



March-April 2023
Volume 4 ✈ Issue 2



THE RISING STAR



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Dear Readers

Season's greetings from all of us at Star Air.

Welcome to the latest edition of The Rising Star!

I want to emphasize what a significant year 2022 has been for us as we celebrate the fourth year of Star Air. We launched the airline in 2019 with the goal of connecting ordinary people across the skies and we are privileged to have served more than 5 lakh passengers, covering 18 destinations with over 16,000 flights since our inception.

At Star Air, we believe that flying is not just about getting from one point to another, but it is about the journey itself. We strive to make your journey as enjoyable and memorable as possible, whether you are travelling for business or pleasure.

We are pleased to report that Star Air and Nordic Aviation Capital (NAC), the largest regional aircraft lessor in the world, have also agreed to a lease for two further Embraer E175 passenger aircraft. In addition to the two Embraer E175 jets ordered at the Farnborough International Airshow in the UK in August 2022. We are proud to announce that Star Air has just received its first Embraer E175LR aircraft with three more on the way later in the year.

Our primary goal is to build an Embraer fleet in order to increase regional connectivity. The GE CF34-8E engines that power the Embraer E175 have operated for more than 200 million hours and continue to set the benchmark for safety, performance and dependability in the regional jet category.

The Embraer E175 has no middle seat instead, it has a dual-class cabin layout with the best-in-class legroom. With a 2,200-nautical-mile flight range, Star Air is designed to go further, quicker, and smoother.

Star Air is committed to providing our star passengers with the utmost comfort, along with hassle-free and on-time services. We will keep adding new routes in response to the ever evolving need for travel across many industries, and we encourage customers to fly comfortably as we look out for their needs.

We appreciate the support of all of our stakeholders and well-wishers as we continue to explore the aviation industry. Additionally, I want to express our gratitude to our obedient staff members. We appreciate your service as you take Star Air to new heights.

I would also like to take this opportunity to thank you - our valuable customers for choosing Star Air as your preferred airline. We appreciate your loyalty and feedback, and we look forward to welcoming you on board again soon.★

SANJAY D. GHODAWAT

Chairman

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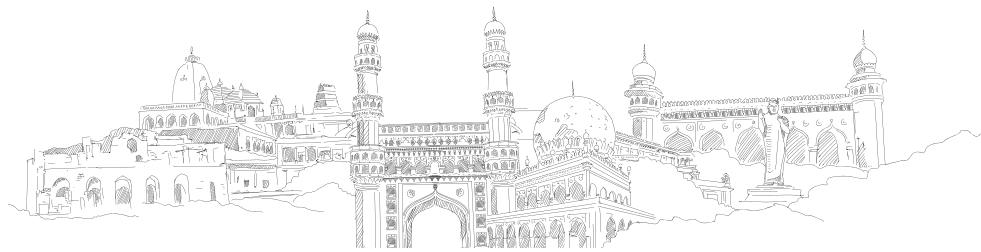
HYDERABAD

The City of Pearls



Hyderabad is one of India's most populous cities. It lies on the border between North and South India and has a rich history and culture. With most IT firms setting up their headquarters in Hyderabad, the city now competes with Bangalore and Chennai to be India's new IT capital.

Text by: **SCOTT DSOUZA**



A LESSON IN HISTORY

Hyderabad was founded by Muhammad Quli Qutb Shah in 1591 but it was taken over by the Mughals in 1687. When India got its independence, the Nizam of Hyderabad decided to stay an independent princely state instead of becoming a part of India or Pakistan, but the Indian Army executed Operation Polo

and took over the state of Hyderabad, officially making it a part of India. In 1956, the States Reorganization Act made Hyderabad the capital of the newly formed Andhra Pradesh. However, with the formation of Telangana in 2014, Hyderabad was made the capital of both states.

KNOW YOUR CITY

Hyderabad comes from the words 'haydar' which means lion and 'ābād' which means city. It is called the city of pearls due to its booming pearl processing and trading industry that has been supplying pearl jewellery to the world for centuries now. Muhammad Quli Qutb Shah named the city Bhagya-nagar after Bhagmati, a local dancer. Later, the city was named Hyderabad in her honour when she married him, converted to Islam and took the name Hyder Mahal.



TANTALISE YOUR TASTE BUDS

Mirchi ka Salan: The mirchi ka salan is a rich and thick gravy packed with flavour. It is made with stuffed green chillies cooked in a blend of curd, garlic, ginger, tamarind, coconut, spices, peanuts and cashews.



Hyderabad Biryani:

A hot favourite, the Hyderabad biryani is made using basmati rice laced with onions, tomatoes, raisins, pistachios, apricots, dates, an array of spices and saffron-infused milk or water.

