

16-Year-Old’s Awesome Innovation Lets Those Who Can’t Speak Use Their Breath to Communicate

No matter how we communicate or with whom, without it our world would be incomplete. Ask a person with any kind of speech impairment about it, his lack of words will speak volumes about his pain. But thanks to a 18-year-old student from Panipat in Haryana, they can now let their voice be heard. Success and Inspirational 16 Year Arsh Shah Dilbagi is one such face of India. Who made a device at the age of 16 that greatly helps people who cannot speak. They have made a breath-taking machine. With whose help it helps people who do not speak. At the age of 22, Arsh has achieved many achievements in the field of robotics. His name is being discussed all over the world through his works. It has also brightened India's name in a company like Google. Let us know how and what achievements they have achieved at such a young age.

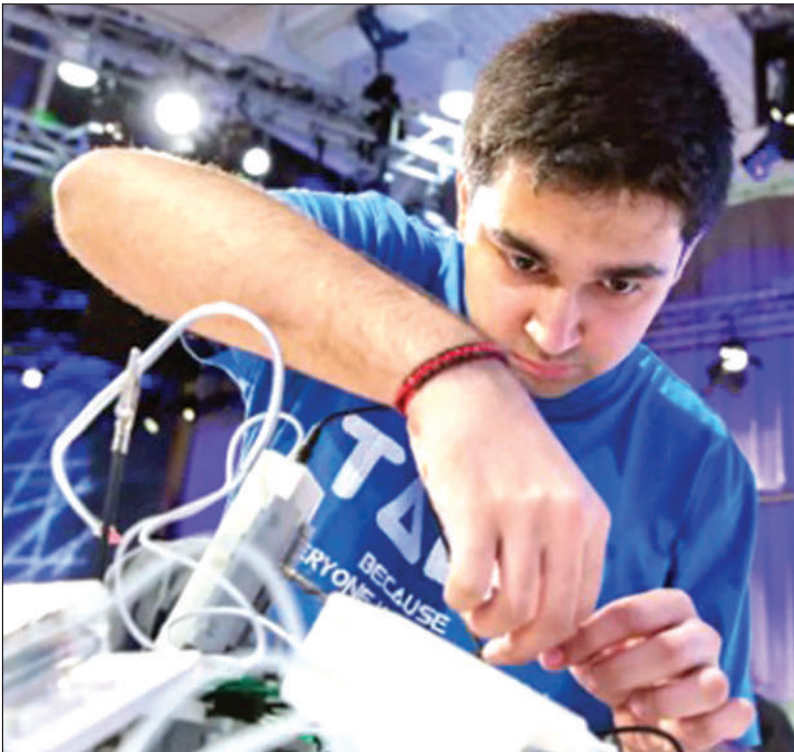
Arsh Dilbagi recognized his passion at a very young age. He was born on 26 March 1998. Shah Dilbagi hails originally from Panipat in Haryana district. He had a lot of interest in the field of technology since childhood. Arsh is currently graduating from Princeton University in the U.S. He is pursuing graduation in Operational Research Financial Engineering at this university. Arsh Dilbagi is becoming an inspiration for the youth of India. It was successful to show that to be successful it is not necessary to be old. Through hard work and dedication, you can achieve any destination.

At the age of 16, Arsh made a device that is proving to be very helpful for paralyzed patients who cannot speak. This will help the paralyzed patient to speak using the machine. The device created by them is named "Talk". He or machine was made in 2014.

He was 16 at the time. This will connect the device with the sensor connected to the mouth or nose and circuit alphabets at the top of the breath. Due to which the voice will be heard in front of the person in no time. Arsh wants to help people with the help of this device. Therefore, he will provide it for the patients at a very low price.

How to works "Talk Device"?

As we know this device only helps those who suffer from paralysis. Paralyzed patients are those who try to speak. But his voice does not come out. Success and Inspirational 16 Year Arsh Shah Dilbagi's device also works on the breath. When



the patient tries to speak. Then at the same time alphabet is determined with the help of his breath. That alphabet is collected by the sensor mounted in the "Talk" device. The collected alphabets are converted to Word. The "Talk" is broadcast in

high volume through a speaker mounted on the device. In this manner, a paralyzed patient is able to speak.

