

Sudha Murthy — First Female Engineer at Tata who Founded Infosys

Mother Teresa, Kalpana Chawla, Sarojini Naidu, and many other women have been the epitome of inspiration to Indian society. Today women have uplifted society and their contribution to our nation has been inseparable from the history of our success. There is one such woman whose contribution to the people of our country has been remarkable. She is Sudha Murthy.

A prolific writer who is known for her simplicity. Sudha has been greatly revered for her writings, her philanthropy, and her impact on society. She has been dynamic, revolutionary, strong, and obedient.

Sudha Murthy was born in Shiggaon, Karnataka to her parents Dr. R. H. Kulkarni and Vimla Kulkarni. Her father was a surgeon and his brother Srinivas Kulkarni is a renowned astronomer. He had also received Dan David prize in the year 2017. Sudha's mother always supported her children to achieve high endeavors. It was the family of Sudha Murthy who instilled in her the passion to make enormous achievements and achieve extraordinary things in life.

She completed her graduation from B.V.B College of Engineering and Technology. She opted for a Bachelor of Engineering in Electrical Engineering and obtained the first rank for which she got a gold medal from Sri Devaraj Urs, former Chief Minister of Karnataka. After completing graduation she joined the Indian Institute of Science for pursuing Masters in Engineering in Computer Science.

It was after Sudha completed her studies, she was hired at Tata Engineering and Locomotive Company (TELCO) which is now known as Tata motors. Sudha Murthy was the first female engineer in India who was hired by India's largest auto manufacturer then. She had written to the chairman of TELCO and complained that there are gender biases in the company. Hearing about this, she was called for a special interview. Sudha has also worked as a senior system analyst in Walchand Group of Industries in Pune where she lived for seven years (1974 - 1981). Her husband, Narayan Murthy was a Research Assistant when he started his career.

While they planned to shift to Mumbai in 1981, Narayan shared his dream of creating a software company that could be the biggest venture of the country in the technology industry. Sudha supported Narayan Murthy in every possible way and also shared Rs. 10,000 which were her sole savings. She was the strongest pillar of Infosys and the career of Narayan Murthy in those days.

For a few years, both Sudha Murthy and Narayan Murthy worked together for



Infosys, but they were compromising on their family life. That is when Sudha decided to continue her role as a homemaker.

Sudha also started Infosys Foundation in the year 1996 and continued to be the trustee of the company. She has built 2300 houses with the help of this foundation in the areas which were affected by floods. Also, she helps the society where there are problems of poverty, public hygiene, healthcare, education, and art and culture. Her foundation has built more than 70,000 libraries in schools and 16,000 toilets.

While Sudha was working in TELCO, Pune, she met Mr. Narayan Murthy and got married to him. Rohan and Akshata are their kids. She is known for her social and philanthropic contribution and also her excellent service to literature in English and Kannada language. Sudha is known for her philanthropic work. She has helped society in enormous ways. From public hygiene, poverty alleviation to spreading

awareness about rural education and women empowerment; she has worked for all.

Sudha Murthy - Writings and Books

Sudha Murthy is a wonderful and well-renowned author. When she was 29, she had her first book published for which she visited the USA, and dedicated her first book to her husband Narayana Murthy. It was at the age of 50 when she started writing books in the English language. To date, she has scribbled many short stories, children's books, fiction, novels, and a lot more.

Here are a few famous books written by Sudha Murthy:

Books in the Kannada language - Dollar Sose, Runa, Kaveri inda Mekaangige, Hakkiya Teradalli, Athirikthe, Guttondu Heluve, Mahashweta, Tumla, Nooniya Sahasagalu, Samanyralli Asamanyaru, Compuer lokadalli

Books in the English language - The Mother I Never Knew, Three Thousand Stitches, The Man from the Egg, Here, There, Everywhere, Magic of the Lost Temple, How I Taught My Grandmother to Read and other stories, The Old Man And His God, Dollar Bahu, Wise and Otherwise, Mahashweta

Sudha Murthy - Awards and Accolades

Sudha Murthy has received many recognitions in her long career. She has been an inspiration to many and is the epitome of voluntary service.

Sudha Murthy won Padma Shri in the year 2006, India's fourth-highest civilian honour.

Cash Prize for securing highest marks in SSLC. Sri Devaraj Urs, Chief Minister of Karnataka then honored her with a Gold Medal since Sudha secured the highest marks in the state in B.E.