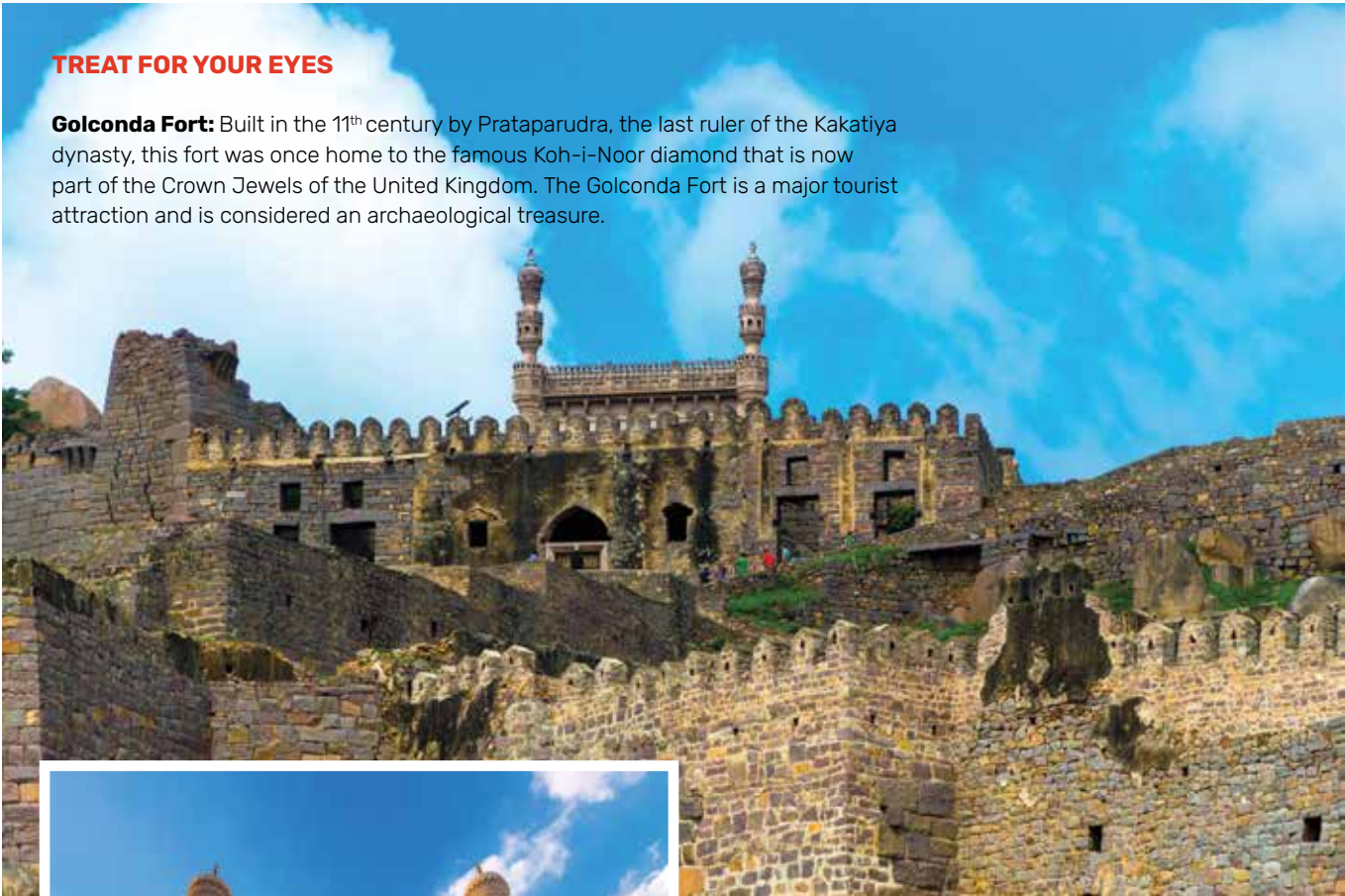
Shahi Tukda: The shahi tukda is an essential savoury component served on special occasions. It is made from fried slices of bread, slathered in sweet milk, mixed with exotic spices, cardamom and dried fruits.



Star Air has regular flights to Hyderabad from Bengaluru and Jamnagar. Log on to <https://www.starair.in/> to book a flight to Hyderabad.

TREAT FOR YOUR EYES

Golconda Fort: Built in the 11th century by Prataparudra, the last ruler of the Kakatiya dynasty, this fort was once home to the famous Koh-i-Noor diamond that is now part of the Crown Jewels of the United Kingdom. The Golconda Fort is a major tourist attraction and is considered an archaeological treasure.



Charminar: Built by Muhammad Quli Qutb Shah in 1591 this mosque stands in the centre of the city and is known for its architecture and design. The Charminar is the emblem of Telangana and stands on the intersection that connects the city to international markets through Machilipatnam.



Ramoji Film City: Being one of the largest film studios in the world, it is featured in the Guinness World Records. Ramoji Film City is open for tourists to visit and even has a few props that were used in famous movies such as 'Baahubali: The Beginning' and 'Baahubali 2: The Conclusion'.



TRYST WITH NATURE

Kasu Brahmanandha Reddy National Park (KBR): This national park is located in Jubilee Hills and Banjara Hills in Hyderabad, Telangana, India. The park is spread over an area of 390 acres and is home to a wide variety of birds and reptiles. Tourists and nature lovers can visit this place to enjoy the peace and quiet for a small entry fee.



Nehru Zoological Park: This zoo is one of the most visited attractions in Hyderabad and is also known as the 'YouTube Zoo'. This park is home to nearly 100 species of birds, animals and reptiles. The zoo conducts safari trips around the park for tourists and visitors on a daily basis.

Hussain Sagar (Lake): This heart-shaped lake was built by Ibrahim Quli Qutb Shah in 1563 and is a famous tourist attraction. The lake and lake-side promenade offers multiple activities for the whole family to indulge in.



TIME IT RIGHT

The best time to visit Hyderabad is from October to March as the weather is cool and tourists can roam around the city to tour and enjoy its ambiance.★



Watch List

Catch the very best of the upcoming movies and series slated to release in the next two months.