Inventions of the Arsh:

Shah Dilbagi is a scientist, inventor, and roboticist of India. Arsh has achieved success in the field of robots at a very young age. He made a device called "Talk" in 2014. Which paralyzed patients can get able to speak. Inspired by the success achieved in 2014, he inaugurated the quadruped robot dog in 2015 August.

After success in these things, in 2016 CLUMSY invented a new robot from Quadruped with 16 Servo Motors. Arsh had made a project of unmanned ground vehicles (UGV) in 2011 itself. After achieving success in all these devices, he is currently pursuing graduation in Operations Research and Financial Engineering in the US.

Achievement of his invention to Arsh Dilbagi.

Arsh was awarded many awards for his invention at an early age. They are exploring many more technologies through operation research.

Arsh was first honored with the Inspired Award in 2011 for winning the first position in Inspire National Science competitions. In this competition, he was given this award for making the Ummanned Grounds Vehicle Project.

In 2014, it was included in the top 15 candidates of Google Science Fair 2014 to create a device called "Talk" for paralyzed patients. Was the first candidate in Asia for the Google Science Fair 2014 Award.

He has also been awarded the Third Grand Award for the embedded systems category at the Intel International Science and Engineering Fair (ISEF).

If you want to become successful, then you can become successful at any age. Because age is not required to be successful. Needs to be encouraged. We can all learn from Success and Inspirational 16 Year Arsh Shah Dilbagi what kind of passion one should have for being successful.

At a very young age, he recognized his passion, and at the age of 16, he did something that the whole world is remembering him. He saw the problem going on in society and let him work continuously. In the same way, we should also keep on working hard towards our goal with dedication. If you like this article, then share it so that other people can also take advantage of this article.

Kids Craft : DIY Paper Jellyfish



You'll need the following:

- Black and blue markers
- Scissors
- Glue
- Small wooden clothespins
- Wiggle eyes
- Colored paper
- Light blue cardstock
- And a jellyfish template

Steps to make:

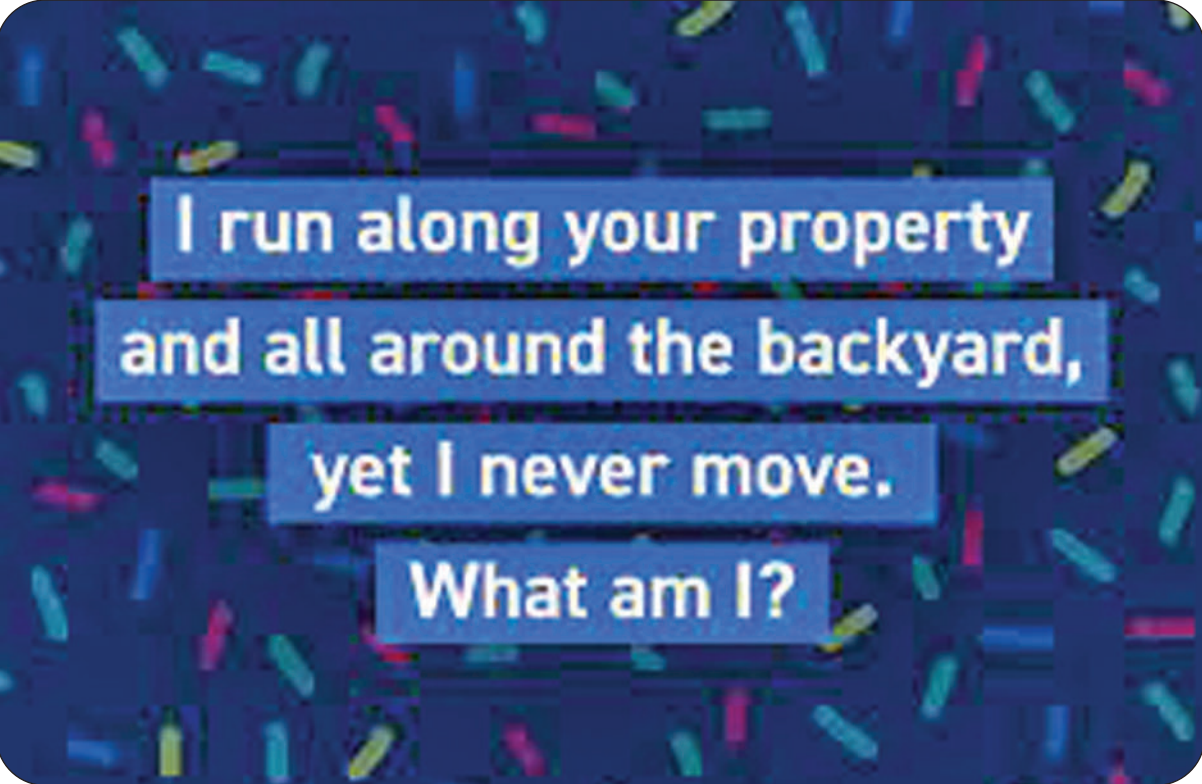
Step 1: Start by cutting out the patterns in the template and tracing them onto the paper. You'll need five tentacles. Glue the tentacles to the body and the jellyfish to the blue cardstock.

