

Sudha Murthy: Learn about the woman who inspires many!

Sudha Murthy is one of those women who are born to motivate others. From writing books to working diligently for society, her life is a saga that you need to know. If you are interested in learning about Sudha Murthy, look no further. We have covered all about her life in detail. This story is a dose of inspiration if you are feeling lost. So, let's begin! You can learn a lot from the books written by this gem.

Sudha Murthy is an individual with a penchant for creating waves of social reform and innovation with her thoughts and actions. She is an entrepreneur, philanthropist, and writer whose work has been recognized across the country.

She is currently the chairperson and backbone of Infosys, one of the leading IT companies in India. Supporting the organization as a co-founder with her husband and founder Narayan Murthy, she has experimented with a wide range of careers. This includes being an engineer, entrepreneur, author, and philanthropist.

To better understand the impact of the books written by Sudha Murthy and her work, let's start from the very beginning of her journey.

Sudha Murthy was born on 19th August 1950 to Vimala Kulkarni and Dr. R. H. Kulkarni in Shiggaon, a village in Karnataka. Her father was a surgeon and a professor in the local university, while her mother was a school teacher.

She was raised with her three siblings by her mother, father, and maternal grandparents, the latter being a significant influence in her writing.

The middle-class family was extremely education-oriented and supported Sudha in all of her academic endeavors. The result was a young woman pursuing the then male-dominant field of Engineering from B. V. B. College of Engineering and Technology. This college is now known as KLE Technological University. Later, she completed a Master's course in Computer Science from the Indian Institute of Science in 1974.

A dedicated, sincere, and committed student, she emerged as a topper in both her Bachelor's and Master's degree. Consequently, the then chief minister of Karnataka recognized her efforts by awarding her a gold medal for the same.

Sudha Murthy began her career as an Engineer and went on to become a writer and a philanthropist. Sudha Murthy is a pioneer in educational development and an advocate of women's rights. Her postcard to the Chairman of TELCO (known as Tata Motors today) telling about the gender bias in the recruitment process is proof of this. As a result of the blunt note, she was called to a special interview and im-



mediately employed as the first female engineer in India. Consequently, she joined as a Development Engineer, and the job responsibilities included redefining the job policies of the organization.

Initially, her job location was Pune, but she also worked in Jamshedpur and Mumbai. While working in Pune, she met and soon after married N. R. Narayana Murthy.

Social work
On July 2nd, 1981, Sudha Murthy co-founded the IT company, Infosys with her

husband, Narayan Murthy, supporting him with the initial investment. Years later, in 1996, Murthy established the Infosys Foundation. This foundation was a stepping stone towards doing all the good: The recognitions for her efforts allowed her to spread awareness about poverty alleviation, public hygiene, and education through the Infosys Foundation. She knew the importance of education to uplift society and worked towards implementing the same. Through the foundation, she built 2300 houses in flood-affected areas of the country. Additionally, she also contributed to building 7000 libraries and 16,000 toilets.

As a part of the Infosys Foundation, Sudha Murthy still visits the rural areas for 10 days every month to implement relief initiatives. Besides, she is also an active member of the various public health care initiatives carried out by the Gates Foundation.

Career as an Author

Her books are a treasure for all the book lovers out there! Sudha Murthy is a prolific author in English, Marathi, and Kannada. She is the writer of over 60 different English and Kannada books. Besides, she also penned "Dollar Bahu" which was later adapted as a drama series by Zee TV in 2001. The majority of her books have been published by Penguin. Some of the popular books written by Sudha Murthy include: The Old Man and His God, The Serpent's Revenge, House of Cards, The Bird with Golden Wings, The Upside Down King

Sudha Murthy-Awards

Sudha Murthy's sincerity and dedication towards the community and her profession have not gone unnoticed. The country applauded and recognized her talents with the following awards:

Padma Shri (2006) – The fourth highest civilian award in India.

National Award (Public Relation Society of India) – Bestowed for outstanding service to society.

CS Desai Prize – Awarded for achieving the first position in the University of Karnataka.

Best Teacher Award (1995) – Awarded by the Rotary Club of Karnataka.

Ojaswini Udayamita Alankaran Award (2000) – Awarded for excellent efforts towards social work.

Life Time Achievement Award – Awarded at the Crossword-Raymond Awards Ceremony.

