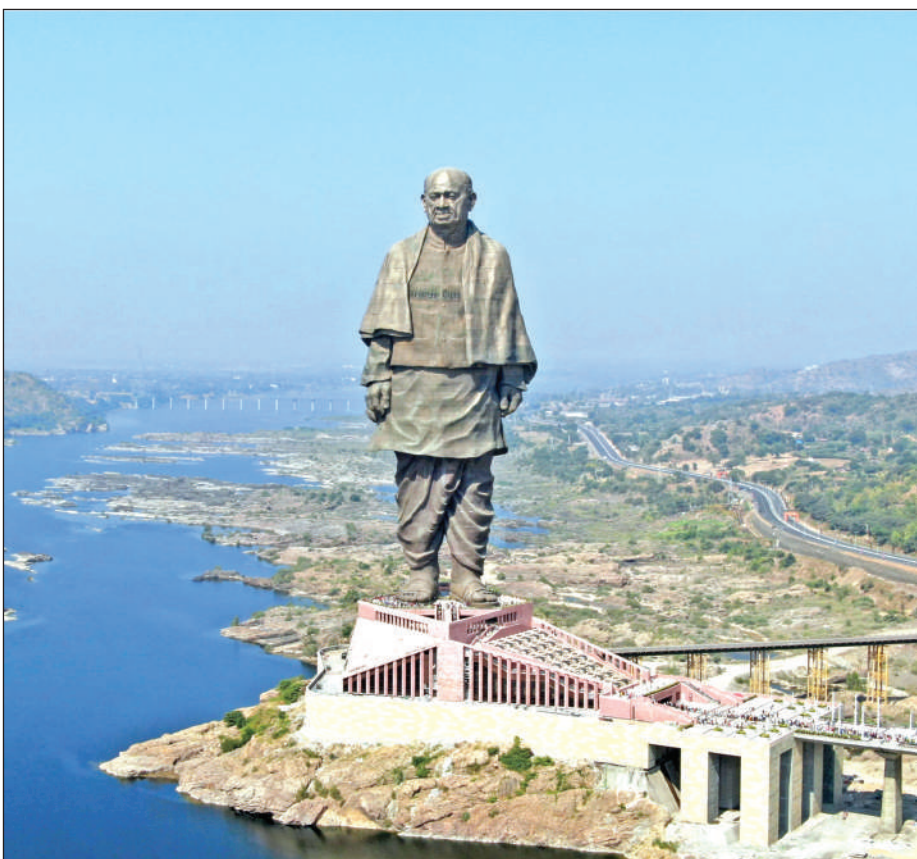


Sardar Vallabhbhai Patel : Remembering The Man Behind United India



Sardar Vallabhbhai Patel Death Anniversary: He is also known as "The Iron Man of India" or "Unifier of the nation". He was an Indian barrister and statesman, one of the leaders of the Indian National Congress. He served as deputy Prime Minister, minister of home affairs, minister of information, and minister of states during the period of the first three years of Indian Independence.

Every year National Civil Service Day is observed on April 2021 to commemorate the day when the first Home Minister of Independent India, Sardar Vallabhbhai Patel, addressed the probationers of Administrative Services Officers in 1947 at Metcalf House, Delhi. The first National Civil Services Day was observed on April 21, 1947.

Vallabhbhai Patel was an Indian barrister, politician, and one of the leading figures of the country during the Indian freedom movement. During the first three years of Indian independence after 1947, he served as Deputy Prime Minister, Home Minister, Minister of Information, and Minister of State.

In 2014, the Government of India decided to celebrate the birthday of Sardar Vallabhbhai Patel as the "National Unity Day" to honour Sardar Patel's contribution to integrated India. Since then, 31 October (the date of birth of Sardar Patel) is celebrated as the "National Unity Day".

Apart from this, the world's tallest statue, the 'Statue of Unity', was dedicated to him on 31 October 2018, which is about 182 meters (597 ft) high.

Education of Sardar Vallabhbhai Patel

He studied in a primary school in Karamasad and a high school in Petlad. Sardar Patel took a long time to complete his school education. He passed his class 10th examination at the age of 22 years.

In August 1910, he moved to London for further studies where he completed the 36-month course of advocacy in just 30 months. He returned to India in 1913 and settled in Ahmedabad and became a barrister in criminal law at Ahmedabad bar.

From 1917 to 1924, Patel served as the first Indian municipal commissioner of Ahmedabad and he was the president of the Municipality from 1924 to 1928.

Sardar Patel made his first mark in 1918 when he launched a movement with the help of farmers and zamindars of Kairana (Gujarat) against the decision of the Bombay Government to recover the tax even after the bad crop season.

In the year 1928, Patel successfully led the agitation of Zamindars of Bardoli against the increased taxes. After his successful leadership in the Bardoli, he was awarded the title of "Sardar", which means "Leader".

Sardar Vallabhbhai Patel's contribution to India's independence movement

During the 1930 Salt Satyagraha, Patel was sentenced to three months imprisonment. In March 1931, Patel headed the Karachi session of the Indian National Congress.

Vallabhbhai Jhaverbhai Patel had participated in Gandhi's individual disobedience, was arrested in 1940, and faced nine months of imprisonment. Patel lost more than 20 pounds of weight during his period in jail.

During Quit India Movement (1942), Sardar Patel was arrested and imprisoned from 1942 to 1945 at the fort in Ahmednagar.

He led the Congress Party in the 1937 elections and was a major contender for the post of Congress President 1937 but due to Gandhi's pressure, Patel withdrew his nomination and Jawaharlal Nehru was elected as the Congress President.

Patel was once again the leading candidate for the post of President of the Indian National Congress but Gandhi once again intervened and Jawaharlal Nehru was elected as the President of the Congress.

