

Mandhana — First Indian woman to score a double hundred in a one-day game

Smriti Mandhana was born on 18 July 1996 in Mumbai to Smita Mandhana and Shrinivas Mandhana in a Marwari family. Two years after her birth, the family moved to Madhavnagar, Sangli in Maharashtra where she completed her formal education.

The 25-year-old drew inspiration to take up cricket after she watched her brother Shravan Mandhana playing the sport at the Maharashtra state Under-16s tournaments. Her father too played the sport at the district level for Sangli.

Smriti made it to the Under-15 team of Maharashtra at the age of nine, and the state's Under-19 team at the age of eleven. Her father takes care of her cricket programme while her mother looks after her diet, clothing and other organisational aspects. Her brother Shravan still bowls to her in the nets.

Smriti Mandhana Cricket Career

Smriti made her Test debut on 13 August 2014 against England, ODI debut on 10 April 2013 against Bangladesh, and T20I debut on 5 April 2013 against Bangladesh.

Domestic Cricket Career

Her major breakthrough in her cricket career came in 2013 when she became the first Indian woman to achieve a double-hundred in a one-day game. She scored an unbeaten 224 runs off just 150 balls in the West Zone Under-19 Tournament, at the Alembic Cricket Ground in Vadodara.

She scored a total of 192 runs in the 2016 Women's Challenger Trophy and emerged as its top scorer. In September 2016, she was signed for a year alongside Harmanpreet Kaur with Brisbane Heat for the Women's Big Bash League (WBBL).

She became the first Indian to play in the Kia Super League in June 2018. The same year, she was named in the Hobart Hurricanes' squad for the 2018–19 Women's Big Bash League season. For the 2021-22 Women's Big Bash League season, she was named in the Sydney Thunder squad and equalled 114 not out records of WBBL.

International Cricket Career

In her Test debut match against England in 2014, Smriti Mandhana helped her team to win the match. She hit her maiden International hundred in the second ODI game of India's tour of Australia in 2016. She scored 102 runs off 109 balls, but in



a losing cause. She was the only Indian player in the ICC Women's Team of the Year 2016.

Mandhana was part of the Indian squad to reach the final of the 2017 Women's Cricket World Cup where the team lost to England by nine runs.

In February 2018, she scored the fastest fifty for India in Women's T20Is off 24 balls against New Zealand. The following month, she was the player of the series for the three WODI matches played in England.

During the Women's World Twenty20 tournament held in the West Indies, Mandhana became the third Indian cricketer to score 1,000 runs in WT20I matches. She was the leading run-scorer in WODIs with 669 runs and was adjudged the ICC Women's Cricketer of the Year and the ICC Women's ODI Player of the Year.

In February 2019, she was named as the captain of India's Women T20I squad for the three-match against England and became the youngest T20I captain for India. She has won the International Woman Cricketer of the Year awards at CEAT International Cricket Awards 2019 and became the third-fastest cricketer, in terms of innings, to score 2,000 runs in WODIs, doing so in her 51st innings. The record was made during the series against West Indies. She became the first Indian female cricketer to score a century in both ODIs and Tests in Australia.

Test centuries

Runs	Match	Against	Year
127	1	Australia	2021

One Day International centuries

Runs	Match	Against	Year
102	16	Australia	2016
106*	25	West Indies	2017
135	34	South Africa	2018
105	45	New Zealand	2019

Awards and Achievements

ICC Women's Cricketer of the Year
Wisden Leading Women Cricketer in the World
Best Women's International Cricketer by BCCI, 2018
Rachael Heyhoe-Flint Award - Best Female cricketer by ICC, 2018
ODI Player of the Year by ICC, 2018
Arjuna Award, 2019
International Woman Cricketer of the Year by CEAT India, 2019
Young Achievers Award by Stardust, 2017
Navbharat Times Award, 2019.

THE FACT CORNER



Octopuses and squids have **beaks**. The beak is made of **keratin** the same material that a bird's beak, and our fingernails are made of.



The **Bagheera kiplingi** spider was discovered in the 1800s and is the only species of spider that has been classified as **vegetarian**.



Norway, one of the **wealthiest** countries in the world, has a pension fund worth more than **\$1 trillion** for its 5 million citizens. This works out to about **\$200,000** for each person.



In **Rwanda** plastic bags are illegal and carry with them a \$100 - \$150 fine. In fact, at airport customs all plastic bags are confiscated which has resulted in Rwanda being one of the most **litter free** countries in Africa.

