

Sardar Vallabhbhai Patel, The Iron Man of India

India's first home minister and also the first deputy prime minister, Sardar Vallabhbhai Patel died today 67 years ago, at the age of 75. Known as the "Iron Man" of India, Patel was instrumental in uniting the country through merger of small princely states. Here are 10 things you should know about Sardar Vallabhbhai Patel.

The Iron Man of India, Sardar Vallabhbhai Patel, passed Class 10 at the age of 22. TPatel travelled to attend schools in Nadiad, Petlad and Borsad. At the age of 36 he journeyed to England and enrolled at the Middle Temple Inn in London. Completing a 36-month course in 30 months, Patel finished at the top of his class despite having had no previous college background.

On January 5, 1917 Sardar was elected councillor of the Ahmedabad municipality for the first time. He had contested from Dariyapur seat then, and had won by just one vote. In 1924, Sardar was elected president of Ahmedabad municipality.

India had just two public health laboratories - in Pune and in Karachi in 1921. Sardar felt the need for more such laboratories that could track diseases and keep a check on quality of drinking water supply and food supplies. The third laboratory was set up within Dudheshwar waterworks compound at Shahibaugh.

When corruption charges were pressed against Sardar Patel and 18 other councillors in Ahmedabad municipality, he sought Jinnah's help. In April 28, 1922, a case of 'misrepresentation of funds' worth Rs 1.68 lakh was registered in Ahmedabad District Court (ADC). Sardar successfully defended the case in ADC. But he was dragged to the Bombay High Court in 1923. Jinnah led a panel of lawyers and fought for Sardar Patel, winning the case.

The assembly of the first Gujarati typewriter was commissioned by Sardar in 1924. For this, the Ahmedabad municipality had approached Remington company and paid it Rs 4,000 for putting together the first typewriter in the Gujarati language.

Sardar happened to be the first to pitch for removing "sexual disqualification" in the district municipal Act.

By this Act, women were barred from contesting elections as per Section

15(1)(C). A resolution was passed in this regard in the Ahmedabad municipality general board on February 13, 1913. Sardar had argued that keeping women out of the elected body was equivalent to eliminating the representation of half of the urban population. In 1926, Section 15(1)(c) was abolished.

After seeking help from nagarsheths Vadilal Sarabhai and Chunilal Chinoy for construction of VS Hospital, Sardar wrote to the provincial government for a grant of Rs 5 lakh to Rs 10 lakh in April 1927.

Patel had earlier suggested that the city civil hospital should be under municipal control. But this suggestion was rejected. It was then that Vadilal Sarabhai and Chunilal Chinoy contributed for constructing a new hospital and a 21 acre plot was earmarked for it.

Sardar Patel was against anybody - including his close kin - using his name for profit.

Sardar was so strict about this that he had once told his son, Dahyabhai, to stay away from Delhi if possible, so long as he (Sardar) was in the national capital. "Don't misuse my name. Don't use my name for any favours in Delhi. Till I am in Delhi, stay away from it as far as you can," Sardar had written to his son.

In April 1947, Sardar Vallabhbhai Patel, then a Home member of the interim government, started his tour in Gujarat asking people to maintain calm and communal harmony. There had been a series of skirmishes.

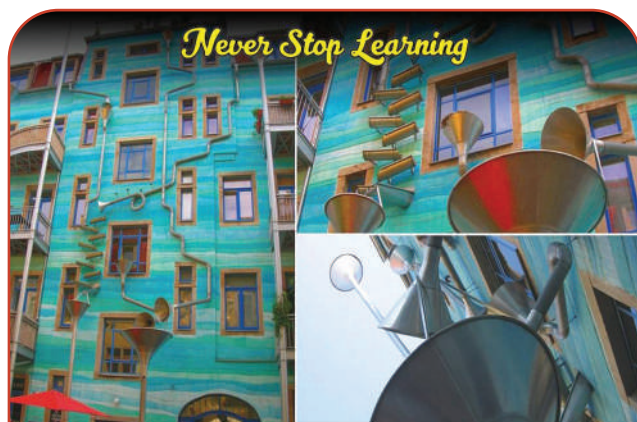
In one meeting in Ahmedabad, Patel expressed his anxiety, "A snake grows a new skin to take place of the worn out one it sheds." Sardar further added, "We may become politically sovereign, but internally we lack the attributes of a free people, such as equality, cohesion and national character." He asked, "Has India organised a new state and society to replace the old order which she wants to discard?"

Sardar Patel was completely against building statues and memorials. If he were alive today, he would have opposed the state government's project under which a Rs3,000 crore sculpture of the Iron Man himself is coming up at Kevadiya near the Narmada dam.

The 'Statue of Unity' will be the world's tallest structure of this kind when completed.



