

Secretary's message

Dear Esteemed Members,

As time passes, I often reflect on how quickly the days seem to fly by, almost as if destiny has quickened its pace. It feels like we only just celebrated Christmas, yet here we are again, with Ganesh Chaturthi behind us, Navaratri fast approaching, and Diwali not far off. Soon, the joy of Christmas and the New Year will once again fill the air, bringing us back to those cherished moments with family and friends.

The recently concluded Extraordinary General Meeting (EGM) brought forth several progressive decisions that promise to positively shape the future of Mangalore Club. One significant development is the green light for the much-anticipated Wedding Venue, an addition that will not only provide our members with a beautiful space for their personal celebrations but also serve as an important revenue stream for the Club. When completed, this venue will be a fitting tribute to the legacy of our Club as we approach its 150th anniversary. It's worth remembering that the comforts we enjoy today are the fruits of the foresight and dedication of past members. As current custodians of this heritage, we too must play our part in enhancing the Club for future generations.

In addition, the EGM has paved the way for 40 new members, offering a long-awaited opportunity for those with ancestral ties to Mangalore, including the Mangalorean diaspora, to join our community. This change also extends to individuals living just outside the Mangalore City Corporation limits,

who can now apply for membership. For our Senior Dependent Members (SDMs) waiting for Permanent Membership, a fast-track option is now available, allowing them to join the General Category waiting list with reduced delays.

Looking ahead, we will be initiating our "Back to Basics" program starting in October. This initiative will focus on thorough maintenance and upgrades across all departments and facilities to ensure the Club remains in top condition. While this may cause some minor inconvenience, we trust our valued members will bear with us as we work towards improving the Club for everyone's benefit.

On a lighter note, our culinary team, continues to innovate and delight. Dishes like the Watermelon Feta Cheese Salad and the Pork Chorizo have become instant hits among our food-loving members. Our continental chef is also experimenting with making Goan Poi, also known as Katri Pav, a traditional bread from the Portuguese era. We hope to soon bring this heritage delicacy to your dining tables for an authentic taste of Goan culinary history.

As always, I look forward to your continued support and enthusiasm as we work together to make Mangalore Club the best it can be.



Isaac Vas
Honorary Secretary



EDITOR'S NOTE

A Month of Festivities, New Beginnings, & Reflection

As we step into September, there's a distinct shift in the air—signalling the close of the monsoon and ushering in new beginnings. For many of us, September marks a return to routine after the cozy rains, a time to refocus as we enter the final quarter of the year. It's also a month of appreciation for the invaluable contributions of teachers in shaping our lives—not only in classrooms but in every sphere of learning. Let us take a moment to honour those mentors who continue to guide and inspire us.

The past month has been an eventful one at Mangalore Club. Our Independence Day celebrations brought members together to honour the nation's legacy, with activities and plenty of fun. The Club's guest rooms have also received a stunning makeover—blending contemporary design with aesthetic elegance. For those who haven't had a chance to see them yet, we've included a sneak peek in this issue. Now is the perfect time to experience them firsthand!

This edition will also tempt your taste buds with the introduction of Pork Chorizo to the Club's menu—a

delectable addition we can thank our Secretary, Isaac Vas, for. Be sure to try it during your next visit. We also welcome several new members to our community, and we're excited to introduce them in this issue. Let's make an effort to connect and build lasting friendships with our newest additions.

As we move into October, the Club has more exciting events in store for you. The Oktoberfest on October 27th and Diwali Celebrations on November 9th promise to be memorable. We look forward to your participation—don't forget to dress to impress!

As we enter the last quarter of the year, it's the perfect time to reflect on the resolutions and goals we set back in January. While they may seem distant now, this final stretch gives us a chance to recalibrate and finish the year on a high note. Here's to a month filled with celebration, renewed purpose, and the quiet confidence that comes with embracing change!



Vathika Kamath
Editor

REVAMPED GUEST ROOMS AT MANGALORE CLUB: A NEW LEVEL OF COMFORT AWAITS!

The Managing Committee is thrilled to announce the completion of the much-anticipated refurbishment of the guest rooms, which are now ready for occupancy. Members who have had a sneak peek at the newly designed rooms have showered them with praise, and it's no wonder why!



The rooms have been beautifully transformed with creative and imaginative wallpaper specially selected by our passionate Hon. Architects Peter

and Paul Mascarenhas, whose expertise and dedication have elevated the design to new heights. The refurbishment, generously supported by the General Body through an approved budget at the recent Extraordinary General Meeting, has resulted in a space that perfectly combines luxury with comfort.



