

Lesser known Facts About Swami Vivekananda

January 12 is celebrated as the National Youth Day in honour of Swami Vivekananda, who was born on this day. Swami Vivekananda was the man who took the Vedanta philosophy to the West and reformed Hinduism drastically. He travelled to the USA to attend the World Parliament of Religions in Chicago, in spite of being almost a pauper. He revolutionized the Orient philosophy and persuaded the West to accept that the Hindu philosophy is far more superior to others. Swami Vivekananda was born as Narendra Nath Dutta in an aristocratic Bengali family in Calcutta. Vivekananda toured the entire India and worked towards the upliftment of the poor and needy. He founded the famous Ramakrishna Mission and Belur Math in Calcutta that still dedicatedly works towards popularizing Hinduism and helping the needy.

Vivekananda Was An Average Student

Swami Vivekananda was a man of great charisma. His address at the Chicago Parliament of Religions is a classic masterpiece which put India into the top list of countries where spirituality still thrives. He was an active participant in the Indian freedom struggle against the British.

His charisma provoked the youth to arise to the call of the nation and do their duty to the country. The world knows him for his eloquent speeches. He scored only 47 percent at the University entrance level examination, 46 percent in the FA (later this exam became Intermediate Arts or IA) and 56 percent in his BA exam.

Vivekananda Never Got A Job

Swami Vivekananda was the name he took up after he became a monk. Originally, he was named as Vireshwara by his mother and was often referred to as 'Biley'. Later, he was named Narendra Nath Dutta. In spite of having a BA degree, Swami Vivekananda had to go from door to door in search of a job. He had almost turned an atheist as his belief in God was shaken.

A Guarded Secret

The Maharaja of Khetri, Ajit Singh, used to send 100 rupees to Swamiji's mother on a regular basis to help her cope with the financial problems. This arrangement was a closely guarded secret. After the death of his father, Swamiji's family lived in extreme poverty. His mother and sisters had to struggle hard to get a meal a day. Often, Swamiji went without food for days together so that others in the family had



enough.

Vivekananda's Love For Tea

Vivekananda was a connoisseur of tea. In those days, when the Hindu pandits were opposed to drinking tea, he introduced tea into his monastery. Swamiji once persuaded Lokmanya Bal Gangadhar Tilak to make tea at Behur Math. The great freedom fighter brought nutmeg, mace, cardamom, cloves and saffron with him and prepared Mughlai tea for all.

Swamiji Predicted His Own Death

Ramakrishna Paramahansa was the guru of Swami Vivekananda. During the initial days of learning with his teacher, Vivekananda never completely trusted him. He kept on testing Ramakrishna for everything that he said until he finally got all his answers.

It was to French operatic soprano Rosa Emma Calvet that Vivekananda had declared in Egypt that he would die on July 4. He passed away on July 4th, 1902.

Swamiji Had 31 Ailments Before He Passed Away

According to the book 'The Monk as Man' by renowned Bengali writer Shankar, Swami Vivekananda suffered from 31 ailments. The books lists insomnia, liver and kidney disease, malaria, migraine, diabetes and heart ailments as some of the 31 health problems that Vivekananda faced in the course of his life. He even suffered from asthma which got unbearable many times.

Here are some of the memorable quotes of Swami Vivekananda which are relevant even in today's world:

- > "You have to grow from the inside out. None can teach you, none can make you spiritual. There is no other teacher but your own soul."
- > "In a day, when you don't come across any problems - you can be sure that you are travelling in a wrong path."
- > "Arise, awake, stop not till the goal is reached."
- > "Take up one idea. Make that one idea your life; dream of it; think of it; live on that idea. Let the brain, the body, muscles, nerves, every part of your body be full of that idea, and just leave every other idea alone. This is the way to success, and this is the way great spiritual giants are produced."
- > "The fire that warms us can also consume us; it is not the fault of the fire."

