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Sir Sitaram & Lady Shantabai Patkar College of Arts & Science
AND V.P.Varde College of Commerce & Economics
S. V. ROAD, GOREGAON (WEST), MUMBAI-400 104
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WEEKEND CHRONICLE

WINDOW TO YOUR
KNOWLEDGE



AN INITIATIVE BY
B.M.S DEPARTMENT

MAIL ID:- bmseperiodical@gmail.com



Dr. Mala Kharkar

[Chief Executive Officer]

A MESSAGE FROM CHIEF EDUCATION OFFICER'S DESK

Dear Readers,

“Develop a passion for learning. If you do, you will never cease to grow.” We live today in a world that is so very different from the one we grew up in, the one we were educated in. The world today is moving at such an enhanced rate and we as educationalists need to cause and reflect on the entire system of education. On-line learning provides new age technology to widen the educational scope. It prepares students to succeed in an increasing technology driven global economy. Technology makes life much easier, most of all it saves time and energy. It is one of the fastest growing field right now and there is no sign of stopping anytime soon. It is indeed a great moment for all of us to bring forth this weekly E-Periodical “Weekend Chronicle”. We are sure this E-Periodical will help to acquire knowledge and skills, build character and enhance employability of our young talented students to become globally competent. There is something for everyone here, right from the fields of Business, Academics, Travel and Tourism, Science and technology, Media and lot more.

The variety and creativity of the articles in E-Periodical will surely add on to the knowledge of the readers. I am sure that the positive attitude, hard work, continued efforts and innovative ideas exhibited by our students will surely stir the mind of the readers and take them to the fantastic world of joy and pleasure.



Dr. Trisa Joseph Palathingal

[I/C PRINCIPAL]

A MESSAGE FROM PRINCIPAL'S DESK

Dear Readers,
Greetings!

“There is nothing more beautiful than learning because you can't stop learning.”
Our E-Periodical Weekend Chronicle thus plays an important role in providing a medium for students of our BMS Department to express their creativity.

The E-Periodical i.e., online magazine drives us through varied genres containing- News related to Global affairs under departments like Business, Advertisement, IT and Science & Nature to intellectual news articles under Academics, Media and Library Departments.

It also covers articles related to Food & Health care, Culture & Cuisine and Travel & Tourism which usually tops our “bucket lists” including article which address societal problems under Department of Social Issues. Finally, we offer words and vision of our talented students as budding poets, writers, and thinkers under Student's section Department.

In conclusion, constructing a digital publication by students will engage today's youth and the crafters of the youth (e.g., teachers) in their communities, which is necessary to adopt a modern perspective and overcome the challenges we face today.

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BUSINESS

**MUKESH AMBANI'S TOP 5
ANNOUNCEMENTS ON RIL'S
NEW ENERGY BUSINESS.**

Last year, Mukesh Ambani had announced setting up of Dhirubhai Ambani Green Energy Giga Complex in Jamnagar to establish four Giga Factories, and at Reliance Industries' 45th Annu "The sheer magnitude of this responsibility and opportunity has made our New Energy business far more ambitious, far more transformational, and far more global in scope than anything Reliance has ever done before," said Ambani. At General Meeting (AGM) on Monday, its chairman and managing director announced its new Giga Factory for Power Electronics.



Along with announcing the plan to set up new Giga Factory for Power Electronics, Ambani further announced that for solar PV manufacturing, RIL acquired REC Solar, and its 10GW solar PV cell and module factory at Jamnagar, based on REC technology, will commence production by 2024 and scale up to 20GW capacity by 2026.

Ketaki bhoir

Reference link : <https://www.livemint.com>

**HOW TO GET WORKING
CAPITAL LOANS IN INDIA**

Working Capital Loan can be defined as a loan availed by the firms for covering their daily operational expenses. These loans are the excellent way for the businesses to become more focused on their growth and generate capital. The working capital loans in India have become popular among the business owners for tackling with their financial needs. These loans are not used for buying long-term assets and generally used for covering wages, accounts payable and other similar operations.



One of our customers, Mr. Ashok deals in Solar Panels. He recently got a huge order from one of the state governments. He will get some advance payment but it won't cover the initial investment in buying Solar Panels. Since, its a government order, full payment is assured after completion. However, his biggest challenge now is to raise capital for next 3 months. This is where working capital loans can come handy. Mr. Ashok can take this short-term loan, buy his equipment and then replay the loan once he gets paid.

Vidhi Bhatada

Reference link :

<https://www.profitbooks.net/most-popular-business-articles-from-2017/>

ADVERTISEMENT

LET'S #STOP THE BEAUTY TEST



3 out of 4 Indian women are rejected for their looks during the arranged marriage process. This is a telling matrimonial statistic. It's time society takes notice of how ugly the quest for beauty really is. Dove believes if we look beyond tall, slim and skin colour, we will discover a whole new world of beautiful. Dove urges all women who have faced rejection to share their stories with us. Share your story with #StopTheBeautyTest #DoveIndia on Facebook/Instagram/Twitter.