DAISY JONES & THE SIX (TV SERIES)

Synopsis: Daisy, an upcoming singer, is paired up with The Six, a famous band. However, at the height of their successful career, they decide to split up and go their separate ways.

Genre: Drama, History

Release Date: 03 March 2023

Streaming on: Amazon Prime



ROCKET BOYS (TV SERIES) (SEASON 2)

Synopsis: Two scientists consult with the Prime Minister and come up with a plan to turn India into a nuclear nation like the other powerful countries in the world.

Genre: Drama, History

Release Date: 10 March 2023

Streaming on: Sony Liv



THE SUPER MARIO BROS. MOVIE

Synopsis: Mario, a plumber, embarks on an epic adventure with his brother Luigi in order to save Princess Peach who is abducted by Bowser.

Genre: Comedy, Adventure

Release Date: 07 April 2023

Playing in: Cinemas



TU JHOOTI MAIN MAKKAAR

Synopsis: Two single people decide to get together and have a good time. However, things get complicated when they both want to end their relationship but expect the other person to initiate the break-up.

Genre: Romance, Comedy

Release Date: 08 March 2023

Playing in: Cinemas



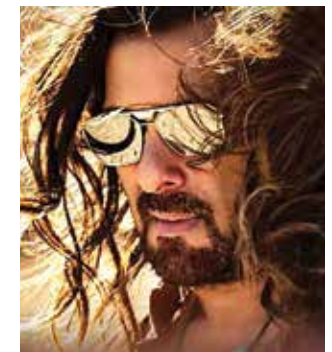
JOHN WICK: CHAPTER 4

Synopsis: With a heavy price on his head, John Wick decides to go up against all his enemies and take down the High Table in order to gain his freedom.

Genre: Action, Thriller

Release Date: 24 March 2023

Playing in: Cinemas



KISI KA BHAII KISI KI JAAN

Synopsis: A man does not like the idea of marriage and chooses to stay a bachelor all his life. However, his brothers scheme to get him to marry so they can be with the women they love.

Genre: Action, Romance

Release Date: 21 April 2023

Playing in: Cinemas★



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Auto Expo 2023

With 6.36 lakh visitors and 82 debuts, the 2023 Auto Expo held in New Delhi turned out to be the largest edition of the motor show. Auto enthusiasts attended the event in record numbers despite the absence of a few major car manufacturers. Here are some vehicles from the show that stood out amongst the crowd.

Text and pictures
by **ADITYA
WARANG**

Maruti Jimny

Maruti stole the limelight by showcasing their Jimny at the show. The 4WD SUV packs a host of features under its 4-metre length. The 1.5-litre petrol engine comes with 4-speed automatic and 5-speed manual transmissions putting out a power of 105 bhp and a torque of 134 Nm. Maruti has already started taking bookings for the popular car which will be retailed through its Nexa dealership.



Tata Sierra EV

Tata had the widest range of products to show at the event but the Sierra EV was the highlight. Though the EV is more or less closer to being production ready, Tata is yet to announce the full specifications, range and pricing for the vehicle. The car is already enjoying a huge popularity post its unveiling and is expected to hit Indian markets by 2025.



Keeway SR250

Hungarian two-wheeler company Keeway launched its second offering SR250 in the Indian market after the SR125 that was introduced in 2022. The SR250 packs a 250 CC air-cooled, single-cylinder engine. The SR250 sports a similar look as the SR125 and packs a scrambler style design with a circular tail light and turn indicator.

Liger X and Liger X+

Liger Mobility showcased their two-wheeler electric vehicles Liger X and Liger X+ with an industry first feature of automatic balancing. Mumbai-based EV start-up, Liger, aims to enhance rider safety and comfort with auto balancing technology and has caught the attention of a large number of EV enthusiasts at the show. These electric scooters feature many industry first features and are production ready. Bookings for the scooters are expected to commence from mid-2023.



Hyundai Ioniq 5

Another car getting all the attention at the Expo was the all-electric hatchback Ioniq 5 from Hyundai. The electric car was launched at the Expo in presence of Bollywood superstar Shah Rukh Khan. The South Korean auto manufacturer has already started accepting orders for Ioniq 5 and it will be its most expensive offering in the Indian market.★



What the Stars Reveal

Find out what the stars reveal for the coming months.



Aries

(March 21 – April 19)

You will incur more expenses, but you will be financially stable. Many of your co-workers will likely be impressed and perhaps jealous of your successes. You might feel compelled to tap your artistic impulses to drive a new moneymaking project.



Taurus

(April 20 – May 20)

Taking charge of your learning will have a beneficial effect on advancing in your chosen field. You will see your personal and professional life flourishing and will achieve milestones. Acknowledging and working through your emotions will be necessary.



Gemini

(May 21 – June 20)

Evaluate whether or not your current employment is satisfying your goals. If you are into business, be wary of your every step and the people around you. Finding a mind and body routine will nourish your relationship with your partner.



Cancer

(June 21 – July 22)

It may be time to finally have an intensely emotional conversation with a loved one. You must try to complete work on time or else you will have to see losses. You may be in a terrible mood as a result, which might make problems even worse if it's not addressed.



Leo

(July 23 – August 22)

You may get to connect with friends or even potential partners from around the globe. You need to discover what motivates you and how you may use that to produce impressive results. You will have to work hard in your career.



