



SMT.MANIBEN M.P. SHAH WOMEN'S COLLEGE OF ARTS & COMMERCE, MATUNGA.

SMT.KG.SHAH DEPT OF MASS MEDIA

(Journalism)

2019-2020

Media Galaxy

volume - 1



Seva Mandal Education Society's

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Smt. Parmeshwari Devi Gordhandas Garodia Educational Complex,
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MESSAGE FROM THE PRINCIPAL'S DESK



-Dr. Leena R. Raje

I congratulate the Department of Mass Media for their annual festival Razzmatazz and for the launch of their new venture this year on the occasion of the intercollegiate festival - the student's Online Magazine

"Media Galaxy"

This venture will not just help the students learn the nuances of publishing a magazine but also showcase the creativity of students in content creation, layout of the magazine, writing an editorial and crafting the overall look of the publication.

I am sure that under the guidance of their teachers, the students will continue to excel. I wish them the very best in their endeavour.

HOD SPEAKS

-PRABHA NAIR

Media Galaxy



It's with great pride and a sense of fulfillment that I write this forward to this first edition of 'Media Galaxy'. The department of the Bachelor of Arts in mass media was an initiative of our college for SNDT university in 2006 and now there are six colleges running the course under the university. Our BAMB department has proved that our parameters are what we set for ourselves. Be it academics -where we have University rank holders and students being selected to American universities or extracurricular activities-where our students win prizes at competitions in various colleges across the metropolis every year, our students have proved that where there is determination there is always a way. 'Razzmatazz', the annual festival, is testimony of the students excelling in whatever they choose to do "Media Galaxy" is yet another mile stone in their curricular and co-curricular activities. Another added feather in the ever blossoming cap of the department. This online publication by the Journalism students is an attempt to give an insight into their literary skills, creativity and activities. It is indeed a display of their hard work and dedication-right from the naming to graphics and contributions, they have left no stone unturned to present a galaxy of creativity for everyone to enjoy.

Hearty congratulations to the editorial team for their tireless efforts in bringing out this magazine.

VIDEO EDITING STUDIO



AUDIO RECORDING STUDIO



My Maiden Victory

It's a great opportunity for me express my "maiden victory" story with you all !

We all have an aim or a specific goal in our life where we want to reach and become successful. We give our 100% in the particular work or a specific thing to be the best .But

I am completely different from it. Means I give my 100% in cricket but I never set a goal or an aim to achieve a specific level .For eg.I played district I will not keep a goal or I played district so I have to reach till state Maharashtra . I will keep on playing as I will keep getting chances.

I always admired our legendary cricketers of our India.I remember one of the quote of M.S. Dhoni sir –“Never think of the past and never think of future. What is important right now ,is to be in present.!”

When I entered MMP shah college I was very much excited to represent this college because cricket was the main sport of the Jr. college section .first year that was my 11th std it was a disaster for me .Our team represented our college in intercollegiate tournaments and we lost our very first match by just 5 runs . I was very disappointed with my own game because being a club player I couldn't do well in the match. Last year when I entered 12th I was made the coach of cricket. I had all the power regarding cricket took the match .But in the second last over I felt weakness in my body and I couldn't stand and play and during than only I gave my cricket . At that very next last over



we lost the match by just 3 runs ! I was feeling ashamed of myself that I couldn't at least stand for one over and I couldn't take the match towards us. Even the teammates and Suvarna Mam was disappointed on me.I was feeling like as I have done any crime .I literally cried a lot .I cried for 10-15 mins after that bad moment.

While leaving the ground I was at the last and the organized and the head of Dso U-19 girls championship called Suvarna mam's the cabin and had a serious word . After that we made a small circle with mam and she appreciated us for our performance and she told me to listen carefully. She just added a bomb an me that "Tina we have won 3rd place in the Dso championship "And that movement just sat down and I cried again for 10 mins. And the criticism that I was listen just 5 mins before it turned into appreciation .There was joy ,happiness in

the college. I was feeling like "Apun hi yaha ka raja hai"

On 22nd December 2018 I was felicitated as "Best cricketer ","Best DSO player ", "Best performer", I just want to say you all that u also believe in yourself. Whatever you do, do it with your heart you will surely be successful. I never ran behind fame or success but I always searched my mistakes and I try to improve .

And yes always be cool and calm like M.S. Dhoni .

