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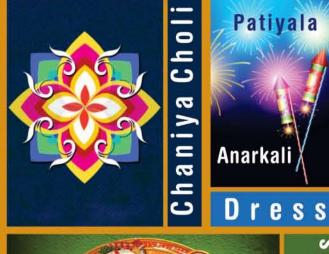


Festival Collection 2013





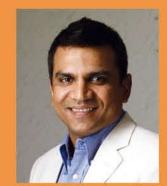
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FROM THE **DIRECTOR'S DESK**

Greetings to all the members of Starz,

Cricket Tournament held at Karnavati Club. It was a clash between six best known Clubs of Ahmedabad and we emerged out as the winners. It was indeed a moment







STARZ NEWSREADER





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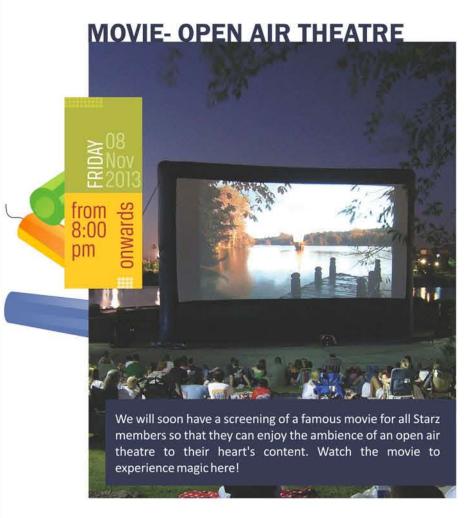
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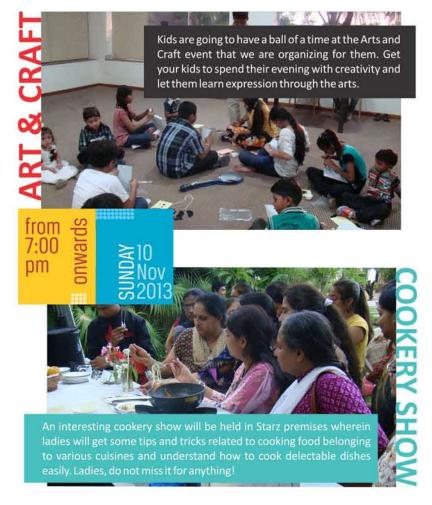
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CELEBRATIONS









The Designer Bride & Groom Collection



Launching the new Bridal Collection at our new address this Navratri on 13th October, 2013

New Showroom

Elanza Crest, Sindhu Bhavan Road, Off S. G. Highway, Ahmedabad. Call: +91 98250 05182

















Winter introductory Games with Housie

from spanno MACN S2013

A housie event will be held as part of the winter introductory games wherein all Starz members are requested to participate with full enthusiasm.

MEMORIES

Starz organized the flag hoisting ceremony on Independence Day amidst members who relived their patriotic feelings.









An ideal eve for the creative few

The kids enjoyed the evening which taught them a few tricks about art and craft options





COOKERY SHOW

The cookery show at Starz was well attended by ladies as they received interesting and useful tips on cooking new recipes





MEMORIES







BUMPER HOUSE

The Bumper Housie at Starz witnessed an unprecedented participation from its members as it was ultimately a full house. Staggering prizes were in store with Nissan Sunny and Nissan Micra, being the top prizes of the evening.





DJ NITE

The stars of our club danced to the evocative beats of the DJ and rocked the night to their heart's content.







Members witnessed a jumping jhapak from cheer leaders

Starz got to witness a first-hand experience of cheerleaders doing "jhumping jhapak" during the IPL finale which saw Mumbai Indians winning the trophy for the first time ever.







FZ





Our popular Chef Paul is back with an array of delicacies and recipes for the ladies. Come and learn more about cooking and international cuisine from the expert himself!

RATATOUILLE

A nicely seasoned combination of eggplant, tomatoes, and zucchini make this a flavorful dish.

Ingredients

- 2 tablespoons olive oil
- 2 cloves garlic, crushed and minced
- 1 large onion, quartered and thinly sliced
- 1 small eggplant, cubed
- 2 bell peppers, coarsely chopped
- 4 large tomatoes, coarsely chopped
- or 2 cans (14.5 ounces each) diced tomatoes
- 1 teaspoon dried leaf hasil
- 1/2 teaspoon dried leaf oregand
- = 1/4 teaspoon dried leaf thyme
- 2 tablespoons chopped fresh parsley
- salt to tast

Preparation

In a 4-quart Dutch oven or saucepan, heat olive oil over medium heat. Add garlic and onions and cook, stirring often, until softened, about 6 to 7 minutes. Add eggplant; stir until coated with oil. Add peppers; stir to combine. Cover and cook for 10 minutes, stirring occasionally to keep vegetables from sticking.

