

Remembering the veteran ghazal singer Pankaj Udhas

Pankaj Udhas was born on May 17, 1951, in Jetpur, Gujarat. He was well-known for his gazals and film work. In 1980, he gained widespread popularity for his solo ghazal album 'Aahat'. Later, he recorded other successes, including Mukarrar (1981), 'Tarrannum' (1982), Mehfil (1983), and many more.

Some of his popular renditions are 'Chitthi Aayi Hai', 'Chandani Raat Mein', 'Na Kajre Ki Dhaar', 'Aur Ahista Kijiye Baastein', 'Ek Taraf Uska Ghar' and 'Thodi Thodi Piya Karo'.

He completed evenings. In the 1980s and 1990s, ghazals sung by him were mandatory at parties and gatherings. Wafting from cassette decks and record players, they were like companions helping listeners unwind, enlivening many a 'spirit-ed' sunset. Pankaj Udhas, whose audience-friendly renditions and easy on the ear compositions sold millions of cassettes, packed hundreds of concerts and took ghazals to new followers in big-city and small-town India.

Pankaj Udhas, the Indian singer renowned as an exponent of the ghazal form of musical poetry, died in Mumbai after a prolonged illness. He was 72. Udhas' daughter Nayaab revealed the news via an Instagram post: "With a very heavy heart, we are saddened to inform you of the sad demise of Padmashri Pankaj Udhas on 26th February 2024 due to a prolonged illness."

Udhas debuted with ghazal album "Aahat" in 1980. Several hit albums followed, including "Mukarrar" (1981), "Tarrannum" (1982) "Mehfil" (1983), "Pankaj Udhas Live at Royal Albert Hall" (1984), the album release of his concert at London's Royal Albert Hall, "Nayaab" (1985) and "Aafreen" (1986).

In a country where songs from films enjoy primacy, Udhas gained a vast new fan following with the release of Mahesh Bhatt's hit film "Naam" (1986) where he sang "Chitthi Aayee Hai," and appeared as himself at a concert set in a Hong Kong auditorium. Hit songs in several Bollywood films followed, including "Dayavan" (1988), "Gawaahi" (1989), "Ghayal" (1990), "Saajan" (1991) and "Mohra" (1994) among many others. In addition, Udhas composed songs for the Bollywood films "Aurat Pair Ki Juti Nahin Hai" (1985) and "Ek Hi Maqsad" (1988).

In 2006, Udhas was accorded the Padmashree, one of India's highest civilian honors, for services to the field of ghazal music, and his charitable work.

"We mourn the loss of Pankaj Udhas Ji, whose singing conveyed a range of emotions and whose Ghazals spoke directly to the soul. He was a beacon of Indian



music, whose melodies transcended generations. I recall my various interactions with him over the years. His departure leaves a void in the music world that can

never be filled. Condolences to his family and admirers. Om Shanti," said Indian Prime Minister Narendra Modi.

India's Information and Broadcasting Minister Anurag Thakur posted: "Deeply saddened the news of passing of Pankaj Udhas ji. His career, spanning more than 4 decades, enriched our music industry and gifted us with some of the most memorable and melodious renditions of gazals. His demise is an irreparable loss to our music world. My sincere condolences to his family, friends, and followers in this difficult time. May his soul rest in peace."

Pankaj Udhas: Top Awards & Achievements

In 2006, Pankaj Udhas was awarded the Padma Shri, India's fourth-highest civilian award. The list of other awards in his bag includes:

Year	Awards
2006	Padma Shree
2006	"Kalakar" award for "Hasrat" as "Best Ghazal Album of 2005".
2004	Special Felicitation at the Wembley Conference Center
2003	MTV Immies Award
2003	Special Achievement Award
2003	Dadabhai Naoroji Millennium Award
2002	Award for Excellence in the Music Field
2002	Indo-American Chamber of Commerce.
2001	Vocational Recognition Award for Outstanding Performance
1999	Bharatiya Vidya Bhavan, USA Award for Extraordinary
1998	Indian Arts Awards Gala, presented by the Mayor of the City of Jersey City.
1998	Outstanding Artistic Achievement Award presented by the American Academy of Artists in Atlantic City.
1996	Indira Gandhi Priyadarshani Award for Outstanding Services, Achievement, and Contribution to Music.
1994	Honorary Citizenship of Lubbock, Texas, USA.
1994	Radio Lotus Award for Outstanding Achievement
1993	Giants International Award
1990	Outstanding Young Persons' Award (1989–90)
1985	K.L. Saigal Award for the Best Ghazal Singer of the Year.

