Time flies! More so when we are busy attending to our daily routine at a blinding speed, and forget to keep counts of the days passing by. More than half of the year is gone and autumn beckons with all its colours. Last year, we brought you myriad options to go and witness the colourful displays of fall foliage. This time, we are going shopping! In our cover story this month, we bring you the best flea markets around the globe where you can hunt down that special piece of item that you have been looking for.

This issue of the e-zine also brings a feature on the best wine regions of the world. Fascinating facts and amazing brews will keep you hooked to this special feature.

August marks the beginning of the festive season in India. What better way to enjoy the festivities than with some amazing Indian sweets? Indulge your sweet tooth by finding out about some of the must-eat Indian sweets in our food section of the e-zine.

Mark your calendar to witness the amazing festivals around the globe that take place in the month of September; all covered in our Happenings section of the e-zine.

Happy reading!
Contents

Cover Story
Shopper’s Paradise
The best flea markets around the globe

5

Feature
Vineyard Tourism
Top five vineyard regions

20

Luxe Food

34

Must-eat Indian Sweets

5

September Festivals around the globe

52

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Shopper’s Paradise
The best flea markets around the globe
If you approach shopping with the battle light of bargaining in your eyes, flea markets are just the place for you. You can prod around with zeal, hoping to spot the ‘find’ of your lifetime; get a coveted antique; the perfect tool that you were always hunting for or a precious handbag for a fantastic bargain that will see you singing for days in the shower.

Flea markets sell almost anything and everything from rare antiques to used shoes; fresh farm produce to pickles. It is a world far removed from the sophistication of plush malls; a vibrant, bustling place filled with the excitement of searching out items, haggling for wares and absorbing the local flavours, both culturally and gastronomically. After all, one must have a bite of something to set out with renewed vigour, and the food stalls selling local and popular delicacies make sure you are equipped with nourishment during the ‘grand forage’.

So, which are the best flea markets to look out for if you happen to be travelling in those parts of the world? Here is our list of great flea markets around the world:
Les Puces de Saint-Ouen, Paris

Opening days: Weekends and Mondays.

The most famous flea market of Paris, located at Porte de Clignancourt, Les Puces spreads over 7 hectares. With a whopping 120,000 to 180,000 visitors and 3000 stalls, it is the world's largest antique flea market. A haven for antique lovers, one can find anything in the maze of alleys here - chandeliers, jewellery, vintage furniture, antique hand-made lace and much more. There are various divisions off the main street (rue des Rosiers) specialising in certain products. Marche Biron is for luxury furniture here whereas, Marche Dauphine is known for ceramics (bypass the fake goods sold near the entrance area).

Tips:

- Monday mornings are best for great deals (but many shops remain closed too).
- Keep a hawk’s eye on your wallet; there are pickpockets around.
Braderie de Lille, France

Opening days: One weekend every September (August 31 – September 1, 2013).

Europe’s largest flea market, the Braderie de Lille attracts up to 2 million visitors who hunt for bargains along the 100 km stretch of stalls handled by 10,000 vendors. The market opens at 2 pm on Saturday and that’s the day you can find the best items; window shopping is allowed before the market actually opens. The fascinating assortment of goods for sale includes antiques, ornaments, furniture, books, junk and just about everything. Eating moules-frites (mussels and chips) is an interesting tradition (with 500 tons of mussels consumed) with contests between restaurants to see which one has the highest pile of empty mussel shells. Another ritual is the half-marathon on Saturday morning which sees 5000 participants taking part.

Tips:

- Bring cash; bargain zealously.
- Park on the outskirts of the city and get around on foot.
Portobello, London

**Opening days:** Monday to Friday; Saturday is the main day.

Come Saturdays and the Portobello Road in Notting Hill bursts into action with a stretch of colourful stalls and over a thousand dealers selling a fantastic range of antiques and other items. Portobello Market is considered to be the largest antique market in the world. The two-mile stretch is really three markets in one - antiques, fruits and vegetables and flea market. Antiques, books, second-hand clothes, fur, jewellery and fresh fruits and vegetables, you can find all this here in a fascinating array. The Notting Hill Gate side has antiques, jewellery and paintings to offer; if you want CDs, cheap clothes and shoes, head towards Westway.

