



Govind S Poteker

Channeache rati, maddache savlent..." — students sang this iconic Konkani song, even as the scorching sun beamed down. Every patch of shade offered by palm trees was gratefully claimed by revellers, as Goencho Festacar's 100th festival, dedicated to honey, was celebrated at the Goa College of Agriculture, Ela, Old Goa, with Goan camaraderie.

Honey Fest 2025, curated by Marius Fernandes, marked a significant milestone. It brought together students, faculty, cultural enthusiasts, and, for the first time, beekeepers from across Goa. The venue, beautifully decorated with creative models and installations, not only attracted bees but also captivated visitors eager to learn more about nature's sweetest workers.

The festival began with a Festacarachi Passoi (parade) led by Dr Suresh Kunkalikar, dean of the college, along with Marius Fernandes, botanist Prof Miguel Braganza, assistant professors Rajan Shelke and Shashank Naik. The

Honey Fest puts sustainability in the spotlight



group was led to a blooming marigold field where the process of honey extraction by bees was explained.

Prof Carmelito Andrade—farmer, beekeeper, and certified drone pilot—described Honey Fest 2025 as a showcase of Goan beekeeping, especially through the Bolcaocho Gozalli (interactive talks). These sessions emphasized bee conservation and its importance in providing the community with pure, local honey. Discussions covered both Apis cerana indica and stingless bee species, offering tips on colony management and maximizing honey yield. The festival also encouraged collaboration between engineers, academics, and grassroots beekeepers, aiming to foster innovation in beekeeping with sustainability at its core.

Lessely Pereira, field assistant in beekeeping (South Goa), demonstrated the installation and maintenance of Apis cerana indica beehives. Meanwhile, Manjunath Roberts from Quepem, explained the safe and fascinating honey production process



involving stingless bees.

Rajan presented ongoing research in beekeeping, and entrepreneur Paresh Shetgaonkar highlighted the importance of packaging and branding honey as an organic product to meet rising global demand.

Dr Gwendolyn de Ornelas choreographed a lively dance to popular Goan tunes using kotteas (coconut shells) and the rhythm of the ghumot, which had the crowd clapping and dancing. College students staged a well-scripted skit on bees and even hosted a themed fashion show, earning thunderous applause.

A heartfelt moment for Marius Fernandes came with the cutting of the centenary cake—marking his journey since 1999 as Festacar, a man who has now successfully organized 100 community festivals across Goa and beyond. In recognition of his tireless efforts, Dr Suresh felicitated him with a shawl, coconut, and a commemorative frame. Prof Carmelito Andrade and entrepreneur Dominic D'Souza also presented mementos, applauding his revival of grassroots cultural practices.

Over 25 stalls dotted the venue, offering exhibits and selling local honey, homemade products, squashes, jams, pickles, porcelain, and decorative items. Several stalls were run by single women, and self-help groups, showcasing empowerment through enterprise.

Reflecting on the milestone, Marius Fernandes said, "The 100th fest was more than just a number—it was a celebration of tradition, learning, and community spirit. It sets the tone for what lies ahead." He also emphasized that bringing beekeepers together on one platform will foster collaboration and boost honey production and self-employment opportunities across Goa.

Around the world in eight summer dishes

As the heat of the summer increases causing inconvenience, steps can be taken to handle the conditions. It can be taken by wearing cotton clothes, taking cool showers, avoiding strenuous activity or eating food that is cooling. Such food is available all over the world.

JAPAN: Hiyaishi Chuka literally means 'Cold Chinese-style', but in fact it refers to a popular Japanese summer dish of cold ramen noodles paired with toppings such as strips of thin omelette, cucumber, ham, and crab. To tie everything together, it's served



with a soy sauce-based dressing that is sweet, savory, nutty, and acidic. Refreshing and chewy, crisp and crunchy, sweet and savory. There's plenty of flavors and textures in this cold noodle dish that

it's hard not to fall in love with it. Typically, there are one to two kinds of hiyaishi chuka: soy sauce dressing and sesame dressing.