Virgo

(August 23 – September 22)

You may be feeling inspired by your own voice; if so, pour it into fulfilling endeavours. Strive for harmony in all facets of your existence. You have to be extra careful about your diet and nutrition or else, you will have to bear a few health hiccups.



Libra

(September 23 – October 22)

Difficulties at the workplace may slow you down. You might experience a few highs and lows in your love life. Sharing your wins with others can nourish your emotional well-being while bolstering your platonic connections.



Scorpio

(October 23 – November 21)

Your financial condition will be stable. Your career is a reflection of who you are as an individual. Put your heart and soul into it and you will go far. Connecting with family members might be particularly enjoyable.



Sagittarius

(November 22 – December 21)

You will be compelled to trust your gutts in order to take a chance on a path that feels bold and out of the ordinary. Put an end to dwelling on your previous successes or disappointments. Your health will be okay.



Capricorn

(December 22 – January 19)

You will earn money as well as spend at an equal rate. Do not be arrogant to compensate for inexperience. Carving out extra downtime with loved ones can do wonders for your overall emotional well-being.



Aquarius

(January 20 – February 18)

One-on-one relationships might demand more of your time and attention. You might be more likely to butt heads with a loved one or dear friend whose perspective is opposite your own.



Pisces

(February 19 – March 20)

You might face a few health hiccups due to your low immunity. Consider the dreams that came to you in the past and determine what might be worth crafting into a concrete goal.★



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SCAN TO KNOW MORE

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Holi: The Festival of Colours



Holi is one of the most popular festivals in India and is also celebrated widely throughout Asia. The festival signifies the triumph of good over evil just as Lord Vishnu defeated Hiranyakashipu.

Text by **SCOTT DSOUZA**

Significance Of The Festival:

The Festival of Holi signifies the victory of good over evil. Hiranyakashipu, an asura conquered the three worlds due to a boon he received from Lord Brahma. He used his power to torture and rule over other people until he was finally defeated by Lord Vishnu who took the form of Narasimha. Another incident which is celebrated is the burning of Holika, Hiranyakashipu's sister. She tried to kill Hiranyakashipu's son Prahlada, a devotee of Lord Vishnu, by sitting with him on a pyre of fire. However, he escaped unharmed while she was burnt to death.

How Is It Celebrated?

A day before the festival of Holi, people prepare a bonfire and light it to signify the burning of Holika. Along with the fire, people wish for their inner evils to be burnt as well so that they may be purified. The next day, people start their morning with a puja and then apply colour to their neighbours and friends. In the evening, people wash up and visit the houses of their near and dear ones to exchange wishes and distribute sweets.





Festival Food:

These are some of the traditional dishes that are widely consumed during the Holi festival.

Bhang Thandai: Made from whole milk and infused with nuts and cannabis. This drink is known for its medicinal properties and is served at all Holi parties and gatherings.



Malpua: Prepared from a concoction of all-purpose flour, khoya, milk, dried fruits, sugar syrup and ghee. Being one of India's oldest and most popular desserts, this dish is consumed on special occasions like Holi.



Gujiya: Made from flour and deep-fried with a sweet filling inside. This traditional dessert is popular during Holi. It comes in many varieties and is usually either filled with khoa (mawa) or semolina (rawa).



Kanji: Made with black carrots, beetroot, mustard seeds and asafoetida. This fermented drink is served during Holi and is known for its delicious taste and health properties.



Shakarpara: Prepared from dough of sugar, ghee, maida and semolina. This dish can be modified to be sweet, sour or spicy and is snacked on during Holi.★





Soaring to the Skies

A classical dancer, an avid reader and the recipient of the title of the best-groomed crew in Belagavi base 2022—Ruhali Chavan talks about her journey with Star Air: from a trainee CSE to Senior Cabin Crew.

How did you decide to become a flight attendant and what do you love the most about your job?

I started my career as a trainee customer service executive helping people and fulfilling the needs and requirements of passengers at the ground level. After one and a half years, I saw my chance to become cabin crew for my career growth when the company decided to promote ground staff members to the in-flight department. My AMP

and HOD at the time supported my decision and encouraged me to give it a shot, so I applied for the position and managed to crack the interview.

I love my job as it gives me the opportunity to interact with a lot of people. In 2020 and 2022 I represented Star Air in Wings India, Asia's largest event on Civil Aviation. I even got a chance to meet and assist famous celebrities like Ranbir Kapoor, Alia Bhatt and Kartik Aryan.

As a senior cabin crew, what are some of your day-to-day responsibilities?

As a senior cabin crew, there is a list of important tasks I have to take care of before the flight takes off. My day starts with briefing the crew about their roles and checking if they are groomed appropriately and have their documents in order. Before the passengers begin to board the plane, I check if the safety equipment is in place and is functioning without any problems.

Next, it's my duty to check if all the meals and beverages have been uplifted properly. When the passengers start to board the flight, I and my team greet them



and direct them to their seats. Once everyone has boarded, I make important announcements for the passengers and answer any queries they have during the flight.

What are the first things you would do if an emergency situation had to occur in the air?

There are many emergencies that could take place in the air. As cabin crew, we are trained to be prepared for anything be it safety or medical. Our first priority is to always ensure that our passengers are safe. It is very important to communicate with the pilot during an emergency.