**Tips:**

- Arrive early around 9 to catch the best finds.
- Don’t miss the delicious street food in the market.
Straße des 17. Juni, Berlin

Opening days:
Saturdays and Sundays;
10:00 am – 05:00 pm.

One of Berlin’s oldest and most famous; the flea market along the Straße des 17. Juni takes place every weekend. Straße des 17. Juni is a street in central Berlin, Germany. The specialty goods are the antiques, arts and handicrafts. A sizeable part of the market is devoted to junk, records, CDs, vintage clothing, jewellery and porcelain items. The goods are of better quality and the dealers are professionals, so finding a bargain is not quite easy, though not impossible.

Tip

• Go early to avoid crowds and pickpockets.
Brimfield Antique and Flea Market Shows

Opening days: Thrice yearly - May, July, September (Year 2013 dates are: May 14 – 19, July 9 – 14, and September 3 – 8).

The Brimfield market is the largest outdoor antique show in the USA with over 5000 dealers displaying their wares across 21 fields along a mile-long stretch on Route 20. An amazing array of items are on display, ranging from vintage furniture, jewellery, clothing, paintings, pottery, crystal and chandeliers to toys, clocks, radios, military and marine memorabilia. Don’t miss trying out the food at the various stalls (the food court of the New England motel is high on popularity).

Tips:

- Carry cash, preferably and haggle with zeal.
- Sunday afternoons are best for getting a deal.
Brooklyn Flea, New York

Opening days: Saturdays and Sundays.

The Brooklyn Flea is a major attraction of New York. Operating from three different locations, the market has more than 250 vendors peddling their manifold wares—antiques, vintage furniture, clothing and jewellery; handicrafts, vinyl records and books. The market is held outdoors from April through Thanksgiving (in Fort Greene on Saturdays and Williamsburg on Sundays); from Thanksgiving through March, it is held indoors at Skylight One Hanson. Brooklyn Flea’s food market, Smorgasburg, is a big hit too for its delectable offerings—cookies, pizzas, cheese, cakes, hot dogs and great coffee. It is held in Williamsburg on Saturdays and Dumbo on Sundays.

Tips:

• Carry cash and large bags.

• Do not miss tasting the lip-smacking food at the market.
Rose Bowl Flea, Pasadena, California

Opening days: 2nd Sunday every month; time: 9 am to 4:30 pm (admission stops at 3 pm).

The world famous Rose Flea Market is held in the Rose Bowl Stadium and attracts over 2500 vendors and 20,000 buyers. You can get just about anything here - antiques, shoes, clothes, vinyl records, glassware, architectural salvage, paintings, books and even plants. Come in early if you want to avoid crowds and search for the best items.

Tips:

- Use the colour coded maps for choosing your area of interest.
- The best deals are to be found at packing time- 3:00 pm to 4:30 pm (haggle like crazy).
127 Corridor Sale

Opening days: 1st Thursday to Sunday in August annually.

The Highway 127 Corridor Sale originally started as a tourist ploy to draw people to the back roads of Tennessee and Kentucky. Today it has evolved into ‘The Longest Yard Sale of the World’, stretching over 600 miles and 5 states. Driving along this long and lovely stretch, you can find the most incredible bargains and items displayed by professional dealers as well as householders, selling stuff on their lawns or fields. Do not miss the delicious food on the way.

Tips:

- Pack in a yard sale tool kit.
- Traffic is heavy, so drive and park carefully.
Chatuchak, Bangkok

Opening days: Saturdays and Sundays, 9:00 am to 6:00 pm.

This is the shopping mecca of Asia for bargain lovers. The Chatuchak Market spans 35 acres of shopping haven and draws together 15,000 stalls and 200,000 buyers. The range of goods is mind-boggling. You will find Thai silks, handicrafts, furniture, clothing, antiques, books, plants, pets, herbal medicines, Buddha statues and even live snakes here.

