



# OSHWAL AWAAZ EDITION 72

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## OSHWAL SPORTS COMPLEX



### **Water Telegames**

Held on January 26, 2025, at the Oshwal Sports Complex pool, the Water Telegames saw 18 energetic participants (under 18) dive into thrilling aquatic challenges. Split into three teams, they competed fiercely; with Team Blue clinching victory in a nail-biting tiebreaker. The excitement was high, and the young participants are eagerly awaiting the next splashy showdown!

### **Field Telegames**

On February 9, 2025, the Oshwal Centre grounds hosted the Field Telegames, bringing together 24 enthusiastic players. Battling the heat, two teams competed in action-packed field games, displaying incredible sportsmanship. After 2.5 hours of friendly rivalry, Team Red emerged victorious.

### **A Big Thank You!**

Both events were a fantastic success, with participants thoroughly enjoying the experience. A heartfelt thank you to the Jepee Vision team for their stellar event management.

***Stay tuned for more exciting games ahead!***



# RELIGION COMMITTEE

## 41st Pratishtha Mahotsav Celebration Shree Munisuvrat Swami Jinalay highlights

The 41st Pratishtha celebrations were filled with devotion, joy, and community spirit.

The festivities began with the Children's Bhakti Bhavna on Friday, 31st January 2025, where young participants showcased their devotion through soulful performances, filling the atmosphere with divine energy.

Saturday, 1st February 2025, brought excitement with the Antakshari Competition, where teams engaged in a lively musical battle. The much-awaited Dhwaja Draw also took place, adding to the celebratory spirit.

On Sunday, 2nd February 2025, the community gathered for the 18 Abhishek and Nakro, followed by the sacred Sattar Bhedi Pooja and Nakro. These religious ceremonies, carefully organized by the Religion Committee, allowed members to participate in moments of deep devotion and spiritual enrichment.

The celebrations blended faith, music, and community bonding beautifully, leaving everyone with cherished memories.







## MOMBASA JAIN TEMPLE

### **New Accommodation at Mombasa Jain Temple**

We are delighted to announce that the Mombasa Jain Temple now offers newly furnished accommodation for visitors, facilitating a comfortable and peaceful stay.

Accommodation Options:

AC Room (Double Occupancy) – Ksh. 4,000/- per night

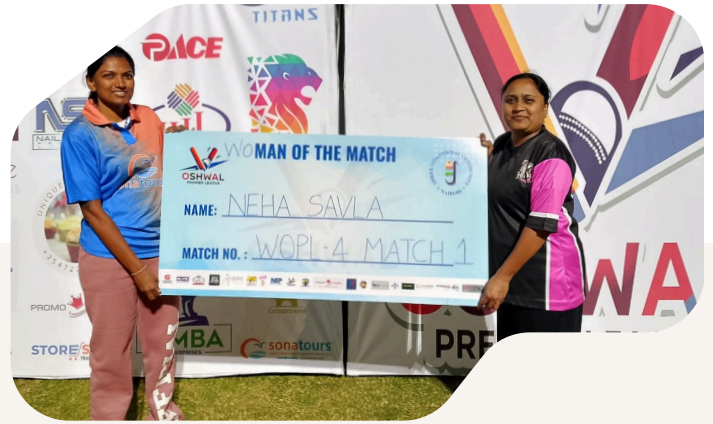
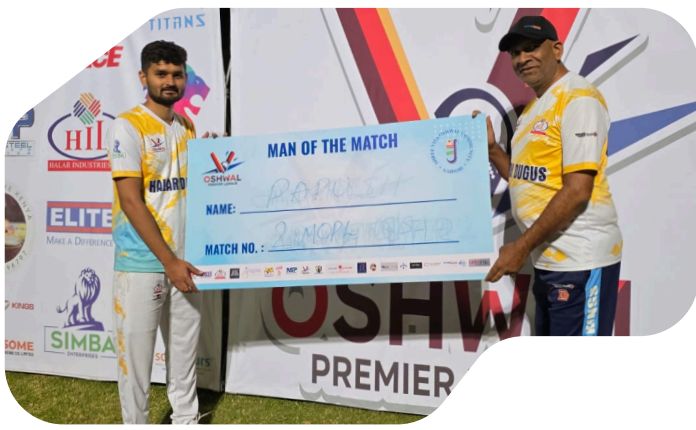
Non-AC Room (Double Occupancy) – Ksh. 3,000/- per night

If you are visiting Mombasa for a spiritual getaway, this serene atmosphere with well-equipped facilities make it an ideal place to stay.

