



# POONA SERVICE WHEEL



R.I. District 3131

## ROTARY CLUB OF POONA

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### Unveiling of the ultimate Move-A-Thon — A Fundraiser and Mass Scale Public Image Event - by P P Jaideep Parekh

#### The Ultimate – Move-A-Thon

(One Cause, One Dream)

A fundraiser and mass scale public image event

*“The secret of success is to do a few things for a long time”*

Time now to focus and hit the ground running on the club's annual fund raising signature event.

Let us all come together to make this event a powerful strategy to raise funds for community services that align with our club's values, and also for building our club's image by consistently delivering unique experiences and creating lasting impressions for all the stakeholders.

The blue print of the event, explaining the size and scale will be shared and discussed on Monday the 21<sup>st</sup> October. For us as a club to make this fund raising even a success, your presence is vitally important.

.....By PP Jaideep Parekh

21st October 2024

Rotary Club of Poona

**Unveiling of  
The Ultimate  
'Move - A - Thon'**

A Fund Raiser and Mass Scale Public Image Event

Presented by  
**PP Jaideep Parekh**

Venue: Conf. Hall #2 Poona Club  
Fellowship: 6:30 to 7:00 pm  
Meeting : 7:00 to 8:00 pm  
Followed by Mini Fellowship  
Guest charges : ₹350  
Madira on Payment  
Dress code: Semi Formals

### Memrories of Last Year's Successful Event .... Let us repeat the performance



## Maratha History & Its Impact

**Mr. Vikram Sinha Mohite**, the guest speaker at the meeting on 14 Oct 2024, has dedicated his life to study and research in the field of Maratha history. He is a direct descendant of Hambirrao Mohite, the commander-in-Chief of the Maratha army of Chhatrapati Shivaji Maharaj. His talk opened up a veritable treasure trove of information about the life and times of Shivaji Maharaj.

Born in the year 1630, in fifty short years of his life, Maharaj succeeded in establishing an independent kingdom in Deccan and also in becoming the master of extensive territories in Karnataka and Tamil Nadu. He was groomed for his work by his Bengaluru-based father, Shahaji Raje Bhosale, who invited scholars from all over the country to train his son in skills necessary for becoming an ace warrior as well as an able administrator.

At a time when the Mughal empire had 3,000 subas or administrative regions under their control, and an armed force of 100,000 men, Shivaji Maharaj had one Suba and an army of 5,000. Yet, with his acute foresight and brilliant strategy, he managed to protect Hinduism and also to organize Marathas to carve out an independent kingdom.

He realized the advantage of fighting the enemy from a height, and constructed or repaired over three hundred forts in the hilly terrain of Deccan. He was the first ruler to establish a navy to protect the coastline, at a time when the Portuguese were the undisputed rulers of the seas. He fought his battles at a time of his choice, and at a place chosen by him, to which he led the enemy, so he seldom lost a battle.

His kingdom was founded on sound moral principles, which he enforced strictly. After his demise, the flame of Maratha struggle against the Mughals was kept alive by his 23-year-old widowed daughter-in-law, Maharani Tarabai, who was the regent of the Maratha empire during the minority of her son, Shivaji II.

She personally led the army in the fight against the Mughals, and brought the mighty Aurangzeb to his knees. In conclusion, the speaker stated that the biggest impact of Shivaji Maharaj's rule was that the Marathas were united, and a sense of pride was instilled in them.

Maharaj was a born leader of men, a capable and daring soldier, a brilliant administrator, and, above all, a man of sterling character. His rule was based on principles of chivalry and sacrifice, respect for women, and fairness in all dealings.

He revived ancient Hindu court traditions, and promoted the use of Marathi and Sanskrit as court languages, replacing Persian. The Jagirs awarded by him led to the formation of small Hindu kingdoms, which became self-governing princely states after the British takeover. At the time of partition of India, there were 541 princely states, of which only 15 went to Pakistan, as partition was based on a religious divide. Shivaji Maharaj could therefore be said to be the architect of modern-day India.