Tips:

- Go early to avoid crowds and buy a map to navigate the huge market.
- Bathrooms and ATMs are available in the market.
Panjiayuan, Beijing

Opening days: Saturday and Sunday, 4:30 am to 4:00 pm

Located in the southeast side of Third Ring Road, this sprawling, 48,500 sq. m market has over 3000 stalls which offer an unbeatable variety of goods. The market is divided into various sections, each devoted to a certain type of goods. It is easy to forget all about time as you shop for pearls, amber, jade, coral, Chinese furniture, local handicrafts, porcelain, paintings, housewares or communist memorabilia here. Though some stalls are open throughout the week, the flea market is visited best on early Saturdays or Sundays.

Tips:

- Beware of ‘fake’ antiques.
- Start with an offer of 10 per cent of the price and work your way up (remember to bargain with a smile).
Flea Market General Tips

Now that you know which the ‘drool’ haunts are for shopaholics around the world, we’ll conclude with a few general tips to help you get the most out of your shopping jaunts. Here goes:

• Come early for the best finds (and parking space),
• The best deals are generally at packing times; dealers generally slash their prices to avoid carrying goods back, particularly heavy ones,
• Picking up a few key phrases of the local language is a big help in bargaining,
• Carry the flea market kit: pen, paper,
tapes to measure, tote bags, rolling carts, packing materials,

• Get a map, especially if the market is huge; you can shop better,

• Wear comfortable shoes, layered clothes and avoid carrying valuables (passports) to flea markets,

• Carry a bottle of water.

Get set go...

Now all you have to do is grab that tote and head off to the flea market. Happy treasure hunting!
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Vineyard Tourism

Top five vineyard regions
Do the words enotourism or vinitourism ring a bell in your mind? A relatively new entrant to the tourism bandwagon, the word enotourism or vinitourism simply means ‘wine tourism’. Robert Gerald Mondavi (June 18, 1913 – May 16, 2008) was the pioneering force in the concept. He would conduct tours around his winery in Napa Valley and offer free tastings. Today there are 4.5 million visitors to the Napa Valley annually.

What does wine tourism involve? Not just drinking wine, though that does feature prominently on the list. It involves touring wine regions, watching the process of wine-making, wine-tasting and even enjoying a stay at lovely vineyards. It is a fantastic way to enjoy the beauty of the wine region and a rich cultural experience.

Which are some of the best places in the world for experiencing this? Some of the most popular wine growing regions of the world include France, Italy, Spain, USA, Argentina, Chile, Australia, Germany, South Africa and Portugal. Our top picks include:
Bordeaux, France-Medoc

Bordeaux is the legendary wine producing region of France known for its great red and white wines and superb food. Sixty appellations and over 8500 producers make this region the mecca of wine tourism. The romantic chateaus and picturesque countryside attract wine lovers and tourists from all over the world. Medoc is the most famous Bordeaux wine region and produces some of the most legendary names in wines including the Cabernet Sauvignon. The Medoc region is situated north of Bourdeaux and stretches between the Atlantic Ocean and the Gironde estuary. This popular area is home to
legendary names like Château Mouton Rothschild, Château Latour and Château Margaux. The lovely villages of Margaux and Paulliac in this region are famous for their wines as well as picture postcard scenery. The Chateau d’Issan, home to the renowned Cruse family, is also worth visiting; you can look around the ‘chai’ or wine cellars and also taste wines here. You can also participate in local workshops to learn more about wines or even take part in a harvesting session. You can stay in the area in any of the charming hotels and enjoy all that Bourdeaux has to offer, including its ancient chateaus, villages, delicious local food, and wines of course!
The lovely region of Chianti in Tuscany is famous for its wine and scenic beauty. There are several wineries near Greve popular for wine-tasting. You can also taste wines and buy them at several popular wine bars; Le Cantine is especially famous and you can taste hundreds of different kinds of excellent wines here. The Wine Museum here is also worth a visit. There are several famous vineyards too. The Castello di Vicchiomaggio with its 130 hectares of land under grape vines offers wine tasting tours which are very popular. You
can alternately visit the cellars of the Castello di Verrazzano and also take the wine tasting tours. Another renowned vineyard is the Montefioralle Chianti Winery which produces small but high quality chianti classic wine. Wine tastings are organised and the owner shares insights into wine making. Gaiole, Radda and Castellina are other famous towns where there are vineyards worth a visit. Greve is a lovely town in the famous Chianti Classico region of Tuscany. You can catch the wine festival here annually in the second week of September.
La Rioja, Spain

