



Royal Harbinger

Celebrate it differently!

Well needless to say that we all are geared up for celebrating the festival of Diwali in a traditional cum modern way as we always do. A bit of traditional Diyas with some state of the art electric lights. Some handmade rangolis with some made of stencils. Some home made sweets with some ready made ones. And so on. Well, we have only these ideas to make the festival work for us but then there could be more ways to make it better than ever. Let's find out.

Sale old Stuff

Look around and you will find a plethora of stuff that can be sold out to make space. There is no rush to reoccupy that emptied space at all. When you

get rid of that huge useless trunk or even old clothes from the almirah or outdated books from your book-shelf, you will feel the space. Your house will breathe and you will be able to feel that free air. Leave those

places empty for some time or rather if that space is looking too odd, just put a small and lightweight vase. Just ensure that the space remains free at least for some time.

Make donations

We generally wait for Makar Sankranti in January to donate what we have as extra. But please understand that needy people need it all around the year. Your donations to the needy ones could lighten up their Diwali. By now most of you have already opened up that store of woollens and at least a couple or more sweaters in total from the family have become outdated or unfit. You are busy planning shopping but meanwhile please donate those sweaters to the children of your maid or anyone you know around needs them. Similarly while cleaning up the house you would have found some old books, half-used notebooks, old pens, and lot more stationery stuff—yes, give it away. Rest assured when you will celebrate the Diwali, besides prosperous feelings, you will also have a deep satisfaction in your mind.

Prepare a new recipe

Something that you are in deep love with. And something that you have always bought but never prepared. Yes, be it Rasgulla, Gulab Jaamun, and Jalebi, try this time. It might not be perfect but even a bite of that dish from your hands will fill a special joy in your heart and of course your family would cherish it. Internet is best source of video tutorials. Hit your computer and get that lip smacking dish served!

Decorate with real flowers

Diwali is normally decorated with artificial things more than real ones. This time try more earthen Diyaas, candles, real flowers, leaves, and other fresh stuff. Try and make this Diwali more homely and real. The feel should be of freshness that speaks itself. Instead of dead things that look good but give no feel, try things that speak up for themselves.



Malpua

Ingredients

1/2 kg maida, 750 gm sugar, 1/2 ltr. milk, 1 cup grated coconut, 6 bananas, 25gm dry fruits, 5-6 ilaichi, 1 ltr. Refined oil.

Process

1. Boil the milk and stir it till it becomes thick. Then cool it.
2. In the milk add maida, sugar, dry fruits, coconut and ilaichi powder. Stir it till it becomes a paste.
3. Make banana paste and add it into the maida paste.
4. Hot oil in a pan. Make round shaped balls of the paste.
5. Fry these till they turn red.

Gujiya

Ingredients

Ghee / Oil to fry. For the Cover : 500 gms Maida (All purpose flour), 6 tbsps Oil / Ghee (melted), For the Filling : 500-600 gms Khoya, 1/2 tsp green Cardamom Powder, 25 gms chopped Almonds, 25 gms Raisins (Kishmish), 25 gms dried Coconut (shredded), 350 gms Sugar (Cheeni) or to taste (powdered)

Process

Sieve the flour. Mix the six tablespoons of oil with the maida. Using fingers, mix well so that the mixture takes the form of breadcrumbs and binds to a certain extent. Now add some water and knead lightly. Keep adding water as required and knead into a soft but tight dough. Set aside and cover with a damp cloth. Now mash the khoya and fry it in a kadhai / deep pan till light brown in color. Add sugar and cardamom powder into the khoya and mix well. Add almonds, cashews, coconut and raisins. Fry for 2 minutes and remove from the heat. Allow it to cool. Divide the dough into small balls and roll each ball into a small round of 4 inch diameter. Fill half the round with the khoya mixture, fold it and seal the round, twisting the edges inwards. Take care that the filling does not ooze out. Prepare all the gujyas and spread on a cloth. Heat ghee in a kadhai and deep fry the gujyas in batches on a medium flame. When golden brown in colour, drain and remove. Store for use in an airtight glass jar. Tip : Gujiya moulds can also be used (they are easily available in any indian store or market). For using moulds, place the rolled dough ball in a greased gujiya mould and fill a tbsps of filling mixture on one side. Moisten the edges of the round and fold one side of the mould over the other. Remove the excess edges and reuse.