A vote of thanks was proposed by Rtn. Farida, who rightly described the talk as spellbinding.

.....By Rtn Mandakini Tata





# What the Army Mess Taught Me About Life

**An article written by Tapshi Dhanda and Forwarded by Maj Gen Rohinton Soli Jambusarwalla**

Pineapple-cheese-cherry on a toothpick, too-thick rajma, and sweet cold coffee. Tapshi Dhanda finds the predictable uniformity of army mess food around the country a comforting anchor to life on the road.

I dunked three fingers into my father's clear, fizzy drink while he chatted with a fellow officer at an army mess in Ambala. I reached for the small, pale-white, perfectly round onion that sat at the bottom of the glass and it bounced ever so slightly a few times, before I caught it and popped it whole into my mouth. It was tart. Vinegary. A bit salty. Curious, I took a sip of the drink and remember my eyes widening as I licked my lips. What was that! The year was 1994 and I was six.



I later learnt it was a **gin cocktail**, made army-style:

**1 peg of gin**

**Half of that volume of lime cordial**

**Soda**

**A pinch of salt**

**Two drops of bitters**

**A cocktail onion or two**

I never forgot that first taste. I still look for it in every bar I visit, but I've only ever found it in an army mess; in fact, I find it every army mess that I visit. Over the years and across the country, I've found it in a mess in Baramulla, Deolali, Mhow, Secunderabad, Ahmedabad, Pune, Shillong, Jalandhar, and Delhi. And once at a retired army officer's home in Zirakpur, even there, made perfectly.

As a child, I believed the world operated like an army mess — everything had order, parties have dress codes, different cuisines demand their own cutlery, and gin is drunk with bitters and cocktail onions. While the world may not in truth, work like this, every army mess in the country, reliably, does.

## **The Army Mess - An Institution**

I've often tried to decode the 'sameness' that is present in the army, achieved almost effortlessly. This sameness was most apparent to me in the food that army messes served across stations in the country. I found it both fascinating and comforting that no matter which part of the country I was in, the food in the mess there tasted like food in any army mess anywhere. I began to reason that perhaps, like most things in the army, food is a matter of tradition and precision – neither of which is achieved by introducing change.

An army mess, home base for a regiment and its officers, is a magnificent institution whose walls are lined with glimpses of the operations of that unit, photographs of those who lead and serve the regiment, and mementos of valorous victories. An army mess is also where (dining) officers eat and stay. Every mess has dining and non-dining members – the former includes unmarried officers or those whose families are not in the station, while the latter comprises of officers posted in the station with their families. The mess caters for daily breakfast, lunch, evening tea, drinks and dinner for the dining members. On Sundays, breakfast and lunch are replaced by brunch, chhole bhature or ildi-dosa, complete with three types of chutneys and a thick, tangy sambar.

The menu in an army mess is set, not à la carte. The everyday menu usually includes two vegetables or a vegetable and meat dish, a dal, chapatis, rice, green salad and dessert or fruits. If it is a continental menu, expect macaroni, roast chicken, baked beans, garlic bread, dinner rolls, Russian salad and pudding. And on the rare days that a fauji will make an à la carte order, it will most certainly be anda bhurji and paranthas — nothing makes him happier.

(Contd.....)

# What the Army Mess Taught Me About Life

## The Etiquette of an Army Mess

As a child, before I understood the whys and hows of eating in an army mess, I would ask for my curry to be served in a bowl. The steward was always thrown off; he would pause, restrain his confusion, then return with one that was somehow never the right size. I noticed that nobody else ever asked for a bowl! You see, there is no concept of using a bowl for curry in an army mess. The dals and gravies are a thick-ish consistency on purpose. A no-bowl policy is essentially a no-fuss policy, so one can stand and eat if one needs to socialise, and one always needs to socialise in the army. It also prevents the cacophony of clanging and scraping that children and cutlery almost inevitably produce. All chefs and stewards in the Indian army receive their training at the Army Service Corps (ASC) Centre in Bangalore. This has been the case for nearly 14 years now, before which the training centre was located in Gaya, Bihar. While there was a shift in the base, there has largely been no change in curriculum.