By the age of 23-24, I was getting proposals. Nobody else in my family has curly hair. And the subject of hair would always come up during meetings. The guy after a couple of meetings would jokingly say, "You must be adopted. "Or the guy's mother would ask me if my curls were real - Hemali. It's devastating to see curly hair messing up someone's entire life. At Dove, we believe beauty comes in all forms. We urge people to look beyond hair stereotypes and embrace a whole new world of beauty. Dove. #StopTheBeautyTest
Stop The Beauty Test
Dove Self-Esteem Project

To break free from beauty biases, the Dove Self-Esteem Project is committed to empowering 8 million young people by 2024. Help a young person boost their self-confidence by downloading Dove's evidence-based resources on self-esteem.

Sarvambh Churmure

Reference link :- <https://www.dove.com>

SAMSUNG INDIA'S AD SPENDS GREW 7% TO RS 2797.9 CRORE IN FY22.

According to financial data accessed by business intelligence platform Tofler, the company's consolidated revenue from operations rose 9% to Rs 82,451.6 crore from Rs 75,886.3 crore. Revenue from the sale of products grew 9% to Rs 79,972.5 crore from Rs 73,601.5 crore. Total expenses jumped 11% to Rs 79,758.3 crore from Rs 71,898.7 crore. The company's profit from the fiscal declined 5% to Rs 3844.9 crore from Rs 4040.9 crore. The company's revenue from the audio-visual segment relating to Colour Televisions, Colour Monitors, and Audios has jumped 26% to Rs 6250.3 crore from Rs 4945 crore.

SAMSUNG

Revenue from the home appliances segment which covers operations relating to Washing Machines, Air Conditioners, Refrigerators, and Microwave Ovens rose 26% to Rs 9981.2 crore from Rs 7912 crore. The Software Development and Export (SDE) Network segment contributed revenue of Rs 1321.7 crore in FY22, which is an 8% increase over Rs 1227.6 crore in FY21. The network segment covering operations relating to the setting up of network infrastructure witnessed a 52% jump in revenue at Rs 4359.8 crore from Rs 2865 crore. The company is engaged in the manufacturing and trading of Audio Visual products, Home Appliances, Information Technology products, Hand Held Phones, Memory Cards, Networking equipment, installation services, and the development and export of software.

Kaushal Bhosale

(Freelancer reporter)

Ref link:

<https://www.exchange4media.com>

IT & TECHNOLOGY

VIRTUAL REALITY WITH REMOTE COLLABORATION SYSTEM REDUCES MOTION SICKNESS IN USERS

Researchers have developed a virtual reality (VR) remote collaboration system which lets users on Segways share not only what they see but also the feeling of acceleration as they move



VR technology allows you to move virtually (Credit: Tokyo Metropolitan University)

Virtual reality enables users to look around and immerse themselves in a virtual world. The most noticeable downside of using VR is, it causes motion sickness to the users, as the eyes tell the brain that the user is moving around in the virtual world but the body feels like sitting on a chair. Hence, users experience nausea even after a short session. To avoid this, researchers from Tokyo Metropolitan University led by Assistant Professor Vibol Yem have created a system that lets users share what they see and the sensation of movement. The remote collaboration system is integrated with cameras and accelerometers that can feedback on their sensations to a remote user in a modified wheelchair wearing a VR headset. They focused on Segways as a common, widely available personal mobility vehicle, mounting two 3D cameras and a set of accelerometers to measure visual cues and detailed information on the vehicle's acceleration. This was fed back via the internet to a remote user wearing a VR headset on a modified wheelchair, with separate motors attached to the wheels. The system makes the wheelchair move, allowing remote users not only to see the same scenery but feel the same acceleration as the user on the Segway accelerated. While the wheelchair wasn't allowed to move the same distances as the Segway; it was gently returned to its original position when the Segway was not accelerating. The team experimented with their device by asking volunteers to become remote users and rate their experience. There was a reduction in VR sickness of 54% when the sensations of the movement were added, with excellent ratings for the user experience. They also noticed subtleties in how the information should be fed back.

Ref link: <https://www.electronicsforu.com/technology-trends/research-papers/virtual-reality-with-remote->

SCIENCE & SPACE

***CERTAIN YOUNG FRUIT
FLIES' EYES POP OUT OF
THEIR HEAD***

Body changes at the brink of adulthood can get awkward in humans, but at least our eyes don't pop out of our heads on stalks longer than our legs.

High-rise eyes give macho pizzazz to the adult male *Pelmatops* fruit fly. A new study reports that in one of the stalkier species, *P. tangliangi*, the eye-up transformation takes only about 50 minutes. Once stretched, the skinny eyestalks darken and hardened, keeping the eyes stuck out like selfie sticks for the rest of the fly's life.



While the headgear can burden a flying insect, long eyestalks may give flies some swagger. These *Pelmatops* and other kinds of stalk-eyed flies face off, eyestalk to eyestalk, with uppity intruders. There's no knocking and locking stalks in fierce fly disputes though. Any pushing and shoving, Chen says, is "done with other body parts."

Extreme eyes may also have other benefits. In the wild, Chen finds these fruit flies on long stems of *Rubus* berry brambles. The eyes naturally periscope outward and upward, allowing the flies to spot danger while the body stays hidden in the greenery.