For example, if there is a medical emergency on board where a passenger is suffering from chest pain. First, we would conduct a primary survey, by asking the passenger about their medical history and reassuring them that they are going to be all right. Then we check for signs and symptoms and enquire if they are carrying any medication. Then we treat the passenger by giving them medicine from the first-aid kit and administering oxygen if necessary. We also page for the doctor or the nurse on board and inform the pilot.

How Is Star Air different as an airline and as an employer?

Star Air focuses on passenger comfort and safety, and offers some of the most affordable rates. As an employer, Star Air is an amazing company to work for. I started working for Star Air in 2018, right after I completed my education.

Although I started as a trainee customer service executive in the commercial department, I moved to the in-flight department as cabin crew in 2020, and was then promoted to senior cabin crew in 2022 thanks to the opportunities provided by the organisation.

Star Air promotes the employees who perform exceptionally well, and I am proof of that having been promoted twice in my 4 years and 7 months' career with Star Air.

Any advice for people who are aspiring to become cabin crew members?

I would just like to tell future aspirants that being a cabin crew member isn't just about being glamorous. The job demands you be flexible and have good communication and decision-making skills.

Patience and kindness are the keys to dealing with passengers for a smooth flight. Wish you All the Best! ★





Welcoming the Embraer E175LR

The 16th of February 2023 represents a red letter day in the story of Star Air as the regional airline that prides itself on *Connecting Real India* announced the arrival of its first Embraer E175LR aircraft at its operational base Kempegowda International Airport, Bengaluru.

Shrenik Ghodawat, Director of Star Air, expressed his excitement about the arrival of the new Embraer E175, saying "We are thrilled to welcome the latest addition to our fleet. Our ongoing efforts to establish a fleet of Embraer aircraft have enabled us to provide our customers with an enhanced travel experience. The new Embraer E175 will help us achieve greater productivity, higher utilization, and ultimately, better connectivity to real India".

After receiving its final coat of paint in the Star Air livery, the aircraft set-off from the paint shop in Bydgoszcz (BZG), Poland on the 15th of February 2023 for the first leg of its delivery flight to India stopping in Hurghada (HRG), Egypt, for refuelling. Later, the aircraft continued onwards to Muscat (MCT), Oman, for the second leg and halted there for a night stop. Finally, the aircraft took-off for the third leg of its journey on a three-hour hop across the Arabian Sea the following day.

On 16th February 2023, the Embraer E175 touched down on runway 09L at 1733 hrs at Kempegowda International Airport, Bengaluru (BLR), Star Air's home base. The arrival of this new aircraft is a significant milestone for Star Air and is part of the airline's ongoing efforts to improve regional connectivity and provide greater accessibility to underserved areas. It will also address the need for more capacity and improve the overall customer experience.

Powered by GE CF34-8E engines, the Embraer E175 sets the standard in terms of safety, reliability and performance in the regional jet segment. With a flying range of 2,200 nautical miles, Star Air is now

E175LR Specification

Engine	GE CF-34-8E5
Seats	76
Length	31.68m
Wingspan	28.65m
Maximum cruising speed	M 0.82
Range	2,200nm / 4,074 km





able to offer its passengers faster, smoother, and more comfortable flights. In addition, the Embraer E175 boasts a dual-class cabin configuration with no middle seats, providing best-in-class legroom for passengers.

Star Air is currently operating scheduled flights across 18 destinations in India, connecting communities such as Ahmedabad, Bengaluru, Mumbai, Hyderabad, and more. The arrival of the new Embraer E175 will help the airline further expand its operations and improve regional connectivity.

The aircraft will be registered as VT-GSI.

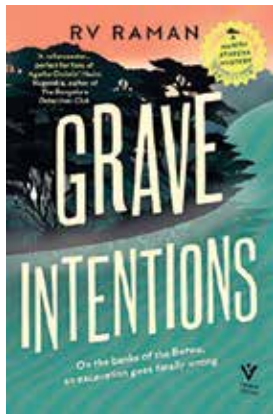
For more information about Star Air and its flight schedules, please visit www.starair.in or follow the airline on Facebook, Instagram, LinkedIn, and Twitter @OfficialStarAir.★



Slim Reads for Quick Flights

Flying is so much easier when you have a good book for company.

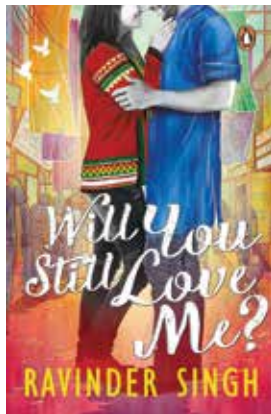
Text by **SCOTT DSOUZA**



Grave Intentions

Author: RV Raman
Genre: Mystery

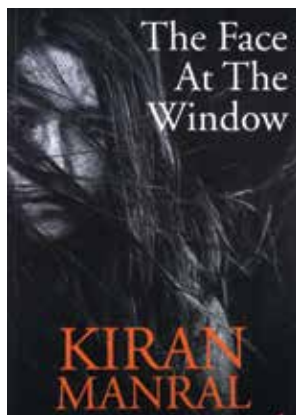
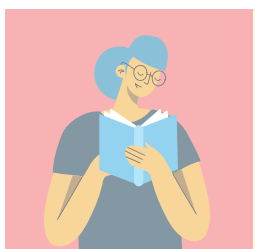
An archaeologist decides to ignore the local folklore and investigate Naaz Tapu, a mysterious island. However, he starts doubting his intention after he is blamed for a murder in the village.



