23 - 29 December 2019

INDIA'S LATEST NEWS

NEWS HIGHLIGHT

- Modern Train Control System to be implemented on Indian Railways.
- DRDO's quick-reaction missile test successful.
- New technology to boost production of Geranium.
- India's first underwater robotic drone.

MISSION'S ACTIVITIES

150 YEARS OF CELEBRATING THE MAHATMA

70 YEARS ANNIVERSARY INDONESIA & INDIA
Diplomatic Relations 1949 - 2019
MODERN TRAIN CONTROL SYSTEM TO BE IMPLEMENTED ON INDIAN RAILWAYS

Indian Railways has decided to modernize its Signaling system on its entire network by implementing Modern Train Control system with LTE based MTRC. This is one of the most ambitious modernization projects of Indian Railways, which envisages upgradation of signaling system for improving safety, Line Capacity and to run trains at faster speed. Accordingly, a work of Modernization of Signalling system on entire Indian Railway network has been included in Works Programme 2018-19. This includes provision of:

- Automatic Train Protection (ATP) System
- Electronic Interlocking System
- Remote Diagnostic & Predictive Maintenance System
- Long Term Evolution (LTE) based Mobile Train Radio Communication (MTRC) System
- Centralized Traffic Control System (CTC)/Train Management System (TMS)

M/s RailTel Enterprises Ltd. (REL), a 100% subsidiary of RailTel Corporation of India Ltd. (RCIL) has been given responsibility to implement these projects on behalf of Indian Railway.

Source: Press Information Bureau

DRDO'S QUICK-REACTION MISSILE TEST SUCCESSFUL

The Defence Research and Development Organisation (DRDO) successfully flight-tested indigenously developed Quick Reaction Surface to Air Missile (QRSAM) system from Chandipur, off the coast of Mn Odisha on 23.12.2019. The missile was flight-tested with full configuration in deployment mode intercepting the target mid-air, meeting the mission objectives. The entire event was monitored by Ground Telemetry Systems, Range Radar Systems and Electro Optical Tracking System," said DRDO in a statement. The system is compact with a minimum number of vehicles for a firing unit. The single stage solid propelled missile has midcourse inertial navigation system with two-way data link and terminal active seeker developed indigenously by DRDO. The developmental trials of the weapon system are successfully completed and the weapon system is expected to be ready for induction by 2021.

Source: Economic Times
NEW TECHNOLOGY TO BOOST PRODUCTION OF GERANIUM

Geranium plant has immense medicinal value and its essential oil works as an anti-inflammatory and anti-septic agent. The production of Geranium has recently been given a boost under the Aroma mission. Scientists from Council of Scientific and Industrial Research- Central Institute of Medicinal and Aromatic Plants (CSIR- CIMAP), Lucknow have developed a new low cost technology to prepare Geranium saplings and make this available for the farmers at a low cost. Dr. Saudan Singh, the Project Head, CIMAP said that till now the plant of Geranium was saved in aerated glass house, but now with the development of the protective shed technology of the polyhouse, it is prepared at a much cheaper cost on the farmer’s farm itself. In one acre around 4000 saplings can be cultivated. Selling this fragrant oil, will benefit farmers greatly as it will increase their overall income. Geranium is originally a plant from South Africa. Loamy soil is good for its cultivation.

Source : Hindu, Business Line

INDIA'S FIRST UNDERWATER ROBOTIC DRONE

Two post graduates trained in IIT have developed India’s first commercial underwater robotic drone, named EyeROV Tuna. The drone can navigate up to a depth of 50 meters for taking real time video of ships and other underwater structures to help with their repair and maintenance without the need for manual inspection by divers. The remotely operated underwater vehicle, EyeROV TUNA, weighs less than 10 kilogram, moves at a speed of two knots and can be accessed and controlled when connected with a tether and linked with computer and joystick.

Source : India Today
MISSION ACTIVITIES

70 Years Anniversary

Indonesia & India

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FLAVOR'S OF INDIA
KIMAMI SEWAIYAN

How to make Kimami Sewaiyan:

- Heat a pan on a slow flame and roast dry sewai till it turns dark brown. Keep it aside. Make sure to avoid over-roasting the delicate sewai.
- In the same pan, heat ghee and fry the fox nuts/makhana till it gets crunchy. It will take 5 to 6 minutes on low medium heat.
- After 5 to 6 minutes, add dry fruits and saute it for about 2 minutes. Lastly, add coconut as it burns quickly. Be very careful. Fry altogether and keep aside.
- In a deep pan, add sugar, khoya, milk, water and mix it well. Put it on the flame and keep stirring till the first boil. Slow down the flame to cook the sugar syrup till it gets thicker and you feel heavy while stirring.
- Add 1/2 cup water or milk to the thick syrup and give another boil.
- Add roasted sewai, dry fruits makhana coconut mixture and cook on a slow flame for about 4-5 minutes and switch off.
- Sprinkle green cardamom powder and mix well. Cover the lid and leave for 10 minutes. Switch off the heat, give it a mix and garnish with almonds, cashews and raisins.

About Kimami Sewaiyan:
A decadent dessert to relish in the festive season of Ramadan. Kimami Sewaiyan is packed with the goodness of lotus seeds, almond, coconut, cashews and raisins cooked with luscious mix of milk, khoya, sugar and vermicelli. Serve with a garnishing of nuts and cardamom.

Source: food.ndtv

Recipe Servings: 2
Prep Time: 10 mins
Cook Time: 40 mins
Total Cook Time: 50 mins
Difficulty Level: easy

Ingredients:
1 Cup semiya
1 cup khoya
1 cup sugar
1 cup milk
1-1/2 cup water
Ghee (as needed)
1 tsp cardamom powder
1 cup phool makhana (lotus seeds), chopped
1/4 cup almonds (slivered, for garnishing)
1 tbsp whole cashews (slivered, for garnishing)
1 tbsp raisins (for garnish)
2 tbsp dry coconut (kopra)
Char Minar, Hyderabad: Hyderabad's iconic landmark, the 56-m-high Charminar is an imposing four-sided archway with four minarets soaring above its surrounding bustling market area. It was built in 1591 by Mohammed Quli Qutub Shah. The minarets stand on a lotus-leaf base, which is a recurrent motif in the Qutub Shahi style of buildings. The Charminar has been built in the Indo-Saracenic style of architecture. The second floor houses a mosque, which is the oldest mosque in the city, on its western side. The dome of this majestic mosque can be seen from the road from quite a distance. One can climb to the first floor for a view of the old bazaar with its labyrinthine lanes. The upper portions are not open to the public. Stucco decorations, intricate motifs, balustrades and balconies are the hallmarks of its design.
Hussainabad (Chota) Imambar, Lucknow, Uttar Pradesh: Located near the Rumi Darwaza, this structure was constructed by Mohammed Ali Shah in 1832, and houses his tomb and that of his mother. The walls of the mausoleum are decorated with verses in Arabic. It is more ornate in design with gilded dome, several turrets, exquisite chandeliers said to be brought from Belgium, gilt-edged mirrors and colourful stuccos which adorn the interiors.