

Volume II



INDEPENDENCE DAY SPECIAL EDITION

St.Mary's Group of Institutions, Hyderabad



STMARYSMAGZ



**Greetings from the Editorial Team of stmarysmagz!
We are proud to bring you the second edition of our
E-magazine.**

**The very best of articles, artworks, photographs, recipes
and many other things have been chosen for this special
edition**

**It is thereby declared that each and every contribution to
the magazine is an original work of the students of this
institution and references to the same have been
provided.**

**This edition was a lot of fun to work on owing to the
variety of content that we had recieved . We expect to
bring even better version of the magazine in the future.
Any feedback and suggestions can be mailed to us at:
stmarysmagz@gmail.com**

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INDIAN CULTURE AND TRADITION

India's culture is among the world's oldest; civilization in India began about 4,500 years ago. Many sources describe it as "Sa Prathama Sanskrati Vishvavara" – the first and the supreme culture in the world, according to the All World Gayatri Pariwar (AWGP) organization.

Western societies did not always see the culture of India very favorably, according to Christina De Rossi, an anthropologist at Barnet and Southgate College in London. Early anthropologists once considered culture as an evolutionary process, and "every aspect of human development was seen as driven by evolution," she told Live Science. "In this view, societies outside of Europe or North America, or societies that did not follow the European or Western way of life, were considered primitive and culturally inferior. Essentially this included all the colonized countries and people, such as African countries, India, and the Far East." However, Indians made significant advances in architecture (Taj Mahal), mathematics (the invention of zero) and medicine (Ayurveda). Today, India is a very diverse country, with more than 1.2 billion people, according to the CIA World Factbook, making it the second most populous nation after China. Different regions have their own distinct cultures. Language, religion, food and the arts are just some of the various aspects of Indian culture.

Language :

India has 28 states and seven territories, according to the World Health Organization. There is no official language in India, according to a Gujarat High Court ruling in 2010, though Hindi is the official language of the government. The Constitution of India officially recognizes 23 official languages.

Many people living in India write in Devanagari script. In fact, it is a misconception that the majority of people in India speak Hindi. Though many people speak Hindi in India, 59 percent of India residents speak something other than Hindi, according to The Times of India. Bengali, Telugu, Marathi, Tamil and Urdu are some other languages spoken in the country.

Sanskrit, an ancient Indo-European language usually referred to in action movies, came from Northern India. How the language started has been a point of argument amongst linguists. It shares many similarities with English, French, Farsi and Russian languages. New DNA research in 2017 found that an Aryan invasion may have introduced the beginnings of Sanskrit. "People have been debating the arrival of the Indo-European languages in India for hundreds of years," said study co-author Martin Richards, an archaeogeneticist at the University of Huddersfield in England. "There's been a very long-running debate about whether the Indo-European languages were brought from migrations from outside, which is what most linguists would accept, or if they evolved indigenously."

DOCTORS:- RESPONSIBILITY THEIR AND OURS

One of the most noble professions round the globe accepted is that of Doctors. In an average every 3rd child in India has once dreamt of it once in childhood. The most respected profession which is pretty self explanatory phenomena is also on the other hand becoming intensely Hazardous for the same people. Due to the cancer of Commercialisation of Medicine & Medical treatment in various private hospitals. Else when we opt for Government Hospitals we do know the fact that these are not so well maintained neither Equipment is available for the required tests & services in the particular area.

Many hospitals Commercial/ Governmental nowadays cant be entrusted with the great task of delivering right treatment to the patients due to several factors which are to be taken into consideration. As we know a healthy nation is the developed nation. Ever Since independence we have strived for the development of our nation but without a paradigm change in Health Sector of India we wont be seeing it anytime soon.

We see private sector or these commercial Medical Clinics or Hospitals have to run their particular business and

are made to earn a hefty profit for the owner. Basically in nature. One more aspect is the partiality of doctors and health agencies for treating citizens from minorities is a very inhumane act we indians have faced and for which we are ashamed too. With this all how can we run on par with other countries ?

Although on the contrary, we do have alot of Hospitals Private/ Governmental where a quality treatment is provided but still we cant be as a nation sitting quietly trusting those organisations. Cause health is not a Luxury but a need and ensuring this will make sure of our future in safe hands.

