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World Radio Day- Dialogue, Tolerance and Peace

The World Radio Day is celebrated annually on 13 February. The Day was proclaimed by the United Nations Assembly in 2011. World Radio Day marks a time where people around the world celebrate radio and how it shapes our lives. The idea of World Radio Day was first proposed by Spain's Radio Academy in 2010. The following year, in 2011, UNESCO declared the first World Radio Day. February 13 was chosen to mark World Radio Day, coinciding with the anniversary of the United Nations Radio, the United Nation's international broadcasting service which was established on February 13, 1946.

World Radio Day was first celebrated in 2012, following its declaration by the UNESCO General Conference. It was subsequently adopted as an International Day by the United Nations General Assembly.

Radio brings together people and communities from all backgrounds to foster positive dialogue for



change. More specifically, radio is the perfect medium to counter the appeals for violence and the spread of conflict, especially in regions potentially more exposed to such realities. On that basis, World Radio Day 2019 will celebrate the theme of "Dialogue, Tolerance and Peace" and the power of radio in promoting understanding and strong communities.

According to the 2018 Global Report "Reshaping Cultural Policies", watching television and listening to radio remain widespread cultural

activities in both developed and developing countries.

Broadcasts that provide a platform for dialogue and democratic debate over issues can help to raise awareness among listeners and inspire understanding for new perspectives in paving the way for positive action.

The radio is one of the industries with high potential to advance media diversity and enlarge the cultural choices of people, whether it is by highlighting local content

or by providing a forum for often-unheard voices and their cultural expressions.

Ensuring media diversity is crucial for the promotion of the diversity of cultural expression. The media are enablers, producers, commissioners, distributors, disseminators and mediators of a vibrant array of cultural and artistic contents whatever the means and technologies used. Public service media is also one of the 11 areas for monitoring the implementation and impact of the 2005 Convention.

Radio programming can also build tolerance and surpass the differences separating groups by uniting them under common goals and causes, like ensuring education for one's children or addressing local health concerns.

UNESCO supports and implements a number of diverse programs and other initiatives to encourage a more peaceful world.

UNESCO invites all radio stations

and supporting organisations to join us for World Radio Day 2019, a chance to strengthen diversity, peace and development through their broadcasting.

2019 Theme: Dialogue, Tolerance and Peace

Broadcasts that provide a platform for dialogue and democratic debate over issues, such as migration or violence against women, can help to raise awareness among listeners and inspire understanding for new perspectives in paving the way for positive action.

Radio programming can also build tolerance and surpass the differences separating groups by uniting them under common goals and causes, like ensuring education for one's children or addressing local health concerns.

Join us this World Radio Day 2019 to celebrate the impact of radio in pursuing of a more peaceful and tolerant world.

Nisha Mukherjee

Famous Voices on the Radio

"The magnitude of a voice is amplified when raised in the right direction."

There are so many attributes through which one can contribute in other's lives and also make a living out of it. People with a beautiful and strong voice can not only try their hand at singing but also make a difference through interaction. A Radio Jockey or a RJ is a person who hosts a talk show on radio. Here are some of the most famous personalities of Radio whose contribution is unfathomable.

Father Charles Coughlin

Father Charles Coughlin harnessed the power of radio in order to become one of the most influential men in the country. His radio journey started off with sharing sermons in 1926, but he expanded his repertoire to demand populist solutions to the economic turmoil of the Great Depression. Many people listened—in the early 1930s,



Coughlin's astoundingly popular broadcast was heard by a third of the country.

FDR appreciated the value of Coughlin's support when he ran for president in 1932 (though Coughlin turned on the president after he kept his distance once in office). As the decade progressed, Coughlin's broadcast included increasingly bigoted and anti-Semitic rants—yet still retained a committed audience. A combination of broadcast

regulations and disapproval from his higher-ups in the Catholic Church is what ultimately forced the priest to end his radio show in 1940.

Mary Margaret McBride

For her 1934 radio debut, journalist Mary Margaret McBride was hired to play a grandmother character who would dispense advice to women—but she soon began talking as herself on the

air. And though she continued to discuss domestic topics, McBride would use her journalistic talents to conduct incisive interviews (her subjects included burlesque dancers, zookeepers and figures like Eleanor Roosevelt, Zora Neale Hurston and Bob Hope). Her show also addressed important issues like the struggle for civil rights.

