



# Gujarati Samaj

Montréal – Canada

જ્યાં જ્યાં વસે એક ગુજરાતી ત્યાં ત્યાં સદાકાળ ગુજરાત



April 2010

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## Message from the President

Dear Samaj Members,

Jai Shri Krishna!

Thanks to all of the participating members for their support in making the Valentine Dinner as well as the Holi program successful. It was attended by a huge number of members. Please visit our photo gallery to view the pictures of the past two events.

Our committee has also received praising words from you. We would like to thank each and everyone for their moral and physical support.

We have our third most popular event coming up, **ANAND BAZAAR**, which will be held on a Saturday, May 1 2010. Please do not miss this year's Anand Bazaar. There will be a lot of mouth watering dishes, and games.

We would like Members to help us save in mailing and paper cost by providing their "EMAIL" address for faster communication. Please visit our web site for upcoming events.

We would also like to welcome the name of anyone wishing to cater our Gujarati Dinner for Diwali program.

Dilip Shah  
President (2010)

*Please Note that the Phone Number of Gujarati Samaj has changed to:*

**514-400-2476**

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## GO GREEN PROJECT:

As you all know, we have decided to go green. Samaj is no longer sending the newsletter via regular mail unless specifically asked for.

However, we do wish that every member remains informed about our activities.

We ask for your support in spreading the word about our upcoming events and in case you realize that someone is not getting our email or does not have an email, please inform us via email at

[webmaster@gujaratisamaj.ca](mailto:webmaster@gujaratisamaj.ca)

or via telephone at 514-400-2476 or by contacting any of the executive committee members. We are working hard to run our Samaj as efficiently as possible and are confident that you will definitely support us.

Thank you  
GUJARATI SAMAJ OF  
MONTREAL

**UPCOMING  
EVENTS**

**Anand Bazaar  
Samaj Picnic  
International Day**

**MAY 1, 2010**

**JULY 11, 2010**

**AUGUST 15, 2010**

### **Volunteers and Ideas Wanted**

Gujarati Samaj is only as strong as the participation of its members. If you want to get involved, or help in any of our events, or have any thoughts or ideas, email us at [info@gujaratisamaj.ca](mailto:info@gujaratisamaj.ca). We welcome your time, efforts and ideas.

### **Community Events / Announcements**

If you wish to announce any community events, promotions, your business, or announcements regarding career milestones or birthday announcements, please send them to [announcement@gujaratisamaj.ca](mailto:announcement@gujaratisamaj.ca).

We will publish all appropriate announcements in the next issue.

### **Recipes/Articles**

If you wish to place an article, a recipe, jokes or drawings, please send them to [webmaster@gujaratisamaj.ca](mailto:webmaster@gujaratisamaj.ca)

### **Funeral Committee**

|                            |              |
|----------------------------|--------------|
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| Mr. Narottam Pattni        | 514-630-9702 |
| Mr. Lalit Vora             | 514-631-1393 |
| Mr. Ashok Vashi            | 514-855-9235 |
| Mr. Avnish Rughani         | 514-694-1676 |
| Mr. Mahendra Mandavia      | 514-676-3994 |
| Mr. Kantilal Lad           | 514-630-7834 |
| Mr. Narendra Parmar        | 514-277-6660 |

### **Constitution Committee**

|                     |              |
|---------------------|--------------|
| Mr. Ashok Chauhan   | 514-626-4145 |
| Mr. Prashant Ajmera | 514-697-1597 |
| Mr. Umesh Mehta     | 514-426-2122 |

### **Web/Newsletter Committee**

|                     |  |
|---------------------|--|
| Mrs. Prity Jariwala | <a href="mailto:webmaster@gujaratisamaj.ca">webmaster@gujaratisamaj.ca</a> |
|---------------------|--|

### **Youth Committee**

|                            |             |
|----------------------------|-------------|
| Jitesh Chauhan (President) | Jay Shah    |
| Vijayeta Patel             | Manasi Shah |
| Maulik Kantawala           | Jai Patel   |
| Shivam Gandhi              | Raj Rana    |
| Farhan Fancy               |             |
| Kishan Rana                |             |

## **What is Adhika Masa?**

The concept of A dhika Masa is unique to the traditional Hindu lunar calendars. In 2010 Hindu calendar, there is an Adhika Masam or Adhik Masa or an extra month. This Adhika Masam is from March 30, 2010 to April 28, 2010 as per North Indian Calendar. In Gujarat, Maharashtra, Karnataka and Andhra Pradesh, the Adika Masa is from April 15, 2010 to May 14, 2010. This extra month is known as Adhik Vaishak Maas or Adhik VaishakMahina. It is dedicated to Lord Krishna and as Vaishak is auspicious to Vishnu this makes the extra month in 2010 double auspicious. It must be noted here that there is no Adhika Masam in the calendars followed in Assam, Bengal, Kerala, Orissa and Tamil Nadu as it is based on Solar Calendar.