We , All of us , As a Nation need to stand strong against the illness in the Industry to overcome the cancer of Commercialisation

Earning profit is fine but more then required and by illegall means is definitely not a type of earning we would like to have in our pockets.

We have to raise our voice as a responsible citizen of India. Cause if its not us today then someday we can be !! We also appreciate the true sense of delivering right treatment by honest Doctors and organisations.

Yes , when we raise our voices for the Medical Workers & Industry. We are also obliged to carry our responsibility as an honest & Law bidding Citizens. Which can be as follows.

Respecting Doctors & their Treatment.
Behaving Well at times of Crisis. Not following so may land you in Jail.
Helping them at times alike Covid-19 as they might not be home and we being neighbours or simply Human beings help their needs at home as a gesture of humanity.
Not kicking doctors working with Covid Patients out of home due to fear of spreading virus but to take precautions & Asking them for an alternative instead.

Finally , we believe that if our responsibility as a citizen are met with the responsibility of the doctors we shall see the nation into a very much Developed Stage.

MIR OMAR ALI (CIVIL,SMEC)

MY THOUGHTS ON NEP

On 30th July, after 34 long years, the Union Cabinet approved the New Education Policy which aims to bring about tremendous changes in the present education system. The target of this new policy is to achieve 50% gross enrollment ratio by 2035.

The structure of the primary education has been changed from 10+2 to 5+3+3+4. Up to 5 preschool, 6-8 mid school, 8-11 high school and graduation from 12.

Students will have the opportunity to choose any course/subject that they are interested in, during the high school period, which will help them explore various fields and also help them in choosing their college majors. For example a student who previously had to choose between Science, Commerce and Arts, can now choose subjects from all the three. The subjects which were considered extra-curricular, now will be treated as normal subjects for which students can get a degree.

For board examination, the policy proposes that there will be objective and subjective papers which can allow the scholars to be judged on the idea of their learning and not just rote memory.

Another highlight of this proposal is to introduce a single university entrance exam conducted by the National Testing Agency. Earlier, to seek admission across various universities, a student had to go through the burden of multiple examinations plus the varied difficulty level of question papers across many central universities. If this plan is implemented, a student can give one entrance exam and get saved from the burden of many. At the same time, the question paper's level will be standardized, error-free as NTA conducts it, and the admission process will be streamlined.

Coming to higher education, this policy has proposed that all graduation institutions will be governed by a single body, the Higher Education Commission of India (HECI), meaning UGC, AICTE, NAC and other governing bodies will be merged. The MHRD will now be referred to as the Education Ministry of India.

Previously one had to complete 3-5 years of graduation to attain a degree, but now, one is entitled to a degree for every year he/she completes. For example, if one quits college after just a year of college, he/she gets a degree for completion of 1 year of college.

There is also provision for multiple entry/exits within a course, meaning if a person is unable to continue this studies due to some reason and drops out, all the credits which he had scored till then will be stored at the National Academic Credit Bank, which will allow that person to return to college and resume his education right from where he left off. Foreign Universities are now allowed to set up their campus in India. This move is welcoming indeed. It will lead to competition, talent flow, and key practices from the outside to India, which will ultimately lead to a great deal of improvement in the country's education standards. It will also provide real exposure to children, and probably there would come a day where students can afford global education in India, instead of spending lakhs in another country.

In conclusion, having a multi-disciplinary form of education to ensure that students are well equipped for their careers ahead is truly remarkable. It is important to point out that these policies have been proposed, and there is a long way to go before the implementation rolls out, but I believe that proper implementation would truly change the face of the Indian education system which would eventually help the country in terms of economy, science, health and many more fields.

PENPED BY A SOLDIER'S SON

Coming from a military background, I have shared a lot of profound experiences and learnings from my father who is a senior officer as a SI/RO (i.e. Sub-inspector/Radio Operator) in the Border Security Force. Yes, you read it right, he is in BSF and I hope that you must know this department of military deals with the extreme borders of our country. Keeping self in constant danger, with no Sundays, no govt. holidays, no pandemic holiday either, and a badge on the shoulder stating- "DUTY TILL DEATH".

A family belonging to a military background, is the strongest I believe, they carry their vulnerabilities as their strength & pride. Nowadays, the respect that all these families are receiving is a tremendous achievement of socialization and awareness among people due to digitalization (internet).

