Nawazuddin Siddiqui: Journey from Watchman to Bollywood

awazuddin Siddiqui is an Indian Bollywood Actor who was born on 19th May 1974. He is a well-known actor in Hindi Cinema. He pursued acting course from the renowned National School of Drama. Nawazuddin Siddiqui Bollywood journey has been full of ups and downs. But he refused to give up at any costs and today he has proved himself in front of the entire world.

He got a breakthrough role in the movie Black Friday directed by Anurag Kashyap released in the year 2007. Nawazuddin Siddiqui life journey has been a source of inspiration for many budding actors in India. Nawazuddin Siddiqui true success story proved that the audience appreciates true talent.

Nawazuddin Siddiqui life journey has been inspirational for many people who don't have any godfather in the film industry. He was born in a small town of Budhana, Muzzafarnagar, Uttar Pradesh, India. He was born in a zamindari Muslim family. His family included his parents and 6 brothers and 2 sisters

He is a Bachelor of Science graduate in the subject of Chemistry. He started his career as a chemist in the city of Baroda, Gujarat. After one year he moved to Delhi in search of a new job. After watching a theatre play he instantly decided to pursue his career further into acting. Nawazuddin Siddiqui true success story starts from here. He took admission in the famous National School of Drama. In order to qualify for the course, he acted in around 10 plays.

The beginning of the Career Journey

Nawazuddin Siddiqui Bollywood journey started after graduating from the NSD $\,$ National School of Drama) in the year 1996, Nawazuddin Siddiqui shifted to Mumbai in pursuit of his acting career in Hindi cinema.

In the year 1999, Nawazuddin got his first break in the movie names 'Sarfarosh'. This continued with some more small roles in the next few movies as well. But he was not able to earn a decent amount and hence the poverty continued for him. The struggle was not yet over. He was even a part of some TV series and short films out of which Anurag Kashyap's Black Friday proved to be the big break for him.

The movie 'patang' can be called as his major lead role where he played the role of a wedding singer. This film was a part of the International Film Festival, Berlin. However, he got huge recognition for his role in the movie 'Peepli Live'. He played the role of a journalist in this movie.

Nawazuddin Siddiqui true success story took a dramatic turn now. The year of 2012 proved to be the end of Nawazuddin Siddiqui's struggle life. His two movies



'Kahani' and 'Gangs of Wasseypur' become the blockbuster hits at the box office. After these movies, he became a household name and got recognition for his acting skills. People started acknowledging his real potential.

After this, there was no looking back for this marvellous actor. He went on to amaze the audience with his performances in movies like Talaash, Badlapur Lunchbox, Kick, Bajrangi Bhaijaan, Raees and Oscar-nominated movie Lion.

Personal Life

Nawazuddin Siddiqui resides in the city of Mumbai. His younger brother Shamas Nawab Siddiqui is a director and stays with the actor. His wife's names is Anjali. They have two children, a daughter and a son.

In the year 2017, Nawazuddin Siddiqui biography named An Ordinary Life was published. This memoir contained every minute details of the actor's life starting from his childhood struggles to becoming a superstar. This book was however with drawn back a few days later only. The reason cited was that an actress named Niharika Singh who was Siddiqui's co-star in the film Lovely had some objections regarding the content. She had filed a complaint with the National Commission for Women.

There were a few times when Nawazuddin thought of going back to his hometown. He wanted to give up everything and even his acting as he was disheartened. But then he would think that his family won't own him anymore. There were so many people who would mock him and make fun of him. So wasn't ready to leave his

Nawazuddin Siddiqui's first major break was the movie Patang. It got a premiere in the famous Berlin Film Festival. His performance in the lead role was appreciated by the noted movie critic Roger Ebert. His film got a 4/4 star ratings. This movie transformed his career and acting skills both.

