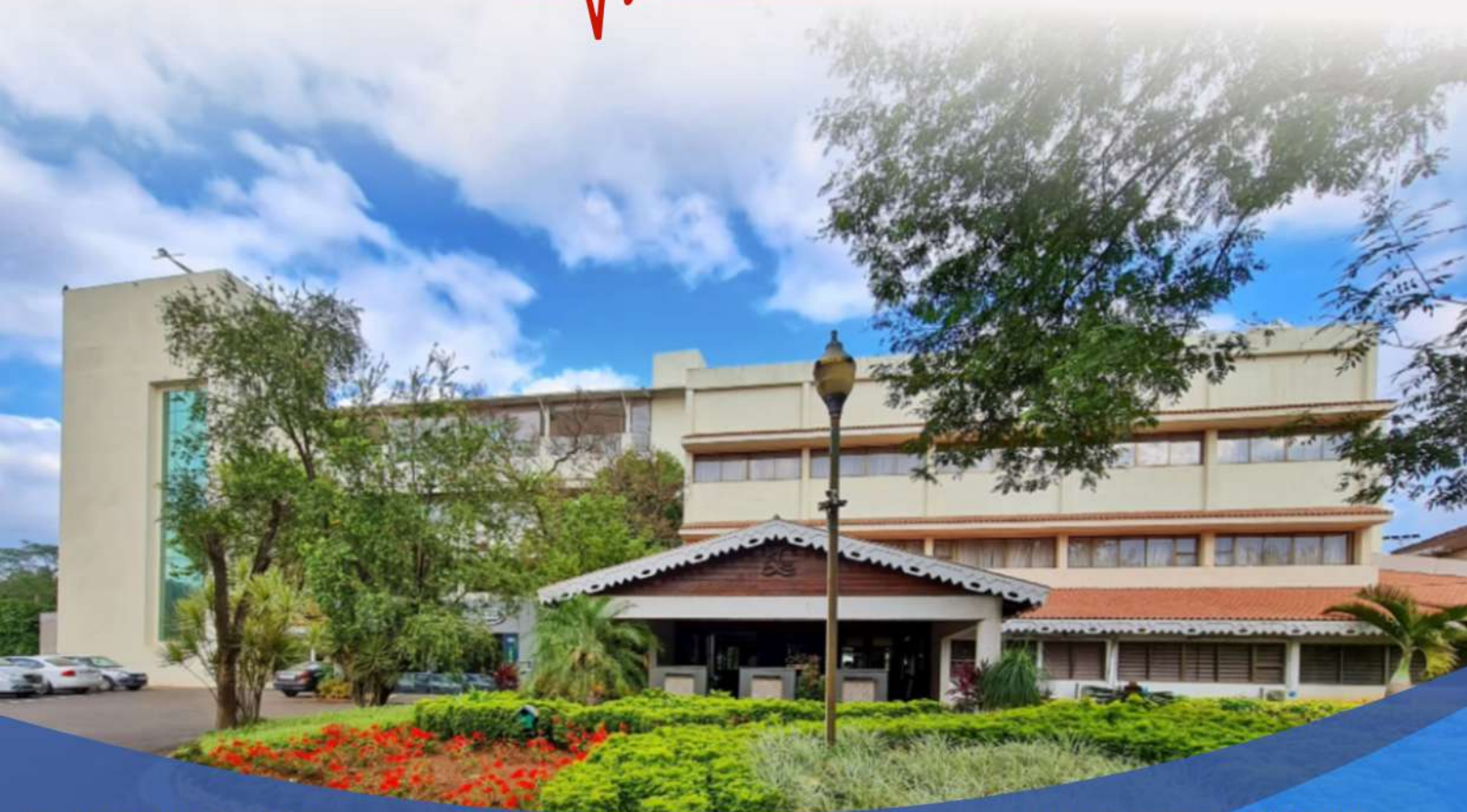




The
Residency Club
Kolhapur

Spandan
Heartbeat of Residency Club



President's Message



Shri. Amol Yedge
Collector - Kolhapur
President

Dear Members,

This edition of Spandan beautifully captures the memorable moments, new beginnings and shared experiences of our Residency Club Members.

The grand opening of Rivoli Restaurant marked a special milestone for Residency Club, introducing members to a refined dining experience and elegant ambience. It was truly wonderful to see the overwhelming response and support received from members and families for this new addition to the Club.

It is always encouraging to witness members coming together and actively participating in the various activities and initiatives of the Club. Your support and enthusiasm continue to inspire us to create better experiences for everyone.

