

# India has about 0.2 deaths/lakh population compared to Approx.. 4.1 deaths/lakh population for the world

## So far, more than 24 lakh samples have been tested

### Situation Update

- Neeti Gopendra Bhatt

During last 24 hours, a total of 2,350 COVID-19 patients have been cured. Thus, so far, a total of 39,174 patients have been cured of COVID-19. This means a recovery rate of 38.73% amongst COVID-19 patients. The recovery rate is improving continuously.

New Delhi. India currently has 58,802 active cases. These are all under active medical supervision. Of the active cases, only approx. 2.9% of the cases are in ICU.

In terms of case mortality per lakh population, India has so far about 0.2 deaths per lakh population vis-a-vis approx. 4.1 deaths per lakh population for the world as a whole. The status of deaths per lakh population for countries having the highest number of deaths, vide WHO situation report-119, is as follows:

Countries	Total Deaths	Case mortality (per lakh population)
World	3,11,847	4.1
USA	87180	26.6
UK	34636	52.1
Italy	31908	52.8
France	28059	41.9
Spain	27650	59.2
Brazil	15633	7.5
Belgium	9052	79.3

Germany	7935	9.6
Iran	6988	8.5
Canada	5702	15.4
Netherlands	5680	33.0
Mexico	5045	4.0
China	4645	0.3
Turkey	4140	5.0
Sweden	3679	36.1
India	3163*	0.2

\* Latest figures updated for 19th May, 2020

The relatively low death figures represent timely case identification and clinical management of the cases.

### Testing

A record number of 1,08,233 samples were tested yesterday in the country. So far a total of 24,25,742 samples have been tested.

From one laboratory conducting COVID-19 test in January, India has very rapidly increased its testing capacity by adding over 385 government laboratories and 158 private laboratories for testing in the country. Duly forging partnerships with all central government labs, state's medical colleges, private medical colleges and private sector, the testing capacity in the country has been expanded. Other testing machines like TrueNAT and CBNAAT have also been mobilized to ramp up testing.

Through 14 AIIMS-like mentor institutions, handholding of labs across the country is undertaken to ensure adequate bio-safety standards and accreditation of the laboratories. To maintain steady supply of testing material to the labs, 15 depots have been created by roping in India Posts and private agen-



cies for distribution. Many Indian companies have been supported to undertake production of testing material which was earlier primarily sourced from abroad. This has helped in maintaining steady supplies across the country.

### MoHFW's New Guidelines

Union Ministry of Health and Family Welfare has issued revised testing guidelines for COVID-19. In addition to earlier criteria, the testing strategy has been widened to include frontline workers involved in containment and mitigation of COVID-19, all hospitalized patients who develop ILI symptoms and all symptomatic ILI among returnees and migrants within 7 days of illness. For details:

<https://www.mohfw.gov.in/pdf/Revisedtestingguidelines.pdf>

Union Ministry of Health and Family Welfare has issued guidelines on preventive measures to contain spread of COVID-

19 in workplace settings to deal if suspect or confirmed case of COVID-19 is detected in these settings. The guidelines can be seen at:

<https://www.mohfw.gov.in/pdf/GuidelinesonpreventivemeasurescontainingCOVID19inworkplacesettings.pdf>

Union Ministry of Health and Family Welfare has also issued guidelines for Dental Professionals in COVID-19 pandemic situation as the Dentists, auxiliaries as well as patients are at high risk of cross-infection. The detailed guideline can be seen at:

<https://www.mohfw.gov.in/pdf/DentalAdvisoryF.pdf>

These guidelines entail basic preventive measures to be observed by all (employees and visitors) at all times. They also detail the process to be followed if a confirmed case is reported including management of contacts and the process for disinfection. It is important to ensure effective community awareness on preventive measures such as personal hygiene, hand hygiene and respiratory etiquettes, promote use of face cover and physical distancing. For all authentic & updated information on COVID-19 related technical issues, guidelines & advisories please regularly visit: <https://www.mohfw.gov.in/>.

Technical queries related to COVID-19 may be emailed at [technicalquery.covid19@gov.in](mailto:technicalquery.covid19@gov.in) and other queries on [ncov2019@gov.in](mailto:ncov2019@gov.in) and via tweets to @CovidIndiaSeva.

In case of any queries on COVID-19, please call at Ministry of Health & Family Welfare helpline number +91-11-23978046 or 1075 (Toll-free). List of helpline numbers of States/UTs on COVID-19 is also available at

<https://www.mohfw.gov.in/pdf/coronavirushelplinenumbers.pdf>.

## GHAZIABAD BORN GIRL IS TAKING OVER HOLLYWOOD!

As a little girl, our very own, Ayushi Chhabra, was crowned 'Miss Beautiful' at a local pageant in Ghaziabad, and since then, she has been winning the hearts of people across the world, with her God gifted talent and irresistible charm.

