Royal Harbinger



& Much More

By the Way Blue Whale: A Game **Designed to Kill Teenagers**

The Blue Whale Challenge

The Blue Whale Game also "Blue Whale Challenge", is an internet game that now exists in several countries.

The game allegedly consists of a series of tasks assigned to players by curators during a 50-day period, with the final challenge requiring the player to commit suicide.

Where does this idea come from?

Who has created this suicidal game?

What was the purpose behind designing this killer game? Philipp Budeikin, a former student of psychology who was expelled from his university, claimed that he invented the game. Budeikin stated that his purpose was to "clean" the society. Those who seem to be weak or want to commit suicide, were his easy targets

In 2016 a Russian journalist investigated the facts and wrote an article on Blue Whale Challenge. Budeikin was arrested and found guilty to provoke 16 teenager girls to commit suicide.

The game is based on the relationship between the challengers and the administrators of this Game. These administrators give frequent tasks to the players per day. These tasks have to be completed within the given time and players pledge to not to tell others about this Game. Some tasks can be given in advance, while others can be passed on by the administrators on that day. Admins keep an eye on the players and tease them if they fail in completing the given task. Admins control your mind like a remote control and the most interesting part is that the player can not quit this game. Changing of mobiles or Sims are useless because these curators have all the information about player's family. They can reach you anywhere till you finish the most horrible last task in which you have to take your own life. Curators play with the psychology of the player and know how to mould his or her mind.

Who are the victims?

Those who are introvert, shy, dejected or internet savvy can easily be targeted by the curators. It's sad that teens don't trust their parents and strangers are guiding them to commit suicide.

Stress is overpowering us and to fulfil the greed to earn money by hook or crook is responsible for the change in society. Parents don't have time to spend with children. It's really shocking that children are waking up early by 4.20 AM and their parents are unaware of this fact. If a child is watching horror movies or cutting his hands, how can his/ her parents be so ignorant?

Evil does not come from outside, it is within us. It's not a time to blame Game planners, it time to blame those parents who are giving expensive devices to their kids. There is no one to stop them from opening or joining these secret sites. Actually there are many children who feel melancholy and feel insecured. Parents and teachers are not reading their minds. Everyone is busy in making them machines who can bring lacs and crores to home. Zero tolerance is another factor behind this theory. If someone bullys a child and he/ she unables to control emotions, can take this deadly step.

The main question is now coming up.

Why are we earning money?

It's of no use if children are being ignored in such a way that they are ready to end their life brutally. Distances between parents and kids are getting higher.

Talking to your children and spending time can be the best solutions. Counsellors can talk to these children and provide help on time. But the main cause of these deaths must be removed to prevent other teenagers to take their lives. Banning these sites or apps are temporary solutions. Best way is to keep healthy environment in families. Parents must learn to give time to their kids and guide them to be better human beings. Awareness campaigns should be run on large scales during assemblies in schools. Parents must be guided to tackle the problems of their children. After all life is precious and can't be returned.

Blue Whale is definitely a big challenge to parents who are participating in an endless race of status and luxurious life.

Alast question to my readers: Who is dangerous, Blue Whale or changing societal rules?



Born at barely 24 weeks, 520 gm baby beat odds to survive

Udaipur: Baby Maya's tale of survival is an extraordinary one. The micro-preemie, who was born prematurely at just 24 weeks of gestation [Five and half months] and weighed only 520 grams, fought for three-and-half months to survive a stormy course in the neonatal ICU of Jivanta Children's Hospital, Udaipur Smallest ever survived in Rajasthan.

Born to couple Maya and Dev Singh [name changed] from Narnaul, Harvana married for 18 years. She started premature labour pains and leaking of amniotic fluid at 24 weeks of her pregnancy. The ultrasonography revealed nearly absent amniotic fluid. Couple rushed to Udaipur and as the survival of baby was getting compromised was taken up for emergency caesarean section. Twin babies were born weighing just 520 grams and 480gms at birth on 29th May. These babies were very pre-



cious and the only hope for the family . The baby required artificial breathing support to regularize her breathing and then quickly transferred to Jivanta neonatal ICU. However 480 gram baby detected to have major brain hemorrhage shortly after birth, treatment was discontinued on parents consent.

"To salvage baby of this size is mammoth task and big challenge. At the best of centres, only 30% of such babies born this early survive. Most doctors do not even attempt to save such babies, as the possibilitv of healthy survival is low." Said Dr S K Tak.