I would also like to sincerely thank all the contributors who shared their valuable articles and creative content for this edition of Spandan. Your contribution adds great value and meaning to our magazine.

I sincerely appreciate the efforts of the Managing Committee and everyone associated with making every initiative successful.

Warm regards,
Shri. Amol J. Yedge
Collector – Kolhap

Secretary's Message



Shri. Sheetal Bhonsale
Hon. Gen. Secretary

Dear Members,

As I complete one year in the esteemed position of President of Residency Club, I feel grateful for the constant support, trust and encouragement received from all our members and Managing Committee colleagues. This journey has been truly memorable and together we continue to work towards making our Club more vibrant, engaging and progressive.

It gives me immense pleasure to present this edition of Spandan, reflecting the dynamic spirit and active participation of our Residency Club family.

The past few months have been filled with memorable events and wonderful experiences for our members. The grand opening of Rivoli Restaurant marked a new chapter in the Club's dining experience and received an overwhelming response from members. RCPL Season 4 once again brought excitement, teamwork and sportsmanship to the forefront, making it one of the most celebrated sporting events at the Club.

Our Republic Day celebration, Valentine's Day at Rivoli, Seafood Festival and fun-filled Housie Nights further strengthened the bond among members and families. It is truly encouraging to see members enthusiastically participating in every activity organised by the Club.

I would also like to sincerely thank all the contributors who shared their valuable articles and creative content for this edition of Spandan. Your support and contribution add great value to our magazine and help make every edition more meaningful and enjoyable for our readers.

I sincerely appreciate the efforts of the Managing Committee, staff members and all contributors who work tirelessly to make every event successful. Most importantly, I thank all our members for their continued support and presence.

Warm regards,
Shri. Sheetal S. Bhonsale
Hon. Gen. Secretary

Editor's Message



Shri. Shrinivas Malu
Bulletin Editor

Dear Members,
Warm Greetings of the month,
We are pleased to place 5th edition of Club E-News Bulletin. We are getting overwhelming responses from the readers. It truly keeps us motivated to put in our best efforts further and make our Club News Bulletin more interesting & praiseworthy.

As usual we have 2 Articles, 1 from Members and another one from Spouse on the subjects of member's interest. We are sure; you will find it worth reading. I would like to thank and appreciate efforts & time taken out by our esteemed Members who wrote Articles for the Bulletin. Those articles truly make our Bulletin read worthy and informative.

QR codes for affiliated Clubs are placed here for your immediate reference and use, while you or family are on move, may be on business commitments or pleasure trip. We earnestly appeal you to make best use of it and share your experiences to us for the benefit of our members. You will find worth trying Cooking and Mock tail recipes as our permanent feature of the Bulletin.

Through E-News bulletin we will be able to reach out to each Club member & families and updates them about happenings in various avenues, within the club. We expect our members to please join & participate in Club events, enjoy company of Club members and help us to

make event more purposeful and colourful.

Please make this News Bulletin available to KIDS at home. Ask them to participate, solve Puzzles, Cross Words etc and receive appreciations Certificates from Club.

Articles on various subject of member's interest are invited from our own Club members & Spouses.

KIDS are invited to send Puzzles, Sudoku, Jokes, Cross Words etc. Please get in touch with Miss. Rutuja Bhosale, Mobile No 7030285599 for more details. They too can send their entries on Club WhatsApp Number 7030347755.

We expect members to take out their valuable time and share their views/opinions, recommendations & suggestions, so that we keep on improving our own E- News Bulletin further.

Looking forward for your whole hearted support and cooperation in making E-Bulletin praise worthy. I am sure together we can do it.

Before i pen down, i profusely thank Club office staff Miss. Rutuja Bhosale for taking special efforts to make relevant information available on time.

