

Geet Sethi : an obsessive-compulsive billiards champion

Geet Siriram Sethi, generally known as Geet Sethi is an Indian Billiards Player, and arguably the All Time Best talent in the sport that India has ever seen. Having won 9 World Billiards titles to his credit, Geet dominated the game in the decade of 1990, making a great impact on the National as well as World Circuits in Billiards.

Early Life

He was born on the 17th of April 1961 at Delhi, and fell in love with the game when he was just a small kid, although he was not allowed to play the game at such a young age. Further, his family shifted from Delhi to Ahmedabad, and it was here that he got a chance to lay his hands upon the Billiards table. Recognizing his exceptional talent and interest in the game, the Managing Committee of the Gujarat Sports Club, Ahmedabad granted him permission to play the game at members table, and Geet began his journey to the astronomical successes. At the Gujarat Sports Club, he met with Satish Menon, a very successful Billiards player of the time, and took vital tips and guidance from him. Geet received his education at St. Xavier's School and St. Xavier's College, Ahmedabad. Further, he finished his M.B.A. from the B.K. School of Management, and began working with Tata Oil Mills.

National Billiards

He entered the National Billiards Circuit in the year 1979 at the age of 18 years, and won both the Junior National Billiards Championship and Junior National Snooker Championship in the same year. At that time, the great players such as Michael Ferreira and Subhash Agrawal used to rule the arena of Indian Billiards, and very soon Geet came close to the legendary players.

In the year 1982 he created a double in the National Billiards, when he won the Junior National Doubles Billiards Championship, and defeated Michael Ferreira to win the Senior National Billiards title. He won both the Indian National Billiards Championship and Indian National Snooker Championship for 4 years in a row in the years 1985, 1986, 1987 and 1988. Sethi again won the Indian National Billiards Championship in the years 1997 and 2007, while he finished as a Runner Up in the Indian National Billiards Championship in the year 2008, and entered the Top-16 Round in the Indian National Snooker Championship the same year.

International Billiards



Geet Sethi made his debut into the arena of International Billiards and Snooker in the year 1984, and won the International Snooker Professional-cum-Amateur Championship in England & the International Billiards Amateur Championship in Windsor. Further he won the IBSF World Billiards Championship in 1985 and Asian Billiards Championship in 1986. Sethi won the IBSF World Billiards Championship again in 1987, and clinched the World Professional Billiards

Championship title in the years 1992, 1993 and 1995. He finished as a Runner Up in the World Professional Billiards Championship 1996, and grabbed Double Gold Medal at the Bangkok Asian Games 1998, where he partnered with Ashok Shandilya in the Doubles event. The same year, he won the World Professional Billiards Championship and further emerged a winner at the IBSF World Billiards Championship 2001. At the IBSF World Billiards Championship 2002 he lost it in the Final Round. In the Busan Asian Games 2002 he won a Silver Medal in the Doubles event and a Bronze Medal in the Singles event. He finished as a Runner Up in the IBSF World Billiards Championship 2003 and 2005, and won the World Professional Billiards Championship in 2006. Geet also won the USA Senior Team Snooker Championship in partnership with Devendra Joshi and BVS Moorthy. He won a Bronze Medal in the Doubles event at the Doha Asian Games 2006 in partnership with Ashok Shandilya. Sethi won the Irish Open Billiards Championship in 2007, and reached the Semi Final Round of the World Professional Billiards Championship in the same year. He won a Silver Medal at Indoor Asian Games English Billiards tournament, and reached the Semi Final round of the IBSF World Snooker (Master) Championship 2007. In the year 2008 Geet won the English Billiards Open Series held at Prestatyn, and finished as a Runner Up in the World Pro Billiards Championship held at Leeds. The same year, he lost in the Final Round of IBSF World Billiards Championship (Time Format) 2008 held at Bangalore. He finished as a Runner Up in the IBSF World Snooker (Masters) Championship 2008 held at Wels, Australia.

Awards & Honors

To commemorate his extra-ordinary skills as a sportsperson and his exceptional services to the nation, Geet Sethi was bestowed upon the Arjuna Award and the Padma Shri award in the year 1986.

Further, he was honored with the K.K. Birla Award in 1993, and was conferred upon India's highest sport award, the Rajiv Gandhi Khel Ratna award in the year 1992-93.

Made a break of 1276 in the 1992 World Professional Billiards Championship, a World Record.

Winner of eight world titles including five World Professional and three IBSF World Billiards Championships.

Kids Craft: Paper Jellyfish



Who knew jellyfish could be so cute? With this easy and fun paper craft, your child can craft the cutest creatures from under the sea.

