



सत्यमेव जयते
Embassy of India
Jakarta

12-18 July 2021

INDIA'S LATEST NEWS



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

NEWS HIGHLIGHT

- National Dolphin Research Centre to come up in Patna;
- Nepal signs \$1.3 billion mega deal with India's JVN to develop hydropower project;
- NTPC to set up India's single largest solar park at Rann of Kutch;
- World Youth Skills Day and 6th anniversary of Skill India Mission;
- Tripura to promote commercial cultivation of agar.

MISSION'S ACTIVITIES



National Dolphin Research Centre to come up in Patna

India's and Asia's first National Dolphin Research Centre (NDRC) will come upon the bank of the Ganges in the premises of Patna University. Around 1,455 dolphins have been sighted during a survey conducted in 2018-19 in the river Ganga by the teams of experts. The Gangetic dolphin is India's national aquatic animal but frequently falls prey to illegal poaching. The Gangetic dolphin has been declared an endangered aquatic animal and is one of the four freshwater dolphins species in the world as another three species are said to be found in the Yangtze River, the Indus River in Pakistan and the Amazon River globally. The National Dolphin Research Centre is expected to boost up the conservation efforts of the endangered Gangetic Dolphin and enable in-depth research on dolphins including their changing behaviour, food habits, survival skills, cause of death and other aspects.

Source: jagranjosh

Nepal signs \$1.3 billion mega deal with India's JVN to develop hydropower project

Nepal has signed a USD 1.3 billion deal with India's hydro power major Satluj Jal Vidyut Nigam (SJVN) to develop a 679-megawatt hydropower project in eastern Nepal, the second mega venture undertaken by India in the neighbouring Himalayan nation. The single largest foreign investment project, based on the 2017 cost estimates, is located between Sankhuwasabha and Bhojpur districts in eastern Nepal, according to a press release issued by the Investment Board Nepal. The single largest foreign investment project, based on the 2017 cost estimates, is located between Sankhuwasabha and Bhojpur districts in eastern Nepal. The 679-megawatt Lower Arun Hydropower project is the second mega project undertaken by India after the USD 1.04 billion 900-MW Arun-3 hydroelectric project.

Source: livemint.com

NTPC to set up India's single largest solar park at Rann of Kutch

NTPC Renewable Energy Ltd, a 100% subsidiary of NTPC, has received the go-ahead from Ministry of New and Renewable Energy (MNRE) to set up 4750 MW renewable energy park at Rann of Kutch in Khavada, Gujarat. This will be India's largest solar park to be built by the largest power producer of the country. NTPC Renewable Energy Ltd (NTPC REL), has been given the go-ahead by MNRE on 12th July 2021 under Mode 8 (Ultra Mega Renewable Energy Power Park) of Solar Park Scheme. NTPC REL has plans to generate green hydrogen on a commercial scale from this park. State-run companies present in the conventional power space, including NTPC, plan to build massive green energy parks under the UMREPP scheme in wind- and solar-resource rich states such as Jammu and Kashmir, Andhra Pradesh, Gujarat, Karnataka, Madhya Pradesh, Maharashtra, Rajasthan, Tamil Nadu and Telangana.

Source: newsonair.com

World Youth Skills Day and 6th anniversary of Skill India Mission

Prime Minister Narendra Modi has addressed the nation on July 15, 2021, on the occasion of World Youth Skills Day 2021 and the 6th anniversary of the Skill India Mission. In his address, Prime Minister highlighted "Skill development of the youth of new generation is a national need and a huge foundation for self-reliant India". According to PM, under Skill India Mission, 1.25 crore youth have been trained till date. Skill India Mission initiative was launched by Government to train over 40 crore Indians in different jobs related to the industry. Under this mission, the government seeks to create an empowered workforce by 2022 with the help of several schemes and training courses. PM announced about 75 newly approved JSS (Jan Shikshan Sansthan) and portal for JSS, which would help in providing vocational skill training at a minimum cost. An agreement will be signed between Jan Shikshan Sansthan and National Institute of Open Schooling (NIOS).

Source: hindustantimes

Tripura to promote commercial cultivation of agar

The government of Tripura has taken initiatives to promote commercial cultivation of Agar trees and has set a target of achieving Rs 2,000 crore business from this sector in the coming three years. Tripura expects to export 75,000 kg of Agar chips and 1,500 kg of Agar oil in the current financial year. The state has over 50 lakh trees are available in the state. Tripura government has come up with Tripura Agar Wood Policy 2021, which proposed to double agar wood plantation by 2025. The state had a potential of agar trade of Rs 2000 crore. Agar (*Aquilaria malaccensis*) is an evergreen tree that grows in abundance in the state of Tripura. The state's forest department has said that this species has a huge potential of creating an economic revolution in the state after bamboo, rubber and other major forestry crops. Due to low input cost for its growth and management and its intercropping adaptation could make agar a cash crop.

