31 May - 6 June 2020

INDIA'S LATEST NEWS

NEWS HIGHLIGHT

- Kashmir Saffron gets GI Tag.
- Indian Air Force inducts indigenously developed pod ARPIT to evacuate critical patients from remote areas.
- India’s first online Waste Exchange launched.
- Kesari' reaches Port Victoria in Seychelles to hand over COVID related essential medicines under 'Mission Sagar'.
- CAIT to launch national e-commerce marketplace 'bharatmarket' for retail traders.

MISSION'S ACTIVITIES

MY LIFE MY YOGA Video Blogging Contest

150 YEARS OF CELEBRATING THE MAHATMA

70 Years Anniversary Indonesia & India
Diplomatic Relations 1949 - 2019
Kashmir Saffron gets GI Tag

Kashmir saffron, which is cultivated and harvested in the Karew (highlands) of Jammu and Kashmir, has recently been given the Geographical Indication (GI) tag by the Geographical Indications Registry. The very rare spice is grown in some regions of Kashmir, including Pulwama, Budgam, Kishtwar and Srinagar. Chinnaraja G. Naidu, Deputy Registrar of Geographical Indications, said, “Kashmir saffron is a very precious and costly product and is renowned globally as a spice. It rejuvenates health and is used in cosmetics and for medicinal purposes. It has been associated with traditional Kashmiri cuisine and represents the rich cultural heritage of the region. The unique characteristics of Kashmir saffron are its longer and thicker stigmas, natural deep-red colour, high aroma, bitter flavour, chemical-free processing, and high quantity of crocin (colouring strength), safranal (flavour) and picrocrocin (bitterness). It is the only saffron in the world grown at an altitude of 1,600 m to 1,800 m AMSL (above mean sea level), which adds to its uniqueness and differentiates it from other saffron varieties available the world over. Iran is the largest producer of saffron and India is a close competitor. With the GI tag, Kashmir saffron would gain more prominence in the export.

Source: The Hindu

Indian Air Force inducts indigenously developed pod ARPIT to evacuate critical patients from remote areas

The Indian Air Force inducted an indigenously designed, Airborne Rescue Pod for Isolated Transportation ARPIT, which will be used for evacuation of critical patients suffering from infectious diseases like COVID-19 from high altitude area, isolated and remote areas. The IAF in a statement said when the COVID-19 outbreak was declared a pandemic, it felt the need for an evacuation system that prevents the spread of infectious aerosol from patient to person. This indigenously designed system has been developed at a cost of Rs 60,000, which is much less when compared to imported systems which cost up to Rs 60 lakh a piece. The pod generates high constant negative pressure in the isolation chamber for prevention of infection risk to air crew, ground crew and health care workers involved in air transportation.

Source: The New Indian Express
India’s first online Waste Exchange launched

Andhra Pradesh Chief Minister launched the country's first online waste exchange for safe disposal of toxic wastes and promoting recycling and reuse. The platform, to be managed by the Andhra Pradesh Environment Management Corporation (APEMC), facilitates 100 percent safe disposal of toxic wastes. It will track, scrutinise and audit the waste besides encouraging proper utilisation of waste and promoting the 6Rs -- reduce, reuse, recycle, refurbish, redesign and re-manufacturing of waste items.
Source: The Republic World.com

Kesari’ reaches Port Victoria in Seychelles to hand over COVID related essential medicines under 'Mission Sagar'

As part of Mission Sagar, Indian Naval Ship Kesari reached Port Victoria in Seychelles today for handing over COVID related essential medicines. Under Mission Sagar, the Indian government is providing assistance to friendly foreign countries in dealing with the COVID-19 pandemic. An official ceremony for handing over the medicines to Government of Seychelles was held in presence of High Commissioner of India to Seychelles, General Dalbir Singh Suhag and Secretary of state for Foreign Affairs of Seychelles, Barry Faure. Mission SAGAR, resonates Prime Minister Narendra Modi’s vision of Security and Growth for All in the region. The operation is being progressed in close coordination with the Ministry of External Affairs and other agencies of the Government.
Source: All India Radio, News Services Division

