



सत्यमेव जयते
Embassy of India
Jakarta

5 - 11 July 2021

INDIA'S LATEST NEWS



परदेश में अपना देश: भारतीय दूतवास
Indian Embassy: Home away from Home

NEWS HIGHLIGHT

- First shipment of Mishri variety of cherries from Kashmir exported to Dubai;
- At CoWIN Global Conclave, PM Narendra Modi hails 'one earth, one health' principle;
- Mary Kom, Manpreet named flag-bearers at Tokyo Olympics opening ceremony;
- In a first, Himalayan yaks to be insured;
- Nitin Gadkari inaugurates country's First Private LNG plant in Nagpur.

MISSION'S ACTIVITIES



First shipment of Mishri variety of cherries from Kashmir exported to Dubai

In a step towards boosting horticultural crops exports, a first commercial shipment of Mishri variety of luscious cherries from Kashmir valley has been exported to Dubai from Srinagar. APEDA assisted the shipment of cherries to Dubai by MS Desai Agri-Food Private Limited, a venture company of MS Innoterra, Dubai. Prior to this shipment, a sample consignment was sent in the middle of June 2021 from Srinagar to Dubai through air which were transhipped from Mumbai. Following an encouraging response from the consumers in Dubai, the first commercial shipment of Mishri variety of cherries were exported to Dubai. The union territory of Jammu and Kashmir produces more than 95% of the total country's production of commercial varieties of cherries in the country. It produces four varieties of cherry – Double, Makhmali, Mishri and Italy.

Source: PIB

At CoWIN Global Conclave, PM Narendra Modi hails 'one earth, one health' principle

Prime Minister Narendra Modi on Monday flagged off the CoWIN Global Conclave to make available the vaccine registration platform to all nations that seek it. The conclave will witness participation from health and technology experts across the world. Fifty countries, including Mexico, Canada, Uganda and Nigeria, have expressed interest in adopting CoWIN to run their inoculation drives, PTI reported. Modi has instructed officials to create an open-source version of the vaccine registration platform and share it for free with any country which wants it. The conclave aims to share India's experience with regards to universal vaccination to fight COVID-19 through Co-WIN, the National Health Authority said.

Source: financialtimes

Mary Kom, Manpreet named flag-bearers at Tokyo Olympics opening ceremony

Multiple-time world boxing champion and Olympic medallist MC Mary Kom and men's hockey team captain Manpreet Singh will have the honour of carrying the Indian tri-colour in the opening ceremony of the Tokyo Olympics on July 23. It is for the first time, that a male and female flag-bearer will lead their respective national contingents when they march into the Olympic Stadium. The step is part of the International Olympic Committee's (IOC) endeavour to usher in gender parity in the Olympics. Wrestler Bajrang Punia has been named the flag-bearer for the closing ceremony. The size of the Indian contingent will be around 126 athletes, including alternate players for team sports, and 75 officials, bringing the total strength to 201, an Indian Olympic Association statement said.

Source: hindustantimes

In a first, Himalayan yaks to be insured

The high-altitude yak, feeling the climate change heat across the Himalayan belt, will now be insured. The National Research Centre on Yak (NRCY) at Dirang in Arunachal Pradesh's West Kameng district has tied up with the National Insurance Company Ltd. for insuring their livestock. The insurance policy will shield the yak owners against the risks posed by weather calamities, diseases, in-transit mishaps, surgical operations and strikes or riots. According to the policy, the owners would have to get their yaks ear-tagged and provide a proper description in order to get their animals insured. Total yak population in India is 58,000. Union Territories of Ladakh and Jammu & Kashmir have 26,000 Yaks, followed by 24,000 in Arunachal Pradesh, 5,000 in Sikkim and 2,000 in Himachal Pradesh. Some 1,000 Yaks are there in West Bengal and Uttarakhand.

Source: thehindu

Nitin Gadkari inaugurates country's First Private LNG plant in Nagpur

Union Transport Minister Nitin Gadkari inaugurated the country's First Private LNG (Liquefied Natural Gas) plant in Nagpur on Sunday. He said, LNG is a clean and cost effective fuel which is capable of decreasing the logistics cost. It has also potential of creating ample job opportunities. LNG is the fuel of the future and will revolutionize the transport sector. The Country's first LNG facility plant has been set up by Baidyanath Ayurvedic Group on Kamptee Road near Nagpur Jabalpur Highway. Mr. Gadkari also informed that the Central Government is promoting Ethanol, Electric, CNG, LNG gas as an alternative to conventional fuels. He pointed out that the country produces surplus sugar and rice. He suggested that surplus of such products can be used to make biofuels. Experiments were carried out to produce bioethanol from these agricultural products which have succeeded.

Source: newsonair



Milkha Singh (October 17, 1935- June 18, 2021)



Milkha Singh, who is more famously known as the Flying Sikh, was born in Lyallpur(Pakistan)- part of undivided India. During the partition of India, Milkha Singh moved to India from Pakistan in 1947. He made out a living by working in a roadside restaurant before joining the Indian army. It was in the army that he realized his abilities as a sprinter. He became the first Indian male to reach the final of an Olympic athletics event when he placed fourth in the 400-metre race at the 1960 Olympic Games in Rome.

