

Editorial

Traits of a Successful Person

HE DARES TO DEFEY CONVENTION AND BREATHE LIFE INTO AUDACIOUS IDEAS THERE IS A PART OF US THAT WILL NOT LET US BE CONTENT UNTIL WE BECOME ALL THAT WE ARE CAPABLE OF BEING. LIFE IS NOT ABOUT RESTING ON OUR PAST ACHIEVEMENTS AND LAURELS AND RESIDING IN OUR COMFORT ZONE. IT IS AN ADVENTURE FROM BEING ORDINARY TO EXTRAORDINARY. ONE'S CURRENT SITUATION MAY BE GOOD, BUT IF A GREATER OPPORTUNITY PRESENTS ITSELF, ONE MUST BE OPEN TO EXPANDING. THIS DOES NOT MEAN YOU ARE TO RUN AWAY OR VIOLATE YOUR INTEGRITY. MUSCLES STAY STRONG AND FLEXIBLE ONLY BY USE AND STRETCHING AND SO DOES OUR MIND. THE CHALLENGE IS THE WAY OF THE UNIVERSE AND SHOWING US THE PATH THAT THE BIGGER WE ASSUME THAT FORM AND SHAPE. WE SHOULD BLESS OUR DREAMS AND OUR DESIRES TO IDENTIFY THE OPPORTUNITY THAT IS LURKING AS THERE WOULD BE SEVERAL CHANCES ARISING AROUND THE CORNER. WE NEED THE COURAGE AND HUMILITY TO ASK THE UNIVERSE TO PROVIDE SUCH OPPORTUNITIES, LEAVE BEHIND ALL OUR LIMITATIONS AND STEP FORWARD TO LIVE LIFE AS MAGNIFICENT AND GIGANTIC AS ORDAINED BY THE UNIVERSE. SUCCESSFUL PEOPLE STRETCH THEIR HANDS AND TAKE UP RESPONSIBILITY WHICH EMPOWERS THEM TO ENTER UNCHARTED TERRITORIES. THIS INCREASES THE LEVEL OF THEIR PRANA/CHI, ATTENTION SPAN AND NATURE OF WORK, ADDING A NEW DIMENSION TO THE PERSONALITY. SUCCESSFUL PEOPLE ARE NEVER STRAIGHT-JACKETED IN THEIR APPROACH AND REVEL IN TAKING RISKS. ONLY RISK-TAKERS BECOME GAME-CHANGERS. RAHUL BAJAJ'S SONS RAJIV AND SANJIV EMBARKED UPON A FASCINATING IDEA TO SALVAGE THE SCRAP OF THE DECOMMISSIONED INS VIKRANT TO MANUFACTURE SCOOTERS. IT WAS AN INNOVATIVE IDEA, UTILIZING SCRAP IN A NOVEL MANNER. WHILE THE BOTTOM LINE OF THE EXERCISE MAY BE TO GENERATE PROFIT, THE UNATTAINABLE THOUGHT IS AUDACIOUS. THEREFORE, SUCCESSFUL ENTREPRENEURS NEVER KILL AN IDEA. AN INGENIOUS IDEA CAN BE A PLATFORM FOR A RADICAL DISCOVERY. AN AWESOME IDEA IS BREATHTAKING AND AMAZING, STUNNING AND AWE-INSPIRING. WHEN THE IDEA GERMINATES, SOMETHING STUPENDOUS TAKES PLACE. THINK BIG AND DO NOT LISTEN TO PEOPLE WHO TELL YOU IT CAN'T BE DONE. "LIFE IS TOO SHORT TO THINK SMALL", WRITES TIM FERRISS. THE UNIVERSE LISTENS TO OUR DEEPEST THOUGHTS. IF THE THOUGHT IS POSITIVE, WE ARE BLESSED WITH POSITIVE RESULTS. THE CARDINAL PRINCIPLE IN LIFE IS TO ENSURE THAT WE RECEIVE AND CIRCULATE ONLY POSITIVE THOUGHTS. WE SHOULD ENSURE THAT WE ARE SURROUNDED BY EFFICACIOUS PEOPLE. KEEP SHOULDERS RESPONSIBILITY AND ENSURE THAT WE POSSESS A YES MIND. SUCCESSFUL ENTERPRISES ENSURE THAT THEIR WORKFORCE PERFORMS IN HARMONY AND SYNERGY WHILE WORKING IN TEAMS. THE UNIVERSE BELIEVES IN THE LAWS OF ATTRACTION, THE LAWS OF ABUNDANCE, THE LAWS OF GRATITUDE AND THE LAWS OF SPIRALING EFFECT. ALL THIS GETS TRANSFORMED INTO WHAT DARREN HARDY CALLS THE COMPOUND EFFECT. NEXT, WE OUGHT TO ALWAYS FEEL BLESSED AND HAVE FAITH THAT A SUPERIOR POWER IS GUIDING US IN OUR ENDEAVOURS. THERE IS A SUPERIOR INTELLIGENCE THAT IS ALWAYS CREATING WONDERFUL OPPORTUNITIES FOR US AND THESE SHOULD BE GRABBED AND SEIZED WITH HUMILITY. A TRIUMPHANT INDIVIDUAL HINGES HIS BELIEF ON THE THOUGHT THAT THE DIVINE WILL TAKE CARE OF EVERYTHING AND BY SIMPLY REPOSING FAITH IN THAT SUPERIOR POWER. SUCCESSFUL PEOPLE WORK ON THESE PRINCIPLES WHERE THE FOOTBALL SWERVES LIKE A PARABOLA AND ENTERS THE NET AND WE ARE BENUMBED, GIVING A STANDING OVATION.