THE FACT CORNER

Never Stop Learning



Polar bears can **smell** its prey on the ice
32 km away

Did you know?



Dogs will sometimes **fake** being sick
to get attention.

Did you know?



The average human **sheds** about
18 kg of skin in their lifetime

Never Stop Learning



This is **Dumb cane**, which can cause
temporary inability to speak; for this reason
it is also known as the mother-in-law's tongue

BRAIN TEASERS

1 Q. Which word does NOT belong with the others?

- A. parsley B. basil
- C. dill D. mayonnaise

2 Q. Which word does NOT belong with the others?

- A. tulip B. rose
- C. bud D. daisy

3 Q. Which word does NOT belong with the others?

- A. guitar B. flute
- C. violin D. cello

4 Q. Which word does NOT belong with the

others?

- A. heading B. body
- C. letter D. closing

5 Q. Which word does NOT belong with the others?

- A. tape B. twine
- C. cord D. yarn

6 Q. Odometer is to mileage as compass is to

- A. speed B. hiking
- C. needle D. direction

7 Q. Marathon is to race as hibernation is to

- A. winter B. bear
- C. dream D. sleep

SOLUTION:
1. Mayonnaise.
2. Bud.
3. Flute
4. Letter
5. Tape
6. direction
7. sleep

English Proverbs and Meanings

* **A bad penny always turns up.**
An unwanted or disreputable person constantly comes back.

* **A bad tree does not yield good apples.**
A bad parent does not raise good children.

* **A bad workman blames his tools.**
Blaming the tools for bad workmanship is an excuse for lack of skill.

* **A black plum is as sweet as a white.**
People should not be judged by their appearance.

* **A broken friendship may be soldered but will never be sound.**

Friendships can be rebuilt after a dispute but will never be as strong as before.

* **A burden of one's own choice is not felt.**
Something difficult seems easier when it is done voluntarily.

* **A constant guest is never welcome.**
If you come to visit too often, your host will be less pleased to see you.

Jaggery Rice



Ingredients:
400 gm basmati rice, 250 gm powdered jaggery
4 clove, 4 cup water
100 gm ghee, 1 1/2 teaspoon green cardamom

2 tablespoon flaked almonds

How To Make:

To prepare this delicious dessert, first, wash the rice 4-5 times and soak for about 15-20 minutes. Then put a deep-bottomed pan on medium flame and add water to it. Bring it to a boil and add soaked rice in it along with cloves. Let the rice cook until they are tender and firm. When the rice are cooked, drain the water properly.

Now, put a saucepan on medium flame and melt ghee in it. When the ghee is hot enough, add the jaggery powder. If you do not have jaggery powder available, you can simply cut the jaggery in pieces and add it to the pan. This will take a little longer time, but will give you the same taste.

When the jaggery has melted completely, add the green cardamom powder along with clove rice. Mix the rice well with the melted jaggery, this will turn the colour of the rice a little brownish. Now, slower the flame and cover the pan with a lid, and let the rice cook for about 5-8 minutes.

Garnish with almonds and nuts of your choice. Serve hot. Do try this recipe, rate it and let us know how it turned out to be.

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Oat Bran Muffins



Ingredients:

1/2 cup dark brown sugar
1 1/2 cups oat bran
1 1/2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda,
1/2 teaspoon salt
1 cup chilled applesauce,
4 tablespoons vegetable oil

Method

Preheat oven to 400 degrees F (205 degrees C).

Line or grease 12 muffin cups.

Blend together brown sugar, oat bran, flour, baking powder, soda, and salt.

Add chilled applesauce, and vegetable oil.

Mix until well-blended. Spoon batter into muffin cups.

Let stand 10 minutes.

Bake at 400 degrees F (205 degrees C) for 15 minutes or until golden brown.

TIP: Add 1 cup plumped raisins, with a little bit of raisin water (approximately 2 tablespoons). Or, before baking, sprinkle mixture of sugar and cinnamon over the tops of the muffins.