

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US

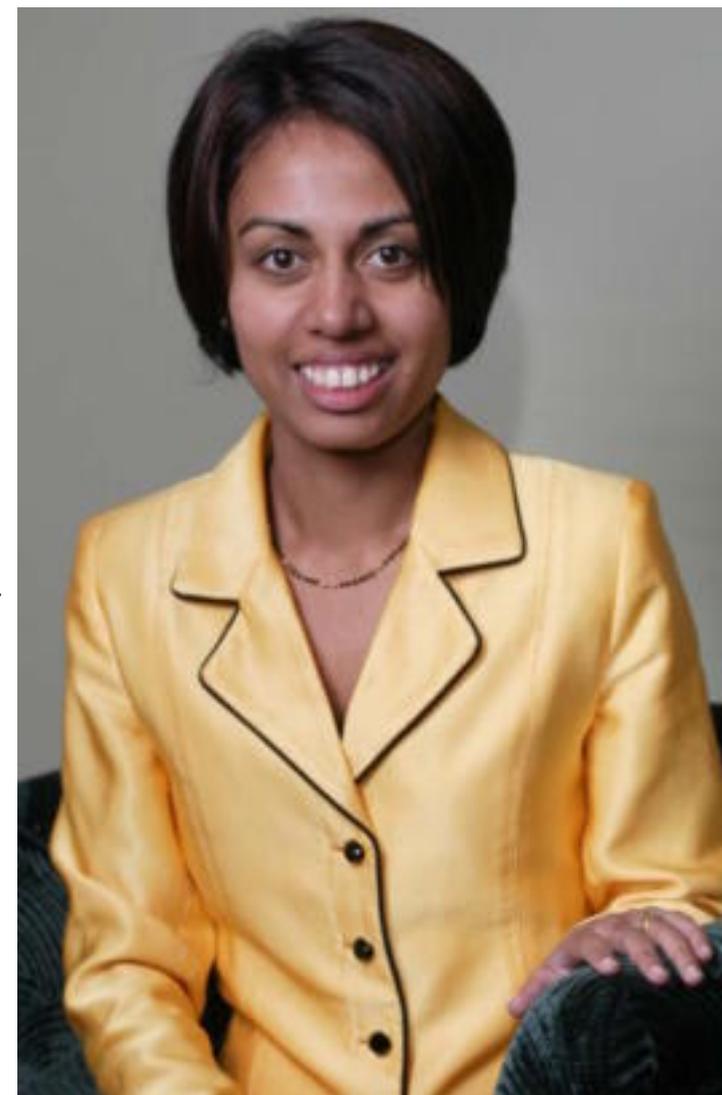
ANUSHIYA BECOMES NZIM YOUNG EXECUTIVE OF THE YEAR 2004

TGI Correspondent

What a great month it has been for global Indians and we mean from all countries—from India, Fiji, Sri Lanka and all those countries that have nurtured the 'Indian'ness over the centuries. In the US, Bobby Jindal made a mark in the general elections, followed by Lakshmi Mittal in business in UK... And closer home in New Zealand, first we heard the news that Raveen Jaduram has been elected President of New Zealand Water and Wastes Association, and as we were going to press with this December issue, a Sri Lankan Indian in New Zealand was making waves. Anushiya Aiyangaran won *the Deloitte/Management magazine Young Executive of the Year Award*. Anushiya, 31, is General Manager Corporate Services, Nurse Maude Association.

The Global Indian was the first Indian publication to contact Anushiya to congratulate her. Speaking to TGI from Christchurch soon after the awards night, Anushiya said, "It felt great to be recognised. It was a great feeling to represent New Zealand. I really felt like I belonged here, and that there is no difference between being grown up here and being a migrant." The 700 odd high profile guests at the awards night included New Zealand Prime Minister Helen Clark.

"Anushiya is a young woman with extraordinary management skills," said her employer. Award judges said, "Anushiya is a highly effective executive with a record of superior performance in achieving results—often beyond expectations." The Global Indian interviewed her following the announcement. Our next issue (January) features this interview. Watch this space!



Write to us: editor@theglobalindian.co.nz

NEW ZEALAND SOCIETY IS INCLUSIVE - RAVEEN JADURAM

Vaibhav Gangan

I first met Raveen some three years ago when I was producing conferences and he spoke at one. As a speaker, Raveen's paper is always well-received. He spoke many times for me. This time again, I wanted him to speak. But I was going to be his only audience.

Who is Raveen? Raveen Jaduram is General Manager for Manukau Water, a business unit of Manukau City Council. He was recently elected president of the New Zealand Water and Wastes Association and I was interviewing him for The Global Indian.

What objectives he wants to achieve as the new president? "I want to build key industry relationships with international bodies like the Water Environment Federation and Australian and American sister organisations over the next year or two," Raveen says. Before joining Manukau

Water, he worked for Metro Water Limited for three years since 2000 and was able to reduce the operational costs by 20% for Metro Water. Before Metro Water, Raveen worked with Watercare Services Limited.

Raveen came here in 1981 to do his civil engineering at the Auckland University. "A group of us at the University of South Pacific in Fiji thought we were the brightest students and applied for a scholarship. My uncle, who is married to a Kiwi, lived in New Zealand, so I decided to study in New Zealand so that I would have a family to look after me in New Zealand. Back then in 1981, the world wasn't as global as it is now, and it made sense to have a family support in a foreign land."

Raveen migrated to New Zealand in 1987 with his wife, Roshni, and their eight-month old daughter Deepika. Why did he choose New Zealand to migrate? "I liked New Zealand. I met my wife here when I was doing my engineering. I also wanted to do further studies," Raveen explains. The 1987 coup in Fiji accelerated their plan to migrate to New Zealand.

Next page: Did Raveen face any discrimination in New Zealand?



"I want to build key industry relationships with international bodies."

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US

Continued...

