

# Udaipur –Dungarpur-Ahmedabad Railway Line Project Runs at Snail Speed

**Udaipur:** Udaipur – Dungarpur railway Line Project which started in 2014 is running at a snail speed with no sign of its completion in near future. Several deadlines have been announced time and again but there is no increase in the pace of work. In January 2021 it was announced that

by mid 21 the project will be complete and trains will start plying between the two major cities. But the whole year has passed and still there is no chance of the route becoming operational in near future. The gauge conversion of the 300 km Udaipur-Himmatnagar-Ahmedabad section was taken

up in 2014 at an estimated cost of Rs 2,135 crore under which the work is being done. The project was taken up in phases under which blanketing and earthwork were undertaken. A total of 155 road over bridges (ROBs) and road under bridges (RUBs) are being constructed under the Ahmedabad-

Himmatnagar-Udaipur gauge conversion project. An expenditure of Rs 171 crore (approx.) has been incurred on these bridges so far. It is learnt that a large number of bridges delayed the project. Himmatnagar-Dungarpur route will have railway stations such as Dungarpur,

Bichchiwadi, Lusawadi, Sanaji Road, Raygadh Road, Virawada, Salathana, Shri Bharnath, Jagabor and Suno. Rail connectivity between Ahmedabad-Himmatnagar and subsequently, Himmatnagar to Dungarpur and then to Udaipur will give a boost to the backward areas

through better rail transportation. Due to the non-availability of a broad gauge line between Udaipur and Ahmedabad, the passenger traffic and goods traffic coming from other places of the country involved trans-shipment at Udaipur/Ahmedabad which resulted in inconvenience, delay and unnecessary expenditure. Both these cities are important from a business and tourist point of view. The stretch between the two cities connects many important places of Rajasthan and Gujarat states, such as Zawar Mines, Jaisamand, Rikhabdev, Dungarpur, Shamlaji,

Himmatnagar, etc. The railway line will also serve tribal areas of Rajasthan and Gujarat states. When there was a meter gauge, the trains used to run at a speed of 45 kmph, but after the gauge conversions, it will be around 100 km per hour.

- Dr.H.S.Chandalia

## Kurumba Painting is one of the age-old Indian art forms



**Jaipur:** Kurumba tribal painting is one of the age-old arts of India. The art pattern is very similar to that of Warli and Saura art. Ayushi Abhipsa a young artist from Odisha informed while conducting the famous 'Kurumba Tribal

Painting Art' workshop of South India, organized for the artist community 'The Circle' on Monday. The workshop was organized under the initiative, Azadi Ka Amrit Mahotsav - Celebrating India @ 75, hosted by Rooftop App and presented by Rajasthan Studio.

Ayushi painted a picture of tribal people celebrating a festival in Kurumba art. She firstly made a background with chrome watercolor by taking an A5 paper sheet and then made a tree in it with free-hand. She beautifully painted the dancing and singing people of the tribe in geometric shapes just like done in Warli art with red paint. The artist stated that the human figures are made with white and black colors in

Warli art, while in Kurumba art dark reddish-brown color is used. Ayushi further talked about the art that happens to be prevalent in the Kurumba tribe.

The clusters of the Kurumba tribe are found in the Nilgiris region of South India, which is located in the states of Tamil Nadu, Karnataka and Kerala. Ayushi explained that this art expresses the socio-religious warp-woof of the Kurumba tribe.

**About Rajasthan Studio:** Rajasthan Studio is the world's first and only unique online platform that provides hands-on experience of various art styles under the guidance of master artists from Rajasthan. Rajasthan Studio

connects art-lovers, domestic and foreign travelers, professionals and students through individual and corporate workshops to the master artists of Rajasthan who have been awarded and honoured with Lalit Kala Academies and Padma Shri respectively by the Central and State governments.

**About Rooftop App:** The Rooftop App has been launched by Rajasthan Studio with a vision to make it easier for art lovers across the world to access various Indian art styles. The workshops organized on this app allows Indian art lovers from all over the world to not only view the pre-recorded sessions but also set their own calendar by view-

ing the upcoming workshops schedule. This app can be downloaded from Google Play Store and iOS platform.

**About The Circle Community:** The Circle Community by Slow Mo Experiences has been started as an invite-only community of artists. The span of free workshop sessions are more than an hour. The like-minded artists not only engage in intense artistic talks but come together on a platform to learn and share different art forms along with introspecting the creative learning.

**About Celebrating India @ 75: Bulaye Bharat (India Calling):**

A celebration of India's traditional arts is being organised

by Slow Mo Experiences under the initiative 'India Chalk'. The celebration is in reference to the Azadi Ka Amrit Mahotsav organized by the Government of India on the occasion of the 75th year of India's independence. Accordingly, effort made for the nation building of India is being implemented by selecting traditional artists from every state and union territory of the country from 15 August 2021 to 15 August 2022 through the Virtual Indian Art Experience 'Bulaye Bharat' (India Calling). Specially curated virtual art experiences exhibit 44 painting based and 31 craft based art styles. Apart from these, 26 other important local art styles have also been included in it.

