

Let the rule of Queen be over, let our rule be established : Birsa Munda

It was the month of February 2010 when I landed at the Birsa Munda Chowk in Rourkela. I had seen some pictures of a tribal leader called Birsa Munda earlier too but had no idea of his great place in the hearts of the tribal and non-tribal communities of Jharkhand, Odisha, Madhya Pradesh and Chhattisgarh. The statue was erected at the center of a big square in the steel city of Rourkela and people moved around it like in any other city square busy in their daily chores. I stood there watching the strong muscular body, the bow and the sheath of arrows, the head gear very similar to the ones worn by the tribal people of Rajasthan, a Dhoti up to the knees and a smile of confidence on his face. This was a reminder of my own Bhils and Meenas of Rajasthan. As I travelled in Odisha that year and later also many a time at several places I saw similar statues and learnt how people treated him as a God.

Birsa Munda embodies the

aspirations of the tribal people across the country. He is the only tribal leader whose portraits found a place in Indian Parliament. He was a fearless young man from the Munda tribe, who spearheaded a revolt against the British in areas now bordering Bengal, Bihar and Jharkhand. Birsa Munda was born at Ulihatu in the Bengal Presidency (presently in Jharkhand) on 15 November 1875 into a Munda family. Munda spent his childhood amidst poverty in a typical tribal setup, where he converted to Christianity and became Birsa David in order to receive an education from a missionary school. During the late 1880s, Munda began to understand the nature of exploitation meted out by the British against the native tribals. The huge disruption caused by British agrarian policies and forest laws made an impact on the livelihood of these tribal people, disrupting their usual way of life which was hitherto peaceful and in tune with nature. During the

period 1886 to 1890, Birsa Munda spent a long period of time in Chaibasa which was close to the centre of the Sardars agitation. By the time he left Chaibasa in 1890, Birsa was strongly entrenched in the movement against the British oppression of the tribal communities.

The British agrarian policies provided for the spark for the Mundas to revolt. The Mundas had followed the Khunkhatti system of joint landholding. The British replaced this with the Zamindari System, which allowed outsiders to enter these tribal areas. The entry of outsiders aided by the British led to exploitation of the native tribals. Mundas, who were once the landowners were soon reduced to forced labourers resulting in further more impoverishment and deprivations. As a reaction to the introduction of the Zamindari system or Permanent settlement in tribal areas, Birsa Munda in 1894 declared "Ulgulan" or revolt against the British and the Dikus – the outsiders. He



was soon known as Birsa Bhagwan in these areas and a huge number of tribals began to follow Munda.

In 1894, Birsa also started his own religion and proclaimed he was God's messenger. With the advent of a new religious order, Munda began to awake masses and also arose them against the British atrocities.

Not only the tribals but also many other Hindus and Muslims also flocked to see the new leader of the masses. He was arrested in 1895 and released after two years. After his release in 1897, Munda picked up the movement by re-organising the tribals. Munda went underground and sowed the seeds of revolt against British and the landlords. By 1899, he had built a strong army with proper training to tribal soldiers.

On December 24, 1899, Munda launched an attack on police stations and churches, killing few policemen. The energised tribal had spread to almost entire Chotanagpur region. Birsa Munda called for a decisive war against the British and attacked the places loyal to the British for the next two years. The British forces put all their might

to suppress the revolt and attacked heavily on Munda guerrillas. The Britishers with strong organisational skill, modern weapons and better skill made indiscriminate firing attack on he tribals and killed hundreds of people. Birsa had to escape to the hills of Singhbhum. On February 3, 1900, Birsa Munda was finally caught by the British in 1900 from Jamkopai forest, Chakradharpur. Birsa Munda died on June 9, 1900, while lodged at the Ranchi jail aged just 25. Authorities claimed he died of cholera although this is doubted.

Today, once again the forest rights of the tribes, their inherent right to water, forest and land (Jal, Jungle and Zameen) are thwarted by the present governments. It is necessary to remind the governments that even the British had acceded to the demand of tribal rights on forest and forest produce but now they are being snatched away in the name of development.

- Dr.H.S.Chandalia

Riya Dips Her Brush in Her Own Soul, Painting Her Own Nature into Her Picture

She has good hold on pencil, brush & has great knowledge of color combination & presentation.