Freelance Reporter: - Latika Naik

Ref Link: - <https://www.sciencenews.org/article/fruit-flies-eyes-head-eyestalks>

***ASTRONOMERS HAVE FOUND
THE CLOSEST KNOWN BLACK
HOLE TO EARTH***

The closest black hole yet found is just 1,560 light-years from Earth, a new study report. The black hole, dubbed Gaia BH1, is about 10 times the mass of the sun and orbits a sunlike star.

Most known black holes steal and eat gas from massive companion stars. That gas forms a disk around the black hole and glows brightly in X-rays. But hungry black holes are not the most common ones in our galaxy.



A star orbiting a black hole at a safe distance won't get eaten, but it will be pulled back and forth by the black hole's gravity. Astronomers can detect the star's motion and deduce the black hole's presence.

Out of hundreds of thousands of stars that looked like they were tugged by an unseen object, just one seemed like a good black hole candidate. Follow-up observations with other telescopes support the black hole idea, the team reports on November 2 in *Monthly Notices of the Royal Astronomical Society*.

Freelance Reporter: - Latika Naik

Reference

Link:

<https://www.sciencenews.org/article/closest-known-black-hole-to-earth>

NATURE

NATURE OF HIMALAYAS IS CHANGING: EXPERTS



Only experts could provide such knowhow. "Many climbers from Bengal, who are not part of reputable clubs, go for expeditions without much preparation or experienced guides. Many of them do not have anyone monitoring their movements remotely. This has become essential, given the frequency of accidents," Biswas said. "Despite NIM being one of the most reputable organisations, they could not avert the accident," said Siddhanta.

Satyarup Siddhanta, a Guinness World record-holder for being the youngest mountaineer in the world — and the first from India — to climb both the Seven Summits and Volcanic Seven Summits, said climbers needed to take into account several factors. These would be just some of the things addressed in the camps. "Climbers must know how to assess chances of rainfall or snowfall by going through weather inputs from multiple sources," he said. "They will also have to understand how the weather pattern is changing and that, in turn, impacting snowfall in the mountains."

KOLKATA: Santanu Mishra, associate professor, earth science department, [IIT Kanpur](#), said there was one more factor besides climate change and global warming that was causing glaciers to retreat and creavasses to open up. "As snow cover depletes, the mountain's surface reflects less sunlight and more heat is absorbed. With the rocks getting exposed, they absorb more heat, resulting in further ice melt."

Ref link:

http://timesofindia.indiatimes.com/articleshow/95329242.cms?utm_source=contentofinterest&utm_medium=text&utm_campaign=cppst

ACADEMICS

WHY ACADEMIC STRESS IS MORE SEVERE FOR STUDENTS FROM DISADVANTAGED BACKGROUNDS

Kids from disadvantaged backgrounds who experience academic stress tend to have lower math and reading scores according to a new study from BYU. Credit: Nate Edwards

Worrying about an upcoming test or feeling nervous to make a mistake in school is common for many school children. However, for elementary students coming from disadvantaged homes, such academic worry may have a heightened cost for school success than for advantaged kids, says a new BYU study. This means, Gibbs stated, that “socioeconomically advantaged kids show remarkably little to no impact of academic worry, suggesting that disadvantaged youth likely have much less support to combat school anxieties.”



“Education becomes an important focus For someone who cares about why some groups of people are successful and some are not. Gibbs says such findings hold important implications for schoolteachers and administrators who are striving to help students succeed academically after the COVID-19 pandemic disrupted classrooms across the nation, adding an extra layer of complexity to the educational landscape.

Freelancer : Tanishka Vivek koli

Reference link : <https://phys.org/news/2022-10-academic-stress-severe-students-disadvantaged.html>

STATE TO INTRODUCE MEDICAL STUDIES IN MARATHI FROM NEXT ACADEMIC YEAR

Medical education minister Girish Mahajan said that the decision of availing the syllabus in Marathi will help the students from rural parts of the state Mumbai: With the Madhya Pradesh and Uttar Pradesh governments introducing medical education curriculum in Hindi, the Maharashtra government said it will introduce medical education in



Marathi from the next academic year.

The medical fraternity, however, remains divided by the state government’s decision. Dr Pravin Shingare, former director, of the directorate of medical education and research (DMER) Maharashtra, said that medical education should either be in Hindi or continue to be in English.

“A medical student learning in Marathi may not be able to professionally practice outside Maharashtra/India. Even within Maharashtra, most of the cities are metropolitan. Maharashtra doctors are stated to be the best doctors as far as the skills are concerned,” he shared.

Freelancer – Gaurav Loke

Reference Link - <https://www.hindustantimes.com>

MEDIA

***MIRCHI EXPANDS ITS
DIGITAL PORTFOLIO WITH
THE LAUNCH - M-PING***

M-Ping enables clients to effectively advertise across all audio OTT platforms with an audience-centric and a platform-agnostic approach

Mirchi, India's no.1 city-centric music and entertainment company announces the launch of M-Ping – a one-stop solution for advertisers to reach relevant audiences across all audio OTT platforms.

M-Ping will enhance Mirchi's multi-media solutions offering to the advertisers and help deliver superior, end-to-end audio campaigns to them - including ideation, creation, and execution. Digital audio consumption in India has grown significantly through and posts the pandemic.