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Chefs and stewards go through three levels of training. The 6-month long Level 1 course for chefs teaches them the basics of cooking and hygiene. Those who excel in Level 1 go on to become mess chefs and are immediately enrolled into a 3-month Special Training course where they learn to cook different types of starters, soups, mains and desserts that fall under Indian, Continental and Chinese cuisines. After the completion of the Special Training course, they are ready to return to their respective regiments, and join army messes situated across the country. Sometime between 2-10 years of their tenure as a mess chef, they return to the ASC centre for training at Level 2 and 3. Each of these courses lasts 28 days, and teaches the chefs more about Continental, Chinese and regional Indian cuisines. Nearly every mess chef in the army can turn out dosa, sambar, biryani, noodles, fish curry, kadhi and rajma with the same amount of confidence, if not skill.

The stewards, in a similar training drill, are taught skills related to steward duties and responsibilities — how to make basic cocktails and mocktails; the many ways of folding a napkin; knowledge of cutlery and glasses, along with each specific purpose; how to serve beverages (always from the right) and food (from the left); whom to serve first (always the lady); how to set a table for an Indian, Continental or Chinese meal; nuances on the placement of cutlery if an officer wants to be served, is waiting for his senior to finish, or is done eating and hence has ‘closed the plate’, and so on.

## Army Formal Parties

Some of the most important lessons shared between the chefs, stewards and their instructors are about the formal parties that are organised every so often in an army mess. The quintessential example of elegance, tradition, order and precision, formal parties in the army are all the charm one needs to experience to be mesmerised by this life. The menus for these parties are curated with thought, the dishes named with ingenuity and the tables laid out with skill. The pristine white china is framed with a delicate gold border and, in some cases, stamped with the regiment monogram. The glasses are crystal. The menu is often continental; a tradition that was started during the British rule for the simple reason that it’s the least messy cuisine to eat with cutlery. Everyone closes their plate when the senior most officer is finished eating. And finally, dessert is served.

The menu for a formal party holds a special place in most army messes, as they represent craft and knowledge on the part of the mess committee that designs them. Sometimes old menus are referred to, to commemorate victories, recreate a bygone special dinner, or simply to please a guest. The menus are a matter of pride — even keepsakes. If you take a walk from one end of the dining hall in the National Defence Academy (NDA) to the other, you will see menus from pre-independence times and special occasions that hosted important dignitaries, kept safe on a bed of taut velvet and covered with glass. It is how most ex-army men and their families keep their memories too, of their time in the Indian Army.

My lived experiences as an army kid, my interactions with officers and ladies who are now retired, and my conversations with those who continue to serve the organisation tell me that this sameness in food and otherwise, this consistency, becomes a collective memory. The shared landscape of our nostalgia translates into a sense of belonging so strong, it transcends age and geography. All army personnel and their families carry the same taste and culinary vocabulary. We navigate all the unknowns of a new station by stepping inside the familiarity of the army mess there. And we never quite forget any of it. Not the pineapple-cheese-cherry on a toothpick, not the too-thick rajma, not the sweet cold coffee, not the Topsy pudding and definitely not the gin with bitters and cocktail onions.