Shrinivas Malu
Bulletin Editor

On behalf of E- News Bulletin Committee

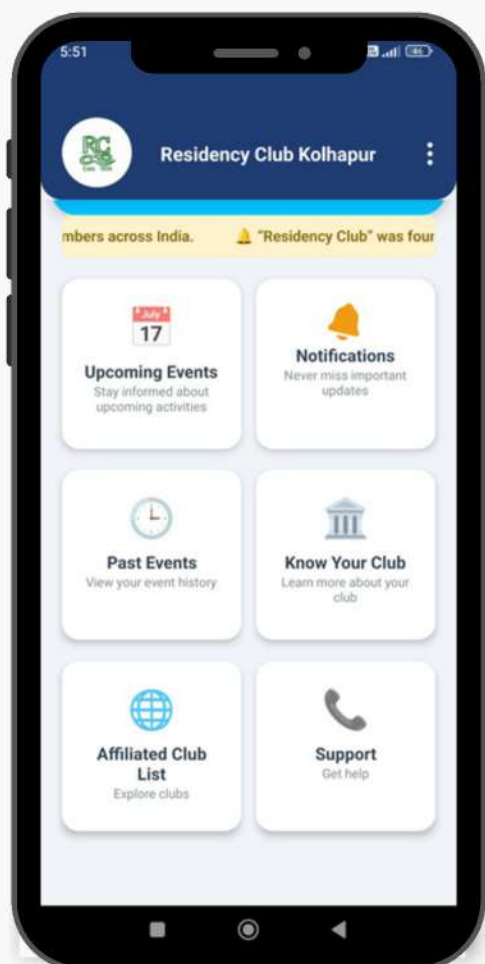
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Update

Club Mobile App

Residency Club proudly introduces its official mobile app, offering members a convenient way to stay connected and informed anytime, anywhere.



New Feature – Online Payments

- Pay club bills & dues securely
- Quick and convenient transactions
- Safe digital payment experience



Know Your Club:

- Complete information about club facilities
- Timings of all amenities
- Staff contact numbers for easy connection
- Everything about the club in one place



Upcoming Events:

- Get details of all upcoming events
- Stay informed about programs & activities
- Plan your participation in advance



Notifications:

- Timely event reminders
- Important announcements
- Never miss any club updates



Affiliate Clubs

- View affiliated clubs
- Access contact details
- Plan visits or stay at affiliated clubs
- Enjoy extended club facilities

Dear Members,

We are pleased to introduce the new Online Payment Gateway feature in the Residency Club Mobile App. Members can now conveniently make club payments digitally while staying connected with all club activities and updates through the app.

We encourage all members to download/update the app and enjoy a smoother, smarter and more convenient club experience.

Warm regards,
Shri. Sheetal S. Bhonsale
Hon. Gen. Secretary

Update

Club Mobile App

How to Download & Login:



Scan to Download – Android



Scan to Download – iOS

- Scan the QR code to download the app on your Android or iOS device
- Enter your registered mobile number
- You will receive an OTP on your mobile number
- Enter the OTP to complete your login
- For any assistance or login support, please contact us at: 7030285599
- Download the app today and enhance your club experience

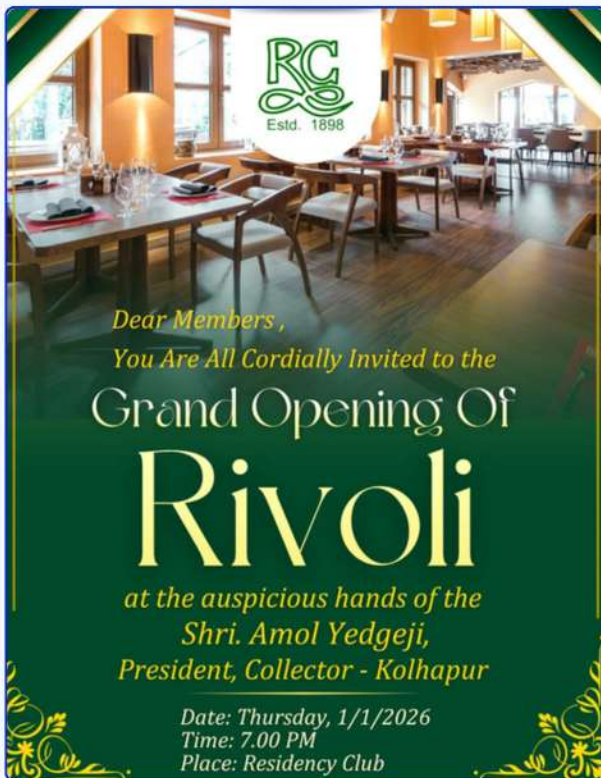
-Management

“Scan, download and stay connected with the heartbeat of Residency Club.”

Update

Club Activities and Events

Grand Opening Rivoli



The Residency Club proudly marked the grand opening of Rivoli Restaurant on January 1, 2026, introducing a refined and elevated dining experience for its members. The elegant evening was graced by the esteemed presence of Shri. Amol Yedge, Collector of Kolhapur, along with dignitaries, Managing Committee members and club members.

The beautifully designed ambience and warm hospitality created a memorable experience for everyone present. The launch of Rivoli reflects the Club's continued commitment towards offering exceptional dining experiences and enhancing member engagement.