### **Why is there an Adhika Masa?**

The Hindu calendar is a lunar calendar and is based on the cycles of the Moon. A lunar month is around 29.5 days long. Now, a solar month, that is the usual calendar, is 30 to 31 days.

The lunar year consists of 354 solar days and solar year consists of 365 days. So, as years pass by each lunar month starts earlier to the corresponding solar month. There is a difference of 11 days between the lunar and solar year. In every two or three solar years the difference between the two calendars becomes a full month or around 29 days. To compensate and get the two calendars similar an extra month is added

Vasishta Siddhanta, a treatise of Sage Vasishta, says that the Adhika Masa occurs after every 32 months, 16 days and 8 Ghadis. A Ghadi is 24 minutes. Now, in Andhra Pradesh, Karnataka, Maharashtra and Gujarat the lunar month begins and ends with the new moon or no moon (amavasya). In North India, the lunar month begins and ends with full moon (purnima).

For an average devotee, the Adhika Masa means some change in the temple celebrations in the States following the lunar calendar. For example, due to the Adhika Masam, there will be two Brahmotsavams in Tirupati this year. And the Adhika Masa is dedicated to Lord Krishna.

# Gujarati Samaj of Montreal



Presents



## Anand Bazaar 2010

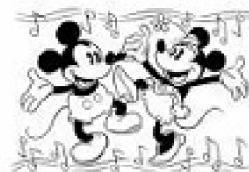
All the **FUN** under **ONE ROOF !!!**



Variety of Snacks



Fun & Games Dancing



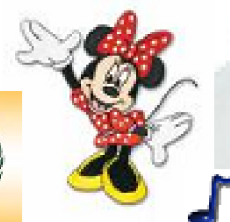
**SATURDAY**  
**MAY 1, 2010**



Lucien-Page High School: 5 pm to 8 pm  
8200 Blvd. Saint Laurent



[www.gujaratisamaj.ca](http://www.gujaratisamaj.ca)



If you would like to reserve a booth at the Anand Bazaar, the prices are:

- 1 item : \$25 per table
- 2 items : \$30 per table

Max 2 items per table

For more information or for reservations,  
please call an Executive Committee Member.



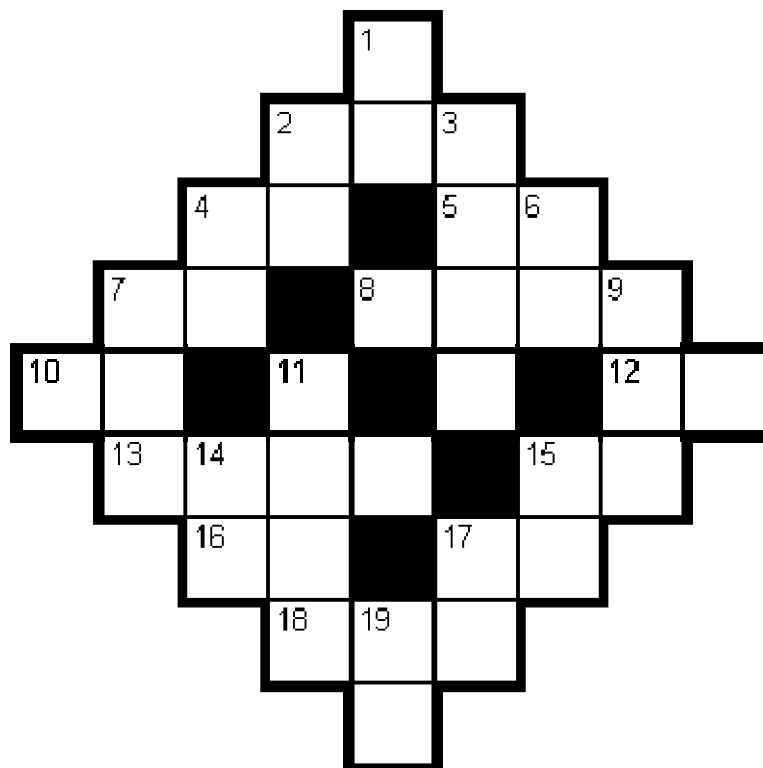
Look at the clues below and fill all the numbers you can into the grid.