At the 1958 Asian Games, Singh won both the 200-metre and 400-metre races. Later that year he captured the 400-metre gold at the Commonwealth Games, which was India's first athletics gold in the history of the Games. He narrowly lost the bronze medal in the 400 metres at the 1960 Olympic Games in Rome. He retained his 400-metre gold at the 1962 Asian Games and also took another gold as part of India's 4 × 400-metre relay team. He made a final Olympic appearance at the 1964 Tokyo Games as part of the national 4 × 400 team that failed to advance past preliminary heats.

Singh was awarded the Padma Shri in 1959. After his retirement he served as the Director of Sports in Punjab. In 1962, in a race in Pakistan, he defeated Abdul Khaliq, the winner of the 100 metres gold at the Tokyo Asian Games. He was christened the 'The Flying Sikh' by the Pakistani President Ayub Khan. His autobiography, The Race of My Life (co-written with his daughter Sonia Sanwalka), was published in 2013.



FLAVOR'S OF INDIA

CHICKEN ANGARA TIKKA

Recipe Servings: 4
Prep Time: 20 mins
Cook Time: 20 mins
Total Cook Time: 40 mins
Difficulty Level: Easy

Ingredients of Chicken Angara Tikka:

- 500 gms Boneless chicken pieces
- 2 Tbsp Ginger garlic paste
- 1 tsp Red chilli powder
- 1 tsp Degi mirch powder
- 1/2 Cup Mustard oil
- 1 tsp Chaat masala
- 1 tsp Garam masala
- 4 Tbsp Besan
- 1 tsp Black pepper powder
- 1/2 Cup Hung curd
- 1 tsp Kasuri methi
- Salt as required
- 2 Tbsp Lime juice

How to make Chicken Angara Tikka:

- Take the chicken pieces and marinade in 1 tbspn ginger garlic paste, lime juice, salt and half of the red chilli powder and degi mirch powder. Let this sit for at least 30 mins.
- For the 2nd marinade, in a bowl take mustard oil, remaining of your red chilli powder and degi mirch powder, and all the dry masalas, along with hung curd and besan. Mix everything well until a smooth creamy paste is formed.
- Get the chicken and coat properly in the marinade and let this sit for another 15 minimum.
- The tikka is ready to be cooked, place it in skewers and roast on the tandoor.
- Enjoy the aromatic fiery tikkas with a mint and curd chutney and some onion slices.

About Chicken Angara Tikka:

There is a reason for calling this an 'Angara' tikka because it is as hot as burning coal and as spicy as its fiery red colour.

Source: food.ndtv



PALACES IN RAJASTHAN (2)



KARAU LI CITY PALACE

Built in the fourteenth century, the monumental City Palace was originally built by Arjun Pal. The structure that one can see now is erected by Raja Gopal Singh in the eighteenth century. This antique building is treasure house of colonial architecture, stone carvings, lattice work windows and magnificent royal style of framework and frescoes. One can notice a hoard of colours in this beautiful palace. Shades of red, white and off-whites are the most common amongst all. However, what tops it all is the view from the terrace from where one can see the entire town laid out by the River Bhadrawati.

Source: <http://www.tourism.rajasthan.gov.in/>





JAIPUR CITY PALACE

Located deep within the walled city, the City Palace Complex was conceived and built by Maharaja Sawai Jai Singh II, the founder of Jaipur. A beautiful fusion of Mughal and Rajput architecture, the palace is still home to the last ruling royal family which lives in a private section of the palace. Maharaja Sawai Jai Singh II is credited with building most of the structures, but it was expanded upon by later rulers as well. The City Palace Complex includes the Mubarak Mahal (the palace of reception) and the Maharani's Palace (the palace of the queen). Mubarak Mahal now houses the Maharaja Sawai Man Singh II Museum and displays a vast and unique collection of royal costumes, delicate Pashmina (Kashmiri) shawls, Benaras silk saris, and other dresses with Sanganeri prints and folk embroidery. The clothes of Maharaja Sawai Madho Singh I are also on display. The Maharani's Palace, surprisingly, has an interesting display of very well-preserved Rajput weaponry, some dating back to the 15th century. Other than the arms, the palace is adorned with beautiful paintings on the ceiling that are well-maintained.

Source: <http://www.tourism.rajasthan.gov.in/>



सत्यमेव जयते

Embassy of India

Gama Tower, Jl. H.R. Rasuna Said
Kav. C22, Kuningan, Jakarta 12940

W : indianembassyjakarta.gov.in

f : IndiaInIndonesia

t : IndianEmbJkt

YouTube : Embassy of India Jakarta

Feedback/Suggestions:

We welcome suggestions/feedback of our readers on e-bulletin. Kindly send your views to us on info.india.jakarta@gmail.com

DISCLAIMER: The Embassy of India, Jakarta, has acquired information from the various sources indicated in the newsletter. Though due diligence has been performed, the Embassy is not responsible for correctness and accuracy of reports.