TECHCITY PLUS

CONSUMER CONNECT INITIATIVE

Revelling in Oneness

The World Spirituality Mahotsav held last week is being seen as an epochal moment in spiritual history. It brought together spiritual and religious organisations to work for peace and well-being in a spirit of oneness

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he camaraderie and bonding between faiths were a sight to behold during the three-day global confluence, with about 300 spiritual organisations in attendance at Kanha Shanti Vanam, the global headquarters of Heartfulness. Hundreds of spiritual leaders, Buddhist and Jain monks and nuns, Christian fathers, Imams of the Islam faith, Sikh gurus, Zoroastrian leaders, Swamijis from several organisations, and scientists shared their wisdom with an enthusiastic audience as they deliberated on the path to personal and universal

ONENESS IN ACTION

Chinna Jeeyar Swami said right at the outset, "While respecting each other's differences, we will find common ground." In his speech, he highlighted the eventual purpose of this gathering: "This is not just a gathering of religious paths of the world, it's a humble beginning to build a heartful world with peace, a heaven on earth."

nal Anthony Poola, Archbishop of talked of how faiths naturally align, Hyderabad, Abhijeet Halder of the stating, "Amma's nature itself is love

Pir Zia Inayat Khan of the Inayati Order, and Tony Nader, Maharishi Foundation spoke about the essence of their faiths and shared

The President of India, Draupadi Murmu, reminded us all in her inaugural speech that human beings design their own fate. "Our cravings and aversions influence us. To rise above them, we need the aid of a sadhana, a meditative practice." Praising the work done by India's saints across history, she applauded their impact on the world. Similarly, Vice President Jagdeep Dhankar, in his valedictory speech, said, "Don't be impeded by the thought that spirituality is an abstract idea; it's an absolutely practical idea. And to achieve realisation, one has to only look within." He reminded people that spirituality has been deeply ingrained in the fabric of our nation, our ethics, literature, art, dance, music, and even polity, social, and economic spectrums are moulded by spirituality. "That is what sets us apart," he said.

THE ROAD TO PEACE

Swamini Suvidhyamrita Prana of Leaders as diverse as Rev Cardithe Mata Amritanandamayi Math International Buddhist Federation, and compassion for all," the values



One cannot wave a magic wand and suddenly get all people of the world to become peaceful. Only one heart at a time, can humanity be changed. This calls for high level of commitment from all. But, if not now, then when? If not us, then who?

of this summit align with us. Namr Muni, the highly regarded national Jain saint, brought smiles to the audience with a brief note, "Mahavir Swami had said where there is attachment, there is a problem. Today, more than external attachments, it's our attachment to hurtful and hateful words that we retain within us that bring us problems. So, I say, listen from one ear and let go from another to hurtful words, then you will be able to smile!"

On the sidelines of the event, a congregation of Buddhist monks shared their views and said, "Gau-

tam Buddha was the founder of spiritual thought based on oneness of all beings, away from religion. Buddhism is really about humanity." BK Usha of the Brahma Kumaris spoke highly of the manner in which the event was put together with its lofty aims.

Every leader spoke of looking within oneself first to move ahead and lead a more peaceful life. Swami Mukundananda, JK Yog, said, "If we wish to attain peace, we have to declare war against the demons of anger, greed, desire, hatred, and envy within ourselves." The celebrated spiritual speaker and swami, Gaur Gopal Das, reminded one and all that problems of all kinds will always besiege us, and one can't wait for them to be solved to have peace. "Peace is to be established first in the heart, and then problems can be managed," he said.

Swami Atmapriyananda of the Ramkrishna Mission eloquently spoke of how peace was always invoked by our rishis and munis, not just in us individuals but on earth, in inter-stellar space, and so on. "The goal is to manifest divinity within us," he said. He reminded people of the famous speech by

Swami Vivekananda, who had said, "I am proud to belong to a religion in which the language (Sanskrit) does not have a word for 'exclusion', as there is only acceptance." Acceptance and celebration between faiths became the cornerstones of the summit.

MINISTRY WINS PRAISE

Conceptualised with tremendous respect for every aspect of the Indian spiritual ethos by the Ministry of Culture and Heartfulness, the plenary sessions and breakout panels threw light on the rich spiritual heritage of India, bringing back to focus the practicality of its essence when practiced. It highlighted its impact on health, education, the environment, and so much more. Swami Chidanand Saraswati praised the ministry in his speech for conducting a summit that showcases "The (spiritual) entire tapestry of India."

Absolutely captivating and inspired cultural evenings at the end of each day held the audience riveted to their chairs, singing and clapping in unison, revelling in the extravaganza steeped in classical music and dance.

For instance, Oscar awardee and musician par excellence, Shankar Mahadevan, sang his tribute to each faith the very first evening to thunderous applause. Backstage, he shared, "The bond of music to the divine is like that of the breath to the body, it's inseparable."

