

Shaina, Hardik, Aditi clinch double crowns at state meet

Bengaluru: Shaina Manimuthu scored a fine double, clinching the girls singles titles in the U-15 and U-17 categories at the State sub-junior ranking badminton tournament in Davanagere on Saturday. Shaina won the U-15 title after top seed Aikya Shetty retired from the final when Shaina was leading 21-18, 11-5. The champion was in her element in the U-17 final as she secured a 21-19, 21-14 win over top seed Diya Bheemaiah. Meanwhile, Mysuru's Hardik Divyansh beat third seed Ishan Naik 21-17, 21-19 to win the U-17 crown. His second crown came in boys doubles, where he partnered Amith Raj Natraj to down K Yadunandan and Vamshi A 17-21, 21-9, 21-14 to emerge victorious. Aditi Deepak Raj also clinched a double with triumphs in U-17 girls doubles and mixed doubles final. Boys: U-17: Final: Hardik Divyansh bt 3-Ishan Naik 21-17, 21-19. Semis: Ishan bt 9-Rishon Jerrin K 21-18, 21-14. Divyansh bt 11-Shyam Bindiganavile 21-16, 18-21, 21-6. Doubles final: 9-Amith Raj Natraj / Hardik Divyansh bt K Yadunandan / Vamshi A 17-21, 21-9, 21-14. U-15: Final: Sai Pushkar bt 1-Shyam Bindiganavile 21-11, 21-23, 21-18. Semis: Shyam bt Mehul Manav Arulmurugan 21-18, 21-9; Pushkar bt 4-Peeyush Tripathy 21-14, 21-19. Doubles final: 3-Peeyush Tripathy / Shyam Bindiganavile bt Harshvardhan S / Niketan Hari ND 21-11, 21-14. Girls: U-17: Final: Shaina Manimuthu bt 1-Diya Bheemaiah 21-19, 21-14. Semis: Diya bt Lakshya Rajesh 21-15, 21-17; Shaina bt 4-Aikya Shetty 21-19, 21-18. Doubles final: Aditi Deepak Raj / Vriddhi Ponnamma BV bt Ishika Baruah / Lakshya Rajesh 11-21, 21-16, 21-15.

10 patients abandoned per month at Kovai GH, lack of ward adds to woes

Sources said that recently a hospital staff rescued an elderly abandoned man near the casualty ward and sent him for treatment.

COIMBATORE: As the number of abandoned sick elderly people at Coimbatore Medical College Hospital (CMCH) is increasing, the hospital staff and NGOs are finding it hard to help them after the closure of the 'unknown patients ward'. Most of the destitute people are forced to take treatment without caretakers and survive within the hospital premises. Some of them even die. A nurse said, "If there is a ward to handle unknown sick patients, many NGOs come forward to serve them. Unavailability of the ward forces us to take care of such patients in regular wards and it is difficult to manage them without caretakers."

Another staff nurse said, "Mostly the family members of sick elderly people abandon them within the hospital premises at night or they are rescued and sent to the hospital by the public and as there is a shortage of staff, we are not able to give them special attention. Every patient needs a caretaker to take them for medical tests and bring them food,

medicines, etc. It is practically impossible for the staff to care for every patient." Sources said that recently a hospital staff rescued an elderly

members as they feel that they will be treated if left on the hospital premises. In the last one year alone we rescued 176 destitute people and the previous year 186 people were rescued. Out of which 5 to 10 are rescued monthly from the CMCH campus. We reunite 80% of them with their families and a few die of sickness. Of the rest, those who are willing, we take them to our home and others remain in the hospital. We are trying to tackle this issue as much as possible but if the hospital reopens the unknown patients ward again, it will be easier."

Sources said that the ward existed till pre-pandemic and NGOs-Helping Hearts and Change Trust took care of such patients.

However, with the closure of the ward, abandoned patients have to be treated along with other patients and that is difficult for volunteers to visit every ward and serve them. When asked, CMCH Dean A Nirmala told TNIE that they closed the ward due to space constraints and are planning to open the ward after they get space in the new super specialty block.



abandoned man near the casualty ward and sent him for treatment. Before that, he was left for around two days without care and the private security guards thought he had a caretaker. As he does not remember anything except his name, the case was referred to the police. However, he died soon after. M Ganesh founder of Helping Hearts NGO said, "Most of the elderly people are abandoned by their family

Hosp docs use novel method to save life

Mumbai: A novel procedure performed by neurologists in a public hospital saved a 59-year-old woman, who was critical after an aneurysm in her brain burst open and caused a bleed. The BMC-run Cooper Hospital, Juhu, is now among 11 centres across India to have used the new Trezza embolization device, said Dr Shailesh Mohite. The patient came to hospital with a headache and vomiting. Diagnostic scans revealed a ruptured aneurysm—when an artery's wall bulges out so much that it becomes thin enough to burst open. Neurologist Dr Pradyumna Oak said coil implant devices are increasingly used to handle aneurysms with good outcomes.

"The device is inserted via a catheter to fill in a brain aneurysm. A coil stops the ruptured aneurysm from continuing to bleed," he said. The procedure would cost over Rs 10 lakh in private hospitals, but Cooper Hospital only charged a nominal sum from the family for the device. The device alone costs Rs 2.5 lakh, but Rs 1.5 lakh came from the state insurance scheme and some more from private donors.

"Trezza's advantage is that the patient doesn't need to take aspirin or similar drugs to prevent blood clots.

Other types of surgery would need the patient to take medications that could lead to re-bleeding," said Dr Oak. BMC's additional commissioner D Sudhakar Shinde said modern services are being provided to Mumbaikars.

"This successful procedure proves that complex surgeries are done in municipal hospitals at very reasonable rates and can benefit the common man," said Dr Mohite. Neuralinks first brain implant patient shares his fears about the device. Noland Arbaugh, the first recipient of Neuralink chip, improved performance with Seo's help. Elon Musk and team founded Neuralink in 2016 to create a brain interface for medical needs.

Several injured passengers on turbulence-hit Singapore flight need spinal surgery, hospital says. Several seriously injured individuals from the Singapore Airlines flight that encountered severe turbulence will require spinal surgery at a Bangkok hospital following the incident earlier this week.

Two enthusiastic patients leave hospital for a few hours to vote in Mumbai. 86-year-old Vasant Savarkar voted in hospital pyjamas after being allowed to leave the hospital for two hours due to low oxygen levels. He is not interested in politics. In Ghatkopar (West), 74-year-old Kusum Gaikwad voted despite hospitalization for low haemoglobin levels. Her daughter Sujata Sonawane mentioned her stay at Nulife Hospital for restless feet.

Sr doctor arrested for crushing woman under car at Mumbai's Sion hospital

MUMBAI: A senior doctor, who was in the forefront of BMC's Covid response, was arrested late Saturday evening after the death of a 60-year-old Mumbai woman whom he ran over in his car on the premises of Sion hospital the previous evening, police said. Dr Rajesh Dere, head of the hospital's forensics department who was dean of the BKC Covid centre during the pandemic, was at the wheel, police said. Sources close to the doctor told TOI that the woman had collapsed in front of his car barely a couple of minutes after he started it.

Police have not only registered a case of causing death by negligence, and rash driving, they have also invoked sections pertaining to furnishing false information. Police said doctors treating the patient, Rubaida Shaikh, did not disclose the accident until officials became suspicious and accessed CCTV footage that showed a vehicle running her over. Dr Dere

declined to comment, but sources close to him said it wasn't a "hit and run" case. "The patient collapsed in front of his car, resulting in a minor dash," said a source. "The car must have had a speed of 5km/hr at best," said the source. After the patient collapsed, Dr Dere helped carry her to the emergency, the source said. The cause of death is reportedly "cardiogenic shock".

Police said they received an emergency police report message from the hospital around 11 pm Friday of a woman found unconscious near gate 7 with injury to the body and was admitted for treatment. A police team reached the hospital and found her on ventilator, unable to speak. Police informed the Shaikh's son, Shahnawaz. Police officers said they didn't get correct information from the hospital about how the woman was injured. During the probe and study of CCTV footage, the accident



angle emerged. A police source said the doctor ran over Shaikh and immediately stopped the car. Security staff and others ran to help. The woman was admitted to

the hospital. Police said the accident took place at 7.45 pm. Police said that on Saturday afternoon the hospital informed them the woman died during treatment.

Shaikh's son, Shahnawaz (30), said his mother had gone to Sion Hospital for treatment of her hand injury. Due to an infection, she had been admitted to Sion hospital and was discharged on May 16 after nearly a month, he said.

Shahnawaz, who works as a delivery boy, said he slept around 1.30 am last night and his phone was in silent mode. "In the morning, I saw several missed calls and a message from the police. I spoke to them and they said my mother had met with an accident," said Shahnawaz. The police said that Shaikh's body would be sent to JJ Hospital, Byculla, for a post mortem.

Mayiladuthurai police resume wellness checks on elderly citizens

MAYILADUTHURAI: Senior citizens across the district have welcomed the Mayiladuthurai police resuming their initiative to conduct voluntary wellness checks at their residences. In the wake of burglary reports across the state where micro-targets target houses of elders staying alone, the district police began conducting wellness checks wherein a team led by inspectors, sub-inspectors and constables visited their houses and assessed safety. "Our objective is to ensure the security of the elderly, especially those whose children are working away. We directed our officers to do the checks regularly at houses in their station limits," Mayiladuthurai SP K Meena told TNIE. Pointing out that the initiative is already in place across the state, the SP stated



that it was resumed in Mayiladuthurai after a gap. "Through wellness checks, we will also reach out to reclusive and introverted elders who do not often connect with the outside

world. We are also inquiring about their requirements and assure legal support," the SP added. There are eight police stations in the

Mayiladuthurai sub-division and eight in Sirkazhi sub-division. The SP directed the officers to maintain proper registers for the elderly at each station. The police are also issuing handbooks to houses of elderly people and sign them during the wellness checks. Inspector S Supriya from Mayiladuthurai station said, "We are also sensitising the elders to necessary precautions and to alert us if they are facing troubles." The police also advised them to install CCTV cameras at their houses for additional security and noted down their contact details. The initiative has elicited positive response from residents. Backing this, Selvakumari (72) who stays with her husband Gandhi in Thirumanjana Veethi said, "Both my children are away working.