Indian Institute of Engineers honored Sudha Murthy with a gold medal for having secured the 1st Rank in MTech.

Sudha was honored with R.K. Narayana's Award of Literature.

In the year 2000, she was awarded the 'Ojaswini' award for her excellent social work.

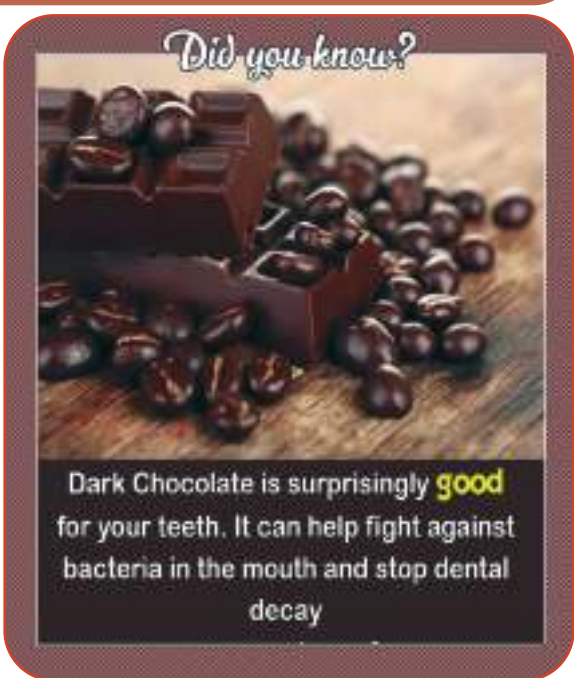
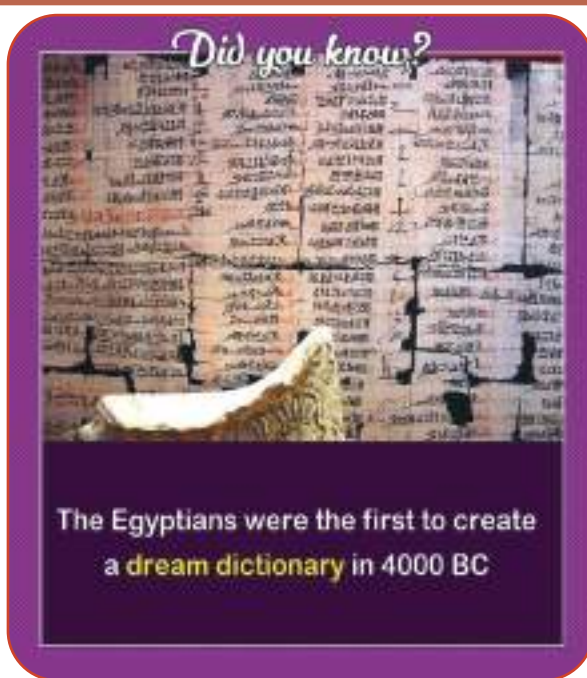
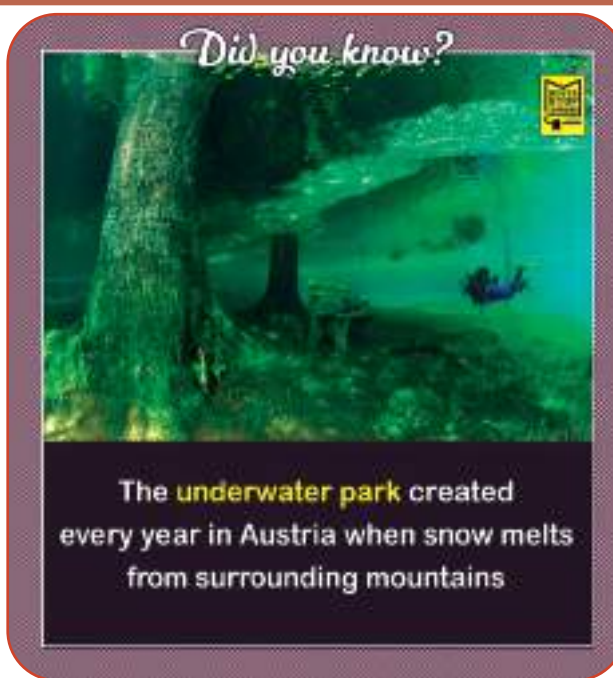
In the year 1995, she was awarded the Millenium Mahila Shiromani Award.

The Rotary Club of Karnataka gave her the award of Best Teacher.

