

MEET THE CITY

PUNE - VOL. 1 / APRIL-JUNE 2013

Art
Fashion
Luxury
Style
Couture
Cuisine
Home
Happenings
Nightlife

IN PUNE

OCT-DEC 2013

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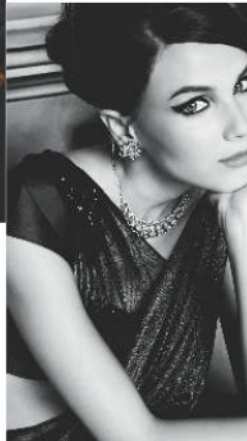
COVER
STORY



FESTIVITIES



WELCOME
THE GRIFFIN
TO TOWN



WEEKEND
GETAWAY

WEEKEND
GETAWAY

LUXURY
6 MOST
EXPENSIVE PERFUMES

SUMMER
MAKE UP TRENDS



FASHION

SUMMER TRENDS
BY JADE

SHEER
MAGIC!



MEET THE
CITY

WHAT THE
STORE
PRIMO



JAIPUR TRUNK
COMPANY



EXOTIC
GETAWAYS
SABI SABI RESERVE



FINE
DINING
PREGO



BOOK
REVIEW
THE OATH OF THE
VAYUPUTRAS



NIGHTLIFE
EVVIVA SKY LOUNGE



ART
THE PUNE ART
GALLERY AT
OAKWOOD PREMIER

EVENTS
& HAPPENINGS





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A second time zone synchronised with Universal Time Coordinated (UTC) makes this self-winding chronograph the perfect companion for all frequent travellers. Its robust 43-mm-diameter stainless steel case with satin-finished bezel and push-pieces unites elegant design and the traditional art of watchmaking. *This chronograph features a second time zone with day/night indication displayed by 24 hours on the flange, a date display, a central second-hand as well as two additional counters for up to 30 elapsed minutes and maximally 12 elapsed hours. The TimeWalker ChronoVoyager UTC is crafted in the Montblanc Manufacture in Le Locle, Switzerland.* MONTBLANC. A STORY TO TELL.

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COVER STORY

FESTIVE



COUTURE

CELEBRATING COUTURE

Manish Arora is known for his creative wearable kitsch designs. Making whatever he designs stand out (and how!) and be noticed is his claim to fame and his Autumn Winter collection for Indian by Manish Arora is no different.



FESTIVE

A fashion show stage featuring a model in a vibrant blue and red ensemble. The model wears a blue long-sleeved crop top with a wide, ornate black and silver collar. A red and gold patterned waistband separates the top from a voluminous blue skirt. The skirt is heavily decorated with large red and gold floral motifs. The model's face is adorned with a white mask and a bindi. The background is a dark stage with purple elephant head cutouts and white swan props. The floor is decorated with red heart-shaped balloons.

COUTURE

BY
MANISH ARORA

COVER STORY

A full-length portrait of a woman standing against a solid orange background. She is wearing a traditional Indian outfit consisting of a long, dark blue kurta with intricate gold and red floral patterns. The kurta has a wide, colorful border at the bottom featuring red, blue, and gold stripes. She is also wearing a red and gold patterned shawl draped over her shoulders and a matching red and gold patterned scarf. Her hair is styled in a high bun, and she has a serious expression. The word "CELEBRATING" is overlaid in large, white, serif capital letters across the middle of the image.

CELEBRATING

Autumn Winter 2013 sees a blast from the past as Manish Arora draws inspiration from the rich heritage of art and architecture for his Indian by Manish Arora Bridal collection. He has revised traditional Indian silhouettes through a modern lens, giving each his own special touch for his debut traditional wear collection.

The collection is an infallible blend of varied juxtaposing stories fused together and Manish's vision of experiments in contemporary art and fashion. He takes Inspiration from the myriad aesthetic layers of India and across the world - from its opulent embroideries to its intricate craftsmanship in architecture and digital media.

The collection — an exquisite range of *anarkalis*, *ghagras* with anti fit *cholis*, *saris*, *kurtas* to *churidaars* and *bandhgallas* — has a combination of detailed Baroque prints and ornate embellishments. Prints are mixed and matched to generate a new story altogether.

COUTURE

Digital prints have been developed with utmost technicalities and details, worked upon with surface textures. The textures are hand-embroidered with the use of enamelled stones, metals and crystals. Hand-embroidered *zardozi* and appliqué work on the silhouettes make the garments look modern and elegant.

Gold is an intrinsic part of Indian bridal wear. Manish uses the colour as a bold accent. It worked its radiant charm on colour-blocked bright saturated colours, sheer neon churidars, brocade mix pattern saris and sheer blouses with heavy metallic amulet detailing.

Pure fabrics have been used extensively along with silk crepes, georgette, chiffon and hand woven silk brocade from Varanasi for detailing. Alternate materials for embroidery have been fused together with ultra feminine fabrics and cuts.

This Autumn Winter wedding season, go kaleidoscopic with Indian by Manish Arora!





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ALL THAT GLITTERS...

...is gold, especially when it comes to Indian festivities.
Gold jewellery is adorned by all Indian women, married and unmarried alike.

Tanishq brings its gold collection for the ladies
with lots of dazzle and glamour.

With festivities comes the dazzle of lights, resplendence of bright and bold ensembles and glitter of jewellery. Jewellery is one of the main highlights of the occasion as women tend to observe, discuss and discern what is worn.

Tanishq offers women a variety of designs in gold to choose from. You can choose from the myriad designs from their Inara, Ganga, Glam Gold and Mia collections. Catering to different occasion wear, these collections form a must-have selection of bejewelled ornaments.

Moody overtures

The Ganga collection is inspired by the river Ganga, and it's many moods. Be moved by her mystique as each of her moods; *Sthira*, *Nritya*, *Krodha* and *Sangama* unfold in a wave of delicately crafted jewellery set in white gold and diamonds beautiful as the river herself. *Sthira* portrays the initial calmness. *Nritya* shows the sensuous movements and balletic flow. *Krodha* depicts the wild ferocity and indomitable power. *Sangama* is about the divine confluence of souls. Each mood is aptly depicted through the exquisite designs and beautiful patterns.

Diamonds are a girl's best friend

Inara, a new age diamond collection, is inspired by the divine lights of the cosmos. It symbolizes the shine or illumination which seamlessly marries aesthetics and intelligent engineering which is perfect for an ultimate diamond jewellery collection. Paying homage to white diamonds, the Inara line also makes use of textured gold, gold wires and semi-precious coloured stones. Displaying an exquisite ensemble of more than 120 unique designs, Inara comprises of diamond jewellery pieces across necklace, bangles, earrings and cocktail rings.



COVER STORY



All that dazzle

Glam Gold is an adventurous combination of Cuttack wirework with Jaipuri enamel and kundan that makes you stand out of the crowd. The designs fuse together traditional Nakkashi technique of Tamil Nadu and elaborate Rajasthani kundan and enamelling in a contemporary manner. A daring fusion of different looks and techniques, the collection comprises of wide range of products in 22 karat gold including earrings, ear studs, bangles, pendant-earring sets and necklace sets.

You'll be spoilt for choice as Tanishq gives the festive season a more golden hue.



SUGAR SPICE AND ALL THAT'S NICE!

Festivals in India are like 70mm mega bonanza with family, relatives and friends getting together to celebrate and enjoy. Food forms a major feature of the occasion, with each festival having its own special fare.

JW Marriott Pune and Oakwood Premier Pune offer their patrons a culinary treat for the festive season. Executive Chef and Cluster Executive Pastry Chef Ajmal Salim of JW Marriott Pune and Executive Chef Pawan Maini of Oakwood Premier Pune discuss the various culinary offerings...