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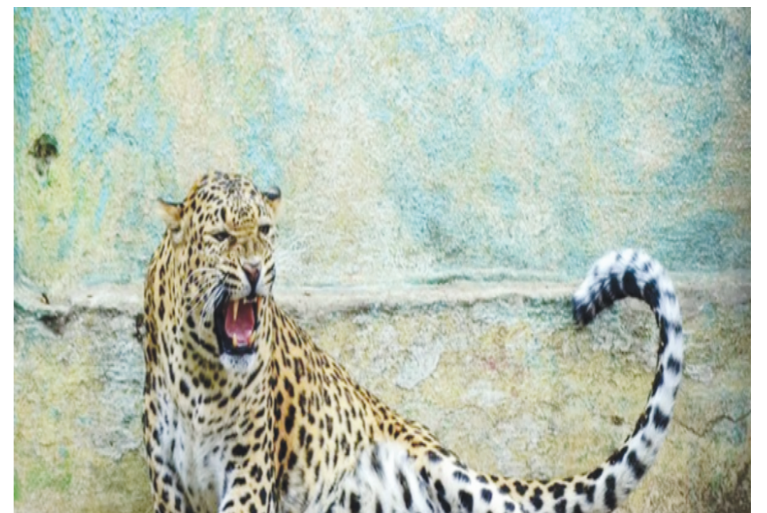
Leopard enters abandoned house near Gudalur in Tamil Nadu

NILGIRIS: Tension prevailed at Semundi village in Srimadurai Panchayat near Gudalur in the district after a leopard took shelter in an abandoned house there on Monday afternoon. The animal was tranquillised before it was captured and released by the Gudalur forest division personnel inside the reserve forest within the Mudumalai Tiger Reserve. The leopard was found by a man who approached the house to take agricultural equipment. Labourers stock their equipment in the vacant house, aid forest sources. Shocked to see the big cat moving inside the house, the man locked the entrance door and also fastened it with a rope. He subsequently informed the Gudalur forest officials at 12 p.m. The information spread like wildfire, and

people started gathering in large numbers to see the leopard. However, over 50 forest staff from O-Valley, Gudalur, Cherambadi, Pandalur, Naadukani, and Bitharkadu along with members from the Flying Squad and Rapid Response Team (RRT) managed the crowd and placed barricades 600 metres from the house to prevent people from entering the house. Ten members of RRT wore safety clothing to protect them from leopard attacks if the animal came out of the house.

"We laid a net in the surrounding area of the house to prevent the leopard from escaping. Trapping the big cat using the net is not a viable solution since the animal may bounce back, and it would create unwanted tension for the local

people as they have gathered in large numbers to see the animal. Tranquillising is the only option in such a case, but it got delayed as the only Assistant Veterinary Surgeon K Rajesh Kumar could reach Semundi on Saturday at 7 p.m. after completing two elephant post-mortems at Theppakkadu and Thengumarahada. Both are different areas within the Mudumalai Tiger Reserve (MTR)," said a senior forest official. After tranquillisation, the animal was taken inside the cage which was kept ready. The animal was subsequently released in the reserve forest in MTR. "Though the animal took shelter inside the abandoned house at 12pm, we set up generators and lit up lights to carry out the operation during the night," the official added.



Repolling peaceful at Etah booth where teenager 'voted' 8 times

Agra: After the Election Commission ordered a repoll at the booth under the Farrukhabad Lok Sabha constituency, where a minor boy allegedly voted multiple times, and a video of the incident went viral on social media, the repoll was conducted peacefully at booth number 343 in village Khiriya Pamaran, within the Aliganj assembly of Etah district. Additional district magistrate of Etah, Ayush Chaudhary, said, "Sufficient police forces were deployed across the polling station during the voting process. Officials were also present, ensuring the peaceful conduct of the polling." He added, "The voter turnout was recorded at 73.9%, with 1215 votes cast by 6 pm." During the fourth phase of voting for Farrukhabad's constituency, a minor was found to have cast votes eight times at a booth in Aliganj assembly constituency in Etah. After SP chief Akhilesh Yadav and Congress president Rahul Gandhi shared the video on their social media handles, highlighting the issue, the accused youth was booked under IPC sections 171-F (Punishment for undue influence or personation at an election), 419 (Punishment for cheating by personation), section 66 of the IT Act, and sections 128, 132, and 136 of the Representation of People Act and was arrested. The original polling was held on May 13. Mohd Dilshad. EC orders repolling at Farrukhabad booth where 17-year-old 'voted' multiple times. Election Commission orders repolling in Farrukhabad after a 17-year-old allegedly voted multiple times on May 13. Repolling on May 25, voters' left hand middle finger marked with indelible ink by Navdeep Rinwa. All political parties and candidates informed.

Bombay HC tells man to go to mental hospital for wife's discharge

MUMBAI: Observing that it is tragic that a patient who is healthy cannot be discharged because the person who admitted the patient is absent, the Bombay high court directed a man to remain present for the discharge of his wife from the Thane Mental Hospital where he had admitted her earlier this month. "You can check in but you cannot check out. Unless you go there (hospital), how will she be discharged?" asked Justices Nitin Borkar and Somasekar Sundaresan of the HC on Friday. The wife's sister filed a habeas corpus petition in the court to produce her sister who she said is "illegally detained" by the hospital. The couple, who are from Navi Mumbai, have a son (13), who is a special needs child. Initially relationship of husband and wife was cordial, but the wife eventually noticed behavioural changes in her husband. He was rude and initiated fights for trivial reasons. On May 5, when the woman visited her sister and her father in Mahim, "she was perfectly fine and left happily to return" to her Navi Mumbai residence. The petition filed by the woman's sister said that on May 9, the brother-in-law informed her that he had admitted his wife to the hospital on May 7. The next day, the sister and father were told that as per hospital policy, they can meet the patient only 10 days after admission. When she finally met her sister on May 15, she revealed that her husband said that they were going to the Thane hospital for their son's CT scan. He got her admitted telling the doctor that she has



mental issues. The sister's advocate Deepa Mani said the doctors said the patient can be discharged. But as the husband went and created a scene, she was not discharged. The husband said "she has OCD and schizophrenia" and passed it to their son. "I don't want her to be near my son," he added. Mani said the son was looked after by his mother. Also, as the husband is reluctant to have his wife back, her sister is ready to take custody of her and the son. Prosecutor Prajakta Shinde said as he admitted her to hospital, the doctors will give discharge only if he is present. "It is tragic if a person is healed and cannot be discharged merely because the person who checked in is not present," Justice Sundaresan remarked. After perusing the patient's mental health report, the vacation judges of the HC directed the husband and the sister to remain present at the Thane Mental Hospital on Saturday for discharge. They allowed the sister "to take the patient to her residence for further care."

Meet 'human GPS' guiding people to right addresses since 2012

AHMEDABAD: In the age of Google Maps, Rohit Patel still rules the roost when it comes to Science City area of Ahmedabad. Enter the area from any side, and chances are good that you may encounter 'May I Help You?' board installed by the septuagenarian social worker with his mobile number, offering his help to find you a location in the area spread over 4.5 sq km. "I started helping people in 2012 when the area was developing, and there were more than 50 queries when I formalized the help and put up the board. Today due to online maps it has come down to 3-4 calls a day, but still people seek directions when they come across the board," says Patel. It was 2000 and Rohit Patel, then a real estate investor with a few other friends, had gone to Mumbai on a professional visit. "We were in an area and asked someone for directions. When the person asked for Rs 10 for the same, I was shocked as I had not experienced something like that anywhere. For me, guiding people was the least a human can do for another. I used to guide many people when they asked me for directions when I lived in Naranpura," recounts Patel.

So it was a resolve to help people in most basic of thing - finding the right direction to an address - that motivated Patel, who shifted to Science City after selling his property in Naranpura in around 2010, to put up the board on both sides of the arterial road after permission from Ahmedabad Urban Development Authority.

This week, the initiative completed 12 years as Patel estimates that he has provided direction to about 14,000 persons at the average of 38 calls a day. "I have details of 335 bungalows and flats, 48 commercial buildings, 30 banks, and over 100 restaurants, party plots and other places of interest. There are about 85 places with similar names - such as Sahajanand Apartment, Avenue, Enclave, etc. I keep on updating myself about new developments, and it keeps me busy," says Patel. Ask Rohit Patel about his experience, and he has many of directing people from other states to some bungalows in the area, to truck drivers calling him after midnight to deliver goods. "Even today, when the roads are dug-up, I correct online maps of the callers and tell them to take specific routes to avoid blockages or waterlogging during the monsoon - something which they don't find online," says Patel. It's often not about addresses alone - people ask for the numbers of snake catchers, plumbers, electricians, shops for specific goods. He chuckles while saying that a few times people even asked where they could find liquor. Patel says he has not come across any such initiative during his travels. What keeps him going? "I have my loving wife and two well-settled sons. With this activity, I get connected to so many people. Some call periodically or even thank me after reaching their destination."

Lake levels fall: 5% water cut from May 30, more in June

MUMBAI: With stocks in lakes supplying water to Mumbai dropping below 10%, the BMC on Saturday announced a 5% water cut for the city from May 30 and a 10% water cut from June 5. BMC also made an appeal to citizens to conserve water as much as possible. The water cut will remain in force till satisfactory rainfall is received and the useful stock in the water bodies improves, said the civic body.

On Saturday the total water stocks in the lakes stood at 9.69% or 1.40 lakh million litres. On the same day last year the water stocks were at 2.18 lakh million litres or 15.10% while in the year 2022 the water stocks stood at 2.88 lakh million litres or 19.95% double of the current level.