Raveen's extended family owned a large business group in Fiji. "Family businesses suffer from the third generation syndrome. The first builds, the second consolidates, the third has less passion and incentive to continue. In a family business, when it faces financial difficulties, it refocuses and has to be resilient to survive." Raveen saw restructuring within his own family enterprise. Eventually, the business was split up.

Even if the business wound up, Raveen believes that growing up in a commercial family business environment made it easy for him to appreciate the values of people and the scarcity of funds. "When we were in the movie business, I was involved in negotiating with film distributors like Columbia-Warner, United Picture International etc. That time I was still a teenager, and did not realise that these negotiation skills will be so valuable when I grew up and in New Zealand," Raveen feels.

Why did Raveen choose to be a civil engineer? "My parents, like most Indian parents, wanted me to be a doctor. I didn't want to be a doctor because I can't stand blood. I wanted to do something different. I didn't know much about what a civil engineer did. But circumstances at the University of the South Pacific and the scholarships got me down that path," Raveen recalls.

What difficulties did he face in New Zealand when he first arrived? "I first came here to study with a group of students. We were always there to support each other.

Even when we migrated here we never had a problem. New Zealand community is very inclusive. We found a Dutchman as our first landlord. When we asked him how much bond he wanted, he said, 'If I need a bond from you, I shouldn't be renting my house to you.' As I progressed in my career, I never faced any discrimination. In fact, in many instances, people that worked with me ended up working for me. It helped to be from Fiji which is quite multi-cultural and we were exposed to international culture in Fiji," Raveen explains.

What's the difference between living in Fiji and New Zealand? "In Fiji, you can spend more time with relatives because there isn't much to do. In New Zealand, one spends most of their time with immediate family. Also, we were less protected back home in Fiji and there was a lot of learning. We played a lot of outdoor games. Here, my kids are dropped to and picked up from the school. My children are missing out on being with their cousins, sharing and growing and learning." Raveen feels.

Raveen wants to travel a long road. He is aware that new migrants come here with a lot of skills. What is his message to them? "They must remember that their technical skills are a given. Everyone assumes that you have technical skills. You should focus on your ability to provide customer service and also develop soft skills like leadership and teamwork. As I said, New Zealand society is inclusive, and you need to ask yourself "This inclusiveness attracted me to New Zealand. Am I inclusive myself?"

[Write to us: editor@theglobalindian.co.nz](mailto:editor@theglobalindian.co.nz)

CLICK ON THE LINKS BELOW

NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LULLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US**THEY SAID IT...**

☞ I would like to get married in India because of its rich traditions, colour and the fun people have. I love the pomp and colour associated with Indian weddings. I recently attended Arun's father's marriage in Bombay and we had a great time. I loved getting dressed up so many times in a row," **Hollywood beauty Elizabeth Hurley who recently visited India to celebrate her lover Arun Nayar's 40th birthday, revealed that she would like to marry him in the traditional Indian style.**

☞ There are cities that sneak up on you with a quiet, understated charm. Mumbai is not among them. Mumbai doesn't so much sneak up as get you in a headlock and whack you around the ears, demanding you to take notice of it." **Mark Freyer in the New Zealand Herald, in his travelogue about his Mumbai trip.**

☞ I like to use some Fijian influence, a little Indian influence, and take it to a higher level." **says Eugene Gomez, owner of Chef's restaurant in Nadi, Fiji, explaining the popularity of his food, while speaking to the New Zealand Herald.**

☞ Everyone wants a piece of India. From Aryan, Afghani and Persian invasions to the British era, people from distant lands have sought to possess India's treasures for themselves. But a funny thing always happens: India takes these foreigners and makes them Indians. Defying the doctrine of 'us' and 'them', India weaves races, cultures and philosophies into a tapestry that grows richer and more intricate every day. To experience India is to share the sorrows, dreams, tribulations and almost unbearable joy of a billion fellow human beings. Fear not: India will make you her own, too." **Lonely Planet's The Travel Book.**

Compiled by Sangeeta Anand**HOME-WORK: HANDY TIPS****Peeling garlic**

There's a great way to easily cut **and** peel garlic at the same time. Simply smash the garlic under the side of the knife on your cutting board. Just lay it down, put the knife on top, apply force, and the peel is off like that. You can also try this. To peel garlic cloves quicker, microwave them first for 10 seconds. They pop out of the skin instantly.

Cookie baking

When you bake cookies and they come out too hard, simply put the cookies in a bag with a piece of bread overnight . The cookies will absorb the moisture out of the bread and will be soft in the morning.

Glass cleaner

Blend one cup vinegar and 10 drops Orange Essential Oil in a two cup spray bottle. Add one cup distilled water, shake well. Spray, wipe clean. This is a wonderful grease cutter and leaves your house smelling like sunshine.

Contributed by Mohini Banerjee

NEW ZEALAND

EVERY SIXTH KIWI WILL BE AN ASIAN BY 2021

As the cultural landscape of New Zealand changes, the objectives of the Asia New Zealand Foundation are even more relevant today than when they were drafted ten years ago, says the foundation's chairman Sir Dryden Spring. Sir Dryden was speaking on the occasion of the Foundation's 10th anniversary in Wellington.

Sir Dryden said it required real vision to foresee the importance of an organisation committed to creating educational, business, cultural and media relationships between New Zealanders and their Asian counterparts. Over the past ten years, Asian New Zealand communities have been growing at the rate of 12 percent a year and Asian New Zealanders now number a quarter of a million people.

By 2021, Asian New Zealanders are expected to make up 13 percent of this country's society - nearly one in six.

INDIA

INDIA RECORDS HIGHEST SALARY INCREASE

India has shown the highest average salary increase in the Asia-Pacific region during 2004, beating China, Korea and Japan, says Hewitt Associates, a global human resources firm. India demonstrated the highest average salary increase again in 2004, followed by China, the Philippines, and Korea.