At its peak, McBride's audience numbered 6 to 8 million listeners; in 1949, Yankee Stadium held tens of thousands of fans there to celebrate her 15th anniversary in radio. Given her impact, McBride was deemed the "First Lady of Radio." She left her network show in 1954, but stayed on the airwaves by broadcasting from her living room three times a week until just a few months before her death in 1976.

Martha Jean "The Queen" Steinberg

Martha Jean "The Queen" Steinberg

started out in 1954 at a Memphis radio station with a strong African-American lineup. Though her airtime initially focused on homemaking, Steinberg soon became an R&B disc jockey, making her one of the first black women in the male-dominated profession.

In 1963, Steinberg was invited to move to Michigan, and she became a fixture on Detroit's airwaves who offered counsel to the community while spinning records. She was also a voice for calm as she broadcast for 48 hours during the city's 1967 riots. In 1982, she and several partners created talk and gospel station WQBH (the call letters may have stood for "Queen Broadcasts Here"), which became the home of her "Inspirations with the Queen" show. Steinberg later went on to purchase WQBH, thus becoming the first black woman to control her own radio station.

Atreyye Bandyopadhyay

EXPERIENCING THE TRIBAL FLAVOURS

Students at Garden City University are gearing up and working hard for the upcoming inter-departmental fest called Pratibimb. Since the theme to be celebrated has been selected as 'Tribal Tryst', all the competitions that are to be held are named after some of the indigenous tribes of India. Here we look at and attempt to enlighten all of us about the tribes.

ADIYAN- CREATIVE WRITING

Keeping strong belief in Hinduism, the Adiyani tribes are the inhabitants of Wayanad and Kannur districts of Kerala. Their medium of speaking, writing and reading is in Malayalam. They possess strong belief in Hinduism and worship the supreme power Gods. The Adiyani work as agriculturists and give importance to trade affairs. Dance and music are an innate culture of this tribe. The women in the tribe are also experts in body tattooing. Such multi-talents give rise to all creativity in oneself. The creative writing event is all about showering one's creative thoughts in the form of words. Expressing the innovative minds and laying it out invokes the pure creativity that one must test in themselves.

ANGAMI- RANGOLI

Known as the Land of Festivals, Nagaland is the home to the

Angami tribes. This beautiful tribe converses in Tanyidie language. Agriculture is the main occupation practiced by Angami tribe. They



have faithful belief in Christianity. They believe in supernatural forces. The Angami tribe are well liked for their woodcraft and artwork. The creativity manifests the beautiful



ideas of art work and decoration.

The Rangoli event lets one define their artwork. This colourful artwork takes you through the beauty of designs

KANIKAR- FACE PAINTING

Pure dwellers of forests, the Kanikar tribe are the residents of Kerala and Tamil Nadu. This forest worshipping group of people practice agriculture as their profession. They also possess liking towards fishing and hunting. Hunting is a prime practice carried from generations to generations. The language spoken by them is known as the Kanikkaran. This tribe shows a quirky and arty style of living. Their disguise is what makes their hunting professional. The face painting event allows one to define their painting skills. The skills of hand strokes that give divine to living creatures and makes it perfect.

SHOMPENS- FIRELESS COOKING

From the forests of Great Nicobar Islands, the Shompen tribe are indigenous people of the Nicobar Islands. They exhibit a different style of clothing. Their traditional attire encompasses only clothing below the waist. Forests are like home to them. They protect and strongly believe in worshipping Mother Nature. They pray medicinal plants and believe in them being the protector. They devote themselves to the forests for food and living. They are hunt-gatherers by nature. Their main weapons are bow and arrow which are made by themselves. Such an interest in being independent is a must in one. The fireless cooking event is a chance for all the food lovers to try out the flavours of dishes without the fire. The mouth-watering event is all about trying your hand in your speciality.

MECH- COLLAGE

Well known as the Bodo tribe as well, the people of the Mech tribe are the natives of Assam and West Bengal. They speak in their authentic Bodo language. The Mech tribe are believed to be highly hospitable and friendly people. They share a close affinity with the earth referring it to as the Human Mother. They treat Mother Earth no less than any God. They believe that nothing is fruitful until they worship the Great Mother through animal sacrifice and perform their ritual dance. Such traditions are a mark of culture. The collage event is about showcasing different stages and experiences in form of photographs. It takes you to a journey of story with innovation.