At the Crossword-Raymond Books Awards, Sudha got the Lifetime Achievement Award.

She was awarded Honorary Degree of Doctor of Science awarded by IIT Kanpur.

THE FACT CORNER



BRAIN TEASERS

1 Q. Three coins are tossed in the air and two of the coins land with heads face upwards. What are the chances on the next toss of the coins that at least two of the coins will land with heads face upwards again?

2 Q. Add three consecutive letters of the alpha bet to the group of letters below, without splitting the consecutive letters of the alphabet, to form another word.
GERE

3 Q. In a right-angled triangle what is the length of the hypotenuse if the two shortest sides are 10 and 24 cm respectively?

4 Q. In eight years time the combined age of me and my two sons will be 124. What will it be in five years time?

5 Q. In a game of eight players lasting for 70 minutes, six substitutes alternate with each player. This means that all players, including the substitutes, are on the pitch for the same length of time. For how long?

6 Q. If five men can build a house in 16 days, how long will it take just two men to build the same house, assuming all men work at the same rate?

SOLUTION:
1. 50 percent
2. GESTURE.
3. 26
4. 115.
5. 40 minutes.
6. 40 days.

English Proverbs and Meanings

*** Don't dig your grave with your own knife and fork.**

Don't do something yourself which causes your own downfall.

*** Familiarity breeds contempt.** Knowing somebody very well may lead to a lack of respect for them.

*** Fools rush in where angels fear to tread.** Inexperienced people act in situations that more intelligent people would avoid.

*** Half a loaf is better than none.** You should be grateful for

something, even if it's not as much as you wanted.

*** He who hesitates is lost.** If you delay your decision too long, you may miss a good opportunity.

*** He who pays the piper calls the tune.** The person who provides the money for something should control how it is spent.

*** He who plays with fire gets burnt.** If you behave in a risky way, you are likely to have problems.

Cinnamon Stars



Ingredients:
2 2/3 cups finely ground almonds
1 tablespoon ground cinnamon
1 teaspoon lemon zest
1/3 cup egg whites

1/8 teaspoon salt
2 1/2 cups confectioners' sugar
1 3/4 teaspoons lemon juice

Method

Stir together the almonds, cinnamon, and lemon zest until combined. Beat the egg whites and salt until soft peaks form.

Slowly sift in the confectioner's sugar, continuing to beat until the mixture is stiff. Set aside 1/3 cup of the egg white mixture for the glaze. Fold in the almond mixture. Preheat oven to 325 degrees F (170 degrees C). Line the cookie sheets with parchment paper. Roll the dough to 1/4 inch thickness on a surface that has been sprinkled with confectioners' sugar. Using a 2 1/2-inch star cookie cutter, cut out the cookies and place them on the cookie sheets.

To make the glaze, add the lemon juice to the reserved egg white mixture, stirring until smooth. Brush the tops of the cookies lightly with the glaze. (If the glaze starts to thicken, add a few more drops of lemon juice.) Bake for 20 to 25 minutes. When done, they will be light brown and soft in the center. Remove and cool on wire racks.

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Red Velvet-Coconut Biscotti



Ingredients:

1 package red velvet cake mix
1 1/4 cups all-purpose flour; 3 eggs
1/4 cup vegetable oil
1/2 cups sweetened flaked coconut
1 package white chocolate chips
1 tablespoon shortening

Method

Preheat the oven to 350 degrees F (175 degrees C). Line 2 baking sheets with parchment paper.

Combine cake mix, flour, eggs, and oil in a large bowl; beat using an electric mixer until smooth and creamy. Fold in flaked coconut. Divide dough in half. Shape each portion into a 4 1/2x12-inch log and place onto a prepared baking sheet. Bake in the preheated oven until firm, about 25 minutes. Remove from oven and reduce oven temperature to 310 degrees F (155 degrees C). Place loaves onto wire racks until cool enough to handle, about 5 minutes, retaining parchment on baking sheets.

Slice logs into 1/2-inch slices and place biscotti onto the prepared baking sheets.

Bake in the hot oven for 8 minutes, turn, and bake until dry, about 8 more minutes.

Place white chocolate in the top of a double boiler over simmering water. Stir frequently, scraping down the sides with a rubber spatula to avoid scorching, until chocolate is melted, about 5 minutes. Stir in shortening to thin out chocolate. Drizzle white chocolate over cooled biscotti and let dry, about 1 hour.