Update

Club Activities and Events

RCPL SEASON 4



RCPL Season 4 was successfully held with great enthusiasm, competitive spirit and active participation from members. The tournament brought together cricket lovers for thrilling matches filled with excitement, teamwork and sportsmanship.

The inauguration ceremony was graced by former Ranji player Mr. Ramesh Hajare, whose presence added inspiration to the event. Members gathered in large numbers to cheer for their teams, creating an energetic atmosphere throughout the tournament.

Men's Tournament:

JSSD Riders emerged as the winners of the Men's Tournament, remaining unbeaten throughout the season under the leadership of owner and captain Mr. Ganesh Sachdev. Avalon Avengers finished as runners-up after putting up an impressive performance under the captaincy of Shaurya Magdum.

Update

Club Activities and Events

RCPL SEASON 4

Women's Tournament:

The Women's Tournament witnessed enthusiastic participation and exciting matches. Ghatge Stars won the championship after a thrilling final against Avalon Avengers. Avalon Avengers captain Mrs. Sneha Rohida Ahuja played a brilliant innings, while Ghatge Stars captain Ms. Sakshi Zanwar led her team to victory with an outstanding performance.

RCPL Season 4 once again proved to be one of the most exciting sporting events at Residency Club.



Update

Club Activities and Events

Valentine's Day at Rivoli



Rivoli Restaurant hosted a wonderful Valentine's Day celebration filled with warmth, laughter and beautiful moments. Members enjoyed a delightful evening with elegant ambience, great company and a specially curated Valentine's Day menu.

The joyful atmosphere and delightful dining experience made the evening a special and memorable experience for members and their families.

Republic Day



Residency Club proudly celebrated the 77th Republic Day with great pride. The flag hoisting ceremony was conducted by esteemed club member Mr. Jayant Tendulkar in the presence of members and guests.

The celebration reflected unity, respect and national spirit as members gathered together to celebrate the occasion. The Club sincerely appreciates all members for their gracious presence and enthusiastic participation in making the event memorable.

Update

Club Activities and Events

Seafood Festival

Rivoli Restaurant hosted a Seafood Festival from 17th to 19th February 2026, where members enjoyed a variety of fresh and delicious seafood delicacies specially prepared by the Club's culinary team.

The festival featured different fish preparations, rich flavours and a delightful dining experience, making it a memorable event for all seafood lovers.



Housie



Residency Club continued its tradition of fun-filled Housie Nights, bringing members together for enjoyable evenings of laughter and entertainment.

The Housie events held on January 24 and February 28 saw enthusiastic participation from members of all age groups. Exciting prizes, cheerful interactions and a lively atmosphere made the evenings memorable for everyone present.

Article

Effortless Luxury: Styling Spaces You Use Every Day

Article By Ar. Rutika Tendulkar

Over the years, while working on homes ranging from compact apartments to luxurious villas, I have realized that even the most beautiful spaces can feel incomplete without thoughtful styling. Creating a refined, elevated, five-star hotel-like feeling at home does not always require major renovation or extravagant spending. Sometimes, the smallest details transform a space beautifully.

A well-styled home creates comfort not only visually, but emotionally too. It influences how we relax, entertain, work, and experience everyday life. This article is a simple guide to bringing that effortless luxury into the spaces we use every day.

Creating a Five-Star Feeling at Home

The Living Room: Where First Impressions Meet Comfort

The living room is where families gather, guests connect, and everyday life unfolds. One of the simplest ways to make it feel luxurious is by reducing visual clutter. Intentionally leaving some spaces empty creates instant calmness and sophistication.

Warm lighting instantly creates the comforting, luxurious atmosphere we associate with premium hotels. Layering lamps, pendant lights, and soft indirect lighting adds warmth, depth, and elegance to a space.

Curtains significantly influence how premium a room feels. Full-height curtains extending from ceiling to floor instantly make spaces appear taller, softer, and more refined.



Simple styling additions such as:

- fresh flowers or greenery,
- textured cushions,
- coffee table books,
- candles,
- ceramic décor pieces,
- or a beautiful tray arrangement,

can elevate a room without overwhelming it.

Dining Spaces: Turning Everyday Meals into Experiences



Dining areas are no longer used only for formal dinners. They have become spaces for conversations, celebrations, work discussions, and family bonding.

A thoughtfully styled dining table changes the energy of the space completely.

A simple table runner, fresh flowers, candles, or a ceramic bowl arrangement can instantly make the dining space feel curated and inviting. Coordinated tableware and neutral tones create visual harmony without appearing excessive.

One common mistake in many homes is overdecorating dining tables. A dining setup should feel elegant yet functional, allowing people to comfortably gather and connect.

