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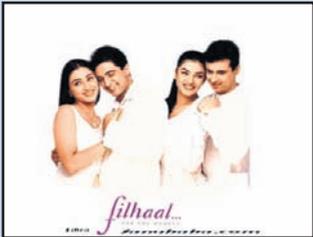
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OPTIONS. WHEN YOU THINK YOU HAVE NONE.

By Jean Dsouza

The media often discusses, especially at times like now – during the “Result Season”, how a student to enter the most competitive fields, the most challenging careers, the best paid professions. However, the catch about these disciplines is that they all demand high percentages, extraordinary IQ’s and extreme talent. What about those of us who are not 90 percent scorers, very keen on studying and highly competitive? What about the average student?

This issue of GLS Voice focuses on the regular joe’s, the plain jane’s, the ordinary student who might simply be middling or average in academics. We wish to showcase career options, jobs, ventures and pathways that are open to such students who are mediocre. Not being a high scorer does not mean that there is no future, or that there is nothing different you can do.

Times are changing, and so are lifestyles. The size and



structure of the family unit are changing drastically, together with ideals, tastes and preferences. People’s jobs require them to be well dressed, adaptable and multi-talented. They also demand mobility,

flexibility and more time. The times today seem to encourage a single child family rather than a large household. A pet animal seems indispensable in most homes. Power dressing, power cooking, power walking and

power yoga are “in”, and relaxing on one’s “otlo”, chit-chatting with the neighbours and listening to the radio without any other activity seem outdated and passé. The lifestyle

CONTINUED ON PAGE-8 ▶

IN CONVERSATION WITH GLS ALUMNUS, FIRST GUJARATI TO SCALE THE MT. EVEREST

Mount Everest is a part of the Himalayas, a rather narrow mountain range that separates the Indian and the Asian tectonic plates (the Tibetan Plateau). The highest mountain range on Earth, the Himalayas, comprises three almost parallel ranges interspersed with large plateaus and valleys, forming the northern border of the Indian subcontinent in Asia.

Dr. Manoj R . Vora, MD – first Gujarati, first Jain and first vegetarian and possibly the first doctor to climb not only Mt. Everest but the highest summits on all 7 continents. By profession he is a Physician, studied in Gujarat Law Society High



FROM LEFT TO RIGHT: PROF. KAVITA PATEL, DR. MANOJ VORA, SABAHAT CONTRACTOR

School, Ahmedabad (1978 batch of STD XII). He completed his MBBS from M.P Shah Medical College, Jamnagar after which he went to the USA.

He is now an internist at Lowville in New York State, USA.

It felt really good and it was a pleasurable experience while

interviewing Dr. Manoj Vora. He also loved to answer all the questions posed to him and shared his vision and what went behind his success

Q. Who motivated you for such an extreme adventurous expedition?

A. My father was a Major in Indian Army and he initiated me to take part in Summer Trekking camps. I kept visiting National Himalayan Program during holidays.

Q. Which was your first summit expedition?

A. The first summit expedition of mine was Mt. Kilimanjaro in Africa in the year 2004.

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CONGRATULATIONS TO GLS YET AGAIN!

GLS RANKERS IN GUJARAT UNIVERSITY EXAMS

SMPIC TY



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Rank 2



Vaishali Bhagchandani
Rank 3



Mauli Patel
Rank 5



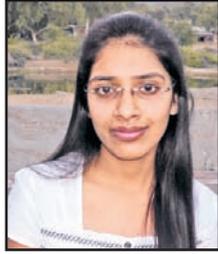
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Rank 2



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Rank 3



Megha Shah
Rank 7



Bhavesh Shabhnani
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Azba Mansuri
Rank 10

Dhruvil Kothari (Rank 11), Sweta Luhana (Rank 14), Rundali Hapani (Rank 20), Riddhi Soni (Rank 21), Paresh Barva (Rank 21), Harshil Shah (Rank 23), Vatsal Shah (Rank 24), Sunali Ghoghari (Rank 26)

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NRBBA TY

Harshil Mamnani (Rank 18), Asrar Talat (Rank 27), Charmy Mehta (Rank 28), Niyati Thakkar (Rank 28), Divya Agarwal (Rank 29), Krina Patel (Rank 31)

WEARABLE COMPUTERS



Wearable computer is a computing device that can be worn on a human body. They are also known as body-borne computers. A small and light miniature electronic device can be worn by the bearer under, with or on top of clothing. Wearable computers are especially useful to add extra facility in human life and as an add-on to applications that require more complex computational support than just hardware-coded logics.

One of the main features of a wearable computer is consistency. There is a constant interaction between the computer and user, i.e. there is no need to turn the device on or off. Another feature is the ability to multi-task. It can be augmented into all other actions by the user.

These devices can be incorporated by the user to act

like a prosthetic. Prosthetic is an artificial device extension that replaces a missing body part and other device also. It can therefore be an extension of the user's mind and/or body.

A typical wearable computer consists of a battery or human powered computing unit and carried on a belt or in a jacket. The input is either voice driven or with wireless wrist mounted devices. The data storage is local and does not depend on any network connection.

Thus it has increased productivity, improved quality and enhanced safety. Complete system—integrated product is easy to set up and easy to use. Nothing else to buy or integrate; no extra cables or external batteries needed. Just turn it on, connect, and start realizing gains in productivity and quality.

