



SQUAREPETALS

Global Webzine

Personal Development
Your Mistakes are Staircase

Insight
Polish Orzel

Human Psychology
Changing Identities

Poems
Rain Brings Awesome Weather
Humanity
Sky with a Smile

Corporate
Design Thinking

Flavor Special
Govind Gatta Biryani

Short Story
Love
The Missing Library

Event
SquarePetals Krishna & Radha
Photo Contest

Finance
Investment
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Top Trends
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Rj Dileep Singh
Founder Radio Adda
TV Actor, Anchor,
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Dept. of Psychology,
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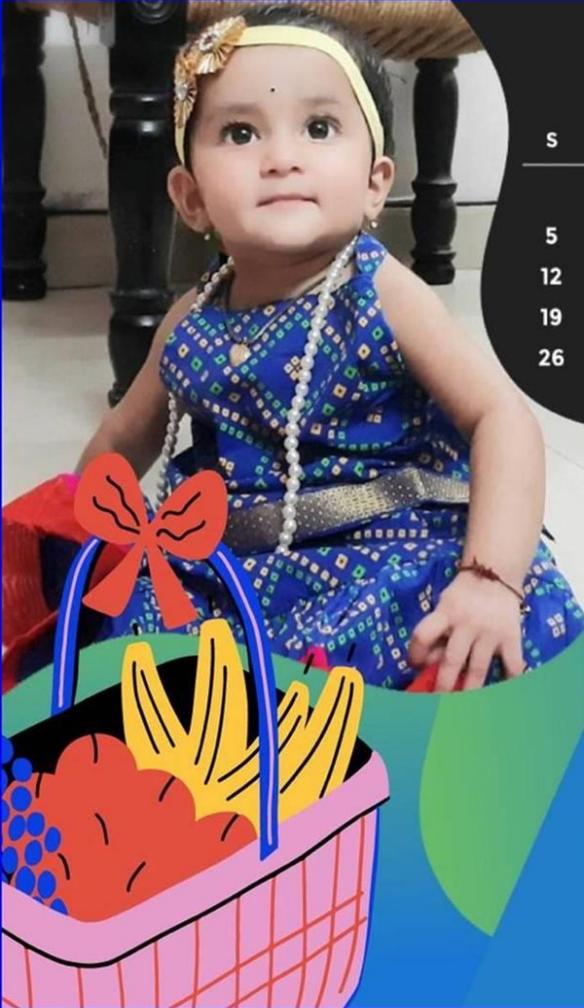
Dr. Sansriti Johri
Author, Editor, Entrepreneur &
Officer with CBIC, India



Viren Johri
Concept &
Production Chief
COD - EsquireYJ



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Advika Jain

2021

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info@squarepetals.world

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(M)+91 7778896891 / 137

Article Writers:

Michael Ediale
Rahul Shrivastava
Samir Kumar Sah
Dr. B. S. Parimal
Kavita Gupta
Dr. Sansriti Johri
Ravikiran Rangaswamy
Moin Khan Pathan
Virendra Johri
Manish Yadav
Falguni Thakkar
Maria Johnson
Arpita Panda

Top Trends:

Sunehri Johri

FROM THE DESK OF Editor-in-Chief

Hello friends,

Come September , the season of festivals in India. The grand and auspicious Ganpati Festival bells are ringing already and the market place is flooded with decorations and lightings, and of course Lord Ganpati idols which bring positive vibes. Please prefer an eco-friendly Ganpati idol, as caring for nature is the essence of true religion. We at SquarePetals are dedicatedly working for making available knowledgeable & interesting content to the readers. We would like to Congratulate our efficient team on taking our efforts a level higher up now by means of the SquarePetals Podcast 'Pen Speaks'. SquarePetals Global Webzine is beginning it's third year with the sounds of 'Ganpati Bappa Morya'! Enjoy the Modak and Laddoos, may Lord Ganpati bless us all with good health and happiness.

Regards, Dr. Sansriti Johri Editor-in-Chief

Stay safe , stay happy.

Love & regards.

Sansriti Johri

Dr. Sansriti Johri
Editor-in-Chief

CONTENT

Cover Story

RJ Dileep Singh 07

Personal Development

Your Mistakes are Staircase 09

Human Psychology

Changing Identities... 13

Corporate

Design Thinking..... 22

Short Story

Love 23

The Missing Library 26

Finance

Investment 29

Crypto Currency 31

Insight

Polish Orzel 34

Poems

Rain Brings Awesome Weather 36

Humanity 37

Sky with a Smile 38

Events

SquarePetals Krishna Radha 17

Flavour Speial

Govind Gatta Biryani 40

Top Trends

Bangles 44



SquarePetals Podcast

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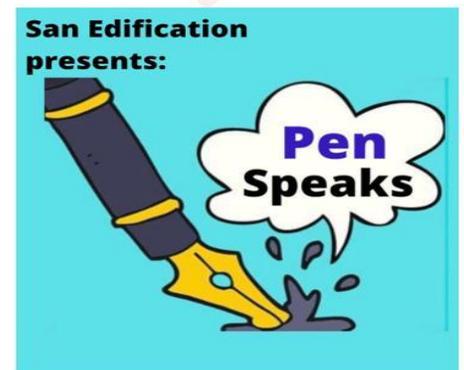
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Healthy Lifestyle: SelfCare

Speaker:

Dr. Sansriti Johri

Author, Officer, Entrepreneur



San Edification Presentation



Cover story

Founder Radio Adda, TV Actor, Anchor, Radio Jockey



RJ Dileep Singh is an Indian film and TV Actor /Anchor/Radio Jockey and founder of Radio Adda, who started his career as a Radio Jokey in 2008 with "All India Radio" Allahabad. Later, he joined FM Rainbow at Delhi in 2008. RJ Dileep Singh debut in film with a lead role in a romantic Drama called, "**A Broken Heart**". The film is based on Real Life of an Orchestra Dancer Bijli Raani's struggle, who is still living in Bihar. The film will be Realising on Big Screen Soon.

He has also worked as Monitoring Journalist for 4 years with Ministry of Information & Broadcasting. He has got "Humanity achievers awards 2015 for his achievements and involvement in social causes and Also recieved "Bharat Icon Awards 2018" for his 10 years service into Tv and Radio.