Sometimes even the smallest ritual - like fresh flowers on a dining table subtly changes how everyday life feels.

Bedrooms: The Most Underrated Luxury

Luxury bedrooms are rarely loud. They feel restful before they feel impressive.

One of the easiest ways to create a hotel-like feeling is through bedding. Layered cushions, high-quality bedsheets, soft throws, and upholstered textures instantly add warmth and comfort.



Article

Effortless Luxury: Styling Spaces You Use Every Day

Article By Ar. Rutika Tendulkar



- Add subtle fragrances.
- Avoid excessive décor.
- Include one statement piece.

Fragrance is another underrated element. Subtle room fragrances or candles create a sensory experience that people often remember more than décor itself.

Your Workspace Reflects Your Mind

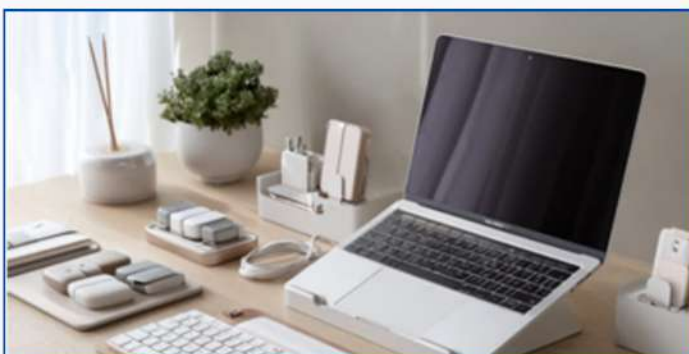
Whether one is a doctor, entrepreneur, industrialist, consultant, store owner, or creative professional, a large part of life today is spent at a work desk.

Yet workspaces are often treated purely as functional zones, while their impact on focus, productivity, and emotional wellbeing is underestimated.

An organized workspace is not only visually pleasing, it reduces invisible mental fatigue.

Cluttered desks subconsciously create stress and distraction. Clean and thoughtfully styled workspaces create mental clarity.

Simple changes can completely transform how a workspace feels:



- Layer bedding for a hotel-like feel.
- Use warm bedside lighting.
- Keep side tables clutter-free.
- Stick to calm neutral tones.
- Add soft textures and upholstery.
- Use full-height curtains.

- maintaining clean desk surfaces,
- using organized stationery holders,
- introducing warm desk lighting,
- adding one indoor plant or fresh flowers,
- incorporating a subtle fragrance,
- using comfortable ergonomic seating,
- managing visible wires and cables,
- and keeping only essential items within sight.

One personal object — such as a framed photograph, meaningful book, artwork, or travel souvenir — also adds warmth and individuality to a workspace.

Interestingly, beautifully maintained workspaces often reflect discipline, attention to detail, and calmness before a single conversation even begins.

The environment we work in quietly affects our mood, creativity, confidence, and decision-making every single day.

Final Thoughts

The most beautiful spaces are not always the grandest ones.

They are the spaces that make everyday life feel lighter, calmer, and more intentional.

Luxury is often found in small details - warm lighting after a long day, an uncluttered desk before an important meeting, fresh flowers on a dining table, or a bedroom that instantly brings a sense of peace.

When spaces are styled thoughtfully, they do much more than look beautiful.

They quietly influence the way we feel, live, work, and experience life itself



Article

जीना यहाँ.... मरना यहाँ....

Article By Dr. Pritam Shah

जोपर्यंत आपण जिवंत असतो, तोपर्यंत आपल्याकडून कळत-नकळत पर्यावरणाचा न्हास होत असतो. अगदी रोज! आपल्या मृत्यूनंतर तरी आपण हा न्हास रोखू शकू का?

मृत्यूनंतर आपल्या देहाचे काय होते ?

धर्माच्या प्रथेनुसार-एक तर तो पुरला जातो अथवा जाळला जातो. पारशी समाजात मृतदेह पक्षांना खाण्यासाठी विहिरीत सोडला जातो.

हिंदू, जैन आणि बौद्ध धर्मात अशी श्रद्धा आहे की, आपला हा देह पंचमहाभूतांनी बनला आहे आणि आपल्या मृत्यूनंतर तो त्याच्यात विलीन व्हावा. जैन धर्मात मृतदेहास जाळण्याचा आदेश (अग्निदग्ध) देण्यात आला आहे. मृतदेह पूर्ण ऐवजी त्याचे दहन करण्याची प्रथा असण्याचे दुसरे एक धार्मिक कारण म्हणजे मृत्यूनंतर आपल्या शरीरापासून अलग झालेल्या आत्म्यामध्ये शरीराबद्दल असणारी आपलेपणाची भावना नष्ट व्हावी आणि तू आत्मा मृतदेहाभोवती घुटमळत राहू नये. यामुळे गेली हजारो वर्षांपासून दहनाची प्रक्रिया अवलंबिली जात आहे. शिवाय यामुळे जमिनीवरील जागा अडून राहत नाही.

