



Chinmay Gathoo

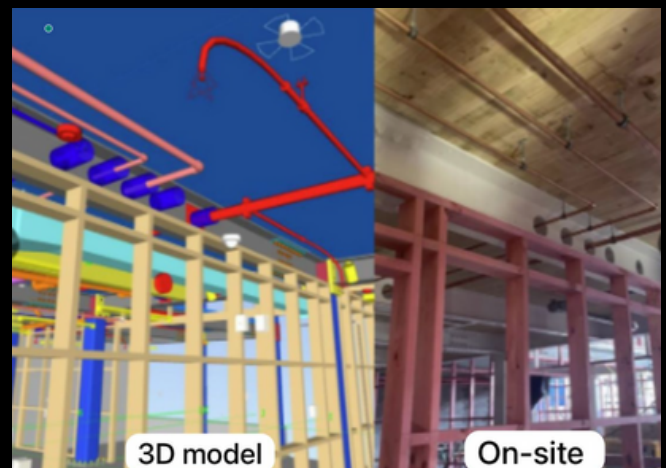
Kia ora! And namaskar! I am Chinmay Gathoo and I believe I have met most of the Wellington Marathi Associations members and non-members over time. I have managed to finish nearly 2.5 years in Wellington, and I reside along with my wife Rushouti in Newtown, Wellington.

Just a little about myself, I am also a registered Architect along with the Council of Architecture in India. I finished my Bachelor of Architecture back in 2017 from Mumbai University, after which I completed my master's in construction management at Auckland University of Technology in 2019. I continued to learn and teach at the Auckland university of Technology (AUT) as a Teaching Assistant to spread the industry knowledge and software to other industry professionals. My career highlight came when I had a chance to work for the largest Infrastructure project that New Zealand has seen which was the City rail link project. I was part of the Karanga-a-Hape road (KRoad) team which was building an underground twin tunnel station 30meters below Ground level. Recently first test train passed successfully through the City Rail link tunnels and KRoad station.



Image above: Auckland transport (AT) test train passes through the Karanga-a-Hape road (KRoad) station.

My work as a BIM Coordinator involves 3D coordination in the 3D model space. Making sure the design is coordinated is one of my main focuses. The image on the right side shows the image of 3D model and the on-site condition. The pipes passing through the steel beams were coordinated by Chinmay along with steel fabricators, engineers and hydraulic team. This can be seen on the 3D model and the on-site. Working along with project managers, engineers, designers and other stakeholders is my everyday task and trying to mitigate issues in the 3D Model as opposed to issues happening on site is one of my main focus.



Changing cityscape of Wellington



I shifted to Wellington in 2022 and both my wife and I have been working here ever since.

I have always felt we as a country learn from the mistakes we do, and make ourselves stronger. In the context of Seismic studies after the earthquakes the Design, Engineering, Construction and Government have taken stronger actions in making sure Buildings are Seismically stable. This meant changing the Building Act to suit the needs and to meet the Seismic code and compliance.

All information with regards to Earthquake Prone Buildings (also known as EPB) online. More details can be seen on the Wellington City Council page: <https://wellington.govt.nz/your-council/projects/te-ngakau-civic-precinct-programme>

Thus, one may see several modifications being made to the buildings around Wellington because of changes in the Building Act. These may be seen specifically after the 2013 and 2016 earthquakes. It is essential that every building follows to last for a longer period. The commercial buildings are Designed to last for 50 to 100 years.



The Civic Administration Building (CAB) and Municipal Office Building (MOB) is underway and will be demolished. There is restrengthening happening for the other projects such as the City Gallery, Central library and the Wellington Town Hall project.



Light at the end of Tunnel

There is loads in action, to strengthen our capital city. Quite a few projects will come to an end of its Construction phase and will begin their life cycle. I believe spaces create opportunities, and currently the industry is making these spaces safe by strengthen the bones, giving world-class services and aesthetics.

Speaking of current works, at the Wellington Town Hall, there are spaces designed for Victoria University's School of Music and New Zealand Symphony Orchestra (NZSO) to practice. Back in the past the 'Beatles' performed at the Wellington Town Hall performed here in 1964. Building such as the Parliament Future Accommodation building is going to ensure all the MPs and staff have a place to stay during the Parliamentary session.