Will You Still Love Me?

Author: Ravinder Singh
Genre: Romance

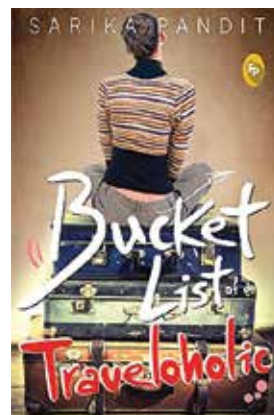
Two strangers from different cities fall in love when they first lay eyes on each other during a flight. However, they have to fight their own battles and overcome their difficulties before they have a chance of being together.



The Face at the Window

Author: Kiran Manral
Genre: Horror

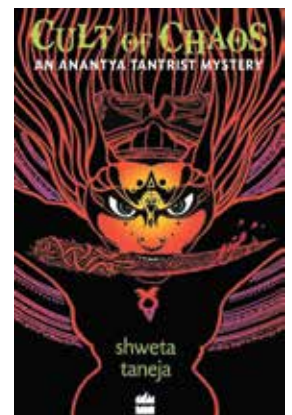
A retired schoolteacher lives near the Himalayas with her daughter and granddaughter. While they seem like a normal family, the woman hides a dark secret that could destroy her relationship with her family.



Bucket List of a Traveloholic

Author: Sarika Pandit
Genre: Adventure

Sarika decides to move in a different direction from her batchmates and aims to travel around the world. She comes up with a plan to get as many stamps on her passport as she can while ticking off items from her bucket list.



Cult of Chaos

Author: Shweta Taneja
Genre: Fantasy

Tantriks have risen and decided to take over society with their new rules. The only one who can help restore any sort of normalcy is Anantya who lives by her own morals.★



coolberg

NON-ALCOHOLIC BEER



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TO KNOW MORE



What has a nose and flies, but can't smell?
An airplane!



Why didn't the fungus get invited on the road trip?
Because there wasn't mushroom.



What name do you call a thieving alligator?
A crocodile!



On A Lighter Note

Add a dose of fun to your travel with jokes that are guaranteed to tickle your funny bone.



What kind of nut hates money?
Cash ew



What kind of jungle cat is absolutely no fun to play games with?
A cheetah!

Which road did Satan take whilst on his road trip?
Route 666!



What is the friendliest kind of aircraft?
A Hello-copter!





Celebrating Our Star Performers

REENA RACHEL BABU

Manager-Client Relations & Corporate Sales



- Reena is very empathetic when it comes to addressing passenger grievances. She makes it a point to address customer queries in the least possible time and from the customer's shoes.
- She is very dedicated towards her work, even under tremendous pressure she has kept her calm and fulfilled her duties with utmost diligence, often going beyond general work hours.
- Reena has great communication skills which help a great deal in addressing customers' concerns effectively.
- As a person, Reena is soft spoken and easy-going, therefore she's not just a hard-working member of the Star team but also a wonderful teammate.

RENUKA KAMBLE

Trainee-Customer Service Executive

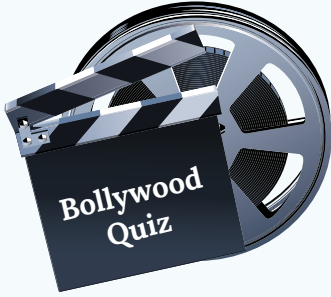
- Renuka is a trainee-Customer Service Executive with Star Air and has proven to be an asset to the airline.
- She has shown great improvement in all departments like ticketing counters, security hold areas and even on the ramp.
- Renuka is known to give her 100% to whatever job is assigned to her and is described by her peers and superiors as energetic and always hungry to learn about flight ops. ★





Guess the Bollywood Villain!

- A bandit terrorizes a village and an ex-policeman until he is stopped by two brave men.
- A woman uses her power and position to falsely accuse her ex-lover of raping her.
- A man stalks the woman he loves and even tries to kill her husband so he can be with her.
- A man terrorizes people to get his hands on technology that will make him invisible.
- A villain escapes the video game world and hunts down a young boy who defeated him.

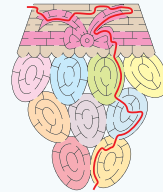
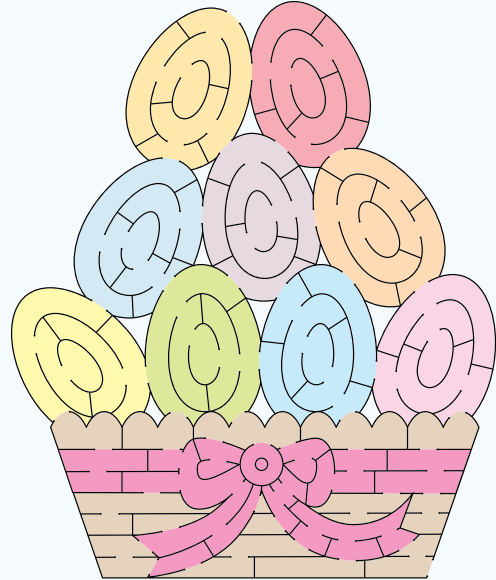


Solutions: Gabbar Singh (Sholay), Sonia Roy (Aitraaz), Rahul Mehra (Darr), Mogambo (Mr India), Ra.One (Ra.One)