Recently Rj Dileep Singh has completed new film "**Step in my shoes**" streaming on Disney hotstar plus. . He has also done two tv serials for doordarshan" Na hausla hareng hum" and "Raavi" (Pilot)

He has done a mythological TV show "Bhaj Govindam" for Adhyatm channel in which he played Lord Krishna's character.

Currently he is working in two Hindi movie projects as a lead actor "**Dark Night**" and a comedy film "**Jugadi Raani-Bawaali Bubbly**".

He has done music videos "Aankhen" with a special message on "Eye Donation".

Recently He shot yet another song "Butterfly" which got released on 2nd April 2021. We wish him all the success in his future endeavours.





Every successful people you know has made mistakes in their lives, businesses and career. Every success story is linked to mistakes and failures.

Most people don't want to be associated with mistakes. Been smart is not in avoiding mistakes. Rather it is by making mistakes and learning from them. It is when we fail to learn that makes us failures.

YOUR MISTAKES ARE STAIRCASE

Mistakes are the prices we pay for success. Mistakes are staircase not barricade. Don't be afraid of making mistakes. Mistakes are part of the learning and training process. Mistakes preoates us for the great success that is about to come.

The person who try to avoid making mistakes and learning from them is doomed for failure and mediocrity. Risking not making mistakes is risking success. Success is created from mistakes. Mistakes give you the opportunity to become perfect and competent.

Never feel bad when you make mistakes, be glad because success is within your reach. If you had failed or made a mistake? It is an evidence that you are not yet finished but polished.

Whatever you attempt without making mistakes would not last. Why? You need experience to maintain it. And experience comes from failing and making mistakes. We have nothing to loss when we make mistakes. We have more to gain. Experience and knowledge is what we gain in the school of mistakes.

Any environment that scolds you for making mistakes will prepare you to be a failure. You cannot grow or flourish in such an environment.

How do we learn to ride a bicycle? We learn by riding and falling. We made mistakes and perfect them until we begin to ride. If you are afraid of making mistakes? You will be far from becoming successful. Success is the reward we get from not been afraid of making mistakes. The more mistakes we make in whatever we are doing. The more chances we have to

succeed. Mistakes are staircase to success not a broken bridge. Climb on your mistakes until success sees you. Did Thomas Edison not made mistakes 1000 times while experimenting his idea of electric bulb?

Success don't come without mistakes. Accepting your mistakes and learning from them gives you a winning edge. Nothing worthwhile in life comes without mistakes. Mistakes doesn't mean that you have failed. It doesn't mean you can't try anymore. It means you can keep trying until you get it. It means you can succeed.

There's nothing wrong in making mistakes. But there's something wrong in not accepting and correcting your mistakes. Whatever mistakes you have made can be corrected and improved upon.

Success is a poor teacher that teaches through mistakes and failure and allows you to learn the lesson afterwards.

Mistakes position you for greater success. Most people give up when they make mistakes and some out of pride never admit they made mistakes. They are deceiving themselves. No one is perfect, no one is above mistakes. Successful people make more mistakes and it propels them to greater heights of success.

Your mistakes can be a wing that can make you fly or a weight that can weigh you down. Never give up on your goal or idea because of mistakes. Mistakes are meant to push you out of your comfort zone. Mistakes are meant to stretch you beyond your limit. Mistakes are

meant to make you smarter and creative.

You are never finished or defeated by making mistakes.

The mistakes you develop upon will give birth to the success you desire.

A mistake usually proves somebody stopped talking long enough to do something. If the truth were known 99% of success is built on former failure. Do not surrender your dream to failure you can still fulfill your dream. Never give up on what you can do. The person with big dreams is more powerful than the person with facts.

The secret of success is to start from where you have failed and keep building. Your inability to give up to failure is a proof that you have not been defeated. Mistake is success in disguise. Don't be afraid of mistakes. It is a test for greatness



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SHOWING SOON



CHANGING IDENTITIES

AMIDST COVID-19 PANDEMIC

“All the world is a stage, and all the men and women merely players; they have their exits and their entrances, and one man in his time plays many parts” -William Shakespeare (Act 2, Scene

We all have individual identities which is subjectively been defined by Self-definition. Every significant experience that occurs in our lives alters our sense of self. Each identity comes with its own set of symbolic values, feelings, and behaviours. It keeps on changing as per change in the physical and social environment.

Looking into the current scenario, many people's identities are being tested amidst COVID-19 pandemic outbreak, but some of us have fewer resources to cope up with when

our world has turned upside down. Our identity is endangered on numerous occasions, and we experience a distinct loss of self, comfort, and a challenge to the various ways we recognize ourselves in our world. However, COVID-19 and its social and economic ramifications have left many, if not most, of us confronting rapid changes in our identities at the same time.

There are many people who have a lot of resources, such as a stable salary and a family, and who will only regard COVID-19 as a health hazard. These folks are privileged in that they merely need to check their health and heed health warnings. Their identity – and so their reality – is not threatened in the same way as for others. Yes, the change is happening, but it is happening around them rather than in them.

On the contrary there are some people who are unsettled, and their identities will be evolving and possibly shrinking. They will have to make significant changes, but the threat they face is contingent on the rate of change, as well as the magnitude and quantity of changes. Similarly, many others will be confronted with a world and prospects that have drastically transformed. They'll be perplexed. The evidence that the world is OK, and they are fine, will appear to be disintegrating quickly. Their present will be different from what happened in the past, and their paths will be different as well. Their potential future selves have been abruptly ripped away from them, and they have yet to envision a viable alternative future or identity. For some, this may be their first time, and COVID-19 will be exacerbating previous trauma.

Thus, our identities are evolving at a very fast pace presently. This problem of Identity Crisis might hinder the coping mechanism which is the need of the hour during this pandemic. Evolving and Settling are two sides of the same coin that need immediate attention in order to lead a healthy and peaceful life!



Ms. Kavita Gupta
Assistant Professor
Department of Psychology
Faculty of Education and
Psychology
The Maharaja Sayajirao
University of Baroda
Vadodara, Gujarat (INDIA).



Dr. B. S. Parimal
Assistant Professor
Department of Psychology
Faculty of Education and
Psychology
The Maharaja Sayajirao
University of Baroda,
Vadodara, Gujarat (INDIA).