Precision agriculture: Key to food security

The future of Indian agriculture hinges on a blend of tradition and innovation. Precision agriculture offers a crucial pathway to sustainably feed 1.7 billion people India's population is projected to reach approximately 1.7 billion by 2050. It would be a significant challenge for Indian agriculture to meet the food demands of such a vast population amidst the emerging challenges of climate change. Additionally, the sector faces issues such as an ageing farmer population. Younger generations are increasingly veering away from taking over the family agricultural farm, choosing other, more lucrative and less labour-intensive career paths over agriculture. To address these challenges, the adoption of modern farming techniques like precision farming and digital smart agriculture becomes imperative to ensure sustainable food production and the future prosperity of Indian agriculture. A recent parliamentary panel has emphasized the importance of promoting agricultural mechanization, particularly for small and marginal farmers and has advocated for the integration of tiny robots and Artificial Intelligence (AI) into Indian farm opera-

tions to address the challenges posed by fragmented land holdings. Furthermore, the panel recommended the establishment of a 'National Institute of Agricultural Robotics and Artificial Intelligence' to ensure that India remains at the forefront of agricultural development both domestically and internationally. On August 23, 2022, regarding Farm Mechanization, the Secretary of the Department of Agricultural Research and Education revealed that India's mechanisation level stands at 47 per cent,

States boast higher rates (70-80 per cent), driven by fertile land, labour decline and State backing. Southern and eastern States lag (35-45 per cent) due to fragmented land holdings. North-eastern States struggle due to terrain, equipment costs and socio-economic factors. Certainly, agriculture has evolved steadily from a traditional, labour-intensive model to a sophisticated, technology-driven system. Key milestones include the establishment of the Department of Agricultural Research and Education (DARE), the In-

pest-resistant and climate-resilient varieties and technologies across crops, horticulture, animal husbandry and fisheries sciences by ICAR has significantly bolstered production and productivity. However, while acknowledging these strides, it's imperative to recognize that the pace of progress must match the urgency of our times. Throughout history, people have always sought easier, faster and more efficient ways to get things done. This pursuit has sparked a technological revolution that merges age-old farming prac-

and protect our food. Its solutions are not merely about efficiency; they are about empowering farmers to achieve greater time efficiency, productivity and precision in their daily tasks. It's like having a super smart assistant that can take care of land, animals, crops and farms without needing humans to do everything. People also call it precision agriculture, smart agriculture, or digital agriculture. It is like a big step forward in farming because it uses data to make decisions, making everything more efficient and productive. Through Ag-IoT, the very pulse of plant and animal needs can be sensed. The farmers can keep an eye on the soil all the time, control watering systems from afar and even check on the health of their animals without being right there. It's super handy because it can predict how much crops will grow accurately. In every aspect, Ag-IoT stands poised to revolutionize the landscape of crop management, insect and pest surveillance, food warehousing, livestock care, disease monitoring, dairy operations, supply chain logistics and beyond. The evolution of drone technology has opened up boundless possibilities in the realm of crop as-