P.S. Yoshita.



Flash mob



Effervescence of Spirit In Motion

Dale Carnegie once said, "People rarely succeed unless they have fun in what they are doing". Season of spring welcomes with it a highway to exciting performances.

Garden City University kick-started it's most exciting event, Pratibimb-Spirit in Motion. As the name suggests, it is all about fabricating creative ideas in different forms of art. The event was organized at

On the second day at 3:30 the students of the departments of Hotel Management and Catering Technology, and the department of Media Studies competed against each other showcasing the tribes of different region. The flash mob kick started with beat boxing followed by the folk dance "bihu" where the mob joined in dancing to the beats. The students of the BHM department grooved to the beats of tribal

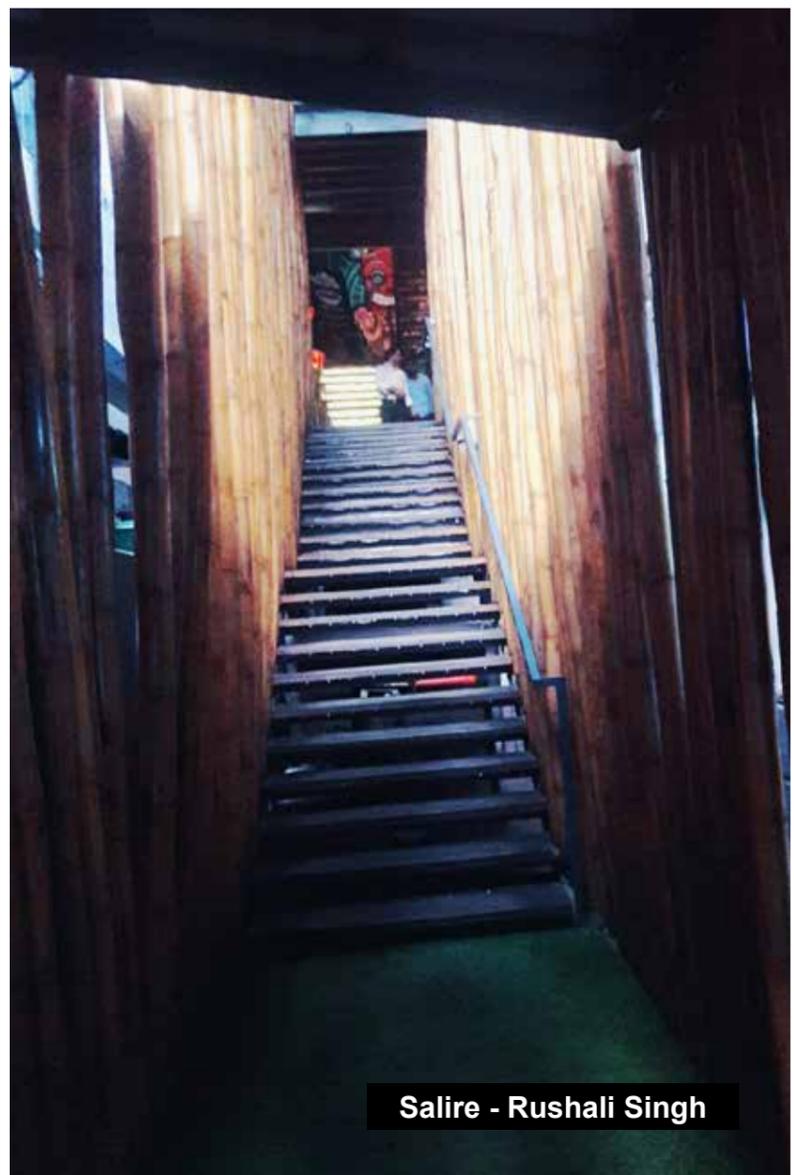


the amphitheater from 3:30 in the afternoon on the 11th and 13th of February.

Spirit in Motion ensues with different departments battling against each other in a friendly a manner. The first day of the event came forth with the energetic performances by the department of life sciences and physiotherapy, portraying the zeal and traditions of different tribes. The performances gathered a huge avid crowd cheering and enjoying the event to the fullest.

drums. The performance was highly entertaining which also made the mob gathered around, to put their best foot forward. The flash mob performed by various departments was successful in entertaining the crowd and pulling them off their seats to join the festivity. The taste of the enjoyment spread across all the corners of Garden City University. The students wait for more performances and ubiquitous flavors of tribes to spread.