To advertisers, Mirchi provides customized, hyper-local, multi-media solutions.

Mirchi, owned by Entertainment Network India Limited (ENIL), is a media & entertainment company that operates India's largest private FM radio brand - Mirchi - operating 73 frequencies across 63 cities. Launched in 2001, Mirchi now has a variety of properties under its FM, LIVE and Digital platforms, each populated with multi-lingual, multi-platform and multi-format content.

The emphasis on generating results for advertisers, whether it is generating footfalls, creating buzz or inducing trails, with a focus on providing end to end solution under one roof, is what distinguishes Mirchi from its competitors.

Reference link
<https://m.economictimes.com>

***AMAZON EXPANDS MUSIC
CATALOG AND PODCASTS AD-
FREE FOR PRIME MEMBERS***

Amazon.com Inc. is making more ad-free music and podcasts avail Zee-Sony merger: Groups agree to sell 3 Hindi channels to address anti-competition concerns able to Prime members, sweetening its offering as competitors increasingly bundle entertainment with other services.

Amazon Music will extend a full catalog of music and podcasts without ads to its members under the existing \$139 annual Prime membership fee, the company said, seeking to draw more customers to its audio services. Starting Tuesday, Prime members, who have so far been able to listen to about 2 million songs for free, will now have access to 100 million songs in shuffle mode, ad-free, and at no additional cost to their membership



“We continue to innovate on behalf of our customers, and to bring even more entertainment to Prime members, on top of the convenience and value they already enjoy. We can't wait for members to experience not only a massively expanded catalog of songs, but also the largest selection of ad-free top podcasts anywhere, at no additional cost to their membership

Reference link :
<https://press.aboutamazon.com/news-releases/news-release-details/amazon-music-expands-its-prime-benefit-now-full-catalog-music>

ARTS

MOST EXPENSIVE PAINTING IN THE WORLD



This is a list of the highest known prices paid for paintings. The current record price is approximately US\$450.3 million (which includes commission), paid for Leonardo da Vinci's *Salvator Mundi* (c. 1500). The painting was sold in November 2017 through the auction house Christie's in New York.

The most famous paintings, especially old master works done before 1803, are generally owned or held at museums, for viewing by patrons. Since the museums rarely sell them, they are considered priceless. Guinness World Records lists Leonardo da Vinci's *Mona Lisa* as having the highest ever insurance value for a painting. On permanent display at the Louvre in Paris, the *Mona Lisa* was assessed at US\$100 million on December 14, 1962. Taking inflation into account, the 1962 value would be around US\$900 million in 2021.

The earliest sale on the list below (*Vase with Fifteen Sunflowers* by Vincent van Gogh) is from March 1987; with a price of £24.75 million (£74.1 million in 2021 currency). This sale tripled the previous record, and introduced a new era in top art sales. Before this, the highest absolute price paid for a painting was £8.1 million (£20.4 million in 2021 currency) paid by the J. Paul Getty Museum for Andrea Mantegna's *Adoration of the Magi* at Christie's in London on April 18, 1985. In constant dollars, the highest price paid before 1987 was by the National Gallery of Art when in February 1967 they acquired Leonardo da Vinci's *Ginevra de' Benci* for around \$5 million (\$41 million in 2021 dollars) from the Princely Family of Liechtenstein. The sale of Van Gogh's *Sunflowers* was the first time a "modern" (in this case 1888) painting became the record holder, as opposed to the old master paintings which previously had dominated the market. In contrast, there are currently only nine pre-1875 paintings among the listed top 89, and none created between 1635 and 1874.

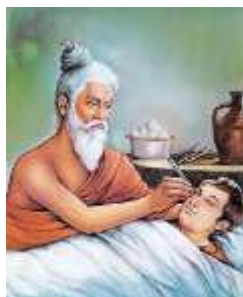
REF LINK: https://en.wikipedia.org/wiki/List_of_most_expensive_paintings

HISTORY

SUSHRUTA FATHER OF SURGERY

Sushruta is considered the "Father of Plastic Surgery." He lived in India sometime between 1000 and 800 BC, and is responsible for the advancement of medicine in ancient India. His teaching of anatomy, pathophysiology, and therapeutic strategies were of unparalleled luminosity, especially considering his time in the historical record. He is notably famous for nasal reconstruction, which can be traced throughout the literature from his depiction within the Vedic period of Hindu medicine to the era of Tagliacozzian during Renaissance Italy to modern-day surgical practices.

Sushruta attracted a number of disciples who were known as Saushrutas and were required to study for six years before they even began hands-on training in surgery. Before starting their training, they had to take a solemn oath to devote themselves to healing and to do no harm to others; which can be compared to Hippocratic Oath.



Sushruta wrote the Sushruta Samhita as an instruction manual for physicians to treat their patients holistically. Disease, he claimed (following the precepts of Charaka), was caused by imbalance in the body, and it was the physician's duty to help others maintain balance or to restore it if it had been lost. To this end, anyone who was engaged in the practice of medicine had to be balanced themselves.