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Shashwat Johri

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Virendra Johri

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Dr. Shashwat Jorji



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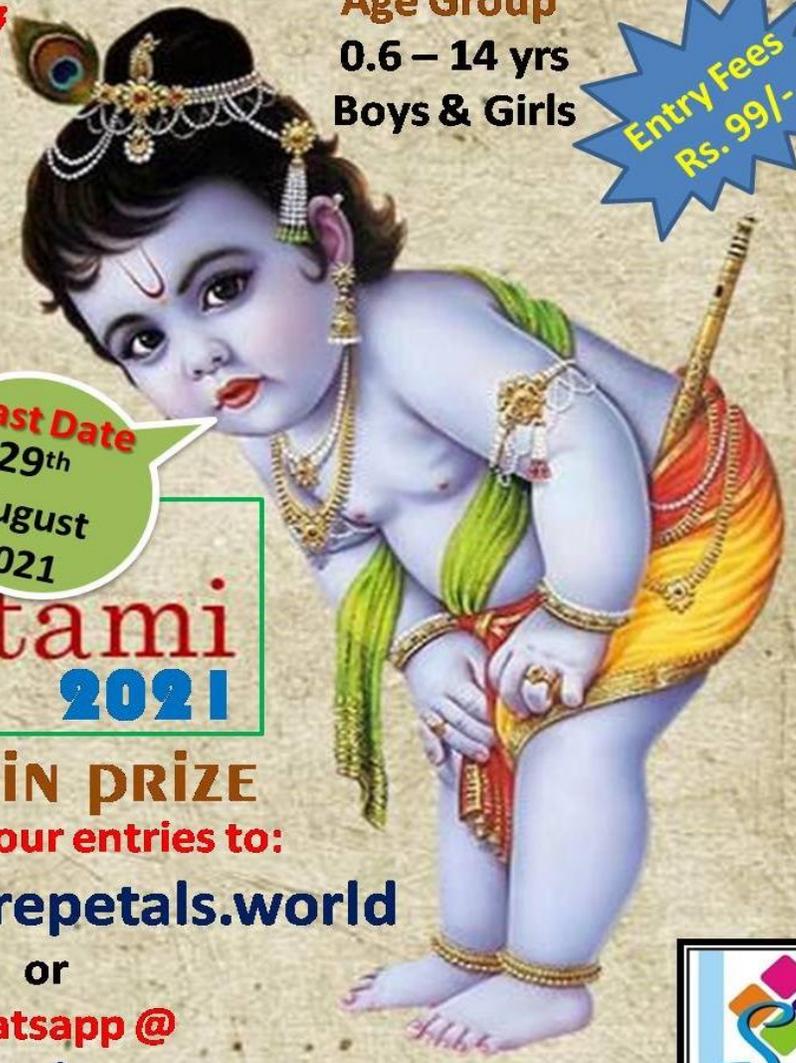
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Manan Bhatia
Krishna Contest 1st Prize Winner



Vihana Bhatia

Radha Contest 1st Prize Winner





Krishna & Radha Photo Contest Winners:

1. Lavik Sajnani – “Krishna” 2nd Prize
2. Diksha Chandwani – “Radha” 2nd Prize
3. Janvi Sugwani – “Radha” 3rd Prize
4. Harsh Chandani – “Krishna” 3rd Prize



But, what do we do if we don't know the problem?

But how about a situation when we don't specifically know the PROBLEM? We might agree that we have a PAIN point but not quite sure about the problem

How two are different??

I had this question coming from INFOSYS leadership team yesterday in deeper conversation around Digital Transformation.

Lean Six Sigma was oriented towards ensuring process consistency and reducing waste, whereas Design Thinking started as a product innovation method.

Lean Six Sigma is great when there is improvement opportunity, and we need to identify the root causes and develop solutions addressing the opportunity.

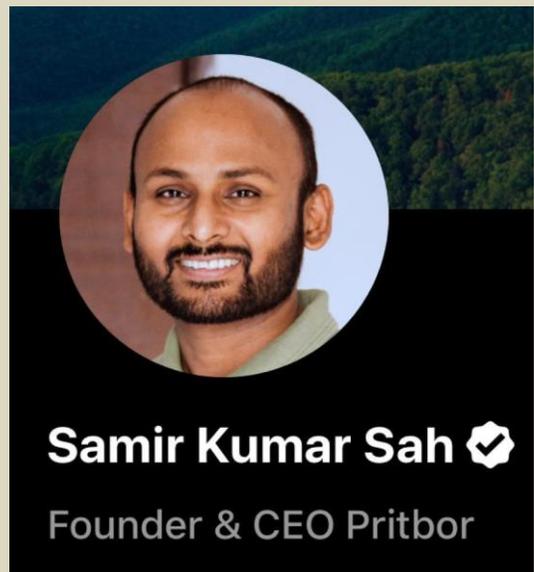
It uses (DMAIC) DEFINE, MEASURE, ANALYZE, IMPROVE and CONTROL approach.

It is a problem solving methodology where we Define the problem, validate the existence of the problem by Measuring it in data, determine the root causes for the problem through Analysis, identify the possible solutions, and then narrow that list down to what will be implemented and then validate the solution had the desired effect.

behind that. This is where Design Thinking is useful.

Design Thinking brings a team of people together to use a creative process to clarify the problem.

We can think of DMAIC following the scientific method, where we establish a hypothesis and then evaluate it. With Design Thinking, a more creative process is followed to identify the problem and then approach solutions.





The other day at the club I was part of a discussion on love. The whole discussion was taking place inside a room and words like 'Romantic Love', 'Puppy Love' and this love and that love were thrown across the table. People were philosophising about love. While talking about love, words like expectations and hope also popped up! Even I gave my views on what love is all about even though I thought that love has no definition and is not something that needs to be discussed. I stopped listening to the intellectual discussion on love when I grew a bit nostalgic and went a few years back and remembered my first love!

"If I ever marry in my life, I will marry this girl," I expressed in front of my mother.

"Accha. I will have to come to see her one day," she replied.

This conversation was much after breaking the news and telling her very innocently about my love for the girl and why I had fallen in love with her. I had made friends in my class, but on finding out that she was the only girl in the entire class who could speak and

understand Hindi, besides being beautiful with long hair and having cheeks like that of a girl who comes from the hills of Himachal Pradesh, my interest in her grew deeper and deeper day by day and every day the number of minutes and seconds that I spent looking at her and then coming back home and thinking about her doubled.

