

#LIFESTYLE

'Swacha' America!!

Less-visited sites that aren't staffed likely won't receive a restroom upgrade, which costs about \$150,000 each.



Lawrence Welk didn't have a flush toilet where he grew up, but visitors to his childhood home in rural North Dakota now do. The band leader's childhood family home marks the latest step in the State Historical Society of North Dakota's nearly completed goal of installing flush toilets at its dozen most popular, staffed sites. The most recent success, with the final three planned to be completed soon, came before the unveiling of a statue of Welk at a site that draws fans who recall "The Lawrence Welk Show," which ran on TV for decades starting in the 1950s.

"The North Dakota group's goal of replacing pit toilets with flush units may seem like a humble aspiration to come, but it's an important milestone," said Chris Dorschmidt, a historic sites manager. "A lot of our sites are kind of in the middle of nowhere. As I like to put it, history didn't happen where it's convenient," he said. "Because of that, if you've driven all the way out there, and you're the best we can do to kind of accommodate you, it's not the most pleasant experience."

North Dakota has 60 state historic sites, everything from museums and an underground nuclear launch facility to plaques mounted on boulders in fields.

"All of our sites, they really do help share a story of us as a state," Dorschmidt said.

Two other facilities are slated to be finished by June 30: at Whitestone Hill, the site of a deadly



1863 attack by U.S. troops against Native Americans; and Fort Buford, a military fort near the Missouri-Yellowstone river confluence.

The Historical Society also is eyeing the Chateau de Mores for flush toilets. The wealthy Marquis de Mores built the 26-room home in 1883 near Medora, a present-day tourist town in the state's scenic Badlands where a young President Theodore Roosevelt often roamed.

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At the Welk Homestead, about 50 miles (80.5 kilometers) south-east of Bismarck, workers matched the color scheme of the restroom to the house and farm buildings, including interior colors.

"We made it to fit into the site and harmonize with the site and just be a pleasant part of the experience," Historic Sites Manager Rob Hanna said.

Delhi And New-Delhi

PART:1

My father and uncle were young bachelors running a photo studio in D-Block and, being fond of good food, had to travel to Chandni Chowk or Kashmiri Gate in Old Delhi to get a proper meal. So was born the idea of starting a small hotel with a restaurant on half the upper floor of D-Block so that they could be assured of good food! Encouraged by their neighbour, Mr. Beaty of S.M.G. Beaty, they opened Hotel India in 1934. Hotel India became popular, as the only other hotel that existed in New Delhi at that time was a luxury hotel, The Imperial. Marina Hotel in G-Block came up a little later.



● LALIT NIRULA

Dilliwallahs was a term used for people whose families had been living in Old Delhi, or Purani Dilli, for generations. My family migrated to Delhi in the 1920s and settled in a brand new, still-under-construction, 20,000 inhabitant-strong, New Delhi. And that, I guess, would technically make us Nai Dilliwalas! My folks were one of the few Punjabi families who lived in Delhi in the '20s and I, the Nai Dilliwala or CP wallah, was born at Lady Hardinge Hospital, just a stone's throw from Connaught Place. The first four years of my life were spent at Hanuman Temple, right next to CP and from then on, for the next 58 years, I lived and worked in CP.

My father remembered seeing a train track passing through the not-yet-completed Connaught Place complex, en-route to Raisina Hill, carrying building material for the under-construction Rashtrapati Bhavan, North and South Blocks and Parliament House. While the whole complex of the inner and outer circle is

popularly known as Connaught Place, or CP, the outer ring of buildings was called Connaught Circus and the inner ring was called Connaught Place. Most of the buildings came up in the '20s and '30s and the last buildings to come up were as late as the '50s.

There was a big divide between the old parts of Delhi and the new, culturally and physically. I remember an aunt telling me how in the late '20s, she returned to Delhi by train with her brother and got off at the main Delhi station which was in Old Delhi. As her husband lived and worked in New Delhi, she wanted to go there immediately. However, it was winter and dark when she alighted from the train, and she was advised not to venture towards New Delhi until the next morning, as in the area between the walls of Old Delhi (where Asaf Ali Road and Ramli grounds are now located) and Connaught Place, there was a jungle and it was not safe to travel at night!