Chef Ajmal
JW Marriott, Pune

In one of his travels, Chef Ajmal was asked, "Do you have festivals almost every week in India?" His prompt response: "Yes... almost every day!" He points out, "Each and every festival brings with it the joy of the festival and ceremonious food that is awaited by young & old. It is the 'Food' that defines the Celebrations. Most of these delicacies are traditional food i.e. recipes passed on from mothers to daughters for many generations; few of them have become modern or let's say contemporary."

"Every Festival in India has a different approach towards food, on one hand the festival of Diwali offers a great opportunity to enjoy some of the best foods on the other hand the festival of Karwa chauth is a about fasting the whole day and enjoying food only early in the morning or late at night," Chef Pawan Maini, Executive Chef at Oakwood Premier, informs,

"Just as each faith has its own reasons for celebrating Diwali, each family and even we, in the hotels, have our own traditional Diwali foods. Celebrations however do have at least one thing in common – plates brimming with delicious treats are never far."

Festivities are a "time to enjoy the food and sweets to the fullest," the 'Best Baker/Pastry of UAE' award winner Chef Ajmal says. Every festival has its own spread of delicacies. "Navratra is all Vegetarian, especially at our Shakahari Restaurant where we had a selection of Navratra Special, which includes Singhada Ka Roti, Nachini Ki Puri, Batata aur Ghee, Mitha Dahi, Sabudana pakwans, lots of Fruits and a lot of sweets. Eid saw Biryani, Murgh Tikka, Seekh Kebabs, Haleem, Sheermal, Sheer Kurma, Sevaiyan Kheer, Malpuas and many more," he recalls.



The stars of the season “will always be the sweets – traditional handcrafted Indian sweets,” Chef Ajmal tells while Chef Pawan opines that “chocolate will be the star ingredient this festival season.” At JW Marriott Pune, “pistachio, badam and cashew will be our key ingredients. For meals it’s mostly vegetables and fruits.”

As also at Oakwood Premier, “for the festive sweets, cashew-nuts, almonds, pistachios, chironji nuts or raisins are added to base ingredients like rice flour, condensed milk, chickpea flour, yoghurt, squashes, etc. Spices like cardamom, cinnamon, cloves or nutmeg are added along with saffron, rose or kewra (pandan leaf) water, and silver or gold leaf to give it a festive-feel.”

At Oakwood Premier, “we are planning an array of exciting menus for the upcoming festival season. Each festival menu will have its own highlights like for Diwali it will be a sweet bonanza with desserts like Shakarpara, gajar halwa, jalebi, badam phirni to name a few where as Christmas menu highlight will be Turkey dinners with accompaniments, freshly baked plum cakes, gingerbread, Christmas cookies, Flavored chocolates etc.”



Chef Pawan
Oakwood Premier, Pune

Chef Pawan, who has 17 plus years experience in the Hospitality industry, elaborates, "A profusion of traditional goodies means the festival of lights might almost be called the festival of sweets."

Diwali is a season of gifting. "It's all about traditional Indian sweets, plus special delicacies like homemade farsans like chakli, karanji, ghatia, stuffed poori, dal wadas, jalebis, peda, chenna payash, ladoos, etc," Chef Ajmal, the only Chef from this region to have been the guest of Canadian Chefs Association explains.

Oakwood Premier will be "giving a twist to traditional fares like doing apple/pineapple jalebis instead of the plain traditional ones: rasmalai panacotta, baked gulab jamun cheese cake etc. to name a few," Chef Pawan, whose cooking style is simple, elegant and approachable, informs, "Though we have still not finalized the menu, some of the special foods we could look at during Diwali are poori, channa, hot kachori and spicy sev. Some of the other special foods are: coconut chutney, onion tomato chutney, peanut chutney and carrot halwa."

Not one to go against traditions – especially those of festive food, Chef Ajmal is keeping the traditional fare they will be offering as is but he says, "To add to the festivities, we will be hosting a range of activities in our hotel: a Korean Food Promo in Spice Kitchen and Shakahari that will introduce our local clientele to the flavours and culture of Korea."

Pune Baking Co. will have a huge selection of Diwali hampers which will include handmade chocolates, gifting options and Indian sweets. Alto Vino will do a couple of Exclusive Wine Dinners for those who like to indulge in Meats & Wine. The festive offerings will have an Indian sign off with Kerala Food Promo at again Spice Kitchen and Shakahari."

JW Marriott will have all possible sweets that are there during a traditional Indian festival. "Name a sweet and it should ideally be available here," Chef Ajmal boasts, "We are having a 'Sweets Bar' concept with a range of Mithais available on a daily basis."

With the top hotels of the city having such sweet overtures for their patrons, this Diwali promises to be full of sugar, spice and all that's nice!





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CELEBRATING THE WORLD

*From the dead to masks.
From torching to touching the heavens.*

*Tomatoes and chasing bulls notwithstanding,
these are some of the most extraordinary,
and exciting festivals across the world.*



Albuquerque International Balloon Fiesta

New Mexico every year is full of hot air during the Albuquerque International Balloon Festival.

Every year in October, aviators, balloon enthusiasts, and thousands of tourists come together at the largest hot air balloon festival in the world. At the Albuquerque International Balloon Fiesta, colourful balloons take to the skies en masse, and festivalgoers climb into baskets for flights of fancy!

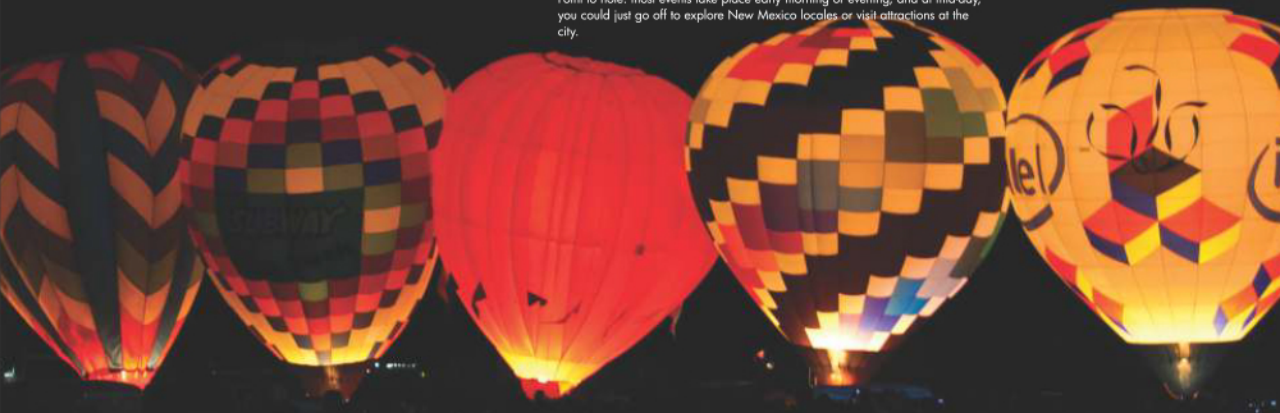
What began in early 1970 as a 50th birthday celebration for a local radio channel, is today the world's stage to everything balloon-y and colourful. Albuquerque

Not to miss here is the Roadrunner-Coyote Balloon Race, like the beloved cartoon.

Other balloon events include races, piloting competitions, the Special Shape Rodeo and the Glowdeo, a nightglow event for specially shaped balloons!

For all of nine days, the deafening roar of gas burners and the display of vast, flying machines lifting into the skies is a dramatic experience. Albuquerque's spectacular mountainous terrain generates a variety of air currents at different altitudes making hot air ballooning even more exciting.

Point to note: most events take place early morning or evening, and at mid-day, you could just go off to explore New Mexico locales or visit attractions at the city.



