



# ROTARY CLUB OF KOLHAPUR

RI DISTRICT 3170

CLUB NO. : 15655

CHARTER NO. : 5685

ESTD ON : 01.11.1943

# ROTARY HERALD

## WEEKLY BULLETIN 2024-25



**Rtn. Stephanie Urchick**  
Rotary International President



**Rtn. Arunkumar Goenka**  
President



**Rtn. Sahil Gandhi**  
Secretary



**Rtn. Sharad Pai**  
District Governor (RID 3170)

ISSUE NO. 22

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22 NOV 2024

## BOARD MEET

RC Kolhapur held its 5th Board meeting on 22nd at RSSK. Important issues were discussed during the meet.



21-24 NOV 2024

## KOLHAPUR URBAN REVENUE SPORTS

RC Spectrum hosted the Kolhapur revenue Urban Sports meet for the clubs Cn Kolhapur. Members of RC Kolhapur participated in Cricket, Carrom, Table Tennis, Chess and Badminton. Rtn. Aditya Upadhye won Runners Up in Table Tennis Singles and Rotary Club of Horizon won the Cricket Tournament, Rtn. Pritesh Karnavat and Rtn. Bharat Mali were part of their team.





22 NOV 2024

## CATARACT SURGERIES

First batch of 10 beneficiaries was completed by Rtn. Dr. Pooja Sasurkar of the year by doing the cataract surgeries at Orange Hospital. Rtn. Dr. Abhijeet Hawal was present for the same.



25 NOV 2024

## FELLOWSHIP GROUP MEETING

Rtn. Dhiraj Batheja organized the fellowship group meeting for group Sapphire. 10 group members were present for the meeting.





## GLOBAL ROTARY AT A GLANCE

1st Rotarian to be named among top 100 influential people in the world

**Dr. Tunji Funsho** is Rotary's Nigeria National PolioPlus Chair. He worked closely with GPEI WHO, UNICEF, US Centers for Disease Control & Prevention, Bill & Melinda Gates Foundation, Nigeria's Presidential Polio Task Force and many other Organizations to ensure the African region is certified Wild Polio-Free.

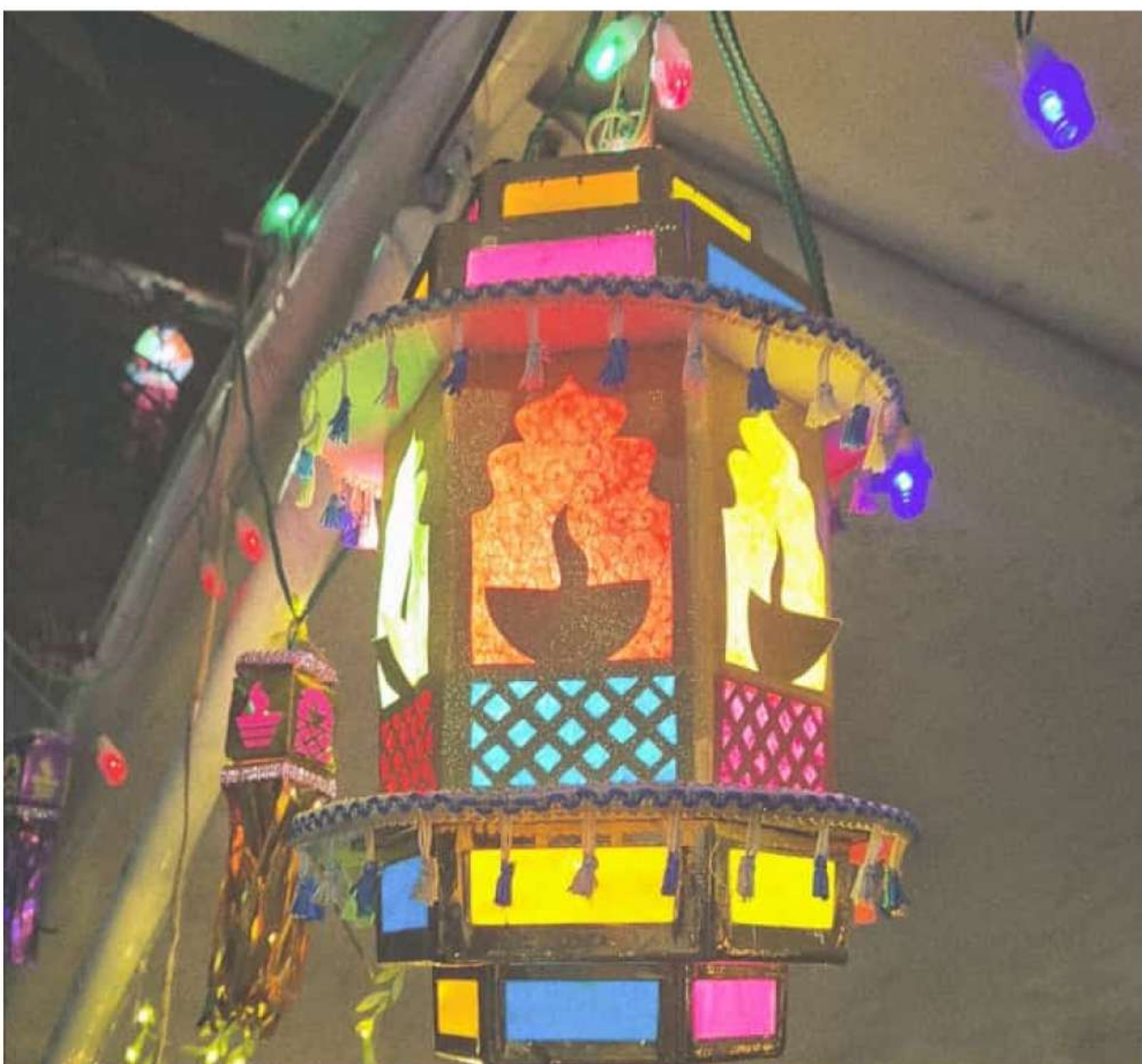
This honor is not just a Testament to his work, it is also an acknowledgement that **Rotarians Make a Difference in the World.**