Reference link :

https://journals.lww.com/annalsplasticsurgery/fulltext/2014/07000/sushruta_father_of_plastic_surgery.2.asp

[x](#)

Freelancer: Ashmit

SHIVKAR BAPUJI TALPADE

Talpade was born in South Bombay (present-day Mumbai), in a Pathare Prabhu family. The year of his birth has been reported as 1864. Talpade worked as a technical instructor in the art and craft department of Sir JJ School of Art. He was a member of the Arya Samaj.

Talpade's aircraft was reputed to have flown to a height of 1,500 feet (460 m), a claim that Velkar denies, stating that it rose to a small height before crashing. The aircraft has been described as a cylinder of bamboo, with claims it used mercury or urine as a fuel.



The absence of evidence of its construction is attributed to censorship by the British Raj. Talpade developed a reputation as the "first man to fly an aircraft", given that his achievement was supposed to have taken place eight years before the Wright Brothers flew their plane in 1903. Talpade's aircraft was unmanned: unmanned aircraft were already in existence at that time, and were flown successfully decades before Talpade's birth. The first such flight was by English engineer John Stringfellow, whose craft flew about thirty yards in 1848.

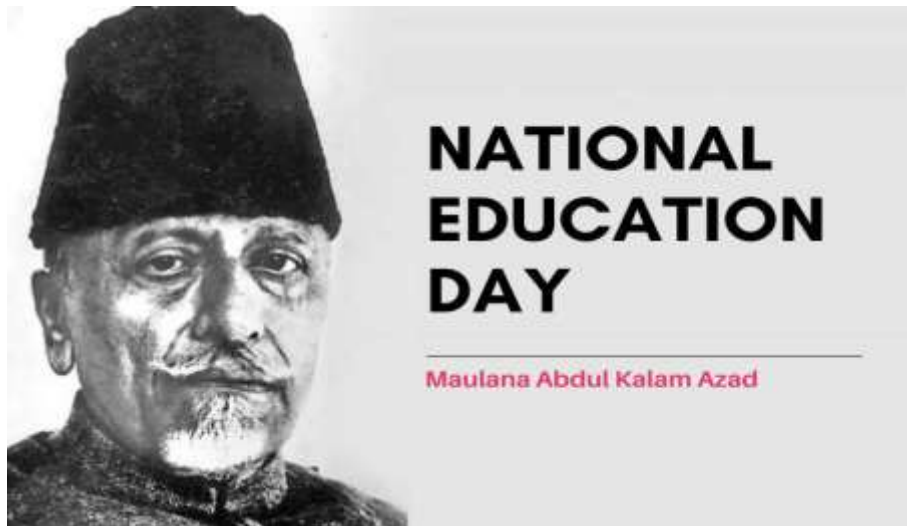
Reference link:

https://en.m.wikipedia.org/wiki/Shivkar_Bapuji_Talpad

Freelancer: Ashmit

LIBRARY

NATIONAL EDUCATION DAY



National Education Day is celebrated on November 11 every year to mark the birth anniversary of Maulana Abul Kalam Azad. Maulana Abul Kalam Azad served as the first Minister of Education of independent India from 1947 to 1958 in Prime Minister Pandit Jawaharlal Nehru's cabinet.

Azad laid the foundation of India's education system and to recognise his efforts, November 11 was chosen as National Education Day.

Azad was a reformer and a freedom fighter, who committed to building the nation through education. He served as the Minister of Education from August 15, 1947, to February 2, 1958, during which the UGC, AICTE, Kharagpur Institute of higher education, the Secondary education commission and the University education commission were established. Azad also played a major role in the establishment of other significant educational institutes like Jamia Millia Islamia and IIT Kharagpur.

In honour of Maulana Abul Kalam Azad, the Ministry of Human Resource Development announced November 11 as the National Education Day in 2008.

National Education Day is celebrated in schools by conducting various interesting and informative seminars, symposia, essay writing, rallies, etc. Students and teachers come together to raise awareness about the importance of literacy and the nation's commitment to all aspects of education.

This year, the theme for National Education Day is "Changing Course, Transforming Education." This theme highlights the need to reform the education system and make it adaptable to the current times.

REF LINK: <https://www.cnbtv18.com/india/national-education-day-maulana-abul-kalam-azad-history-significance-and-more-15115651.htm>