For bookings and inquiries, please contact +254733993232.

Experience comfort with devotion at Mombasa Jain Temple!





## OSHWAL PREMIER LEAGUE (OPL) - SEASON 4 IS HERE!

Get ready for the most thrilling cricket showdown of the year – OPL Season 4!

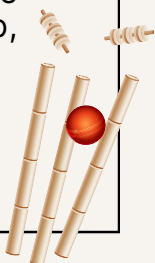
The Oshwal Premier League is back! Bigger and better than before, we're bringing together top cricketing talent from our community.

With high-energy matches, intense rivalries, and electrifying performances, this season promises non-stop action on the pitch!

Expect nail-biting finishes, power-packed sixes, fiery banter and unforgettable moments as teams battle for glory. Whether you're a player or a passionate supporter, OPL is more than just cricket – it's about team spirit, sportsmanship, and community pride.

Stay tuned for match schedules, team line-ups, and all the latest updates!

Let the games begin!







The Oshwal Premier League (OPL) Season 4 opening ceremony began with a warm welcome from MC Ashul Dodhiya.

The Sarakasi group mesmerized the audience with an acrobatic performance, followed by inspiring speeches from VOC Chairlady Binduben, OPL Chairman Harsh Vora, and esteemed guests, including NPCA Secretary, Kenyan Women's Cricket Captain Queenton Abel, and former cricketer Hiren Varaiya. Guests were honored with tokens of appreciation.

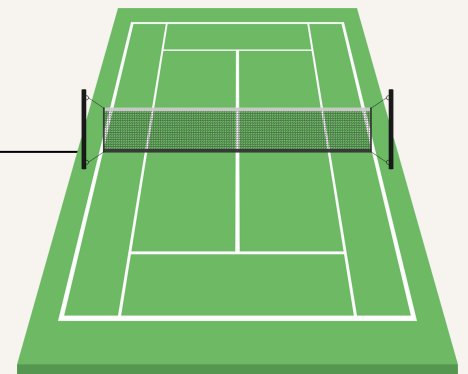
The evening featured a lively Q&A session, an energetic dance performance, and the grand reveal of the backdrop and trophies. A team photoshoot and dinner concluded the celebration, marking an exciting start to OPL Season 4.







## OSHWAL SPORTS COMPLEX



Game, Set, Match!

The brand-new tennis courts at Oshwal Sports Complex are ready, and it's time to pick up those rackets! With the perfect weather setting the stage, there's no better time to serve up some fun and get active.

Whether you're a seasoned player or just starting, the courts are open for friendly matches, practice sessions, and a great social experience. Tennis is not just about the game—it's about staying fit, making friends, and enjoying the spirit of sportsmanship.

So, gather your tennis buddies, hit the courts, and let's make this the ultimate sports social spot! See you on the courts!

Some fun facts about our new International Tennis Federation (ITF)-certified courts:

Player Benefits:

- Fair play: Precise measurements ensure the game is played fairly and consistently worldwide
- Safety: Adherence to standards reduces the risk of injuries
- Improved performance: The quality of the court and lighting enhances player performance
- Secure playing environment: The quality of the court and lighting enhances player safety







# AN INSPIRATIONAL JOURNEY TRIUMPH OVER ADVERSITY

BY HARSHAD & KAILASH

Life has a way of presenting us with unimaginable challenges, but some individuals meet these obstacles with incredible resilience, determination, and positivity. Dinesh Fulchand Shah, a man who has inspired all who know him, is one such individual. He has not only been a pillar of strength for his family but has also shown the world the power of perseverance in the face of adversity.

At just 10 years old, Dinesh faced the heart-wrenching loss of his father in 1958. Stepping up as the eldest sibling, he took on the responsibility of guiding and supporting his six younger siblings through this challenging time. His role as protector and leader laid the foundation for the strong family bond that continues to endure today, setting an example of selflessness and responsibility.

In 1999, Dinesh's own health journey began when he was diagnosed with mouth cancer. His determination to overcome the diagnosis led him to Tata Memorial Hospital in India, where he underwent a successful 8-hour surgery, which included grafting from his tongue to enable him to eat normally once again. This was a pivotal moment in his fight, but it was only the beginning of a much longer battle.