SPIRITUALITY IN THE WORLD

Daaji, the Global Guide of Heartfulness, shared in one of his speeches that the UN SDGs could all be easily implemented if humanity addressed thought and mental pollution such as greed and hatred first via a meditative practice. India's spiritual core had the answers and the methods to resolve them. He spoke about pranahuti, the energetic transmission of Heartfulness, its profound history, and the spiritual legacy of the chain of masters. He stated that practical projects, for instance, impacting the environment, education, and several other matters of social relevance, would be taken up together with

all participating organisations.

All spiritual masters had words of praise for his leadership and the love with which the Heartfulness volunteers took care of the entire audience. As they shared the wisdom of their path to an appreciative audience, it became apparent that the event achieved what it set out

Dr Imam Umer Ahmed Ilyasi, AIIO, just before leaving, is reported to have said, "My children will practice meditation, and the Brighter Minds programme will be taught to lakhs of students." Sadhvi Atmaprit Vidhi of the Srimad Rajchandra Mission said the love that pervaded the environment inspired one and all.

On a more serious note, former CBI director DR Karthikeyan said, "The world is already at the edge of self-distruction. This congregation of all faiths will work towards building peace across nations. It's already late, but if we do not do anything in unison now, it will become too late to save the planet."



CELEBRATING GLOBAL IMPACT

The one-lakh-seater Kanha auditoriums reverberated with thunderous applause as Daaji received the 'Global Ambassador of Peacebuilding and Faith in the Commonwealth' award from Commonwealth Secretary General Patricia Scotland. In her speech, she said, "Heartfulness has become a global force for inner transformation transcending continents and cultures, sowing seeds of spiritual wellbeing. Daaji's unwavering commitment to service, coupled with a profound understanding of the human heart, creates a legacy of grace, humility, inspiration, and boundless compassion." Vice President Jagdeep Dhankar, who was also present, said, "It was a well-earned, welldeserved recognition from the right quarters. Millions of people are inspired in the most pristine and authentic manner by the thought processes that emanate from here. He went on to say, "Kamlesh Patel received the Padma Bhushan from the government of India, but the greatest honour conferred on him is by the people of India, who affectionately address him as 'Daaji' (father's brother).

Dealing with dehydration in **Hyderabad's hot summers**

Almost all of us have experienced dehydration in Hyderabad summers. It takes a bit of timely care to ensure one stays hydrated through the scorching summer days

If dehydration

does occur, it's

by sipping water

or electrolyte-

rich beverages.

In severe cases,

seeking medical

attention may

be necessary,

as dehydration

complications

like heat stroke or

can lead to

essential to

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yderabad is known for its scorching summers. With temperatures soaring above 40°C (104°F) and humidity levels reaching

stifling heights, dehydration becomes a significant concern for residents and visitors alike. Dehydration not only impacts physical health but can also have detrimental effects on cognitive function rehydrate gradually and overall well-being.

IMPACT ON THE BRAIN

Research has shown that even mild dehydration can impair cognitive performance. A study published in the British Journal of Nutrition found that fluid loss equivalent to 1.5 per cent of body weight can lead to impaired mood, increased perception of task difficulty, and reduced concentration and alertness.

Dr Rajesh Kumar, a neuorgan failure. rologist at a leading hospital, explains, "The brain requires

a constant supply of water to function optimally. Dehydration can disrupt the delicate balance of neurotransmitters responsible for cognitive processes, mood regulation, and energy levels."

SIGNS OF DEHYDRATION

Recognising the signs of dehydration is crucial to prevent further complications.

- The most common indicators include: Thirst and dry mouth: A persistent feeling of thirst and a dry, sticky mouth can be early signs of dehy-
- Dark-coloured urine: Well-hydrated individuals typically have pale or light-yellow urine, while dehydration can cause it to become darker in
- Fatigue and weakness: As the body loses fluids, it can lead to muscle weakness, lethargy, and a gener-
- al feeling of tiredness. • Headaches and dizziness: Dehydration can cause headaches and dizziness, especially when standing up quickly due to a
- drop in blood pressure. Muscle cramps: An imbalance of electrolytes, such as sodium and potassium, can lead to muscle

cramps

ANECDOTAL EVIDENCE

Ravi, a software engineer, recalls a harrowing experience: "I was out running errands in the midday heat, and before I knew it, I started feeling lightheaded and nauseous. It wasn't until I got home and drank several glasses of water that I

realised I was severely dehydrated."

Sanjana, a college student, shares, "During a picnic at the Hussain Sagar Lake, I spent hours in the sun without drinking enough water. By the time we were ready to leave. I had a splitting headache, and my legs were cramping

PREVENTION AND **TREATMENT**

Dr Rama Rao, a general physician in Hyderabad, recommends, "Aim to drink at least 2-3 liters of water per day during the summer months, and consider beverages with electrolytes, such as coconut water or sports drinks, to replenish

minerals.

If dehydration does occur, it's essential to rehydrate gradually by sipping water or electrolyte-rich beverages. In severe cases, seeking medical attention may be necessary, as dehydration can lead to complica-





for international travel. This year, a supreme pack designed for 18 people has been introduced, all with an 18-hour shelf life. When initially submerged in water at normal temperature and then placed in a deep freezer, these packs can last for at least 2 months. Our special haleem variations include options like those with boiled eggs, chicken 65, pure ghee, kaju, Nalli gosht ke haleem, and Nalli platters," informs Ali Reza.