P.S. Yoshita, Khushi Sharma



Salire - Rushali Singh

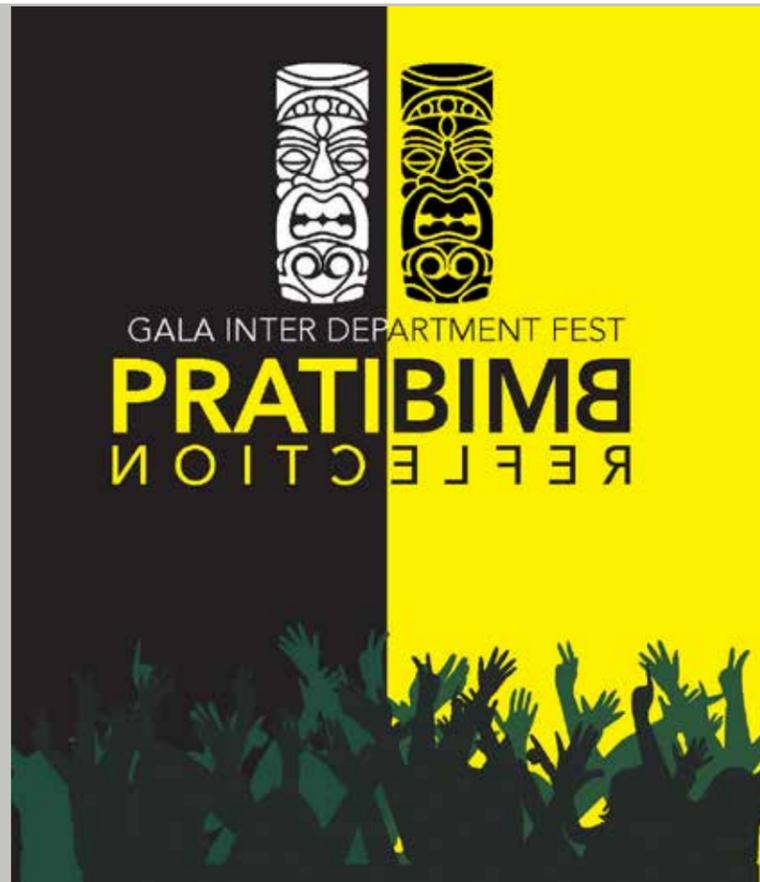
Pratibimb

Two day Extravaganza at Garden City University

The most awaited time of the year has arrived at Garden City University with it's inter departmental fest Pratibimb where the students are gearing up to portray the best of their abilities. Starting from 22nd of February, it packed with fun filled events.

On 22nd of February the event will start with Savarag (battle of bands) where bands from each Department will compete against each other to prove the best among them and the one which gains the most support from audience would win. Next up in line are Birhor (Beat Boxing), Swangala (Solo Song) and Singpho (group song) where the students will be allotted 3-4 minutes to prove their talent. The languages allowed are Kannada, Hindi and English. These events would be followed by Eravallan (waste to wealth) where students would have to build something useful out of waste products given to them, Hiar Arsut (Fitness and Wellness), Chakma (photography), Kanikar (Gaming) and Jingmih (Start up Idea).

The second day of the event will begin with Santhas (Group Dance), Kattunayakan (Solo Dance), Arandan (Fashion Show)



and Damaria (Spot Dance). There will also be Ad Making (Chenchu) where the students will be judged on the basis of their creative thinking and their ability to advertise their brand, Adiyan (creative writing), Kurumbas (fireless cooking), Mech (Collage Making) and finally Nagasia (Nail

Art and Face painting). Day 2 will also include football, cricket, basketball and tug of war.