"In the years 2021 and 2022, the monsoon was active till 15 October. However, in 2023, there was relatively very less rainfall in the month of October. As a result, the water stock is about 5.64% less this year as compared to last year. The BMC administration is keeping a close watch on the water stock and is supplying water in a planned manner every day. The India Meteorological Department has predicted the timely arrival of the monsoon this year, which is also a positive thing," said the civic body in a statement. official onset date of monsoon over Mumbai is June 11. The 5% and 10% reduction will also be applicable to the water supply given to Thane, Bhiwandi-Nizampur Municipal Corporation, and other villages by the BMC.

he BMC also listed out water-saving habits to use water judiciously daily and avoid wasting it. These include drinking water as much as necessary in the glass, bathing with water in a bucket without using the shower, avoiding the brushing of teeth and shaving by keeping the tap on.



AI-morphed nude pics of Bengaluru school girl go viral

BENGALURU: Parent of a class 9 student from an upscale CBSE school in the city has filed a complaint with the police cybercell, alleging that artificial intelligence (AI)-generated nude photos of her daughter were being circulated on social media.

Photos of one other student from the same class were also morphed, though no complaint was filed on her behalf. The photos were first posted in a group chat on Instagram. Around 20 classmates of the student, whose parent filed the complaint on Friday, were part of that group. Though the student herself was not part of it, she was alerted by the others. Student suspects inside job, says there'll be consequences. The student had posted two photos on her Instagram account, one of which was used for morphing. Given that her account status is private, she is suspecting an inside job, with one of her friends being the likely culprit.

AI-morphed nude pics of city schoolgirl go viral. An anonymous Instagram handle was used to post the morphed photos. However, when some of the other students questioned the account holder's whereabouts, the person went offline and did not post anything thereafter.

I am very happy that a complaint has been filed and that there will be consequences," the student said. "The school is closed for vacation. The parent went to the cybercell, which is the right thing to do. We will consider this as a discipline issue and the school will be supportive at every step," said the principal. Dr Manoj Sharma, a professor at the department of clinical psychology in Nimhans, who also heads the SHUT clinic, said such instances are under-reported.

"Do not share personal details, exercise caution while building a friends circle and while uploading photos. Social media users must understand that even when they exercise caution, they are still at risk," Dr Sharma said.

Govt will go all out to make Hyd a global hub, says Uttam Kumar

Hyderabad: Irrigation minister N Uttam Kumar Reddy on Saturday made a strong pitch for Hyderabad as a global investment hub, claiming that the govt will leave no stone unturned to turn it into one of the best cities across the world. Speaking at the inaugural of the Times West Hyderabad Property Expo-2024, the minister said the govt was making continuous efforts to attract investors from around the world, with the aim of making Hyderabad the most sought-after investment destination. "Hyderabad as a city is booming with infrastructure of global standards, moderate climate, cosmopolitan culture and a large pool of talent. I can assure the real estate builders and buyers that we will continue to do everything possible to help the construction industry grow," he said. Uttam

said the govt's plans to expand the metro rail network, develop a landmark riverfront along Musi river and construct Regional Ring Road were expected to enhance Hyderabad's accessibility, transportation and overall image. He said the govt will prioritise ease of doing business and robust law and order system. He emphasised the govt's commitment to transparency and accessibility, with CMA Revanth Reddy and ministers being available round-the-clock to address people's concerns. The Times Property Expo showcased 50 projects from 20 developers, highlighting the diverse range of properties in western parts. Sunrisers Hyderabad will continue to play aggressive cricket: Simon Helmot. Despite a loss to Kolkata Knight Riders, Sunrisers Hyderabad remains

committed to their aggressive cricket style to qualify for the IPL final. Govt seeks report from depts on properties outside MP Congress in MP criticizes the government's move to gather data on assets outside the state, calling for transparency on economic status and loan details in the midst of an economic crisis. FoB fiasco: Elevator errors leave pedestrians stranded in Hyderabad city. Malfunctioning elevators and escalators at several Foot over Bridges in Hyderabad are causing public inconvenience due to neglect in maintenance by GHMC and private agencies. He emphasised the govt's commitment to transparency and accessibility, with CMA Revanth Reddy and ministers being available round-the-clock to address people's concerns.

Hyd RWAs push for 'mission monsoon'

Hyderabad: With the imminent arrival of the monsoon season, Resident Welfare Associations (RWAs) of Greater Hyderabad are urging the state govt to develop a permanent solution to urban flooding. Recent heavy rains have alarmed the RWAs, who fear the city may face serious flooding in the coming months. They have increased pressure on govt authorities to implement preventive measures. During the recent Lok Sabha elections, RWAs highlighted urban flooding as a critical issue in their people's manifestos. They also raised this concern during the 2023 assembly elections. "Although the civic body and related govt departments are managing the flooding situation, a comprehensive standard operating procedure (SoP) is needed under the ministry



of urban development's guidance. The newly-elected MPs from Greater Hyderabad should advocate for this in the upcoming Parliament sessions," stated BT Srinivas, secretary of the United Federation of RWAs, to STOI. He also emphasised that the central govt should develop a detailed plan to prevent flooding in Hyderabad, aiming to elevate it to a world-class city. Recent unseasonal rains have illustrated the city's vulnerability, with stormwater drains in Greater Hyderabad overflowing and low-lying areas experiencing severe

flooding. Despite the state govt's strategic nala development programme (SNDP) providing some relief, old stormwater drains continue to flood due to inadequate desilting, noted a member of the United Federation of RWAs, which represent 4,200 RWAs. The members demand that the state govt include RWAs in the study of urban flooding management and its preventive measures, and subsequently pass legislation in the assembly to provide a permanent and long-term solution. Chief minister A Revanth Reddy, who also oversees the municipal administration and urban development portfolio, should send a team of experts to other metro cities to study effective urban flooding management systems and adopt the best practices for Hyderabad,

some RWA members told STOI. Meanwhile, on Saturday, Hyderabad Metropolitan Water Supply and Sewerage Board (HMWS&SB) authorities reviewed rain-related issues and planned actions at Khairatabad. At heart of capital, urban flooding wades into intense poll debate. Bhubaneswar Central assembly constituency faces a tough contest between BJD, BJP, and Congress for the upcoming polls on May 25. Urban jungle: How Hyderabad became a biodiversity haven. Hyderabad's CBI, developed by ICLEI South Asia and GHMC, records 53 reptile species including mugger crocodile, Bengal monitor lizard, and Indian rock python. Diverting to quarries can also avert floods. Chembarambakkam reservoir releases surplus water into Adyar River, causing floods.

Mob vandalises police station in Davanagere after 'custodial death'

Davanagere: At least 11 police personnel sustained injuries when a mob vandalised the Channagiri police station, about 260km from Bengaluru, in Davanagere district on Friday night after a 30-year-old carpenter, who had been detained earlier in the day for alleged involvement in gambling activities, died while in police custody. Eight police vehicles were also destroyed in the rampage. Soon after the incident, CM Siddaramaiah ordered the suspension of Channagiri sub-division DySP Prashanth Munnoli and Channagiri CPI Niranjan for detaining Adil without filing an FIR. Additional police forces have been

deployed in Channagiri. Inquiry to be done under judicial supervision; cams will help. Cops Adil, a carpenter, was detained for playing matka, a form of betting and lottery popular in North Karnataka. Within six to seven minutes of his arrival at the police station, he reportedly fell ill. He was rushed to the hospital, where he was declared brought dead. As news of Adil's death spread, a crowd gathered at the police station and resorted to vandalism. The mob placed Adil's body before the station and demanded accountability for his death. When attempts to disperse the crowd through appeals failed, police resorted to lathicharge and tear gas.

Davanagere SP Uma Prashanth said, "We detained Adil under suspicion of involvement in matka gambling, but he collapsed within 6-7 minutes of his arrival at the station. He was rushed to the hospital. The family alleged it was a lockup death. Footage from CCTV cameras at the police station will aid in this inquiry, which will be conducted under judicial supervision. A complaint from Adil's father has been received." Khalim Ulla, Adil's father, has accused police of beating his son to death. "He worked as a carpenter and was not involved in gambling. Police tortured him, leading to his death," he alleged.



Global headwinds bring India, US closer

RUSSIAN President Vladimir Putin's recent visit to China underlines the depth of the gradually developing close relationship between Moscow and Beijing. This embrace has geopolitical ramifications both at the regional and global levels. From the Indian perspective, in view of the ongoing Chinese expansionism in the Himalayas, any Russian support to this adventurism would be detrimental to India's security interests. Against this backdrop, there is a need to examine the possible trajectory of Indo-US defence cooperation after the elections in both countries. As far as the Indian elections are concerned, the indications are that the present dispensation is likely to retain power. In such an eventuality, it would be fair to assume that the current stance of New Delhi on India-US ties would continue, leading to a steady growth in the relationship. In the US elections — polling is due in November — it is too early to hazard a guess as to whether Joe Biden or Donald Trump will win, especially amid the latter's legal troubles. In case of a Biden victory, the current set of US policies is likely to be followed through in relations with India. However, if Trump wins, some changes can be expected. The quid-pro-quo approach vis-à-vis European members of NATO that Trump followed during his presidency could well be adopted by him while dealing with India.

Respective of who becomes the US President, the competitiveness between an aggressive and expansionist China and the US is likely to grow, accentuating the geopolitical divide at the global level. In the regional sphere, the Indian growth story and Chinese aggressiveness have resulted in a confrontational situation, which has defied resolution despite 21 rounds of military-level talks. At the political level, too, no headway appears to have been made.

