

# Padma Sachdev, the poet who took Dogri language to great heights

Padma Sachdev, who made her mark as a renowned and legendary poetess and writer in the Dogri literary world, passed away on 4 August 2021 at the age of 81. With exemplary contributions as a writer of poems and novels, she remarkably enriched Dogri literature. Her creative excellence earned her wide acceptability and appreciation amongst a large number of readers and lovers of literature. Padma Sachdev worked in All India Radio, Jammu, as an announcer for some time. She also worked in All India Radio Delhi and Mumbai. Her first marriage was with the renowned Dogri poet Ved Pal Deep. Later she married Surinder Singh, a Hindustani vocalist, of the famous Singh Bandhu duo.

Her major works are Meri Kavita Mere Geet, Tavi Te Jhanaan, Nheriyan Galiyan, Pota Pota Nimbal, Uttar Vahini, Taintthian, Amrai, Diwankhana, ChitChete. She wrote lyrics for a few Hindi films like Prem Parvat and Mera Chhota sa Ghar Baar. Lata Mangeshkar also sang some of her Dogri songs. She wrote extensively in Hindi too.

Lovingly called as the Mother of Dogri literature as well as Dogri's first woman modern poet, Padma was the eldest daughter of Sanskrit scholar Professor Jai Dev Badu. She was born in Purmandal-Jammu in 1940.

She received the Sahitya Akademi award in 1971 for her book of poetry 'Meri Kavita, Mere Geet'. The Akademi also conferred on her its fellowship in 2019. She received the fourth highest Indian civilian award, Padma Shri in 2001. Kabir Samman for poetry for 2007-08 was given to her by Madhya Pradesh Government and she received Saraswati Samman for her autobiography Boond Bavari which was later translated by Uma Vasudev as 'A Drop in the Ocean'.

Dogri, a rich and sweet language spoken by millions in the region of Jammu and Kashmir, Himachal Pradesh, and parts of Punjab is a member of the Indo Aryan group within the Indo-European languages and is one of the official languages of India.

Padma Sachdev chose to write in Dogri, her language, which came naturally to her and which was part of her existence and upbringing. She started writing very early in her life. Her first poem was published when she was just fifteen years old. She knit poems and lyrics which appealed immensely to her readers and listeners. They found in them the sweetness and nostalgia of their own culture and history.

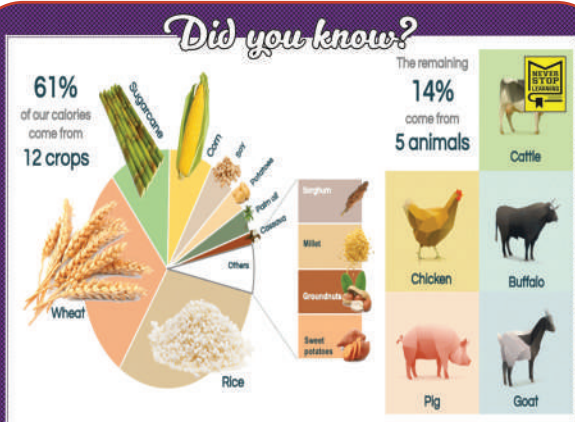
Modern women writers have always faced the challenge of not being accepted in the world of literature. Achieving acceptance of their literary works as worthy and competent has been part of a long struggle for women. They have had it extremely hard in a patriarchal society, the world over. Indian literature has however been enriched by women of great calibre. Mahadevi Verma, Subhadra Kumari Chauhan, Sarojini Naidu are just a few examples.

Women like Padma Sachdev chose their soulful aspirations above all odds and became forerunners in strengthening and evolving traditions that will enlighten and cleanse the paths of creativity for those who will follow. Women like her have stood up to all odds and have become beacons of light for other women who have the desire and passion to create treasures with thoughts and words. Literature which gets its life from a region, its way of life, its flora and fauna, its rituals, its ambrosial shades, and images, has an inherent flavour that is food for the souls of its people. Padma Sachdev wrote poems and stories that had an intimate relationship with Dogra culture. Padma's writings add an element that is a woman's view of life, her experiences.



Padma Sachdev has made the Dogras proud. She has left behind lyrical and thought-provoking poetry. Her novels are an insight into the realities of life and its beautiful shades and flavours. She will live on in the hearts and minds of lovers of good and useful literature.

