



ROTARY CLUB OF KOLHAPUR

RI DISTRICT 3170

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ROTARY HERALD

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Rtn. Stephanie Urchick
Rotary International President



Rtn. Arunkumar Goenka
President



Rtn. Sahil Gandhi
Secretary



Rtn. Sharad Pai
District Governor (RID 3170)

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02 JAN 2025

FELLOWSHIP GROUP MEETING

Rtn. V. N. Deshpande invited fellow club members for the group meeting on the occasion of his birthday. Members of group RCK Alexandrite and few other club members were invited for the fellowship group meet. Rtn. V. N. Deshpande donated \$1000 towards the endowment fund on occasion of his birthday.



03 JAN 2025

CLOTH BAGS DISTRIBUTION

RC Kolhapur Donated 800 bags cloth bags to the fruit and vegetable vendors in order to promote the use of cloth bags over plastic bags. This environmental initiative was taken by Rtn. Sanjeev Chiplunkar. Few club members joined for the bags distribution.



04 JAN 2025

BLOOD DONATION CAMP

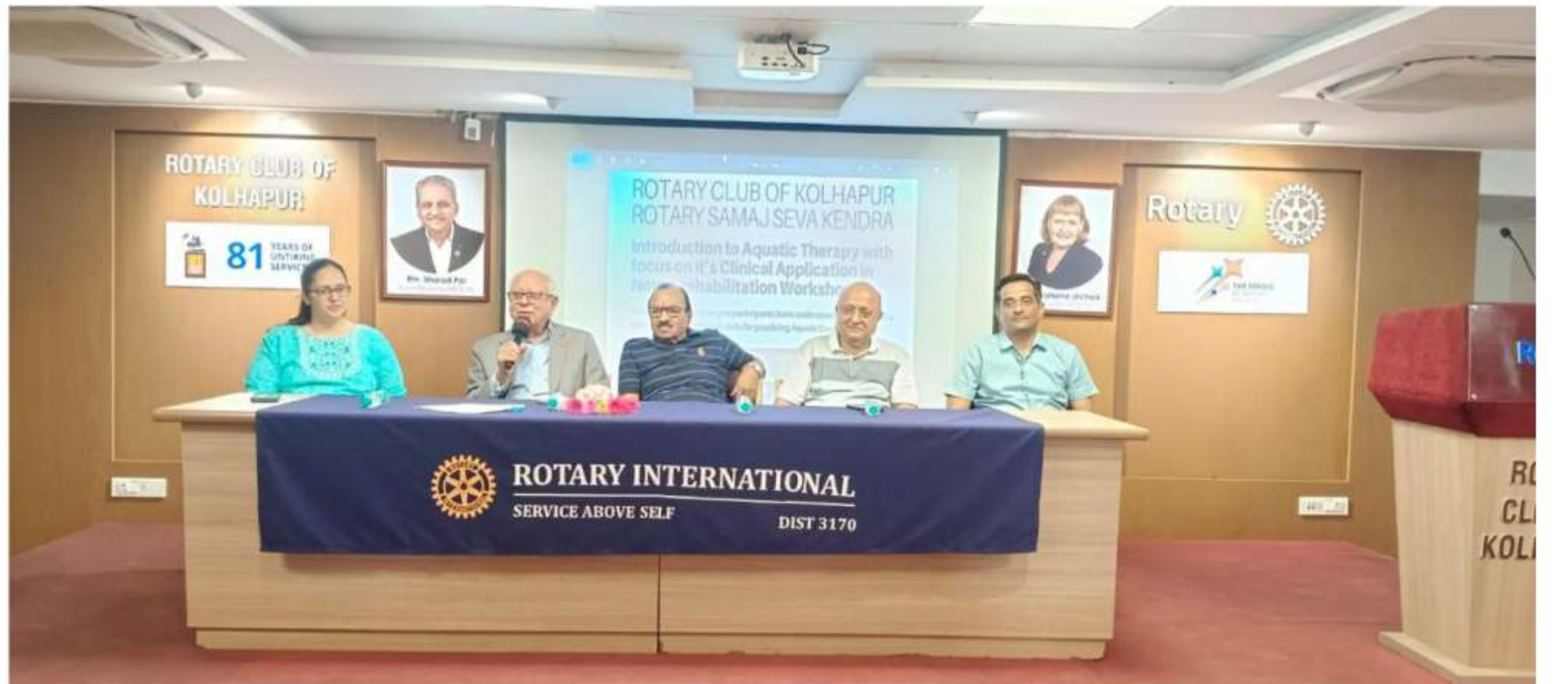
RC Kolhapur along with Rajashri Shahu Blood Bank organized the blood donation camp at Gandhinagar. Rtn. Mahendra Parmar and Rtn. Dhiraj Batheja were present for the camp. Total 97 blood units were collected.