Each room boasts 24x7 hot water powered by a heat pump, Internet TV, a cassette air-conditioner, and key cards for efficient power management. Guests can also enjoy resort-style beds from RESTOLEX, premium linens, a fully stocked refrigerator, and convenient coffee and tea makers. For added security, every room is equipped with a safe locker, while the bathrooms are stocked with essentials like shampoo, conditioner, hand wash, and more.

Special congratulations to our Senior Member and Past Secretary, Primus V. Rasquinha, who was the first to enjoy these upgraded accommodations. He was warmly welcomed by Asst. Manager Prashanth and the hospitality team, marking the start of a new chapter for our club's guest experience.

A PATRIOTIC AFFAIR: INDEPENDENCE DAY CELEBRATIONS AT MANGALORE CLUB

Independence Day is more than just a date on the calendar—it's a tribute to the sacrifices, struggles, and triumphs that shaped our nation. This year, Mangalore Club once again became a vibrant hub of patriotism, as members gathered to celebrate the spirit of freedom, unity, and camaraderie.

The day began with the solemn flag hoisting ceremony, a powerful reminder of the sacrifices made by countless freedom fighters. As the tricolour fluttered against the sky, members and staff stood united, singing the national anthem with pride. The ceremony set the perfect tone, highlighting that Independence Day is not just a holiday, but a time to honour our country's legacy.

The festivities continued with the ever-popular Independence Day Special Housie, followed by an engaging India Quiz, conducted for the first time at the Club by Dr. Annappa Kamath, President of the Mangalore Quizzing Foundation. The quiz tested members' knowledge of India's history, culture, and achievements, covering topics such as the freedom struggle, notable personalities, and current affairs. Both adults and children participated enthusiastically, reflecting the spirit of unity in diversity.

Adding to the festive atmosphere, members indulged in a specially curated menu of local delicacies, complemented by refreshing drinks. Live



music from Goa's young duo, Seymoura and Joyrus, set the stage for an energetic afternoon, while DJ Aquin kept the dance floor alive into the evening with popular hits.

The Independence Day celebrations at Mangalore Club perfectly blended patriotism, fun, and education, creating lasting memories and reinforcing the Club's sense of community. It was a day to remember, honouring the nation's rich heritage while bringing members closer in celebration.



Vathika Kamath



WELCOME TO OUR NEW MEMBERS



Denver Karan Andrade,

Denver currently leads the Early talent programs or fresher hiring for APAC (Asia Pacific) market with

Warner Bros. Discovery, a leading U.S Media tech company for 4 years now. Denver has over 12 years of work experience having worked with companies like KPMG, Informatica, and Envestnet|Yodlee. Apart from work, he developed a great passion in coffee cultivation and is currently managing his father's coffee plantation based in Balehonnur, Chikamagalur. He is married to Shauny Machado for 3 years who works for an automotive company as an Engineer. Denver was born in Mangalore but has spent most of his childhood in Saudi Arabia & Dubai but is now based in Bangalore. He enjoys lazing around the beach, playing snooker and basketball.



Sonali Punit Raval,

She is a B.Com graduate, now a home maker, and is happily married to Punit Raval. She is a proud

mother of two, embracing life with love and passion.



Jason D'Souza,

Jason D'Souza is 37 years of age and is residing between the Mangalore's sea breeze and

Chikmaglur's misty mornings. By profession, he is an agricultural entrepreneur and a property developer. He is very excited to be a new member of the club and is looking forward to socializing with rest of the members.

A TASTE OF GOA AT MANGALORE CLUB

Pork Chorizo Delight

Mangalore Club's culinary team has gone the extra mile to bring an authentic slice of Goa right to our table with the recently launched Pork Chorizo dish. What makes this dish truly special is the careful selection of ingredients and the passion behind its preparation.

The sausages, which are the star of the dish, are sourced directly from Dominic's Pork Sausages in Varca, Goa—famous for their authentic flavors and premium quality. To ensure the dish stays true to its Goan roots, the recipe was crafted and shared by a skilled Goan chef from Beliza By the Beach, a renowned resort in South Goa. With each bite, you'll feel like you're savoring the true essence of Goan cuisine.

Adding to this heavenly experience, the chorizo is served with a soft and flavorful Pav from Vas Bakery, completing the Goan culinary journey. Additionally, Mangalore Club is collaborating with local bakers, guided by Prof. Lionel Aranha, to bring the authentic Goan Poi bread to your plates in the near future.

Don't miss out on this tantalizing treat! Come, taste the magic of Goa with every bite of this Pork Chorizo dish, exclusively at Mangalore Club.



(If you have a comment or story to tell please write to us at: manager.mangaloreclub@gmail.com or WhatsApp us on 9886485

MC Live- Bulletin of Mangalore club, for private circulation only. Printed at Codialbail Press

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