CAIT to launch national e-commerce marketplace ‘bharatmarket’ for retail traders

Traders' body Confederation of All India Traders (CAIT) has announced to launch a national e-commerce marketplace 'bharatmarket' soon for all retail traders in collaboration with several technology partners. In a statement, CAIT said the marketplace will integrate capabilities of various technology companies to provide end-to-end services in the logistics and supply chains from manufacturers to end consumers, including deliveries at home. CAIT Secretary General Praveen Khandelwal said the e-commerce portal will include a nationwide participation by retailers and aims to bring 95 per cent of retail traders onboard the platform, who would exclusively run the portal.CAIT National President BC Bhartia said the traders body is looking to enroll about one crore retailers on this e-marketplace in 2020 and make it the world's largest and most-unique e-marketplace ever
Source : All India Radio, News Services Division
MISSION ACTIVITIES

Guidelines for Contestants

The theme “My Life My Yoga” or “Joivan Yoga
Timeline to participate: 13 June 2020 22:00 HRS
Videos must be uploaded on Facebook, Instagram or Twitter handle of the contestant and then linked to the Facebook page of the Ministry of AYUSH and Embassy of India, Jakarta to be eligible for prizes and rewards.

Category of Awards and Two hashtags to be used

<table>
<thead>
<tr>
<th>Award for categories</th>
<th>Category Hashtag</th>
<th>Country Hashtag</th>
</tr>
</thead>
<tbody>
<tr>
<td>Female Yoga professionals</td>
<td>#FemakYogaProfessional</td>
<td>#MyLifeMyYoga&lt;INDONESIA&gt;</td>
</tr>
<tr>
<td>Female Youth (below 18 yrs)</td>
<td>#FemaleYouth</td>
<td>#MyLifeMyYoga&lt;INDONESIA&gt;</td>
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<tr>
<td>Male Adult (above 18 years)</td>
<td>#MaleAdult</td>
<td>#MyLifeMyYoga&lt;INDONESIA&gt;</td>
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<tr>
<td>Male Adult (18 years and above)</td>
<td>#MaleAdult</td>
<td>#MyLifeMyYoga&lt;INDONESIA&gt;</td>
</tr>
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Guidelines for Video

(a) Participant not to disclose their personal identity in the video created (name, country etc.)
(b) Video should be preferably recorded in landscape orientation.
(c) Video duration not more than 3 minutes.
(d) The participant may judiciously include 3 Yogic practices (kriya, asana, pranayama, bandha or mudra) and a short video message/ description on how the said Yogic practices influenced his/ her life.

Further info please see our social media
Cream cheese and marinate chicken tikka with cheese, hung curd, salt, red chilli powder, half of the cream, cornflour and all the powdered spices.

Keep aside for an hour to let the chicken absorb the flavour of the ingredients.

Skewer the chicken tikka in 8 mm skewers and cook in tandoor.

Dum cook the chicken in the oven, sprinkle kebab masala and lemon juice.

Garnish it with freshly chopped coriander and serve.

How to make Murgh Kali Mirch Ka Tikka:

About Murgh Kali Mirch Ka Tikka:
Tikka of chicken dipped in an aromatic black peppercorn marinade, grilled in the tandoor before being finished on ‘dum’. Murgh kali mirch ka tikka is a perfect snack to give a flavourful twist to your platter.

Source: food.ndtv
Kappil beach and backwaters: The pristine Kappil Beach and backwaters is situated 7 km away from Varkala, the famed beach destination. The ideal blend of the backwaters and sea, it offers an idyllic escape from the world. Located close to the capital city of Thiruvananthapuram, people come here to enjoy the scenic backwaters and the various water sports options. It is a peaceful area with ample chances to simply relax or take a comforting boat ride. The Kodi Hills nearby offers a breath-taking view that is sure to capture the hearts of all those who make the trek up the cliff. A drive along the coastal road is also a delightful way to experience the delightful view.

Boating timings: 10:00 - 18:00 hrs

Getting there:
Nearest railway station: Varkala, about 7 km
Nearest airport: Trivandrum International Airport, about 55 km

Source: https://www.keralatourism.org/
Kappad Beach: Kappad Beach has historically played an important role in the history of Kerala. On these shores, over 500 years ago in 1498, 170 men led by Vasco- da-Gama first stepped onto Kerala. The entire State, especially the Malabar Coast, would never be the same again. A visit to Kozhikode is incomplete without a visit to this legendary site. The spice route flourished through this Beach. A walk in and around the place gives one an idea of its historical relevance. The rocks and small hills add to its charm. The nearby shacks are always stocked with excellent local delicacies and tea. Migratory birds can be spotted occasionally as well. Kappad Beach is a truly majestic destination, which will always hold an important place in our history.

Source: https://www.keralatourism.org/