मृतदेह जाळला जातो तेव्हा काय होते?

सर्वसाधारण प्रथेप्रमाणे मृतदेह लाकडांच्या ढिगाऱ्यांवर ठेवला जातो. धार्मिक विधी केले जातात. त्यानंतर सर्व बाजूंनी श्रेणी रचून हा देह पूर्णपणे झाकला जातो. तूप, रॉकेल, पेट्रोलचा वापर करून अग्नी दिला जातो. या पद्धतीमुळे खूप धुर निर्माण होतो. अशा या धुरांमुळे अनेक विषारी वायू निर्माण होतात कार्बन डाय-ऑक्साईड, कार्बन मोनॉक्साईड, फॉर्म्यालिडी हाईड, बॅन्झिन, आदी 14 पेक्षा अधिक विषारी वायू निर्माण होतात आणि हवा मोठ्या प्रमाणावर प्रदूषित होते. नेवाडा (अमेरिका) येथील टीसर्ट रिसर्च इन्स्टिट्यूट या खातना इन्स्टिट्यूटमध्ये कार्यरत असणाऱ्या राजन चक्रवर्ती यांनी केलेल्या या संदर्भातील संशोधनामुळे पारंपारिक दहन पद्धतीमुळे तापमानात प्रचंड प्रमाणात वाढ होते आणि त्यामुळे

जागतिक तापमानात अप्रत्यक्षरीत्या वाढ होते, असे दिसून आले आहे. तसेच या पद्धतीत मृतदेह, शनि आणि लाकडांची राख होते आणि ती राख नदीत टाकल्यामुळे हे वाहते पाणीही प्रदूषित होते. या पाण्याचा वापर पिण्यासाठी होतो, हे देखील आपल्याला विसरून चालणार नाही. १०० मृतदेहांचे दहन करण्यासाठी अंदाजे ८० वृक्ष व १०० बैलगाडी



शेणखत लागते शेण हे उत्कृष्ट सेंद्रिय खत आहे हे जर खत म्हणून शेतीसाठी वापरले तर जमिनीची सुपीकता वाढेल यात शंका असण्याचे कारण नाही. तसेच आज एका झाडाची कत्तल म्हणजे अप्रत्यक्षरीत्या ६०० किलो कार्बन डाय-ऑक्साईड ची निर्मिती होय. ज्या वृक्षापासून आपल्याला अत्यावश्यक असणारा प्राणवायू मिळतो, गारवा मिळतो, फुले फळे मिळतात, त्यांची तोड आपण जाणीवपूर्वक रोखू शकणार नाही का?

आपण विद्युत वाहिनीचा (इलेक्ट्रिक क्रिमेटर) वापर केला तर हे शक्य आहे, त्याला न लाकूड लागते ना शेणी! ना रॉकेल ना तूप! ना हवेचे प्रदूषण ना पाण्याचे. महत्त्वाचे म्हणजे तापमानात अकारण वाढ होत नाही. विद्युत दाहिनीच्या ८०० डिग्री सेल्सिअस या तापमानामुळे मृतदेहाची हवा होते. ज्वलन प्राणवायूशी संयोग + बाष्पीभवन याद्वारा ही हवा १०० फूट उंच असलेल्या धुराड्यातून सोडून दिली जाते आणि शिल्लक राहते ती २ किलो हाडांची भुकटी! हाडांचा चुरा प्लास्टिक अथवा कार्डबोर्डच्या बॉक्समध्ये घालून नातेवाईकांना पुढील धार्मिक विधीसाठी दिला जातो. आधुनिक पद्धतीच्या काही विद्युत वाहिन्या दहन पूर्ण झाल्यानंतर आपोआप बंद होतात. यामध्ये महत्त्वाचे म्हणजे मृतदेहांवर आवश्यक ते सर्व धार्मिक विधी पारंपारिक पद्धतीने करता येतात.

त्यानंतर ना हा देह विद्युत वाहिनी मध्ये ठेवला जातो लाकूड व शेणी ऐवजी विद्युत उर्जेवर जाळ लावला जातो आणि हा देह पंचमहाभूतांत विलीन होतो. पूर्ण दहन होण्यास सर्वसाधारणपणे एक तास कालावधी लागतो. या विद्युत दाहिनीचा वापर दिवसातील २४ तास करता येतो.