When I went out to play cricket with my friends, I saw her face and not the cricket ball! When I opened any book to read, she replaced the words of the book! I was always smiling, smiling at the thought of seeing her during the day, smiling in front of the mirror while getting ready and smiling secretly! The very first sight of her when she entered the class made my day. The songs that I heard seemed sweeter and even more romantic.

One day after school I even found out that she used to cycle from her home to school. Sometimes after school I would go and see in which direction she would cycle to even though it never changed. I saw her speak to someone who looked like her elder

cousins in Hindi; the Hindi that sounded so soft, so deep and words flowed like pure water. I was longing to talk to her in Hindi. The first thing that I wanted her to know was that I could speak in Hindi and that it was my mother tongue. I wanted her to know our common bond – Hindi. The rest of the conversation would follow.

Then arrived that moment, the day I was waiting for. She happened to share the bench with me. For the first few seconds, I had gone blank. Then, while she was engrossed in her work, writing something and making some doodles at times, I kept staring at her. “How do I talk to her? What do I tell her?” My thoughts revolved around these questions, but not before my face had lit up.

With great courage, slightly louder and clearer, I spoke a sentence of five words in Hindi. Now I don't even remember those words, but what happened next was something that I can never forget! She turned around and smiled. Her smile was enough to make me live that moment for days, months and maybe even a year and even today it appears in front of my eyes as if it had happened to me only a few minutes ago! From that day onwards, my smile became bigger, my imagination in which she played a big role became larger and I grew happier. I would wait for nights to end so that I could go and see her the next day.

Earlier, I would stand at a distance, wait for her to come and see her go home on her cycle. A few days later I attempted doing something different. I would try to walk towards her or be present somewhere near her and then look at her such that she looked back at me and then I would give her a smile and she would smile back at me. There were times when I barged into a group she would be part of and I would start talking. We obviously never had

any serious conversations at that time. I was very content in my life; completely enveloped by the joy of liking someone for the first time in my life.

One day, quite unexpectedly, I overheard my dad saying that all of us had to shift to Bombay from Madras. We were likely to leave Madras very soon. I couldn't sleep that night unlike other nights when I would sleep peacefully and dream about meeting the girl the next day. All I could think about was how was I going to live without seeing her every day.

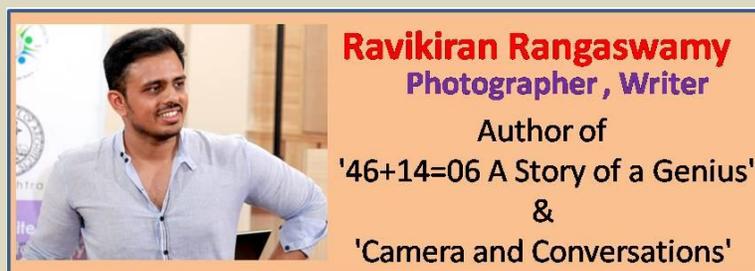
A few days later, it was confirmed that we had to shift. I bid adieu to all my friends. My parents had also come. My mother urged me to go and tell her that I would be shifting to another city, but I didn't. I blushed a bit.

“Don't worry, I will meet her someday and tell her everything.” I replied confidently.

Perhaps my expressions and feelings were a mixture of happiness and satisfaction punctuated with a bit of sadness. That was my first love, who I saw the last time riding on her cycle out of the school gate in the same direction, when I was only nine years old.

You can follow him on Instagram-
[ravikiran_photographer](https://www.instagram.com/ravikiran_photographer) and see his work on

www.behance.net/ravikiranclicks .



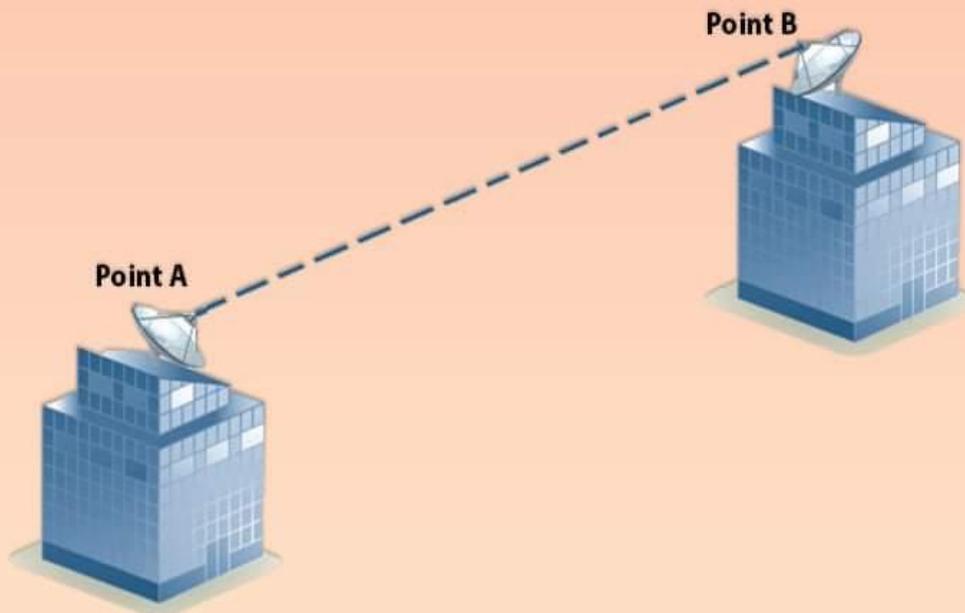


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The Missing Library

“What do you do in your free time? What hobbies do you have? Why don’t you play cricket? You never participate, Mehul. What a boring guy! Why do you always read?” These questions madden me to no end. Whenever I sit to read, people keep meddling with me. I try to fish in a pond, but these flies keep bugging me. What a pain! I enrolled into a college as a Bachelor of Arts (English) student. MK Arts College is a renowned college. It’s popular for its library. Finally, a place where I can find peace, I thought so...

“What are you reading, Mehul?” Mr Rohit, our English lecturer asked, placing his books beside me. “Urm...” I got off the chair to greet him. “Reading *The Wind in the Willows*.”

“You may sit,” he grinned, sitting beside me, “ah, *The Wind in the Willows* by Kenneth Grahame, I see.”

“Yes, sir,” I resumed reading.

I don’t mind Mr Rohit, for he’s like a companion to me. He has read twice as many books as I’ve read, and is still reading. He’s a role model for me.

“Best of luck!” he patted my head.

“Oy!” a voice called.

“Who’s there?” I frowned. “Let me read in peace.”