In India, the information technology industry witnessed the highest average salary increase at 14.5%, and 89% of participating companies link salary increases to performance ratings. Average salary increases are poised in 2005. Hewitt surveyed more than 1,000 foreign, locally-owned, and joint-venture companies, in Australia, China, Hong Kong, India, Japan, Korea, Malaysia, the Philippines, Singapore, Taiwan and Thailand. The study measures actual and projected salary increases, the firm said.

WORLD

WINNER? MUST BE AN INDIAN!

If you haven't heard enough of how Indians are shining and of Lakshmi Mittal, Bobby Jindal, and New Zealand's very own Anushiya Aiyangaran, read this. Nine Indians have been selected in this year's list of 100 top innovators under 35, chosen by the Massachusetts Institute of Technology's Technology Review magazine. From Srinidhi Varadarajan who built the world's third-fastest supercomputer for US\$5 million to Smruti Vidwans with her new approach to develop drugs against tuberculosis, the list is full of Indian innovators in the US. If that was US, let's look at UK. Dr Koshy Eapen, 29, an Indian doctor at the University College in London has been named the World's Outstanding Young Person for 2004 by US-based NGO Junior Chamber International for his "exemplary service" to medical care and education. Dr Eapen will receive a cash prize of US\$10,000.

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US

KEY TO FIJI'S GROWTH

Fiji's economy is ably supported by its tourism. And hospitality industry is a major component of the tourism industry. For Fiji's favourable economic growth, nurturing and encouraging the tourism and hospitality industry is very crucial.

In 2003, Fiji attracted 430,800 visitors, almost half the size of its population. In fact, the number of tourists visiting Fiji has grown almost by a quarter between 1996 and 2003. As the Fiji Tourism Minister Pita Nacuva says, we are all aware that the industry is the largest industry in terms of economic performance and growth potential. It contributes about 16% to the GDP and provides employment to about 45,000 people. The hotel occupancy (room night) has increased to 56% in 2003 from 46% in 2001, which is a positive sign. In fact, the growth of tourism and hospitality is key to employment.

The Marriot Hotel, the Novotel and the Natadola project are three major five-star hotel projects proposed to be completed in the next three years in Fiji. This will be a big boost to the Fiji economy. The other area Fiji can benefit from is encouraging the already existing strong sporting culture. Investment in sports is not only essential for the social health of the country, but can also be financially beneficial too, especially given the small size of the country. World number one golfer Vijay Singh has replaced Tiger Woods and has earned over F\$10 million in foreign exchange for his country in 2004 alone. There



are many such examples. As Fiji's concessions due to quotas from US expire, the contribution of these key sectors will be very relevant.



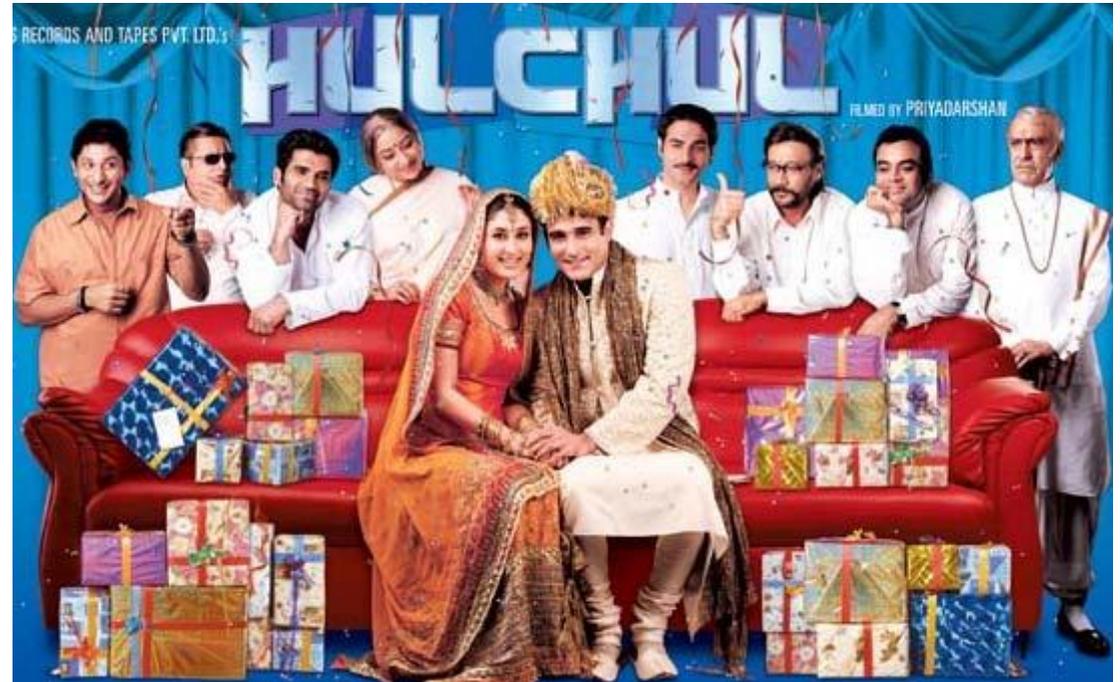
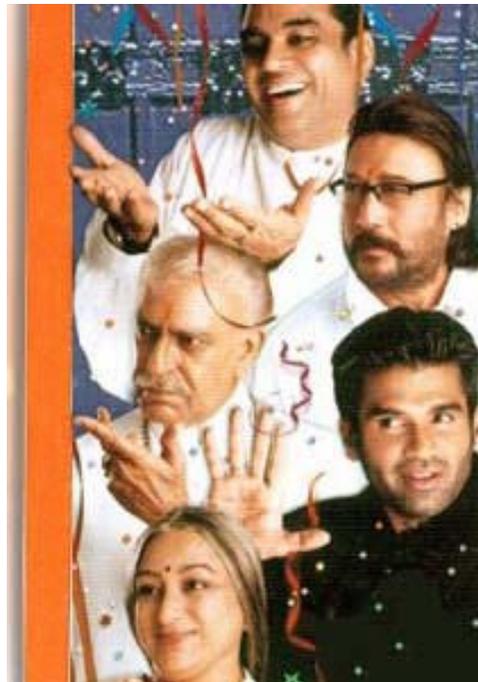
WILL HULCHUL RECREATE THE MAGIC OF HERA PHERI?