Kids Craft: DIY Cardboard Castle

You Will Need

Cardboard box (or 5 thick pieces of cardboard)

Cardboard tubes (2 tubes)

Craft knife

Scissors

Masking tape

PVA glue

Paper straws (2 straws)

Scrap card (Small piece)

How to make the main castle – sheets of cardboard method

To make the four walls of your castle, cut five pieces from your sheets of cardboard:

Two x side wall pieces (25cm high x 28cm wide)

Two x main wall pieces (25cm high x 32cm wide)

One x base piece (32 x 28cm)

Take the four wall pieces, and cut away a series of small squares from along the top edge of each piece – to make battlements. Hands cutting squares from the top of a sheet of cardboard to make castle battlements

Take the front piece of your castle and cut out a door shape from the front. Keep the door piece to one side – you'll need it in the next step. Cut a door shape from the bottom edge of the castle wall. Cut two windows, either side of the door. It's easiest to do this with a craft knife but you can do it with a sharp pair of scissors too – it's



just a bit more fiddly if you want to cut small windows. Cut two windows from the front of the castle front wall. Lying them flat, next to each other, use masking tape to stick the bottom edges of the four walls to the four edges of your base piece of cardboard. Place each wall along a side of the castle base and attach with masking tape. Now raise the walls upwards so they are at a 90 degree angle from the base piece. They should meet in the 4 corners. Stick more lengths of masking tape along the inside of each corner join. You have a castle shape!

Use a pencil to poke 2 holes either side of the door, near the top of the door. Poke 2 more holes in the front of the door. Poke two holes either side of the top of the door, and on the door, using a pencil. Take a piece of rope and tie several knots in one end. Thread this through one of the door holes, so the knot is on the front of the door, with the rope poking through to behind the door. Repeat with another piece of string and the other hole in the door.

Take the two pieces of rope and thread them into the holes in the front of the castle (from front to back) either side of the door. Leave enough rope that the door can hang flat in front of the castle, then tie three knots in the loose end of the rope, inside the castle to secure it behind the hole. Trim away any loose ends inside the castle. Tie the knots in the string to attach your drawbridge. Lie the door so it is front-facing downwards, in front of the castle, with its bottom edge lining up with the bottom of the door aperture you cut in the the front of the castle. Use masking tape to tape along this join and make a hinge.

FUN RIDDLES

Five men were eating apples.
A finished before B, but
behind C. D finished before E,
but behind B. What was the
finishing order?

English Proverbs and Meanings

*** Don't dig your grave with your own knife and fork.**

Don't do something yourself which causes your own downfall.

*** Familiarity breeds contempt.**
Knowing somebody very well may lead to a lack of respect for them.

*** Fools rush in where angels fear to tread.**
Inexperienced people act in situations that more intelligent people would avoid.

*** Half a loaf is better than none.**
You should be grateful for

something, even if it's not as much as you wanted.

*** He who hesitates is lost.**
If you delay your decision too long, you may miss a good opportunity.

*** He who pays the piper calls the tune.**
The person who provides the money for something should control how it is spent.

*** He who plays with fire gets burnt.**
If you behave in a risky way, you are likely to have problems.

Cinnamon Stars



Ingredients:

2 2/3 cups finely ground almonds
1 tablespoon ground cinnamon
1 teaspoon lemon zest
1/3 cup egg whites

1/8 teaspoon salt

2 1/2 cups confectioners' sugar

1 3/4 teaspoons lemon juice

Method

Stir together the almonds, cinnamon, and lemon zest until combined. Beat the egg whites and salt until soft peaks form.

Slowly sift in the confectioner's sugar, continuing to beat until the mixture is stiff. Set aside 1/3 cup of the egg white mixture for the glaze. Fold in the almond mixture. Preheat oven to 325 degrees F (170 degrees C). Line the cookie sheets with parchment paper.

Roll the dough to 1/4 inch thickness on a surface that has been sprinkled with confectioners' sugar. Using a 2 1/2-inch star cookie cutter, cut out the cookies and place them on the cookie sheets.

To make the glaze, add the lemon juice to the reserved egg white mixture, stirring until smooth. Brush the tops of the cookies lightly with the glaze. (If the glaze starts to thicken, add a few more drops of lemon juice.) Bake for 20 to 25 minutes. When done, they will be light brown and soft in the center. Remove and cool on wire racks.

J
U
N
I
O
R
C
H
E
F

Red Velvet-Coconut Biscotti



Ingredients:

1 package red velvet cake mix
1 1/4 cups all-purpose flour; 3 eggs
1/4 cup vegetable oil
1/2 cups sweetened flaked coconut
1 package white chocolate chips
1 tablespoon shortening

Method

Preheat the oven to 350 degrees F (175 degrees C). Line 2 baking sheets with parchment paper.

Combine cake mix, flour, eggs, and oil in a large bowl; beat using an electric mixer until smooth and creamy. Fold in flaked coconut. Divide dough in half. Shape each portion into a 4 1/2x12-inch log and place onto a prepared baking sheet. Bake in the preheated oven until firm, about 25 minutes. Remove from oven and reduce oven temperature to 310 degrees F (155 degrees C). Place loaves onto wire racks until cool enough to handle, about 5 minutes, retaining parchment on baking sheets.

Slice logs into 1/2-inch slices and place biscotti onto the prepared baking sheets.

Bake in the hot oven for 8 minutes, turn, and bake until dry, about 8 more minutes.

Place white chocolate in the top of a double boiler over simmering water. Stir frequently, scraping down the sides with a rubber spatula to avoid scorching, until chocolate is melted, about 5 minutes. Stir in shortening to thin out chocolate. Drizzle white chocolate over cooled biscotti and let dry, about 1 hour.