I want to give a few highlights about my experience:

He comes back home after a certain period, every 3-4months. But be it, his presence or absence, all became my strength, my motivation. The discipline, the confidence, the attitude, basically the personality that I own today, I believe all of it is moulded by my father.

A small story: I remember, when I became self aware- I was 3, my father came back from Kashmir after half a year, I was scared of that man, took me an hour or two, to realize that he is my father, I know him and he won't harm me.

An incident: It was Feb, 2017, I had my boards, I was on a call with my father, he used to walk half a mile to make a call due to network issues, I heard a loud crack and the call got disconnected . I, we couldn't sleep all night , next morning we received a call and it was my dad calling – seeeeesshhh relief. It was a cease fire violation from Pak, which hit the network tower 20m from my father.

It's 2020, he is back to Sector Headquarter as a Senior Officer (SO) and I am writing all these sitting next to him, in his room.

I think it would have been better that if every child of a military family whose wish is to get their childhood back, with their father alongside them and helping them on their first baby steps while they kept holding his fingers!

Okay, not possible in this life I guess, next one for sure!

Cheers!

AYUSHMAN CHAKRAVARTY (CSE,SMCET)

MY NATIVE PLACE:- NANDED, MAHARASHTRA



**(Sachkhand Sri HAZUR SAHIB NANDED
NICK name: "city of gurdwaras")**

Nanded is a city in Maharashtra state, India. It is the eighth largest urban agglomeration of the state and the seventy-ninth most populous city in India. It is the second largest city in Marathwada subdivision. Nanded is the centre of governance of Nanded district. Nanded is a major destination for Sikh pilgrims, because the 10th Sikh Guru (Guru Gobind Singh) made Nanded his permanent abode and passed his guruship to the Guru Granth Sahib before his death in 1708.

Nanded is located on the banks of Godavari river in central west India. It is closer (approximately 275 kilometres (171 mi)) to Hyderabad in the state of Telangana than it is to the capital of Maharashtra state, Mumbai.

Nanded is associated with some important Sikh gurus. For example, Guru Nanak (1469 – 1539 CE) passed through Nanded on his way to Sri Lanka. Guru Gobind Singh (1666-1708) arrived in Nanded with Mughal emperor Bahadur Shah (1643-1712) near the end of August in 1707.

Temples

Kaleshwar temple

Shani Temple, in Mondha on Ram Ghat

Yagyavalkya Vedpathshala Saraswati Temple in Shree Nagar

Rajput Sangh Renuka Mata Temple

Shri Yadav Ahir Samaj Mahamai Mata Mandir devinagar degloor naka Nanded.

Marwadi Dharma Shala Hanuman Temple

Temples in Trikut village form the Nabhishtan (centre point) of the River Godavari, which is believed to be very sacred for Hindus.

Siddheshwar Temple, Hottal – built during the Chalukya era, an example of Hemadpanti temple architecture.

Lord Shiva Temple, Tadkhel Village (Degloor Taluka) – built with large stones displaying scripture by the Hindu king, Senapati.

Jagdamba Mata Mandir, Tadkhel village

Manisha Madhavrao Lokade(CSE,SMCET)

SCOUTING



A 12 year old Ashish(Me) from Korba who joined Scout and Guide because we used to get food there and also play and classes were bunk.

A big reason boys joining scouting is to go camping. They want to go, they know that while they are camping, they are going to have some of the best times of their lives and learn camping. Learning by doing hallmark of scouting program, troops meeting offer information and knowledge used on outdoor adventures. But the way scouts truly learn outdoor skills is to do it themselves, we were taught how to make essential tools such as ropes, doing first aid, using what were rapidly available.

And that day arrived which was the first camp of my scout and guide journey which took place in my school. I never thought that there would be exam either, I was more excited because I have friends in that camp, and just like this a few years passed in which I crossed few more exams and camps of scout and guide the name Pravesh, Pratham, Dwitiya, Tiritiya award .

In scout and guide our main motto is BE PREPARED. Which means you are always in a state of readiness in mind and body to do your duty, be prepared in mind by having disciplined yourself to be obedient to every order, making yourself strong and active

And this was the fourth year of scout and guide that I was representing my school in Raipur on the Rajya Puraskar Awards where I had four more

friends and where we were taught a lot of things like making tents, tying knots, taught us swimming cooking food by woods, and many more things. We did a lot of fun there.