The Archives building is getting built where the old Defense house was demolished as it was affected by the 7.8 magnitude earthquake in 2016. This new Archive building will host the archival holdings, laboratory spaces and highly specialized digitization and conservation facilities. The Wellington Airport team is building its new Airport Fire station building. This will mean moving across from the existing facility beside the airport, to the eastern side of the runway. This will create space for more aircraft stands and allowing for future passenger growth. I truly believe the fact that building new spaces create new opportunities.

All I would say is watch the space Wellington!



Farewell note by 2023-2025 WMAI President

सर्वांना गुडी-पाडव्याच्या खूप खूप शुभेच्छा
ब्रह्मध्वज नमस्तेस्तु सर्वाभीष्ट फलप्रद |
प्रप्तेस्मिन् वत्सरे नित्यं मद्रहे मंगलम कुरु |

May this Hindu New Year bring happiness, health and prosperity to all you.

As I write these last words on behalf of the WMAI Committee of 2023-25, we are all prepared to step down and pass the baton to the new committee of 2025-27. As a group of amateurs stepping up to give back to the community, knowing nothing of what the future held, we all submitted our nominations ready to face the joy and challenges that would come our way. And what an incredible journey it has been. A journey filled with moments of nervousness and joy, challenges and triumphs. Seeing our community come together, thrive, and be celebrated has made every effort worthwhile. I am filled with immense pride and gratitude. Serving our small yet tightly knit community as your president has truly been one of the greatest honors of my life. Together, we have achieved remarkable milestones and faced numerous challenges with resilience and determination.

For the first time, we have seen an unprecedented number of women in key leadership positions. This includes myself, Megha Barpande, as the President, Deepika Joshi-Thatte as the Secretary, Madhurika Kulkarni and Rewa Dixit as our Treasurers, and Sayali Narawade and Smita Shangarpawar as our committee members. Their contributions have been invaluable, and together we have paved the way for future women leaders. This is not just a personal triumph but a victory for every woman who dreams of breaking barriers and coming to the forefront to lead a community and organization.

I am confident that we have left a mark in the world of the "common man."

I would also like to acknowledge and thank the wonderful support from our other committee members Vishal Tandon, Jitendra Hushare, and Chinmay Gathoo for keeping us grounded, sane, and bringing in humor at much-needed times.

Meeting new people, especially the visiting parents and receiving their appreciation and gratitude, has been one of the most touching moments of my presidency. The humility of visiting overseas artists and the chance to understand their personal lives and struggles have been true eye-opening moments.

Taking WMAI to the next level by making it a brand and bringing recognition at the Indian High Commission, The Wellington City Council, Ministry of Ethnic Communities, and other organizations was a significant achievement. One of the most profound lessons I have learned is the importance of humility and empathy. It was not just about making decisions; it was about sharing a vision, working together towards common goals, standing firm in the face of adversity, and being a source of strength.

Thank you for your support and patience throughout this journey. I am sure there must have been many quirks or mistakes along the way, including my own, and I hope that we can look past them and remember the good moments we have shared.

As I conclude my tenure, I am confident that we have laid a strong foundation for the future. Our accomplishments are a testament to what we can achieve when we work together with a shared vision and purpose. I am deeply grateful for the support and trust you have placed in me.

As outgoing president, I want to express my deepest gratitude to everyone for the opportunity to serve. I leave with a sense of accomplishment and optimism for the future, and I wish the incoming president, Dayanand Deshpande, and his team all the best.





सोलाण्यांच्या तिखट करंज्यांची आमटी

पूर्व-आशियाई देशांमध्ये (चीन, जपान, कोरिया, इंडोनेशिया इत्यादी) डिमसम किंवा वाँटन हा पदार्थ फार लोकप्रिय आहे. आपल्याकडच्या उकडीच्या मोदकांच्या धर्तीवरचा हा पदार्थ. मैद्याच्या किंवा तांदळाच्या पिठाच्या पातळ पारीमध्ये वेगवेगळ्या प्रकारचं शाकाहारी किंवा मांसाहारी सारण भरून हा पदार्थ केला जातो. आणि शक्यतो तो उकडला जातो. काही ठिकाणी तळतातही. तर ही जी आमटी आहे ती आपण डिमसमचीच आमटी म्हणून शकतो. कारण या सोलाण्यांच्या करंज्या तळायच्या नाहीत तर पाणी फोडणीला घालून त्यात त्या उकडायच्या आहेत.