India is the only nation in the region which has physically resisted Chinese attempts at grabbing territory along the Line of Actual Control (LAC). In the Ladakh sector, China has steadfastly refused to withdraw from several areas it occupied, resulting in an eyeball-to-eyeball deployment. Further, Sino-Pakistan collusion has raised the possibility of a two-front threat to India in the sensitive J&K region. The commonality of perceived threats is a driver of closer Indo-US ties. It has taken the US considerable time to grudgingly accept the Indian stance of 'strategic autonomy' in view of the coinciding national interests. The grant of Tier-1 status to India in 2018, the signing of four key foundational agreements (the Communications Interoperability and Security Memorandum of Agreement, the Logistics Exchange Memorandum of Agreement, the General Security of Military Information Agreement and the Basic Exchange and Cooperation Agreement) and the commencement of the 2+2 dialogue between Quad partners is indicative of the growing Indo-US convergence. Over the past 25 years, China's defence budget has officially been 3-4 times larger than that of India. Unofficially, its budget could roughly be one-and-a-half times the official figures. This has created a huge military capability gap between the two, which is partially offset by excellent and superior fighting ability of our soldiers. So, India has to tread carefully while dealing with the Chinese. Thus, in the Quad deliberations, India has steered clear of security issues in view of the Chinese sensitivities. This aspect has been well understood by India's Quad partners. Defence trade between the US and India has increased substantially in the past 15 years. In 2020, the US Congress authorised \$25 billion worth of defence sales to India up to 2025-26. New Delhi is keen on joint research and production with transfer of technology (TOT) in defence equipment. However, an agreement on this issue is yet to materialise. It needs to be appreciated that technologically, the US is far ahead of India in advanced defence weaponry. Hence, any agreement in this field will entail the US sharing high-end technology details with India.

Uttarakhand beset by Char Dham Yatra chaos, forest fires

The hill state is facing the double whammy of environmental disasters and climate change.

THE Uttarakhand Government led by Chief Minister Pushkar Singh Dhami is responsible for plunging the state into one disaster after another. The most recent example is the gross mishandling of the high-profile Char Dham Yatra, considered a big money-spinner. It was inaugurated on May 10, and within its first 14 days has left over 45 pilgrims dead and many injured. In 2023, the yatra resulted in the death of over 200 pilgrims due to high-altitude sickness, landslides, etc. The administration had a good six months to prepare for the 2024 event since the doors of the four shrines were closed in early November. They could have used this time to introduce basic

safety measures such as widening the pathways leading up to the shrines, ensuring basic health facilities and preparing a roadmap for the smooth flow of traffic. Instead, on the first day itself at the Yamunotri shrine, with a carrying capacity of around 4,500 people, there were about 45,000 tourists awaiting their turn on a narrow, unsafe pathway, holding on for dear life to a rickety bamboo railing where one false step would have seen them plunging down a deep crevice. The traffic jam to get to Yamunotri was 45 km long and yatis complained that they had to wait 10-12 hours for darshan. The picture was no different in Kedarnath, which on the first day saw a crowd of nearly 80,000 yatis making their way up to the shrine, only to be met by heavy snow and rain; hotels were charging astronomical amounts, which the majority could ill afford. The story in Badrinath was equally chaotic. Pilgrims braved the cold to stand in long queues from 2 am, and when the temple door's finally opened, priority was given to VIP darshan. This so incensed the yatis that they broke into protests and anti-government sloganeering. With social media flooded with videos of serpentine queues and angry devotees, the state government threatened to take legal action against those spreading fake news or videos to defame the yatra. Local residents have taken to social media, demanding that the administration regulate the flow

of pilgrims and vehicles entering Uttarakhand as the present revenue-driven model was creating fresh environmental challenges. Garbage disposal has emerged as one of the biggest challenges since most of this waste ends up polluting the rivers that originate from the higher Himalayas.

The yatra was preceded by forest fires, which burnt down vast tracts of deciduous and oak forests. Forest fires had started simmering across the state in November 2023. Lack of winter rain and the dry summer spell have seen them spread to practically every forest-covered district from Pauri Garhwal to

state after election campaigning in Telangana and Karnataka when senior bureaucrats received a rap on their knuckles from the Supreme Court.

These fires have dried up thousands of springs, which are the only source of drinking water for the local people and have converted this once-beautiful state into a veritable gas chamber, which is impacting the health of its people. The young and elderly are complaining of irritation in the eyes and are being admitted to hospital because they are facing difficulty in breathing. The most shocking part of this saga is that the entire burden of controlling these

fires has fallen on the shoulders of the understaffed and ill-equipped foresters, who are working 10 to 12 hours at a stretch, armed with little more than garden rakes and tree branches to control these fires that are racing across the mountain slopes, devouring everything in their path. In a clear violation of an apex court order, the state government managed to secure permission from the Environment Ministry to do mining in its rivers as well as earn enormous profits from the sale of dug-up minerals, sands and stones. The rivers are drying up due to deforestation, excessive mining and pollution. During the summer months, they are

little more than glorified nullahs. But the mining pits dug in these rivers are so deep that several people have drowned in them.

In February last year, the CM went to New Delhi to meet Environment Minister Bhupendra Yadav in order to get permission to continue mining in four rivers (Kosi, Gaula, Sarda and Nandaur) for 10 years. After his meeting with Yadav, he wrote on social media: "Under the leadership of the double-engine government, we are always working towards the development and prosperity of the region."

Unfortunately, Uttarakhand is facing the double whammy of climate change and unprecedented environmental disasters.



the Kedarnath and Badrinath valleys to the Kumaon hills, including Nainital, Bhowali and Haldwani, across Bhimtal and Sattal right up to Munsiyari, which lies on the Nepal border. The fire-induced haze was so thick that it led to the cancellation of flights to the Naini-Saini airport in Pithoragarh.

According to satellite pictures, and confirmed by the Forest Survey of India, 40 per cent of Uttarakhand's once-dense forests have been burnt to cinders and yet we have a state government informing the Supreme Court that only 0.1 per cent of the forest cover has been affected. It was only when these fires reached Nainital that the Indian Air Force was asked to step in and assist in putting out these fires. Dhami and Forest Minister Subodh Uniyal returned to the

Two-state advocacy

Three European countries recognise Palestine

A coordinated move by Ireland, Norway and Spain to recognise the Palestinian state may be largely symbolic, but it reflects growing public outrage in Europe over the devastation and civilian death toll in Gaza, as well as Israel's deepening isolation. This decision followed discussions among several European nations, rooted in the belief that a fresh thrust for a two-state solution is essential. The diplomatic move in favour of Palestinian statehood signals a significant shift in Europe against Israel's excesses in Gaza, widely condemned as genocidal. Notably, Norway, a key player in the Oslo Accords of 1993, has emphasised that recognising Palestine is crucial for peace in West Asia, asserting that a two-state solution is in Israel's best interest. Ireland and Spain have echoed this sentiment, underscoring the need to break the cycle of violence that has worsened since the October 7 attack by Hamas and the subsequent Israeli counter-assaults.



Hopefully, it will inspire other Western countries to follow suit and step up international pressure for a ceasefire and meaningful negotiations. Salman Rushdie

has also pitched into the already muddled debate.

India has maintained a consistent policy, advocating for direct negotiations to establish a sovereign, independent Palestine coexisting peacefully with Israel. It has reiterated its long-standing support for a two-state solution, though Prime Minister Modi's tweet condemning the initial Hamas attack was interpreted by some observers as a shift in its stance.

Meanwhile, the International Criminal Court has issued arrest warrants against the Israeli PM and Defence Minister and three Hamas leaders for alleged war crimes. With the International Court of Justice hearing South Africa's appeal to stop Israel's attacks in Rafah, the global clamour for accountability and justice is growing

The rise of gold and the fall of dollar

The fetish for gold will vanish if the global community were to fully grasp the shocking level of environmental degradation caused by gold mining.

THE trend of rising gold prices in the last few months does not reflect the usual market fluctuations of supply and demand conditions for this 'precious' metal. But it signifies not only the uncertain global economic conditions but also, even more importantly, the changing geo-political world order afflicted by conflicts. The spot gold prices hit a record of \$2,431.29 per ounce on April 12. The rise in gold prices has become linked to three other global changes: the rise in demand for gold reserves by Central banks, the Russia-Ukraine war and the declining reserves of dollar in the foreign currency reserves by Central banks.

When Russia invaded Ukraine over two years ago, the US-led NATO military bloc did not want to participate in a direct military confrontation with Russia because of the potentially dangerous implications for Europe, and most importantly, for Germany, the largest European economy that was critically dependent on Russian gas supplies for its energy needs. This strategy of avoidance of direct military intervention by the US is also the product of the military and political failures of past US interventions in Iraq and Afghanistan. The Biden administration, in consultation with its key European allies, decided to use the economic weapon of sanctions to cripple Russia economically and, through that, militarily. The US froze Russia's dollar reserves in the hope that — since dollar was the most accepted foreign currency in global trade — Russia will be isolated economically and that this isolation would create adverse domestic economic conditions in Russia and possible domestic unrest, forcing Putin to halt Russian aggression and eventually to surrender to a ceasefire acceptable to the US.

American economic and security strategists could not have imagined that weaponising the dollar would backfire. This weaponisation of currency alerted the policy strategists in all countries that had tense relations of one kind or another with the US that they could one day be subjected to dollar sanctions. This fear led the Central banks of several important countries to go on a gold-



buying spree and reduce dependence on dollar reserves in their foreign currency reserves. The World Gold Council's latest report, published in April, points out that in the first quarter of 2024, the demand by Central banks to buy gold reached record highs. Four countries that were especially noted to have led the high demand were: China, India, Turkey and Kazakhstan. No official announcement from any of these countries would suggest that they are buying gold because of their concerns about possible dollar sanctions in future, but it is obvious that substantial gold reserves in an uncertain world ensure not only safety but also a sound investment. Given the very tense relations between the US and China especially because of their clashing strategic interests in Taiwan, the Dragon has been the most aggressive buyer of gold of late. China's Central bank (The People's Bank

of China) was the largest official sector buyer of gold in 2023. According to the World Gold Council, China's net purchases of gold were 7.23 million ounces, or 224.9 metric tonnes, the highest ever purchase in a single year since at least 1977. China's continuous 18-month gold-buying spree led to the accumulation of its gold reserves equal to 72.8 million ounces of gold by the end of April. Its value is equal to a staggering \$167.96 billion. That it's the demand by Central banks to increase their gold holdings — which has been the prime mover behind gold price rise — is also demonstrated by the fact that the demand for gold for jewellery during this period had decreased as a result of high prices.

