

Lata Mangeshkar: Tribute to the Nightingale of India

Legendary singer and Bharat Ratna recipient Lata Mangeshkar passed away on Sunday in Mumbai. Known as the 'Nightingale of India', she has left behind a treasure trove of songs vocalised in her mellifluous voice, sung across a career that lasted for over 70 years. Lata, considered one of the greatest Indian playback singers, will live on through her melodies. Her solos and immortal duets with Mohammed Rafi, Kishore Kumar and Mukesh, along with a legion of other prominent Indian singers, are among Hindi cinemas most memorable songs.

Here are some of the lesser-known facts about the Nightingale of India:

Lata Mangeshkar belonged to a family of performers. Her father ran a theatre company, and Lata grew up with a love of music. The aim of the sisters (Lata and Asha Bhosle) when they took up singing was to carry forward their father's legacy. In an old interview with Stardust, she recalled the immediate reason for her vocation. She said, "It so happened that once my father asked his shagird (disciple) to practice a raag while he finished some work. I was playing nearby and suddenly a note of the raag that shagird was rendering, jarred. And the next minute, I was correcting him. When my father returned, he discovered a shagird in his own daughter."

Lata Mangeshkar's first song was removed from the film

Lata recorded the first song of her career "Naachu Yaa Gade, Khelu Saari Mani Haas Bhaari" in 1942 for Marathi movie called Kiti Hasaal. But unfortunately, the song was removed from the film's final cut.

Lata Mangeshkar once fainted while recording a song

Lata once fainted while recording a song with music composer Naushad. She revealed the same in an interview with Firstpost and said, "We were recording a song on a long hot summer afternoon. You know how Mumbai gets in summer. During those days, there was no air conditioning in the recording studios. And even the ceiling fan was switched off during the final recording. Bas, main behosh ho gayi (So I fainted)."

Lata Didi never listened to her own songs

Lata Mangeshkar once said while speaking to Bollywood Hungama that she does not listen to her own songs as if she did, she would find a hundred faults in her singing.



Her favourite music director was Madan Mohan

In Lata's words, the best music director she worked with and with whom she had a special bond was Madan Mohan. She said in a 2011 collector's item calendar called Tere Sun Aur Mere Geet, "I shared a special relationship with Madan Mohan, which was much more than what a singer and a music composer share. This was a relationship of a brother and a sister." She listed 'Woh chup rahe' from Jahan Ara as their favourite collaboration with him.

Lata Mangeshkar served as a Member of Parliament in Rajya Sabha

Lata had a brief tenure as an MP (Member of Parliament) from 1999 to 2005. She had been nominated to the Rajya Sabha (Upper House) in 1999. She described her tenure as an unhappy one and claimed she was reluctant to be inducted.

Lata's fame extends way beyond Indian boundaries

Lata was not just an Indian singing legend. The lovers of her melodious voice could be found all over the world. She holds the honour of being the first-ever Indian to perform in the prestigious Royal Albert Hall, London. The government of France conferred her with the Officer of the Legion of Honour in 2007, which is the country's highest civilian award.

Lata Mangeshkar once held a Guinness world record

The 1974 edition of The Guinness Book of Records had listed Lata Mangeshkar as the most recorded artist. But the claim was contested by Mohammed Rafi. The book continued to list Lata's name but also mentioned Rafi's claim. The entry was removed in 1991 until 2011, in which Guinness put Lata's sister as the most recorded artist. Currently, Pulapaka Sushela holds the honour.

Lata never worked with OP Nayyar in her career

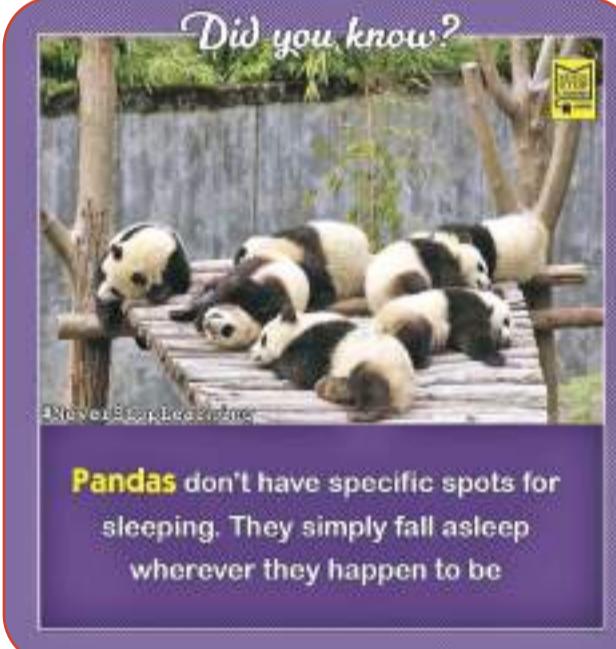
Lata Mangeshkar with Nitin Mukesh, the son of Mukesh. (Photo: Express archive)

In her long career, Lata worked with the greatest of Indian composers and music directors, but she never worked with OP Nayyar.

Lata Mangeshkar last recorded a song in 2019

Lata Mangeshkar recorded her last song 'Saugandh Mujhe Is Mitti Ki', which was composed by Mayuresh Pai, as a tribute to the Indian Army and nation. It was released on March 30, 2019.