Wheat Laddu

Ingredients

1 cup Wheat Flour, 1/4 cup Gram Flour, 1 1/2 cup Sugar Powder, 1/4 cup Grated Coconut, 1/4 cup Dry Fruit Almonds, raisins, kaju etc, 1 cup Ghee

Process

1. Heat the ghee.
2. Put both the flours in the heated ghee.
3. When nearly roasted put coconut and sliced dry fruit in the mixture.
4. Now put the ground sugar in the mixture and stir thoroughly.
5. Take off from the heat quickly and make laddus. You may also put the mixture in an oil based thali & make small pieces.

Soan Papdi

Ingredients:

1 1/4 cup Gram Flour
1 1/4 cup Maida
250 gms Ghee
2 1/2 cups Sugar
1 1/2 cup Water
2 tbsps Milk
1/2 tsp Cardamom seeds crushed coarsely
4" squares cut from a thin polythene sheet

Process

1. Sift both flours together.
2. Heat ghee in a heavy saucepan. Add flour mixture and roast on low till light golden. Keep aside to cool a little, stirring occasionally.
3. Prepare syrup simultaneously. Make syrup out of sugar, water and milk. Bring syrup to 2 1/2 thread consistency.
4. Pour at once into the flour mixture. Beat well with a large fork till the mixture forms threadlike flakes.
5. Pour onto a greased surface or thali and roll to 1" thickness lightly. Sprinkle the ilaichi and gently press down with palm.
6. Cool, cut into 1" squares, wrap individually into square pieces of thin plastic sheet. Store in an airtight container.

Diwali Traditions & Customs

Deepavali, the literal meaning of which in Sanskrit is 'a row of lamps.' Filling little clay lamps with oil and wick and lighting them in rows all over the house is a tradition that is popular in most regions of the country. Even today in this modern world it projects the rich and glorious past of our country and teaches us to uphold the true values of life. It is associated with many customs and traditions. One of the most curious customs, which characterizes this festival of Diwali, is the indulgence of gambling, especially on a large scale in North India.

The first day of five day long Diwali celebrations is of great importance to the rich community of western India. Houses and business premises are renovated and decorated. Entrances are made colorful with lovely traditional motifs of Rangoli designs to welcome Lakshmi, the Goddess of wealth and prosperity. To indicate her long-awaited arrival, small footprints are drawn with rice flour and vermilion powder all over the houses. Lamps are kept burning all through the night. Believing this day to be auspicious women purchase some gold or silver or at least one or two new utensils.

Lakshmi-Puja is performed in the evenings when tiny diyas of clay are lighted to drive away the shadows of evil spirits, devotional songs-in praise of Goddess Lakshmi are sung and Naivedya of traditional sweets is offered to the Goddess. There is a peculiar custom in Maharashtra to lightly pound dry coriander seeds with jaggery and offer as Naivedya in villages cattle are adorned and worshipped by farmers as they form the main source of their income. In south cows are offered special veneration as they are supposed to be the incarnation of Goddess Lakshmi and therefore they are adorned and worshipped on this day.

On second day there is a traditional practice specially in Maharashtra of taking bath before sunrise with oil and "Uptan" (paste) of gram flour and fragrant powders. In northern India, especially in places like Punjab, Diwali is dedicated to the worship of Lord Rama. While in Bengal, Kali/Durga, the goddess of strength, is worshiped. Diwali is one of the few Hindu festivals, which is celebrated in every part of the country, even



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Diwali has many legends and religious accounts associated with it. Lights and diyas are lit to signify the driving away of darkness and ignorance, as well as the awakening of the light within ourselves. It is the perfect time for family gatherings, foods, celebrations and pooja. Goddess Lakshmi plays a major role in this festival, as do Ram and Sita. This autumn festival is a five-days celebration, of which each one has its own significance.

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in states like Kerala that has Onam as its main festival. To the Jains, Deepavali has an added significance to the great event of Mahaveera attaining the Eternal Bliss

of Nirvana.

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the houses. Lamps are kept burning all through the nights. In order to welcome Goddess Lakshmi, the house is kept clean and rangoli is drawn at the doorstep. A pandit is consulted for the best time of puja. The general things needed for a diwali puja are silver and gold coins, suparis, uncooked Rice, paan leaves, kumkum for applying tilak, mithai (Indian sweets), camphor, agarbattis (incense sticks), dry fruit (almonds, cashews), flower petals and Lakshmi-Ganesh icon.