Renowned for its wines, the La Rioja region of Spain has hundreds of wineries or bodegas, as they are known in Spain. Red and white wine has been produced here since Roman times. Today the wine architecture of the estates is also drawing marvelling tourists from all over the world. Like in most wineries, take prior appointment for a wine tour (you may need a Spanish guide if you don’t speak Spanish). Among the top vineyards here is the Marques de Riscal. Do not be misled by the twisted, metal-ribbon modern design of the building; this winery dates back to 1858.
and is one of the oldest and best among the wineries here. Winery tours and tastings are on offer here. It also has a hotel, a spa and three restaurants for the tourists. From a whacky designed building to another one with a difference, the Bodega Vina Real is designed in the shape of a giant oak cask. You can enjoy wine tastings as well as vineyard and winery tours here. If you wish to see wines made in the traditional way, head to Bodega Muga.

The winery makes its own barrels and uses egg whites in the traditional manner to remove impurities from the wines! Wine tastings, winery and vineyard visits are all on offer here. You can even enjoy the lovely view of the vineyards from a hot air balloon ride.
Napa Valley, USA

The lovely Napa Valley in California is famous for its superb wines. The area is dotted with a profusion of wineries attracting wine lovers and tourists from all over the world. Tourists flock here for the charming scenery, vineyard tours, wine tastings (even though they are charged) and for the fascinating insight they can get into the process of wine-making. There are also various popular wine-festivals and activities which take place throughout the year (Napa Valley Festival del Sole is a not to be missed festival). There are a multitude of amazing wineries in this region. Some of them include Frank Family Vineyards, Sattui, Charles Krug, Robert Mondavi, Sterling, Beringer, Domaine
Chandon and Silverado Vineyards to name just a few. Do call in advance and check in case reservations are needed. Mondavi’s popular Signature Tour and Tasting takes the visitor through the To Kalon vineyard, the fermentation and barrel aging rooms and finally the wine tasting. The oldest continuously running winery, the Beringer Vineyards, also have a number of tours on their list. Sterling Vineyards was built with tourists in mind; the tram ride to the top of the hill is a huge hit with visitors as are the historic bells of the winery. Summer is the peak season, but if you want to avoid crowds and want to catch the ‘harvest’ season, it would be a better idea to visit in autumn (September-October). Do make advance reservations and do not miss the fantastic food you get in the great restaurants the area is dotted with.
Mendoza, Argentina

Mendoza is Argentina’s most famous wine region producing almost two-thirds of the country’s wine. There are well over a thousand wineries in this area dating back to the 16th century and Spanish colonization. Malbec, Torrontes, Cabernet Sauvignon and Chardonnay are some of the famous wine varieties produced here. The major sub-regions of Mendoza include Luján de Cuyo, Maipu, Uco Valley and San Rafael.