Self motivated young artist, is willing to be renowned artist around the globe.

Using water color, Acrylic & Oil color...

Art is diverse range of Human activities in creating visual, auditory or performing artworks, expressing the author's imaginative, conceptual ideas or technical skill, intended to be appreciated for their beauty or emotional power.

Art-Something that is created with imagi-



nation and skill and that is beautiful!

The three classical branches of art are painting, sculpture and architecture.

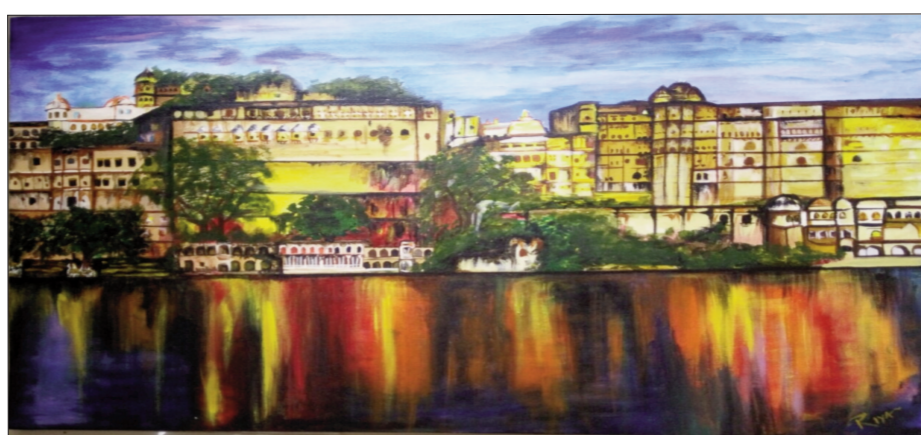
We live Art,

Because without Art there is no creativity, without creativity there is no individuality.

And without individuality there is no Human being. From ancient history Art influences Society by changing opinions, instilling values and translating experiences across space and time.

The fundamentals of Art are color, composition, value, form, brushwork and perspective. Art make us feel beauty of freedom. It is free expression of human mind and senses. If an artist is passionate about her work, she contributes to the pool of things that might surprise us, that might change the World. Art in any form can lift up people's spirit and make them more driven than ever...

Art expresses the emotions and struggles of the society it exists within and inspires society to cope and even overcome. We make Art because there is something inside the creative person that needs to get in paper. Contemporary artists work in a globally influenced, cultural-



ly diverse and technologically advancing World.

- Art stimulates the imagination.
- Art opens the heart and mind to possibilities and fuels the imagination.
- Art makes you more observant.
- Art enhances problem solving skills.
- Art boosts self-esteem and provides a sense of accomplishment.
- Art reduces stress.

Its Best To Spend Time In Hobbies To

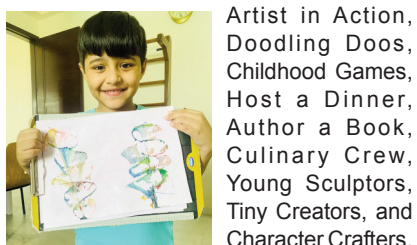
Improve Their Skill, Skills Are The Only Platform Where Everyone Works From Heart And Gives A Productive and Surprising Result

Miss Riya Vaishnav Child Artist Winner-Big Painting Competition (On 5th June 2020 at 94.3FM)
Age-13 years, 8th standard.
Started pencil & color at playgroup age 1½-2 years

Beyond the Books, 2.0 starts at Neerja Modi School

Udaipur: Beyond the Books, 2.0 program launched an online English medium from Monday to enhance children's artistic interest to the extreme by Neerja Modi School.

Director Sakshi Sojatia told that after the huge success of the Beyond the Books 1.0 program by parents and children, the school management announced the launch of Beyond the Books 2.0. The series will feature activities such as Mentor and Mentee,



She told that learning and learning at Neerja Modi School is a very fun experience. We believe that every person has an artist who needs to be awakened. Arts and crafts have to keep children busy in this corona period, but also their personality.

The principal of the school, George A. Thomas, said that this is a very golden opportunity through which children are learning and becoming well in many activities like origami, card design, clay modeling.