Thank you !

--Tina Bhosale

FUTURE GOAL

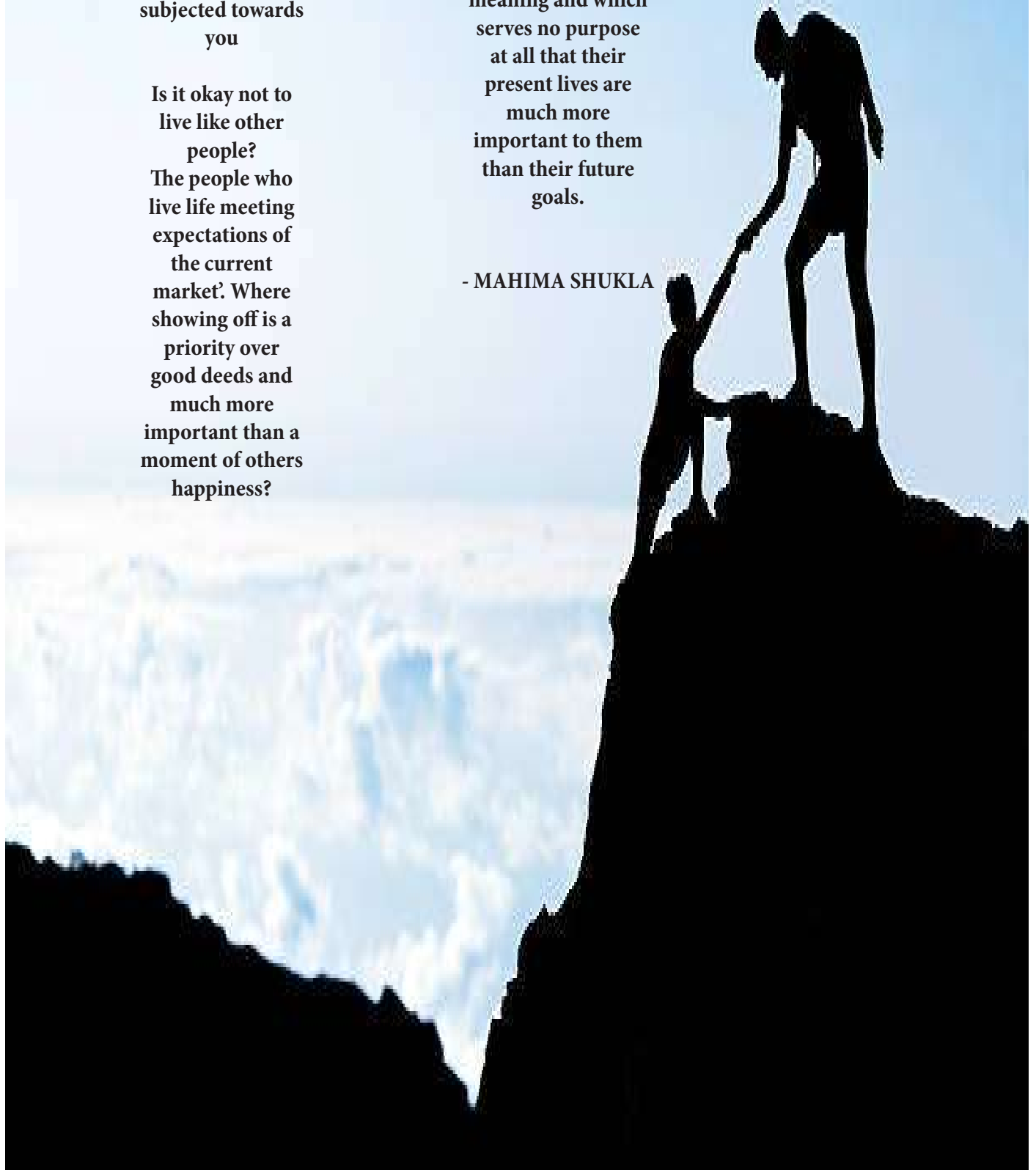
Is it okay to
live in your
virtual world?
Where you have
your own set of
rules and beliefs
which are only
subjected towards
you

Is it okay not to
live like other
people?
The people who
live life meeting
expectations of
the current
market'. Where
showing off is a
priority over
good deeds and
much more
important than a
moment of others
happiness?

It is not okay to live outside the box?