Visiting the vineyards and wineries are a fantastic way of learning about wine-making, tasting wines and experiencing the culture and hospitality of the region. One of the top wineries to visit is the 5000-acre Salentein. It has a gourmet restaurant, an exclusive inn and even an art museum. The Malbec here is rated at 90 points by Robert Parker, the
wine critic. Also worth a visit is Bodega Norton, which produces a fantastic range of wines and offers various activities to visitors including cooking classes and picnics. At the Familia Zuccardi, you can visit the winery, the wine-cellars, tour the vineyards and even take part in the harvesting and pruning of the vineyards. For a gourmet lunch along with superb wines, you must not miss the Bodegas Chandon. For an intimate and personalised winery tour experience, head towards the Bodega Caelum which produces high-end wines and also the best pistachio nuts in the world.
Useful tips

Let us conclude with some useful tips for planning a ‘vineyard’ vacation:

- Always call in advance and check about timings or making reservations.
- Do not visit more than three or four wineries if you want to enjoy the experience.
- The ‘best’ time may be crowded, so check which the ‘best’ times are for enjoying the winery experience.
- Take time out to chat with the people behind the tasting counter or the owner, you will get fascinating insights.
- Take small sips and use the dump buckets, it is easy for the small drinks to add up.
- Do not drink and drive.

Finally, relax and enjoy the whole trip. Remember it’s not about the quantity but the quality of your experience. Your trip is successful if the end of the day sees you delightfully tired and wholeheartedly agreeing with the famous line “God made water, but man made wine!”
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Must-eat Indian Sweets
“Kuch mitha ho jae”, is a phrase most Indians use after a delicious meal, meaning - let us have something sweet. The sweet-tooth of every Indian has a connection to the pages of history. Eating sweets after a hearty meal is a tradition. Moreover, sweets are not only just desserts; they are a way of life. They have been incorporated in every kind of celebration possible, be it a religious one or a personal ceremony. Sweets have made their position as a snack and a compulsory serving when a guest comes home. After all, it is believed that a guest is equivalent to God. Speaking of God, no religious festivity is ever complete without offerings to God and most of the offerings consist of sweets.

Sweet marts sprout like lamp posts along the streets and alleys of India. Some of the ‘dhabas’ have an extension for display of sweets of different variety. Colour, flavour, texture and aroma, you name it and there is one sweet which will match your craving. It is a very difficult job to choose a few sweets from the never ending list of sugary dishes. Let us try few of those delicacies that you must not miss if you are visiting India.
In most Hindu tradition, sweet actually starts the journey of a person’s life in the food world. It is called the ‘annaprashana’. Annaprashana is when a child is fed with Kheer or Payesum. The traditional delicacy is prepared with rice and milk boiled with sugar or jaggery till it condenses to a semi solid consistency. Payesum/payesh/kheer has its variations in different states of the country. Instead of rice, semolina or vermicelli is also used to make the dish. Dried fruits
nuts are added to enhance its texture, making this a delicious sweet bowlful. When the voyage of food-world starts with such a sweet delicacy, then there is no doubt that ‘life’ is bound to be one sweet journey.