Suresh Pillai

Priyadarshan is back. For those who thoroughly enjoyed Hera Pheri and Hungama, Hulchul will be a great entertainer. Priyadarshan seems to have mastered the formula of entertaining the audience—at least the Bollywood audience—with comedy of errors, confusion and romance blending very well in Hulchul. Of course, for those with scientific frame of mind and logic-driven attitude, the movie leaves a lot to be desired. Like some Hindi movies, if you leave your brains at home, you can enjoy the movie thoroughly.

Again, like many movies, Hulchul revolves around two families at war and their hilarious rivalry which creates a plot for comedy. It's all about typical landlords, their egos, grudges and their children who fall in love.

We will not give away the story, but tell you the plot. Angaarchand (Amrish Puri) and his sons hate women and vow to stay away from them. Lakshmidevi (Lakshmi), the landlord of the neighbouring village decides to get even with Angaarchand's family. But Jai (Akshaye Khanna), Angaarchand's son, falls in love with Anjali (Kareena). The rest is the struggle of the lovebirds to be together. A light comedy, a family entertainer.



CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL
ANUSHIYA BECOMES YOUNG ACHIEVER
TGI OF THE MONTH
MONTH IN NEWS
THEY SAID IT
NZ, INDIA, WORLD
EDITORIAL
ENTERTAINMENT
BOLLYWOOD
SMALL SCREEN
LOLLYWOOD
ART & LIVING
FASHION
CURRY ZONE
BUSINESS
FINDING SMARTER WAYS
OUR COLUMNISTS
SANJAY KARHADE
DR DON BRASH
JASBINDAR SINGH
RUTH DESOUZA
READERS WRITE
WINTER'S HERE/JOBS
LETTERS TO EDITOR
ABOUT US

IN THIS ISSUE

© 2004 Angan Publications Auckland

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US

JASSI JAISSI KOI NAHIN BAGS TWO AWARDS

Vishal Singh

Jassi Jaissi Koi Nahin, a popular serial on Sony TV, won the best direction and best script award at the Trade, Technical & Programming Night of the Indian Telly Awards in Mumbai recently. Shreya Ghosal won the title singer award for Ye Meri Life Hai and Umesh Padalkar won the director of the year award for Kagaar.

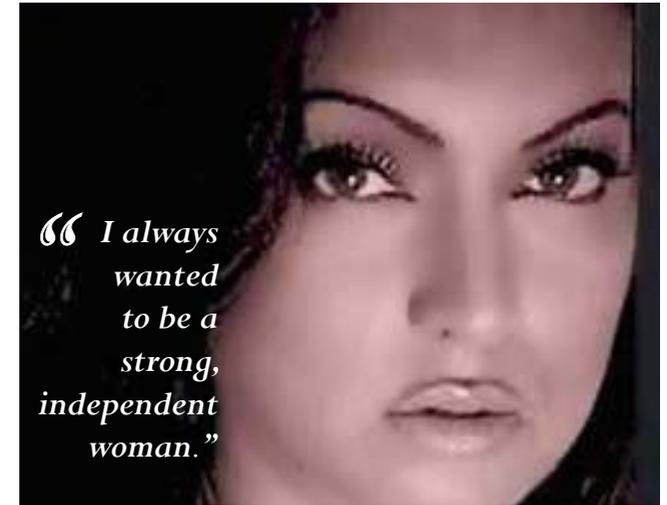
"This year's night has taken on a larger scale because of the changing needs of a rapidly growing TV industry," says The Indian Telly Awards founder Anil Wanvari. **Clockwise from top right:** The writers team of Sony's Jassi Jaissi Koi Nahin accepting the trophy from veteran actress Poonam Dhillon. Shivani Kashyap performing at the awards night. TV actress Nigar Khan sets the stage afire. Film actress Padmini Kolhapure and filmmaker Kunal Kohli announcing a winner.



CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL
 ANUSHIYA BECOMES YOUNG ACHIEVER
 TGI OF THE MONTH
MONTH IN NEWS
 THEY SAID IT
 NZ, INDIA, WORLD
 EDITORIAL
ENTERTAINMENT
 BOLLYWOOD
 SMALL SCREEN
 LOLLYWOOD
ART & LIVING
 FASHION
 CURRY ZONE
BUSINESS
 FINDING SMARTER WAYS
OUR COLUMNISTS
 SANJAY KARHADE
 DR DON BRASH
 JASBINDAR SINGH
 RUTH DESOUZA
READERS WRITE
 WINTER'S HERE/JOBS
 LETTERS TO EDITOR
ABOUT US

BLONDE AMBITION

Aminah Haq is the new queen of the Pakistan fashion world - an almond eyed, bee-stung lipped, bankable blonde who's clearly having the most fun of all. It's no surprise that budding artist Salman Toor chose her as his muse for his Andy Warhol-inspired paintings (done in the manner of the pop artist's famous Marilyn Monroe prints), or that she won last year's Lux Style Award for best model.



“ I always wanted to be a strong, independent woman. ”

Haq is hard to miss. Her conviction and confidence demand notice. If you dare, you can disparage her height or looks, but just don't label her mediocre.

Haq takes her work very seriously. Even when she won the coveted award for best model last year, it only made her determined to work harder. "Winning an award doesn't mean you are the best, it just means you did good work, so now you have to work even harder to feel you deserve that work," she says.

Her first love is fashion, which she says is not frivolous to her. "It drives

me. In fact, I originally wanted to be a designer and even attended the Pakistan School of Fashion Design in Lahore for four years," she recalls. "But I left just before the finals because I knew if I didn't leave then, I would never be able to do something that makes me happy."

