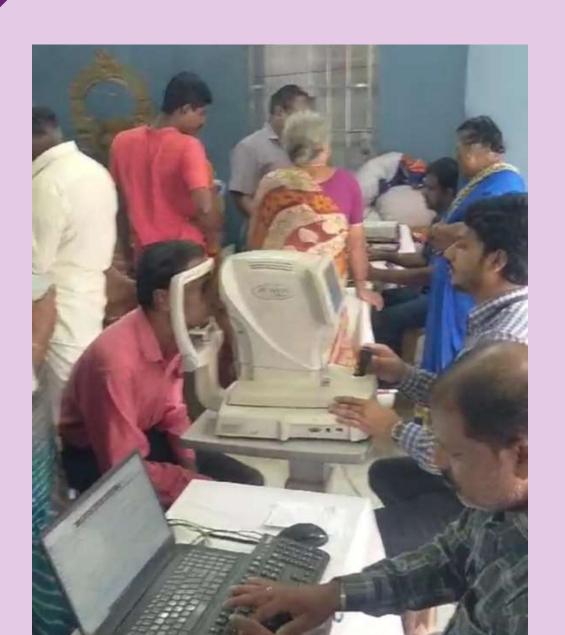


Date 07/09/2023

Topic: Real Estate
The Guest Spea
narrated various
buying a propert



MEDICAL CAMP

















FLAG EXCHANGE



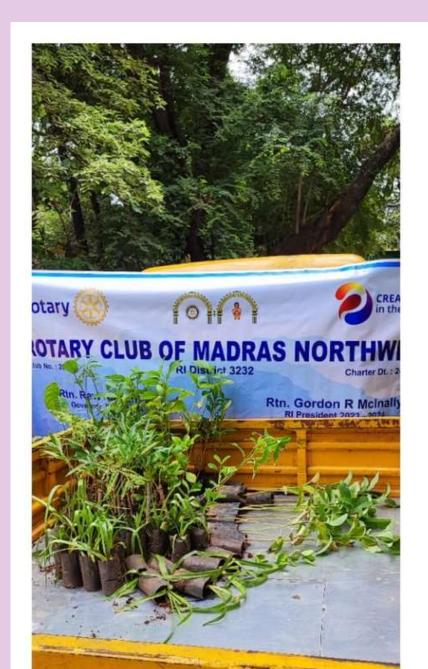
Date: 08/09/2023

President Rema
Kumar had a m
Rotary club of Sr
with few other m
welcomed with a
house boat by
exchanged flags a
variety of subject
best practices foregions etc. They
good time.

THIRD BOARD MEETING



TREE PLANTATION











VETERINARY CAMP











ROTARY BADMINTON TOURNA











PROJECT PLANNING DISCUSSION INTERACT SCHOOLS





SPEAKER MEETING











Date: 21/09/2023

Topic: Yesteryear Movie Magic

Rtn. Yadav Murti presented the oppurtunities on Rotary Peac of International Peace.

ANN'S CORNER

PARUPPU MILAGAI KADAIYAL

INGREDIENTS

- Toor dal
- Red chillies
- Tamarind
- Onion
- Garlic

- 1 cup
- -8 to 10
- -3 to 6 g
- 1
- 2 to 3 pods



METHOD

- Fry the onion a
- Add the washe some more tim
- Add 2-3 cups o
- Keep tamaring mixture and pr
- After the press
 dal is cooked a
- Add the tamar until all the red
- Serve with hot

Ву

Ann S. Ragini I

ANNET'S CORNER



LAUGH

