Volume : 03 Issue : 01 August 2019

In Right Earnest

It was a split-second decision taken three years ago to file my nomination for the managing committee, thanks to the prodding of my friend. Little did I know that I would continue for the next two years.

Looking back today, it is with a sense of satisfaction I step down, having given my best.

'TEAM WORK' are two simple words often repeated. But I have experienced the magic they can work to achieve desired results.

As a committee, we started our stint with some clear objectives in all areas of operation of the club. Today I can say with pride that a huge turn-around has been achieved in all spheres. The Annual Report & accounts for the year ending March 2019 which will soon be in your hands will be a testimony to this.

I would not be wrong if I said we were a perfect team. Hats off to the other six committee members who worked along with me to ensure the experience of members and guests was positive.

The Kitchen is a crucial cog in the wheel of the hospitality industry. We have a multi-cuisine menu today and the club is the preferred choice of members for fine dine/parties.

Our Bar is a popular hangout of our members. We were able to get great deals and the choicest liquor was on offer.

Having a satisfied workforce is the bedrock on which successful organisations are built. The reforms over the last two years yielded rich dividends with a sincere and hardworking team. A handsome pay hike was given to our staff.

Proper systems are firmly in place and the 'Manual Of Operations ' has been updated to ensure continuity of good practises.

Coming to Finance, a hawk's eye was kept on expenditure. Regular internal audits were taken up. Our software today is fully integrated with a finance module. GST though challenging with lots of ambiguities has been negotiated with professional consultants.

An all-time excess of income over expenditure has been achieved without any price rise.

Infrastructure development has been an on-going exercise with rooms and club office being renovated among others. The Solar Power Project has been implemented which will result in substantial savings.

Entertainment events have been run away hits and the monthly housie is keenly looked forward to by members.

Our erstwhile editor Dr Siddarth Shetty did a great job with 'MC LIVE'. From this issue onwards he has handed over to Rajni Lobo Patrao, who has given it a new look & features.

All this could happen only because I was lucky to have a Dream Team and there was never a moment or incident which left a bad taste amongst us. We complemented each other's strengths. Decisions were made in the best interests of the club.

The efforts of our staff led by our Manager Mr. Prasad Monappa has been a game changer.

Personally, for me, being at the helm, has been a great learning experience and has additionally given me new friends and memories which I can cherish for life.

To conclude I can only say that as a team we have done all that we could 'IN RIGHT EARNEST!'.

Adieu,
Ganesh Kamath
Hon. Secretary

The Editor's Desk

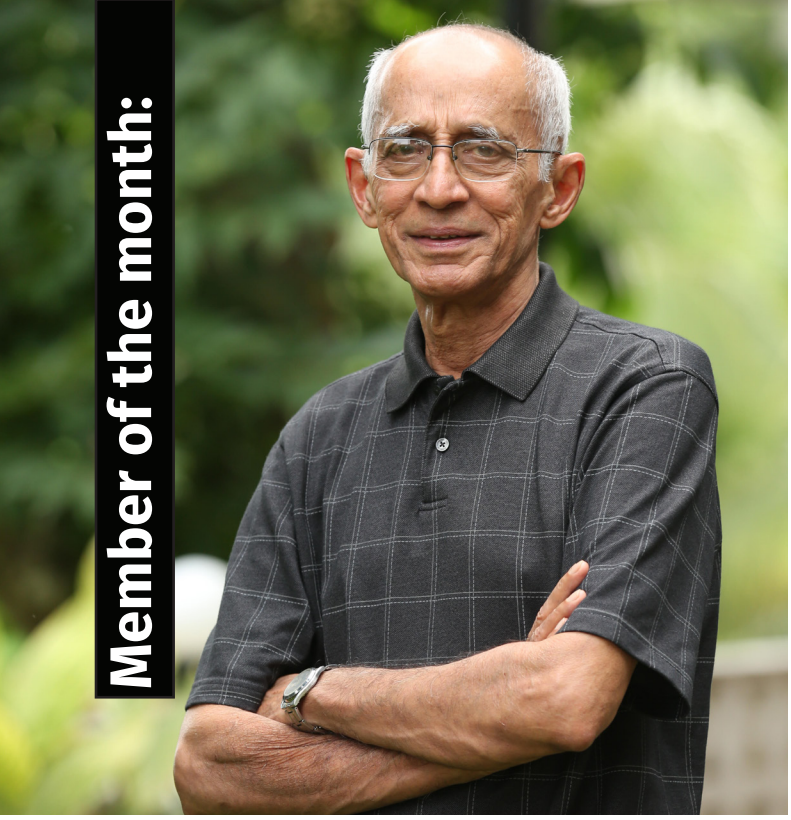
I am honoured to be given this opportunity to serve as editor of MC-live.