The increasing demand for gold reserves by Central banks was accompanied by a decrease in dollar reserves. The dollar had an overwhelming dominance in global

currency reserves for several decades after the Second World War. The dollar was considered the safest currency to hold. Even till the 1990s, the share of dollar in official foreign exchange reserves was 70 per cent, according to the International Monetary Fund data. This has now come down to 58 per cent of the global reserves. The attempt by US strategists to weaponise the dollar through sanctions against Russia has certainly created difficulties for some Russian citizens at home or abroad in their foreign exchange transactions, but it has failed to subdue the Russian state, which has managed to bypass these sanctions. The India-Russia trade in rupees and rubles for the purchase of oil by India from Russia along with some aspects of Russia-China and Russia-Iran trades are some examples of bypassing the dollar. The global confidence in the dollar has been eroded, which, in turn, has diminished one key aspect of America's source of power in the global political economy. Though the dollar remains a strong currency, global trust in it as a reserve currency has suffered a decline. The narratives of de-dollarisation or the alternative BRICS currency floated by President Lula of Brazil — and supported enthusiastically by Russia, silently by China and hesitantly by India — along with the trend of increasing gold reserves are reflections of the declining importance of dollar as a global reserve currency and America as the most dominant global economic power.

Such epochal changes do not take place suddenly. There may even be reversals or — if Trump returns to power in the US — an acceleration of decline in America's influence because of his blinkered vision of American isolationism couched as American nationalism.

It is not difficult to imagine that if there were to be peace in the world, gold would lose the importance it has acquired in the commodified world we live in because, as Karl Marx theorised, gold had no use value, it only had exchange value. The fetish for gold will vanish if the global community were to fully grasp the shocking level of environmental degradation caused by gold mining.

Recipe: Thai mango basil salad with olive oil



Did you know that apart from tasting yumilicious, mango is rich in health benefits? It lowers cholesterol, fights cancer and clears skin too! So today Godrej Nature's Basket food consultant, Rushina Munshaw Ghildiyal gives us a easy to whip up and healthy mango basil salad recipe.

Thai Mango Basil Salad with Olive Oil
Prep Time: 15 minutes **Total Time:** 15 minutes **Serves** 2-3 as a Side Dish
Ingredients 1 medium bowl fresh lettuce, or a combination of mixed greens (1 semi-ripe to ripe mango) 1/2 to 1 cup cucumber, sliced 1/4 cup dry-roasted cashew nuts 1 tsp Thai chillies, sliced fine
Basil Dressing: (serves 2 people; double recipe for 3 or

more) 15-20 basil leaves, or up to 25 if leaves are small 1 green onion, sliced (including green stem) 3 tbsp. fresh lime juice 1 tsp salt 1 tbsp extra virgin olive oil 2 tsp. brown sugar or palm sugar 1 chilli
Method
 Rinse fresh greens and use salad spinner to dry. Place in a salad bowl. Add all the other vegetables. Slice the mango on

Recipe: Chicken Dumplings

Here is a recipe to make the most delicious chicken dumplings at home.

Ingredients:
 6 boned chicken breast with skin, 10 cups water, 1 tsp sage, 1 tsp poultry, 1/8 tsp ground basil leaves, 1 tsp salt and pepper.

Method:
 Put these ingredients in a large sauce pan to simmer over low heat, until the chicken is done. Then remove the chicken and remove the skin. While the chicken is cooking, make the dumplings.

Ingredients (for dumplings):
 5 cups of all purpose flour, 1/2 cup shortening (or desi

ghee), 1/4 tsp salt, 1 beaten egg and some water.

Method (for dumplings):
 Put flour into a mixing bowl and stir in salt. Work in shortening as you would when making pie crust, using two knives or a pastry cutter. Add egg, working it into the dough. Then stir in cold water 1/2 cup at a time, until the dough comes together and is at a stage where you will be able to roll it out. Lightly flour a surface and roll out the dough to a pie shell thickness (about 1/8 inch). Using a pizza cutter, cut the dough into 1/2 to 1 inch squares. Finally, put the squares into the chicken



broth and cook until done (about 30 minutes). Return the chicken to the soup

with the dumplings to cook another 15 minutes or until you have a gravy texture.

After you get a gravy texture, it's ready to serve.

The king of fruits tastes great in any form. Be it mango curry, mango rice, mango chutney or even a salad.

either side of the stone and scoop out the fruit. Slice fruit up into cubes. Add mango cubes to the salad.



To make the dressing, place all basil dressing ingredients in a mini chopper, food processor or blender. Process to a coarse paste. Drizzle dressing over salad. Add nuts and toss again.

Variations of this Salad
 Add cooked prawns, simply boiled or grilled
 Add fried tofu, cut into cubes
 Add grilled chicken
HMU Tip: Boiled eggs help in

muscle gain, improved eye sight, brain function and stronger bones. Add boiled eggs as a variation to this salad to increase your healthy quotient.



The heavy on chai patti, heavy on milk, boiled to milky-brown perfection liquid that we dunk our biscuits in every morning is a regular accompaniment with the morning paper for most of us, Indians.



That's how we like our tea - a cup full of flavoursome goodness that unofficially kickstarts the day. Of course, we have had our share of experiments with tea bags containing myriad herbal and fruit-infused flavours, but the customary chai, needless to say, remains an unrivalled favourite. And so, it took a very splendid, not to mention, equally enlightening tea-tasting session when I got introduced to "tea" and not chai.

An animated bunch of 15 tea-enthusiasts gathered in Gurgaon's Star Mall at Mridu Gupta's The Tea Room Co., where sommelier Anamika Singh waited in anticipation to unveil seven handpicked blends of Anandini Himalaya Tea, her own brand which was launched in the summer of 2012. Anamika spent her childhood amidst the tea estates of Darjeeling where she grew up to acquire the affinity and taste for tea from her father, Abhai Singh, a renowned tea specialist. She trained under him as an apprentice for several years to be able to master the nuances of different kinds of tea. Then, in 2000, she and her father decided to extend their love for producing tea to the quaint town of Dharamsala in Himachal Pradesh. And thus came into being the Manjhee Valley tea estate of which Anamika is a proud owner in the present day. Having spent 20 years in the tea industry, her expertise goes beyond tea manufacturing, blending and drinking to food

pairing. The tea gardens of Manjhee Valley have been producing several kinds of tea - Orthodox Tea (two long leaves and a bud), White Tea (hand plucked, sun dried and white in colour), Oolong, Handmade Needle Tea (hand rolled tea resembling needles), and Flowery Green (resembling flowers) to name a few. All of their produce was being exported to European countries until Anamika launched her take on modern tea drinking with Anandini Himalaya Tea, a combination of seven blends comprising two black and five green teas. "I have introduced a mix of natural Himalayan flowers and herbs to begin with. Next year I plan to take in spices and later fruits," said she as the server greeted us with tall glasses of 'First Flush Tea with Lavender Flowers and Lemon Grass' ice-tea along with a colourful, summer salad, an ideal opening to the delightful tea tasting session which was to follow. "The first flush", Anamika explained, "is the prime time to pluck tea leaves. It begins in February and goes on till the month of April and mid of May." Between sips of fresh tea and bites of the salad, tiny porcelain saucers containing fragrant tea leaves were passed around the table for us to get to know the tea better. Before long it was time for act two. Anamika infused for us 'Autumn Tea with Rose Petals and Lemon Balm' in a glass kettle containing warm water. Just sight of tea leaves and flowers dancing and swirling in the water was enough to make us crave a cup. Shot glasses were laid out and Anamika did the honours of pouring careful portions for everyone. This tea came accompanied with cheese sandwiches and nachos.



Wisdom in a perfect cup of

Tea

An animated conversation of what makes green tea different from black tea ensued. "Both the teas come from same plant. The difference lies in the way they're manufactured. Green tea is semi-fermented where as black tea has no trace of fermentation", explained Anamika while she infused yet another blend into the kettle. This was 'Green Tea with Pomegranate Flowers and Himalayan Tulsi'; an intense and citric flavour that refreshed our palates evenly for the delectable cupcakes that came along with it. "Tea is a palate cleanser," Anamika had said sometime in between the session but what lingered as a sweet aftertaste in the end were the energy, effervescence and wisdom infused in a perfect cup of tea! Anamika Singh's Anandini Himalaya Tea bouquet comprises 7 blends:
 1. First Flush Tea with Lavender Flowers and Lemon Grass
 2. Green Tea with Rose Petals and Mint
 3. Green Tea with Rhododendron and Himalayan Tulsi
 4. Autumn Tea with Rose Petals and Lemon Balm
 5. Green Tea with Chamomile and Rose Hip
 6. Green Tea with Fire-Flame Bush and Mint
 7. Green Tea with Pomegranate Flowers and Himalayan Tulsi
 Anamika's secret of making a perfect cup of tea! Before you begin, know the difference between "tea" and "chai". Tea is an "infusion" of tea leaves into warm water. Chai, on the other hand, is brewed or boiled along with milk and sugar.

Serves: 2 cups
 You need: A wide-bottomed tea pot/pan. A wide and spacious pan allows the tea leaves to swirl effortlessly in the water. Try picking a borosil, glass or ceramic pan and avoid one made of steel, aluminium or iron. Pour in 2 full cups of water. Temperature of water: The water should be boiled at 90 degrees heat. Tiny bubbles appearing on the sides indicate the water is ready. Take it off the fire and add two teaspoons of tea leaves. Cover it immediately with a tea cosy to keep the temperature of the water intact. Keep a tea timer handy and let the infusion begin. Once ready, pour out the tea into the cups through a tea strainer.