He told that through online classes, there is a small initiative to provide children with knowledge of all subjects as per the syllabus, as well as to develop various skills by these activities. For the encouragement of the students, the achievers will be awarded attractive prizes.

Forum Celebration Mall reopens after Lockdown

Udaipur: Forum Celebration Mall reopens after Lockdown has to be in complete alignment with the prescribed government guidelines to ensure their smooth functioning.

Forum Celebration, one of the biggest shopping malls in Udaipur, has prepared itself as per the latest government directives. While ensuring all guidelines such as maintaining adequate distance, provision of disinfection tunnel, the mall has also made arrangements for hand sanitizer dispensers and thermal screening at the entrance to help the people stay safe.

Forum Celebration has displayed health and safety directives at various places inside the mall. Special care will be taken to sanitize the washrooms, lifts, and escalators hand grills at regular intervals.

As for safety measures and care, the mall has managed touchless sanitizer and soap dispensers, QR code-based ordering facility at the food court, entry management system to ensure social distancing, etc.

While wearing a face mask will be mandatory for the visitors and the employees, besides having the Arogya Setu app on their mobile phone.

World Food Security Day: Irrigation from dirty water is dangerous

Udaipur: Every citizen should have pure nutritious food, free of chemicals and bacteria. For this, work will have to be done on every dimension from the production site to the kitchen of the house.

These views were presented in a dialogue held on Sunday on Food Safety Day. The dialogue was organized under the aegis of the India Water Partnership in partnership with the Zheel Mitra Sansthan, the Lake Conservation Society, and the Gandhi Manav Kalyan Samiti.

In the dialogue, Dr. Anil Mehta said that pesticides are being widely used and uncontrolled in the production of food, fruits, and vegetables. These pesticides are reaching our bodies and causing harm.

Mehta said that sewerage and dirty water are irrigated in many cities and towns, including Udaipur. This threatens the health of farmer colleagues and their families. The harmful elements of dirty water, heavy metals, and hazardous chemicals are absorbed in our stomach by being absorbed by vegetables and fruits. Villages along the city's urban border, peri-urban areas, have to be prevented from becoming centers of immersion of dirty water.

Lake Development Authority member Tej Shankar Paliwal said that the number of nutrients in all grains, including wheat, rice, pulses, has been reduced. Incoming from the fields to the market and home, many times, the food is contaminated. Such food is not safe. Paliwal said that natural farming has to be adopted for food security.

Nand Kishore Sharma, director of the Gandhi Manav Kalyan Samiti, said that there are many household chemicals from the cleaning tools used in cosmetics and medicines. All these flow into the river drains due to which surface and groundwater are polluted. To stop this process, it is necessary to make lifestyle nature-based and straightforward.

Environmentalist Digambar Singh and educationist Kushal Rawal said that people in urban and suburban areas could quickly grow vegetables on the courtyard, balcony, and terrace of the house. With this small effort, they

can ensure the availability of chemicals and bacteria-free plants to their family.

Before the dialogue, a leaflet titled Save Food, Save Water, was released. Devraj Singh, Krunal Koshti, Drupad Singh also spoke on occasion.

Chalo..Aaj Kuch Acha kerte hain..

Jab se aaya ye Corona
Jane kaise ye Zindagi tabdeel ho gyi
Waqt gya hai kuch tham sa
Ghadi ki suiyaan Jaise seal ho gyi
Samajhne ki koshish ki
Kyun aaya hai ye Corona
Aise badalti Zindagi dekhkar Lagta hai
Kahin to bade badlaav ki apeksha
lekar aaya hai ye Corona
Khali jab purani tasveerein
Dil fir ik baar muskuraaya
Fir ek baar aahat bhi hua
Ki humare Kuch pyare rishte
humne bas Yun hi Ker diye zaya
Kuch rishton per padh gyi hai dhoool
Isi waqt ne ye ehsaas karaya
Inhi palo mein...
khud se milne Ka
Fir ik mauka paaya
Reh gyi thi kuch hasratein Jo adhuri
Dil ne fir se unn per gaur farmaya
Chalo...
fir se Kuch acha kerte hain aaj
Rishton ke in tane bano ko
Fir se
Suljhane ki koshish kerte hain aaj
Aham ki is parat ko hataker
Mann k saare matbhed bhulaker
Apno se fir milte hain aaj
Chalo...
Fir se kuch acha kerte hai aaj..