The main aim of the scout and guide movement is to bring up youngster to become responsible citizens of India, who have the basic knowledge of every possible survival skills.

And in class 10, I was going to have scout and guide's last award and the most important award camp, the President's award which are given by our president with signature, which camp took place in Dongargarh and Kolkata and we were representing the our entire Raipur region and we had to learn a lot of things here and we had a lot of fun together.

I can only provide you a glimpse of this movement but the personal experience that I gained is much more vast. Each scout and guide camp is full of stories.

ASHISH (CSE,SMCET)

OUR SOLDIERS-OUR PRIDE

WE SALUTE THE HEROS WHO ARE
GIVING THEIR TODAY TO MAKE OUR
TOMMOROW
BETTER-#INDIANSOLDIERS
INDIAN DEFENCE SYSTEM IS THE 4TH
LARGEST AND POWERFUL FFORCES ON
WORLDS BETTLE FIELD WHIICH HAS
GLORIOUS AND DECENT HISTORY.
THE SYSTEM IS CLASSIFIED INTO
ARMY NAVY AND AIR FORCES TO
PROTECT ENTIRETY OF INDIA(FROM
ANY EXTERNAL,INTERNAL OR
NEUTRAL THREATS)
INDIA ALSO PRESENTS 6 GALLANTRY
AWARDS(war time and piece time)
PARAM VIR CHAKRA
MAHAVIR CHAKRA
VIR CHAKRA
ASHOKA CHAKRA
KIRTI CHAKRA
SHAURYA CHAKRA
I DON'T HAVE ENOUGH WORDS TO
EXPRESS MY GRATITUDE FOR YOUR
SELF LESS LOVE SUPREME SACRIFICE
FOR OUR NATION .
IN THESE EXTREME CONDITION AND
DARKEST HOUR YOU ARE FIGHTING
THE DEMONS TO PROTECT OUR
COUNTRY.NOT ONLY AT BORDERS ,BUT
ALSO IN EVERY PART OF OUR COUNTRY
YOU ARE HELPING US TO BUILD
PEACEFUL NATION.

ON THIS OCCUSION .WE ,AAS AN INDIAN
CITIZENS NOT JUST A LIP SERVICE .WE
PROMISE THAT WE WOULD NEVER FORGET
OUR RESPONSIBILITIES TO
RESPECT OUR NATION ,FLAG AND ANTHEM.
PROTECT OUR CULTURE AND RICH
HERITAGE .
PROTECT THE UNITY AND INTEGRITY OF THE
COUNTRY
PAY OUR TAXES WITH HONEST PROMPTTY.
MAINTAIN THE SPIRITY OF BOTHERHOOD
AMONGST OURSELVES.
FINALLY,FOR THOSE ASPIRANTS LIKE ME OR
WHO QUIT THEIR EFFORTS TO JOIN INDIAN
ARMY- REMEMBER " SOME GOALS ARE SO
WORTHY ,IT'S GLORIOUS EVEN TO FAIL"
-CAPT. MANOJ KUMAR PANDEY
INDIAN ARMY WILL ALSO PROVIDES US JOB
SECURITY ,PENSIONS AFTER SERVICES AND
MEDICAL FACILITIES TO US AND OUR FAMILY.
EVEN IF WE WISH TO CONTINUE OUR HIGHER
EDUCATION,INDIAN ARMY SUPPORTS US
WITH RESERVED SEATS IN PREMIUM
INSTITUTIONS LIKE IITs .
BESIDES THE ADVENTEROUS LIFE (NEW
EXPERIENCESAT EVERY STEP) ,WE GET
INDIAN ARMY UNIFORM WHICH WE CAN'T
JUST BUY IT,BUT WE HAVE TO EARN IT - THE
OPPURTUNITY TO SERVE MOTHER LAND.
MY FAV. SAYING BY CAPT. VIKRAM BATRA
(PARAMVIR CHAKRA)@KARGIL
"EITHER I WILL COME AFTER HOISTING THE
TRICOLOUR ,OR,I WILL BACK WRAPPED IN IT
BUT I WILL BACK FOR SURE"
INSPIRE ME EVERY TIME.
HAPPY INDEPENDECE DAY !! JAI HIND!!

