



Editor's letter...

The joy I felt to be designing this month's magazine is unparalleled, for this month we celebrated the official installation of our team, albeit virtually. We were all excited regardless, because it meant we could be participating in activities more actively and in a wholesome manner. But the most important part was the festive mood the ceremony has brought us, despite the gloomy pandemic.

Although I have always felt the tireless spirit of my team, lately they have been very ecstatic, trying to come up with events with persuasive significance, that I had a hard time picking up events for display. Nevertheless, the aspects of the events had me cheering.

One thing that never gets old, is the arrival of new things. How I missed that in the monotony. The new additions to the club and the bulletin this month are the 'Proud member' and 'Proud team' dedication. Congratulations juniors, the club has never been better.

Designing this edition was especially hard since I was so overwhelmed by the celebrations of the Installation Ceremony, (alas, a little tense), but thrilled to be meeting with our parent club and all the other dignitaries.

That's all from me folks. I do wish the pandemic will be over soon. Let's all keep our spirits high!

Editor, Thamizh Malar Mathi T



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JEWELS OF THE MONTH

VIBGYOR

Energy of young blood

Youth are the backbone of any civilization. They have the time and energy but the oppurtunities? To provide for a chance to try their talents and to celebrate the 'YOUTH DAY'. It was a joint effort, planned on a large scale and played out the same to honour the youngsters, us being a Youth club. The event was planned in such a way as to include every variety of skill-

set, you name it. It had musical, digital editing, oratorial, creative thinking, and even a talkshow on stock market. The event got noteworthy amount of participants from all over India as we had hoped and the responses of the participants surely enormed us.

The organisers quoted, "This event was planned in a way as to give chance for those talents that are not given one." Which a participant rightfully mirrored, "I was so happy to see an online event hosted with such diverse ideas. I took a whiff of almost all."

The most impressive part was the kind of talents that we discovered from the submissions. It was impressive and entralling to see most youths willing



to put their foot forward and test themselves against the overwhelming competition. Overall, as the team agreed, it was a humbling experience.

DREAMS COME TRUE

Dream a little, dream of you

Service that does not expect a pay, recognition or even appreciation is the best form of service. But our active members, aka juniors have taken it to the next level by organising the event 'Dreams come true', with the sole intend of giving what they craved for but could not have. How envy worthy hearts they have.

The event hosted by the team 'Aztecs', where the plan was to provide higher educational advise to their peer so it would facilitate acutual learning oppurtunity to dicover their passion and help them move forward. It was also planned so that they will know what to look forward to, for their future, once the lockdown is over.

Their slogan, 'Purpose fuels passion', I must admit fits the organisors better than anyone. They had a purpose - to offer help.