Diwali Pooja

The pooja ritual is performed in the evening when tiny diyas of clay are lit to drive away the shadows of evil spirits. Bhajans are sung in praise of the goddess and sweets are offered to her. Diwali puja consists of a combined pooja of five deities: Ganesha is worshipped at the beginning of every auspicious act as Vignaharta; Goddess Lakshmi is worshipped in her three forms Mahalakshmi, the goddess of wealth and money, Mahasaraswati, the goddess of books and learning and Mahakali. People also worship 'Kuber'- the treasurer of the gods.

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tain of food'. In temples especially in Mathura and Nathadwara, the deities are given milk bath and dressed in shining attires with ornaments of dazzling diamonds, pearls, rubies and other precious stones. After the prayers and traditional worship innumerable varieties of delicious sweets are offered to the deities as "Bhog" and then the devotees approach and take Prasad.

Goddess Lakshmi is worshipped in every Hindu household. In many Hindu homes it is a custom for the wife to put the red tilak on the forehead of her husband, garland him and do his "Aarti" with a prayer for his long life. In appreciation of all the tender care that the wife showers on him, the husband gives her a costly gift. This Gudi Padwa is symbolic of love and devotion between the wife and husband. On this day newly married daughters with their husbands are invited for special meals and given presents. Diwali celebration is a very happy occasion for all. Diwali Rangoli

Indians love colors and its perfectly reflected in various ways. Rangoli is one such example that is a unique art work that is practiced by people all across India. Basically Rangoli is an art work that is done floors to adorn houses. The use of bright color powders with amazing Rangoli designs and patterns make its beautiful thing for decorating homes on special festivals like Diwali and occasions like marriage. There are few common patterns and designs of Rangoli, however the range of designs and Rangoli patterns is simply endless. It is such a popular art work that various Rangoli competitions are held at schools, offices, organizations which an effort to make Rangoli much popular among the younger generations. Thus for the ones in the search of best Rangoli designs or easy Rangoli designs, below is many beautiful Rangoli design suggestions to create a magically beautiful Rangoli on this Diwali...

Here is a fabulous array of Diwali Rangoli designs! Get inspired from these traditional yet extremely artistic Rangoli designs for Diwali and decorate your courtyard on this auspicious Diwali Festival. Please click on the images of these Diwali Rangoli Designs for a larger and clearer view.

UMV: Bringing an End to your Voucher Misery

Mumbai : With the dawn of the start-up era and the ever-increasing ecosystem of young minds setting out to create their own businesses, the scope to create an impact is marginal. What will though, set a successful venture apart from others is the ability of the entrepreneur to solve a problem. If an idea finds a solution, the minds behind the idea have earned themselves the right to call themselves entrepreneurs. Through UMV, we find a solution that helps us simplify our shopping through something we encounter quite often in our lives: Vouchers. Vouchers piling up at your homes by the day – rotting away on desks way beyond their expiry, eventually finding their way to the trash. But would you believe that there now is a revolutionary idea that will make you want to hold on to it. Would you believe that what seems like waste is actually worth a monetary value? What if there is a way to turn these vouchers into cash? Team UMV (Use My Voucher) has taken upon themselves the challenge of helping the Indian consumer save that voucher and use it to his benefit - creating value of what you thought was waste.

Live on November 1st, the UMV app is the brainchild of Rishab Jain and Umair Zamzam, leaders of a team dedicated to bringing the consumer the best deal at his preferred brand. The user-friendly application's services are bifurcated into an Online Voucher store and a Trading Engine. The Voucher store allows the consumer to purchase discount vouch-

ers for over 70 premium brands. Rishab Jain, heading the company's technology development has led research to deduce that most sought after brands lack an online presence in India. 'It's the ugly truth', says Rishab, 'More than 300 brands do not use the web space, yet they are sought after in India. Take a Zara, Hamleys or a Forever 21 – there is no opportunity for a brand loyalist to buy a discount voucher for these stores online. UMV, in many ways, brings an online presence to these over-300 sought after brands'. Not only do you benefit by purchasing a discount voucher for your preferred brand – but a key benefit of the Voucher store is that you no longer have to go buy vouchers at a store like you did in the past – UMV offers delivery at your doorstep within 24 hours. 'It's a win-win for both sides – the buyer and the seller', says Rishab. 'I was looking at a way to help the customer save on everyday purchases at his preferred store, however, through the developmental phase I realized that in the process of helping customers, UMV will also help increase footfalls at stores, as we are increasing the reach of the product through the discount. Accessibility for all was the aim behind devising this system'.