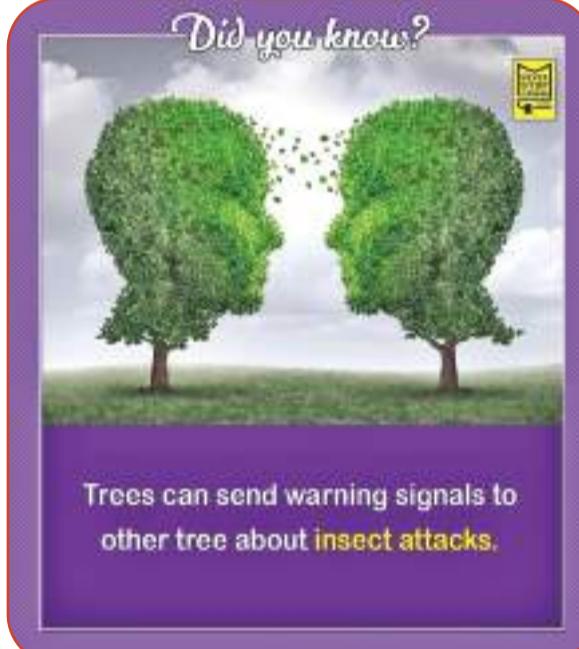
THE FACT CORNER



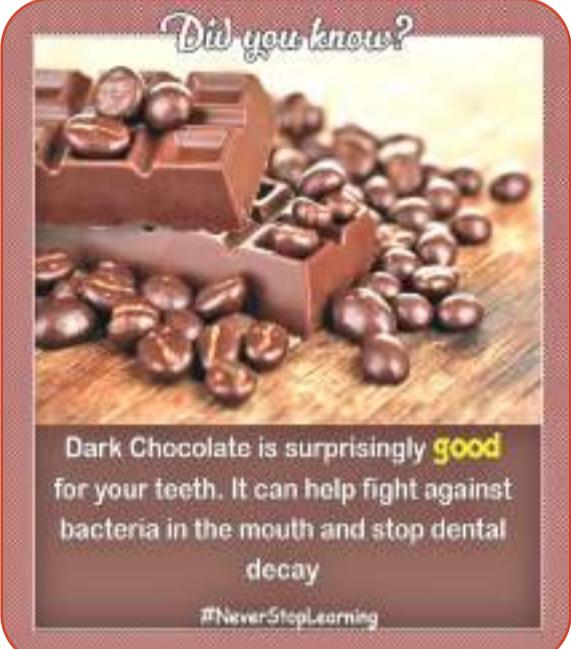
Pandas don't have specific spots for sleeping. They simply fall asleep wherever they happen to be



Out of 20000 species of bees, only 4 make honey



Trees can send warning signals to other tree about insect attacks.



Dark Chocolate is surprisingly good for your teeth. It can help fight against bacteria in the mouth and stop dental decay

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

SOLUTIONS:
1. Mayonnaise. 2. Bud
3. Flute 4. Letter
5. Tape 6. Direction
7. Sleep

English Proverbs and Meanings

* **A friend's eye is a good mirror.**
A real friend will tell you the truth.

* **A good beginning makes a good end.**

If a task is carefully planned, there's a better chance that it will be done well.

* **A leopard cannot change its spots.**

It is not possible for a bad or unpleasant person to become good or pleasant.

* **A stumble may prevent a fall.**
Correcting a small mistake may help you to avoid making

a bigger one.

* **Better the devil you know than the devil you don't know.**

It's better to deal with some body difficult but familiar, than change and risk dealing with somebody worse.

* **Better untaught than ill-taught.**
It's better not to be taught at all than to be taught badly.

* **Blood will out.**
A person's background or education will eventually show.

Mini Carrot Coriander Idlis



Onions – 1, medium sized, peeled, finely chopped, Coriander leaves – 1 tbsp
Red chili powder – ½ tsp
Dhaniya powder – ½ tsp

How To Make:
Soak idli rice and urad dal separately for 3 to 4 hours after washing thoroughly in clean water.

Grind rice with water in a food processor or blender until it becomes smooth.

Grind urad dal with a little water. Add more water when required to make the batter fluffier.

Mix both the batters and season with salt to taste.

Keep aside for about 8 hours to allow fermentation.

How to Proceed:

Saute onions in a little oil until it becomes golden brown. Add carrots, onions, green chilies, and coriander leaves along with the spice powders to the idli batter. Grease the mini idli pans with very little sesame seed oil. Add a tbsp each of the batter on each of the space in the plates.

Steam for about 10 to 12 minutes or until a toothpick inserted in the centre of the idli comes out clean.

Serve hot with tomato ketchup.

Ingredients

For Idli Batter:

Idli rice – 1 cup

Urad dal – 1/3 cup

Salt – to taste

Others:

Carrot – 2, medium sized, peeled, finely grated

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Paneer Dosa



Red chilli powder – 1 tsp

Green chili – 1

Salt – As needed

Coriander leaves – 2 tbsp, chopped

Oil – 2 tsp

Cumin seeds – 1 tsp

How To Make:

In a deep kadai, heat oil and allow cumin seeds to splutter. Add onions and green chilies and fry until golden brown. Add spices and give a quick mix.

Add crumbled paneer and coriander leaves and cook for 2 more minutes. Keep aside.

Mix water with wheat flour and salt to make a batter of pouring consistency.

Heat a griddle and brush a little oil.

Pour ¼ cup of batter on the griddle kept on medium heat and spread out in concentric circles.

Drizzle few drops of oil and cook until the bottom portion turns golden. Flip over and cook for 2 more minutes. Once again, flip. Take about 1 tbsp of the filling and spread it on one side of the dosa.

Fold dosa into half and press the edges.

Serve hot with spicy mint coconut chutney.