essment and monitoring. One such pioneering initiative, the NaMo Drone Didi Initiative stands as a beacon of empowerment for rural women. In a momentous gesture, Prime Minister Narendra Modi personally handed over 1000 drones to 1000 Namo Drone Didis across 10 locations nationwide at the Indian Agricultural Research Institute in Pusa, New Delhi. These drones will help them do things like check on crops, spray fertilizers and plant seeds. Prime Minister Modi's announcement of the 'Drone Didi' yojana 2023-24 further underscores the Government's dedication to leveraging technology for the betterment of society. Significant financial allocations during 2020-21 and 2021-22, by the Indian Government including INR 1756.3 crores and INR 2422.7 crores respectively to States for the integration of cutting-edge technologies like drones, artificial intelligence, blockchain, remote sensing and GIS into agriculture and INR 7302.50 crores and INR 7908.18 crores were made in the same periods to ICAR for R&D, further demonstrate the Government's dedication to modernizing agriculture.



trailing China (59.5 per cent), Brazil (75 per cent) and the US (95 per cent). The level of mechanisation varies greatly by region inside India too. Northern

dian Council of Agricultural Research (ICAR) and Krishi Vigyan Kendra (KVK). The development of high-yielding, cost-effective, disease/

practices with cutting-edge innovations like the Internet of Things (IoT) known as Ag-IoT. It is a huge change in farming that could shake up how we grow, manage

Revisiting Rohith Vemula's death after eight years

Rohith Vemula (26), a PhD scholar at the University of Hyderabad was found dead in his hostel room on 17 January 2016. Had he lived for another fortnight, he would have celebrated his 27th birthday on January 30. But he was called back by the Maker as it is said that He prefers the favourite ones to join Him ahead of others. The untimely demise of Vemula opened a Pandora's Box all over India. Opposition parties led by the Congress staged a nationwide protest and agitation blaming the Narendra Modi Government at the Centre for the death of this young man. The CPI(M)'s frontal organization SFI called for education bundh the next day and demanded the resignation of Smriti Irani, the then union minister for human resources development and Bandaru Dattatreya, a minister of State from the

council of ministers blaming the duo for the death of Rohith Vemula. Poets affiliated with the CPI(M) and other Left organizations wrote poems and short stories based on the life and times of Vemula. The fact that Vemula be-

longed to the Harijan community added to their ire and this was discernible from the power of the words with which they blamed the "communal and fascist" Government at the Centre. Many articles and features that appeared in regional newspapers and satellite TV channels blamed the door-

steps of Smriti Irani for Rohith Vemula's suicide. A major political outfit promoted by the all-powerful minority community had declared a solatium of Rs 25 lakh to the family of Vemula within days of his unfortunate death. Though it is more than

side of Vemula, the Telangana Police which was entrusted with the probe of finding out matters that led Vemula to resort to the extreme measure concluded that Rohith Vemula was neither a member of the Harijan community nor any Other Backward Community (OBC) student as he had claimed. The fear that the university was likely to detect the truth behind his caste status which would put an end to his political aspirations had made him take the drastic step, said the police report. The unanswered question in the whole episode is why the investigating officers failed to track the phone calls made by Vemula during the last few days of his life. This would have thrown more light on the reasons behind the suicide of the research scholar. Many of his colleagues attribute a failed love affair as the cause behind his suicide. Months before he committed suicide, Vemula had led a demonstration under the auspices of the Ambedkar

Students Association on the University Campus to protest the death penalty awarded to Yakub Memon, one of the prime accused in the Mumbai serial blasts of 1993 which claimed 260 lives. There were reports that the soft-spoken Vemula and his friends had bashed up a member of the rival union and the victim needed hospitalisation. Moreover, there were charges against the University of Hyderabad for non-payment of a monthly scholarship of Rs 25,000 to Vemula though the university authorities denied the allegation. Rohith Vemula was neither the first Harijan student in the University of Hyderabad or any other universities in India who have committed suicide. Rajini Anand, an engineering college student in Kerala had jumped to death in 2004 following the callous approach of the ruling Congress-led Government in the State towards her plea for financial assistance to pay college fees. Sometime