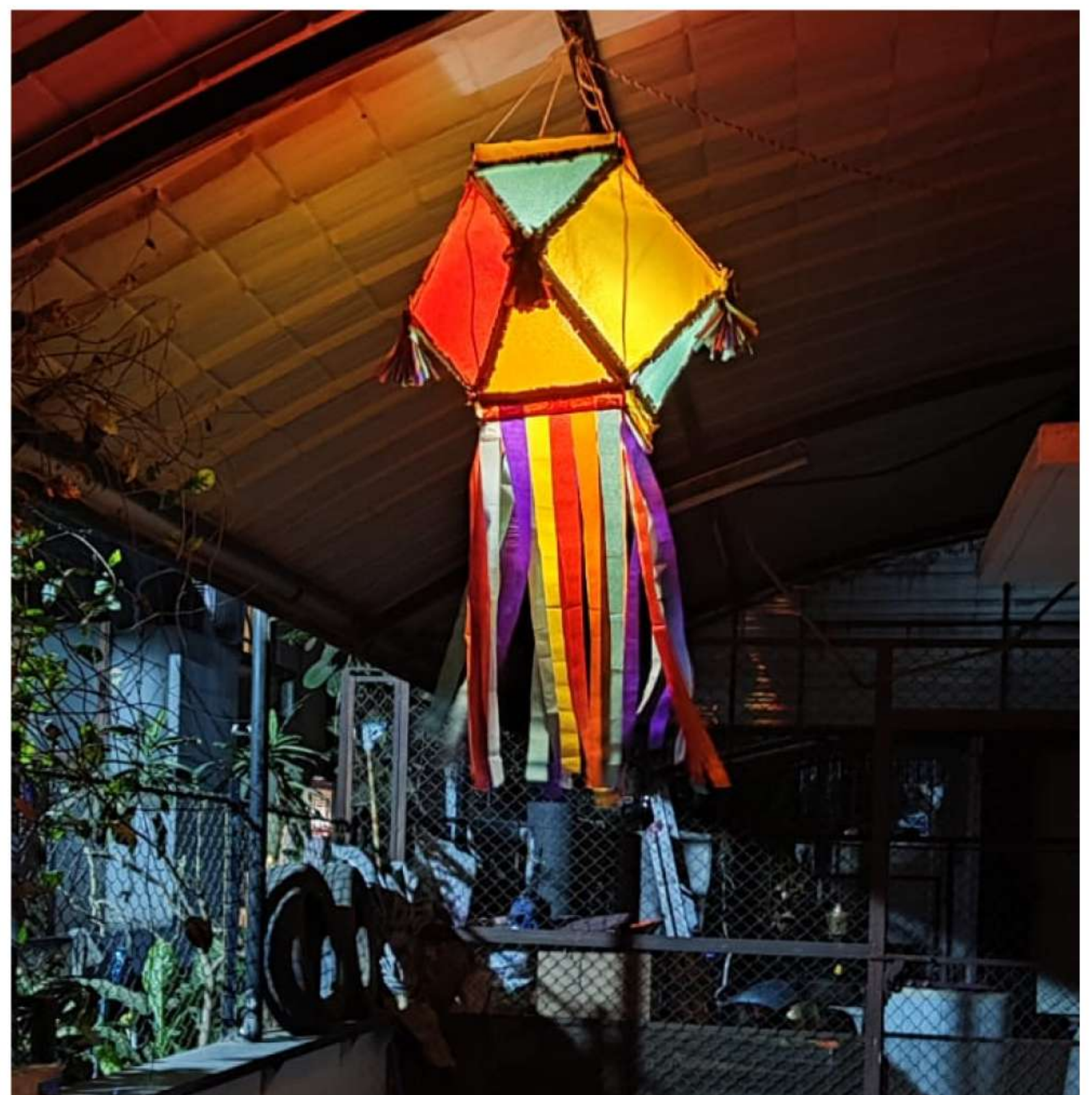
## PHOTOS OF THE WEEK



Smita Bhandari



Rtn. Sanjeev Chiplunkar





## SONG OF MY HEART

### Kuch to bata zindagi

I saw teasers of the song and as soon as it is released I saw the song. I was 23 years old at that time. I loved everything about the song..lyrics beats music, situation in the cinema..the cute little girl.

This song fills me with the sense of warmth and optimism every time I hear it.Its uplifting melody and thoughtful lyrics inspire a feeling of hope and joy,reminding me that life has its own way of unfolding beautifully.The music has a soothing,yet energizing quality that makes me feel grateful