

Balbir Singh Dosanjh — Hockey Legend of India's Olympic Glory

albir Singh Dosanjh was independent India's first flag bearer at the Olympics and also the leading goal scorer in all the three Olympics that he Olympics and also the leading goal scorer in an one office organized limits. At a time which was considered as the golden period of Indian Hockey Team, Balbir Sr represented India and helped India win Olympic gold medals thrice in a row (1948, 1952 and 1956). This sporting hero, who deserved to lead a fascinating and celebrated life with much fan fare, instead is leading a simple life away from all the limelight sportsperson receive in India. This article is a tribute to India's hockey hero who made us proud with his immense skills and sporting brilliance.

Balbir Singh Dosanjh was born in 1924 in Punjab and is unheralded equal to Indian hockey's megastar Dhyanchand. Balbir Sr is the most trustworthy inheri tor of Dhyanchand's legacy and a sportsperson who brought glory to the sport in India and across the world. But while Dhyanchand's life is celebrated and is known to every other kid in the country, very few know of the achievements of Balbir Singh Dosanjh who captained India to Gold at Melbourne Olympics in 1956. This sporting hero of India took to hockey as he was mesmerised by the feats achieved by Major Dhyanchand with a stick in his hand. Just like Dhaynchand used his magic wand to score goals at will, Balbir Sr also made use of the hockey stick to score goals when he wished. Balbir Sr was much feared by the goalkeeper of the rival camp as this sporting hero never gave any clue to the goalkeeper as to which side of the goal he was targeting. Balbir always maintained an unorthodox upright posture when he entered the striking circle with the ball glued to his magic wand, creating confusion in the minds of the goalkeeper as to which side of the goal would be place it. That is the precise reason why he succeeded exceedingly well in scoring much of the goals and emerged as top goal scorer in successive Olympics. Several memories bring a big smile on Balbir Sr's face, but the one that he cher ishes the most is the incident where Punjab Police had handcuffed him in Delhi's Lady Hardinge grounds and taken him to Lahore so that he would not play for any other institute and instead play for the British. "My father and uncles were revo lutionaries; the police was loyal to British. How could I have joined them? So I fled to Delhi, but they 'arrested' me" says Balbir to TOI with a big grin on his face. Among other stories he shares with the reporter, one which brings a shine in his eyes is the story about how the players with whom he initially played hockey became his rivals after partition. He fondly remembers the incident in which the



players of undivided Punjab who represented Indian Hockey Team before partition landed at Lahore from 1947 National Championships at Bombay. As soon as they reached Lahore they were told that they would have to choose to go back to their homes immediately as the country was splitting. Balbir says many of them who parted ways after hearing the news ran into each other at the next Olympics, but the only difference was that the players who used to be his teammates were his opponents representing the newly formed nation - Pakistan.

A player of Balbir Sr's caliber who has played innumerous matches at the nation al and international level and also emerged as top goal scorer in successive Olympics, it seems rather strange that when he lists out his favorite players, most of them went on to represent Pakistan Hockey Team. One of his favorites Ali Iqtidar Shah (Dara) was captured by the British and was tried as part of Subhas Chandra Bose's Indian National Army. This very Ali Iqtidar Shah who reserves the top position among the favorites of Balbir Sr had played for India in 1936 and then went on to captain Pakistan in 1948.

Awards and Accolades

- * Balbir Singh Dosanjh was the first sportsperson to be honoured with Padma Shri Award in 1957.
- * He was honoured in the Olympic Music Exhibition, "The Olympic Journey: The Story of the Games" during the London Olympics in 2012, held at Royal Opera
- * In 2015 Balbir Sr was honoured with Major Dhyanchand Lifetime Achievement Award at Hockey India Annual Awards, for his immense contribution to the
- * In 2006, Balbir Singh Sr was awarded the best Sikh hockey player award, which he refused to accept initially, but he made sure by his acceptance speech that sports should be used as a tool to unite people rather than dividing them. "When we played, it was never as a Sikh or as a Hindu, Muslim or Christian."
- * Balbir Singh Sr was the Manager and Chief Coach of the Indian Hockey Team of Men's Hockey for the 1975 World Cup, which was won by India. The Last Wish