SATHVIK (CSE,SMCET)

REMEMBERING SMT.SUSHMA SWARAJ



(Sushma Swaraj with Uzma Ahmed, who had been forced to marry at gun point in Pakistan. As External Affairs Minister, Sushma Swaraj took her case and ensured her safe return to India.)

On August 6th 2019, India lost one of its invaluable gems, Sushma Swaraj. Born and brought up in a middle class family in Haryana, was always politically active in footsteps of her father, Hardev Sharma who was a prominent member of the RSS.

She completed her law degree from Punjab University and registered as an advocate in the Supreme Court of India. She was appointed as the member of Haryana Legislative Assembly from the year 1977 - 82 & 1987 - 90. She was the Cabinet Minister in the Department of Labor and Employment Haryana from 1977 - 79, & Cabinet Minister in Department of Education, Food & Civil Supplies at Haryana from 1987-90.

She was also the 1st woman Chief Minister of Delhi for a short span of October 13 to December 3, 1998.

She won by a great margin in the Lok Sabha polls as part of the BJP's landslide victory in 2014, and was given the important portfolios for External Affairs and for Overseas Indian Affairs. This is when I believe she made the best use of her powers to help each and every Indian citizen who had an issue in a foreign land. She was very active on the social media platform "Twitter" wherein she used to take issues from Indians all over the world and personally take necessary action.

Her efforts saw the rescue of Gurpreet Kaur who had landed up in a refugee camp with her eight-year-old daughter in Germany, return of deaf and dumb Geeta, Uzma - who was forced to marry at gun point in Pakistan, and Hamid Ansari from Pakistan.

These powerful human stories established Sushma Swaraj as the mother of all Indians stranded in any corner of the world. They would tag her in their social media posts and she would respond with impeccable alacrity.

Sushma Swaraj was so responsive to distress calls from Indians stranded anywhere that one Twitter user complained to her about a refrigerator he had bought in 2016. Her witty response defined what she did in her ministry: "Brother, I cannot help you in matters of refrigerator. I am very busy with human beings in distress."

The Wall Street Journal described Sushma Swaraj in 2017, as "India's best-loved politician" for her 24x7 readiness to help Indians in distress in a foreign land. She was honored with the Padma Vibhushan posthumously on January 26, 2020. She truly is a remarkable example of sheer passion and dedication in serving her country and its citizens. Her story is one of hard work and empathy which I believe, is really inspiring to the young minds of our nation, to stand tall in the face of adversity and do your best during those testing times.

G.AKHILESHWAR (CSE,SMCET)

Best Photographer ❤️



Chandrashekar Enjipuri
(MECH, SMEC)

Best Photographer ❤️



Anwar Ali (CSE,SMCET)