You'll need the following:

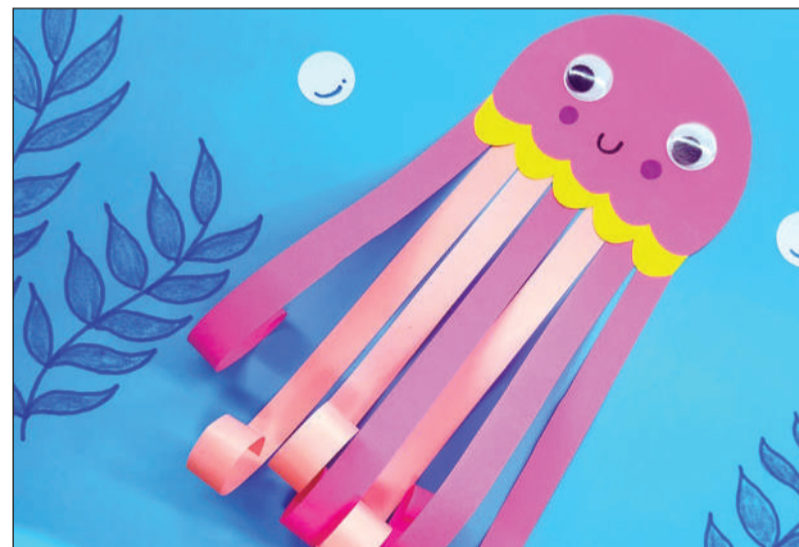
Black and blue markers
Scissors
Glue
Small wooden clothespins
Wiggle eyes
Colored paper
Light blue cardstock
And a jellyfish template

Steps to make:

Start by cutting out the patterns in the template and tracing them onto the paper. You'll need five tentacles. Glue the tentacles to the body and the jellyfish to the blue cardstock.

Then, you'll make tentacle bows by taking paper strips and gluing their ends together to create circles. Next, apply glue to the center of each circle and press the sides to craft a bow. Step 3: Use the clothespins to ensure the glue secures the bow. Glue the bows to the tentacles – around three per tentacle.

Add the wiggle eyes and draw on a smile. Boom! You're good to go.



FUN RIDDLES

I am made to absorb,
and I can hold liquid
even though I'm full of holes.
What am I?

English Proverbs and Meanings

* **You are never too old to learn.**
You can always learn something new, no matter how old you are.

* **You can lead a horse to water but you can't make it drink.**
You can offer somebody an opportunity to do something but you can't force them to do it.

* **You can't teach an old dog new tricks.**
A person who is used to doing things a certain way cannot change.

* **Young idler, an old beggar.**
If you don't work, you won't

have any money when you're old.

* **What the eye doesn't see, the heart doesn't grieve over.**
If a person doesn't know about something, it cannot hurt them.

* **Who makes himself a sheep will be eaten by the wolves.**
Possible interpretation: an easily influenced person can be misled.

* **Two wrongs don't make a right.**
It is wrong to harm someone because they have harmed you.

Basic Pancake



Ingredients:

200 gm all purpose flour
1 1/2 tablespoon baking powder; 300 ml milk
1 tablespoon butter; 1 1/2 tablespoon sugar
1 teaspoon kosher salt, 2 egg
1 1/2 teaspoon vanilla extract

For Garnishing

Mixed berries as required, Maple syrup as required

Method

Start by preparing the batter for the pancake. Whisk all-purpose flour, sugar, baking powder and milk in a bowl. Set aside and now lukewarm milk in the microwave.

Add it in the same bowl along with eggs, melted butter, vanilla extract and mix well in order to avoid lumps. Keep this batter aside for 10-15 minutes.

Now, place a large skillet over medium flame. Once hot enough, grease it using the butter with a spoon. After a minute or two, add the batter prepared above in the form of circles.

Cook it for 2-3 minutes over medium flame till it turns brown. Flip the side and repeat the same process. Your pancakes are now ready.

Garnish it with mixed berries and maple syrup. Serve them hot.

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Cinnamon Shortbread Bars



Ingredients:

3/4 cup butter, at room temperature
3/4 cup powdered sugar
1 1/2 cup flour
1 tsp cinnamon powder
Nutella or peanut butter

Method

In a food processor or mixer add butter and sugar. Cream them together till the butter is light.

Note: It is essential for the butter to be at room temperature. Add the cinnamon and give it a whiz.

Now add the flour gradually and keep mixing it at intervals. Do not add all the flour at once. Once the dough is ready, scrape it all out in a plate with your hands press it together to make the dough compact.

In a baking dish lay a butter paper and grease it with a drop of oil. Place the dough and spread it with a wooden spatula, equally on all sides. Level the dough with a flat instrument.

Now cut the dough with a knife: 3 times vertically (Makes 4 columns) and 2 times horizontally (Makes 3 rows) to make 12 shortbread bars.

With a fork make marks on the bars twice or thrice. Bake at 170-180 degrees C for 20 minutes or till the shortbread is golden brown. Take out of the oven, let it cool completely. Cut the shortbread over the lines again, separate to make individual bars.

Spread some nutella or peanut butter if you want. You can eat the shortbread without this too.