

# Mandhana —Prime Female Cricketer of Indian Women's Team

Smriti Mandhana is mainly known as the best female cricketer from BCCI and ICC the Indian women's cricket team. And also the first woman to score centuries in the ODIs and Test matches. She was also named the third-fastest cricketer and named in India's squad for the 2020 ICC women's T20 World Cup.

Smriti Mandhana was born on 18 July 1996 in Mumbai to Smita and Shrinivas Mandhana. From Mumbai, they shifted to Sangli, Maharashtra when she was only two years old with older brother Shravan. She started her cricket at the age of nine seeing her brother playing for the under-16 team. Her family was her inspiration mainly both her father and brother played cricket at the district level, Sangli.

## Career of Cricket

Her cricket career started at the age of nine when she played for the Under-15 team in Sangli. And at eleven joined the under-19 team. At first initiation, she hit a double hundred in the match against Gujarat. In the West zone under-19 team match with 224 runs.

In 2016 she was a top scorer with a major contribution to winning a trophy the Women's Challenger Trophy. And also she signed up for leagues in the same year Women's Big Bash League(WBBL), Brisbane Heat, played against Melbourne Renegade but couldn't make it to expectation as she was injured.

In 2018 she signed Women's Cricket Super League (WCSL), known as the Kia Super League (KSL), and the 2018–19 Women's Big Bash League season or WBBL|04 was the fourth season. Later in the 2021-22 Women's Big Bash League season, she again equaled the record for the tournament's highest ever score. For present 2022 she is in Southern Brave for The Hundred.

## Internation Cricket Career

A Dream come true a nine-year-old girl who dreamt of the fairy tale, she was living in it finally. She made her Test debut in 2014 against England at Warmley Park, here also she contributed her best to make her team win.

Mandhana was the only Indian player to be named to the ICC Women's Team of the Year 2017. She came to the Indian team recovering from her hard times of the injuries, even though made to finals of the 2017 women's World cup they lost to England by nine runs. A heartbreak but a great lesson she learned and forwarded throughout her career again.



She was the youngest captain for India's Women T20I Squad after winning 3 matches against England. And became the third-fastest cricketer in her 51st innings with 2000 runs at WODIs. 2020 ICC Women's T20 World Cup in Australia she named among the India squad in January 2020.

In 2021, May and August played with India's Test squad for their one-off match against England. She is a first Indian female cricketers to score a century in both ODIs and Tests in Australia. In January 2022, she named to India's team for the 2022 Women's Cricket World Cup in New Zealand.

## Career Growth

In October 2018, she was named to India's squad and star of the team for the Women's World Twenty20 tournament in the West Indies. She became the third cricketer for India to score 1,000 runs through this set score of 669 at an average of 66.90. She was named the Women's Cricketer and ODI player of the Year in ICC Women's cricket.

Smriti Mandhana scored her fifth ODI century, and smashed 123 off 118 balls, including 12 boundaries and two sixes against West Indies at the 2022 Women's World Cup.

Smriti Mandhana was the vice captain of Indian women's team in T20 World Cup 2023. She scored a brilliant half-century to guide the match against Ireland. She scored career-best 56-ball 87.

## Smriti Mandhana Awards

Year	Award
2016	Only Indian in ICC Women's Team of the Year 2016
2017	Youth Sports Icon of Excellence Award
2017	Vogue Sportsperson of the Year
2017	BBC top 100 Women
2017	Wisden Leading Woman Cricketer in the World
2018	Women's ODI Player of the Year
2018	Women's Cricketer of the Year
2018	Rachael Heyhoe-Flint Award
2019	Arjuna Award
2019	Navbharat Times Awards
2020	Sportswoman of the Year (Cricket) at the Sportstar ACES Awards
2021	Rachael Heyhoe Flint Award for the ICC Women's Cricketer of the Year
2022	Rachael Heyhoe-Flint Award for the ICC Women's Cricketer of the Year

## THE FACT CORNER

### Did you know?



A whole orange will **float** on water, but a peeled orange will **sink**

### Did you know?



A baby's body has about **300 bones** at birth. These eventually fuse (grow together) to form the **206 bones** that adults have

### Did you know?



The average person's left hand does **56%** of the typing

### Did you know?



Like humans, honeybees need **5–8** hours of **sleep** each day When bees get tired, they have trouble communicating and finding their hives. Many get lost and never return

## FUN RIDDLES

I add lots of flavor  
and have many layers,  
but if you get too close  
I'll make you cry.  
What am I?

## English Proverbs and Meanings

- \* **Every man for himself.**  
You must think of your own interests before the interests of others.
- \* **He who hesitates is lost.**  
If you delay your decision too long, you may miss a good opportunity.
- \* **He who plays with fire gets burnt.**  
If you behave in a risky way, you are likely to have problems.
- \* **He who wills the end wills the means.**  
If you are determined to do

something you will find away.

- \* **If you chase two rabbits, you will not catch either one.**  
If you try to do two things at the same time, you won't succeed in doing either of them.
- \* **Lightning never strikes in the same place twice.**  
An unusual event is not likely to occur again in exactly the same circumstances.
- \* **Many hands make light work.**  
Sharing work makes work easier.

## Garlic Cheese Corn Roll



**Ingredients:**  
5 boiled,mashed potato  
1 cup corn, 5 green chilli  
1 tablespoon sesame seed  
1 tablespoon red chilli powder  
salt as required  
1/2 tablespoon garlic paste, 2 cup cheese cubes  
1/2 tablespoon ginger paste  
2 tablespoon coriander leaves  
1 tablespoon fennel seeds, 5 tablespoon breadcrumbs  
1 1/2 cup refined oil  
**Method:**  
Make a dough of potatoes with breadcrumbs, add salt and red chilli powder mix well and bind it properly. Now, take grated cheese and corn and mix it all with other ingredients. Make balls from the dough and press it with thumb for enough space for filling.  
Now, stuff cheese corn filling in the gap created by the thumb and lock it properly so that it does not break while frying. Give any shape to the ball of your choice.  
Put a pan over medium flame and heat some oil in it. When the oil is hot enough, deep fry the potato balls till they become golden brown. Serve hot with cheese dip.

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## Soyabean, Pea and Oat Kebabs



**Ingredients:**  
2 cup boiled,soaked overnight soybean  
1/2 cup ground oats  
3 cloves garlic  
salt as required  
3/4 cup boiled peas  
1 chopped onion  
1 teaspoon cayenne pepper  
**How to Proceed:**  
To prepare this easy kebab recipe, add boiled soybean, boiled peas, oats, onion, garlic in a grinding jar and grind them together to make a mixture. Add salt and cayenne pepper to this mixture and transfer to a bowl.  
Now, use this mixture to make long kebabs. You can also use a stick to give these kebabs proper shape. Meanwhile, preheat the oven at 180 degrees Celsius.  
Cook these kebabs in the preheated oven for 12-15 minutes and bake them till they are brown. If you have an electric tandoor; then these kebabs will come out better.  
When these kebabs are made, insert bamboo skewers in them. Meanwhile, cut an avocado roughly and wash mint and spinach leaves. Grind them together to make the nutritious dip.