

Remembering KK – A Lookback At His Musical Journey



There are some artists whose death seems personal. On Tuesday evening, when Bollywood singer KK died of a heart attack, it seemed a long lost friend had left without giving a notice. A few years back, India had felt the same when actor par excellence Irrfan Khan breathed his last. In Irrfan's case, the actor had been battling cancer for the past year and some may have seen the inevitable end nearing yet when he left, it felt like someone had ripped a part of one's heart and taken it away. In KK's case, the pain seems more brutal as the news of his death came all of a sudden. He had performed to a packed auditorium in Kolkata hours before his death.

Born Krishnakumar Kunath, to Malayali parents in New Delhi in 1968, KK studied throughout in Delhi. He started his career in music by singing jingles for numerous ads. His first break came for Tamil cinema when he collaborated with AR Rahman for the film Kadhal Desam and then "Strawberry Kanna" for Minsara Kanavu. In Bollywood, he sang for Vishal Bhardwaj in Gulzar's 'Maachis'. The song 'Chhad Aaye Hum' had KK singing with stalwarts like Hariharan and Suresh Wadkar who were known to sing the classical based melodies in Hindi cinema in the 1990s. KK, though, tasted success in 1999 when Sony Music came to India and launched KK's solo album in a bid to promote newer artists in the music industry. 'Pal' - KK's solo album became an instant hit among the youth. Songs like 'Aap Ki Duan', 'Pal' and 'Yaron' became instant classics. So much so, that the songs became an anthem of sorts on friendships and love for an entire generation in India. Nearly three decades later, 'Yaaron' and 'Pal' remain the go-to songs on friendship and love and are often played in college and school farewells across India.

The same year, KK also delivered a song for those nursing a heartbreak. Composed by Ismail Merchant for Sanjay Leela Bhansali's 'Hun Dil De Chuke Sanam' the song 'Tadap Tadap' pierced through one's heart for its music, words and its soulful rendition by KK. The song was pathbreaking. It showcased KK's versatility, his range, and his ability to take the song to a crescendo that was seldom heard in Bollywood melodies at that time. It also helped that it was shot beautifully on Salman Khan and Aishwarya Rai who played tragic lovers dealing with a terrible heartbreak.

There was no looking back for the singer after this. KK made us all transition to the 2000s with the ultimate party song of that time, 'Koi Kahe Kehta Rahe' from the

now-iconic film 'Dil Chahta Hai'. The film and the song defined the generation of that time- carefree and adventurous- and along with Shankar Mahadevan, KK took the song to a level that was unheard of at that time.

A lot of KK's success in the late 1990s and 2000s had to do with his clean voice. He came at a time when Kumar Sanu and Udit Narayan dominated the Indian playback industry. While both the singers enjoyed immense popularity, they were often compared to the veterans Kishore Kumar and Mohammad Rafi and their styles. KK's voice was young, powerful and unique- the songs he was made to sing at that time connected with the youth more than Sanu and Narayan who were liked by the older generation.

Everyone has a KK favourite song. Everyone has a personal memory attached to KK's hits. If 'Yaaron' was a song celebrating friendship, 'Sach Keh Raha Hai Dil' was a song for heartbreak. For serenading your love there was 'Tu Hi Meri Shab Hai', and for farewells, there was the haunting 'Alvida' where the singer's range was so brilliantly showcased. Composed by Pritam for the film 'Life In A Metro', 'Alvida' begins on the lower scale with KK almost humming the first few lines, but eventually, the notes take flight and the singer's powerful voice peaks at higher notes making the listener feel the pain of parting.

For every emotion, KK's song was the perfect balm, the antidote. Perhaps that's why KK's death has left everyone feeling empty. It is like a part of childhood that has been rudely snatched away. His songs were for you when you needed motivation when you needed to weep alone when you wanted to be intimate with your love. His voice seemed that personal, like an extension of oneself but perhaps more melodious and soulful.

It is no mean feat to stay relevant for over two decades. At a time, when reality shows are churning out singers by the dozen, KK connected with his audience- especially the youth- with his melodies- a fact that can be testified by his performance in Kolkata on Tuesday night, hours before his death. Videos circulating on social media show him singing his classic 'Pal' to a packed audience mostly comprising of Millennials- before he fell sick and died of a cardiac arrest.

It is also perhaps the most befitting way to go- crooning a song that made him a star amidst his fans and bowing out with a bang. Go well KK, you will live in our memories with your voice.

THE FACT CORNER

Did you know?

SWEAT is odorless, it only smells when combined with **BACTERIA** found on your skin

Did you know?

Positive emotions **ENHANCES** the brain's ability to make good **DECISIONS**

Did you know?