last year, a CPI(M) member of Rajya Sabha asked the Government of India to furnish the number of Harijan students who had committed suicide in the country since 2014. The MP's innuendo was that no Harijan students had committed suicide in the country before the swearing-in of Modi as Prime Minister. The kind of fire from the opposition faced by Smriti Irani was unprecedented and strange. The Rohith Vemula affair cost her the office of the HRD ministry and she was relegated to minister of textiles. Opposition party leaders have all the right to criticize the Government and ministers for errors and omissions. But it should be restricted to the carelessness and irresponsibility of the concerned minister. For eight years, this young lady was crucified by her political rivals. Had they taken a little bit of time and gone through the releases issued by the Government of India, they would not have dared to throw mud at Smriti.



ON BOARD THE DILLI-AWADH EXPRESS

There is little to complain if the ancient gastronomic delights from the bustling streets of Dilli 6 intersect with the regal fare of Lucknow's Awadhi Chowk, right in the heart of modern Delhi. It is a rare symphony, says **SHOBORI GANGULI**

For ages, food critics and connoisseurs have engaged in passionate discourses on how the royal Mughlai cuisine of Dilli stands out in sharp contrast to its regal Awadhi counterpart in Lucknow, a debate that rages on. While both define North India's rich culinary heritage and both spilt out of the ancient quarters of royal kitchens to occupy modern-day street food outlets of these two historic cities, it takes a magician to synchronise the two.

With Chapter 4 of Farage: Northern Meanders, Chef Anuj Kapoor, Director of Culinary at Radisson Blu Hotel in Greater Noida, delivers this impossible magic of harmony with precision. From the bustling chaos of Old Delhi's streets to the serene ambience of Awadhi's royal courts, Chef Kapoor employs his nostalgia of childhood and college years spent in Lucknow and his enviable professional experience in Old Delhi's Mughlai lanes and bylanes to curate an innovative six-course meal, meticulous attention paid to each spice and ingredient. The meal started off with a fiery welcome shot of *Tikka Mango*, the salt and chili rimmed glass of *aam panna* a welcome relief in Delhi's sizzling May heat. The *Amuse Bouche* gently opened the gates to *Dilli 6 ki Nagori, Methde Aloo, Kachalu*, a delectable offering of a *golgappa* sized *puri* with filling. A real taste of Delhi is incomplete without some wholesome *Chaat*. So Chef Kapoor had a platter ready with *Kulle ki Chaat* served with a not-too-sour *Kanji* with a jalapeno and *Ram Laddoo* skewer. The *Nakkhas Masala Panko Soft Shell Crab Aragula* and *Orange* was a



CHEF ANUJ KAPOOR

tantalising appetizer on offer. Unfortunately, for Delhi, seafood meanders its way into kitchens through freezers, compromising its freshness. While the taste of the crab and the crispiness of the batter worked well on the palate, it is my personal observation that deep fried Indian food, North to South, East to West, is difficult to master in large kitchens. They tend to get fried and re-fried, leaving that slight hint of used oil. These are best left to home kitchens or road side eateries. The vegetarian option of *Ambi, Hari Mirch Ganderi Paneer Tinka* may perhaps have been a better choice. That said, the *Entrée* opened the floodgates of gastronomic indulgence. The *Gosh ki Galawat* served atop a *Biscotti Roti* that Chef Kapoor had quite obviously paid personal attention to, was an amazingly innovative combination. The taste lingered on long after the meal was over. For the vegetarians there was, of

course, the *Chakundar ki Galawat*. This was followed by the main course in which Chef Kapoor refined and redefined the decadent *Nalli Nihari* to a level of sophistication difficult to match. The *Chowk ka Nalli Nihari Wellington* indeed transported one to an epicurean heaven. A clear winner, this masterpiece blended the iconic Wellington-style pastry with the refined flavours of pulled *Nalli Nihari* mutton. This innovative dish symbolised Chef Kapoor's unique gift of framing culinary history in a contemporary context. There was *Jumbo Prawn Khorma* on offer alongside the vegetarian *Aminabad Masala Portobello, Gucchi, Qar-e-Pukhtan*.