## Across

2. 7 down minus 482
4. Number of weeks in a year
5. Number of days in four weeks
7. Seven times nine
8. 8617 re-arranged
10. 15 down plus forty-two
12. Quarter of 100
13. Half of 10486
15. Half of 10 across
16. Quarter of 4 across
17. Four times twenty-two
18.  $82+62+78$

## Down

1. Four times eight
2. 12 across minus 16 across
3. 1640 doubled
4. 6 down minus 5 across
6. Nine times nine
7. Five times 121
9. Half of 1450
11. 716 doubled
14. A third of sixty-three
15. Number of hours in two days
17. Half of 164
19. 100 divided by five



## Tongue



### See's Saw and Soar's Seesaw

Mr. See owned a saw.  
And Mr. Soar owned a seesaw.  
Now, See's saw sawed Soar's seesaw  
Before Soar saw See,  
Which made Soar sore.  
Had Soar seen See's saw  
Before See sawed Soar's seesaw,  
See's saw would not have sawed  
Soar's seesaw.  
So See's saw sawed Soar's seesaw.  
But it was sad to see Soar so sore  
just because See's saw sawed  
Soar's seesaw.

Chandu ke chacha ne  
chandu ki chachi ko chandni-chowk  
mein chaandi ki chammach se chatni chackae.

## Twisters

### Betty Botter's Better Batter

Betty Botter had some butter,  
"But," she said, "this butter's bitter.  
If I bake this bitter butter,  
It would make my batter bitter.  
But a bit of better butter,  
That would make my batter better."  
So she bought a bit of butter –  
Better than her bitter butter –  
And she baked it in her batter;  
And the batter was not bitter.  
So 'twas better Betty Botter  
Bought a bit of better butter



Kala Kaka a Kali Kaki ne Kanma Kahyu Ke  
Kando Kapi Kachumber Kar.



## Dabeli — Gujarat's popular dish!

Cooking Time : 15 mins,  
Prep Time: 10 mins. Makes 15 Dabelis.



### Ingredients for the dabeli masala

1 red chilli, 1 tsp coriander (dhania) seeds  
1/2" (12 mm.) stick cinnamon, 2 cloves  
1/4 tsp cumin seeds (jeera)

### For the filling

1 cup boiled and mashed potato, 1/2 tsp cumin seeds (jeera), pinch asafoetida (hing), 2 tsp dabeli masala, 2 tbsp khajur imli ki chutney, 2 tbsp oil, salt to taste

### Other ingredients

15 small burger buns, butter or oil for cooking

### To serve

1 onion, chopped, 1/2 cup roasted peanuts, 1/2 cup chopped coriander, 1/2 cup sev or nylon sev, 1/2 cup fresh pomegranate (anar), 2 tps fresh garlic chutney, 6 tbsp khajur imli ki chutney

### Making Dabeli masala

1. Roast all the ingredients in a pan for 2 to 3 minutes.  
2. Grind to a fine powder in a blender. Use as required.

### For the filling

1. Heat the oil in a pan and add the cumin seeds. When they crackle, add the asafoetida, dabeli masala, potato, salt and 1/2 cup of water and mix well.  
2. Remove from the fire, add the 2 tablespoons of khajur imli ki chutney and mix well. Divide into 15 portions. Keep aside.

### How to proceed

1. Slice the burger buns into halves horizontally and cook the buns in a pan using a little butter.  
2. Place a portion of the filling on the lower half of each bun.  
3. Top with the chopped onion, peanuts, coriander, sev, pomegranate, fresh garlic chutney and khajur imli ki chutney.  
4. Sandwich it with the top halves of the burger buns.