*By Varshil Shah
Sem V, GLSBCA*

GLSIC TY



Palak Malik
Rank 1



Hardika Roy
Rank 8



Riya Nahata
Rank 10

Devanshi Patel (Rank 16), Neelam Gurbaxani (Rank 17), Rukhsaar Navsherwala (Rank 17), Dilip Parpiyani (Rank 19), Anshuman Agarwal (Rank 20)

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Fill out the enclosed form and send it along with the registration fees* to Ms Sonal Rawal/Mr Shashank Shah at:
Gujarat Law Society, Opp Law Garden, Ellisbridge, Ahmedabad - 380006. Alternately, log on to www.gujaratlawsociety.org to download an electronic version of the form.

Fee Structure

Age	Registration Fees
Below 30 years	Rs. 250
Above 30 years	Rs. 1,000

You can also become a Patron by filling up the same form. Registration fees for a Patron are Rs. 5,000 and above.



GLSVOICE

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GLSBBA SEM II

A dreamer is one who can only find his way by moonlight, and his punishment is that he sees the dawn before the rest of the world.

- Oscar Wilde

A dream doesn't become reality through magic; it takes sweat, determination and hard work.

- Colin Powell



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“The master key to success is to set goals higher than yourself and then to achieve them.”
- Anonymous

I SCREAM, YOU SCREAM, WE ALL SCREAM FOR ... ICE CREAM!

Come summer and we start looking for ways to cool down our minds and bodies! And what better way can there be than ice cream?! But have we ever thought about the invention of ice cream? Here are some facts about ice cream.

Ice cream is believed to be invented in the 4th Century BC by emperor of Rome, Nero. It is believed that he ordered to bring the snow from the mountains and that was combined with fruit toppings to make 'ice cream'. So, the first ice cream only had ice, no cream!!

The Chinese are believed to have created the version of ice cream that we are familiar with. Emperor Tang is said to have made it from milk and ice which was known only as cream ice.

With the passage of time, this cream ice evolved into a variety of sorbets and milk ices that were really popular in France and Italy. It was the Italians who were credited with the first European version of ice cream made with milk. Ice cream could be very common today, but in those days it was a luxurious desert that was afforded only by royal courts. An interesting note is that the United States is the largest



consumer of ice cream in the world (around 23 liters per person a year) but, perhaps surprisingly, it is Australia and New Zealand who come a close second (between 18-20 liters per person a year).

Some more interesting facts about ice cream!

- Ice cream has been a proven comfort food in times of angst...time and time again. A study of the U.S. ice cream industry reported in 2009 that the industry blossomed through the Great Depression after the



1929 stock market crash and became a niche household happening after World War II.

- The ice cream cone's invention is linked to the 1904 World's Fair in St. Louis. An ice cream vendor reportedly didn't have enough dishes to keep up with the demand, so he teamed up with a waffle vendor who rolled his waffles into cones! The ice-cream cone is one of the most environmentally friendly forms of packaging
 - Yummy or yucky? Some of the more adventurous flavours available include: Garlic, Avocado, Sweetcorn, ginger and tea!
 - According to Guinness World Records, the largest ice cream pyramid was made in August of 2002; made up of 22 layers, 3,894 scoops and weighed 1,005 pounds. It was made by Carvel.
 - According to Guinness World Records, the largest ice cream cone (as of January 2011) was over 9 feet tall. It was achieved at an event in Italy.
- Courtesy: <http://www.puffin.co.uk>, <http://history.cultural-china.com>, <http://www.icecream.com>

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Rank 5
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Pratham Gandhi
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99.72 Percentile



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Rank 8
99.55 Percentile



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Rank 9
99.53 Percentile



Rushik Mashruwala
Rank 10
99.48 Percentile

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Jil Shah
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99.87 Percentile



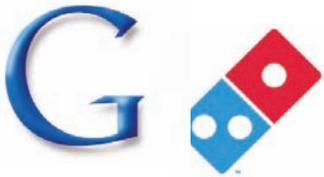
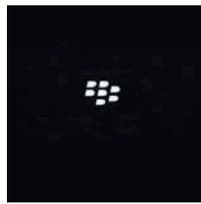
Kavina Desai
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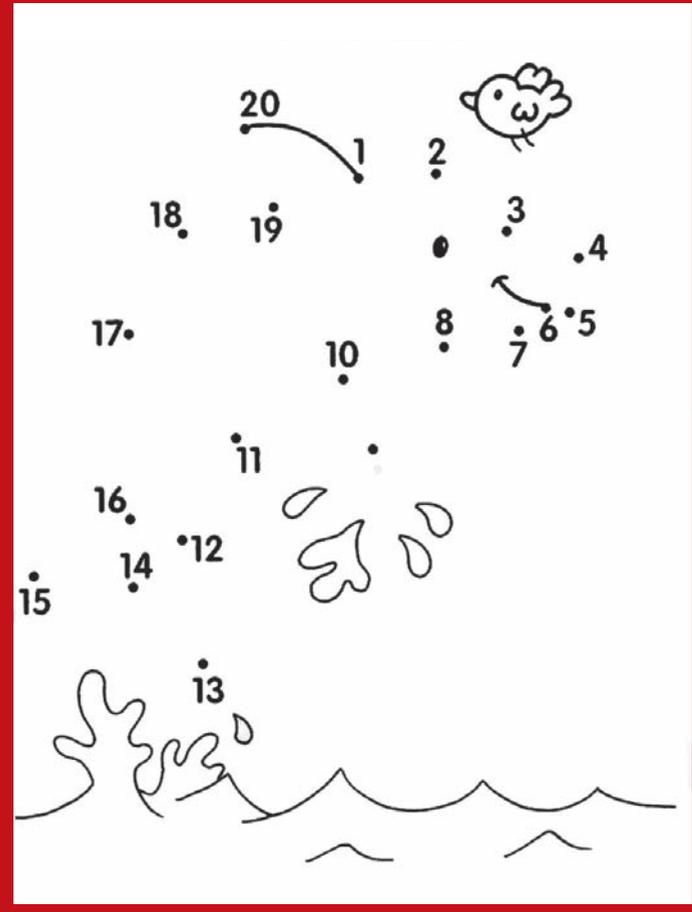
Sachee Shah
Rank 3
99.82 Percentile

