



*Abhishek Joshi*

Namaskar Mandali,

I hope this newsletter finds you well! As we navigate through life's adventures, I wanted to take a moment to share a little bit about myself with all of you. So, grab a cup of your favourite beverage, sit back, and let's get acquainted!

About Me:

I am Abhishek Joshi and I am thrilled to have this opportunity to connect with each of you. By day, I am an IT Professional but beyond that, I am a passionate reader and listener to current affairs around the world. You can often find me lost in the joy of listening to various news channels.

My Journey:

My journey has been filled with diverse experiences and learnings. From a graduate IT professional to Senior Project Manager each role has shaped me into the person I am today. I am grateful for the lessons learned and the growth achieved along the way.

What Inspires Me:

I find inspiration in the simple things – tasty food, or a heartfelt conversation.

Life's Mantra:

One of my guiding principles in life is "Be yourself; everyone else is already taken."; By Oscar Wilde. It reminds me the importance of staying true to oneself and not changing who you are for the sake of the world's expectations or pressures.

Exciting News:

I am thrilled to share that I have been approached by Radio Tarana – New Zealand's only and favourite Hindi Radio channel to provide insights on current Indian political scenario covering the national elections. It has been a labour of love and support that I have received so far from family and friends and I can't wait to see where this journey takes me.

Let's Connect:

I would love to hear from each of you! Feel free to reach out to me at [jabhi77@gmail.com](mailto:jabhi77@gmail.com) if you have any questions, ideas, or just want to chat about anything.

Thank you for taking the time to read a little snippet about me. I am grateful for each of you and the opportunity to share a piece of my world with you all.

Wishing you all joy, success, and endless adventures!



# Generation Next

*Atharva  
Barpande*

Hello! I am Atharva Barpande, a 20-year-old Wellington native. I'm a creative and outgoing person, so Wellington has been perfect for me. I've been able to meet so many people, usually students, who share a variety of passions - my favourite of which is writing. I've been a creative person for as far back as I can remember, day-dreaming in primary school and typing away about distant, fantasy lands. To this day, I regularly add to my growing novel, screenwriting, and poetry collection. I boast a 134 thousand word journal I've been writing in since October of 2021. If there is any advice I can give to the even younger generation, it's to take advantage of the variety of clubs that Wellington is filled with (as I have done with writing). Your proficiency in any hobby is very rarely gifted; it's a muscle you develop, so make sure to throw yourself into any and all ventures that catch your eye, regardless of how good you are. One area of Wellington's artsy culture that I'm so inexplicably excited about diving further into is film. I've been a huge film nerd for quite a while now; the ability to connect with someone on an emotional and personal level through a visual medium is just so compelling. Meeting students at Vic Uni who actively make short films has never failed to shove me further into learning every aspect of filmmaking, like writing, directing, cinematography, acting, editing, colour grading and more. I've recently bought a camera after months of toying with the idea of such a big investment, and I can fully say, without a doubt, that it is definitely worth it. I'm beyond excited for spearheading future film projects, and have already shot a LOT of footage while out and about in Wellington. While it's not got the same energy as New York, Paris, Tokyo, or some other starkly entrancing city, I'm very happy with what I have, and will always be grateful for the people and opportunities that Wellington offers. Going forward, I can't wait to delve further into the bottomless pit of creativity that Wellington has, before moving abroad to tackle a larger city's string of possible adventures.



# Generation Next

*Amey Nanote*

Hello, I am Amey, 24.

Currently I work as an Analyst for Xero, but I was once a Student at Victoria University of Wellington. I had the luxury of living at home and due to that I had to find ways to get into Social aspects of University and making new friends. A good method was volunteering and helping around the Vic University Club scene, mainly International Student Association. Though I was personally not an international student myself, I as a Domestic student could provide good guidance to the international students and therefore I stepped up. For 2 years, I was the Vice President of Activities for the club, which allowed me to be in charge of creating and hosting activities for the International Students to get involved in. I hosted and helped set-up various activities such as a Talent show, Horror Night and tons of fundraising Movie Nights. With my team we also set up a Podcast, which discussed NZ and the International Student Culture. We had various presidents from different cultural clubs and heard their experiences. Though I was not the primary host, I was the producer for all the shows. This podcast was pretty popular and so we got reached out to the Wellington Access Radio and so we got a professional studio and a radio slot to host our podcast on. This started my experience on working with creative endeavours such as DJ-ing and producing. In addition to working with the clubs, my friend and I started a company known as Treelink Studios which currently does Photography and videography for Events. We have covered various events for not only the International Student Club but Tech Conferences, Prom Nights and other cultural events. This helped me, gain experiences and different forms of creative avenues and form an asset base for my company. Being creative is very satisfying for me, it helps me distract from the repetitive grind of going to do a job and help me realise my passions in Filmmaking. Slotting into just one avenue, really didn't interest me and though I respect Masters in art I really enjoy trying a little of everything. I can nerd out on different forms of creative arts and love discussing and critiquing them. Having the experience of interacting with different cultures open me up to different stories and gain unique experiences. As being a migrant kid and travelling to a new country, it is very important to adapt to an ever-evolving world and so therefore I throw myself into these experiences and love having an optimistic outlook in life and enjoying it to the fullest.