In 2017, Dinesh faced another major surgery that lasted a staggering 17 hours. The procedure was highly complex, involving multiple specialists to remove bone from his left leg to reconstruct his lower jaw and to perform skin and muscle grafts to rebuild his face. After this intense surgery, he was told that chemotherapy wouldn't be necessary, but he would need 30 radiation sessions. Unfortunately, an error during his radiation treatment led to severe damage to his oesophagus, causing him to lose the ability to swallow. He then underwent six additional surgeries to try to reopen his oesophagus, but the damage was too extensive, and a feeding tube was fitted.

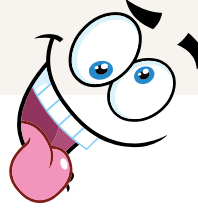
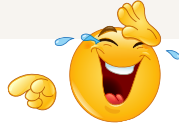
Dinesh's resilience continued in 2022 when cancer was detected in his lips, requiring yet another major surgery. Despite the difficulties, he came through it with his trademark courage. His latest check-ups have shown him cancer-free, and his positive outlook remains a source of inspiration to all who know him.

Through all these challenges, Dinesh's passion for orchids has been a constant source of joy. A lover of these beautiful flowers, Dinesh has built a collection of over 1000 varieties, gathered from his travels to countries such as Thailand, Vietnam, and Cambodia. His dedication to caring for his orchids, spending hours every day tending to them, has made him a respected expert in the field.

Dinesh's story is not just about surviving cancer but about living life to its fullest. His ability to face immense adversity with a positive attitude and his unwavering love for family and orchids shows us that, even in the darkest times, there is always room for hope, purpose, and joy and that life is worth living.



# GREEN CORNER



Ha  
Ha Ha  
Ha Ha  
Ha Ha

## Proud Gujarati Moment:

Foreigners drink "Green Tea" for weight loss,  
Punjabis drink "Ginger Tea" for freshness,  
South Indians drink "Filter Coffee" for energy...

And Gujaratis? We drink "Chai" to dip Thepla!



Delicious & Crispy Jain Tikki, a perfect snack that is flavorful yet satvik, made without onion, garlic, or root vegetables like carrots or beets.

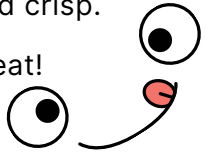
### Ingredients:

- ✓ 2 cups raw banana (boiled & mashed)
- ✓ 1/2 cup boiled raw papaya (grated)
- ✓ 2 tbsp singhada (water chestnut) flour or rajgira flour
- ✓ 1 tbsp finely chopped coriander
- ✓ 1 tsp ginger-green chili paste
- ✓ 1/2 tsp cumin seeds (jeera)
- ✓ 1/2 tsp black pepper powder
- ✓ Rock salt (sendha namak) to taste
- ✓ 1 tbsp sesame seeds (optional, for extra crunch)
- ✓ Ghee or oil for shallow frying

### Method:

- 1 In a mixing bowl, combine mashed boiled raw banana, grated raw papaya, and singhada flour.
- 2 Add ginger-chili paste, cumin seeds, black pepper, salt, and coriander. Mix well.
- 3 Shape the mixture into small round tikkis and coat them lightly with sesame seeds.
- 4 Heat ghee or oil in a pan and shallow fry the tikkis on medium flame until golden brown and crisp.
- 5 Serve hot with mint chutney or date-tamarind chutney.

This healthy, delicious, and Jain-friendly snack is perfect for fasting days or as a tea-time treat!



## Meethi Sev (Sweet Vermicelli) 🍌✨

With the warm weather upon us, there's nothing better than a cold bowl of Meethi Sev—a comforting, quick, and delicious Gujarati sweet dish, perfect for the season!

### Ingredients:

- ✓ 1 cup thin vermicelli (sev)
- ✓ 3 tbsp ghee
- ✓ 1/2 cup sugar (adjust to taste)
- ✓ 1 1/2 cups warm water or milk
- ✓ 1/2 tsp cardamom powder
- ✓ 2 tbsp chopped almonds & pistachios
- ✓ 1 tbsp raisins (optional)
- ✓ A pinch of saffron strands (soaked in warm milk, optional)

### Method:

- 1 Heat ghee in a pan and roast the vermicelli on low flame until golden brown.
- 2 Add warm water or milk and let the sev cook for a few minutes until soft.
- 3 Stir in sugar, cardamom powder, and saffron milk, mixing well until the sugar dissolves completely.
- 4 Add chopped nuts and raisins, cooking for another minute.
- 5 Serve warm, garnished with extra nuts

This Meethi Sev is a simple yet soul-satisfying dish that brings warmth and nostalgia to every bite.



TRY IT OUT AND ENJOY!