The actress-model believes if it weren't for the opportunities that have come her way, she'd just be another girl sitting in Lahore twiddling her thumbs wondering when she was going to get married.

"I always wanted to be a strong, independent woman who is basically living her life by her rules."

One thing's for sure: always expect the unexpected when it comes to this Scorpio.

"Gentlemen prefer blondes," Haq quips when asked about her new blonde look. However, her Mona Lisa smile widens as she adds, "My new look is an extension of how I feel about myself right now. It's about saying 'Why not?' Why settle for a glass of milk when one can have hot chocolate with whipped cream on top?"

Brought to you in collaboration with



CLICK ON THE LINKS BELOW

NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US

IN THIS ISSUE

TRENDS OF 2004

Poonam Soni

Trends in jewellery are a reflection of the fashion industry. The look is pure geometry with the 30s-inspired art deco force setting in.

Chandelier earrings in all dimensions continue to rule ranging from a very antique vintage look with pearls diamonds, turquoise to a classic art deco style. Men's jewellery is very sought after - chunky bracelets, cuffs, vibrant studded pendants. Bracelets are thick, multiple bangles can be stacked together.

Rings are large - cocktail rings being



very popular along with large knuckle-duster rings. Corsages and floral brooches which

could be worn as hairpins, as an accessory, to dress up simply styled clothes make a fashion statement.

Pearls are very popular this season, classic and understated and can never go wrong.

Poonam Soni pioneered the concept of designer jewellery in India in 1989. Using unusual concepts and styles, she became a forerunner for the style of 'designer jewellery' prevalent today. Here, she reviews the trends in jewellery in the year gone by, exclusively for The Global Indian readers.



This year's clothing is less revealing. With more of the body being covered, the desire to impress with the "Bling Bling" is ever more present. So, there is a huge gold boom. Clothes in slinky gold satin, jewellery that is gold and glamorous is studded with warm coloured stones in bold designs for maximum impact.



Timeless diamond stud earrings have taken on a fresh appeal with removable drops; the 'line' or tennis bracelet have been updated with gemstones; wedding and anniversary bands are now with colour and texture; timepieces are bold and colourful with interchangeable straps and distinctive shapes.

However, no woman should be without the essentials: gold hoop earrings, a diamond solitaire necklace, the perfect timepiece, diamond stud earrings, a pearl strand, and a colourful gemstone ring.

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US

CHICKEN LIVER

Ashok Kumar Parmar

Ingredients

500g chicken livers

2 large potatoes

1 large onion

¼ teaspoon cinnamon

cardamom cloves

½ teaspoon chilli powder

1 teaspoon black mustard seeds

turmeric

chicken stock

2 teaspoons green herb stock

ground cumin

ground coriander

crushed garlic

crushed ginger

garam masala

¼ cup soy sauce

oil

“I tried to bring together the taste of my mother’s cooking after a lot of experimenting with local ingredients.”

Method

Clean the chicken liver and cut the big pieces. Clean all the stringy bits and wash thoroughly. Peel and dice the potatoes into medium sized cubes. Coarsely slice the onion.

In a large pot heat the oil and the black mustard seeds. Keep covered and fry until the seeds pop (careful not to burn the seeds).

Add the onions and sauté until tender. Lower the heat and add all the spices except the garam masala. Fry for a few minutes. Mix in the soy sauce.

Add the chicken livers, mix and fry for 5 minutes - until the liver pieces have changed colour.

Cover with water and simmer for 10 minutes or until the liver pieces are part cooked.

Add all the potatoes and cook for a further 15 minutes.

Lastly add the garam masala, mix and leave for a few minutes before serving. Serve with rice.

To make the curry creamer add 2 tablespoons of un-sweetened plain yogurt when adding the spices.

You can make this into a dry curry by lowering the heat and adding very little water - just to stop it sticking to the pan.

© 2004 Angan Publications, Auckland. All rights reserved.

Ashok Kumar Parmar, 43, was born in Fiji and lives in Dunedin, New Zealand. By profession, he develops software, and as a hobby, he experiments in the kitchen. When he is not writing software, he is writing recipes. He has developed these recipes over the last 22 years. “I use John West, Master Foods or Country Maid Crushed Garlic, Ginger, Red Chillies and Coriander which are available from most supermarkets in New Zealand. Fresh ingredients are always better though,” Ashok feels. He will be contributing his mouth-watering recipes on a regular basis for the readers of The Global Indian. Happy cooking!

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US

QUESTIONING HELPS TO FIND SMARTER WAYS

Business correspondent

☞ With water, we can't influence the consumption, so the only way for us was to reduce costs. I was able to reduce the operational costs by 20%," says Raveen Jaduram, talking to The Global Indian about his years with Metro Water. He is now the General Manager of Manukau Water, a business unit of Manukau City responsible for providing retail water and wastewater services to over 90,000 customers. Raveen has honours and masters degrees in civil engineering from the University of Auckland. He has undertaken a number of post-graduate management studies, including those from the University of Auckland and the MacQuarrie Graduate School of Management, Australia. He is the New Zealand Director on the House of Delegates, Water Environment Federation, and serves on its Constitution and Bylaws Committee.

He has been on an advisory group of

the Ministry of Health on drinking water quality for a number of years. Between 1998 and 2001, he served on the management committee of the New Zealand Society on Large Dams. Until recently, he was on the management committee of the New Zealand Water Environment Training Academy.

Raveen, a recipient of the Future Directors Award from the Ministry of Research Science and Technology in 2002, was elected a Fellow of the Institution of Professional Engineers New Zealand in April this year.