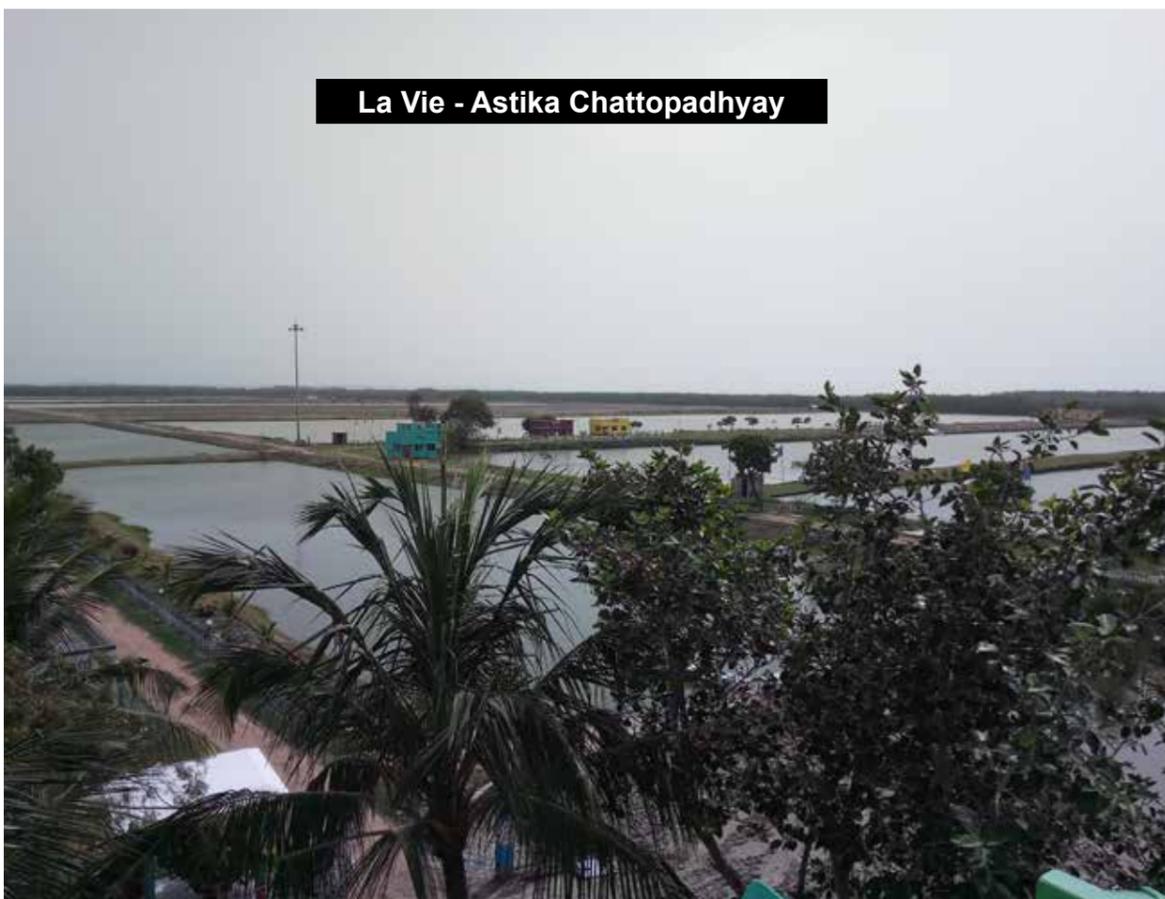
As the tagline goes ' You are the reflection of your latent talents', gear up and get ready to live the best 2 days of fun and frolic with a tinge of Tribal touch.

Areyee Bandyopadhyay



SHUTTERBUGS

La Vie - Astika Chattopadhyay



Movie Review: Manikarnika

The Queen of Jhansi

Manikarnika: The Queen of Jhansi
Directors - Kangana Ranaut, Raja Krishna Jagarlamudi

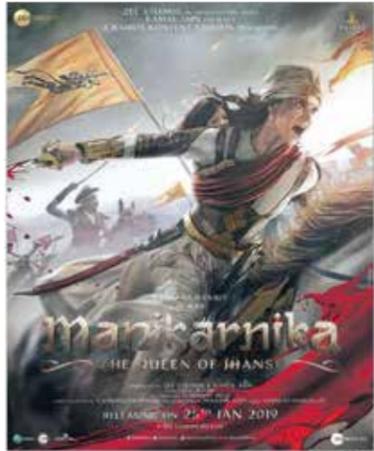
Cast - Kangana Ranaut, Atul Kulkarni, Jisshu Sengupta, Danny Denzongpa, Suresh Oberoi

Rating - 3/5

Manikarnika-The Queen of Jhansi is a biopic which chronicles the life's journey of Rani Lakshmi Bai from his young and innocent age to eventually turning into a warrior queen by waging a war against the East India Company. She fought fearlessly till her last breath in 1858 at the age of 29, losing her life in service of her motherland. The director of this exceptional movie is Raja Krishna Jagarlamudi and the star of the movie is Kangana Ranaut.