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

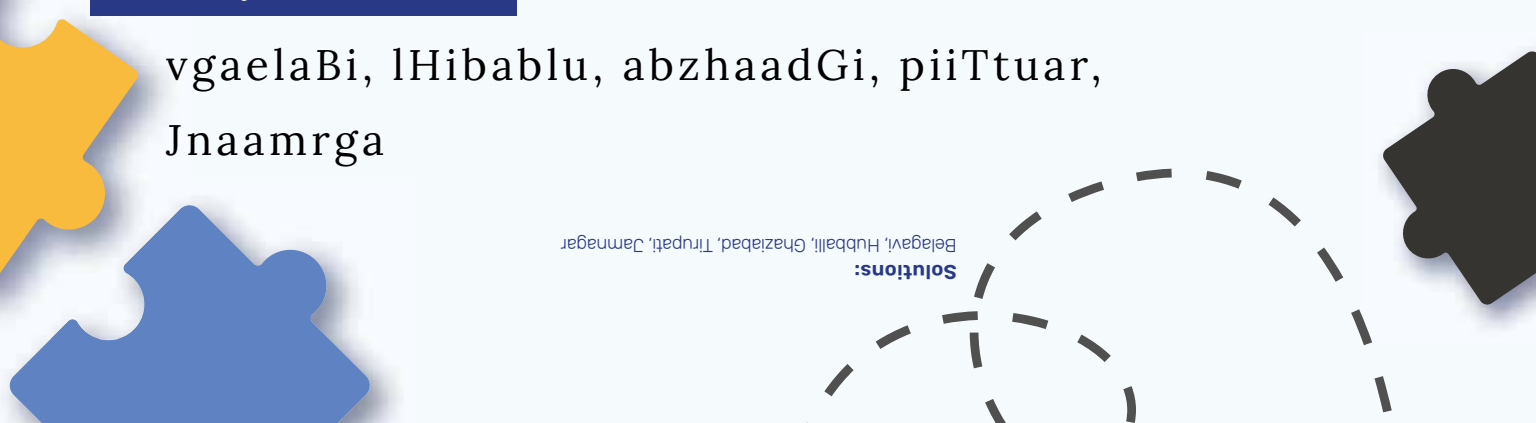
Easter-Egg Basket Maze



Country Unscramble

vgaelaBi, lHibablu, abzhaadGi, piiTtuar,
Jnaamrga

Solutions: Belagavi, Hubballi, Chazalabad, Tirupathi, Jamnagar



Network Map





Daulat Ki Chaat

Made from milk, cream and butter. This rich and decadent dessert is only prepared during the nights in the winter season and is enjoyed by both locals and tourists alike.

Delicious Delhi

Delhi is known as the 'Food Capital' of the country for its wide variety of dishes. Enjoy some of the most scrumptious dishes that Delhi has to offer which will tantalize your taste buds and leave your mouth watering.

Text by **SCOTT DSOUZA**

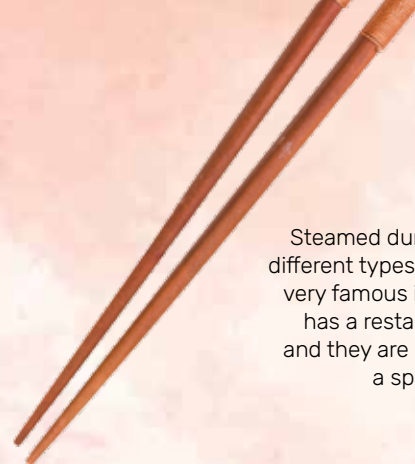
Rolls

Unleavened flatbread stuffed with sauce and fillings and served in a cylindrical shape. This is a common snack in Delhi and every restaurant has its own twist and secret recipe which they use to enhance the flavour.



Paratha

Unleavened flatbread prepared with flour and stuffed with various types of filling. This dish is enjoyed for breakfast, lunch and dinner and is so popular in Delhi that it has an entire street named after it, 'Paranthe Wali Gali'.



Momos

Steamed dumplings stuffed with different types of filling. This dish is very famous in Delhi. Every street has a restaurant selling momos and they are usually enjoyed with a spicy or creamy sauce.



Rabri Falooda

Made by combining ice cream with thickened sweet milk and falooda. This traditional dessert is ideally enjoyed during the summer vacation and is a must-try for everyone visiting Delhi.



Chole Kulcha

Chickpeas prepared in a mix of spices and served with leavened flatbread made from maida, water and a pinch of salt. This flavoursome delicacy is a staple of the locals and can be found in every nook and corner of Delhi.★

Ram Ladoo

Prepared from split peas and yellow lentil batter. This dish unlike what its name suggests, is not a dessert but a popular street snack that is loved and devoured on a daily basis by the people of Delhi.



Exquisite Easter Treats!

Showcase your culinary skills and impress your family with these delicious dishes.