Best Artworks



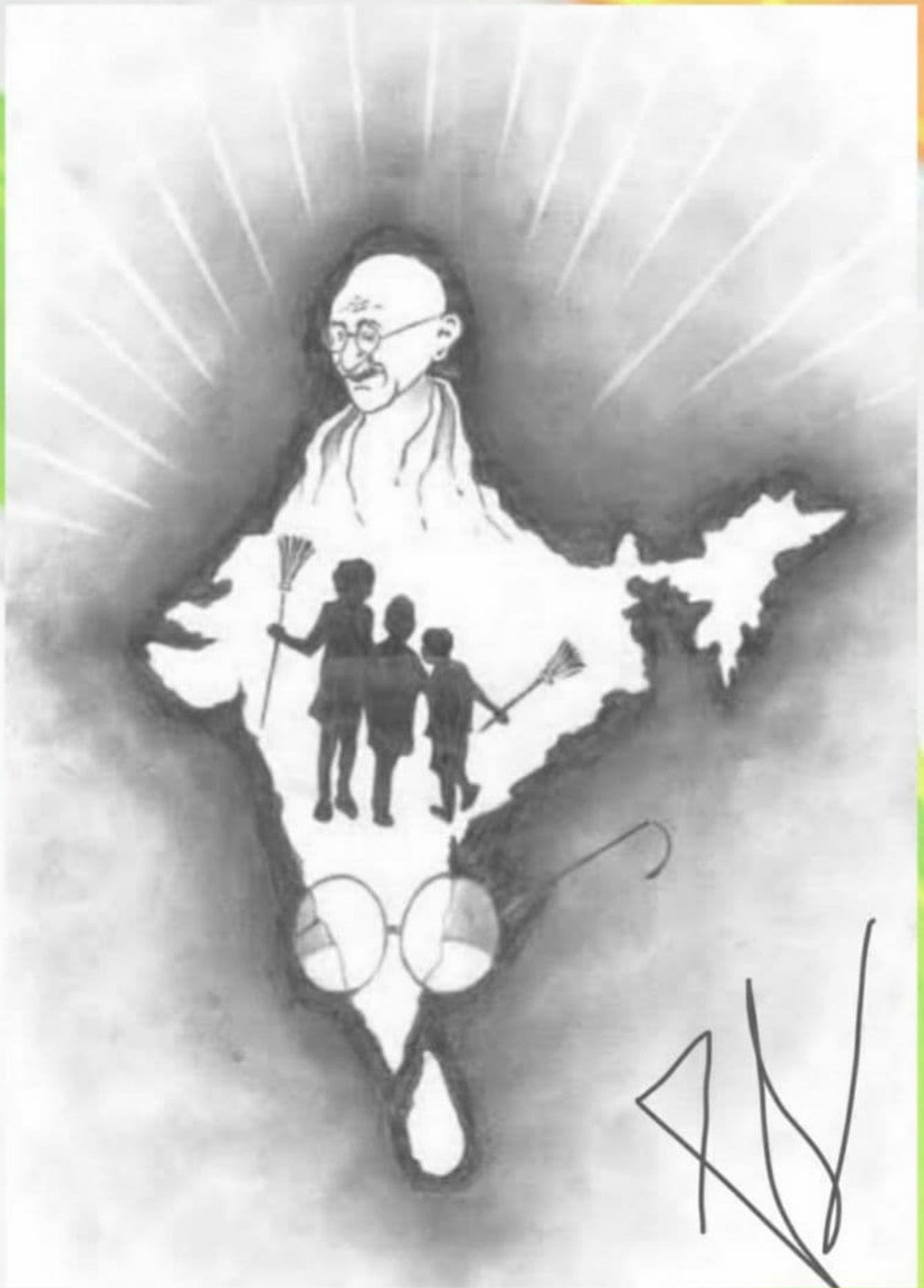
Shaik Shahida (ECE,SMCET)

Best Artworks



P.Kavya (CSE,SMCET)