Article

जीना यहाँ.... मरना यहाँ....

Article By Dr. Pritam Shah

बिर्याणी का असेना नुकतीच कोल्हापुरात विद्युत दाहिनी सुरू झाली आहे. महाराष्ट्रातील कित्येक शहरात ही सोय सुरू होऊन दशक लोटत आहेत. पण कोल्हापूर नगरी कडून त्याची मागणी अत्यल्प आहे. रोज अंदाजे 30 एकशे बाचे दहन होणाऱ्या या शहरात गेल्या ६ सहा महिन्यात फक्त २५/३० शबांचे दहन विद्युत दाहिनी मध्ये झाले असेल!! काय असेल याचे कारण?

पारंपारिक लाकूड -शेणी -रॉकेल- तूप च्या बेडवर शबाचे दहन केले तरच आत्मा मोक्षाला/ स्वर्गात जातो -ही ती (अंधश्रद्धा).....!!

वास्तविक मृत्यू घडल्यानंतर काही पलातच हा आत्मा देह सोडून अन्य गतीमध्ये गेलेला असतो- त्यांची गती स्वर्ग- नरक -मोक्ष- मनुष्य वा तिर्यच त्याच्या कर्मानुसार ठरलेली असते तिर्यच गती मध्ये वनस्पती पण येतात. मृतदेहावर कितीही धार्मिक स्थिती केले तरी त्यात फरक होत नाही. मृतदेह गंगेतिरी जाळला किंवा पंचगंगे किनारी लाकूड- शेणीवर जाळला किंवा विद्युत वाहिनीवर याचा आत्म्याच्या गतीवर काहीही फरक पडत नाही!!

कोल्हापुरात मृतदेहाच्या दहनासाठी कोणताही मोबदला

आकारला जात नाही याबद्दल कोल्हापूर महानगरपालिकेचे अभिनंदन पर्यावरणाच्या रक्षणासाठी विद्युत दाहिनीचा वापर केल्यास कोणताही मोबदला घेऊ नये - परंतु लाकूड- शेणीचा वापर करून अंत्यविधी करावा असा आग्रह धरणाऱ्या कडून शुल्क जरूर आकारले जावे अशी आगळी विनंती मी करत आहे. आज सर्वत्र विद्युत वाहिनीचा वापर मुंबई- पुणे- नाशिक- संभाजीनगर, सोलापूर आधी महानगरपालिका करत आहेत. कोल्हापूर याबाबत मागे कां?



“Every event becomes special when shared with family & friends.”

Update

Chef's Special Recipes

Raw Mango Salad



Ingredients:

- 1 raw mango, peeled & julienned
- 1 small cucumber, julienned
- 1 small carrot, julienned
- ½ onion, thinly sliced
- 1–2 green chilies, chopped
- 2 tbsp coriander, chopped
- 1 tbsp roasted peanuts, crushed
- Salt to taste
- ½ tsp roasted cumin powder
- 1 tsp sugar/jaggery powder
- 1 tsp lemon juice (optional)

Method:

1. Mix raw mango, cucumber, carrot & onion in a bowl.
2. Add salt, cumin powder, sugar & green chilies. Toss well.
3. Keep aside for 5 minutes.
4. Garnish with coriander & crushed peanuts. Serve fresh.

Variation:

For a South Indian twist, temper with mustard seeds, curry leaves & dry red chili.

Mango Phirni



Ingredients

- 2 tbsp basmati rice (soaked 30 mins)
- 2 cups milk
- ½ cup mango pulp
- 3–4 tbsp sugar
- ¼ tsp cardamom powder
- Few saffron strands soaked in warm milk
- Chopped almonds & mango cubes for garnish

Method:

1. Grind soaked rice into a coarse paste using little milk.
2. Boil milk & simmer for 5 minutes.
3. Add rice paste slowly while stirring continuously. Cook till thick.
4. Add sugar, cardamom powder & saffron milk.
5. Cool completely, then mix in mango pulp.
6. Chill for 2 hours & garnish before serving.

Tips:

Use Alphonso mangoes for best flavor. Add mango pulp only after cooling to avoid splitting.

Update

Mocktail Recipes

Watermelon Mint Cooler



A refreshing summer mocktail with fruity freshness & minty flavor.

