

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

field where the process of honey extraction by bees was explained.

Prof Carmelito Andrade—farmer, beekeeper, and certified drone pilotdescribed Honey Fest 2025 as a showcase of Goan beekeeping, especially through the Bolcaocheo 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

choreographed a lively dance to popular Goan tunes using kotteaos (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, widows, 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

s 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: Hiyashi 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 saucebased 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 hiyashi 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

VEXICO: 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

GREECE: Tzatziki is a class of dip, soup, or sauce found in the cuisines of Southeastern 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

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

Spellbinding passion play 'Koxttovtolo Sevok' captivates audiences in Olaulim

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

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, Shiyanand, Delphina, Celsa, Madhavi, and Yeola.

dog; 53- Cock; 54- At ____

name in cosmetics;

_ Grande; 2- Viper;

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

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Big name in foil; 26- Knot;

-tung; 4- Where

DOWN

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

he 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

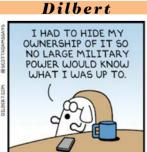
during the workshop. The initiative was coordinated by

Dr Aureen Lemos Godinho Gomes, Assistant Professor in the Department of Microbiology, with the support of her dynamic team of budding bioentrepreneurs - Natasha Nadaf and Fey Da Silva, second-vear BSc Microbiology

Herald Gaming Console

I DON'T KNOW IF A USER INTERFACE TO CONTROL THE WORLD.

IT'S DINNERTIME, AND JON IS NOWHERE IN SIGHT







Wizard of id





1- Like most movies; 6- Actress



27- Very large woman; 28-Conducted; 30- Shun; 31-Russo of "Ransom"; 34- Fairy tale opener; 36- Praying figure 37- Beetle Bailey's boss; 38-According to; 43- Wrath; 44-Underground part of a plant; 47- Ascending; 49- Band aide; 50- Coherent light beam; 51-Skirt style; 52- Loudness units Color anew; 55- That's 56- Minus; 59- Female deer; 61- Aliens, briefly; 62-Large container: 63-

Diable; 64- Strong alkali;

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Instructions for Sudoku

9 x 9 letter: To solve Sudoku puzzle, ever 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

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