LOGO QUIZ

Identify the name of the company from its logo.



JOIN THE DOTS



Always be yourself, express yourself, have faith in yourself, do not go out and look for a successful personality and duplicate it.

- Bruce Lee



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BE A 'DIFFERENT' KIND OF GENIUS: OUT-OF - THE - BOX CAREER OPTIONS

Personal Fitness Trainer

Are you a fitness enthusiast? Then this career option may be highly suitable for you. More than a formal degree, personal trainers need to have many skills. They should be analytical, patient, nurturing, persistent, organized, effective motivators and, most importantly, good listeners. They absolutely must love working with different kinds of people and be self-motivators. They don't have to look like body builders to be fitness trainers, but they should definitely lead a healthy lifestyle to be a good role model for their clients. Since this profession deals with human physiology and psychology, a 'Certified' tag would be very helpful. There are a variety of certifying organizations, each offering different classes, workshops and exams for getting certified. Personal fitness trainers work in all kinds of different



areas: corporate fitness, cruises, resorts, spas, online training and more. And once they are well-established as fitness trainers, there are even more opportunities available - consulting, fitness writing, athletic

coaching (with the proper education), group fitness instruction or even opening your own gym. One fact cannot be challenged - being a personal trainer provides everything you love in a job.

Wedding Planner

Remember Band Baja Baraat? The movie inspired a lot of young people to plunge into this profession. But what is it? Wedding planning can be an exciting and rewarding profession. A good wedding planner has to be project manager, negotiator, confidante and personal assistant all rolled into one. No matter what the task, you should be willing to step in and shoulder the burden. And as is obvious, it takes a certain type of character to be able to weather the stress of executing the most important day in someone's life.

To build a reputation as a competent wedding planner, you need to have excellent organizational capabilities, the ability to negotiate and an understanding of the key areas of event planning. Beyond professional training in



wedding coordination, it is necessary to have exceptional people skills. In India, entry into this profession is not restricted to any formal training. But there are some on-line seminars and home

study courses available from professional organizations that can also equip you with the business skills necessary to run a successful wedding consulting business.

Pet trainer

Do you feel a special connection with dogs? Have you considered working with them for a living? While there are no formal training requirements, there are certain skills you will need to learn before working as a trainer. The most important are the ability to communicate with dogs and an understanding of animal behaviour. Your best source of knowledge is to read books that have published by professionals in the field. These books will give you the fundamental knowledge required to effectively communicate and teach dogs, as well as give you more information about the profession. Practical learning can happen by volunteering at a local animal shelter or by signing for a local dog training class with your dog. You could also start out as an



apprentice with a dog trainer. Once you feel that you have completed the necessary reading and are through with your apprenticeship, you can look for jobs in animal shelters or training schools in your

area. It is also important to have knowledge about the health care of pets if you want to become a pet trainer. First step could be observing pets, if you want to be a pet trainer.

Personal stylist

A personal stylist is an emerging profession. To be a stylist, you should have a keen sense of fashion and be able to dress a wide range of body-types for all sorts of events and occasions. Celebrities are so vocal about having personal stylists that everyday people are also hiring stylists; now is the time to get in the business. But you need to be creative and savvy to market yourself. For a stylist, study of fashion is a must. If possible, get a degree in fashion. If not try to get an internship at a design house or a fashion marketing firm. And as far as reaching out to the people and showing them your work is concerned, you could use your family members to prepare your portfolio in 'before and after styling' situations and go on-line. Alternatively, you could 'make an



arrangement' with a local store that seems to do quite well and offer to have a "day of styling." As customers come in, you could demonstrate your style services and create business for the store because,

naturally, your customers will buy items from the store according to how you style them. Keep your business card handy and pass these out to people throughout the day. That's all it takes!

Tour Manager

You can combine your love of travel with work, by being a tour manager.

