

# Remembering the veteran ghazal singer Pankaj Udhas

ankaj 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 Mukarar (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 Baatein', 'Ek Taraf Uska Ghar' and 'Thodi Thodi Piva 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 'spirited' 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 revaled 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 "Mukarar" (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 Magsad" (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:

Awards Year

Padma Shree 2006

"Kalakar" award for "Hasrat" as "Best Ghazal Album of 2005".

Special Felicitation at the Wembley Conference Center

2003 MTV Immies Award 2003 Special Achievement Award

2003 Dadabhai Naoroji Millennium Award

Award for Excellence in the Music Field

Indo-American Chamber of Commerce.

2001 Vocational Recognition Award for Outstanding Performance

1999 Bharatiya Vidya Bhavan, USA Award for Extraordinary

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.

Honorary Citizenship of Lubbock, Texas, USA. 1994

1994 Radio Lotus Award for Outstanding Achievement

1993 Giants International Award

Outstanding Young Persons' Award (1989–90)

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

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.

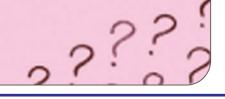
Attach your robot parts to the can with the magnets to create faces or whatever your heart desires. The great thing about these robots is you can make new creations over and over again. Even though the actual preparation of the robot parts takes a short amount of time, my children happily played with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



## **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

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.

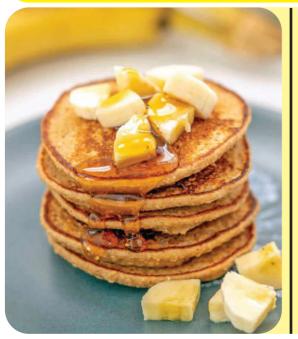
\* When the cat's away, the mice

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

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.

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**INGREDIENTS** 2 c. all-purpose flour  $\frac{1}{4}$  c. granulated sugar 1 tbsp. baking powder

## Sour Cream-Chocolate Chip Scones



 $1\frac{1}{4}$  c. semisweet chocolate chips ¾ c. sour cream, egg 1 tsp. pure vanilla extract

 $\frac{1}{2}$  tsp. kosher salt 6 tbsp. cold unsalted butter

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

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.