Chef Kapoor has a signature inaugural, informal talk before laying out the table for his patrons. At the beginning of each Farage, he talks about the inspiration informing the menu, of how Dilli 6 is better known for its vegetarian fare considering the Old City has a fair share of vegetarian traders and merchants, and similar such priceless nuggets of culinary history. I left the venue with the taste of an extremely flavourful and aromatic *Chowk ki Gilouri*, transporting me to the bylanes of Lucknow that I remember only too well.

FACTSHEET
Farage Chapter 4: Northern Meanders
Venue: Satin, Radisson Blu, Greater Noida
Date: May 10th & May 11th, 2024

Padharo Mhare Desh



The ongoing Rangeelo Rajasthan food festival at the Crowne Plaza in Delhi takes its guests on an exotic culinary odyssey, writes **SHOBORI GANGULI**

Rajasthan never ceases to inspire. Be it the food, the clothes, the colours, the mesmerizing deserts, the people, its music, this region's appeal is immortal and forever irresistible. Little wonder then that the majestic Rangeelo Rajasthan food festival at Crowne Plaza's Infinity in the heart of Delhi has drawn well-deserved attention. Showcasing Rajasthan's regal culinary heritage, *Panch Rang Panch Nagar* is the leitmotif of the festival that draws inspiration from the diverse palates and cuisines of the five towns of Jaipur, Jodhpur, Jaisalmer, Udaipur, and Bikaner. We are told that the chefs engaged in this epic effort have journeyed to the royal kitchens spread across Rajasthan to collate secret recipes and traditions while bringing in local cooks to ensure the authenticity of regional flavours.

spread so there was no dearth of this cooking medium in the dishes that arrived at the table. Sharing his experience of travelling to Rajasthan for the curation of the festival's menu, Chef Sharma says, "Our culinary expedition to Rajasthan was a blend of royalty and authenticity. Spending a day with Thakur Kunal Singh Sa graciously unravelled the secrets of royal recipes, while our interactions with local villagers added depth to our



culinary pool that has its origins in the arid and resource-starved agrarian ecosystem of the region for centuries. Indeed, each element of the menu was an eye-opening vehicle of transport to Rajasthan's culinary heartland. Now, a bit about the décor. Painstakingly set up to recreate the rustic charm and village-style dining experience of *Padharo Mhare Desh* one could opt to dine under the stars (not recommended in this May heat) or enjoy the interiors with live folk performances, including vibrant *Kathpuli* puppetry and a spirited *Ghoda Gadi*. The venue has even recreated the vibrant energy of a traditional *Rangrez Bazaar*, complete with stalls offering local handicrafts and entertainment.

In order to remain faithful to the festival's thematic emphasis, the venue has been draped in the architectural hues of the five chosen cities, where guests can effortlessly surrender to the rustic charm and authenticity of village-style piping hot *Jowar, Bajra* and *Bejar rotis* prepared by local women, travelling straight out of their earthen *chulhas* to the plate. Playing the perfect host, Executive Chef Roushan Sharma is quick to bring in some local starters like the *kachodi kadhi* and *samosa kadhi*, the crispy fried goodies gently crushed into a warm bowl of silk smooth gravy. This came with a sharp and tangy garlic and *kutty mirch* chutney and fiery *Mirchi ke Tapore*. Clearly, Ghee is the real star of a traditional Rajasthani food

understanding of the region's culinary traditions. We have incorporated dishes from Marwari, Mewari, Shekhawati and Hadoti cuisines." Chef Sharma has reason to be proud of the fact that the feast incorporates close to a hundred dishes on a cyclic menu, featuring an array of exquisite Rajasthani delicacies. Be it the fiery *Laal Maas* and *Jungle Maas*, staples of Rajasthan's royal cuisine, the earthy *Papad Mangodi ki Sabji*, the aromatic *Dal Panchmel*, the ubiquitous *Ker Sangri*, the decadent *Bajra Kesari* or *Gulab Chorma*, the aromatic *Dhaniya Murgh*, or the traditional *Bajre, Makke ka Raab*, the feast was a refreshing dip into Rajasthan's immensely rich

Pankaj Gupta, the Area General Manager, underscored the significance of such an experience amid the dynamic culinary landscape today: "In a world where dining options abound, we believe in offering our guests more than just a meal. The Rangeelo Rajasthan Food Extravaganza is not merely a culinary event; it's a journey of discovery and delight, where every dish and every performance tell a story of Rajasthan's rich heritage and culture." And indeed, it does.