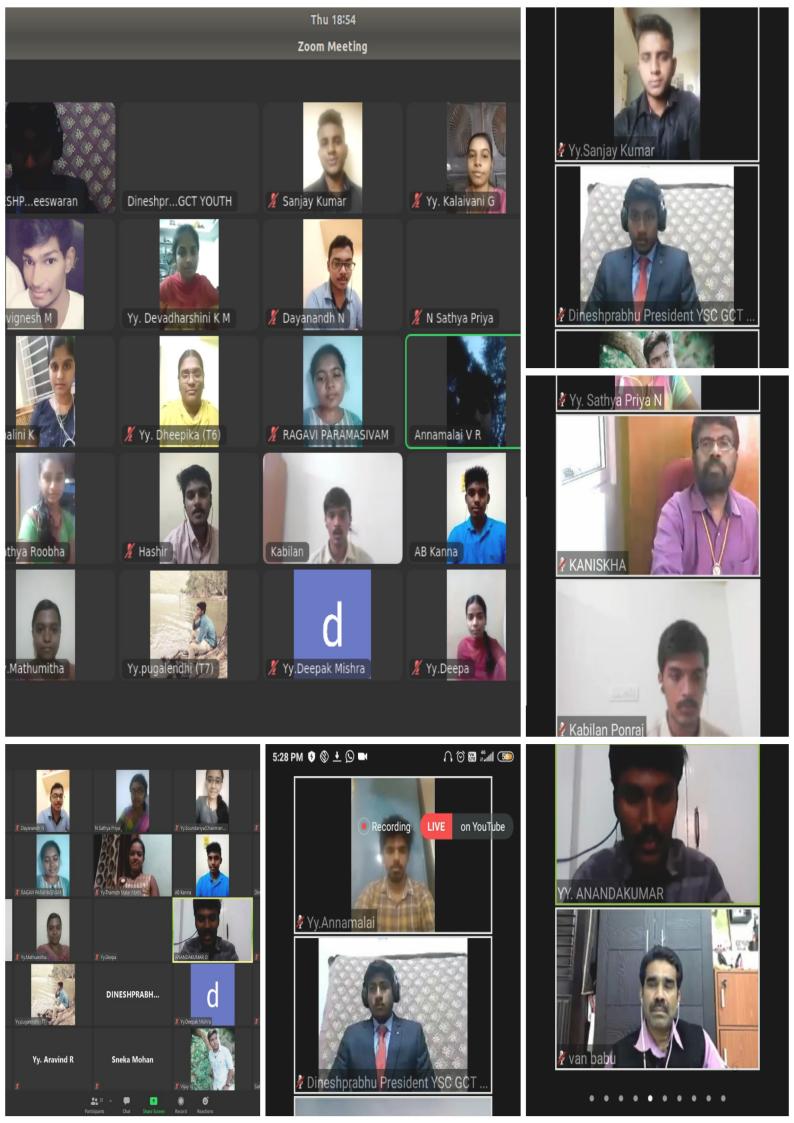
You're never too old to set
Another goal
Or to dream
A new dream

The event was also organised to encourage the habit of reading newspapers which would definitely prepare us for the real world.



I had a word about the process and was told, 'Since this involves making a list of what we want to do in life, it will also serve to tell them what they don't want to. Thereby directing him in the right path.'

Novel indeed!



DAWN OF NEW ERA...









Thrill... was the word of the day. It was not just the buzz of preparations catching up but also the weight of responsibility. Yet the enormity of the situation did not set in until we heard what was actually awaiting us.

No, it was not work, simply. But a legacy to uphold, one that was a constant in Y's-dom, a standard.

Nevertheless, we felt welcome, warm and even butterflies in our belly but all in good sense. I was a one of a kind experience because of all the amazing people we could meet although we are still so young and hear a little of their noteworthy experiences. So they say, "It is not the place but the company matters." And amazing company we had.

The most valuable of things I want to reitrate are the accumulated experience of out Immediate Past president and Charter President Yy.Anandkumar, the regional youth representatives and how they were once like us and the inspiration that gave us. Nor can I neglet the wise words from the dignitaries of our parent and sponser club and all the other patrons from all over India.

Overall, it was a humbling experience. Last but not least, we had a blessed start and hope to say 'All is well, that ends well.'

KOLLU PUTTU VINETHA R INGREDIENTS ** horse gram, fenugreek, salt, water

PROCEDURE

** Soak the horse gram and fenugreek for 2-3 hrs.. Grain them into a fine paste by using water.. Add some salt. add this into a puttu maker and squeeze into a cylindrical shape.. Steam cook the prepared puttu.

PARAMBARIYA SAMAYAL

We have all come across jokes about master chefs sprouting everywhere, thanks to this lockdown. But our juniors, known for their curiosity have decided they would make the most of it and came up with the cooking event, 'Parambariya Samayal'. And to add cherry on the top, as the name suggests it was to encourage the consumption of our traditional food.

All credits for this amazing idea goes to the team, 'Fast and Furious.'

The recipes featured here are a few of the overwhelming amount of submissions. The surprising part was that many of the contestants' expression of amazement.

"I never knew these kind of snacks existed. These tasted like no other.It's addictive."

Their words not mine. An organiser quotes, "We realized amidst all what we were missing. Health. And the irony is we realized it while in the eye of the storm. A deadly situation, Corona." It could not have been truer.

Health indeed, is weatlth!