Tour managers organise and accompany groups of holiday makers on package tours to a wide variety of locations. To be a good tour manager, you would need experience of planning and organising trips, excellent 'people' skills and foreign languages if working overseas. Personal qualities are often more important than formal qualifications. You may choose to specialise in the business travel sector. This would involve managing the travel arrangements for people on business, which could include dealing with insurance, visas, vehicle hire and responding to itinerary changes. In India, you would not usually need any particular qualifications to become a tour manager, but you would need a good standard of



general education. An interest in geography, history and history of art, and the ability to research these for the region covered by the tour, a good working knowledge of foreign languages, experience of working

abroad, safety-consciousness, the ability to deal calmly with emergencies, good organisational and time-management skills are some pre-requisites that will equip you well for this profession.

Hair and make-up artist

Hair and makeup artists are the behind-the-scenes people from the glamour industry. They work closely with people that are continuously in the public spotlight, including those that work in film and television as well as theatre, modelling, music and photography. Job duties of a hair and makeup artist include preparing people by applying their makeup and styling their hair in preparation to be in front of a camera or live audience. Hair and makeup artists are required by film production companies, theatre companies and TV stations, in addition to modelling and fashion agencies. Training at a specialized school that provides educational programs for hair and makeup artists is required to successfully enter the field. As this is a service-oriented profession that involves working closely with people on a daily basis,



excellent interpersonal skills are a must. Understand that this is a highly competitive profession. Looking at the nature of this profession, artists should be willing to move to urban and metropolitan areas which have

better access to production companies, theatrical and television studios, and modelling agencies thereby increasing your chances of obtaining a position as a hair and make-up artist.

Etiquette Expert

Are you a slave of good manners? Then this is a rewarding high-paying profession that lets you share your love of good manners with adults, children and companies. Reliable studies peg etiquette consulting as a booming industry with demand seen from the corporate world to the school classroom. An etiquette consultant teaches people the etiquette skills they need to succeed in business and in life.



As long as you have the desire, you can become an etiquette consultant. No special education or experience is necessary to break into this career and succeed. Though the International Image

and Etiquette Certification Training is an option you can exercise as this training programme is designed to meet the needs of your future clients and to position you for success.

Landscape Architect

As someone who enjoys working with your hands, appreciates the natural environment and has the vision to plan landscape designs, a career in landscape architecture might appeal to you. Achieving professional status in landscape architecture takes a strong commitment, so make sure you know how to become a landscape architect and are prepared for many years of training and personal development.

Landscape architecture is not just about planning gardens and knowing about plants. Landscape architects plan for the location of roads, buildings and other features as well as plants and trees. They work with engineers, scientists and other professionals on municipal and private projects. They must meet budgetary and ecological



goals. Requirement regarding formal qualifications should be checked from the local architectural school. Vision, analytical skills and communication skills along with ability to use computer aided draft-

ing software as well as general computer software, are additional requirements. Practical experience can be got by working in a nursery, garden center or with an architectural firm.

Fashion photographer

If you have an eye for photography and an interest in fashion, then becoming a fashion photographer might be for you. Get a steady, entry-level job with a media company will likely require a college degree in photography or some area related to fashion. For photo assistants, freelancers or private photography studios, a four-year degree may not be necessary, but some formal training program will be. Check with the local University, vocational-technical institutes and private trade or technical schools for courses and programs in photography.



Courtesy: <http://exercise.about.com/cs/forprofessionals/a/ptcareer.html>, http://www.ehow.com/how_2350688_become-personal-stylist.html, <http://www.fabjob.com/etiquetteconsultant.asp>, <http://voices.yahoo.com/what-takes-become-wedding-planner-321569.html>, http://www.prospects.ac.uk/tour_manager_job_description.htm, <http://www.wikihow.com/Become-a-Landscape-Architect>, <http://www.wikihow.com/Become-a-Hair-and-Makeup-Artist>, <http://www.wikihow.com/Become-a-Dog-Trainer>, <http://www.howstuffworks.com/how-to-become-fashion-photographer.htm>

વસંતની લહેરો

પાનખરે વિદાયના માંડ્યા ડગલા,
ને વસંતના પડ્યા સોનેરી પગલા.
પ્રકૃતિ જોડે જોડાયું આજ મન,
વૃક્ષનું ખીલ્યું છે અવું યૌવન.
કેવા ગુલાબી ખીલ્યા છે કમળ,
પાસે ચમકે છે સરોવરની વમળ.
ચમકી રહ્યો છે વનમાં આજ કેસુડો,
કોયલનો ટલુકો લાગે કેવો રૂડો.
આવ્યા તહેવારો ધૂળેટી ને હોળી,
કનૈયા એ ભીજવી રાધાની ચોળી.
આજતો મલકાયો મારો ચહેરો,
આવી વસંતની શીતળ લહેરો.

જૈમિલ જોષી

(એસ.એમ.પટેલ ઈન્સ્ટી. ઓફ કોમર્સ)



ક્યાં ગયા તહેવારો ?