Ingredients

- 1 cup watermelon cubes
- 8–10 mint leaves
- 1 tsp lemon juice
- 1 tbsp sugar syrup/honey
- Chilled soda or water
- Ice cubes

Method

1. Blend watermelon into a smooth juice.
2. Add mint leaves, lemon juice & sugar syrup.
3. Pour into a glass with ice cubes.
4. Top with chilled soda or water & serve fresh.

Garnish

Mint leaves & small watermelon wedges.

Jamun Cooler



A refreshing summer mocktail with the perfect blend of sweet & tangy flavors.

Ingredients

- 1 cup jamun (seeds removed)
- 1 tbsp sugar/honey
- 1 tsp lemon juice
- A pinch of black salt
- Few mint leaves
- Chilled soda or water
- Ice cubes

Method

1. Blend jamun, sugar, lemon juice & black salt into a smooth puree.
2. Strain the mixture into a glass.
3. Add ice cubes & top with chilled soda or water.
4. Garnish with mint leaves & serve chilled.

Garnish

Mint leaves & fresh jamun pieces.

Update

Kid's Corner

Math Grid Quest

How to play

- Fill in the Missing Numbers
- The missing values consist of whole numbers ranging from 1 to 9.
- Each number must be used only once.
- Each row represents a mathematical equation.
- Each column also forms a mathematical equation.
- Keep in mind that multiplication and division take precedence over addition and subtraction.

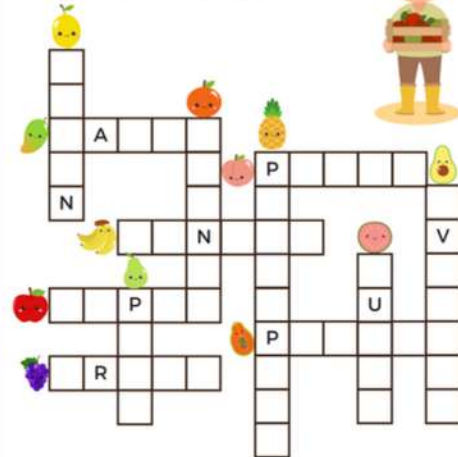
	-		x	9	-61
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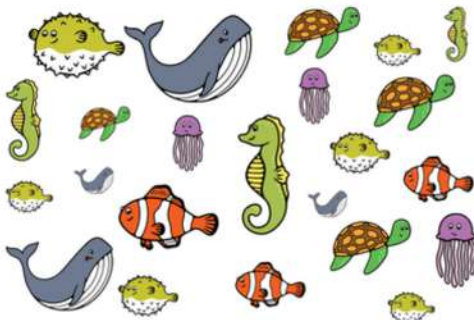
CROSSWORD PUZZLE

Fruits

- Fill in the crossword puzzle below with the names of fruits.



COUNTING FISH



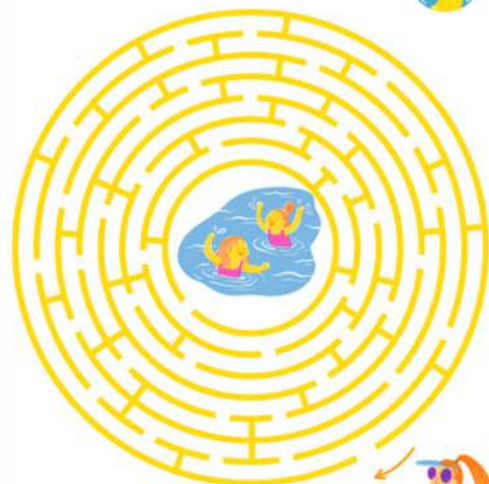
Count the aquatic animals and color the chart according to the number you find for each of them.

	Blowfish								
	Clownfish								
	Whale								
	Seahorse								
	Jellyfish								
	Sea turtle								

MAZE PUZZLE



Help the girl reach the sea to join her friends.



Start here



An Appeal:

Kids, aged 6 to 14 are invited to participate in Kids Corner – Crossword – Challenging Word Puzzles and Coloring Owl activities. Send their entries on the club WhatsApp number: 7030345577.

The first three correct entries will be recognized and appreciated in the Club's forthcoming appropriate program / event.

Update

Club QR Codes

You Are Just a Scan Away



At Residency Club, we are constantly striving to improve convenience and service for our members. To make information more accessible, we have now introduced dedicated Club QR Codes. Members can simply scan the code to access club updates, event details and more — anytime, anywhere!

Additionally, we have recently launched room and restaurant feedback systems through digital forms. This initiative aims to gather valuable insights from members to help us enhance our hospitality and ensure an even better experience for all.

Your feedback matters — thank you for helping us grow and serve you better!

Disclaimer:

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