Best Artworks ❤️



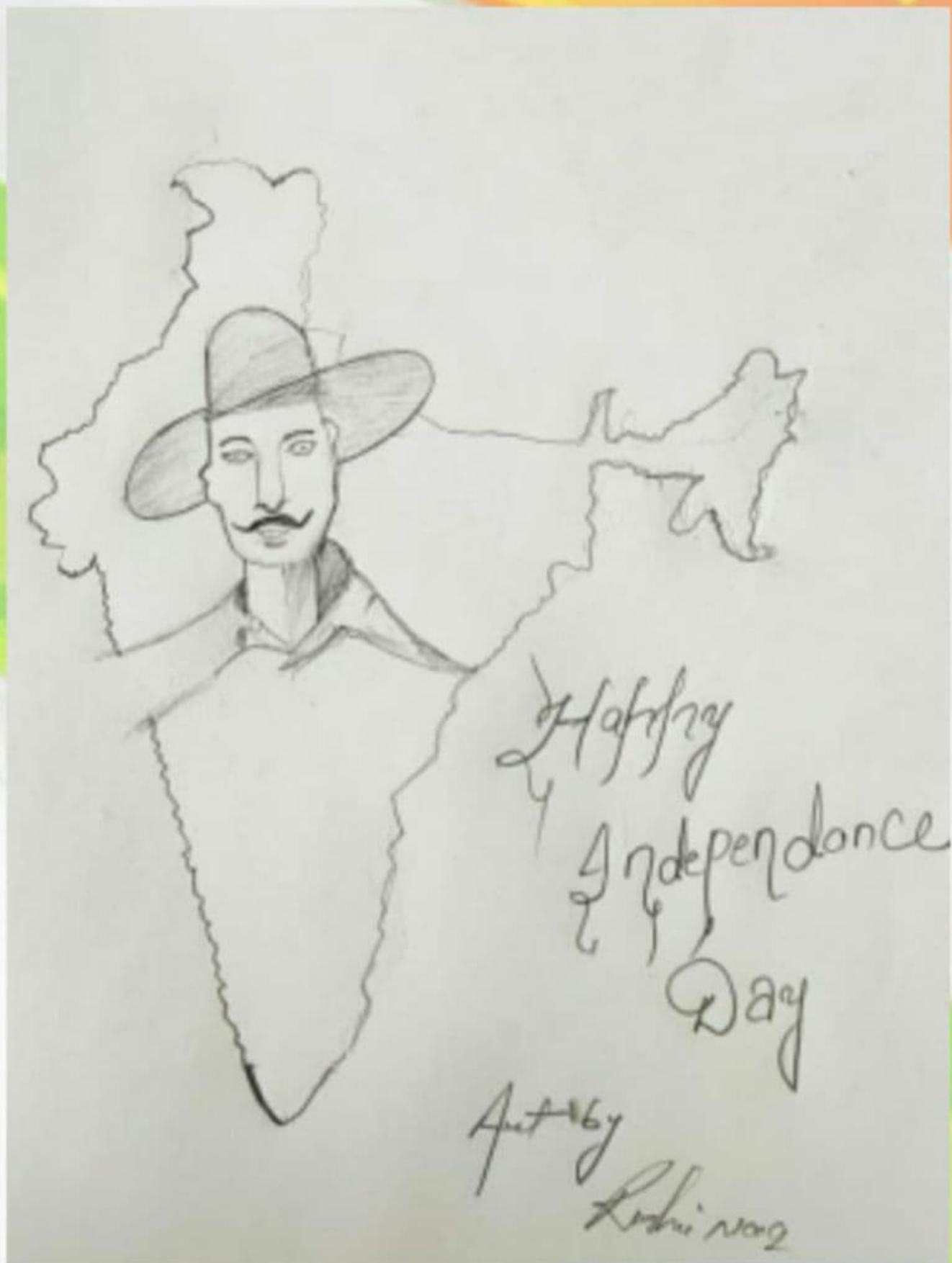
Prakash Kumar (CSE,SMCET)

Best Artworks ❤️



Gyan (CSE,SMCET)

Best Artworks ❤️



Raushni Naaz(CSE,SMCET)

MOVIE RECOMMENDATIONS



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🔥 OUR MODELS 🔥

FLAG



FORMATION



🔥 OUR MODELS 🔥

ETHNIC
VIBES



Recipe Contest

#WINNER

AKRITI
(CSE,SMCET)



Ingredients for Cheesy Baked Fries

Mozzarella cheese
grated 30 grams

French fries frozen 200
grams

Oil to deep fry

Red chilli flakes a pinch

Mixed fresh herbs
chopped 1/2 teaspoon

Cheese sauce

Processed cheese
grated 1/4 cup

Butter 1 tablespoon

Refined flour (maida) 1
tablespoon

Milk 1 cup

White pepper powder to
taste

Salt to taste

Method

Step 1

To make cheese sauce, heat butter in a non-stick pan. Add flour and sauté well. Add milk, mix and cook till the sauce thickens.

Step 2

Add cheese and mix well till the cheese melts. Add pepper powder and salt, mix and bring to a boil. Remove from heat and set aside.

Step 3

Preheat oven to 180° C.

Step 4

Heat sufficient oil in a kadai. Deep-fry French fries till browned. Drain on absorbent paper.

Step 5

Put the fries in a baking dish. Pour cheese sauce on top, grate in mozzarella cheese, sprinkle chilli flakes and mixed herbs.

Step 6

Put the dish in the preheated oven and bake till the cheese melts.

Step 7

Serve hot.

Recipe contest

#WINNER

DEEPAK SRIRAMULA
(MECH,SMEC)



Chilli garlic Chicken

1. Marination of chicken

Take boneless chicken(200 gms) - add ginger garlic paste, chilli powder, salt, turmeric powder, lemon cumin powder, garam masala, corn flour, maida and 1 egg.

And keep it aside for 30 mins

2. Next heat the oil and fry the marinated chicken

3. Take another pan, add oil

Garlic, ginger and green chillies and stir for 1 min,
Add onions, stir for another minute,
Add soya and red chilli sauce ..stir it

Add water let it get heat and add cornstarch (water + corn flour)

Let the liquid get nearer and add our fried chicken and stir for 2-3 minutes
lastly add some fresh coriander leaves.