FACT SHEET
Venue: Infinity, Crowne Plaza Delhi
Date: May 3rd to May 12th, 2024
Time: 7:00 PM to 11:00 PM
Price: Rs 2599 plus taxes per person
Contact: 8860605588, 8860634435

What's cooking this weekend!

Lucknow meets Hyderabad at Westin



The Westin Gurgaon is hosting a 10-day culinary pop up, with Kangan from The Westin Mumbai Garden City from May 17th till May 26th, 2024. Showcasing Kangan's convergence of the regal flavours of Lucknow and the fiery essence of Hyderabad, Guest Chef Mohammad Shaheed Qureshi from Kangan and Multi Property Executive Chef Amit Dash would be at the helm of this pop-up. The pop-up promises a gastronomic journey celebrating Lucknowi and Hyderabadi flavours. Kangan is a contemporary interpretation of rustic Indian flavours mainly from the North-West Frontier region of Peshawar. Being showcased at The Westin's all-day dining restaurant, Seasonal Tastes, the pop-up menu at Kangan explores progressive ideas in Indian cuisine while maintaining the traditional culinary integrity of signature dishes. From traditional kebabs to rich *biryani*, the spread brings out many undiscovered facets with its unique use of time tested ingredients transformed by eclectic combinations and modern presentations. For instance, the *Sikanderi Raan, Banno kebabs, Khaliyas, Kormas, Niharis, and Gacche Gosht ki Biryani*. Chef Dash says, "Hosting pop-up events has transformed our business, boosting revenue and enhancing guest experiences. Diversifying our offerings and

collaborating with renowned restaurants have attracted new audiences, bolstering our position in the hospitality industry," adding that "Experimentation with cuisines, chefs, and concepts has showcased our adaptability and innovation, keeping us ahead of trends and reinforcing our reputation. From a business perspective, these pop-ups have allowed us to expand our offerings which aligns with the exploratory culinary demands of our patrons. This strategic approach has led to increased profitability and recognition, highlighting the importance of collaboration and innovation in hospitality."

Venue: Seasonal Tastes, The Westin Gurgaon, New Delhi
Date: May 17th - May, 2024, for dinner buffet everyday; Sunday brunches on 18th and 25th May 25th respectively.

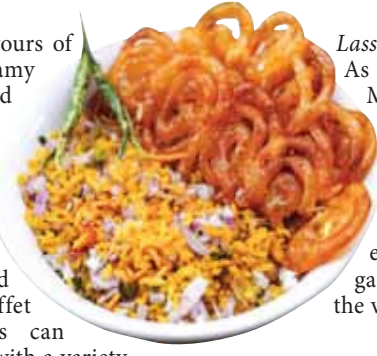


Indori Zyaka at Crowne Plaza, New Delhi

Edesia, the renowned global cuisine restaurant at Crowne Plaza New Delhi will showcase an unprecedented culinary extravaganza through the exquisite flavours of Malwa Cuisine from Indore. This unprecedented food festival promises to unravel the hidden treasures of Indore's culinary heritage, offering a delectable array of dishes. From May 10th to May 19th, 2024, guests are invited to indulge in an unparalleled dining experience as Edesia unveils a plethora of culinary delights, carefully curated to exemplify the essence of Indore's gastronomy. On offer will be an assortment of mouthwatering delicacies, including the iconic *Poha Jalebi*, irresistible *Indori Shikanji, flavourful Bhutte ki Kees*, comforting *Sabudana Khichdi*, crispy *Baked Samosa*, savoury *Moong Dal Bhajiya*, and the quintessential *Pani Puri* served with six unique types of water. Other highlights include *Chole Tikki*, succulent *Kadak Nath*, aromatic *Khassi ka Meat*, fragrant *Subz Methi Pulao*, hearty *Sev Tamatar ki Subji*, decadent *Mawa Bati*, traditional *Lancha*, and baked *Kalakand*. The culinary journey will conclude on a sweet note,



with the divine flavours of *Aam Ras*, creamy *Shrikhand*, and wholesome *Dal Bafla*. To complement this gastronomic odyssey, beverages have been meticulously crafted to elevate the buffet experience. Guests can quench their thirst with a variety of invigorating drinks, including the revitalizing *Shikanji*, the tangy *Ananas ki Panna*, the unique *Anti Soda*, the classic