"There is no documented record of survival of baby born so early and weighing this low in Rajasthan. Last reported smallest baby survived in Rajasthan was Baby Geeta (607 gm and born at 27 weeks) @ Jivanta children Hospital." Said Dr R K Agrawal. Dr Pradeep Suryawanshi added, "Baby born this small have Jivanta Neonatal ICU under

extremely poor function of all body organs include lungs, heart, brain, kidney, skin, intestine & all of them need support for survival of baby. This is where skilled & dedicated Neonatologist & Nursing staff is required, as the margin of error is close to zero. Problems related to any single system can singularly kill the baby & only 5-10% survive without brain damage." The baby was managed & looked after at

precise care of Neonatologist Dr. Sunil Janged, Dr. Nikhilesh Nain & trained nursing staff. At beginning baby was struggling to breathe, so was put on ventilator & given surfactant to expand tiny immature lungs. Baby was having infection in blood, his haemoglobin level was very low at birth which required blood transfusions. His heart functions and pumping was poor. Baby also had large connection between two major vessels [patent ductus arteriosus], which was closed with medicines. His gut was immature & he could not be fed, so baby was put on TPN which means giving all essential nutrients such as protein, carbohydrate by blood. To get Venous access umbilical lines

were put. Such babies losses water very quickly through their parchment like skin & their weight drops down further. These are some of many problems one faces while managing such babies.

Regular screening of heart & brain were performed to rule out any bleeding in brain. Due to brain immaturity baby used to forget to breathe, we call it as apnea of prematurity. Baby required ventilatory support for 70 days.

In all he was in NICU for 102 days, today he is being discharged, on discharge his weight is 1.710 Kg . By far his progress in NICU is satisfactory, Brain is structurally normal, eyes are developing normally. It was long & tough journey for me & my team, It is the latest technology, high end expertise of our NICU team, which has pulled this off.

In last 2 years Jivanta has successfully treated more than 75 extreme premature babies weighing less than 1000 grams and having more than 90% survival of extremely low birth babies" said Dr. Sunil Janged , Chief Neonatologist at Jivanta Children Hospital.

CHENNA PODA (COTTAGE CHEESE **PUDDING**) **INGREDIENTS**

Chenna squeezed (freshly curdled)

Suji / Semolina - 50 Gm Castor Sugar - 200 Gm Cardamom powder - 1 teaspoon

Raisins - 100 Gm PROCEDURE:

*Once you make the Paneer/Chenna, you need not press it as you normally do. Let it stand on the sieve for 10

Roast the raisins and cashew nuts in ghee and keep it aside.

Then take the Chenna in a big bowl and mash it thorough-

Next add semolina and sugar. Mix the chenna, semolina and sugar well. It will turn very soft and crumbly. Now add the cardamom powder, roasted nuts and raisins. Mix again.

For getting the caramelized effect on the top, apply a tablespoon of ghee to the baking tin. Sprinkle a tablespoon of sugar on the tin. Hold the tin slightly above gas stove for few mins to melt the sugar. Spread the melted sugar evenly. Then transfer the chenna mix over the caramelized sugar.

Preheat the oven at 185 deg c. Then bake the chenna for 30 mins insert a toothpick to check. It is cooked well if the tooth; comes out clean. Cool it for 2 to 3 hours and then turn it upside down. Slice

and serve. It stays fresh for a week in the refrigerator. **Chef Satish Comments:**

Chenna poda can be made in different flavored with lot of vari-



Udaipur: In 62nd District Rural Sports Competition held in Gandhi Ground, the Under-19 cricket team of Maharana Mewar Public School, under the leadership of Aditya Bhansali defeated the team of Guru Nanak School by nine runs in the final.

Championship shield was given to MMPS. all-rounder Rishu Raj Chaudhary, Dhawal Bhatnagar and Kushagra Singh Sisodia put their best. Prakhar Bharadwaj was declared as the Man of

Colorful presentation on RSDF"s Performance Day

Udaipur: Bollywood Salsa ,Modern Kathak, hiphop and contemporary dances performed by students RSDF on Performance Day at celebration mall

RSDF Director Leena Sharma said that during this special occasion, the poster of 'Expresso Magazine' and 'M-Square' dance documentary 'Roshni' were released during thrilling presen-

RSDF - Rajeev Surti Dance Factory Choreographer Director Gurujee

Ajit Kumar Jain, Rotary Panna President Rakesh Sen, Tarika Bhanu pratap, Lovedeep of Celebration Mall, Mukesh Madhavani director of Ashoka palace, Peacock Parlor director Uma Sen, SheetalShekhawat from , Paniharin & director of Sanjay Infrastructure Constructions Pvt Anjuagiri Goswami graced the

Dance talents of RSDF's Sector-5 and Saheli nagar branch gave a number of memorable performances one after the other. The program started with Marathi Ganesha Vandana Dance. After this, the younger children in Kidhash Kathak did not get the blister if the steps were taken along with the rhythm. Bollywood dance Hava Hava forced to bounce audience, Shivani Paliwal, who returned with training in the United States Rock band, presented the productions of Swalala and Arant My Falat 'to show the global colors of dance in the program.