In January 2020, Ayushi had a major debut on American Television as the character 'PEL', on STAR TREK : PICARD. Casting Directors in Los Angeles get over 20,000 submissions for a role like this, and from those, they only audition a handful of actors. Ayushi was selected from thousands of actors to audition for this part, and she was instantly likeable, because of her extraordinary screen presence. In addition to this monumental breakthrough, Ayushi just wrapped her first Indian language feature film in Telugu, by acclaimed American writer and producer, Sandy Sai. This film titled '919' is set to release later this year, in the United States and in India.

Ayushi attributes her success to her humble upbringing in India, and to her family that still lives here. She said, "One of

my most fond memories, is of my entire extended family getting together, every Sunday, and telling each other funny stories while enjoying fresh, hot Aloo Parathas made by my Badi Mummy...my cousins and I would spend hours, reenacting Bollywood movie scenes and playing our own versions of Boogie Woogie dance competitions. I owe my dance talent to my cousins and my 'crying on cue' skills to my Bua. I grew up in a vibrant family, who took great pleasure in story-telling and that's where I found my passion to perform."

Today, Ayushi is a leading actor and model, in the United States with over 50 national and international commercials for brands like U.S. Census 2020, GAP, Emirates, Samsung, Google Pixel, Motorola, Walmart, Vitamix, Keurig, Anastasia Beverly Hills, Snapchat, Facebook, Google Translate, Tea India, State Farm, Hyatt, Qualcomm and the list goes on! As if these accolades weren't enough, Ayushi's latest powerhouse role on Star Trek along with a major feature film on the way, have made her one of the most sought after South Asian actors in the

United States.

If things return to normal soon, Ayushi will be coming to India later this year to promote '919' across India. In the meantime, she wishes everyone good health and peace of mind. She says, "I carry Ghaziabad in my heart no matter where I go, and even though I am so far away, not a day goes by, when I don't think about my loved ones in India, and about the city that gave me so much love and the most beautiful memories. Hope to be back there soon."

We wish you all the best, Ayushi, and we hope you continue to make us proud internationally.



## People's Voice Are Migrants not Indian Citizens?

- Dr.H.S.Chandala

Government of India announced first Lockdown on 24th March, 2020. This stopped all economic activity across the country. Markets were closed, industries were closed and institutions were also closed. People working in different parts of the country became jobless. The owners of industries, businesses and institutions did not listen to the Union Government and Prime Minister Narendra Modi who said that no employee should be terminated. People lost jobs and soon the landlords who had rented out their houses to the workers started asking for rent and when the tenants could not pay the rent threw them out. Soon the savings of the workers exhausted and they were without supplies. Help from society and the state was too less in comparison to the needs of the people. The second lockdown came and continued till 3rd of May. In between the banging of Thali and clapping events took place. Turning off the lights and lighting of lamps and candles were showcased with huge fan and fare. Till then the government of India and the state governments did not have any idea as to what was going on in the households and minds of the working people of this country. They were happily thinking of the rich and the middle class who were comfortably living in their houses, enjoying new dishes prepared by watching recipes on the You Tube. On 3rd of May, 2020 when the third lockdown was announced, the workers lost their patience and started demanding to go back to their native states where at least they could survive in the villages with whatever little resources they had.



People gathered at Dadar Railway station in Maharashtra and Surat Railway station in Gujarat as the Indian Railways had booked tickets and a message was circulated that trains would ply to take them back to UP, Bihar and Odisha. Police used tear gas and lathi charge to scatter the crowd. Communal angle was added by pro-government media unnecessarily to demonize the crowd. Since then at several places labour who tried to go out were treated badly by police. They were beaten brutally, harassed and even arrested. Seeing no help coming, workers started walking, travelling on bicycles, motor bikes, tempos, trucks, trailers and even containers in order to go back to their states. This was unprecedented in the history of independent India.

Then the state governments woke up and started a mechanism of registering workers who wanted to return. The week ending 17th May, 2020 approximately 2.4 lakh workers had registered in Karnataka, 56 thousand in J&K, 20 Lakhs in Gujarat, 16 lakhs in Rajasthan to leave the state.

West Bengal was expecting 2lakh workers to return to the state, Odisha was expecting 8-10 lakh workers to return, Assam 1.5 lakh and Kerala 85 thousand workers to their states respectively.

The arrangements made by the union and state governments did not match and pictures of men, women, children walking hundreds of kilometers became common. Who are these people?

Are they not citizens of India? Why they are being stopped at every state border? Why are they forced to go hungry for days?

Why are they being beaten by police? Why is it that they are expelled from their jobs and government can do nothing against their employers? Why are they being treated as if they are refugees seeking asylum? Is India not their country?

Is it not a democracy?  
Is it not the duty of the governments to keep them safe, feed them and provide shelter, transport and medical help?

## Webinar on "Collection of Cultural Resources and Documentation During and Post COVID-19"

Centre for Cultural Resources and Training, Ministry of Culture Govt. of India, s wing

CCRT will be hosting a Webinar on "Collection of Cultural Resources and Documentation During and Post COVID-19" on Thursday, May 21, 2020 from 4.00pm to 5.00pm IST. Registration for the Webinar is open on the link <https://negd.zoom.us/j/9024311494>. As all of us are aware the world is facing a cultural dilemma during the COVID 19 crisis.