Lassi, and the refreshing *Kairi Pana*. As Shuvendu Banerjee, General Manager of Crowne Plaza puts it, "This festival is a celebration of culinary diversity and a testament to our commitment to offering unparalleled dining experiences. We invite food enthusiasts to join us on this gastronomic journey as we explore the vibrant flavours of Indore." **Venue:** Edesia at Crowne Plaza, New Delhi Okhla.
Date: May 10th - 19th, 2024
Time: 7:00 PM - 11:00 PM
Price: Rs 2,799 plus taxes



Chef Mohammad Shaheed Qureshi

बस्तर और द केरल स्टोरी जैसी फिल्मों से बनाई अलग पहचान, आज अदा हैं करोड़ों की मालकिन

अभिनेत्री अदा शर्मा आज बॉलीवुड में किसी पहचान की मोहताज नहीं हैं। उन्होंने अपनी मेहनत के दम पर अपनी एक अलग पहचान बनाई है। अदा शर्मा आज अपना जन्मदिन मना रही हैं। आइए आज अदा के जन्मदिन पर हम आपको उनकी टॉप फिल्मों के अलावा उनके नेटवर्क के बारे में भी बताते हैं -- बॉलीवुड में अदा शर्मा अलग किस्म की किरदार निभाने के लिए मशहूर हैं। वे अपनी हर फिल्म में पिछली फिल्म से कुछ अलग और नया करती नजर आती हैं। अदा को 'द केरल स्टोरी' गल के रूप में भी लोग पहचानते हैं। इस फिल्म ने अदा शर्मा को एक अलग बुलंदी दी है। मीडिया रिपोर्ट्स की मानें तो अदा शर्मा ने इस फिल्म के लिए एक करोड़ रुपये चार्ज किए थे। अदा शर्मा ने 'द केरल स्टोरी' के बाद एक और सुपरहिट फिल्म में काम किया है जिसका नाम बस्तर: द नक्सल स्टोरी है। इस फिल्म में अदा एक दबंग पुलिस अधिकारी के किरदार में नजर आई थीं। दर्शकों ने उनकी इस फिल्म को भी काफी सराहा है।



**DYNAMIC DUO
READY FOR
ACTION!**

**Ahan Shetty, Pooja Hegde's thriller
Sanki set to go on floors June 6**

CJ DESK

The much-awaited film Sanki, starring Ahan Shetty and Pooja Hegde, is all set to kickstart shooting on June 6th.

Producer Sajid Nadiadwala has planned a special action-packed sequence with international designer Kecha Khamphakdee to begin the schedule. A source close to the project revealed, "The team is all set to kickstart a week long Mumbai schedule with a lot of action sequences designed by Kecha and then followed by a Goa schedule. The duo's chemistry is anticipated to sizzle on screen, adding an extra layer of excitement to the project."

It is going to be a very different world of Sanki which the audience will experience with this film.

Written by Rajat Aroraa, and directed by debut directors Adnan A. Shaikh and Yasir Jah. Sanki is set to hit theatres on February 14, 2025 (Valentine's day).

Meanwhile, Sajid's upcoming projects include Housefull 5.

Housefull 5 marks the first-ever franchise film in Indian Cinema to have five instalments.

The first part of Housefull was released in the year 2010 and starred Akshay, Riteish, Lara Dutta, Deepika Padukone, Arjun Rampal and Boman Irani.

The film was declared a hit, followed by another hit sequel Housefull 2 which was released in 2012 and included a stellar cast of Akshay, Riteish, John Abraham, Shreyas Talpade, Jacqueline Fernandez, Rishi Kapoor, Randhir Kapoor, Mithun Chakraborty and Asin.



BTS moments

Daughter-in-law Upasana Konidela shares adorable posts of Chiranjeevi at Padma Vibhushan ceremony in New Delhi

CJ DESK

Upasana Konidela, the beloved daughter-in-law of film legend Chiranjeevi, recently added a personal touch to the celebration of his prestigious Padma Vibhushan award.