- Neetu Sidana



Kathal Ke Biryani / Jackfruit Biryani

Ingredients -

Rice Preparation

Basmati rice – 200 GM, Water – 200 GM, Green Cardamoms – 3 NO, Cinnamon Stick – 2 Inch, Cloves – 2 To 3 NO, Bay Leaves – 2 NO

Salt To taste

For Jackfruit Biryani Gravy

Unripe Jack Fruits – 300 GM, Curd – 100 GM, Turmeric Powder – ½ TSP, Red chili Powder – ½ TSP, Cumin powder – 1 TSP, Garam Masala Powder – 1 TSP, Green Cardamom – 3 No, Cloves – 3 NO, Shah Jeera (Caraway Seeds)- 1 Tsp, Cinnamon Stick – 1 INCH, Onion – 150 GM, Chopped coriander leaves – 2 TBS, Chopped Mint Leaves – 2 TBS, Ghee – 4 TBS, Ginger Julian- 1 TBS, Ginger Garlic Paste – 2 TBS, Water – 100 ML, Salt as Required

For layering Biryani

Ghee – 1 TBS, Saffron – 1 Pinch, Kewada water – 1 TSP
Rose water – 1 TBS

Instruction

Preparing rice

1. First rinse the rice till the water runs clear of the starch.
2. Then soak the rice in enough water for 30 Mins.
3. Boil 4 cups of water in a pan or pot.
4. Drain the rice and then add it to the boiling water.
5. Add all the whole spices - mace, cardamoms, cinnamon, cloves and Bay leaves.
6. Season with salt and cook the rice till the grains are 3/4th cooked. Drain and keep the rice aside.
7. Once the all the steam has gone from the rice, keep aside

Chopping jackfruit

1. Now apply oil on your palms, knife and chopping board.
2. Cut the jackfruit into small pieces, remove the seeds.
3. Whilst cutting, keep on adding the chopped jackfruit in a pan or a large bowl of water so that they don't darken.
4. If using chopped jackfruit already brought from outside, then rinse them in water.
5. Fry the jackfruit till it gets tender. And keep aside
6. The seeds can be added to vegetable dishes or in sambar or stir fries.

Preparing jackfruit gravy for biryani

1. Heat ghee in a pot or Heavy Bottom Pan.
2. Add all the whole spices - cinnamon, cloves, caraway seeds, cardamoms. Sauté for some seconds till fragrant.
3. Add the sliced onions and fry them till they begun to get caramelized or golden.
4. When the onions begin to get golden, remove half of the



onions and drain them on paper towels.

5. Add ginger, garlic and green chili paste. Sauté for a few seconds till the raw aroma goes away.

6. Then add mint leaves and coriander leaves. Sauté

for 1 to 2 mins.

7. Add the spice powders.
8. Add the chopped jackfruit. Stir and sauté for 7 to 8 mins. Then add the beaten yogurt.
9. Stir and add water. Add salt and cover the pot with its lid.
10. Simmer the gravy till the jackfruit is cooked and tender.
11. If the water dries up while cooking, then you can add some water.
12. Also soak saffron in warm milk and keep aside.

Assembling the kathal biryani

1. In the same pot, on top of the jackfruit gravy, add half of the fried onions.
2. Spread a second layer of rice. Add all the rice in this layer.
3. If you want you can make 4 layers. Then you will have to make these layers in another pan or pot.
4. Sprinkle the saffron flavored milk along with the saffron threads, rose water or kewra water on the rice. Also dot with ghee.

kathal ki biryani for Dum cooking

1. If Dum cooking on stove top - heat a tava or griddle. When the tava becomes hot, lower the flame. Place a moist kitchen napkin or towel on the pot covering it. Then place the lid tightly. The moist napkin or towel should not touch the biryani. Keep the pot on the tava and dum cook for 25 to 30 mins on a low flame.

2. Once done, allow the jackfruit biryani to stand for 7 to 8 mins. Later serve the kathal biryani with raita

Chef Satish Comments:

- If baking in oven - cover the lid of the dutch oven tightly. Preheat the oven to 180 degrees c. Place the dutch oven in the oven and bake for 20 to 25 mins.

- With the same process you can make vegetable biryani.

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