I guess.
They've
been so busy
spending a life
which has no
meaning and which
serves no purpose
at all that their
present lives are
much more
important to them
than their future
goals.

- MAHIMA SHUKLA



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Ritika Kothari, Prerna Phepde, Sapna Shrivastav, Mansi Pawar, Shruti Ghodke, Varsha Nalawade

BEST STUDENT AWARD (2ND RUNNER UP) SHALOM KUNCHIKORVE



Q1.What encouraged you to take BAMM?

Ans. I wanted to do something in advertising so that is the reason I took BAMM.

Q2.What did you achieve by taking BAMM?

Ans. Actually BAMM really helped me to boost my confidence and made me a very different person all together.

Q3.How did you feel by getting the Best Student second runner up award?

Ans. I felt very good and my father was super proud of me. As I was walking towards the stage I looked at it as a step towards my success.

Q4.What kind of qualities do you think a best leader should have in them?

Ans. According to me the very first quality is to treat everyone equally. To know how to tackle problems.Be strong and calm.

Q5.Where would you like to be in the next 5 years?

Ans. As I want to become a Cabin Crew I see myself in an airplane, enjoying life and roaming the world.

Q6.Tell me about your biggest success in your life?

Ans. According to me becoming the Best student and leader is my biggest success.

Q7.Tell me any 2 of your hobby?

Ans.Dancing and Singing.

Q8.Tell me any 1 incident of your life which has been the most satisfying moment?

Ans.The most satisfying moment for me was when i helped a girl to find a cab when some boys were teasing her.

“SUCCESS”

Raise your head up, start to try,
burn your fear,
to feel the heat
accept failure, hold confidence near
stand again and again ...
to measure the thought of mountain,
you need a chain.
shout loud from the peak of
everest ,
understand... sky is not
your limit , you are limitless.
break down cry, scream !
when you open your eyes, you see your dream.
stop !! do not return
see how crazy you are
defeat your fear, make your face !
and when you inspire someone,
you own success!!

- Sheetal Yadav
TYBAMM

“ANJAAN RAAHO PAR”

anjaan raaho par
chalna ab aadat si
ban gayi hai, jin
rasto ko pechaante
the unhone hume
thukra diya ..
thanda kaleja aur
nam aankho se be
tod rishta kayam
hua hai, intezaar
na ab imtehaan lena
band kar diya.
bachahin ruh aur
ebas jism ke
darmiya jo sanse
chain dejati thi un
sanzo ne ab jeena dushwar kar diya....

- Shehnaz Irani
SYBAMM

“JOURNEY OF FRAGRANCE”

Fragrance in my name,
too many types I am the same.
I am present everywhere,
i am there in the air.
Now they love me not the odorless,
expert at swiping stress.

The fragrance of flowers flows in one
direction,
but the fragrance of goodness flows in all
direction.
When I was born my mom Saraswati gave
me a name Parvati,
but then my aunt Nirmu decided to call
me Khushboo.

Fragrance that exists in the air,
spread it's presents around.
It gives me a hope not to choke.
To fly like an angel with shining dangle,
dressed up as a princess with a sweet
fragrance.
When you smell you feel good and wow,
i wish i will make my parents feel proud.

- Khooshbu Rajput
SYBAMM

“MEANING OF LIFE”

Life is Beautiful
You have to See it.
Life is Soulful
You have to Feel it .
Life is very Fast
You have to Catch it.
Life is very Vast
You have to Cover it .
Life is Artful
You have to Create it .
Life is Joyful
You have to Enjoy it.

- Farah Shetty
TYBAMM

IS IT OKAY ??

Is it okay to live in your virtual world?

Where you have
your own set of
rules and beliefs
which are only
subjected towards
you.

Is it okay not to live like other people?

The people who
live life meeting
expectations of
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showing off is a
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- Mahima Shukla
SYBAMM

“ANJAAN RAAHO PAR”

Anjaan raaho par
chalna ab aadat si
ban gayi hai,
jin
rasto ko pechaante
the unhone hume
thukra diya ..
thanda kaleja aur
nam aankho se be
tod rishta kayam
hua hai,
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na ab imtehaan lena
band kar diya.
bachahin ruh aur
ebas jism ke
darmiya jo sanse
chain dejati thi un
sanzo ne ab jeena dushwar kar diya..