“Can you see me, Mehul?” the voice became louder.

“I can’t,” I turned around, “and stop pestering me, man!”

As soon as I sat down, I felt dizzy. The library wobbled before my eyes. I held onto my desk so that I don’t fall. After some time, the wobbling stopped.

“What the hell?” I thought to myself. “Is it the doing of the voice or am I seeing things?”

All of a sudden, two rows of books flew out of their shelves, and like butterflies, they flapped and flapped. All the books hovered over me and then, they started arranging themselves on top of one another in a circle. I realised that they were trying to capture me, but it was too late.

“Help!” I pushed the spherical wall of books. “Who are you? What do you want?”

“I am the Keeper of the Missing Library,” a feminine voice answered, “you can call me Helen.” The book barrier fell off; crumbling like a sand castle and the next sight shook my head.

The library I was in was gone!! Instead of that, the entire place was a paradise of books. As far as the eye could travel, there were rows of books, like endless. When I looked above me, they were as tall as 20 buses

stacked vertically. I was mesmerised by it. Even the sky was full of books, flying overhead me.

"Welcome to the Missing Library!" a short girl appeared before my eyes.

"Whoa!" I pointed at the books. "What the hell! Where am I? Why am I here?"

"You are at the Missing Library," she walked towards me, "and you are here because of a particular reason." "Wow!" I touched her hair. "You have a bookmark tied instead of a ribbon. That's hilarious!" "Don't touch my hair!" she growled at me.

"Ow!" a book hit me at the back of my head.

"Mr Mehul," she cleared her throat, "if I am not wrong, you have read 57 books till date." "Really?" I shouted. "That much? Wait, how do you know about me?"

"I know everything!" she grinned. "I am the Keeper-" "Of the Missing Library," I mimicked her voice, "bla-bla-bla!"

"Let me finish first!" she punched me in the guts. "Ow! Even though you are so small, you've great strength."

"Who are ya callin' small?" she was red all over her face. "Follow me! Hmph!"

"My bad!" I apologised.

"So," I followed her, "do you live here?"

"Yes," she said with a smirk, "and I have an interesting job for you."

"What is it?" I stopped in my tracks. "If it's about arranging books or cleaning this library, I am not taking that job. No, naught, never!"

"Relax, Mehul," she winked at me, "it's an easy job, really." She clapped twice and few books flew to us and formed a sofa.

"Is it okay to sit on these books?" I asked before sitting. "If there are words written in it, I ain't gonna sit on them?"

"Don't worry," she sat down, "they are empty." "So," I said, "what's the job?"

"Actually," she fidgeted, "I have read almost all the books in this library, but I am unable to meet my

deadline for this new job, so, will you become the Whisperer for the Books?"

"Whisperer?" I exclaimed. "What is that?"

"You have to read the books and whisper the basic ideas of that book to their respective will-be-authors." she explained. "In short, take this book The Glowing Bones written by Jason Mansfield. You have to read this book, write down the idea in the paper provided and whisper the ideas of this book into the ears of Jason Mansfield. The name of the author is glowing yellow right now, that means the author has still not decided to write a book. When it glows green, you have to rush through that portal and paste your written idea on his forehead."

"Wow!" I exclaimed. "Reading the book before the author sounds great!"

"But," she pointed her finger at me, "if the name ever glows red, the author will hunt for another idea. Our competitor, The Wisdom Library, will get the credit and you will be forbidden from the Missing Library." "You are also a human, right?" I asked her.

"Of course!" she said. "Now, is it a yes or a no?"

"Yes!" she took my hands into hers. "If you want to come to my Library, chant 'Helen of the Missing Library, let me in!' See you later, Mehul!"

"Wai" I said, but the next thing I knew, I was in my library.

The clock still struck four; the time I vanished. My life as a Whisperer starts from now. Hell yeah!



Moin Khan Pathan
A young writer at the age when
he is appearing for his
12th Grade in School

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the markets and manage investments. Fund managers identify the winning stocks to buy, when to buy them, and more importantly, when to sell them. They spend hours analysing the performance of companies, and if they fit the fund they manage. What's more, all mutual funds are governed by SEBI, the industry body, and are highly secure and transparent. So, while earning is your job,

1. Higher returns

Isn't this what all of us seek from our investments? Mutual funds provide the right avenue for investing in a variety of market-linked instruments, which have time and again delivered superior returns compared to other traditional investment options. Debt funds have consistently beaten Fixed Deposit (FD) returns, and with bank interest rates going south, they present a good investment choice for investors with lower risk appetites. For the more adventurous investors, equities (shares) present a great investment avenue, for higher, inflation-beating returns. And investing in equities through mutual funds is an excellent way to enjoy the higher returns, but with much lesser risk, thanks to rupee-cost averaging, portfolio diversification and many other factors. Data reveals that equity funds have delivered around 11-15% returns over the last 10 years. With inflation averaging at 4-6%, you could get a head start on your savings, by identifying and investing in the right mutual funds today.

2. Professionally managed

Mutual funds are professionally managed by fund managers, whose every day job is to track

investing it wisely and delivering high returns is the fund manager's job. You can rest assured, knowing that when you invest in the right mutual fund, he/she is likely to manage your funds far better than you.

3. Disciplined investing

Habits are hard to break. Which is why we are advised to inculcate good habits. And what better habit could there be, than investing for your secure future? When you start a Systematic Investment Plan (SIP) in a mutual fund, you are committing to invest a certain amount on the same day of the month, consistently for a certain number of months/years. Such a commitment instils in you the discipline to take a productive action towards your future. It becomes a fixed component of your monthly spend, around which all other expenses have to be factored. Your disposable income will be that which is left, after your mandatory expenses and investments are done. This way, you ensure that nothing comes in the way of your goals - neither a fancy dinner nor a shopping trip.

4. Less/ No lock-in

Almost all your traditional investing instruments come with long lock-in periods, which make it hard for you to get your money out, in times of emergencies. Mutual funds, on the other hand, broadly come with less, if not no, lock-in periods. Most funds do not have a lock-in period and give you the flexibility to redeem your money when you need it. Even tax-saving Equity Linked Savings Schemes (ELSS) come with a short lock-in of only 3 years. So you are saved the hassle of fixed, long lock-in periods, as seen in other investment options. Having said that, experts recommend that a fund should not be redeemed until the goal for which it was started is fulfilled, as the longer you stay invested, better are your chances for higher returns.