I would like to thank our efficient former editor **Dr. Siddharth Shetty**, as well as **Mr Isaac Vas and his team**, who did such a fabulous job over the past 2 years. The baton has been passed on to me to keep MC – live, alive.

Presenting MC -Live in a new avatar! We look forward to lots of active participation from club members especially in the following sections; 'Foodie of the month', where members can recommend their favourite MC dishes. 'Club Express', a section which invites members to write about life in Mangalore and 'Club Contest' a fun section where members & their families can participate and win exciting prizes!

Thank you & cheers to memorable times at MC – Live!

Rajni Lobo Patrao
Editor, MC-Live.



Harry Saldanha

Ask anyone in Mangalore club to describe Harry Saldanha & they'll tell you that he is an evergreen, peaceful, pleasant, kind and fun-loving gentleman.

Harry Saldanha hails from an illustrious family of coffee curers. His great-grandfather, A.J Saldanha started the business in 1848. Harry's grandfather PFX Saldanha, started his own factory in 1909, famously known as Highlands Coffee Curing Works, which till today is a famous landmark of the city. His family also owned the very first car in Mangalore, manufactured by De Dion, in 1905. It now sits proudly in the St. Aloysius College Museum.

He joined MC in 1973, when the club had only about 25 members and he was a committee member in 1980-81. He also held the prestigious post of municipal councillor from 1972 to 78.

He is a familiar face around the club, known for many things especially his penchant for fitness & exercise. He is privileged to share his birthday with Mahatma Gandhi & that probably explains his uncanny resemblance to him. He's an avid bridge player, a regular church-goer and an ideal family man. You'll always find him everywhere, accompanying his queen of hearts, that is, his elegant & charming wife of 46 years, Cheryl. He is the proud father of 3 sons; Sameer, Nihal & Vivek. He's a caring father-in-law to Karen and a doting grandfather to Isla & William. His family is his pride and joy. He is the chosen member of the month

Your greatest strength in life is – My wife and my family.

The best part about being a Mangalorean is –

To be able to live in Mangalore where my family has lived since 1848. Moreover, the people here are warm & helpful.

What's the biggest change you've seen in Mangalore in the past few decades?

The loss of greenery, an increase of high-rise buildings & of course the traffic congestion.

Which part of MC will you most likely be found in?

The cosy James Moss Bar which has seen many changes. It was the first addition to the old club, the construction of which I was put in charge of around 1980.

One thing that most people don't know about you – That I am a good singer.

Fountain of youth or a potion of love? The more tempting offer... Potion of love, because if you have love, you will always feel young!

What do you enjoy most about playing bridge?

Where else can you hold 4 queens in your hand? I also enjoy the company of my bridge buddies.

If you were selected to represent India in the Olympics, which sport would you contest in? - Walking.

Your fitness mantra - Exercise daily, eat healthy & be happy!

-Interviewed by :
Rajni Patrao

Club Contest

Independence Day Photo Contest:

WIN Rs 600/- DINNER VOUCHER @MC !

Click a creative photo on your mobile phone of something that symbolizes freedom /independence to you.

Send it to the editor @ 99459 20547 latest by August 25th.

Foodie of the month

Monica Kamath recommends **Pandi curry** accompanied with **Akki Roti.**

Pandi Curry is known as the emperor of Kodava cuisine and it is one of Monica's favourite dishes at Mangalore club. This iconic pork preparation is synonymous with the district of Coorg. Kodavas homemade vinegar is one of the prime ingredients in the pork marinade that softens its texture and gives it that distinctive tangy taste. According to Monica, the pork is tender and well cooked, spiced just right and goes very well with freshly made akki rotti.

Monica, who enjoys eating at the club with her foodie husband Ajay & son Rahul, claims that this dish "is a reliable favourite which has been consistent over the past several years!"

Monica Kamath

Identity: Toddy, the drink revisited

A few decades back Mangalore was a quaint little town without any high-rise buildings dotting the skyline. You could find Paddy fields even in Kodialguttu – the present-day M. G. Road. Majestic palm trees outlined every farm which used to be outsourced to the local toddy tapper for extracting sap out of un-opened palm flowers. The toddy tappers supplied an agreed quantity of the brew to the local toddy shop thus maintaining the supply chain to the consumer. Men sported huge moustaches those days which served as natural filters while sipping toddy from tall glasses. The same glasses later became famous for 'double' sugar cane juice.