RAGI PUTTU

KARISSMAPRIYA C

INGREDIENTS:

Δ Ragi flour 2 cup

△ Jaggery 1 cup

Δ Grated coconut 3/4cup

△ Cardamom

△ Gingelly oil

PROCEDURE:

Ragi ah pan la light ah varuthuttu ,atha eduthu one spoon oil and water add panni paesanjukanum aprom atha idly satila vaechu 5 to 6 mins avichu eduthukanum and then athula jaggery ,grated coconut ,cardamom aprom koncha oil add pannikanum



MARSON mutton (thalakari) .ballari 1.tomato 1 .green chilli 1 . onions . karupillai coriander . puthina .curd (2 spoons) and powders .pacharisi mavu...

FERRENCES:-

Salt potu muttonae uravaikanum ... Next day ingredients lam pot la potu first nalla kelaranum ... Then mutton aprm powderslam podanum and 10 mins ku nanraga kelaranum .. 4 glass of water add panni vechuranum like a soup of mutton .. Then arisimaavula Chinna vengayam, karupillai, malli lam podanum ... then soupa konjam uthi kolakattai pol pudichu soupla podanum... konja veka vittuta ... Namaku tastyana thakkadi ready agirum

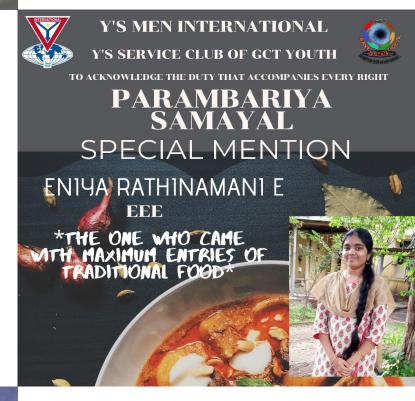
I DEDICATED THIS RECIPE TO MY GRANDMA €

Although every event has a greater good around which it has been planned, this one is a little special. The event was organised because:

"I read that health is proportional to the food we consume. And that food must be native to our birthplace for it to blend with our body. I wanted us to experience that", the organiser said. If that is not service, nothing else is.

SOME OTHER RECIPIES...

- Thuthuvalai Rasam Nanthini
- Manathakkali Keerai Kootu Manju
- Kollu Chutney Abitha
- Kuthiraivali Pongal Eniya Rathinamani



INGREDIENTS 1. Foxtail millet (1 Table Spoon){THINAI} 2. Kodo millet (1 Table Spoon){VARAGU} 3.Little millet (1 Table Spoon){SAAMAI} 4.Potato (1) 5.Onion (1) 6.Ginger Gralic Paste(1 Small Spoon) 7.Curry Leaves, Corriander Leaves, Mint Leaves (Little Amount) 8.Garam Masala(Pinch) 9.Fread Crumbs(for rolling) 10.Salt (Needed) 11.Oil (Needed) PROCEDURE

BON APPETITE!



Mr. & Ms. VERSATILE

Art from waste

Discussuions about the best form of service are never ending. While any act of selflessness towards any being is the best form in itself, service to thenation, is indeed unparalled.

With the same intuition, 'Formal Pirates', took up the notion of artistic disposal of waste. It did not only prove exciting but also efficient since the creative and peculiar aspects of art and the countless forms the wastes could assume, amazed the coordinators. They did let it slip they had a hard time finalizing the winners.

One enthusiastic participant quipped, "This event took me back to middle school days. And I figured I could model things well. News to me."

If that was not all it was hosted in lieu of Independence day celebrations. There could not have been a better way to celebrate. The event also encompassed the linguistic aspect, another thing the nation's people are known for.

Celebrating creations, best form of independance!



SPECIAL MENTION

A feat worthy of envy! Proud of your achievement! Cheers to the Vice-president!

Yy. Loguvignesh District Youth Representative





A mighty congradulations to the team 'Fast and Furious', for bagging 'Proud team of the Month'.

Here's to your legacy!

IEWELS OF THE MONTH



Yy. Nivetha YSC 1038 FormalPirates



Yy. Suntrakanesh S U YSC1139 Tech Junkies



Yy. Sudhandhira P YSC1057 Hilarious VI Youths



Yy. Vishnujanani YSC1104 The Stark Direwolves



Yy. Pavithran YSC1213 Jercy No. 7



Yy. Vinetha R YSC1034 Aztecs



Yy. Ganapriya YSC1149 Fast & Furious 1