- Shehnaz Irani
SYBAMM

“BARISH”

Dhundhti hu wo bemausam barish,
Wo panchhiyo ka shor, wo badal ki goonj,
Neele asmaan k sitare, wo ratein madhosh,
Wo pal, jisme bas din nahi dhalta,
Waqt simat tanahi aur ajnabion k beech din
guzarta nahi...
Jaha mujhe khudki khabar hoti thi,
Panchhi ban mai azad ghadiyan sanjoti thi,
Jahan roz badalte sapno se gutftagoo bhi hoti
thi,
Aaj shayad kuch lamho k darmiyaan waqt
qaid saa hogaya,
Lagta ab toh har lawz humse khafa hai,
Yun bheed kahissa bane ek arsa hogaya,
Jaise jar raah apni manzil se judaa hai!

- Mahima Shukla
SYBAMM

“GROWING UP”

i thought the moon was following me
as i travelled the expansive town
the birds songs their
voicereverberating on trees
while i lay, and imagined the clouds
immaculately dressed and a pretty bag
i went to school with my own swag
slovenly hair and filthy shoes
i ravenously returned and had some food
vivacious and innovative i liked to be
whenever friends called out,
i was always free
defeating games and cycling went well
it was fun to reach the door bell
a cruel teacher taught me value education
perplexed and petrified,
i waited for vacation
she asked me to help the a afraid and needy
and told me not to be greedy
now i realize what i had
though that teacher wasn't that bad
this vibrant childhood is hard to find
indolent and timid those days,
will always be mine.

-Namrata Bhatt
SYBAMM

“FIREFLY”

Frefly you shine so bright
overshadowing the darkness,
by glowing in the night.
it is said that firefly is the
symbol of true love
it glows brightly when you
move on a path above
and your life takes a curve.
catch them and put it in a jar,
let them glow and glitter
like a shining star.

-Josline d'souza
SYBAMM

“LIFE”

I am a fragrant flower
Who loves to rise and shine
I am a mysterious soul
Who wants to fly high
I am a music lover
Who loves to sing and dance
I am lost in my own world
Where only dreams and hopes are allowed

One storm shook me up, it changed everything
I had been broken and weak
My heart was dispersed in pieces
I was a broken soul lost in darkness
With no hopes and dreams left

But now I have gathered myself back
Throwing out all the negativity
Moving ahead towards sunshine, looking up
high
To live my dreams again, and to fly high

One moment is enough dear just a moment
To gather yourself back again
To be strong and positive
To experience totally new different life

Now I am a stronger and a wiser person
Who doesn't give a damn to world now
Living my life the way I want
Being happy and challenging myself
Yes dear

-Prajakta Harkulkar
SY BAMM

“BHEL PURI”

Bhel puri and batata vada
Pav bhaji, pattice and samosa,
Chowpatty and Chor bazaar
Bargains never very far.
Gateway and haji ali
In the middle of the sea
B.E.S.T to carry
your loads of Worry
Trains always in hurry.

-Mansi Pawar
TYBAMM

"महागाई"

महागाईच्या पावसात गरिबी भिजली आहे.
महागाईच्या कढाईत गरिबी शिजली आहे.
या महागाईमुळे गरिबांची वेतन झिजली आहे.
म्हणून माणसांच्या स्फुर्तीची ज्योत विझली आहे.
मेहनत करून निढळाच्या घामाने भिजली आहे.
आणि म्हणून तर हि जनता निजली आहे.

- Anjali Doiphode
TYBAMM

"बेटी"

उंगलीया पकडणे वालो नन्हें हाथो को
कैसे तुमने अपनी हवस के कारण मिटा डाला.
कोख तुम्हारी माँ की ओ उससे पुछते हे...
क्या इसलिए इन दरिद्रो को ९ महिने पाला.
तुम्हे जरा चोट लग जाने पर माँ सहम जाती हे....
सोचो जिसको बेटी के साथ हैवानीयात
हुई उसका क्या हाल हो रहा होगा !
क्या कसूर है उस का जिसके साथ
तुमने इतनी हैवानीयत कि,
शायद,
उसका सबसे बडा कसूर
यह है की वह एक लडकी थी!

- Shradha Jadhav
SYBAMM

शिवाजी राजे

एक होते राजे शिवाजी
भिती नव्हती त्यांना जगाची..
चिंता नव्हती परिणामांची..
कारण त्यांना साथ होती
भवानी मातेची आणि आई जिजाऊची..