His four major films in the year 2012 Kahani, Gangs of Wasseypur (1st and 2nd part) and Talaash got wide appreciation. He won prestigious awards in Supporting Actor or Supporting Role – Male categories for the movies Talaash and Gangs of

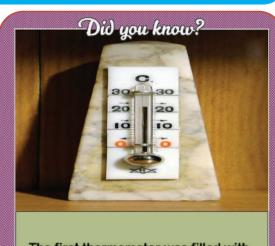
Nawazuddin Siddiqui Bollywood journey was made wonderful with Special Jury Award at the 60th National Film Awards 2012 for his acting skills in the movies Kahani, Gangs of Wasseypur (1st and 2nd part), Dekh Indian Circus and Talaash.

THE FACT CORNER









The first thermometer was filled with alcohol rather than mercury

FUN RIDDLES



WHAT CAN YOU HOLD IN YOUR LEFT HAND. BUT NOT YOUR RIGHT? YOUR RIGHT ELBOW

WHAT BELONGS TO YOU, BUT YOUR FRIENDS USE IT MORE THAN YOU DO? YOUR NAME

WHAT HAS A HEAD AND A TAIL, BUT NO BODY?

WHAT DO YOU HAVE TO BREAK BEFORE YOU CAN USE IT? AN EGG

WHAT GETS BIGGER WHEN MORE GETS TAKEN AWAY?

WHAT QUESTION CAN YOU **NEVER ANSWER YES** TO?

ARE YOU ASLEEP YET?

English Proverbs and Meanings

Let well alone.

Do not interfere with some thing that is functioning properly or a calm situation.

* Liars need good memories. People who do not tell the truth must be careful to remember what they say.

* Loose lips sink ships. Disclosing important informa tion (to the enemy or a competitor) could result in large losses.

* Learn to walk before you run. Don't rush into doing some

thing until you know how to

* Beauty is only skin deep. A person's character is more important than their

appearance.

* Little strokes fell great oaks. If you divide a task into small parts, it becomes easier to do.

* Least said soonest mended. The more discreet you are, the less damage you cause.

* Let bygones be bygones. Let's forgive and forget past.

Thandai Mousse



Ingredients: 2 cup milk 1/2 teaspoon lemon juice $10~\mathrm{gm}$ agar agar

1/2 cup ice cubes water as required

3 tablespoon sugar

thandai mousse chilled.

1 handful pistachios, 1 cup whipped cream

Combine the agar agar, 1/2 cup of water. In the meanime, heat milk in a deep pan and bring to boil, while stirring continuously.

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Add the sugar and thandai syrup, mix well and cook on a medium flame for 1 to 2 minutes, while stirring continuously. Remove from the flame and strain the mixture using a sieve.

Transfer the mixture into a steel bowl and place the bowl in a deep vessel filled with ice-cubes for 8 to 10 minutes or until the mixture cools and thickens.

Whisk the mixture vigorously and continuously till it is in ice-cube vessel to avoid any lump formation.

Add the beaten whipped cream in the mixture and fold gently. Now add lemon juice and fold gently. Pour equal quantities of the mixture into 2 individual bowls/glasses and refrigerate for 2 to 3 hours or till the mousse sets. Garnish with pistachios and saffron and serve the

Garlic Bread



Ingredients:

2 pieces baguette

10 cloves minced garlic, 250 gm butter

1 handful finely chopped mint leaves

How To Make:

To make this delicious Garlic Bread recipe, take a glass bowl and add the chopped mint leaves, butter and minced garlic in a bowl.

Mix all the ingredients properly. Now take both the baguettes and cut them into 15 to 20 slices. Make sure that you don't cut them entirely and their base is still intact. Now, with the help of the spoon or knife, spread the prepared butter mixture on every slice.

Once it is properly coated, take a foil and wrap the baguette in it. Keep this on a baking tray and place it inside a pre-heated oven.

Check after 5-6 minutes and remove the foil. Then, place the garlic bread back into the oven and bake until crisp. It will take around 5-6 more minutes.

Once done, remove the garlic bread from the oven and cut it into individual slices.

Now, garnish the bread with mint leaves and serve this scrumptious bread with a dip of your choice.