Having one kind of sweet in India would just be scratching the surface of the immense wealth of dulcet treasures. Not playing favouritism here, somehow the eastern zone, especially West Bengal becomes the sweet centre of India. Bengali food can never be complete without a delicious sweet dish. Almost as if they follow a motto of “a sweet a day keeps the doctor away”. The famous and well-loved sweet of this zone is the Rosogolla. ‘Ros’ or ‘rosh’ meaning syrup and ‘golla’ meaning balls, this sweet is just that. It is made of drained cottage cheese balls, boiled in sugar syrup. These spongy spheres are so tempting; it’s almost as if they are begging to be tasted. During winter, jaggery made of date sap gets added to the syrup, adding an intense flavour and aroma. During weddings, you would find barrels (drums) full of Rosogollas, kept for the sole purpose of “Rosogolla eating competitions” where people compete to see who can eat how many! Once the madness begins, popping in up to 20 or 40 Rosogollas is very normal.
The next house hold name in sweet industry of east India is the **Sondesh or Sandesh**. This is a moulded cottage cheese presentation with two textures. One is a little hard called the ‘kora pak’ and one is soft called the ‘norom pak’. Often slivers of almond or pistachios adorn the top of this. Modern flavours like chocolate or fruit flavours of the season, has given the Sondesh a new look and taste. Similar to the Rosogolla, the aromatic flavour of jaggery, made of date sap is predominant in this sweet during winter.
When the salty breeze of the Arabian Sea hits the coast, the mind travels to a sweet place. The western part of this country boasts of sweet dishes like the Puran Poli. A festivity surrounded dish, made with jaggery flavoured boiled lentils stuffed into a dough ball. The dough is then rolled out and pan fried. This plate of sweet bread is eaten with cream, mango pulp or Shrikhand. Puran Poli is also enjoyed without any toppings as it has a delectable taste. It is well worth the effort to make this sweet dish.
**Shrikhand**, a popular curd-based Gujarati sweet dish from Western India, is creamy and cool, a perfect feature for the hot summer days. Strained yogurt is whipped in with the aroma and simple flavour of ‘kesar’ (saffron). To adjust to the different tastes of the multitude, Shrikhand is also prepared with other flavours like cardamom, mango etc. Shrikhand is found in almost every supermarket today, though nothing beats the fresh homemade Shrikhand.
Visiting Maharashtra and not having Modak would be sacrilegious. Modak is a sweet dumpling in the shape of a ribbed water drop with a surprise in the centre. It is made of rice flour usually steamed and sometimes fried, with a core of fresh coconut and jaggery. A festival time favourite, as it is believed that Lord Ganesha, the God with elephant head, favoured this sweet. You can very well imagine that a sweet which is loved by the Gods, is going to be an absolute favourite of yours too!
Have you ever felt the sweet knots of love? How about tasting them? Swirls of batter, deep fried and soaked in crystalline sugar syrup, result into a delectable, chewy sweet, parallel to none and it is called the Jalebis. Hot or cold with
yogurt, ice-cream, rabdi or just solo, have it the way you want. Jalebi is used as a synonym of sweet entangled relationships, quite understandable.

Veggies in sweets, can that be possible? Absolutely! The spectacular Gajar Ka Halwa is the answer to that question. Halwa, in general, is made from semolina or even ground lentils, but Gajar Ka Halwa is a winter favourite. Fresh sweet carrots are grated and cooked in milk with sugar and clarified butter. Punctuated with nuts and raisins, Gajar Ka Halwa is enjoyed hot, as each spoonful dissolves on the tongue, leaving you asking for the next.
While talking about Indian sweets, how can we miss mentioning some lovely sweets special to the land of divine temples and Nawabs? When you visit the southern states of India and particularly the lands of the Nawabs, don’t forget to try their treasure of sweet dishes. Like their history, the southern Nawabs had a rich taste in food; obviously their sweets were no exceptions.

**Qubani ka Meetha** is a dish made of dried apricots. ‘Qubani’ is the Urdu name for apricot. Decadent apricots are boiled in milk till they reach a thick consistency and then dressed with almonds and apricot kernel. Often served with ‘malai’ (fresh cream), ice-cream or custard, this meetha is a sure hit in most of the weddings in Hyderabad.
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The royal feeling reflects in **Double Ka Meetha** too, also known as the Shahi Tukdi. Made of bread pieces toasted in clarified butter and finally settled in a pool of condensed milk, how much more rich can this get? Wait, there is more. Chopped nuts sprinkled on top give it the extra crunch and richness.
Mysore the city of palaces has a sweet named after it. **Mysore Pak** is a sweet made of gram flour, sugar and lots of ghee (clarified butter). There is a generous dose of legend surrounding the conception of this sweet. It was said to have originated in the palace kitchen by a cook named Kakasura Madappa. The royalty fell in love with this treat and asked the name of the dish. Having just invented the sweet, he just replied “Mysore Pak”. An experiment by the royal cook gave us a delicious sweet to enjoy forever.
From the rest of the country there are many more sweets and it will be practically impossible to name each one of it. For that a visit to each region would be an ideal way of exploring the many sweets each region has to offer. But to make this sweet journey memorable we must mention **Gulab Jamun** here. These brown balls of spongy sweets are laden with sugary liquid. Made of flour and khoya, fried and then dipped into a hot bath of sugar syrup, Gulab Jamuns are a must-eat sweet of India. Soaking in all the sweet nectar the Jamuns are temptation personified.
Summing up the entire sacchariferous exploration of the enchanting country of India, we come to **Laddu**. Songs and poems of this particular sweet are rampant. Laddu comes in different avatars. There are Motichur, Danedar, Rava, Besan, Ragi, Boondi and Mallai Laddus. The different ingredients used to compose this luscious sweet, makes the Laddu a versatile and well enjoyed course. Originated from the Sanskrit word of ‘lattika’ or ‘ladduka’ meaning small balls, Laddu is a favourite dessert and one of the most common offering to the Gods.
Whatever is the season or occasion and wherever you are on the land of the Maharajas’, sweets is the way to go. Each sweet has its unique way to please and satisfy you. A euphoric sojourn of the dulcet kind will be one of the best memories in your journal of desserts.
Going the extra mile for you

