

Capt Aarohi Pandit: Crossing the Atlantic and Pacific Ocean solo as the world’s youngest pilot

At just 26 years of age, Captain Aarohi Pandit holds an impressive array of accomplishments that have positioned her as a true pioneer in aviation. She garnered global recognition for becoming the world’s first woman and youngest pilot to fly solo across both the Atlantic and Pacific Oceans in a light-sport aircraft. Her unyielding determination and passion for flight have inspired countless individuals, especially young women, to dream big and break barriers. Captain Pandit has shown great pride for her country’s achievements within aviation, saying “India holds the title of having the most female pilots in the country. This is something I am quite proud of. I am currently a member of the Indian Women Pilot’s Association (IWPA) and would like to thank them for their various opportunities that are a source of support and inspiration for many Indian women in aviation.”

The completion of her commercial A320 type training marks yet another remarkable feat in Captain Pandit’s journey. Transitioning from flying a 500 kg aircraft to handling a 75-tonne one was a formidable challenge, but under the guidance of her instructor, Captain Christopher, she embraced this new phase of her career with tenacity and skill. Overcoming the initial uncertainties and mastering the complexities of the cockpit, she emerged with a renewed sense of confidence and readiness.

Reflecting on her training experience, Captain Aarohi Pandit said, “For nearly five years, I was involved in glider flying and ferry flights, but as I progressed in my career, my desire to explore new horizons intensified. I was keen to pilot a new aircraft, venture into commercial general aviation, and handle something larger, so I chose the A320 course at Pier Seven.” Her determination to continuously challenge herself and seek growth has been a defining trait throughout her journey.

Captain Pandit’s accomplishments are emblematic of her unwavering commitment to pushing boundaries and embracing challenges head-on. With her A320 type training completed, she stands poised to carve out new paths in the aviation industry. Her ambitions extend beyond personal achievements; she envisions leading an all-women team and embarking on further global expeditions, a testament to her dedication to empowering women in aviation.

Sky One FZE’s Chairman, Mr. Jaideep Mirchandani, praised Captain Pandit’s achievements, stating, “Captain Aarohi Pandit’s journey is a testament to her incredible spirit and passion for aviation. She embodies the qualities we value at Sky One FZE – innovation, determination, and the pursuit of excellence. Her success resonates with our company’s commitment to pushing boundaries and fostering growth in the aviation sector.” As Captain Aarohi Pandit continues to soar to new heights, her story stands as an inspiration to all those who dare to dream and persistently strive to turn those dreams into reality. With her record-breaking achievements and unwavering determination, she has left an indelible mark on the aviation world and beyond.

Achievements

Pandit together with Keithair Misquitta left India on the Women Empower (WE) Expedition in the tiny aircraft christened ‘Mahi’. Pandit and Misquitta flew over Punjab, Rajasthan, Gujarat, then to Pakistan, where they landed hence making it the first civilian LSA flight to land in the neighbouring country since 1947. And furthermore went onto to Iran, Turkey, Serbia, Slovenia, Germany, France and UK. After landing in Iqaluit, Pandit proudly exhibited the Indian Tricolour presented to her by the Indian Ambassador to Canada Vikas Swarup. Moreover, En route, she set another world record as the first woman pilot to fly solo above the treacherous Greenland ice-cap in an LSA.