Chichibu Yomatsuri, Japan

This festival has a history of more than 2,000 years. The Chichibu Night Festival is the festival of Chichibu Shrine in Chichibu City, Saitama Prefecture. An annual gala held every year on December 2nd and 3rd, with the main action on the second day.

Traditional Japanese floats – the Hikiyama are the central feature of this festival. Ornately decorated with lanterns, tapestries and gilded woodcarvings the night festival sees kasaboko and yatai floats, weighing 10-20 tons each and lit up with countless lanterns, climb up a steep slope with a mikoshi (a portable shrine).

Chichibu is also the best spectacle of Japanese fireworks (Hanabi in Japanese) in winter. And while the Japanese may seem very quiet, you can join them in shouting the unique festival shouts of 'Ho-ryai! Ho-ryai!'

While the Saitama Prefecture boasts of lovely flower parks, the one to never-miss is the rare flower park for peach blossom at Nakagawa.



Up Helly Aa Fire Festival, Scotland

Residents of Lerwick, Scotland's Shetland Islands celebrate their Nordic heritage with this fire festival. Thousands gear up as Vikings, replete in horned-helmets, braided hair and fearsome (fake) battleaxes to drag a traditional Viking longboat to be ceremonially set afire.

Celebrated annually in January, it marks the end of the Yule season. Local participants called 'guizers' march through town as squads.

The Guizer Jarl is the champion of the day, leading his elite Jarl Squad at the front of the procession. The other guizers form squads, choose a theme and dresses accordingly. This makes Up Helly Aa, a rather Viking fancy dress party.

At nightfall, the guizers hurl their torches onto the longboat and set it ablaze. After the flames die down, guizers sing the traditional song "The Norseman's Home" before a night of partying.

Every squad visits every place where there is a party to dance and celebrate with the visitors. This makes, Up Helly Aa a fire festival perked up with a night of dance and revelry.

P.S. Do not forget to stay for the Hop Night, the night after when the awesome after-party begins!





Carnevale di Venezia - the Venice Carnival

It is re-living the 18th century Venice: Europe's biggest party for hundreds of year! A mirror into the soul of Venice's glorious culture and history. Venice's canals and narrow cobbled streets make a dramatic backdrop for one of the oldest carnivals in the world.

The Carnival in Venice takes place each year in February and is limited to the ten days preceding Lent that begins on Ash Wednesday. Sunday, is the official beginning of Carnival, and peaks during Mardi Gras, also called Fat Tuesday.

The celebrated elegant costumes, Venetian masks, float-filled canals and countless balls make the Venice Carnival an experience of the senses. Famous places to be at include the St Mark's Square, Bridge of Sighs and anglers' island of Burano. Not to miss is the Festa delle Marie (the Carnival Queens) at the Church of San Pietro di Castello.

A must-visit is the glass-blowing studios of Murano.





Día de Muertos – the Day of the Dead, Mexico

Oaxaca is 'real' Mexico, the Mexico where the old culture is thriving and abundant. The Day of the Dead is a particularly magical time to be in Oaxaca.

The festival retains the Aztec idea of death as a continuation of life in a parallel form; souls of the departed have an easier time visiting this world on Día de los Muertos, aided by the ofrendas (altars of offerings) the living set out. "The Mexican...is familiar with death, jokes about it, caresses it, sleeps with it, celebrates it..."

—Octavio Paz Celebrated early November, the preparations begin as October ends. The pan de muerto – the bread of the dead, is made with flour,

butter, sugar, eggs, orange peel, anise and yeast. Best way to enjoy it? Dunk it in local Oaxacan hot chocolate!

Día de Muertos is marked by Candy skulls, cemetery sleepovers and the Cempasuchitl (the humble Marigold) flowers.

Tapestries commemorating the dead are an important feature of this festival. Made in homes and public places, the sand tapestries depict a religious images. For nine nights they serve as prayer altars. On the tenth day, The sand from the tapestries is poured onto the graves as part of a special ceremony.

Another Day of the Dead tradition in Oaxaca is the Comparsas - a carnival-like procession of people in costumes, with music and dancing.

In spite of the celebrations, The Day of the Dead is a sombre affair, and along with the dead, Life too is celebrated!

Mexican 101 lesson of the day: Learn to mock death with Mexican euphemisms like La calaca (the skeleton), la pelona ("baldy"), la flaca ("skinny"), and la huesada ("bony").

Saint Patrick's Festival, Dublin

This eponymous five-day festival is the mother of all Irish festivals. It is held in honour of the patron saint of Ireland, St. Patrick every year on 17th March.

Capital Dublin overflows with street theatre, fairgrounds, music festivals and an endless supply of Irish beer! Colour, culture and craic (pronounced as 'crack', and means 'fun') and shamrocks mark the festival.

Must-do is buying a leprechaun costume, replete with white stockings, green top hat and (fake) red beard.

Do get up early to take up your place for a great view of the parade. Do wear comfy shoes; the cobbled streets are not good for your feet! Do stick around for the afternoon. Do sign up for guided walks. Don't forget your camera!