5. The fund with your name on it

Within the world of mutual funds there is a wide variety of investment choices to pick from - equity funds, debt funds, liquid funds, tax-saving funds etc. So, depending upon your profile, goal and preference, there are various funds that are ideal for you. Unlike a PPF or an NSC, where the rules are already laid down for you, here you can choose what type of fund you want, how long you want to stay invested, how much you want to invest, and much more. Just like how a tailor-made outfit is often a better fit for you than a ready-made garment, a personalized mutual fund portfolio with the right advisor is the best fit for your goals.

6. Diversification

We've all heard the adage "Don't put all your eggs in one basket". This is the premise of diversification. It means spreading your investments across asset classes and stocks, to

reduce your risk. With mutual funds, you get the advantage of default diversification, as your fund manager invests across a variety of stocks. Sudden changes in one stock, are likely to be balanced out by the performance of other stocks in the fund. It is an ideal way to get a taste of the equity markets, but with lesser risk. Of course, it is important to not invest all your money in one mutual fund, and further lessen your risk by diversifying across different types of mutual funds. Consult your financial advisor on how to balance your portfolio by selecting the right mutual funds.

7. Convenience

And finally, investing in mutual funds is now a piece of cake. The whole process is offered online by many players in the industry. Starting a SIP or making an investment can be done in a matter of few clicks. Even tracking the performance of your investments can be done easily online. You can set up a bank mandate for monthly investments and set your SIPs on auto-pilot mode, so that you are even saved the hassle of manually investing every month. The SIP amount is automatically debited every month from your account. In short, mutual funds today, provide the right ground for investing with the least effort, and with the potential for maximum returns.



Virendra Johri

Concept & Production Chief

COO- EsquireVJ Multifaceted Company



... has

scored up both in calls of fame and success in recent times.

Cryptocurrency can be termed as a digital currency that only exists electronically. You usually exchange cryptocurrency with someone online, using your phone or computer, without using an intermediary like a bank. If you have traded crypto in recent times, you would know that the currencies have almost tripled to the amount that existed 5 years ago. The crypto market had outshined the stock exchange year over year with insane returns never before seen in any financial institution. Short term and long term crypto have made enormous returns for its investors. Numbers of investor are increasing every day and along with traders, people who educate and train crypto-economics are profiting even more. Launching crypto is a very technical process and you might need professional assistance to go through with it. There are lots of mini-steps in between the main milestones on the way to launch a cryptocurrency. The person who educates and trains crypto-economics should have traded in crypto and must have seen its ups and downs, profit and

loss to be experienced and capable enough to train.

Here you will find a brief clarification on cryptocurrency in the words of Manish Yadav. Manish Yadav is a financial advisor and crypto expert who had a good sum of experience in trading. He gives advice not only on crypto but also on forex and general financial planning. Five years back when Manish Yadav started trading, the crypto industry not like today had fame or enough recognition and policies in favour of it. This was because of its use in illegal trading and for being used in the silk route of the internet, commonly known as the dark web. During that time, Manish Yadav learned the fundamentals and developed skills in trading. He did not master it in a day. He says that this part of economics requires a lot of patience. He attempted and tested techniques and learned with practical knowledge. Hence in this way, his role in educating people about crypto and helping them make money is favourably justified. It displays a fact that one should not skip the

learning part when one has to start trading any commodity. The time invested in learning will incredibly help in winning the goal result. The websites that ensure techniques of earning thousands of dollars in a day is a wholesome scam. Therefore, in such circumstances trusting an experienced trader like Manish Yadav is a strong and wise choice. The cryptocurrency market cap is around \$1.5 trillion right now. Just a year and a half ago it was less than \$500 billion, and just ten years ago it wasn't even a billion dollars. The industry has progressed so much in much less time than it is the stuff of legends. Manish Yadav tells that in the last 3 years, he has seen such a huge profit growth in his trading practices. According to him, his achievement depends on two factors. One, a good and strong foundation, and two, patience. No one is a billionaire in a day.

Manish Yadav speaks that crypto is the best investment you can make on a risk-adjusted basis right now. It has a lot of potentials, on the condition that you invest in coins with strong fundamentals. According to Manish, you generally shouldn't only invest in tokens that have no backing. This means that those coins are falsely pumped up by a few rich investors. Such investors who try to falsely pump up some coins are caught by ICOs (Initial Coin Offerings). That is the way money is raised to launch a new cryptocurrency. This process is similar to other product launches where the actual product does not come into the market immediately but the sales begin. Here, similarly, the investors can buy the coins before the actual launch and are delivered the product after its official launch. Everyone from a small trader in his room to the Tesla owner himself has cast the light on cryptocurrencies

and shown their interest in them. At this point, you are at the right time and the right place if you are thinking of starting your cryptocurrency.

The next notable point is that most of the ICOs fail to reach their goal point. The reason a lot of ICOs fail is that the investors do not completely believe in the project. Launching crypto does not mean just putting up a new coin in the market. It is about to maintain its success later. In brief, Manish Yadav states that in the game that is cryptocurrency trading, the main tool one can have is patience. His goal now in life is to simply help people to make money in crypto using his deep knowledge.



A financial advisor and crypto expert who had a good sum of

*experience in trading- **Manish Yadav***



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POLISH ORZEŁ



1/350 DIECAST MODEL



Orzeł (Eagle) was a Polish submarine which participated in Operation Worek when Hitler attacked Poland during the Second World War. The submarine withdrew from the Polish coast as the situation evolved. Damaged by Nazi attack, Orzeł reached Tallinn on 14 September 1939.

The Hague Convention of 1907 enjoined signatories from interfering with the right of enemy warships to use neutral ports within certain limits. Initially, Estonia assisted with the repair of a damaged compressor of the submarine. However, probably because of pressure from Hitler, Estonian military authorities soon boarded the ship and declared the crew interned. Armaments were dismantled and the naval ensign at the submarine's stern was removed.

The crew of Orzeł conspired to escape. At around midnight on 18 September, the port lights suffered an unexplained malfunction. Seizing the opportunity, the Polish crew prepared the submarine for departure. Two Estonian guards at the dock were lured aboard and nonviolently taken prisoner (they were later deposited off the Swedish coast), the lighting in the port was sabotaged and the mooring lines were cut with an axe. Estonian military discovered the escape too late. They opened up with machine guns and light artillery. Heavier guns were not used for fear of damaging other ships.