CP was not a favoured shopping centre in the early days and there were very few people who wanted to open retail outlets there. While the ground and mezzanine floors were commercial



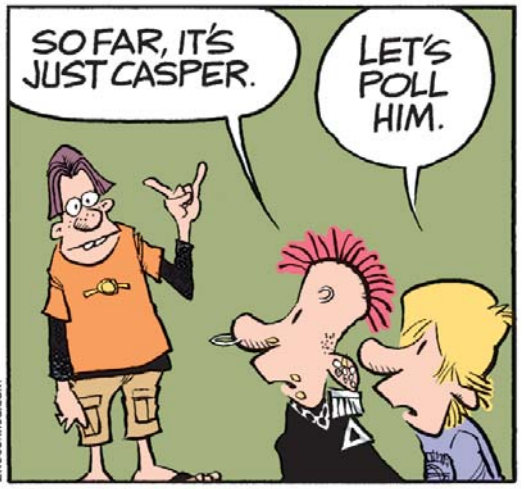
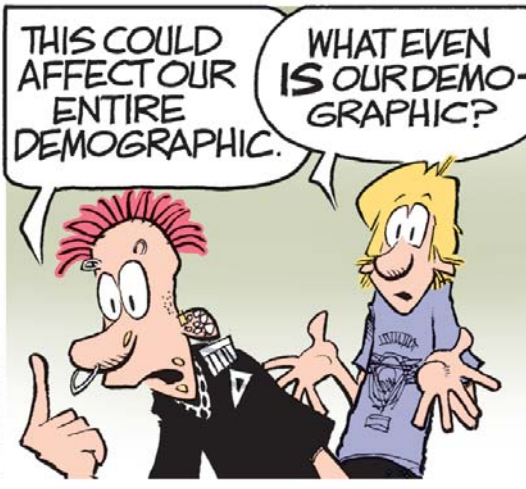
#GROWING UP IN CP



BABY BLUES



ZITS



Celebrating World Environment Day

World Environment Day, observed annually on June 5th, is a global platform for raising awareness and taking action to protect the environment. It's the UN's main vehicle for promoting global environmental action. This year's theme is 'Putting an End to Plastic Pollution,' highlighting the urgent need to address the pervasive issue of plastic waste. The day serves as a reminder to individuals, communities, governments, and businesses to take action to protect and restore our planet.



space, the upper floors were residential, and till the '70s, continued to be primarily residential. My father and uncle were young bachelors running a photo studio in D-Block and, being fond of good food, had to travel to Chandni Chowk or Kashmiri Gate in Old Delhi to get a proper meal. So was born the idea of starting a small hotel with a restaurant on half the upper floor of D-Block so that they could be assured of good food! Encouraged by their neighbour, Mr. Beaty of S.M.G. Beaty, they opened Hotel India in 1934. Hotel India became popular, as the only other hotel that existed in New Delhi at that time was a luxury hotel, The Imperial. Marina Hotel in G-Block came up a little later. While CP was still developing, my father and uncle discovered a large ground floor location being used for charpai storage on the corner of L-Block in the outer circle. They negotiated with the four

owners and took it on rent and opened a first class restaurant and bar serving continental and Indian food, and named it Nirulas Corner House in early 1942. During the War years, business improved substantially and the restaurant became well-known for its food and entertainment which included cabarets, flamenco dancers, magicians, and performance ballroom dancing. A friend's father told me that as a young cavalry officer in the early '40s, posted in Delhi Cantonment during the war, he would motorcycle down to our restaurant once a week to have 'desi khana,' as all he got in his very pukka British Army Mess was insipid British food! An Englishman, who met me in the '90s, showed me one of our table d'hôte menus from the early '40s that offered two 5 course meals, for two rupees each! His father had picked up the menu when he was posted in India.