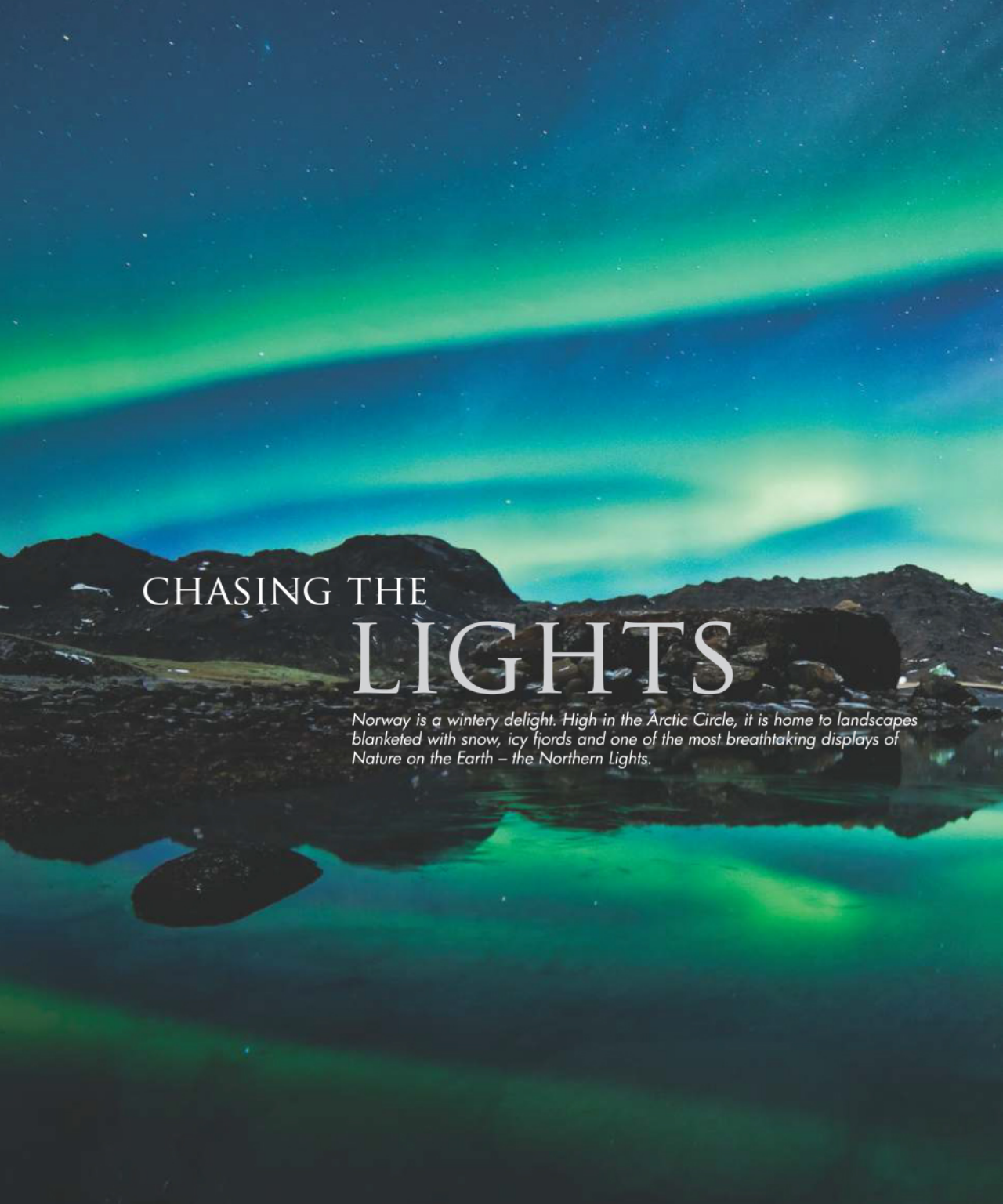






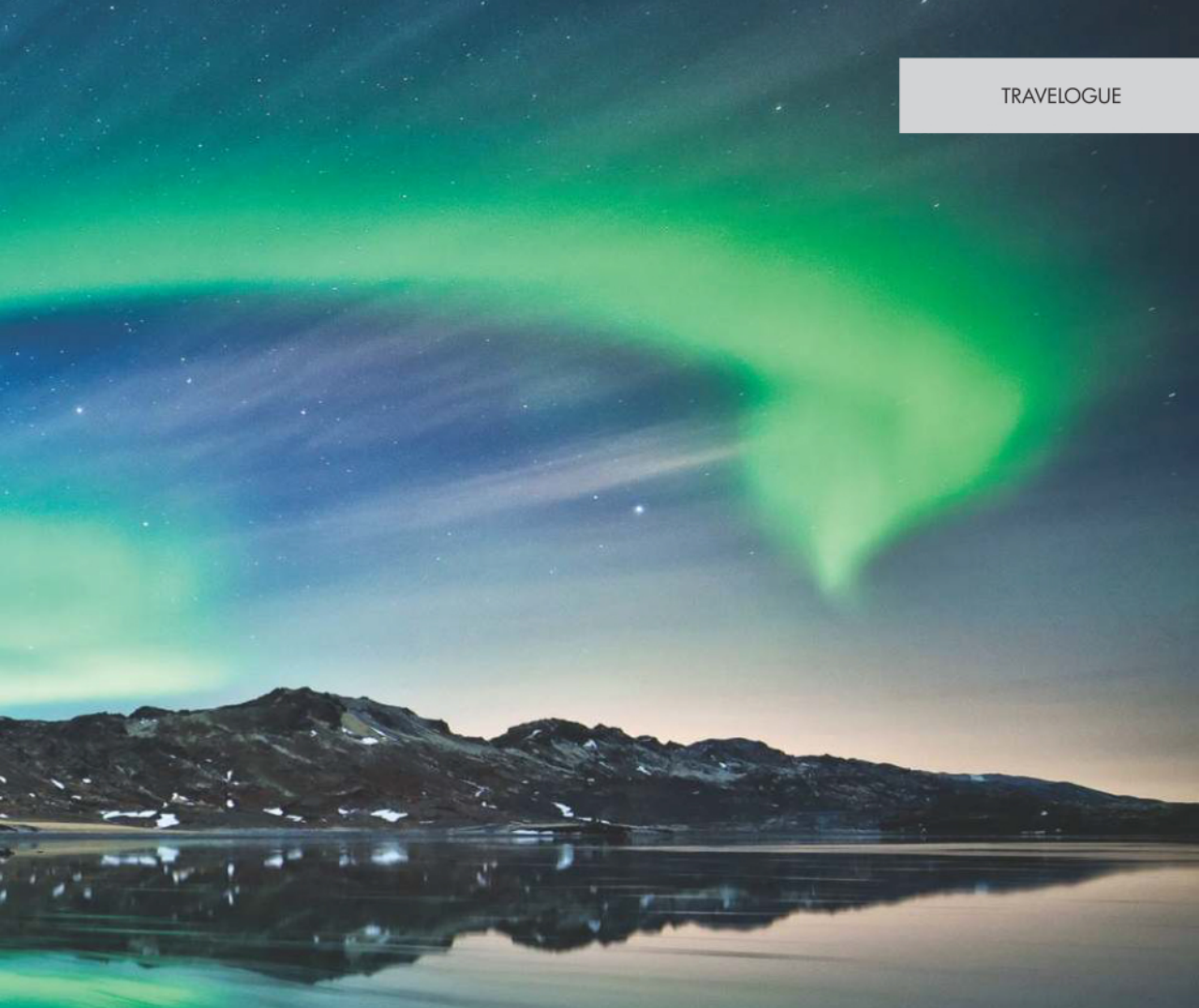
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CHASING THE LIGHTS

Norway is a wintery delight. High in the Arctic Circle, it is home to landscapes blanketed with snow, icy fjords and one of the most breathtaking displays of Nature on the Earth – the Northern Lights.



While there are many other viewing locations in the world for the Lights, Norway is blessed with some of the brightest and most frequent sightings in the world.

Svalbard and Tromsø (pronounced 'troom-sa') in particular, are the most popular destinations. A Norwegian cruise along the rugged coast is the best way to experience the Lights on Norway's horizons.

Lights or no, Norway hosts Europe's premier winter sports activities - skiing, snowshoeing, dog-sledding and snowmobiling – you want it, you got it!

Nothing in this world quite matches the ethereal impact of the Aurora Borealis – the Northern Lights. Visible over the horizon mostly above the Arctic Circle, this spectacular display of colours in the sky is a window to the vast confines of the universe. While the spectacle is capricious and hard to predict, and you could go hunt it down all by your own, we recommend booking a cruise and allow Norway to sweep you over.

The Northern Lights Cruise typically is a six-day affair through the Norwegian landscape. The authentic Hurtigruten ships, train trip across the snow covered Dovrefjell Mountain Plateau, the Northern Lights bus in Tromsø and overnight stays in Oslo, the historic town of Trondheim & the Arctic town of Tromsø.



In Oslo

Arrive on your own to Oslo and find accommodation. Major hotels include the First Hotel Grims and the Clarion Collection Havnekontoret, one of the city's most luxurious addresses. If not, then choose more unusual venues like the Snow Hotel in Kirkenes, or the Rica Rock City Hotel - where you can sleep in an oversize electric guitar. The Juvet Landscape Hotel in Valldal near Geiranger is another option. The hotel, which is a collection of small wood and glass units, uses the gorgeous scenery as a unique backdrop.

Considered one of the most expensive cities in the world, Oslo is a thousand-year old city with beauty and panache. Take the day to explore the city. The most wonderful (and certainly economic) way to see Oslo is to secure an Oslo Pass.

The Oslo Pass gives you free entry to over thirty museums, free public transport, free entry to outdoor swimming pools, free walking tours, entry to the Tusenfryd Amusement Park, ski rental, and special offers in restaurants, shops, entertainment and leisure venues. With all of that, it is easy to tick off a bucket-list of things in Oslo: the Fram Museum, the Kon-Tiki Museum, the Munch (pronounced 'moonk') Museum and the Oslo Opera House. If these do not excite you, then go get a tour of the Oslo fjord and marvel the Norwegian coastline.

The only conceivable difficulty is that, with a cruise, the time is short, and Oslo's treats are bountiful.