THAILAND: Laab is one of the most iconic dishes in Thai cuisine that is popular in many Thai restaurants around the world. It represents one of the best parts about Thai food - spicy, bright flavours loaded with fresh herbs. It is also one of the easiest Thai dishes you can make at home, making it very beginner and weeknight friendly. Laab is a ground meat salad that hails from the northeast region of Thailand known as Isaan. It is typically made of ground meat and lots of fresh herbs such as mint, cilantro, and green onions. It is dressed with

MEXICO: Though paletas may look like ordinary popsicles, this dessert packs a much larger punch. Paletas are a Mexican frozen treat made from fresh natural fruits such as strawberry and mango or made from rich creamy ingredients such as Chocolate and Sicilian pistachio. The right mix of these main ingredients with secondary ingredients such as water, milk, condensed milk among others, opens a whole world of flavour possibilities. Though fruits are a common base ingredient for a typical Mexican paleta, more milk-based ice cream paletas are also available. The key to delicious paletas is their simplicity. Natural fruits, a bit of water, and other ingredients like yogurt are blended, then poured into a mould and chilled.

lime juice, fish sauce, dried chili flakes, and the most important ingredient of all: toasted rice powder. Because laab is mostly meat, it is served with a lot of raw vegetables such as cabbage, lettuce leaves, cucumber and long beans. It is also always served with sticky rice.

GREECE: Tzatziki is a class of dip, soup, or sauce found in the cuisines of South-eastern Europe and West Asia. It is made of salted strained yogurt or diluted yogurt mixed with cucumbers, garlic, salt, olive oil, red wine vinegar, sometimes with lemon juice, and herbs such as dill, mint, parsley and thyme. It is served as a cold appetiser (meze), a side dish, and as a sauce for souvlaki and gyros sandwiches and other foods.

INDIA: With its aromatic spices and tangy sauces, chaat describes an entire category of Indian street foods that offers the palate a symphony of flavours and textures. Considered a snack, it can be eaten at any time of day. The rich culinary diversity of India has led to the creation of a plethora of chaat dishes inspired by its various regions. While

each may look and taste a little different, they all share a common combination of sweet, salty, crunchy, spicy and savoury ingredients. Vegetables are the next key ingredient to chaat and are typically boiled or raw. Meant to add texture to the dish, raw onions, tomatoes and boiled potatoes are common additions.



Spellbinding passion play 'Koxttovtolo Sevok' captivates audiences in Olaulim

A stirring rendition of the Passion of Christ titled 'Koxttovtolo Sevok' was enacted with grace and grandeur in the compound of St Anne Church, Olaulim. Spread across four beautifully designed stages, the immersive production drew a massive crowd from Olaulim and neighbouring villages, keeping the audience enthralled until the final scene.

The Passion play, rich with meaning and spiritual depth, was masterfully scripted and accompanied by a professionally recorded background score and voice-over narration. The production featured powerful performances, meticulous stage design, and seamlessly executed lighting effects, all of which contributed to a moving Lenten experience.

Leading the initiative was the Vicar of St Anne Church, Fr Xavier Estibeiro, who dedicated countless hours to rehearsals with a devoted team of parishioners ranging in age from 11 to 83. His commitment and vision were evident throughout the entire performance.

Each scene transitioned flawlessly across the four stages, enhanced by melodious Lenten hymns that complemented the solemn theme. The actors mimed their roles with perfect lip-sync and expressive gestures, blending seamlessly with the pre-recorded soundtrack.

Standout performances included Haysten as Jesus Christ, Leonardo as



Pilate, Cayden and Alston as the Centurion and Soldier, Jose as Peter and Joe Rose delivered a compelling portrayal of Judas.

Supporting cast members also gave commendable performances, earning the production a heartfelt standing ovation. Contributors included: Hilda, Aaron, Joydell, Blessia, Maurice, Teotonio, Margaret, Lourdin, Matilda, Edwin, Merlyn, Sr. Susana, Sr. Theresa, Fidelia, Annie, Angela, Maria Jesus, and Waverly.

The production's excellence extended well beyond the stage, thanks to a dedicated team working tirelessly behind the scenes. The script was written by Fr Xavier Estibeiro, with direction by Tejal Coutinho. Committee coordination was efficiently handled by Annie, Fidelia,

Hilda, and Joe Rose. The musical score was composed by Haywen and Claygen, while makeup was done by Valencia.

Photography duties were shared by Catherine, Lester, Glenn, and Joaana. Stage, lighting, and sound were expertly managed by Candeia Electronics, and seating arrangements were taken care of by Rupesh korgaonkar. Costumes were provided by Fr Thomas, Fr Agnelo, and Ganpat Chanekar, and the props were contributed by the parishioners themselves. The team was further supported by volunteers including Sarita, Merlyn, Maria, Fadell, Rita, Rahul, Franco, Schubert, Salvito, Joseph, Vincent, Anthony, Shivanand, Delphina, Celsa, Madhavi, and Yeola.