Prior to Manukau Water, he worked for Metro Water Limited and Watercare Services Limited. Raveen started his career with the Auckland City Council and made an impact on the design of wastewater pumping stations, ending up with a Design Guideline for the council. However, it was with Watercare that Raveen got his first



management opportunity. "It gave me an opportunity to undertake my first change management exercise to become more effective, question existing practices and develop smarter ways to meet service delivery."

In 1993, during the drought in Auckland, there was this urgent need to pump 35000 cubic metres of water from Wairua River. "I was the project manager responsible for getting this critical facility up and running in a short period of time, almost covertly as there were no resource consents, for under \$500,000."

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US

CRICKET IS A SIMPLE GAME! KISS!!

Sanjay Karhade

After reading the snarls n' shrieks by a few Australian cricketers like Ricky Ponting, Matthew Hayden and Mark Waugh, I was reminded of what Sachin Tendulkar had once said to me, "I really don't understand, why you people complicate the game so much. To win a match, a team has to score one run more and take one wicket more than the opponent. It's really a very simple game. Isn't it?"

India had done exactly that in the Mumbai test match - last of the 4-test series against Australia which India won on the third day. However, the Australians being the Australians couldn't take the defeat in their stride and blamed the wicket. There was a time when they would "talk" batsmen out and term the "talk" as part and parcel of the game. After having been criticized heavily by the world for their on-the-field "talk" they have now changed their stance. Instead of "talking on-the-field" they have

Sanjay Karhade has been writing on current affairs and sports in India for more than two decades now. He has travelled length and breadth of India and overseas on numerous assignments. He will contribute to The Global Indian to keep you updated on the current and sporting front in India.



started "talking teams out" off-the-field. Instead of crediting the winning side for its better display in the match the Aussies are now "talking" about taking the preparation-of-wicket issue to ICC. The graceful Mark Waugh - we knew - even went to the extent of questioning the commitment of the Indian captain who sat out for the Nagpur and Mumbai tests owing to a groin injury... They feel that they were don-in by the bad - a dust-bowl - wicket in Mumbai.

Continued...



Advertise in The Global Indian and see your revenues grow
Contact Vaibhav Gangan 021 251 4924
Email: sales@theglobalindian.co.nz

the global indian

NZ's e-zine for Indians abroad

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US

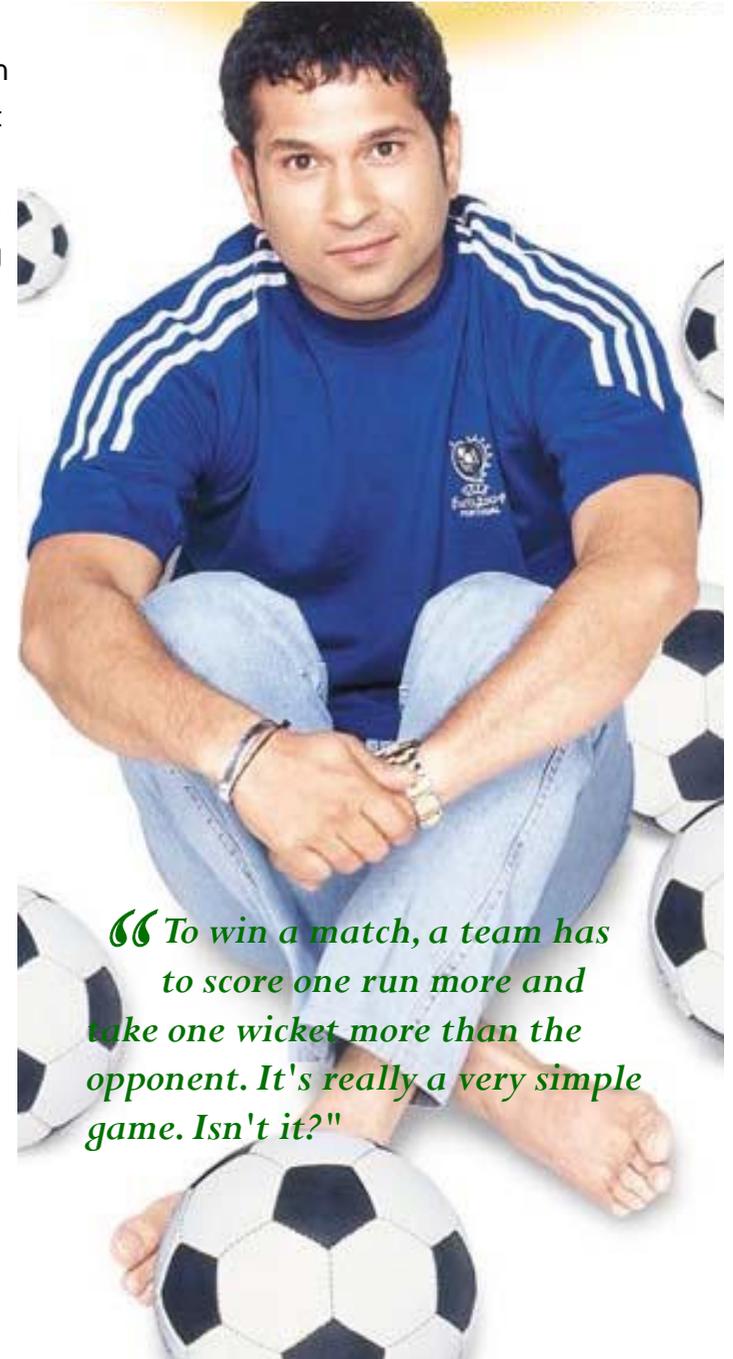
Continued...

What is a bad wicket? And is it prepared only by India? Were the wickets prepared for the series between India and New Zealand for the 2002-03 season good? Matches got over on the third day. There have been innumerable instances when test matches have ended on the third day in Australia. The Kiwis and the Kangaroos argued that the wickets were good but Indians couldn't bat on fast tracks. If this argument held good then, can we now raise Indian hand to say that the Mumbai wicket was good but the Aussies couldn't bat on a wicket that was helping spinners? Crux of the matter is, host nation enjoys the privilege of preparing wickets to suit its strengths. And we Indians promise you all Down Under we will never question Ponting's commitment to the game who had to miss major part of the series due to injury. That's not the way we follow cricket world over.

