

What's On



# GSB Sabha Kuwait celebrates 16th annual celebration of Konkani Sourabha

GSB Sabha Kuwait takes pride to celebrate its 16th Annual function "KONKANI SOURABHA" along with Chief Guest Shri Uday Jadugar". The function was held recently at Indian Community School Auditorium, Salmiya, Kuwait with a lot of exuberance and ardors.

It was truly a day of accomplishments and celebration. The auditorium was filled with GSB member families and invited guest Artist Smt Sparsha Shenoy from Mysore. The program started invoking the blessings of the Almighty God which was compered by Vibha Vishwanath Prabhu and Disha Girish Shenoy and invocation dance was performed by Guest Artist Vidushi Sparsha Shenoy.

Shri Uday Jadugar, was the honored Chief Guest for the event. The ceremonial lighting of the lamp was performed by the Chief Guest along with the President of the GSB Sabha, Shri Palimar Vishwanath Prabhu along with the com-

mittee members, Vice President - Shri Girish Shenoy, General Secretary - Smt Spoorthy Deepak Kamath, Treasurer - Shri Vinayak Prabhu and PRO - Shri Ganesh Padiyar. In his welcome address, the President thanked and briefed his tenure as president for the year 2018 and 2019.

The Chief Guest Shri Uday Jadugar was given a warm welcome. In his address, he conveyed gratitude for inviting first time in his life as Chief guest for any GSB community functions. The stage was very much set for magic world of Shri Uday Jadugar and scintillating natya performance by invited guest artist and Vidushi Smt. Spasha Shenoy. Both the Chief Guest and Guest Artists were felicitated by GSB advisory Committee members Shri B. Prakash Pai, Shri Rajaram Pai Kateel, Shri Gokuldas Bhat, Surendra Nayak and Shri Anil Prabhu.

Acknowledging the meritorious students who excelled in 10th and 12th Grade, mementos were

distributed respectively by Chief Guest. During the stage program GSB kids performed scintillating dance step for the famous medley tune of hindi and Kannada songs, skit "Punya Koti", Yakshagana and medley dance by GSB Ladies members.

"MILITARY MAMU" which was written by Shri. Arun Prakash Nayak, Mangalore and directed by our own local talent Shri Manjeshwar Mohandas Kamath and co-directed by Shri Naveen Prabhu. The Konkani drama was much appreciated by all the audience. With its first stage play out of Mangalore, the Konkani drama was very well played by local GSB members. The Drama was very much helped by technical expert Shri Jagadeeshwar Shanbhag.

The program came to a close with the sumptuous dinner served by SANGEETA Restaurant and Vote of Thanks by Spoorthy Deepak Kamath.



## Pakistan Mango Festival held at SaveCo

Pakistan Business Stars organized a Pakistani Mango Festival on 17th July 2019 at SaveCo, Grand Avenues. Ghulam Dastgir, Ambassador of Pakistan to Kuwait was the chief guest and inaugurated the launching of the festival, organized by Raja Raees, Nauman Khan, Farukh and other members of the Pakistani community in Kuwait.

## Farewell party in honor of Sharma

Some of the members of the Executive Committee of former Association of Indian Professionals (AIP) got together on July 17, 2019 for dinner at the Soul and Spice Indian Restaurant of Courtyard Marriott Hotel to bid farewell to Umesh Sharma who is leaving Kuwait for good. Sharma was at the helm of affairs of AIP and commanded a great respect and love due to his team work capacity and abilities.

Sharma came to Kuwait in 1980 and worked with several organizations since then at various capacities in the field of Mechanical Engineering (Design and Construction). Sharma completed his Masters (post-graduation) in Mechanical Engineering from the Kuwait University, Kuwait. Apart from his professional contributions and achievements, Sharma has been very active on social and sports fronts.

He had been the President of UPKAR, President of Writers' Forum (WFK) and the Chairman of the AIP. Lately he was working as the convener of Education and Career Guidance Committee of the Indian Business and Professionals (IBPC), Kuwait. Sharma

used to be a good player of squash and won several awards in the tournaments organized by the Kuwait Society of Engineers.

When asked about his plans for future, Sharma came out with a number of alternative plans depending upon the situation back home. Sharma expressed his gratitude to Kuwait, its people and the Government of Kuwait for his comfortable stay in Kuwait - 'a home away from home'. (From left to right): Umesh Shahani, Sushil Kumar, Dr Kamlesh Kumari, Umesh Sharma, Jagdish Joshi, Sangeetha Joshi, Rajeshwari Subbaraman and Sajeev K Peter attended the farewell dinner.



## Suresh Shyam Rao Neramballi conferred with Aryabhata Int'l Award

In the 44th annual Aryabhata international award ceremony that was held recently at Ravindra Kalakshetra of Bengaluru under the joint auspices of Aryabhata cultural organization and government of Karnataka, Suresh Shyam Rao Neramballi was awarded the prestigious Aryabhata international award of this year for his relentless service towards the Kannada land, language and culture, especially in the social field.

Suresh S. Rao Neramballi is serving the society as a member of executive committees of various organizations in Kuwait for

the past 17 years. He is also a Kannada and Tulu movie distributor and actively involved in literature, culture and social work.

Nagamohan Das, retired judge of high court, Dr Mahesh Joshi, S. A. Channegowda, president of Karnataka state commercial movies association, Dr H.L.N. Rao, founder president of Aryabhata cultural organization were present on the occasion and conferred the coveted award to Suresh S. Rao Neramballi.

Suresh S. Rao Neramballi works as a freelance reporter and news translator from Kuwait for various dailies, web news portals and electronic media.

## CRISPY OVEN FRIED CHICKEN

Servings: 4  
Prep Time: 10 minutes  
Cook Time: 1 1/2 hours

### Ingredients

2 cups buttermilk  
2 tablespoons Dijon mustard  
Salt and pepper

1 teaspoon garlic powder  
3 pounds bone-in chicken pieces (split breasts, drumsticks, and/or thighs)  
Vegetable oil spray  
4 cups cornflakes  
1 teaspoon poultry seasoning  
1 teaspoon paprika

### Preparation

In large bowl, whisk together buttermilk, mustard, 2 teaspoons salt, 1/2 teaspoon pepper, and garlic powder. Use paper towel to grasp skin on one piece of chicken, then pull off and discard skin. Repeat with remaining

pieces of chicken. Add chicken to buttermilk mixture and turn to coat well. Wash your hands. Cover bowl with plastic wrap and refrigerate for at least 30 minutes or overnight.

Adjust oven rack to middle position and heat oven to 400 F. Line rimmed baking sheet with aluminum foil and set cooling rack inside baking sheet. Spray rack with vegetable oil spray. Place cornflakes in large zipper-lock bag. Add poultry seasoning and paprika. Seal bag and shake to combine. Use rolling pin to crush cornflakes into small pieces. Pour cornflake mixture into second large bowl.

Remove one piece of chicken from butter-

milk mixture, add to bowl with cornflake mixture, and toss to coat. Use your hands to gently press crumbs onto all sides of chicken. Place chicken on greased rack in baking sheet. Repeat with remaining pieces of chicken. Wash your hands. Spray chicken all over with vegetable oil spray until each piece is shiny. Place baking sheet in oven and bake until chicken breasts register 165 F on instant-read thermometer and drumsticks/thighs register 175 F, 35 to 45 minutes. Use oven mitts to remove baking sheet from oven (ask an adult for help). Place baking sheet on second cooling rack and let cool for 5 minutes. Serve.