.....Written by Tapshi Dhanda



दशहरा बीत चुका था, दीपावली समीप थी, तभी अध्यापक ने छात्रों से कुछ प्रश्न पूछे; किन्तु एक प्रश्न पर कक्षा में सन्नाटा छा गया ! उन्होंने पूछा, "जब दीपावली भगवान राम के 14 वर्षों के वनवास से अयोध्या लौटने के उत्साह में मनाई जाती है , तो दीपावली पर "लक्ष्मी पूजन" क्यों होता है ? श्री राम की पूजा क्यों नहीं ?" प्रश्न पर सन्नाटा छा गया, क्यों कि उस समय कोई सोशल मीडिया तो था नहीं, स्मार्ट फोन भी नहीं थे ! किसी को कुछ नहीं पता ! तब, सन्नाटा चीरते हुए , छात्रों में से ही एक हाथ, प्रश्न का उत्तर देने हेतु ऊपर उठा ! उसने बताया कि "दीपावली" उत्सव दो युग "सतयुग" और "त्रेता युग" से जुड़ा हुआ है ! "सतयुग में समुद्र मंथन से माता लक्ष्मी उस दिन प्रगट हुई थी !" इसलिए "लक्ष्मी पूजन" होता है ! भगवान श्री राम भी त्रेता युग में इसी दिन अयोध्या लौटे थे ! तो अयोध्यावासियों ने दीप जलाकर उनका स्वागत किया था ! इसलिए इसका नाम दीपावली है !

इसलिए इस पर्व के दो नाम हैं , "लक्ष्मी पूजन" जो सतयुग से जुड़ा है, और दूजा "दीपावली" जो त्रेता युग , प्रभु श्री राम और दीपो से जुड़ा है ! इस उत्तर के बाद थोड़ी देर तक सन्नाटा छाया रहा , क्यों कि किसी को भी उत्तर नहीं पता था ! यहां तक कि प्रश्न पूछ रहे अध्यापक को भी नहीं !

एक और प्रश्न भी था , कि लक्ष्मी और श्री गणेश का आपस में क्या रिश्ता है ? और दीपावली पर इन दोनों की पूजा क्यों होती है ? सही उत्तर है : लक्ष्मी जी जब सागर मन्थन में मिलीं, और भगवान विष्णु से विवाह किया, तो उन्हें धन और ऐश्वर्य की देवी बनाया गया, उन्होंने धन को बाँटने के लिए मैनेजर कुबेर को बनाया ! कुबेर कुछ कंजूस प्रवृत्ति के थे ! वे धन बाँटते नहीं थे , स्वयं धन के भंडारी बन कर बैठ गए ! माता लक्ष्मी परेशान हो गई ! उनकी सन्तान को कृपा नहीं मिल रही थी ! उन्होंने अपनी व्यथा भगवान विष्णु को बताई ! भगवान विष्णु ने उन्हें कहा, कि "तुम मैनेजर बदल लो !" माँ लक्ष्मी बोली : "यक्षों के राजा कुबेर मेरे परम भक्त हैं ! उन्हें बुरा लगेगा !" तब भगवान विष्णु ने उन्हें श्री गणेश जी की दीर्घ और विशाल बुद्धि को प्रयोग करने की सलाह दी ! माँ लक्ष्मी ने श्री गणेश जी को "धन का डिस्ट्रीब्यूटर" बनने को कहा !

श्री गणेश जी ठहरे महा बुद्धिमान, वे बोले: "माँ, मैं जिसका भी नाम बताऊंगा, उस पर आप कृपा कर देना ! कोई किंतु , परन्तु नहीं !" माँ लक्ष्मी ने हाँ कर दी ! अब श्री गणेश जी लोगों के सौभाग्य के विघ्न / रुकावट को दूर कर उनके लिए धनागमन के द्वार खोलने लगे ! कुबेर भंडारी ही बनकर रह गए ! श्री गणेश जी पैसा प्रदान करने वाले बन गए ! गणेश जी की दरियादिली देख, माँ लक्ष्मी ने अपने मानस पुत्र श्री गणेश को आशीर्वाद दिया, कि जहाँ वे अपने पति नारायण के सँग ना हों, वहाँ उनका पुत्रवत गणेश उनके साथ रहें !