04-05 JAN 2025

AQUATIC THERAPY TRAINING CAMP

RC Kolhapur along with Rotary Samaj Seva Kendra organized the aquatic therapy training for the hydro therapy doctors. This was a 2 day camp held with the motive of providing trainings to the doctors conducting hydrotherapy sessions for the patients. Trainer Amruta from Mumbai was invited to train the doctors. Event was led by Rtn. Amol Ghodake.



07 JAN 2025

CLUB ASSEMBLY

RC Kolhapur hosted its 4th Club Assembly at Rtn. Bansi Chipade’s farm house, near Jyotiba. AG Rahul Kulkarni conducted the assembly. All the directors gave the club reports and mentioned the projects conducted. AG Rahul Kulkarni gave the details of the upcoming District Conference and asked the members to register for the same.



08 JAN 2025

WEEKLY MEETING

Mr. Harshwardhan delivered an insightful presentation on Artificial Intelligence (AI), simplifying complex concepts with relatable examples from everyday life. He began by defining AI as the study and application of computer systems designed to emulate human intelligence. Highlighting its multidisciplinary nature, he emphasized AI's ability to process, learn, and adapt to new situations. Examples from fields like finance, healthcare, and education demonstrated its widespread applications. He also touched upon AI-powered personal assistants like Siri, Google Now, and Cortana, showcasing how these tools streamline daily tasks through voice recognition and machine learning.

The presentation traced AI's evolution from its early days, referencing Alan Turing's groundbreaking 1950 paper and John McCarthy's 1956 workshop, which introduced the term "Artificial Intelligence." Mr. Harshwardhan explained the advancements in AI, including deep learning and neural networks, which enable machines to analyze data and mimic human decision-making. He elaborated on AI's current integration across industries like robotics, gaming, transport, e-commerce, and entertainment, providing real-world examples such as GPS systems, autonomous vehicles, and healthcare innovations.

Mr. Harshwardhan also addressed the ethical implications of AI, discussing issues like bias, transparency, accountability, and job displacement. He outlined the importance of balancing innovation with ethical considerations, particularly in sensitive domains like healthcare and human rights. Closing with a vision for the future, he emphasized AI's transformative potential while urging for responsible development and application to ensure societal benefits. His presentation was both engaging and informative, offering a comprehensive overview of AI's role in shaping our world.

Rtn. Pradip Kedia was the Lucky Rotarian. Rtn. Upendra Deuskar introduced the guest, and Rtn. Pratap Puranik delivered the Vote of Thanks.



PHOTOS OF THE WEEK



Rtn. Pradeep Pasmal



Rtn. Upendra Gokhale



Rtn. Amit Mate



Rtn. Rajendra S Patil

UPCOMING EVENTS

Vocational Awards
RSSK

22 Jan 2025

Plastic Surgery Camp
D Y Patil Hospital, Kolhapur

23-25 Jan 2025

District Conference - Nakshatra
Belgavi

31 Jan - 02 Feb 2025

SONG OF MY HEART

Haste haste Kat Jaye raste zindagi Yun Hi chalti Rahe

I loved the lyrics of the song..that touched my feelings... मुझे अपने माता पिता की सीख याद आती है... वो कहते हैं की कोई कैसा भी व्यवहार करे तुम हमेशा अच्छा करते रहो. खुशी मिले या गम बदलेंगे ना हम इस पंक्ती से यही तो कहा गया है....