BRAIN TEASERS

1 Q. A merchant can place 8 large boxes or 10 small boxes into a carton for shipping. In one shipment, he sent a total of 96 boxes. If there are more large boxes than small boxes, how many cartons did he ship?

2 Q. If 9999 = 4, 8888 = 8, 1816 = 6, 1212 = 0, then 1919 = ?

3 Q. A grandfather, two fathers and two sons went to the movie theater together and everyone bought one movie ticket each. How many tickets did they buy in total?

4 Q. If the zookeeper had 100 pairs of animals in

her zoo and if two pairs of babies are born for each and every one of the original animals, and then sadly 23 animal don't survive, how many animals do you have left in total?

5 Q. A little boy goes shopping and purchases 12 tomatoes. On the way home, all but 9 get mushed and ruined. How many tomatoes are left in a good condition?

6 Q. In an alien land far away, half of 10 is 6. If the same proportion holds true, then what is 1/6th of 30 in this alien land?

SOLUTION:
1. 11 cartons total
2. 4
3. 3 (the grandfather is also also a son)
4. 977 animal (100 x 2 = 200, 200 + 800 = 1000; 1000 - 23 = 977)
5. Nine
6. 6

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.

Garlic Cheese Corn Roll



Ingredients:

5 boiled, mashed potato
1 cup corn, 5 green chilli
1 tablespoon sesame seed
1 tablespoon red chilli powder
salt as required
1/2 tablespoon garlic paste, 2 cup cheese cubes
1/2 tablespoon ginger paste
2 tablespoon coriander leaves
1 tablespoon fennel seeds, 5 tablespoon breadcrumbs
1 1/2 cup refined oil

Method:

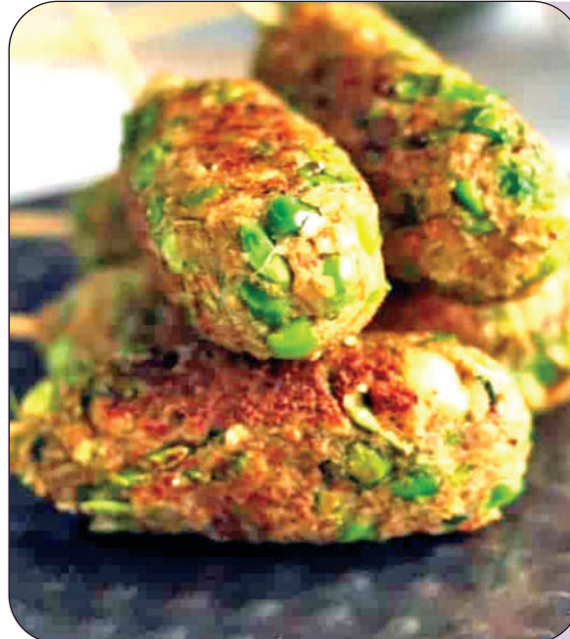
Make a dough of potatoes with breadcrumbs, add salt and red chilli powder mix well and bind it properly. Now, take grated cheese and corn and mix it all with other ingredients. Make balls from the dough and press it with thumb for enough space for filling.

Now, stuff cheese corn filling in the gap created by the thumb and lock it properly so that it does not break while frying. Give any shape to the ball of your choice.

Put a pan over medium flame and heat some oil in it. When the oil is hot enough, deep fry the potato balls till they become golden brown. Serve hot with cheese dip.

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Soyabean, Pea and Oat Kebabs



Ingredients:

2 cup boiled, soaked overnight soybean
1/2 cup ground oats
3 cloves garlic
salt as required
3/4 cup boiled peas
1 chopped onion
1 teaspoon cayenne pepper

How to Proceed:

To prepare this easy kebab recipe, add boiled soybean, boiled peas, oats, onion, garlic in a grinding jar and grind them together to make a mixture. Add salt and cayenne pepper to this mixture and transfer to a bowl.

Now, use this mixture to make long kebabs. You can also use a stick to give these kebabs proper shape. Meanwhile, preheat the oven at 180 degrees Celsius.

Cook these kebabs in the preheated oven for 12-15 minutes and bake them till they are brown. If you have an electric tandoor, then these kebabs will come out better.

When these kebabs are made, insert bamboo skewers in them. Meanwhile, cut an avocado roughly and wash mint and spinach leaves. Grind them together to make the nutritious dip.