दीपावली आती है कार्तिक अमावस्या को ! भगवान विष्णु उस समय योगनिद्रा में होते हैं ! वे जागते हैं ग्यारह दिन बाद, देव उठावनी एकादशी को ! माँ लक्ष्मी को पृथ्वी भ्रमण करने आना होता है, शरद पूर्णिमा से दीवाली के बीच के पन्द्रह दिनों में, तो वे सँग ले आती हैं श्री गणेश जी को ! इसलिए दीपावली को लक्ष्मी - गणेश की पूजा होती है !

यह कैसी विडंबना है , कि देश और हिंदुओं के सबसे बड़े त्यौहार का पाठ्यक्रम में कोई विस्तृत वर्णन नहीं है ? और जो वर्णन है, वह अधूरा है ! इस लेख को पढ़ कर स्वयं भी लाभान्वित हों , अपनी अगली पीढ़ी को बतायें और दूसरों के साथ साझा करना ना भूलें !

..... शालिनी गोविल



## MISCELLANEOUS

### Congratulations to "Rotary Club of New York # 6" Chartered 115 years ago!

On February 23rd, 1905, on Dearborn Street in Chicago the miracle happened – ROTARY was born. The Chicago Club was Club #1. Rotary moved west and San Francisco became Club #2 in 1908; then Oakland was chartered a couple months later as Club #3; followed by Seattle, #4; and Los Angeles, #5. Rotary was on the move.

The idea of forming a Rotary Club in New York came in a message to Elmer DePue in New York, not from Paul Harris but from Clarence J Wetmore, member of the Rotary Club of San Francisco. Elmer was the President of the Eastern Division of the Cresta Blanca Wine Company.

In an effort to start the wheels rolling, Elmer consulted with Daniel Cady of New York who, as a close friend of Paul Harris, agreed to talk with Paul. Paul Harris dispatched Fred Tweed of Chicago to talk with Cady, DePue and Bradford Bullock at a meeting held on August 18, 1909. Six days later on August 24th, 1909 the Rotary Club of New York was formed. There were 15 charter members and Bradford Bullock was elected President. Bradford Bullock served as President for two years.

The Honorary member of this Club was Paul Harris, elected at the initial meeting of the New York Rotary on August 24th, 1909. Since there were no established requirements for weekly meetings, Club #6 held dinner meetings semi-monthly, the second and fourth Thursdays, rotating the meeting to different restaurants and hotels. At that time, there were three objects: 1) Promotion of the business interests of the members; 2) Advance the best interests of New York, and 3) Spread the spirit of the city pride and loyalty among its citizens.

On September 14th, 1909, the Rotary Club of New York was incorporated under the laws of the State of New York.

The first lapel pin in the history of the Rotary was designed and made by NY Club member, John Frick on October 14th, 1909 and worn by President Bradford Bullock from 1909 to 1911. The pin was presented to the Club and is now on display in the Club office. This was the forerunner of the traditional Rotary pin work today.

.....By President Amar Krishna, PhD

Birthday / Anniversary		Dates	Programmes Ahead	Attendance Report 14 Oct 2024	
Rtn Amarjeet Singh Raizada		21-Oct	<b>28 Oct :</b> Diwali dinner	Rotarians	47
Rtn Jeevan Dalvi		22-Oct	<b>04 Nov :</b> Rotary KBC with Nitin Dhamale	Anns	18
R/ Ann Renuka Shinde		23-Oct	<b>11 Nov :</b> Car journey from Pune to Germany by Charu Shrotri	Spouses	01
Rtn Brig Prashant & R/ Ann Vibhavari Sheode		23-Oct	<b>18 Nov :</b> Nominating Committee Elections	Visiting Rotarians	—
Rtn Priyamvada Singh		25-Oct		Guests	01
Spouse Dipak Thacker		25-Oct		<b>TOTAL</b>	<b>67</b>
Rtn Kishor L Rathi		27-Oct			