The Trading Engine is what will bring an end to your voucher misery. Say you have a toy store voucher at home – with your childhood long gone and no children in the near future, the trading engine is just the place you need. Price it as you deem right, enter crucial details like the

expiry date and put it up for grabs. Similarly, look for other vouchers that may be of use to you but not to the seller (systematic breakdown – hotels, electronics, restaurants – will help you get there). A unique in-app chat system enables the buyer and seller to discuss the logistics and schedule a meet to make the transaction. Founder and Planning Lead, Umair Zamzam, believes UMV is the need of the hour. 'Our research concludes that 60% of our consumers prefer to give vouchers instead of presents and 65% of vouchers in circulation expire without being used. We at UMV are thus creating a market place where we can get the right voucher to the right consumer through this trading engine', says the young entrepreneur.

With the online store and trading engine, Use My Voucher aims at solving 100% of voucher related transaction issues. After months of research and surveys involving over a thousand people, UMV has identified top stores and brought them on board to give you a discount voucher through their app. 'Consumer satisfaction is key – we want to eliminate the physical visit period at stores, which is why our team worked towards ensuring we have an efficient 24 hour delivery and an Easy Pay system', says Rishab Jain. 'Umair and I are very clear that customers are our priority, which is why our work-back plan was built on the mission of offering free shipping and 100% money-back guarantee on every order.

Vadilal Industries Net Profit up 946% in Q2 FY 2016

India's leading ice cream and frozen foods major, Vadilal Industries Limited, has reported a 946% jump in net profit at Rs. 3.02 crore for the second quarter ended September 30, 2015 as against Rs. 0.28 crore in Q2 of previous year. Net sales in Q2 of FY 2015-16 were higher by 13.21% to Rs. 103.07 crore over previous fiscal's Q2 net sales of Rs. 91.04 crore. Earnings per Share (EPS) for Q2 FY 16 stood at Rs. 4.20

(face value of Rs. 10 per share). For the six months ended September 2015, company reported a net profit of Rs.24.38 crore against a net profit of Rs. 13.74 crore in the corresponding period last year, growth of 77.37%. Net sales in first half of FY 2015-16 at Rs. 285.47 crore were higher by 10.36% compared to Rs. 258.66 crore. EPS for H1 FY 16 stood at Rs. 33.92 (Face value of Rs. 10 per share).



Arvind Infrastructure Announces Q2 FY15-16 Results

Ahmedabad : Arvind Infrastructure Limited, one of the emerging real estate players in the Real Estate Development space has recorded a decline in the consolidated revenue to Rs. 7.87 crores for the quarter ended 30th September 2015, as against Rs.19.67 crores in the corresponding quarter of the previous year. Consolidated EBITDA is at Rs.1.61 crores as

compared to Rs.2.79 crores in the corresponding quarter of the previous year. The Company has posted net loss of Rs.0.30 crores for the quarter ended 30th September, 2015 as compared to a loss of Rs.0.57 crores in the corresponding quarter of the previous year. Commenting on the results as well as outlook of the Company, Mr. Kamal Singal, Managing Director & CEO said: "The performance



helps in easy viewing and navigation. It also simplifies operations, expands functionality and customises the user experience. VGA Smart Operation Panel even includes a web browser that allows customers to view and print web content from the control panel of MFP. The panel is also equipped as standard with a WiFi card, which makes direct connection between mobile devices and panel possible, simplifying accessibility and information exchange.

Speaking on the occasion, Mr. Manoj Kumar, Managing Director & CEO Ricoh India said, "The Ricoh MP C306ZSP and MP C406ZSP combines user-friendly controls, versatile performance, robust security and energy and paper savings in a compact solution that's specifically designed for convenience and affordability. These innovative systems leverage advanced capabilities found only in Ricoh's services-led platform to simplify even the most complex printing, copying, scanning, and distribution tasks.