After three weeks on sea, Orzeł headed for Britain. It took two days to pass through the heavily guarded entrance. The only references that the Poles had were the lighthouse guide and a rudimentary map drawn by the navigation officer.

Orzeł made landfall in Scotland on 14 October. The crew sent out a signal in broken English, and a British destroyer came out and escorted them into port. The arrival of Orzeł came a surprise to the British Admiralty, which had long presumed the submarine to be lost.

Rahul Shrivastava

Indian Foreign Service (IFS)



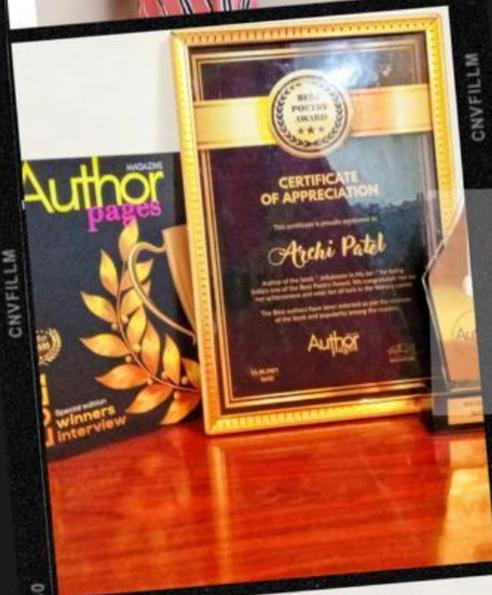
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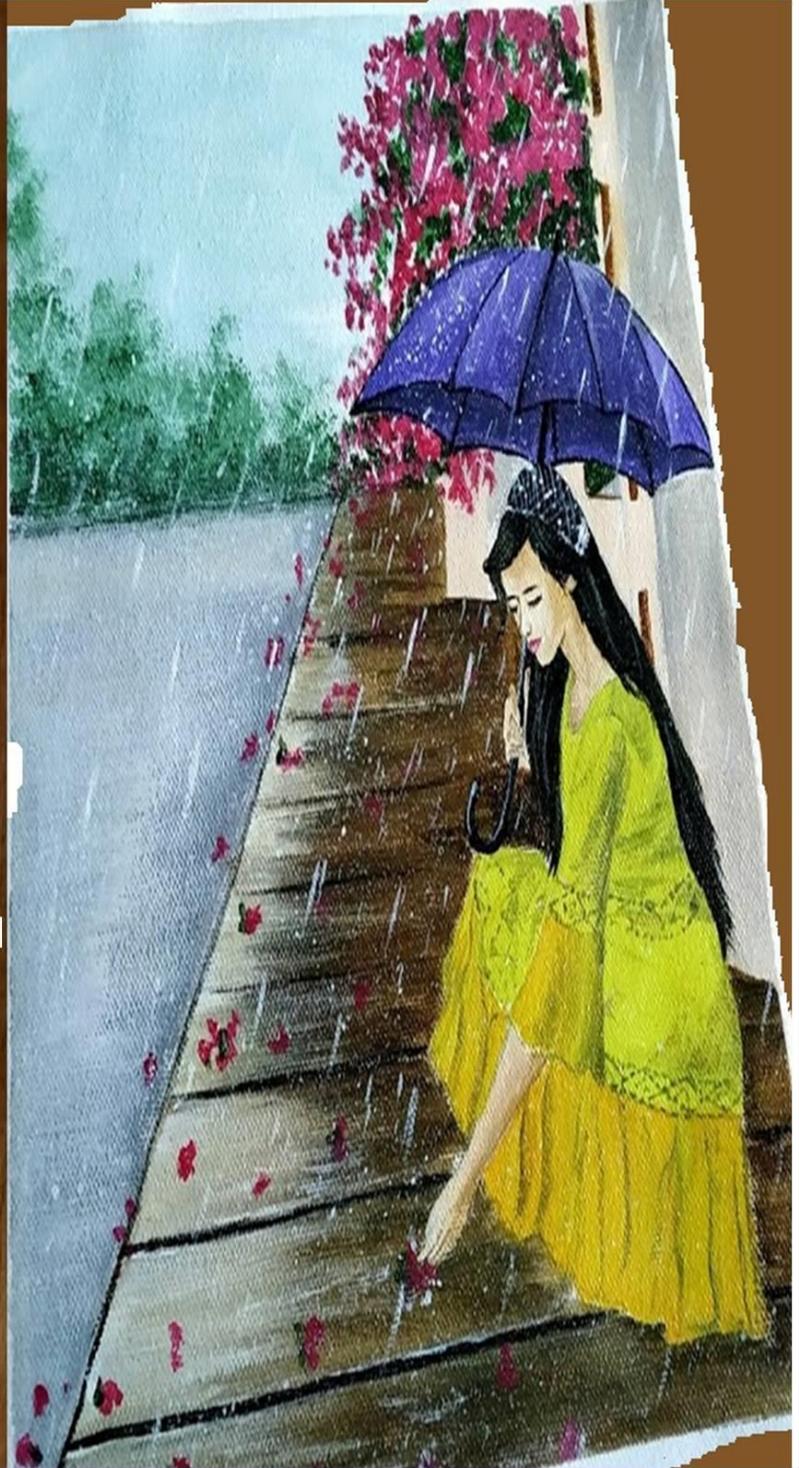
Rain Brings Awesome Weather

And when sun rays
Slant down with grace
The drizzling drops
turn shimmer..

In my car
I get the feel
of driving through
the glitters !
The rainbow bridge
Across the trees
where birds flaunt
lovely feathers,
The nature's show
is so much wow !!

The rains bring awesome weather ☁️

Earth's fragrance great
Clouds pout n prate
The greens update,
Birds twitter ...
The nature's show
Is so much wow !
As rains bring ...
Awesome weather



DR. SANSRITI JOHRI
AUTHOR, EDITOR, ENTREPRENEUR



Humanity

Walk past the by lanes of humanity,
Gender indeed worked hard...
To create a new expression of sexuality,
Being the victims of chromosome gamble;
Or the birds chased out of their nests.
Queer or transgender,
They don't need your affirmation,
To put off their mask!
Their dignity is proclaimed for which
They have well fought.
They are withered souls, that you mock,
They are warriors you had tried to break!
How long are we going to ignore things?
Which are meant to be accepted?
Can't you see they are "THE BEINGS OF LOVE"!
They all are beautiful, just the way they are,
Resembling butterflies with colors
Of dazzling flowers of spring,
Sun's vibgyor, rainbow
After first shower of Monsoon!