साहित्य - ३ वाट्या सोलाणे (ओले हरभरे), २ मोठे कांदे बारीक चिरून, १२-१५ लसूण पाकळ्या, १ ते दीड इंच आलं, (पेस्ट करा) वाटीभर बारीक चिरलेली कोथिंबीर, २ टेबलस्पून डाळीचं पीठ (बेसन), २ टीस्पून तिखट, मीठ चवीनुसार, फोडणीसाठी - २ टेबलस्पून तेल, मोहरी, हिंग, हळद. पोळ्यांना भिजवतो तशी पण अगदी घट्ट भिजवलेली कणीक

कृती -

- १) सोलाणे मिक्सरमधून जाडसर फिरवून घ्या.
- २) आता एका कढईत अर्ध तेल गरम करून नेहमीसारखी फोडणी करा. नंतर त्यात कांदा घाला आणि मधून मधून हलवत चांगला होऊ द्या.
- ३) कांदा शिजला की त्यात आलं-लसणाची पेस्ट घाला. परत चांगलं परता.
- ४) पेस्टचा कच्चा वास गेला आणि मिश्रण चांगलं परतलं गेलं की त्यात कोथिंबीर, हळद, तिखट, मीठ आणि कोथिंबीर घाला. नीट मिसळून घ्या.
- ५) आता त्यात सोलाण्यांची भरड घाला. नीट हलवून झाकण ठेवून, मधेमधे हलवत ५ मिनिटं शिजू द्या.
- ६) सोलाणे शिजत आले की त्यात डाळीचं पीठ घाला. हलवून घ्या आणि झाकण ठेवून २-३ मिनिटं शिजू द्या. गॅस बंद करा.
- ७) हे सारण एका ताटात काढून थंड होऊ द्या. सारणातलं पाऊण वाटी सारण बाजूला ठेवून घ्या, आपल्याला ते आमटीत वापरायचं आहे.

८) करंज्या करण्यासाठी अगदी लहानशा लिंबाएवढ्या कणकेची पारी लाटा. त्यात सारण भरा आणि करंजीसारखं दुमडून कडा अगदी घट्ट बंद करा.

९) हवं असल्यास करंजीच्या कातण्यानं कापा. पण आवश्यक नाही. पारी लाटताना थोडी जाडसरच लाटा. अशा सगळ्या करंज्या करून घ्या. बाजूला ठेवा.

१०) आता एका मोठ्या पसरट कढईत किंवा पातेल्यात उरलेलं तेल घालून नेहमीसारखी फोडणी करा.

११) फोडणी झाली की त्यात थोडंसं तिखट घाला आणि साधारणपणे दीड लिटर पाणी घाला. पाण्याला अगदी खळखळून उकळी येऊ द्या.

१२) पाणी खळखळून उकळायला लागलं की त्यात हलक्या हातानं करंज्या सोडा.

१३) करंज्या सोडल्यावर गॅस मध्यम आचेवर ठेवा. सतत हलवू नका. अगदी हलक्या हातानं, उलथन्यानं हलवा म्हणजे करंज्या मोडणार नाहीत. करंज्या अगदी २-३ मिनिटंच शिजवा.

१४) आता त्यात बाजूला ठेवलेलं सारण घाला. आमटी २-३ मिनिटं उकळा आणि गॅस बंद करा.

सोलाण्यांच्या तिखट करंज्यांची आमटी तयार आहे.

सध्याच्या थंडीत ही आमटी नुसतीच सूपसारखी प्यायला अफलातून लागते. पण हवं असल्यास भाकरीबरोबर किंवा भाताबरोबरही खाऊ शकता. करंज्या करायच्या नसतील तर मोदकही करू शकता. मोदक केलेत तर मोडण्याची भीती कमी. ही आमटी झाणझणीतच मस्त लागते तेव्हा तिखटाचं प्रमाण आवडीनुसार वाढवा. सोलाण्याऐवजी तुरीचे दाणे किंवा मदारही वापरून बघा. फक्त मदारच्या आमटीला थोडी गोडसर चव येईल.

By - सायली राजाध्यक्ष



Congratulations!

TO THE NEW COMMITTEE

We wish you all the best!