Sharing an endearing behind-the-scenes post on her Instagram story, Upasana captured a light-hearted moment between Chiranjeevi and their family just before the formal event at Rashtrapati Bhavan in New Delhi.

In the clip, Upasana engages in a playful exchange with the Megastar, showcasing their warm bond. She quizzes him about their shared traits, prompting Chiranjeevi to affectionately respond, "Klin Kaara is an extension of you." Their camaraderie shines as Upasana playfully mentions that both she and their daughter have grandfathers honored with the Padma Vibhushan, including Chiranjeevi and Prathap C Reddy.

Through her Instagram story and her presence at the ceremony, Upasana Konidela truly exemplified the essence of family, love, and pride, making the celebration of Chiranjeevi's Padma Vibhushan award even more special.



Reunited after 27 years

Pooja Bhatt to feature alongside Suniel Shetty in yet-untitled project

CJ DESK

Actor-filmmaker Pooja Bhatt will feature alongside Suniel Shetty in an upcoming project.

Bhatt, the star of many hit films from the 1990s such as Dil Hai Ki Manta Nahin, Sadak, Phir Teri Kahani Yaad Aayee, Sir and Zakhm, shared the news in a post on Instagram on Friday.

"A sneak peek from my next project with @lionsgateindia. So looking forward to working with you again @suniel.shetty," the 52-year-old actor posted alongside a photo from the set.

Last week, Suniel Shetty had teased that he is partnering with the studio for an 'explosive thriller' project. It is currently not known whether the project is a film or a series. Bhatt and Shetty had famously starred in JP Dutta's war film Border in 1997, though they didn't share the screen space.

In a statement, Bhatt teased that the project will feature in a "new avatar". "I have always had the privilege

and made the choice to portray empowered women on screen. I was immediately drawn to this character for the sheer power, depth & empathy she exudes. "Her ability to take a

stand for what she believes in and face challenges head-on is something I connect with on a personal level. Can't wait for audiences to see this new avatar," the actor said.

Bhatt was most recently seen in OTT's coming-of-age drama series Big Girls Don't Cry.



SNEAK PEEK

Actor shoots with Gurdip Punj for Sunny Sanskari Ki Tulsi Kumari

CJ DESK

Actor Gurdip Punj, known for her roles in several popular television shows, recently shared a series of photos, offering fans a sneak peek into her latest collaboration with Varun Dhawan on the upcoming film Sunny Sanskari Ki Tulsi Kumari.

The Sanjivani-fame actress, on Thursday, took to her Instagram account to share a couple of pictures with the actor.

Apart from Varun, Gurdip's husband, Arjun Punj, and her son and daughter also accompanied them inside what looked like a jewelry store.

Gurdip and her family took photos with Varun and the director of Sunny Sanskari Ki Tulsi Kumari, Shashank Khaitan. The actor also wrote a caption where she shared her thoughts about working on the movie.

She wrote, "It was a pleasure working with you both, @varundvn @shashankkhaitan you both not only superstars but superhumans... good luck for the film #sunmysanskarikitulsikumari #lovedshootingthem." Sunny San-



sarki ki Tulsi Kumari is written and directed by Shashank Khaitan. The film features an ensemble cast, including Varun Dhawan and Janhvi Kapoor in leading roles, alongside Sanya Malhotra, Rohit Saraf, Manish Paul, and Akshay Oberoi. Produced by Hiroo Yash Johar, Karan Johar, Apoorva Mehta, and Shashank Khaitan, the movie is slated to hit theaters on April 18, 2025.

WEDDING ALERT

Social media sensation Abdu Rozik is set to marry on July 7

CJ DESK

Social media sensation and former Bigg Boss contestant, Abdu Rozik, has found the love of his life and is all set to tie the knot on July 7.

The 20-year-old social media sensation took to his Instagram and dropped a surprise post of himself sharing the big news.

In the post, he was seen seated on a couch, wearing a

crisp, black and white tuxedo.

He wrote in the caption, "I never imagined in my life that I would be so lucky to find a love who respects me and is not burdened by the obstacles in my life, 7th of July save the date!! I cannot express to you in words how happy I am #love #marriage #engagement #life #wedding #romance #lifepartner #engaged (sic)."

Abdu is reportedly getting married to a 19-year-old girl.