....

त्यांची जात मर्द मराठ्याची,
देशात लाट आणली भगव्याची,
आणि मुहूर्तमेढ रोवली
स्वराज्याची...

म्हणूनच म्हणतात,
जय भवानी जय शिवाजी
- Grishma Hadawale

SYBAMM

आठवणींच्या सामुद्रामध्ये मासे कधीच पोहत नाहीत...
कितीही जगले कुणी कुणासाठी तरीही
कोणी कोणासाठी मरत नसत ना....
प्रत्येक क्षणाला अनुभव येतात
पण नशीब कधीच नाही थांबत तसच
आयुष्यात कुणावर कितीही प्रेम करा
पण त्याचे मोल सहज कुणाला
मिळत नाही हेच खरं...

- स्वसिद्धी
TYBAMM

INCHARGE OF BAMM DEPT

MS. SHAGUFTA MEMON



Q1. Why did you become a teacher ?

Ans. I always wanted to be a teacher

Q2. What kind of qualities do students look for in teacher?

Ans. Combination of good communicator and a good listener.

Q3. What is your fantasy?

Ans. To be alone in this entire world.

Q4. How do you handle stress?

Ans. I cry and let the stress flow out.

Q5. Tell us any two of your favourite serials.

Ans. Naagin & kahin toh hoga.

Q6. If you were not a teacher, what would you want to be?

Ans. I dream to have a Cafe, so may be a entrepreneur.

Q7. Where do you see yourself in 5 years?

Ans. I have started with a NGO, I want to see it flourish.

Q8. What is your greatest weakness?

Ans. My daughter- she is my strenght and weakness both.

Q9. What is your nickname?

Ans. Shaggy.

Q10. Tell us your favourite dish?

Ans. Anything with prawns.



MAHIMA SHUKLA (SYBAMM)



NAMRATA BATT (SYBAMM)



JENIFER ANTHONY (SYBAMM)



SHEETAL YADAV (TYBAMM)

FROM MIND TO CANVAS



CRYSTAL PATIL (SYBAMM)



SAYLEE DAREKAR (SYBAMM)



FARAH SHETY (TYBAMM)



AKSHATA LOKAM (SYBAMM)



NAMRATA BATT (SYBAMM)



JENIFER ANTHONY (SYBAMM)



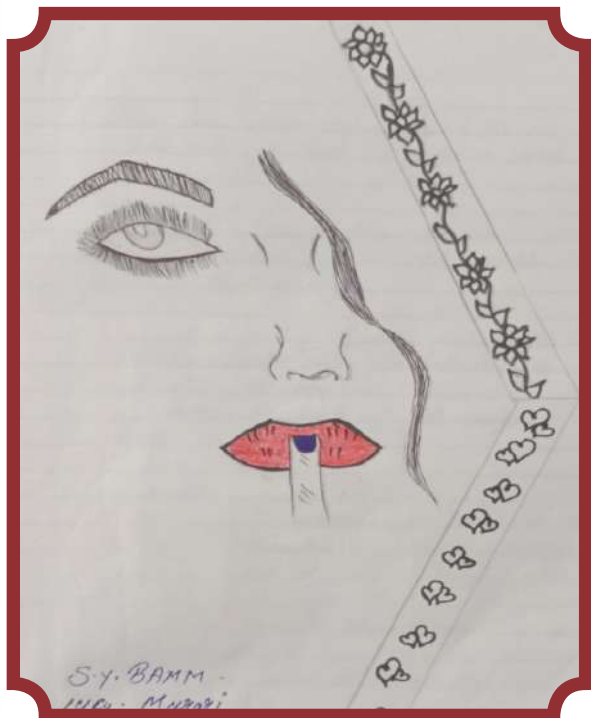
RITIKA KOTHARI (TYBAMM)



GRISHMA HADAWALE (SYBAMM)



UTKARSHA PANCHAL (SYBAMM)



LUCY ABRAHAM (SYBAMM)

