



सत्यमेव जयते
Embassy of India
Jakarta

19-25 July 2021

INDIA'S LATEST NEWS



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

NEWS HIGHLIGHT

- India: 5th largest Forex reserve holder in the world;
- IOC to build India's first green hydrogen plant at Mathura refinery;
- IIT-Ropar develops first-of-its-kind oxygen rationing device.

MISSION'S ACTIVITIES



India: 5th largest Forex reserve holder in the world

With \$608.99 billion in foreign exchange reserves as of June 25, 2021, India has surpassed China, Japan, Switzerland, and Russia to become the world's fifth-largest foreign exchange reserve holder. Pankaj Chaudhary, Minister of State for Finance, mentioned that the government and the Reserve Bank of India are actively monitoring the country's evolving external position and fine-tuning policies and regulations to ensure strong macroeconomic growth. India's balance of payments surplused in both the current and capital accounts in 2020-21, he said, contributing to a gain in foreign exchange reserves during the year. Aside from goods and services exports and imports, the external sector's overall stability is determined by other components of the balance of payments, such as remittances (transfers), current account income, the magnitude of net capital flows, and foreign debt.

Source: PIB

IOC to build India's first green hydrogen plant at Mathura refinery

India's largest oil firm IOC will build the nation's first 'green hydrogen' plant at its Mathura refinery, as it aims to prepare for a future catering to the growing demand for both oil and cleaner forms of energy. The company will not set captive power plants at all its future refinery and petrochemical expansion projects and instead use the 250 MW of electricity it produces from renewable sources like solar power. This will be the nation's first green hydrogen unit. Previously, projects have been announced to produce 'grey hydrogen' using fossil fuels such as natural gas. Forecasts state that Indian fuel demand will climb to 400-450 million tonnes by 2040 as against 250 million tonnes and hence, it will be important to invest in CNG, LNG, ethanol and biodiesel.

Source: businessstandard

IIT-Ropar develops first-of-its-kind oxygen rationing device

Researchers at the Indian Institute of Technology (IIT), Ropar have developed a first-of-its-kind device that can regulate the flow of medical oxygen from cylinder during inhalation and exhalation by a patient, thereby reducing wastage. The device can be easily connected between the oxygen supply line and the mask worn by a patient. It uses a sensor which senses and successfully detects inhalation and exhalation of the user in any environmental condition. The device can operate on both portable power supply (battery) as well as line supply (220V-50Hz).

Source: economictimes



Mission's Activities

India handed over 100 MT LMO and 300 Oxygen Concentrators to Indonesia

Ambassador of India to Indonesia, H E Manoj Kumar Bharti handed over 100 MT of Liquid Medical Oxygen and 300 Oxygen concentrators to Indonesia. INS Airavat, an indigenous built Landing Ship Tank (LST) of the Indian Navy carried the aid from the Head Quarter of India's Eastern Naval Command-Visakhapatnam to Tanjung Priok Port, North Jakarta and it arrived in Indonesia on the 24th July, 2021. During the ceremony, the Ambassador handed over the medical aid to Dr. Eka Jusup Singka, Head, Crisis Centre of Ministry of Health, Indonesia in presence of dignitaries from Ministry of Foreign Affairs, Indonesia, Indonesian Navy, and PT Pertamina.



Personality of the week

Bal Gangadhar Tilak (July 23, 1856 - August 1, 1920)



Bal Gangadhar Tilak, famously known as Lokmanya Tilak was born on July 23, 1856, in Ratnagiri, Maharashtra. He was a scholar, mathematician, philosopher, and ardent nationalist who helped lay the foundation for India's independence by building his own defiance of British rule into a national movement. He founded (1914) and served as the President of the Indian Home Rule League. Tilak was educated at Deccan College in Poona, where in 1876, he earned bachelor's degrees in mathematics and Sanskrit. He then studied law, receiving his degree in 1879 from the University of Bombay (now Mumbai).

When Lord Curzon, then Viceroy of India, partitioned Bengal in 1905, Tilak strongly supported the Bengali demand for the annulment of the partition and advocated a boycott of British goods, which soon became a movement that swept the nation. Tilak aimed at swarajya (independence), not piecemeal reforms, and attempted to persuade the Congress Party to adopt his militant program.

His famous writings include the magnum opus, the Śrīmad Bhagavadgītā Rahasya ("Secret of the Bhagavadgita")—also known as Bhagavad Gita or Gita Rahasya—an original exposition of the most-sacred book of the Hindus, The Orion (Researches into the Antiquity of the Vedas), and, The Arctic Home in the Vedas. In tributes, Mahatma Gandhi called him "the Maker of Modern India," and Jawaharlal Nehru, independent India's first Prime Minister, described him as "the Father of the Indian Revolution."



Image credit: istockphoto.com/PamelaJoeMcFarlane

FLAVOR'S OF INDIA

FISH TIKKA

Recipe Servings: 2

Prep Time: 10 mins

Cook Time: 10 mins

Total Cook Time: 20 mins

Difficulty Level: Easy

Ingredients of Fish Tikka:

- 1 Cup Thick yogurt
- 4 tbsp Oil
- 1 Onion paste
- 1 tbsp Ginger Paste
- 1 tbsp Garlic Paste
- 4 tbsp Lemon Juice
- 1/2 tsp Turmeric
- 1 tsp Coriander Powder
- 1 tsp Cumin Powder
- 1/4 tsp Nutmeg Powder
- 1 tbsp Red Chili Powder
- to taste Salt
- Fresh Coriander for garnish

How to make Fish Tikka:

- In a large bowl, add all the marinade ingredients and whisk to a smooth paste.
- Now add the powdered spices and whisk everything evenly.
- Add the fish fillet to the marinade, using your hand evenly, coat both sides.
- Cover the marinated bowl with a lid and refrigerate for an hour.
- Skewer the fish and put some coriander on it.
- Cook for 10-15 minutes.
- Serve hot with green chutney.

About Fish Tikka:

Fingerlicking good, zesty and filled with a burst of flavors. The Tandoori Fish Tikka is an extremely popular dish from the northern part of India.

Source: food.ndtv



PALACES IN RAJASTHAN (4)



JAGMANDIR PALACE

The Jagmandir Palace was built by one of the queens of Kota between 1743 and 1745, and is situated in the middle of the Kishore Sagar Lake. Built in red sandstone, it is a monument of exquisite beauty. The palace is open to tourists who can enjoy boat rides in the Kishore Sagar Lake and the panoramic view of the palace from the lake. The Keshar Bagh, situated near the Jagmandir Palace is well known for its royal cenotaphs.

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





JAL MAHAL

One of the most wonderful sights in Jaipur is the beautiful Jal Mahal or Lake Palace. The light, sand coloured stone walls and the deep blue of the water make for a wonderful contrast. The palace appears to float in the centre of Man Sagar Lake, where its magnificent exteriors can be enjoyed by tourists.

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



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