Recipe: Sesame fish finger with hummus

Fish fingers are oh-so-popular; every wedding or party kicks off with a round of fish fingers to go with a host of roasted appetizers. But it can be quite monotonous the way fish fingers are typically served - thin strips of fried fish with the ubiquitous mint chutney. Simply break free of the old recipe and try out our new one that gives an interesting spin to the orthodox fish fingers making it more crispy and savoury. Executive chef Deepak Dhanwariya of My Way or The Highway, a Mediterranean cuisine restaurant in Noida's Centre Stage Mall, tells us how to get this innovative fish



Ingredients: Fish (sole/Basa) 150 gms
 Egg 1
 Mustard powder 10 gms
 Paprika powder 10 gms
 Sesame seeds to coat
 Lime juice 20 ml
 Salt as per taste
 White pepper a pinch
 Oil for frying
Method: - Clean and cut fish in 6cm long finger shapes and keep aside.
 - Make a marination in a bowl, mix egg, mustard powder, lime juice, salt, paprika powder, white powder, and whisk well till emulsion is formed.
 - Put fish in the marination and let it stay for 20-30 minutes.
 - Take one plate and spread sesame seed on it.
 - Roll fish into sesame one by one.
 - Heat oil in fryer, deep fry fish finger till golden brown.
 - Serve with tartar sauce and salad.
 You may want to substitute tartar sauce or salad with a bowl of hummus, and give a touch of the Middle East to your cooking. Here is a very simple way of making hummus, the perfect dip for many an appetizer, at home.
Hummus Ingredients:
 Chickpeas
 Garlic
 Green chilli
 Lemon juice
 Coriander or parsley
 Olive oil
 Salt to taste
 Yoghurt
Method:
 - Soak chickpeas in water overnight. Boil it and allow it to cool.
 - Chop two cloves of garlic and green chillies, and together with lemon juice, 2 tbsp yogurt and salt as per taste add to the boiled chickpeas while retaining a bit of the stock. Then, put it in the mixer.
 - Make sure the mix turns smooth with no chickpea granule sticking out.
 - Pour out the mix in a bowl and add to it a tbsp of olive oil. Blend well.
 - Sprinkle fresh coriander or parsley from the top.
 ...and the world's best fish finger dip is ready to be served.

Severe Cyclone Remal to hit Bengal coast tonight, flights suspended in Kolkata

New Delhi: A low-pressure system over the Bay of Bengal intensified into severe cyclonic storm Remal and is expected to make landfall between the coasts of West Bengal and Bangladesh at midnight on Sunday, the India Meteorological Department (IMD) said. Remal, which means sand in Arabic, is the first pre-monsoon cyclone in the Bay of Bengal this season. The name was provided by Oman, following the regional naming system for cyclones in the north Indian Ocean. According to the weather department, extremely heavy rainfall has been predicted in the coastal districts of West Bengal and north Odisha on May 26 and 27. Parts of northeast India may also witness extremely heavy rainfall due to the impact of Remal on May 27 and 28. In its latest bulletin on Sunday morning, the IMD said Remal moved nearly northwards at a speed of six km per hour and intensified into a severe cyclonic storm. It lay centred about 290 km south-southwest of

Khepupara (Bangladesh), 330 km south of Mongla (Bangladesh), 270 km south-southeast of Sagar Islands (West Bengal), 390 km south-southeast of Digha (West Bengal) and 310 km south-southeast of Canning (West Bengal) as of 5:30 am today. With a wind speed of 110-120 km per hour, gusting to 135 kmph, Remal is expected to cross the West Bengal and adjoining Bangladesh coasts between Sagar Island and Khepupara on Sunday midnight, the Met Department said. At the time of the landfall, a storm surge of up to 1.5 metres is expected to inundate low-lying areas of coastal West Bengal and Bangladesh. In view of the cyclone, the coastal districts of North 24 Parganas and South 24 Parganas in West Bengal are under red alert on May 26 and 27 as extremely heavy rainfall is predicted in some areas. An orange alert was issued for Kolkata, Howrah, Nadia, and Purba Medinipur districts, with the weather office warning of wind speeds touching between



80 and 90 kilometres per hour, gusting to 100 kilometres per hour. Heavy to very heavy rainfall was predicted in a few places on May 26 and 27.

The National Disaster Response Force (NDRF) has deployed 12 teams and five additional teams have been kept on standby in West Bengal ahead of the cyclone's landfall. The rescue and relief teams of the Indian Army and the Indian Navy have been kept in readiness. The IMD has warned of localised flooding and

significant damage to vulnerable structures, power and communication lines, unpaved roads, crops, and orchards in South and North 24 Parganas districts. People have been asked to remain indoors and not venture outside, particularly near the sea. On the other hand, the coastal districts of Balasore, Bhadrak, and Kendrapara in north Odisha could receive heavy rainfall on May 26-27, while heavy rainfall was likely in Mayurbhanj on May 27. The Indian Coast Guard (ICG) said nine

disaster relief teams were kept on standby at Haldia and Fraserganj in West Bengal, and Paradip and Gopalpur in Odisha. It said all pre-emptive measures were taken to ensure there was no loss of life or property at sea. In a statement, the ICG said that its remote operating stations at Haldia and Paradip have been alerting fishing vessels and merchant ships about the cyclone through VHF (very high frequency) broadcasts. All its ships and aircraft were kept on standby for search and rescue operations. Meanwhile, the authorities of Kolkata's Netaji Subhas Chandra Bose International Airport have decided to suspend flight operations for 21 hours from Sunday noon as the state braces for Cyclone Remal. All cargo and container handling operations at the city's Syama Prasad Mookerjee Port will be suspended for 12 hours from 6 pm on Sunday till 6 am on Monday due to the cyclone. Fishermen have been warned to stay out of the north Bay of Bengal until the morning of May 27.

Leh-bound SpiceJet flight makes emergency landing in Delhi after bird-hit

New Delhi: A Leh-bound SpiceJet flight made an emergency landing in Delhi shortly after take-off after one of the aircraft's engine was hit by a bird, an airline spokesperson said. Flight SG123 took off at 10:29 am before making an air turn back and landing safely at around 11 am. An airline spokesperson said, "SpiceJet B737 aircraft operating SG-123 from Delhi to Leh returned to Delhi after suffering a bird hit on engine 2. The aircraft landed safely in Delhi and passengers deplaned normally." Last week, two flights -- Air India



and Air India Express -- were forced to make emergency landings due to technical errors. On May 19, the Air India Express flight, travelling from Bengaluru to Kochi with 179 passengers and six crew members on board, made an emergency landing at the Bengaluru airport after a fire was reported in the right engine. Just two days earlier, on May 17, the Air India flight, which took off from Delhi with 175 passengers, turned back and landed in the national capital after a fire in its air conditioning unit. On May 1, a New Delhi-bound Vistara flight from Bhubaneswar returned minutes after takeoff and made an emergency landing after the aircraft was caught in a hailstorm and suffered damage.

Food Safety Body Cracks Down On Commercial Sale Of Human Milk

New Delhi: The country's food regulator has warned against the unauthorized commercialization of human milk, stating that its rules do not permit the sale of such products. In an advisory dated May 24, the Food Safety and Standards Authority of India (FSSAI) has advised all activities related to human milk sales to be stopped. "FSSAI has not permitted the processing and/or selling of human milk under FSS Act, 2006 and rules/regulations made there under. Therefore, it is advised that all such activities related to the commercialization of human milk and its products should be immediately stopped," read the advisory. Any violation of the rules will lead to action against the food business operators (FBOs), the FSSAI said in its advisory. The FSSAI, which regulates the



manufacturing and sale of food items in the country, has also called on state and central licensing authorities to ensure licenses are not given to food businesses involved in processing or selling human milk. The online sale of human milk has boomed with milk banks set up as non-profits collecting milk from lactating mothers and selling them at a profit. A simple Google search shows the numerous options one has to buy such products online, including Instagram handles and milk banks. Milk banks usually process the milk collected from healthy donors (lactating mothers) and check contamination and nutrient contents before freezing and storing them. Most milk banks, which are attached to government hospitals, usually provide it for free, according to The Times of India.

"Grew Up Washing Cups And Plates As A Child": PM Modi At Mirzapur Rally

Mirzapur: Prime Minister Narendra Modi said on Sunday that he grew up washing cup plates and serving tea, adding that the relationship between Modi and tea is very deep. "I grew up washing cups and plates as a child. I have grown up serving tea. The relationship between Modi and tea is also very deep," PM Modi said while addressing a rally in Mirzapur today. "No one wants to waste their vote on Samajwadi Party. No one will vote for someone who is drowning. The common man will vote only for the one whose government is certain to be formed. The country has come to know the people of the INDI alliance very well. These people are deeply communal. These people are extreme casteists. These people are extreme familyists. Whenever their government is formed, these people take decisions on this basis," he added.

Slamming the SP chief Akhilesh Yadav, the Prime Minister said that there are so many promising people in the Yadav community but he (Akhilesh) gave tickets only to his family members. "These SP people used to release even those terrorists who were caught. The SP government used to suspend any police officer who was reluctant in this. They had made the entire UP and Purvanchal a haven for the mafia. Be it life or land, no one knew when it would be snatched away and in the SP government, the mafia was also seen as a vote bank," PM Modi said. He further asserted that CM Yogi is carrying forward the 'Swachhta Abhiyan' very bravely. The public was at the mercy of the SP government but now the mafia is trembling in the BJP government. "The sacred Constitution of our country is also on their (INDI

alliance) target. They want to loot the reservation of SC-ST-OBC. Our Constitution clearly says that there cannot be reservation based on religion.

Samajwadi Party had released its manifesto during the Uttar Pradesh Assembly elections in 2012. Then SP had said in its manifesto, just as Dalits and backward classes have got the reservation, similarly, Muslims will also be given reservation," he added.

"SP had said that it would even change the Constitution for this. SP had announced that 15 per cent reservation will be given to Muslims in police and PAC also. How these people were bent on snatching away the rights of SC-ST-OBC to please their vote bank," the Prime Minister said in Mirzapur. PM Modi also emphasized that he is dedicated to the poor, Dalits and backward people.

'Saw death up close': Assistant engineer with PWD department is first Goan to summit Everest

New Delhi: When Pankaj Narvekar, an assistant engineer with the Goa government's Public Works Department, was descending after summiting Mount Everest, an icy ridge collapsed near The Hillary Step in the "death zone", considered the most technically difficult part of the climb. Within seconds, two climbers were dragged down the side of the mountain. "I was standing on the edge of the cliff when a cornice collapsed. It happened right in front of me. Two of those climbers are now presumed dead. At that moment, my only thought was whether I would be able to reach home safely. The oxygen supply was also limited," he recalled. Narvekar, 41, scripted history when he summited Mount Everest

around 5:30 am on May 21 and unfurled the Tricolour, becoming the first Goan to scale the world's tallest peak at an altitude of 8,848 metres. "Mountain climbing is my



passion," Narvekar told The Indian Express over the phone from Kathmandu. Hailing from Porvorim near state capital Panaji, he describes himself as an explorer and traveller. He has successfully climbed Mount

Kamet (7,756 metres) in Uttarakhand, Mount Kun (7,077 metres) in Ladakh and Mount Kang Yatze (6,400 metres) in Ladakh. For Everest, Narvekar's first summit above 8,000 metres, he trained for the past two years.

