

Shiva Thapa: The story of youngest Indian Boxer to qualify for Olympics

Shiva Thapa is an Indian boxer from Guwahati, Assam. He is also the youngest Indian to enter the Olympics in 2012. He is trained at the Army Sports Institute in Pune and is backed by Olympic Gold Quest and Angelina Media Hunt, a business that finds and develops a fresh talent for major contests.

Shiva Thapa is the third Indian to win gold in the Asian Games and is presently ranked third in the AIBA World Boxing Championships. He is presently employed with Midland Credit Management as an Account Manager.

Choosing to pursue boxing as a profession is a difficult decision since getting injured and feeling pain in this sport is a severe concern. Boxing is a deadly sport, and even a little hit can lead to a boxer's death. But Shiva ignored all the after-maths of the sport to fulfill his dream. Shiva's determination & hard work helped him rise to success very soon. He became the youngest Indian boxer to compete in the Summer Olympics. Shiva debuted in Olympics at the 2012 London Olympics when he was just 18 years old (56 kg Bantamweight division). However, he was defeated 9-14 by Mexico's Oscar Valdez Fierro in the first round.

Shiva Thapa Olympics
2012 London Olympics: Became the youngest Indian to enter the Olympics in 2012.

2016 Rio Olympics: Shiva Thapa did not get past the preliminary round. He lost 0-3 versus Cuban Robeisy Ramrez, the 2012 Olympic gold champion. Despite his disappointing performance in the Olympics, Shiva has been outstanding at the Asian Championships, and many anticipated him to at least fly to Tokyo.

2020 Tokyo Olympics: Shiva couldn't qualify for the Tokyo Olympics. The only reason for not competing in the Tokyo Olympics is because India has numerous good lightweight fighters. Manish Kaushik, who won bronze in the previous World Championships, is one of them.

Shiva Thapa was born to Padam Thapa, a karate instructor in Guwahati, and a Nepali mother Goma Thapa. He is the youngest of Padam Thapa's six children; his older brother, Govind Thapa, is a state-level boxer. Shiva, according to tradition, used to get up at 3:00 a.m. to practice and balance his academics and athletics.



Shiva's father was a street food seller, thus paying for his training was difficult. When things seemed hopeless, Olympic gold quest, a non-profit organization, agreed to help the boxer and set aside \$30,000 each month for Shiva.

At the age of seven, Shiva Thapa had a strong interest in boxing and began practicing in his living room. His father saw his son's talent and class, and he made certain that he received comprehensive instruction.

Shiva's father was having a difficult time since his expenses were far outnumbering his income. When the boxer was chosen as part of Olympic Gold Quest's 2016 vision plan to develop raw potential, the financial storm subsided.

Shiva Thapa Achievements

2019 – Won a gold medal in a Tokyo Olympic test event by defeating Kazakhstan's Sanatali Toltayev. In the same year, he earned a bronze medal in the Bangkok Asian Amateur Boxing Championship in the Lightweight division.

2017 – At the Tashkent Asian Championships, he won a silver medal in the Bantamweight division.

Shiva earned a bronze medal in the Bantamweight division at the World Amateur Championships in 2015. In the same year, he won another bronze medal in the Bangkok Asian Amateur Boxing Championship in the Bantamweight division.

2013 – He became the youngest Indian to win a gold medal at the Asian Confederation Boxing Championship. In the same year, he received the "ICC Sports Excellence Award" for his outstanding boxing performance.

Thapa earned a silver medal in the Bantamweight division at the Youth Olympic Games in Singapore in 2010.

2009 – He competed in the Junior World Boxing Championships in Armenia, where he was the only boxer to win an international medal.

He won gold at the 'Haider Aliyev Cup' and bronze at the 'Children Asia International Sports Games' in 2008.

Awards & appreciations

Assam's government honored him with a sum of \$100,000 (US\$1,400).

The Indian Olympic Association gave him a financial reward of 400,000 rupees (\$5,600) for his silver medal at the Youth Olympics, while the government of Sikkim gave him a cash award of 500,000 rupees.

THE FACT CORNER

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.

Did you know?



If you get a zebrafish drunk and put it in a tank of sober zebrafish, the sober fish will adopt it as their leader and follow the drunk fish around the tank.

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?



A hungry pig will eat almost anything they can chew. Pigs are omnivores and can eat a whole human body except for the teeth and hairs.

BRAIN TEASERS

1 Q. There are several books on a bookshelf. If one book is the 4th from the left and 6th from the right, how many books are on the shelf?

2 Q. What do you get when you divide 30 by 1/2 and add 10?

3 Q. I am a three digit number. My tens digit is five more than my ones digit. My hundreds digit is eight less than my tens digit. What number am I?

4 Q. If it were two hours later, it would be half as long until midnight as it would be if it

were an hour later. What time is it now?

5 Q. There are two ducks in front of two other ducks. There are two ducks behind two other ducks. There are two ducks beside two other ducks. How many ducks are there?

6 Q. Can you arrange four nines to make it equal to 100.

7 Q. Sam is 54 years old, and his father Joe is 80. How many years ago was Joe three times the age of his son Peter?

SOLUTION:
1. 9 books.
2. 70.
3. 194.
4. 9pm.
5. Four ducks (in a square).
6. $99 + 9/9 = 100$.
7. 41 years ago.

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.

Whole Wheat Momos



Ingredients:
1 cup whole wheat flour
1/4 cup chopped beansprouts
1 teaspoon minced garlic
sugar as required
salt as required
1/2 cup blanched, chopped broccoli

1/4 teaspoon ginger paste
1 teaspoon crushed to paste green chilli
1/4 cup chopped cabbage
black pepper as required

Method

In a bowl, add whole wheat flour and salt (a pinch). Mix everything well. Using water, knead the ingredients into a dough form. Keep it aside for a while.

Now, add cabbage, bean sprouts, broccoli, ginger paste, garlic, green chili paste, salt, pepper, and a pinch of sugar in a bowl. Mix everything well.

Divide the whole wheat dough into 12 parts and then roll the individual doughs into a 3" diameter circle. For rolling, using wheat flour if required.

Now, add 1 tsp of the filling in the centre of the circle prepared from the whole wheat dough. Make a semi-circle by folding it over. Seal it using your fingers by pressing the edges gently. Now, fold the semi-circle again and seal it using your fingers.

Repeat the above step for the rest momos and then put all of them in a steamer for about 10-15 mins. Check if they are soft and cooked. Your Whole Wheat momos are ready. Serve it alongside a mayo or schetzwan dip. Enjoy.

J
U
N
I
O
R
C
H
E
F

Strawberry Jam Shortbread Biscuit



Ingredients:

1/2 Cup Sugar
1 Cup Butter
2 Cup Flour
1 Egg
Heart shape moulds
200 Gram Strawberries
50 Gram Sugar
5 Gram Gelatine

How to Proceed:

First make short bread by slowly mixing together sugar, butter and flour. Also add an egg once it all come together to make a dough, dust some more flour and roll it flat like a chapatti. Cut it with a heart shape ring mould then take another bigger cutter to make a layer of shortbread to form boundaries. Bake it for 180 degree for about 9 minutes.

To prepare strawberry jam:

Blend strawberries and sugar together and add gelatin. Boil it until thick. Chill the jam down and fill between heart moulds along with some generous icing of sugar on it before serving.