Add tomatoes, zucchini, and herbs; mix well. Adjust salt to taste. Cover and cook over low heat about 15 minutes, or until eggplant is tender but not too soft. And serve with crusty bread

CANNELLONI FILLED WITH SWISS CHARD AND FRESH GOAT CHEESE

Ingredients

Preparation:

- . Cut the green leaves from the stems of the Swiss chard and keep them separa
- 2 Bring a large pot of salted water to a boil over high heat. Add the chard leaves and stir to submerge the leaves. Cook, uncovered, until tender and a deep color, 3 to 4 minutes. Lift the leaves out of the water with a sieve or slotted spoon and transfer to a bowl of ice water. After the leaves have cooked, add the white stems, and cook uncovered until tender, about 5 minutes. Lift the stems out of the water and transfer to the bowl of ice water. After the leaves and stems are chilled, drain in a colander for saveral minutes, and then squeeze dry. Finely choot the chard and set aside.
- Heat the 1/4 cup oil in a medium sauté pan over medium heat. Add the onion and ok over low heat, stirring frequently, until very translucent, about 3 minutes. Add e chopped chard, stir well, and cook, covered, over low heat, stirring occasionally, till the greens are soft, about 2 minutes. Transfer to a bowl and let cook.
- 4. Add the goat cheese, 1/4 cup of the Pecorino Romano, and the fresh bread crumbs and stir well. Season with salt and pepper, as needed. Set aside.
- 5. Preheat the oven to 350°F. Brush a baking dish or casserole with oil. Add the tomato sauce to the dish.
- 6. To assemble the cannelloni: Divide the chard filling between the sheets of cooked pasta. Roll the pasta around the filling into logs about 3 inches in diameter and then cut them into cannelloni about 4 inches long. Set them into the sauce in baking dish, seam side down, and brush the tops with the 2 tablespoons olive oil.
- Combine the dry bread crumbs and the 1/4 cup Pecorino Romano in a small bowl and scatter in a thin, even layer over the cannelloni. (You may bake the dish now, or cover the dish and keep refrigerated for up to 2 days.)
- Bake until the cannelloni are very hot, 15 to 20 minutes (or longer if they were held in the refrigerator). Serve directly from the baking dish or on heated serving plates.

FESTIVAL SEASON @ STARZ

Come and participate in all the events since it is your participation which adds shine to our events. Do not miss them for anything.

DATE	EVENT	TIME	DAY
DATE	EVENI	TIIVIE	DAT
6-Oct	Club Members Garba	08.00 pm	Sunday
20-Oct	Musical Housie	07.00 pm	Sunday
4-Nov	Dj Dance	07.00 pm	Monday
5-Nov	Laughter Show with Orchestra	07.00 pm Tuesday	
6-Nov	Sufi Musical Eve	07.00 pm	Wednesday
7-Nov	Housie 07.00 pm T		Thursday
8-Nov	Movie Show in Open Air Theatre	08.00 pm	Friday
10-Nov	Cookery Show / Art and Craft 07.0		Sunday
17-Nov	Chess Competition / TT Competition	06.00 pm	Sunday
24-Nov	Badminton Competition / Swimming Competition	06.00 pm	Sunday
1-Dec	Blood Donation Camp / Free Medical Check up 11.00 am		Sunday
8-Dec	Winter Introductory Games & Housie	07.00 pm	Sunday





BIRTHDAY SPECIAL

For Starz Members

Members can now avail the facility to celebrate their birthdays at Club Lawns or at the Discotheque ABSOLUTELY FREE of cost. The rent will not be charged on this special day.

Come... Celebrate with us!!!



Members can also avail 50 % discount on Premium Room Tariff, if the room is booked 5 days prior or 5 days after the anniversary date. For more details, please call at the corporate office. This offer is non-transferable.



NEW CLUB AFFILIATIONS

We, at Starz Club want to provide many facilities and amenities to our members. We strive to bring the best for you. In this endeavor, we are striking alliances with the prominent clubs of India. This means that all Starz members will get to use facilities of other clubs whenever they plan to visit these places. Now, you can really travel like the Starz of the world!

Name	Contact No	
Chiraan Fort Club	9140 (39841100 / 39841199)	1-8-333 & 334, Opp police Lines, Begumpet, Secundrabad, Andra Pradesh-500003
Nasiklub	0253 (2411254 / 2417931)	Sarda Activity Road 'Nandinee' Nashik - Pune Road, Nashik , Maharashtra -422011
M Club Holidays Pvt. Ltd.	9120 (24339931/24339932)	CTS NO.63, navi peth, Lal Bahadur Shastri Road, Pune, Maharashtra -411030
Panchwati Holidays Resorts Ltd.	033 (30288858/ 30288844)	3A, Auckland Place, 9th Floor, Kolkata - 700017
Simla Club	0177 (2653023/ 2803023)	The Mall, Shimla -171001
Jaisal Club Ltd.	2992 (255555/ 254999)	Jethwai Road, Jaisalmer, Rajasthan - 3450001
Ajmer Club	0145 (2627003/ 2624303)	Civil Lines, Ajmer, Rajasthan - 305001
Golden Swan Country Club	022 (25854078/ 25853798)	Off Pokhran Road No. 1, Yeoor Hills, Thane, Mumbai - 400602
The Corinthians Club	020 (26952222 / 26952176)	Nyati county South Pune, Pune, Maharashtra - 411060
Jammu Club	0191 (2548437/ 2582213)	M.A.M Sports Complex, Jammu - 180001
Deccan Gymkhana pune	020 (25675994 /25663970)	Talim Pavilion , 759/2, Deccan Gymkhana, Pune- 411004

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Corporate Office: 9, Devang Bungalows, Behind Shakti 404, Nr. Vishal Mega Mart, S.G. Road, Ahmedabad - 380054 Ph.: 079-40009601 / 9651 Email: crm@aarohistarz.com, Web; www.starzclub.in

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