

CDS General Bipin Rawat : The man who was born to serve the Indian Army

Chief of Defence Staff, General Bipin Rawat, his wife and 11 others were killed in a helicopter crash in Tamil Nadu's Coonoor on Wednesday, the Indian Air Force said. The helicopter carrying Gen Rawat and his entourage crashed in apparently foggy conditions, killing the 13 people on board. The Indian Air Force took to Twitter and informed about General Rawat's demise in the evening, saying "With deep regret, it has now been ascertained that Gen Bipin Rawat, Mrs. Madhulika Rawat and 11 other persons on board have died in the unfortunate accident".

According to reports, CDS Rawat was headed to Defence Services Staff College located in Wellington in Udhagamandalam (Ooty). Rawat was a four-star general of the Indian Army and the first Chief of Defence Staff (CDS) of India. Here's all you need to know about him: Born on March 16, 1958, Late General Rawat was born in Pauri, Uttarakhand in a Hindu Garhwali Rajput family. The family had been serving in the Indian Army for multiple generations. His father Laxman Singh Rawat was from Sainj village of the Pauri Garhwal district and rose to the rank of Lieutenant-General. His mother was from the Uttarkashi district and was the daughter of Kishan Singh Parmar, the ex-Member of the Legislative Assembly (MLA) from Uttarkashi. Rawat attended Cambrian Hall School in Dehradun and the St. Edward's School, Shimla. He then joined the National Defence Academy, Khadakwasla and the Indian Military Academy, Dehradun, where he was awarded the 'Sword of Honour'. Rawat is also a graduate of the Defence Services Staff College (DSSC), Wellington and the Higher Command Course at the United States Army Command and General Staff College at Fort Leavenworth, Kansas.

Rawat's contribution to the Indian Army

General Rawat was commissioned into the 5th battalion of 11 Gorkha Rifles on 16 December 1978, the same unit as his father. He has much experience in high-altitude warfare and spent ten years conducting counter-insurgency operations.

He commanded a company in Uri, Jammu and Kashmir as a Major. As a Colonel, he commanded his battalion, the 5th battalion 11 Gorkha Rifles, in the Eastern sector along the Line of Actual Control at Kibithu.

He also held staff assignments which included an instructional tenure at the Indian Military Academy (Dehradun), General Staff Officer Grade 2 at the Military Operations Directorate, logistics staff officer of a Re-organised Army Plains Infantry Division (RAPID) in central India, Colonel Military Secretary and Deputy Military Secretary in the Military Secretary's Branch and Senior Instructor in the



Junior Command Wing. He also served as the Major General Staff (MGGS) of the Eastern Command.

First Chief of Defense Staff (CDS) of India

Prior to taking over as the CDS, he served as 57th and last Chairman of the Chiefs

of Staff Committee as well as 26th Chief of Army Staff of the Indian Army. On 17 December 2016, the Government of India appointed him as the 27th Chief of the Army Staff, superseding two more senior Lieutenant Generals, Praveen Bakshi and P. M. Hariz. He took office of Chief of Army Staff as the 27th COAS on 31 December 2016, after retirement of General Dalbir Singh Suhag.

1987 Sino-Indian skirmish

During the 1987 face-off in the Sumdorong Chu valley, Rawat's battalion was deployed against the Chinese People's Liberation Army. The standoff was the first military confrontation along the disputed McMahon Line after the 1962 war.

2015 Myanmar strikes

In June 2015, eighteen Indian soldiers were killed in an ambush by militants belonging to the United Liberation Front of Western South East Asia (UNLFW) in Manipur. The Indian Army responded with cross-border strikes in which units of the 21st battalion of the Parachute Regiment struck an NSCN-K base in Myanmar. 21 Para was under the operational control of the Dimapur-based III Corps, which was then commanded by Rawat.

CDS Bipin Rawat Awards and Honours

- 1- Param Vishisht Seva Medal
- 2- Uttam Yudh Seva Medal
- 3- Ati Vishisht Seva Medal
- 4- Yudh Seva Medal
- 5- Sena Medal
- 6- Vishisht Seva Medal
- 7- Wound Medal
- 8- Samanya Seva Medal
- 9- Special Service Medal
- 10- Operation Parakram Medal
- 11- Sainya Seva Medal
- 12- High Altitude Service Medal
- 13- Videsh Seva Medal
- 14- 50th Anniversary of Independence Medal
- 15- 30 Years Long Service Medal
- 16- 20 Years Long Service Medal
- 17- 9 Years Long Service Medal
- 18- MONUSCO