## UPCOMING EVENTS

Sunday



अलीबाबा आणि  
चाळीशीतले चोर



Time: 1.15pm

Saturday



WMAI Annual  
General Meeting



Time: 3pm - 5pm

Save  
THE  
Date

Friday



Sharad  
Ponkshe  
Gappa

*More Details to follow*





## उंबरांची आमटी

मराठवाड्यात ब्राह्मणसदृश जातींमध्ये पूर्वी मांसाहाराचं प्रमाण नगण्य होतं. मांसाहार हा प्रथिनांची गरज पूर्ण करणारा मोठा आणि महत्वाचा स्रोत आहे. शिवाय मराठवाड्यात वरण फक्त तुरीच्या डाळीचं केलं जायचं आणि तेही खूप पातळ अगदी रस्समसारखं. उडदाची डाळही फार कमी वापरली जायची. मग प्रथिनांची गरज भागवण्याकरता भाजीत, आमटीत चणा डाळीच्या पिठाचे गोळे किंवा उंबरं सोडण्याची प्रथा आली असावी. कारण हरभरा डाळ हा प्रथिनांचा मोठा स्रोत आहे. शिवाय या आमट्यांचा जो बेस आहे त्यातही कणीक, डाळीचं पीठ, दाण्याचा कूट वापरला जातो.

आमटीचं साहित्य - २ टीस्पून बेसन, २ टीस्पून कणीक, २ टीस्पून काळा मसाला, १ टेबलस्पून दाण्याचं कूट, १-२ टीस्पून तिखट, मीठ चवीनुसार, ७-८ लसूण पाकळ्या ठेचलेल्या, १ टेबलस्पून तेल, मोहरी, चिमूटभर हिंग, ५-६ कढीपत्त्याची पानं, थोडीशी बारीक चिरलेली कोथिंबीर  
उंबरांच्या पारीसाठीचं साहित्य - ३ टेबलस्पून बेसन, तीन टेबलस्पून कणीक, अर्धा टीस्पून तिखट, अर्धा टीस्पून तेल, मीठ चवीनुसार हे सगळं साहित्य एकत्र करून घट्ट पीठ भिजवा.

सारणाचं साहित्य - २ मध्यम कांदे बारीक चिरलेले, अर्धी वाटी सुकं खोबरं, १ टीस्पून खसखस, अर्धी वाटी बारीक चिरलेली कोथिंबीर, १ टीस्पून काळा मसाला, मीठ चवीनुसार (मीठ बेतानं घाला, कारण आमटीतही आणि वर पारीतही मीठ आहे.) १ टीस्पून तेल

आमटीची कृती -

- १) कढईत तेल चांगलं गरम करा. त्यात मोहरी घालून तडतडू द्या.
- २) मोहरी तडतडली की त्यात हिंग घाला. आता त्यात लसूण ठेचून घाला. कढीपत्ता घाला.
- ३) लसूण जरासा लाल झाला की त्यात कणीक आणि डाळीचं पीठ घाला आणि मंद आचेवर खमंग वास येईपर्यंत भाजा.
- ४) पीठ भाजलं गेल्याचा खमंग वास यायला लागला की त्यात दाण्याचं कूट आणि काळा मसाला घाला आणि थोडंसं परता.
- ५) नंतर त्यात साधारणपणे ४-५ फुलपात्रं पाणी घाला. पाणी हळूहळू घालत जा म्हणजे त्यात गुठळ्या होणार नाहीत. पाणी घातल्यानंतर गॅस मोठा करा.
- ६) पाण्यात मीठ, तिखट, काळा मसाला घाला. पाण्याला चांगली उकळी येऊ द्या. त्यात कोथिंबीर घाला.

सारणाची कृती -

- १) कढईत तेल गरम करा. त्यावर कांदा घाला. मंद आचेवर चांगला गुलाबी होईपर्यंत शिजू द्या. कांदा मऊ शिजला पाहिजे पण लाल होता कामा नये.
- २) कांदा शिजला की खोबरं आणि खसखस घाला. मध्यम आचेवर सतत परतत खोबरं लाल होऊ द्या. गॅस बंद करा.
- ३) त्यात कोथिंबीर, काळा मसाला आणि मीठ घाला. सारण गार होऊ द्या.

उंबरांची कृती -

- १) अर्ध्या लिंबाएवढं पीठ घेऊन हातावर त्याची चपटी पारी करा. त्या पारीत १ टीस्पून सारण भरा.
- २) मोदकांना पाकळ्या करतो तशा करून लहान लहान उंबरं करून घ्या. अशी सगळी उंबरं करा.

उंबरांच्या आमटीची कृती -

- १) येसर आमटी उकळायला लागली की त्यात ही उंबरं सोडा.
- २) मंद आचेवर चांगलं शिजू द्या. शिजल्यावर ही उंबरं फुलून आमटीत वर येतात. ही आमटी भाकरीबरोबर, भाताबरोबर, अगदी नुसतीही उत्तम लागते.

ही आमटी झणझणीतच छान लागते. तेव्हा सारणात आपल्या आवडीनुसार मसाल्याचं प्रमाण वाढवा. मी आमच्या घरच्या चवीनं मध्यम तिखट केली होती.

By - सायली राजाध्यक्ष