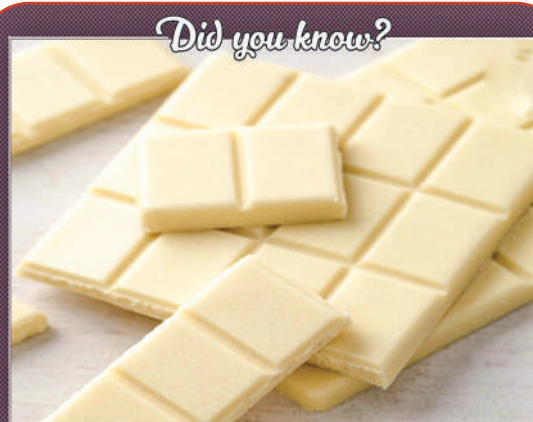
## THE FACT CORNER



75% of the world's diet is produced from just 12 plants and five different animal species



Violin **bows** are commonly made from **horse hair**



**White chocolate** doesn't actually contain any **chocolate** in it.



There is an island called **Just Enough Room**, where there's just enough room for a tree and a house

## BRAIN TEASERS

**1 Q.** Three coins are tossed in the air and two of the coins land with heads face upwards. What are the chances on the next toss of the coins that at least two of the coins will land with heads face upwards again?

**2 Q.** Add three consecutive letters of the alpha bet to the group of letters below, without splitting the consecutive letters of the alphabet, to form another word.  
GERE

**3 Q.** In a right-angled triangle what is the length of the hypotenuse if the two shortest sides are 10 and 24 cm respectively?

**4 Q.** In eight years time the combined age of me and my two sons will be 124. What will it be in five years time?

**5 Q.** In a game of eight players lasting for 70 minutes, six substitutes alternate with each player. This means that all players, including the substitutes, are on the pitch for the same length of time. For how long?

**6 Q.** If five men can build a house in 16 days, how long will it take just two men to build the same house, assuming all men work at the same rate?

**SOLUTION:**  
1. 50 percent  
2. GESTURE.  
3. 26  
4. 115.  
5. 40 minutes.  
6. 40 days.

## 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 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.

## Cheese Pull Apart Bread



**Ingredients:**  
1 baguette  
1 1/2 cup cheese-cheddar  
200 gm bacon  
6 cloves garlic  
salt as required

1 1/2 cup mozzarella  
150 gm cream cheese  
2 tablespoon parsley  
100 gm butter

### Method

To prepare this enticing appetizer, first, preheat the oven at 180 C. Meanwhile, wash bacon under running water. Now, place bacon and parsley over a chopping board and chop them finely. Also, grate cheddar cheese and mozzarella cheese using a grater and crush garlic cloves. Keep aside until needed further.

Next, place baguette over the same board and cut it in a criss-cross pattern. Do not cut the whole bread. In a bowl add butter, garlic and parsley. Mix them well. Baste the bread with the butter mixture. Make sure to baste even on the bread openings.

Now, take a bowl and add bacon, cream cheese, cheddar, black pepper and mozzarella into it. Mix them well. Stuff the bread with this mixture. Stuff generously to enjoy the filling to its best.

Now, cover the bread with foil place the bread into the oven. Bake for 15-20 minutes until the cheese melts. Serve hot!

J  
U  
N  
I  
O  
R  
C  
H  
E  
F

## Egyptian Salad



**Ingredients:**  
1 tablespoon virgin olive oil  
1/4 cup tomato  
6 green olives  
1/2 teaspoon cumin powder  
1/4 cup onion

1/4 cup capsicum (green pepper)  
6 pitted black olives  
1 cup boiled chickpeas  
For Dressing  
2 tablespoon extra virgin olive oil  
4 tablespoon tahini  
1/2 teaspoon black pepper  
1/2 teaspoon chilli flakes  
1 tablespoon lemon juice

### Method

Add olive oil, tahini, chilli flakes, black pepper powder, lemon juice and salt as per taste to a small jar. Close the lid and shake well and your dressing is ready. You can also add these ingredients to a bowl and whisk well to prepare the dressing.

Add 1 tbsp olive oil to a pan and heat it a bit. Add chopped onions, tomatoes, capsicum, green olives and black olives. Mix well and saute for two minutes. Add cumin powder, salt and black pepper powder as per taste. Now add boiled chickpeas to the pan and mix well. Cook for two minutes and turn off the flame. Collect the salad in a bowl.

Pour salad dressing on the salad and toss a bit. Your salad is ready to be served.