and motivated, like anything is possible no matter the challenges.This song holds a special place in heart.

Rtn. Dheeraj Batheja



## RECIPES

### Papad Pohe

#### Ingredients :

Thin poha chivda :1/4 th kg  
Roasted Urad / any other type of papad : 6-8  
Finely chopped Onion, Carrot , Cucumber : 1 each  
Lemon juice : 2 tsp  
Grated coconut : 1cup  
Coriander

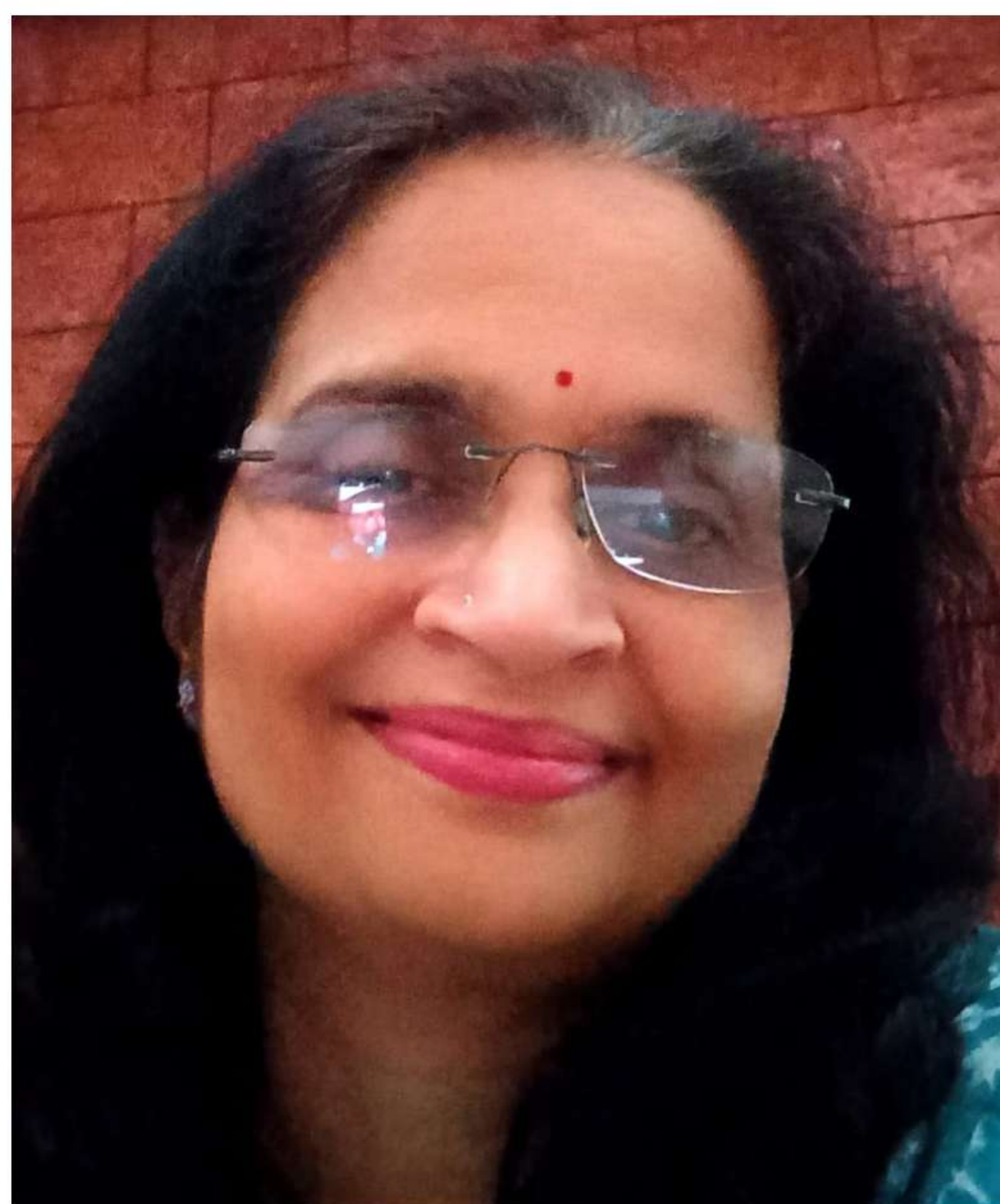
Start by crushing roasted papads into medium-sized pieces. Add these to thin poha chivda and toss them together thoroughly. This mixture, known as dry papad poha, can be stored in an airtight container and enjoyed as a light munchie whenever you wish!