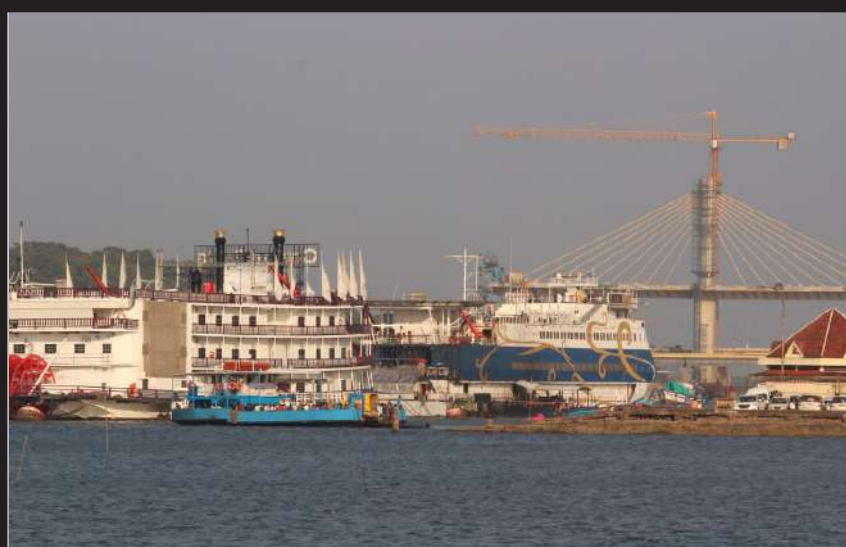


MAHIMA SHUKLA (SYBAMM)



“Black Shades Of Water”
SIDDHI MORE
(TYBAMM)

“Dockyard View”
VISHRUTI (SYBAMM)



“A Dark Night”
DARSHANA AHIRE
(TYBAMM)



“Morning Shades Of Reflection”
SIDDHI MORE (TYBAMM)

THROUGH THE LENS

“History Of Art”
PRERANA PHEPDE
(TYBAMM)



'Sumptuous dishes to try out for sure'



HOW TO MAKE :-

Wash and soak the urad dal overnight and grind to a fine paste by adding very little water. The batter should be thick enough to make the vada. Beat the batter very well till light and fluffy. Add salt, baking powder and beat well again.

To test whether the batter is ready or not, slowly drop the batter in a glass of water. If the batter floats on the top, it is ready, if not you need to beat it more. Pre-heat oil in a deep frying pan, place a plastic sheet in your palm. Wet the plastic sheet and place a little batter and shape like a big lemon sized ball.

Flatten the top of the ball with wet fingers and drop slowly into the hot oil. Deep fry on medium heat for sometime and then fry on low heat till golden brown. Remove these deep-fried vadas into a bowl of water and let them soak for 15-20 minutes. Remove and gently press between your palms so that excess water oozes out.

Keep them aside. Finish making vadas with the rest of the remaining batter and put them in water like you did for the earlier batch.

Pass the yoghurt through a sieve to ensure that there are no lumps. Add in the sugar, salt and mix well. To make the Dahi vada Masala: Dry roast the cumin seeds till light brown and fragrant. Grind to a smooth powder. Finely chop the green chilies and coriander leaves. Scrap the ginger clean, wash and cut into julienne. To serve, place the vadas in a serving bowl and pour the curd mixture evenly all over the vadas and cover them completely. Sprinkle chat masala powder, red chilli powder and cumin powder. Also put a spoon of tamarind and green chutney.

- DARSHANA AHIRE

HEART- Shape Dark chocolate cake

Recipe_

INGREDIENTS LIST

MILK_1CUP

Powder sugar_3Tbsp

Butter_1Tbsp

Eno_1Tsp

2packets Hidesek biscuits

Dark chocolate compound 2bricks

Vanilla essence_1Tsp

Baking powder_1Tsp

PREPARATION_

Take a medium size bowl steel/plastic/glass .Crush the Hidesek biscuits in a grinder in powder form.Grind sugar also in powder form.. (Milk should be in room temperature (no hot milk) Take a bowl and pour the Hidesek mixture into the bowl slowly add powder sugar and mix the dry mixture properly.Later pour the milk slowly




the batter should not be in a liquid form it should be in liquid form mix it add Baking powder and mix it with spoon gently.Mix it in one direction only so that you can get a proper texture.After mixing it for 15 mins add 1Tsp Eno in it and again mix it for 5 mins (ENO makes the cake much fluffy and sponge).. Add little milk 4Tsp to get more better texture.Now grease a heart shape cake container with a butter and dust a pinch of some wheat flour.And add the batter slowly inside the container
PREHEAT_ Heat your cooker(if uh are using a cooker remove the round rubber of cooker n vistel too.) Vessel For 10_15mins in a vessel add some salt and keep a small dish upside down over the salt and cover you vessel to preheat
Once your cooker/vessel

is preheated keep the cake container inside the vessel and cover if for 20_30mins max 40mins And put your gas on medium flame...