નથી રહ્યા હવે તહેવારોમાં હેત અને ચાહના,
બસ મળી ગયા છે સૌને રજાના બહાના.
યાદ આવે છે ઘરઆંગણે પૂરેલી એ રંગોળી,
આજ નથી એવી દીવાળી નથી જ એવી હોળી.
ચગાવા પતંગ સૌ કોઈ થયા આજ માહેર,
ઊડવાની પંખી આજ તારી હડતાળ સમજ જાહેર.
ન હતો પૈસા પણ હતો સ્નેહીજનોનો સાથ,
આજે બન્યા છે મહેલો પણ ખાલી રહ્યા છે હાથ.
શાળા સુધી જ સીમિત રહ્યું છે ધ્યજવંદન,
પહેલાં જેવી ક્યાં રહી છે રક્ષાબંધન ?
સગપણમાં નથી મીઠાશ ને નથી કોઈ મિત્રતા,
શિવરાત્રીમાં પણ હવે નથી રહી પવિત્રતા.
રંગીન અસબાબની જોને કરી ઘરે જમાવટ,
સંબંધો તો પણ આજ આવતા નથી ફાવટ.
જન્માષ્ટમીની રાતે દેખાય છે પત્તાની બાજ,
ભજન-કીર્તનમાં હવે કોણ છે રાજ ?
પાર્ટીપ્લોટમાં થયા ગરબા ભુલાઈ ગઈ છે પોળ,
આરતી નથી યાદ તોય સૌ કરે ડોળ.
વહેલી સવારે ઊઠી કરતા વડીલોને વંદન,
આજ તો ખોટા છે આમંત્રણ ખોટા છે અભિનંદન.
દિવાળીની ખરીદીની અલગ છે સૌની અરજ,
થેલો ભર્યો દારૂખાનું ને મોંઘો આવ્યો દરજ,
કે નથી રહ્યો તહેવારોમાં એવો ઉમંગ,
એ તો લાગ્યો છે સૌને પશ્ચિમી રંગ.

જૈમિલ જોષી

(એસ.એમ.પટેલ ઈન્સ્ટી. ઓફ કોમર્સ)

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that our parents had is drastically different from the life we are living.

These changes bring with them a plethora of new jobs, new careers and new trades for us. If one does the clichéd thinking out of the box, one would find a large number of new enterprises and ventures that could become highly profitable and enjoyable at the same time. These activities would not require high grades, extraordinary skills or Einstein's IQ scores. They are projects that any ordinary person with ordinary aptitude could undertake.

Read on to find out such interesting options of what you

could do with your life if you are not a genius. Let's say, for instance, that you are an animal lover with a 50 percent marksheet. Then you could choose to become a pet-trainer and start a Dog School, or an aquarium designer, or even set up a stud farm, if you have the finances. Or perhaps you are a clothes freak, but you do not have drawing and tailoring skills. Then you could become a stylist, a fashion consultant, or even an antique-garments restorer! A person who likes plants could become a landscape artist. If you like both plants and children, you could create a "Green Park" that teaches

children how to grow plants, look after them and know them.

The possibilities are endless. All it takes is a little imagination,



some determination, and the drive to do something different.

(The writer is lecturer of English and Commercial Communication at HACC)

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Q. How long did it take you to climb the Mt. Everest?

A. It took me 2 months to climb the Mt. Everest. I reached the summit on 22nd May 2013.

Q. Why you failed to climb Mt. Everest in 2010?

A. Well, there were various issues, injuries and illness faced during the 2010 expedition and I also got an instinct that I won't be able to make up to the summit. Spiritual being has played an important role in my life decisions.

Q. How was the food during the expedition?

A. The food was really good and yes we did have all the food camp which you can get in the city at the base camp of Everest. We always get the fresh vegetables and fresh fruits at the camp. Sometimes they do supply the food through helicopters. While reaching the higher altitude we started eating food like pasta, rice which was easily digestible.

Q. Was water an issue during expedition?

A. No, not at all. We had pure water and in the higher range we heat up the ice for drinking water. The Sherpa were the really nice people who have taken care of us.

Q. According to your experience what is required for such a mission?

A. One needs all three aspects of health - strength, stamina and flexibility - to achieve the feat and thus I concentrated on my fitness regime. Moreover, it is always mind over body that pushes it to its limits. Many a times, every muscle of the body makes its presence felt in thin air when one decides to call it quits. It is the mind that drives the climber to his goal.

Q. How many people were

with you in this Everest Expedition?

A. We were 4 people from USA but in the end it was just me because they left the expedition for personal reasons.

Q. Does fear crept in your mind that you wouldn't make it to the top?

A. Yes, it does. It's an obvious feeling but being a spiritual person I had that faith in me that positive feeling that yes I can make it to the top.

Q. Was weather an issue during expedition?

A. Yes, it was an issue. You can't predict the weather on the Everest what the mountains have in store for you on the top.

Q. As I came to know that



you are alumni of Gujarat Law Society High School what are the good memories you had?

A. Well, I have lots of memories. I was one of the athletic student who participated in swimming, trekking and I was even bright in studies too so yes the teachers use to let go my mischievous things which I use to do in the school.

Q. Who was the most influential person you had during school times?

A. I had very strict teachers around, disciplined and well mannered and I am really influenced by them because now you can see where I reached because of these influenced and dedicated

teachers of GLS School. My English Teacher helped me a lot in my English Speaking and was one of my favourite teachers.

Q. Why you chose to do such expeditions?

A. You eat food to feed your stomach, so the expeditions are the food to feed my soul. I love doing such expeditions to uncluttered myself from worldly things.