By Arpita Panda



PenVibe International Poetry Contest Winners



Sky with a Smile

**Am jealous of the tiny worm that eats all day
Yet so thin and bright how does it always stay?
Am jealous of the tiny flower that blooms
Does it never encounter so called glooms?
Am jealous of the gentle calm soothing breeze
Where is it going or where does it really cease?
Am jealous of the soil that stays under me so powerful
How does it let allow everything on it to look graceful?
Am jealous of the water that keeps flowing
How does it move and always stay glowing
Yet I wish to be surrounded by you all forever
As you shape the day and stay under the same cover
The sky that keeps looking at all with a smile...**



By Maria Johnson



PenVibe International Poetry Contest Winners



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Govind Gatta Biryani

Janmashtami Special

Ingredients:

For the dough of gatta

- 1 cup gram flour
- 1 tablespoon oil
- 1/4 teaspoon salt
- 1/4 teaspoon red chili powder
- 1/4 teaspoon turmeric powder
- 1/4 teaspoon garam masala
- 1/2 teaspoon carom seeds
- 1 teaspoon Kasuri methi
- 5 tablespoons natural yogurt
- A pinch of asafoetida

For Gatta Stuffing:

- 1/2 cup mawa
- 2-3 tbsp crushed cashew
- 6 -7 black pepper powder
- 2 tbsp grated fresh coconut

For gravy:

- 1 1/2 cup whisked natural yogurt
- 1/2 cup onion-ginger-garlic paste

- 1 bay leaf
- 1 teaspoon coriander powder
- 1 teaspoon red chili powder
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon garam masala
- 1 teaspoon cumin seeds
- 2 teaspoon Kasuri methi
- A pinch of asafetida
- 1 tbsp biryani masala
- Water, as required

For Rice

- 500 g Rice
- 10 g Whole species (mix)
- 1 tbsp Ghee
- 4 ltr Water

Other ingredients

- 1/2 cup Barista
- Handful Coriander and Mint leaves
- Rose water
- Kewra water
- Biryani itra
- 2 tbsp saffron milk
- 1/2 cup milk

Method:

Firstly we make the dough.

Take a large mixing bowl, and add all the dough ingredients to it. Mix well. Knead the mixture, add 1-2 teaspoon water, if needed. Cover the dough with cling film and keep aside for 30 minutes.

Now we will get the stuffing ready. For this, take a pan and place it on low heat, now add mawa in it and cook for a few minutes, then add all the stuffing ingredients to it. Mix well then switch off the flame. Keep it aside.

Now it's time to make gatta

Apply a little oil on your hands, and make 6-8 balls out of the dough.

Take 1 dough ball in your hands, and press it to make a flat circle of about 3 inches diameter. Put 2 teaspoon of stuffing mixture on the flat circle, and bind the dough into a ball again. Do the same with all the remaining dough balls.

Now we will boil it. So

heat a large pan, and add enough water to it for boiling the dough balls. Once the water starts to boil, put the dough balls into it.

Boil the dough balls till they become light in weight and start floating on the boiling water surface. Now take out the dough balls from the water and set them aside.

Now for frying, heat another pan, and add some oil to it for frying the dough balls.

When the oil is hot, add dough balls and fry them till they turn golden brown.

Now we will make the gravy for it. Heat another pan, add 2 tablespoons oil to it. When the oil is hot, add bay leaf, cumin, and asafoetida, fresh green chilli in it.

When they start spluttering, add the onion and fry it.

Now add chili powder, coriander powder, turmeric powder, garam masala powder along with 1 cup of water.

Now add chopped tomatoes and a pinch of salt and cook for few minutes.

Here you can use the same water which you used for boiling. Cook for another 5 minutes.

Now add yogurt to it, and stir consistently until it begins boiling.

Add fried dough balls, and salt according to taste.

Let it boil covered on medium heat for 7-8 minutes.

Remove from heat. Keep aside.

Now we have to cook the rice.

For that take in a deep pan, some water, whole spices, ghee and salt. Then allow it to boil. Once it starts boiling add rice in it and cook it only 80%.

After that remove from the heat and strain the excess water from the rice and spread that rice on the strainer so that the excess water is strained out of the rice.

Now we make yakhini, for that take 1/2 cup of gravy for prepared gatta curry and mix 1/2 cup milk, all essence and ghee in it. Mix it well.

Now it's time for layering the biryani. Take a deep bottom vessel add yakhini on the bottom then spread cooked rice on it. Then spread barista, chopped coriander and min leaves, spread prepared gatta on it, then again spread remaining rice on it, then spread saffron

water, coriander leaves and barista on it, and then cover with a damp cloth and cover with lid and then put a heavy weight on it. Now place it on low flame for the Dum. Now give it the Dum for 10 minutes.

After 10 minutes your biryani is ready to eat. Serve it with raita or salad and enjoy !

From
Falguni ashwin somiayaJanmashtami Special
Govind_Gatta_Biryani

Ingredients:

For the dough of gatta

1 cup gram flour
1 tablespoon oil
1/4 teaspoon salt
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1/4 teaspoon garam masala
1/2 teaspoon carom seeds
1 teaspoon Kasuri methi
5 tablespoons natural yogurt
A pinch of asafoetida

For Gatta Stuffing:

1/2 cup mawa
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6 -7 black pepper powder
2 tbsp grated fresh coconut

For gravy:

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1/2 cup onion-ginger-garlic paste
1 bay leaf
1 teaspoon coriander powder
1 teaspoon red chili powder
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1/2 teaspoon garam masala
1 teaspoon cumin seeds
2 teaspoon Kasuri methi
A pinch of asafetida
1 tbsp biryani masala
Water, as required

For Rice

500 g Rice
10 g Whole species (mix)
1 tbsp Ghee
4 ltr Water

Other ingredients

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Now we will boil it. So heat a large pan, and add enough water to it for boiling the dough balls. Once the water starts to boil, put the dough balls into it. Boil the dough balls till they become light in weight and start floating on the boiling water surface. Now take out the dough balls from the water and set them aside.

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After 10 minutes your biryani is ready to eat. Serve it with raita or salad and enjoy !



Falguni Thakkar
Award Winner Chef
& Author of Hand to Heart



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