FOOD & HEALTHCARE

MASSAMAN CURRY: THAI FOOD



Massaman curry is a rich, flavourful, and mildly spicy Thai curry. It is a fusion dish, combining ingredients from Persia, the Indian subcontinent, and the Malay Archipelago (e.g. cardamom, cinnamon, cloves, star anise, cumin, bay leaves, nutmeg, and mace) with ingredients more commonly used in native Thai cuisine (e.g. chili peppers, coriander, lemongrass, galangal, white pepper, shrimp paste, shallots, and garlic) to make massaman curry paste. The substance of the dish is usually based on chicken or other meat, potatoes, onions, and peanuts. The richness comes from the coconut milk and cream used as a base, as for many Thai curries. In 2011, CNNGo ranked massaman curry as the #1 most delicious food in an article titled World's 50 most delicious foods. However, by a reader's survey, it ranked number ten. It remained at number one in the official, updated 2018 version. Due to its Muslim roots and therefore Islamic dietary laws, this curry is most commonly made with chicken, but there are also variations on this dish using duck, beef, venison, mutton, goat, or, less commonly, pork. As pork is haram (forbidden) in Islam, this last variant is not eaten by observant Thai Muslims. Vegetarians and vegans have created their own versions of this dish, such as using tofu and substituting any shrimp paste or fish sauce used. The Muslim roots of the dish are evident in many of the flavors of the massaman curry paste (nam phrik kaeng matsaman) that come from spices not frequently used in other Thai curries. Cardamom, cinnamon, cloves, star anise, cumin, bay leaves, nutmeg and mace would, in the 17th century, have been brought to Thailand from the Malay Archipelago and South Asia by foreigners, a trade originally dominated by Muslim traders from the Middle East, Indian subcontinent, and from the archipelago itself, but increasingly undertaken by the Portuguese, the Dutch, and the French East India Company. These foreign spices and flavors are then combined with local produce and flavors commonly used in native Thai cuisine such as dried chili peppers, cilantro (coriander) seeds, lemongrass, galangal, white pepper, shrimp paste, shallots, and garlic to make the massaman curry paste. The curry paste is first fried with coconut cream, and only then are meat, potatoes, onions, fish sauce or salt, tamarind paste, sugar, coconut milk and peanuts added. Massaman is usually eaten with rice together in a meal with other dishes. There are also traditional versions using oranges, orange juice, or pineapple juice as additional ingredients.

REF LINK: https://en.wikipedia.org/wiki/Massaman_curry

CULTURE & CUISINE

INDIAN FOOD CULTURE

Indian food is different from rest of the world not only in taste but also in cooking methods. It reflects a perfect blend of various cultures and ages.



NORTH INDIAN FOOD

Food in the north India, to begin with, Kashmiri cuisines reflect strong Central Asian influences. In Kashmir, mostly all the dishes are prepared around the main course of rice found abundantly in the beautiful valley.

WEST INDIAN FOOD

In western India, the desert cuisine is famous for its unique taste and varieties of food. Rajasthan and Gujarat are the states that represent the desert flavor of Indian food.

EAST INDIAN FOOD

In the eastern India, the Bengali and Assamese styles of cooking are noticeable. The staple food of Bengalis is the yummy combination of rice and fish.

SOUTH INDIAN FOOD

In the southern India, the states make great use of spices, fishes and coconuts, as most of them have coastal kitchens.

Freelancer - Mahek Shaikh

Reference link - <http://www.nhcgroupp.com/indian-food-culture/>

“FOOD IS NOT RATIONAL. FOOD IS CULTURE, HABIT, CRAVING AND IDENTITY.”

A cuisine is a style of cooking characterized by distinctive ingredients, techniques and dishes, and usually associated with a specific culture or geographic region. Regional food preparation techniques, customs, and ingredients combine to enable dishes unique to a region.



EVOLUTION

Cuisines evolve continually, and new cuisines are created by innovation and cultural interaction. One recent example is fusion cuisine, which combines elements of various culinary traditions while not being categorized per any one cuisine style, and generally refers to the innovations in many contemporary restaurant cuisines since the 1970s. Nouvelle cuisine (New cuisine) is an approach to cooking and food presentation in French cuisine that was popularized in the 1960s by the food critics Henri Gault, who invented the phrase, and his colleagues André Gayot and Christian Millau in a new restaurant guide, the Gault-Millau, or Le Nouveau Guide.[citation needed] Molecular cuisine, is a modern style of cooking which takes advantage of many technical innovations from the scientific disciplines (molecular cooking).

Freelancer: Sumaiya Shaikh

Refrence link:

<https://en.m.wikipedia.org/wiki/Cuisine>

TRAVEL & TOURISM

CHORABARI LAKE

Chorabari Lake, also known as Gandhi Sarovar, was a glacial lake at the snout of the Chorabari Glacier at an altitude of 3,900 m (12,800 ft). It was about 2 km (1.2 mi) upstream from the town of Kedarnath in the Indian state of Uttarakhand, part of the Mandakini River system. On 17 June 2013, the moraine holding back the waters of the lake gave way and vast quantities of water cascaded down the valley below, causing a catastrophic flash flood. The lake did not reform after the event because much of the moraine had been washed away, leaving a boulder-strewn flat area with a small stream flowing through it.



The Chorabari Glacier is in a cirque some 6 km (3.7 mi) wide, and the meltwater flows down a narrow steep-sided valley.. Like many others, the Chorabari Glacier has been shrinking during the 21st century, and by 2013 the snout of the glacier had retreated several hundred metres from the moraine.

A monitoring camp set up beside the glacier by the Wadia Institute of Himalayan Ecology was monitoring water levels in the lake; most years, the water depth increased by between 2 and 4 m (7 and 13 ft) at the start of the monsoon.

Freelancer: Vedant sutar

Reference link:

https://en.m.wikipedia.org/wiki/Chorabari_Lake

THE GOLDEN TEMPLE

The Golden Temple (also known as the Harmandir Sahib, lit. 'abode of God', Punjabi pronunciation: or the Darbār Sahib, 'exalted court', is a gurdwara located in the city of Amritsar, Punjab, India.[3][4] It is the preeminent spiritual site of Sikhism. It is one of the holiest sites in Sikhism, alongside the Gurdwara Darbar Sahib Kartarpur in Kartarpur, and Gurdwara Janam Asthan in Nankana Sahib.