Last year, his daughter Gunjan, aged 12, had successfully climbed three peaks above 6,000 metres in the Markha Valley in Ladakh. "Climbing is about endurance. While summiting, you have to often walk for 18 hours in a day where oxygen levels are low. Typically one has to train daily for five-six hours. I have travelled half of the country. I started with trekking first and gradually got into mountaineering in 2012. This year, I climbed with supplemental oxygen. In the future, my plan is to scale Everest without any oxygen.

J&K Lok Sabha Election Over, Next Step Assembly Election: Amit Shah

New Delhi: Union Home Minister Amit Shah said that the Modi government's Kashmir policy has been vindicated by the successful polling in Jammu and Kashmir, where even separatists have voted "overwhelmingly", as he assured that the assembly elections in the region will be held before September 30. Once the elections are over, the government will start the process of restoring statehood to the Union Territory, Amit Shah said in an interview to PTI late Saturday.

"I have said in Parliament that we will give the statehood after the assembly elections," he said, adding that everything is going according to plan, such as the surveys of the backward classes and delimitation exercise of the Assembly and Lok Sabha constituencies. "We have completed the delimitation process. Because the reservation can be given only after the delimitation process is completed. Because we have to know about the status of various castes (to give reservation). That has been done. Lok Sabha election is also over (in Jammu and Kashmir). Next is the assembly election which will also be held. We will complete the process before the Supreme Court deadline," he said. On December 11, 2023, the Supreme Court had directed the Election Commission of India to conduct elections in Jammu and Kashmir by September 30, 2024.

Commenting on the relatively high polling percentage in the Kashmir valley in the Lok Sabha elections, Amit Shah said he believed that there has been a big change in attitudes there. "Voting percentage has increased. Some people used to say that people of the valley do not believe in the Indian Constitution. But this election was held under the Indian Constitution because Kashmir's Constitution is no longer there. It was scrapped. Election was held under Indian Constitution. People who sought a separate country, those who want to go with Pakistan -- even they cast their votes overwhelmingly, both at the organisation level as well as individual people," he said.

Amit Shah said "it was a very big victory for the democracy and a big success of the Narendra Modi government's Kashmir policy, which it has been pursuing for the last 10 years." The three seats in the Kashmir valley -- Srinagar (38.49 per cent), Baramulla (59.1 per cent) and Anantnag-Rajouri (53 per cent) -- have recorded the highest voter turnout "in many decades", the Election Commission said on Saturday. When asked why the BJP did not field any candidate in the Lok Sabha elections in the Kashmir valley, he said the party was still working on strengthening its organisation in the valley.

Culprits Will Not Be Spared": Delhi Minister On Children Hospital Fire

According to the officials, 12 children were rescued from the incident site where one was already dead before the fire call was made.

New Delhi: After seven newborns lost their lives in a tragic fire incident at a New Born Baby Care Hospital in Delhi's Vivek Vihar, Delhi Health Minister Saurabh Bharadwaj assured of strict action in the case. According to the officials, 12 children were rescued from the incident site where one was already dead before the fire call was made. Six newborn babies lost their lives after the fire broke out and five others have been admitted to the hospital, Delhi Police said.

Saurabh Bharadwaj, in a post on X, said, "Very unfortunate incident reported. I have asked the Secretary (Health) to update me about the current situation. Culprits will not be spared. Strictest punishment will be ensured for those found negligent or involved in any wrongdoing."

Appropriate legal action is being taken against the owner of the hospital namely Naveen Kichi. Atul Garg, Director of Delhi Fire Department told ANI that the operation was very tough as there was a blast of cylinders. "It was a very tough operation. We made two teams. One team started firefighting because there was a blast of cylinders, we can say the chain of blast of cylinders. So we had to save ourselves also. We started rescue operations for babies as well. Unfortunately, we could not save all the



children. We removed all the twelve babies from the hospital. But after arrival, they declared that 6 were dead. That is a regrettable incident," Mr Garg said. A relative of a newborn who died in the incident said that strict action should be taken in the matter.

My brother's child was admitted here on May 20. We went to the police station and asked them for information, they asked us to go to the hospital for information. We were not allowed to

stay here. Strict action should be taken in this matter," Sumit, a relative of a newborn baby admitted at the hospital said. He rescued newborns were shifted to East Delhi Advance NICU hospital.

All of them are on oxygen support and treatment is underway. While speaking to ANI, East Delhi Advance NICU Director Ramji Bhardwaj said that after the accident last night, 12 children came to them, out of which seven were dead.

"The police took the children to GTB Hospital for post-mortem. The remaining five are admitted to us. Out of the five children, one child is very weak whose weight is around 800 grams. He has been kept on a ventilator and his condition is critical. Rest four are stable and their treatment is underway," he said.

There might be a surfeit of food shows on TV but they will never replace the good old cookbooks, says chef Milind Sovani, who has, in his three-decade-long career, served Bollywood stars like Amitabh Bachchan, Madhuri Dixit and Sanjay Dutt - and created awareness about Indian cuisine in Singapore where he worked for 13 years.

TV shows will never replace Cookbooks

"In the time of internet and TV, printed cookery books are facing a challenge of existence...but, no, things are not all that bad yet. We have to accept the forces of change, but still there are many positives in owning and using cookery books - and of course writing them too," Sovani told us in an e-mail interview.

"Cooking with the help of a cookery book in the kitchen is always the best help around. You can keep it on your table, you do not require electric connections, or WiFi and the like. You can always mark some points on them, make earfolds for important pages, make small notes on them for your future reference and pass them down to the next generation or even share them easily with friends," added Sovani, who has worked with establishments like New Delhi's Hotel Samrat and Hotel Jaipur Ashok.

Then, books are always handy to keep, loan and borrow and have good mobility.

This apart, "in a country like India, where internet or TV signals are not widely or easily available, books can be of great help in any place and location. The visual charm of using a cookery book, which is attractively and artistically printed with appetizing photos, is always a delight. Coffee table books also look good on your book shelves," Sovani maintained.

Elaborating on the theme, Sovani said: "While cooking using a cookery book, your imagination is also at work and you tend to draw from the experience and skill of the writer. Books can be handed over from one generation to another, especially books rich in traditional and regional cooking for newly-wed brides. Books are a rich source of history tradition and culture too.

"Lastly, but most importantly, I feel cookery books are more trusted than the cookery shows on TV or internet recipes. As these books are written by experts or chefs, they are also considered more authentic and



accurate too," Sovani explained.

Now, he is penning an autobiography to inspire others with his journey. Writing a book on his life has been on the mind of the 52-year-old for the last five years, but it was in 2012 when he returned to India from Singapore that he gave it a serious thought.

"I have been working on it for a year and half now. I want to share with readers, especially youngsters, about the journey of a chef, the hardships faced and the sweet success moments. I wish to do this to inspire people and also spread awareness among the masses. Recipes... anyone can write, but the experiences I have and can share are unique," Sovani said.

To be available on stands after six months, the book "will be a very good read for everyone".

"It covers stories of my celebrity interactions, glorious moments, mega banquets, international experiences, my cookery tips, guidance to aspiring chefs and more," he said.

The chef often travels to Singapore as he has his own consultancy firm, Hospitality Innovations Pvt Ltd, which works for innovations in restaurants and cuisines. He was even honored with the 'Culinary Trail Blazer of Singapore' award by 'Michelin Star Guide' for his work of transforming the image of Indian cuisine from a mundane, ordinary five-to-seven-dollar-cuisine to a modern high-end one.

Asked how one can popularize Indian food in other

countries, he said: "Firstly, you need to be honest with your roots and have in-depth knowledge of Indian cuisine.

"Secondly, understand the market need of that country, the current perceived image of Indian cuisine and how you can develop the taste buds of the local population towards Indian cuisine. Open Indian restaurants which can offer good, healthy and modern food."

But, as of now, he has plans of increasing the number of branches of his restaurant April Rain, which has two outlets in Pune. "I plan to take this brand pan-India and the next outlet would surely be in Mumbai," said the Mumbai-based chef.

Two quick ways to cook corn



Hot corn tastes great in the monsoon. Here's how to cook with it in these two easy ways...

CORN SALAD

Yield:

Ingredients: Corn kernels - 1 cup Red bell peppers - 1 tbsp Onions and spring onions chopped - 1 tbsp each Chopped Kairi - ¼ tsp Celery stalk, diced - 1 tbsp Cherry tomatoes - 5 Pineapple diced - 1 tbsp Parsley - 1 tsp Cilantro leaves - 1 tsp Basil - 3 leaves Avocado, diced - ½ each Olive oil - 1 tbsp Lemon juice - 2 tsp Black salt - to taste Tacos - 3 shells

Method: Blanch the corn in hot water with salt. Do not overcook it. Drain and set aside. Now, cut the onions, peppers, pineapple, kairi (raw mango), celery and avocado. Also dice the cherry tomatoes and add the herbs like basil, parsley and cilantro basil to the



vegetables. Season this. Add the lemon juice and olive oil. Toss it well and serve it in the shells with herb buttered rice on the side.

Corn broth

Yield:

Ingredients: Onions, chopped - 1 Leeks, chopped - ½ cup Celery, chopped - ½ cup Potatoes, diced - 1 cup Corn kernels - 2 cups Yellow peppers, chopped - ½ cup Garlic, chopped - 1 tsp Vegetable stock - 1 litre Milk - a cup Parsley - 1 tsp Chives - 1 tsp Cream - ¾ cup Olive oil - 1 tsp Butter - to taste

Method: Heat a pan and drizzle the butter into it. When it melts add some of the oil and the onions, chopped potatoes, leeks, celery plus the yellow bell peppers and corn kernels, taking care not to over cook it. Add the garlic and saute too. Add the milk and vegetable stock. Cook till the vegetables turn soft. Blend this and add cream plus the seasoning, as well as the chopped herbs. Serve hot with garlic bread.