Kids Craft: Cosmic Suncatchers

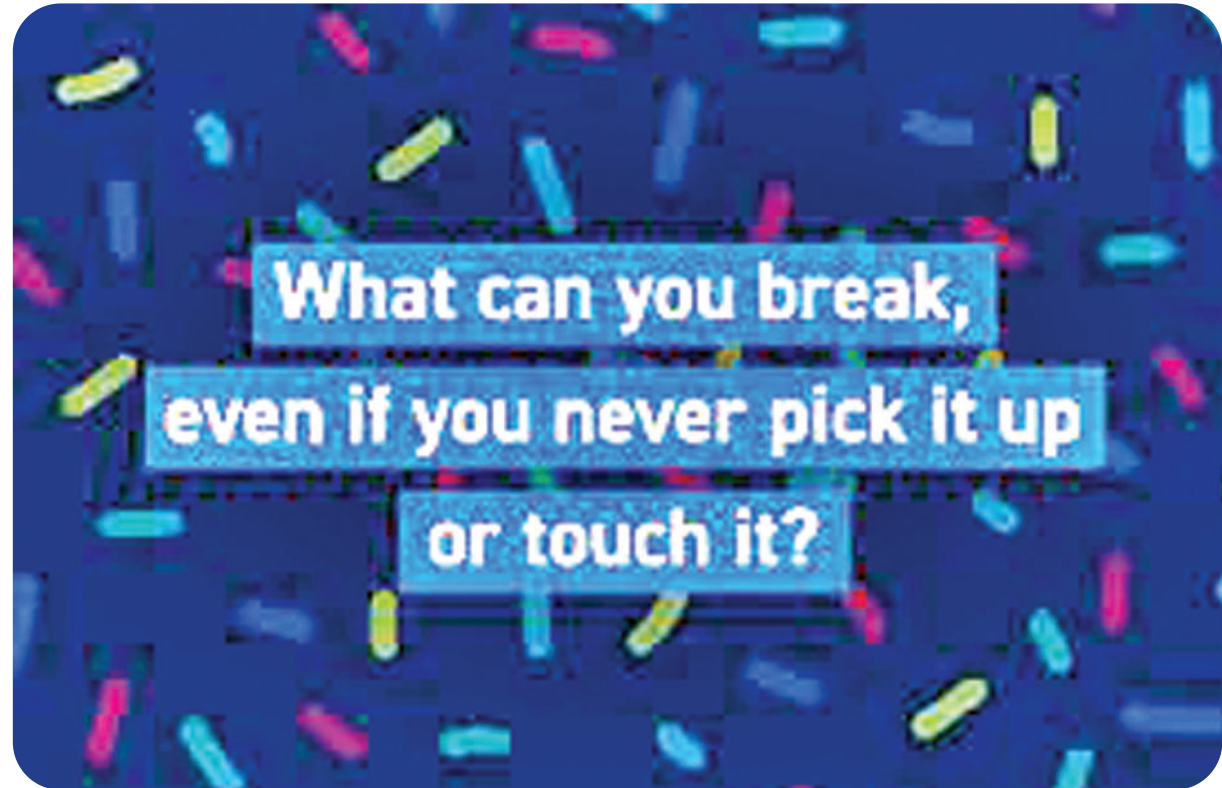
You Will Need

White Glue and lots of it!
Food Coloring or Liquid Watercolors
Toothpicks
Plastic lids (Lids from tubs of yogurt, hummus, sour cream etc. work best, although metal lids also work)
Hole Punch
String

Steps:

Pour a generous amount of glue into one of your plastic lids and swish it around to cover the entire inner surface.
Have your child put one or two drops of each color of food coloring around the glue.
Give your child a toothpick to swirl the colors around in the glue. Stop swirling before the colors get too combined or the final result will be muddy and brown. This is an exercise in restraint!
Let dry. As the colors settle they will continue to expand and create a dyed psychedelic effect....I love the 60s... Depending on how much glue you used, the suncatcher will take one to three days to fully dry. You will know it's ready when the edges start to peel off the lid.
When fully dry, peel the suncatcher off the lid, punch a hole through the top, add a string, and hang in a sunny spot.

FUN RIDDLES



English Proverbs and Meanings

*** An empty purse frightens away friends.**
When one's financial situation deteriorates, friends tend to disappear.

*** Anger is the one thing made better by delay.**
When you are angry, it is best not to speak or act immediately.

*** Any time means no time.**
If the date of an event remains vague, it will never happen.

*** A flower blooms more than once.**
If you miss an occasion, you

can avail of it at another time.

*** A new broom sweeps clean.**
A newly-appointed person makes changes energetically.

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

*** Better late than never.**
It's better to do something, even if it's late, than not do it at all.

*** Advice is cheap**
It doesn't cost anything to offer advice.

Magical Khaman

Ingredients:

Ginger garlic paste
Green chillies
Bengal gram
Hing (Asafetida)
Sugar
Lemons
Oil
Mustard seeds

How To Make:

Mix sugar, lemon juice, and salt.
Heat water and soak dal in it.
Grind the wet dal and green chillies to form a fine paste.
Spread some oil in a pan and spread the mixture in it.
Keep the pan in the oven (for 15 minutes) and the cooker without whistle (for 40 minutes).
Cut the cooled mixture into equal pieces.
Heat oil in a pan.
Add mustard seeds, ginger garlic paste and hing to it.
Add the cut pieces of Khaman pieces to the pan and serve hot.
Enjoy !

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Vinegar and sea salt crackers

Ingredients:

3tbsp aquafaba
Salt
1½ tbsp white vinegar
2 cups of almond or wheat flour

How To Make:

Preheat the oven to 350oF.
Place parchment paper on a baking pan.
Mix aquafaba, vinegar and flour in a bowl to make the dough.
The mixture will look dry initially, so continue stirring.
Use a floured surface, take the dough and roll it.
Keep it as thin as possible.
It will add to the crispiness.
Cut them into round or square shapes and transfer into the baking sheet.
Using a fork, poke the crackers to make small holes.
Sprinkle some sea salt for seasoning.
Bake it for 10 to 15 minutes until both sides are crispy and nice light brown (while baking, keep turning them halfway for evenness on each side).
Enjoy !