THE FACT CORNER



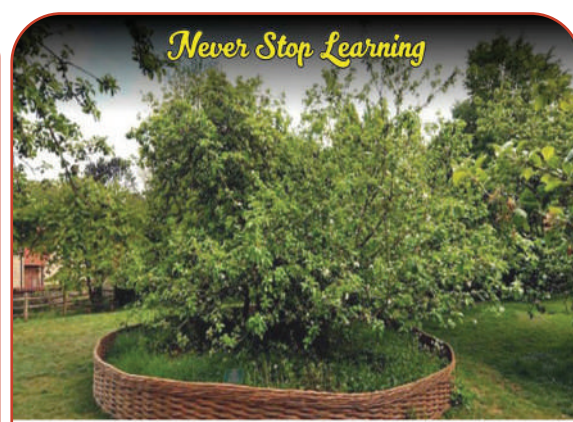
Kunsthofpassage Funnel Wall, the wall that makes music when it rains. Located in Dresden Neustadt, Germany



The loudest noise ever recorded was the eruption of the volcano Krakatoa, Indonesia in 1883. he eruption was heard over 3,000 miles away



It snowed in the Sahara desert for 30 minutes on the 18th February 1979



The tree where Isaac Newton discovered gravity is still alive and well, outside of his childhood home

FUN RIDDLES

RIDDLE



I am a bird, I am a fruit and I am a person. What am I?

AhaPuzzles.com/riddles

English Proverbs and Meanings

*** All cats are grey in the dark.**
People are undistinguished until they have made a name.

*** All's well that ends well.**
There is a solution to everything even though there are doubts.

*** All work and no play makes Jack a dull boy.**
Everybody needs a certain amount of relaxation. It is not good to work all the time.

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

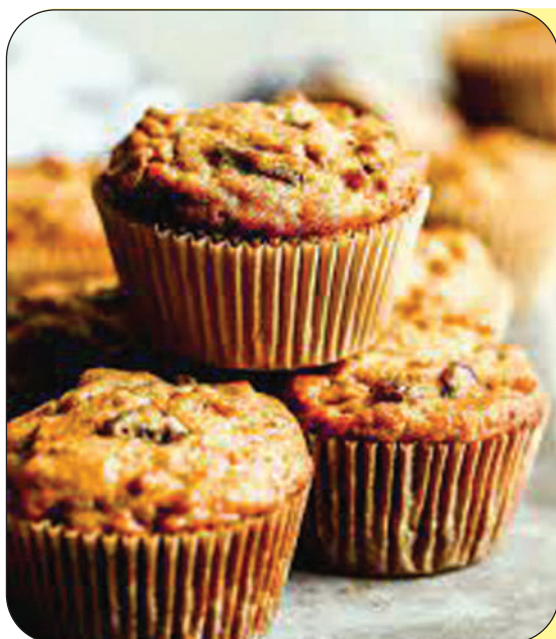
disappear.

*** An ounce of prevention is worth a pound of cure.**
It is easier to prevent something from happening than to repair the damage or cure the disease later.

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

*** Be swift to hear, slow to speak.**
Listen carefully before speaking.

Oat Bran Muffins



Ingredients:

1/2 cup dark brown sugar
1 1/2 cups oat bran
1 1/2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1/2 teaspoon salt
2 eggs

1 cup chilled applesauce
4 tablespoons vegetable oil

Method

Preheat oven to 400 degrees F (205 degrees C).
Line or grease 12 muffin cups.

Blend together brown sugar, oat bran, flour, baking powder, soda, and salt. Add eggs, chilled applesauce, and vegetable oil. Mix until well-blended. Spoon batter into muffin cups. Let stand 10 minutes.

Bake at 400 degrees F (205 degrees C) for 15 minutes or until golden brown.

TIP: Add 1 cup plumped raisins, with a little bit of raisin water (approximately 2 tablespoons). Or, before baking, sprinkle mixture of sugar and cinnamon over the tops of the muffins.

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Chocolate Appo



Ingredients:

3/4 Cup rice
3 tbsp coconut, grated
1 tsp baking powder
1 tsp vanilla extract
1/2 tsp cinnamon powder
1/4 cup brown sugar

1/4 cup unsweetened cocoa powder
A pinch of salt
3 tbsp chocolate chips
2-3 tbsp butter

Method

Wash and soak the rice in water for 30 minutes to 1 hour. Drain the water of the rice completely and grind it. Keep the grated coconut ready and add water to form a medium thick batter. Make sure the consistency of the batter is similar to any dosa / pancake batter.

Transfer this to a bowl and add vanilla extract, cinnamon powder, sugar, cocoa powder, salt and mix it well.

Keep this batter aside for 20 to 30 minutes.

Before using it, add baking powder to the batter and mix well. Heat appam pan and add little butter / ghee / oil into all the moulds.

Pour a teaspoon of appo batter in each mold, add 3 to 4 chocolate chips and top it with another teaspoon of batter. Cover the pan with a lid to allow it to cook on medium flame for 2 minutes. When the edges are cooked, flip the appos, add some butter and cook on the other side for another 2 minutes. Repeat the process for remaining batter. Chocolate Appo is ready to serve.