Always **EXHALE** when your left foot hits the ground to **AVOID** cramps while running

Did you know?

The **TONGUE** is the only muscle only attached to **ONE** extremity

BRAIN TEASERS

1 Q. Divide 30 by $\frac{1}{2}$ and add 10. What's the answer?

pair?

2 Q. A clerk at the butcher shop is six feet tall and wears size 10 shoes. What does he weigh?

5 Q. You planted sunflower seeds in your back garden. Every day, the number of flowers doubles. If it takes 52 days for the flowers to fill the garden, how many days would it take for them to fill half the garden?

3 Q. A farmer has 19 sheep on his land. One day, a big storm hits and all but seven run away. How many sheep does the farmer have left?

6 Q. Using only addition, how can you use eight eights to get the number 1,000?

4 Q. Your sock drawer only contains 18 white socks and 18 blue socks. How many times do you need to reach inside the drawer and take out a sock to guarantee a matching

7 Q. When Ashley was 15, her mother was 37. Now, her mother is twice her age. How old is Ashley?

SOLUTION:
1. It's 70.
2. Meat.
3. Seven.
4. Three times.
5. It would take 51 days.
6. 888 + 88 + 8 + 8 + 8
7. Ashley is 22. Her mother is 44.
is 22, she's now half her
mother's age.
22 years older, so when Ashley

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

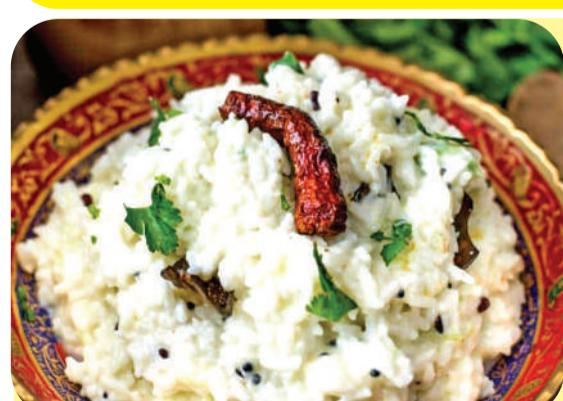
something, even if it's not as much as you wanted.

* **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.

Curd Rice



Ingredients:
100 gm rice, 250 gm yoghurt (curd)
1 green chilli, 5 leaves curry leaves
1 tablespoon pomegranate seeds
1/2 cup water
1/4 cup milk, 1 teaspoon ginger
1 tablespoon coriander leaves
For Tempering

1 tablespoon sunflower oil, 1/2 teaspoon urad dal
5 leaves curry leaves
1/2 teaspoon mustard seeds
1/8 teaspoon asafoetida
How To Make:

Wash rice in water and add it to a pressure cooker. Add water and pressure cook for 5-6 whistles or 8 to 9 minutes. Remove from heat and let the steam release naturally. Open the lid and check if the rice is cooked. It has to be softer than it usually is. With a masher or spoon, mash the rice, close the lid and let the rice cool down to room temperature. When the rice is lukewarm and at room temperature, mix in curd and milk. Mix well so that there are no lumps. Add finely chopped ginger, finely chopped curry leaves, chopped green chillies and chopped coriander leaves. Add salt and mix well. Heat sunflower oil in a small pan and when the oil becomes hot, lower the flame. Add mustard seeds and when they start to crackle and then add curry leaves and asafoetida. Mix well. Switch off the flame and pour the tempering over curd rice and mix well. Garnish with pomegranate arils and serve.

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Coconut Bread



Ingredients:
2 cup grated coconut
2 tablespoon vanilla extract
1 cup butter, 1 cup granulated sugar
2 tablespoon baking powder
1/2 teaspoon salt

3 cup all purpose flour
1 teaspoon ground cinnamon
For The Main Dish
1 cup milk
Method
Preheat your oven to 180 degree Celsius. Now take a bread loaf pan and spread some butter on it. Now gently spread some flour in the pan and make sure it is evenly spread. Tap the backside of the pan and dust away any excess flour from it. Keep it aside until needed further. Now take the remaining flour and carefully sieve it. Once done, keep the sifted flour aside until needed further. Now, in a deep bowl add in some sugar, baking powder, cinnamon, salt and sifted flour. Mix all the ingredients well. Add in the grated coconut to the mixture. Once done, slowly add the milk in the mixture and keep stirring so that its thoroughly mixed. Continue till you use the remaining milk. Add in some butter (melted) in the mixture and stir well. Pour the prepared mixture in the bread loaf pans. Leave some space from the top to allow the bread to expand and rise. Bake for 60 minutes until you see a golden crust on the top of the bread.