Just to put the facts right, the

Mumbai wicket was affected by the unexpected drizzle on day one. Any criticism about not covering the wicket in good time, well, one will join your jingle. However, asking the stand-in Indian captain Rahul Dravid to join your whimpers to ICC would mean - and Ponting knows well - an attempt to create rifts in the Indian fraternity. You Aussies are simply incorrigible. You'll never stop "talking", be it on-the-field or off it.

Sachin Tendulkar has defined the game of cricket already. To win a match, a team has to score one run more and take one wicket more than the opponent. It's really very simple. KISS! (Keep It Simple, Silly!!)



“To win a match, a team has to score one run more and take one wicket more than the opponent. It's really a very simple game. Isn't it?”



DON BRASH WRITES

TRANSPARENCY FOR ELECTRICITY CONSUMERS

National will be unveiling measures designed to take New Zealand forward, to stop New Zealand incomes falling behind the rest of the world, and help us catch up with an education system failing far too many of our children, and with vicious recidivist criminals being released on parole to prey on the community. The following is a brief summary of some policy announcements.

Law and Order
We will recruit and resource additional police, record the DNA of all convicted criminals, abolish parole for all violent and repeat offenders, and change the Proceeds of Crime Act to help the police deal more effectively with gangs.

Tax
An initial focus on tax relief for low-to-middle income working people, particularly families, a cut in the corporate tax rate from 33% to 30% to at least equal the Australian rate, and

a steady reduction in the top personal income tax rate.

Superannuation
An absolute commitment to maintain the age of eligibility and the level at which superannuation is paid (relative to the average wage) for those aged 50 and above.

Transport
National will remove the regulatory and political roadblocks which are creating gridlock in our cities. The consents process must be speeded up, and that requires reform of the Resource Management Act.

Industrial relations
We will repeal legislation that stops our most capable workers on individual contracts from negotiating a better deal than their co-workers who belong to a union.

Environmental Issues
National will not impose a carbon tax on New Zealand businesses when that would put them at a disadvantage against our main international

competitors.
Energy
National is committed to ensuring transparency in billing for electricity consumers. This will allow people to see what actually makes up the cost of their consumption, and will ensure that electricity retailers are honest about any price increases.

Welfare
We want to restore the work test for those on the DPB when their youngest child reaches school age and we want to work on getting down the number of women who refuse to name the father of their child – often for purely financial reasons.

Education
We want a system that allows good teachers to be rewarded and we intend to end the culture of waste on low quality/no qualification courses.

Dr Don Brash is National Party leader and the Leader of the Opposition. This is an edited version of Dr Brash' article.

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL
ANUSHIYA BECOMES YOUNG ACHIEVER
TGI OF THE MONTH
MONTH IN NEWS
THEY SAID IT
NZ, INDIA, WORLD
EDITORIAL
ENTERTAINMENT
BOLLYWOOD
SMALL SCREEN
LOLLYWOOD
ART & LIVING
FASHION
CURRY ZONE
BUSINESS
FINDING SMARTER WAYS
OUR COLUMNISTS
SANJAY KARHADE
DR DON BRASH
JASBINDAR SINGH
RUTH DESOUZA
READERS WRITE
WINTER'S HERE/JOBS
LETTERS TO EDITOR
ABOUT US

IN THIS ISSUE

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US

GETTING INTO THE SPIRIT OF CHRISTMAS

Jasbindar Singh

Christmas is almost here! It is time to take stock, acknowledge all those special people who have contributed to your personal and business life and have some fun along the way. But it is easy to overdo things in this period of high demand. As the build up to Christmas spirals, we can become prone to excesses especially in the food and drink department! Here are a few tips to bear in mind:

Don't neglect the basics. Try and balance a few late nights with times you do go to bed early.

Keep up your water level intake. Make it refreshing with a sprig of parsley, mint, slice of lemon or lime

Keep up the exercise. It may be as simple as getting away for the 30 minute brisk walk or the gym for a short cardio work out.

Adopt the attitude of "calm and relaxed". Choose to be deliberately good to people in line with Christmas

spirit e.g. giving way to others when driving. Do the opposite of the expected stress response and keep your stress levels in check.

If you are the owner of a SME, don't forget to reward your staff at the end of the year. It is a real morale booster for the team to be acknowledged and rewarded. And it does not have to be expensive. Get everyone into the spirit of Christmas – office decorations, Christmas tree, office Christmas party celebrating successes of the year. Some more suggestions:

Have a glass of bubbly, wine, fruit juice with some nice munchies on the day work finishes.

For the top performers, give a dinner voucher for employee and partner, a bonus, take them out for lunch or give a voucher from a special shop.

Give a bunch of flowers if there is not too much money to spend.

Give time in lieu for going for the extra mile e.g. half day/afternoon for shopping (without docking the pay).

Appreciation shown to staff

Jasbindar Singh is a business psychologist and executive coach.
www.sqconsulting.co.nz



contributes towards buying their loyalty as well as making them look forward to coming back to work.

It is also important to get away from the business to refresh the mind, body and spirit. Physically removing yourself from the business is important as well because, physical distance also gives you mental distance. Mental distance will enable you to take a "helicopter view" and consider things from a more strategic perspective rather than the day-to-day, operational mode.

The Christmas break can be a good time to consolidate and make a list of all the things that you have achieved during the year. We tend to be good at goal setting but it is vital that there is time for acknowledgement and celebration of what has been achieved. Wishing you all a happy, joyous and prosperous new year!

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US

IN THIS ISSUE

MIGRATION: A BETTER LIFE?

Ruth DeSouza

In the previous issue (The Global Indian, November 04), we discussed how migrating to a new country can influence employment, family relationships and cultural environment. Now let's look at how people adjust to these changes to their environment.



