

A few spells of rain

Max temp: 27.9°C  
Min temp: 22.1°C  
Sunrise: 6.21 am  
Sunset: 6.44 pm  
Humidity: 87 %  
Rainfall: 4.6 mm

NEWS IN BRIEF

Level crossing to be shut

Pune railway division would carry out track maintenance work and overhauling of level crossing between Kirlorskarwadi and Takari stations from 8 pm on September 12 to 7 am on September 13. Consequently, the railway administration would not allow vehicles to ply through the level crossing during that period.

Workshop on PowerPoint on Sept 13

The Maharashtra chamber of commerce, industries and agriculture will hold a workshop on 'Add power to PowerPoint presentations' on September 13 at MCCIA, Senapati Bapat Road. The workshop will provide valuable inputs and insights on the features of PPP.

Workshop on photography on Sept 14

A digital photography training workshop has been organised on September 14 by Sahitya Kala Vartul Jagtik Academy. The participants will learn about nature and wildlife photography, photo-journalism and advertising. For details, call 9923316211.

Ceremony at MIT College on Sept 9

The commencement ceremony of master's programme in government by MIT College has been organised on September 9 at 11.30 am at Sant Dnyaneshwar hall on the MIT campus. The president of Bharatiya Janata Party, Nitin Gadkari, will be the chief guest.

Letters to the editor

The editor welcomes your views and feedback: puneinbox@dnaindia.com



BOOKS FOR NEEDY PUPILS

Ganesh Social Club of Navi Peth recently distributed books and stationery to needy students to mark Ganeshotsav, as part of activities held during the festival



CHECK-UP CAMP FOR DIABETES

Bharati Hospital and Research Centre has organised a free diabetes check-up camp on September 8 at Bharati Hospital, Dhankavdi. Call 40555555



SPEAK UP

India losing the rights to host the Champions' Trophy has raised questions on the management of the sport in India

PG 4 |



From left: Shiv Sena's youth leader Aditya Thackeray performed aarti at Kasba Ganpati temple on Wednesday; Members of a troupe play dhol-tasha during an immersion procession at Sangvi on Wednesday



Naresh Natu DNA

Ganesh's favourite is a hit with Puneites too

Many outlets in the city are offering a variety of his favourite modaks

Aniruddha Rajandekar DNA

Renuka Deshpande

Even as Ganeshotsav celebrations are on in full swing in the city, Lord Ganesh's favourite food, the modak, remains a favourite with foodies. Most centres who prepare modaks in the city have their hands full.

The 75-year-old restaurant on Laxmi Road, Poona Guest House (PGH), is one such eating place. PGH partner Kishore Sarpotdar told DNA on Tuesday that his restaurant was offering not just the traditional ukdiche modak this year, but also a variant with the Alphonso mango.

According to Sarpotdar, his restaurant had requisitioned a team of women from the Konkani to prepare ukdiche modak. Sarpotdar said, "Making these modaks is not an easy task. The outer covering, which is made of hard-boiled rice, needs to be rolled in the shape of the modak while it is still very hot to get a good 12 to 13 pleats. This requires a lot of craftsmanship."

Sarpotdar said that the regular ukdiche modak was priced at Rs15 a piece and the mango modak at Rs20 a piece.

Mulchand Sweets on Centre



Above: Poona Guest House partner Kishore Sarpotdar with ukdiche modaks; chocolate modaks from Amoretto Chocolates



Street (Camp) has the traditional mawa modak in different flavours, including mango, rose and malai. The mango and rose

mawa modak varieties are priced at Rs300 per kg. They also have the ukdiche modak (Rs15 a piece) and the fried modak with coconut filling, priced at Rs200 per kg.

Dipesh Sethia of Mulchand Sweets said, "We also have chocolate modaks which are made of pure chocolate. An interesting flavour introduced this year is the orange-

THE ART OF PLEASING GANESH

Making ukdiche modak is a craft that requires a high degree of workmanship. The outer covering is made of hard-boiled plain rice flour that is also sometimes mixed with scented rice. Manually pressing the rice flour renders it cold; so it is first pressed in a roti-maker so as to easily give it the shape of a modak.

The inner filling is made up of wet coconut, jaggery, sugar, kharkhas, jaffal and ilaichi and is placed onto the flat outer covering. The covering is then rolled into the shape of the modak by twisting it routinely and sealing it at the top. This is then steamed and served hot with ghee. The shelf life of an ukdiche modak is 10 hours.

flavoured chocolate modaks containing almonds. These are priced at Rs120 per piece," Sethia said.

Amoretto Chocolates is one other store that offers modaks made of dark and white chocolate. These sometimes contain dry fruits and spices, depending on the demands of the customer. They are available in the range of Rs200 to Rs750 per kg.

Sound pollution under control

DNA Correspondent

Awareness meetings held by the city police with Ganesh mandals before the commencement of the Ganesh festival has helped control sound pollution in the Pimpri-Chinchwad area this year.

Deputy commissioner of police (Zone III), Dnyaneshwar Chavan, told DNA, "The awareness meetings with Ganesh mandals helped significantly in reducing sound pollution. We also kept close tabs on mandals violating the rules."

According to Chavan, the police also sent letters to the parents of teenage mandal members, stating that their wards could be imprisoned for violating rules. "The parents co-operated with us. The police department sent 450 such letters to parents."

Residents are a relieved lot. Shriram Kute, a resident of Chinchwad said, "Earlier, people were afraid to express their feelings about sound pollution. However, people are now coming forward to inform the police if any mandal violates the rule."