After this, Nehru was invited by the British Government to form the Interim Government. If Sardar Patel would have been elected as the President of the Congress, perhaps Sardar Patel could have been the first Prime Minister of the country.

Death of Sardar Vallabhbhai Patel

Sardar Patel passed away on 15 December 1950, at Birla House in Bombay (present-day Mumbai) following a massive heart attack. He was awarded the highest civilian award of India, 'Bharat Ratna' posthumously (1991). 15 December 2020 marks his 70th death anniversary.

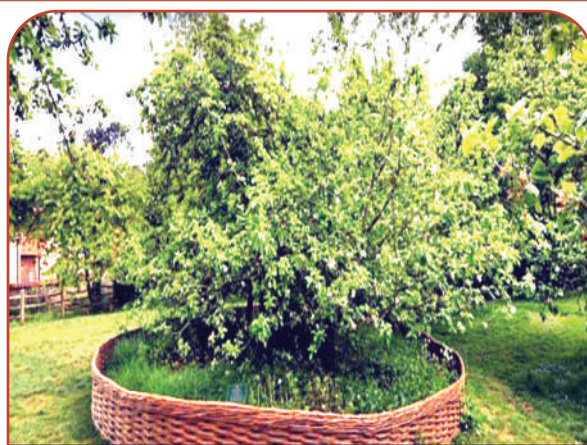
THE FACT CORNER



Kunsthof passage Funnel Wall, the wall that makes music when it rains. Located in Dresden Neustadt, Germany



It snowed in the **Sahara desert** for 30 minutes on the 18th February 1979



The tree where **Isaac Newton** discovered gravity is still alive and well, outside of his childhood home



The **loudest noise** ever recorded was the eruption of the volcano Krakatoa, Indonesia in 1883. The eruption was heard over 3,000 miles away

BRAIN TEASERS

1 Q. There are several books on a bookshelf. If one book is the 4th from the left and 6th from the right, how many books are on the shelf?

2 Q. What do you get when you divide 30 by 1/2 and add 10?

3 Q. I am a three digit number. My tens digit is five more than my ones digit. My hundreds digit is eight less than my tens digit. What number am I?

4 Q. If it were two hours later, it would be half as long until midnight as it would be if it

were an hour later. What time is it now?

5 Q. There are two ducks in front of two other ducks. There are two ducks behind two other ducks. There are two ducks beside two other ducks. How many ducks are there?

6 Q. Can you arrange four nines to make it equal to 100.

7 Q. Sam is 54 years old, and his father Joe is 80. How many years ago was Joe three times the age of his son Peter?

4. 9pm.
5. Four ducks (in a square).
6. 99+9/9 = 100.
7. 41 years ago.

SOLUTION:
1. 9 books.
2. 70.
3. 194.

English Proverbs and Meanings

*** Let well alone.**
Do not interfere with some thing that is functioning properly or a calm situation.

*** Liars need good memories.**
People who do not tell the truth must be careful to remember what they say.

*** Loose lips sink ships.**
Disclosing important information (to the enemy or a competitor) could result in large losses.

*** Learn to walk before you run.**
Don't rush into doing some

thing until you know how to do it.

*** Beauty is only skin deep.**
A person's character is more important than their appearance.

*** Little strokes fell great oaks.**
If you divide a task into small parts, it becomes easier to do.

*** Least said soonest mended.**
The more discreet you are, the less damage you cause.

*** Let bygones be bygones.**
Let's forgive and forget past.

Motichoor Laddoo



Ingredients:
2 1/2 cup gram flour (besan)
3 cup ghee
2 pinch baking soda
1 1/2 teaspoon green cardamom
1/2 teaspoon edible food color
For The Main Dish
3 cup sugar

2 cup water

Method

To make this traditional Indian sweet at home, take a large bowl to add 2 1/2 cups of gram flour; then mix orange colour and mix it well. Then, add some water and a little baking soda.

Blend the mixture well and make sure, there are no lumps. Once the blend attains a perfect consistency. It's time to move to the next step.

Now, heat ghee in a large deep frying pan. Place a perforated ladle on top of the oil and add some of the batter. Slowly let the boondi batter fall in the oil and cook them on a low flame, till properly cooked. Once done, place the boondi on a tissue paper to remove excess oil.

Then, take a pan and add some water and sugar; allow this blend to boil until it attains a two string consistency. Then add some cardamom powder and let it cook.

Then add the boondis and cook till the sugar syrup and boondi is perfectly mixed. Cover it with the lid and turn off the flame.

Grease your hands with a little ghee and start shaping the ladoos. Place them in an open tray and garnish with some crushed pistachios and indulge in the goodness.

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Roasted Baby Potatoes



Ingredients:

400 gm small potatoes with skins
1 teaspoon thyme
4 cloves garlic, salt as required
1 teaspoon rosemary
1 1/2 tablespoon extra virgin olive oil
1 handful parsley
1 teaspoon black pepper

Method

To begin with this easy recipe, just wash the potatoes and pat dry them. Do not peel the skin. Next, preheat the oven to 180 degrees Celsius. In the meantime, take a baking tray and grease it with a little oil.

Place it inside the oven so that it gets piping hot. Take large bowl and add the baby potatoes, olive oil, chopped garlic, thyme and rosemary along with salt and black pepper. Mix well all the ingredients.

When the tray becomes hot, take it out of the oven using mittens and arrange the seasoned potatoes. You can sprinkle some parsley and keep some for garnishing. Roast the potatoes to perfection. Roast the seasoned baby potatoes in the oven for 20 minutes until they become golden and crispy. Garnish with fresh parsley.