Q. Did you face any injury during Everest expedition?

A. I had frost bite on my toes when I was climbing the Everest.

Q. Did you face a moment where you felt like some divine power is motivating

and blessed you?
A. Yes, when I reached at 19000 feet of Mt. Kilimanjaro in Africa I felt that some divine power is there motivating and blessing me. Spirituality played a major part in training the mind. "Navkar Mantra stayed with me throughout my climbing. I even recited it at the summit and thanked the higher powers.

Q. Any message to the students of GLS?

A. "Inspiring the next Generation to dream big."
(Interviewed by Dr. Kavita Patel, Lecturer of English in Smt Sadguna C U Arts College and Sabahat Jahan N. Contractor, N.R.I.B.A., SYBBA.)

ભોમિયા વિના મારે ભમવા'તા ડુંગરા



Kodak Moment

GLS Voice invites photographs of places that you have seen, you have felt, and you have enjoyed, pictures that are your 'Kodak moments'. If you have spent your vacations roaming around/out of the country, and if you think you have clicked some great pictures, try sharing them through a platform that has much wider audience than Facebook!



RECIPES

Is it difficult to make ice cream at home? Not really. Here are some easy recipes of ice cream. Try and treat yourself with these unusual



Mocha Ice Cream

- Ingredients**
- 1 (8-ounce) package semisweet chocolate squares, coarsely chopped
 - 1/4 cup strong brewed coffee
 - 2 cups whipping cream
 - 1 cup half-and-half
 - 3/4 cup sugar, divided
 - 3 tablespoons instant coffee granules
 - 4 egg yolks

Preparation

1. Microwave chocolate in a 1-quart microwave-safe bowl at HIGH 1 1/2 minutes or until melted, stirring twice; stir in brewed coffee. Set chocolate mixture aside.
2. Bring whipping cream, half-and-half, 1/2 cup sugar, and coffee granules to a boil in a heavy saucepan over medium-high heat, stirring until sugar and coffee dissolve.
3. Beat yolks and

remaining 1/4 cup sugar at high speed with an electric mixer until thick and pale. With mixer at low speed, gradually pour hot cream mixture into yolk mixture;

return to saucepan.

4. Cook over medium heat, stirring constantly, 6 to 8 minutes or until mixture thickens and coats a spoon. Remove from heat; stir in chocolate mixture. Cover and chill 2 hours.

5. Pour chilled mixture into freezer container of a 5-quart hand-turned or electric freezer. Freeze according to manufacturer's instructions.

6. Pack freezer with additional ice and rock salt, and let stand 1 hour. Serve ice cream with cookies, if desired.

- Pomegranate Ice Cream**
- Ingredients:**
- 1 cup heavy cream
 - 1 cup white sugar
 - 1 cup pomegranate juice
 - 1 teaspoon vanilla extract
 - 1 pinch salt
- Stir together the heavy cream and sugar. Stir in the pomegranate juice, vanilla extract, and salt.

Add the mixture to an ice cream maker and freeze according to the manufacturer's directions.

Basil Mint Ice Cream

- Ingredients**
- 2 ounces basil
 - 1 ounce mint
 - 1 1/2 cups heavy cream
 - 1/2 cup whole milk
 - 6 egg yolks
 - 5 ounces sugar
 - vanilla extract
 - optional: 2-3 drops green food coloring

Instructions

1. Quickly blanch the basil and mint in boiling water and then transfer the herbs to an ice bath to halt the cooking process. Drain and set aside.
2. Add cream, milk and a splash of vanilla to a saucepan on medium heat. Bring the liquid to a gentle simmer.



3. While the cream is warming up, whisk egg yolks and sugar together in a bowl. Make sure they're well combined.

4. When the cream is just starting to simmer (don't boil it), slowly temper it into the yolks while whisking.

5. Pour the mixture back into the saucepan and turn the heat down to medium low. Stir in a figure 8 motion for several minutes until the mixture coats the back of a wood spoon or rubber spatula. Remove from the

heat and add the herbs.

6. Puree the basil, mint and cream in a blender. Allow the mixture to infuse for at least an hour for best flavor. Strain the cream through a fine mesh strainer and allow chilling thoroughly in the refrigerator.

7. Stir in a few drops of green food coloring, though it is not necessary.

8. Make ice cream according to the ice cream maker manufacturer's instructions.

Strawberry-Blueberry Yogurt Ice cream

- Ingredients**
- Makes about 4-6 servings



- 850 g Yogurt
 - 1 cup frozen strawberries
 - 1/2 cup frozen blueberries
 - 1 banana
 - 4 tbsp honey
- Directions**

1. Place a muslin cloth over a sieve. Put the sieve over a bowl, pour the yogurt in the prepared sieve and refrigerate for about 3 to 4 hours to drain. Put the strained yogurt in the

bowl of the blender, add the rest of the ingredients and blend until smooth.

2. Pour the yogurt mixture in a covered storage container and place in the freezer. After an hour stir again to break up the ice crystals. Stir every 30 minutes for two or three times more or until it reaches the desired consistency.

