

## Hardik Pandya-first Indian tops ICC T20I All-Rounders'



Hardik Pandya's journey to becoming the first Indian to occupy the top spot in the ICC T20I all-rounders' rankings is a testament to his skill, hard work, and perseverance in cricket.

**Early Life and Career Beginnings:** Born on October 11, 1993, in Choryasi, Surat, Gujarat, Hardik Pandya's cricketing journey began under modest circumstances. His father, Himanshu Pandya, relocated the family to Vadodara when Hardik was



young to provide better cricket training opportunities. Despite financial constraints, the Pandya brothers, Hardik and Krunal, honed their skills at Kiran More's cricket academy in Vadodara.

**Rise through Domestic Cricket:** Hardik Pandya started making waves in domestic cricket playing for Baroda. He transitioned from being a leg spinner to a fast-medium bowler on the advice of his coach, Sanath Kumar. His all-round abilities soon caught attention, and he made his debut for Baroda in 2013.

**Indian Premier League Success:** Pandya's big breakthrough came in the IPL, where he played for Mumbai Indians from 2015 to 2021. Known for his explosive batting and effective bowling, Pandya played crucial roles in Mumbai Indians' successes, including multiple IPL titles.

**International Career:** Hardik Pandya made his international debut for India in Twenty20 Internationals (T20Is) on January 27, 2016, against Australia. He quickly established himself as a key all-rounder across all formats-T20Is, One Day Internationals (ODIs), and Test cricket. His performances, characterized by powerful batting and useful bowling, earned him accolades and a permanent place in the Indian squad.

**Leadership Roles and Achievements:** Pandya's leadership abilities were recognized when he was named vice-captain of the Indian limited-overs team. He captained the

Gujarat Titans in IPL 2022, leading them to their maiden IPL title. His return to Mumbai Indians as captain in IPL 2024 further highlighted his leadership qualities.

**ICC T20I All-Rounders' Rankings:** On July 3, 2023, Hardik Pandya achieved a historic milestone by rising to the number one spot in the ICC T20I all-rounders' rankings. This achievement was bolstered by his outstanding performances, including a crucial role in India's victory at the 2024 T20 World Cup. Notably, he bowled the decisive final over in the tournament's final, showcasing his composure under pressure.

**Personal Life and Contributions:** Off the field, Pandya's engagement with actress Natasa Stankovic and the birth of their son, Agastya Pandya, added to his personal milestones. Tragically, he lost his father, Himanshu Pandya, in January 2021, but continues to draw inspiration from his family's support and guidance.

Hardik Pandya's ascent to the top of the ICC T20I all-rounders' rankings is a culmination of his talent, dedication, and resilience. His journey from a small town to international cricket stardom exemplifies the dreams and aspirations of many young cricketers in India. As he continues to excel on the field and take on leadership roles, Pandya remains a pivotal figure in Indian cricket, inspiring future generations with his achievements and commitment to the sport.

## FUN RIDDLES

I am often following you and  
copying your every move.  
Yet you can never touch me  
or catch me.  
What am I?

## English Proverbs and Meanings

- 1) Birds of the same feather flock together**  
– people with common characteristics always end up together.
- 2) He who plays the piper calls the tune**  
– when one has to act according to a superior's wishes.
- 3) Out of sight, out of mind**  
– once you lose sight of a thing, you can forget it altogether.
- 4) Beggers can't be choosers**  
– when a person is in a difficult position, he can only take whatever he gets.

- 5) All is well that ends well**  
– everything is acceptable as long as the ending is favourable.
- 6) Two heads are better than one**  
– two people can do a better job together than one person doing it alone.
- 7) Look before you leap**  
– always be cautious before doing something big or important.
- 8) Robbing Peter to save Paul**  
– when somebody harms one person to cause some benefit to another.

## Baked Bread Rolls



**INGREDIENTS**  
10 fresh whole wheat bread slices  
melted butter for greasing and brushing  
**For The Stuffing**  
2 tsp oil  
2 tbsp finely chopped spring onions with the greens  
2 tbsp finely chopped capsicum, 2 tbsp grated carrot  
1/4 cup finely chopped cabbage  
1/2 cup boiled whole wheat noodles , roughly chopped  
1/4 cup finely chopped paneer (cottage cheese)  
1 tsp soy sauce, 1 tsp schezuan sauce  
a pinch of sugar; salt  
**Method**  
**For the stuffing**  
Heat the oil in a broad non-stick pan, add the spring onions, capsicum, carrots and cabbage and sauté on a

medium flame for 1 to 2 minutes. Add the noodles, paneer, soya sauce, schezuan sauce, sugar, salt and pepper and mix well. Keep aside.  
**How to proceed**  
Remove the crust from the bread slices and roll each using a rolling pin. Place a rolled bread slice on a clean, dry surface and spread 1 tbsp of the prepared stuffing at one end of the bread slice and roll it up tightly. Apply some water at the edges and press to gently seal the stuffing. Repeat steps 2 and 3 to make 9 more rolls. Place the rolls on a greased baking tray, brush little butter evenly on top of the bread rolls and bake in a pre-heated oven at 200°C (400°F) for 15 minutes. Turn them over and bake again at 200°C (400°F) for 5 more minutes. Serve immediately.

## Russian Salad Bread Cups



**INGREDIENTS**  
For the toast cases  
8 slices of whole wheat bread, 2 tsp butter  
**For the Russian salad filling (makes approx. 1½ cups)**  
1/4 cup peeled, boiled and chopped potatoes  
1/4 cup boiled green peas  
2 tbsp peeled, chopped and boiled carrots  
2 tbsp boiled french beans  
2 tbsp peeled and chopped pineapple  
2 tbsp chopped apples, 2 tbsp chopped lettuce  
2 tbsp Eggless Mayonnaise  
1 tsp fresh cream  
salt and freshly ground black pepper (kalimireh) powder to taste  
**Method**  
**For the toast cases**  
Slice off the crust from the bread slices.

Wrap the bread slices in a muslin cloth and steam in a pressure cooker for 5 to 7 minutes.  
Flatten the bread slices and press each bread slice into the cavities of a muffin tray greased with butter. Brush some melted butter over them and bake in a pre-heated oven at 200°C (400°F) for 10 minutes or until crisp. Demould and keep aside.  
**For the Russian salad filling**  
Mix all the ingredients in a bowl.  
Divide into 8 equal portions and keep aside.  
**How to proceed**  
Fill a portion of the mixture in each toast case. Serve immediately.  
**Tips**  
Muffin trays are used for making cup cakes, muffins etc. They are available at any shop which sells cake moulds.