The main attraction of the show were dance performances from Don, Namaste London, Janu Tum or Jaane Na, Wanted, Me and Mrs. Khanna, Golmaal, Rais,

Rajiv Surti taught dance talents many steps and offered blessings to the parents that they teach children and get rid of their interest. Without the support of parents, children cannot move

Going forward with interest and perseverance, success will definitely lead to success. On this occasion. Samradhi Jain Bhavya Yadav, Advaita Tank, Manali, Heenal, Pallavi, who were not presenting the superb renditions of Rotary Panna, were also

Miss and Mrs. Beauty of Rajasthan competition



Udaipur: Finale of the Miss and Mrs. Beauty of Rajasthan competition organized by APEX AMI.com, a college student organization, was held on Sunday at the Sukhdiya Rang Manch, Town Hall, in which 18 selected candidates from various different venues of Rajasthan, wearing Indian, Western wear, shown talent in three rounds . The chief guest of the program was Mayor Chandra singh Kothari

Miss Shruti Srivastava crowned as The Miss Beauty of Rajasthan, while Nav Nidhi Singh and Kavva Swaroop, has to satisfy with first and second runners-up. The Mrs beauty of Rajasthan winner was Smt Anjali Bhavsar, the first runner up Parida Bhatnagar, the second runner up Yashita Jain. Were

the first phase was organized as Traditional, in which 10 Miss and 8 Candles were exhibited by the master of Indian dresses seemed as though the moon had landed on earth. The second Round Talent Round was organized in which all the contestants attempted to attract judges by showing the hidden talents within their songs, music, dance and acting. Third Round Western was organized in which all the compet-

Yash Jain and Priyanka Gandhi, displayed their talent in front of everyone. The face of all the counterparts was beautiful. On this occasion, Mayor Chandra singh Kothari said that the organizing of these types of events shows the image of the city in a positive shape in the state and the world. Visiting the image, the tourists come from Udaipur to the countryside.

ing designers, wearing the newly designed clothes made by

On this occasion, Mukesh Madhavani of M Square Productions challenged everyone to unite to bring Film City to Udaipur. Initially, Gopaar Gayri and Vishal, the explorer of APEX told that in the next year, Mr. Model of Rajasthan will be organized in which the participants from across the state will take part. He told that the Apex institution brings the state's talents out of this kind of event and provides them with a platform so that they can perceive the talent of the country as a genius of country. Initially, the presentation of felicitated Vandana by girls of

Nisha JamVwal's Biopic will motivate billions worldwide!

Nisha JamVwal has been listed at the fourth highest position amongst the Top ten profiles with the highest google+ followers in #india preceded only by the Dalai Lama, Narendra Modi and T Series

Celebrity Columnist, Interiors Architect and Actor, Nisha JamVwal's life has been an inspiration for billions and even caught the eye of world famous author Lord Jeffrey Archer so that he chronicled her real life story in his tale 'Caste Off' in the book 'And Thereby Hangs A Tale', where she is called by her own name, Nisha JamVwal.

The good news is that this inspirational story that would motivate women all over the world will now be portrayed on the silver screen not only because the story generated a lot of interest worldwide, but that Archer has an innate attraction for Hindi cinema, and he cannot wait for his story on the life of Nisha JamVwal to be made into a full blown Bollywood film.

So far no story or book essayed by Archer has been crafted into a movie and he wishes to collaborate in an Indo British bilingual venture scripted on the story of 'Caste-Off'. Says JamVwal "I think Jeffrey's fans and readers will love the movie based on a story that is real but edited with such style and staccato quickness, where there is inspiration but also romance and ambition. In India viewers will enjoy seeing the story of a page three diva they have known and seen so often in the media, without knowing the reality of her life!' Jeffrey adds: "This is my favourite story because it's genuinely original and unique. I am unlikely to come across a love story which is so moving or touching

in my lifetime, and I naturally hope it will be made into a Bollywood film."

On another count Nisha JamVwal has been weighing the offers she has received as Talk Shows host on TV where she will chat to Actors, Contemporary Indian Artists, Business Magnates, Politicians and Bollywood directors and film celebrities. She is also considering options of being part of some exciting Bollywood movies which appeal to her.

Nisha JamVwal is presently managed internationally by the globally renowned company AS Entertainment. Nisha's erstwhile

shows on television 'Home Shanti Home', 'Meri Saheli' were grand successes and she also participated in the countdown show for Zoom 'Red Hot Countdown'. She is not only articulate and comfortable in her friendships with the famous persona she will conduct live chats with, but she is also canny with live, impromptu conversations on camera having been a talk show host in her nascent teen years on Doordarshan's 'Youth Forum'. Nisha JamVwal, a lady of rare fortitude and courage received the 'Women's Achievers Award' from the 'Femina' World Women Leadership Congress 2017 for her outstanding career performance and CSR work and her life of courage and determination where she treated crisis and adversity as her ally to catapult herself into a famed persona, her joie the vivre and exuberance in the face of personal challenge and hardship make her an inspiration to many women in the world. Nisha also

writes and authors six columns on relationship management, interiors, lifestyle, design, and contemporary art and is a famed Luxury Brand Consultant with Luxury Brands like Zoya by the house of TATA.

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