Ruth DeSouza is a researcher, educator and mental-health nurse.

Adjustment doesn't happen overnight, but it does happen! Some researchers argue that the adjustment process can take several generations and has an impact on identity. A migrant has to face imposed categories of ethnic identity. For example I would like to identify myself as an East African Goan New Zealander but I frequently get lumped into the category called 'Asian'. This term doesn't take into

account multiple migrations; for example I was born in East Africa.

J.W. Berry (Berry, 1998) talks about different responses to the migration experience, such as:

Assimilation, which involves giving up one's cultural identity and disappearing into dominant society;

Integration, which implies maintaining cultural identity but also adopting some values from the dominant culture;

Separation, which means maintaining ones cultural identity and withdrawing from the dominant culture;

Marginalisation, which means being alienated from both.

As a mental health nurse, I am most concerned about people who are marginalised from both their own culture and the dominant culture. As per my clinical experience, they are likely to require mental health services.

The adjustment can also depend on whether migration was voluntary or

involuntary. Researchers talk about push or pull forces. Push refers to involuntary migrants (like refugees) whilst pull refers to voluntary migrants pulled to another country by enhanced opportunities or improved quality of life. Voluntary migrants also have the option of returning to their home country.

A New Zealand study by Pernice, Trlin, Henderson and North (2000) researching the responses to migration in three different ethnic groups to New Zealand, found that the Indians in the study were less affected by mental health problems related to push factors because they mainly migrated due to pull factors, unlike the other groups studied (Chinese and South African).

Whatever your motivation for coming to New Zealand and whatever your experiences, remember that help is at hand. Contact your regional migrant services trust for settlement support or your local GP for advice if you are concerned about yourself, friend or a family member.

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US



SUMMER'S HERE

They say you can't beat Wellington on a sunny day. In fact, you can't beat New Zealand on a sunny day. But our reader, Sumit Tandon, especially likes the colours of sunset. Here's Auckland's sunset from Sumit's lenses.

WANT TO GET SOMETHING OFF YOUR CHEST?

The Global Indian provides voice to the Indian community. It's a platform to share your views and experience. If you have a story to tell, want to share your feelings, a poem or fiction story you wrote, or simply have some good information that will benefit our readers, we will like to hear from you. Still not motivated? We have many prizes to give away to our readers, and we are looking for reasons to pamper you. So what are you waiting for. Send us an email: vgangan@theglobalindian.co.nz

Marketing professionals

We are looking for three part-time marketing professionals for selling advertising space for The Global Indian, New Zealand's fast-growing e-zine for the Indian community. You can be living anywhere in New Zealand, and work at your convenient time. Excellent commission rates. Choose your own hours, since this is a freelancing position. Great opportunity to earn and gain valuable New Zealand experience. Past experience and contacts preferred but not necessary. You must be permanent resident or have a valid work permit. Please email your CV at the earliest with "marketing professionals" in the subject line. No telephonic enquiries will be entertained.

The Global Indian, your partner for success
Email: jobs@theglobalindian.co.nz

Write to us: editor@theglobalindian.co.nz

CLICK ON THE LINKS BELOW
NOVEMBER SPECIAL

ANUSHIYA BECOMES YOUNG ACHIEVER

TGI OF THE MONTH

MONTH IN NEWS

THEY SAID IT

NZ, INDIA, WORLD

EDITORIAL

ENTERTAINMENT

BOLLYWOOD

SMALL SCREEN

LOLLYWOOD

ART & LIVING

FASHION

CURRY ZONE

BUSINESS

FINDING SMARTER WAYS

OUR COLUMNISTS

SANJAY KARHADE

DR DON BRASH

JASBINDAR SINGH

RUTH DESOUZA

READERS WRITE

WINTER'S HERE/JOBS

LETTERS TO EDITOR

ABOUT US

**IS SHANKARACHARYA
GUILTY?**

I was surprised to read that India's Prime Minister Dr Manmohan Singh took trouble to write to Tamil Nadu's Chief Minister Jayalalithaa stating that the investigation relating to Kanchi Sankaracharya Jayendra Saraswathi should be conducted with "extreme care and consideration." This is not the first controversy to hit the Kanchi mutt. Of course, people of India were equally surprised when the CM asked her police to arrest the Sankaracharya. In 1985, two Malayali boys, who were

students at an institution under the mutt, died under suspicious circumstances. It is high time the authorities stopped making concessions for the status of the accused and carry out impartial probe.

N Chandra Murthy, Wellington

I was a member of a youth organisation here in South Africa and it would great to have this e-zine circulated among our guys here in South Africa. Its a brilliant e-zine, and nice to know what others are getting up to in the rest of the world.

Minesh Narayan, South Africa

If you have received this e-zine from a friend, please send us an email to start receiving your own monthly free copy. We have a strict privacy policy and your details are not shared with any third parties.

Disclaimer: Contents of this publication, and all the articles do not represent the opinion of The Global Indian, or Angan Publications, Auckland.

© 2004 Angan Publications. All rights reserved. No part of this publication can be reproduced without the publisher's written permission.

ABOUT US

The Global Indian is a monthly electronic magazine, published on the last of the previous month and distributed electronically in New Zealand and over 10 countries overseas. This e-zine is specifically designed as an electronic publication, and is not an electronic version of a print publication. The subscription is free.

Angan Publications Ltd., 4-29 Lancing Road,
Sandringham, Auckland, New Zealand
Phone: 09 8464318

Sangeeta Anand, editorial advisor and publisher
sanand@theglobalindian.co.nz
Vaibhav Gangan, editor
vgangan@theglobalindian.co.nz
Vishal Singh, overseas correspondent
vsingh@theglobalindian.co.nz
Julie Smith, art director
jsmith@theglobalindian.co.nz
Suresh Pillai, copy editor
spillai@theglobalindian.co.nz