LATER at one side take a chopping pad and cut 2 brick's of Dark chocolate in small cubes (And keep it on double boiling~~(Take water in a vessel and put your bowl upside of vessel should be of glass On medium flame melt the dark chocolate.

Sugar syrup(In a vessel add 1 small cup.of water add 2





Recipe for almost everyone's favourite chocolate Ferrero Rocher.

-Khan Yasira Fahim

(Alumna)

Ingredients:

For Filling:

- 1: 3 cups crushed hazelnut wafer cookies (or vanilla wafers)
- 2: 3 cups finely chopped hazelnuts (or almonds/cashews)
- 3: 1 ¼ cups Nutella spread
- 4: ready made wafer cup shells

For Coating:

- 1: 1 cup chocolate chips
- 2: 1 teaspoon coconut oil (or vegetable oil)
- 3: 1 & ½ cups finely chopped hazelnuts (or almonds/cashews)

Recipe:

1: in a bowl mix wafer, hazelnuts, Nutella mix it well, cover and keep in fridge for 30 minutes, till firm.

2: then fill it in wafer shells and prepare the balls, keep in the freezer for 15 to 20 minutes.

3: melt chocolate chips, coconut oil on a double boiler.

4: once chocolate melted add the hazelnut and mix well.

5: take the balls out from the freezer, dip in the melted chocolate mixture, place on the tray and keep in the fridge for 20 minutes.

6: serve and enjoy.





EGG BITES

Ingredients: Egg

Onion 2 tablespoons

Carrot 1 / patta gobi 1 tbsp / coriander 1 tbsp / green chili 1 / spring onion leaves / capsicum / black pepper / tsp paneer 2 blot / salt / oil big spoon according to your taste.

Method: Finely chop all the vegetables, then break the eggs in a bowl and using a fork, dissolve the mixture for 30 to 60 seconds, then mix the vegetables in the egg and take the pan and generously cavity with some oil or butter. Smooth it! Add a tablespoon to the egg yolks and turn the flame to medium and cook for 30 seconds on both sides.

-Pornima kadam



Egg bites 🥰🥰

GULGULLA

Ingredients: Wheat flour. 1 cup flour. Leave 1 bowl.
Pinch of cardamom powder - dill powder 1. tablespoon
water. 1 glass of oil.

Recipe for frying: Soak the jaggery in water. Add in cardamom powder, add cardamom powder and mix well.
Make flour like Bhaji. Soak for 2 hours. Then fry them.

- ANJALI DOIPHODE

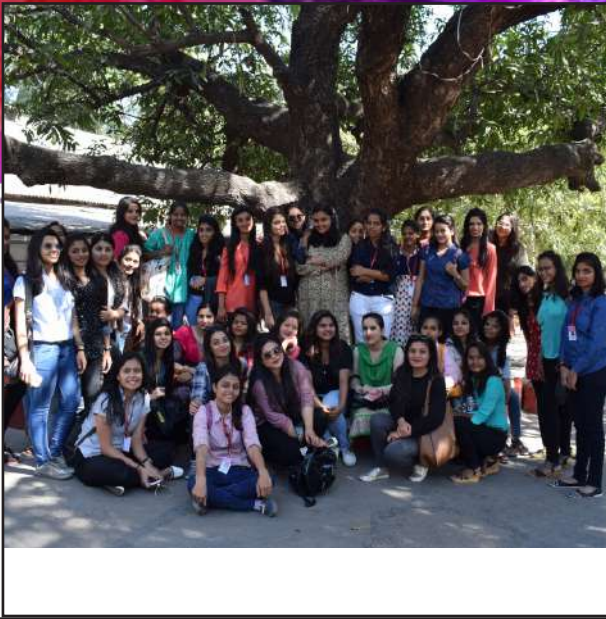




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FARAH SHETTY



KAJAL LOKHANDE



MANASI PAWAR



PRERNA PHEPDE



RITIKA KOTHARI



SHRUTI GHODKE



SIDDHI MORE



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