I was introduced to toddy by my Grandfather when I was about 12 years old. I remember the early mornings when the toddy tapper used to climb these majestic palm trees armed with a specially shaped sickle and a clay pot. These men were some of the fittest humans that walked on earth with a perfect 6 pack which our present-day youngsters would trade anything to achieve. Once up there almost 50 to 60 feet closer to the moon, they moved about their job preparing new spathes by cutting the tips of an unopened palm flowers and laboriously collecting the sap which would rapidly ferment into a mild alcoholic drink unless consumed early. Fresh toddy was sweet and more like juice and had almost no alcohol in it. It was also known as 'neera.' The percentage of alcohol rose as the day progressed adding to the delight of the tipplers. The toddy shop had an improvised board written in red and used to be a regular haunt of men after a day's hard work. The drink was stored in huge mud pots and served with dry fish and local curries.

The art of extracting neera is waning. In the 80s under pressure from large IMFL companies, local brewing techniques were looked down upon. Laws were formulated to restrict them. Fortunately, the Government is now encouraging the trade. The Central Food and Technological Research Institute has developed the technology to preserve neera for two months. The Central Plantation Crop institute in our neighbouring Kasargod District has devised new methods for maintaining the cold chain right from extraction. Easier systems of climbing palm trees have also been devised.

Toddy can be extracted from Coconut palms too and further converted into Coconut Feni. Goa has both Cashew and Coconut Feni on the menu. Our neighbouring country Sri Lanka has fine-tuned the production of Coconut Feni which they call as Sri Lanka Arrack. A couple of Sri Lankan based companies export it to the UK and USA where it is served in upmarket Indian restaurants such as 'Dishoom' and 'Hopper'. Do not mistake it for the erstwhile molasses-based spirit that was available in Arrack shops. It is also not the same as arak, the anise-based drink popular in the Mediterranean. Coconut Feni has a distinctive mild sweetness and flavour which you will miss when you drink bourbon or scotch. It also has the advantage of not giving a body odour the day after, like Cashew Feni. Returning from Goa, my friend Professor Lionel Aranha, recently gifted me a bottle. On a languid evening I offered the drink to guests along with the choicest of imported whiskey. Surprisingly many of them opted for it. The bottle didn't last long.

Today anyone with a team of only 5 toddy tappers can get a tapping licence. Vending it has been made easier. It only requires a few smart young entrepreneurs from among us to launch well designed toddy bars and revive the past history of this natural and local energy drink with medicinal value.

-Written by :
Isaac Vas

Club Express

The Charge of the Bike Brigade

I was stuck in bumper-to-bumper traffic one Saturday noon
And I needed to get to my appointment real soon.
Cars parked on the road, rickshaws and buses all over,
Couldn't move an inch let alone my car manoeuvre.
And then from the corner of my eye,
I saw a guy on a bike trying to squeeze by!
The choicest of words crossed my mind,
I bit my lip remembering that tender ears were seated behind.
Now why would anybody not understand,
That nothing could pass in between, not even a hand.
This is why we don't progress I thought like any Indian with a degree,
Cause we are not considerate and lack civic sense, you see!
And yet this man was trying to push his way through,
My suppressed anger was making me turn blue.
Unable to stop myself, I sharply turned my head
And saw a food delivery man dressed in red.
Suddenly my anger vanished into thin air,
Here was a man doing his job, let's be fair!
The thought of my 7-year-old waiting for her ice cream by the door,
Made me wish I could move my car aside a little more.
Today we are lucky to have everything delivered to our home,
In search of parking, we don't have to roam.
No more standing or waiting in a queue,
Here's the bike brigade to the rescue!
The bright coloured T-shirt's we can spot everywhere,
Though, when I see them, I say a quick prayer!
It's scary to see them whiz past in search of a location,
Rain or shine, on the phone asking for direction.
I hope the ice cream doesn't melt or the food get cold,
Wouldn't want to keep hungry mouths on hold.
When the bike brigade on the road I see,
I move aside and hope the road ahead is free.
Today it could be you and tomorrow it could be me,
We mamas desperately need to look out for each other and our food delivery.
They are our saviours on a rainy day or a school night,
When we are unable to come to MC for a bite!
Look at the bright side they keep traffic to a minimum and road rage at bay,
Here comes the bike brigade...everybody make way!
Vroom...Vroom...

- Written by :
Ramona Mathias

Club events

15.08.2019
Independence Day
-Treasure Hunt.

28.08.2019
Rummy Knock out.

केनरा बैंक
भारत सरकार का उपक्रम
Canara Bank
A Government of India Undertaking
Together We Can

Karnataka Bank
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