To Trondheim

Take the Dovre Railway from Oslo to Trondheim. Travel across the stunning Norwegian scenery of the mighty Dovrefjell Mountains. This harsh, yet spectacular region is home to the musk ox and serves as a barrier between the southern and central regions of Norway. The Dovre Railway runs across the landscape of bright and white to Trondheim.

Trondheim, Norway's third most populous town is where Norse saga and high technology live together in perfect harmony. From here, the line follows the Gaula, a river teeming with salmon. There is then a sharp incline as the train passes the mountain slopes of Oppdal through Drivdalen.

Trondheim gives easy access to trips to Jotunheimen, Rondane and Peer Gynt.

In Trondheim, check-in at any one of the twenty-four hotels. The prominent include the Rica Nidelven Hotel, the new Clarion Hotel and Congress Trondheim, and the Britannia Hotel.

Colourful, laidback, and filled with students, Trondheim is a fun place to party. Bustling with various restaurants, bars, pubs and clubs it is tailor-made to have a great time.

All aboard!

Board an authentic Hurtigruten ship before noon to enjoy a two nights Aurora cruise to the Arctic town of Tromsø.

Hurtigruten cruises are numerous, with different schedules and port of calls. Cruises generally include Arctic voyages, Northern Light hunting and those to experience the Norwegian winter and culture.

The new and modern fleet of ships have a character of their own. Large and equipped with comfortable lounges, they offer never-ending views. The art décor and aesthetics on board complement the landscape outside. Sit and relax on the deck with your binoculars or mingle with eclectic co-passengers.

Crossing the Arctic Circle

Arrive to the Arctic town of Bodø by noon. Bodø is beautifully located and surrounded by mountain peaks. Just 33 kilometres from Bodø is the world's strongest maelstrom, Saltstraumen – literally, the Salt Current. The mighty whirlpools that formed reach up to 10 metres in diameter and 4-5 metres deep. Saltstraumen is also famous for its abundance of fish, including cod, saithe, wolf fish and halibut.



On the shore duty, the fishing villages of Sørlandego, Bliksvær, Helligvær and several others provide for a fun-filled stroll. Not to miss is the Bodø Cathedral with its 12-metre-high stained glass window and the Norwegian Aviation Museum, where famous and infamous aircraft like the Spitfire, the Twin Otter and the U-2 spy plane are up for display.

In Bodø, beneath the Auroral Oval, which is a belt of light that centres on the geomagnetic poles, the odds are very good for seeing the Northern Lights.

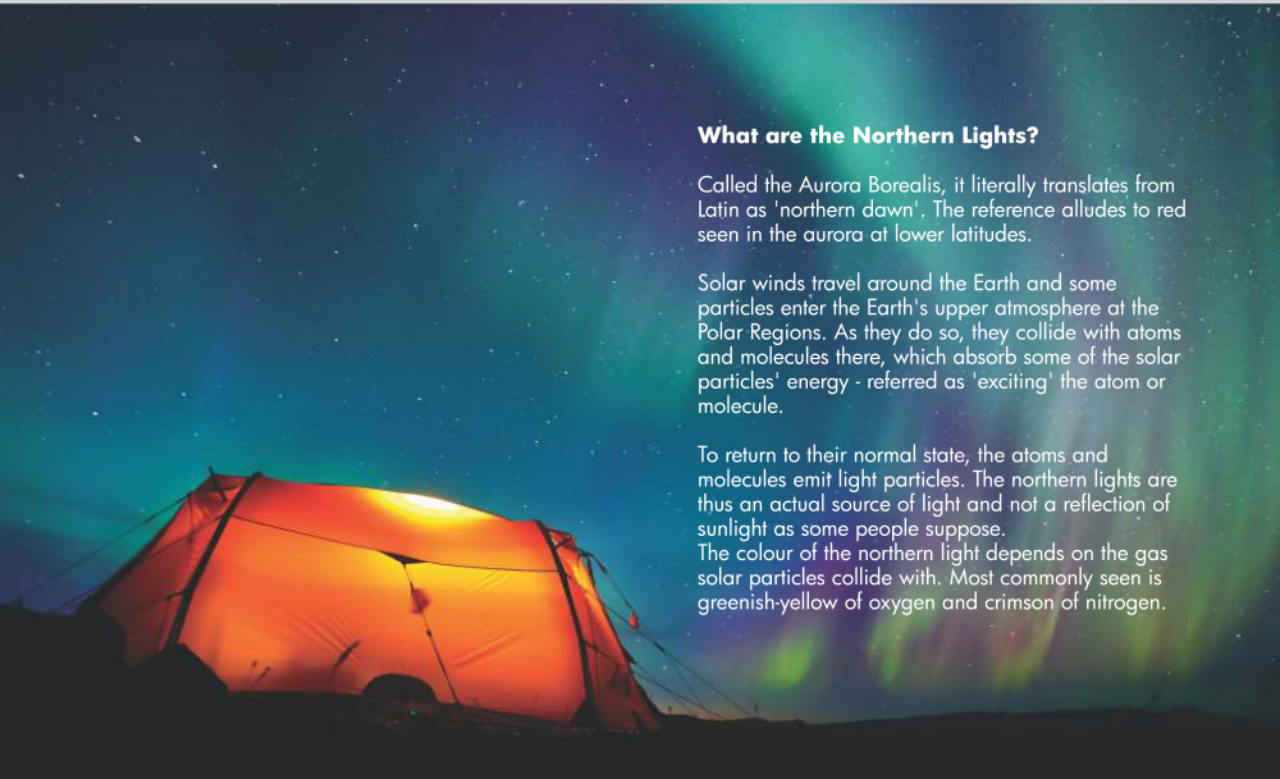
What are the Northern Lights?

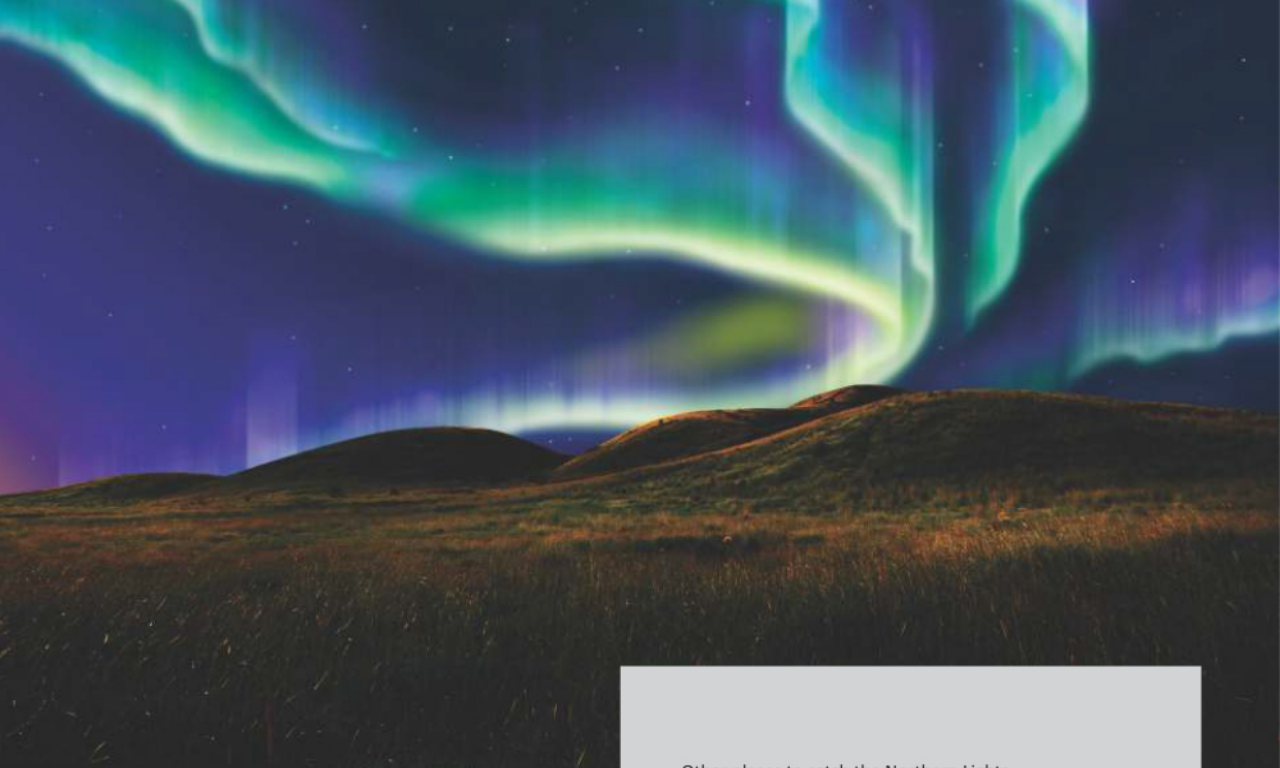
Called the Aurora Borealis, it literally translates from Latin as 'northern dawn'. The reference alludes to red seen in the aurora at lower latitudes.