## International Seminar on Microvitology held on Microvita Day

**Udaipur:** Society for Microvita Research and Integrated Medicine (SMRIM), Udaipur organized an International Seminar on Microvitology (ISM-2021) on Friday, 31st December, 2021. Seminar was started with Prabhat Samgiita singing 'Tumi je Agun jvaliyale dile' by Taponistha Rathore. Then, Vice President of SMRIM, Dinesh Sharma welcomed all the guests, speakers and delegates.

Organizing Secretary and moderator of the Seminar, Dr. Vartika Jain said that more than 100 participants have registered for the seminar from all over the world. She told that it is the 35th Anniversary since the Microvita concept was propounded in 1986 and Society is regularly celebrating it as Microvita Day since 2009. Dr. Jain also briefed about various historical activities of SMRIM and its planning for future programs.

Dr. S. K. Verma, President, SMRIM talked about Microvitology and its past and present in his presidential address and told that Microvitology is the future of humanity and immediate research work should be started on this science.

First esteemed speaker was Shri Harananda from Gurugram who retired as Principal Chief Security Commissioner from Indian Railways. He talked about Neohumanism and its praxis in context with Microvitology in order to establish equilibrium and equipoise in all the spheres of the society.

Second distinguished speaker was Dr. Richard Gauthier who has recently retired from Santa Rosa Junior College, California, USA. Dr. Gauthier talked about Hybrid Steady-State Big-Bang Model of the Cosmic Cycle of Creation, and the Microvita Structure of Elementary Particles. He explained that microvita moves faster than speed of light and what is their role in the evolution of the Universe.

Queries of all the participants were also resolved by the speakers in the question and answer session. Seminar was smoothly conducted with active support of Rajesh Sharma and Yash Verma. In the end, Dr. Kailash Choudhary proposed a vote of thanks to all the participants, eminent speakers, and the entire organizing team of the Seminar.

## KVIC's First Mobile Honey Processing Van Motivates the PM's 'Sweet Honey' Program

The endeavour of shaping up Prime Minister Narendra Modi's 'Sweet Honey' concept has been brought out by India's Khadi and Village Industries Commission (KVIC) at the beginning of 2022. India's first Honey Processing Van, the multi purpose vehicle to help and train the honey farmers of rural and remote areas is launched on January 7, 2022. The event was led by KVIC chairperson Sri Vinai Kumar Saxena at Siroha Village, Ghaziabad supported by Sri Nand Kishore Gujar, the local MLA and Sri Jai Prakash Gupta, the Central Zone KVIC member.

Developed in-house by KVIC at Panjkehra's Multi-Disciplinary Training Centre, the Honey Processing Van is fitted with instant quality testing laboratory and can process 300 Kg of honey taking 8 hours time. Beekeepers of the country's rural areas can access this vehicle at their doorsteps and get updates of honey production, necessary tools, such as, bee boxes, provisions and support to earn better income through this traditional business.

Currently, to skip the processing expenses, most of the small and poor honey farmers sell their produce to the local agents in a far low price getting little or no benefit. Altogether, the venture is going to ease the honey refinement-processing expenses that the small, poor bee farmers usually feel difficult to bear. In addition, it will enrich their resources, skills and income opportunity.

The Honey Processing Mobile Van Scheme will further solidify KVIC's Honey Mission Program launched under Ministry of MSME during 2017-18 conceived for encouraging a stable source of economy for the unemployed youth and struggling bee farmers, particularly who are living in the backward areas of the country. The program is also meant to align with relevant stakeholders including advisories, raw material suppliers, local traders who are connected with the business. The Honey Mission includes eight Self Help Groups to operate in the regions of Bundelkhand aimed for the betterment of about eighty beekeepers in the Financial Year of 2021-22.

KVIC sees this present Honey Processing Van Program as a significant transformation of honey production system into a more scientific and affordable process. The vehicle is planned to be made functional to Rajasthan, Uttar Pradesh, Uttarakhand, Delhi, Haryana and Punjab. Also, it is thought to be suitable to serve the bee farmers of far North Eastern zones. According to Sri Saxena, KVIC's Mobile Honey Processing Van initiative tends to improve the produce quality, support the small bee farmers' livelihood and drive this business towards the ambitious honey export idea that the Government is expecting to grow in coming future.