Kids Craft: Tin Can Robots



You Will Need

- Cans
- Magnets
- Glue gun/glue sticks
- Various metal parts
- Various craft supplies

Steps:

Remove the labels from your cans. Wash and dry your cans. Be sure there are no rough edges where you removed the top. File down any rough edges, if necessary.

Gather robot parts. We used various nuts, bolts, screws, washers, etc. that we had in our workshop. We also used pipe cleaners, jewels, googly eyes, buttons, and beads. You will also need small magnets and a glue gun.

Also magnets for robots

Start assembling your robot parts. Use your imagination. The metal parts will stick to the magnets and no glue is necessary. For non-metal parts an adult can use a hot glue gun to adhere the parts to the magnets.

Attach your robot parts to the can with the magnets to create faces or whatever your heart desires. The great thing about these robots is you can make new creations over and over again. Even though the actual preparation of the robot parts takes a short amount of time, my children happily played with them for over an hour!

Enjoy !



FUN RIDDLES

You're in a race and you pass the person in second place.

What place are you in now?

English Proverbs and Meanings

*** If you want something done right, you have to do it yourself.**
Don't trust other people to do important things for you. You have to do things yourself to control the quality of the results.

*** Unwillingness easily finds an excuse.**
A person who doesn't want to do something always finds a reason to avoid it.

*** Waste not, want not.**
If you never waste anything, you will have it when you need it.

*** Watched pot never boils.**

If you wait anxiously for some thing to happen, it seems to take a long time.

*** What soberness conceals, drunkenness reveals.**
People are less discreet under the influence of alcohol.

*** When the cat's away, the mice play.**
People sometimes misbehave when the person in authority, is absent.

*** Where there's life there's hope.**
As long as a person is breathing, there is hope for recovery.

Banana and Almond Butter Pancakes



INGREDIENTS

- 1 large, very ripe banana, plus sliced bananas for serving
- 1/4 c. smooth almond butter
- 2 large eggs
- Honey, for serving

METHOD

In a medium bowl, mash the banana with the almond butter until smooth.

Using a fork, whisk in the eggs.

Heat a nonstick skillet over medium-low heat.

Add spoonfuls of the batter (about 2 tablespoons each) to the skillet and cook until bubbles begin to burst around the edges and in the center, 2 to 3 minutes.

Flip and cook 1 minute more, making sure the under side is golden brown.

Transfer to a baking sheet, cover loosely with foil and keep warm in a low oven.

Repeat with the remaining batter.

(If your pancakes stick, wipe the skillet with 1 teaspoon canola oil before cooking the next batch.)

Serve with honey, if desired.

Enjoy !

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Sour Cream-Chocolate Chip Scones



INGREDIENTS

- 2 c. all-purpose flour
- 1/4 c. granulated sugar
- 1 tbsp. baking powder

1/2 tsp. kosher salt

6 tbsp. cold unsalted butter

1 1/4 c. semisweet chocolate chips

3/4 c. sour cream, egg

1 tsp. pure vanilla extract

METHOD

Heat oven to 425 degrees F. Line a baking sheet with parchment.

In a large bowl, whisk together the flour, sugar, baking powder, and salt. Add the butter and, using a pastry blender or two knives, cut it in until the mixture forms small crumbs. Add the chocolate chips and toss to combine.

Make a well in the center of the mixture.

In a bowl, whisk together the sour cream, egg, and vanilla. Add to the flour mixture and, using a fork, gently stir until incorporated (do not overmix).

Bring the dough together into a ball.

On a lightly floured surface, shape the dough into an 8-inch round (about 1 inch thick).

Cut into 8 wedges, separate, and transfer to the prepared baking sheet.

Bake until golden brown, 12 to 14 minutes.