Easter special market

The Made in Saligao community market celebrates Easter Special market with yummy Easter goodies, Easter eggs, hot cross buns and lots more including pretty Easter hampers and baskets.

Venue: Saligao Institute, Saligao
Date: April 15
Time: 6.15 pm to 9 pm

St Joseph Vaz College hosts a fruit wine making workshop for beginners

The Departments of Microbiology and Botany at St Joseph Vaz College jointly organized a successful outreach and extension activity titled 'Fruit Wine Making for Beginners'. This hands-on workshop was designed to provide participants with practical knowledge and skills in the art and science of fruit wine making, while also fostering scientific curiosity and nurturing an entrepreneurial mindset.

Participants were introduced to the preparation of a variety of fruit wines, including grape, date, dragon fruit, pineapple, and strawberry wine. Each session featured step-by-step demonstrations covering the fermentation process, ingredient selection, hygiene practices, and key techniques essential for crafting high-quality fruit wines.

The workshop also offered in-depth insights into the science of fermentation—highlighting the role of microorganisms



such as yeast, sugar regulation, and factors that influence wine aging and flavor development. Through this comprehensive approach, participants gained a well-rounded understanding of both the traditional and scientific aspects of winemaking. Participants successfully prepared their own fruit wines, applying the knowledge and techniques acquired

during the workshop.

The initiative was coordinated by Dr Aureen Lemos Godinho Gomes, Assistant Professor in the Department of Microbiology, with the support of her dynamic team of budding bio-entrepreneurs—Natasha Nadaf and Fey Da Silva, second-year BSc Microbiology students.

Herald Gaming Console

Dilbert



Garfield



Wizard of id



crossword 4819

ACROSS

1- Like most movies; 6- Actress Burstyn; 11- Gear tooth; 14- Disputed matter; 15- Monetary unit of Oman; 16- You... here; 17- Verbi work; 18- Command; 19- AFL affiliate; 20- Discoverers; 22- Copter part; 24- Shaggy; 28- Affectionate; 29- Pacific weather phenomenon; 30- having fun yet?; 32- March Madness org.; 33- Adored; 35- Civil rights leader Parks; 39- Ripped; 40- Prefix with profit or fiction; 41- Ladies of Sp.; 42- Shaker contents; 43- More frigid; 45- Wyatt of the West; 46- Goofed up; 48- Citrus fruit; 50- Timmy's dog; 53- Cock; 54- At ___ for words; 55- Prince Valiant's wife; 57- Fall from grace; 58- Ran in neutral; 60- Satan; 65- Compass point opposite WSW; 66- Boisterous; 67- Pisa place; 68- Hi-___ monitor; 69- V-formation fliers; 70- First name in cosmetics;

DOWN

1- ___ Grande; 2- Viper; 3- Mao ___-tung; 4- Where It's at; 5- Destroy hearing; 6- Deep black; 7- Pie crust ingredient; 8- Covers; 9- End for Siam; 10- Of little width; 11- Desert plants; 12- Rigel's constellation; 13- Conductor Soliti; 21- Object of devotion; 23- Abroad; 24- Leases; 25- Big name in foil; 26- Knot;

solution 4818

WAITY PINS PRICE
ALDA ATOP RETAR
ROOS MARE ELOPE
MULTIPLICATION
PDA ARCHER OTTALA
ARSON GATVAGIN
NOTWITHSTANDING
GOAL SAT FEELER
SLR MESSAGE EDEY
TEAR RODE
TRANSPORTATION
CAIRN ABET URGE
SOLE RISE DARE
OSTER ATTN ENER

sudoku 4819

5			8					3
		9	2		3		1	
8	2		6	1				4
	9						7	
1			7		4			5
	6						4	
3				9	6		2	7
	5		4		8	6		
2					1			9

Instructions for Sudoku

9 x 9 letter: To solve a Sudoku puzzle, every number from 1 to 9 must appear in each of the nine vertical columns, in each of the nine horizontal rows and in each of the nine boxes

solution 4818

5	1	3	4	7	6	9	2	8
9	2	7	8	1	3	4	5	6
6	4	8	5	2	9	3	1	7
7	8	2	9	5	4	1	6	3
4	5	1	6	3	7	2	8	9
3	9	6	1	8	2	5	7	4
1	6	9	7	4	5	8	3	2
8	3	4	2	6	1	7	9	5
2	7	5	3	9	8	6	4	1