Solar winds travel around the Earth and some particles enter the Earth's upper atmosphere at the Polar Regions. As they do so, they collide with atoms and molecules there, which absorb some of the solar particles' energy - referred as 'exciting' the atom or molecule.

To return to their normal state, the atoms and molecules emit light particles. The northern lights are thus an actual source of light and not a reflection of sunlight as some people suppose.

The colour of the northern light depends on the gas solar particles collide with. Most commonly seen is greenish-yellow of oxygen and crimson of nitrogen.





Basecamp Tromsø

After Bodø, the cruise enters the magnificent archipelago at Tromsø. It is from here that the chase begins. Evening brings the pick-up to hunt the Lights. The Northern Lights bus is a one-way trip to this spectacular wonder of Nature.

In Tromsø, the main Northern Lights season from November to April. The Northern Lights are visible from afternoon until the middle of the night. The most common auroral colour is greenish-yellow, and located about 60 miles above the earth. Rare, all-red auroras are produced by high-altitude oxygen, at heights of up to 200 miles.

This extraordinary display, however erratic, is an once-in-a-lifetime experience.

Since they depend on solar activity, a hefty dose of luck along with good planning is essential for the sighting of a lifetime. Weather, timing and light pollution can play spoilsport, and a celestial spectacle can be reduced to a freezing night spent looking at your watch in a matter of minutes.

For more information on the cruise visit : <http://www.hurtigruten.com/>

Other places to catch the Northern Lights

- At the Aurora Village at Yellowknife, Canada
- In a hot water spring at Fairbanks, Alaska
- With a dog sled expedition in Kangerlussuaq, Greenland.
- the Southern Lights - Aurora Australis - at the Southern tip of South America, Australia, New Zealand and South Africa.

Northern Lights Photography Checklist

- Shoot in RAW format.
- Set LCD Brightness to low.
- Remove the filter from your lens.
- Pre focus your lens on infinity or use live-view with loupe.
- Test exposure, consult histogram.
- Have 2 batteries and 2 flash cards.
- Use a tall but sturdy tripod.
- Check the aurora forecasts.
- Check frost/condensation on your lens.



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Breaking the mould

Sculptor Bharti Pitre on papier-mâché, daily life and the Zen of sculpting

On the DNA of art

"I have always loved to work with my hands." As far as I remember, I was involved with art and crafts. My mother was an artist in the truest sense and she was tremendous influence. Beauty and aesthetics surrounded us from childhood – from her canvas paintings, flower arrangements, designing clothes and decorating the house; we were immersed in the artistic mood! My father had a huge collection of music and good music was a permanent feature in the house. Arts were thus in our lifestyle, it was a natural experience ...not a cultivated one.



"Hamara Bajaj" papier-mâché

On the transition from teacher to solo artist

I studied commercial art from the Sophia Polytechnic, Mumbai and specialised in Illustration. I was offered a teaching position in my alma mater as soon as I passed out. As much thrilling as it was to teach, I really did not want to restrict myself to rules and regulations. I wanted to experiment more, get my hands dirty and thus enjoy my work! It was during this time I met Shri Sharad Kumar, a teacher and the grandson of Ganga Devi, a much-respected folk artisan. It was from him that I could learn the traditional technique of papier-mâché.

Within a week's time, I was moulded in the medium of papier-mâché and was immersed completely in it. Many experiments and failures happened as I dabbled with this exciting medium. Fortunately, since Papier-mâché as a medium is so different, my experiments yielded surprisingly innovative results!

On experimentation with materials and technique

Papier-mâché is a very challenging yet forgiving material. What I like about it the most is that it is less technical and responds more to your touch and instincts. It adapts to your sensibility and allows the freedom to take your art to any level.

While experimenting, I realised that papier-mâché allows embedding various objects while sculpting and this adds an entirely different dimension to the creation. For me, this discovery of the unknown is a very liberating experience...and with this medium, I feel that there are many more layers to me and my art which I can explore and unfold.

On choosing materials and techniques

Materials and mediums are very flexible. They allow you to achieve all kinds of textures and dimensions when you get results from your hands dirty. Your desired are shaped – quite literally – by mood, expression, and your state of being... In fact, when I sculpt, I do not start with an agenda or idea, I just play with the medium, and the medium responds, the process. Inadvertently, I end up with a piece that is completely not start with the ear. I do visualise, but as my hands play with the medium, I am lost in the process. Inadvertently, I end up with a piece that is completely accidental, yet exciting. I finish that one achieves with this medium I enjoy tremendously. the one I



"Ganpati Bappa" papier-mâché

On inspiration and its outcome

We experience life every day, and there is always sunshine and humour to be found in our daily routine. I find this very inspiring: to be able to visualise and create art that finds its roots in the mundane. Moreover, the human and animal forms have always caught my attention. body language and all the curves and lines of a form are fascinating. They ignite a fire in me to create something magical! Once the seed of an idea sprouts, my work begins with the basic element of design. However, new interpretations reveal themselves progressively.

Then there is the urgency to build upon it and breathe life into the sculpture. Since the process involves working in parts and waiting during the process of drying, sometimes I worry about losing the spontaneity. To me, art is an uninhibited response of the inner self, the outcome an expression of this response. I am excited with whatever has evolved through the journey and I see it as what it was meant to be.

On Papier-mâché

Sculptures and installations appeal to me. I find masks very fascinating too. I love getting my hands dirty with the mulch of pulp: it is an experience in itself. Papier-mâché allows infinite possibilities to experiment and explore.

I find working with papier-mâché a constantly evolving experience. The creation evolves all by itself. So far, I have emulated large bodies, small heads, rounded edges, in my works as an ode to the larger than life dimension of the world around us.

On challenges and overcoming them

Creating an armature to achieve exactly what you require is very challenging. I am not a trained sculptor; hence, my results are experiments resulting out of various permutations and combinations. With papier-mâché it is even more challenging since standard armature materials cannot be used.

On tickling the funny bone

I prefer to look at the lighter side of life especially when we do not have answers for the problems around us.

I think there is humour and happiness embedded in everything we do, or do not. There is always something worth a smile. The cognizance of this humour and employing it to create art is an acceptance of our diversity and idiosyncrasies.



It is homage to life and a celebration of the simple pleasures of life. Simple things from daily life catch my attention.

Things like: Three people on a two-wheeler, and everyone but the driver indicating signals.

A street dog so smart it crosses the busiest of roads by observing and walking on side of the footpath.

A female traffic police constable in an awkward khaki uniform who talks relentlessly on her mobile, and yet is so much at ease in a sari instead.