Text by **SCOTT DSOUZA**



Hot Cross Cinnamon Buns

Ingredients

- 250ml whole milk
- Zest of 1 lemon
- 150g butter
- 640g white flour
- 2 teaspoons cinnamon
- 85g golden caster sugar
- 7g dried yeast
- 1 teaspoon vegetable oil
- 50g brown sugar
- 100g mixed dried fruit
- 100g cream cheese
- 75g icing sugar

Method

- Warm the milk and add lemon zest in a small saucepan until it is steaming.
- Remove from the heat, add 25g butter and stir until it has melted and the milk has cooled slightly.
- Mix 500g flour, 1 teaspoon cinnamon, caster sugar, yeast and 1 teaspoon salt in a large bowl. Add in the milk and then mix with a wooden spoon until the mixture clumps together.
- Knead the batter until smooth and elastic for about 10 minutes, then transfer to an oiled bowl and cover with a towel for 2 hrs for it to rise and double up in size.
- Mash the remaining butter and cinnamon with light brown sugar.
- Knead the dough again and spread the cinnamon butter over it, covering the whole surface with dried fruit.
- Roll up the dough into a tight sausage shape and use a sharp knife to cut it into 12 equal-sized pieces and place them on a tray.
- Preheat the oven to 180°C / 160°C. Mix the remaining 140g flour with enough water to make a thick, smooth paste, then transfer to a piping bag fitted with a small round nozzle to pipe crosses over the buns, then bake for 25 minutes until deep golden brown and cooked through.
- Leave the buns to cool for 10 minutes on a tray. Meanwhile, mix the cream cheese and icing sugar, then brush the mixture over the warm buns.

Easter Eggs

Ingredients

- | | |
|----------------------------|--|
| For Classic Marzipan Eggs | For Chocolate-coated Marzipan Eggs |
| • 200g marzipan | • 110g chocolate |
| For Stuffed Marzipan Eggs | • 2 tablespoons vegetable or coconut oil |
| • 12 chocolate coated nuts | |

Method

Classic Marzipan Eggs

- Place a piece of plastic wrap over the egg mould. This will ensure the marzipan eggs can be easily removed once they are done or else the oil in the marzipan can cause it to stick.
- Take a small ball of marzipan and knead it so you have no cracks. Place it into the mould over the plastic wrap and press down into shape. (Pro-tip: the amount of marzipan will depend on the size of the mould.)
- You should now have a smooth marzipan half-egg in the mould. Flip the mould using plastic wrap to remove it from the mould.
- Decorate the marzipan half-egg with icing sugar borders and blossoms.

Stuffed Marzipan Easter Eggs

- Take a small ball of marzipan and knead it with your finger so you have no cracks. Place it into the mould over the plastic wrap and press down into shape.



- Then place a chocolate-coated nut in the middle of the marzipan. Press down firmly but gently so it sinks in but does not break. Make sure the marzipan wraps the nut and the top is smooth.
- You should now have a smooth half-egg in the mould. Flip the mould using plastic wrap to remove it from the mould.
- Decorate the half egg with icing sugar borders and blossoms

Chocolate-coated Marzipan Easter Eggs

- Melt chocolate in a bowl.
- Add a tablespoon or two of vegetable oil so it is of a thick pouring consistency. (Pro-tip: the thicker the chocolate, the thicker the coating around the eggs.)
- Drop the marzipan egg in the chocolate and coat it on all sides. Pick with a fork and let the excess drip off. Gently scrape the bottom of the egg on the edge of the bowl and place it on parchment paper.
- You can let the chocolate set, then decorate it with borders and blossoms or you can stick some decoration to the eggs while the chocolate is still wet.★

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जीरा का
बड़ा
झटका



“Now Onboard Star Air”



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*This is only a brand name or trade mark and does not represent its true nature

COMBOS



₹250
Potato Chips + Heavy Meal + Frustar / Fizzinga



₹220
Potato Chips + Light Meal + Frustar / Fizzinga



₹220
Light Meal + Hot Beverage



₹170
Light Meal + Frustar / Fizzinga



₹270
Heavy Meal + Hot Beverage



₹220
Heavy Meal + Frustar / Fizzinga

BEVERAGE

Fizzinga



₹50



₹100

Hot Beverages

frustAR
Fruit Drink



₹30



₹150

Coolberg / Rider

JAIN MEAL



₹200

₹150

Vegetable Pulao + Kesari Halwa

* All menu items are subject to availability
www.starair.in

TEMPTATIONS

₹150



Salted Almonds

₹150



Caramel Cashewnuts

₹150



Salted Cashewnuts

₹100



Star Air Cookies

₹250



Cup Noodles

SNACK FOOD

₹30



ThinZ Salted / Chilli

₹50



Conez Tangy Tomato / Tikka Masala

₹50



Potato Chips Salted / Masala / Cream & Onion

₹200



Mr Makhana

₹150



TBH Ripe Jackfruit / Golden Sweet Potato

LIGHT MEAL

₹150



Rava Upma

₹150



Vegetable Poha

HEAVY MEAL

₹200



Dal Chawal

₹200



Vegetable Biryani

* All menu items are subject to availability
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Atta, Beverages, Maida, Oil, Pulses, Rawa, Rice, Salt, Snacks (Namkeen)

Ghodawat Consumer Limited (GCL) is the FMCG arm of Sanjay Ghodawat Group, that has focused on constant product innovation, customer-centricity, affordability & quality, creating a unique brand identity for itself. GCL's "Fizzinga" - carbonated drink, Frustar - fruit drink, Coolberg Non-alcoholic Beer and RIDER - Energy Drink are among the top-selling products in the beverages category. A new inclusion are its dairy offerings of Star Flavoured Milk. "STAR" brand Atta, Edible Oil, Pulses, Rice, Salt, Snacks, Veggie Crunchies and assorted Namkeen are now household names in Maharashtra and Karnataka.



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