3. Serve in bowl or waffle cones and sprinkle with fresh blueberries.

Ginger Ice Cream

- Ingredients:**
- For the ginger syrup:
 - 1/3 cup water



- 1/4 cup sugar
 - 2 1/2 - 3 packed tablespoons food-processor-minced or grated, peeled fresh ginger
- Milk mixture:**
- 1 cup whole milk
 - 2 tablespoons sugar
 - 2 teaspoons finely minced ginger in syrup (available at Asian markets), drained before mincing
- Custard mixture:**

- 3 large egg yolks
 - 1/4 cup sugar
 - 1 cup heavy (whipping) cream
 - 1/2 - 3/4 teaspoon freshly squeezed, strained lemon juice
- Directions:**

1. To make the syrup, heat the water and 1/4 cup sugar in a small saucepan over medium heat, stirring to dissolve the

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MOVIE REVIEW

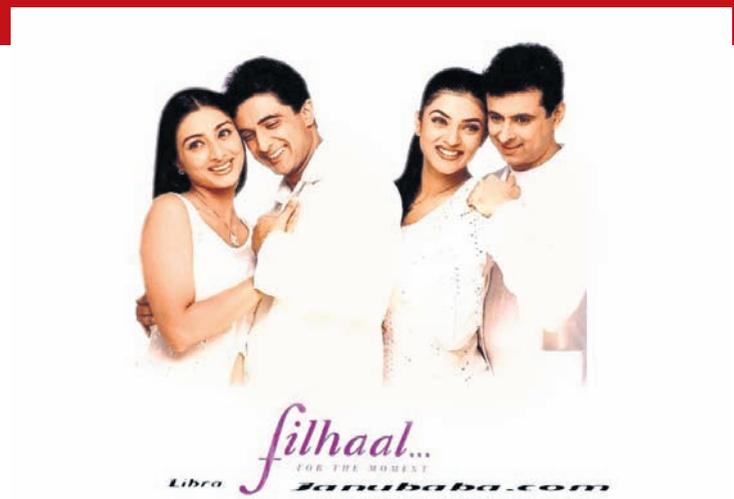
Filhaal..

Director: Meghna Gulzar
Cast: Sushmita Sen, Tabu, Sanjay Suri and Palash Sen.

Once in a while there comes a Hindi movie that is ahead of its time. It may not enjoy commercial success but certainly manages to leave an impact on those who watch it. Filhaal...(released in 2001) is one such movie. It is the directorial debut of Meghna Gulzar, daughter of acclaimed lyricist Gulzar and the popular actress of yesteryears, Raakhee.

It is a story of two best friends (played by Tabu and

Sushmita Sen) who are very different from one another in their thinking and outlook towards life, but are still inseparable. Tabu's character (Rewa), is the traditional Indian one, wanting a husband and family and going ahead with it, while Sushmita's (Sia) is the modern one – career-oriented and willing to put love and family on hold for it. Things take a turn when Rewa suffers a miscarriage and doctors declare that she will not be able to become a mother ever. She tries to cope up with the situation with the help of her husband (played by Sanjay Suri) and Sia. But having always wanted a family, she is unable to deal with it and



gradually sinks into depression. Unable to see her friend like this, Sia asks to be a surrogate mother their child. Rewa's husband initially disagrees but gives in to make Rewa happy. Sia's boyfriend

(played by the singer Palash Sen) breaks up with her and goes away.

The movie then traces the emotional upheavals in the lives of the three – husband, wife and the surrogate mother.

Rewa and Sia's friendship is tested as Rewa finds herself jealous of Sia and Sia feels frustrated as she is not able to completely experience the joy of carrying a child. Will their friendship survive?

Meghna Gulzar was quite young when she made this movie. The young, debutant director has very sensitively handled the topic of surrogacy. Rewa's pain and Sia's angst are brilliantly brought out.

The four lead actors have delivered solid performances. This movie is highly recommended to those who are game for watching off-beat but socially relevant topics being brought on the big screen.

CONTINUED FROM PAGE-10 ▶

sugar. When the sugar is dissolved, add the fresh ginger. Stir to disperse, then bring the mixture to a boil over medium-high heat. Reduce the heat and simmer the syrup uncovered for 5 minutes. Remove the pan from the heat.

2. In another pan combine the milk, 2 tablespoons sugar, and the minced preserved ginger. Stir over medium heat until the milk comes to a scalding temperature, just short of a simmer, then remove the pan from the heat. Scrape the fresh ginger syrup into the milk mixture, and stir well to blend. Cover and steep 20 minutes to infuse the milk.

3. In a small bowl beat the egg yolks and 1/4 cup sugar until the mixture is pale yellow, thick, and falls in ribbons from the beater.

4. Put the heavy cream in a medium-size bowl. Nest the cream bowl in a larger one lined with ice cubes and place in a large, fine mesh strainer alongside.

5. When the steeping time

is up, bring the milk mixture to scalding again, stirring. Slowly add 1/4 of the scalded milk to the egg mixture, whisking constantly to temper the eggs, then pour the egg mixture back into the remaining milk, continuing to whisk. Cook over moderate heat, whisking slowly but steadily until the mixture reaches the custard stage, thick enough to coat and cling to the back of a spoon, 180 degrees on an instant-reading thermometer. Do not let the mixture boil lest the eggs scramble.

6. Immediately pour the custard through the strainer and into the bowl of cream set over ice. Scrape the pot clean, then slowly stir the liquid trapped in the strainer in order to coax it through the mesh. Press firmly and repeatedly on the ginger to extract all the liquid, then finally scrape the bottom of the strainer to claim every last drop for the cream. Discard the ginger solids. Allow the cream mixture to cool completely, stirring occasionally.

