

Amartya Sen's secret of success: The urge to know

Dr Amartya Kumar Sen, a world-renowned economist and a Nobel laureate, was born on November 3, 1933, in Santiniketan, West Bengal, to Ashutosh Sen, Chairman of the West Bengal Public Service Commission, and Amita Sen. Rabindranath Tagore, who was a close family friend of the Sens, gave Amartya Sen his name, which means 'not from this Earth'.

Indeed, Dr Amartya Sen's contributions to welfare economics, social choice theory, social and economic justice, and economic theories of famines are indicative of his brilliant mind, which is definitely out of this world.

Dr Amartya Sen was intrigued by social inequality and social welfare from a young age, which propelled him to pursue B.A. in Economics from the University of Calcutta. His hard work and diligence paid off when he graduated with a First Class degree. Later, he proceeded to Trinity College, Cambridge, for further studies and graduated with a B.A., M.A., and a Ph.D. in Economics.

Even before the completion of his Ph.D., Dr Amartya Sen was given professorship and made founding Head of Department of Economics at Jadavpur University. In fact, Dr Amartya Sen remains the youngest person, at the age of 23, to be appointed a professor or head of department in India.

In 1981, Dr Amartya Sen published *Poverty and Famines: An Essay on Entitlement and Deprivation*, where he argued that famine is not a result of lack of food, but because of the inequalities present in the distribution of food. In this book, he presented his case very well, stating that the Bengal famine was a result of urban economic boom that increased the price of food, making it difficult for the poor and rural workers to afford food.

Likewise, he published many articles and books, throwing light on inequalities that exist in the Indian society and beyond. Dr Amartya Sen believes that governments can improve social and economic well-being of the citizens by putting in place proper regulations, as shown in some of his works.

For his remarkable contribution to the welfare of developing nations, in particular India, Dr Amartya Sen was awarded the Nobel Memorial Prize in Economic Sciences in 1998. One year later, the Indian government bestowed Bharat Ratna upon him.

In the last few decades, Dr Amartya Sen has received more than 90 honorary degrees from reputed universities around the world. Today, Dr Amartya Sen is a Professor of Economics and Philosophy at Harvard University and a member of the



Advisory Board of Incentives for Global Health.

In the last four decades, Dr Amartya Sen's books have been translated into more

than thirty languages and distributed throughout the world. Given his wisdom, wealth of knowledge, and intelligence, Time Magazine listed Dr Amartya Sen as one of the 100 most influential people in the world in 2010.

Apart from appreciating Dr Amartya Sen's contributions to our society, we ought to learn some lessons from his great man and incorporate them into our daily lives. Dr Amartya Sen became successful because he was determined to change the lives of the poor with his economic theories and concepts.

In his years of research, he identified problems faced by developing countries and provided apt solutions. This is the reason why he is highly respected in the society. Apart from rising high in career, one should gain the trust and respect of the people and this is possible if we put our education to good use for the benefit of the society.

Awards And Accolades

- Adam Smith Prize by Cambridge University (1954)
- Stevensen Prize by Cambridge University (1956)
- Mahalanobis Prize (1976)
- Rank E. Seidman Distinguished Award in Political Economy (1986)
- Senator Giovanni Agnelli International Prize in Ethics (1990)
- Alan Shawn Feinstein World Hunger Award (1990)
- Jean Mayer Global Citizenship Award (1993)
- Indira Gandhi Gold Medal Award of the Asiatic Society (1994)
- Edinburgh Medal (1997)
- 9th Catalonia International Prize (1997)
- Nobel Prize in Economics (1998)
- Bharat Ratna Award (1999)
- Honorary citizenship from the Bangladesh Government (1999)
- Leontef Prize from the Global Development and Environment Institute (2000)
- Eisenhower Medal for Leadership and Service USA (2000)
- Companion of Honor (2000)
- The International Humanist Award from the International Humanist and Ethical Union (2002)
- The Indian Chamber of Commerce conferred up on him the Lifetime Achievement Award (2003)
- Lifetime Achievement Award from the UNESCAP.

Kids Craft: DIY Egg Carton Turtles

Instead of throwing away empty egg cartons, upcycle them into this easy and adorable turtle craft while discussing sea turtles' habitats and the importance of recycling. Before you start, show your child some pictures of a sea turtle and their habitat. As you craft your turtles, talk about the environment they inhabit. Explain to your child that sea turtles lay eggs in the sand, and once they hatch, migrate to the ocean. Act this out using your egg carton turtles.

What You'll Need

- Egg carton
- Scissors
- Paintbrush
- Green paint
- Glue
- Crafting pompoms
- Felt or craft foam
- Googly eyes
- Embellishments like buttons, sequins, gems, stickers, etc. (optional)

Directions

- Help your child cut turtle "shells" from an egg carton and paint them green.
- Cut four legs and a triangle tail from the felt or craft foam.
- Glue the legs and tail to the underside of the turtle shell.
- Add a pompom for the head.
- Decorate the shell using the embellishments you've collected or draw on it with a marker. Glue the googly eyes onto the pompom head. You can draw on a mouth with black permanent marker if you'd like!



FUN RIDDLES

I am always running,
but never get tired or hot.

What am I?

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.

Walnut Brownies



- Ingredients:**
- 1/4 cup all purpose flour
 - 2/3 cup sugar
 - 1 egg

- 3/4 cup cooking chocolate
- 1/2 teaspoon vanilla extract
- 2/3 teaspoon baking powder
- 1/4 cup butter
- 1 Pinch salt
- 1/2 cup walnuts

Method

Firstly, preheat the oven to 165 degrees C for 10 minutes and grease a baking tray with butter.
Take a big bowl. Sift the flour, salt, baking powder in it. Mix the dry ingredients well.
In a separate bowl, combine butter and sugar. Use an electric mixer and mix it till the mixture turns light and fluffy. Now add a beaten egg in the mixture along with cooking chocolate, vanilla extract and mix again. Now add flour to this mixture and use a spatula to fold it well. Don't mix or whisk the batter, always fold it well to get the perfect texture. Lastly, add some chopped walnuts and fold again.
Now pour this batter into a greased tray and slide in the oven for 30-40 minutes. Once done, let them cool down and then chop them into pieces. Garnish with chocolate sauce if needed and serve.

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Sweet Potato Chaat



Ingredients:

- 300 gm chopped, boiled, peeled sweet potato
- 1 teaspoon chaat masala powder
- black salt as required
- salt as required
- pomegranate seeds as required
- 1 teaspoon roasted cumin powder
- 3/4 teaspoon powdered sugar
- 3 tablespoon tamarind chutney
- 1 handful chopped coriander leaves
- 1 tablespoon lemon juice

Method

To make this dish, boil and peel the sweet potatoes. Next, take a bowl, add sweet potatoes and cumin powder, salt, chaat masala, black salt, and sugar.
Mix everything well.
Once the potatoes are mixed well with powdered spices, add in tamarind chutney. Mix to combine well.
Now, pour the prepared chaat into a serving bowl and top it with pomegranate seeds.
Season it with lemon juice and freshly chopped coriander leaves. Give a nice stir and it's done. Your Sweet Potato Chaat is ready. Enjoy.