The sporting legend of India has two small wishes which he wants to witness before he breathes his last. The first being the wish which every hockey lover has, that is to see India win Gold at the Olympics. "The top spot is always vacant. It is meant only for the hardworking and the brave" says Balbir. His second wish is to recol lect the medals and blazer he had handed over to the Sports Authority of India

have supposedly lost the possession of Balbir's prized possession. This hockey's legend is an inspiration to every sports lover worldwide. His love for sports has not reduced even by a bit even though he has been out of action for a

Kids Craft: DIY Pressed Flower Lanterns



Materials:

Glass jar/mason jar

Pressed flowers

Mod Podge

4 feet Twine Tealight

Paintbrush

Paint a small area of the outside of the jar with a thin layer of Mod Podge. It's best to work in small areas, as the Mod Podge starts to dry very quickly. Cover the flower with another layer of Mod Podge

If the flower has layered petals, you may need to "glue" the top petal to the one beneath it with mod podge. This will ensure the flower sticks properly.

Repeat these steps, covering as much of the jar as you like with pressed flowers. Once all the flowers have been placed on the jar, let the Mod Podge dry for five minutes. Cover the entire jar with a thin layer of Mod Podge. This will ensure all the flowers stick, and it creates an even texture for any glass that's showing on the lantern. Starting from the centre of the twine, loop it around the mouth of the jar several times. Make a knot and then tie a bow out of the remaining twine.

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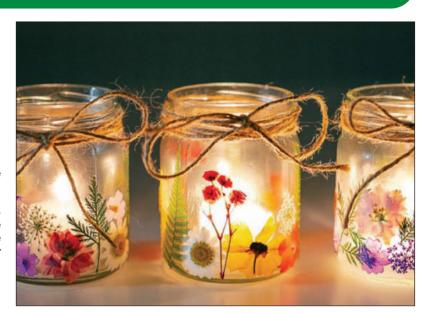
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Add a candle and light it to see your lantern glow Your pressed flower lantern is complete!



FUN RIDDLES

I run, but I don't walk. I drip and drop, but I can't pick myself up. You have to consume me and sometimes I surround 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 wnen you grow old.

* No man can serve two

It's impossible to follow instructions from two different sources.

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

* One swallow doesn't make a

summer.

A single satisfactory event doesnot mean that all the others will be as good.

* Penny wise, pound foolish. Refers to a person who is careful about spending smallamounts 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.

Vegetable Sooji Toast



Ingredients:

8 bread slices

1 cup semolina (rava)

1/4 cup chopped capsicum 1/4 cup chopped tomatoes

1/4 cup grated carrot

1/4 cup shredded cabbage 1/2 cup fresh cream

1 tsp freshly ground black pepper (kalimirch) powder

1 tsp dried mixed herbs 1/2 tsp ginger (adrak) paste

1/2 tsp green chilli paste

salt to taste oil for shallow frying

Combine the semolina and vegetables in a bowl and mix well. Add the cream, salt, pepper, herbs, ginger and green chilli paste and mix well.

Cut bread into half diagonally, put the stuffing on 1side. Take nonstick tava, add oil/ butter and put the

First roast bread side then turn to stuffing side. Serve with tomato ketchup and green chutney.

Cheese and Oatmeal Cookies



Ingredients:

1/4 cup cheese spread 1/4 cup quick cooking rolled oats

1 1/4 cups whole wheat flour (gehun ka atta) 1 tsp cumin seeds (jeera)

1/2 tsp crushed black pepper (kalimirch)

Cream the butter and cheese spread in a deep bowl till

Add the oats, wheat flour, cumin seeds and black pepper and knead gently into a soft dough.

Roll out the dough into a sheet of 6 mm. (1/4") thickness.

Prick with a fork at regular intervals. Cut out 12 to 14 circles using a 50 mm. (2") cookie cutter and place them on a greased baking tray.

Bake in a pre-heated oven at 180°c (360°f) for 15 minutes or till the cookies turn crisp and golden brown Remove the cookies from the oven and allow them to

Store in an air-tight container.