The man-made pool on the site of the temple was completed by the fourth Sikh Guru, Guru Ram Das, in 1577. In 1604, Guru Arjan placed a copy of the Adi Granth in Harmandir Sahib. The Gurdwara was repeatedly rebuilt by the Sikhs after it became a target of persecution and was destroyed several times by the Mughal and invading Afghan armies. [Maharaja Ranjit Singh, after founding the Sikh Empire, rebuilt it in marble and copper in 1809, and overlaid the sanctum with gold leaf in 1830. This has led to the name the Golden Temple.

Over 150,000 people visit the holy shrine every day for worship.[15] The Gurdwara complex has been nominated as a UNESCO World Heritage Site, and its application is pending on the tentative list of UNESCO.

Freelancer: Prathmesh sutar

Reference link:

https://en.m.wikipedia.org/wiki/Golden_Temple

SPORTS***HISTORY OF CARROM***

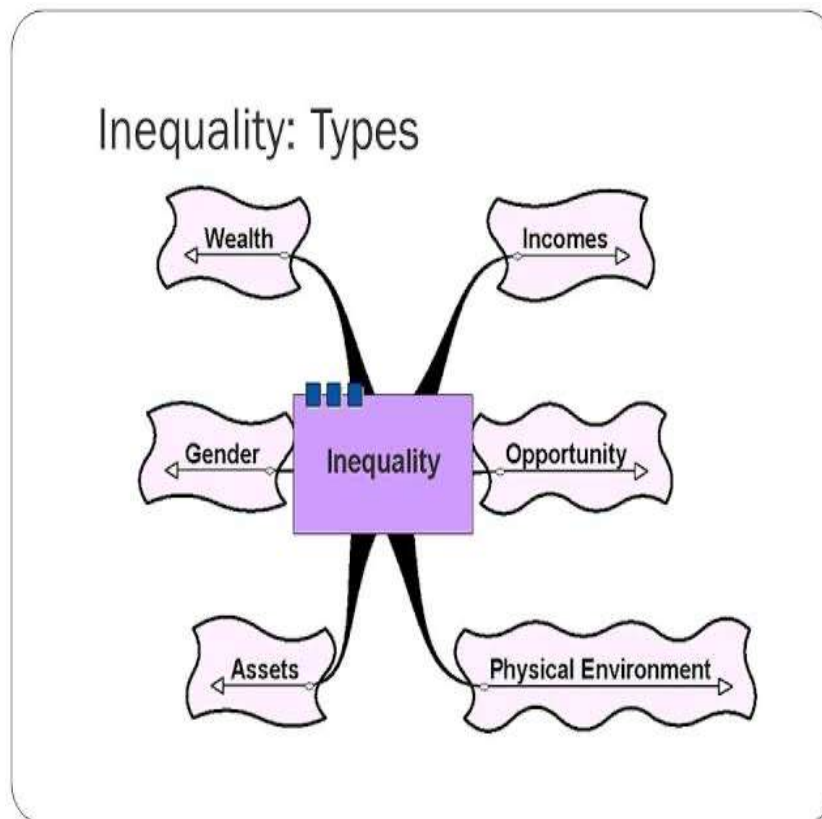
Carrom is a tabletop game of Indian origin. The game is very popular in the Indian subcontinent, and is known by various names in different languages. In South Asia, many clubs and cafés hold regular tournaments. Carrom is very commonly played by families, including children, and at social functions. Different standards and rules exist in different areas. It became very popular in the United Kingdom and the Commonwealth during the early 20th century. The game of carrom originated in India. One carrom board with its surface made of glass is still available in one of the palaces in Patiala, India. It became very popular among the masses after World War I. State-level competitions were being held in the different states of India during the early part of the 20th century. Serious carrom tournaments may have begun in Sri Lanka in 1935 but by 1958, both India and Sri Lanka had formed official federations of carrom clubs, sponsoring tournaments and awarding prizes. The International Carrom Federation (ICF) was formed in the year 1988 in Chennai, India. The formal rules for the Indian version of the game were published in 1988. In the same year the ICF officially codified the rules. The game has been very popular throughout South Asia, mainly in India, Pakistan, Bangladesh, Sri Lanka, Nepal and the Maldives. The game is also popular in many of the countries in the Arabian Peninsula, including Saudi Arabia, Kuwait and Bahrain. It has gained some popularity in United Kingdom, Europe, North America and Australia where it has been introduced by the Indian diaspora. The UKCF was formed in 1991 in London. The main work of this organisation is to promote the game of Carrom throughout the UK and ensure the participation of UK players in all major international championships. The UKCF have hosted 3 Euro cups in England and have had fantastic success in the tournament with UK players. UKCF organised national championships and league tournaments throughout the UK on annual basis. The United Kingdom Carrom Federation has finalised their preparation for the 7th World Carrom Championship, to be held in Birmingham, United Kingdom from 7 November til 11 November. Around 20 countries have confirmed their participation in the Championship. The United States Carrom Association reports on competitions in the US and Canada and has a player ranking list as of the last tournament. A group of Carrom lovers grouped together in 2004 and established the Pakistan Carrom Federation or PCF. The PCF have worked to build clubs across Pakistan to promote and teach the game. The German Carrom Federation was founded in 1986 with the objective of supporting and maintaining the game of Carrom. The federation over sees Germany Carrom Clubs and teams throughout Germany. The Italian Carrom Federation was founded in 1995 by a group of Carrom enthusiasts and is responsible for the spread of the game throughout Italy. The federation is supported by a large number of volunteers who regularly run events throughout Italy to teach and educate about the game.