For an instant chatpata snack, take a required portion of the dry papad poha. Mix in finely chopped vegetables such as onions, carrots, and cucumbers. Enhance the flavors by adding grated coconut, fresh coriander, and a dash of lemon juice. Toss everything together like you would for bhel, and top it off with crispy crushed roasted papad for added crunch. This homemade snack is sure to be loved by everyone and is an excellent option for carrying while traveling.

If you don't have poha chivda ready, you can make fresh, crispy thin masala poha at home. Begin by dry-roasting poha or placing it under the hot sun for about two hours to make it crispy. Heat 3-4 tablespoons of oil in a pan and fry 1/2 cup of peanuts, roasted chana dal, a few dry coconut flakes, green chilies, curry leaves, and cashews until they turn slightly golden.

Turn off the flame and season the mixture with 2 teaspoons of salt, cumin powder, coriander powder, and a pinch of hing (asafoetida). Add 1/4 kg of roasted poha to the pan, sprinkle 2 teaspoons of powdered sugar, and mix the chivda mixture well on a low flame for 3-4 minutes. Your flavorful masala poha is now ready and can be combined with roasted papad for a delicious, versatile snack!

Seema Dabeer





BIRTHDAYS NEXT WEEK

04 DEC Rtn. Sagar Mahamuni



ROTARY CLUB OF KOLHAPUR'S  
ROTARY SAMAJ SEVA KENDRA BUILDING

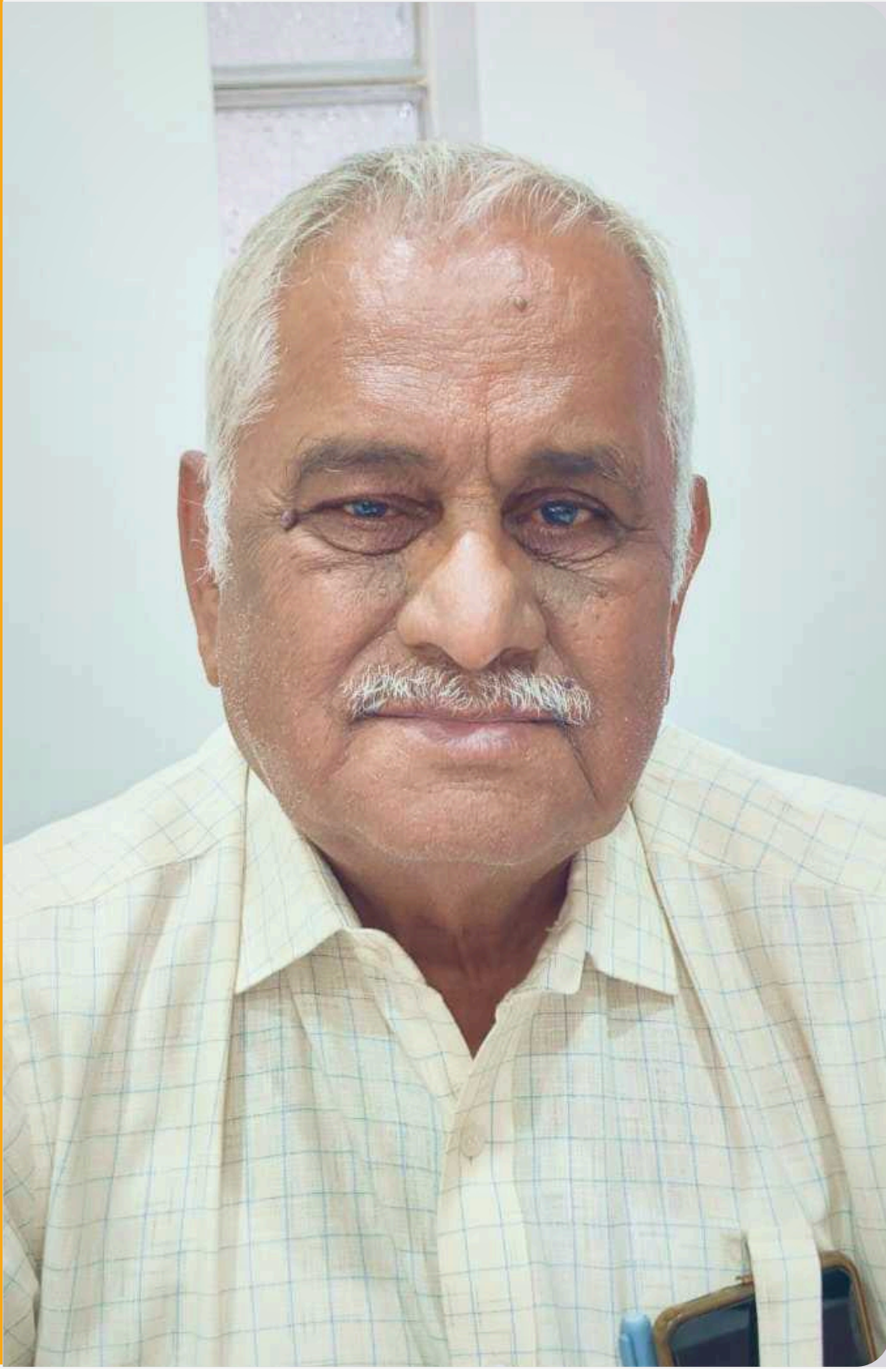
ANNIVERSARIES NEXT WEEK

- 02 DEC Rtn. Vijay Agarwal & Ann Surekha  
02 DEC Rtn Vinayak Hiremath & Ann Shilpa  
04 DEC Rtn. Dr. Menghraj Chugh & Rtn. Parvati  
05 DEC Rtn. Upendra Gokhale & Ann Asmita  
06 DEC Rtn. Shivjeet Benadikar & Ann Swaroop  
07 DEC Rtn Vikrant Gokhale & Ann Tanvi

NEXT MEETING

WEDNESDAY | 04 DEC 2024 | 05:30PM

GUEST SPEAKER



ज्योतिषकार रमेश वि. देशपांडे

विषय- वास्तुशास्त्र मार्गदर्शन

विषयांचा सुमारे ४२ वर्षांचा अनुभव..  
भारतात कलकत्ता, इंदूर, बेळगाव इ. ठिकाणी  
ज्योतिष परिषदेत त्यांची व्याख्याने झाली  
आहेत.

Venue : Madhavprasad Goenka  
Bhavan, Govind Gundesha Hall,  
RSSK, Kolhapur

EVENTS IN DECEMBER

Rotary Carnival

Maharani Lawn

9th Dec

Urja

Shahu Smarak, Kolhapur

17th Dec

GET IN TOUCH

ROTARY CLUB OF KOLHAPUR

WE MEET EVERY WEDNESDAY AT 5.30 PM

OFFICE: Smt. Kamal Govind Gundesha Hall, Madhav Prasad  
Goenka Bhavan, Rotary Samaj Seva Kendra, Kolhapur

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