- Arkaprava Das

## Art For A Cause...

Sahayog Contemporary Art Exhibition Brings In New Year With Over 100 Artworks from 40 Veteran & Young Artists



The 6th edition of the prestigious Sahayog Contemporary Art Exhibition showcases over 100 artworks from 40 veteran and young artists at the iconic Jehangir Art Gallery, Kala Ghoda, from 11th-17th January, 2022. Part of the proceeds go towards Alert Citizen Forum (ACF).

Sahayog Contemporary Art Exhibition is an annual cultural forum that is now in its sixth year. Known to showcase a mind-blowing variety of mesmerising artworks, this year organiser-artist Satyendra Rane has handpicked 40 talented artists from across states and countries to captivate your mind. Being held at the Jehangir Art Gallery from 11th-17th January, 2022, the art show cuts across media in paintings to bring water colour, oil, acrylic, pencil, Tanjaur, and collage together, and in sculptures to include works in brass, bronze, wood, stone—all under one roof. A portion of the sale proceeds will be donated to Alert Citizen Forum (ACF), a government-recognised Mumbai-based NGO.

A walkthrough of the Sahayog Contemporary Art Exhibition this time around presents some gregarious, larger-than-life, colourful paintings that grab your attention while other monochrome wonders that whisper dulcetly in your ears. Certain paintings simply blow your mind with their creative visualisation while others showcase the magic of real-life moments that we often forget to appreciate. Some sculptures evoke meditative tunes in the onlookers' minds, while others make us want to celebrate the wonder that is life...even in the times of the pandemic.

This year's exhibit includes participation from veteran and young artists alike. "The art ecosystem," feels Satyendra Rane, "is geared to favour established artists, and for us at Sahayog, it has always been important to fill this gap by providing a platform that would give unknown faces and talents a chance to shine alongside the known ones. We have a history of bringing forth artists who maybe from different professions but are also inclined towards art." Sahayog Contemporary Art Exhibition 2022 sees participation from Adyot Rajadhyaksha, Amberhuves Tania, Ameet Pai, Anupama Mandavkar, Arpita Kolhatkar, Arpito Gope, Arvind Kolapkar, Bhagyashri Choudhari, Deepa Hekre, Dr. Shankar Sharma, Ganesh Hire, Ganpat Bhadke, Harshada Tondwalkar, Ishwar Shetty, Joe D'souza, Kariyappa Hanchinamani, Kasim Kanasavi, Komal Gupta, Monica Kharkar, Mukund Ketkar, Nandita Desai, Nishtha Jhunjhunwala, Niyati Gope, Onkar Murthy, Prasad Mane, Prashant Jadhav, Priya Kadu, Revathi Shivakumar, Sachin Kolhatkar, Satyendra Rane, Shahed Pasha, Shreela Ghosh, Shubham Kesur, Sneha Nikam, Sumant Shetty, Sunil Vinekhar, Surendra Jagtap, Ujwala Kumar, Vaishali Kanade and Vidhi Doshi.

In total there will be approximately 100 pieces of art, cutting across media and genre, representing about 40 artists. The work selection process was a detailed one that took almost three months to complete.

Over the years, Sahayog has supported various causes such as ToyBank, Konark Cancer Foundation, and Garbage Free India.

This year, they have selected Alert Citizen Forum (ACF). Founded in 2011, ACF was formed by a team of committed individuals who have by means of meaningful initiatives in the fields of education, healthcare, employment, envi-

ronment, relief and rehabilitation touched and transformed the lives of underprivileged communities. Their goal is to make the community sustainable, self-sufficient, and efficient through voluntary public participation.

Yours is to check out the Sahayog Contemporary Art Exhibition 2022 that will be showcased at Jehangir Art Gallery from 11th-17th January, 2022, daily 11 am – 7 pm.

## Udaipur Citizens pay Warm Tributes to Communist Leader B.L. Singhvi

- Dr.H.S.Chandalia

Udaipur, Warm tributes were paid to the senior communist leader late comrade B.L. Singhvi. He was the secretary of the district committee and member of the state committee of Communist Party of India (Marxist). In a meeting organized at the office of CPIM at Maachhla Magra Arjun Daiitha, state President of Janata Dal Secular Arjun Daiitha said that in the present critical times we need one hundred leaders as B.L. Singhvi was. He led a life-long struggle for the poor, tempo drivers, street vendors, day labourers and the Adivasis. Though he belonged to a well-to-do family of Nathdwara, he abandoned the comforts of a respectable livelihood and decided to live with the poorest of the poor in the Kachchi Basti. He lived and died for the cause of socialism.

