

A feat for entire human race

It was never just about me, which is the reason I've been able to overcome some huge obstacles shares **Nirmal 'Nims' Purja** with **Shaurya Kshatri** in a brief moment of respite after a six-month long arduous journey through the mountains



Nirmal 'Nims' Purja doesn't take no for an answer. So even when the Chinese authorities had closed the Shishapangma (8,013m), the final straw in the ex-soldier's (of UK's Special Forces) Project Possible — mission to climb all 14 (fourteen) 8,000m mountains in seven months (which he completed in six months), he persevered and was able to persuade the Chinese government into providing a special permit. "A good deal of diplomacy was required," shared Purja.

After his successful ascent of Pakistan's challenging K2 and Nanga Parbat, he immediately got back in Nepal to work his way up Shishapangma. But before, Project Possible could get the green signal from the Tibetan Mountaineering Association, it took several hours of lobbying by the Nepal government and the Chinese embassy in Nepal to step in dialogue with China. "When China finally opened the



On the summit of Nanga Parbat, Pakistan



TEAM PROJECT POSSIBLE AFTER K2 SUMMIT: (From left) Lakpa Dendi Sherpa, Mingma David Sherpa, Geljen Sherpa, Nirmal 'Nims' Purja, Dawa Sherpa, Halung Dorchi Sherpa, Gesman Tamang

media had done what the 14 mighty peaks had failed to — drain Purja of his energy. While he is humbled by the world-wide attention, he is quick to mention his Project Possible was much more than himself. He quit a prestigious job in the British Army to break more boundaries and help others move forward in their lives, realise their dreams and exceed their limitations. Purja had already re-mortgaged his Hampshire home to collect the fund for the Project Possible.

"I didn't do this to satiate my ego. When you do things for pure human endeavour, when you strive to do bigger things, people realise it's selfless. This is why I got the permit to Shishapangma," he added. "Myriads of climbers took to the social media to lobby for the permit."

Purja, despite of the completion of his Project, is not stopping anytime soon. He plans to scale Ama Dablam, a relatively easier climb, where he will plant a poppy for Remembrance Day commemorations on November 11 to honour the contributions of British Gurkha soldiers in World War I.

He hopes his expeditions and world records will help bring higher profile to Nepali mountaineers whose efforts are too often eclipsed.



At Cho Oyu



peak just for our team, I was actually quite emotional. It reflected the sheer scale and importance of this six-month long mission."

It's only reasonable as to why Purja would look at his last summit as the most emotional, for, at that time, it had been the only thing that stood between him and his dream.

A video posted on October 26 by Purja of the final mountain illustrates some of the challenges the team must have faced then — what he termed as a "pretty tough day". The climbers can be seen blasted by wind and snow.

"We climbed for 15 hours non-stop in extreme weather conditions with the wind speed of more than 75 km/hr. On that same day, an avalanche also threatened the climbers," Purja said. After all the hurdles, he completed the final ascent of his gruelling challenge on October 29, six months and one week after his first pursuit — Mt Annapurna.

Right after, the media erupted with countless stories of the man's feat, which around six months ago had seemed a bit too far-fetched even to the most experienced of alpinists. While there have been recent statements being made by some veteran alpinists to undermine his feat on accounts of using supplemental oxygen and ropes, Purja did keep his promise and showed that 'it's possible'.

He has represented Nepal on the global scale with Visit Nepal 2020 right around the corner and has redefined mountaineering and the boundaries of human limits. So, needless to say, on his homecoming on October 30, he was warmly welcomed by the public and the media alike.

Since his return, he has been going back-and-forth between interviews one after another and it goes without saying that on November 1, right on the eve of his yet another expedition to Ama Dablam, Purja was exhausted. He even had a printed schedule on him detailing the time and place of his indulgences. Seeing him, it almost felt like the

WHAT'S HOT

Relish

Starry Night BBQ at Shangri-La



Offering guests a chance to relish some delicious veg and non veg barbecues, Shangri-La Hotel, Lazimpat has been organising 'Starry Night BBQ' every Friday at its Lost Horizon Cafe. One can enjoy innumerable moments of good time with friends and family while relishing on some wonderful and mouth-watering barbecues along with beverages amidst the cafe's beautiful ambience. While dining out, you can also refresh yourself with the camaraderie of a live performance by the Tattva Band at the venue. For more details, contact: 01-4412999

Promising the Taj luxury

Experience the Taj luxury and services with Meghauri Serai, a Taj Safari Lodge. Standing on the banks of the Rapti River, Meghauri Serai overlooks a vast expanse of rippling waters and the core of Chitwan National Park. This 30-room lodge is designed to showcase the spectacular wilderness, while the rooms and guest areas afford uninterrupted views of the jungle. Splash in the establishment's large infinity pool with a viewing deck and a 'machan' over the river for private dining and wildlife viewing add to the charm of this Chitwan jungle lodge. Contact for booking : 9851001548/9801301969



Check In

Burger: Uniquely fried



Chef's Twist

KATHMANDU: ne of the favourite snacks among teenagers and foodies anywhere, the burger has made a special place in the heart of many Nepalis. However, burgers don't necessarily have to always come in their regular two-slice-bread/bun form. This is the belief of the restaurant Fuchhey's co-owner, Bishnu Maya Shrestha who has applied her own spin on the beloved delicacy.

"Eating burgers can be tricky at times as the fillings might slip out and the bread slices crumble down easily as one bites into it making one feel troubled. This led me to draw some idea from doughnuts whose surface become solid after they are deep fried. Hence, I decided to try the

same with a burger by deep frying it taking help from my chef which gave birth to the new type of burger which I have called Fried Burger," shares Shrestha.

Opened in 2017, Fuchhey offers an array of food and snacks with veg and non-veg options along with beverages from its beautiful first-floor venue of the Nepal Share Market building at Putalisadak.

According to Shrestha, it has only been two months now that Fuchhey has introduced Fried Burger to customers and many have already gotten accustomed to its unique taste. Being filled with various spices, the Fried Burger packs yummy chicken and cheese with an array of flavours playing in your mouth

with every bite so soft that one can't stop having it. And the sauce injection served with the dish is just a wonderful concept that one can't stop injecting its juicy flavours into the burger and munch it soon as one sees it.

Serap Tamang, Executive Chef of the restaurant and the actual person behind curating Shrestha's concept into the wonderful dish, elaborates on how to prepare the Fried Burger.

INGREDIENTS

- (For one serving)
- Wheat flour: 80 gm
- Minced chicken: 80 gm
- Ginger and garlic paste: 5 gm
- Sugar: 10 gm
- Salt: 2 gm
- Yeast: 3 gm
- Cheese: 10 gm
- Onion: 10 gm
- Spring Onion: 4 gm
- Tasting Powder: 2 gm
- Corn flour: 2 gm
- Oil: 1 litre

DIRECTIONS

- Knead the flour together with the yeast and leave it for 15 minutes.
- Mix all the spices with the minced chicken and fry it for 10 minutes and put it on a plate.
- Spread this cooked chicken on flattened flour dough

and dress with slices of cucumber, tomato, lettuce, cheese and onion, all of which is covered properly stretching the same dough into the shape of a ball.

- Deep fry the burger for 10 minutes. The fried burger is ready.

FOR HOT SAUCE SYRINGE

- Tomato sauce: 4 gm
- Dry chilli sauce: 4 gm
- Mix the ingredients and insert into syringe to be injected into the burger when eaten.

TARTAR SAUCE

- Tomato Ketchup: 3 gm
- Chili Powder: 1 gm
- Coriander: One leaf top
- Mix all ingredients together.



Photos: TH