Gol Dakhana (GPO), New Delhi

I remember being told of a legendary gourmand, a very eminent tall and rotund lawyer who was a regular at our restaurant for lunch. He would sit at his favourite table and ask the butler, Jameel, what was being offered. He would select one of the full meals and many times, after finishing it, would proceed to enquire about what else was available as he was still a little hungry. He would then order the second meal and proceed to finish that as well. Christmas and New Year's eve were magical times for me. The restaurant would be decorated for the festive season on the evening of 22 December, the eve of my birthday. I would go there on the 23rd and be delighted to see all the decorations which I thought had been done specially for me! Imagine my delight at seeing a sparkly, brightly festooned Connaught Place, done up just to wish me a happy birthday.

Besides our establishment, there were two other restaurants in CP by then, both owned and run by foreigners, Davico's, the present Standard Restaurant in Regal Building and Wengers. In the '40s and '50s, many more restaurants opened. Kwaliti, Gaylord, Volga, Alps, United Coffee House, York, and more. Post 1947, my family realized that with the British leaving, market requirements had changed. They closed down the existing restaurant, and in 1950 started three new restaurants in the same space. The first one was a 150-seat modern cafeteria which catered to the large new middle class, and soon became very popular. It introduced into India, what is now commonplace, clean hygienic food cooked to order in front of the customer, with payment at the end of the cafeteria line. It also introduced the long milkshake spoon, which would often be in short supply as it

became a great souvenir item! The second restaurant was a 'brasserie' modelled on the ones in France, but the concept was 50 years before its time and not very successful. The third restaurant, the Chinese Room, was the first de luxe Chinese restaurant in India, owned by non-Chinese people. It ran successfully for over 35 years. The Chinese Room's first chef, Li Wo Po, was introduced to us by the interior designer, Edwin Chan. Li Wo Po had come to India in '42 with Chiang Kai Shek and decided to stay on. He was very happily married to a South Indian lady. They had an ideal relationship, as he did not speak English or any Indian language and she only spoke her mother tongue! How they communicated remains a mystery.

He came to work wearing a suit, but without a tie and was a great chef in the classical sense of the word. While communicating with him was difficult without an interpreter, he did manage to get his requirements across. I remember being in the office when he arrived all upset about something and started going red in the face as he tried explaining something he wanted and which my father was not able to understand. He then rushed off and returned with an egg, which he placed on a chair, half sat on it and then said 'no no!' It subsequently transpired that for his soup stock, he was getting hens while he wanted old male chickens. In the '40s and early '50s, it was quite common for the well-off to go out for dinner and dance as all restaurants had a live band, many with crooners. As the '30s and '50s progressed, this became more and more expensive, and by the early '70s, few restaurants had a band.

To be continued...

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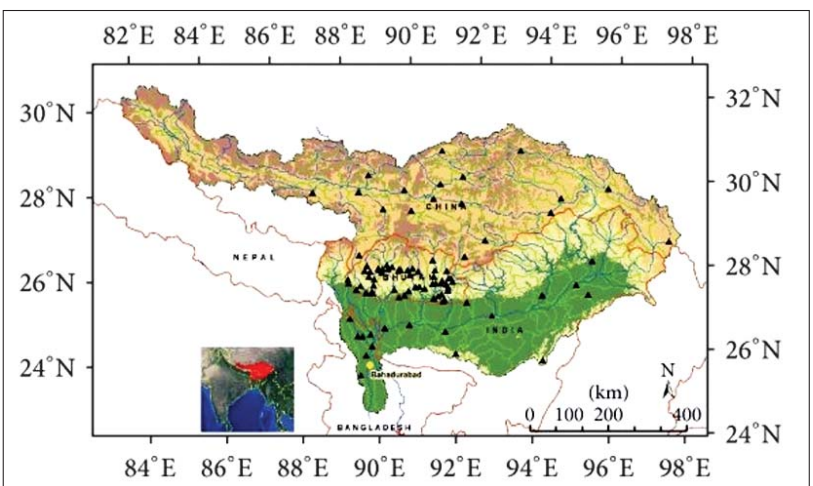
#BRAHMAPUTRA

We Shall Not Dry Out

The perceived threat of China 'weaponizing' the river by controlling its flow is mitigated.