Source: economictimes.com



Personality of the week

Savitribai Phule (3 January 1831 – 10 March 1897)



Savitribai Phule was born in the village of Naigaon in Satara District, Maharashtra. She is known as one of the foremost and popular female Indian social reformer, educationalist, and poet. She is regarded as the first female teacher of India. Along with her husband, Jyotirao Phule, she played an important and vital role in improving women's rights in India. Phule and her husband founded one of the first Indian girls' school in Pune, at Bhide wada in 1848. At the time of her marriage Savitribai was an illiterate and her husband, Jyotirao educated her at their home. After completing her teacher's education, Savitribai Phule started teaching girls at the Maharwada in Pune. She did so alongside Sagunabai who was a revolutionary feminist as well as a mentor to Jyotirao.

In the 1850s, Savitribai and Jyotirao Phule established two educational trusts. They were entitled: the Native Female School, Pune and the Society for Promoting the Education of Mahars, Mangs, and Etceteras. These two trusts ended up encompassing many schools which were led by Savitribai Phule. Together with her husband, she taught children from different castes and had opened a total of 18 schools. The couple also opened a care centre called Balhatya Pratibandhak Griha (literally, "Child-killing Prohibition Home") for pregnant rape victims and helped deliver and save their children. Savitribai Phule was also a prolific author and poet. She published Kavya Phule in 1854 and Bavan Kashi Subodh Ratnakar in 1892, and also a poem entitled "Go, Get Education" in which she encouraged those who are oppressed to free themselves by obtaining an education. She was also an anti-infanticide activist. She also campaigned against child marriage and was an advocate of widow remarriage. Savitribai and Jyotirao strongly opposed Sati Pratha, and they started a home for widows and forlorn children.



FLAVOR'S OF INDIA

POMFRET PULIMUNCHI

Recipe Servings: 2

Prep Time: 10 mins

Cook Time: 10 mins

Total Cook Time: 20 mins

Difficulty Level: Easy

Ingredients of Pomfret Pulimunchi:

- 2 Cleaned Pomfret fish
- 5-8 Dried red chilli
- 8-9 Garlic
- 2 Tbsp Lime juice
- 2 Tbsp Tamarind pulp/vinegar
- 1 Tbsp Paprika powder
- 1 Tbsp Salt
- 1 Tbsp Haldi
- 1 tsp Black Pepper
- 1 tsp Jeera powder
- 1/2 tsp Asofetida
- Coconut oil for frying

How to make Pomfret Pulimunchi:

- Make light slits on both sides of the fish.
- Prepare first marinade, a mixture of salt, half of your haldi and red chilli powder. To this add lime juice.
- Put this marinade all the over the fish properly and try stuffing the slits too.
- Put this in the refrigerator for 30 mins.
- For 2nd marinade, soak red chilli in water for 10 mins.
- In a grinder, add soaked red chilli, garlic, remaining haldi and paprika powder, salt, asofetida, jeera powder, black pepper and tamarind pulp and make fine paste.
- Take the fish out of the fridge and apply some of the 2nd marinade and let it sit for 15 mins more.
- Now in a pan heat coconut oil, fry the fish for 5 mins on each side on a low flame.
- Remove fish from the pan, in the same pan add the remaining marinade and cook the gravy until it leaves some oil.
- Finally add the fried fish, coat it with the gravy and serve hot. Enjoy as it is or with rice, dosa, biryani etc.

About Pomfret Pulimunchi:

If you are ready to taste the flavours of Mangalorean cuisine on your plates, get yourself some basic masalas, a good sized pomfret and get started.

Source: food.ndtv



PALACES IN RAJASTHAN (3)



KFATEH PRAKASH PALACE

Constructed by Maharana Fateh Singh, this palace functioned as his residence. It was built in the Rajput style of architecture as a declaration of his taste for art and culture. The palace has a vast collection of wood crafts of Bassi village, post medieval statues of Jain Ambica and Indra from Rashmi village, weapons such as axes, knives and ancient shields, clay replicas of regional tribal people clad in their traditional costumes, paintings, and crystal ware. It has now been converted into a museum.

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





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GAJNER PALACE AND LAKE

Gajner is an incomparable jewel of the Thar. The Gajner Palace was founded by Maharaja Gaj Singh ji of Bikaner in the year 1784, and then completed by the great Maharaja Ganga Singh of Bikaner on the banks of the lake. It was meant to serve as a hunting and relaxing lodge for the royal family as well as for visiting guests. It has now been converted into a hotel

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



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