Kangana Ranaut is unhesitant and unyielding in her portrayal of the queen. This is undoubtedly one of the best performances of the actress. With the intensity and boldness in her eyes, and tenacity in her voice, she ruled the screen. She commands the screen with a fiery

and firm presence, keeping every attention of the viewers on her. In the battle scenes too, galloping on the white horse, charging into rows of enemy soldiers, slashing and tearing into their flesh, leaping



onto an elephant, her valour is so convincing and unshakeable. Kangana Ranaut has brilliantly brought the most loved queen of India into life.

Movies across the world are mostly dominated by male protagonists while women support them from

the sidelines of life. India's film industries, Bollywood included, are guilty of this but this time it is truly inspiring and heartening to see Rani Lakshmi Bai played by Kangana Ranaut on her throne and in the thick of action on the battlefield. It is just as important to state upfront though that Lakshmi Bai in this biopic is fighting not British colonizers alone, but also the film's own confused feminism that looks for space in this world as a whole.

To conclude one of the scenes that give the audience goose bumps is the image of the female warrior on horseback, a sword raised in one hand, her baby strapped to her back, jumping from the Jhansi fort. However, the quality of the visual effects of the movie as a whole is not up to the level. The palace and fort of Jhansi are imposing and attractive, but many of the battle scenes look plastic. Even Shankar Ehsaan Loy's soundtrack is lackluster, which is particularly disappointing to some extent.

Pragya Yadav

Recipe: Lobongo Lotika

POCKETS OF KHEER, SEALED WITH A CLOVE, DEEP FRIED, AND COATED WITH SUGAR SYRUP

Bengali cuisine is no stranger to sweet tea-time snacks, and certainly not to those that involve kheer, flour, and deep-frying. Lobongo Lotika, like mishti shingara and goja, is a flaky, deep-fried, sugar-syrup-coated pastry. Like the mishti shingara, it is also filled with kheer. But what gives Lobongo Lotika its whimsically poetic name is the fact that the kheer envelopes, once folded, are sealed with a single clove (Lobongo).

This recipe calls for only six ingredients, all of which you undoubtedly have on hand. The preparation is elaborate. Deal with each stage, one at a time, and stored in an airtight container in the refrigerator, till needed.

COOKING TIME: 3 hours

YIELDS: 10 Lobongo Lotika

Ingredients

FOR THE FILLING

Quantity	Ingredients
1kg	Whole milk
45g	Sugar
3/4tsp	Maida (flour)

FOR THE SUGAR SYRUP

Quantity	Ingredients
400g	Sugar
200g	Water

FOR THE PASTRY

Quantity	Ingredients
200g	Maida (flour)
40g	Ghee
4g	Salt
80g	Water
400g	vegetable oil

Equipment

- Heavy-bottom saucepan with lid (for the kheer and the sugar syrup)
 - Wooden spoon (for the kheer)
 - Mixing bowl (for the pastry)
 - Rolling pin (for the pastry)
 - Kadai/frying pan
 - Frying spoon/perforated spoon
- Appliances

• Stove
Method

STEP I- PREPARE THE FILLING

1. Take 1 kg of milk in a heavy bottom saucepan and set it to boil.
2. Once bubbling, stir in 45 g sugar.
3. Keep boiling the milk, while stirring it continuously, for about 90 minutes.
4. During this entire time, the pot should be on medium to low heat.
5. At regular intervals of 3-4 minutes scrape the solids from the bottom and sides of the pot, and incorporate them into the boiling milk. This step, as well as the previous one, is crucial. We don't want our kheer to burn at any point.
6. Once the milk has reduced and thickened (when you lift some of it on your spoon and drop it, it should fall in clumps), make a paste of ¾ tsp flour and 1 tbsp milk.
7. Add this paste to the pot. Stir and cook for another 5 minutes.
8. Divide the kheer into 10 portions of 20 g each.
9. Cover and chill in the refrigerator for at least two hours.

STEP II- THE PASTRY DOUGH

1. In a mixing bowl, take 200 g flour, 40 g ghee, and 4 g salt. Mix these ingredients well till they take on a bread-crumbs texture. The idea is to distribute the fat among the flour particles, in order to make the pastry crisp and flaky.
2. Now, add 80 g water.
3. Mix until the dough comes together. This is a tight dough, so don't add more water even when it seems a bit dry at first.
4. Cover the dough and rest it for at least 20 minutes.