4. Serve it in plate with onions and lemon.

Recipe contest

#WINNER

PRAKASH KUMAR
(CSE,SMCET)



Ingredients:-

For outer cover of momos

1 cup flour

½ teaspoon oil

Salt as required

3 spoon water or as required

For making veg momos masala

1.75 cups finely cut vegetable(cabbage, carrots, French beans , capsicum)

2 small size chopped onion

3 to 4 small garlic – finely chopped

1.5 teaspoon light soy sauce

½ teaspoon

blackpepper powder or as required

1 tablespoon oil

Salt as require

INSTRUCTION:-

Making outer cover of momos

Take all the purpose flour, salt and oil in a bowl and mix it.

Add water in parts and knead to a firm dough . cover the dough and keep aside for 30 min.

Making momos masala

Finally chop all the vegetables.

You can also use a food processor to chop the vegetable In a pan heat oil. Add garlic.

Saute for 2-3 sec.

Add onions and sauté for 10-15 sec. add all the finally chopped vegetables.

Increase the flame and stir fry the vegetable on a medium to high flame.

Then add soy sauce , salt and pepper and continue to stir fry on a medium to high flame for 2 to 3 min.more.

Switch off the flame an d add 1 to 2 tbsp of onions greens and mix well.

Check the taste and add more salt,pepper and soy sauce as per required.

Shapping the momos

Divide the dough in two parts . make a 6 -7 inch log from each part.

Make ball of each slice and keep them covered with a moist napkin.

Make all ball in a puri shape.

Try to get the edge to be thin and center to be thick.

Place 1 or 2 tsp of vegetable masala in the center

Lift one side of the edge and start pleating . Start folding and forming the pleats one by one.towards the end ,join the pleat int center.

Prepare all momos this way and keep them covered under a moist napkin. Till you rady to steam them.

Streaming veg momos

Heat water in a pressure cooker or streamer . let the come to a boil.

In a greed streamer pan ,place them keeping space between them so that they don't touch each other.

Stream them for 5-6 min.

Don't overdo the streaming, as the dough become dense and dry.

When u touch the momo then dough should not feel sticky to you. This mean they are done and the momos will have a transparent look.

If u want then u also fry momos in oil.

Then it rady to serve with soy sauce,garlic chatni or green spring ocean.

Recipe contest #WINNER

**P.KAVYA
(CSE,SMCET)**



INGREDIENTS

FOR BOILING:

**4 cup water
1 tsp salt
2 cup sweet corn**

FOR FRYING:

**¼ cup corn flour
¼ cup rice flour
1 tbsp. Maida / plain flour
¼ tsp pepper powder
¼ tsp salt
oil, for frying**

FOR MASALA:

**½ tsp Kashmiri red chilli powder
¼ tsp cumin powder
¼ tsp salt
2 tbsp. onion and coriander finely chopped**

PREPARATION

Firstly, in a large vessel boil 4 cup water and 1 tsp salt.

Add 2 cup sweet corn and boil for a minute.

Drain off the sweet corn to remove excess water.

Now add ¼ cup corn flour, ¼ cup rice flour, 1 tbsp. Maida, ¼ tsp pepper powder and ¼ tsp salt.

Mix well making sure the flour is coated well to sweet corn.

Sieve the mixture to remove excess flour.

Deep fry in hot oil making sure to keep the flame on medium.

Stir occasionally, and fry on medium flame until it turns golden brown.

Drain off over kitchen paper to remove excess oil.

Transfer the fried corn into a large bowl.

Add ½ tsp chilli powder, ¼ tsp cumin powder, ½ tsp anchar and ¼ tsp salt.

Mix well making sure the spices are well combined.

Also add 2 tbsp. onion, 2 tbsp. capsicum and 2 tbsp. coriander.

Mix well-combining everything well.

Finally, enjoy crispy corn recipe with tomato sauce.

We would like to thank everyone involved in making the second edition of our e-magazine a success. Cheers to all the participants who have taken time to work on submissions and gave their best work. The editorial board has worked really hard in making this e-magazine and we will continue to do so.

We hope that even more people participate and submit their awesome work in the forthcoming edition of E-magazine as well.

ST. MARY'S



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