Step 2: Then, you'll make tentacle bows by taking paper strips and gluing their ends together to create circles. Next, apply glue to the center of each circle and press the sides to craft a bow.

Step 3: Use the clothespins to ensure the glue secures the bow. Glue the bows to the tentacles – around three per tentacle. Add the wiggle eyes and draw on a smile. Boom! You're good to go.



FUN RIDDLES



English Proverbs and Meanings

*** A friend's eye is a good mirror.**
A real friend will tell you the truth.

*** A good beginning makes a good end.**
If a task is carefully planned, there's a better chance that it will be done well.

*** A leopard cannot change its spots.**
It is not possible for a bad or unpleasant person to become good or pleasant.

*** A stumble may prevent a fall.**
Correcting a small mistake may help you to avoid

making a bigger one.

*** Better the devil you know than the devil you don't know.**
It's better to deal with some body difficult but familiar, than change and risk dealing with somebody worse.

*** Better untaught than ill-taught.**
It's better not to be taught at all than to be taught badly.

*** Blood will out.**
A person's background or education will eventually show.

Vegetable Pasta



- Ingredients:**
- 250 gm pasta macaroni
 - 1 teaspoon garlic
 - 1 onion, 1 carrot
 - 1 teaspoon chilli flakes
 - red chilli powder as required
 - 1 tablespoon tomato ketchup, 1 teaspoon ginger

- 2 tomato
- 1 capsicum (green pepper)
- 1 green chillies, salt as required
- 1/2 teaspoon garam masala powder
- 1 1/2 teaspoon soy sauce, 1/2 teaspoon oregano

How To Make:

Take a deep bottomed pan and add water to it. Keep it on high flame and add 1 tbsp salt and 2 tbsps of oil in it. Once it comes to a boil, add the pasta it and stir properly. Let it boil and keep stirring to prevent the pasta from sticking the bottom.

Side-by-side chop all the vegetables. Finely chop the ginger and garlic and keep them aside.

Add some oil in a pan and once it heats up, add the ginger and garlic and stir; let them cook until they turn golden. Add the onions and chillies and stir. When the onions turn translucent, add the tomatoes along with salt. Once the tomatoes turn soft, add the capsicums and carrot and mix well. Now, add in the sauces and red chilli powder. Cover and let it cook for 3 minutes and then add the pasta.

Now add the oregano, chilli flakes and Garam masala and give it a good mix without breaking the pasta. You vegetable pasta is ready to be served!

JUNIOR CHEF

Sesame Paneer



Ingredients:

- 4 cup cottage cheese
- water as required
- 100 gm all purpose flour
- salt as required
- 1/2 cup corn flour
- 1 teaspoon soy sauce
- 50 gm sesame seeds
- 1 cup vegetable oil

Method

To prepare this delicious dish, first, prepare the batter for rolling paneer in it. For the same, take a bowl and add all purpose flour, cornflour, water, soya sauce and salt in it. Combine the ingredients well to prepare a batter. Use a little water, if the mixture is thick.

Now, chop the paneer (cottage cheese) in small paneer cubes. Dip the paneer pieces in the prepared batter in order to coat them.

Once coated on each side, roll the pieces in sesame seeds and make sure all sides are covered.

Now, take a wok and keep it on medium flame. Heat oil in the wok and deep fry the paneer pieces until golden brown in colour. Take them out on an absorbent paper and serve hot with chutney or ketchup.