STEP III- SHAPING

1. Once the kheer has chilled in the fridge for at least 2 hours, and the pastry dough is rested for at least 20 minutes, proceed to shaping each of them.
2. Shape each 20 g portion of kheer



into 3 cm by 4 cm tablets. Put them back in the fridge to chill, till needed.

3. Divide the dough in 10 portions of 30 g each.
4. Shape each portion into a flat disc. Cover and rest till needed.
5. This proportion- 20 g kheer and 30 g dough- will give you the best filling to pastry ratio.

STEP IV- CONSTRUCTION

1. Roll each portion of the dough into a 14 cm disc, about 1 mm thick.
2. Place a kheer tablet at the centre of the disc.
3. With your fingertips, apply water to the edges of the rolled pastry. This will act as glue.
4. Fold opposite ends over one another, overlapping them. Press gently to seal.
5. Turn the pastry over and apply water to the protruding wings. Fold them over each other, sealing them as you go.
6. Use a clove to seal the topmost layer of the envelope in place.
7. Follow these steps for all the pastries.

STEP V- THE SUGAR SYRUP

1. In a saucepan, add 400 g sugar and 200 g water.
2. Cover with a lid, and set it on medium heat for about 10 minutes, or till the sugar syrup starts boiling.
3. For this recipe, we do not want thick syrup. It should be the consistency of, say, packaged fruit juice.

STEP VI- FRYING

1. Heat oil in a frying pan to 150° c. The oil should be 5 cm deep.
2. Lobongo Lotika is not fried in hot oil like other deep-fried snacks or crisps. Since this pastry has a lot of layers of flour, we must fry it at low

Book Review:

The Perfect Us

The Perfect Us by Durjoy Datta is a book about layers of relationship. If



a boy and a girl are in a relationship that is progressing year by year, it means they are passing on from one layer to another. Many people get into relationships, but starts getting unsure about certain things which gradually end with a break up. The characters in the story, Deb and Avantika are in love and are married to each other. But in the later stages of life you get to see them having conflicts of interests in a relationship.

There is only one theme in the story - how to have a baby after being in a relationship for over 10 years. Both of the characters are different from each other. Avantika is a beautiful looking rich girl who holds a job as an investment banker, while Deb is a writer, a scriptwriter and an abled corporate professional. There is a huge difference in their

financial status as well. In short, the boy is lesser than the girl. They have normal happy life, with short fights every now and then. Both of them plan to visit the Kilimanjaro Mountain, but then Deb falls ill and gets hospitalized. The story gets back to their living space where they are seen caught up in an argument. At the later stages of the story, you can realize that it was on the context of having a baby. Avantika wants to have a baby now, but Deb doesn't want to. As the story proceeds further you get to know why he thinks so.

But now, Avantika wants to take the next step. Will Deb be able to catch up? Or will it rip them apart? As much as he might try to prove that he's the one for her, Deb is still not good enough. Not as long as Avantika is broken and her past looms in the background-pushing her, troubling her, goading her to question if their love is enough.

Will Deb be able to find their perfect place?

The Perfect Us is love's struggle to find the happily ever after.

For people who do not like to read emotional stories, this book is definitely not for them. Here Durjoy Datta has portrayed the real life situations many people face in society. Overall, the plot of the story and the events are good, just that if the book was cut shorter, it would have created more impact.

Harshitha Vidhyadharan

temperatures to ensure that all the layer cook through. If you try to fry it at a high temperature, the outside may look brown and done, but the inner layers will still be gummy.

3. Because of the slow frying, each batch of Lobongo Lotika will take about 30 minutes to cook completely.
4. During this period, turn them every 5 minutes to ensure that the dough is getting cooked, and hardening, from both sides evenly. Otherwise, the kheer may start to ooze out of the softer end.

5. In case the filling left into the oil, you may remove the damaged pastry from the oil and put it inside an oven at 175° c for about 20 minutes.

6. Once the pastries are golden brown in colour, drain them from the oil and dunk them in the sugar syrup. Coat well, shake off the excess syrup, and place them on a plate to cool.

Sona, Shikha, Staicey, Subhanki and Swarupa

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