The focus of the discussion will be on various means of tapping the cultural resources innovatively and presenting them meaningfully through changing communication channels of digital interactions and virtual online activities. The Webinar features the following Filmmakers in the cultural domain: -

1. Shri Utpal Borpujari (National Award winning Filmmaker and Critic)
2. Shri Sunil Shukla (Specialist in Documentary Film production on arts, culture and socio-development issues)
3. Shri Kali Prasad Maurya (Director, Author and Actor)

Dr. Hemlata S Mohan, hairperson CCRT, Educationist, Culturist, Environment worker, Literary nthusiast, Philanthropist and prolific writer will be chairing the Webinar. Shri Rishi Kumar Vashist, Director CCRT will be moderating the Webinar.

The National e-Governance Division (NeGD) created by the Ministry of Electronics and Information Technology (MeitY) has supported CCRT, Ministry of Culture by providing technical assistance for conducting this Webinar.

## When The Leaves Fall

There was a small boy living in Udaipur with his parents. His name was Samie. His father was a business man and his mother was a medical officer, who sometimes had to go on extensive official trips. One day the mother said to his son, "Samie, Mother has to go away for some work. You will be here with Father and I want you to be a good boy. I will come back soon, and will be with you again. So don't worry."

Samie looked puzzled. He was just a toddler. He was used to his mother going away every morning and returning in the evening. He has also experienced his father going for two or three days. Samie clutched his mother, and asked, "Mother, when you come back?"

The woman slowly replied, "Samie I will be away for one month that is thirty days."



The little boy looked puzzled, "But Mother, when you will come back?"

The Mother was now puzzled, How to give the child an idea of how long the month is?

She looked through the window, suddenly, the answer clicked in her mind. "Samie, come...come out side."

He took the boy in the arms, and went into the front garden. "Samie, see that tree...it had many leaves...after some days you will see the leaves become yellow."

Then you will see some leaves drop to the ground. When you see the yellow leaves drop, you will know that I am coming very soon."

The next day the mother kissed her son goodbye, and went on her journey. Samie missed his Mother very much, and every day he ran out to see the tree in the front garden. After a couple of weeks he saw that some leaves have become a little yellow.

Then in the following days, as many leaves changed color, Samie became excited. One day Sammie ran out to the garden and discovered a leaf on the ground. He was so excited. He grabbed the leaf and ran inside. "Daddy, Daddy! Look, leaf and ran inside. "Daddy, Daddy! Look, leaf failed down. Mother will come soon."

The next day more leaves had fallen, and Samie grew more excited.

"My Mother's coming!" And sure enough, his mother returned the very same day. Sammie was smart enough to see the sign. He saw the evidence pointing to his Mother's imminent return.

\*Young Pranjal Nathaniel, a B. Tech student from Geetanjali Institute of Technical Studies, Udaipur, has pride his hand at writing stories. Here we present his another one.

- Pranjal Nathaniel

## For Royal Harbinger Call

Mangi Lal Purohit - 9024311494  
Bharat - 7597908870

## Lost Food

### Aloor Chop With Mudhi Maakha

Aloor Chop is a different Flavor dish, much more famous in Westbengal and Orissa. aloor Chop goes very well with Mudhi Makha Or Ghuguni. If you ever go to Orissa please Try combination of Aloor chop with Ghughuni at street food .

#### For Aloo Masala

#### Ingredients

- Oil - 3 Tsp
- Onion - ½ Chopped
- Ginger garlic - 1 Tbs
- Turmeric - 1/4th TSP
- Kashmiri Red chili Powder - ½ TSP
- Coriander Powder - ¼ TSP
- Cumin Powder - ¼ TSP
- Chat Masala - ½ TSP
- Potatoes - 3 No (Boiled And Mashed )
- Fresh Chopped Coconut - ¼ Cup
- Salt -1 TSP

#### For Batter

- Gram Flour - 100 GM
- Rice Flour - 2 Tbs
- Kashmiri Red Chili Powder - ¼ Tsp
- Baking Powder - ¼ Tsp
- Turmeric Powder - ¼ Tsp
- Ajwain - ¼ Tsp
- Salt - ½ Tsp
- Water for Mixing Batter
- Oil for frying

#### Procedure

1. In a kadai heat 3Tsp oil and sauté half onion, when onion turns translucent add ginger and garlic chopped.
2. Sauté until it turns golden brown.
3. Add turmeric, chili powder, coriander powder, cumin powder and chat masala. Sauté on low flame.
4. Add chopped coconut and sauté for 30 second.
5. Add mashed boiled potato and mix well.
6. Take a small ball sized potato mixture and flattened slightly.
7. Deep in besan batter and coat uniformly, deep-fry in hot oil.
8. Once Aloor chop turns golden brown drain over kitchen paper.
9. Enjoy your Aloor chop with Aam Kasundi
10. You can have it with Mudhi . Mixed with chopped cucumber, coconut, chopped onion and green chilli.