દસ વરસના રાજુએ આઠ વરસની સોનલને પૂછ્યું, 'તું મોટી થઈશ ત્યારે મને પરણીશ ?'  
સોનલે કહ્યું : 'અમારા કુટુંબમાં અમે અમારા ઘરના લોકો સાથે જ પરણીએ છીએ. જો ને મારા કાકા કાકીને જ પરણ્યા છે. મારા મામા મારી મામીને અને મારા માસા મારી માસીને પરણ્યા છે. આમ અમે અમારા સગાને જ પરણીએ છીએ.'



## LEMONS IN THE KITCHEN



You'll never guess all the uses -- in the kitchen alone -- for the lemon!

- ➔ Countertops, including laminate and stone Squeeze lemon juice onto the counter and, using the lemon as a scrubber, work the juice over the counter, leaving it on stains until they are removed. Rinse and dry the surface.
- ➔ Microwaves Heat a bowl of water and sliced lemons in the microwave for 30 seconds to a minute. Wipe out the microwave with a soft cloth. Not only will the microwave be clean, it will smell great.
- ➔ Chrome Rub a cut lemon over the chrome, rinse and buff with a soft cloth or paper towel
- ➔ Wooden breadboards Squeeze on lemon juice and rub it in. Let it sit in the sun or just leave it on overnight to disinfect and remove stains.
- ➔ Glass pots Pour in lemon juice, add a generous amount of salt or baking soda and scrub with a brush or sponge For tough stains, let the mixture set, then scrub.
- ➔ Room freshener Add sliced lemons and cinnamon to a pan of water. Simmer for an hour.

## Attitude

"The longer I live, the more I realize the impact of attitude on life. Attitude, to me, is more important than facts. It is more important than the past, than education, than money, than circumstances, than failures, than successes, than what other people think or say or do. It is more important than appearance, giftedness, or skill. It will make or break a company...a church...a home. The remarkable thing is we have a choice every day regarding the attitude we will embrace for that day.

We cannot change the inevitable. The only thing we can do is play on the string we have, and that is our attitude....I am convinced that life is 10% what happens to me, and 90% how I react to it. And so it is with you....we are in charge of our Attitudes."

Author: Unknown

## Gujarat's Religious Sites

**Dwarkanath** Temple in Dwarka is one of the important temples dedicated to Krishna. On the tip of the Arabian Sea it was home to Krishna. The Rann of Kutch covers a large portion of western Gujarat, and is world-famous for its rare ecosystem, fossils, wildlife and terrain.

**Palitana** Temples are a complex of Jain temples situated 51 km south west of Bhavnagar. There are 863 temples from base to the peak of the Shatrunjaya hill, where the Palitana temples are located.

**Somnath** Temple located in the Prabhas Kshetra near Veraval in Saurashtra, on the western coast of Gujarat, India is one of the twelve Jyotirlingas (golden lingas) or symbols of the God Shiva. It is mentioned in the Rig Veda. Somnath means "The Protector of Moon God". The Somnath Temple is known as 'the Shrine Eternal', as the temple has been destroyed six times, but was rebuilt on each occasion.

**Modhera** Sun Temple is famous for its rare position as specifically and uniquely designed for the worship of the Sun, Lord Surya. While the main temple is beautifully and intricately designed with complex architecture, painting and sculptures, there is a central pond and surrounding it stand 108 small temples for each of the Sun God's 108 names.

**Shankheshwar** Jain Temples are dedicated to the 23rd Tirthankar, Lord Parshvanath. It is believed that this idol was revealed by Lord Krishna himself, by the teachings of Arisht Nemi the 22nd Tirthanakra. It is near Ahmedabad.

**Patan** houses 84 magnificent Jain Temples built by Samrat Kumarpal, who was a staunch disciple of Hemchandracharya, a Jain monk.

**Girnar** is an epitome of communal harmony & amicable relations among Jains & Hindus. This high-rising steep hill houses shrines of both major religions. One dedicated to Neminath or Arisht Nemi, the 22nd tirthankara, where he is believed to attain nirvana, and another dedicated to Guru Dattatreya, a Hindu deity.

**Ambaji** This temple is dedicated to goddess Ambaji. It is situated on the Arasur Hill and can be approached by road from Abu Road in Rajasthan, as well as from all other important places in Gujarat. A folk drama called 'Bhavai' is performed in the courtyards of the temple.