TEXT Robert Hantzsch
PHOTOS Elena Wagner

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September Festivals around the globe
Strawberry Music Festival

Place: California, USA

Dates: August 29 – September 2, 2013

Strawberry Music Festival is one of America’s most popular music jamborees held at the picturesque Camp Mather on the edge of Yosemite National Park. This festival has evolved over the years to include a diverse selection of music from around the globe – blues and bluegrass, folk, Celtic, Cajun, gospel, rock, roots, reggae and traditional music from all over the world. A breath-taking range of activities include music, camping, hiking, biking, food, children’s activities, artists, performances, nature programmes, dance workshops, storytelling, marble painting, wax hands, dream catchers, and wire sculpture, windsocks, kaleidoscopes, weaving and recycle art. No wonder the Strawberry Music Festival is an event the whole family can enjoy together.
End of the Road Festival

Place: North Dorset, UK

Dates: August 30 – September 1, 2013

Held at Larmer Tree Gardens, the annual End of the Road Festival focuses mainly on alternative music, mostly folk, alt-country and Americana. The festival takes place on four stages — the Woods Stage, the Garden Stage, the Big Top Stage and the Tipi Tent. Other than the four music stages it also comprises of a cinema tent, comedy, workshops (for both adults and children), a healing field, art installations, literature talks, a hidden library and piano in the woods; a games area with table tennis, skittles, table football and more. Each year, the End of the Road Festival proves itself to be a hub for all lovers of alternative music in its diverse forms.

Trivia: In 2011, the End of the Road Festival was awarded the “Best Small Festival”.
Regata Storica

Place: Venice, Italy

Dates: September 1, 2013

This famous boat racing event commemorates the welcome given to Caterina Cornaro, wife of the King of Cyprus, in 1489 after she renounced her throne in favour of Venice. The Grand Canal is filled with a parade of boats and crew decorated in 16th century style. The races start in the Castello area, move up to Santa Chiara where the boats turn around the Paleto and finish at the Ca Foscari. The main event or Caorline is the most popular event of this festival.

Trivia: This regata is the most famous of the hundred and more regatas, which take place in Venice between April and September.
Imilchil Wedding Festival

Place: Imilchil Country, Morocco

Dates: September 1 – 30, 2013

Imilchil Wedding Festival is a renowned festival of Morocco where love and tolerance are celebrated in an overwhelming way. The Imilchil Marriage Feast is
a Berber marriage festival where more than forty couples get engaged with their partner. This festival holds a great significance for the ones belonging to the Ait Hadiddou tribe. This celebration comprises of an engagement ceremony followed by marriage that takes place around the tomb of the patron saint. The engagement party at Imilchil is one of the largest attractions of the festival. During this festival men wear their traditional white turbans and women prefer to wear stunning jewellery to look extremely charming, so that they both would win each other’s heart. Earlier, this was one of the private celebrations but now the festival is opening up more to tourism each year, drawing hundreds of visitors and tribes from the whole area. The festival is a great way to understand the Berber culture.