7. Once cool, the mixture may be sealed airtight and refrigerated for 1 - 2 days before

freezing.

- Freezing the cream:

8. Just before freezing, adjust the mixture with 1/2 - 3/4 teaspoon fresh lemon juice, stirring and tasting after every several drops just until the ginger flavor is perceptibly heightened by the lemon.

9. Freeze in an ice cream maker according to the manufacturer's instructions. When the freezing process is completed, pack the ice cream into a clean plastic container, poking deep into the mixture, then pressing it with a spoon or spatula to eliminate any air bubbles. Press a piece of plastic wrap directly on the surface of the ice cream to prevent the formation of ice crystals, then return the mixture to the freezer for at least 2 hours to firm up and "ripen."

10. If frozen solid, allow the ice cream to soften slightly in the refrigerator before serving. For the full flavor and bouquet, it should be eaten slightly soft.

11. Serve the ice cream unadorned in well-chilled goblets or bowls.

12. The ginger flavor is keenest for the first 24 hours. It is still sprightly after 2 days, but

Frying Oil

Method:

Scoop vanilla ice-cream



then gradually begins to fade.

Ice Cream Pakoda

Serves: 5 People

Preparation Time: 20 Min.

Ingredients:

- 1 Family Pack Vanilla Ice-Cream
- 1 Cup Crushed Cornflakes
- 50 Gms Broken and Roasted Cashew Nuts
- Melted Chocolate (Required As Per Each Coating)
- 200 Gms Powdered RuskFor

into round balls. roll them in crushed cornflakes and broken roasted cashew nuts. Deep freeze for abt. 2 hrs., let it become hard. Now remove the ice-cream balls and dip them into melted chocolate, roll them in powdered rusk to form a thick coating. Freeze overnight. At the time of serving, heat oil but don't let the oil emit smoke. Take the balls and roll them in crushed cornflakes once again and deep fry them, take them out in a flash. Cut and serve them immediately.



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SAVE WATER

By Nirja Vasavada

One of the things Gujarat is known for is it being a 'dry state'. Only, the state has taken this 'dryness' rather much seriously, and major part of the state is going through a major water problem. Almost every day we read in the newspapers that most cities/villages in Saurashtra get water once in 5-6 days, and the region is on the verge of facing a serious drought. And then there are complaints: "the government doesn't do anything about it." The question is, do we do anything about it? Is there anything we can do about it? Of course, we cannot possibly bring any river to our house, but we can certainly use water wisely and save as much as we can, when we have it. This is not an immediate solution to the problem, yes, but at the same time, if we get into the habit of wise use of water, hopefully, there will be a day when we would not need to complain. And this does not apply only to people



who are facing water scarcity, because mostly they would be knowing about it. This mainly applies to those who have abundance of water, and therefore they don't value it. There are a number of ways to save water.

- Don't let the water run while washing dishes. Start the tap only while rinsing.
- Don't let the water run while brushing teeth or shaving.
- Run your washing machine only when there are enough clothes to have the full load.
- Water your garden early in the morning or late in the evening. Watering when it's sunny and hot is wasteful because most of the water evaporates quickly.

- Reuse the used water (i.e. used to wash grains/mop floor etc) to water the garden. You could also divert the greywater from your washing machine or shower water directly to the garden. Ask a hardware supplier for a greywater diverter.
- Avoid using a shower for bathing. Try using a bucket instead. And if for a change, you want to use a shower, take short showers. Water saving can also be increased by installing low flow showerheads.
- Ensure that your home has no leakages. Also check whether all water bottles are closed properly.
- Whenever you waste water, just think about those millions of people who still struggle to save every drop of water for their survival.
- Lastly, spread awareness regarding water conservation.

(The writer is Faculty in Communication Skills at NRBA)

WINNERS OF AM TALENT HUNT: SMPIC'S CROWNING GLORY

Ahmedabad Mirror organized an intercollege Talent Hunt. SMPIC outshined the competition with the champions – Jaimil Joshi and Group and the 1st runners – up – Dazzlers. Jaimil Joshi, Asma Qureshi, Plakesh Agrawal, Dhara Bhatt, Dishang Seth and Juhi Panchal presented a poetic play written and directed by the group based on the recent Delhi gang-rape case, along with a sand rangoli simultaneously drawn by Juhi Panchal. They received the prize of Rs. 1,50,000 and a trophy. The Dazzlers, Nidhip Shah, Darshin Shah, Chaitanya Patel, Shubham Barot, Ashish Yadav, Megha Nihlani, Prachi Sanghvi, Charmi Khandhar, Divya Asnani, Bijal Shah, Shikha Verma and Shaily Joshi, performed high on energy Bappa Morya number. The prize of Rs. 1,00,000 along with a trophy was given away by



singer-writer Devang Patel and Kunjan Patel, director, Gotiz Group. The college has also been awarded with a trophy. The winners of the talent hunt were invited by Sudhirsir to the general meeting of the Governing Body of GLS and were appreciated wholeheartedly by the Board Members. Sudhirsir has always benevolently and adoringly blessed and appreciated the achievers of SMPIC. He has again showered his love and affection by generously awarding Rs. 1,50,000 to Jaimil Joshi and Group and Rs. 1,00,000 to Dazzlers.

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