**Dakor** This temple town dedicated to Lord Krishna is situated about 90 km from Ahmedabad. The temple of Rancho-drai has the idol of Lord Krishna which is believed to have been brought from Dwarka by a devotee.

**Becharaji** This temple is another important seat of Mother Goddess in Mehsana district. This temple is thronged by Hindu devotees, especially childless women.

*Happiness keeps you  
Sweet,*

*Trials keep you  
Strong,*

*Sorrows keep you  
Human,*

*Failures keep you  
Humble,*

*Success keeps you  
Glowing,*

*But only God keeps you  
Going!*

## HAPPY MOTHERS DAY!

Someday when my children are old enough to understand the logic that motivates a parent, I will tell them, as my mean Mom told me: I loved you enough . . . to ask where you were going, with whom, and what time you would be home.

I loved you enough to be silent and let you discover that your new best friend was a creep.

I loved you enough to stand over you for two hours while you cleaned your room, a job that should have taken me just 15 minutes. I loved you enough to let you see anger, disappointment, and tears in my eyes. (Children must learn that their parents aren't perfect.)

I loved you enough to let you assume the responsibility for your actions even when the penalties were so harsh they almost broke my heart. But most of all, I loved you enough . . . to say "NO" when I knew you would hate me for it. Those were the most difficult battles of all. I'm glad I won them, because in the end you won, too. And someday when your children are old enough to understand the logic that motivates parents, you will tell them.

I think that is what's wrong with the world today.  
It just doesn't have enough mean moms!



**HAPPY MOTHERS DAY TO  
ALL THE WONDERFUL  
MEAN MOTHERS!**





## Membership Renewal / Application Form

**Gujarati Samaj Montreal Inc.**  
**P.O. Box 38120, 3347 Boulevard Des Sources**  
**Dollard-des-ormeaux, QC H9B 3J2**  
**Phone/Fax: (514) 400-2476**

### Member Information

|  |                  |   |  |
|--|------------------|---|--|
| <b>Surname:</b>  |                  | <b>Given Name and Initial:</b>  |  |
| <b>Address*:</b>   |                  | <b>Apt No:</b>  |  |
| <b>City:</b>   | <b>Province:</b> | <b>Postal Code:</b>   |  |
| <b>Tel (Home):</b>   |                  | <b>Tel (Work):</b>  |  |
| <b>Fax:</b>  | <b>E-mail**:</b> |   |  |
| * If two or more families live at the same address, please list the names on separate forms. |                  | **By filling in your e-mail address you will be able to receive all the news and announcements instantly. |  |

### Family Members 12 – 64 Years

| Surname                  | Given Name | Relationship | E-mail |
|--------------------------|------------|--------------|--------|
| <input type="checkbox"/> |            |              |        |
| <input type="checkbox"/> |            |              |        |
| <input type="checkbox"/> |            |              |        |
| <input type="checkbox"/> |            |              |        |
| <input type="checkbox"/> |            |              |        |

### Family Members 65 Years and Over

| Surname | Given Name | Relationship | E-mail |
|---------|------------|--------------|--------|
|         |            |              |        |
|         |            |              |        |

### Family Members 11 Years and Under

| Surname                  | Given Name | Relationship | E-mail |
|--------------------------|------------|--------------|--------|
| <input type="checkbox"/> |            |              |        |
| <input type="checkbox"/> |            |              |        |
| <input type="checkbox"/> |            |              |        |
| <input type="checkbox"/> |            |              |        |

### Membership Fees

#### **2010 Membership**

##### **Before May 31, 2010**

\$12 per member - 12-64 yrs old  
 \$ 8 per member - 11 yrs or younger  
 \$ 8 per member - 65 yrs or older

##### **After May 31, 2010**

\$15 per member - 12-64 yrs old  
 \$10 per member - 11 yrs or younger  
 \$10 per member - 65 yrs or older

Same fees are applicable for new as well as renewing members.

▶ I am enclosing a cheque made out to the **Gujarati Samaj of Montreal Inc.** for the amount of \$\_\_\_\_\_ being the membership fee for above listed members. **(Please do not send cash)**

☐ Please **DO NOT** include my name in the Samaj directory to be published as part of the Diwali Publication. **(Put an X in the box if you do not want your name published)**

▶ **Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**It will not be possible to renew or apply for membership at the door during the Navratri festivals.**



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life forever"*

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