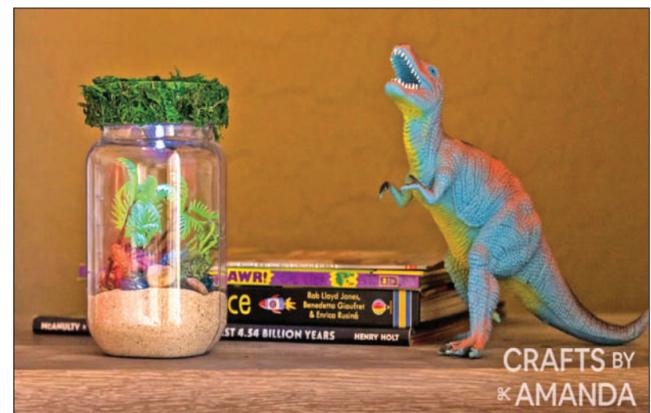
Kids Craft: Dinosaur Night Lights



Materials required:
16- ounce plastic mason jar with lid
Plastic plants/trees, Small rocks
Sand, Flat glass marbles
Moss, Plastic dinosaurs
Submersible candle lights
Craft tools
Hot glue gun
E6000 glue
Scissors

Instructions

Turn the moss upside down and trace the mason jar lid with a black marker. Cut out the moss circle. Cut a strip wide enough to cover the band of the jar lid. Use hot glue to attach the moss to the lid. Turn the lid upside down and use E6000 glue to attach the submersible light to the inside of the lid. Hot glue will not hold as well. Allow to dry completely. Add sand to the jar first. Place flat glass marbles, rocks, plants, and dinosaurs inside the jar to create a terrarium. Add moss for a natural look. Place the lid onto the jar. Glue a few rocks and a dinosaur to the top of the jar lid.



FUN RIDDLES

You can touch me,
but I can't touch you back.
You can see me,
but I only reflect you
and can never reject you.
What am I?

English Proverbs and Meanings

* **Knowledge in youth is wisdom in age.**
What you learn when you are young will be invaluable when you grow old.

* **No man can serve two masters.**
It's impossible to follow instructions from two different sources.

* **Once bitten, twice shy.**
After an unpleasant experience, people are careful to avoid something similar.

* **One swallow doesn't make a summer.**
A single satisfactory event does not mean that all the others will be as good.

* **Penny wise, pound foolish.**
Refers to a person who is careful about spending small amounts of money, but not careful about spending large amounts of money.

* **Pride comes before a fall.**
Don't be too self-confident or proud; something may happen to make you look foolish.

Strawberry Jam Shortbread Biscuit



Ingredients:

- 1/2 Cup Sugar
- 1 Cup Butter
- 2 Cup Flour
- 1 Egg
- Heart shape moulds
- 200 Gram Strawberries
- 50 Gram Sugar
- 5 Gram Gelatine

How to Proceed:

First make short bread by slowly mixing together sugar, butter and flour. Also add an egg once it all come together to make a dough, dust some more flour and roll it flat like a chapatti. Cut it with a heart shape ring mould then take another bigger cutter to make a layer of shortbread to form boundaries. Bake it for 180 degree for about 9 minutes.

To prepare strawberry jam:

Blend strawberries and sugar together and add gelatine. Boil it until thick. Chill the jam down and fill between heart moulds along with some generous icing of sugar on it before serving.

J
U
N
I
O
R
C
H
E
F

Whole Wheat Momos



Ingredients:

- 1 cup whole wheat flour
- 1/4 cup chopped beansprouts
- 1 teaspoon minced garlic
- sugar as required
- salt as required
- 1/2 cup blanched, chopped broccoli

- 1/4 teaspoon ginger paste
- 1 teaspoon crushed to paste green chilli
- 1/4 cup chopped cabbage
- black pepper as required

Method

In a bowl, add whole wheat flour and salt (a pinch). Mix everything well. Using water, knead the ingredients into a dough form. Keep it aside for a while.

Now, add cabbage, bean sprouts, broccoli, ginger paste, garlic, green chili paste, salt, pepper, and a pinch of sugar in a bowl. Mix everything well.

Divide the whole wheat dough into 12 parts and then roll the individual doughs into a 3" diameter circle. For rolling, using wheat flour if required.

Now, add 1 tsp of the filling in the centre of the circle prepared from the whole wheat dough. Make a semi-circle by folding it over. Seal it using your fingers by pressing the edges gently. Now, fold the semi-circle again and seal it using your fingers.

Repeat the above step for the rest momos and then put all of them in a steamer for about 10-15 mins. Check if they are soft and cooked. Your Whole Wheat momos are ready. Serve it alongside a mayo or shezwan dip. Enjoy.