The dhobi and his remarkable skill of balancing half a dozen pollis on an old scooter.

On the Pune Biennale installation

'Saving Hill of Pune' was the theme for the Pune Biennale. My sculpture shows a child playing in the sand and making a mountain. If it is such natural reaction of a child to either make a mountain or make wells; then it brings forth a realization that these are elements that are natural to our being.

By displacing ourselves from our natural state we only feel anxious, never joy in the heart. Therefore, the title was "Dil Hai To Hill Hai"

On current art work

Currently I am preparing for my solo show in December at the Jehangir Art Gallery, Mumbai.

Once again, I am working with the theme of simple inspirations from our daily routine. Through my creations I want to capture the fabric of society, the way people co-exist, the chawl culture, and the extraordinarily ordinary people in my life.

On picking a favourite

To be very honest I have quite a few which are very close to my heart. Works like the Hamara Bajaj, the Mermaid, Laddoo the Dog are the closest. I have gotten emotionally involved with a few more recent works that are not yet on my website. These will be showcased at the Jehangir Art Gallery, Kala Ghoda, Mumbai from December, 25 – December, 23 2013.

On the road ahead

Honestly, after the show, my plan is to experiment more with the medium.

The 'no deadline' phase is a much welcome and exciting prospect!





LOVE. PRAY. STAY.

EXPLORE.

*A sojourn. Of repose and rejuvenation.
Of restoring balance and harmonising energy.
Welcome to Ananda – In the Himalayas!*



Ananda in the Himalayas

A luxury destination spa resort located in the picturesque foothills of the mighty mountains, Ananda – In the Himalayas incorporates the healing principles of the East and the West with a specific focus on Ayurveda and Aromatherapy, along with contemporary spa technology. Set amongst 100 acres of virgin forest and opened in September 2000, Ananda – In the Himalayas is built around a Maharaja's palace estate.

Located close to Rishikesh in the precincts of the Palace Estate of the Maharaja of Tehri-Garhwal in the small town of Narendra Nagar, Ananda is situated 260kms north of New Delhi in the state of Uttaranchal. The resort features a restored Viceroy's Palace, world-class Spa, 75 deluxe rooms and suites and 3 villas. With the highest standards of service, luxurious accommodations, innovative dining and breathtaking mountain views, it is an internationally recognised oasis offering an enriching experience designed to restore, renew and revitalise.

Love

The journey from the palace to the spa snakes through woods and manicured lawns. The reception of the spa is an airy atrium hall, where natural breeze flows through ancient pines and wild flowers. The spa consists of three



levels including a state-of-the-art gymnasium overlooking the gardens of the Palace and the valley of Rishikesh. The gymnasium has its own training master and a hall for aerobics.

Guests can immerse themselves in a complete rejuvenation experience in the 24,000 square foot spa, with an extensive selection of therapies in the 24 treatment rooms. The Spa also features luxurious hydrotherapy facilities, a beauty institute, outdoor temperature-controlled swimming pool, sauna, steam rooms, fully equipped gymnasium.

Ananda offers a unique blend of therapeutic treatments based on traditional Indian practices of Ayurveda, yoga and meditation. The spa also offers the latest European and Thai treatments to purify the body and soothe the senses. You will also find hydrotherapy facilities like steam, sauna, Jacuzzi, Kneipe foot bath and cold plunge here.



A spa experience at Ananda



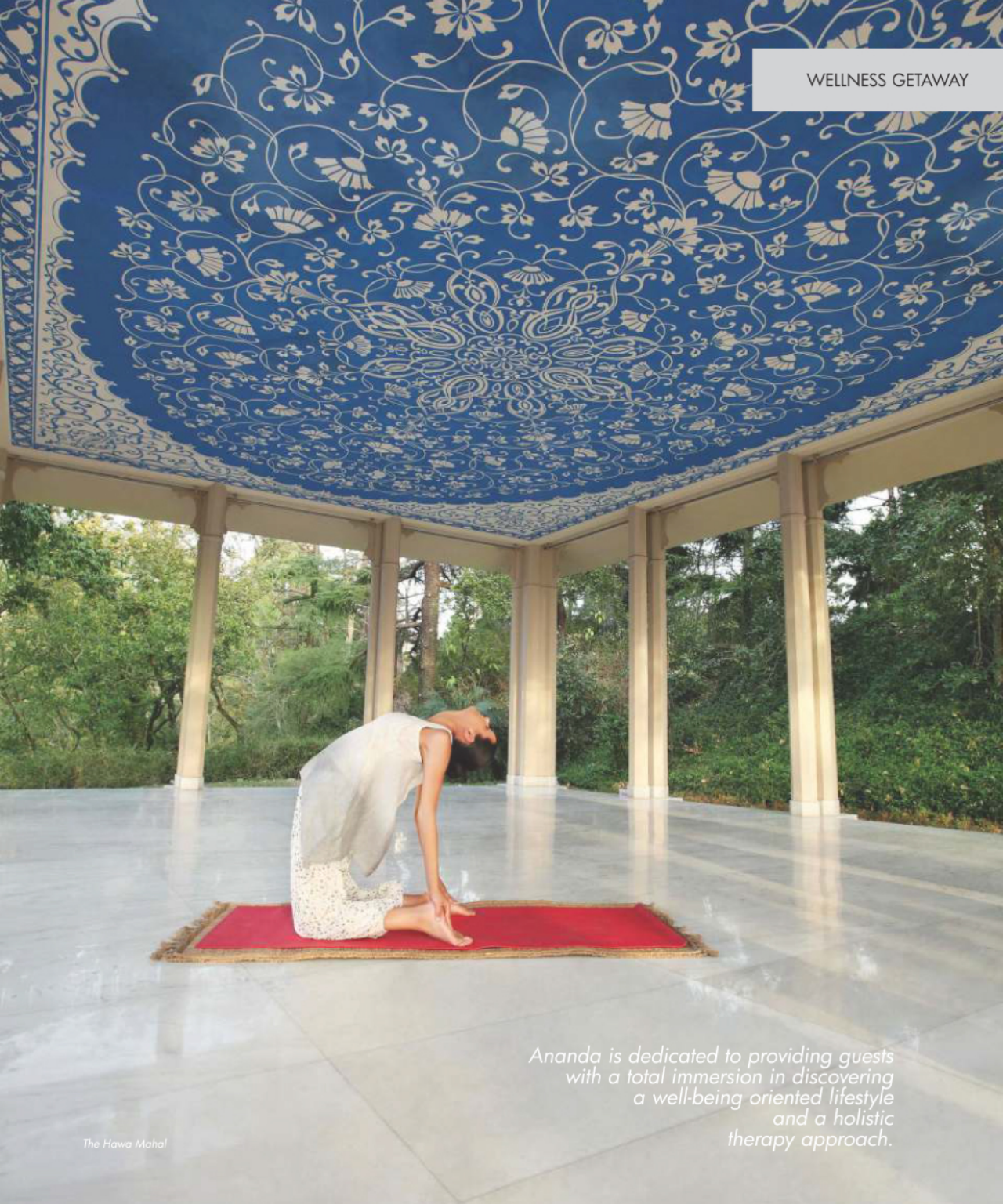
Music Pavilion

Pray

Ananda is dedicated to providing guests with a total immersion in discovering a well-being oriented lifestyle and a holistic therapy approach. At the heart of the wellness focus is the integration of yoga, meditation and Ayurvedic philosophies along with purifying whole body therapies incorporating the five elements of nature thus creating harmony between the mind, body and spirit.

Yoga and meditation at Ananda helps to achieve a state of passive alertness that transcends the everyday level of thought and distraction. You will find a Yoga Pavilion here which is a majestic open-air marbled floor shelter with gold leaf ceiling fresco, surrounded by a still and peaceful water pool at the south end of expansive palace lawn, ideal for individual instruction or private meditation. The Viceregal Hall is ideal for more active forms of yoga.