Prof. Hemendra Chandalia said that Comrade B.L. Singhvi was not just a leader of the masses but was also an intellectual who had a clear understanding of the contemporary issues of the world. He had a habit of reading a lot and this was an attraction which brought people from universities to him. He was an able writer and a very learned scholar. He said that in a time when the Union government is promulgating anti-people laws like Farm Laws, Labour Codes and Laws related to religious practices and others, it is essential that people like B.L. Singhvi emerge from the masses and lead the people to fight the capitalist, communal and Fascist forces. City Secretary of the Communist Party of India (Marxist) comrade Heeralal Salvi said that Comrade Singhvi gave a strong foundation to the Party in Udaipur by setting up more than 35 Kachchi Bastis. Convening the programmed Advocate Rajesh Singhvi, former councillor of the Municipal corporation and district secretary of CPIM narrated the details of the life and works of Comrade B.L. Singhvi. He said that comrade Singhvi fought for the disadvantaged sections of the community.

He led a very simple life and never compromised on his principles. He was put in Jail during emergency and later when BJP came in power the government decided to give pension to the people who were jailed during emergency. Comrade Singhvi declined this and said that he fought for the people not for gaining any pension or other advantage. On this occasion leader of Workers party of Bangla Desh Comrade Himanshu Mitra was also present. He also paid floral tributes to Comrade B.L. Singhvi and told about the left movement in Bangladesh.

Presently Workers Party is a part of the ruling alliance in Bangladesh.

## Lohri Pe khaye Swadist Kheer by Chef Satish



Lohri, the festival which marks the beginning of the new harvest season, is celebrated with great enthusiasm and fervor by Punjabis all across the globe.

Lohri marks the end of the winter. Crowds gather around large, teaming bonfires to celebrate the passing of the winter solstice. Rabi crops are primed for harvest as farmers look forward to a new season.

Lohri is the conventional greeting on Lohri. Rather than go to each other's homes to exchange sweets or mithai, like during Diwali, Lohri calls for everyone to meet at a common place. The community comes together and wishes each other a 'Happy Lohri' signifying the beginning of a new season. The word Lohri is derived from two words til (sesame) and rohi (jaggery), which are traditionally eaten during the festival. The terms til and rohi together used to sound like 'tilohri' earlier in history, gradually morphing into the term 'Lohri'. One the fire dies out, dinner includes crowd favorites like Makki Di Roti Te Sarson Da Saag.

Lohri celebrations mark the beginning of the harvest season. It is celebrated to offer thanks for making a bounteous harvest possible. Lohri night traditionally falls on the longest night of the year known as the winter solstice. Lohri festival indicates that the biting cold of the winter is ending and happy sunny days are arriving.

Bonfire is the top highlight of Lohri. Traditionally, families used to gather around bonfires and sing folk songs like Sundariye Mundariye Ho. Nowadays, most people plug in a speaker to play songs off of YouTube or other music apps. Dishes made of rewri, gajak, peanuts and other seasonal products are snacks — as well as bonfire fodder.

People sing and dance around the Lohri fire and throw foods like gajak, popcorn, puffed rice and others into the fire as 'tributes' to the gods in exchange for blessings. Lohri is also considered especially auspicious for newlywed couples and parents with newborn babies. Folklore of Punjab believes that the flames of the bonfire lit on the day of Lohri carry the messages and prayers of the people to the sun god to bring warmth to the planet to help crops grow. In exchange, the sun god blesses the land and ends the days of gloom and cold. The next day is celebrated as Makar Sankranti. For some, the bonfire symbolically indicates that the bright days are ahead of the people's lives and acts as the carrier of people's prayers to the sun god. Sharing you a Lost Food Recipes of Ganna popularly known as Sugar cane in English

## Ganne Ka kheer

### BENEFITS OF SUGARCANE

- Sugarcane Juice Enhance Liver Function
- It Help the body To fight from cancer
- It helps to improve digestive system
- Sugarcane juice improve kidney function
- It regulates pain associated with STDs and UTIs
- Sugarcane helps in improvements of bone and teeth
- Sugarcane juice helps to cure Acne
- Sugarcane juice enhance Liver Function
- Help the body to fight from cancer
- It helps to improve digestive system

## INGREDIENTS FOR GANNE KI KHEER

- Sugarcane Juice: 1 Liter
- Basmati rice : 100 Grams
- Cardamom Powder : 1 TSP
- Almond Flakes : 1 TBS
- Chopped Walnut :1TBS
- Raisins: 1 TBS
- Cash nut Chunks : 1 TBS
- Water : 150 ML

## HOW TO MAKE GANNE KI KHEER

- Wash rice and soak them in enough water for 20-30 minutes.
- Put a pan over low flame and add sugarcane juice in it. Bring it to a boil and add the soaked rice in it.
- Stir well and then add cardamom powder in the pan and let the kheer cook on low flame.
- Keep stirring continuously in order to prevent the kheer sticking to the bottom.
- Cook till the rice and sugarcane juice form a smooth mixture and then add the chopped dry fruits.
- Cook for a minute or two and then turn off the flame.
- Allow the kheer to cool and serve chilled. You can also enjoy it hot as well.