Trivia – After marriage the newlyweds head to their new house usually riding a mule or a horse which is the only available option.
Ganesh Chaturthi

Place: Maharashtra, India

Date: September 9, 2013

Ganesh Chaturthi marks the birthday of Lord Ganesh and this day is celebrated with great devotion all over India though maximum grandeur is witnessed in the Indian state of Maharashtra. Lord Ganesha or Ganapati is one of the most popular deities of the Hindu religion. People install idols of Ganesh in their houses with great faith and belief. The celebration and worship of the idol continues for ten days. On the last day of the festival, the idol is taken out in a colourful and musical procession through the streets of the town to be immersed traditionally into the sea or river.

Trivia – Lord Ganesh’s vehicle is a tiny rat known as ‘mushika’ in Sanskrit. The rat is always placed near his feet.
Thimphu Tsechu

Place: Thimphu, Bhutan

Dates: September 14 – 16, 2013

Thimphu Tsechu is the biggest festivals in the capital of Bhutan. It is celebrated annually during autumn for 3-4 days in honour of Bhutan’s patron saint, Guru Padmasambhava, popularly known as Guru Rinpoche. The highlight of festival is the ethnic folk dance in the famous Tashichho Dzong in Thimphu. The native folk dance is performed by both monks and common men wearing traditionally designed colourful masks. The dance is performed on the courtyard of the Tashichho Dzong which is considered one of the most beautiful Tshechus in western Bhutan.

Trivia – This festival is an integral part of Bhutanese culture.
Onam Festival

**Place:** Kerala, India

**Dates:** September 16, 2013

Onam is one of the traditional festivals in Kerala, which falls during the first month of the Malayalam calendar. This festival marks the homecoming of the legendary King Mahabali. The festival lasts for ten days where one can witness many elements of Kerala’s culture and tradition. Women wear new saris along with
heavy jewelleries and make decorative and intricate designs of ‘rangolis’ (with coloured rice paste) and ‘pookkalam’ (with flowers) in front of their homes. Intricate flower carpets, elaborate banquet lunch, snake boat races, Kayyankali, Puli Kali and the Kaikottikkali dance all form a part of this cultural festival.

Trivia – On the 10th day the festival, every household prepares and serves a grand feast called Sadya or Onasadya, which is strictly vegetarian and includes typical Kerala dishes such as sambar, avial, rasam, koottukari, and pickles.
Mid-autumn or Mooncake Festival

Place: China

Dates: September 19, 2013

Celebrated in honour of the Chinese Lunar Goddess Chang’e to thank her for a fruitful harvest, this festival is a wonderful occasion to indulge in sweet treats. Thin dough-shelled cakes with a variety of fillings like jelly, dates and nuts or red bean paste are an integral part of the celebrations and people feast on them merrily. The festival is held on full moon during the autumn equinox and is about observing the transition of seasons. Moon-gazing is an important part of the festival with people climbing on rooftops, lighting lanterns and burning incense in honour of the moon-goddess and eating moon-cakes while watching the moon.

Trivia – Traditional Mooncakes are embossed with Chinese characters for “togetherness” or “harmony”.
Adirondack Balloon Festival

Place: Glens Falls and Queensbury, NY

Dates: September 19 – 22, 2013

The view of hot air balloons floating over the Adirondack countryside during the annual Adirondack Balloon Festival is a never-to-be-forgotten sight. Over 100 hot air balloons in a variety of colours, shapes and sizes are launched at several events throughout the weekend. The festival completed 40 years of its celebration in the year 2012.
Aloha Festivals is Hawaii’s most important cultural show. It is a wonderful opportunity to enjoy Hawaii’s music, dance, history and unique traditions. Aloha features concerts, parades, street parties called ho’olaule’a, as well as various other special events. The Aloha Festivals is celebrated on six islands — Kauai, Oahu, Maui, Molokai, Lanai, and the Big Island of Hawaii. The motto of the Aloha Festivals is to preserve and perpetuate Hawaiian culture and to celebrate its diverse customs, traditions and the Aloha spirit of Hawaii. Not only native Hawaiians but visitors from all over the world enjoy this charming festival.
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