The Brahmaputra River, one of Asia's major waterways, originates in Tibet as the Yarlung Tsangpo and traverses through India and Bangladesh before emptying into the Bay of Bengal. Recent geopolitical tensions have raised concerns about China's upstream activities, particularly dam constructions, and their potential impact on downstream countries like India. However, scientific analyses and hydrological data suggest that the Brahmaputra's flow within India is predominantly sustained by monsoonal rains, rendering upstream interventions less impactful than often perceived.



Hydrological Characteristics of the Brahmaputra



The Brahmaputra River spans approximately 2,380 kilometers, with significant portions flowing through the Indian states of Arunachal Pradesh and Assam. Its basin is characterized by a complex network of tributaries, including the Subansiri, Lohit, and Manas rivers, which contribute substantially to its volume. Studies indicate that while the river's flow at the Arunachal border ranges between 2,000-3,000 cubic meters per second (m³/s), it swells to 15,000-20,000 m³/s in Assam due to these tributaries and regional rainfall.

Notably, the river's flow within India is primarily rain-fed. Assam Chief Minister Himanta Biswa Sarma emphasized that China's contribution to the Brahmaputra's flow is limited to about 30-35%, mainly from glacial melt and limited rainfall in Tibet. Some researchers further reduce this estimate to 15-20%, underscoring the dominance of monsoonal contributions from north-eastern Indian states.

China's Upstream Activities and Their Implications

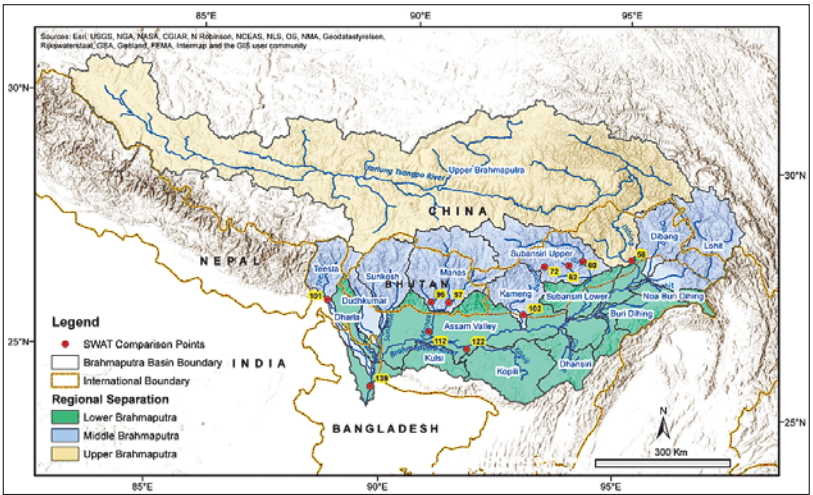
China has undertaken several hydropower projects on the Yarlung Tsangpo, including the Zangmu Dam, which utilizes run-of-the-river technology. While such projects have raised alarms about potential water diversion or flow regulation, experts argue that their impact on downstream water availability is minimal due to the Brahmaputra's rain-fed nature within India. Furthermore, concerns about sudden water releases leading to downstream flooding have been addressed by researchers who find no substantial evidence supporting such scenarios. Instead, they advocate for improved hydrological cooperation and real-time data sharing between China and India to mitigate any potential risks.

Strategic and Environmental Considerations

While the hydrological impact of China's upstream activities may be

limited, strategic and environmental concerns persist. The construction of large dams in seismically active zones poses risks of structural failure, which could have catastrophic consequences downstream. Additionally, alterations in sediment flow due to dam constructions can affect agricultural lands that rely on the river's natural nutrient replenishment.

India has expressed its concerns through diplomatic channels and continues to monitor China's activities on the Brahmaputra. Therefore, the perceived threat of China 'weaponizing' the river by controlling its flow is mitigated by the Brahmaputra's inherent hydrological characteristics. Nonetheless, continued vigilance, diplomatic engagement, and regional cooperation remain essential to address any strategic and environmental challenges that may arise.



By Rick Kirkman & Jerry Scott

By Jerry Scott & Jim Borgman