REF LINK: <https://en.wikipedia.org/wiki/Carrom>

SOCIAL ISSUE

INEQUALITY IN NATURE AND SOCIETY

Inequality is one of the main drivers of social tension. We show striking similarities between patterns of inequality between species abundances in nature and wealth in society. We demonstrate that in the absence of equalizing forces, such large inequality will arise from chance alone. While natural enemies have an equalizing effect in nature, inequality in societies can be suppressed by wealth-equalizing institutions.



Several societies have seen as little as 1% of their population own approximately 50% of the total wealth. This was the case in many Western countries around 1900, including Britain, France, and Sweden, and some claim that at present, roughly 1% of the population owns 50% of total wealth at the global level (1, 2). Similarly, in natural communities, a small fraction of the total species often makes up most of the biomass; for instance, a recent study of the Amazon rainforest revealed that roughly 1% of the tree species account for 50% of the total stored carbon (3). Although the correspondence between the dominance in society and this famously diverse ecosystem may be a coincidence, it raises the questions of whether there might be generic intrinsic tendencies to such inequality, and what could be the unifying mechanisms behind it.

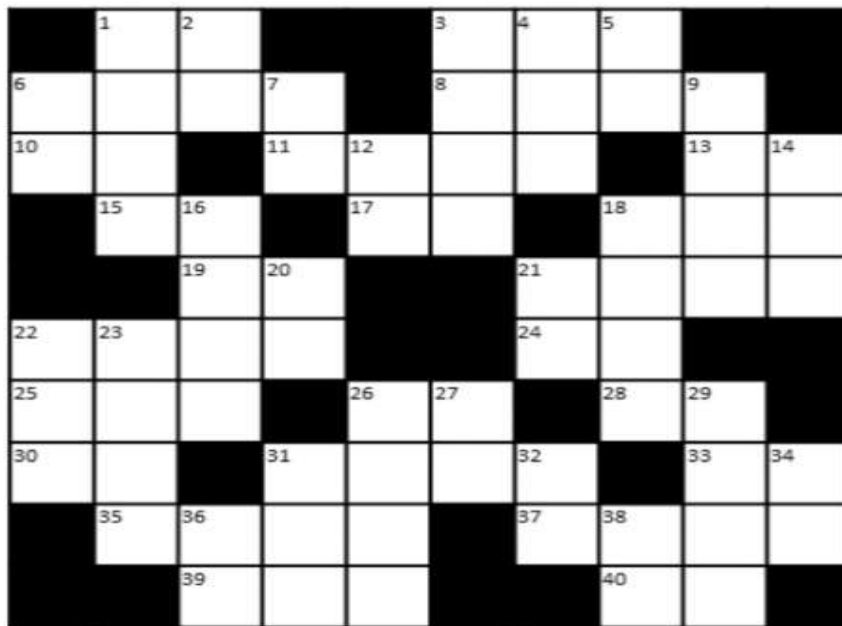
Freelancer : Aayush Sinha

Ref: <https://www.pnas.org/doi/10.1073/pnas.1706412114>

STUDENT'S SECTION

CROSSWORD PUZZLE

Cross Number #1



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ACROSS

- 1. $22 - 9$
- 3. $159 - 13$
- 6. $465 + 750$
- 8. $2329 + 3294$
- 10. $25 - 10$
- 11. $18833 - 9266$
- 13. $20 - 7$
- 15. $15 + 16$
- 17. $120 - 24$
- 18. $952 - 344$
- 19. $99 - 40$
- 21. $445 + 8975$

- 22. $1496 + 930$
- 24. $124 - 46$
- 25. $1290 - 300$
- 26. $98 - 44$
- 28. $11 + 5$
- 30. $27 + 40$
- 31. $9284 - 2589$
- 33. $44 - 10$
- 35. $3292 - 768$
- 37. $9 + 1616$
- 39. $858 - 356$
- 40. $1 + 10$

DOWN

- 1. $710 + 543$
- 2. $46 - 15$
- 3. $297 + 1269$
- 4. $235 + 232$
- 5. $83 - 21$
- 6. $15 - 4$
- 7. $29 + 30$
- 9. $5457 - 2355$
- 12. $24 + 35$
- 14. $560 - 180$
- 16. $381 + 1139$
- 18. $12346 + 5865$
- 20. $27 + 69$
- 21. $183 - 86$
- 22. $338 - 42$
- 23. $280 + 4692$
- 26. $10786 - 5144$
- 27. $27 + 22$
- 29. $12200 - 5879$
- 31. $687 - 67$
- 32. $62 - 11$
- 34. $21 + 24$
- 36. $61 - 6$
- 38. $17 + 44$

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