Don't be scared by the word Gourmet. Here we list some fancy ingredients along with easy ways to use them at your next party at home.

Vanilla Beans

The sweet aroma of vanilla can live up the most bland dish and that hold true even more for toothy desserts. You might have tasted vanilla in the form of artificial essences and now its turn to upgrade and treat yourself to the real deal. Even though a bit expensive vanilla beans can be used in desserts such as ice cream or waffle syrup and they will make you feel like you've seen heaven! Look for whole vanilla beans that are about 6 to 8 inches in length for best results. Glossy dark brown in colour and ever so slightly moist are the best ones.

Fish Sauce

Just the mention of fish sauce makes people rethink altogether. They probably imagine their dish soaked in fish liquid. The truth being much different, first fish sauce should be used in mild quantities. It is tangy in nature that adds zest to the preparations. Here are a few ways to include fish sauce in your food:

You can use a spoon of fish sauce in the marinade of a large chicken waiting to be grilled. Use a drop or two in pastas and salads. Be careful not to use more than required as it may ruin your dish.

Exotic Salts

For all Thai food lovers, a pinch of fish sauce can add a punch to your gravy.

You cannot even imagine any dish without salt. If normal salt can add such value to your food imagine what different gourmet salt can take the level of your food onto. Gourmet salt is mostly used to finish the dish and therefore sprinkled just before serving the dish. Some of the top gourmet salts are Black salt, Himalayan Pink salt, Sea Salt, Kosher Salt and Fleur de sel. Here are a few **useful tips:**

Gourmet products you must use in your kitchen

Flake salts do wonders to salads.

Japanese salts are ideal for fish preparations.

Hawaiian Black Salt makes meat even more delectable.

Flavored Vinegars

Well, this ingredient may not be considered as gourmet but can definitely add X factor that will turn an ordinary dish to extraordinary. Balsamic Vinegar is best for Italian preparations. You can also whip it along with salad dressings and you're

good to go.

Wine Vinegar is also a result of fermented wine and does wonders to prep up a dish. Use it in sweet and sour dishes, pickles and even chutneys.





Soon-to-be Parents

Amala Paul

And Jagat Desai's Adorable Clip Will Make Your Day

Amala Paul, known for her role in the film Mynaa, is a South actress who appears mostly in Tamil, Telugu, and Malayalam films. She made her debut in the Malayalam film Neelathamara (2009). She played a minor supporting role in the film. She has worked with multiple stars from the industry. She was seen in the film Thalaivaa with actor Thalapaty Vijay; Deiva Thirumalai with Vikram; and Unemployed Graduate with Dhanush. She also appeared in Pasanga 2, opposite Suriya. Some of her famous movies are Pasanga 2, Bhaskar Oru Rascal, and Christopher. Amala Paul's husband, Jagat Desai, recently shared a video on Instagram that is going viral. Her baby bump is clearly visible in the video. In the clip, she is seen talking to her husband and hitting him playfully. Amala is seen wearing a yellow printed dress. Her jewellery looks simple, which adds elegance to her looks. Jagat Desai was seen wearing a white T-shirt and a silver chain. She added a Harry Styles song called As It Was to the video.



In the comment section of the video, her fans have commented on their wishes for the couple. A fan wrote, "First ever time I saw Amala Paul in chubby", when another Instagram user wrote, "Tom and Jerry couples". Another one wrote, "So adorable and sweet."

Amala was previously married to director L Vijay. They got married in 2014. Their relationship did not last the test of time. They got mutually divorced in 2017. After her divorce, Amala became busy doing movies. She led a single life until she met her current Jagat Desai. Amala Paul has also appeared on television. She was seen in Kudi Yedamaithe, Ranjish Hi Sahi, Raju Vootla Party, and Victim: Who is Next?. She has received multiple awards through her acting career till now. Edison Awards in 2011, 1st South Indian International Movie Awards in 2012, Times of India Most Desirable Married Women of Kollywood in 2015, and Tamil Cinema Journalist Dailies Association Awards in 2019.

Kartik Aaryan Breaks His No-Sugar Policy After 2 Years. Courtesy: Suniel Shetty And Madhuri Dixit



Kartik Aaryan is currently on a promotional spree for his much-awaited project Chandu Champion. Set to hit theatres on June 14th, the film required the actor to undergo a significant body transformation for his lead role. Kartik Aaryan's dedication was evident as he maintained a strict no-sugar diet for the past two years. However, during his appearance on the Colors reality show Dance Deewane, Kartik indulged in a delicious sweet Rasgulla, all thanks to Suniel Shetty and Madhuri Dixit. In a promo released by the makers, Kartik Aaryan can be seen attending the finale episode of the dance reality show. Upon his arrival on the show, he receives a warm welcome from the Hum Aapke Hain Koun actress who is one of the judges in the show. Madhuri, while welcoming the Bhoor Bhulaiyaa 2 actor, says, "You have come to the grand finale party of the family today our champion is to be declared here. And Chandu Champion, you have also come; the party is going to be superhit today."

Proceeding further, Suniel Shetty, another judge on the show, hails the actor for his dedication and sincerity while filming for his upcoming release. Showcasing praises on Kartik, the Hera Pheri actor says, "He has been through everything. Body transformation is done by many, but you have done it with dedication. I think you must not have eaten sweets since a few years."

The kind words of Shetty prompted the Satyaprem Ki Katha actor to unveil that he considered sugar "poison" for him and has not consumed the same for at least two years. Following his response, Shetty urged him to break his no-sugar policy on Dance Deewane 4. In the end, we can see Madhuri Dixit lovingly feeding him a Rasgulla while also extending wishes for Chandu Champion. Chandu Champion, helmed by Kabir Khan, is inspired by the life of India's first Paralympic gold medalist, Murlikant Petkar. Earlier, the makers unveiled the trailer of the film. Packed with intensified action sequences, emotional depth and a heartwrenching war scene, the trailer struck a chord with the audience, creating hype ahead of the film's release.

Dirty Fellow Review: Internet Calls It An Action-packed Mafia Drama With Intriguing Twists



The new Telugu film Dirty Fellow, starring Shanti Chandra, revolves around a soldier who serves in the Indian Navy. The teaser and trailer have received a good response from the audience. So far, good promotions have created hype around Dirty Fellow. The film was released yesterday, May 24. JP (Nagineedu) and Shankar Narayana (Satya Prakash) are two mafia dons and close friends. One fine day, Satya Prakash hatches a plan to eliminate JP so that he can become the undisputed mafia don. He arranges things in such a way that the cops are after JP but in a tragic turn of events, Shankar Narayana's son gets killed. Shankar Narayana is upset by this and declares war on JP, stating that he will kill his son Satru (Santi Chandra) at any cost.

As time passes, Shanti Chandra has plans to deal with Shankar Narayana and his gang. How this all unfolds is the main story of the film. Dirty Fellow has been directed by Adari Murthy Sai and he sets a good tone right from the start. He starts the film with the character of Dirty Fellow and slowly unleashes the mafia war. Once this is done, the character of Siddhu is introduced, which piques the interest in the story.

The promos may look a little odd, but once you accept the new faces, things start looking pretty good for the viewer. The interest is piqued when the main villain comes to know that Siddhu and Dirty Fellow are the same person, and they have the villain and his gang in their hands. The film has a decent glamour, and the makers have used it in a very sensible way.

The first half has action and romance but is boring when it comes to emotions. The makers should have handled this aspect a little better.

Janhvi Kapoor

Reveals There Is A 'Celebrity Ration Card', Paparazzi Get Paid Per Photo Of Star

Janhvi Kapoor recently opened up about the paparazzi culture in tinsel town. In a new interview while promoting her film Mr. and Mrs. Mahi, the actress stated that the paparazzi get paid based on the photos they click. In an interview with the Lallantop, Janhvi shared that there is a 'celebrity ration card'. She added, "Jaise abhi film ka promotion chakra hai toh, unhe bulaya gaya tha airport. Meri tasveer khichne. Lekin jab film ki promotion nahi hori hai, jab shoot mein nahi jaari hoon, jab gayab hona chahti hoon, tab woh, agar woh extra effort longhe, aur aisa kahi baar hua hai woh gaadi follow karte hai, kyunki har picture ka, har image ka unhe paise milte hai. Har celebrity ka ek ration card hota hai. Inki picture itne mein bikti hai. Agar aapka price ho, toh apuhuch jaate hain, gaadi follow kar lete hai. Agar price itna high nahi hai, toh bulaya jaata hai."

The Roohi actress was asked about celebrities who call the media personnel to spot them and then act surprised. The actress shared that it varies from celeb to celeb. She added that when she is promoting a film, the paps are invited. She further commented that often paps chase the car of a celebrity, as their picture has a certain value.

In the same interview, the Mili actress mentioned that for Mr and Mrs Mahi's promotions, she has taken 25-30 flights, but the media has been able to spot her just 5-6 times only. She further disclosed that she has requested the paps to not

click her outside the gym as she does not want to be snapped in "tight" gym clothes. She said, "Main nahi chahti hoon ke woh log mujhe gym ke tight tight kapdo mein dekhne. Aur jab woh photo aate the baahar to bolte the ke jaan boojh kar ye tight kapde pehan kar dikhna chah rahi hai. To usse acha mat kheencho, main to nahi bulati wahaan gym ke baahar. (I don't want them to snap in tight gym clothes. When those pictures come out, they say that she loves to get herself clicked in tight-fitted clothes. So, they shouldn't click me. I did not ask them to come outside my gym). She also added that she requested them politely and now they do not come. On the work front, Janhvi Kapoor will be sharing the screen with Rajkumar Rao for Mr and Mrs Mahi which is slated to hit the theatres on May 31. She is also gearing up for her Telugu debut opposite Jr NTR in Devara.

