

Rohan Bopanna makes tennis history, becomes oldest player to claim No. 1 spot

The historic tale of Rohan Bopanna has recently etched itself into the trophy and record books of the Australian Open. The seasoned Indian tennis player, at 43 years old, partnered with Australian Matthew Ebden to secure a remarkable victory in the Australian Open Men's Doubles Title. This hard-fought win, with a 7-6(0) 7-5 victory over Italian duo Simone Bolelli and Andrea Vavassori, not only marked Bopanna's first success in Australia but also made him the oldest male player to win a Grand Slam title. This triumph places him in the esteemed company of Indian tennis legends Leander Paes and Mahesh Bhupathi, underlining his significance in the sport's history.

Bopanna's Path to Glory: Bopanna's journey to this historic achievement has been a testament to his resilience and determination, overcoming various challenges along the way. Battling fitness issues, he and Ebden showcased their tenacity on the court, ultimately clinching the title in a thrilling match. Bopanna's statement after the victory reflects the broader impact of his achievement, not just in tennis but as an inspiration for people worldwide, especially those aged 40 and above, proving that age is no barrier to success.

Understanding Bopanna's Unique Position: To truly appreciate Rohan Bopanna's place in Indian tennis, one must delve into the historical context of the sport in the country. While legends like Leander Paes, Mahesh Bhupathi, and Sania Mirza have left an indelible mark on the tennis scene, Bopanna's journey has been distinctive. Unlike his counterparts, he was more of a journeyman in the early part of his career, consistently performing at a high level but without major headline-grabbing victories.

Comparison with Indian Tennis Legends: Leander Paes, Mahesh Bhupathi, and Sania Mirza each carved out a unique space in Indian sports' collective consciousness. Bhupathi secured the first Grand Slam title for India, Paes claimed the only Olympic medal, and Mirza became the only Indian woman to reach the highest level in tennis. In contrast, Bopanna, for a significant part of his career, lacked those iconic achievements that would solidify his legacy.

Notable Milestones Before 2023: Before his historic 2023 season, Bopanna's career was marked by consistent performances and partnerships but lacked those defining moments. He reached a men's doubles Grand Slam final in 2010 as part of the Indo-Pak Express, but it took 13 years for him to reach another, both at the US



Open. His mixed doubles success at the French Open in 2017 and a major national title at the Asian Games in 2018 were noteworthy but did not elevate him to the status of a tennis legend.

Bopanna's Consistency and Contribution: Despite not having the same level of prodigious success or the advantageous timing as his predecessors, Bopanna displayed remarkable consistency. He remained a constant presence in Indian tennis, winning the only home ATP tournament with different partners since 2017. As Paes and Sania retired, Bopanna continued to strive for success, leading by example and showing the grit required to persevere in the competitive world of professional tennis.

The Turning Point in 2023: The turning point in Bopanna's career came in the milestone year of 2023. Partnering with Matthew Ebden, he reached nine finals and secured two titles, becoming the oldest man to win an ATP Masters title and reaching a Grand Slam final. His achievements extended to the season-ending ATP Final, where he won a match, further solidifying his place in the upper echelons of tennis. This remarkable resurgence set the stage for his historic win in the Australian Open in 2024.

Bopanna's Historic 2024 Australian Open Triumph: In 2024, Bopanna and Ebden's victory in the Australian Open Men's Doubles Title marked a defining moment in Bopanna's career. The 43-year-old not only became the oldest male player to win a Grand Slam title but also joined the elite club of Indian tennis legends. His journey from a journeyman with sporadic successes to a Grand Slam champion at an age when most athletes consider retirement is a story of dedication, discipline, and unwavering belief. After winning he even stated that

"India needed this. We don't have many tennis players coming up," said Bopanna as quoted by ATP. "Sport is slowly coming up. I think it's just going to inspire a lot of people. I don't think just in tennis. People all over the world, being 40 and above, I think it's just going to inspire them differently"

The Significance Beyond Tennis: Bopanna's triumph goes beyond the boundaries of tennis. As he rightly pointed out, India needed this victory, especially considering the absence of emerging tennis talents. His success serves as an inspiration not only to aspiring tennis players but to individuals worldwide, particularly those aged 40 and above. Bopanna's story becomes a universal theme of triumph over adversity, reinforcing the idea that age should never be a hindrance to pursuing and achieving one's goals. Even his teammate Matthew Ebden states that Age is just a number for this guy. He is young at heart. He is a champion and a warrior.

Kids Craft: Make a Family of Clay Bear Planters



You'll need the following:

- A rolling pin, A knife
- A paint brush, Sandpaper

Steps to make:

Place the clay onto some cling film and roll out to a thickness of about 5mm. Place the largest bear template onto the clay, draw around it and then flip the template over to cut the other side. Then remove the excess clay.

Use the other two templates to make a mummy bear and a baby bear following the steps above. Set the bear pieces aside and re-roll the clay to cut out the three base circles. Remove the excess clay.

Use a knife to score all along the bottom of one of the bear pieces. Then wet the scored section with water. Score all the way around the corresponding base piece in the same way. Lift up the bear piece and wrap it around the base piece, pushing the scored surfaces together to seal. Place a plastic bag into the pot to help it maintain its shape and then leave to dry overnight. Repeat for the remaining pots.

When the pots are dry, use fine sandpaper to sand them so they are smooth.

Use a pencil to mark on the facial features and paint your pots.

Paint the daddy bear's face brown. We have painted the daddy pot brown then added white to make the other two gradually lighter.

Paint their snouts beige and add a black nose and black eyes. Once the paint has dried, add a coat of gloss Mod Podge to add durability and shine.



FUN RIDDLES



English Proverbs and Meanings

* **Blood is thicker than water.**
Family relationships are stronger than relationship with other people.

* **Don't bark if you can't bite.**
Don't complain if you can't enforce your point of view.

* **Every man for himself.**
You must think of your own interests before the interests of others.

* **Fine words butter no parsnips.**
No amount of talking can replace action.

* **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.

* **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.

* **Kindness begets kindness.**
If you are kind to people, they will be kind to you.

Cereal balls



Ingredients:

- 1 cup muesli
- 4 tbsp wheatgerm
- 1 tbsp honey or sugar
- 1 tbsp peanut butter
- 1/4 cup raisins
- 1/4 cup almonds
- 1-2 tbsp milk
- 1/2 cup desiccated coconut

Method

In a food processor or blender, place the muesli and raisins and process for 30 seconds. Roast almonds and grind it into powder. Add the honey and peanut butter and process for a further 30 seconds. Test by rolling into a ball, if it doesn't stay together slowly add a tablespoon or two of milk until you are able to roll it into a ball. Roll in desiccated coconut. Keep in an airtight container. Serve and Enjoy!

J
U
N
I
O
R
C
H
E
F

Chocolate Appa



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 Appa is ready to serve.