Temple with pearls, diamonds

Motishwar temple is one of the main attractions in PCMC area

Archana Dahiwal

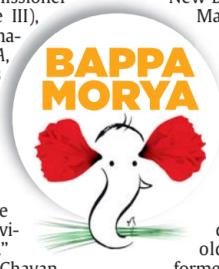
The Sindhi community from the Pimpri-Camp area, a prominent Sindhi-dominated area in Pimpri-Chinchwad, has created a special 'Motishwar Temple' using pearls and diamonds, at the New Bharat Ganesh Mandar.

The temple has now become one of the main attractions of this year's Ganesh festival. The New Bharat Ganesh Mandar is one of the oldest mandals, formed 40 years ago.

It is always known for its huge decorations of idols and replicas of temples.

There are close to three lakh Sindhis residing in the Pimpri-Camp area and they celebrate the festival with a lot of joy and vigour. Consequently, the area has the maximum number of Ganesh mandals in the PCMC area.

These mandals select innovative themes for the Ganpati decorations every year. The themes for decorations include historical, religious, political and social. The Sindhi community's women mandals also actively take part in the festival by preparing rangolis and preparing delicious prasad for their respective Ganesh mandals.



The Motishwar Temple in Pimpri —Naresh Natu DNA

NCL brains add buzz to kids' magazine

Scientists have done so to celebrate International Year of Chemistry

DNA Correspondent

A group of scientists from the city-based National Chemical Laboratory (NCL) have contributed their mite to the latest issue of Brainwave, the recently launched children's science magazine from Amar Chitra Katha.

The scientists have done so to celebrate the International Year of Chemistry in 2011. A press statement from NCL said that the scientists developed a storyline for the children's magazine.

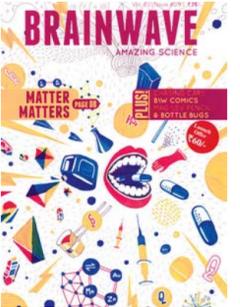
Neelanjana Sengupta and Kumar Vanka were the two scientists who took the lead in this effort.



From left: Guruswamy Kumaraswamy, Kumar Vanka, S Sivaram and Neelanjana Sengupta were some of the NCL scientists who contributed to the latest issue of Brainwave, a science magazine for children (R)

Guruswamy Kumaraswamy, one of the NCL scientist who has contributed to the magazine, told DNA on Wednesday that the main theme in the current issue (now on the stands)

is woven around a scientist-sleuth called Gaia Goel, who uses her knowledge of chemistry to foil terrorists from sabotaging clean energy research. "Some of us — including our



former director, S Sivaram, a Padma Shri awardee and one of the foremost scientists in the country — have written articles in this issue," Guruswamy said.

According to Guruswamy, NCL and its neighbouring institution, Indian Institute of Science Education and Research, are presently running workshops for schoolchildren where they can come and visit laboratories and do hands-on experiments. "The feedback we have got for these workshops is very good. Both teachers and students appear to like the workshops. Our scientists are also having a great time doing the workshops," Guruswamy said.

For details of the workshops visit: <http://www.excitingscience.org/YC2011/index.php>.

Two goons arrested for Yerawada murder

DNA Correspondent

The Yerawada police on Tuesday arrested two petty criminals for allegedly killing a senior citizen on Sadalbaba Durgah Road. The deceased, 60-year-old Nana Pentya Tumkunt of Yerawada, was murdered in February last year.

The arrested suspects include Satish Prem Pawar (23) and Sundar alias Kubydya Jayraj Metrol (19), both residents of Yerawada.

On February 28 last year, the police got to know through an informer that an unidentified decaying corpse was lying on the road.

After post-mortem at the Sassoon General Hospital, a contact number was found in the pocket of the deceased and police established his identity.

During the investigation, the police found out that a minor boy and the arrested suspects used to extort money from the deceased, but when he resisted the suspects cut his throat with a sharp weapon.

Assistant public prosecutor, Kiran Bendbhar, told the court that the weapons used during the crime needs to be seized. The court granted police custody till September 12.



already been taken on Afzal Guru by the Supreme Court and the petition is before the President. —Yash P Verma, Pune

Political vendetta against dissidents

A majority of our politicians sermonise on the sanctity and sovereignty of the constitution and the legislature. They want us to respect their supremacy, believe that they are the saviours of our democracy, and that a few social activists and NGOs are a threat to it. Still, they turn vindictive at dissenting voices. Vengeful action follows, if someone dares exercise his

democratic right to question the politicians' misdeeds, misdemeanours and excesses. This was evident from the malicious actions initiated against Baba Ramdev, and Anna Hazare and his team. It is a pity that the politicians do not realise that by such oppressive actions, they are digging the graves for their political career, and are facilitating an uprising of the people. Our economy is being plundered, and our national wealth is being gobbled up by a few who enjoy impunity from any action. As the late Nani Palkhivala said: "Our democracy is being defaced and defiled. We, the people, alone can save it".

—VV Vijayan, Mumbai Donkey jibe: Govt should step in

The Centre should take up the issue of former England cricket team captain Nasser Hussain publicly calling some Indian cricketers "donkeys" in his televised commentary. The matter should not be left to be taken up only by the BCCI. It deserves all seriousness on part of the government to be taken up with the British government. Also, it is time that the prime minister directly intervenes to publicly support the Bill on regulating sports bodies in India as floated by Ajay Maken. —Subhash Chandra Agrawal,

via email Declaring assets

The declaration of assets by the powers-that-be has become such a joke that no one has an iota of belief in the evidently false declarations. Most of the ministers have declared assets that would put even a daily wage earner to shame. AK Anthony's endowment is a case in point, while SM Krishna's assets would undoubtedly make thousands of Bengaluru techies richer than him. Ministers cannot fool us by declaring such puerile assertions about their wealth. —K. Chidanand Kumar, via email