LOADED WITH NUTRITION

Nutritionists highlight its complex carbohydrates and high protein content promoting slow digestion and enhanced nutritional value. "Haleem is traditionally cooked for more than eight hours using protein-rich components such as minced beef, multigrains, lentils, spices, dried fruits, and ghee. It isn't deepfried and is high in nutrients that boost energy levels. Its dietary fibre content aids in developing muscle," shares city nutritionist Madhuri Alakuchi.

It's Haleem season!

With the arrival of the sacred month of Ramadan, the aroma of Hyderabadi haleem fills the air, weaving together centuries of tradition, economic vitality, and culinary excellence. Read on

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yderabadi haleem has become a well-known brand over the last two decades, attracting MBA students to research its economic dynamics. The haleem business is reported to be worth above Rs 800 crore in Hyderabad alone. Every year, around one lakh people find temporary jobs in haleem preparation, including over 1,000 management and professional students who STICKING TO work part-time not only to learn marketing tactics but also to fund their studies or home needs.

While manual workers often earn more than Rs 1000 every day during gent standards defining Hy-Ramzan, individuals or a few management trainees manning improvised haleem shops for recognised companies can earn up to Rs 3000 - Rs 6000 per day, depending on the location of their all haleem manufacturers temporary setups.

TRACING THE ROOTS History says that during Aurangzeb's campaign in the Deccan, amidst the ensures that every ingrediconquests and subjugation of the Qutb Shahis, a custom Arab dish emerged from the cantonments, capturing the hearts of Hyderabadis and enduring as a cherished tradition. "Comprising highest standards. Notably, wheat, lentils, or cereals, sometimes sweetened with jaggery, the dish sim- ran, valued at almost 1 lakh mered for hours, fostering communal dining experiences and evolving over strates their commitment to time with additions like dry fruits and ghee, reflecting today's rendition. The dish gained immense popularity for its nutritional value and filling nature, days before Ramadan and extend especially after a day of fasting," shares for 7 days after, ensuring a cherished

Sous chef Jahangir Khan from Firdaus, an Indian specialty restaurant at Taj Krishna, Hyderabad. Jahangir received training from Nawab Mehboob Alam

Khan, a renowned expert in Hyderabadi cuisine, who revitalised many lost Hyderabadi recipes. This was followed by further training from various experts in authentic Hyderabadi cuisine.

THE HIGHEST STANDARDS Ali Reza Jowkar, the proprietor of Café 555 at Masab Tank, highlights the strinderabadi haleem. "There are presently over 7,500 haleem manufacturers in Hyderabad alone. However, not fulfil the standard requirements," he adds. Ali Reza emphasised an unwavering commitment to quality. He ent, from spices like shah ieera, cinnamon, cardamom, and cloves to pulses like toor dal and chana dal, meets the the inclusion of Irani Zaf-60 thousand per kg, demonquality. "Available from 3:30 pm until late into the night, our haleem sales commence 17 tradition for our patrons year after year," informs Ali Reza.

PACKAGING IT RIGHT

Haleem's popularity surged following As Hyderabad the acquisition of a geographical indicaexpanded tion (GI) tag and the and attracted adoption of modern individuals from packaging techniques, ensuring prolonged other Indian states, freshness and creating haleem became employment opportupopular among nities for thousands people of different of underprivileged families from Hyderorigins. Regardless abad and beyond for of faith or place of about a month. "Varorigin, Hyderabadis ious pack options are look forward to available, including couple, party, family, the approaching and jumbo packs, with haleem season during the holy featuring a lock sysmonth of Ramadan

Responding to demand, some restaurants have introduced vegetarian haleem options, incorporating dried fruits and nuts. Jahangir Khan informs, "At our restaurant, the emphasis is always on preserving the authenticity of classic recipes. However, we also cater to vegetarians by offering a vegetarian haleem made with ingredients like kathal, bajra, and mixed veggies. Kathal haleem, known for its chewy texture resembling the original, is particularly popular in Hyderabad. Pairing haleem with sheermal, a mildly sweet

TRANSCENDING CULTURAL BORDERS

nun, creates a satisfying meal."

packs

As Hyderabad expanded and attracted individuals from other Indian states. haleem became popular among people of different origins. Regardless of faith or place of origin, Hyderabadis look forward to the approaching haleem season during the holy month of Ramadan.

Ali Reza informs, "Despite being a Ramadan staple, a significant portion (65 to 75 percent) of daily customers are non-Muslims, opting for haleem for dinner instead of dining at home due to the belief that it's a seasonal delicacy with limited availability post-Ramadan."

"Haleem is a year-round staple at our restaurant, attracting guests and travellers from across the globe, drawn to Hyderabad's cultural icons like pearls, Charminar, biryani, and haleem. Visitors often take haleem parcels home, while others, including celebrities and cricketers, make it a point to try it during their visit," quips Jahangir Khan.

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