The Ma Anandamayi Abode is named after renowned spiritual figure Ma Anandamayi, who was respected for her propagation of universal love and brother/sisterhood. The tranquillity of the spiritual leader's former presence enhances the yoga sessions at the Winter Garden. Ananda Fitness Centre provides a world-class high-energy balance to the tranquillity of encompassing spa experience.

A woman in a white dress is performing a yoga pose on a red mat. She is in a kneeling position, leaning forward with her hands reaching towards her feet. The scene is set under a large, ornate blue canopy with intricate white floral and vine patterns. The canopy is supported by several light-colored pillars. The floor is made of large, light-colored tiles. In the background, there is a lush green forest. The overall atmosphere is serene and peaceful.

WELLNESS GETAWAY

*Ananda is dedicated to providing guests
with a total immersion in discovering
a well-being oriented lifestyle
and a holistic
therapy approach.*



The Viceregal Suite, located in the Palace has a wrap around terrace with an outdoor Jacuzzi.

Viceregal-Suite

Stay

The accommodation — 75 deluxe rooms and suites with private balconies — offer magnificent views of the Ganges River and valley of Rishikesh or the Maharajas Palace. The suites have their own private garden. The Viceregal Suite, located in the Palace has a wrap around terrace with an outdoor Jacuzzi. Each villa also has a living room, a pantry for the butler, a dressing room and a huge bathroom with a bathtub next to a glass window overlooking the private pool and a private sauna room.

Ananda is also ideal for exclusive management retreats and conferences. The expansive Viceregal Hall provides extensive meeting facilities for up to 150 guests. In addition, the Viceroy's Palace has rooftop boardrooms and terraces with panoramic views to cater to high powered meetings. An amphitheatre, yoga pavilions in natural surroundings and landscaped gardens complete the palatial Ananda experience

Eat

The Ananda menu places emphasis on the importance of a balanced diet. Ayurvedic food can be divided into six fundamental categories according to taste: sweet, sour, salty, pungent, bitter and astringent, with each taste containing nutritional factors that the body needs for proper functioning.



The foodies also get a variety of options to choose from: The Restaurant (Ananda Rejuvenation Cuisine); The Pavilion; The Winter Garden; The Palace Lounge; The Hill Theatre and The Poolside. The Restaurant features the finest of Ayurvedic, Asian and Western cuisine based on the values of traditional cooking. The Pavilion is a casual and cosy poolside setting for drinks and light snacks. The Palace Lounge is located in the Viceregal Palace and serves high tea and soft beverages.

The Poolside is a perfect place to relax with healthy snacks and fresh juices. The Hill Theater hosts dinner shows in pleasant weather. The Winter Garden is set for service according to seasonal conditions.

Explore

Ananda offers several outdoor adventure options including trekking, white water rafting, and nature walks, visiting the wild elephants of Rajaji National Park, and elephant photo safaris at nearby Chilla National Park. Ananda's six-hole, par-three course incorporates an independent driving range, perfect for private lessons. Small but perfectly formed, with golf turf imported from the United States for the greens and tees, the golf course on its Himalayan axle is nonetheless challenging.

Ananda houses one of the oldest billiard tables (100 years old) in India. The charming room includes a spectator's gallery and fireplace. The Library houses the Maharaja's superb collection of literary & historical books on the Imperial era and is being augmented by contemporary topics, including Ayurveda, wellness, lifestyle, natural history, yoga, meditation and more.



Trek Around

The Ma Anandamayi Abode is named after renowned spiritual figure Ma Anandamayi, who was respected for her propagation of universal love and brother/sisterhood.

spice kitchen

SHAKAHARI

ALTO
VINO



INTRODUCING THE JW SUNDAY BRUNNER.

With Chefs on your side, Sundays are now Super Fundays!

12.30 pm - 3.30 pm | Spice Kitchen | Shakahari | Alto Vino



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DOWN THE BY LANES OF GREECE

*A windmill, alabaster walls,
pebbles, blue doors and windows
playing peek-a-boo,
offer a cocooned little abode,
an abode that is home to
the culinary delights from Greece
and the
Mediterranean region.*

Welcome to Euriska.

Euriska, Greek for 'I discover', urges its audience to discover the riot of flavours, tease of cocktails and an amalgamation of contemporary lifestyle. Euriska celebrates cultures and choices. Elegantly done up in neo-rustic and contemporary patterns, Euriska is meant for the discerning.

Lianas, mini fences and little pathways make way to meander through the many little enchantments of Euriska, be it the Wood-Fired Pizza oven, the mini-stage arena or just the dining areas. Settees, mini-alcoves, an all-encompassing island bar, offer the comfort for the many moods of an evening getaway.

With a menu that tickles the taste-buds offers the choicest food favourites from Greece, Spain, Italy and France. The Euriska menu is crafted for a journey through traditional cuisines. The food selections offer a vivid description of how the citadels of the Mediterranean region enjoy their bread. You get to choose from an eclectic array of dishes be it the *Haloumi Saganaki*, *Vegetable Moussaka*, *Sea Bass Charmoula* or desserts such as *Strava* and *Baklava*.

*With a menu that
tickles the taste-buds offers the
choicest food favourites
from Greece,
Spain, Italy and France.*



The beverage menu appeals to the drinks connoisseur. Not only is the bar stocked up with various spirits and Whisky, Scotch and Beer labels but gorgeous cocktails that catch fancy. Concocted to perfection by the masters of mixology, enjoy the sip of sinful charmers like *Zorba the Greek*, *Tears of Chios*, *Perdoname*, etc.

Euriska offers you the perfect setting for a soiree all day, any day!



THE GREAT HANGOUT



*Fantastic ambience, great music,
friendly wait staff and superb food...*

*Tertulia provides an inviting
atmosphere for every local and visitor.*



A laid back evening, a casual dinner; fun with friends, a party of sorts. The laughter ringing around as you play a round of Taboo, or Scrabble. A quite evening, a formal dinner with the family — conversations over a glass of wine or martini. Light, sunny daytimes and edgy, warm night times.

Tertulia, which literally means “conversations between friends in a restaurant or bar” in Catalan, is the place to be for a night out with friends or a quiet dinner with family. The food, the drinks and the atmosphere one experiences here is sure to pull one in time and again for true joie de vivre and camaraderie.

A vibrant, fresh and friendly all-day resto-bar, “Ter-two-li-yah”, as it is pronounced, teams the best local produce with premium

imported ingredients. The menu includes soups, salads, sandwiches, Paninis along with specialty dishes that are changed weekly. These include Chef Sanjib's Cajun Chicken Burger, Smoked Salmon and Cream Cheese Pizza amongst a variety of others.

A house specialty is the delicious desserts. The menu also has a popular all day breakfast section, which includes waffles, pancakes and several different types of eggs. The bar offers a specially curated selection of wines, beers, spirits as well as cocktails, sangrias and mock-tails.

Within the buzzing hub, you will find three spaces with unique ambiances from one to the other. The Tapas bar has stark monotone interiors, high tables, bird cage lights and an easy seating four poster bed with a full service bar.

The more formal dining room has modern upholstered seating with great lighting, soothing colours and a home-style feel. The third space is the beautiful outdoor patio with distressed Mediterranean style walls adorned with artefacts collected by Imrun Sethi, the owner of the place. "Tertulia is the culmination of years of travelling and experiencing wonderful hospitable experiences at restaurants all over the world as well as a family background in the restaurant business," he shares.

With a tagline that reads 'Eat.Drink.Love', is it any wonder that Tertulia is one of the most sought out place for many, age no bar?