शरद तोतला



RECIPES

GATTE KA PULAO

FOR THE GATTAS :

Bengal gram flour (besan) - 1 cup
Turmeric powder-1/4 tsp
Chilli powder-1 tsp
Fennel seeds (saunf)-1 tsp
Ajwain (carom seeds)-1/2 tsp
Curd - 1 tbsp
Oil - 1 tbsp
Salt to taste

FOR THE PULAO :

Cooked Basmati Rice - 2 cups
Cloves - 2
Dalchini - 1" (2 pieces)
Tejpatta - 3
Kashmiri Dried Red Chilli - 2
Cumin seeds (jeera)-1/2 tsp
Asafoetida (hing)-1/4 tsp
Chilli powder -1 tsp
Turmeric powder-1/2 tsp
Garam Masala-1/2 tsp
Oil - 1 tbsp
Ghee - 1 tbsp
Salt to taste



FOR THE GATTAS :

1. Combine all the Ingredients and knead to make a stiff dough adding a little water, if required.
2. Divide the dough into 8 equal portions and shape each portion into 100 mm. (4") long and 4 mm.(1/6") diameter cylindrical roll.
3. Boil plenty of water and put the gatta strands in it.Cook for 15 - 20 mins.
4. When cooked, drain the gattas and keep aside.
5. Cut the gattas into small pieces when cool and keep aside.

HOW TO PROCEED :

1. Heat the oil and ghee in a Kadai and add the cloves, dalchini, tej patta, dried red chilli, cumin seeds and asafoetida.
 2. Add the prepared gattas, chilli powder, turmeric powder, garam masala and salt and saute it on a low flame for about 5 mins.
 3. Then add the cooked rice and mix well and keep it on a low flame for 2 - 3 mins.
- Serve hot, garnished with coriander..... Tastes Yummy 😊 when served with Hot Kadhi....😊

Ann Priyanka Totla

BIRTHDAYS NEXT WEEK

- 12 JAN Rtn. Narayan Patel
13 JAN Rtn. Dr. Deelip Shah
14 JAN Rtn. Rajiv Parikh
14 JAN Rtn Amish Shah



ROTARY CLUB OF KOLHAPUR'S
ROTARY SAMAJ SEVA KENDRA BUILDING

ANNIVERSARIES NEXT WEEK

- 17 JAN Rtn. Dr. Deelip Shah & Ann Poonam
18 JAN Rtn. Arunkumar Goenka & Rtn. Sunita

NEXT MEETING

WEDNESDAY | 15 JAN 2025 | 05:30PM

GUEST SPEAKER



Mrs. Sonal Joshi
Mental health counselor and
Therapist

**Subject: Innovative Approaches
to Mental Health & Strategies for
a Happier Life**

Venue : Madhavprasad Goenka
Bhavan, Govind Gundesha Hall,
RSSK, Kolhapur

Mrs. Sonal Joshi, a counselor and therapist with over 10 years of experience, has worked with diverse groups, including students, parents, and young adults. She has served as a school counselor in reputed Kolhapur schools and holds dual master's degrees in counseling and psychology, with additional training in hypnotherapy, CBT, and REBT therapy.

In addition to her practice, Mrs. Joshi has conducted workshops, written articles on mental health topics like stress management and anxiety, and frequently engages with schools to train teachers. She serves as the DC Mental Health and Chairperson for RAGMHI in Rotary District 3170, advocating for mental health awareness and guidance.

GLOBAL ROTARY AT A GLANCE

BIRTHPLACE OF ASIA'S 1ST ROTARY CLUB

No one even guessed a casual lunch meet turn into an Historical Luncheon that would start an entire New Chapter of Rotary Movement in Asia.

1st Club Meeting of Rotary Club of Culcutta (Asia's 1st Rotary Club) was held at Pelini's Restaurant in Old Court House Street, Culcutta on 26th September 1919.



GET IN TOUCH

ROTARY CLUB OF KOLHAPUR

WE MEET EVERY WEDNESDAY AT 5.30 PM

OFFICE: Smt. Kamal Govind Gundesha Hall, Madhav Prasad
Goenka Bhavan, Rotary Samaj Seva Kendra, Kolhapur

Facebook Page : [Rotary Kolhapur](#)

PHONE: 0231-2651444
EMAIL: rotarykolhapur@gmail.com
WEBSITE: www.rotarykolhapur.org

Rtn. Ela Mate
Bulletin Editor
elaamate@gmail.com

Rtn. Pradeep Pasmal
Joint Bulletin Editor
ppasmal4708@gmail.com

Rtn. Harshad Dhale
Bulletin Committee Member
rtn.harshad3170@gmail.com